



APPETIZERS

COLD

Cold or Grilled Veggie Tray
with remoulade

Mini Jumbo Lump Crab Cake (+\$2)

Coconut Encrusted Shrimp (+\$2) or Chicken Skewers

Jumbo Shrimp Cocktail (+\$2)
homemade cocktail sauce and lemons

Mini BLT
tomato, bacon, garlic basil mayo on toasted bread

Charcuterie Board
smoked gouda, mild cheddar, gruyere, and dill Havarti, Coppa, Volpi salami, peppered salami, and served with crostini
grilled veggies (+ \$1)
herbed goat cheese (+ \$1)

Trio of Dips
homemade guacamole, fire roasted salsa, and queso with assorted chips

Crostini Platter or Dips with Crostini
Mediterranean Tapenade
Bruschetta
Pesto Goat Cheese

Prosciutto and Melon Skewers

Caprese Skewers
tomato, fresh mozzarella, basil, and salami

Seven Layer Dip Cups
with tortilla chips

WARM

Mini Chicken Tacos
with fire roasted salsa and sour cream

Warm Spinach Artichoke Dip
in phyllo cups or with tortilla chips

Chicken Spedini Skewers (+ \$1)
with lemon marinade or red sauce choice of breaded or grilled

Chicken Wings (+ \$1)
smoked, traditional, or boneless choice of BBQ, creamy buffalo, or honey garlic*

Warm Antipasto Bites
tavern ham, salami, pepperoni, provol cheese with a flaky crust

Pulled Pork Sliders
on a toasted bun and slaw

Bacon Wrapped Dates
Italian sausage stuffed bacon wrapped dates

Toasted Ravioli
beef with red sauce and garlic butter or buffalo chicken with homemade ranch

Buffalo Chicken Rangoon
with homemade ranch

Mini Italian Meatballs
turkey or beef served in red sauce

Tenderloin Sandwiches (+ \$3)
thinly sliced beef or pork tenderloin with arugula on ciabatta choice of garlic basil aioli

Baked Caprese Flatbreads
with balsamic glaze drizzle

Quesadillas
caramelized onions & smoked bacon BBQ ranch drizzle

Mini Egg Rolls
with apricot dipping sauce

We offer many more options!
We'll create your own
custom catering menu
636.317.1123
OkanesCatering@gmail.com

ENTREE SELECTIONS

CHICKEN

Chicken Marsala

sautéed chicken with marsala wine, olive oil, garlic butter & mushrooms

Chicken Spedini

tender slices of chicken, marinated rolled in parmesan & breadcrumbs, grilled with garlic butter

Herb Roasted Chicken

bone-in chicken breasts with a lemon thyme jus

Chicken Parmesan

lightly breaded chicken breast pan fried and topped with mozzarella, parmesan and red sauce

Garlic and Herb Chicken

sautéed chicken breasts in lemon, garlic, white wine, and herbs

Grilled Chicken with Pineapple Pico

Lemon Chicken Scallopini

thinly sliced pan seared chicken breast in a lemon garlic cream sauce with egg noodles and sautéed spinach

Bacon Wrapped Chicken

herb cream cheese stuffed chicken breast wrapped with bacon

BEEF *

Italian Style Beef Stroganoff

shallots & Cremini mushrooms over buttered egg noodles

Bracirole

thinly sliced flank steak with garlic, fresh parsley, breadcrumbs, lemon, olive oil, rolled up and braised in red wine, fresh tomato sauce

Beef Tenderloin

center cut filet, grilled and finished with herb butter

Grilled Beef Spiedini

thinly sliced beef rolled and stuffed with tomatoes and garlic, skewered and grilled to perfection served with tomato sauce

Meatballs

turkey or beef topped with red sauce and a blend of cheeses

Slow Roasted Beef

braised beef with au jus

SPECIALTY PASTAS

Mini Meatballs

penne pasta tossed in house made red sauce with mini turkey or beef meatballs

Vegetable Lasagna

layers of thinly sliced zucchini, yellow squash, and eggplant with red sauce, ricotta cheese, and Italian cheeses

Meat Lasagna

layers of meat sauce, creamy ricotta, pasta, and mozzarella cheese, topped with Italian cheeses

