# BANQUET MENU & PRICING







Kansas 🕏 Star

casino ★ hotel ★ event center

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I-35 AT EXIT 33, MULVANE, KS | KansasStarCasino.com

# REFRESHMENT BREAKS

#### **BEVERAGES**

Freshly brewed coffee (reg or decaf)	40.00 / gallon
Fresh chilled orange juice	40.00 / gallon
Fresh chilled lemonade	30.00 / gallon
Freshly brewed iced tea	40.00 / gallon
Fruit punch	25.00 / gallon
Individual assorted juices	3.75 / each
Individual milk or chocolate milk	3.00 / each
Bottled water	2.50 / each
Red Bull	4.50 / each
Soft drinks (Pepsi products)	2.50 / each

#### FROM THE BAKERY

Assorted Danish pastries	26.00 / dozen
Assorted muffins	26.00 / dozen
Cinnamon rolls	30.00 / dozen
Croissants & butters	26.00 / dozen
Fresh baked cookies	21.00 / dozen
Gourmet jumbo cookies	30.00 / dozen
Brownies	26.00 / dozen
Bagels & cream cheese	26.00 / dozen

#### AND MORE...

2.00 / piece
2.00 / each
3.00 / each
3.00 / each
5.00 / each
3.50 / each
36.00 / dozen
4.00 / each
3.00 / each
4.00 / each
3.00 / each
3.00 / box
15.00 / lb



# BREAKFAST SELECTIONS

Continental breakfast prices are based on a minimum of 25 guests and served for 1.5 hours.

#### **CONTINENTAL BREAKFAST** / 13

#### Assorted breakfast baked goods to include:

- House-baked cinnamon rolls
- Fruit Danish, variety of muffins with butter
- Assorted fruit juices
- · Coffee, decaf, tea, water

#### DELUXE CONTINENTAL BREAKFAST / 15

#### Assorted breakfast baked goods to include:

- · Cinnamon rolls, Danish, and muffins with butter
- Assorted cereals with milk
- · Sliced seasonal fresh fruit
- · Coffee, decaf, tea, milk, water
- · Assorted fruit juices

#### FRESH AND NATURAL / 15

#### Assorted breakfast baked goods to include:

- Assorted fruit juices
- Seasonal harvest fresh fruits
- Fruit yogurt with granola topping
- Healthy bran & fruit muffins with butter
- Coffee, decaf, tea, water



# BRUNCH SELECTIONS

Brunch prices are based on a minimum of 50 guests and served for three hours. All brunch selections include coffee, tea, and water.

#### BISTRO BRUNCH / 25

- Assorted chilled fruit juices
- Fresh fruit & imported and domestic cheese display
- Fluffy scrambled eggs
- · Classic eggs Benedict
- Crisp smokehouse bacon
- Seasonal vegetable
- Lyonnaise potatoes
- Assorted breakfast bakeries and butter

#### Choice of one:

- Sliced roast beef with wild mushroom sauce
- Grilled chicken breast a la puttanesca

#### TEXAS STYLE BRUNCH / 30

- Assorted chilled fruit juices
- Assorted fruits display
- Huevos rancheros with black bean relish
- Scrambled eggs with scallion & pico de gallo
- Grilled smoked sausage
- Chicken fried steak with country gravy
- Chicken & caramelized onion quesadillas
- Cottage fried potatoes, creamy ranch pinto beans
- Creamy cornbread muffins
- Assorted breakfast pastries and butter

#### ITALIAN FARE BRUNCH / 35

- Assorted chilled fruit juices
- Imported & domestic cheese display
- Caprese salad

Price per guest.

- Antipasto display Italian meats & marinated vegetables
- Smoked salmon display with assorted bagels
- Chicken breast saltimbocca
- Carved prime rib of beef with horseradish cream
- Seafood primavera on penne pasta
- Chef's choice seasonal vegetable
- Red bliss breakfast potatoes
- Smokehouse bacon & country sausage links
- Apple pancakes & sourdough French toast

As an enhancement, you may add Bloody Marys, Champagne, Mimosas, Bellinis, Screwdrivers or Margaritas for an additional charge of \$8 per person. (Based on 2 per person)



# BREAKFAST BUFFETS

Breakfast buffet prices are based on a minimum of 25 guests and served for 2 hours. All breakfast buffets include coffee, decaffeinated coffee, and tea.

