



refreshments

BEVERAGES

Freshly Brewed Coffee (Reg or Decaf)	\$40.00 per gallon
Fresh Chilled Orange Juice	\$40.00 per gallon
Fresh Chilled Lemonade	\$30.00 per gallon
Fresh Watermelon Juice (Seasonal)	\$35.00 per gallon
Freshly Brewed Iced Tea	\$40.00 per gallon
Fruit Punch	\$25.00 per 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 (Coca Cola Products)	\$2.50 each

FROM THE BAKERY

Assorted Danish Pastries	\$26.00 per dozen	Fresh Baked Cookies	\$21.00 per dozer
Assorted Muffins	\$26.00 per dozen	Gourmet Jumbo Cookies	\$30.00 per dozer
Cinnamon Rolls	\$30.00 per dozen	Brownies	\$26.00 per dozer
Croissants & Butters	\$26.00 per dozen	Bagels & Cream Cheese	\$26.00 per dozer

AND MORE			
Whole Fresh Piece of Fruit	\$2.00 per piece	▶ King Size Candy Bars	\$4.00 each
Granola Bars	\$2.00 each	Individual Bag Potato Chips & Pretzels	\$3.00 each
Fruit Yogurt	\$3.00 each	Soft Pretzels with Mustard	\$4.00 each
Seasonal Sliced Fresh Fruit Tray	\$3.00 per person	Tortilla Chips & Salsa	\$3.00 per person
Domestic Cheese Tray	\$4.00 per person	Mixed Nuts	\$15.00 per pound
Ice Cream Bars	\$3.50 each	Popped Popcorn with Butter	\$3.00 per box
Chocolate Dipped Strawberries	\$36.00 per dozen		



continental BREAKFAST SELECTIONS

Continental breakfast prices are based on a minimum of 20 guests and served for two hours.

CONTINENTAL BREAKFAST

Assorted Breakfast Baked Goods to Include:

- ▶ House-baked Cinnamon Rolls
- Fruit Danish, Variety of Muffins
- Assorted Fruit Juices
- Fruit Preserves & Butter
- Coffee, Decaf, Tea, Water

\$11 PER PERSON

DELUXE CONTINENTAL BREAKFAST

Assorted Breakfast Baked Goods to Include:

- Cinnamon Rolls, Danish, Muffins
- Assorted Cereals
- Sliced Seasonal Fresh Fruit
- Fruit Preserves & Butter
- Coffee, Decaf, Tea, Milk, Water
- Assorted Fruit Juices

\$13 PER PERSON

FRESH AND NATURAL

Assorted Breakfast Baked Goods to Include:

- Assorted Fruit Juices
- Seasonal Harvest Fresh Fruits
- Fruit Yogurt with Granola Topping
- ▶ Healthy Bran & Fruit Muffins
- Fruit Preserves
- Coffee, Decaf, Tea, Water

\$15 PER PERSON



breakfast BUFFETS

Breakfast buffet prices are based on a minimum of 30 guests and served for two hours.

All breakfast buffets include coffee, decaffeinated coffee, and tea.

GOOD MORNING

- Fluffy Scrambled Eggs
- Crisp Bacon Strips, Country Sausage or Ham Steak
- ▶ Breakfast Potatoes
- Basket of Bakeries

\$15 PER PERSON

MULVANE

- Assorted Chilled Fruit Juices
- ▶ Sliced Fresh Fruit Display
- Brioche French Toast with Syrup & Whipped Butter
- Sausage Patties, Sliced Ham Steaks
- ▶ Fluffy Scrambled Eggs
- Country Breakfast Potatoes
- ▶ Assorted Breakfast Bakeries
- Gravy & Biscuits

\$19 PER PERSON

FLINT HILLS

- 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

\$20 PER PERSON

HEALTHY START

- Sliced Fresh Fruit Display
- Assorted Chilled Fruit Juices (Orange, Grapefruit, Tomato)
- **▶** Bran Muffins
- Yogurt & Granola Parfaits
- Oatmeal & Raisins
- Cholesterol-free Egg Beaters with Vegetables
- Turkey Sausage
- ▶ Tomatoes Provencal
- Multigrain Pancakes with Light Syrup

\$22 PER PERSON



plated BREAKFAST ENTRÉES

Breakfast prices are based on a minimum of 25 guests and served for two hours.

