



Main Course

Poultry and Game Birds

Lobster Chicken, corn bread shrimp, scallop and lobster stuffing, smoky bacon, creamy tomato seafood bisque

Seared Hen Breast, black trumpet mushroom coulis, shallot oil

Chicken Piccata, fresh lemons, white wine, capers, mushrooms

Porcini Mushroom Risotto, asparagus, leeks, and Romano cheese

Chicken Saltimbocca, prosciutto, fresh sage, gruyere cheese, chardonnay reduction

Stuffed Breast of Chicken, spinach, feta cheese, red pepper, smoked cauliflower puree

Ballotine of Chicken, prosciutto, asparagus, fontina cheese, riesling veloute

Chicken Roulade "Cordon Bleu", parma ham, emmenthaler, lemon parmesan rind broth

Stone Charred Greek Chicken, smoked oregano, FCP olive oil, grilled lemon, citrus sea salt

Braised Strawberry Chicken, gooseberry puree, roasted chilies, picante honey pecans

Grain Mustard Grilled Chicken, creamed leeks, fresh spinach sautéed with applewood smoked bacon, pomme frite haystack garnish

Ripe Plum Garlic Chicken, garlic spinach, sultans, pine nuts, sesame bacon "candy"

Grilled Chicken Paillard, lao glaze, pickled carrot, soy poached edamame

Soy Rice Wine Glazed Hen, chili peanut drizzle, cucumber spaghetti, radish pickle salad

Champagne Chicken, squash ribbon, fennel slaw, orange and grapefruit supremes

Crispy Buttermilk Chicken, popped three sister grits, smoked corn bacon "chowder", Cholula hot sauce, roasted red pepper strips

Chicken Parmesan, parmesan panko, goat cheese tomato fondue, garlic fried crostini

Club Chicken, tomato crust, crispy pork belly, parmesan rind buerre blanc, arugula

Cornish Game Hen, truffled wild rice stuffing, matchstick carrots, morel mushroom crème

108 W. Germania Place, Chicago, IL 60610 Ph. 312-787-0190 Fx.312-573-1692
www.kenmarecatering.com



Cornish Hen, hazelnut and Turkish fig dressing, apricot ginger glaze

Roasted Cornish Game Hen, double cranberry, thyme sauce

Provençal Chicken with Wing, herbs de Provence, lemon garlic, olive oil rub, grilled lemon jus

Crispy Duck Breast, honey, orange and cardamom rub, glug reduction

Star Anise Grilled Quail, tangerine zest, purple potato "hash," spring pea fritter

Presidential Club Chicken, tomato crust, crispy pork belly, parmesan rind beurre blanc, fresh arugula

Crisp Chicken Milanese, fresh lemon wedge, parsley, tomato, cucumber relish or cilantro, avocado, corn black bean relish

Pollo en Mole, crispy tortilla strips, queso fresco, yellow rice with roasted corn

Miso Glazed and Braised Duck, firecracker slaw, five grain rice tower

Mustard Braised Chicken, sliced roasted crispy potato, creamed leeks

Chicken Fried Steak/ Chicken Milanese
Sauced Include: Please Select ONE:

Five spice miso glazed

Garlic hollandaise

Warm mushroom dill cream sauce

Quick pickled kimchi

Dashi ginger broth reduction

Korean barbeque with toasted sesame

Fish and Shellfish

Roasted Red River Salmon, orange, basil, marcona almonds

Sautéed North Sea Turbot, saffron, leeks, lemon basil, and yuzu lemon "ice"

Arctic Char, grapefruit butter, savoy and ruby red cabbage, pink Celtic salt

North Sea Pink Salmon, grapefruit butter, savoy and ruby red cabbage, pink Celtic salt

108 W. Germania Place, Chicago, IL 60610 Ph. 312-787-0190 Fx.312-573-1692
www.kenmarecatering.com



Pan Seared Salmon, fennel seed crust, pernot-shallot sauce, braised fennel

Crusted Halibut, yukon gold crust, black sesame, pepitas, fennel confit, rhubarb puree

Pistachio Crusted Alaskan Halibut, spaghetti squash ribbon nest, prosecco buerre blanc

Canadian Halibut, toasted hazelnut brown butter, tarragon

Icelandic Sea Trout, grapefruit butter, savoy and ruby red cabbage, celtic sea salt