#### **GOOD MORNING** / 15

- Fluffy scrambled eggs
- Crisp bacon, country sausage links, or ham steaks
- Breakfast potatoes
- Assorted breakfast bakeries

#### MULVANE / 17

- Assorted chilled fruit juices
- Sliced fresh fruit display
- Brioche French toast with syrup & whipped butter
- Sausage links
- Fluffy scrambled eggs
- Country breakfast potatoes
- Assorted breakfast pastries

#### FLINT HILLS / 24

- Assorted chilled fruit juices
- Sliced fresh fruit display
- Granola & fruit yogurt
- Fluffy scrambled eggs, breakfast potatoes
- · Sausage links, crisp smokehouse bacon, grilled ham steaks
- Buttermilk biscuits & Southern gravy
- Freshly baked sweet rolls

#### **HEALTHY START** / 23

- Sliced fresh fruit display
- Assorted chilled fruit juices (orange, grapefruit, tomato)
- Bran muffins & whipped butter
- Yogurt & granola parfaits
- Oatmeal & raisins



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# PLATED BREAKFAST ENTRÉES

Breakfast prices are based on a minimum of 25 guests. All breakfast entrées include coffee, decaffeinated coffee, tea, and juice.

#### FRENCH TOAST BREAKFAST / 24

- Thick-sliced, cinnamon-dipped Texas toast
- Warm maple syrup
- Whipped butter
- Bacon or sausage
- Breakfast pastries with butter

#### THE BENEDICT / 26

- Fresh seasonal fruit & berries
- Poached eggs on toasted English muffin
- Canadian bacon
- Hollandaise sauce
- Breakfast potatoes
- Assortment of freshly baked miniature pastries with butter & jam

#### **HEART HEALTHY** / 16

- Scrambled egg beaters
- Steamed broccoli
- Broiled tomato
- Turkey sausage

#### STEAK AND EGGS / 28

- Fresh fruit medlev
- New York steak
- Roasted tomatoes
- · Fluffy scrambled eggs
- Breakfast potatoes
- Assortment of muffins
- Danish pastries and croissants with butter & jam

#### THE AMERICAN BREAKFAST / 24

- Country-fresh scrambled eggs
- Choice of applewood bacon, ham or sausage
- Breakfast potatoes
- Assortment of freshly baked miniature breakfast pastries with butter & jam

#### MOUNTAIN PEAK OMELET / 24

- Berry parfait vanilla yogurt
- House-made granola
- Three-egg omelet with ham, bell peppers, onions, topped with Jack cheese
- Breakfast potatoes
- Assortment of muffins, Danish pastries, and croissants with butter & jam

#### PANCAKE BREAKFAST / 28

- Choice of one: apple streusel pancakes with sugar glaze, blueberry lemon pancakes with whipped cream, or strawberry pancakes with macerated strawberries and whipped cream
- Applewood smoked bacon or sausage



# BREAKFAST ENHANCEMENTS

In addition to breakfast buffets or brunch.

#### **CROISSANTS**

Sausage, egg, cheese	46.00 / dozer
Bacon, egg, cheese	46.00 / dozer
Ham, egg, cheese	46.00 / dozer

#### **BISCUITS**

Sausage	32.00 / dozen
Sausage, egg, cheese	44.00 / dozen
Bacon, egg, cheese	44.00 / dozen
Ham, egg, cheese	44.00 / dozen

#### **OMELETE STATION** / 8

Prepared to order omelets with ham, smoked salmon, mushrooms, tomatoes, green onions, peppers, and cheese

#### **SMOKED SALMON DISPLAY** / 12

Assorted bagels, sliced tomatoes, chopped onion, cream cheese, and caper relish

#### BREAK TO YOUR HEALTH - SMOOTHIE BAR\* / 15

Attendants are ready to prepare your guests an ultimate smoothie, using all natural concoctions. You pick the ingredients:

Fresh fruit, fresh yogurt, ice cream, ice cold milk, fresh juices, whole fruit, assorted granola bars, trail mix, bran muffins, assorted power bars, coffee, decaf

#### \*ATTENDANT REQUIRED

\$50 for attendant per 50 guests, \$100 for attendant per 100 guests



### STAR BREAKS

Themed break prices are based on a minimum of 25 guests and attended for 45 minutes.

#### AFTERNOON DELIGHT / 10

- Assortment of cookies & brownies
- Assorted chocolates
- Freshly brewed coffee, decaffeinated coffee, hot tea, assortment of soft drinks & bottled water

#### MAD HATTER TEA PARTY / 11

- Banana & date nut bread with butter
- Jam
- Assorted miniature sandwiches
- French pastries
- Drunken melon bites
- Selection of herbal and decaffeinated tea

#### THE NIBBLER / 11

- Assorted fresh season sliced fruit
- Banana & date nut bread with butter
- Jam
- Domestic cheese with gourmet flatbread
- Assortment of soft drinks & bottled water

#### ICE CREAM PARLOR / 12

- Ice cream vanilla, chocolate & strawberry
- Strawberry, fudge & butterscotch toppings
- Crushed nuts, whipped cream, rainbow sprinkles, M&M's, crushed OREO® cookies
   & Reese's peanut butter cups
- Root beer floats

#### CANDY STORE / 12

- Gummy bears, Reese's Pieces, M&M's, Swedish Fish, Iollipops, Jolly Ranchers, butterscotch & caramels
- Assortment of soft drinks & bottled water

#### PRESENTATION TIME / 12

- Tortilla chips with spicy cheese sauce
- Mini corn dogs
- Flavored popcorn
- Milk Duds, Junior Mints, Skittles, Peanut M&M's & red licorice
- Assortment of soft drinks & bottled water



### STAR BREAKS

Themed break prices are based on a minimum of 25 guests and attended for 45 minutes.

