We Do It All, 
With Love from Kings

From a corporate event for hundreds in a grand ballroom to a graduation, engagement, wedding or anniversary under white tents – no matter what the venue or occasion, large or intimate, we will handle the arrangements seamlessly.

From white tents and superb food, to gorgeous centerpieces and attentive serving staff:

- Full Event Planning and Dedicated On-Site Managers.
- Fully Coordinated Delivery.
- Servers, Chefs and Bartenders.
- Fully Coordinated Linens, Silverware, China and Glassware.
- Tables, Chairs, Tents, Dance Floors, Generators.
- Suggestions for Entertainers, Bands and DJ’s.
- Our Kings Catering Coordinators will happily discuss all rental options.

1 866 446 3560
Welcome The Day With A Sumptuous Breakfast Buffet

Omelet Station
Made to order omelets with a choice of fillings including ham, bacon, shredded cheddar, shredded Swiss cheese, diced peppers, onions and mushrooms. 
Minimum 10 guests

Crepe Station
Crepes made-to-order in your home. Plain, chicken and apple; julienne ham and Swiss cheese; grilled veggies and cheddar cheese. 
Minimum 10 guests

Stuffed French Toast
Your choice of a fresh made apple raisin or strawberry filling. 
Minimum 10 guests

Hot Breakfast Buffet
Scrambled eggs, breakfast sausage, bacon, biscuits and hash browns. 
Minimum 10 guests

English Breakfast
Assorted finger sandwiches, fresh scones and banana-nut bread served with traditional English preserves, butter and Twinings Tea. 
Serves 8-10 guests

Breakfast Parfaits
Featuring fruit yogurt and granola in a convenient travel cup. Great for trips or coffee breakouts. Your choice of fruit: strawberry, blueberry, peach or cherry.

Breakfast Sandwiches
Assorted egg sandwiches with your choice of scrambled eggs, ham, American cheese, bacon and sausage. 
Minimum of 5 sandwiches per guest
**Quiche Platter**
Kings exclusive recipes for a variety of 9-inch quiches. Served cold, but may be microwaved or reheated in an oven. Your choice of three, from our seasonal selection featuring the freshest ingredients available.
*Serves 10-12 guests*

**Quick Breakfast Platters:**

**Bagels Plus**
Fresh fruit salad, assorted bagels, three fresh cream cheeses: vegetable, smoked salmon and plain.
*Serves 8-10 guests*

**The Works**
Fresh fruit salad, assorted muffins, danish, plain croissants, preserves and butter.
*Serves 8-10 guests*

**Smoked Fish**
A large filleted smoked whole whitefish, sliced Kings Gaspe Bay smoked salmon, sable and kippered salmon, pumpernickel round filled with cream cheese and served with sliced bagels, onions and tomatoes.
*Serves 8-10 guests*

**Eye Opener**
Sliced select Kings Gaspe Bay smoked salmon and whitefish salad, garnished with sliced tomatoes and onions.
Includes plain cream cheese and assorted bagels.
*Serves 8-10 guests*

**The Continental**
Bagels, cream cheese, fresh fruit, muffins, danish, croissants, preserves and butter.
*Serves 8-10 guests*
The Bistro Sandwich Platter

A platter of 10 of our famous Gourmet Specialty sandwiches featuring: Kobe beef, imported cheeses, select imported cured meats, and fresh baked artisan breads from New York’s best artisan bakeries.

The Tuscan Summer
Fresh prosciutto with Bel Gioiso slicing Asiago, grilled eggplant, roasted red peppers, basil and balsamic vinegar on a rustic caramelized onion square roll.

The Vermont Sandwich
Fresh made sandwich with Kings maple turkey, honey ham, smoked cheddar, lettuce, tomato and mayonnaise on a rustic whole wheat roll.
The Napa Turkey
Plainville turkey off the bone, guacamole, baby spinach on a rustic whole wheat roll.

Black Forest Ham and Brie
Kings Black Forest ham, French brie and Dijon mustard served on a pumpernickel roll.

The Kobe Sandwich
Fresh cut Kobe roast beef with cucumber, red onion, and wasabi mayo on a whole grain black and white sesame seed long roll.

Grilled Vegetable Sandwich
Kings grilled vegetable medley, fresh mozzarella cheese, pesto sauce on a piece of Firenza Bread.

