



# GREAT POINT KITCHEN + EVENTS

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We create personalized dining experiences with the heart of homecooking, executed with the professionalism of a full-service catering company for clients



## WE MAKE GREAT COMFORT FOOD WITH IMAGINATION.

**CRAFTED WITH CARE.** We specialize in creating wholesome, flavorful, and memorable meals to celebrate life's most special moments. Carefully curated with your desires in mind, we help you conceptualize the whole dining experience - not just the menu.

**COOKED WITH LOVE.** Our passion is serving great food to people we love. Your meal should be infused with as much joy as the event itself. We believe pride in the product is an actual ingredient, and you can taste the difference.

**SERVED WITH EXCELLENCE.** True hospitality is an art form. Our team is experienced, qualified, and prepared for any eventuality. We welcome every guest at your event with the same enthusiasm we would in our own home.



# FRESH

YOUR MEAL. YOUR EVENT. OUR PLEASURE.

# Breakfast

Start your event with an energizing fresh and healthy assortment of breakfast options.

## Continental Breakfast

**Pastry**—assorted fresh-baked pastry tray (accompanied with appropriate condiments).

**Small (serves up to 10) .....\$45.00**

**Medium (serves 15-20).....\$65.00**

**Large (serves 30) .....\$85.00**

**Fruit**—a beautifully arranged tray featuring seasonal fruit such as fresh strawberries, pineapple, melon, kiwi, oranges, or grapes with strawberry yogurt on the side.

**Small (serves 10-15) .....\$49.00**

**Medium (serves up to 20) .....\$69.00**

**Large (serves up to 30) .....\$89.00**

## Legendary Egg Strata

A huge favorite, perfect for a large breakfast or intimate brunch at home. Scrambled eggs, sausage, bread, mushrooms, asparagus and cheeses baked together into a breakfast casserole.

**Half Pan (serves 10-12).....\$65.00**

**Whole Pan (serves 20) .....\$110.00**

## Breakfast Beverage Service

**Coffee**—regular and/or decaf, sweeteners, creamer, stirrers, cups.....**\$1.00/person**

**Juice**—choose from cranberry, orange, or apple juice with cups and ice.....**\$2.00/person**



# Lunch

Sandwich, chips, Creole potato salad, and appropriate condiments; trayed for family style. **(minimum 8) .....\$13.00/person**

## Your choice of:

- Sliced turkey and Muenster cheese
- California chicken salad with red grapes and pecans on croissant.
- Ham and Swiss with Dijon mustard.
- Caprese—fresh mozzarella, pesto, tomato, a sprinkle of salt, and EVOO. Vegetarian.
- Roast beef & cheddar on ciabatta with horseradish mayo on the side.

## Mini Sandwich Tray (minimum 2 dozen)

Slider-sized sandwiches. Easy bite-sized delights on a soft and yeasty bun. Choice of turkey, ham, or tuna salad. No toppings except the slightest bit of mayo.....**\$11.00/doz.**

## Mini Croissant Tray (minimum 2 dozen)

Mini croissants, stuffed with your choice of our famous California chicken salad with hand-shredded chicken breast, red grapes, and pecans OR homemade egg salad with dill.  
.....**\$15.00/doz.**



# Belly Up To The Bar

Give your employees or friends a foodie “happy hour” guaranteed to satisfy any time of day. Easy menus to satisfy many occasions – sure to please. Great Lunch-In choices.

**Not priced for “Full Service Events.”  
These are for delivery and drop off ONLY.**



## Super Party Salads

**All dressings are homemade. A bowl feeds approximately 20.**

**Kitchen Sink Macaroni Salad**—Everything but the kitchen sink, not your ol’ deli fare, AND a surprising big kick at the end. ....**\$55.00/bowl**

**Corn and Tomato Salad** —Fresh from the garden, seasonal ingredients finished with homemade champagne vinaigrette. Vegetarian and gluten free..  
**Seasonal .....\$55.00/bowl**

**Mandarin Salad**—romaine, iceberg, celery, Mandarin oranges, candied almonds, and a sweet parsley vinaigrette.....**\$40.00/bowl**

