

# *Cricket & Kyle's*

c a t e r i n g

*When only the best will do!*

---

## **Plated Meals**

You can choose from the listed items, or we can put together a custom menu for you.

## **Buffet Menu Items**

We are always trying to come up with new and exciting ways to serve you.

If you have an idea or suggestion, please let us know.

Or, let us surprise you with an "off-the-menu" creation.

## **All entree prices include:**

2 accompaniments, 1 salad choice, 1 entrée, rolls & butter, iced tea with lemons.

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

---

## S a l a d C h o i c e s

### Tossed House Salad

Field greens mixed with red onions, olives, sliced banana peppers, tomatoes, carrots and cucumbers

### Classic Caesar Salad

Fresh chopped romaine lettuce with parmesan, cracked black pepper and herbed croutons

### Apple-Walnut Salad

Field Greens with toasted walnuts, sliced apples, blue cheese and crumbled bacon

### Cucumber-Tomato Salad

Green leaf lettuce tossed with sliced cucumbers, tomatoes, red onions and dill

### Chicken Caesar

Classic Caesar salad tossed with grilled chicken

### Thai Salad

Mixed greens tossed with spicy pork, chicken or beef, toasted almonds and Asian vegetables

### Chef Salad

Garden salad with strips of roast beef, ham and turkey, topped with boiled eggs and cheddar cheese

### Steakhouse Salad

Romaine lettuce tossed with boiled eggs, crispy bacon, onions, shrimp, gorgonzola, cucumbers and tomatoes

### Cobb Salad

Green leaf mixed with crumbled blue cheese, boiled eggs, bacon, tomatoes and avocados

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

## H o r s d ' O e u v r e s

Crab Salad with Seasoned Crostinis  
\$2.75

Chicken Satay with Thai Dipping Sauce  
\$2.25

Shrimp Cocktail  
\$3.95

Baked Brie en Croute with berries and homemade Jam  
\$2.95

Crab Cakes with Caper Remoulade  
\$3.95

Spinach-Artichoke Dip with Crostinis  
\$1.95

Cornmeal Blinis with Smoked Salmon, Sour Cream and  
Caviar  
\$2.50

Fried Oysters  
\$2.95

Bacon-Wrapped Scallops with Mango Chutney  
\$3.95

Buffalo Mozzarella and Tomato Salad with Balsamic  
\$2.50

Asian Spring Rolls with Dipping Sauce  
\$2.25

Smoked Salmon on Pumpernickel with Caper Aioli  
\$2.95

Domestic Cheeses & Crackers  
\$2.50

Proscuitto-Wrapped Melon  
\$2.25

Beef Satay with Mole Sauce  
\$2.50

Vegetable Crudite Platter  
\$1.95

Chicken Wings or Drumettes  
\$1.95

Crab-Stuffed Mushrooms  
\$2.95

Swedish Meatballs  
\$1.95

Grilled Vegetables with Dijon Vinaigrette  
\$2.25

Deviled Eggs  
\$1.95

Assorted Finger Sandwiches  
\$2.25

Ham Biscuits  
\$1.95

Twice Baked Potatoes  
\$2.25

Roasted New Potatoes with Chive Cream and Caviar  
\$2.50

Swordfish Skewers  
\$3.25

Hot Crab-Artichoke Dip with Crostinis  
\$2.95

Sausage-Stuffed Mushrooms with Bordelaise Sauce  
\$2.50

Gorgonzola-Stuffed Tomatoes  
\$2.25

Cured Salmon with Classic Accoutrements  
\$3.95

phone - 843.224.0530 | email - [contact@cricketandkyle.com](mailto:contact@cricketandkyle.com)  
[www.cricketandkyle.com](http://www.cricketandkyle.com)

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

## S t a t i o n s

### Imported Cheese Display

With dried fruits, nuts and European crackers  
\$3.95

### Bruschetta Bar

With pesto, tapenade, hummus, sundried tomato spread  
\$3.50

### Imperial Seafood Display

To include: crab legs, oysters, shrimp, steamed clams, mussels and more  
\$7.95

### Fried Green Tomatoes

Served with tomato chow-chow  
\$3.50

### Sushi Platter

More than 6 different varieties of fresh sushi and accompaniments  
\$6.95

### Charcuterie Station

Pate, forcemeats, sliced meats, marinated mushrooms and more  
\$6.50

## P a s t a S t a t i o n

Choice of 2 pastas and 2 sauces served with caramelized onions, sauteed mushrooms, roasted red peppers, sundried tomatoes, or parmesan cheese  
\$4.75

Add Chicken

\$1.50

Add Shrimp

\$2.50

## C r a b C a k e

## S t a t i o n

Served to order with caper remoulade and cocktail sauce  
\$6.25

## C a r v i n g S t a t i o n s

Carving stations require a chef attendant at \$100 per chef

### Carved Prime Rib

With rolls, au jus, Dijon, horseradish and horseradish cream  
\$6.95

### Carved Tenderloin of Beef

With rolls, herbed mayo, Dijon, red wine sauce, béarnaise sauce and horseradish cream  
\$6.95

