

KENNY & ZUKE'S



DELICATESSEN

Catering Menu

Parties & Events

Besides offering platters, sack lunches, and breakfast boxes, Kenny & Zuke's is a full-service caterer with a broad background beyond deli foods. We have catered weddings, office parties, 50th birthday celebrations, charity events, and everything above, below and in between. You can also rent out the Deli or Bagelworks for events up to 100 guests. We will work with you and your budget to make your shindig a success no matter what size. Call or email us.

HOW TO ORDER

Most orders require 48 hours notice (orders from our regular menu can be made for immediate pick-up). However, we will make every attempt to accommodate all same-day and last minute orders: just ask us, it's best to call Monday through Friday from 10:00 AM to 4:00 PM at (503) 222-DELI(3354) or e-mail us at catering@kennyandzukes.com

PAYMENT

We accept Mastercard, Visa, Discover, American Express, personal checks and cash. Repeat customers may set up accounts and be invoiced (please call for details).

CANCELLATIONS

We require at least 24 hour notice for all cancellations. Cancellations with less than 24 hours notice may incur up to 50% of the cost of the order.

PICK UP & DELIVERY

You can, of course, pick up your order at our take-out counter. Or we can deliver, subject to additional fees, minimums, and availability.

1038 SW Stark Street • Portland, OR 97205
(503) 222-DELI(3354) • catering@kennyandzukes.com • www.kennyandzukes.com

It's What's for Breakfast...

(ALL SERVE 8-10)

Breakfast at Your Place

Assortment of bagels, muffins, and other pastries, all made daily by our bakers.
Served with cream cheese, butter, and jam. - \$65.00

All the Fishes In the Sea

Plain and scallion cream cheeses, nova lox from Brooklyn, our house-cured gravlax, white fish salad, and a variety of our hand-rolled bagels, served with pickled red onions, capers, and tomatoes. - \$135.00

Fresh Fruit Platter with Honeyed Yogurt - \$39.50

Bagel & Schmear Sampler

An assortment of our artisan bagels and house cream cheese in three varieties: plain, scallion, & olive.
Plus butter & jam for good measure. - \$39.50
With nova lox and garnishes. - \$99.50

OUR BAGELS

Hand-formed by our baking team using local flour, malt, and other ingredients. Proofed for 36 hours, boiled, topped, and then baked in small batches in our steam-injected oven. These bagels are the real deal! Eat them on their own or top them with house-made cream cheese and lox or our house-cured gravlax or our house-made whitefish spread.

Breakfast Bags

Each bag holds one of our freshly made, hand rolled bagels schmear with our house cream cheese, fresh OJ and honeyed yogurt cup with fresh fruit and house-made granola.

Bagel Options

PLAIN - SALT - SESAME - POPPY - ONION - GARLIC -
EVERYTHING - PUMPERNICKEL - JALAPEÑO - CINNAMON RAISIN
WHOLE WHEAT - PECORINO-CHEDDAR

Cream Cheese Flavors

PLAIN - SCALLION - OLIVE - LOX

11.50 / Bag (minimum 8)

*Add lox for \$5.50/bag

Sip & Slurp

Locally Roasted Coffee

Available in both decaf and regular.
Served hot, with cups, stirrers, half & half, sugar, and other sweeteners.
\$19.75/96 oz. (12 servings)

Hot & Iced Tea

Served iced or hot, with cups, stirrers, lemon, honey, and other sweeteners.
\$19.75/96 oz. (12 servings)

Fresh OJ

Served with cups.
\$19.75/ Gallon (12 servings)

Fresh Grapefruit Juice

Served with cups.
\$10/ Half Gallon (6 servings)

V8 Juice

Served with cups.
\$7/ Half Gallon (6 servings)

Big Name Sodas

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale,
\$1.50 each

Premium Sodas

We have a list of over 50 premium and rare sodas. Ask about availability.
\$3.00 each

Lemonade

\$17.50 / 8 servings

Bottled Beers

Price Varies

Bottled Ciders

Price Varies

Bottled Water

\$1.50 each

Premium Sodas

Please ask about availability.
\$3.00/each

Root Beers

Boylan's
Boylan's Birch Beer
Bulldog
Dad's
Dr. Brown's
Sioux City Sarsaparilla
Sioux City Birch Beer
Steelhead
Weinhard's

