



CATERING MENU

Big Bowl of Salt & Vinegar Popcorn			\$30
3-bite Empanada	by the dozen (no mix and match)	//	\$42
• <i>Chicken Curry</i> • <i>Potato Curry</i> • <i>Ground Beef, Olive, Tomato</i>			
2-bite Arancini	20 per order	//	\$60
• <i>Saffron Mushroom Risotto, Served w/ Tomato Sauce</i>			
Shrimp Salad On Baguette	12 per order	//	\$45
• <i>Mini Sandwiches w/ Paprika-Dill Mayo, Shaved Radish, Marinated Cucumber, Vinegar-y Carrot-Cabbage Slaw</i>			
Cubano Fingers	15 per order	//	\$45
• <i>Thin Stick Sandwiches of Roast Pork, Salami, Swiss, Pickles, Mayo & Mustard on Ciabatta</i>			
Green Goddess Crunch Salad (VG, GF)	+/- 8 servings	//	\$30
• <i>Vegan Green Goddess Dressed Cabbage w/ Marinated Cucumber & Radish (V, GF)</i>			
Dips with Crostini & Crudite	1 quart (+/- 30 servings)	//	\$30
• <i>White Bean & Charred Tomato (VG, GF)</i> • <i>Herbed Ricotta (GF)</i> • <i>Zeytoon Tapanade (w/ walnuts & pomegranite) (VG, GF)</i>			
Niçoise on Crostini or Polenta Canapé	24 per order	//	\$80
• <i>Oil-Poached Tuna, Sundried Tomato, Roasted Red Pepper, Shaved Red Onion, Olive on your choice of Crostini or Gluten-Free Crisped Polenta</i>			

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- **All food orders (and any food allergies!) can be communicated to Matthew & must be received no fewer than 14 days prior to event date. Orders cannot be cancelled or altered within 14 days of event.**
 - **Payment for food will be processed separately and is due 2 weeks prior to event**
 - **Please note that fried veg items use the same fry oil as meat items**
 - **18% gratuity plus 2.9% service fee will be added to all orders**
 - **Food will generally be served 30-45 minutes after event commences**

General guide for placing orders: for a “bites in a cocktail party setting” we recommend 4-5 items for groups of 30-35, 6-8 items for groups of 40-45. To provide more of a meal for your guests, 5-7 items for groups of 30-35, 8-9 items for groups of 40-45. This, however, is merely an average, only you know your guests. If you want to reach out to our catering dept. directly at kingtaibar@gmail.com we are happy to consult with you on how best to choose food for your event.