



KIMBERLEY ASHLEE CATERING

# IVORY ON WEST

Updated: September 2024



# ABOUT US

There is something sacred at stake with each event that we do.

Welcome to Kimberley Ashlee Catering, where we value your clients and are dedicated to extending your brand's vision and purpose through personalized culinary experiences. Our commitment to joy, creativity, and professionalism ensures that each event, whether intimate or grand, becomes a cherished memory. From initial consultation to the final bite, we focus on inclusivity, sustainability, and culinary excellence to exceed your expectations. With our expertise and dedication, we promise to align with your brand's goals, transforming your celebration into an unforgettable experience that reflects and enhances your company's vision.



kimberley | ashlee  
CATERING











# AMBIENT BOXES

## BREAKFAST

**BRUNCH LOX** | smoked salmon | tomatoes | cucumber | red onions | capers | house-made bagel | toasted bagel slices | hard-boiled egg | cream cheese

## SEASONAL FRUIT

**ORANGE JUICE, SOMMELIER SELECTED SPARKLING WINE** (add'l \$)

**CONTINENTAL** | assorted pastries | butter | jam

## SEASONAL FRUIT

**ORANGE JUICE, SOMMELIER SELECTED SPARKLING WINE** (add'l \$)



## SNACKS

**CHARCUTERIE** | chef's selection of locally-cured meats and cheeses | artisan crackers | locally-baked bread | mixed olives | artisan jams (vegetarian also available)

**BOTTLE OF FLAT WATER, SOMMELIER SELECTED BOTTLE OF WINE**  
(add'l \$)

**CROSTINIS + DIPS** | house-made crostinis with locally-baked bread | freshly-baked bread | chef's selection of house-made dips and spreads

**BOTTLE OF FLAT WATER, SOMMELIER SELECTED BOTTLE OF WINE**  
(add'l \$)







## MEALS

**SALAD + SANDWICH** | daily sandwich (vegetarian option on request) | green salad with Brie + Basket signature vinaigrette

house-made potato chips | dessert of the day

**BOTTLE OF FLAT WATER, SOMMELIER SELECTED BOTTLE OF WINE** (add'l \$)

**ENTRÉE** | chef's daily protein choice + preparation | roasted vegetables | grain mélange | dessert of the day

**BOTTLE OF FLAT WATER, SOMMELIER SELECTED BOTTLE OF WINE** (add'l \$)

*Ambient Boxes starting at \$25*



# GRAZING STATIONS

## A LITTLE SOMETHING FOR EVERYONE\*

**ANTIPASTI** | assorted cured meats | assorted cheeses | freshly baked breads | house-made dips | grilled vegetables | fresh vegetables | fresh fruit | accouchements | and more

**SALAD BAR** | assorted lettuces | assorted vegetables | dressings | legumes | hard-boiled eggs | roasted chicken | poached shrimp | tuna salad | roasted salmon (add'l \$ market price) | and more

\*These options may be done as full-service or delivery and set-up

*Grazing Stations starting at \$30 and up*





# BRUNCH FULL SERVICE

## STARTERS

- **Grapefruit and Mint Spritz:** Freshly squeezed grapefruit juice with a hint of mint and a splash of sparkling water.
- **Berry Bliss Smoothie:** A blend of strawberries, blueberries, and raspberries with a touch of Greek yogurt and honey.

## MAIN COURSES

- **Rosemary and Garlic Infused Egg Benedict:** Poached eggs on toasted English muffins with rosemary and garlic-infused hollandaise sauce, topped with fresh chives.
- **Lavender Honey Glazed Salmon:** Grilled salmon with a lavender honey glaze, served with a side of quinoa and roasted vegetables.
- **Sweet Potato and Kale Frittata:** A light frittata featuring sweet potatoes, kale, and feta cheese, garnished with a sprinkle of paprika and fresh herbs.

