



## KIDS IN TRANSITION (KIT)

A LOCAL NOT-FOR-PROFIT ORGANIZATION THAT SERVES, EDUCATES AND ADVOCATES FOR THOSE UNDERPRIVILEGED CHILDREN TO ENABLE AND EMPOWER EACH INDIVIDUALS TO LIVE A CONFIDENT, COURAGEOUS, TRANSMISSIBLE AND SELF-SUFFICIENT LIFE. WE WORK IN COLLABORATION WITH LOCAL SCHOOLS, COMMUNITY SERVICE AGENCIES AND OTHER NON-PROFIT ORGANIZATIONS TO PROVIDE SUPPORT IN AREAS OF ACADEMIC SUCCESS AND STUDENT ACHIEVEMENTS.

.KIT FOUNDATION IS A 501©3 ORGANIZATION.  
YOUR DONATION IS TAX DEDUCTIBLE  
TO THE FULLEST EXTENT ALLOWED BY LAW.

\*THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS.

## APPETIZERS/STARTERS

### AHI TUNA TARTAR 10

SERVED WITH AVOCADO, OCEAN SEAWEED, SESAME WONTON & PONZU SAUCE

### AVOCADO ROLLS 7

EGG ROLL SKIN WRAPPED WITH CHICKEN, BACON BITS, TOMATOES & CHEESE, DEEP FRIED, TOPPED W/SLICED FRESH AVOCADO, SERVED W/CHIPOTLE RANCH

### CHICKEN WINGS 7

CHOICE OF ORIGINAL BUFFALO OR BBQ SAUCE  
SERVED WITH FRESH CARROTS, CELERY AND RANCH DRESSING

### ESCARGOT BELLE EPOQUE 8

PREPARED WITH MUSHROOMS, BACON, TOMATOES IN A GARLIC SAUCE

### CAJUN FRIED CALAMARI 8

LIGHTLY SEASONED CALAMARI & ONIONS SERVED W/CLASSIC COCKTAIL SAUCE

### MAC & CHEESE BALLS 6

LIGHTLY BREADED, DEEP FRIED SERVED OVER A BED OF FRIES

### CHICKEN DUMPLING 5

SERVED WITH PONSU SAUCE

### CHIPS & SALSA 4

FRESHLY MADE CORN TORTILLA CHIPS & CHEF MADE SALSA

### CHIPS & GUACAMOLE 6

FRESHLY MADE GUACAMOLE SERVED W/FRESHLY MADE CORN TORTILLA CHIPS

### SHRIMP CEVICHE 8

CHUNKS OF SHRIMP MARINATED IN TANGY LIME JUICE, TOMATOES, CHILIES, ONIONS, CUCUMBER W/A TOUCH OF CILANTRO, A SPLASH OF TABASCO SAUCE

### VEGETARIAN EGG ROLLS 5

DEEP FRIED SERVED WITH SWEET & SOUR SAUCE

## SOUP & SALAD

### CLASSIC FRENCH ONION SOUP 6

BAKED WITH CROUTONS & GRUYERE CHEESE

### SOUP OF THE DAY 5

CHEF'S SOUP OF THE DAY

### SOUP OF THE DAY AND HOUSE SALAD 8

CHEF'S CHOICE SOUP WITH A HOUSE SALAD

### HOUSE SALAD 5

SEASONAL MIXED GREENS SERVED WITH DRESSING OF CHOICE

### WEDGE SALAD 6

ICED BERG WEDGE SERVED WITH BACON BITS & BLEU CHEESE DRESSING

### CAESAR SALAD 6 ADD GRILLED CHICKEN 10

SLICED HEARTS OF ROMAINE LETTUCE, CROUTONS AND CAESAR DRESSING

### BEEF SALAD 8

SEASONAL MIXED GREENS, FRUIT, NUTS AND BALSAMIC REDUCTION

### CHINESE CHICKEN SALAD 10

MARINATED GRILLED CHICKEN, ASIAN VEGETABLES, NUTS, TOSSED WITH GINGER SOY DRESSING

## VEGETARIAN/VEGAN DELIGHTS

### CHEESE RAVIOLI 8

SERVED WITH CHEF PREPARED PINK MARINARA SAUCE

### QUICHE FLORENTINE 10

SPINACH AND LEEKS QUICHE TOPPED WITH CHEESE FONDUE SAUCE AND PARMESAN CHEESE SERVED WITH A SIDE OF HOUSE SALAD

### VEGETARIAN & SPINACH CREPES 10

TOPPED CHEESE FONDUE SAUCE AND PARMESAN

### MEDITERRANEAN SPAGHETTI 10

ASSORTED ROASTED VEGETABLES, RED PEPPERS, ONIONS, EGGPLANTS, OLIVES, BASIL, CHERRY TOMATOES AND TOPPED HERBED FETA CHEESE