Cream Sodas

Boylan's
Weinhard's
Dr. Brown's
Sioux City

Diet Soda

Cock & Bull Ginger Soda
Dr. Brown's Cream Soda
Dr. Brown's Black Cherry
Stewart's Root Beer

Colas

Pepsi-Cola
Coke (Mexico)
Dr. Pepper

Ginger Beers/Ales

Cock & Bull
Fentiman's Bontanical
Reed's Extra Ginger Brew
Vernor's

Fruit Sodas/Other

Boylan's Black Cherry
Bubble Up Lemon-Lime
Crush Grape Soda
Dr. Brown's Black Cherry
Dr. Brown's Cel-Ray
Fentiman's Mandarin Orange Jigger
Sparkling Water (various flavors)
Stewart's (Key Lime or Orange 'n Cream)
Squirt

Classic Deli Platters

(ALL SERVE 8-10)

All platters served with condiments, house-made pickles, and freshly baked rye. Platters can be customized specially for your needs. Just ask!

**Add Potato Salad or Cole Slaw - \$30.00*

Pastrami Lovers

Our Specialty. Cured for 5 days, smoked for 10 hours, steamed tender and hand-sliced. Made with local, natural beef. - \$115.00

The Kitchen Sink

A dazzling array of all things sandwich, including pastrami, corned beef, turkey, roast beef, Kosher salami, imported Swiss, chopped liver, tuna salad, and egg salad. - \$155.00

New York, NY

Make edible skyscrapers of pastrami, corned beef, Kosher salami, & chopped liver with this oversized platter of traditional deli meats. - \$135.00

We Make 'Em, You Eat 'Em

Eight ready-made sandwiches, cut in half. Choose from three of the following for the platter: beef pastrami, turkey pastrami, corned beef, Kosher salami, roast beef, turkey, chicken salad, tuna salad, egg salad, and veggie. - \$95.00

PASTRAMI

If all you've ever had is pastrami from a supermarket, then you don't know pastrami. Our pastrami is house-smoked and cured using local natural beef brisket and turkeys (yes we make Turkey and Beef pastrami!), then hand-sliced for each order.

Meals in a Bag

Our bag lunches are an attractive and filling way to feed a crowd. You select the sandwich or salad and we'll add chips, pickle, fresh fruit, napkins, and utensils. Oh yeah, and one our delectable deserts too!

Whole Sandwich or Salad: \$14.75 / bag

Half Sandwich: \$10.50 / bag

**Add soda or water for \$1.50 each*

SANDWICH CHOICES

PASTRAMI - TURKEY PASTRAMI - CORNED BEEF - ROAST BEEF - EGG SALAD - ROAST TURKEY - KOSHER SALAMI - TUNA SALAMI - TUNA SALAD - MEAT LOAF - CHICKEN SALAD - VEGGIE

SALAD CHOICES

**All Salads can be made vegetarian upon request .*

Classic Caesar

Balance of pungent flavors and crunchy croutons.

** Add chicken \$3.95 each*

The Big Chop Salad

Greens, veggies, egg, bagel chips, choice of beef pastrami or turkey pastrami and red pepper vinaigrette.

Let's Make a Party

Please allow 48 hrs notice for most items

Mini Bagel Dogs

Hand-made bagel dough wrapped around an all-beef dog. \$2.00 each (minimum 24)

Latkes

Crisp and savory potato pancakes. Served with apple sauce and sour cream. \$2.00 each (minimum 24)

Knish Bites

Caramelized onion and mashed potatoes wrapped in flaky pastry shell. \$2.00 each (minimum 24)

Roasted Jumbo Prawns

Marinated with olives oil, garlic, and dill. \$2.00 each (minimum 24)

Ken's Devilish Eggs

Everyone's favorite finger food. \$1.25 each (minimum 24)

Moroccan Lamb Meatballs

With aioli dip. \$1.50 each (minimum 24)

Crudite Tray

Seasonal veggies beautifully displayed. Served with house-made ranch and red pepper vinaigrette. \$40.00 (serves 8-10)

Pastrami Sliders

Mini pastrami sliders on rye with Russian dressing. \$6.75 each (minimum 12)
**Add cheese \$1.00 each*

