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# KIERSH & CO.

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CATERING & EVENTS

Elevating Events, One Bite at a Time

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# Hors d' Oeuvres

*Most hors d' oeuvres can be passed by our cocktail servers or setup for self-serve.  
Prices are available upon request based off selections & quantity of selections.*



## Hot

### Brochette

Shrimp or Beef | Bacon | Jalapeno | Pepper Jack

### Lollipop Lamb Chops

Char-grilled Lamb Chops | Mint Chimichurri

### Italian Meatballs

Marinara | Parmesan

### Shrimp & Crawfish Fondue

Garlic Bread

### Spinach-Artichoke Crostini

### Jumbo Lump Crab Cakes

White Wine Cream Sauce

### Chicken Satay

Peanut Dipping Sauce

### Stuffed Mushroom Caps

Shrimp & Crab | Panko | White Wine Cream Sauce

### Mini Beef Wellington

Demi-glaze

### Springrolls

Shrimp & Vegetables

### Beef Tenderloin Sliders

Horseradish Cream Sauce

## Cold

### Ahi Tuna Tostada

Peppered Tuna | Avocado Cream | Jalapeno

### Beef & Blue

Bacon Jam | Bleu Cheese Garnish

### Shrimp Cocktail

Gulf Shrimp | Cocktail Sauce

### Salmon Crostini

Cream Cheese | Red Onion

### Seafood Display

Seasonal

### Caprese Skewers

Mozzarella | Basil | Balsamic Glaze

### Berry Brie

Creamy Brie | Raspberry Glaze | Berries | Crackers

### Premium Cheese & Meats

Prosciutto | Salami | Pepperoni | Cured Sausage  
Gouda | Cheddar | Gorgonzola | Goat Cheese  
Gourmet Crackers

### Fruit & Vegetables

Strawberries | Pineapple | Melons | Berries  
Carrots | Broccoli | Celery | Cherry Tomatoes

# Action Stations

*Enjoy watching our chefs prepare for your guests.*

*Each station requires a chef or attendant.*

*Prices are available upon request based off selections & quantity of selections.*



## Prime Rib Carving Station

Roasted Prime Rib | Horseradish | Freshly Baked Yeast Rolls

## Pasta Bar

Penne or Fettuccine | Alfred or Marinara Sauce | Grilled Shrimp or Chicken | Garlic Bread

## Mashed Potato Bar

Whipped Potatoes | Cheese Sauce | Sour Cream | Diced Bacon | Chives  
Option to add: Shrimp | Bar-B-Que | Sauteed Mushrooms | Roasted Broccoli

## Quesadilla Station

Monterrey Jack & Cheddar Cheese | Chicken or Beef Fajita | Guacamole & Pico de Gallo  
Sauteed Spinach | Mushrooms | Poblano Peppers

## Avocado Bar

Avocado on the Half Shell | Black Bean & Roasted Corn Salsa  
Grilled Shrimp | Siracha Avocado Cream Sauce

## Poke Bowl

Diced Ahi Tuna | Diced Salmon Toro | Fresh Jumbo Lump Crab | Japanese Sushi Rice  
Seaweed Salad | Red & Black Tobiko | Ponzu | Diced Avocado | Sesame Seeds

## Street Corn

Sweet Corn | Grilled Shrimp | Mayo | Sour Cream | Cilantro | Queso Cotija | Tajin

## Mac & Cheese Bar

4 Cheese Sauce | Blue Cheese Sauce | Cheddar Cheese | Goat Cheese | Boursin Cheese  
Pimento Cheese | Grilled Chicken | Bacon | Shrimp | Crab | Smoked Brisket | Hot Cheeto Dust

# Entrees



## Chicken Florentine

Grilled Chicken Breast | Sautéed Spinach | White Wine Cream Sauce | Whipped Potatoes | Grilled Asparagus  
29

## Fettucine Alfredo

Grilled Gulf Shrimp or Grilled Chicken Breast | Fettucine | Alfredo Sauce | Garlic Bread  
29

## Mesquite Grilled Ribeye – 14oz

44 Farms Ribeye | Garlic Mashed Potatoes | Seasoned Green Beans  
44

## Chicken Parmesan

Crispy Chicken | Marinara | Mozzarella | Spaghetti | Garlic Bread  
29

## Prime Rib

8oz Oven-Roasted Prime Rib | Garlic Mashed Potatoes | Grilled Asparagus | Au Jus  
Horseradish Sauce | Rolls  
39

## Chicken Piccata

Pan-Fried Chicken Cutlet | Lemon Butter Sauce with Capers | Fettucine | Seasoned Green Beans  
Garlic Bread  
29

## Pecan Crusted Snapper

Pecan Crusted Snapper | Margarita Sauce | Jasmine Rice | Grilled Asparagus  
37

## Raspberry Chipotle Pork Medallions

Sliced Pork Loin | Raspberry Chipotle Sauce | Whipped Potatoes | Seasoned Green Beans  
34

## Salad

House Salad | Caesar Salad | Strawberry Spinach Salad  
9

# Bar & Beverage Packages

*Bar Packages include cups, napkins, ice, mixers, garnishes, bar table & linens.*

*Our TABC Certified bartenders are required when alcoholic beverages are provided by Kiersh & Co.*