#### COFFEE SOCIAL / 15

- Traditional Irish coffee
- Parisian coffee with Grand Marnier
- · Café Roma with amaretto
- Viennese coffee with brandy
- Hot mulled cider
- Hot chocolate with marshmallows
- Whipped cream with cinnamon sticks
   & chocolate shavings
- Assorted biscotti

#### **HEALTH BREAKS** / 11

- Assorted whole fresh seasonal fruit
- Granola & energy bars
- Individual yogurts
- Freshly brewed coffee, decaffeinated coffee, hot tea & assortment of soft drinks & bottled water

#### PICK ME UP! / 11

- Assorted energy bars
- Chocolate truffles
- Chocolate-covered espresso beans
- Cookies & Snickers candy bars
- Red Bull, Frappuccino & freshly brewed coffee

#### **MEDITERRANEAN BREAK** / 12

- Hummus
- Tabbouleh cups
- Baba ghanoush
- Roasted red pepper salad
- Marinated olives naan bread & pita chips
- Freshly brewed coffee, decaffeinated coffee, hot tea & assortment of soft drinks & bottled water

#### **CHOCOLATE EXTRAVAGANZA** / 12

- Chocolate truffles
- Chocolate brownies
- Chocolate chip & dark chocolate cookies
- Chocolate-covered pretzels
- Snickers candy bars, Reese's peanut butter cups & Almond Joy candy bars
- Freshly brewed coffee, decaffeinated coffee, hot tea & assortment of soft drinks & bottled water

#### STADIUM SNACKS / 13

- Roasted peanuts
- Jumbo pretzels with yellow mustard
- Assorted bags of chips
- Cracker Jack
- Individual corn dogs
- Tortilla chips with nacho cheese sauce
- Cotton candy
- Assortment of Snapple drinks, soft drinks
   & bottled water



# **BOXED LUNCHES**

Boxed lunches require a minimum of 12 guests with a maximum of two sandwich choices.

#### **ROAST BEEF SANDWICH** / 12

Thinly sliced roast beef, smoked Provolone cheese & horseradish mayo on a po-boy roll

#### **VEGETARIAN WRAP** / 12

Flour tortilla filled with grilled vegetables & boursin cheese

#### ITALIAN HERO / 12

Ham, salami & soprasetta with smoked provolone cheese dressed with lettuce, tomato and Italian vinegar & oil

#### GRILLED CHICKEN CAESAR WRAP / 12

Grilled chicken breast tossed with croutons & Parmesan cheese with romaine lettuce in a flour tortilla

#### **SMOKED TURKEY WRAP** / 12

Smoked turkey with lettuce, tomato & mustard in a whole wheat tortilla

Lunches include condiments, disposable flatware, chilled soft drinks or water & selection of two accompaniments:

- Sun Chips or baked potato chips
- Terra chips-vegetable chips
- Gourmet potato chips
- · Chef's pasta salad
- Potato salad
- Red delicious apple
- Jumbo chocolate chip cookie
- Granola bars



### PLATED LUNCHEONS

Plated lunch prices are based on a minimum of 40 guests. Includes selection of dessert, freshly baked rolls with whipped butter, coffee, tea and water.

#### BONELESS GRILLED BREAST OF CHICKEN / 19

- Sautéed wild mushrooms and shallots
- Lemon butter sauce
- Chef's choice of seasonal vegetables
- Aromatic rice pilaf

#### ARTICHOKE PARMESAN CHICKEN BREAST / 19

- Stuffed breast of chicken with artichokes & tomatoes
- Roasted chicken velouté
- · Oven-roasted herbed potatoes
- · Chef's choice of seasonal vegetables

#### POTATO CRUSTED SALMON / 24

- Yukon mash
- Chef's choice of seasonal vegetables

#### BLACKENED CHICKEN BREAST / 20

Served over fettuccine Alfredo

#### LUNCHEON CUT PRIME RIB, AU JUS (80z) / 24

- Cheddar mashed potatoes
- Fresh asparagus

#### MARINATED FLANK STEAK / 24

- Wild mushroom demi-glace
- Parmesan potatoes
- · Chef's choice of seasonal vegetables

#### **DESSERTS**

- New York-style cheesecake with strawberries
- Carrot cake
- Chocolate cake with chocolate sauce
- Tiramisu
- Apple strudel with fresh whipped cream
- Fruit tart
- White chocolate bread pudding
- Key lime pie



