



Catered by
KITSCH

Exclusively at **THE**
GARAGE
AT | **R**
HOUSE

Make it AMAZING

Events with Kitsch hit different. From the food to the vibe to the passion brought by the staff, our events are simply the best. Unbelievably delicious, fresh and creative menus that will wow your guests. We can't wait to serve you!

All prices are per person unless otherwise noted.



Breakfast & Brunch



Party Snacks



Coursed Meals



Desserts

BREAKFAST

KITSCH CLASSIC \$35

Scrambled Eggs
Breakfast Potatoes with onions & peppers
Applewood Smoked Bacon
Vegetarian Sausage
Mini fruited danish, croissants, and muffins
Seasonal Greek Yogurt Parfait
Fresh Fruit Cups

KITSCH BIG \$45

Everything above plus:
Choice of upgraded theme:
Chesapeake Bay, South of the Border, Mediterranean
Dressed Up Eggs - topped with cheese and veggies
Choice of crepes, pancakes, cinnamon rolls or
french toast bread pudding

KITSCH LITE \$23

Seasonal Avocado Toast
Mini fruited danish, croissants, and muffins
Seasonal Greek Yogurt Parfait
Fresh Fruit Cups

Interactive Add-Ons

KITCHEN SKILLET STATION \$18

Eggs scrambled to order and served over a classic potato hash.
Toppings include: cheese, onions, peppers, tomatoes, bacon, ham, mushrooms

HOT & FRESH DONUTS \$18

Mini donuts fried fresh with chocolate, caramel and strawberry sauces and assorted toppings.

PANCAKE HOUSE \$18

Mini pancakes made to order with chocolate, caramel and strawberry sauces with seasonal toppings and fruit

BEVERAGES

BASIC PACKAGE

La Colombe Drip Coffee
La Colombe Decaf Coffee
Assorted Teas
Water Station
Creamer, Oat Milk, Whole Milk
Raw Sugar, Stevia, Agave, Honey

4 HOURS \$16
UP TO 8 HOURS \$30

LUXE PACKAGE

Everything included in
the Basic Package
as well as:
Still & Sparkling Water
Assorted local sodas, seltzers
and kombucha

4 HOURS \$28
UP TO 8 HOURS \$50

Gallons

OF HOUSE
BEVVIES

La Colombe Coffee / \$22

La Colombe Decaf Coffee / \$22

Lemonade / \$36

Earl Grey / \$22

Jasmine Green / \$22

1/2 & 1/2 / \$30

Time for a **BREAK**

Schedule a quick break to keep your guests fresh.

Prices are per piece, minimum of 12

Crudités Cups

carrots, cucumbers, celery,
radish, hummus \$8

Charcuterie Cups

cured meats, cheese, marinated
olives, pickles, crackers \$10

Fruit Skewers

melon, strawberries, grapes,
pineapple, yogurt dip \$8

Chips & Dip

caramelized onion dip,
crinkle cut chips \$6

Mini Cookies

sprinkle, oatmeal cranberry,
chocolate chip in a cute bag \$6

Cereal Treats

mini cap'n crunch treats in a
cute bag \$6

Kitsch Mix

pecans, chocolate chips, pretzels
butterscotch, cranberries \$6

Let's Eat!

Buffet Package

Starting at \$65 per guest

Choice of Soup

Tomato Basil
Chicken Tortilla
Broccoli & Beer Cheese
Vegetable Minestrone
MD Crab Soup (+\$6 per person)

Choice of Salad

Kale Caesar
shredded kale, house caesar, torn crouton, parmesan
Steakhouse Wedge
iceberg chunks, tomatoes, red onion, cucumber, blue cheese
Quinoa Powerhouse
spinach, quinoa, pickled onion, roasted vegetables, honey mustard
Garden Fresh
spring greens, tomatoes, radish, carrot, apple cider vinaigrette

Choice of Two Mains

Marinated Grilled Chicken
Sweet Chili Wild Salmon
Hanger Steak with Herb Butter
Grilled Zesty Shrimp
Glazed Country Ham
Smoked Barbeque Brisket
Braised Pork Shoulder
Grilled Ginger Tofu
MD Crab Cakes (add \$20 per person)