All breakfast entrées include coffee, decaffeinated coffee, tea, and juice.

QUICK START

- ▶ Kansas French Toast
- ▶ Choice of Bacon or Sausage
- Maple Syrup & Whipped Butter
- Seasonal Fruit Garnish

\$12 PER PERSON

HEART HEALTHY

- Scrambled Egg Beaters
- Steamed Broccoli
- Broiled Tomato
- Chicken Sausage

\$16 PER PERSON

THE BENNY

- Eggs Benedict Two Poached Eggs, Canadian Bacon on English Muffins, crowned with Hollandaise Sauce
- ▶ Breakfast Potatoes
- Basket of Assorted Bakeries

\$18 PER PERSON

STEAK AND EGGS

- Broiled N.Y. Strip
- Scrambled Eggs
- Breakfast Potatoes
- Basket of Assorted Bakeries

\$24 PER PERSON



breakfast ENHANCEMENTS

In addition to breakfast buffets or brunch

CROISSANTS

Sausage, Egg, Cheese
 Bacon, Egg, Cheese
 Ham, Egg, Cheese
 \$46.00 per dozen
 \$46.00 per dozen
 \$46.00 per dozen

BISCUITS

▶ Sausage\$32.00 per dozen▶ Sausage, Egg, Cheese\$44.00 per dozen▶ Bacon, Egg, Cheese\$44.00 per dozen▶ Ham, Egg, Cheese\$44.00 per dozen

OMELET STATION**

Prepared to Order Omelets with Ham, Smoked Salmon, Mushrooms, Tomatoes, Onions, Peppers, and Cheese

\$8 PER PERSON

OAK SMOKED SALMON DISPLAY

Toasted Bagels, Multigrain Breads, Cream Cheese, and Caper Relish

\$12 PER PERSON

BREAK TO YOUR HEALTH - SMOOTHIE BAR**

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

\$15 PER PERSON (2 HOURS)

**ATTENDANT REQUIRED

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



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

- Assorted Chilled Fruit Juices
- Fresh Fruit & Imported and Domestic Cheese Display
- Fluffy Scrambled Eggs
- Classic Eggs Benedict
- Crisp Smokehouse Bacon
- Seasonal Vegetable du Chef
- Lyonnaise Potatoes
- Assorted Breakfast Bakeries with Butter & Preserves

Choice of one:

- Sliced Roast Beef with Wild Mushroom Sauce
- Grilled Chicken Breast a la Puttanesca

\$25 PER PERSON

TEXAS STYLE BRUNCH

- Assorted Chilled Fruit Juices
- Assorted Fruits Display
- Huevos Rancheros with Black Bean Relish
- Scrambled Eggs with Scallion & Pico de Gallo
- Grilled Smoked Sausage, Thick Sliced Canadian Bacon
- Chicken Fried Steak with Country Gravy
- Chicken & Caramelized
 Onion Quesadillas
- Cottage Fried Potatoes, Creamy Ranch Pinto Beans
- Fresh Corn Tortillas & Sweet Cornbread Muffins
- Assorted Breakfast Bakeries with Butter & Preserves

\$30 PER PERSON

ITALIAN FARE BRUNCH

- Assorted Chilled Fruit Juices
- Imported & Domestic Cheese Display
- Mozzarella, Tomato & Basil Salad
- Antipasto Display Italian Meat
 & Marinated Vegetables
- Smoked Salmon Display
- ▶ Chicken Breast Saltimbocca
- Carved Prime Rib of Beef with Horseradish Cream
- Seafood Primavera on Penne Pasta
- ▶ Chef's Choice Vegetable
- ▶ Red Bliss Breakfast Potatoes
- Smokehouse Bacon, Country Sausage Links & Grilled Ham Steak
- Apple Pancakes & Kansas French Toast
- Chef's Pilaf Blend