# PLATED LUNCHEON ENHANCEMENTS

#### SALADS

•	FIELD GREEN SALAD Tomatoes, cucumbers, baby corn, shredded carrots	3.00 / person
•	CAESAR SALAD Crisp romaine lettuce, creamy Caesar dressing	3.75 / person
•	SPINACH SALAD Spinach salad, mushrooms, red peppers, blue cheese & balsamic vinaigrette	5.00 / person
•	TOMATO MOZZARELLA  Fresh tomato slices, fresh mozzarella & basil dressing	4.00 / person

#### SOUPS

•	Carrot-Ginger	4.00 / person
•	Tomato Basil Bisque	4.00 / person
•	Roasted Red Pepper	4.00 / person
•	Seafood Chowder	5.00 / person
•	Caramelized Onion	4.00 / person
•	Ham & Bean	4.00 / person
•	Italian Wedding	4.00 / person



# CHILLED PLATED LUNCHES

Plated chilled lunch prices are based on a minimum of 12 guests.

All plated chilled lunches include dessert selection, coffee, decaffeinated coffee, tea and water.

#### CHEF'S SALAD / 15

Julienne of ham & thinly sliced turkey, cheddar & Swiss cheese, chopped egg, bacon, tomato, on a bed of crisp lettuce with choice of dressing

#### **DELI SANDWICH PLATE** / 16

Sliced roast beef, honey cured ham or roasted turkey breast, traditional potato salad, Swiss or American cheese with tomato slice, lettuce, pickle, served on fresh baked bread; garnished with fresh seasonal fruit, mayo & mustard on the side

#### ASIAN CHICKEN SALAD / 16

Breast of chicken, julienne red & green peppers, snow peas, carrots, cabbage, water chestnuts, soba noodles, ginger vinaigrette

#### **HEALTHY TURKEY WRAP** / 16

Shaved turkey, crisp lettuce, ripe tomato, low fat dressing in a whole wheat tortilla, served with fruit garnish

#### STEAK SALAD / 18

Flank steak grilled to perfection; chopped romaine, Roma tomatoes, asparagus, fresh mozzarella & peppercorn dressing

#### **DESSERT SELECTIONS**

- New York style cheesecake with strawberries
- Carrot cake
- Chocolate cake with chocolate sauce
- Tiramisu
- Apple strudel with fresh whipped cream
- Fruit tart
- White chocolate bread pudding
- Key lime pie



# LUNCHEON BUFFETS

Luncheon prices are based on a minimum of 40 guests and served for two hours. All luncheon buffets include coffee, decaffeinated coffee, tea and water.

#### CLASSIC DELI / 21

- Vegetable & cabbage slaw
- Albacore tuna salad
- Baked potato salad
- Roast beef, turkey & ham
- Swiss, pepper jack, cheddar cheeses
- Tomato, purple onion, lettuce, pickles, olives & peppers
- Mayonnaise & Dijon mustard
- Sliced breads & rolls
- Pastry selection of the day

#### CHINESE BUFFET / 22

- Fresh seasonal fruits
- Glass noodle salad
- Crab rangoons with hoisin sauce
- Crispy vegetable egg rolls
- Sweet & sour pork
- Kung pao chicken
- Rainbow fried rice
- Steamed white rice
- Vegetable lo mein
- Pineapple cheesecake, almond cake, fortune cookies

#### **SOUTHERN BUFFET** / 27

- Chicken & sausage gumbo
- Vegetable & cabbage slaw
- Cucumber, tomato, onion salad
- Crispy fried chicken
- Sliced roast beef, au jus
- Maple butter braised whitefish
- Smashed potatoes
- Dirty rice pilaf
- Rolls & biscuits with whipped butter
- Bread pudding, pecan pie

#### THE SIGNATURE LUNCHEON BUFFET / 34

- Mixed baby greens, toy box tomatoes, shaved red onions with chef's selection of two dressings
- Grilled asparagus and cherry tomatoes
- Loaded mashed potatoes with green onion and cheddar cheese
- Sliced Kansas City strip steak
- Country fried catfish, hushpuppies, lemon
- \*Carved tom turkey with gravy, cranberry relish
- Freshly baked dinner rolls with whipped butter
- Apple cobbler, warm bread pudding, and vanilla ice cream

#### TASTE OF TUSCANY / 27

- Caesar salad with garlic croutons
- Antipasto salad
- Four cheese lasagna
- Chicken marsala
- Penne shrimp Alfredo
- Grilled asparagus & roasted peppers
- Zucchini & yellow squash sauté
- Breadsticks with marinara
- Tiramisu, cheesecake & cannolis



# EXECUTIVE LUNCHES

Executive luncheon prices are based on a maximum of 30 guests.

All executive luncheon buffets include coffee, decaffeinated coffee, tea and water.

