



CATERING & EVENTS 2026



KURED CATERING

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BREAKFAST

WAKE UP WITH KURED

LOX & BAGELS PLATTER

Sliced lox with an assortment of bagels, plain and chive cream cheesees, tomato, cucumber, onion, arugula, capers, and lemon

Petite (serves 7-9)	166.00
Small (serves 10-12)	229.00
Medium (serves 13-16)	302.00
Large (serves 17-20)	387.00
Extra Large (serves 21-25)	478.00
Grand (serves 26-30)	582.00

RISE & SHINE PLATTER

Assortment of croissants, honey pecan sticky buns, bagels with cream cheeses and jams, fresh fruit platter, individual bottles of Natalie’s Orange Juice and Fogbuster 12oz. Cold Brew Coffee cans

Petite (serves 7-9)	200.00
Small (serves 10-12)	274.00
Medium (serves 13-16)	362.00
Large (serves 17-20)	462.00
Extra Large (serves 21-25)	574.00
Grand (serves 26-30)	698.00

ARTISAN BAGEL PLATTER

Assortment of plain, sesame, and multi-seed bagels served with everything seasoning, plain and chive cream cheeses, and assorted jams

Petite (serves 7-9)	44.00
Small (serves 10-12)	69.00
Medium (serves 13-16)	91.00
Large (serves 17-20)	114.00
Extra Large (serves 21-25)	144.00
Grand (serves 26-30)	175.00

BREAKFAST SANDWICHES

Choose up to four types of Kured’s signature breakfast sandwiches, individually boxed for convenience

Price per sandwich 16.00 each

The Kickstart *

Farm fresh egg (over easy), bacon, spicy chili crunch, roasted tomatoes, Calabrian chili aioli, arugula, chive cream cheese

Bagel-LT *

Farm fresh egg (over easy), bacon, tomatoes, pesto aioli, arugula

Hot Honey Cotto *

Farm fresh egg (over-easy), prosciutto cotto, roasted red peppers, arugula, Calabrian chili hot honey drizzle, cream cheese

The Figgy Piggy

Prosciutto Di Parma, mascarpone, fig jam, arugula

The Daybreaker *

Farm fresh egg (over-easy), uncured pastrami brisket, caramelized onions, everything seasoning-cream cheese spread, arugula, dijonnaise

The Classic *

Farm fresh egg (over-easy), bacon, cream cheese, red onion, tomatoes, arugula

The Lox *

Smoked salmon, cream cheese, tomatoes, red onion, capers, arugula

FRESH FRUIT PLATTER

A variety of fresh, seasonal fruits with sweet accoutrements like jams and honey

Petite (serves 7-9)	99.00
Small (serves 10-12)	137.00
Medium (serves 13-16)	187.00
Large (serves 17-20)	237.00
Extra Large (serves 21-25)	290.00
Grand (serves 26-30)	349.00

FRESH FRUIT CUPS

Seasonal fresh individual fruit cups

Price per cup	13.00 each
Add your logo	+2.00 per cup

BEVERAGES

Fogbuster Cold Brew (12 oz. can)	4.50
Natalie’s Orange Juice (12 oz. bottle)	3.75
Acqua Panna Still Water (17 oz. bottle)	2.75
San Pellegrino Sparkling Water (17 oz. bottle)	3.50
Galvanina Assorted Italian Iced Teas (12 oz. bottle)	3.50
Galvanina Assorted Italian Sodas (12 oz. bottle)	3.50

PLATTER ADD-ONS

Plates & Utensils (per person)	1.50
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions *

* Before placing your order, please inform our catering team if a person in your party has a food allergy *

ARTISAN SANDWICHES

AN ASSORTMENT OF KURED’S FULL-SIZE SIGNATURE SANDWICHES MADE ON FRESHLY-BAKED BREADS

SANDWICH PLATTER

Price per person	16.50
Add Torres Extra Virgin Olive Oil & Salt Potato Chips	+3.00 per person
Add plates & utensils	+1.50 per person

INDIVIDUAL SANDWICH TOTE BAGS

Packed in individual paper tote bags with a bag of Torres Extra Virgin Olive Oil & Salt Potato Chips and a Chocolate Chunk Cookie