Grilled Pesto Chicken Sandwich
Kings grilled chicken, fresh Kings baby spinach, roasted red peppers and pesto sauce on herbed rustic bread.

Roast Beef Sandwich with Cheddar
Kings roast beef, Tillamook cheddar, lettuce and horseradish cream sauce on a rustic long onion roll.

The Italian Rustica Sandwich
Hard salami, cappicola ham, provolone cheese, roasted red peppers, red onions, lettuce, and creamy Italian dressing. Served on an herbed rustic roll.
Quick Business Lunches

Designed for rapid response to your "we have no-time for lunch" business lunches. Quick, delicious favorites to please any size group. Priced per guest.

Corporate Express Luncheon
Kings Hero Sandwiches–Italian or Turkey hero
Home style potato salad, pasta salad and fudge brownies

Wrap It Up Luncheon
Assorted wrap sandwiches
Pasta salad
Mini bag of chips
Italian butter cookies

Business Special Luncheon
Mini croissants and mini Portuguese rolls filled with roast beef, turkey breast, tuna and chicken salad
Home style potato salad, pasta salad and fudge brownies

Corporate Club Luncheon
Kings Sloppy Joe sandwiches–roast beef or turkey
Home style macaroni salad
Mini bag of chips
Brownies

“The Boss” Luncheon
Make your own sandwich includes a platter of roast beef, turkey, Swiss cheese, and American cheese.
Pasta salad
Pickles and olives
Rye bread
Mayonnaise, mustard, Russian dressing
Italian butter cookies
Canapes a la Carte

Create Your Own Party
Hot & Cold. Must order 35 of one kind. Ready to serve or heat.

Hot
Bacon Wrapped Gorgonzola Brochette
Beef Empanada (in puff pastry)
Beef Satay
Beef Wellington
Breaded Artichoke Heart with Boursin
Brie, Raspberry and Almonds in Filo Butter Marinated Lobster en Brochette
Cheese Quesadilla
Chicken Cornucopia Wrap
Chicken Fingers
Chicken Kabobs on Skewer (with pineapple and pepper)
Chicken Macadamia Tenders
Chicken Quesadilla

continued on next page
Hot (continued)

Colossal Shrimp Cocktail -
    Sold per person
Coney Island Franks in Blanket
    (with mustard & kraut)
Escargot
Filo Purse with Apple and Brie
Fire Grilled Mini Pizza
Imperial Shrimp Spring Roll
Marinated Scallops with Bacon
Marinated Vegetable Kabobs
Mini Cheesburger
Mini Chicken Kabobs
Mini Crab Morsels
Mini Empanada
Mini Grilled Cheese
Mini Pastry Puff with Shrimp Mini
Quesadilla “spicy”
Mini Reubens
Pizza Bagels
Potato Pancake
Premium Scallop in Bacon
Salmon & Dill Gougere
Spanikopita with Spinach and
    Cheese

Cold

Asparagus with Prosciutto
Cherry Tomatoes with Egg Salad/
    Tuna/Chicken
Cucumber Cups with Smoked
    Salmon Cream Cheese, Herb
    Cheese or Sundried Tomato
Endive Leaves with Mascarpone
    and Almonds or Smoked
    Salmon and Cream Cheese
Finger Sandwiches with Chicken
    Salad, Tuna, Egg Salad, Assorted
    Cream Cheeses
Hearts of Palm with Prosciutto
Melon with Prosciutto
New Potatoes with Sour Cream
Pâté with Cornichon
Smoked Salmon Canapé
Smoked Salmon and Cucumber
    Canapé
Tomato Goat Cheese Bruschetta
Vegetable Napoleon

Stuffed Mushrooms with Seafood
Stuffed Mushrooms with Spinach
Vegetable Spring Rolls
Wild Mushroom, Blue Cheese and
    Pecan Filo Triangles
The Ultimate Cocktail Party
Priced per guest. Serves 25 guests.