## SIDE DISHES

- **Cucumber and Dill Salad:** Crisp cucumber slices with a dill and yogurt dressing, finished with a squeeze of lemon.
- **Rosewater and Almond Granola:** Homemade granola with almonds, dried rose petals, and a hint of rosewater, served with fresh berries and Greek yogurt.
- **Roasted Beet and Goat Cheese Salad:** Sweet roasted beets paired with creamy goat cheese, mixed greens, and candied walnuts, drizzled with a light balsamic vinaigrette.

## PASTRIES AND BREAD\*

- **Lavender Lemon Scones:** Light and fluffy scones with a hint of lavender and lemon zest, served with clotted cream and strawberry jam.
- **Raspberry Almond Croissants:** Flaky croissants filled with raspberry preserves and almond paste, topped with a dusting of powdered sugar.

\*These options may change seasonally

## BEVERAGES

- **Chamomile and Honey Iced Tea:** Refreshing iced tea brewed with chamomile and sweetened with honey.
- **Elderflower Mimosa:** A sparkling blend of champagne and elderflower liqueur, garnished with a twist of orange.

## DESSERTS\*

- **Rose Petal Cupcakes:** Moist cupcakes infused with rose water, topped with rose petal frosting and edible flowers.
- **Berry Parfait:** Layers of mixed berries, granola, and vanilla bean yogurt, finished with a drizzle of honey and a mint sprig.

\*These options may change seasonally

*Brunch starting at \$50*



## A LA CARTE ADD-ONS AVAILABLE FOR BRUNCH

### WAFFLE STATION

- Freshly-made waffles to order
- Fresh fruit
- Pennsylvania maple syrup
- Fried chicken (add'l)

### BUILD YOUR OWN CHOPPED SALAD

- Salads built and chopped to order
- Assorted lettuces
- Assorted proteins
- Fresh vegetables
- Legumes
- Assorted dressings

### COLD-PRESSED JUICE AND SMOOTHIE STATION

- Fresh fruits
- Fresh vegetables
- Milk options





# DINNER FULL SERVICE

## STARTERS

- **Roasted Butternut Squash Soup with Sage and Brown Butter:** Velvety smooth butternut squash garnished with crispy sage leaves and a drizzle of nutty brown butter.
- **Autumn Salad with Pears, Pecans, and Blue Cheese:** Mixed greens tossed with slices of fresh pears, candied pecans, crumbled blue cheese, and a maple-balsamic vinaigrette.
- **Grilled Polenta with Mushroom Ragu:** Crispy grilled polenta topped with a savory wild mushroom and thyme ragu.

## MAIN COURSES

- **Butternut Squash and Ricotta Stuffed Ravioli:** Fresh ravioli filled with roasted butternut squash and ricotta, served in a sage-butter sauce and sprinkled with toasted pine nuts.
- **Herb-Crusted Chicken with Apple Cider Glaze:** Roasted chicken breasts with an herb crust, drizzled with a tangy apple cider reduction and served with caramelized apples.
- **Red-Wine Braised Beef Short Ribs:** Tender, fall-off-the-bone beef short ribs slow-cooked in a rich, velvety red wine sauce with aromatic herbs, garlic, and onions.

## SIDE DISHES

- **Maple-Roasted Root Vegetables:** A mix of carrots, parsnips, and sweet potatoes roasted with maple syrup and thyme.
- **Brussels Sprouts with Pancetta and Balsamic Reduction:** Crispy roasted Brussels sprouts tossed with pancetta (or omit for vegetarian) and finished with a balsamic reduction.
- **Garlic and Herb Mashed Potatoes:** Creamy mashed potatoes infused with roasted garlic, fresh thyme, and rosemary.

## DESSERTS\*

- **Bruleed Cheesecake:** A creamy, rich cheesecake topped with a delicate layer of caramelized sugar, creating a crisp, crackling brûlée crust
- **Chocolate Pots de Crème:** Silky smooth chocolate custard topped with whipped cream and a sprinkle of sea salt.

