



Executive Chef *Josh Draper*

Sous Chef *Wyatt Cooper*

Kade's Drop-Off Catering Selections

From Scratch, With Love
"From Corporate to At Your Home-
Let Us Make Your Function A Success"

Starters

Ideal Appetizers for Sharing

Vegetarian Mini-Quiche \$24

by the 2 dozen
egg | spinach | peppers

Mini-Crab Cakes \$36

by the 2 dozen
lump crab | herbs
sweet chili remoulade

Chips \$16

serves 8 - 10
house chip | house seasoning

Watermelon "Caprese" \$5

per skewer, 12 minimum order
watermelon | halloumi | basil
cucumber | red wine reduction

Candied Slab Bacon \$60

serves 8 -10 (21 pcs)
smoked slab bacon
black pepper glaze

Cheese "Board" \$104

serves 8 -10
chef select cheeses | assorted
nuts | dried & fresh fruit
crackers | milk bread pita

Simple Mini-Quiche \$20

by the 2 dozen
egg | fine herbs

Deviled Eggs \$22

by the 2 dozen
whipped yolk | bacon
hot honey

Chips & Dip \$24

serves 8 - 10
house chip | house seasoning
Kade's French onion dip

Melon & Prosciutto \$4

per skewer, 12 minimum order
melon | prosciutto | basil
balsamic

Bushel of Wings \$48

serves 8 -10 (36 pcs.)
house brined | blue cheese
sauce choice

Meat & Cheese "Board" \$154

serves 8 -10
chef select meat & cheeses
assorted nuts | assorted olives
dried & fresh fruit
crackers | milk bread pita

Carnivore Mini-Quiche \$28

by the 2 dozen
egg | bacon | smoked ham

Mini-Meatballs \$40

serves 8 - 10 (32 pcs.)
choice of: Kade's BBQ
Sweet Sauce, Swedish

Shrimp Cocktail \$64

serves 8 - 10 (32 pcs)
poached shrimp | spicy cocktail
lemon

Fruit Skewer \$3

per skewer, 12 minimum order
melons | berries | mint

Smoked Salmon Wheels \$44

by the 2 dozen
cucumber wheel | cream cheese
chives | parsley

Crudit  "Board" \$88

serves 8 -10
chef select vegetables | hummus
dill dip | milk bread pita

Sauce Choice:

Sweet Chili, Cajun-Honey-BBQ, Kade's BBQ, Buffalo (mild, medium, hot), Nashville Hot, Wicked Smarrrt (extra hot)

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Individual Starters

*Ideal Appetizers for Corporate Settings and Station Offerings
served individually for per person consumption*

Fruit Cup \$5

8 minimum order

melon | fresh berries | mint
yogurt dip

Crudit  Cups \$7

8 minimum order

chef select vegetables | hummus
dill dip | milk bread pita

Parfait \$6

8 minimum order

fresh berries | honey-oat
granola | Greek yogurt

Cheese "Board" Cups \$11

8 minimum order

chef select cheeses | assorted nuts
dried & fresh fruit | milk bread pita

Meat & Cheese "Board" Cups \$16

8 minimum order

chef select meat & cheeses | assorted nuts
assorted olives | dried & fresh fruit
milk bread pita

Garbage Plate Cups \$7

8 minimum order

mac salad | home fries | cheese smashburger slider | Kade's Meat Hot | Onion | Mustard

Salads

Ideal Salads for Sharing

Fruit Salad \$32

serves 8 -10

cantaloupe | honeydew
pineapple | fresh berries
mint

Tortellini \$38

serves 8 -10

grilled squash & zucchini
tomato | mixed greens
parmesan | goat cheese
balsamic dressing

Pasta Salad \$24

serves 8 -10

broccolini | kalamata
pepperoni | roasted peppers
onion | cheddar | dressing

Caesar \$24

serves 8 -10

chopped romaine | parmesan
milk bread croutons
creamy Caesar

Three Grain Salad \$26

serves 8 -10

farro | quinoa | lentils
mixed greens | tomato | carrot
feta | lemon vinaigrette

Garden \$26

serves 8 -10

mixed greens | tomato
cucumber | carrot
pepperoncini | dressing choice

Potato Salad \$30

serves 8 -10

bacon | pickles | egg
cheddar-jack | dressing

Couscous Salad \$26

serves 8 -10

roasted peppers | kalamata
olives | saffron | broccolini
feta | poppyseed dressing