Middle Eastern Dips

Tasty enough to bring peace to the Middle East. House-made hummus, baba ghanoush, and tzatziki with pita chips. \$65.00 (serves 8-10)

Artisan Cheese Platter

The best of the imported and domestic craft cheeses with fruit and crackers. \$65.00 (serves 8-10)

Roasted New Potatoes

Filled with smoked salmon, sour cream, and chives. \$2.25 each (minimum 24)

Spicy Wings

With blue cheese dip. \$1.50 (minimum 24)

Antipasti Display

Lavish assortment of salami, prosciutto, mozzarella, marinated vegetables and beans, balsamic onions, olives, roasted garlic crostini, etc. \$115.00 (serves 10-12)

Our Kitchen in Yours

Whether it's breakfast or brunch, a holiday gathering, an open house or just stocking the fridge for guests, Kenny & Zuke's can provide some great food for you and your guests. Besides our fabulous finger food and platters, we can cook up some wonderful things to grace your table. Most items require 48-72 hours notice.

SOUPS

Hungarian Mushroom
\$35.00 (serves 8-10)

Chicken Soup with Matzo Balls
\$45.00 (serves 8)

SALADS

Potato Salad, Slaw or Macaroni Salad
\$25.00 (serves 8-10)

Classic Caesar Salad
\$55.00 (serves 8-10)
*Add chicken 17.95

The Vegetarian Big Salad
\$55.00 (serves 8-10)
*Add chicken or pastrami 17.95

VEGGIES & SIDES

Mac & Three Cheeses
\$39.75 (serves 8)

Roasted Brussels Sprouts with Bacon
\$35.00 (serves 8)
*Available vegetarian

Garlic Mashed Potatoes
\$35.00 (serves 8)

Au Gratin Potatoes
\$40.00 (serves 8)

Twice-baked Truffled Potatoes with Pecorino
\$35.00 (serves 8)

Green Beans with Toasted Almonds
\$35.00 (serves 8)

MAIN DISHES

Whole Boneless Honey-Mustard Glazed Ham
\$10.75/lb (12lb avg)

Pot Roast Brisket
\$55.00 (serves 8)

Savory Meat Loaf
\$24.00 (serves 4-6)

Honey-Glazed Roast Chicken with Lemon Stuffing
\$14.75 / each

Cuban Roast Pork & Black Beans
\$75.00 (serves 8-10)

Lasagna: Bolognese or Mediterranean Vegetable
\$55.99 (serves 8)

Buttermilk Fried Chicken
\$50.00 (serves 8)

Ken's Chili with Hominy
\$45.00 (serves-10)

Chicken Paprikash with Buttered Noodles
\$65.00 (serves 8-10)

Salmon Strudel with Spinach & Shitakes
\$95.00 (serves 8-10)

Pasta with Wild Mushrooms
\$45.00 (serves 6-8)

IF YOU DON'T SEE IT, ASK FOR IT!

At Kenny & Zuke's we strive to honor the history and traditions of the Deli and Jewish Foods. That being said, we also like to fiddle. So, we can please your Jewish Grandmother and perplex her as well.

You'll find the usual - albeit delicious examples - delicacies in our deli case, or for special order. Knishes can be the typical Potato-Onion variety or stuffed with Corned Beef & Cabbage. Tzimmes may be a version with Roasted Root Vegetables and Dried Cherries. Sure, we always have Noodle Kugel... but wait until you try our Potato Kugel with Wild Mushrooms. And our bakers have been known to do some things with Bialies that will make your eyebrows raise.

If you have something you'd like us to make for you, run it by us and we'll do our best to accommodate.

Ain't Life Sweet

Please allow 48 hrs notice for most items

Challah

Flavors: Plain, Plain with Poppy Seed Topping, Raisin
\$4.50 / Small 4 braid
\$9.00 / Large 4 braid

Quick Breads

Flavors: Apple, Banana (with or without nuts), Pumpkin-Chocolate Chip, Zucchini, Vanilla-Cranberry Loaf
*Vegan & gluten free options available
\$8.00 / Loaf

Babka

Flavors: Chocolate-Cinnamon, Cinnamon-Currant-Walnut, Apple-Honey, Poppy Seed, Pumpkin, Pastrami-Onion-Swiss
\$9.00 / Loaf