#### WRAPS ON THE ROLL / 25

- Assorted deli wraps (Select three: roast beef, ham & cheese, sliced turkey, tuna salad, chicken salad, grilled vegetable)
- Creamy macaroni salad
- Mediterranean chopped salad
- Kettle chips
- House-baked cookies & brownies

#### SOUTH OF THE BORDER / 27

- Roasted corn & tomato salad with chilled green beans
- Tossed green salad with pepper jack cheese, crisp tortilla strips
   & southwest ranch dressing
- Black bean & chicken chimichangas
- Grilled fajita station with beef & chicken, including peppers, onions, diced tomatoes & sour cream
- · Guacamole, salsa & warmed flour tortillas
- Mexican tomato rice & refried beans
- Churros

#### LITTLE ITALY / 28

- · Balsamic tomato, basil, Bermuda onion salad
- Caesar salad
- Antipasto salad
- Penne & shrimp Alfredo
- Grilled chicken picatta
- Garlic bread sticks with marinara sauce
- Miniature tiramisu & cannolis

#### TASTE OF THE SOUTH / 35

- Seafood or chicken gumbo with rice
- Marinated black-eyed pea salad
- Southern potato salad
- Grilled chicken with pancetta crawfish cream sauce
- Fried catfish & cucumber rémoulade
- Mississippi meatloaf & mashed potatoes
- Collard greens
- Buttered cornbread
- Pecan pie



# RECEPTION HORS D'OEUVRES

Minimum order of 24 pieces per selection.

#### COLD

<ul> <li>Asparagus wrapped in pr</li> </ul>	rosciutto	2.50 / piece
<ul> <li>Gourmet finger sandwich</li> </ul>	es	2.50 / piece
<ul> <li>Cured ham &amp; cream chee</li> </ul>	ese pinwheels	2.50 / piece
Fire roasted tomato & Bo	oursin cheese tart	2.50 / piece
<ul> <li>Artichoke bottoms with g</li> </ul>	grilled leek Boursin	2.50 / piece
<ul> <li>Wild mushroom tartelette</li> </ul>	e	2.50 / piece
• Tomato basil & mozzarell	la bruschetta	2.50 / piece
• Smoked salmon, sprouts	, Boursin canapé	3.00 / piece
<ul> <li>Baby new spring potatoe</li> </ul>	s with caviar	3.00 / piece
<ul> <li>Fresh oyster shooter with</li> </ul>	house-made Bloody Mary mix	3.50 / piece
Beef tenderloin crostini v	with red pepper mayo	4.00 / piece
• Crab salad on cucumber	round	3.50 / piece
<ul> <li>Melon &amp; prosciutto</li> </ul>		3.50 / piece
<ul> <li>Assorted sushi with wasa</li> </ul>	abi & pickled ginger	4.00 / piece
Shrimp cocktail martini v	with ketel one Bloody Mary cocktail sauce	4.00 / piece
Beef carpaccio on grilled	I crouton with Dijon	4.00 / piece
Mini Fruit Skewer		2.50 / piece

#### HOT

•	Meatballs: BBQ, Swedish or Italian	3.00 / piece
•	Chicken tender or wing (fried)	3.00 / piece
•	Assorted mini pizzas	3.00 / piece
•	Pot stickers	3.00 / piece
•	Chipotle chicken & jack cheese quesadilla wedge	3.00 / piece
•	Creole-spiced chicken brochettes	3.00 / piece
•	Assorted mini quiche	3.00 / piece
•	Blue crab & Roquefort stuffed mushroom cap	3.50 / piece
•	Petite lump crab cakes with sweet chili aïoli	3.50 / piece
•	Mini beef Wellington with périgoardine sauce	3.50 / piece
•	Egg rolls with sweet & sour sauce	3.50 / piece
•	Crabmeat stuffed mushroom cap	3.50 / piece
•	Scallops wrapped in bacon	3.50 / piece
•	Spanakopita	3.50 / piece
•	Grilled spice rubbed lamb lollipops	5.00 / piece
•	Coconut crusted shrimp with mango sauce	4.00 / piece
•	Asparagus wrapped in phyllo with asiago	3.50 / piece



# CARVING STATIONS

Includes appropriate condiments and freshly baked rolls with whipped butter. Carving station prices are based on a minimum of 50 guests and served for two hours. \$75 Chef/Attendant carving fee.

#### WHOLE ROASTED TURKEY / 200

With cranberry chutney & pesto mayonnaise (approximately 50 servings)

#### SMOKED PIT HAM / 200

Served with maple glaze & country mustard (approximately 50 servings)

#### BAKED SALMON / 300

En croûte with lemon dill aïoli (approximately 25 servings)

#### GRILLED SAFFRON RUBBED PORK LOIN / 250

Sweet chili aïoli (approximately 30 servings)

#### BEEF TENDERLOIN / 400

Herb garlic crusted loin served with bearnaise sauce (approximately 30 servings)

#### PRIME RIB / 450

Served with traditional accompaniments (approximately 50 servings)

#### PEPPERED NEW YORK STRIP LOIN / 475

With Madagascar green peppercorn sauce (approximately 50 servings)

