

theKing'skitchen

Menu Pricing

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The King's Kitchen Events

The King's Kitchen offers a wide range of versatility for any event. We have several environments to accommodate everyone's needs. We offer settings from plated lunch or dinner, buffet, cocktail receptions, and outside dining (when permitted) to enjoy an intimate and local Charlotte cuisine.

Semi-Private Dining Space

Two semi-private dining spaces are available. One room seats 8-10 guests and the other seats 12-20 guests. The rooms are subject to availability.

Private Dining Space

Private events held at The King's Kitchen have full and private access to the entire space. Our private dining space features full audio and visual capabilities with five TVs with a built-in surround sound system. Sound system has capability with I-Pods and laptops.

Seating Capacities / Food and Beverage Minimums / Menu Selections

Space	F&B minimums	Menu Selections	Fees
8-10 Semi-private	None	Regular Menu	None
12-20 Semi-private (one check)	None	Customized menu	None
Bar or Patio (one check)	\$750.00	Customized Menu	\$200.00 per room
Bar & Patio (one check)	\$1000.00	Customized Menu	\$400.00 room
Parties of 20-40 in the main dining room (one check)	\$1,000.00	Customized Menu	2 ½ hour designated dining time. \$150 additional fee for every 30 minutes over dining time
41-100 Private Events (private and exclusive access) (one check)	Lunch Monday-Thursday \$6,000.00 Lunch Friday \$7,000.00 Dinner Monday - Thursday \$6,000.00 Dinner Friday-Saturday \$8,000.00	Customized Menu	Subject to change

A 20% gratuity is added onto the total of every event. Each event listed above is required to remit payment with one check. A 24 hour notice is required for a final guest count. Each vacant seat results in a \$20 person guarantee fee.

Please contact Lindsay Nielander at
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Menu Selections

The following offers a variety of menus, which are priced per person. Each menu is customizable, and we welcome special requests and accommodations.

Passed Hors D'oeuvres

Fried Chicken Skewers
BBQ Chicken Sliders
Mini Salmon Cakes
Fried Oyster Sliders
Black Eyed Pea Falafel Bites
Fritters
Beef Brochet Skewers
Pimento Cheese
Deviled Eggs
Chicken Salad Sliders

Choice of 3
\$10 a person

Choice of 5
\$20 per person

Stationary Platters

Fruit and Cheese Assortment
seasonal fruit / assortment of local cheese and artisanal bread

Crudités
tomato / celery / peppers / carrots / cucumbers / ranch / bleu cheese

Black Eyed Pea Hummus
baguette crostini

choice of 2
\$15 a person

Beverage Service

Beverages are priced based upon consumption.
Selections include: soda, tea, hot tea, coffee, wine & beer

Lunch Option #1
3-course meal / Plated

Choice of 2 / \$9 per person
Pimento Cheese (shared)
Deviled Eggs (shared)

or choice of

House Salad
Noble's Tomato Bisque

Choice of 4
Aunt Beaut's Skillet Fried Chicken / 15
Braised Pot Roast / 18
Rock's Flounder / 16
Pan Seared Salmon / market price
Barbeque Baked Chicken / 12
Plate of Southern Vegetables / 12
Grilled Meatloaf / 13

Choice of 5 sides
Mac & Cheese || Blackeye Peas || Cole Slaw || Butter Beans
Collard Greens || Pan Seared Cabbage
Sweet Potato Mash || Roasted Vegetable
Green Beans || Creamed Corn || Fries || Salad

Choice of 2 / \$9 per person
Banana Pudding
Sorbet Duo
Home-made Ice Cream
Butter Bourbon Pudding
Brownie Cheesecake

Lunch Option #2

2-course meal / Plated

\$20 per person

Choice of 3

Sourdough Panini
Chicken Salad Sandwich
Turkey Sandwich
Fried Chicken Sandwich
Garden Wrap
Burger

Sides

Side Salad, Frites, and Slaw, Chips

Choice of 2

Banana Pudding
Sorbet Duo
Home-made Ice Cream
Butter Bourbon Pudding
Brownie Cheesecake

Dinner Option #1

3-Course Meal / \$41 per person / Plated
All temperatures cooked to medium

*Choice of 2
(shared)*

Fried Oysters
Fritter Duo
Pimento Cheese
Artisan Cheese Plate

Choice of 4

*Tri-tip steak & frites, house made frites, demi glace

Stone Fisheries Shrimp & **Anson Mills** grits n' bacon, tomato pan sauce

***Stone Fisheries** seared scallops, Margaux's succotash

***Heritage Farms** pork chop, sweet potato polenta, braised greens

*Grilled salmon, yellow beet puree, local greens, confit of carrots

Choice of 2

Banana Pudding
Sorbet Duo
Home-made Ice Cream
Butter Bourbon Pudding
Brownie Cheesecake

