

KocinA Catering

Chef JP Murcia designed his catering menu based on 20 years of culinary corporate experience. We can also customize a menu to your budget and preference.



Call or email at least 24 hours ahead
(984) 200-4289
kocinagrill@gmail.com

Food Truck menu also available
kocinafoodtruck.com



Breakfast

Breakfast Collections

All prices are per person and available for 12 guests or more

MINI CONTINENTAL \$9.79

Includes Miniature Muffins, Danish, Croissants and Bagels served with Butter, Fruit Preserves, Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot tea

ATRIUM BREAKFAST \$11.59

Large Butter Croissants, Scones, assorted Muffins, Assorted Individual Yogurt Parfait with seasonal Berries and Granola with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Preserves **\$19.99 per dozen**

Fresh Seasonal Sliced Fruit **\$2.99 per person**

Granola Bars **\$1.79 per person**

Assortment of Muffins, Danish and Scones **\$19.99 per dozen**

Assorted Gourmet Mini Danish **\$1.99 per Person**



Breakfast

Hot Breakfast

All prices are per person and available for 12 guests or more

AMERICAN BREAKFAST \$10.49

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Condiments, Gourmet Coffee, Decaf and Hot Tea

SILVER DOLLAR BREAKFAST BUFFET \$9.99

Silver Dollar Pancakes (three per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, Breakfast Sausage, Gourmet Coffee, Decaf and Hot Tea

SUNRISE SANDWICH \$10.99

Breakfast Sandwiches: Bacon, Egg and Cheese on a Croissant & Egg and Cheese on a Bagel. Served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, and Two Pastries with Condiments, Gourmet Coffee, Decaf and Hot Tea

Egg Whites available on request - nominal fee may apply

Breakfast Enhancements

All prices are per person and available for 12 guests or more

YOGURT PARFAIT BAR \$6.99

Low-fat Yogurt, Granola, Seasonal Fruit, and Toppings served with Banana Bread Croutons to build your ideal Parfait

HOME-STYLE BISCUITS AND GRAVY \$2.99

Egg Whites available on request - nominal fee may apply



Lunch & Buffet

Classic Collections

All prices are per person and available for 12 guests or more

DELI EXPRESS \$10.99

Sliced Oven-roasted Turkey, Sliced Roast Beef, Deli Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls, 2 Side Salads, and Cookies

With Choice of Two Salads, Ice Water and Iced Tea

CLASSIC SELECTIONS \$13.99

Please choose three (3) of the following

Deli Sliced Turkey and Swiss on Hearty Wheatberry Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion

Deli Sliced Ham with Honey Mustard Dressing On Ciabatta Bread

Roast Beef with Cheddar Cheese and Horseradish Spread On Whole Grain Ciabatta Bread

Cranberry Chicken Salad In A Tortilla Wrap

Includes Cookies, Chips, Pickles, Condiments, Choice of Two Salads, Iced Water and Iced Tea.

THE EXECUTIVE LUNCHEON \$17.29

Please choose three (3) of the following

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette

Turkey Feta Ciabatta with Spinach and Sundried Tomato Aioli

Chicken Caesar Wrap

Grilled Vegetable Wrap

Honey Mustard Ham and Swiss Cheese with Lettuce and Pickles on a Sub Roll

Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea



Lunch & Buffet

SALAD SELECTIONS

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, Fresh Cilantro and Fresh Garlic

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

Herbed Quinoa Side Salad

Red Skinned Potato Salad

Plated Lunch Salads

All prices are per person and available for 12 guests or more

TRADITIONAL COBB SALAD \$13.49

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

CHICKEN CAESAR SALAD \$12.99

Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

CHEF SALAD \$12.49

Ham, Turkey, Swiss, and Cheddar over Mixed Greens with Seasonal Fresh Vegetables

VEGETARIAN FIESTA SALAD \$11.89

Black Beans, Roasted Corn and Red Peppers, Sliced Red Onions, Monterey Jack and Cheddar Cheese over Fresh Romaine with Creamy Salsa Dressing