\$35 PER PERSON

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)



themed AM BREAKS

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

THE HEALTHY STARTER

- Fresh Sliced Seasonal Melons & Berries
- Low Fat Assorted Yogurts with Granola & Berry Compote
- Fresh Assortment of Whole Fresh Fruit
- Selection of Juices& Bottled Water

\$10 PER PERSON

BAGEL MANIA

- Fresh Sliced Seasonal Fruit & Berries
- Assorted Bagels to include: Onion, Blueberry, Plain, Everything & Cinnamon Raisin
- Strawberry, Blueberry, Chive or Plain Cream Cheese
- Crisp Bagel Chips with Fresh Hummus
- Served with Whipped Butter, Assorted Marmalade & Jams
- Selection of Juices & Bottled Water

\$10 PER PERSON

POWER JUICE & SMOOTHIE BLENDS

- Create your own Vegetable & Fruit Juice Smoothie
- Selection of Fresh Seasonal Fruits, Berries & Vegetables
- Throw in a Shot of Red Bull or Protein Powder for an Eye Opening Jolt

\$12 PER PERSON

THE HANGOVER

- Virgin Bloody Marys & Screwdrivers
 & Lots of Bottled Water
- Fresh Fruit with Yogurt Dip
- Sausage Biscuits & Mini Cheeseburgers
- ▶ Skillet Fried Hash Browns
- Assorted Breakfast Bakeries

\$16 PER PERSON





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

\$12 EACH

ROAST BEEF SANDWICH -

Thinly Sliced Roast Beef, Smoked Provolone Cheese & Horseradish Mayo on a Po-Boy Roll

VEGETARIAN WRAP -

Flour Tortilla Filled with Grilled Vegetables & Boursin Cheese

ITALIAN HERO -

Ham, Salami & Soprasetta with Smoked Provolone Cheese Dressed with Lettuce, Tomato and Italian Vinegar & Oil

GRILLED CHICKEN CAESAR WRAP -

Grilled Chicken Breast Tossed with Croutons & Parmesan Cheese in a Flour Tortilla

▶ SMOKED TURKEY WRAP -

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 or Banana
- Fruit Salad
- 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

- ▶ Sautéed Wild Mushrooms and Shallots
- Lemon Butter Sauce
- ▶ Chef's Choice of Seasonal Vegetables
- ▶ Aromatic Rice Pilaf

\$17 PER PERSON

GRILLED SALMON WITH TERIYAKI GLAZE

- Yukon Mash & Asian Slaw
- ▶ Chef's Choice of Seasonal Vegetables

\$21 PER PERSON

ARTICHOKE PARMESAN CHICKEN BREAST

- Stuffed Breast of Chicken with Artichokes & Tomatoes
- ▶ Roasted Chicken Veloute
- Oven Roasted Herbed Potatoes
- ▶ Chef's Choice of Seasonal Vegetables

\$19 PER PERSON

BLACKENED CHICKEN BREAST

Served over Fettuccine Alfredo

\$20 PER PERSON



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.

LUNCHEON CUT PRIME RIB, AU JUS (8oz)

- ▶ Twice Baked Cheddar Potatoes
- Fresh Asparagus

\$24 PER PERSON

DESSERTS

- New York Style Cheesecake with Strawberries
- Carrot Cake
- ▶ Chocolate Cake with Chocolate Sauce
- Tiramisu

MARINATED FLANK STEAK

- Wild Mushroom Demi-Glacé
- Parmesan Potatoes
- ▶ Chef's Choice of Seasonal Vegetables

\$24 PER PERSON

- ▶ Key Lime Pie
- ▶ Apple Strudel with Fresh Whipped Cream
- Fruit Tart
- White Chocolate Bread Pudding

