



## SUMMER FUN

### FISH FRY

(Minimum of twenty guests)

Fresh fish deep fried served with golden fries and an assortment of cold salads and dessert!

Potato salad  
Creamy coleslaw  
Pasta salad  
Green salad

Fruit Trifle

Priced per person

### KINA'S SIDEKICKS

Veggie platter with dip  
Smoked fish platter with cream cheese and capers  
Deep fried onion rings

Hot baked potato bar (Moist baked potatoes served with a variety of toppings such as bacon, ground meat, shredded cheese, salsa sauce, sour cream, chives, caramelized onions)

Provençal Platter- olives, roasted red peppers, pickled eggplant, artichokes, deli meat, carrot and celery sticks.

Baked Brie and Roasted Garlic

### DIPS

Crab and Artichoke Dip  
Mediterranean  
Crab with Almonds  
Spinach and Artichoke Dip  
Chick Pea  
Curried Chicken



**KINA'S KLASSIC BBQ IN  
YOUR BACK YARD!  
ON THE GRILL**  
(minimum of 12 guests)

BBQ Ribs  
Marinated Chicken Quarters  
Seasoned Breaded Chicken Quarters  
Marinated/Seasoned Chicken Breast  
Sausage Patties topped with mozza cheese and fried green peppers  
Sausage Links  
Opa's Meat Patties wrapped in bacon  
Chicken, Pork or Beef Kabobs  
Garlic Shrimp Skewers  
Cajun Shrimp  
Homemade Hamburgers  
Grilled Fish

**KINA'S SIDE KICKS**

German Potato Salad  
Broccoli, Cheese and Cranberry Salad  
Deviled Eggs  
Kina's coated Roast Potatoes  
Greek pasta Salad  
Vidalia Onion Salad  
Cajun Green Beans  
Corn on the Cob (seasonal)  
Caesar Salad  
Tossed Garden Salad  
Savoy Cabbage Coleslaw  
Bean Salad  
Basil Pesto Chickpea Salad  
Smoked Fish Platter  
Crab Salad  
Melon Platter

**GIFT CERTIFICATES AVAILABLE for  
AN INTIMATE DINNER FOR TWO**  
*Or enjoy an evening with friends and  
family with an in home dinner party*



**SAMPLES** (Choose one item from each category, or request your favorites)

**Appetizers**

Jumbo Shrimp Cocktail with Asiago Dip  
Asparagus and Shrimp Crepe Bundles  
Baked Brie and Roasted Garlic served with fresh Baguettes  
Escargot in garlic butter and melted cheese  
Seafood Stuffed Portobello Mushrooms  
Fresh Steamed Mussels with fennel and Garlic Wine  
Pan Seared Blackened Sea Scallops

**Salad**

Caesar  
Garden Salad  
Greek  
Spa spinach Salad

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**Main First Course Sides**

Vodka Penne & Sausage  
Fish Cakes drizzled with Tarragon Sauce or Lemon Dill  
Shrimp ala Kina  
Stuffed Sweet Peppers  
Putenesca (Chicken or Shrimp)  
Calamari Diablo

**Main Entrée Choices**

Stuffed Chicken Breast  
(Cordon bleu, or Brie, Mushroom and spinach)  
Puff Pastry Mediterranean Chicken  
Parceled Fresh Fish with Shrimp and Scallops  
Veal & Shrimp sautéed in White Wine  
Pork Tenderloin in Brandy Cream Sauce  
Sundried Tomato Chicken  
French Lemon Chicken  
Surf and Turf

**Main Entrée accompanied with Fresh Vegetables and Rice or Potato**

**Desserts**

Peaches and Baileys, Banana Foster, Fresh fruit crepes, cheese cake

**APPETIZER PARTY (Sample)**

**KINA'S SPINACH ASIAGO ARTICHOKE DIP**  
*It's loaded! Served with seasoned pita breads*

**KINA'S MEDITERRANEAN SAUTEE WITH GOAT CHEESE**  
*Sautéed Mushrooms, Sundried Tomatoes, Artichoke  
and fresh herbs Served with goat cheese and fresh baguettes*

**CREAM CHEESE TARTLETS**  
*A combination of homemade tartlets  
made with cream cheese and filled  
with a variety of choices:  
Beef and mushrooms, Brie and Fruit, Seafood, Brie and Leeks*