Lunch & Buffet

Box Lunches

Includes Assorted Individual Chips, Whole Fruit, Gourmet Dessert, and Bottled Water or Soda

CLASSIC BOX LUNCH \$9.99

Your choice of Smoked Turkey with cheddar, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

PREMIUM BOX LUNCH

Turkey Fajita Ciabatta with Black Bean Salad **\$11.99**

Roast Beef with Caramelized Onions and Gorgonzola **\$12.99**

Grilled Chicken Salad with a Fresh Roll **\$11.99**

Fresh Caprese on a Basil Focaccia Round **\$11.19**

Honey Roasted Ham and Baby Swiss on Baguette **\$11.99**

Buffets

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (10 Person Minimum)

KocinA HARVEST \$19.99

Traditional Mixed Green Salad, Buttermilk Mashed Potatoes, Sautéed Dill Green Beans, Herb Roasted Turkey, Baked Ham, Honey Biscuits and Apple Pie

TRADITIONAL AMERICAN \$15.99

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

BASIC ITALIAN BUFFET \$15.99

Italian House Salad, Home-style Lasagna with Parmesan Cheese, Baked Ziti, Garlic Bread Sticks, Cookies and Brownies

BAKED POTATO BAR \$16.49

Potato Bar with Tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Apple Dumpling

BBQ PICNIC \$13.99

Grilled Hamburgers and Hotdogs with all the Toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard, and Relish), Home-style Potato Salad, and Fresh Country Coleslaw; Served with House-made Kettle Chips, Cookies and Brownies

SOUTHERN BBQ \$15.49

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies



Receptions

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (10 Person Minimum)

Buffet Starters

Build Your Own Buffet: Select two starters, one entrée, two sides, and one dessert

BUFFET STARTERS

- Classic Caesar Salad
- Greek Salad with Crumbled Feta
- Traditional Hummus with Toasted Pita
- Roasted Vegetable Platter with Chimichurri Mayo
- Seasonal Fresh Fruit Salad
- Add An Extra Buffet Starter? **\$3.29**

BUFFET ENTREES

- Chicken Cacciatore with Fresh Herbs and Vegetables **\$15.99**
- Grilled Salmon with KocinA Chimichurri Mayo **\$18.29**
- Grilled Flank Steak with Black Bean and Garlic Soy Marinade **\$18.49**
- Farfalle with Sun-dried Tomatoes and Sautéed Broccoli **\$14.99**
- Pasta Pagliafino with Peas, Mushrooms & Tomatoes in Chardonnay Cream Sauce **\$15.49**
- Mahi Mahi with Tropical Fruit Salsa **\$18.29**
- Chicken Saltimbocca with a Madeira Wine Sage Sauce **\$17.99**

BUFFET SIDES

- Italian Seasoned Green Beans
- Roasted Garlic Mashed Potatoes
- Pan Roasted Vegetables with Herb Vinaigrette
- Toasted Cranberry Apple Couscous
- Tomato Caper Ratatouille
- Marinated Roasted Red Potatoes
- Add an extra Buffet Side? **\$3.29**

BUFFET FINISHES

- Dutch Apple Pie
- New-York Style Cheesecake
- Warm Peach Cobbler
- Spiced Carrot Cake
- Red Velvet Cake
- Add an extra Buffet Finish? **\$2.99**

Receptions

All prices are per dozen and available for 2 dozen or more

COLD HORS D'OEUVRES

- Filled Tostones Cups **\$22.99 per dozen**
- Wild Mushroom and Chimichurri cream Cheese Crostini **\$24.99 per dozen**
- Sesame Crusted Ahi Tuna **\$32.99 per dozen**
- Bacon Blue Cheese Guacamole with Chips **\$24.99 per dozen**
- Shrimp Ceviche **\$34.99 per dozen**
- Bruschetta with Crostini **\$22.99 per dozen**
- Roasted Red Pepper Hummus with Pita Crisps **\$19.99 per dozen**



