



KIM'S CUISINE
FULL SERVICE CATERING

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ENTRÉES

PORK ENTRÉES

Can be done with pork loins or pork tenderloins

Grilled pork with a Kansas city barbecue rub
Grilled pork in a teriyaki marinade
Tuscan grilled pork with rosemary
Basil and mushroom stuffed pork with roasted red pepper sauce
Grilled pork with chipotle marinade
Roast pork with caramel apple cider sauce
Roasted pork with roasted mushroom sauce
Sticky glazed pork with pineapple salsa
Roasted pork with a raspberry sauce
Roast pork with apple chutney
Cranberry and grand Marnier glazed pork plain or with an herbed havarti filling
Cornbread and sausage stuffed pork with a mustard sauce
Pork stuffed with apricots, bacon and walnuts in a gorgonzola sauce
Roast pork with honey glaze and citrus herb gremolata
Coffee rubbed pork with coffee sauce
Grilled pork churrasco
Grilled pork with orange rosemary glaze
Bulgogi marinated pork with lemongrass and ginger cream sauce

CHICKEN AND OTHER POULTRY ENTRÉES

Jerked breast of chicken
Chipotle and lime grilled breast of chicken
Herb grilled breast of chicken
Breast of chicken with Kansas city barbecue rub
Dijon and tarragon grilled chicken
Grilled breast of chicken with apricot chutney
Chicken Marsala
Breast of chicken with mustard sauce
Breast of chicken with a raspberry sauce
Breast of chicken with a cranberry sauce
Breast of chicken with pesto and feta
Breast of chicken stuffed with ham, asparagus and cheese in a mushroom sherry sauce
Breast of chicken stuffed with herbed cheese in a red pepper sauce
Breast of chicken filled with bacon and blue cheese in an apple cider cream sauce
Chorizo stuffed breast of chicken in a raspberry cumin sauce
Breast of chicken with herb cream sauce
Breast of Duck with balsamic glaze

BEEF ENTRÉES

Roast eye of round or inside round with gravy
Tenderloin of beef with mushroom Madeira sauce
Tenderloin of beef with raspberry port sauce
Spiced tenderloin of beef with mango salsa
Tenderloin of beef with French mustard sauce

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Tenderloin of beef in teriyaki marinade with wasabi drizzle
Smoked beef brisket
Tenderloin of beef with brandy cream sauce
Tenderloin of beef with balsamic onion sauce
Grilled rib eye steaks or prime rib
Ancho and coffee rubbed tenderloin with ancho mushroom sauce

SEAFOOD ENTRÉES

Some entrees are only available in venues with kitchen facilities

Paella
Seafood tarts
Seared sea scallops in maple cream sauce
Seared sea scallops in brandy cream sauce with shitake mushrooms
Seared sea scallops with butternut squash and a cranberry butter sauce
Sautéed shrimp in a red bell pepper sauce
Coconut shrimp with spicy orange sauce
Sesame crusted walleye with ginger vinaigrette
Fresh catch with balsamic essence
Fresh catch with Korean marinade
Fillet of salmon with mustard and tomato coulis
Grilled fillet of salmon
Deviled crab cakes with ginger citrus vinaigrette
Smoke shrimp with barbecue hollandaise
Seared sea scallops with pineapple butter sauce
Bacon wrapped scallops with maple cream sauce
Seared scallops with citrus saffron sauce
Grilled fish with artichoke caponata

VEGETARIAN

Vegetarian lasagna
Pasta primavera
Various savory tarts
Puff pastry pouches
Stuffed portabella mushrooms
Vegetable crepes with cream or mushroom sauce

OTHER

Lasagna
Baked chicken alfredo