



Appetizers

Classic Shrimp Platter

Large cocktail shrimp garnished with lemon and our homemade cocktail sauce. Market
Per pound, Minimum 3 lbs

Cheese and Cracker platter

A fine selection of gourmet cheese and assorted crackers.
Serves 10-12
Serves 20-25

Baked Brie Encroute

Brie wrapped in pastry with a Red Pepper Jam.
Serves 10

Fillo Hors D'oeuvres

Black Bean Espanadas, Roasted Eggplant, Brie with Almond Flower & raspberry compote
Dozen minimum

Spanikopita

Spinach and cheese triangles
Dozen minimum

Lollipop Lamb Chops

Marinated imported lollipop lamb roasted. Tender and delicious.
Market

Spinach and Artichoke Dip

In sourdough bread bowl with tortilla chips.
Serves 10



Appetizers

Kennedy's Wings

Jumbo bone- in wings. Choose from Crispy Fried, Buffalo, Teriyaki, Asian Ginger or Bbq.
Half Pan (serves 12-15)

Pot Stickers

Choose from pork or vegetable, Pineapple sake teriyaki sauce.
Dozen minimum

Boneless Buffalo Wings

Side of blue cheese.
Serves 12

Mini Beef Wellington

Tender seasoned beef wrapped in puff pastry.
Dozen minimum

Mini Chicken Wellington

Chicken and mushrooms wrapped in puff pastry.
Dozen minimum

Fresh Maryland Crab Cakes

Fresh lump crab cakes served with a bistro sauce or Cusabi dressing.
Market, each. Dozen minimum



Appetizers

Beef Satay

Tender marinated beef grilled, served with teriyaki sauce.
Dozen minimum

Chicken Satay

Tender chicken grilled and served with a spicy peanut sauce.
Dozen minimum

Scallops Wrapped in Bacon

Sweet Sea Scallops wrapped in apple wood smoked bacon.
Dozen minimum

Mini Quiche

A fine assortment of fillings available
Dozen minimum

Baked Stuffed Mushrooms

Stuffed with seafood stuffing.
Dozen minimum





Chicken Entrees

Chicken Marsala

Tender medallions sautéed with mushrooms and Marsala wine.
Half Pan (serves 12- 15)

Chicken Piccata

Tender pounded all natural chicken sautéed with lemon, mushrooms and wine.
Half Pan (serves 12-15)

Chicken Madeira

Medallions of chicken sautéed in Madeira wine and mushrooms and topped with melted mozzarella cheese.
Half Pan (serves 12-15)

Chicken, Broccoli and Penne

Prepared with a light cream sauce
Half Pan (serves 12-15)

Chicken Pot Pie

Our famous recipe with puff pastry and corn bread.
Half Pan (serves 12)

Chicken Parmesan

Italian seasoned chicken, our tomato sauce and mozzarella cheese

Chicken Supreme

Boneless breast topped with our famous Supreme sauce.

Chicken Cordon Bleu

Boneless breast stuffed with ham and Swiss, supreme sauce

Baked Stuffed Chicken Breast

Boneless breast, homemade stuffing, topped with supreme sauce.



Pasta Entrees

Baked Stuffed Shells

Jumbo ricotta stuffed shells, topped with our tomato sauce and Mozzarella cheese.
Half Pan (12 shells)

Lasagna

Choose from sausage and ground beef or vegetable.
Half Pan (serves 12)

Baked Macaroni and Cheese

Our famous recipe! Cracker crumb topping.
Half Pan (12-15)

Meatballs & Sauce

Our delicious meatballs in a light tomato sauce.
Half Pan (serves 15-18)

Pasta Primavera

Garden vegetables, Penne pasta in a light garlic cream sauce.
Half Pan (12-15)

Beef Entrees

Kennedy's Steak Tips

Marinated in our famous house Bbq marinade, tender juicy and delicious!
Half Pan (serves 15)

Shepherd's Pie

Made with seasoned lamb and beef, corn and whipped potato topping.
Half Pan (serves 12)

London Broil

Tender slices of marinated sirloin topped with Bordelaise sauce.
Half Pan (serves 15)



Beef Entrees

Beef Stroganoff

Tender medallions of beef, mushrooms & wine, egg noodles.
Half Pan (serves 15)

Beef Stew

Tender beef, carrots, onions, celery & potatoes in beef gravy. Served with oven fresh rolls
Half Pan
(Serves 15)

Seafood Entrees

Haddock

Fresh from the sea, baked with our famous seafood stuffing or oven broiled. Market/each

Baked Stuffed Shrimp

Jumbo shrimp baked with our seafood stuffing. Market/each

Shrimp Scampi

Jumbo shrimp, garlic, lemon and wine. Half Pan (serves 15) Market

~Back Yard Bbq's~

For all you back yard outings! Hamburgers, Hot Dogs, Sausage, Steak Tips, Cole Slaw, Potato salad and More! *Call for planning*

~Lobster & Clam Bakes~

For the Perfect Summer Day! Sweet steamers, lobster, drawn butter, Kennedys Award Winning clam chowder, baked potato and corn on the cob. *Call for planning*



Make it a Surf & Turf!

