

# KITCHEN 519



**MODERN AMERICAN  
CUSINE FOR  
CATERING**

**OVER TWO DECADES OF  
EXPERTISE IN  
RESTAURANT AND  
CATERING SERVICES**

**COMPLETELY  
CUSTOMIZABLE &  
TAILORED OPTIONS  
TO SUIT EVERY  
EVENT STYLE**

**CULINARY CREATIONS  
BY MULTI-AWARD  
WINNING CHEF JOHN  
STEWART**



**856.312.8629**

**kitchen519nj@gmail.com  
200 East Evesham Rd.  
Glendora NJ**

**(1 mile from the  
Deptford mall)**

## Let's Brunch! \$17 per person

Coffee & OJ  
Assorted Frittatas  
Bacon & Sausage  
Breakfast Potatoes  
Fresh Fruit  
Made from Scratch Muffins  
Breakfast Bread Pudding  
or French Toast

## Casual Gathering \$18 per person

Garden or Caesar Salad  
Smoked Gouda Mac N Cheese  
BBQ Pork Sliders  
Veggie & Cheese Tray  
Bread Pudding  
or Smoked Cheese Cake

## Fiesta Celebration \$17.25 per person

Chips & Fresh Salsa  
Taco Bar  
Southwest Salad  
Tres Leche Cake  
add bottled Mexican sodas for \$3 pp



## Sandwich Luncheon \$16 per person

Choose 3 Mini Sandwich Options  
Chicken Waldorf salad  
Turkey & Cheddar  
Chicken Caprese  
Ham & Swiss  
Hummus & Veggie Ciabatta Chopped Italian  
Smoked Salmon, Dill, Cucumber

### Plus Choice of two:

Coleslaw  
Garden Salad  
Dill Potato Salad  
Pasta Salad





## **SUNDAY GRAVY**

**\$18 PER PERSON**

Caesar or Garden Salad  
Sausage & Meatballs  
Penne Vodka  
    or Baked Ziti  
Garlic Bread  
Mini Sandwich Rolls  
Oven Roasted Vegetables  
Cannoli Dip

## **DINNER BUFFET**

**\$26 PER PERSON**

Garden or Caesar Salad  
Rolls & Whipped Butter  
Rosemary Garlic Pork Tenderloin  
    or Whiskey Glazed Ham  
Smoked Gouda Mac N Cheese  
Roasted Vegetable & Potato Medley  
Bread Pudding  
    or Smoked Cheesecake

## **KITCHEN FAVORITES**

**\$26 PER PERSON**

519 House Salad  
    or Caesar salad  
Smoked Gouda Mac N Cheese  
Macadamia Crusted Chicken  
Grilled Salmon  
    or Crab Corn Cakes  
Roasted Seasonal Vegetables  
Bread Pudding  
    or Smoked Cheesecake



# CATERING ADD ON'S

## APPETIZERS

min 15 per piece

- Twice Baked Eggplant on Baguette, feta 1/2 pan \$45
- Grilled Lemon Quinoa Calamari Salad, Pistachio, Bean 1/3 pan \$50
- Crab Nachos - 1/2 pan \$60
- Pork Belly And Shrimp Kabob, Tatziki and peanut - 10 per
- Crab Cake Sliders 4.50 per
- Hummus Duo with Pita \$45
- Shrimp Cocktail w/ Smoked Cocktail Sauce \$75
- Fruit And Veggie with Dip \$55
- Cheese Cracker And Charcuterie \$75

## Grazing Trays

- Charcuterie, antipasto, shrimp cocktail, two seasonal hummus, fresh pita, veggies with dip
- 2 trays that feed 25 for \$225



## Salads

Med \$45 Large \$75

- Classic Chopped Caesar
- House Salad
- Wedge Salad
- Coleslaw
- Dill Potato Salad
- Pasta Salad

## Chicken Entrees

half pan \$65 / full pan \$110

- Macadamia Crusted Chicken
- Chicken Marsala
- Chicken Parmesan
- Chicken Francaise