Choice of Two Sides

French Fries (plain, old bay or ranch)
Roasted Herbed Potatoes
Rice Pilaf with White Wine and Mirepoix
Mac & Cheese
Roasted Seasonal Vegetables
Wilted Greens with Caramelized Onion
Garlic Mashed Potatoes
Red Beans and Rice
Anson Mills Grits with Cheddar

Choice of Two Desserts

Vanilla Bean Panna Cotta
Chocolate Peanut Butter Mousse
Chocolate Pot de Creme
Cheesecake Trifle
cookies & cream, strawberry, chocolate hazelnut
Classic Sheet Cake
strawberry, vanilla or chocolate

Let's Eat!

Coursed Meal Packages

Starting at \$75 per guest

Soup

Tomato Basil

Chicken Tortilla

Broccoli & Beer Cheese

Vegetable Minestrone

French Onion

MD Crab Soup (+\$6)

Smalls

Kale Caesar

shredded kale, house caesar, torn crouton, parmesan

Steakhouse Wedge

iceberg chunks, tomatoes, red onion, cucumber, blue cheese

Burrata

heirloom tomatoes, peaches, basil, balsamic

Garden Fresh

spring greens, tomatoes, radish, carrot, apple cider vinaigrette

Sweet Potato Gnocchi

brown butter, fried chiles, feta

Shrimp Aguachile

cilantro, jalapeno, radish and cucumber

Mains

Hanger Steak

roasted herb potatoes, glazed carrots, creamy peppercorn sauce
(upgrade to ribeye or filet mignon +\$20)

Braised Pork Shoulder

anson mills grits, queso chihuahua, salsa macha, cilantro

Sweet Chili Wild Salmon

rice pilaf, garlic green beans

Rainbow Trout

quinoa, arugula, roasted beets, apple cider vinaigrette

Half Chicken

garlic mashed potatoes, roasted seasonal vegetables, honey mustard

MD Crab Cakes

eastern shore succotash, zippy slaw, remoulade
(+\$20)

Desserts

Vanilla Bean Panna Cotta

Chocolate Peanut Butter Mousse

Chocolate Pot de Creme

Cheesecake Trifle

cookies & cream, strawberry, chocolate hazelnut

Classic Sheet Cake

strawberry, vanilla or chocolate

Coursed Meal PACKAGES

THREE COURSE \$75

Course 1: 1 soup or small

Course 2: Choose 2 main options

Course 3: Choose 1 dessert option

FOUR COURSE \$90

Course 1: 1 soup or small

Course 2: 1 soup or small

Course 3: Choose three main options

Course 4: Choose 2 dessert options

Add Bread and Butter Service \$8

Add a Custom Amuse Bouche \$15

Add a Palette Cleanser (before dessert) \$8

Looking for an even more spectacular tasting experience?

We're happy to work with you to create a completely custom menu.

Large Format Displays

CHARCUTERIE \$24

artisanal cheese, cured meat, olives, pickles, fresh and dried fruits, jams, mustard, crackers, baguette, and honeycomb

CRUDITES \$18

a vibrant display of fresh vegetables accompanied by hummus and tzatziki

SEAFOOD \$125

a bounty of chilled lobster tail, yuzu crab salad, shrimp aguachile and oysters on the half shell paired with cocktail sauce, mignonette, lemons and crystal hot sauce

CAVIAR \$24 + CAVIAR \$120+/OZ

blini, crostini, strained egg, diced onion, creme fraiche and capers. We will work with you to select the perfect caviar for your event.

The bigger the party, the bigger the display!

Party Time!

