

KOUNTER

*Kounter and
Kre8 Experiences*

Innovative Dining, Catering, Event Planning,
and Consulting Services

CATERING MENU

Rock Hill, South Carolina

FOR MORE INFO:

Call: 803.328.7399

Email: events@kre8events.com

Visit Our Websites

www.kounterdining.com

www.kre8events.com

www.thegatheringspace135.com



CATERING MENU

Rock Hill, South Carolina

STARTER salads

House Greens

Market Greens, Heirloom Tomato, Shredded Carrot, Sliced Red Onion,
Shaved Parmesan, Focaccia Crouton
Dressing Duo - Peppercorn Buttermilk Ranch, Creamy Balsamic Vinaigrette

Farmers Market Greens

Mixed Greens, Market Berries, Candied Pecans, Feta Cheese,
White Balsamic & Poppy Seed Vinaigrette

Tuscan Greens

Torn Romaine, Baby Kale & Baby Arugula, Marinated Tomato,
Shredded Carrot, Kalamata Olive, Shaved Parmesan,
Smoked Honey & Peppercorn Vinaigrette

Beet Down

Roasted Red & Gold Beets, Crushed Pistachio, Crispy Kale & Mixed Greens,
Blue Cheese Crumble, Smoked Honey & Peppercorn Vinaigrette

Tuscan Caesar

Torn Romaine & Baby Kale, Kalamata Olive, Shredded Carrot,
Shaved Parmesan, Waffle Cone Crouton, Pink Peppercorn Scratch Caesar

Rainforest Salad

Shaved Napa Cabbage, Shredded Carrot, Sunflower Kernel, Wonton Crisps,
Sriracha Soaked Edamame, Asian Vinaigrette

Old Town Cobb

Mixed Greens, Farm Fresh Boiled Egg, Smoked Bacon, Sunflower Kernels,
Red Onion, Tomato, Focaccia Crouton, Peppercorn Ranch

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CATERING MENU

Rock Hill, South Carolina

ENTRÉES chicken

Boozy BBQ Chicken

Caramelized Onion, Gouda Cheese,
White BBQ Drizzle

Roasted Chicken Quarters

Dry Rubbed & Smoked,
White BBQ Glaze

Bruschetta Chicken

Roasted Garlic & Tomato, Fresh
Basil, Balsamic-Fig Reduction

Grilled Chicken Pasta

Penne, Parmesan Pesto Cream,
Roasted Red Peppers & Shallots

Mojo Chicken

Roasted Chicken Quarters,
Classic Citrus Mojo

Chicken Caprese

Sunflower Pesto, Roasted Tomato,
Torching Mozzarella, Balsamic-Fig
Reduction

Prosciutto Chicken

Shaved Prosciutto, Wilted Spinach,
Capers, Roasted Tomato Beurre Blanc

Chicken Cordon Blue

Smoked Ham, Swiss Cheese,
Roasted Garlic Pomodoro

Herb Crusted Fontina Chicken

Shaved Prosciutto, Wilted Spinach,
Fontina Cheese

Chicken & Spinach Phyllo

Chopped Spinach, Baby Mushrooms,
Parmesan Cheese, Béarnaise

Chicken én Croute

Honey Dijon Marinated Chicken,
Smoked Ham, Blended Cheddar, Béarnaise

Pasta Diablo

Grilled Chicken, Italian Sausage, Wilted
Spinach, Roasted Veggies, Roasted Garlic
Pomodoro, Mozzarella & Provolone

ENTRÉES beef

Grilled St. Louis Ribs

Burnt Bourbon & White BBQ Sauce

Flank Steak

Peppercorn Crust, Red Wine Pan Sauce

Herb Crusted Beef Tenderloin

Chimichurri Hollandaise,
Caramelized Peppers
(+ \$5 per person)

Bacon Wrapped Meatloaf

Steakhouse Vinaigrette, Cilantro Creme Fraiche

Pink Peppercorn Crusted Flat Iron

Roasted Shallot Compound Butter

Ropa Vieja

Shredded Flank Steak, Stewed Tomato,
Roasted Pepper & Onion
(+ \$3 per person)