**Pasta, Pesto, & Peas**—a delicious pasta salad with farfalle, peas, and pesto.  
**Vegetarian.....\$49.00/bowl**

**Fresh Mozzarella Salad** – greens, roasted red peppers and fresh mozzarella with balsamic on the side. ....**\$42.00/bowl**

**Confetti Salad** – our version of a chopped salad with some surprises. Italian or Ranch on

## Hot Dog Bar



All-beef hot dogs and warm buns, \$11.00 per person, minimum of 12 persons  
*Your Hot Dog Bar selection includes:* Catsup, Mustard, Relish, Chopped Onions, Shredded Cheese, Chili (no beans), Coleslaw, Crushed Potato Chips, and Sauerkraut.

## Baked Potato Bar



Sizzling hot baked potatoes, all ready for your guests to enjoy, \$10.00 per person, minimum of 12 persons  
*Your Baked Potato Bar includes:* Butter, Sour Cream, Shredded Cheese, Crumbled Bacon, Chili, Chopped Scallions, and Salt/Pepper.

## Taco Bar



Celebrate in style with a Fiesta Grande for your group, \$14.00 per person, minimum of 12 persons  
*Your Taco Bar includes:* Seasoned Ground Beef, Lettuce, Tomato, Onion, Sour Cream, Shredded Cheese, Salsa, Chopped Jalapenos, providing Soft and Hard Taco Shells.



# Entrees

All meals come with bread and butter.  
**Each selection – minimum order 8\***  
48 hours advanced notice required  
For example prices starting at:

- One Entrée, one side, confetti salad, rolls with butter  
\$19.99 per person
- Two Entrées, two sides, confetti salad, rolls with butter  
\$25.99 per person
- Three Entrées, three sides, confetti salad, rolls with butter  
\$30.99 per person



Customized menus pricing are subject to change based on the final menu

## Vegetarian Pastas

Includes: Confetti Salad, rolls and Butter

- **Penne with Tomato Sauce**
- **Greek Pasta with Farfalle**, artichoke hearts, tomato, feta, herbs and fresh lemon (*Chicken breast can be added for \$1.99 per person*)
- **Baked Rigatoni with Marinara** (Meatballs can be added for \$1.99 per person)
- **Cheese Ravioli with Creamy Mushroom Sauce**
- **Tortellini Primavera** with cheese tortellini, shiitake mushrooms, fresh asparagus, carrots, onions in a light cream sauce

## Sticky Bourbon Chicken with Rice

Boneless, skinless chicken thighs marinated for 24 hours in a delicious Bourbon marinade, served over LeNan's scrumptious white rice.

## Parmesan Crusted Chicken Breast

A chicken breast marinated in buttermilk then dredged through parmesan cheese, bread crumbs, and fresh parsley. Cooked to perfection. The chicken breast can be served as an entrée or added to a salad.

## Cuban Chicken

A colorful and healthy dish made with both light and dark chicken, marinated in fresh lime and orange juices, slowly braised with garnet yams, capers, raisins and olives. Served over rice.

## Drunken Cowgirls (chicken) or Drunken Cowboys (boneless pork chops)

Your choice of meat—slow-roasted and delicately seasoned and slathered in Bourbon BBQ sauce to the peak of perfection.

## LeNan's Legendary Pulled Pork

Boston butt (pork butt) soaked in a marinade of 14 ingredients for 60 hours. Fashioned after a traditional cochon de lait recipe from New Orleans (requires 3-days' prior notice). *Gluten free.*

## Sliced Pork Roast

Pork oven roasted low and slow, prepared with your choice of Cuban style with a crust of cumin, black peppercorns and fresh herbs OR a mustard/herb crust with a hint of sweetness.

## Tenderloin of Beef

Cooked to rare. Served with homemade horse-radish sauce; \$8.00 up charge when served with mini slider buns for sandwiches.

## Asian Sticky Salmon

Marinated overnight in Asian seasoning, roasted, and served with a sticky marinade drizzled over the top, with a side of lime.

## Atlanta Brisket

A delicious beef brisket slow cooked in a sweet Cola and Tomato sauce; we slice it we do not pull it – absolutely wonderful.

## Sides

All entrees include your choice of one side.

\*Minimum order for 8 people.