Small Crudités with Dip
Small Cheese Classic
Small Tenderloin Display
Pâté Presentation
Assorted Sushi
Mini Pinwheels
Assorted Cold Canapés
Choice of 2 of the following:
  Cherry Tomatoes with Egg Salad,
  Cucumber with Herb Cheese,
  Hearts of Palm with Prosciutto
Dips Plus
Crostini with Roasted
Red Pepper Sauce
Fruit Platter
Shrimp Cocktail
Choice of 4 of the following:
Mini Reubens
Marinated Scallops
Spanikopita
Mini Quesadilla
Artichoke Hearts with Boursin
Chicken or Beef Satay with
Peanut Sauce
Mushrooms with Spinach and
Cheese
The Classic Party Platter
Perfectly Prepared

The Entertainers Choice
Kings roast beef, glazed baked ham, baked turkey breast and first-cut corned beef brisket with imported Swiss cheese and American cheese. Potato salad, cole slaw, pickles, olives, mustard, mayonnaise, Russian dressing and an assortment of breads and rolls. Serves 8-10 guests

The New Yorker
A selection of Kings roast beef, fresh roasted turkey breast, maple glazed ham, provolone and imported Swiss cheese. Home style cole slaw and pasta salad, pickles, olives, mustard, mayonnaise, Russian dressing, rye bread and rolls. Serves 8-10 guests
**Anything Goes**
Select any of our meats, cheeses and salads to create your own masterpieces. Prepared on our platter or yours. Don’t forget our fresh croissants, breads, rolls and bagels.
*Plattering Charges Applied Per Lb.*:
- **Small**: 1-3 lbs. 3 to 6 guests
- **Large**: 3-1/2 to 7-1/2 lbs. 8 to 10 guests

**The Upper Crust**
Onion rolls filled with marinated grilled vegetables and mozzarella cheese; foccacia bread filled with grilled chicken breast and Havarti cheese with honey mustard; and semolina baguette filled with roast beef, Muenster cheese with horseradish sauce.
*Serves 8-10 guests*

**Mini Mania**
Mini Portuguese rolls and mini croissants filled with roast beef, turkey breast, tuna and chicken salad, lettuce and tomatoes, pickles, olives, mustard, mayonnaise and Russian dressing.
*Serves 8-10 guests*

**King Sized Sloppy Joes**
An extra long loaf of rye bread sliced lengthwise three times for a deck of turkey, roast beef and corned beef, each topped with Russian dressing and cole slaw. Garnished with cherry tomatoes, pickles and olives.
*Serves 8-10 guests*

**The Executive**
Primavera baguettes filled with zucchini, roasted peppers, sundried tomatoes and mozzarella cheese; French heroes filled with French ham and herb brie; holy smokes filled with smoked turkey breast and Jarlsberg cheese; turkey and Swiss cheese wrap. Served with Terra chips.
*Serves 8-10 guests*

**The Submarine Selection**
Includes dressing. Available in 3 ft. and 6 ft. sizes.

**Italian Style:** Genoa salami, cappicola, boiled ham, provolone cheese, sliced tomatoes, lettuce and onions.

**American Style:** Roast beef, turkey and Swiss cheese, sliced tomatoes, lettuce and onions.

**CLT:** Breaded chicken, lettuce, tomato, and honey mustard.

*We’ll gladly slice your submarine into 2” portions. Custom order subs and sizes also available.*
Buffet Sized Salads

We’ve found these two classic salads are becoming more and more popular at buffets. When planning your event it’s always a good idea to order plenty. Made with the freshest seasonal greens and carefully cut, washed and prepared they always get that instant nod of approval on first bite from all our clients.

Grilled Chicken Caesar Salad
Includes sliced grilled chicken breast with romaine lettuce, croutons, parmesan cheese, dressing and dinner rolls. Serves 8-10 guests

Cobb Salad
Includes turkey breast, avocado, danish blue cheese, tomatoes and bacon served on a bed of fresh greens. Includes dinner rolls. Serves 8-10 guests
Our Delicious Soup Course

2 Quarts of Kings Home Style Soups
Serves 6-8

**Favorites**
- Chicken Noodle
- Minestrone
- Italian Wedding
- Beef Chili
- Pea Soup
- Pasta Fagioli
- Vegetable Chili
- Beef Stew

**Organic**
- Tomato Bisque
- Cream of Broccoli

**Reduced Sodium**
- Chicken Noodle
- Minestrone

**Seasonal**
- Pumpkin Bisque
- Butternut Squash
- Thanksgiving
  - Everyday
  - Potato Leek
  - Gazpacho

**Seafood**
- Lobster Bisque
- Clam Chowder
- Shrimp Bisque
- Manhattan Clam Chowder
- Shrimp & Corn Chowder
- Maryland Crab

Kings Tapas Inspired Tastings Menu

Inspired by the elegantly relaxed lifestyles of Spain where “Tapas” meals are made up of many small specialties that are each uniquely different and in total, immensely satisfying.