ADDITIONAL LUNCH ENHANCEMENTS

SALADS

- FIELD GREEN SALAD \$3.00 per person
 Tomatoes, Cucumbers, Baby Corn, Shredded Carrots
- CAESAR SALAD \$3.75 per person Crisp Romaine Lettuce, Creamy Caesar Dressing
- ▶ SPINACH SALAD \$5.00 per person Spinach Leaves, Tomatoes, Mandarin Orange Sections, Sweet Red Onion Vinaigrette
- ► TOMATO MOZZARELLA \$4.00 per person Fresh Tomato Slices, Fresh Mozzarella & Basil Dressing

SOUPS

CARROT-GINGER	\$4.00 per person
TOMATO BASIL BISQUE	\$4.00 per person
ROASTED RED PEPPER	\$4.00 per person
SEAFOOD CHOWDER	\$5.00 per person
CARAMELIZED ONION	\$4.00 per person
HAM & BEAN	\$4.00 per person
ITALIAN WEDDING	\$4.00 per person



chilled LUNCHES - PLATED

Plated chilled lunch prices are based on a minimum of 12 guests and served for one hour.

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

CHEF'S SALAD - \$15 PER PERSON

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 PER PERSON

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 PER PERSON

Breast of Chicken, Julienne Red & Green Peppers, Snow Peas, Carrots, Cabbage, Water Chestnuts, Asian Soba Noodles, Ginger Vinaigrette

► HEALTHY TURKEY WRAP - \$16 PER PERSON

Shaved Turkey, Crisp Lettuce, Ripe Tomato, Low Fat Dressing in a Whole Wheat Tortilla, served with Fruit Garnish

▶ STEAK SALAD - \$18 PER PERSON

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

- Key Lime Pie
- Apple Strudel with Fresh Whipped Cream
- Fruit Tart
- White Chocolate Bread Pudding



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

- 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

\$21 PER PERSON

CHINESE BUFFET

- 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 Cheese Cake, Almond Cake, Fortune Cookies

\$22 PER PERSON

SOUTHERN BUFFET

- ▶ Chicken & Sausage Gumbo
- Vegetable & Cabbage Slaw
- Cucumber, Tomato, Onion Salad
- Crispy Fried Chicken
- ▶ Sliced Roast Beef Au Jus
- Maple Butter Braised Whitefish
- Smashed Potatoes
- ▶ Baked Mac & Cheese
- ▶ Rolls & Biscuits with Whipped Butter
- ▶ Bread Pudding, Pecan Pie

\$24 PER PERSON

THE SIGNATURE LUNCHEON BUFFET

- 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
- ▶ Herb Roasted Salmon, Citrus Emulsion
- *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

- 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

\$27 PER PERSON

\$34 PER PERSON

All prices are subject to a 21% service charge and applicable taxes. *\$75 Chef/Attendant carving fee.





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

- 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

\$25 PER PERSON

LITTLE ITALY

- 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

\$28 PER PERSON

SOUTH OF THE BORDER

- 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

\$27 PER PERSON

TASTE OF THE SOUTH

- Seafood or Chicken Gumbo with Rice
- Marinated Black Eyed Pea Salad
- Southern Potato Salad
- Grilled Chicken with Pancetta Crawfish Cream Sauce
- Fried Catfish & Cucumber Remoulade
- Mississippi Meatloaf & Mashed Potatoes
- Collard Greens
- Buttered Cornbread
- Pecan Pie

\$35 PER PERSON



themed PM BREAKS

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

CANDY BAR EXTRAVAGANZA

- ▶ Assorted Candy Bars
- Chocolate Covered Peanuts
- Coffee & Decaf
- Bottled Water

\$8 PER PERSON

SUPER SUNDAE

- ▶ Vanilla & Chocolate Ice Cream
- Assorted Toppings Including: Crushed Peanuts, Caramel & Pineapple Toppings, M&M's, Heath Bar, Chocolate & Caramel Syrup, Whipped Cream & Cherries
- Coffee & Decaf
- Bottled Water

\$11 PER PERSON

MILK AND COOKIES

- Fresh Jumbo Chocolate Chip & Oatmeal Raisin Cookies
- Brownies
- Chilled Milk
- Sodas, Coffee & Decaf

\$7 PER PERSON

GAME DAY

- Fresh Popcorn
- ▶ Hot Jumbo Pretzels with Cheese Sauce
- Sea Salted Peanuts
- Assorted Candy Bars
- Miniature Hot Dogs & Condiments
- Assorted Soft Drinks & Bottled Water

\$13 PER PERSON



reception HORS D'OEUVRES

COLD Minimum order of 24 pieces per selection.

