



How to Create Your Small Plates Menu

For a Full Dinner Party Please Select:

**10 Savory Selections
4 Sweet Selections**

*From these Selections we will construct a menu of
6 to 8 Savory Items and 2 to 3 Sweet Items*

For a Cocktail Reception Please Select:

**6 Savory Selections
3 Sweet Selections (Optional)**

*From these Selections we will construct a menu of
3 to 5 Savory Items and 1 to 2 Sweet Items*

These are general menu guidelines, feel free to create your menu based on what sounds good and we will provide assistance to guarantee you have courses that work together. Please let us know if you don't see what you're looking for, our menus are constantly evolving.

Pricing is determined by guest count & menu.

KTK's Drop-Off Service Option:

A popular and economical option for clients looking for great food, but not requiring a service presence. With the KTK Drop-Off Service we bring the food, finishing most of it on site, platter it on your service ware when you'd like to eat, tidy up and depart. KTK staff are onsite approximately 1-hour.

**Please make your selections and we'll get back to you with a
draft menu & per person cost proposal.**

Thanks for your interest in the traveling kitchen
travelingkitchen.com



Sample Small Plates - Savory Spring 2024

(V) *Vegetarian*
(GF) *Gluten Free*
(KF) *KTK Favorites*

VEGETARIAN (V)

Warm Medjool Dates stuffed with Local Goat Cheese, Marcona Almonds, Pickled Cherry Peppers & Coarse Homemade Bread Crumbs (KF)

Crispy Flatbread Pizzettas with Assorted Seasonal Toppings (Can be V)

Crispy Missouri Vegetable Spring Rolls with Scallion-Sesame Sauce

Persian Cucumber Cups stuffed with Spiced Crimson Lentils, Fench Feta & Sumac (GF)

Pretzel Bruschetta with Ozark Forest Mushrooms, Melted Herb Cheese, Coarse Homemade Bread Crumbs, Porcini Picada

Kirk's Fattoush Salad with Sweet '100' Tomatoes, Golden Beets, French Feta & Lemon-Herb Dressing, in a Crisp Lavosh Cup (KF)

Homemade Sea Salt Lavosh topped with Hand-Dipped Ricotta & Kirk's Spring Ratatouille

Ozark Forest Mushroom Tarte Tatin with Fontina val d Aosta, Aged Balsamic & Flaky Pastry

Crispy Semolina Crusted Artichoke Hearts with Reggiano Parmesan & Coarse Mustard Aioli

Grilled Zucchini Roulade with Reggiano Parmesan, Lemon Essence & Rosemary (GF)

Made-to-Order Tiny Grilled Cheese with a Variety of Cheeses & Fillings Served with a Shooter of Kirk's Homemade Tomato Soup (V)

Corn "Arepa" Tostados with Homemade Guacamole, Caramelized Sweet Corn & Candied Jalapeño (GF)(KF)

Platter of Assorted Seasonal Missouri Vegetable Crudites with Duo of Dips (GF)
(Boursin-Lemon & Spiced Crimson Lentil)

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SEAFOOD

Indonesian-Style Bluefin Tuna Tartare with Oven-Dried Pineapple Relish, in a Belgian Endive Cup
Crispy Semolina Crusted Spiced Shrimp in a Persian Cucumber Cup with Lemon Remoulade (GF)(KF)
Socca Crepe Pave' with Cherry Wood Smoked Wild Salmon, Crème Fraiche, Brunoise Chives & Smashed Capers
Smoked Maine Trout with Golden Beet Slaw, Fresh Horseradish-Apple Mustard & Homemade Sea Salt Crackers
Petite Peekytoe Crab Tartlets with Spring Onion, Neufchatel Cheese & Old Bay Bread Crumbs
Petite Peaky Toe Crab in a Sweet Gem Lettuce Cup with Chile-Lime Aioli & Crispy Shallots (GF)
Bluefin Tuna in a Crispy Wonton Cup with Savoy Cabbage Slaw & Ginger-Sesame Glaze
Citrus Cured Salmon Tartare on Homemade Bagel Crisps with Horseradish-Citrus Mustard
Whole Roasted Side of Scottish Salmon with Persian Cucumber "Scales" & Baetje Mustard Glaze (Buffet Only)
La Quercia Prosciutto wrapped Jumbo Shrimp Brochette with Aged Balsamic Glaze (GF)(KF)
Toasted Gougeres stuffed with Olive Oil Poached Tuna Salad Sandwiches with Grain Mustard & Celery Hearts
Toasted Gougeres "Lobster Roll" with Maine Lobster, Boursin Fondue & Micro Radish*
Crispy Tempura Fried Gulf Shrimp with Roasted Pineapple-Sweet Chile Chutney

**Supplemental Charge*

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M E A T

Petite BLT with Toasted Black Pepper Gougeres, Thick-Cut Missouri Bacon,
Last Summer's Tomato "Jam", Micro Arugula & Roasted Garlic Aioli (KF)

Socca Crepe Roulade with Grilled Asparagus, Herb Cheese Crispy La Quercia Prosciutto & Aged Balsamic
Assorted Small Production Salumi, Cured Ham & Artisanal Cheese Board with Traditional Garnishes (GF)