Price per bag	22.00
Add custom logo sticker	+2.00 per bag
Add plates & utensils	+1.50 per bag

Please specify sandwich types and quantities when placing an order



SANDWICH MENU

The Verona
Uncured pastrami brisket, caramelized onions, roasted peppers, cornichon relish, provolone, dijonnaise, arugula

Old School Italian
Hot soppressata, Genoa salami, prosciutto cotto, provolone, tomatoes, onions, olive relish, arugula

Italian Turkey
Fireside smoked turkey, roasted red peppers, pesto aioli, Asiago Fresco, arugula

Forza
Fireside smoked turkey, mixed greens, tomatoes, avocado, sweet and spicy pickles, onions, pesto aioli

The Emilia
Mortadella, burrata, arugula, pistachio cream, roasted tomato aioli

The Roost
Grilled chicken breast, bacon, avocado, tomatoes, mixed greens, garlic aioli

The Lombardy
Prosciutto cotto, provolone, roasted tomato aioli, caramelized onions, balsamic glaze, crushed black truffle potato chips, arugula

Pesto Chicken
Grilled chicken breast, basil pesto, roasted tomatoes, burrata, arugula, balsamic glaze

The Riviera (vegetarian)
Artichokes, roasted red peppers, tomatoes, olive relish, onions, provolone, basil pesto, mixed greens

Caprese (vegetarian)
Roasted tomatoes, basil pesto, burrata, arugula, balsamic glaze



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SIGNATURE SALADS

FRESHLY PREPARED VIBRANT, AND THOUGHTFULLY COMPOSED—OUR SALADS ARE CRAFTED WITH HIGH-QUALITY, SEASONAL INGREDIENTS AND BALANCED FLAVORS.

INDIVIDUAL SALADS

Choose up to four of Kured’s Signature Salads. Each comes individually packaged and are perfect for meetings, events, and on-the-go dining. Dressings are always served on the side with forks and knives included. Add plates and napkins +1.50 per person.

Price per person	16.50
Add Torres Extra Virgin Olive Oil & Salt Potato Chips	+3.00 per person

Please specify salad types and quantities when placing an order

SALAD MENU

Garden Salad

Mixed greens, avocado, carrots, cucumbers, red onion, cherry tomatoes, honey-balsamic vinaigrette

Strawberry Burrata

Mixed greens, strawberries, cucumbers, burrata, candied pecans, honey-balsamic vinaigrette

Mediterranean Chopped

Romaine, chickpeas, cucumbers, kalamata olives, onions, heirloom cherry tomatoes, feta, Greek vinaigrette

Classic Caesar

Romaine, shaved Parmigiano-Reggiano, croutons, Caesar dressing

PROTEIN ADD-ONS

Add-on up to four proteins to our salads. Each type of salad must have the same protein add-on. Price is per individual salad add-on.

Grilled Chicken Breast	4.50
Uncured Pastrami Brisket	7.00
Fireside Roast Turkey	4.50
Prosciutto di Parma	6.00
Smoked Salmon	6.00
Prosciutto Cotto	6.00



* Before placing your order, please inform our catering team if a person in your party has a food allergy *

CHARCUTERIE & CHEESE PLATTERS

OUR SIGNATURE OFFERING FOR ANY GROUP SIZE!

BEST OF BOTH PLATTER ★ MOST POPULAR ★

A perfectly balanced charcuterie experience featuring an assortment of premium meats, artisanal cheeses, and a variety of fresh and dried fruits, olives, cornichons, nuts, seasonal spreads, and crackers

Petite (serves 7-9)	158.00
Small (serves 10-12)	217.00
Medium (serves 13-16)	277.00
Large (serves 17-20)	366.00
Extra Large (serves 21-25)	455.00
Grand (serves 26-30)	553.00

SIGNATURE CHEESE PLATTER

A beautifully curated, cheese-forward experience featuring a variety of artisanal cheeses complemented by fresh and dried fruits, olives, cornichons, nuts, house-selected spreads, and crackers

Petite (serves 7-9)	158.00
Small (serves 10-12)	217.00
Medium (serves 13-16)	277.00
Large (serves 17-20)	366.00
Extra Large (serves 21-25)	455.00
Grand (serves 26-30)	553.00