We offer six tasting menus: Spring, Summer, Fall, Winter, Tuscan and French. Each features selections from our specialty cheeses, cured meats, chef prepared entrees and side dishes.

Choose multiple items from the seasonal tastings menu. Items are sold separately in catering trays and market priced. Tasting Plates are normally 2 to 4 oz. servings per course, per person. For Lunch, we suggest that you choose 3 to 5 items; for Dinner at least 8 items. Minimum order 10 guests, Lunch or Dinner.
Perfect Party Must Haves

Antipasto
A selection of imported olives, pepperoni, marinated artichoke hearts, roasted peppers, sundried tomatoes and marinated bocconcini.
Small Serves 8-10 guests
Large Serves 20-25 guests
The large antipasto includes provolone cheese and pepperoncini.

Crudités with Dip
A hollowed-out red cabbage surrounded by broccoli florets, red and green pepper strips, radishes, cucumber slices, celery and baby carrots with a sour cream dip.
Small Serves 15-20 guests
Large Serves 25-30 guests

Nacho Platter
Restaurant style chips with salsa, guacamole and salsa con queso.
Serves 20-25 guests
Tomato, Onion and Mozzarella
A platter of fresh tomatoes sliced with onions, mozzarella, basil, imported olives, roasted peppers and balsamic vinaigrette.
Small Serves 8-10 guests
Large Serves 15-20 guests

Mini Pinwheel Sandwiches
Flour tortillas filled with Black Forest Ham, Norwegian Jarlsberg and roasted peppers; smoked turkey breast, Swiss cheese, and cranberry-orange relish; and roast beef and provolone with horseradish sauce, sliced and plattered.
Serves 8-10 guests

Dips Plus
A selection of spinach, ranch and sundried tomato pesto dips, served with pita triangles, baby carrots, bread sticks and French bread.
Serves 20-25 guests

The Mediterranean
A selection of hummus dip, baba ghanoush and taboule salad, served with nann pita triangles and French bread.
Serves 20-25 guests

Cheese Classic
Cubes of Norwegian Jarlsberg, New York Cheddar, Danish Havarti, and Holland Gouda with a wedge of imported Brie. Garnished with fresh fruit and crackers.
Small Serves 8-10 guests
Large Serves 20-25 guests

Chicken Tender Platter
Freshly made, all breast meat strips in a golden batter fried in zero transfat oil. Your choice of dipping sauces.
Serves 8-10 guests

Chicken Wing Platter
Our own "Kings-sized” chicken wings in your choice of Buffalo, Teriyaki or deliciously breaded.
Serves 8-10 guests
Setting The Tone Of The Party In Grand Style

Rotisserie Duck Platter*
Our classic roasted duck or served glazed with our al’orange sauce.
Serves 8-10 guests

Maple Glazed Ham Display*
Boneless maple glazed ham, thinly sliced and tied, garnished with fresh fruit, served with honey mustard. Available only in half hams.
Serves 8-10 guests

Centerpiece Spiral-Sliced Bone In Smoked Hams*
Your choice of regular smoked or Applewood smoked, cured and baked ham topped with our glaze and sliced round close to the bone. Garnished with fresh fruit and served with mustard. Available only in half hams, average 6-8 pounds.
Serves 8-10 guests
Turkey Breast Display*
Our Kings Fresh Roasted all-white meat boneless turkey breast displayed and garnished with fresh fruit and served with dill sauce.
Serves 10-15 guests

Centerpiece Turkey*
Kings Country Farm Fresh turkey with the breast sliced and placed back on the frame, garnished with fresh fruit and served with dill sauce.
Serves 8-10 guests

Kings Country Farm Fresh Rotisserie Roasted Chickens*
Antibiotic free rotisserie chicken quartered and arranged on a platter and garnished with cherry tomatoes. 16 quarters.
Serves 10-12 guests

*Please provide us with 48 hour advance notice to prepare this display.
Note: All displays are recommended to be presented as part of a buffet. Serving sizes change based on total order.

