

theKing'skitchen



A Southern Kitchen on a Local Mission.

# IN-HOUSE DINNER & LUNCH EVENTS

---

*A SOUTHERN KITCHEN ON A LOCAL MISSION*

129 W Trade St  
Charlotte, NC 28202

[Website](#) | [Instagram](#)



# Dinner Space Options

## **Main Dining Room**

Any event that includes more than sixteen will be placed at closely seated tables in our main dining room and a family style menu is suggested. One check per table please.

## **Semi-Private Dining Space**

We have one semi-private dining room that can accommodate up to 16 guests seated. We suggest a pre-set family-style menu to reserve this room.

## **Rental Information**

You have the option of renting our full facility or one of our two dining rooms. We do not charge an additional rental fee but require a minimum spend to reserve the space. +

### **Full Restaurant Buyout:**

Monday and Tuesday - \$6,000 food and beverage minimum

Wednesday and Thursday - \$7,000 food and beverage minimum

Friday and Saturday - \$10,000 food and beverage minimum

### **Front Dining Room:** \$4,000 food and beverage minimum

Friday and Saturday - \$6,000 food and beverage minimum

### **Main Dining Room:** \$4,000 food and beverage minimum

Friday and Saturday - \$6,000 food and beverage minimum

Parties of 40 or more require a partial buyout of the front or main dining room with the minimums listed above. Partial buyouts are served buffet style while full buyouts have more flexibility based on the event. Menus will be hand curated with our events coordinator. We do have A/V capabilities if needed upon request.

+ minimums do not include tax, gratuity, or administration. Minimum is solely made up of food and all beverage, this is the lowest figure to be met by the booking party. Total cost will be based on the menu choices, beverage and may exceed the minimum spend figure.





## DINNER OFFERINGS

### COCKTAILS, BEER AND WINE

We offer nine local craft beverages ranging from Pilsner to Cider. There is an extensive wine list that you or your guest can choose from. For groups of 25 or more, it is recommended to pre-select your wine choices before your event begins. Beverages are charged on consumption. We also have Root Beer, Craft Ginger Ale, and other non-alcohol drinks. We are happy to make recommendations that will please even the most sophisticated pallets.

#### Hors D'oeuvres

**\$20/person 5 items**

**\$30/person 8 items**

Pimento Cheese w/ Toast Points

Deviled Eggs

Spinach Crab Dip w/ Toast Points

Chicken Biscuits

Fried Oysters

Fried Green Tomatoes, Shrimp Remoulade

Spinach, Artichoke, and Crab, Rye

Shrimp Toast, Whipped Goat Cheese

Pulled Pork and Field Pea Fritters





## FAMILY STYLE (39 Guests or Less) - \$45/ PER PERSON

**Select Any Two Hors D'oeuvres For additional \$10/person**

### **First Course (Select One)**

**Spring Mix Salad** – Red Onion, Cherry Tomatoes, Carrots, Red Wine Vinaigrette [GF V](#)

**Leaf Lettuce Salad** – Bacon, Peppers, Apple, Egg, Smoked Blue Cheese,  
Cobb Dressing [GF](#)

### **Main Course (Select Three)**

Aunt Beaut's Fried Chicken

Fried Catfish

Roasted Pork Shoulder [GF](#)

Calabash Shrimp

Local Vegetable Pasta





## FAMILY STYLE (CONT.)

### Sides (Select Three)

- Creamed Potatoes w/ Gravy **V**
- Collard Greens (cooked in bacon)
- Mac & Cheese **V**
- Anson Mills Grits **GF V**
- Grilled Squash **V**
- Green Beans
- Grilled Cabbage Slaw **GF V**
- French Fries **V**
- Rice & Peas **GF**

### Desserts (Select ONE)

- Coconut Cake
- Banana Pudding
- Chocolate Torte
- GF – Gluten Free**
- V – Vegetarian**