Watermelon Salad \$34

serves 8 -10

watermelon | halloumi | basil
cucumber | red wine vinaigrette

Enhancements

smoked ham (1/2 lb.) 9
oven roasted turkey (1/2 lb.) 10
grilled chicken (1/2 lb.) 6
blackened chicken (1/2 lb.) 7

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Boxed Salads

*Ideal Salads for Corporate Settings and Station Offerings
served individually for per person consumption
6 order minimum*

Tier One \$4 per
Three Grain Salad
Caesar Salad
Garden Salad
Pasta Salad
Couscous Salad

Tier Two \$5 per
Fruit Salad
Watermelon Salad
Tortellini Salad
Potato Salad

Protein Enhancements

add protein options to any boxed salad selection

hummus 2
smoked ham 4
oven roasted turkey 4
grilled chicken 3
blackened chicken 4
chicken tenders 4
shaved steak 6
grilled shrimp 6
blackened shrimp 7
salmon 12

Salad Buffet Bar

*Ideal for Corporate Settings
buffet offerings packaged separately
per person \$11*

Standard Package

Mixed Greens
Tomato
Cucumber
Carrot
Roasted Peppers
Pepperoncini
Fried Chickpeas
Parmesan
Choice of Two Dressings

Customized Add-Ons

extra dressing 8
Romaine (per 3 servings) 6
smoked ham (per pound) 16
oven roasted turkey (per pound) 18
grilled chicken (per pound) 10
crumbly blue (1/2 pound) 8
cheddar/jack (1/2 pound) 6

Dressing Choice:

Balsamic Vinaigrette, Blue Cheese Dressing, Creamy Caesar, Honey Dijon, Italian, , Parmesan Peppercorn, Poppyseed, Ranch

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Light Eats

Ideal Selections for a Lighter Touch

Chicken Caesar Wraps \$32

6 wraps cut in half
romaine | tomato
parmesan | crouton | Caesar

Grilled Chicken Wraps \$36

6 wraps cut in half
romaine | tomato
cheddar blend | creole

Buffalo Chicken Wraps \$40

6 wraps cut in half
romaine | tomato
cheddar blend | buffalo sauce

Roasted Turkey Wraps \$44

6 wraps cut in half
romaine | tomato
provolone | pesto aioli

Roast Beef Wraps \$48

6 wraps cut in half
romaine | tomato
Swiss | horseradish sauce

Smoked Ham Wraps \$44

6 wraps cut in half
romaine | tomato
cheddar | Dijon

Chicken Salad Wraps \$38

6 wraps cut in half
mixed greens | Kade's Chicken Salad
cheddar blend

Vegetarian Wraps \$36

6 wraps cut in half
mixed greens | squash & zucchini | roasted peppers
onions | hummus | carrots | cucumber | balsamic

*** Want a sandwich platter instead? ***

Simply ask our staff to replace wraps with our renowned toasted milk bread.

Boxed Lunch Option

\$15 per person

Choice of: Wrap or Sandwich; served with chips or macaroni salad &

Choice of: NYS Red Apple or Orange

Cubano Sliders \$66

by the dozen
smoked pork & hm | pickle | Swiss | Dijon
potato roll

Pastrami Sliders \$58

by the dozen
smoked brisket | kimchi | Swiss
horseradish sauce | potato roll

The Toastie Sliders \$64

by the dozen
breaded chicken | bacon | Kade's Signature Sauce | ranch
lettuce | tomato | provolone | potato roll

Cheeseburger Sliders \$70

by the dozen
smashburger | lettuce | tomato
American | mayonnaise
potato roll

Fried Chicken Sliders \$54

by the dozen
fried chicken | coleslaw
pickles | spicy aioli
potato roll

Crab Cake Sliders \$76

by the dozen
Kade's Crab Mix | lettuce
tomato | sweet chili remoulade
potato roll