Pan Seared Dorade, (European sea bass), smoked eggplant puree, lemon cream gelee

Grilled Icelandic Salmon, roasted garlic sautéed spinach, citrus buerre blanc

Roasted Red Salmon, spinach, pearl onion, balsamic reduction

Pan Seared Red River Salmon, beurre rouge, fennel fronds, roasted garlic spinach

Ahi Tuna, ginger soy marinate, shredded daikon radish, wasabi crème, wonton

Grilled Florida Grouper, leek and shaved artichoke sauté, tomato saffron broth *seasonal*

Branzino en Parchment, capers, black olives, lemon whip, black sea salt, tarragon, black lime

Grouper Piccata, grilled lemon, lemon foam

Jamaican Jerk Striped Sea Bass, jerk rub, orange citrus marmalade beurre blanc, allspice, caramelized sweet peppers

Seafood Grill, garlic lemon shrimp, saffron dusted scallops, cilantro chili swordfish

Poached Lobster Medallions, seafood bisque sauce, pernod gelee, lemon oil *available for market value*

Caribbean Corvina, yam, coconut, malanga crust, strawberry papaya, beets, pear, melon salsa

Teriyaki Glazed Salmon, five grain wild rice, mushrooms, onion, toasted sesame seeds, cilantro

Sautéed Dover or Lemon Sole, pan-seared diver scallop fan, seafood bisque sauce, arugula flower, red alaea sea salt *available for market value*

Cajun Panko Crusted Tilapia, seafood creole sauce, Cajun remoulade

108 W. Germania Place, Chicago, Il 60610 Ph. 312-787-0190 Fx.312-573-1692
www.kenmarecatering.com



Tarragon Roasted Fresh Labrador Black Cod, braised hazelnut brown butter *market value when available*)

Whitefish Piccata, parchment, grilled lemon

Sautéed Cobia, butter, lemon, chives

Citrus Butter Pan Seared Grouper, lime chimichurri, avocado, cilantro crème

Sake Mirin, Honey Glazed Slow Cooked Salmon, sautéed kale, cilantro, sesame seeds, Lao Vegetable noodles, pickled carrot threads

Pan Roasted Salmon, cilantro citrus beurre blanc

Fried Walleye Pike Fish and Chips, house tartar, newspaper wrap

Walleye Pike Almondine, lemon butter sauce

Beef, Veal, Lamb, and Game

Crusted Rack of Lamb, grape and olive "sausage," grape pan sauce with tawny port *available for market value*

Beef Tenderloin, cognac port sauce, shallot, rosemary

Black Angus Coulotte Steak, chasseur sauce, cremini mushrooms

Pork Tenderloin, golden apples, dates, cumin and cinnamon pan jus

Lacquered Short Ribs, manchego grits, shallot demi-glace

Lacquered Short Ribs and Tenderloin Duet, parsnip texture, shallot demi-glace, chili threads

Rosemary Crusted Lamb Chops, minted lentils, cucumber parsley Greek yogurt tzatziki *available for market value*

Pecan Wood Grilled Filet Mignon, potato celery root texture, lobster butter

108 W. Germania Place, Chicago, IL 60610 Ph. 312-787-0190 Fx.312-573-1692
www.kenmarecatering.com



Seared Venison Loin, hunter sauce, creamed ramps, mustard oil, braised apples

Five Pepper Filet Mignon, caramelized mushrooms, cabernet reduction, frizzled leeks

Parmesan Crusted Filet Mignon, garlic parmesan, leek cream sauce

Porcini Rubbed Beef Tenderloin, marscapone polenta, cognac pepper gelee

Five Pepper Filet Mignon and Daube of Beef, citrus lobster butter, sauce Bourgogne

Double Lamb Chop, savory mashed sweet potatoes, pinot plum reduction *available for market value*

Grilled Pork Loin, grilled pear-fennel relish, apricot glazed, apple chips

Seared Veal Medallion, roasted mirepoix

Roasted Pork Loin, spring onion, grilled grapes, ver jus reduction

Elk Medallions, allspice, juniper berries, dried fruit relish, veal demi-glace

Grilled Flat Iron, lime chimichurri, alder wood smoked sea salt, scallion flower

Scottata, New York Strip, arugula *Sirloin Available for Silver Package*

Lacquered Beef Bourgogne, sauce Bourgogne, ramp flowers, mascarpone polenta

Braised Daube of Beef, wild mushroom ravioli, purple carrots, yellow beets, sauce Bourgogne

Petite Filet of Waygu Beef, lobster butter, chili threads, scallion rings *available for market value*

Braised Lamb Shanks, thyme, rosemary glacée, saffron, risotto

Osobucco, roasted mirepoix, veal stock, oxtail, barley risotto *available for market value*

