

SIGNATURE BUFFET

*\$15 per person • 10 person minimum
Includes choice of one protein, one side item, one sauce, flatbread and hummus.*

Persian Style Proteins

All of our proteins are skewered & grilled over an open flame

CLASSICS

Chicken • Steak • Salmon* • Shrimp*
All natural and wild caught, marinated and grilled

SPECIALTIES

Kubideh The original kabob, Persian style ground beef grilled on a skewer

BBQ Chicken All natural and BBQ basted

***Vegan Kubideh** High protein meat substitute

**Additional \$2 per person
Serve an additional protein, \$5 per person
20 person minimum for split proteins*

Sides

Grilled Vegetables • Signature Coleslaw • Basmati Rice
Dill Potato Salad • Black Bean and Corn Salad

Additional Sides, \$3 per person

Sauces

Cucumber • Homemade Horseradish
House BBQ Sauce • Spicy Mustard • Spicy Mango
Inferno Habanero Sauce

Additional Sauces, \$1 per person

Salads \$35, serves 10

GREEK Crisp romaine lettuce, Kalamata olives, feta cheese, cherry tomatoes, red onions, Persian cucumbers, and pepperoncinis • *Greek*

GARDEN Crisp romaine lettuce, Persian cucumbers, alfalfa sprouts, red onions, cherry tomatoes, and fresh mushrooms • *Ranch*

CAESAR Crisp romaine lettuce, homemade croutons, romano cheese and crushed black pepper • *Caesar*

DRINKS BY THE GALLON

\$10 per gallon. Includes Cups and Ice
Fruit Tea, Sweet Tea, Unsweet Tea, Lemonade



Catering Menu

Kay Bob's Grill and Ale offers a variety of fresh salads, sandwiches, platters and desserts for small meetings or large events. Our catering offers a variety of box lunches and buffet style grilled meats and vegetables.

***Kay Bob's can prepare gluten-free, vegetarian, or vegan dishes.
We appreciate 24 hours notice for all catering orders.***

OPEN-FLAME GRILLED GOODNESS

1602 21ST AVE S @ CAPERS AVE

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Salads

Served with flatbread and dessert

GREEK Marinated and grilled chicken, crisp romaine lettuce, kalamata olives, feta cheese, cherry tomatoes, red onions, Persian cucumbers, and pepperoncinis topped and served with Greek dressing.

CHICKEN CHEF Saffron marinated all natural chicken, crisp romaine lettuce, hard-boiled eggs, bacon, cheddar cheese, fresh tomatoes, green onions, fresh mushrooms and homemade croutons, served with ranch dressing.

SANTA FE Saffron marinated all natural chicken, crisp romaine lettuce, black bean & corn salad, cheddar and Monterey jack cheese, and fresh tomatoes, served with ranch dressing.

BLACK & BLUE Flame grilled all natural steak, crisp romaine lettuce, red onions, fresh mushrooms, tomatoes, and homemade croutons served with blue cheese dressing.

***GRILLED SALMON** Flame grilled wild-caught salmon, crisp romaine lettuce, Persian style Shirazi salad (diced fresh tomatoes, Persian cucumber, red onion and lemon vinaigrette), toasted almond slivers and goat cheese served with homemade balsamic vinaigrette.

**Additional \$2 per person
Substitute Salmon or Shrimp +\$2 per person*

DRINKS BY THE GALLON

\$10 per gallon. Includes Cups and Ice
Fruit Tea, Sweet Tea, Unsweet Tea, Lemonade

BOXED LUNCHES

\$12 per person • 10 person minimum

Rice Bowls

Served with flatbread and dessert

CLASSICS

Our all natural grilled and marinated proteins served with grilled vegetables, topped with sweet potato crunchies and paired with the perfect sauce.

- Steak, served with horseradish
- Chicken, served with spicy mango
- *Salmon, served with Cucumber Sauce (*+\$2 per person*)
- *Shrimp, served with Marinara (*+\$2 per person*)

SPECIALTIES

Additional \$2 per person

BARBEQUE CHICKEN BBQ basted grilled chicken, with black bean and corn salad, topped with cheddar and monterey jack cheese, fresh tomatoes and sweet potato crunchies. Housemade Bbq sauce on the side.

GREEK Grilled Salmon, with Shirazi Salad, topped with Kalamata Olives, Feta Cheese and housemade croutons. Cucumber Sauce on the Side.

BLACK AND BLUE Flame grilled all natural steak, red onions, fresh mushrooms, tomatoes, and homemade croutons. Served with blue cheese dressing on the side

Flatbread Wraps

Served with sweet potato chips and dessert

AUNT KAY

Saffron marinated all natural chicken with arugula, tomatoes, and green onions and spicy mango.

BUDDY DUKE

Marinated and flame grilled all natural steak dressed with arugula, fresh tomatoes, and green onions and horseradish.

THE GREEK

Saffron marinated all natural chicken with arugula, red onions, fresh tomatoes, Kalamata olives, Persian cucumbers and feta cheese.

TAMMIE RAE

All natural chicken basted in our homemade barbecue sauce topped with our signature coleslaw and monterey jack cheese.

CHEESE BURGER BOB WRAP

Our take on a burger! Kubideh, Persian style ground beef grilled on a skewer over an open flame, then topped with arugula, fresh tomatoes, red onions, mayonnaise, yellow mustard and cheddar cheese.

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Toasted and folded flatbread with black beans, goat cheese, roasted red peppers, caramelized red onions, and homemade butternut squash puree with spicy mango.