Buffalo Chicken Sliders \$60

by the dozen
fried chicken | cheddar blend | buffalo sauce
blue cheese dressing | potato roll

The John "Weck" Sliders \$70

by the dozen
slow roasted beef | horseradish crema
potato "Weck" roll

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Protein FILL UP

Ideal Selections for Shared Meals

Half Pan (feeds 10-12 people) | Full Pan (feeds 20-22 people)

Chicken French

half pan \$56 | full pan \$106
lemon | sherry | butter

Sliced Beef

half pan \$88
slow roasted beef | au jus

Chicken Parmesan

half pan \$64 | full pan \$120
breaded chicken | mozzarella
parmesan | sweet sauce

Chicken Marsala

half pan \$56 | full pan \$106
herbed mushrooms | marsala

BBQ Pulled Pork

half pan \$72
smoked pork | Kade's BBQ

Chicken Saltimbocca

half pan \$78 | full pan \$148
prosciutto | sage | white wine

Chicken Cacciatore

half pan \$82 | full pan \$156
herbed mushrooms | onion
roasted peppers | marinara

Tofu Tabbouleh

half pan \$68
fried tofu | chickpeas | white
beans | Israeli couscous
greens | tabbouleh

Chicken Puttanesca

half pan \$70 | full pan \$134
kalamata | capers | onion
roasted peppers | red sauce

Pasta FILL UP

Ideal Selections for Shared Meals

Half Pan (feeds 12 - 15 people) | Full Pan (feeds 20 - 25 people)

Cheese Pasta Bake

half pan \$52 | full pan \$98
mozzarella | parmesan
sweet sauce | penne

Meat Sauce Pasta Bake

half pan \$68 | full pan \$130
Kade's Meat Sauce | mozzarella
parmesan | sweet sauce | penne

Baked Mac 'n Cheese

half pan \$68 | full pan \$130
Kade's Cheese Sauce | parmesan
bread crumb topping | rotini

Butter Noodles

half pan \$24 | full pan \$46
butter | parmesan | penne

Chicken Pesto

half pan \$54 | full pan \$102
grilled chicken | pesto | penne

Sausage Aglio E O'lio

half pan \$64 | full pan \$122
hot sausage | chilis | onion
olive oil | penne

Chicken Riggi's

half pan \$62 | full pan \$118
cherry peppers | mushrooms
red sauce | rigatoni

Mediterranean

half pan \$68 | full pan \$130
feta | kalamata | pepperoncini | tomato | oregano
garlic | lemon | penne

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a la carte Protein

Ideal Selections for Shared Meals or Action Stations

all beef options are CAB

Hire a chef to carve & serve \$100 per hour

NY Strip Loin

8 lb. minimum order

per pound \$22

dry rub | slow roasted

Top Round

full round to order

per pound \$14

dry rub | slow roasted

Prime Rib Loin

8 lb. minimum order

per pound \$24

dry rub | slow roasted

Rack of Lamb

6 rack minimum order

per rack \$32

*dry rub | slow roasted
dill dip*

Filet of Salmon

1 filet minimum order

per filet (avg. 3.5 lbs.) \$64

skin-on | lemon | herbs

Bone in Chicken

6 cut chicken, 36 pieces

full pan \$124

*house brined | dry rub
lemon & thyme*

Sides

Ideal Selections to Round Out Your Meal

Half Pan (feeds 12 - 15 people)

Parmesan Broccoli

half pan \$54

roasted broccoli | parmesan | garlic

Succotash

half pan \$32

corn | edamame | roasted peppers

Buttered Corn

half pan \$28

grilled corn | Kade's Spice Rub | butter

Vegetable Medley

half pan \$44

*squash & zucchini | roasted peppers
onion | carrots*

Whipped Potato

half pan \$32

heavy cream | butter

Rice Pilaf

half pan \$24

saffron | herbs

Garlic Whipped Potato

half pan \$36

*roasted garlic | heavy cream
butter*

Simple Roasted Potato

half pan \$28

garlic | lemon | herbs

Kade's Roasted Potato

half pan \$48

*bacon | ranch | crispy onion
Kade's Spice Rub | malt*

Milk Bread Rolls

by the dozen \$10

add honey butter \$8

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Sweet Tooth

Perfect Selections to End Your Meal

Chocolate Chunk Cookie Platter

by the baker's dozen \$24

Kade's Signature Cookie Platter

by the baker's dozen \$24
caramel | brown butter

Sugar Cookie Platter *by the baker's dozen \$16*

Peanut Butter Cookie Platter *by the baker's dozen \$22*

Assorted Cookie Platter *by the baker's dozen \$22*

Brown Butter Cookie Platter *by the baker's dozen \$16*

Peanut Butter Bar Platter *by the dozen \$36* creamy peanut butter condensed milk | chocolate