#### STEAMSHIP ROUND OF BEEF / 500

With creamed horseradish, au jus & whole grain mustard (approximately 150 servings)



# RECEPTION DISPLAYS

#### RECEPTION DISPLAYS

- Assortment of fresh raw vegetables
   \$75.00 (serves up to 35) or \$125.00 (serves up to 80)
- Imported and domestic cheeses with assorted gourmet crackers \$95.00 (serves up to 35) or \$135.00 (serves up to 80)
- Seasonal melons, tropical fruit & berries
   \$75.00 (serves up to 35) or \$125.00 (serves up to 80)
- Charcuterie thinly sliced Italian meats, cheeses, Italian bread, crackers, olives & grapes \$200.00 (serves up to 50)

#### SEAFOOD DISPLAYS / 16

1 HOUR

Iced selections of Atlantic favorites including: Jumbo shrimp, oyster half shells, lobster tail medallions, crab claws and marinated mussels with cocktail sauce and lemon wedges

#### BAKED POTATO BAR / 8.50

Jumbo Idaho baked potatoes with shredded cheese, bacon bits, sour cream, diced green onions, black olives, diced red pepper, and chopped jalapeño

#### GOURMET CHEESE OFFERINGS DOMESTIC / 7

Selection of cheddar, Boursin, Swiss, pepper jack, Provolone, & goat cheese, accompanied by fruit garnish, berries & English water crackers



# PLATED DINNERS

Plated dinner prices are based on a minimum of 40 guests. All dinners are served with freshly baked rolls with whipped butter, coffee, decaf, tea and selection of dessert.

#### CHICKEN BREAST PICCATA / 24

- Served over choice of fettuccine Alfredo, wild rice pilaf, or chef's potato
- Steamed baby vegetables

### GRILLED BREAST OF CHICKEN TOPPED WITH SAUTÉED SHRIMP / 26

- · Herbed chicken jus lié
- Seasonal baby vegetables
- Selection of starch

#### CHICKEN PORTOBELLO / 26

- Breast of chicken filled with portobello mushrooms, basil, garlic & caramelized onions
- · Choice of starch
- Chef's choice seasonal vegetables

#### BAKED FRESH ATLANTIC SALMON / 29

- With lemon-caper beurre blanc
- Choice of starch
- Chef's choice seasonal vegetables

#### ROAST PRIME RIB OF BEEF AU JUS (120z) / 30

- Seasonal baby vegetables
- Selection of starch



### PLATED DINNERS

Plated dinner prices are based on a minimum of 40 guests. All dinners are served with freshly baked rolls with whipped butter, coffee, decaf, tea and selection of dessert.

#### KANSAS GRASS FED NEW YORK STRIP (120z) / 31

- Red wine reduction
- Chef's choice seasonal vegetables
- · Choice of starch

#### RIBEYE STEAK (120z) / 36

- Served with garlic mushrooms
- Chef's choice seasonal vegetables
- Choice of starch

#### BACON-WRAPPED FILET MIGNON (70z) / 37

- Roasted pepper tapenade
- Chef's choice seasonal vegetables
- · Choice of starch

#### SEAFOOD TRIO / 41

- Crab cakes, seared salmon, & grilled shrimp
- Chef's choice seasonal vegetables
- Choice of starch

### FILET MIGNON (60z) & JUMBO SHRIMP (2) IN A SCAMPI SAUCE / 43

- Chef's choice seasonal vegetables
- · Choice of starch

### TWIN TOURNEDOS OF BEEF WITH LOBSTER MEDALLIONS / 49

- · Loaded mashed potato
- Asparagus & pear tomato sautée



# PLATED DINNERS

#### SELECTIONS OF STARCHES

- Yukon Gold mashed
- Mashed red bliss
- Pasta Alfredo
- Roasted herb potatoes
   Herbed couscous
- Fingerling potatoes
- Aromatic rice pilaf

- Five grain wild rice
- Goat cheese & chive mashed potatoes
- Parmesan whipped potato
- Twice-baked cheddar potato (add \$1.00)
- Melted leak & potato gratin (add \$1.00)

#### **APPETIZERS**

#### ASPARAGUS STRUDEL / 7

With sweet corn velouté

#### CHILLED JUMBO SHRIMP COCKTAIL / 9

- Succulent large shrimp
- Served chilled with cocktail & rémoulade sauces

#### PORTOBELLO MUSHROOMS / 9

Stuffed with crab meat

#### LUMP CRAB CAKES / 10

Golden cakes served with our balsamic glazed peppers

#### PAN SEARED SEA SCALLOPS / 10

With roasted corn succotash.

#### **DESSERTS**

- New York style cheesecake with strawberries
- Carrot cake
- Chocolate cake with chocolate sauce
- Tiramisu
- Apple strudel with fresh whipped cream
- Fruit tart
- White chocolate bread pudding
- Key lime pie



# PLATED DINNER ENHANCEMENTS

In addition to plated dinners.