### Steamship Round of Beef

With rolls, mayo, herbed mayo, Dijon, horseradish cream  
\$6.50

### Smoked Turkey

With rolls, cranberry relish, mayo, herbed mayo and Dijon  
\$4.50

### Carved Honey Ham

With rolls, dijon, herbed mayo, mayo and cranberry relish  
\$4.25

### Cumin-Roasted Pork Loin

With rolls, Dijon, mayo, herbed mayo and jerk sauce  
\$4.50

### Honey-Glazed Pork Loin

With rolls, Dijon, mayo, herbed mayo and chili-lime sauce  
\$4.50

### Sesame-Seared Sushi-Grade Tuna

With pickled ginger, soy sauce, wasabi and roe  
\$6.95

### Smoked Salmon

With caper remoulade, red onions, eggs and buerre blanc  
\$5.50

### Roasted Leg of Lamb

With rolls, mint demi glace and apple compote  
\$6.50

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

---

## A c c o m p a n i m e n t s

Potatoes and Rice

Mashed potatoes with gravy

Roasted new potatoes

Roasted garlic whipped potatoes

Horseradish whipped potatoes

White rice with lemon & herbs

Wild rice blend

Homemade macaroni & cheese

Baked beans

Pasta salad

Sauteed seasonal vegetables

Creamed spinach

Steamed broccoli with cheddar

Squash Casserole

Buttered baby carrots with dill

Green beans

Corn on the cob

Ratatouille

Succotash

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

## E n t r e e s

### C H I C K E N

#### Chicken Piccata

Lightly breaded and sautéed, served with capers, lemon & white wine

#### Chicken Marsala

Sautéed and finished with shallots, mushrooms and Marsala wine

#### Blackened Chicken

Coated with spices, seared, then baked to perfection

#### Mediterranean Chicken

Marinated chicken baked with sundried tomatoes, artichoke hearts, roasted red peppers and parmesan cheese

#### Pecan-Crusted Chicken

Coated with pecans, sautéed and served with a red wine-cherry sauce

#### Garlic-Cream Chicken

Baked with roasted garlic, cream and parmesan

#### Chicken Tetrazzini

Finished with a mushroom cream sauce, served over angel hair pasta

#### Chicken Carbonara

Sautéed chicken with pancetta, garlic and parmesan, served over cappellini pasta

#### Whole Roasted Chicken

Nicely seasoned, slow-roasted to perfection

#### Texas BBQ Chicken Quarters

Marinated and baked in a slow oven to infuse the flavor throughout

#### Deb's Southern Oven-Fried Chicken

It's a secret, but you'll beg for the recipe

#### Homemade Chicken Pot Pie

Light, flaky crust filled with carrots, peas, mushrooms and lots of

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

---

## E n t r e e s

### B E E F

#### Slow-Roasted Prime Rib

Served with Aujus and horseradish cream

#### Beef Stroganoff

Classic preparation with peas, mushrooms and egg noodles in a tangy cream sauce

#### Marinated Flank Steak

Marinated overnight in oil, garlic and fresh herbs

#### Classic Meatloaf

Mama's recipe, topped with ketchup

#### Veal Parmigian

Lightly breaded, sautéed and topped with marinara, and fresh parmesan

#### Beef Wellington

Tenderloin, wrapped in puff pastry, filled with sautéed mushrooms and herbs

#### Filet Mignon

Tenderloin of beef, served with a red wine sauce and béarnaise

#### Classic Steak Diane

Traditional medallions served with garlic and herbs

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

## E n t r e e s

### P O R K

#### Roasted Pork Loin

Lightly seasoned and baked just right. Melt in your mouth tender

#### Stuffed Pork Florentine

Pork loin stuffed with spinach, feta cheese and pine nuts

#### Pork Chops N' Applesauce

Pan-seared pork chops with homemade apple compote and toasted walnuts

#### Jerk Pork

This one's got a little bit of heat, so be prepared

#### Pepper-Crusted Pork Chops

Not-so-lightly seasoned, oven-fried and served with grilled mangoes

#### Traditional Pulled Pork Barbecue

A Southern staple, served with mustard and red sauces

#### Oven-Fried Pork Chops

Served with a side of homemade gravy. Deb's Favorite!!!