## FAMILY STYLE -(39 Guests or Less) \$55/ PER PERSON

**Select Any Two Hors D'oeuvres For \$10/person**  
**First Course (Select One)**

**Spring Mix Salad** – Red Onion, Cherry Tomatoes, Carrots, Red Wine Vinaigrette **GF V**

**Leaf Lettuce Salad** – Bacon, Peppers, Apple, Egg, Smoked Blue Cheese,  
Cobb Dressing **GF**

**Main Course (Select Three)**

Aunt Beaut's Fried Chicken

Fried Catfish

Calabash Shrimp

Roasted Pork Shoulder **GF**

Grilled Pork Chop **GF**

Grilled Tri-Tip Steak **GF**

Pan Seared Rainbow Trout **GF**

Shrimp & Grits

Local Vegetable Pasta





## FAMILY STYLE (CONT.)

### Sides (Select Three)

Creamed Potatoes w/ Gravy **V**

Collard Greens (cooked in bacon)

Mac & Cheese **V**

Grilled Squash **V**

Green Beans

Anson Mills Grits **GF V**

Grilled Cabbage Slaw **GF V**

French Fries **V**

Rice & Peas **GF**

### Desserts (Select ONE)

Coconut Cake

Banana Pudding

Chocolate Torte

**GF – Gluten Free**

**V – Vegetarian**





## EVENT SPACE PHOTOS







## Lunch Space Options

### Main Dining Room

Any event that includes more than fourteen (10 people Friday and Saturday) will be placed at several closely seated tables in our main dining room and a family style menu is required. What does this mean? Tables of over 14 will be split into two or more closely seated tables, size dependent. One check per table or party?

### Semi-Private Dining Space

We have one semi-private dining room that can accommodate up to 16 guests seated. We require a pre-set family-style menu to reserve this room.

### Rental Information

You have the option of renting our full facility or one of our two dining rooms. Rentals are priced as follows:

#### Full Restaurant Rental Lunch 11:00 AM - 2:30 PM:

Monday through Thursday - \$3,000 food and beverage minimum

Friday and Saturday- \$4,000 food and beverage minimum

#### Front Dining Room Rental: \$1,500 food and beverage minimum

Friday and Saturday- \$2,000 food and beverage minimum

#### Main Dining Room Rental: \$1,500 food and beverage minimum

Friday and Saturday- \$2,000 food and beverage minimum

Parties of 40 or more require a partial buyout of minimums listed above. Partial and full buyouts are served buffet style. Menus will be hand curated with our events coordinator. We do have A/V capabilities if needed upon request.





## LUNCH OFFERINGS

### BEVERAGES, BEER AND WINE

We offer nine local craft beverages ranging from Pilsner to Cider. There is an extensive wine list that you or your guest can choose from. For groups of 25 or more, it is recommended to pre-select your wine choices before your event begins. Beverages are charged on consumption. We also have Root Beer, Craft Ginger Ale, and other non-alcohol drinks. We are happy to make recommendations that will please even the most sophisticated palates.

### STARTERS / APPETIZERS

**\$5.00 per person per selection**

Pimento Cheese w/ Toast Points

Deviled Eggs

Spinach Crab Dip w/ Toast Points

Chicken Biscuits

Fried Oysters

Fried Green Tomatoes, Shrimp Remoulade





## FAMILY STYLE LUNCH (\$30/Per Person)

### First Course (Select One)

**Spring Mix Salad** – Red Onion, Cherry Tomatoes, Carrots, Red Wine Vinaigrette [GF V](#)

**Leaf Lettuce Salad** – Bacon, Peppers, Apple, Egg, Smoked Blue Cheese, Cobb Dressing [GF](#)

### Main Course (Select Three)

Aunt Beaut's Skillet Fried Chicken

Roasted Pork Shoulder Sandwich

White BBQ Chicken Sandwich

Fried Chicken Sandwich

Burger Slider

Pan Seared Rainbow Trout [GF](#)

Shrimp & Grits





## FAMILY STYLE LUNCH (CONT.)

### Sides (Select Two)

Collard Greens (cooked in bacon)

Mac & Cheese **V**

Anson Mills Grits **GF V**

Grilled Squash **V**

Grilled Cabbage Slaw **GF V**

French Fries **V**

Rice & Peas **GF**

### Desserts (Select One) (Optional) \$10/pp

Coconut Cake

Banana Pudding

Chocolate Torte

**GF** – Gluten Free

**V** – Vegetarian

