



Cold Appetizers

*Signature Posh Trays

Seasonal Fruit & Cheese Boards

Exotic cheeses, dried & fresh fruit, candied nuts, artisan crackers, sweet cream cheese dip

Crudite Vegetable Tray

homemade ranch, dill yogurt, sriracha hummus

Grilled Greek Vegetable Platter

Grilled zucchini, squash, red onion, eggplant, carrots, feta with choice of cucumber yogurt sauce, harissa aioli, or hummus

Seasonal Charcuterie Board

artisanal meats, spicy berry jam, assorted cheeses, cornichons, dijon mustard, assorted crackers, berries, grapes, toasted nuts

Southern Charcuterie

Cajun chicken, honey ham, pickled vegetables, devil egg, assorted veggies & crackers, sweet & spicy pecans, cornbread, honey butter, pepper jelly, peach jam
(can sub ham if needed)

Dessert Charcuterie

Assorted cookies. Brownies, cheesecake bites, candied popcorn, chocolate covered pretzels, assorted fruit, sweet cream cheese dip, fondue chocolate

**(Offerings will vary by season)*

Cold Appetizers

Caprese Skewers

Fresh mozzarella, grape tomato, basil pesto & sweet balsamic reduction

Marinated Antipasto Skewers

Salami, tomato, mozzarella, olive, artichokes, roasted red peppers
Balsamic glaze

Mini Cold Sliders

Your choice of

Curried Chicken, Tuna & Cranberry, Pesto Chicken & Mozzarella Salad,
Truffle Egg Salad, Sliced roast beef & bleu cheese aioli

Caribbean Shrimp Cocktail

chilled jerk shrimp, spicy pineapple cocktail sauce

Classic Shrimp Cocktail

Cocktail sauce

Surf & Turf

Chilled sliced beef tenderloin, classic shrimp cocktail, fresh cocktail sauce,
creamy horseradish sauce, tomato & grilled asparagus

Curried Chicken Lettuce Cups

Shaved radish salad

Crostini Spread

Choice of

Strawberry & goat cheese, tomato and mozzarella, apple, fig, and brie,
smoked salmon & herb cheese, spicy garlic shrimp, pesto chicken &
cranberries, greek veggie & feta, crab salad & arugula

Hot Appetizers

Lemon-Oregano Chicken Skewers

Thai Peanut Chicken Skewers

Miso Teriyaki Steak Skewers

Sweet Chilli Pineapple Salmon Skewers

Greek Vegetable Skewers

Grilled Harissa Skewers

Choice of chicken, salmon, steak, shrimp, veggie
Peppers, onions, cucumber yogurt sauce, harissa aioli

Meatballs

Sweet & Sour, Italian Marinara, Chipotle, Swedish, Honey BBQ,
Coconut-Curry, Teriyaki, Jerk BBQ, Creamy alla Vodka, Spicy Tomato, Thai
Lemongrass Chicken

Choice of Hot Sliders

Roast Beef & Au Jus, Jerk Chicken, Hot-Honey Chicken, Italian Meatball,
blackened salmon

Fried Lemon Pepper Or Sweet Chili Salmon Bites
Buttermilk ranch dip

Chicken or Beef, Jerk, or Buffalo Chicken Cheesesteak Egg Rolls
Choice of Spicy ketchup, jerk sauce, buffalo sauce

Salmon & Broccoli Egg Rolls

Shrimp Egg Rolls
Duck sauce, spicy mustard

Curry Chicken Or Lamb Spring Rolls
mango chutney

Soy-Sesame Lamb Chops
Sweet soy balsamic sauce

Jerk Lamb Chops
Jerk sauce, grilled pineapple salsa

Mini Creole Crab Cakes

Bacon wrapped scallops
Honey Garlic butter

Bacon Wrapped Jalapeno
Cream cheese stuffed

Burger Sliders

Classic beef or Turkey, jerk Turkey & grilled pineapple, lamb & feta, beef & bleu cheese