Tenderloin of Beef Display*
Tenderloin of beef sliced and garnished. Served with horseradish cream sauce and sliced French bread.
Small Serves 10-15 guests
Large Serves 25-30 guests

Whole Poached Salmon*
Served with cucumber and dill sauce.
6 to 7-1/2 lbs. (raw weight)
Serves 20 guests
8 to 9 lbs. (raw weight)
Serves 25-30 guests
Smoked Salmon Presentation
Sliced Gaspe Bay smoked salmon served with lemon slices, capers, sweet onion slices, butter and fresh cream cheese, dark breads and mini bagels.
Serves 20-25 guests

Epicurean
A selection of smoked trout, sliced smoked salmon, Vermont goat cheese, prosciutto, pâté and mini brie cheese. Served with sliced French bread and crackers.
Serves 10-15 guests

Southern Style
Freshly prepared southern fried and spit roasted chicken, potato salad, cole slaw and dinner rolls.
Serves 8-10 guests

The Sandwich Entertainer
Your choice of sandwich fillings from all the meats, cheeses and salads in our deli department, cut and garnished with cherry tomatoes, olives and pickle slices. 10 sandwiches.
Serves 8-10 guests

The Salumeria Italiano
The finest imported selection of Prosciutto Di Parma, Gran Biscotto ham, Artisan Felino salami, Grilled Roasted ham, Parmigiano-Reggiano aged two years.
Serves 8-10 guests

The Cheese Board
Danish Blue, Vermont goat cheese, French Port Salut, Parmigiano-Reggiano, French Supreme, and Black Wax Cheddar garnished with fresh fruits, crusty French bread and crackers.
Serves 20-25 guests
Kings Sushi Rivals Japan’s Best Sushi Restaurants

Extraordinarily fresh, premium grade, all natural fish and sushi ingredients are skillfully created everyday into 75 varieties of authentic, connoisseur quality sushi at Kings.

Our expert sushi chefs prepare every sushi delicacy following strict guidelines and traditional methods. Every ingredient from natural wasabi and ginger to roe and seaweed wrapper is scrutinized for impeccable freshness and quality.

This is sushi at its finest and freshest.
A Quick Sushi Reference:

Maki Roll is sliced from a cylindrical roll and generally wrapped in nori (seaweed wrapper), with rice on the inside.

Futomaki Roll is sliced from a cylindrical roll with nori (seaweed wrapper) on the outside. Often made with two to three fillings and generally vegetarian.

Hosomaki Roll is sliced from a cylindrical roll with nori (seaweed wrapper) on the outside and generally contains one filling.

Urmaki Roll or inside-out roll, also sliced from a cylindrical roll is medium sized with two or more fillings. It differs from other maki as the rice is on the outside usually coated with roe (fish eggs) or toasted sesame seeds. The nori is on the inside surrounding the filling.

Temaki or Hand Roll is a large cone shaped piece of nori (seaweed wrapper) with the ingredients spilling out of the wide end. It is a finger food meant to be consumed immediately after it is made so that it does not lose crispness.

Inari or Stuffed Sushi is a pouch of fried tofu usually filled with sushi rice.

Nigiri is hand formed sushi, the most common form of sushi in restaurants.

75 Fresh Sushi Choices Include:

Rolls:

Sushicado Rolls
Choice of tuna, salmon, shrimp, eel or crab with avocado rolled with rice on the outside.

Nippon Favorite Rolls
Choice of tuna, salmon, shrimp, eel or crab and rice with nori (seaweed) on the outside.

Snow Crab Roll
Crabmeat, avocado and cucumber rolled with rice on the outside.

California Roll
Imitation crab, avocado and cucumber rolled with rice on the outside.

Caterpillar Roll
Eel and crab rolled with rice on the outside topped with avocado.

Crunchy Roll
Shrimp Tempura, fish roe and cucumber rolled with nori (seaweed wrapper) on the outside topped with eel sauce.

Kings Specialty Rolls
Choice of crunchy and spicy tuna or shrimp with wasabi mayonnaise and avocado rolled with the rice on the outside topped with wasabi topikkko (fish eggs).

Tokyo Fantasy Rolls
Choice of spicy tuna, spicy shrimp or spicy yellowtail with cucumber rolled with rice on the outside.