Short Rib Pot Pie, root vegetables, flakey crust

Shepard's Pie, peas, carrots, mashed potatoes

Miso Glazed and Braised Pork Belly, fire cracker slaw, five grain rice tower

Marinated Grilled Flat Iron Steak, lime basil cilantro chimichurri

Ginger Marinated Hanger Steak, cilantro lime soy sesame reduction

Korean Barbeque Glazed Skirt Steak, quick pickled kimchi

108 W. Germania Place, Chicago, IL 60610 Ph. 312-787-0190 Fx.312-573-1692
www.kenmarecatering.com



Roasted Poblano Crusted Flat Iron Steak

Salt and Pepper Sirloin

Five Spice Pork Tenderloin, miso honey mirin glaze

Mint Yogurt Tenderized Lamb Loin, tzatziki harissa chutney, mint tomato parsley relish

Chard Stuffed Roast Lamb, braised lentils, rainbow chard, pan jus

Adobo Braised Short Rib, spicy salsa roja, fresh cilantro, queso fresco, lime

Adobo Braised Pork Chop, stewed tomatoes, onions, cilantro tomato salsa

Lacquered Beef Bourguogne, sautéed mushroom ravioli, braised baby vegetables, ginger miso honey heirloom carrots, caramelized Brussel sprouts

Tuscan Steak Roulade, sliced garlic marinated steak, stuffed with spinach, rustic tomatoes, garlic, onions, fresh asiago & parmesan cheese, balsamic drizzle, Pomodoro sauce

Basic Steak Sauces - Chimichurri, Chasseur, Horseradish Cream, Balsamic Tomato Shallot

Pisto Manchego, roasted eggplant, black Spanish olives, peppers, onion, zucchini, tomato, FCP olive oil, crostini

Farfalle Pasta, tomato tarragon, black olives, capers, onions, chick peas, balsamic glaze

Breads

Gourmet Bread Basket

pumpnickel, wheat, pretzel, and soft knot rolls, tomato focaccia, flat breads, french bread, sesame sticks

Irish Brown Soda Bread

made with imported odlem's Irish course grain flour and Kerry gold butter shamrocks

specialty breads available

Sides

Garlic mashed potatoes
Sundried tomato mashed
Tarragon roasted fingerling potatoes
Spicy potato wedge
Yukon gold, sweet potato napoleon
Bacon baked potato
Spinach stuffed potato
Herbed new red potatoes

Ramp, wild mushroom rice
Forest fruit and nut rice
Soft polenta asiago
Grilled polenta parmesan
Cheesy aged cheddar grits
Scallion fritters
Zucchini fritters
Parsley mashed Shamrock crispy potato

108 W. Germania Place, Chicago, Il 60610 Ph. 312-787-0190 Fx.312-573-1692
www.kenmarecatering.com



Haricot Vert bundle, carrot threads
Poached asparagus spears
Grilled vegetable batons
Roasted red pepper soufflé
Corn and leek flan
Szechwan broccoli
Soy glazed brussel sprouts
Snap peas, tarragon butter
Roasted garlic spinach
Creamed Spinach
Cajun succotash
Braised broccoli, lemon parmesan olive oil
Snow peas and water chestnuts
Udon kung pao noodles
Wheat berry salad or quinoa salad
Gouda and goat cheese potato gratin
Grilled asparagus, grilled Lemon
Ginger miso honey colorful heirloom carrots
Avocado and Roasted Corn Salsa
Grilled and Braised Zucchini and Squash
Yellow Rice and Grilled Corn
Cilantro long grain rice
Crisp Yucca and Yukon Gold Potatoes
"BLT" risotto pancetta, leek, tomato, saffron
broth)
Cauliflower puree, burst tomato balsamic
reduction
Purple, red, brown, black wild rice
Idaho potato and leek gratin
Roasted blue, Yukon gold, and sweet potato
medley



Braised broccoli and cauliflower "trees"
Parsley mashed Shamrock crispy potato
Sundried tomato Mediterranean couscous, black olives, pignoli, scallion, capers
Espinache Catalana-sautéed garlic spinach, sultans, pine nuts)
Poached Asparagus, hollandaise gel, olive oil powder
Mashed sweet potato, sesame bacon candy
Couscous, dried cherries, Marconi almonds
Braised romensco with olive oil and lemon
cold quinoa salad, dried cherry vinaigrette, pine nuts,
apricots, dried cherries, pickled blueberries, scallion