

Catering



Custom Menu Creation
If you do not see a dish that interests you, please get in touch with us. Chef Enrique excels at catering to your culinary preferences.

MINIMUM 20 GUESTS

Includes: Lemonade, Iced Tea, Water

Prices to not included 20 % Service Charge

Call 831.583.7307

www.ukhcp.com



Buffet Catering

MEXICAN BREAKFAST BUFFET 20

Seasonal Fruit

ENTRÉE CHOICES (CHOOSE 2)

HUEVOS RANCHEROS – Eggs, Corn Tortilla, Ranchero Salsa, Cotija

CHILAQUILES – Corn Tortillas, Salsa Verde, Eggs, Cotija

BREAKFAST BURRITO – Flour Tortilla, Chorizo, Egg, Potato, Oaxaca
- Flour Tortilla, Egg, Potato, Bean, Oaxaca

PAPAS CON CHORIZO Y HUEVOS – Yukon Potato, Chorizo, Egg,
Cotija

SERVED WITH

Hash Browns, Pico De Gallo, Sour Cream, Salsa Rojo, Salsa Verde

PASTRY (CHOOSE1)

Pan Dulce, Mexican Wedding cookie, Conchas

Jams, Spreads, Butter

Orange Juice, Mexican Chocolate

AMERICAN BREAKFAST BUFFET 19

Seasonal Fruit

Scrambled Egg

PROTEIN CHOICES (CHOOSE 2)

Smoked Bacon, Sausage Links or Corned Beef
Hash

POTATO CHOICES (CHOOSE 1)

Home Fries, Hash Browns, Smashed Potatoes

BREAD AND PASTRY (CHOOSE1)

French Toast, Waffles or Assorted Bread and
Pastries

SERVED WITH

Hollandaise, Jams, Spreads, Butter

Orange Juice, Brewed Coffee, Water

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Buffet Catering

MEXICAN BUFFET 28

(Choice of one salad)

Grilled Corn Salad – Pepitas, Pickled Onions, Cilantro, Cotija, Lime Vinaigrette
Chef's Salad – Cucumber, Cherry Tomato, Onions, Sunflower Seeds, Grana Padano, Mustard Vinaigrette

(Choice of two proteins)

Birria de Res, Tinga de Pollo, Carnitas, Picadillo
(Choice of ground beef, pork, turkey)
Corn & Flour Tortilla, Spanish Rice, Black Beans, Lettuce, Tomato, Onion & Cilantro, Charred Serrano

Guacamole, Sour Cream, Salsa Rojo, Salsa Verde

(Choose one dessert)

Churros, Lemon Squares, Tres Leches Squares

ITALIAN BUFFET 35

(Choice of one salad)

Strawberry and Arugula salad – Shaved Fennel, Dukkhah, Goat Cheese, Citrus Vinaigrette

Chef's Salad – Cucumber, Cherry Tomato, Onions, Sunflower Seeds, Grana Padano, Mustard Vinaigrette

(Choice of two proteins)

Chicken Fra Diavolo (Tomato, Onion, Garlic, White Wine, Chili), Chicken Parmigiana, Chicken Piccata, Italian Sausage and Pepper, Meatballs with Marinara

Served with

Rigatoni (Pomodoro or Arrabiata), Fusilli (Alfredo or Cacio E Pepe)

Roasted Garden Vegetables, Garlic Bread

(Choose one dessert)

Gianduja Chocolate Torte, Panna Cotta

BBQ BUFFET 43

(Choice of one salad)

Classic Caesar – Romaine, Parmesan, Crouton, Caesar Dressing
Chef's Salad – Cucumber, Cherry Tomato, Onions, Sunflower Seeds, Grana Padano, Mustard Vinaigrette

(Choice of two proteins)

BBQ Brisket, Hickory Smoked Airline Chicken, Apple Glazed Frenched Bone in Pork Chop

Served with

Baked Potato or Mashed Potato, Grilled Corn on the Cob, Bacon Bits, Sour Cream, Shredded Cheddar Cheese, Grilled Garden Vegetables

(Choose one dessert)

Apple Crumble, Lemon Curd Shooter

Culinary Examples



Plated Catering

Rigatoni Bolognese

Choice of Caesar Salad or Chef's Salad
Rigatoni Pasta, Ground Beef, Ground Pork. Ricotta
Parmesan, Garlic Bread
26 per person

Risotto (GF, Vegan)

Chef's Salad
Arborio, Carrot Puree, Pea, Roasted Baby Carrots,
Aleppo Pepper, Extra Virgin Olive Oil
Lemon Zest
24 per person

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Plated Catering

Ribeye

Choice of Caesar Salad or Chef's Salad
Grilled 10oz Ribeye, Mashed Potatoes, Broccolini
Chimichurri
33 per person
(Medium rare or Medium are the recommended
temperatures for the steak)

Salmon

Choice of Caesar Salad or Chef's Salad
Oven Roasted Atlantic Salmon, Roasted Carrot with
Gremolata
Smashed Potato, Romesco
31 per person

Chicken Marsala

Choice of Caesar Salad or Chef's Salad
Crispy 8oz Chicken Breast, Creamy Polenta, Charred
Broccolini,
Mushroom Marsala Cream Sauce
26 per person

Mexican Grilled Chicken

Choice of Grilled Corn Salad or Chef's Salad
Ancho Achiote Grilled Chicken, Squash, Cherry Tomato,
Cilantro
Charred Half Lime, Mexican Rice, Achiote Lime Sauce
26 per person

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Culinary Examples



Catering

HORS D'OEUVRES

Prices are per person

Cold

Rockfish Ceviche Shooters 4

Charcuterie Cup 8.5

Bloody Mary Gazpacho 4.5

Shrimp Cocktail 3.5

Phyllo Caprese 4

Ahi Tuna Crudo 5

Hot

Crab Cake with Remoulade 6

Pork and Vegetable Spring Roll 3.5

Cheese Stuffed Zucchini Blossoms 4

Meatball Pomodoro 3

Assorted Quiche 2.5

Sesame Glazed Popcorn Chicken. 3.5

Shrimp and Tartar Sauce 3.5

Crispy Cauliflower Romesco 3

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Culinary Examples

