GREAT POINT
KITCHEN & EVENTS

EST. 2011

LeNan C. Hager
Chef/Owner/Event Planner
614/274-8996
greatpointkitchen@gmail.com
www.greatpointkitchen.com

A Central Ohio company to handle all of your culinary needs—catering to large and small events, both corporate and personal.

Whatever your occasion, call on us for:

- Event planning
- Menu preparation
- Set-up, delivery, clean-up
- Par-cooked home meals
- Everything from large group lunches to intimate sit-down meals

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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) $19.99
Medium (serves 15-20) $35.99
Large (serves 30) $49.99

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) $29.99
Medium (serves up to 20) $49.99
Large (serves up to 30) $69.99

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) $29.99
Whole Pan (serves 20).....$75.99

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 $1.99/person

Baked Breakfast Bites

Loaded little muffins - hash browns, egg, cheese, sausage, and red pepper *(minimum 2 dozen)* .....$39.99/doz.

Lunch

Sandwich, chips, Creole potato salad, and appropriate condiments; trayed for family style. *(minimum 8)* $9.99/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. .....$9.99/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. .....$11.99/doz.

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Soup

All soups include rolls & butter

Choose from any of these delicious homemade soups made in bulk (minimum 12 servings)

Hearty Corn Chowder (vegetarian)
Creamy Tomato (vegetarian)
Old-Fashioned Chicken Noodle
Minestrone (vegetarian)
LeNan's Famous Chili

.....$6.99 / person

Ask about our seasonal soups, or your favorite soup!

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. $36.99/bowl

Corn and Tomato Salad —Fresh from the garden, seasonal ingredients finished with homemade champagne vinaigrette. *Vegetarian and gluten free.*
seasonal $36.99/bowl

Mandarin Salad—romaine, iceberg, celery, Mandarin oranges, candied almonds, and a sweet parsley vinaigrette. $32.99/bowl

Pasta, Pesto, & Peas—a delicious pasta salad with farfalle, peas, and pesto. *Vegetarian*. $36.99/bowl

Fresh Mozzarella Salad — greens, roasted red peppers and fresh mozzarella with balsamic on the side. $36.99

Confetti Salad — our version of a chopped salad with some surprises. Lime vinaigrette on the side. $29.99

Caprese — fresh mozzarella stacked with heirloom tomatoes, EVOO, balsamic vinegar, fresh basil, salt and pepper. $39.99

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Entrees

All meals come with bread and butter.
Each selection — minimum order 8*
48 hours advanced notice required

-One Entrée, one side, confetti salad, rolls with butter $12.99 per person
-Two Entrées, two sides, confetti salad, rolls with butter $15.99 per person
-Three Entrées, three sides, confetti salad, rolls with butter $18.99 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**
- **3 Cheeses and Fresh Basil**
- **Mac and Cheddar with Broccoli** *(Chicken breast can be added for $1.99 per person)*
- **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.

Sliced Roast Beef
Roasted to medium rare, thinly sliced to perfection, with sautéed onions and au jus.

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
- Confetti Salad (our house salad)
- *The Best* White Rice *(seriously)*
- Sautéed Green Beans and Mushrooms
- Macaroni and Cheese
- Roasted Butternut Squash Salad
- Roasted Vegetables
- Maple Bacon Brussels Sprouts
- Calico Beans

$2.99 / person for each extra side*

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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
.....$14.99 / dozen

Baked Brie En Croute
Creamy brie baked in puff pastry with apricot preserves, dried cranberries and sliced almonds, served with crackers and fruit
Large baked brie $35.99

Spicy Cocktail Meatballs
Made from scratch with a homemade spicy barbeque. .....$12.99 / dozen

BLT Canapés *(seasonal)*
Bacon, cherry tomatoes, fresh basil, and a dollop of homemade basil mayonnaise served on warm toast point. .....$14.99 / dozen

Coconut-Orange Shrimp
Sweet and hot, served warm. A delicious Caribbean style snack that everyone loves.
.....$17.99 / dozen

Roasted Redskin Potato Bites
Tiny version of your favorite potato skins.
(vegetarian) .....$12.99 / dozen

Sausage-Stuffed Mushrooms
Best stuffed mushrooms we've ever tasted.
.....$15.99 / dozen

Spinach and Feta Stuffed Mushrooms
Vegetarian .....$13.99 per dozen

Shrimp Cocktail
Prepared court bouillon, served with home-made cocktail sauce and lemons
.....$10.99 per 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) $59.99
Medium (serves up to 25) $79.99
Large (serves up to 50).....$99.99

