holiday PLATED MENUS

GARLIC HERB CHICKEN

Baby Field Greens & Tapenade Crouton

Parmesan Herb Vinaigrette

Grilled Herb & Garlic Marinated Breast of Chicken with Mushroom Sauce

Parsley Red Potatoes

Seasonal Vegetable

Dinner Rolls & Butter

Chocolate Swiss Roll with Raspberry Sauce & Fresh Cream

Coffee, Hot Tea & Decaf

\$32 PER PERSON

BARBECUE GLAZED SALMON

Boston Field Lettuce, Red & Yellow Tomatoes & Shaved Bermuda Onions

Balsamic Vinaigrette

Almond Crusted Salmon with Lemoncello Beurre Blanc

Parmesan Mashed Potatoes

Seasonal Vegetable

Dinner Rolls & Butter

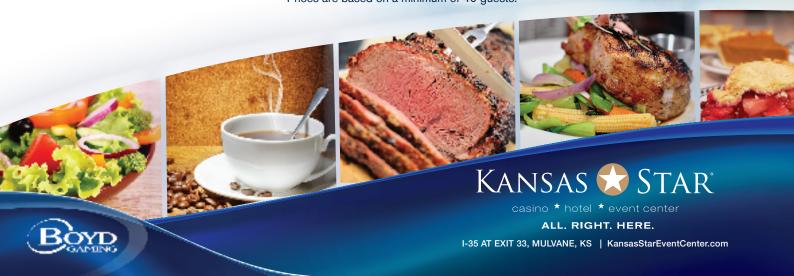
Tiramisu

Coffee, Hot Tea & Decaf

\$35 PER PERSON

All prices are subject to a 21% service charge and applicable taxes.

Prices are based on a minimum of 40 guests.



holiday PLATED MENUS

ROASTED PRIME RIB OF BEEF

Pan Seared Sea Scallops with Sweet Corn Ragout & Roasted Asparagus

Chopped Hearts of Romaine, Fresh Parmesan & Croutons Tossed in Caesar Dressing

Roasted Prime Rib of Beef, Au Jus
Fresh Herb & Garlic Roasted Baby New Potatoes
Seasonal Vegetable
Dinner Rolls & Butter

New York Cheesecake with Fresh Cream and Seasonal Fruit Garnish Coffee, Hot Tea & Decaf \$45 PER PERSON

CLASSIC LAND AND SEA

Crab Cakes with Mushroom Asparagus Ragout and Red Pepper Coulis

Boston Field Lettuce, Red & Yellow Tomatoes, English Cucumber Balsamic Vinaigrette

Herb Grilled Filet of Beef, Topped with a Cabernet Reduction & Butter Roasted Lobster Tail Red Skinned & Fresh Herb Mashed Potatoes

Seasonal Vegetable

Dinner Rolls & Butter

Chocolate Pot de Crème Coffee, Hot Tea & Decaf

\$48 PER PERSON

All prices are subject to a 21% service charge and applicable taxes.

Prices are based on a minimum of 40 guests.



holiday BUFFET MENUS

SEASONS GREETINGS BUFFET

- Creamy Potato Soup
- Chopped House Salad with Diced Chicken, Raisins, Pears, Pecans & Blue Cheese Crumbles Tossed with Champagne Vinaigrette
- ▶ *Choice of Carving Station: Honey Glazed Christmas Ham OR Oven Roasted Tom Turkey
- Rosemary & Garlic Marinated Chicken Breast with a Rich Sauce of Sautéed Mushrooms & Marsala Wine Reduction
- Baked Salmon Filets served over Fresh Lemons, Capers & Artichoke Hearts
- Tri-Color Tortellini tossed with Creamy Alfredo Sauce
- Roasted Garlic Smashed Potatoes
- Seasonal Vegetables
- Dinner Rolls & Butter
- Assorted Cakes & Pies
- Assorted Christmas Cookies
- Coffee, Hot Tea & Decaf

\$38 PER PERSON

ADD A PRIME RIB STATION FOR \$10/PERSON

*A \$75 per Carver and/or Pasta Cook fee will apply for all action stations.