SIGNATURE CURED MEAT PLATTER

A curated selection of premium cured meats paired with seasonal accompaniments such as cornichons, marinated olives, fresh and dried fruits, house selected spreads, and crackers

Petite (serves 7-9)	175.00
Small (serves 10-12)	239.00
Medium (serves 13-16)	306.00
Large (serves 17-20)	393.00
Extra Large (serves 21-25)	502.00
Grand (serves 26-30)	612.00

PLATTER ADD-ONS

Small Bread & Crackers Tray (serves 5)	10.00
Large Bread & Crackers Tray (serves 10)	20.00
Small Gluten-Free Cracker Tray (serves 5)	15.00
Large Gluten-Free Cracker Tray (serves 10)	25.00
Plates & Utensils (per person)	1.50



**GLUTEN-FREE CRACKERS AVAILABLE UPON REQUEST.
HAVE A FAVORITE MEAT, CHEESE, OR SIDE? LET US KNOW!**

* Before placing your order, please inform our catering team if a person in your party has a food allergy *

CRUDITÉ & FRUIT PLATTERS

FRESH, SEASONAL, AND CROWD-PLEASING

CRUDITÉ PLATTER

A fresh and colorful assortment of seasonal vegetables served with a selection of house-made dips

Petite (serves 7-9)	92.00
Small (serves 10-12)	126.00
Medium (serves 13-16)	172.00
Large (serves 17-20)	217.00
Extra Large (serves 21-25)	263.00
Grand (serves 26-30)	320.00

FRESH FRUIT PLATTER

A variety of seasonal fresh fruits

Petite (serves 7-9)	99.00
Small (serves 10-12)	137.00
Medium (serves 13-16)	187.00
Large (serves 17-20)	237.00
Extra Large (serves 21-25)	290.00
Grand (serves 26-30)	349.00

PLATTER ADD-ONS

Plates & Utensils (per person)	1.50
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SNACK CUPS

CHARCUTERIE CUPS

Designed for effortless enjoyment, these elegant, grab-and-go offerings are ideal for events, gatherings, or an elevated individual experience. Kured will choose the freshest meats and cheeses for your event.

BEST OF BOTH CUP ★ MOST POPULAR ★ \$14 PER CUP

Includes 1 meat, 1 cheese, 1 side, and crackers

SIGNATURE CHEESE CUP \$14 PER CUP

Includes 2 cheeses, 1 side, and crackers

SIGNATURE MEAT CUP \$15 PER CUP

Includes 2 meats, 1 side, and crackers

SEASONAL CUPS

CRUDITÉ CUPS \$13 PER CUP

A fresh and colorful assortment of seasonal vegetables with a house-made dip

FRESH FRUIT CUPS \$13 PER CUP

A variety of seasonal fresh fruit

CUSTOMIZATION

ADD MY LOGO \$2.00 PER CUP

GLUTEN-FREE CRACKERS AVAILABLE UPON REQUEST

* Before placing your order, please inform our catering team if a person in your party has a food allergy *



CHARCUTERIE BOXES

Elevate your event with Kured’s individually curated Boxes—perfectly portioned for an elegant meal or sophisticated snack. Ideal for corporate lunches, office gatherings, or bespoke takeaway tables. Each Box features a thoughtful house-selection of crowd favorites and seasonal specialties.

BEST OF BOTH BOX ★ MOST POPULAR ★

\$21 PER BOX

Includes 2 meats, 2 cheeses, a variety of sides like fresh and dried fruits, cornichons, olives, jams, chocolate, and crackers

SIGNATURE CHEESE BOX

\$21 PER BOX

Includes 4 cheeses, a variety of sides like fresh and dried fruits, cornichons, olives, jams, chocolate, and crackers

SIGNATURE CURED MEAT BOX

\$23 PER BOX

Includes 4 meats, a variety of sides like fresh and dried fruits, cornichons, olives, jams, chocolate, and crackers

BOX ADD-ONS

PLATES & UTENSILS

\$1.50 PER BOX

ADD MY LOGO

\$2.00 PER BOX

GLUTEN-FREE CRACKERS AVAILABLE UPON REQUEST



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GRAZING TABLES

MINIMUM OF 40 GUESTS REQUIRED

Make a statement with Kured's signature Grazing Tables—designed to be the centerpiece of any event. Our team travels to your location and artfully styles an abundant charcuterie display directly on the surface of your choice. We thoughtfully set each display on butcher paper for a seamless presentation and effortless cleanup.