Hissho Healthy Rolls
Choice of cucumber, carrot, avocado or imitation crab and rice rolled with nori on the outside.

Combos:

LPJ Roll (Love, Peace & Joy) Combo
4 pcs. each of California Roll, Tokyo Fantasy Roll and Eel Roll.

Fujiyama Aurora Combo
4 pcs. each of California Roll, Hissho Healthy Roll and Nippon Favorite Roll.
Inari Combo
4 pcs. of California Roll with 3 pcs. of sushi rice stuffed inside sweet tofu.

Platters:
Osaka Monarchy Platter
6 pcs. each of California or Veggie Roll, Hissho Healthy Roll, Nippon Favorite Roll and 12 pcs. of Nigiri.
30 Total Pieces

Kyoto Majesty Platter
6 pcs. each of California Roll, Philadelphia Roll, Boston Roll, Tokyo Fantasy Roll, Eel Roll, Living Color Roll and 12 pcs. of Nigiri.
48 Total Pieces

Kyushu Garden Platter
6 pcs. each of California Roll, Boston Roll, Bagel Roll, Crunchy Roll, Living Color Roll, Sushicado Roll, Dynamite Roll, Caterpillar Roll and 12 pcs. each of Hissho Healthy Roll and Nippon Favorite Roll.
72 Total Pieces
Chef's Specialties

Grilled Vegetable Napoleon Appetizer
Tower of grilled Portobello mushrooms, fresh Mozzarella cheese, eggplant, tomato, and basil in a Balsamic dressing.

Swordfish Napoletana
Fresh grilled swordfish steaks with sautéed tomatoes, garlic, and basil.

Herb Encrusted Rack of Lamb
Fresh USDA Choice American lamb encrusted in herbed bread crumbs and Dijon mustard.

Crab Cakes
Maryland crab cakes served with tartar sauce.

Flounder or Sole
With seafood, spinach & crab or lobster stuffing.
Whole Tenderloin of Beef
Served with horseradish cream sauce. *Serves 8-10 guests*

Side Dishes
Sautéed baby carrots, grilled vegetables, sautéed sugar snap peas, asparagus with herb butter & roasted pepper sauce, rice pilaf or rosemary roasted red potatoes.

Theme Meals
Theme Meals are complete dinners cooked or prepared at your event. *Minimum order serves 20 guests*

Mixed Grill
Whole tenderloin of beef, lemon grilled boneless chicken breasts, grilled vegetables, rice pilaf, Caesar salad rolls and butter rosettes. *Minimum 20 servings*

Surf 'n Turf Grill
Baby lobster tails accompanied by the mixed grill as described above. *Minimum order serves 20 guests*

American Grill
Our famous 6 oz. hamburger patties, hot dogs, marinated grilled boneless chicken breasts, home style potato salad, cole slaw, pickles and olives, fresh fruit salad and butter cookies. *Extras*
Baked beans
Corn on the cob

Italian Grill
Eggplant Parmesan, Penne Vodka, grilled chicken breast, grilled vegetables, Caesar salad and dinner rolls.

Fresh Baked Breads Selection
A wide array of Artisan Breads from some of the most famous bakeries in NYC, such as Amy’s, Balthazar, Eli Zabar’s, Vaccaro’s and Grandaisy Bakery.
Fabulous Treats

Watermelon Basket
Our hollowed-out watermelon basket is filled with fresh honeydew, cantaloupe and pineapple. Fresh berries. Seasonal only.

Fruit Platter
Arranged on a clear platter either cubed or balled, includes honeydew, cantaloupe, strawberries, pineapple and fresh berries. Minimum 7 lbs.

Sweet Treats Platter
An assortment of blondies, brownies, rugelach and butter cookies on a platter. Small Serves 10-15 guests Large Serves 25-35 guests

Mini Cakes
Mini carrot cake, mini chocolate mousse cake. Additional flavors available.
Chocolate-Dipped Strawberries  
(Seasonal)

Cookies and Crunch Platter
An assortment of raspberry crunch bars, peanut caramel fudge bars, toffee crunch bars, fudge brownies, lemon drop cookies and Gimmee Jimmy’s cookies.  
Small Serves 10-15 guests  
Large Serves 25-35 guests

Fruit Tarts*
A light shortbread crust filled with almond pastry cream and topped with fresh seasonal fruits such as kiwi, strawberries, raspberries and blueberries. 2 sizes available.  
*Some desserts require special notice.