All prices are subject to a 21% service charge and applicable taxes.

Prices are based on a minimum of 40 guests.



holiday BUFFET MENUS

KANSAS STAR SIGNATURE HOLIDAY BUFFET

- ▶ Wild Mushroom Bisque enhanced with Armagnac & Fresh Thyme
- Boston Field Lettuce, Red & Yellow Tomatoes, English Cucumbers & Feta Cheese served with Balsamic Vinaignette
- *Carved Marinated Flank Steak with Three Peppercorn Sauce & Mushroom Demi Glaze
- ▶ Grilled Swordfish topped with Citrus BBQ Butter
- Rosemary & Garlic Marinated Chicken Breast with a Rich Sauce of Sautéed Mushrooms & Marsala Wine Reduction
- Loaded Red Skin Mashed Potatoes with Green Onions & Shredded Cheddar
- Fire Roasted Asparagus & Herb Roasted Cherry Tomatoes
- Dinner Rolls & Butter
- ▶ Holiday Selection of German Style Apple Strudel & Festive Roulade Cakes
- Assorted Cakes & Pies
- Coffee, Hot Tea & Decaf

\$42 PER PERSON

ENHANCEMENTS

▶ Hot Chocolate & Hot Apple Cider Station	\$3/person
▶ Brandied Eggnog	\$3/person
Crudités with Ranch	\$4/person
Domestic Cheese Display with Sliced French Bread & Assorted Crakers	\$6/person
*Alfredo Pasta Station with Spinach, Tomatoes, Red & Green Peppers & Parmesan Cheese	\$5/person
Classic Shrimp Cocktail Poached to Perfection & served with House Made Cocktail Sauce and Fresh Lemon	\$8/person

*A \$75 per Carver and/or Pasta Cook will apply for all action stations.

All prices are subject to a 21% service charge and applicable taxes.

Prices are based on a minimum of 40 guests.



2017 FESTIVE holiday BUFFET

\$30 PER PERSON

CHOOSE 2 ENTRÉES

- ▶ Grilled Smoked Beef Sausage ▶ Fettuccini Alfredo
- Roasted Pork Loin
- Roast Turkey with Dressing
- Sliced Baked Ham
- Juicy Pot Roast

- Parmesan Crusted Tilapia
- Herb Baked Chicken
- **BBQ** Brisket
- Stuffed Shells

- Pasta Primavera
- Mushroom Ravioli
- Baked Lasagna
- Southern Fried Catfish

Slow Roasted Prime Rib as an entrée substitution \$6/person *A \$75 Carver's Fee will also need to be added for this option

CHOOSE 2 SIDES

- Oven Roasted **Red Skin Potatoes**
- ▶ Traditional Mashed Potatoes
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Parsley Potatoes

- Sweet Potatoes
- Loaded Mashed Potatoes
- Green Beans with Bacon & Onion
- Gingered Carrots
- Garlic Infused Broccoli
- Squash Medley
- Vegetable Medley
- Wild Rice Pilaf
- Zucchini and Squash Gratin

ALL BUFFETS INCLUDE:

- Choice of Salad: Mixed Greens, Tossed. or Caesar
- Assorted Desserts Coffee, Tea and Decaf
- Rolls and Butter

UPGRADES

- Additional Entrée (from choices above)
- Slow Roasted Prime Rib as an additional entrée
- Grilled Top Sirloin as an additional entree
- Herb Roasted Salmon as an additional entree
- PREMIUM Holiday Desserts

- \$4/person
- \$10/person
- \$6/person
- \$10/person
- \$3/person

*All prices are subject to a 21% service charge and applicable taxes. Prices are based on a minimum of 40 guests.