A perfect package for social gatherings

Everything included for 3 hours \$60

Additional Hour \$16 | Minimum 50 guests

Hot Snacks

BBQ Pork Bao Buns | cilantro, cucumber, carrot, kewpie mayo

Smoked Chicken Slider | alabama white sauce, sweet cucumbers & onions, hawaiian roll

Beef Taquitos | hand-rolled and fried, stuffed with braised beef and served with cilantro crema

Loaded Tots | cheese sauce, pickled jalapeno, green onion

Chicken Tender Bar | assortment of sauces and toppings

Mac & Cheese Cups | spiral noodles and bechamel

Cold Snacks

Charcuterie Cups | salami, cheese, crackers, pickles, dried fruit

Chips & Dip | caramelized onion dip topped with fresh cut chips

Fruit Cups | melon, berries, and more

Greek Salad Wraps | feta, hummus, roasted red peppers, greens

Caprese Skewers | mozzarella, tomato, balsamic vinegar, basil

Sweets

Flourless Chocolate Cake Bites

Cheesecake Mousse

Assort Cupcakes

Assorted Mini Cookies

Cocktail Hour

Hot Snacks

BBQ Pork Bao Buns | cilantro, cucumber, carrot, kewpie mayo

Ginger Tofu Bao Buns | cilantro, cucumber, carrot, kewpie mayo

Smoked Chicken Slider | alabama white sauce, sweet cucumbers & onions, hawaiian roll

Hash Brown | creme fraiche, caviar, green onion

Mini Crab Cakes | maryland crab meat, remoulade

Grilled Chicken Skewer | peanut sauce

Grilled Steak Skewer | creamy peppercorn sauce

Grilled Veggie Skewer | cilantro crema

Cold Snacks

Deviled Eggs | old bay, mustard, celery, bacon

Chips & Dip | caramelized onion dip topped with fresh cut chips

Smoked Salmon Toast | avocado puree, everything bagel spice, pickled red onion

Chicken Pate Toast | pickled red onion, strawberry jam

Caprese Skewers | mozzarella, tomato, balsamic vinegar, basil

Veggie Summer Rolls | peanut sauce

Shrimp Aguachile | cilantro, jalapeno, radish and cucumber

PACKAGES

Choice of 3 \$32

Choice of 4 \$40

Choice of 5 \$48

All for 1 hour

Additional Hour \$24

Gala Ready

The perfect package for fundraising night.

Stationed

BBQ Pork Bao Buns | cilantro, cucumber, kewpie mayo

Ginger Tofu Bao Buns | cilantro, cucumber, kewpie mayo

Grilled Chicken Skewer | peanut sauce

Grilled Veggie Skewer | cilantro crema

Charcuterie Display | assorted cheese, cured meats, accoutrements

Passed

Veggie Summer Rolls | peanut sauce

Hash Brown | creme fraiche, caviar, green onion

Mini Crab Cakes | maryland crab meat, remoulade

Chips & Dip | caramelized onion dip topped with fresh cut chips

Smoked Salmon Toast | avocado puree, everything bagel spice, pickled red onion

Sweets

Flourless Chocolate Cake Bites

Cheesecake Mousse

Vanilla Bean Panna Cotta

Everything included for 3 hours \$75

All items are passed

Additional hour \$16

Minimum 50 guests

Showers & Such

Light fare, done right.

Displayed for 2 hours \$35

Charcuterie Board | artisanal cheese, cured meat, accompaniments

Crudites Board | fresh vegetables accompanied by hummus and tzatziki

Choice of Salad | kale caesar or garden fresh

Assorted Sliders | choose three from our Lunchbox menu

Mac & Cheese | spiral noodles, bechamel sauce, cheddar

Choice of Side | potato salad or Cole's slaw

Check out our cake options to add a sweet treat!

Custom requests are welcome.

Lunchboxes

Keep it easy with lunchboxes for your guests to grab and go. All boxes include chips and a pickle.

Lunchbox | \$16

Customize your experience by upgrading:

Add coleslaw or potato salad | \$3

Add a cookie | \$4

Upgrade to custom reusable lunchboxes | \$12

The Gobbler

turkey, pepperjack, cucumber, avocado, sprouts, dijonaise

The Ham Bone

ham, muenster, tomato, lettuce, onion, gochujang mayo

The Berkeley

avocado, hummus, sprouts, lettuce, tomato, jalapeno, onion, cucumber, mustard

The Omnivore

hummus, bacon, tomato, hot honey, pickled jalapenos, sprouts, lettuce, mayo, old bay