#### Chipotle-Roasted Pork Loin

Oven-roasted and basted with a chipotle, garlic and cream sauce

#### Honey-Glazed Pork

Either chops or loin, this one is a hit, baked to juicy perfection

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

---

## E n t r e e s

### S E A F O O D

#### Pan-Seared Sea Scallops

Served with citrus beurre blanc and fresh herbs

#### Sesame-Crusted Tuna

With soy-ginger sauce and wilted Asian vegetables

#### Shrimp Scampi

Served with garlic-herb sauce

#### Stuffed Lobster Tails

Stuffed with crabmeat and lobster, served with drawn butter

#### Lobster Newburg

A slight kick of cayenne, served with buttered, toasted bread

#### Cornmeal-Crusted Grouper

Served with wilted leeks and red wine sauce

#### Local Catch of the Day

Seasonal fresh fish caught locally and served either, broiled, baked, pan-seared or blackened. An appropriate sauce will be served with your choice of fish and style of preparation

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

## E n t r e e s

### P a s t a   D i s h e s

Pasta choices include:

Angel hair, cappellini, penne, fettuccini, bowtie, whole wheat cappellini and whole wheat penne

#### Pasta Primavera

Your choice of pasta served with a light cream sauce and fresh, seasonal vegetables

#### Marinara

An old world recipe made the right way

#### Alfredo

Your choice of pasta tossed with a parmesan-cream sauce with a hint of pepper and nutmeg

#### Pesto

Your choice of pasta tossed with a fresh basil, garlic and parmesan sauce

#### Pomodoro

Freshly cooked pasta topped with fresh basil, Roma tomatoes, cracked black pepper, parmesan and balsamic vinegar

#### Keith's Famous Lasagna

Layered with homemade tomato sauce, meat, mozzarella-ricotta and topped with parmesan cheese

#### Vegetable Lasagna

Layers of oven-roasted portabellas, spinach, roasted red peppers, ricotta and a garlic cream sauce, topped with mozzarella and parmesan

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

## D e s s e r t s

### Fresh Fruit Cobbler

Made with fresh fruits and served warm  
\$1.95

### Cinnamon-Apple Crisp

Need we say more?  
\$1.95

### Death by Chocolate

Homemade chocolate mousse served with  
chocolate-walnut brownies  
\$2.50

### Cheesecake of the Day

You can special order a flavor with 48 hours notice  
\$2.50

### Tart du Jour

Ranging from raspberry-buttermilk to summer  
fruit, you will always be pleased  
\$2.50

### Fruit & Fondue with White and Dark

Chocolate Sauces  
\$3.50

### Petit Four Tray

An array of fresh mini pastries and desserts  
\$3.25

### Fresh Seasonal Fruit Display

\$2.50

### Gourmet Cookie Platter

European style cookies and shortbreads  
\$2.75

### Mignardise

A collection of fine homemade chocolates and  
confections  
\$3.25

### White and Dark Chocolate-Dipped

Strawberries  
\$2.95

### An Assortment of Fresh Fruit

Tartlettes  
\$2.95

### Tropical Fruit Satay

with white chocolate and rum dipping sauces  
\$3.75

# Cricket & Kyle's

c a t e r i n g

*When only the best will do!*

## Specialty Pastries

### Cookies

Chocolate Chip  
\$10.50/dozen

Orange Chocolate Chip  
\$10.50/dozen

Oatmeal-Raisin  
\$10.50/dozen

Peanut Butter  
\$10.50/dozen

White Chocolate  
Macademia  
\$12.50/dozen

Almond Biscotti  
\$10.00/lb

Chocolate Hazelnut  
Biscotti  
\$10.00/lb

### Individual Pastries

Eclairs  
\$1.95/each

Health Bar Brownies  
\$10.50/dozen

Cream Cheese Brownies  
\$10.50/dozen

Key Lime Squares  
\$10.50/dozen

Cinnamon Apple Bars  
\$9.50/dozen

Raspberry Bars  
\$10.50/dozen

Petit Fours  
\$0.85/each

### Cakes and Tarts

Custom piping message added at no charge

Chocolate Mousse Torte  
10"/\$28.00

Chocolate Praline Torte  
10"/\$28.00

White Chocolate Raspberry Mousse  
10"/\$28.00

Raspberry Vanilla Bavarian  
10"/\$28.00

Carrot Cake  
10"/\$28.00

Fresh Fruit Cheesecake  
10"/\$28.00

Chocolate-Kahlua Cheesecake  
10"/\$28.00

Bailey's Cheesecake  
10"/\$28.00

White Chocolate Raspberry  
Cheesecake  
10"/\$28.00

Dreamsicle Cheesecake  
10"/\$28.00

Coconut Key Lime Mousse  
10"/\$29.00

Chocolate Pecan Turtle  
10"/\$31.00

Fresh Fruit Cake  
10"/\$31.00

Strawberry Lemon Chiffon  
10"/\$28.00

Tiramisu  
10"/\$28.00

Coconut Cream Tart  
10"/\$15.00

Chocolate Tart  
10"/\$15.00

Fresh Fruit Tarts  
10"/\$19.00

### Pies

Apple Pie  
\$15.00

Pecan Pie  
\$18.00

Pumpkin (seasonal)  
\$15.00

Key Lime  
\$15.00

phone - 843.224.0530 | email - [contact@cricketandkyle.com](mailto:contact@cricketandkyle.com)  
[www.cricketandkyle.com](http://www.cricketandkyle.com)