Kade's Krispy Treats Platter *by the dozen \$36* marshmallow | condensed milk rice crispy

Brownie Platter *by the dozen \$36* fudge | chocolate

Vanilla Cupcake Platter *by the dozen \$36* sponge-chiffon blend | buttercream

Chocolate Cupcake Platter *by the dozen \$36* cocoa | sponge-chiffon blend | buttercream

Assorted Dessert Platter *by the dozen \$40* choose any of the above options

Kade's Cheesecake *9" cake \$54* *add house made jam \$8* mascarpone-cream cheese blend | vanilla crust

Kade's Chocolate Cream Pie *10" cake \$18* chocolate | whipped cream | chocolate nibs

Cake Corner

We provide a variety of cake options, including rounds, quarter sheet, half sheet, and full sheet cakes. Our signature cake mix, combining chiffon and sponge cake, delivers exceptional moisture and lightness while maintaining the necessary structure to support decorative frosting.

For cake orders, please contact the restaurant directly to consult with our chef.

Kindly allow at least one week's notice to ensure your requested date can be accommodated.

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Kade's Drop-Off Catering Agreement

We request a minimum notice of 72 hours for all orders to ensure accuracy and quality.

All allergies must be clearly communicated at the start of the order process and confirmed by both the customer and Kade's staff. Kade's cannot guarantee accommodation of allergy notifications received within three days of the event. Gluten-free selections are available at a separate price as indicated on the Kade's Drop-Off Catering Menu.

Kade's reserves the right to apply a 7.5% service charge for all orders to cover overhead and packaging expenses. An 8% sales tax will be added to all orders unless valid tax exemption documentation is provided at the time of purchase. Gratuities are not required, but they are appreciated.

Menu prices are subject to change at any time without prior notice.

Additional charges of \$1.50 per person for plates, cutlery kits, and napkins will apply only upon request. Appropriate serving utensils will be supplied for each corresponding food item.

A delivery fee of \$10 applies to orders dropped off outside Le Roy. For deliveries exceeding a 15-mile radius, the delivery charge increases to \$20. The management team at Kade retains the discretion to grant waivers as deemed appropriate.

Although our standard offer is drop-off services, Kade's is able to provide event set up and break-down for an additional fee equal to 10% of the total food order. Equipment rental, including chafing dishes and sterno, will incur an automatic \$50 charge.

When Kade's is contracted to provide event staffing, the company offers both servers and chefs. Service staff are billed at a rate of \$75 for the first hour, with an additional fee of \$25 charged for each subsequent half-hour per server. Chefs are available at a flat rate of \$100 per hour. Charges will apply only for the duration when staff are present at the event.

For all orders, Kade's may, at its discretion, require a deposit equal to 25% of the total bill upon order placement. The remaining balance is due in full three days prior to the event. This requirement may only be waived by Kade's management.

If an event is cancelled more than one week prior to its scheduled date, a full refund will be issued. For cancellations made within three days of the event, a supplementary fee of 25% will apply, resulting in a total charge of 50% of the entire bill to cover costs already incurred by Kade's. Please note that only Kade's management has the authority to waive this exception.

By signing this agreement, I acknowledge that I am entering into a binding contract with Kade's Scratch Kitchen and that both parties are obligated to uphold the terms of this agreement.

Signature of Party Designator

Date

Print Name of Party Designator

By executing this agreement, Kade's Scratch Kitchen formally acknowledges the order, date, time, and all relevant details concerning the event to facilitate its successful execution.

Signature of Kade's Management

Date

Print Name of Kade's Management

Title

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