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CATERING MENU

Rock Hill, South Carolina

ENTRÉES pork

Pork Roulade

Wilted Spinach, Fennel Braised
Mushrooms, Roasted Pepper Cream

Grilled Swine

Slow Roasted & Grilled Ham,
Roasted Apples, Honey Dijon Glaze

BBQ Grilled Pork Chop

Roasted Tomato & Artichoke Chutney,
Pressed Lemon Vinaigrette

Beer Braised Pulled Pork

12-Hour Slow Braised Pork Butt,
Sided by House BBQ Trio

Herb Crusted Pork Tenderloin

Roasted Shallot & Dijon Cream Sauce

Roasted Pork Tenderloin

Marinated Tenderloin,
Blackened BBQ Glaze

Slow Roasted Mojo Pulled Pork

Grilled Citrus & Herb Marinated
Pork Butt

Rosemary & Scallion Tenderloin

Italian Herb Vinaigrette,
Roasted Shallot Jus

Italian Grilled Pork Chops

Roasted Corn & Black Bean Salsa

ENTRÉES seafood

Alderwood Smoked Salmon

Forest Mushroom Cream,
Julienne Snow Pea, Crispy Shallot

NC Mountain Trout

Garlic & Rosemary Compound Butter,
Charred Lemon, Herb Bundle

Prosciutto Wrapped Salmon

*Roasted Tomato, Garlic & Rosemary
Compound Butter (+ \$5per person)*

Italian Herb Seared Tiger Shrimp

Pressed Lemon & Shallot Vinaigrette

Black Sesame & Sugared Scallion Salmon

Creamy Asian Vinaigrette

Seafood Stuffed Peppers

Tri-Color Peppers, Woodfired Salmon,
Blue Crab, Shaved Parmesan, Pepperjack
Mornay

Seafood Newberg

Cavatappi Pasta, Woodfired Salmon,
Seared Shrimp & Scallops,
Lobster & Cognac Cream, Parmesan



CATERING MENU

Rock Hill, South Carolina

ENTRÉES vegetarian

White Lasagna

Zucchini, Squash, Roma Tomato,
Spinach, Roasted Garlic Pomodoro,
Whipped Ricotta, Mozzarella

Roasted Market Veggie Frittata

Blended Cheddar,
Cilantro Crème Fraiche

Stuffed Peppers

Tri-Color Peppers, Israeli Couscous & Quinoa,
Grilled Mushroom, Baby Mozzarella,
Roasted Tomato-Basil Vinaigrette

Stuffed Portobello

Balsamic & Fennel Braised Portobello,
Roasted Tomato, Baby Spinach,
Torched Mozzarella, Balsamic-Fig Reduction

Sriracha Seared Tofu

Braised Napa Cabbage, Roasted Red Peppers,
Balsamic & Fennel Portobello



CATERING MENU

Rock Hill, South Carolina

ON THE side

White Cheddar Whipped Yukon Potato
Roasted Garlic, Scallions

Parmesan Dusted Market Veggies
Grilled Broccoli, Squash & Zucchini, Red Onion, Heirloom Tomato, Parmesan

Herb Crusted Zucchini Gratin
Mozzarella & Aged Parmesan, Rosemary & Scallion Breadcrumb

Lemon & Chile Scented Broccolini
Preserved Lemon & Shallot Vinaigrette

Poached Thumb Potatoes
Garlic, Rosemary & Olive Oil

Roasted Brussels
Cracked Pepper & Sea Salt Roasted

Asian Brussels
Roasted Peppers, Asian Vinaigrette, Shaved Parmesan

Wild Rice Pilaf
Grilled Veggies, Scallions

Aztec Grains
Quinoa, Israeli Couscous, Jasmine Rice, Brown Rice Tips, Kale, Roasted Peppers

Parmesan & Gouda Creamed Corn
Sweet Corn, Scallions, Parmesan, Smoked Gouda

Bacon Fat Fried Green Beans
Roasted Garlic, Sun-Dried Tomato, Cracked Pepper

Pretzel Crusted Mac & Cheese
Cavatappi Pasta, Gouda Cream, Blended Cheddar, Salted Pretzel Crust

Southern Baked Beans
Brown Sugar, Molasses, Onions & Peppers

Cranberry & Apple Crumble
Caramelized Apples, Fresh Cranberry, Oatmeal Streusel (*Seasonal*)

Roasted Veggie Pasta Salad
Seasonal Veggies, Marinated Tomato, Kalamata Olive, Italian Herb Vinaigrette

Grilled Leek Potato Salad
Fingerling Potato, Grilled Leeks, Roasted Peppers



CATERING MENU

Rock Hill, South Carolina

THE pricing

\$27.00 per person

Pricing includes selection of one (1) salad, one (1) entrée, and two (2) sides.

