



Banquets & Catering

BIG CITY STYLE,
SMALL TOWN PRICES.

Customized For You



Bloomington's exclusive full service
catering company dedicated to excellence
and professionalism.

From elegant and grand to intimate and casual,
we will accommodate any function.

Traditional Appetizers

Vegetable Crudites Served with Dipping Sauce
Chicken or Tuna Salad Croissant's
Swedish or Italian Style Meatballs
Fresh Fruit and Cheese Display
Cool Cucumber Bruschetta
Kilroy's Famous Stuffed Breadsticks
Skewers of Fresh Mozzarella & Cherry Tomatoes with a Balsamic Reduction
Hickory Smoked Jumbo Wings: Barbecue & Buffalo



Elegant Appetizers

Smoked Chicken and Fuji Apple
on Crostini with Goat
Cheese Creme
Bruschetta, Creamy Spinach &
Artichoke Dip & Seafood Dip
Crispy Risotto Cakes with Wild
Mushroom & Parmesan
Hummus, Baba Ganoush, Tabou-
leh with Toasted Pita
Fruit and Vegetable Skewers
Polenta Tart with Wild Mushrooms
and Toamao Ragu
Spicy Seared Shrimp and
Bruschetta
Rise and Shine Mini Quiches
Teriyaki Chicken Skewers
Grilled Vegetable Terrine
Crab Stuffed Mushrooms
Zesty Fiesta-tini
Crab Tater Tots

Premium Appetizers

Chilled Shrimp Marinated with
Roasted Garlic and Herbs with Ar-
tichoke Fresh Pesto with Baguette
Smoked Salmon and Cucumber on
Crostini with Herbed Goat Cheese
Seared Spicy Pork with Mango Salsa
on Crostini with Creme Cheese
Skewers of Beef, Lamb, and Chicken
with a Trio of Dipping Sauces
Wild Mushroom Medley on Crostini
with Herbed Cream Cheese Raw
Bar: Oysters, Chilled Shrimp Cock-
tail, and Snow Crab Legs
Brie Wheel Tortes with Fresh Berries
in a Port Wine Reduction
Lime and Cilantro Chicken, Shrimp,
or Scallops on Skewers
Flame Grilled Kabobs of Beef,
Chicken, or Shrimp
Crisp Asparagus Wrapped in Fresh
Water Salmon
Mini Lump Crab Cakes on Toast
with Lime Aioli
Chilled Jumbo Shrimp with Cocktail
Sauce
Italian Prosciutto Wrapped in Melon
Bacon Wrapped Scallops
Beef Tenderloin on Crostini with
Caramelized Onions and a
Horseradish Cream Sauce

Brunch Offerings

Fruit Stuffed French Toast with Marscapone
Action Station with Waffles or Omelets
Traditional French Toast
Fresh Fruit Display
Quiche in a Flaky Butter Crust
Assorted Muffins
Fluffy Soft Scrambled Eggs
Pastry Sampler
Sizzling Sausage Patties or Crisp Fried Bacon
Indiana Style Sausage Gravy with Homemade Biscuits

Vegetarian Options

Jumbo Grilled Portabella Caps

Stuffed with Your Choice of:

- Spinach and Artichoke with Mozzarella
- Green Pepper, Parmesan and Mozzarella
- Fresh Spinach with Pine Nuts and Parmesan
- Non-Vegetarian Italian Sausage Stuffing
- Herbed Quinoa/Couscous

Lasagna with either Summer Squash and Zucchini or Spinach in a Creamy White Cheese Sauce

Assorted Ravioli, Three Cheese, Portabella Mushrooms, Spinach or Sweet Potato Filling with Marinara or Alfredo Sauce

Swedish Meatballs with Mushroom Gravy on Egg Noodles or Brown Rice

Spaghetti Squash Noodles Topped with Fresh Vegetables in Marinara Sauce



Layered Eggplant, Zucchini and Squash with Ricotta and Mozzarella Cheese Bake

Seared Polenta Topped with Sautéed Tomatoes and Mushroom Ragu

Grilled Eggplant, Zucchini and Squash with Spiced Couscous
Penne Pasta with Cream Cheese Sauce and Fresh Vegetables

