



How to Create Your Luncheon Menu

For a Full Luncheon Party Please Select:

Up to 3 Hors d'Oeuvres (Optional)

Up to 2 Salads and/or Soups

Up to 2 Luncheon Main Courses

Up to 1 Luncheon Sides

Up to 2 Desserts

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 Luncheon Options

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

HORS D'OEUVRES *OPTIONAL—Please Select up to 3*

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

Petite Tarte Tatin (Select One):

Butternut Squash Tarte Tatin with Herb Cheese, Flaky Pastry & Candied Jalepeno

Exotic Mushroom Tarte Tatin with Fontina val d Aosta & Flaky Pastry

Oven-Roasted Tomato Tarte Tatin with Herb Cheese & Crispy Parmesan

Crisp Gulf Shrimp Tempura with Oven Roasted Pineapple-Chile Chutney (KF)

Crispy St Louis Style Flatbread Pizzettas with Assorted Seasonal Toppings (Some V)

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

Assorted Small Production Salumi, Cured Ham & Artisanal Cheese Board with Traditional Garnishes (GF)

Spoonful of Big Eye Tuna Tartare with Indonesian Spices & Celery Hearts

Petite Peaky Toe Crab in a Sweet Gem Lettuce or Persian Cucumber Cup with Chile-Lime Aioli & Crispy Shallot (GF)

Petite Corn "Tostada" Pancakes with Homemade Guacamole, Caramelized Sweet Corn & Candied Jalepeno (GF)(V)

Buttonwood Farm Chicken & Ricotta Meatballs with Roasted Pineapple-Sweet Chile Glaze (KF)

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

Socca Crepe Pave' with Cherry Wood Smoked Wild Salmon, Crème Fraiche, & Domestic Sturgeon Caviar

Grilled-Shaved Zucchini Roulades with Stravecchio Parmesan & Rosemary-Lemon Essence

Missouri Vegetable Petite Spring Rolls with Scallion-Chile Dipping Sauce (V)(KF)

La Quercia Prosciutto wrapped Jumbo Shrimp Brochette with Rosemary-Aged Balsamic Glaze

Additional Hors d'Oeuvres options available.

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SALADS & SOUPS *(Please Select Up to 2 / Any of the Salads can be offered as Main Course)*

Young Field Greens with Pistachio Crusted Local Goat Cheese,
Black Grapes, Celeriac & Aged Red Wine Vinaigrette

Baby Romaine Lettuce Salad with Spice Roasted Cauliflower, Crispy Prosciutto,
Oven-Dried Juliet Tomato & Creamy Stravecchio Parmesan Dressing

Kirk's Asian Chop Salad with Savoy Cabbage, Cashews, Crispy Puffed Rice,
Heirloom Carrot, Butter Lettuce & Sweet Sesame Dressing

Sweet Gem Lettuce Salad with Toasted Herb Crostini,
Grated Farm-Fresh Egg, Creamy Stravecchio Parmesan Dressing

Kirk's Fattoush Salad with Sweet '100' Tomatoes, Persian Cucumber,
Homemade Pita Crisps, French Feta & Lemon-Herb Dressing

Assorted Marinated Beet Salad with Blu del Moncenesio Cheese, Honeyed Pecans,
Baby Arugula, Grilled Asparagus & Red Wine-Shallot Vinaigrette

KTK's Chop Salad with Crispy Candied Bacon, Farm Fresh Eggs,
Grated Ricotta Salata, Shredded Butter Lettuce & Peppercorn Dressing

Young Field Greens with Hand-Dipped Ricotta, Crisp Homemade Lavosh Cracker,
Sun Gold Cherry Tomatoes, Baby Zucchini & Verjus Vinaigrette

Claverach Farm Arugula with Semolina Crusted Artichokes, Buttonwood Farm Tomatoes,
Reggiano Parmesan, Hearts of Palm & Lemon Vinaigrette

Deconstructed Big Eye Tuna Nicoise with Oven-Dried Juliet Tomato,
Haricots Verts, Sunchoke Puree, Micro Basil & The First of the 2014 Olive Oil

Pistachio Crusted Peekytoe Crab Cake over Sweet Gem Lettuce & Arugula Salad,
Autumn Vegetables & Rich Mustard Seed-Basil Dressing

Grilled Diver Scallops with Sunchoke Puree, Warm Wild Mushroom-Rosemary Vinaigrette
& Claverach Farm Baby Arugula Salad

Kirk's Lyonnaise Salad with Baby Frisee, Poached Farm Fresh Egg, Candied Missouri Bacon,
Coarse Homemade Garlic Bread Crumbs & French Country Vinaigrette

Shaved Tuscan Kale Salad with Roasted Carrot, Pickled Currant, Pecorino, Toasted Almond

Local Heirloom Autumn Squash Soup with Subtle Indian Spices, Homemade Corn Crackers
& Fresh Herb-Yogurt Raita

Kirk's Pistou Soup with Homemade Cheese Tortellini, Last Summer's Pesto
Rich Chicken Broth & Coarse Homemade Garlic Bread Crumbs

Autumn Vegetable Soup with Toasted Farro, Lemon Essence & Parmesan Croutons

King Louie's Bouillabaisse with Market Fresh Seafood, Pearl Couscous & Spicy Saffron Broth

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MAIN COURSE *Please Select Up to 2*

Socca Crepe Wraps or Griddled Ciabatta with Assorted Fillings (other options available at request):

- Roast Turkey, Candied Bacon, Jack Cheese & Kirk's Slaw
- Smoked Salmon, Herb Cheese, Micro Greens & Candied Jalepeno
- Marinated Artichoke, Spinach & Local Goat Cheese (V)
- Shaved Beef Sirloin with Irish Cheddar, Tomato "Jam" & Crispy Shallots
- Grilled Asparagus, Herb Cheese & Zesty Spring Radish "Slaw"