\$33.00 per person

Pricing includes selection of one (1) salad, two (2) entrées, and two (2) sides.

\$38.00 per person

Pricing includes selection of one (1) salad, three (3) entrées, and three (3) sides.

Additional selections may be included for an additional fee per person.

THE details

Pricing as listed above is for menu items as indicated only in a buffet style of presentation - and does not include staffing, plating packages, service charges, delivery fees, or taxes. Pricing as listed is for a minimum of 40 guests; pricing may increase for a final guest count lower than 40 guests.

Additional menu items are available - please schedule an event consultation for more info!

Staffing of our events can be coordinated a variety of ways – full service, behind-the-line service, plated, or drop-off. Staffing levels will vary based on the style of event and final guest count.

Multiple Plating Packages are available as an add-on to any contract based upon the style of event selected, as noted above. We can provide a standard disposable plating package, as well as an Elegant Disposable plating package.

We also provide one Planning Meeting to discuss in-depth details, rental consultations, layouts, staffing needs, and décor services for all full-service and plated events. This includes linens and full place settings, as well as plating and glassware. Costs may vary upon Client selections.

Food & Beverage Service Charges will be applied to all contracts at a rate of 22.9% of the Food & Beverage package. This is an industry standard (between 20-25%), that facilitates all of the planning, preparation and production of your event – everything leading up to the day of the event.

Delivery Fees may range between \$25-\$175 depending on the scale of the event.

Sales Tax will be applied to all contracts at a rate of 9.0% in accordance with South Carolina policies.

A deposit will be required to secure event date. Deposits are non-refundable if event is cancelled within 30 days of scheduled date. Once deposit is received, event date will be locked in. All functions are to be paid in full prior to the start of the event. Deposit may be paid via cashier's check, business check, or by electronic payment (to include 4% credit card processing fee).



CATERING MENU

Rock Hill, South Carolina

TACO BAR

the proteins

mojo marinated grilled chicken
blackened tiger shrimp
chimichurri seared flank steak
slow roasted pork shoulder

the shells

fresh corn tortillas
fresh flour tortillas
hard corn tacos
fried corn tortilla chips

the sides

sautéed tri-color peppers, caramelized sherry
onions, mexican rice, curry butter grilled corn

the toppings

pickled jalapeño, cherry peppers, shaved romaine,
black olives, green onions, sliced radish,
shredded cheddar, cotija cheese, cilantro crema,
black bean & corn salsa, cucumber salad,
salsa fresca, fresh cut limes

the details

\$21.00 per person*

Includes selection of two (2) proteins with all shells, sides and toppings

\$24.00 per person*

Includes selection of three (3) proteins with all shells, sides and toppings

\$27.00 per person*

Includes selection of all four (4) proteins with all shells, sides and toppings



CATERING MENU

Rock Hill, South Carolina

GROWN-UP MAC & CHEESE BAR

the pasta

shells with roasted garlic & herbed olive oil
cavatappi with aged cheddar

the proteins

red chile braised beef short rib
honey & lavender seared chicken
blackened tiger shrimp
sugared scallion & black sesame seared salmon

the toppings

chile & lemon scented broccolini, grilled asparagus,
kalamata olive, rosemary & scallion bread crumbs,
tomato-basil pico, wild mushrooms, crumbled feta,
shaved parmesan, capers, roasted garlic pomodoro

the details

\$21.00 per person*
Includes selection of two (2) proteins with all pastas and toppings

\$24.00 per person*
Includes selection of three (3) proteins with all pastas and toppings

\$27.00 per person*
Includes selection of all four (4) proteins with all pastas and toppings



CATERING MENU

Rock Hill, South Carolina

LOADED POTATO BAR

the potatoes

whipped yukon potato
olive oil, garlic & rosemary poached new potatoes
bourbon whipped sweet potatoes

the proteins

meatloaf meatballs
slow-braised beef short rib
honey & lavender seared chicken
grilled kielbasa

the sides

white cheddar, smoked bacon, peppercorn gravy,
caramelized onions & peppers, roasted tomatoes,
herbed sour cream, salsa fresca

the details

\$18.00 per person*
Includes selection of two (2) proteins with all potatoes and sides

\$22.00 per person*
Includes selection of three (3) proteins with all potatoes and sides

\$25.00 per person*
Includes selection of all four (4) proteins with all potatoes and sides

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