

# KUNTRY KATFISH CATERING

CLINT CAMPBELL

KELLY MORTON

DUSTIN MORTON

5855 West Davis

Conroe, Texas 77304

(936) – 760 – 2737

[Kuntrykatfishcatering@gmail.com](mailto:Kuntrykatfishcatering@gmail.com)

[www.kuntrykatfishcatering.com](http://www.kuntrykatfishcatering.com)

Kuntry Katfish Catering has been family owned and operated by Clint Campbell for more than 20 years and proudly serves throughout the state of Texas. Clint, who purchased the catering company from Vernon Bowers in 1996, has continued to dedicate Kuntry Katfish Catering to the principals and values Vernon originally instilled upon all his food, which was great food, great service at a reasonable price. Today Kuntry Katfish Catering continues the family tradition, and we look forward to serving you in the future.

## CONGRATULATIONS!!!!

THANK YOU FOR YOUR BUSINESS AND WE  
LOOK FORWARD TO WORKING  
WITH YOU ON YOUR SPECIAL DAY!

## APPETIZERS

### SPICY BBQ MEATBALLS

(160 Minimum)

1 oz all Beef meatball coated in a Spicy BBQ Sauce

### MINI SALAD SKEWERS

Caprese - Cherry Tomato, Mozzarella Cheese, Basil Leaf and a Reduced Balsamic Drizzle

Greek – Cubed Cucumber, Feta Cheese, Cherry Tomato, Kalamata Olive and a Greek Dressing Drizzle

### SALAMI CANAPES

Cream cheese spread over thinly sliced Genoa salami, with a pepperoncini rolled inside and skewered on a toothpick.

### STUFFED SWEET RED PEPPERS

Cherry Peppadews stuffed with Honeyed Goat Cheese

### CAJUN SHRIMP AND SAUSAGE SKEWERS

Seasoned with Cajun Spices

### BRAISED PIG WINGS

Bite sized pork shank, tossed in an Asian glaze, garnished with toasted sesame seeds sitting atop House Slaw

### MINI CRAB CAKES

(50 Minimum)

Panko Breaded Crab Cake Bites with a dollop of Honey Mustard

### SMOKED GOUDA CHEESE BITES

(25 Minimum)

Rolled in Toasted Crushed Pecans

### CHICKEN & WAFFLE AMUSE-BOUCHE

Hand-Battered Chicken Nugget and a bite-sized Waffle served on top of a shot glass filled with Tabasco Syrup.

### SHRIMP SHOOTERS

Seasoned Boiled Shrimp and Lemon Wedge served on top of a shot glass filled with Cocktail Sauce

### SAUSAGE BITES

Sliced Smoked Sausage served on top of a Crunchy Chip with a Raspberry Drizzle and Cilantro Leaf

## PLATTERS

All platters serve approximately 60 people.

### FRUIT

### VEGGIE

### CHEESE

### DELI MEAT

\*Appetizer and Platter costs do not include the price of appetizer plates or cocktail napkins.

## ENTRÉES

All Proteins are priced per person and include the price of sides and bread.

### CHICKEN FRIED STEAK

Hand tenderized and breaded 6oz CAB beef, Homemade Cream Gravy and a Homestyle Cloverleaf Roll.

### CHICKEN FRIED CHICKEN

Hand tenderized and breaded 6oz Chicken Breast, Homemade Cream Gravy and a Homestyle Cloverleaf Roll.

### FRIED FISH AND CHICKEN TENDERS

Hand battered domestic Katfish and Chicken Tenders, hushpuppies, tartar sauce, pickled green tomatoes and ketchup.

### BBQ

Half pound combination of Brisket and Sausage sliced on site, with our secret BBQ sauce, white bread, pickles, onions and jalapenos.

### FAJITAS

Combination Beef and Chicken Fajitas, flour tortilla, sour cream, shredded cheese and Pico de Gallo.

### PORK LOIN AND CHICKEN BREAST

Juicy Smoked Pork Loin and Grilled Chicken Breast, carved on location and a dinner roll. (Guests have the option of two meats or one).

### RACK OF PORK

Smoked rack of pork, carved onsite or prior to serving, with a balsamic drizzle and a dinner roll.

### SMOKED TURKEY BREAST

Juicy Smoked Turkey Breast, carved on location with a dinner roll.

### BEEF TENDERLOIN AND SMOKED TURKEY BREAST

Half pound combination of Beef Tenderloin and Smoked Turkey Breast carved on site and includes Horseradish Cream Sauce and Raspberry Chipotle Sauce, with a dinner roll.

## SIDES

(Select two side items)

- Mashed Potatoes with Cream Gravy
- Smashed New Potatoes with cheese
- Twice Baked Potato Salad
- Potato Salad
- Green Beans with Onions and Bacon
- Green Bean Amandine
- Mixed Vegetable (changes made to the combinations happen frequently, so please inquire as to specifics and availability)
- Field Peas
- Buttered Kernel Corn
- Pinto Beans
- Mexican Charro Beans
- Spanish Rice
- Mac & Cheese
- Fried Okra
- French Fries
- Baked Potato- (Comes with Bacon, Shredded Cheese, Sour Cream, Chives and Butter)
- House Side Salad- (Choice of two different dressings)
- Caesar Side Salad

All Entrée prices include the cost of the following:

- Tea, Water, Ice, Sweet and Low, Sugar and Lemons.
- 10.25" inch Clear Acrylic Plate, Ivory and Gold plate or a White and Silver plate , 16oz Clear Plastic Cup and Cater Wrapped Silverware (white linen like napkin with your choice of gold plasticware or silver plasticware)

We typically arrive about 1 hour prior to serve time to ensure enough time to set up. If your ceremony will be taking place in the same room as the reception, please let us know as we may need to alter our arrival time. We will stay until your guests have all been served dinner and leave the buffet line set up for approximately 15 minutes after to ensure that anyone wanting seconds is able to do so. We will clean the buffet area and remove all of our equipment. The kitchen and buffet area will be left clean and tidy as it was found.

We do not include any bussing service in our pricing, but do require that you hire a bussing service. We have a group that we can contract out for you if you choose to use them. They are \$50 per server per hour and will need to stay until about 30 minutes after the bride and groom make their exit. They will be sure to take the trash to the dumpster located onsite at the very end of the evening. Provided you are using disposable plates, flatware and glasses, we estimate you'll need approximately 1 busser per 50 guests.

While we do cater throughout the State of Texas, there is a mileage fee for any catering more than a 25 mile radius from our kitchen.

- Within 25mi Radius - No Charge
- Greater than 25mi - \$2 per mile beyond the 25mi radius, plus an additional \$15 per server, per hour of drive time.

Our services **do not** include the following:

- Table setting.
- We do not provide trash cans or trash removal.
- Unless requested, and for an additional fee, we do not provide cake cutting service, cake plates or additional utensils.

All Bookings are on a FIRST COME FIRST SERVE basis.

- A 20%, non-refundable deposit must be paid in order to confirm us for your event. Until a deposit has been received, that date and time will remain open.
- The remaining balance is due no later than the day of the event. We accept Cash, Check and all Major Credit Cards.
- If you cancel within 14-8 days of your event, 50% of the total cost of the scheduled catering will be due within 15 days of cancellation.
- If you cancel within 7 days of your event, you are responsible for paying the entire cost of your scheduled catering within 15 days of cancellation.