- Creole Potato Salad
- Mashed Potatoes
- Mardi Gras Cole Slaw
- The Best White Rice (seriously)
- Sautéed Green Beans and Mushrooms
- Macaroni and Cheese
- Buttery Broccoli
- Roasted Asparagus
- Roasted Vegetables
- Maple Bacon Brussels Sprouts
- Calico Beans

\$3.99 / person for each extra side\*







## Appetizers

Two dozen minimum order of each

### Barely-Steamed Asparagus

Spears wrapped in prosciutto with a surprise of Boursin (soft, herbed cheese) drizzled with olive oil and sprinkled with sea salt

.....\$18.00 / dozen

### Baked Brie En Crouete (Seasonal / Holiday)

Creamy brie baked in puff pastry with apricot preserves, dried cranberries and sliced almonds, served with crackers and fruit

Large baked brie.....\$46.00

### Spicy Cocktail Meatballs

Made from scratch with a homemade spicy barbeque. ....\$14.00 / dozen

### BLT Canapés (Seasonal / Summer)

Bacon, cherry tomatoes, fresh basil, and a dollop of homemade basil mayonnaise served on warm toast point.....\$17.00 / dozen

### Coconut-Orange Shrimp

Sweet and hot, served warm. A delicious Caribbean style snack that everyone loves.

.....\$19.00 / dozen

### Roasted Redskin Potato Bites

Tiny version of your favorite potato skins.

(vegetarian).....\$14.00 / dozen

### Sausage-Stuffed Mushrooms

Best stuffed mushrooms we've ever tasted.

.....\$18.00 / dozen

### Spinach and Feta Stuffed Mushrooms

Vegetarian.....\$15.00 / dozen

### Shrimp Cocktail

Prepared court bouillon, served with home-made cocktail sauce and lemons

.....\$14.00 / dozen

## Trays

A beautiful spread to feed a crowd...  
did we mention beautiful!

### Elegant Cheese and Fruit Tray

Our signature piece. An array of gourmet cheeses, fresh strawberries, fresh grapes, and crackers in an eye-catching arrangement.

Small (serves up to 15) .....\$60.00

Medium (serves up to 25) .....\$80.00

Large (serves up to 50).....\$100.00

### Mediterranean Tray

Assortment of hummus, baba ghanoush with pita, feta cheese, peppers, cucumbers, celery, and carrots (vegetarian).

Small (serves up to 15) ..... \$65.00

Medium (serves up to 25) .....\$78.00

Large (serves up to 50) .....\$90.00

### Charcuterie Board

A large tray with assorted meats and cheeses, dried fruit, olives, cornichons, fig jam, crackers and toasts, nuts, pates

Feeds about 50.....\$125.00

### Veggie Tray

Assorted seasonal vegetables served with a lovely dill dip.

Small (serves up to 15) .....\$40.00

Medium (serves up to 25) .....\$60.00

Large (serves up to 50) .....\$80.00



# Desserts – All Made from Scratch

## My Famous Brownies

(minimum two dozen)

Big homemade brownies, without nuts.  
.....\$2.09 each

## Homemade Cookies

Toll-House Chocolate Chip, Peanut Butter,  
Oatmeal Raisin, White Chocolate Chip  
Minimum 3 dozen .....\$18.00 / dozen

## Caramel Pecan Cheesecake Bites

Minimum 2 dozen .....\$28.00 / dozen

## Lemon Crumb

Minimum 16 bars .....\$48.00

## Triple Citrus Cheesecake

Serves 10-12 .....\$49.99  
or ask us about other cheesecake flavors

## Flourless Chocolate Torte (gluten free)

Serves 10-12 .....\$48.00



## Service with Style

### Disposable Packages

Plates, forks, spoons, knives, napkins – available upon request: \$2.00 per person

### Drink Service

Canned Coca-Cola products & Bottled Water: \$1.99 per person

### Delivery Service

Delivery-only service or full service available. Delivery and set-up \$75.00

Free Delivery in Knox County; all other Deliveries: \$35.00

### FULL SERVICE:

We can come to your location and serve/staff your event and clean up.

For staffing/service rates, or any other questions:

please contact LeNan Hager at 614-274-8996.

