

CATERING MENU

*Please call Glenn or Kellee at [732] 830-1996 for details and availability. Prices are subject to change.

KLEE'S BUFFET PACKAGES

PACKAGE A: **\$14.95 per person**

Choice of any 2 entrees, a salad, 1 starch, and 1 vegetable.

PACKAGE B: **\$16.95 per person**

Choice of any 3 entrees, a salad, 1 starch, and 1 vegetable

PACKAGE C: **\$18.95 per person**

Choice of any 4 entrees, a salad, 1 starch, and 1 vegetable

ENTREES

Chicken Marsala, or Francaise
Chicken Parmesan
Roast Sirloin
Beef Tips Marsala
Cheese Lasagna
Pasta Primavera
Baked Ziti
Sausage and Peppers
Italian Meatballs
Pasta w/ Vodka Sauce
Kielbasa & Kraut
Swedish Meatballs
Seafood Scampi
Seafood Newburg

STARCHES

Roasted Red Potatoes
Baked Stuffed Potatoes

VEGETABLES

Mixed Vegetables
Broccoli & Julienne Carrots

DESSERTS

Add \$2.00 per person
Apple Crisp
Peach Melba
Klee's Sundae

Other Menu Items Available at Your Request

For on premise parties only, see manager for off premise party prices

Prices do not include tax or gratuity

BRUNCH PARTY

Minimum of 20 people @ \$14.95 per person

[Will not be offered after 2pm]

Your brunch buffet includes:

*Fresh fruit bowl, assorted mini muffins, assorted Danishes, and bagels

*Coffee, tea, soda, and juice

*Choice of 3 breakfast items

*Choice of 3 lunch items

*Salad

*Chef's selection of dessert

LUNCH ITEMS

Baked Ziti

Chicken Francaise

Chicken Marsala

Keilbasa & kraut

Lasagna

Pasta Primavera

Pasta w/vodka sauce

Sausage & peppers

Sliced roast sirloin

Swedish meatballs

Seafood Scampi, or Newburg

BREAKFAST ITEMS

French toast

Pancakes

Quiche

Scrambled eggs

Eggs Benedict

Home fries

Breakfast Meats

ADDITIONAL ITEMS AVAILABLE A LA CARTE

Omelet station or pasta station - \$3.00 per person

Fruit & Cheese platter - \$2.50 per person

*Prices do not include tax or gratuity.

A LA CARTE LIST

[Full size pans]

Baked Ziti	\$35.00
Beef Tips Marsala	\$65.00
Cheese Lasagna	\$45.00
Chicken [Francaise or Marsala]	\$65.00
Chicken Parmesan	\$60.00
Meat Lasagna	\$50.00
Penne Pasta - In marinara, vodka, or Alfredo sauce	\$40.00
Roast Sirloin	\$65.00
Sausage & Peppers	\$45.00
Seafood Scampi or Newburg	\$75.00
Swedish Meatballs	\$50.00
Roasted Red Potatoes	\$35.00
Vegetable Medley	\$40.00

WINGS, WINGS, WINGS

Served with Bleu Cheese and celery sticks.

Choose from one of the following flavors;

**Buffalo, Jamaican, Oriental, Lemon Pepper, BBQ, KLEE'S HELL
STYLE** [these wings are hot, we assume no responsibility for loss of
feeling or taste]

**Small Tray [50 wings] - \$30.00, Medium Tray [100 wings] -
\$60.00, or Large Tray [150 wings] - \$90.00**

*Please ask if you have a need for anything not listed here!

Prices do not include tax or gratuity.

KLEE'S DELI PLATTERS

\$8.95 per person [10 person minimum]

*Includes napkins, knives, forks, plates, butter, mayonnaise and mustard.

Choose any 3 deli meats and 2 cheeses from the following list.

DELI MEATS

Turkey, Roast Beef, Salami, Capicola

CHEESES

White American, Swiss, Mozzarella, Provolone

SALADS

Choose 2- Cole slaw, potato salad, macaroni salad, fresh garden salad, or
Caesar salad

Only available as an add on, or for drop off party.

Can not be used as primary package for room rental

COCKTAIL PARTY

Minimum of 20 people, 2 1/2 hour party
\$13.95 per person

Choose 10 items from the following Hor's D'oeuvre list

Assorted mini quiche

Broccoli bites

Buffalo wings

Fried shrimp

Chicken fingers

Clams Casino

Clams Oreganato

Coconut chicken

Coconut shrimp

Crabmelts

Crab Stuffed Mushrooms

Franks in a Blanket

Fried Shrimp

Jalapeno Poppers

Mini Ruebens

Mozzarella Sticks

Mini Tacos

Potstickers

Pizza Bagels

Swedish or Italian Meatballs

ADDITIONS TO YOUR PARTY

Pasta Station \$3.00 per person

Fruit & Cheese platter \$2.50 per person

*** Other menu items are available at your request***

Tax and gratuity not included

Klee's Bar & Grill

Catering Contract rules and charges

1. Room charge – \$50.00 [for parties of 20 to 40 people]
\$75.00 [for parties over 40 people],
2. Upstairs room can not be closed for a private party on weekends except when authorized by the owners and management.
3. On premise parties can only get food by the pan [a la carte] as an add on to a regular food package.
4. Server charges for parties will be based on an \$11.00 per hour per server fee and include 2 ½ hours for set up and cleanup. The number of servers will depend on the size of the group and the difficulty of the menu.
5. Any special requests for colored linen or amenities will be billed exactly as charged.
6. The chef must approve special menu requests at least one week before the contracted date.
7. Off premise parties are subject to additional charges for linen or paper products, extra costs of transporting equipment, or other miscellaneous fees.
8. Prices subject to change due to market fluctuations.