#### SOUPS

•	Seafood chowder	6.00
•	Classic potato & leek	5.00
•	Shrimp bisque	6.00
•	Tomato basil bisque	5.00
•	Caramelized onion	4.00
•	Broccoli & cheddar	4.00
•	Italian wedding	5.00

#### SALADS

•	CAESAR SALAD with Parmesan croutons	5.00
•	BABY FIELD GREENS SALAD with tomatoes, cucumber, shredded carrots with choice of dressing	5.00
•	ICEBERG WEDGE with sliced tomatoes, crumbled bacon, pecorino cheese, & buttermilk ranch dressing	5.00
•	FRESH SPINACH LEAVES with mushrooms, roasted red pepper, blue cheese, balsamic vinaigrette	5.00
•	HYDRO BUTTER BIBB LETTUCE with sun-dried cranberries, yellow peppers, tomatoes & citrus vinaigrette	6.00



# DINNER BUFFET & RECEPTIONS

Dinner buffet prices are based on a minimum of 50 guests and served for two hours. All dinner buffets are served with freshly baked rolls with whipped butter, coffee, decaffeinated coffee, tea and water.

#### KANSAS PICNIC / 30

- Macaroni salad
- Seasonal fruit
- Homestyle coleslaw
- Grilled franks & sausage
- Burgers & chicken breasts
- Garnishes & condiments
- Roasted potato wedges
- Southern baked beans
- Corn cobbettes with sweet butter
- Strawberry shortcake, apple pie, brownies & cookies

#### THE CLASSIC BUFFET / 36

- Soup du jour
- Tossed garden salad with assorted dressings
- Bowtie pasta salad
- Fresh seasonal fruit
- \*Roast prime rib of beef au jus (carved by chef) with horseradish sauce
- Seared breast of chicken filled with fontina cheese & fresh herbs
- Baked fish with hush puppies
- Oven roasted potatoes
- Fresh harvest vegetables
- Assorted desserts

#### WEST COAST BUFFET / 32

- Soup du jour
- Spinach salad with mushrooms, tomatoes, eggs & bacon dressing
- Chilled pasta salad, grilled vegetables,& basil vinaigrette
- Pan seared chicken, artichoke hearts
   & tomatoes
- Oven roasted salmon, basil, capers, citrus cream sauce
- Buttered french green beans
- California dessert assortment

#### A WALK THROUGH ITALY / 38

- Vegetable minestrone
- · Fresh tomatoes and mozzarella salad
- Classic Caesar salad with anchovy dressing
- Sausage & ricotta lasagna
- Chicken Parmesan with marinara
- Sweet Italian sausage & peppers
- Linguine with white clam sauce
- Sautéed Italian vegetables
- Garlic bread
- Tiramisu & Amaretto cake



Price per guest.

# DINNER BUFFET & RECEPTIONS

Dinner buffet prices are based on a minimum of 50 guests and served for two hours. All dinner buffets are served with freshly baked rolls with whipped butter, coffee, decaffeinated coffee, tea and water.

#### THE TOP SHELF / 48

- Assorted petite fresh vegetables with Boursin dip
- Selection of sliced fresh fruit
- Assorted imported & domestic cheese board
- Classic Maryland style crab cakes
- Bacon wrapped scallops
- BBQ shrimp
- \*Carved tenderloin of beef with peppercorn demi
- Farfalle with herb chicken in vodka sauce
- Bountiful display of assorted desserts to include:
   Cheesecake, fruit pies, brownies, blondies, assorted cookies & cakes

#### THE MELTING POT / 52

- \*Carved baron of beef & roasted turkey with assorted rolls & condiments
- Bacon & cheddar potato skins with sour cream & chives
- Asian spring rolls with sweet & sour sauce
- Crab stuffed mushroom caps
- BBQ smoked sausage
- Crispy chicken strips with ranch dip
- Prosciutto wrapped hearts of palm
- Assorted mini quiche
- Assorted fresh vegetables with artichoke dip
- Fresh seasonal fruit
- Display of pies, cakes & mousse



# TASTE OF THE WORLD

Taste of the world enhancement prices are based on a minimum of 50 guests and served for 2 hours.

#### **ENHANCEMENTS FOR RECEPTIONS OR DINNER BUFFETS**

#### MEXICAN STATION / 10

- Mini tequila chicken burritos with black bean salsa
- · Grilled shrimp quesadillas, sweet corn & avocado relish
- Mini pork tamales in spicy adobo sauce

#### PASTA STATION / 10\*

ADD CHICKEN / 4 ADD SHRIMP / 7

- Tortellini, penne, bowtie pastas
- · Marinara, pesto, and Alfredo sauces

#### ASIAN STATION / 13

- Crispy coconut shrimp with mango sauce
- Pork and vegetable egg rolls with sweet soy & plum dip
- Beef sate with spicy peanut dipping sauce

#### AROUND THE WORLD DESSERT STATION / 16

- Margarita cheesecake with raspberry tequila coulis
- Key lime pie with vanilla scented whipped cream
- Mini chocolate dome cakes
- White chocolate mousse
- Variety of delicate petit fours & truffles



# CASH & HOSTED BAR SELECTIONS

#### PREFERRED LIQUOR

Seagrams VO, Jack Daniel's, Dewar's White Label, Smirnoff, Beefeater, Bacardi Silver, Jose Cuervo Gold, Captain Morgan

#### PREMIUM LIQUOR

Gentleman Jack, Crown Royal Blend, Chivas Regal, Grey Goose, Tanqueray, Patron Silver

#### **HOSTED & CASH BAR**

\$75 per bartender fee will apply. Price per drink or bottle.