Roasted Tofu and Root Vegetables
Spinach, Vegetable and Brie Strata
Seitan Skewers and Plum Sauce

Eggplant Parmesan
Penne Alla Vodka

Beef

Beef Brocciola with Prosciutto and Pine Nuts

Beef Stroganoff served on tender egg noodles

Beef Bourguignon, an earthy French favorite

Italian Beef Meatballs and Spaghetti

Classic Swiss or Salisbury Steak

Cajun or Traditional Meatloaf

Beef or Chicken Fajitas or Enchiladas

Braised Beef Short Ribs

Strip Steak, Ribeye Steak or Filet Mignon

Slow Roasted Prime Rib

Smoked Beef Brisket

Herbed Angus Roast Beef with Horseradish Creme and Au Jus

Roasted Beef Tenderloin with Carmelized Onion and Mushrooms

Stuffing in a Port Wine Reduction

Grilled Marinated Flank Steak with a Port Wine Reduction

Beef Medallions & Portabellas in Wine Sauce or Mushroom Demi-glaze



Pork

Baked Pork Loin with Apple Demi-glaze

Hickory Smoked Hoosier Pork Chops

Famous Barbecue Spare Ribs

Carved Oven Smoked Ham

Crown Pork Roast

Cajun Creole Jambalaya

Italian Sausage Lasagna

Smoked Babyback Ribs or St. Louis Cut Ribs

Grilled Pork Loin with Bourbon Peaches in Maple Cream Sauce

Spicy Smoke Roasted Pork Loin with Horseradish Sauce

Slow Roasted Pork Loin

Stuffed Pork Loin with Herbs and Honey Dijon Mustard



Poultry

Marinated Teriyaki Chicken
Southern Style Barbecue Pulled Chicken
Lemon Pepper Roasted Chicken Breast
Barbecued Chicken Quarters
Garlic Roasted Chicken Tossed with Penne in Pesto Cream Sauce
with Sundried Tomatoes
Stuffed Baked Chicken Breast with your choice:

- Wild Rice or Brie and Apples
- Ham and Bleu Cheese or Proscuitto and Brie
- Garlic and Herbed Cream Cheese

Roasted Chicken with Herb Butter
Seared Duck Breast with Fig and Balsamic Glaze
Carved Roast Turkey or Slow Smoked Turkey
Grilled Rosemary Chicken
Chicken Marsala
Chicken Scallopine with Sage and Fontina Cheese
Chicken Cacciatore
Chicken Parmesan
Chicken Devan with Riggatoni, Broccoli and Cheese
Roasted Stuffed Cornish Game Hens
Coq Au Vin

Seafood

Crab and Brie Stuffed Trout Drizzled with
Truffle Oil
Broiled Snapper with Lemon and
Thyme Veloute
Baked Cod Filet with Lemon
Butter and Dill
Baked Salmon wih Sour Cream Dill Sauce
Saffron Shell Fish Risotto
Pecan Crusted Salmon
Shrimp Scampi
Grilled Sesame Ginger Ahi Tuna
Lump Crab Cake with Roasted Red Peppers Mayonnaise



Accompaniments

Tomato and Eggplant Gratin with Goat Cheese and Panko Crumbs Crispy

Risotto Cakes with Wild Mushroom and Parmesan

Caramelized Brussel Sprouts with Pecans and Rosemary

Apricot or Orange Glazed Carrots

Au Gratin Potatoes Smothered in Cheddar Cheese

Basamati Rice with Pine Nuts, Raisons, and Mint

Buttered Southern Sweet Corn

Corn on the Cob with Drawn Butter (seasonal)

