



The Hors d'oeuvres Experience

Plates, flatware, cups and napkins are not included with this menu but can be added at an additional charge

Food and beverage minimums will be applied

A 25% presentation and display fee and tax are both applied to all catering invoices

Green Apple and Walnut Bruschetta

Salted green apple, olive oil, grape tomatoes, crumbled feta, walnuts and fresh basil on top of a buttered

garlic French baguette finished with balsamic glaze

Southern Caviar Salsa

Black eyed peas mixed with peppers, tomatoes, corn, cilantro, jalapeños and served with tortilla chips

Stuffed Mushrooms

White mushroom caps stuffed with parmesan breading and topped with Kentucky bourbon BellaVitano grated cheese

Gruyere, Chardonnay Mushroom, and Balsamic Caramelized Onion Bites

White mushroom caps stuffed with parmesan breading and topped with grated Kentucky bourbon BellaVitano cheese

Creamy Dreamy Parmesan Spinach Dip

Creamy and cheesy. Made in house and served warm with French bread and pita chips

Collard Green Dip

Just like the spinach dip but made with collard greens. Made in house and served warm with French bread and pita chips

Pimento Cheese and Sausage Dip

Hot pimento cheese and sausage, served with tortilla chips

Housemade Queso

Onions, peppers, and cheese served with fried tortilla chips

Honey Goat Cheese Toast

Crunchy toast with a creamy goat cheese spread, drizzled with honey, and topped with walnuts and fresh thyme

Fried Chicken Salad Crostini

Gourmet fried chicken salad on top of a toasted open face baguette

Sweet Potato Chutney Crostini

Sweet potatoes, apples, golden raisins and red peppers cooked into a sweet chutney and on top of goat cheese and a butter toasted baguette

Stuffed Mushrooms

White mushroom caps stuffed and topped with parmesan cheese

Zucchini Fritters

Handmade zucchini cakes, parmesan cheese, pan fried, and served with a dipping sauce

Fruit Board

Mixed seasonal fruit display

BBQ Pulled Chicken Sliders

Pulled BBQ, house made cabbage slaw, and sandwich pickles on top of a mini roll

Chicken Cordon Bleu Sliders

Fried chicken, ham, and cheese on a mini roll

Mini Salmon Croquettes

Seasoned and chopped salmon formed into a mini cake, flash fried, and served with an aioli dipping sauce

Roasted Chicken Wings

Your choice of BBQ, Roasted Herb, Lemon Pepper, Garlic Parmesan, Sweet Chili

Pineapple Chicken Skewers

Pineapple and chicken on a skewer with a balsamic glaze drizzle

Steak and Bleu Cheese Stuffed Mushrooms

White mushroom caps stuffed with house seasoned slow cooked beef, sautéed onions, and topped with bleu cheese crumbles

Shrimp and Grits

Sautéed shrimp and chicken sausage over applewood smoked gouda grits and Keedra's shrimp n grit sauce

Shrimp Cocktail

Seasoned and cooked shrimp and cocktail sauce

Mac and Cheese

Keedra's famous creamy mac and cheese with hints of smokiness

Shrimp Toast

Seasoned shrimp and chive cream cheese mixture on top of a buttery garlic and herb French baguette
and

topped off with Kentucky bourbon BellaVitano cheese and chives. OMG this is sooo good!

Open Face Smoked Salmon and Cream Cheese Canape

Smoked salmon, cream cheese, capers and dill on top of everything bagel seasoned baguette

Crawfish Mac and Cheese

Keedra's famous creamy 5 cheese mac and cheese stuffed with crawfish, topped with Kentucky
bourbon

bellavitano cheese

Pulled Honey Hot Chicken Dip

Pulled chicken in a honey hot sauce and served warmed

Herb Crusted Lamb Chops

Lamb chops crusted in herbs and cooked to perfection

Salmon Fillet

Whole salmon fillet, seasoned and topped with capers

Crab Balls

Succulent crab meat, seasoned, and served with a seafood dipping sauce

Slow Cooked Beef and Brie Sliders

Beef sauced with onion jam and paired with brie cheese on a sweet roll

Hot Seafood Dip

Shrimp and crab served as a hot dip with French bread

Seafood Pasta

Shrimp and real crab meat pasta and a creamy housemade pasta sauce

Chimichurri Steak Skewers

Steak and peppers on a skewer with a chimichurri dipping sauce

Hand Rolled Meatballs

Beef or turkey meat, onions, peppers, mozzarella cheese, topped with a homemade bbq sauce

Charcuterie Board

A variety of gourmet meats, cheeses, crackers and jams paired with a variety of fruits and vegetable

Vegan Options

Green Apple and Walnut Bruschetta

Salted green apple, olive oil, grape tomatoes, crumbled feta, walnuts and fresh basil on top of a buttered

garlic French baguette finished with balsamic glaze

Fruit Board

Mixed fruit display

Southern Caviar Salsa

Black eyed peas mixed with peppers, tomatoes, corn, cilantro, jalapeños and served with tortilla chips

Zucchini Fritters

Handmade zucchini cakes, parmesan cheese, pan fried, and served with a dipping sauce

Vegan Stuffed Mushrooms

White mushroom caps stuffed and topped with vegan parmesan cheese

Creamy Dreamy Vegan Spinach Dip

Made with vegan dairy products. Made in house and served warm with French bread and pita chips

Vegan BBQ Meatballs

Beyond meat, onions, peppers, vegan mozzarella, in a housemade vegan bbq sauce

Dessert Plates

\$8 per person

Strawberry Short Cake Biscuit

A sweet homemade biscuit topped with liquor infused strawberry sauce and house made whipped cream

and sprinkled in powdered sugar

Southern Banana Puddin

Gingersnaps, fluffy banana puddin, and a housemade whipped cream.

Southern Peach Cobbler

Marinated peaches in a scratchmade crust

Drunken Banana Puddin**

Gingersnaps, bourbon infused banana puddin, and a housemade whipped cream.

Chocolate Espresso Cake Shooters**

Moist chocolate cake espresso flavored mascarpone cheese covered in a rich milk chocolate ganache

Vegan Chocolate Cake**

Moist scratchmade chocolate cake and creamy butter cream icing

Vegan Carrot Cake**

Moist scratchmade carrot cake with a vegan cream cheese icing

Unlimited Hand Crafted Beverages

\$4.00 per person

Scratchmade Basil Lemonade

Scratchmade lemonade flavored with basil leaves

Scratchmade Lemonade

Made with real lemons

Hinted Mint Iced Tea

Made from scratch flavored with mint leaves

Booking Process

Once your menu has been confirmed, a 50% deposit is required to book. The remaining balance, along with your final numbers, are due no later than 5 days before your event. The guaranteed number can only increase, and shall not decrease upon final payment.

To book your event, contact Chef Keedra at keedraskitchen@gmail.com or (202)723-8500.

Thank you for your inquiry!