



Skimkim cultivates relationships through fine food and drink using a roster of talented and ambitious chefs. Based on the client's specific needs, chefs are selected according to their expertise and availability. We only present high quality food using fresh, seasonal ingredients with charming, knowledgeable, and professional service.

Every event has instant Downtown Credibility with Skimkim on board, regardless of location or atmosphere. There are no tuxedos, white-gloves, or pretentious conversations. Instead, there are abundant tattoos, dreadlocks, well-groomed handlebar mustaches and unintimidating exchanges. The staff is allowed to laugh and be themselves. In fact, it's encouraged. It's just who we are.



## FOUNDER SAM KIM



Sam, a.k.a. Skim, grew up in Richmond, Virginia and started working in the bar and restaurant industry at the virgin age of 15. After graduating college with a degree in advertising, she packed up and drove north to NYC to pursue her goal of being an award-winning art director by the age of 30. Uh no. Advertising sucks. Forlorn by this discovery, she went back to her roots—food. Now, Skim has her own catering company, Skimkim, which has been making waves all over the city for 2 years. Everyone knows Sam to be SuperDork, SuperSerious, and SuperPicky about food/restaurants/bars. If she recommends something, go there or do it. If she tells you to avoid something, you'll get an "I told you so," when it sucks.

## MENU

1 Aug 2007

**Client and Location:**

Boost Mobile event at PowerHouse Arena

**Event Date:**

Saturday, August 11, 2007

**# of Guests:**

300

**Description:**

2 hours passed hors d'oeuvres  
3 Options, 1 Veggie, 1 Dessert

- Smoked Pork Belly w/ Apricot Jam, topped with Grilled Peaches, served on Grilled Country Bread
- Seared Moroccan Spiced Tuna w/ Hummus, topped w/ Red Pepper Relish, served on Toasted Flatbread
- Summer Vegetable Ceviche, topped with Radish, served on Crispy Tortillas
  - Double Chocolate Brownies w/ Chocolate and More Chocolate
  - Skim's Smash N' Burn S'mores

Chef Jim McDuffee

## MENU

22 Oct 2008

**Client and Location:**

Crunch, Lafayette Gym

**Event Date:**

Monday, 20 Oct 2008; 8pm-11pm

**# of Guests:**

500

**Description:**

Healthy Canapés

- Crab Salad w/ Cider Poached Apples, Tarragon, & Cranberry on Whole Grain Crostini
- Grilled Chicken w/ Sesame Aioli & Black Sesame Seeds on Olive Oiled Crostini
- Veggie Burger w/ Avocado Cumin Ketchup & Alfalfa Sprouts on Mini Brioche
- Autumn Vegetable Pizza Bianco w/ Fresh Sage & Chèvre (Brussel Sprouts, Sweet Potato, Purple Carrot, Red Onion, Roasted Garlic)

Chef Coby Farrow

## MENU

1 Oct 2007

**Client and Location:**

Haze Grand Opening Party at Haze's new studio

**Event Date:**

Thursday, November 15, 2007

**# of Guests:**

100+

**Description:**

4 hours passed hors d'oeuvres

1 Chicken, 1 Meat, 1 Fish, 1 Veggie, 3 Dessert

- Tempura Cod w/ Fresh Herb Aioli on a Thick Cut Yukon Potato Chip topped w/ Caperberry
- Moroccan Spiced Grilled Chicken Shish w/ Coriander Cucumber Yoghurt
  - Smoked Porkbelly w/ Vanilla Scented Pumpkin Jam and Chili-Gin Cured Apple Mignonette on Toasted Country Bread
- Autumn Squash and Wild Mushroom Pizza Bianco w/ Fresh Rosemary, Caramelized Onions and Goat Cheese
- Warm Spiced Macoun Apple Ginger Tarts w/ Chestnut Honey
  - Double Chocolate Brownies w/ Chocolate and More Chocolate
  - Skim's Smash N' Burn S'mores
    - "Autumn Haze"  
Belvedere Vodka & Apple Cider w/  
a Cinnamon Sugar Straw & Allspice Essence

Chef Jim McDuffee

## MENU OPTIONS

Please select one.

