

CATERING MENU FOR THE TOMATO KITCHEN

GOURMET RESTAURANT, CARRY OUT & CATERING
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Thanks for inquiring about our services. These are just some of our menu items. Our chefs are very talented with vast catering experience and will work with you to make any special menu ideas. So, if you don't see something, please ask.

All of our food is created with tried and true recipes and the freshest of ingredients. The breads will be baked fresh daily, the meats will be tender, the vegetables will be fresh and crisp, and the dessert are house made and will keep you coming back for more.

We specialize in wonderful presentation, so we will delight your eyes as well as your taste buds. To top it off, we are dependable, reliable, and willing to take care of every detail. So that you can concentrate on more important things.

THANK YOU FOR YOUR INTEREST, WE LOOK FORWARD TO
HEARING FROM YOU.

PLATTERS and TRAYS

Garden Vegetable Display with Creamy Ranch Dip -- A colorful and healthy assortment of fresh, crisp vegetables.

Fresh Seasonal Fruit Display - Colorful and refreshing, always a welcome treat. Can be served with a sweet cream cheese dip.

Imported and Domestic Cheese Tray - A variety of domestic and imported cheese, which can include: Swiss, Colby, Hot Pepper, Cheddar, Smoked, Provolone, Munster and Colby-jack. Served with an assortment of flavorful crackers.

Hummus and Pita Bread Tray - A creamy garlic and chic pea dip surrounded by our house made pita chips.

Submarine Sandwich Platter - Italian, Ham & Cheese, Turkey, Vegetarian, or our Famous Delouise.

Bruschetta Platter - Crusty Italian bread flavored with olive oil and toasted garlic, covered in a delicious tomato and fresh herb spread.

Lawash Pinwheels - Our Lawash sandwich served cocktail size. An assortment of flavors available.

Pot stickers - Crisp pot stickers, filled with chicken and Asian vegetables. Tossed in your choice of our delicious Sesame Honey, Raspberry Chipotle or Sweet n Sour sauce.

HOT APPETIZERS

Spinach Pie - (Spanakopita) A classic version of an old Greek favorite. Fresh spinach and Feta layered with thin sheets of buttered Phyllo.

Cheese Pie - (Tyropita) Another Greek specialty. A combination of several cheeses, secret seasoning, and fresh parsley all folded in a delicate phyllo pastry and baked till golden brown.

Stromboli - Italian pizza pockets. Stuffed with your choice of any combination of our pizza toppings.

Italian Sausage - Mild or Hot Italian Sausage grilled with assorted peppers, onions and topped with our marinara sauce.

Shrimp Skewers - Marinated and basted with your choice of Greek, Buffalo, Cajun, BBQ or Classic Butter Garlic sauce.

Grilled Chicken Skewers - Marinated in your choice of Greek, spicy, teriyaki or bbq'd.

Chicken Wings - Choose Greek, BBQ, fried, garlic butter w/ parmesan or buffalo, with your choice of dipping sauce.

Chicken Tenders - Fried or buffalo. Served w/choice of BBQ, honey mustard, blue cheese, or ranch dip.

Meatballs - Tender house made Italian, sweet & sour, Swedish or BBQ..

Greek Style Lamb Chops - Thin cut lamb chops seasoned with lemon, garlic and a mix of fresh herbs.

Baked Brie - Puff pastry encrusted brie, stuffed with your choice of apples, mushrooms, or any flavor you desire.

Crab Cakes - Fresh crab mixture, pan fried and served with your choice of a honey-pineapple wasabi sauce, cocktail sauce or classic remoulade.

Spinach & Artichoke Dip - Spinach & Artichokes baked slowly in a creamy garlic cheese sauce. W/Pita points.

