

# *catering.*

2024 MENU

## CHRISTOPHER'S RESTAURANT CATERING

**A tasty Kettering tradition,  
family owned and operated since 1991**

*Where every moment matters and details make the difference*

Christopher's Restaurant & Catering has been serving the community for over 30 years. Providing traditional and innovation fare at reasonable prices, our menu is designed to accommodate any palate, dietary preference, or budget. Christopher's has become a local favorite with loyal regulars who know owners Dave & Erika by name.

Our catering staff has earned a reputation for providing exceptional food and service, custom-tailored to meet the demands or limitations of any event budget.

We know a great vision is nothing without great plans — and that's where you can count on us. Our catering and event staff will partner with you to plan the perfect event. Don't be afraid to ask what's possible because we love celebrating the unique.

The best part of every event is seeing it come to life. Our expert staff can be with you day-of to help setup, serve, cater to your guests, and clean up. The only thing left for you to do is enjoy it.

Any event, any budget, always delicious.

**Need a space for your event?  
Ask about our private event spaces**





# entrées.

CHRISTOPHER'S  
RESTAURANT  
CATERING

THE CATERING HOUSE

The Gem  
BY CHRISTOPHER'S

2024 MENU

*We believe in serving a full meal, full of flavor*

**All entrées served with house salad and fresh-baked bread & butter**

***Proteins served with choice of vegetable & choice of starch; pasta with choice of vegetable***

## Vegetables

Buttered Corn

Green Beans

Broccoli

Glazed Carrots

Roasted Root Veggies

California Blend Veggies

Roasted Italian Veggies

## Starches

Herb Roasted Potatoes

Mashed Potatoes

Baked Potato

Sweet Potato

Au Gratin Potatoes

White Rice

Rice Pilaf

## Premium

Twice-Baked Potatoes

Mac' & Cheese

Leek & Shallot  
Mashed Potatoes

Green Bean Almondine

Vegan Rustic Quinoa

Coconut, Ginger Rice  
with Cilantro

*Add +\$2/person*

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness



# chicken.

## 2024 MENU

### SIGNATURE CHICKEN FRANCESE

\$16.95

One of our most popular dishes for over 30 years  
All-natural chicken breast drugged in Christopher's secret  
parmesan batter, seared, then oven roasted to perfection

### BOURBON GLAZED CHICKEN

\$16.95

All-natural chicken breast, roasted with our signature  
bourbon glaze. A little bit sweet, a little bit savory

### CHICKEN CORDON BLEU

\$16.95

All-natural chicken breast stuffed with Swiss cheese,  
wrapped in ham, and covered with our Béchamel sauce

### SUMMERTIME CHICKEN

\$16.95

All-natural chicken breast marinated in a light and zesty  
blend of white wine, garlic, peppercorns, and Italian herbs

### TUSCAN CHICKEN

\$18.95

All-natural chicken breast with all the flavors of Italy.  
Topped with a medley of artichokes, onions, tomatoes,  
and mushrooms, and sautéed in a garlic white wine sauce

### HARVEST CHICKEN

\$18.95

All-natural chicken breast stuffed with wild rice and dried  
fruits and covered with our Béchamel sauce

### GREEK CHICKEN

\$18.95

All-natural chicken breast stuffed with spinach and salty, rich  
feta cheese and covered with a white cream sauce

### CHICKEN PARMESAN

\$18.95

All-natural chicken breast, lightly coated in a seasoned  
batter and topped with our housemade marinara and  
mozzarella cheese. Baked until golden brown.  
Served with linguine noodles as your starch

### SOUTHERN FRIED CHICKEN

\$18.95

Tender pieces of bone-in chicken, breaded and fried until  
golden and crispy. Includes a mix of breasts, thighs, & legs





# beef.

## 2024 MENU

### SIGNATURE SLOW-ROASTED PRIME RIB

\$MKT

Featuring our house rub and slow-roasted close to 30 hours. So tender you'll want to cut it with a fork. Served with au jus and our horseradish cream sauce.