**BRUSCHETTA PLATTER**  
*Kina's Klassic Bruschetta with Alaskan Shrimp  
Prosciutto and mushrooms, Shrimp & Mushrooms*

**STUFFED MUSHROOM PLATTER**  
*Neptune Seafood, Mediterranean Style, Sausage*

**SPIRAL PLATTER**  
*A variety of bite size puff pastry and tortilla spirals:  
ham and cheese, mushrooms and roasted peppers, shrimp and Asia go, smoked turkey, sage and  
cranberry*

**VEGETABLE STRUDEL**  
*vegetables and fresh herbs and cheese wrapped in Puff pastry*

**COCKTAIL MEATBALLS**  
*A combination of seasoned pork, veal and beef Wrapped in bacon*

**GORGONZOLA WALNUT SPREAD** *Served with fresh fruit*

**BAKED BRIE** *Baked brie served with roasted garlic  
and fresh baguettes*

**STUFFED DATES** *stuffed with cheese wrapped in Bacon*

**TERIYAKI WATER CHESTNUTS** *Wrapped in Bacon*

**THE MARBLE ROCK PARTY**

*A great way to entertain and mingle with the guests! A table is set up with hot marble rocks and the  
guests help themselves cooking their own marinated Shrimp, fish, beef and chicken*

*Served with  
dips galore, sautéed onions and mushrooms  
Mini stuffed potatoes  
Bruschetta Platter  
Variety of Stuffed Mushrooms  
Antipasto and Vegetable Platter  
Fruit and Cheese*

*Prices based on a minimum of 20 guests*



CREATE YOUR OWN MENU 2011

APPETIZERS

Gorgonzola Beef Tenderloin  
Grilled and Chilled chicken and veggie Alilio  
Mini Fish Cakes drizzled with Tarragon sauce  
Chicken & Pineapple Bites  
Assorted Bruschetta Breads  
Gorgonzola Walnut Spread  
Cremeni Mushrooms Stuffed with Shrimp  
Stuffed dates wrapped in bacon  
Baked Stuffed Jumbo Shrimp  
Cream Cheese Tartlets – bite size tartlets  
Filled with brie and leeks, beef and mushrooms, and/or crab almondine  
Provencal Platter- assorted cheeses, deli meats  
Grape tomato skewers, roasted peppers, pickled  
Vegetables and olives  
Crab and Artichoke Dip  
Mini Salami & cheese Bar  
Curried Chicken Dip

Baked Brie and Roasted Garlic  
Kina's Mediterranean Sauté served  
with seasoned Pita and goat cheese  
Cocktail Meatballs  
Mexican Trio  
Steamed Mussels with fennel, leeks and  
white wine  
Smoked Seafood and Fish Platter  
Shrimp Asiago Spirals  
Jumbo Shrimp cocktail served with  
homemade Asiago dip  
Fresh Fruit Platter – garnished  
with mint and chocolate  
Assorted Stuffed Mushrooms  
Kina's Spinach and Artichoke Dip  
Mediterranean Dip- sundried tomatoes,  
artichokes and roasted red peppers  
Crab Stuffed Jalapenos

MAIN COURSES

Sundried Tomato Chicken  
Mediterranean Stuffed Chicken  
Pork Tenderloin Medallions in  
A Brandy cream sauce  
French Lemon Chicken  
Chicken Piccata  
Shrimp Kabobs(assorted)  
Fresh Fish  
Pork in lemon and sage cutlet  
BBQ Spare Ribs

Shrimp Ala Kina  
Chicken Cordon Bleu  
Chicken Stuffed with Brie and Spinach  
dressed in a roasted red pepper  
and cremini sauce  
Beef Tenderloin Kabobs  
Carving Station – Prime Rib  
- European Smoked Ham  
Taco Bar

KINA'S ACCOMPANIMENTS

Wild and Brown Rice  
Cajun Style Green beans and Walnuts  
Baby Reds in Garlic and Chives  
Vidalia Onion Tortellini Salad  
Mediterranean Penne Salad  
Assorted salads  
Cheese Tortellini  
Baked Potato Bar

Penne Sausage Vodka  
Fruit Spinach Salad  
Fresh Marinated grilled Vegetables  
Honey Teriyaki Cashew Green Beans  
Carrots ala' orange  
Assorted Potato and Vegetable choices  
Lasagna  
Kina's coated Potatoes

**For quotes and questions Please Contact Karolina Dick**  
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