Cheesy Black Pepper Gougeres with Assorted Fillings (other options available at request):

- Kirk's BLT with Candied Bacon, Micro Greens, Tomato "Jam" & Aioli
- Olive Oil Poached Tuna Salad with Celery Hearts, Pickled Peppers & Grain Mustard Dressing
- Whipped Goat Cheese with Marinated Tomato & Micro Basil (V)
- Missouri Chicken Salad with Boursin Dressing, Pistachio & Golden Raisins

Homemade Steamed Shu Mai Dumplings (other options available at request):

- Chicken & Sweet Potato Dumplings with Black Vinegar-Scallion Dipping Sauce
- Missouri Bison & Black Bean Dumplings with Fresh Ginger Dipping Sauce
- Rock Shrimp & Edamame Dumplings with Sesame-Chile Dipping Sauce

Citrus-Cured Norwegian Salmon "Lox" with Traditional Garnishes
& Crisp Sea Salt Crostini or New York Style Bagels

Pan Roasted Missouri Farm Chicken or Scottish Salmon with Last Summer's Pepper Conserve

Petite Buttermilk Biscuits with Kirk's Fried Chicken Tenders & Seasonal "Chow Chow"

Buttonwood Farm Chicken Taquitos with Smashed Avocado, Kirk's Mole & Herbed Crema

Sweet Chile Glazed Beef Short Rib with Oven-Dried Pineapple & Black Sesame

Spice Roasted Side of Scottish Salmon with Persian Cucumber "Scales",
Coriander-Orange Mustard Glaze & Spring Asparagus Salsa Verde (GF) (Buffet Only)

Sea Salt & Fresh Herb Roasted Beef Tenderloin, Shaved and Served
with Homemade Parker House Rolls & Fresh Horseradish-Apple Mustard (GF) (Buffet Only)

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

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

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S I D E S *Please Select Up to 1 Luncheon Side*

Toasted Wheat Farrotto with Cavolo Nero & Fontina Val'd Aosta (Hot)(V)

Farro Verde with Toasted Wheat Farro, Chopped Spinach & Fresh Herb Pistou (Cold)(V)

Farro with Dried Michigan Cherries, Roasted Celery Root, Local Shiitake Mushrooms, Honeyed Walnuts, & Aged Sherry Dressing (Cold) (V)

Three-Cheese (Parmesan, Fontina & Boursin) Potato Gratin with Crisp Missouri Bacon

Twice-Baked Gold Potatoes with Crispy Reggiano Parmesan & Applewood Smoked Bacon

Toasted Pearl Couscous with Primavera Vegetables & Roasted Almonds

Toasted Parisienne Gnocchi with Garden Thyme, Lemon & Pecorino Romano

Handmade Ricotta Tortelloni with Spring Vegetables, Basil Oil & Bread Crumbs (V)

Alsatian Style Fingerling Potato Salad with Missouri Bacon & Mustard Seed (GF)

Gold Potato Salad with Celery Hearts, Radish & "Kewpie" Aioli (V)(GF)

Crispy Roasted Berger Bluff Farm Fingerling Potatoes with Aleppo Pepper (GF)(V)

Crispy Homemade Kettle Chips with Fleur de Sel (GF)

Homemade Crispy Flatbread with Kirk's Seasonal Dips

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S W E E T S *Please Select Up to Two Luncheon Desserts*

Individual Homemade Brioche-Caramelized Apple Bread Pudding with Bourbon Butter
Salted Caramel & Vanilla Bean Crème Chantilly(KF)

Warm Individual Apple Spice Cakes with Vanilla Cream Cheese Frosting &
Apple Cider Caramel Glaze(KF)

Missouri Apple Streusel Tartlet with Warm Ceylon Cinnamon Caramel & Homemade Ice Cream

Almond Frangipane Torte with Michigan Sour Cherry Compote & Vanilla Bean Pastry Crème (KF)

Fresh Raspberry Linzertorte with Hazelnut Shortbread & Homemade Ice Cream (KF)

Fresh Pineapple Upside Down Cake with Rum Agricole-Vanilla Bean Glaze &
Homemade Ice Cream(KF)

Individual Berger Bluff Farm Carrot Cakes with Fresh Pineapple & Neufchatel Pastry Crème (GF)

Michigan Blueberry Tartlet with Neufchatel-Vanilla Bean Pastry Crème
& Homemade Graham Cracker Crust (Limited Availability)

Individual Brown Butter, Almond Meal & Blueberry Cakes with Lemon Sorbet (GF)(KF)

Dark Valhrona Chocolate-Michigan Cherry Beggar's Purse with Salted Caramel
& Homemade Vanilla Bean Ice Cream(KF)

Dark Chocolate Brownie "Bon Bon" with Chocolate Ganache & Assorted Toppings
Out-of-the-Oven Italian Dark Chocolate Souffle Cakes with

Crème Chantilly & Homemade Salted Caramel(KF) (Can be GF)

"Peanut Butter Cup" – Petite Chocolate Tarts with Koeze Peanut Butter Mousse
& Dark Chocolate Ganache

Fresh Lemon & Fresh Berry Trifle with Merengue Pavlova & Cookie Crumble (GF)
(Not Available for Drop Off)

"Odds & Ends Trifle" with Assorted Tiered Chocolates, Caramel, Nuts & Brownies
(Not Available for Drop Off)

Kirk's Traveling Kitchen Dessert Sampler "Plate of Sweets" (KF)