## Pasta Dishes

half pan \$55 / full pan \$85

- Baked Ziti
- Penne Vodka
- Gouda Mac And Cheese
- Broccoli Alfredo

## Seafood Dishes

half pan \$70 / full pan \$140

- Grilled Salmon, Lemon Butter
- Shrimp and Crab Alfredo
- Fruit De mare, Shrimp, Salmon, mussels, calamari



## Rolls & Whipped Butter

\$1 per person

## Disposables

- Sterno Sets \$6 each
- Plate, napkin, silverware
- Sets \$1 per person

# CRAFT BBQ PACKAGES

**\$15 PER PERSON, MINIMUM 30 PEOPLE.  
PRICES SUBJECT TO MARKET CHANGE.  
INCLUDES ROLLS.**

## CHOICE 3 MEATS

Pulled Pork  
Crispy Wings  
Brisket (+4)  
Baby Back Ribs (+4)  
Jerk Chicken  
Pulled Chicken  
Beef Rib (+4)  
Italian Sausage, Hot or Sweet Mozzarella  
Stuffed Meatballs  
Lamb Shoulder (+5)  
Chorizo Sausage  
Porchetta (+4)  
Herb Pork Loin  
Wild Boar Sausage with Shiraz (+4)

## BBQ By The Tray

Halfpans=feeds 8-10  
Pork 65  
Pulled Chicken 65  
Brisket 95  
Jackfruit 65

## VEGAN

Jackfruit- 18  
Tofu Burnt Ends- 15  
Mushroom and Peppers - 15

## CHOICE 3 SAUCES

Garlic Parmesan Buffalo  
Hot Honey  
Honey Mustard  
Carolina Gold  
Carolina Apple Cider Vinegar BBQ  
House Bourbon BBQ  
Alabama White Korean BBQ



## CHOICE 3 SIDES

Famous Gouda Mac and Cheese  
Jalapeño Cheddar Corn Bread  
Brisket Baked Beans  
Sautéed Seasonal Veg  
Cucumber Tomato Salad  
Pickled Cole Slaw  
House Kimchi Fried Rice  
Garlic Parmesan Potato  
Fresh Sweet Potato Casserole  
Corn Elote Salad -  
while seasonal Creamed Bacon  
Spinach

## BY THE POUND

**- MINIMUM 2**

Pulled pork 21  
Pulled chicken 21  
Brisket 25  
Sausage 19  
Full rack of ribs 28  
Wings 14







Ready to explore catering with us?  
you can email us at [kitchen519njcatering@gmail.com](mailto:kitchen519njcatering@gmail.com)  
Visit our restaurant, located at 200 E Evesham Road Glendora, NJ  
or give us a call at 856-312-8629

# Terms of Service



## ORDERING

Final Payment is due no later than 72 hours prior to your function. Payment must be made either by cash, card or check. Kitchen 519 reserves the right to not perform a contracted function should the client not pay the final balance by imposed deadline.

## DEPOSITS

Upon your approval of final menu, Kitchen 519 will reserve the date for your function with a deposit of %10 of the invoice total.

## GUEST COUNT

a guaranteed minimum number of guests is required thirty days before your event. Your invoice will reflect the final count and adjustments will be made for any additional guests added to the invoice.

## CANCELLATION POLICY

If a function is cancelled, the client is responsible for paying Kitchen 519 as follows:

### SOCIAL EVENTS:

- 30 days or more before the event: the deposit paid
- 10-29 days prior to the event: 50% of the entire function
- 30-59 days prior to the event: 25% of the entire function.
- Less than nine days before the event: 100% of the entire function.

## TAXES

All prices on our menu are subject to a 6.6 New Jersey State Sales Tax. If tax exempt, please provide a tax exemption certificate.

## SERVICE CHARGE

a 10% service charge is added to all on site events where staff is necessary. This service charge is counted from your invoice items. Staff gratuity is at the clients discretion at the time of the event.

## ACTS OF NATURE

Kitchen 519 shall have no responsibility for failure to supply services when prevented by acts of nature (i.e., flood, fire, etc.) or any cause beyond the caterer's control