Beef & Cheese Stuffed Shells

blend of ground beef, ricotta and Italian cheeses stuffed in large shell pasta and slow cooked in our homemade red sauce

Seafood Ravioli *

with shrimp and lobster in a tomato bisque

SEAFOOD *

Broiled Salmon

with garlic, grain mustard, & fresh herbs

Baked White Fish

3 options:

Halibut

Grouper

Sole

Shrimp Primavera

with sautéed vegetables

Shrimp Scampi

garlic lemon butter

Shrimp & Andouille

with roasted peppers

PORK

Center Cut Pork Chops

Grilled Pork Tenderloin

Choose from:

piccata, italian breaded, popper, honey garlic, parmesandijon cream, marsala

***PREMIUM PRICING**

SALADS

Caesar

*Romaine, shaved parmesan, homemade croutons,
Creamy Caesar dressing*

Mixed Greens

*candied walnuts, red onions, gorgonzola or goat
cheese & raisins, Creamy Basil Balsamic
Vinaigrette*

Italian

*Lettuce blend, red onion, tomatoes, Italian cheeses,
pepperoncini, artichokes, chickpeas, pimentos,
Basil Balsamic vinaigrette or creamy Italian*

Greek

*Lettuce blend, kalamata olives, feta, pepperoncini,
tomatoes, red onion, Red Wine Vinaigrette*

Spinach

*toasted almonds, julienned vegetables, goat cheese,
Berry balsamic vinaigrette*

House

*Lettuce blend, red onion, tomatoes, provel,
parmesan, and mozzarella, Basil Balsamic
vinaigrette*

Brussels

*shaved Brussel sprouts, toasted pistachios,
gorgonzola, fresh basil, peppered bacon, with green
goddess dressing*

VEGGIE OPTIONS

Veggies

*green beans, roasted broccoli, vegetable medley,
grilled zucchini*

Ratatouille

*sauteed eggplant, zucchini, onion, garlic, simmered in
a spiced tomato broth*

Roasted Brussels

peppered bacon, fresh garlic and parmesan

Savory Parmesan Sweet Potatoes

Herb Roasted Russets

Cheesy Smashed Potatoes

Buttery Mashed Potatoes

Potatoes au Gratin

Twice Baked Potatoes

with bacon, cheese, green onion

SIDES

PASTA OPTIONS

Creamy Pesto

with rotini or bowtie pasta

Penne

with red sauce or parmesan cream sauce

Creamy Spinach Orzo

Cheese Tortellini

*with red sauce or parmesan cream sauce or
carbonara*

Fettuccini Alfredo

Baked Mac & Cheese

RICE OPTIONS

Cheesy Broccoli Rice

Herb Wild Rice

Cajun Dirty Rice

Rice Pilaf

BRUNCH

QUICHE

Whole or Mini Quiche

Spinach & Mushroom

Bacon & Caramelized Onion

Asparagus & Gruyere

Three Cheese

SALADS

Fresh Seasonal Fruit

cups, skewers, or bowl

Hill Salad

chopped romaine and iceberg, olives, pepperoncini, artichokes, pimentos, basil, Italian cheeses, Volpi salami, in a sweet red wine vinaigrette

Pasta Salad Options

caprese cheese tortellini, southwest, Italian Rotini, Greek Bowtie

SANDWICHES

Sandwiches or Wraps

Roasted Turkey & Gruyere

on Italian roll

Chicken Salad

on croissants

Roast Beef & Cheddar

on French Baguette

Cucumber Avocado "Tea" Sandwiches

Greek Sandwich Bites

Grilled Chicken Avocado

Mini BLTs

Bacon Egg Cheese

Sausage Egg Cheese

SWEETS & BREADS

Chicken & Waffle Bites

crispy chicken & maple waffle with a spiced honey drizzle

Cinnamon Sugar pull-apart muffins

Buttery Croissants

Crostini

strawberry cream cheese, banana chocolate hazelnut, or honey cream cheese cinnamon

French Toast Bake

Brownies Cookies, Goopy Butter

...MANY MORE OPTIONS

We offer many more options!
We'll create your own custom menu.

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**When you support our small business,
you are supporting a dream.
Thank you!**

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