*Prices are based off a 3 hour serve time.*

## Gold Package

House Cabernet Sauvignon & Chardonnay

Beer (Select Two): Bud Light, Miller Lite, Michelob Ultra, Shiner, Dos XX, Heineken, Corona

Soft Drinks & Bottled Water

16

## Platinum Package

Gold Package + Top Shelf Spirits and Mixers

Tito's Vodka | Crown Royal | Malibu Rum | Tanqueray | Herradura Tequila | Johnny Walker Red

26

## Mixers

Included with the Platinum Package

Club Soda | Tonic | Ginger Beer | Sparkling Pink Grapefruit | Olive Juice | Soft Drinks

## Bar Staff

TABC Certified Bartender | 1 Bartender per 50 Guests | 3 Hours of Service | 150 *per bartender*

Cocktail / Bussing Staff | 150 *per attendant*

## Additional Compliments

Rose or Prosecco 4

Sparkling Water 3

Topo Chico 3

## Non-Alcoholic Beverages

Beverages include cups, napkins & ice.

Iced Tea | lemons & sweeteners 2

Freshly Brewed Coffee | creamer & sweetener 2

Sodas: Coke, Diet Coke, Sprite & Dr Pepper (1) 2

Bottled Water (1) 2

# Our Services

Kiersh & Co Catering & Events is committed to offering exceptional food and service, making every event memorable. Our professional event coordination team will work closely with you to ensure flawless execution, from menu and beverage selection to seating arrangements, tents, and décor. We pride ourselves on attention to detail, creating a seamless experience that will exceed your expectations. Whether it's an intimate gathering or a grand celebration, Kiersh & Co will provide the perfect balance of culinary excellence and event expertise.

## Chef's Table

Our Chef's Table experience brings the magic of fine dining directly to your home. One of our highly skilled chefs will curate a personalized, intimate event for you and your small group, creating exceptional dishes that delight both the palate and the eye. Enjoy impeccable service, exquisite food, and stunning presentations that make every bite memorable. It's more than just a meal - it's an unforgettable experience filled with wonderful flavors and lasting memories.

## Cocktail Staff & Buffet Staff

Kiersh & Co offers cocktail staff and buffet staff depending on your type of event and menu selections. Our consultants will determine the quantity of staff needed based on your menu and event details. Our team members will:

- Set up, maintain and replenish menu items on the buffet or action stations
- Welcome your guests and assist in serving the buffet or action stations
- Break down & clean up the buffet or action station serving area
- If additional cleanup of the event premises is required, a fee will be added to your proposal

## Serving Time

Menu prices include:

- 1 ½ hours of buffet or cocktail serving time. Serving timeframes will be adjusted based off the needs of the event
- 1 to 1 ½ hours of setup time prior to the start of service, depending on the event premise details
- Extended setup & service times are also available. Additional setup time may be required by event facilities to allow for ceremonies and / or other programs which would require us to setup earlier in the day. Additional charges for this service can be added to your proposal

## Equipment & Dinnerware

Menu prices include:

- Tables & linens & décor for buffet and / or action stations
- Buffet chafing dishes, serving pieces & utensils
- Heavyweight disposable plates, flatware & napkins

## **On-Site Grilling & Cooking**

Kiersh & Co can bring excitement and professionalism to your event by grilling & preparing many menu items on-site. We use wood-burning grills when possible, enhancing both flavor and atmosphere. Our expert consultants will work with you to determine the ideal number of chefs needed for your event, ensuring seamless execution. On-site grilling is a special addition that can be added to your proposal, providing a memorable and interactive experience that will leave guests impressed and satisfied.

## **Bar Staff**

Our bar staff provides top-notch service with quality beverages and TABC-certified bartenders. Our catering consultants assess event details to determine the appropriate number of bartenders needed.

We strictly adhere to the law, serving only those 21 and older. To ensure the safety of your guests & others, Kiersh & Co. reserves the right to slow or cease service as needed. We will not serve alcoholic beverages to anyone under 21 and we reserve the right to ask for identification.

## **Rentals & Additional Services**

Kiersh & Co has partnered with several outside rental and event companies to help provide a turnkey service. We are happy to coordinate these for you. Our consultants will determine the quantity of rentals required for your event. Consider these great additions as we help you plan your event:

- China, flatware & glassware. Additional service staff is required with the use of china and will be added to your proposal.
- Guest seating: tables, chairs & linens
- Entertainment
- Tents & Lighting
- Centerpieces
- Cake Service

## **Travel Fees**

Events within the greater Houston area do not incur any additional travel fees. We are happy to be a part of any event outside of the greater Houston area and will add an appropriate travel fee to your proposal.

## **Booking Your Event**

A few weeks is often sufficient time to plan an event, although we do suggest confirming your date with a deposit as soon as possible. Weekends and holidays often require advance notice.

## **Deposit & Payment**

A \$400 deposit is required to reserve an event date. The deposit is non-refundable once within 60 days of the event due to the limited availability of dates. The remaining balance is due five business days prior to the event date.

If you are paying with a credit card, a 3% service fee will be added to cover merchant fees. No fee will be added if paying with cash or debit card.

## **Gratuity**

A 22% gratuity will be added to your proposal to compensate our serving staff.