Kings Patisserie Individual 3” Mousse cakes. Many to choose from.

Chocolate Mousse
Chocolate cake filled with chocolate mousse and topped with a layer of mirror chocolate.

Pear Caramel
Vanilla cake filled with pear caramel mousse and topped with caramel glaze.

Monarque
Chocolate cake filled with caramel and chocolate mousse then glazed with mirror chocolate.

Lemon & Raspberry Mousse
Vanilla cake filled with lemon and raspberry mousse then topped with a layer of glaze.

Truffle
Chocolate cake covered with chocolate mousse and topped with chocolate shavings.

Kings Lemoncello Torte
Pound cake infused with lemoncello liqueur. Filled with lemoncello Chantilly cream and topped with toasted streusel crumbs.

Kings Triple Chocolate Torte
Chocolate cake filled with chocolate mousse enrobed in chocolate ganache and topped with chocolate fudge and shavings.

Fresh Sheet Cakes*
Quarter, half or full sheets of yellow or chocolate cake iced with chocolate or vanilla butter crème or whipped topping. Fillings available: Bavarian cream, strawberry, chocolate pudding, cherry or lemon.  
*Assorted themes and designs. Please place your order 48 hours in advance.

Chocolate Mousse 7 Layer Cake
Seven layers of sponge cake with chocolate fudge filling topped with chocolate ganache.

*Please inquire about our custom Wedding Cakes and any new or seasonal items in our Bakery department.
If you have enjoyed great desserts in 4 star restaurants in Europe, then you have probably enjoyed a Bindi confection. We are very proud to present Bindi cakes and confections imported exclusively for us from Milan.

**Bindi Mixed Berry Cake**
Short pastry filled with Chantilly cream, garnished with blueberries, blackberries, red currants and raspberries.

**Bindi Chocolate Fondant**
Chocolate layer cake filled with a rich cream and covered with chocolate ganache.
**Bindi Chocolate Hazelnut Cake**
Layers of rum soaked hazelnut sponge cake separated by hazelnut ganache, finished with chocolate curls and toasted hazelnuts.

**Bindi Grandmother Cake**
Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar.

**Bindi Apple Tart**
Short pastry base filled with sliced apples and topped with glaze.

**Bindi Individual Desserts In Glass Serving Cups:**

**Bindi Crème Brulee Choices**
Traditional creamy custard topped with caramelized sugar or with a layer of raspberry sauce topped with a layer of creamy custard and mixed berries coated in caramel.

**Bindi Tiramisu**
Sponge cake soaked in espresso topped with mascarpone cheese and dusted with cocoa powder.

**Bindi Mascarpone**
A chocolate cream layer followed by a smooth mascarpone cream, topped with amaretto cookie crumbs and chocolate curls.

**Bindi Chocolate Mousse**
Chocolate cream with a zabagione cream center, topped with chocolate curls.

**Bindi Profiteroles**
Cream puffs surrounded by vanilla and chocolate cream.

**Bindi Chocolate Jalapeno**
Chocolate cream with a crunchy cereal followed by a layer of cinnamon cream and chocolate sauce infused with jalapeno.

**Junior’s Most Fabulous Individual Cheesecakes**
Imported from Brooklyn, NY. Arguably the best New York Cheesecake on earth. Plain, Raspberry, Chocolate or Ebony & Ivory.
As You Dreamed It Would Be, With Love From Kings

With the freshest flowers flown in daily from around the world our floral designers have access to all your favorite blooms anytime of the year. In fact, on any given day we carry more than 100 varieties of flowers with 1000’s of choices of hues and combinations. We encourage you to work directly with our accomplished designers who have created fabulous designs for elegant weddings, simple dinner parties, outdoor barbecues and everything in-between including corporate events. So the next time you are planning a special occasion, a Kings Floral Designer is just the right person to make sure every detail is as perfect as you dreamed it would be.

• Every Kings Is Staffed With Expert Floral Designers.
• We Fly In Fresh Flowers From Around The World Daily.
• Over 100 Varieties Of Superbly Fresh Flowers Are On Hand Every Day.
• No Event Too Big – No Party Too Small.

1 866 446 3560