	HOSTED BAR	CASH BAR
Preferred liquor	7.00	8.00
Premium liquor	8.00	9.00
Imported beer	4.75	5.00
Domestic beer	4.50	4.75
House wines & champagne	5.50	5.75
Soft drinks	2.50	3.00
Bottled water	2.50	3.00
Domestic keg beer	250	N/A

#### **COCKTAILS BY THE HOUR**

Price per guest.

#### PREFERRED BAR

(Freierred Liquor, nouse wines, domestic & imported beer)	
Initial hour	17.00
Fach additional hour	9.00

#### PREMIUM BAR

(Freierred and Freimum Liquor, nouse wines, domestic & imported beer)	
Initial hour	19.00
Each additional hour	10.00



# FOOD & BEVERAGE POLICIES

No food and beverage will be permitted into the Kansas Star Event Center from outside premises.

Detailed, written food and beverage requirements for each event must be received by the Kansas Star Event Center thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to event. A twenty-one percent (21%) service charge and current Kansas state sales tax will be added to all applicable charges. Tax exempt organizations must furnish a valid certificate of exemption to KSC thirty (30) days prior to event.

The Kansas Star Event Center reserves the right to apply meeting room rental and room set up labor charges.

#### **GUARANTEE**

The guaranteed number of attendants may be increased or decreased up to fifteen (15) days prior to Event.

The Kansas Star Event Center catering department must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed ten percent (10%) of the guaranteed attendance, additional labor charges my apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance.

#### **FUNCTION IS... GUARANTEE IS DUE...**

Monday Wednesday by 12:00pm Thursday by 12:00pm Tuesday Wednesday Friday by 12:00pm Thursday Monday by 12:00pm Friday Tuesday by 12:00pm Saturday Wednesday by 12:00pm Wednesday by 12:00pm Sunday

#### INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours: guarantee increases over 10% of the original guarantee received 48 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, and bottled drinks ordered on a consumption basis) shall incur a 15% price increase.



# FOOD & BEVERAGE POLICIES

#### LABOR FEES

- \$75.00 bartender fee will apply per bartender
- \$75.00 labor fee will apply per chef attendant requested.
- Notification of service charge and tax ++= plus tax and service charge.

#### NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

#### SPECIAL MEALS

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven (7) days in advance." Fresh" style meals are available, pricing as follows:

Breakfast 50.00 / person Lunch 70.00 / person Dinner 100.00 / person

#### SPECIAL DIETS

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquets culinary team can accommodate the following common food allergies and intolerances:

- Wheat free / gluten free
- Kosher / halal
- Dairy free / lactose intolerant Heart healthy
- Vegetarian / semi-vegetarian V
- Vegan VG

#### **ADDITIONAL CHARGES**

- 1. For plated menus served as a buffet, a surcharge of \$7.00 per person will apply for all functions 25 persons or more.
- 2. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$5.00 per person will apply for guarantees between 30 and 99 guests.
- 3. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$7.00 per person will apply for guarantees between 10 and 29 guests.
- 4. For plated menus served with multiple entrée choices, the following guidelines apply: all guests must be served the same starter and dessert course; the highest menu price will apply for all selections; guarantee of each entrée selection is due to catering manager at least 3 business days prior to event; guest entrée selection must be identified on place card provided by host.
- 5. Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.



# FOOD & BEVERAGE POLICIES

#### **GENERAL TERMS**

All reservations and agreements are made upon, and are subject to, the rules and regulations of the Kansas Star Event Center and the following conditions:

- 1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
- 2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
- 3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
- 4. Alcoholic beverages of any kind will not be permitted to be brought in by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the Kansas Star Event Center. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Kansas state law further prohibits the removal of alcoholic beverages purchased by the Kansas Star Event Center for client consumption.
- 5. Prices printed and products listed are subject to change without notice.
- 6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Kansas Star Event Center, in which event a deposit should be paid at the time of signing the contract. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
- 7. The banquet event order (BEO) is the governing document for all goods and services order by the client. Client's signature on said BEO represents and agreement and approval for the goods and services represented on the BEO. All banquet checks presented prior to final billing are subject to an audit and may vary from final invoiced banquet checks.