COLD APPETIZERS

Authentic Greek Antipasto - Fresh vegetables that include, Hungarian hot peppers, eggplant, zucchini, assorted peppers, onions, and mushrooms, carefully grilled in extra virgin olive oil with fresh garlic, spices, vinegar and

garnished with capers. (Can be served with fresh beets, feta cheese, Greek olives, hard salami and house made pitas.)

Shrimp Cocktail - *Extra large succulent shrimp served with a classic cocktail sauce.*

Spinach Dip - *A flavorful combination of spinach, water chestnuts, green onions and sour cream. Served with hearty breads or flavorful crackers.*

Spinach Cups - *Bite size spinach, tomato and/or classic pastry cups filled with our house made spinach dip. A great mess free - 2 bite finger food.*

Pesto Croustades - *Thin toast, baked with sun dried tomato pesto and fresh parmesan.*

Prosciutto Wrapped Bread Sticks - *Our famous bread sticks wrapped with Prosciutto and garnished with roasted red peppers and fresh parsley. Also good with provolone.*

Stuffed Pockets - *Mini pita pockets stuffed with seafood salad, spinach dip or a variety of other fillings.*

Salami Coronets - *Hard salami shaped into a cone then stuffed with a Gorgonzola filling.*

BLT Cups - *Bite size pastry cups filled with the classic combination of chopped bacon, fresh tomatoes, crisp lettuce and real mayo.*

Sautéed Mushrooms - *Fresh whole mushrooms, sautéed in a delicately seasoned garlic sauce.*

Stuffed Grape leaves - *Tender Grape leaves hand rolled with a rice filling and a hint of lemon.*

Artichoke Mix - *Marinated Artichoke hearts tossed with fresh herbs, peppers, sweet onion, tomatoes and Kalamata olives in a special dressing of extra virgin olive oil and fresh garlic & spices.*

Fresh Mozzarella and Tomatoes - *The name says it all, mixed with E.V.O.O. & fresh herbs.*

Feta Stuffed Olives - *Queen pitted olives tossed with our special seasoned Feta.*

Olive Melody - *Pitted Kalamata and Queen olives, mixed with cubed feta, sun dried tomato, roasted red pepper, fresh herbs and more.*

Hummus - *Our house made hummus accented with our own specially seasoned pita points*

SALADS

Greek Salad - *A classic mixture of greens, vine ripened tomatoes, purple onions, cucumbers, fresh beets, Kalamata Olives, imported Feta cheese and Pepperchinnis, served with Tomato Kitchen's secret Greek dressing. (pre-tossed on request)*

Antipasto Salad - *Same as our Famous Greek salad but topped with Hard Salami, Provolone cheese and hard boiled egg. (pre-tossed on request)*

T K Greek Potato Salad - *Same as our Famous Greek salad but stuffed with our fresh dill & parsley, red skin potato salad. A great summer time salad!!!*

Old World "Village Salad" - *A mouth watering mixture of fresh garden cucumbers, imported Feta cheese, Roma tomatoes and sweet onions, seasoned with lots of fresh garlic and oregano, tossed in our house made Greek Dressing.*

Classic Caesar - *Crisp Romaine lettuce, freshly shredded parmesan, house made croutons, & our house made Caesar dressing. Red onions are optional. (pre-tossed on request)*

Old World Slaw - *Thinly sliced cabbage, carrot, a hint of onion and our special slaw dressing, seasoned to perfection.*

Roasted Redskin Potato Salad - *Tossed with fresh herbs, garlic, chives, parsley, seasonings and a fresh mayonnaise dressing or Dijon mustard dressing.*

Pasta Salad - *Fresh Garden, Greek or Caesar. Try all 3.*

Sirloin Salad - *Tender bites of marinated Sirloin steak on top of our assorted greens with roasted red skin potatoes, sweet onions, & mild red peppers. Served with a balsamic vinaigrette dressing.*

Crispy Chicken Salad - *Fresh assorted greens topped with fresh Roma tomatoes, cucumbers, purple onions, cheddar cheese, and crispy fried chicken tenders. Served with your choice of dressing.*