Country Style Green Beans

Fresh Vegetable Medley Sauteed in Dill Butter

Glazed Harvard Beets in Sweet and Sour Sauce

Green Beans Almandine

Grilled Asparagus in Lemon Thyme Vinaigrette

Grilled Asparagus Wrapped in a Prosciutto Bundle

Grilled Vegetable Terrine

Grilled Eggplant, Zucchini and Squash

Homemade Cornbread Stuffing

Homestyle Barbecued Baked Beans

Mashed Potatoes and Gravy or your choice of:

- Roasted Garlic
- Horseradish
- Sour Cream and Chives

Southern Style Mixed Greens

Oven Braised Stuffed Tomatoes with Parmesan and Fresh Herbs

Polenta Tart with Wild Mushrooms and Tomato Ragù

Red Bliss Mashed Potatoes

Roasted Balsamic Glazed Green Beans

Roasted Cauliflower with Garlic and Pecans

Roasted Acorn Squash with Brown Sugar (seasonal)

Steamed Broccoli Tossed in Lemon Thyme Butter

Southern Rice Pilaf

Spicy Red Beans and Rice

Sweet Potato Casserole with Brown Sugar, Ginger and Pecans

Traditional Macaroni and Cheese

Wild and Long Grain Rice with Shitake Mushrooms

Wild Mushroom and Asparagus Risotto

Zucchini/Summer Squash Bake

Accompainments - Salads

Romaine Tossed in Balsamic Vinaigrette with Fresh Mozzarella and Tomato Fresh Mozzarella and Tomato with Basil, Topped with Balsamic Reduction

Mesclun Mix with Caramelized Red Onion, Gorgonzola and Recans

Mesclun Salad with Warm Goat Cheese, Sliced Beef Tenderloin, and Carmelized Onions

Salad of Grilled Asparagus with Shaved Parmesan and Proscuitto

Avocado and Mango Salad with Citrus Vinaigrette

Cesar Salad Field Mix with a Choice of Two Dressings

Broccoli and Cauliflower Curry Salad



Smokin' Jack's Red Potato Salad

Homemade Cornbread Salad

Broccoli Sunshine Salad

Field Mix with Honey Roasted Pears and Goat Cheese

Pesto Pasta with Walnuts

Rotini Italiano

Trays

Savory Chicken, Egg and Tuna Salad Croissant Sandwiches

Hearty Seven Layer Bean Dip with Tortilla Chips

Garden Vegetable Tray with a Variety of Sauces

Spread and Baguette Display (any 3 spreads)

Cheese with Baguette and Cracker Display

Fresh Fruit and Imported Cheese Display

Fresh Mozzarella and Tomato Display

Assorted Sliced Meat Tray

Smoked Salmon Display

Fresh Fruit Display

Sandwich Tray

Pastry Sampler

Desserts

Assorted Flavor Cheesecake
Assorted Mini Cheesecakes
Assorted Cupcakes
Assorted Mini Cupcakes
Assorted Homemade Fruit Pies
Assorted Mini Desserts
Brownie and Cookie Tray
Mini Brownies
Rich and Creamy Chocolate Cake
Carrot Cake - Mile High
Chocolate or Vanilla Fresh Berry Torte
Chocolate Dipped Strawberries
Chocolate Fountain with Assorted Dippers
Chocolate Mousse and Fresh Berry Parfait
Classic Flan
Decadent Double Cheesecake
Designed Fruit Baskets
Designed Cookie Baskets
Fresh Fruit Cobblers
German Chocolate Cake
Ice Creams or Sorbets
Italian Tiramisu
Lemon Bars or Raspberry Bars
Mixed Fresh Berry Torte
Pineapple Tree with Assorted Fruits
Southern Sweet Potato Pie

Specialty Event Cakes
Wedding Cakes
Wedding Cupcake Treats



Custom

*Don't see exactly what your looking for?
Have a family recipe you would like to use?*

We will work with you to create a customized menu to meet your needs. Just ask!

Call 812.333.3431 to set up an appointment.
Or visit: www.KRCCatering.com