\*These options may change seasonally

## BEVERAGES

- **Spiced Apple Bourbon Cocktail:** Bourbon, fresh apple cider, a splash of ginger beer, and a cinnamon stick garnish.
- **Cranberry Rosemary Gin Fizz:** Gin, cranberry juice, sparkling water, and fresh rosemary, served over ice.
- **Maple Old Fashioned:** A twist on the classic Old Fashioned, made with bourbon, a touch of maple syrup, and orange zest

*Brunch starting at \$70*



## BARISTA BAR

Elevate your next event with our Mobile Barista Bar, the ultimate addition to make your gathering unforgettable. Imagine your guests indulging in expertly crafted lattes, rich espressos, and soothing herbal teas, all served from a chic, fully-equipped mobile bar. Whether you're hosting a corporate function, a wedding, or a casual get-together, our Mobile Barista Bar brings a touch of sophistication and convenience right to your venue. With our skilled baristas crafting perfect beverages tailored to your guests' preferences, you'll offer them a premium coffee experience that goes beyond the ordinary. Let us provide a stylish, interactive focal point that enhances your event and leaves a lasting impression of exceptional hospitality.

This full-service barista experience includes the following beverage list:

Espresso, Latte, Cappuccino, Mocha, Caramel Macchiato, Steamer, Hot Chocolate,

A full line of flavors by Torani® are provided for your enjoyment.





## FULL BAR SERVICES

Enhance your event with our full bar service, available as an optional add-on to our catering offerings. Our bar is staffed by a certified sommelier and RAMP-certified bartenders, ensuring a professional and expertly managed beverage experience. From expertly curated wine selections to a variety of craft cocktails and refreshing non-alcoholic options, our bar is designed to complement your event with delicious libations tailored to your preferences. Let us provide a sophisticated and seamless beverage service that elevates your gathering and delights your guests.

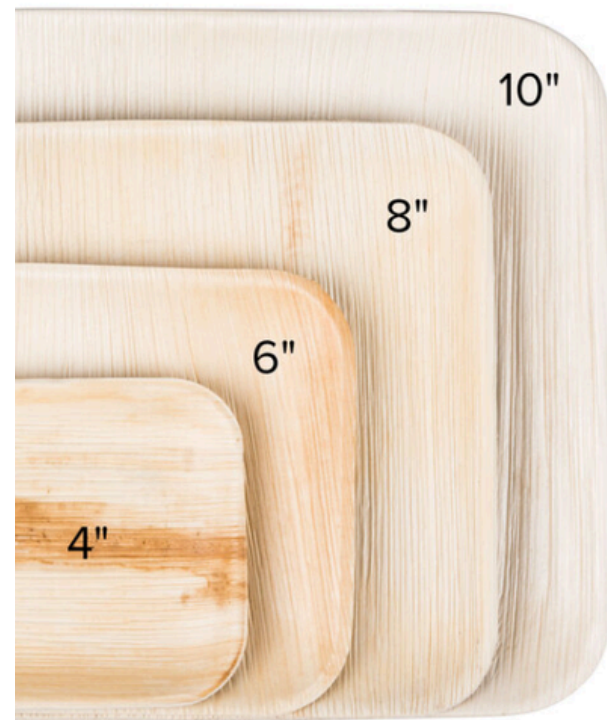
*Choose from hourly open bar packages or on-consumption pricing.  
\$500 minimum applies.*





# GUEST WARES

INCLUDED IN ALL OUR PACKAGES\*



**Disposable pressed palm leaf plates**



**High-quality napkin and utensil kits**



**High-quality stemless glassware**



**Fresh greenery for a polished finish**

\*China, silverware, and glassware are available options upon request. (Add'l \$)



# NEEDING MORE?

As a bespoke caterer, we pride ourselves on crafting personalized dining experiences tailored to your unique preferences. If you don't find exactly what you're looking for on our current menu, we would be delighted to collaborate with you to create a customized menu that perfectly meets your needs. Our team is dedicated to working closely with you to ensure every detail reflects your vision and exceeds your expectations, providing a truly bespoke catering experience that is both exceptional and tailored specifically to your event.