Homemade Pretzel wrapped Wiesswurst Sausages with Founder's Ale-Aged Cheddar Dip

Persian Cucumber, Endive Cup, Gougeres or Crisp Phyllo Tartlets filled with
Roasted Missouri Chicken Salad, Celery Hearts, Slivered Almonds & Grapes (GF)

Petite Buttermilk Biscuits with Kirk's Fried Chicken Tenders with
KTK BBQ & Pickled Watermelon "Chow Chow"

Buttonwood Farm Chicken & Ricotta Meatballs with Kirk's Pomegranite BBQ Glaze,
Crispy Shallots & Citrus Gremolata (KF)

Buttonwood Farm Chicken Taquitos with Smashed Avocado, Grated Asadero Cheese & Kirk's Mole (GF)(KF)

Buttonwood Farm Chicken Breast Satay with Thai Spices & Duo of Dipping Sauces (GF)

Mini Steamed Buns stuffed with Sweet Chile Glazed Beef Short Ribs,
Quick Pickled Cucumber & Scallion XO Sauce

Sweet Chile Glazed Boneless Beef Short Rib Brochettes with Oven-Dried Pineapple (GF) (KF)

Kirk's House Ground Beef Sliders on Homemade Potato Rolls with Traditional Garnishes

Warm La Belle Foie Gras stuffed & Missouri Bacon wrapped Medjool Dates with Piquante Pepper Sauce*

Grilled Beef Tenderloin & Asparagus Negimaki Wraps with Sweet Soy-Scallion Glaze (KF)

Spice Grilled Creswick Farm Lamb Chop "Pops" with Roasted Local Pepper-Mint Dipping Sauce (GF)

Moon Valley Farm Lamb Meatballs with Pomegranate Molasses BBQ & Orange-Rosemary Gremolata

Sea Salt & Fresh Herb Roasted Beef Tenderloin, Shaved and Served with Homemade Parker House Rolls,
With Fresh Horseradish-Apple Cream (GF)(KF)

**Limited Availability/Supplemental Charge*

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SMALL PLATE “STATIONS

*Set-ups with a variety of foods on a theme, inquire for detailed selections
(supplemental charge may apply)*

Assorted Jumbo Seafood Paella with Buttonwood Chicken, Calasparra Rice,
Volpi Chorizo, Saffron & Lemon

Yakitori/Anticuchos Grill with Assorted Meat, Seafood & Vegetable Skewers with
Seasonal Sauces & Toppings (Outdoor Only) (KF)

Wood-Fired Oven Pizzettas with Assorted Seasonal Toppings (Outdoor Only)

Assorted Petite Tartine & Bruschetta Station with Seasonal Local Produce & Housemade Garnishes

Petite Housemade Tacos & Tostadas with Assorted Traditional & Unique Salsas & Sides

Made-to-Order Tiny Grilled Cheese Station with a Variety of Cheeses & Fillings
Served with a Shooter of Kirk's Homemade Tomato Soup

Plateau de Fruits de Mer- Kirk's Raw Bar with Select Oysters, Crudo & Ceviche
Traditional and Unique Garnishes (GF)

Select Meats & Cheeses with Paired Garnishes (GF)

Raclette Service served from Custom Melter with Traditional Garnishes
(Roasted Fingerling Potatoes, Homemade Crostini, Seasonal Vegetable Crudites) (GF)(V)(KF)

Sample Small Plates - Sweet Spring 2024

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S W E E T S

Warm Individual Apple Spice Cakes with Apple Cider Caramel & Vanilla Cream Cheese Frosting (KF)
STL Style Goopy Butter Cake with Fresh Berries & Crème Chantilly
Petite Turbinado Sugar Glazed Drop Biscuits with Spring Strawberries & Crème Chantilly
Petite Fresh Pineapple-Vanilla Bean Upside Down Cakes with Agricole Rum Glaze
Meyer Lemon Torte with Michigan Sour Cherry Compote & Lemon Crème
Petite Michigan Blueberry-Brown Butter Cakes with Orange & Almond (GF)(KF)
Local Apple Compote Tartlets with Vanilla Crème & Homemade Shortbread Crust (KF)
Individual Homemade Brioche-Caramelized Apple Bread Pudding with Bourbon Caramel Butter
Dark Chocolate “Compost” Brownies with Ganache & Shortbread Crust
Italian Chocolate-Dulce de Leche Torte with Crisp Shortbread Crust & Vanilla Bean Crème Chantilly
“Peanut Butter Cup” –Chocolate Tarts with Koeze Peanut Butter Mousse & Dark Chocolate Ganache (KF)
Petite Dark Valhrona Chocolate-Michigan Cherry Beggar’s Purse with Flaky Pastry (KF)
Sweet Coconut Macaroons with Dried Michigan Cherries & Drizzled Dark Chocolate Ganache (GF)
Meyer Lemon & Fresh Berry Trifle with Merengue Pavlova & Cookie Crumble (GF) (Buffet/Family Style Only)
“Odds & Ends Trifle” with Assorted Tiered Chocolates, Caramel, Nuts & Brownies (Buffet/Family Style Only)