Each table is curated with premium ingredients, seasonal selections, and crowd favorites, creating a visually stunning and memorable experience for your guests.

THE CLASSIC TABLE **\$31 PER PERSON**

Beautiful, abundant, and perfect for any gathering. A thoughtfully curated spread of premium cured meats, artisanal cheeses, seasonal fruits nuts, and accompaniments. Designed to offer a balanced and elevated grazing experience for your guests.

THE PREMIUM TABLE ★ MOST POPULAR ★ **\$36 PER PERSON**

An elevated experience with enhanced variety and specialty items. Includes everything in the Classic Table, with additional premium cheeses, elevated cured meats, seasonal specialties, and sweet treats.

UPGRADES

Custom styling and themed setups are available for an additional fee. Please inquire!

Small serving tongs and full setup by Kured's team are included. Complete your event with plates, utensils, and napkins for \$1.50 per person. Transportation fee applies based on location. A minimum of 72 hours notice is required, but all grazing tables are based on availability.



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CHARCUTERIE CLASSES

\$68 PER PERSON
MINIMUM 10 GUESTS REQUIRED

Bring the Kured experience to your venue with our interactive, build-your-own charcuterie box classes. Perfect for corporate events, happy hours, birthday celebrations, and bachelor or bachelorette parties, these hands-on sessions are led by our expert charcuterie artists.

Over the course of an hour, guests will learn about our curated ingredients and styling techniques while creating their own beautifully arranged box to enjoy.

Please note: Clients are welcome to provide their own wine. Kured team members are not permitted to serve or pour alcoholic beverages.

* Before scheduling your class, please inform our catering team if a person in your party has a food allergy *



BEVERAGES

INDIVIDUAL BOTTLES & CANS

GALVANINA ASSORTED ITALIAN SODAS

\$3.50 Each

Includes bottled assorted flavors of Galvanina Italian Sodas in 12 oz. bottles

Flavors may include Cola, Pomegranate, Orange, Lemon and more

GALVANINA ASSORTED ITALIAN ICED TEAS

\$3.50 Each

Includes bottled assorted flavors of Galvanina Italian Iced Tea in 12 oz. bottles

Flavors may include Black Tea with Lemon, Green Tea with Lemon, and Peach

ACQUA PANNA STILL WATER

\$2.75 Each

Individual 17 oz. bottles of Italian still water

SAN PELLEGRINO SPARKLING WATER

\$3.50 Each

Individual 17 oz. bottles of the classic Italian sparkling water

NATALIE'S ORANGE JUICE

\$3.75 Each

Individual 12 oz. bottles of freshly hand-crafted orange juice

FOGBUSTER COLD BREW

\$4.50 Each

Individual 12oz. cans of locally roasted cold brew coffee



ADDITIONAL INFO



PAYMENT

Payment is due in full at the time of signing all catering orders. Deposits may be accommodated for orders over \$1,000.

TAXES & FEES

All catering orders are subject to 7% sales tax. A transportation fee applies to all drop-off and full-service orders depending on order size and distance. A setup fee applies to all drop-off orders with setup requested. Client may select a gratuity option at the time of payment.

GUARANTEES & CANCELLATIONS

Final guarantees for guest count and menu selections are due five business days in advance of a catering order. All items are subject to Kured's discretion and may change due to seasonality and market availability. Please inquire about our cancellation policy.

SPECIAL REQUESTS

Part of the beauty of our items is so much can be customized to fit special requests or any dietary restrictions or allergies in your group. Have an idea, or favorite product you'd like to include in your catering order? Let us know and we'll work with our Kurators to do our best to accommodate!



GET IN TOUCH

Ready to party? Click to complete our inquiry form and we'll reach out soon!

857-284-7169



catering@kured.co



www.kured.co/catering