**Client and Location:**

TBD

**Event Date:**

TBD

**# of Guests:**

TBD

**Description:**

Canapés

**“Picnic BBQ”**

- Sirloin Slider w/ Caramelized Onions, Maple BBQ Sauce & Grafton Cheddar on Mini Brioche
- “All Night” Pulled Pork Shoulder w/ North Carolina Style Vinaigrette & Garlic Red Cabbage Slaw on Toasted Wonder Bread
- BBQ Chicken Lollipops w/ Crispy Potato Sprinkles
- Veggie Cowboy Beans & Peppers in Mushroom

**“Latina Touch”**

- Cumin Shrimp w/ Corn Cucumber Salsa & Jalapeño Pepper Jam on Corn Tortilla Crisp
- Medianoche w/ Roast Pork & Serrano Ham, Pineapple Mustard, Dill Pickle & Swiss
- Spanish Tortilla w/ Chorizo & Manchego (omelette)
  - Black Bean & Avocado Ceviche topped w/ Radish on Crispy Tortilla

**“Haute Barnyard”**

- Hanger Steak w/ Herb Aioli & Tomato Marmalade on Sourdough Crostini
- Cinnamon Mascarpone w/ Delicata & Kabocha Squash & Sage topped w/ Crispy Pancetta on Pumpernickel Toasts
- Sautéed Wild Mushrooms w/ Cranberry Blackberry Garlic Jam on Crisp Baguette
- Mattituck Autumn Vegetable Pizza Bianco w/ Fresh Rosemary & Chèvre  
(Purple Bell Peppers, Eggplant, Brussell Sprouts, Corn, Red Onion & Garlic)

**“Asian Dim Sum”**

- Ginger Sesame Beef Lettuce Wrap w/ Spicy Garlic Chile Sauce
  - Pork & Chive Wonton
  - Red Thai Curry Poached Scallop w/ Kumquat & Cucumber
- Sautéed Garlic Glass Noodles w/ Shiitake & Carrot

**“Soul Food”**

- Barbeque Shredded Chicken on Double Corn Cornbread w/ Jalapeño Cream & Bell Pepper Slaw
  - Cajun Catfish w/ Chive Aioli on Thick-cut Potato Crisps
- Mac N’ 4-Cheese Spoonfuls w/ Buttery Ritz Crumble
- Better-Than-Yo-Mama’s Greens in Cherry Tomato

Each Menu Option presents 4 items, including at least one vegetarian offering, and individually wrapped Skim S’mores. Additional items, savory or sweet, require an additional charge based on the client’s specific request. Food costs and availability will vary from season to season. Only the freshest ingredients are used and local and organic ingredients are used as much as possible.

Menu Sam Kim

customized catering, private dining parties & cooking classes

sam kim, founder  
sam@skimkim.com, 646.269.0890



- Fish n' Chips – tempura cod w/ fresh herb aioli topped w/ capers & parsley on thick cut yukon pototo chip
- summer vegetable ceviche, topped with radish, served on crispy tortillas
- smoked pork belly w/ apricot jam, topped with grilled peaches, served on grilled country bread



- Maggie's Lunch – pea shoot & peach salad w/ balsamic mustard shallot vinaigrette, grilled emmentaler and goat cheese sandwich w/ german pink heirloom tomato on olive sourdough bread
- Smash N' Burn S'mores as seen on <http://blacren.com> (check for monthly Skim foodie posts!)



- satiated guests at the All Writes Reserved Art Opening w/ Boost Mobile at the Powerhouse Arena
- Jim McDuffee, Sous Chef at Bouchon Bakery and of La Esquina fame, carving Annika Belle at A76 Anniversircus (81 lb. roast pig)