# MY PROMISE TO YOU

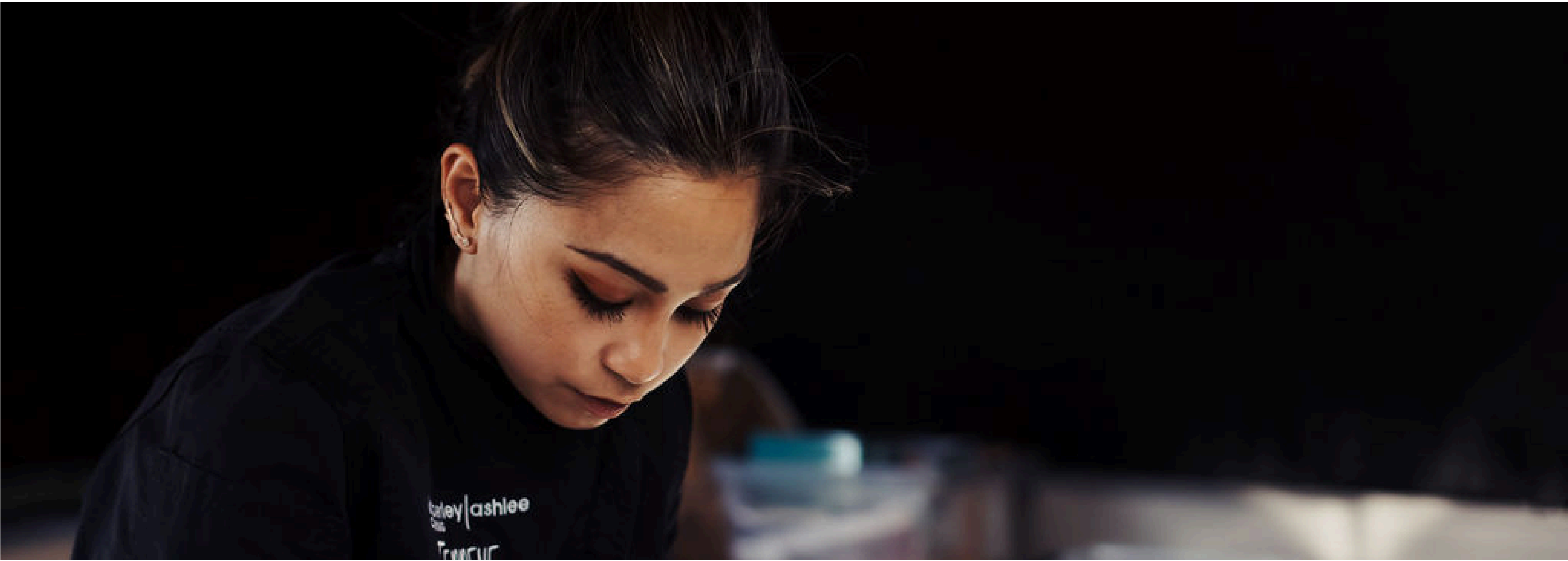
Thank you so much for the chance to share our services for your special event. Whether you're planning a grand celebration or a cozy gathering, I am dedicated to making the entire process smooth and enjoyable for you. I deeply appreciate the trust you place in us and truly understand the importance of every detail in your event. It would be a genuine pleasure and honor to be a part of your special day. Thank you for considering us!



Kimberley Ashlee Haugh,  
Owner







# CONTACT US

**KIMBERLEY  
HAUGH**

**Email address**

[ka@kimberleyashleecatering.com](mailto:ka@kimberleyashleecatering.com)

**Phone number**

412-855-1309