Garden Salad - *A mixture of fresh assorted greens accented with crisp cucumbers, Roma tomatoes and freshly sliced purple onions.*

W/your choice of house made dressings. (Croutons upon request)

The TK Caprese Salad - *Fresh mozzarella balls and grape tomatoes tossed in our own seasoned extra virgin olive oil blend.*

ENTREES & OFF THE GRILL

Chicken Parmesan - *A sautéed breast of chicken, tipped with marinara sauce and covered with Mozzarella and a touch of Parmesan, then baked to a golden brown.*

Eggplant Parmesan - *Thinly sliced tender eggplant, breaded in our house made seasoned bread crumbs, sautéed, covered with marinara sauce, mozzarella, a touch of Parmesan and then baked to perfection.*

Provimi Veal Parmesan - *Tender veal medallions sautéed, then baked to perfection with marinara sauce, freshly shredded parmesan and mozzarella cheese.*

Stuffed Peppers - *Fresh red or green peppers stuffed with a traditional blend of sirloin, rice and other delicious flavors. Served with our marinara sauce.*

Chicken Spadini - *A fresh chicken breast filet stuffed with provolone cheese, roasted sweet red peppers and fresh herbs, then rolled in our house made Italian bread crumbs, sautéed and topped with marinara sauce.*

Chicken Marsala - *Chicken breast sautéed with mushrooms, onions, artichoke hearts in a freshly made marsala sauce.*

Coconut Chicken - *Fresh chicken breast filets, lightly battered, rolled in tender coconut.. Served with a horseradish/orange chutney.*

Chicken Picata - *Tender breast of chicken sautéed in a delicate lemon butter sauce with fresh mushrooms, artichoke hearts and capers. Delicious!!*

Coconut Shrimp - *x large shrimp, lightly battered, and rolled in tender coconut, then deep fried Served with a horseradish/orange chutney.*

Broiled White Fish - *Topped with a lemon, roasted red peppers and a herbed butter.*

Alaskan Salmon - *Seasoned to perfection, then either baked, broiled, teriyaki or blackened. Can be served with a lemon, caper-dill sauce.*

Sword Fish - *Seasoned and grilled to perfection, also can be blackened.*

Tortilla Encrusted Tilapia - *Tilapia encrusted a flavorful tortilla crust, then baked to perfection and served with a mango salsa.*

Tilapia Picata - *Tender tilapia sautéed in a delicate lemon butter sauce with fresh mushrooms, artichokes and capers.*

Italian Style Meat Loaf - *A mix of ground chuck, and sirloin seasoned to perfection with fresh herbs, spices, egg, & bread crumbs. Then slowly baked and served with marinara or classic beef gravy.*

Bone In Chicken - *Your choice of freshly prepared Greek style, Plain, BBQ or Fried.*

BBQ Ribs - *Your choice of Kansas City spare ribs or Wichita Baby Backs, slow grilled and basted with the Kitchen's famous BBQ sauce.*

*Prime Cut Beef - *Your choice of New York Strip, Delmonico, Porter House or Filet Mignon. Grilled to your liking.*

*Gourmet Burgers - *1/2, 1/3, or 1/4 lb. all Angus beef Patties, grilled to your liking.*

Chicken Sandwich - *Marinated, grilled, skinless, boneless breast.*

Hot Dogs - *All beef Kowalski or Dearborn franks or Natural Casing.*

Italian Sausage - *With sautéed peppers & onions (mild or hot).*

**CAN BE COOKED TO ORDER. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

PASTAS

Fettuccini Alfredo - *Fresh Gulf shrimp, chicken breast or both sautéed in a creamy garlic and Parmesan cheese sauce..*

Vegetable Alfredo - *Seasonal, fresh vegetables seasoned and sautéed then combined with fettuccini pasta in a rich Alfredo sauce, sprinkled with freshly shredded Parmesan and parsley.*