### SPAGHETTI WITH MEATBALLS 10

GARDEIN MEATLESS MEATBALLS PREPARED WITH QUINOA PASTA AND CHEF MADE MARINARA SAUCE

### VEGAN ENCHILADAS 10

2 HAND ROLLED CORN TORTILLAS STUFFED WITH CHEF'S CHOICE VEGETABLES SERVED WITH VEGAN RICE AND BEANS

### VEGAN MEATBALL SUB 8

MEATLESS MEATBALLS SERVED WITH CHEF MADE MARINARA SAUCE & SIDE SALAD

## CONTINENTAL COMFORT

### FISH & CHIPS 9

COD DEEP FRIED WITH BEER BATTERED  
SERVED WITH FRIES AND SAVORY TARTAR SAUCE

### GRILLED CHICKEN SANDWICH & FRIES 9

GRILLED CHICKEN BREAST, TOPPED WITH BACON, CHEESE, LETTUCE, TOMATOES AND AVOCADOS SERVED ON SESAME BUN, HOUSE SPREAD WITH SIDE OF FRIES

### ISLAND BURGER & FRIES 10

JUICY GROUND BEEF PATTY, BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO AND HOUSE SPREAD SERVED WITH FRIES

### PHILLY CHEESESTEAK & FRIES 9

THINLY SLICED BEEF SAUTÉED WITH ONIONS AND PEPPERS  
TOPPED WITH MELTED PROVOLONE CHEESE SERVE WITH FRIES

### BABY BACK RIBS & FRIES 10

SLOWLY COOKED TO PERFECTION,  
TOPPED WITH MANGO SALSA SERVED WITH FRIES

### \*NEW YORK STEAK & FRIES 10

GRILL TO TEMP, SERVED WITH FRIES

### QUICHE LORRAINE 10

HAM AND CHEESE QUICHE TOPPED WITH CHEESE FONDUE SAUCE AND PARMESAN CHEESE SERVED WITH A SIDE OF HOUSE SALAD

### CHICKEN & MUSHROOM CREPES 10

TOPPED WITH CHEESE FONDUE AND PARMESAN

### SEAFOOD CREPE

TOPPED WITH CHEESE FONDUE, LOBSTER CARNDINAL SAUCE AND PARMESAN

### CLASSIC SPAGHETTI & MEATBALLS 10

SAVORY MEATBALLS SMOTHERED IN CHEF MADE MARINARA SAUCE

### CHICKEN ALFREDO 10

CREAMY CHEF MADE ALFREDO SAUCE SEASONED WITH GARLIC AND HERBS TOSSED WITH CHICKEN AND FETTUCINE PASTA

### SPICY SHRIMP LINGUINE 10

LINGUINI SAUTÉED IN GARLIC, TOMATO, CRUSHED RED PEPPER AND PARSLEY IN LOBSTER SAUCE

### CANNELONI VILLA D'ESTE 10

STUFFED CANNELONI WITH BRAISED BEEF, PARMESAN CHEESE AND ASPARAGUS IN CABERNET SAUCE

## ASIAN BASIC

### SHRIMP FRIED RICE 9

SAUTEED SHRIMP, FRIED EGG AND VEGETABLES

### TERIYAKI CHICKEN WITH STEAMED RICE 8

GRILLED CHICKEN BREAST, STEAMED BROCCOLI DRIZZLED W/TERIYAKI GLAZE

## SOUTH OF THE BORDER

### CHIMICHANGA 10

LARGE FLOUR TORTILLA WRAPPED WITH CHEESE, CHOICE OF CHICKEN, BEEF, SHRIMP OR VEGETARIAN FILLINGS  
DEEP FRIED TO GOLDEN CRISP TOPPED WITH SOUR CREAM

### BURRITO ENCHILADA STYLE 10

LARGE FLOUR TORTILLA WRAPPED WITH CHEESE, CHOICE OF CHICKEN, BEEF, SHRIMP OR VEGETARIAN FILLINGS  
SERVED ENCHILADA STYLE,  
CHOICE OF GREEN OR RED SAUCE TOPPED WITH CHEESE

### TACOS 10

2 SEMI-CRISP CORN TORTILLAS PREPARED WITH MELTED CHEESE, CHOICE OF CHICKEN, BEEF, SHRIMP OR AVOCADO FILLINGS  
TOPPED WITH LETTUCE, TOMATO AND MORE CHEESE

### ENCHILADAS 10

2 HAND ROLLED CORN TORTILLAS STUFFED WITH CHEESE CHOICE OF CHICKEN, BEEF, SHRIMP OR VEGETARIAN FILLINGS  
CHOICE OF RED OR GREEN SAUCE

### FAJITAS \* CHICKEN, STEAK, SHRIMP OR VEGETARIAN 10

SAUTEED WITH ONIONS, PEPPERS AND MUSHROOMS  
LETTUCE, CHEESE, PICO DE GALLO AND 2 FLOUR TORTILLAS

\*\*ALL MEALS ARE SERVED WITH RICE AND BEANS\*\*

## DESSERT 6

NEW YORK CHEESECAKE—RICH & CREAMY W/RASPBERRY SAUCE

CRÈME BRULE – VANILLA CUSTARD & CARAMELIZED SUGAR

TARTE TATIN A LA MODE (UPSIDE DOWN APPLE PIE) – BAKED CARAMELIZED SLICED APPLES OVER CINNAMON PUFF PASTRY

TIRAMISU CAKE WITH COFFEE SAUCE – DELICATE SPONGE CAKE LAYERED WITH MASCARPONE CHEESE AND RASPBERRY COULIS

CHOCOLATE FONDANT CAKE – LAYERS OF RICH CHOCOLATE SPONGE CAKE WITH CHOCOLATE GANACHE

CHEF'S BREAD PUDDING A LA MODE – SIMPLY DELICIOUS!!!