Appetizers



- Spinach Dip w/ Artisan Bread
- Meat & Cheese Platter w/ Honey mustard
- Fresh Fruit
- Fresh Vegetables w/ Ranch
- Variety of Cheese Curds w/ Crackers
- Seasoned Ranch Pretzels
- Buffalo Chicken Dip w/ Crackers
- Smoked Shrimp Cocktail

Beverages

Cold Beverages:

- Sweet Iced Tea
- Lemonade
- Fruited Water



*beverage options for full catering only

Hot Beverages:

- Regular Coffee
- Decaf Coffee

What We Do: We provide different

Who We Are:

We provide different levels of service, allowing you to be in control of your budget, and how involved you would like us to be — from food preparation, to delivery, or inviting our staff to stay on site to help take the stress out of your day. Our "Buffet-Style" approach to serving allows your guests to fill their plates quickly, with a team of experienced staff on-site to keep food replenished, taste-buds happy, and warm service and hospitality when it matters most.

Our signature food line brings a savory hickory-smoked flavor from our Southern Pride smoked meats alongside complimentary

seasoned meats, homemade sides, sauces and salads speaks to the years of experience Kickin' Kater has invested into creating the perfect meal experience for you and your quests. There's no

celebration, picnic, banquet or wedding that's too large or too

small that will not be considered by our team!

side-dishes, made with traditional amish-mennonite flavors woven throughout. This unique composition of perfectly

We Offer:

- Full Service Catering
- Pick Up Catering
- Drop Off Catering

Weddings | Rehearsal Dinners | Company Picnics Holiday Banquets | Anniversary Celebrations Reunions | Birthday Parties | Graduations Parties Your Dream Party | & More!



Contact Us For:

Availability | Packages | Pricing

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Our Meats:

"Slow and low" is our motto when it comes to producing our signature line of meats that we know will have you reaching for more. Whether slow-roasted for 12-14 hours in our Southern Pride rotisserie smoker, or tenderized through our low-temp oven-bake, we truly believe you won't find more flavorful and choice cuts of meat to highlight your upcoming event. Our limited, but well-rounded selection, provides something for everyone, while maintaining the integrity gained from simplicity and experience.

Traditional Flare:

- Baked Ham: ham portions, slowly baked until tender, served sliced in its natural juices *GF
- Stuffed Chicken Breast: boneless chicken breast filled with our homemade bread stuffing, drizzled with gravy to keep moist and sprinkled with parsley
- Marinated Roast Beef: marinated with a variety of spices and herbs, slow roasted to perfection, served sliced in its natural juices - *GF



Vegetarian:

Vegetable Lasagna: layers of lasagna noodles, homemade alfredo sauce, cheeses, tomatoes, onions, carrots, zucchini, mushrooms, spinach, peppers, seasonings



Touch of Southwest:

- Taco Bar
- Chipotle Bar

Taco Bar & Chipotle Bar Meals are recommended for full-catering only



- Smoked Beef Brisket: rubbed with our speciality seasoning & slowly smoked in our rotisserie for up to 14 hours; served with our signature homemade BBQ sauce on the side - *GF
- **Hickory-Smoked Boneless Chicken Thighs:** glazed with a touch of our signature honey mustard sauce *GF
- Smoked Boneless Chicken Breast: marinated in Italian sauce & slowly smoked to perfection *GF
- Pulled Pork: slow roasted pork butts, shred & lightly seasoned with our specialty blend; served plain with our signature homemade BBQ sauce on the side - *GF
- Smoked Boneless Pork Chops: slow-roasted, whole pork loins; lightly seasoned with our specialty seasonings, served sliced with our signature homemade BBQ sauce on the side *GF
- Smoked Jumbo Wings: lightly seasoned with our specialty dry rub and smoked in our Southern Pride rotisserie.
 Choice of BBQ or Medium Sauce - *GF

Hot Side Dishes:

Potatoes, Pasta & Starches:

- Gourmet Mashed Potatoes: real mashed potatoes, cream cheese, butter, chives and seasonings. It's a glorified mashed potato, baked until golden on top *GF
- Red Parsley Potatoes: red potatoes, smothered in brow butter, topped with parsley -*GF
- Mashed Potatoes: made with real potatoes, milk & butter.
 Choice of ham, chicken or beef gravies *GF
- **Sweet Potato Casserole:** mashed sweet potatoes, topped with a brown sugar & pecan topping
- Macaroni & Cheese: elbow noodles, milk, butter & cheese
- Seasoned Rice: lightly seasoned with lime, cilantro & butter
- Baked Beans: made from scratch and simmered to perfection. navy beans, ketchup and seasonings - *GF
- **Homemade Filling:** made with homemade bread, celery, onions, butter & seasonings

Vegetables:

- Baked Corn: with crackers, milk, butter, sugar & seasonings
- Glazed Carrots: sliced and glazed with brown sugar and butter - *GF
- California Blend: broccoli, cauliflower and carrots tossed in browned butter *GF
- Green Bean Almandine: string beans, tossed in brown butter and toasted almonds - *GF
- Corn, Green Beans -or- Mixed Vegetable Blend: lightly seasoned & tossed with butter - *GF

Bread:

• Fresh Baked Dinner Rolls: served with butter pats

Cold Sides & Salads:

- Garden Tossed Salad: spring lettuce mix, cucumbers, tomatoes, carrots & croutons. Served with French, Ranch & Italian designs on the side
- Italian Garden Salad: romaine and spring mix lettuce, sliced red onions, black olives, tomatoes, parmesan cheese, pepperoni, croutons and homemade dressing
- Festive Tossed Salad: spring lettuce mix, candied pecans, dried cranberries, red onion & feta cheese with homemade dressing *GF
- Strawberry Spinach Salad: romaine and spinach, strawberries,
 walnuts & feta cheese with a homemade vinaigrette dressing *GF

- Broccoli & Cauliflower Salad: with crumbled bacon, cheddar cheese, diced red onion and a homemade dressing - *GF
- Italian Pasta Salad: rainbow rotini, pepperoni, cheese cubes bell pepper, black olives & tomatoes in a zesty italian dressing

*GF = gluten free