Vegetable Scampi - *Fresh, seasonal vegetables sautéed in extra virgin olive oil, fresh garlic and herbs. Served on a bed linguini.*

Shrimp Scampi - *X large Shrimp, sautéed in a delicious garlic sauce with fresh scallions, served on a bed of seasoned pasta.*

Linguini and clam Sauce - *Whole baby Sea clams simmered with roasted garlic, clam juice, scallions, fresh Parmesan and cracked black pepper. May also be mad with red clam sauce.*

Special Rigatoni - *Sautéed sweet onions, mushrooms, red and green peppers, tossed with heavy cream, garlic, fresh oregano, basil, and Parmesan cheese. Then tossed and simmered into an Alfredo style sauce.*

Lasagna - *Layers upon layers of fresh pasta, the Kitchen's meat sauce, fresh Ricotta, Mozzarella and Parmesan cheese. All baked to perfection.*

Vegetarian Lasagna - *Assorted fresh vegetables roasted to bring out their flavors, topped with marinara sauce and layered with our three cheese blend.*

Beef Stroganoff - *Slowly cooked beef tenderloin tips, in a delicious gravy and served over egg noodles.*

Santa Fe Pasta - *Seasoned chicken breast and / or Gulf shrimp grilled then tossed with a Southwest style Alfredo sauce and Penne noodles.*

Pasta Primavera - Steamed seasonal vegetables, tossed w/fresh pasta, herbs, garlic & our marinara sauce.

Spaghetti or Rigatoni - Freshly cooked pasta served with your choice of the Kitchen's famous meat or marinara sauce. Can also be finished off with baked mozzarella cheese.

Greek Style Pasta - A unique blend of seasonings, kalamata olives, artichoke hearts, fresh spinach, feta cheese, onions, sundried and roma tomatoes sautéed in a sauce of extra virgin olive oil and garlic butter. Tossed with penne pasta. Can also be served with chicken, shrimp or scallops.

SIDE DISHES

European Scalloped Potatoes - Thinly sliced Idaho potatoes, layered with sweet onions and spices in a cream blend, then baked to a bubbling perfection.

Augratin Potatoes - Idaho potatoes, thinly sliced and layered with our three cheese blend, sweet onions, and special spices in a creamy sauce. Topped with baked cheddar cheese.

Smashed Potatoes - Boiled potatoes, smashed together with roasted garlic, special seasonings and fresh cream. (Cheddar cheese optional).

Baked Sweet Potatoes - With brown sugar, butter and cinnamon.

Classic Baked Potatoes - Xlarge Idaho bakers. Rubbed with seasoned olive oil and slow baked to tender perfections. Served with your choices of butter, sour cream, bacon bits, scallions/chives, & cheese.

Sweet Potato Fries - Freshly cut sweet potatoes, lightly dusted in our special coating, deep fried then sprinkled in our brown sugar blend. Served with the perfect dipping sauce, an apple/vanilla taste treat.

Glazed Baby Carrots - Fresh new carrots baked with brown sugar and molasses.

Rice Pilaf - Delicious, with fine cut vegetables and herbs.

Sautéed Vegetables - A seasonal blend of crisp vegetables, olive oil and herbs.

Orzo Florentine - A small, rice shaped pasta with spinach, Feta cheese, fresh garlic, extra virgin olive oil and seasonings.

Glazed Apples - Fresh apples that are sautéed in our special recipe cinnamon sauce. Great for a BBQ!!

Bread Sticks - Our famous house made bread sticks, freshly baked then topped with our special garlic butter topping.

DESSERTS

TK'S Famous Carrot Cake - Made from scratch cake with only the freshest ingredients. Tender coconut, pineapple, freshly grated carrots, apple and more. Topped with a delicious cream cheese topping.
(Raisins only upon request)

Cheesecakes - Butterfinger, Oreo, Snicker, Heath, pumpkin, strawberry, chocolate, Turtle, New York style, and others.