Cookies

Black & Whites, Chocolate Chip, Coconut Macaroons, Hamantaschen, Oatmeal Raisin, Rugelach, and more!
*vegan & gluten free options available
Sizes and prices vary

Cheesecake

Flavor: Plain (offered w/fruit compote), Red Velvet (chocolate base *contains nuts), Chocolate, Berry Swirl, Pumpkin
\$42.00 / 10 inch

Knish

Fillings: Chicken Pot Pie, Potato & Onion (no minimum order requirement)
Corned Beef & Cabbage, Yam
\$3.00 / Each Half Size
\$5.95/ Each Full Size
(minimum order of 6)

Muffins

Flavors: Baker's Choice, Jam Filled, Berry-cornmeal, Chocolate Chip, Cheddar Cheese, Carrot Cake, Tomato, Scallion & Cheese, Zucchini
*Vegan & gluten free option available
\$24.00 / Dozen

Pies

(9 inch)
Apple \$16.75
Chocolate Cream \$19.75
Coconut Cream \$19.75
Pecan \$19.75
Pumpkin \$16.75

Cakes

Almond Cake \$24.75
Apple Cake \$16.75
Carrot Cake with Cream Cheese Frosting \$25
Honey Cake \$16.75
Specialty Cakes - prices vary

Sweets for a Crowd

(ALL SERVE 8-10)

Cookie Platter

Chewy chocolate chip or oatmeal raisin cookies
\$20.00

Traditional Treats

Assortment of macaroons, hamantaschen, and rugelach (crescent-shaped rolled cookies with cinnamon/currant, apricot or raspberry filling).
\$30.00

Sweet Tooth Sampler

We'll pander to the kid in you with the best of our bakery's bars, cookies, and traditional treats.
\$55.00

Bars & Brownies

A selection of our double chocolate walnut brownies, pecan squares, and custardy-tart lemon bar.
\$30.00

DON'T SEE WHAT YOU'RE LOOKING FOR?

Just ask! Our bakery team loves to get creative and we'd be more than happy to try to accommodate your needs.

Kenny & Zuke's Specialties and Event Catering

Kenny & Zuke's is also a full-service caterer that can accommodate events of all sorts, from weddings and bar mitzvahs to office parties and open houses, from birthdays and anniversaries to charity events and political gatherings. You can also rent the Downtown Deli for parties up to 150.

And don't forget that we love the holidays and have special order menus for Thanksgiving, the Holidays, Hannukah, Christmas, and New Years. Look for these on our website, at each of our locations, or join our mailing list to receive them by e-mail.

For upcoming event needs - whether it's next week or next year - we'll work with you to make your shindig a success, no matter what size or budget. We can prepare our traditional deli foods, or just about anything - French, Italian, Barbecue, Eloquent Sit-down Dinners, Caribbean, or...
The only constant is that the food will be delicious!

For inquiries call our Catering Manager or write us at: catering@kennyandzukes.com and we will get back to you within 24 hours to start the ball rolling.

Remember... we can do about anything, just ask.
Here is a sampling of some menus that we can prepare:
**prices depend on size of event, services, etc.*

Breakfast for a Crowd

Assortment of Bagels & Cream Cheeses
Nova Lox and Whitefish Spread
Chocolate Babka and Muffins
Scrambled Eggs with Vegetables
Crisp Bacon
Home-fried Potatoes
Fresh OJ
Locally Roasted Coffee

Down Home BBQ

12-hour Smoked Brisket
Fall-off-the-bone Spareribs
Green Chile Cornbread
Texas BBQ Beans
Long-cooked Collard Greens
Mac'n Cheeses
Seasonal Fruit Cobbler

Fancy Finger Foods

Sweet 'n Spicy Caramelized Pecans
Roasted Smoked Salmon-Stuffed Potatoes
Ken's Devilish Eggs with Caviar
Roasted Dill-Garlic Prawns
Artisan Cheeses with Baguette Toasts
Antipasti of Specialty Cold Cuts,
Marinated Vegetables & Olives,
Peppers, etc.

Traditional Jewish Spread

Vintage Sodas & Egg Creams
Challah
Kreplach with Broth
Cabbage Rolls
Kasha Varnishkes
Kugel
Deli Sweets