### BEEF TENDERLOIN

\$24.95

A timeless classic. Prepared simply with salt, pepper, and a pinch of garlic. Served with your choice of au jus, béarnaise, or our horseradish cream sauce

### SOUTHERN STYLE BEEF BRISKET

\$22.95

Covered in our housemade dry rub then slow-roasted. Sliced for you but pull-apart tender and deliciously juicy. Served with our signature BBQ "mop sauce"

### FLANK STEAK BRACIOLE

\$22.95

Just a fancy word for "pinwheels." Flavorful, tenderized flank steak, stuffed and rolled with the classic Italian flavors of sundried tomatoes, melted provolone cheese, and basil

### ASIAN SESAME BEEF

\$22.95

Thinly sliced beef filet mignon, seasoned with an inspired blend of sesame oil, ginger, garlic, and soy sauce



\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness



# seafood.

## 2024 MENU

### **SIGNATURE BOURBON GLAZED SALMON** \$18.95

Generous portion of hand-cut, organic Atlantic salmon, seared to perfection with a sweet, savory, sure to satisfy bourbon glaze. Our most popular seafood selection

### **LEMON BUTTERED SALMON** \$18.95

Lightly poached salmon fillets with thinly sliced shallots, lemon, butter, and a splash of white wine

### **CREAMY DIJON DILL SALMON** \$18.95

Oven-roasted salmon fillets, served with a side of our famous creamy dijon dill sauce for dipping

### **MISO GLAZED SALMON** \$18.95

Our take on the Asian-inspired classic. Seared and served with a full blast of umami

### **WHITEFISH, PREPARED YOUR WAY** \$16.95

Tender, mild, freshwater whitefish, seared your way: blackened, lemon pepper, or sweet chili glazed





# pork.

## 2024 MENU

### **SIGNATURE HARVEST STYLE PORK LOIN** **\$18.95**

Beautiful pork loin (the "filet mignon" of pork), stuffed with wild rice and dried fruits, covered with our Béchamel sauce

### **SLOW-ROASTED PULLED PORK** **\$18.95**

Covered in our housemade dry rub and slow-roasted for nearly 20 hours. Hand-shredded and sauced lightly with our signature BBQ "mop sauce" to let the pork flavor sing  
Served with mini slider buns on the side

### **CARNITAS BRAVAS** **\$18.95**

Slow-braised, tender pork carnitas - full of traditional Mexican flavors. Rubbed in cumin and oregano, braised with citrus, garlic, and cilantro. Deliciously tangy, savory, not hot  
Served with choice of corn or flour tortillas on the side

### **ROASTED PORK LOIN** **\$18.95**

Beautiful pork loin (the "filet mignon" of pork), covered with house special seasoning, and slow-roasted to tenderness

### **BROWN-SUGAR BAKED HAM** **\$16.95**

A holiday staple, but good year-round. Our brown sugar rub turns into a sweet, savory glaze





# *pasta.*

## 2024 MENU

### **SIGNATURE CAJUN CHICKEN MAC' & CHEESE** \$16.95

Blackened, free range chicken breast, served in four cheese macaroni & cheese with sauteed onions & peppers. Topped with our crunchy "a little taste of Cajun" seasoned bread crumbs and scallions

### **SIGNATURE BBQ BRISKET MAC' & CHEESE** \$17.95

Our southern-style beef brisket, served in four cheese macaroni & cheese with sauteed onions & peppers. Topped with our crunchy "BBQ dry rub" seasoned bread crumbs, scallions, and a drizzle of our housemade BBQ "mop sauce"

### **BAKED LASAGNA** \$14.95

Layers of pasta and cheese covered with our housemade marinara sauce. Available with meat, spinach, or cheese

### **MEDITERRANEAN PASTA** \$14.95

Linguini, kalamata olives, fresh spinach, sundried tomatoes, and crumbled feta cheese, tossed in a light, buttery olive oil-based sauce.

### **ADD GRILLED CHICKEN OR PORTABELLA MUSHROOM** \$16.95

### **CREAMY ALFREDO** \$14.95

Linguini tossed with our creamy alfredo sauce with your choice of grilled chicken or portabella mushroom