(Choice of toppings, lettuce, tomato, grilled onions, bacon, cheddar, provolone, Swiss, American Cheese)

Italian Sausage & Peppers

Assorted beef and pork sausages, sauteed onions & peppers, rustic tomato sauce

Served with mini kaiser rolls

Wings

Choose a flavor:

Sriracha Honey BBQ, Teriyaki Lemon Pepper, Teriyaki, Lemon Pepper, Buffalo, Honey BBQ Wings, Garlic parmesan, Mango Chilli, Cajun Spice, General Tso, Ranch, Spicy-Jerk, Korean Sweet & Spicy, Cilantro Chilli-Lime, Hawaiian Sweet Chilli, Bourbon- Soy, Southern Fried

Appetizers & Dips

Spinach & Artichoke Dip

(optional: add crab or shrimp)

Buffalo Chicken Dip

Taco Cheese Dip

(ground beef, tomato, green onions, nacho chips)

Spicy Queso Dip

Assorted tortilla chips, pico de gallo

Jalapeno Popper Dip

Chilli Bean Dip

(seasoned ground beef, kidney, black, navy)

Can be made vegetarian

Smoked or Cajun Salmon Dip

Cucumbers, crackers, crostini

Salads

Grilled Pineapple Romaine Caesar Salad with
cornbread croutons & Citrus Caesar dressing

Mixed Berry Arugula Salad,
Blueberry, strawberry, feta cheese, candied walnuts,
cucumbers with honey balsamic dressing

Kale & Romaine Caesar salad, tomato, herb croutons,
avocado caesar dressing, parmesan

Arugula & Mixed Greens Salad
Shaved parmesan, tomato, cucumber, sliced red onion,
pine nuts, lemon dressing

Black Farmers Market Salad
Butter & green leaf lettuce, cucumbers, cherry tomatoes, sweet onion, black eyed
peas, boiled egg, cornbread crouton, homemade french dressing

Mediterranean Asparagus Salad
Tomato, feta, grilled onion, peas, balsamic vinaigrette

Summer Greek Grain Salad
Quinoa, tomato, olives, diced grilled zucchini & red

onion, marinated artichokes, greek dressing, feta

Greek Romaine Salad

Feta, tomato, cucumber, red onion, oregano, romaine,
olives, Greek dressing

Fresh Fruit Salad

Seasonal fruit, mint agave syrup

Drop Off Catering Policy

All orders come complete with disposable dinnerware, napkins & utensils. If you don't need any of these items please let us know.

- We offer enhanced bamboo or premium disposables for \$6 per person. Food comes in labeled aluminum half pans, full pans or disposable serveware. Complimentary setup is included. Clients must provide their own chafing/buffet setup. If you would like us to provide chafing setup and warming supplies setup fee starts at \$100.00 additional depending on the number of chosen dishes.

Minimums and Policies

We require at least seven days notice for orders.

- Because all our menu items are made fresh. We need the proper amount of time to order and prepare your meals.

Menu Requests: If you have any special requests please let us know so we can see how we can accommodate you.

To place order please email info@theposhkitchen.com

Deliveries are available 7 days a week.

Minimums: \$600.00 minimum plus tax and delivery. 10 person minimum for delivery. We only provide half or full size pans. Currently, we are offering delivery only.

- Rushed orders will incur an additional \$100.00 or 20% fee. (rushed orders less than 7 days notice)

Delivery Information and Fees: TPK provides deliveries and expert setup by our courteous and professional staff.

- Orders delivered within a 1 hr window prior to meal time you provide.

- Orders with extensive set up may require earlier delivery time. \$50 delivery fee for Philadelphia area. \$100-\$150 delivery fee outside the city.

Dietary Restrictions: If you have a guest with allergies, we will be happy to assist with any questions or concerns.

Payment is due in full at time of order confirmation.

Cancellation Policy: 14 days or more notice 50% refund.

14 days or less notice no refunds.

If any food or supplies are purchased for catering those amounts will be deducted from refunds regardless of notice.