Receptions

HOT HORS D'OEUVRES

Empanada Cheese and Spinach with Mushrooms **\$27.99 per dozen**

Grilled Shrimp with Tropical Salsa **\$29.99 per dozen**

Argentinean Choripan **\$22.99 per dozen**

Maryland Crab Cakes with Sofrito Rémoulade **\$32.99 per dozen**

Chicken Tenders with Dipping Sauce **\$27.99 per dozen**

Crispy Chicken Pot Stickers **\$22.99 per dozen**

Swedish or Barbecue Meatballs **\$22.99 per dozen**

Chicken Wellington with Chardonnay Cream Sauce **\$34.99 per dozen**

ADDITIONS

Fresh Garden Crudités served with Veggie Neufchatel or Artichoke Olive Spread, and Pita Chips

Serves 12: \$35.99 24: \$69.99 48: \$139.99

Assorted Mini Sandwiches including Ham, Roast Beef, Turkey and Mozzarella served on Artisanal Breads and Rolls

Serves 12: \$64.99 24: \$124.99 48: \$249.99

Grilled Vegetables with Balsamic Vinaigrette

Serves 12: \$27.49 24: \$45.99 48: \$72.99

Classic Cheese Tray served with Gourmet Crackers

Serves 12: \$41.99 24: \$66.99 48: \$110.99

Fresh Seasonal Fruit served with Honey Mango Dipping Sauce

Serves 12: \$54.99 24: \$87.59 48: \$143.99



Receptions

Reception Stations

*Add one of the following stations to your reception
All prices are per person and available for 12 guests or more*

MEDITERRANEAN \$10.29

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

DIM SUM \$11.99

Egg Rolls, Pot Stickers and Sweet and Spicy Boneless Chicken Wings served with Sweet Chile Dipping Sauce, and Gourmet Dessert Bars

HAPPY HOUR \$16.59

Have a "pub" break with your favorite Happy Hour finger foods, including: Chilled Spinach Dip with Pita Chips, Mini Cheesesteaks, and Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Dessert Bars

TRADITIONAL CARVING \$16.99

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

Breaks

All prices are per person and available for 12 guests or more

ENERGY BREAK \$3.99

Raise the bar with an assortment of Granola, Fruit Filled Bars or Breakfast Bars

THE HEALTHY ALTERNATIVE \$8.99

Get healthy with Assorted Apples, Oranges, Bananas and Pears along with Yogurt Cups, Trail Mix and Granola Bars

CHOCOLATE INDULGENCES \$8.49

Double Chocolate Chip Cookies, Chocolate Dipped Pretzels, Chocolate Strawberries and Brownies

CANDY SHOP \$6.99

Gummies, Shelled Candies, Chocolate Bars, and Other Assorted Sweets

Beverages

Regular and Decaffeinated Coffee, Tea **\$21.99** per gallon

Iced Tea **\$17.99** per gallon

Lemonade **\$17.99** per gallon

Fruit Punch **\$17.99** per gallon

Infused Water **\$8.99** per gallon

Bottled Water **\$2.29** per person

Assorted Sodas 20oz **\$2.29**

Bottled Juice **\$2.79**

Assorted Juice (OJ, AJ, Cranberry) **\$22.99** per gallon

Iced Water **\$2.99** per gallon

Desserts

Assorted Gourmet Cookies **\$12.79** per dozen

Bakery-fresh Brownies **\$13.99** per dozen

Multi-Layer Chocolate Cake **\$15.99** each

Custom Artisan Cupcakes **\$22.99** per dozen

Chocolate Covered Strawberries **\$22.99** per dozen



Grab n Go

SUNRISE STARTERS

All starters include Gourmet Coffee, Decaf and Hot Tea

HEALTHY CHOICE

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day. Includes Individual Cereal Cups, Milk, Ripe Bananas and Assorted Individual Yogurt Cups