Dinner Option #2

4-Course Meal / \$55 per person / Plated dinner
All temperatures cooked to medium

*Choice of 2
(shared)*

Fried Oysters
Fritter Duo
Pimento Cheese
Artisan Cheese Plate

Choice of 2

Tega Hills Greens Salad
Bell's Best Berries Local Greens Caesar
Warm Cabbage Salad
NC Apple Salad
Noble's Tomato Bisque
King's Kitchen Gumbo

Choice of 4

*Tri-tip steak & frites, house made frites, demi glace

Stone Fisheries Shrimp & **Anson Mills** grits n' bacon, tomato pan sauce

***Stone Fisheries** seared scallops, Margaux's succotash

***Heritage Farms** pork chop, sweet potato polenta, braised greens

*Grilled salmon, yellow beet puree, local greens, confit of carrots

Choice of 2

Banana Pudding
Sorbet Duo
Home-made Ice Cream
Butter Bourbon Pudding
Brownie Cheesecake

Dinner Option #3

3-Course Meal / \$35 per person / Plated

Choice of 2

Tega Hills Greens Salad
Bell's Best Berries Local Greens Caesar
Warm Cabbage Salad
NC Apple Salad
Noble's Tomato Bisque
King's Kitchen Gumbo

Choice of 3

Aunt Beaut's Skillet Fried Chicken (meat & three)
Red Eye Braised Pot Roast (meat & three)
Rock Stone Fried Flounder (meat & three)
Plate of Southern Vegetables (choice of 4 vegetables)
Southern Risotto

Choice of 5 sides

Potato Salad || Creamed Corn || Green Beans || Mac & Cheese
Seared Cabbage || Butter Beans || Potatoes & Gravy || Roasted Vegetable
Garden Peas || Blackeye Peas || Fries || Salad || Collard Greens

Choice of 2

Banana Pudding
Sorbet Duo
Home-made Ice Cream
Butter Bourbon Pudding
Brownie Cheesecake

Dinner Option #4

4-Course Meal / \$46 per person / Plated

Choice of 2

Fried Oysters

Fritter Duo

Pimento Cheese

Artisan Cheese Plate

Choice of 1

Tega Hills Greens Salad

Bell's Best Berries Local Greens Caesar

Warm Cabbage Salad

NC Apple Salad

Noble's Tomato Bisque

King's Kitchen Gumbo

Choice of 3

Aunt Beaut's Skillet Fried Chicken (meat & three)

Red Eye Braised Pot Roast (meat & three)

Stone Fisheries Fried Flounder (meat & three)

Plate of Southern Vegetables (choice of 4 vegetables)

Southern Risotto

Choice of 5 sides

Potato Salad || Creamed Corn || Green Beans || Mac & Cheese

Seared Cabbage || Butter Beans || Potatoes & Gravy || Roasted Vegetable

Garden Peas || Blackeye Peas || Fries || Salad || Collard Greens

Choice of 2

Banana Pudding

Sorbet Duo

Home-made Ice Cream

Butter Bourbon Pudding

Brownie Cheesecake

Additional Options

Family style and in-house buffet options are available upon request and availability.

If interested, please review the menu below.

Entrees \$16 per person lunch / \$17 per person dinner

meats *You may choose two varieties.*

Aunt Beaut's Pan-Fried Chicken, white or dark meat
BBQ Baked Chicken
Braised Pot Roast
Grilled Meatloaf
Rock Stone Salmon (pan seared to medium temperature)

sides *Your choice of three.*

House Salad	Mac & Cheese
Collard Greens	Blackeye Peas
Butter Beans	Potato Salad
Creamed Potatoes & Gravy	Braised Green Beans
Corn (Seasonal)	Mashed Sweet Potatoes

salads *Additional \$7 per person. Family Style option*

Tega Hills greens salad, tomatoes, carrots, cucumbers

Bell's Best Berries Caesar local greens, grape tomatoes

bread Fresh, made-from-scratch biscuits with whipped butter and jelly.
Cornbread is additional. \$1.25 per person.

Sweets

Banana Pudding
Brownie Cheesecake
Sorbet Duo

Home-made Ice Cream
Butter Bourbon Pudding