Cookies - Chocolate chip, peanut butter, oatmeal, butter finger, chocolate, sugar and more.

Brownies - Cream cheese, fudge iced, vanilla iced, peanut butter, caramel topped and other assorted flavors.

German Chocolate Cake - Another TK favorite. Moist, flavorful cake, topped with a milk chocolate frosting, toasted coconut and pecans.

Apple Crisp - *Delicious red apples topped with cinnamon, brown sugar and rolled oats, then baked to a bubbling perfection.*

Bumpy Cake - *A rich Devil's food cake, filled with a creamy white filling and topped with a smooth chocolate coating. The Best !!!*

Apple Pie - *Homemade and delicious. With traditional crust or a Dutch apple topping.*

Fruit Pies - *Mixed berries, blueberries, raspberry, pumpkin or any request taken. With traditional crust or Dutch topping*

Crème Pies - *Chocolate, vanilla, banana, butterscotch, or any flavor request. Topped with fresh house made whipped cream.
Lemon meringue & Key lime also available.*

Cakes and Cupcakes - *Banana Cake - Maple Cake - Spice Cake - Red Velvet Cake - Vanilla Cake - Pineapple upside down cake
Suggestions appreciated !!!*

Rice Krispie Treats - *Traditional, Chocolate or Fruity.*

Rice Pudding - *Definitely a TK favorite. Made with fresh milk, eggs, cream and cinnamon. With or without raisins.*

Cannoli - *A crisp, sweet cannoli shell filled with our ricotta filling. Ends are dipped in mini chips, toasted almonds, or sprinkled with cinnamon and sugar. Regular and mini size available.*

The TK Layer Bars - *Made with fresh graham crackers, real butter, tender coconut, real chocolate and butterscotch chips and fresh walnuts.*

Baklava - *Thin sheets of buttered phyllo dough layered with a cinnamon and walnut mixture. Baked to a crispy golden brown and soaked in a delicate sauce of honey and lemon. A true classic Greek dessert, it doesn't get any better than this!!!!*

TK DINNER FOR 10 SPECIALS

\$130

Large antipasto salad
½ pan lasagna
20 pieces of chicken (Greek-fried-bbq)
Sautéed fresh vegetables
½ pan bread sticks

\$99

Pasta salad or Cole Slaw
Sweet potato fries or Baked Beans or
Rigatoni w/marinara
28 piece fried chicken
½ pan breadsticks

\$70

Large Greek Salad
3 Dozen any style wings
3 - two topping pizzas

\$135

Large Greek or Caesar Salad
3 Slabs spare ribs
16 piece of chicken (choice of)
½ pan roasted red skins
½ pan breadsticks

THIS IS JUST A SAMPLING OF SOME OF THE COMBINATIONS THAT WE CAN MAKE FOR YOU. LET US WORK WITH YOU FOR A GATHERING OF ANY SIZE.

PLEASE NOTE

*On site staff is available at a hourly fee.

*High quality disposable plates, flatware, and napkins are available.

*Serving Ware - Chaffing Dishes, Sternos, Serving utensils and Platters can be provided for 10% charge of total food bill. All serving ware must be returned within 24 hours of party end by customer. Equipment usage requires a separate deposit, that will be returned when all equipment is returned to the Tomato Kitchen

*A delivery and set up fee will be charged.

*A deposit is required at the time of order.

*Cancellation of order within 72 hours of scheduled pick-up / delivery, will result in forfeiture of deposit.

*Orders placed or changed within 72 hours of event will be charged for additional or wasted labor, and / or food waste.

*For custom menu planning or if you have any questions please feel free to contact Cindy at **248-681-3400**.

*Full service event coordinating available.

Note: Description may vary slightly from actual items. Selection is not limited to items listed. Please ask for any special request. **248-681-3400**