Mediterranean Tray
Assortment of hummus, baba ghanoush with pita, feta cheese, peppers, cucumbers, celery, and carrots (vegetarian).
Small (serves up to 15) $34.99
Medium (serves up to 25) $49.99
Large (serves up to 50) $59.99

Charcuterie Board
A large tray with assorted meats and cheeses, dried fruit. olives, cornichons, fig jam, crackers and toasts, nuts, pates
Feeds about 50.....$119.99

Veggie Tray
Assorted seasonal vegetables served with a lovely dill dip.
Small (serves up to 15) $29.99
Medium (serves up to 25) $39.99
Large (serves up to 50) $49.99

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Pick-A-Party

A set menu for a host/hostess who needs a straight-forward, simple menu appropriate to a specific event. Available by delivery and drop-off only.

Let's Tailgate!

This set menu for your tailgate party includes all of the following, $14.99 per person, minimum of 24 persons.

- **Hot Mini Roast Beef Sandwiches**
- **Pulled Pork Sandwiches**
- **Calico Beans**
- **Cole Slaw**
- **Brownies**

Informal Wedding Reception

Designed for a simple no-fuss wedding, $18.99 per person, minimum of 24 persons.

- **Mediterranean Tray**
- **Sliced Pork Roast (Cuban or herb-styled)**
- **Mashed Potatoes**
- **Penne with Vodka Cream Sauce**
- **Confetti Salad**
- **Rolls with butter**

Baby or Bridal Shower

A perfect pre-set menu for your special event, $15.99 per person, minimum of 24 persons.

- **Elegant Cheese and Fruit Board**
- **Mini Croissant Sandwiches (California Chicken Salad or Egg Salad with Dill)**
- **Legendary Eggs Strata**
- **Pasta Pesto Peas**
- **Homemade Cupcakes (choice of flavor)**

Religious Luncheon

Perfect for Kiddush, memorial gatherings, or other faith-based events, $11.99 per person, minimum of 24 persons.

- **Challah or Assorted Breads, Deli Meats, Cheeses, Egg Salad, and Tuna Salad**
- **Pickles and Olives**
- **Appropriate Condiments**
- **Assorted Sweets**
- **Add-on for $8.99/person: Assorted bagels, cream cheeses, lox, red, onion, cucumber, capers, tomato**

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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.

Hot Dog Bar

All-beef hot dogs and warm buns,
$6.99 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,
$6.99 per person, minimum of 12 persons

Your Baked Potato Bar includes: Butter, Sour Cream, Shredded Cheese, Crumbled Bacon, Chili, Chopped Scallions, and Salt/Pepper.

Chili Bar

Choice of jalapeno two-bean chili or vegetarian chili, arriving to your location hot and ready to ladle,
$7.99 per person, minimum of 12 persons

Your Chili Bar includes: Shredded Lettuce, Chopped Tomatoes, Sour Cream, Chopped Onion, Shredded Cheese, Chopped Avocado, Oyster Crackers, and Fresh Cilantro.

Taco Bar

Celebrate in style with a Fiesta Grande for your group,
$6.99 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.

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Desserts — All Made from Scratch

My Famous Brownies
(minimum one dozen)

Big homemade brownies, without nuts.

.....$24.99

Assorted Homemade Cookies
(minimum 4 dozen)

Toll-House Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Chip — your receive 1 dozen per flavor.

.....$49.99

Assorted Cupcakes
(gluten free and other flavors available)

- Chai Chocolate with raspberry jam filling and topped with chocolate butter cream, fresh raspberry and dark chocolate shavings.
- Lemon with lemon curd filling, topped with lemon-scented butter cream frosting with lemon zest, blueberry, and fresh mint.

.....$35.99/doz.

Caramel Pecan Cheesecake Bites
Minimum 2 dozen.....$39.99

Lemon Bars
Minimum 18 bars.....$37.99

Triple Citrus Cheesecake
Serves 10-12.....$39.99

Flourless Chocolate Torte (gluten free)
Serves 10-12.....$39.99

Service with Style

Disposables

Plates, forks, spoons, knives, napkins — available upon request: $1.25 per person

Drink Service

Canned Coca-Cola products: $1.00 per person; Bottled Water: $1.99 per person

Delivery Service

Delivery-only service or full service available.

Free Delivery in Knox County; all other Deliveries: $25.00

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.

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