\$7.99 per Person

QUICK START

Assorted Muffins, Pastries and Scones; with Fresh Seasonal Sliced Fruit, and Fresh Assorted Juices

\$8.99 per Person

YOGURT PARFAIT BAR

Your choice of Two Low Fat Yogurts, Granola, Three Seasonal Fruits and Two Toppings; served with Banana Bread Croutons for your ideal Parfait

\$6.99 per Person

(10 person minimum)

A LA CARTE

Assorted Bagels

\$19.99 by the dozen

Seasonal Fresh Fruit

\$3.49

Assorted Yogurt Cups

\$3.79

Assorted Muffins (per dozen)

\$21.49 by the dozen

Assorted Pastries (per dozen)

\$21.49 by the dozen



Grab n Go

FAVORITE LUNCH PACKAGES

The Main Event

Your choice of three (3) selections from our variety of Premium Sandwiches; served with a Tossed Green Salad and choice of two Side Salads, Chips and Assorted Desserts

Assorted Beverages for \$2.29.

\$10.99

A Salad Affair

Your choice of three (3) selections from our assortment of Premium Entree Salads; served with Fresh Bread, Seasonal Fruit and Assorted Desserts

Assorted Beverages for \$2.29.

\$11.99

Deli Express

Sliced Oven-Roasted Turkey, Roast Beef, Black Forest Ham and Genoa Salami; served with Swiss, American and Munster Cheeses, as well as Leaf Lettuce, Sliced Tomatoes, Pickles, Assorted Baked Breads and Rolls

Assorted Beverages for \$2.29.

\$9.99

Classic Box Lunch

Your choice of any Premium Sandwich; served with Seasonal Fruit, Pasta Salad, Chips and Cookies

Assorted Beverages for \$2.29.

\$7.99

The Vegetarian

Garden Vegetable and Boursin Sandwich served with Grilled Vegetables, Apricot Almond Cous Cous and a Brownie Assorted Beverages for \$2.29.

\$10.29



Grab n Go

PREMIUM SANDWICHES

New Market Tuna on a Multigrain Roll

California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread

SALADS

Traditional Caesar Salad with Shredded Parmesan Cheese and Seasoned Croutons

Traditional Caesar Salad with Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons

Chicken Chef Salad with Sharp Cheddar Cheese and Ranch Dressing

Fresh Baby Spinach and Apple Salad with Grilled Chicken Breast, Crumbled Goat Cheese, Diced Bacon, and Country Apple Dressing

Traditional Garden Salad with Fresh Iceberg and Romaine Lettuce, Hard Boiled Eggs and a Balsamic Vinaigrette Dressing

SIDE SALADS

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Red Skin Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing



Grab n Go

MEETING ALL DAY

Full Day Classic

Start out with the Quick Start Breakfast, served with an assortment of breakfast baked goods, assorted juices and gourmet coffee service.

For Lunch, enjoy either the Main Event Sandwich Buffet or the Salad Affair Gourmet salad buffet served with accompaniments and dessert.

Quick Start Breakfast

Sandwiches \$18.29

Salads \$19.29

BREAKS

THE HEALTHY ALTERNATIVE

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

\$7.99 per person

ENERGY BREAK

Raise the Bar with an Assortment of Granola, Fruit and Breakfast Bars

\$3.49 per person

CHOCOLATE INDULGENCES

Double Chocolate Chip Cookies, Chocolate Dipped Pretzels and Strawberries, Brownies

\$7.99 per Person

BEVERAGES

BOTTLED WATER \$2.29

ASSORTED SODAS (16OZ) \$2.29

BOTTLED JUICE (OJ, CRAN-APPLE, APPLE \$2.79 per person

BOTTLED ICED TEA \$2.29 per person