The Chicken Salad

classic chicken salad with lettuce and tomato

The Italian

ham, salami, muenster, lettuce, tomato, onion, hots, balsamic

The Beef

roast beef, cheddar, onion, horseradish mayo, pickle, lettuce

Catered by **KITSCHDROPOFF**

SALADS & SIDES

(4-6 portions each)

KALE CAESAR | \$30

shredded kale, house caesar, torn crouton, parmesan

GARDEN FRESH | \$30

spring greens, tomatoes, radish, carrot, apple cider vinaigrette

TAKE N' BAKE MAC AND CHEESE | \$22

spiral noodles, bechamel sauce, cheddar

POTATO SALAD | \$15/QT

yukon potatoes, celery, onion, maple syrup, mustard, pickle

COLE'S SLAW | \$15/QT

green cabbage, apple cider vinaigrette, carrot, onion

PLATTERS

LUNCH SLIDERS | \$36 FOR 12 | \$64 FOR 24

your choice of three of our lunchbox options as minis

DELI PLATTER | \$12 PER PERSON

fully loaded with deli meats, cheese, veggies, condiments, pickles spears and buns for custom sandwich making

CHARCUTERIE BOX | \$10 PER PERSON

three artisanal cheese, two cured meats, crackers, crostini, dried and fresh fruit, jam, mustard and honeycomb

CRUDITES BOX | \$8 PER PERSON

fresh vegetables accompanied by hummus and tzatziki

ALL ITEMS REQUIRE 48 HOURS TO SOURCE & PREPARE

Catered by **KITSCHBAKERY**

PASTRIES

(by the dozen)

MUFFINS | \$24 MINI | \$36 LARGE

blueberry, banana, chocolate chip, assorted

CROISSANT | \$36 MINI | \$48 LARGE

PAIN AU CHOCOLAT | \$36 MINI | \$48 LARGE

FRUITED DANISH | \$30 MINI | \$42 LARGE

COOKIES | \$24 MINI | \$36 LARGE

chocolate chip, sprinkle, oatmeal raisin, assorted

ALL CAKES & PASTRIES REQUIRE 72 HOURS TO PREPARE

CAKES

6 INCH \$60 | 8 INCH \$80 | 10 INCH \$100

SMITH ISLAND

vanilla bean cake, chocolate ganache, chocolate shavings

BABE RUTH

devil's food cake, tahini buttercream, caramel, ganache

CLASSIC BIRTHDAY

funfetti cake, strawberry buttercream, sprinkles

SHIRLEY FEENEY

lemon cake, coconut buttercream, toasted coconut

LIFE IS LIKE

devil's food, chocolate buttercream, chocolate ganache

Catering POLICIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

All food is prepared in a kitchen that may contain dairy, eggs, allium, gluten, nuts or other well-known allergens.

We can customize anything.

We'd be happy to provide a la carte pricing or provide guidance on creating a custom experience.

Tax & Service Charge

A taxable 24% service charge is added per BEO in addition to 6% state sales tax.

Taxes and service charge are subject to change without notice.

Menu Selections

Menu selections and details will be finalized thirty (30) days in advance of the function start date. Unless otherwise specified, if menu selections are not received within the specified time frame, your sales manager will make selections on your behalf to meet your food and beverage minimum. All Banquet Event Orders must be signed and returned at least ten (10) days in advance of the function start date. The signed Banquet Event Order acts as your contract for food & beverage.

Guarantees

Final guarantees are due by 12pm EST three (3) business days prior to the start of your event. Any food & beverage charges will be based on the guaranteed number or the actual attendance, whichever is greater. Meals are prepared based on your guaranteed number and the specified quantity ordered. Buffet guarantees cannot be lower than 90% of the total guaranteed attendance of your event or meeting. Any day of changes that are made due to discrepancies with guaranteed attendance will be at the Chef's discretion.

Deposits & Payment

A deposit of 20% of the total contract will be due sixty (60) days prior to the event. The remainder of the contract will be due seven (7) days prior to the start of the event.

Children

Kids 3 and under - Free

Kids 4-12 - 50% off

Kids 12 and up - Adult Price