Expand your selection with our delicious steaks!



Roasted Meats

Beef Tenderloin

The best of the best! Perfectly seasoned, served with Béarnaise sauce or Aujus.

Roast Prime Rib of Beef

Slow roasted and served Aujus.
**Add oven hot popovers for a great accompaniment.*

Roast Sirloin

Seasoned, roasted, and served Aujus.

Roast Pork Loin

Fresh center cut pork loin, seasoned and roasted to perfection.
**Add stuffing for a great accompaniment*

Roast Top Sirloin

Roasted, sliced and served Aujus

Prime Rack Roast of Pork

Beautiful and delicious! 8bone, roasted to perfection!

Roasted Rack of Lamb

Seasoned and roasted.

Boneless Roasted Lamb Leg

Seasoned and slow roasted

Steaks

- Rib Eye • NY Sirloin • T-Bone
- Filet Mignon • Porterhouse
- Club Sirloin Steak • London Broil

Roasted Turkey Breast

Seasoned, slow roasted moist and delicious, turkey gravy
**Add stuffing for a great accompaniment*



Side Dishes

~Popovers~

A great accompaniment

~Side Dishes~

Kennedys Famous Delmonico Potato

- Whipped Potato
- Baked Whipped Potato
- Rice Pilaf
- Baked Stuffed Potato
- Baked
- Herb New Reds
- Garlic Smashed New Reds
- Oven Roasted
- Old Fashioned Stuffing
- Fingerling Roasted Potato

~Vegetables~

- Butternut Squash
- Broccoli Au Gratin
- Whipped Sweet Potato
- Green Beans Almandine
- Asparagus
- Turnip
- Roasted Vegetable

Summer or Winter Blend



Salads

Traditional Mixed Green

A fresh array of mixed salad greens, tomatoes, olives, carrots, onions, cabbage.
Portioned per person, minimum 10

Classic Caesar

Fresh Romaine, seasoned croutons, Caesar dressing, fresh Parmesan.
**Add Grilled Chicken*
Portioned per person, minimum 10

Mandarin Orange Salad

Spring mix, caramelized almonds, scallions, orange segments, Mandarin dressing.
Portioned per person, minimum 10

Spinach Salad

Fresh baby spinach, gorgonzola, walnuts, warm bacon dressing.
Portioned per person, minimum 10

Antipasto Salad

A fine selection of delicious meats and cheeses, served over mixed greens, with roasted red peppers, and Italian dressing.
Portioned per person, minimum 10

Caprese Salad

Fresh vine tomato slices, sliced buffalo mozzarella cheese, fresh basil, olive oil and balsamic.
Portioned per person, minimum 10

Red Bliss Potato • Cucumber • Four Bean • Oriental Noodle • House Pasta Salad • Cole Slaw

per pound

All finer beef roasts are sold by the pound. Priced to market and includes Au Jus or Béarnaise sauce.

Recommended serving size. 1/2-1 lb per person. Please adjust according to your guests needs.

Our beef standards are of the highest caliber, using only Certified Angus Beef, all natural. No hormones or antibiotics. All prices subject to change due to market rates.



Desserts & Cakes

Freshly Baked Cookies

A selection of gourmet cookies, chocolate chip, oatmeal, sugar, raspberry and apricot filled, peanut butter-perfect for any gathering.

Small Platter (serves 12)

Large Platter (serves 25)

Assorted Platter

Assorted bars, brownies, cannoli, cookies. Something for everyone! Portioned Per Person

European Pastry Platter

Delicate petit fours, Neapolitans, Mini Cannoli, Éclairs. Delicious! 30 Piece Platter

6" Cakes

Chocolate Mousse, Lemon Mousse, Raspberry Layer, White and chocolate Mousse



Beverage Service

Hot Beverages

Service includes coffee, decaf, Tea, Half & Half, Milk, Sugar, Sugar substitute, Cups, Napkins and Stirrers
(10 person Minimum)

Cold Beverage Service

Kennedy's offers a wide selection of cold beverages to accompany your event including, Assorted juices, bottled water, milk, iced tea and soda

Delivery and Set Up

Drop off delivery

Available, 25.00 minimum local charges applies

Set up-Pick up

Available for all orders
20.00 minimum service charge applies in addition to delivery.
Price may vary depending on type of set up required.

Service Supplies

Disposable plates, napkins, cutlery, serving utensils and cups available for an additional charge.



Equipment Rentals

Basic Equipment

Stainless Chaffing dishes, Coffee Urns, Holding Units

Advanced Equipment

Available upon request

Staffing

Wait staff

Servers & Bartenders
Fee Per hour, 4 hour min.

Chefs

Fee Per hour, 4 hour min.

Function Coordinator

Fee Per hour, 4 hour min.

Deposits/Cancellations

Some orders may require a deposit. Deposits are refundable if cancellation is received 48 hours prior to event.

Before placing your order, please inform your server if a person in your party has a food allergy.