Asparagus Wrapped in Prosciutto	\$2.50 per piece
Gourmet Finger Sandwiches	\$2.50 per piece
Cured Ham & Cream Cheese Pinwheels	\$2.50 per piece
Fire Roasted Tomato & Boursin Cheese Tart	\$2.50 per piece
Artichoke Bottoms with Grilled Leek Boursin	\$2.50 per piece
▶ Wild Mushroom Tartelette	\$2.50 per piece
Tomato Basil & Mozzarella Bruschetta	\$2.50 per piece
Smoked Salmon, Sprouts, Boursin Canapé	\$3.00 per piece
Spring Potato with Caviar	\$3.00 per piece
Fresh Oyster Shooter with House Made Bloody Mary Mix on the Half Shell	\$3.50 per piece
▶ Beef Tenderloin Crostini with Yellow Pepper Mayo	\$3.50 per piece
Crab Salad on Cucumber Round	\$3.50 per piece
Melon & Prosciutto	\$3.50 per piece
Assorted Sushi with Wasabi & Pickled Ginger	\$4.00 per piece
Shrimp Cocktail Martini with Ketel One Bloody Mary Cocktail Sauce	\$4.00 per piece
▶ Beef Carpaccio on Grilled Crouton with Dijon	\$4.00 per piece



reception HORS D'OEUVRES

HOT Minimum order of 24 pieces per selection.

Meatballs: BBQ, Swedish or Italian	\$3.00 per piece
Chicken Fingers (Fried)	\$3.00 per piece
Assorted Mini Pizzas	\$3.00 per piece
▶ Pot Stickers	\$3.00 per piece
▶ Chipotle Chicken & Jack Cheese Quesadilla Wedge	\$3.00 per piece
Creole Spiced Chicken & Brochettes	\$3.00 per piece
Assorted Mini Quiche	\$3.00 per piece
▶ Blue Crab & Roquefort Stuffed Mushroom Cap	\$3.50 per piece
▶ Petite Lump Crab Cakes with Sweet Chili Aioli	\$3.50 per piece
Mini Beef Wellington	\$3.50 per piece
▶ Egg Rolls with Sweet & Sour Sauce	\$3.50 per piece
Crabmeat Stuffed Mushroom Cap	\$3.50 per piece
Scallops Wrapped in Bacon	\$3.50 per piece
Assorted Dim Sum in Bamboo Steamer	\$3.50 per piece
▶ Spanakopita	\$3.50 per piece
Grilled Spice Rubbed Lamb Lollipops	\$4.00 per piece
Coconut Crusted Shrimp with Mango Sauce	\$4.00 per 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 \$200 En Croute with Lemon Dill Aioli (Approximately 25 servings)
- ► GRILLED SAFFRON RUBBED PORK LOIN \$250

 Sweet Chili Aioli
 (Approximately 30 servings)

- ▶ BEEF TENDERLOIN \$400
 Herb Garlic Crusted Loin Served with Bernaise 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 Grilled & Fresh Crudité
 \$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)

BAKED POTATO BAR

Jumbo Idaho Baked Potatoes with Shredded Cheese, Bacon Bits, Sour Cream, Diced Green Onions, Black Olives, Diced Red Pepper, and Chopped Jalapeno.

\$8.50 PER PERSON

SEAFOOD DISPLAYS

▶ Iced Selections of Atlantic Favorites Including: Crab Legs, Jumbo Shrimp, Oyster Half Shells, Lobster Tail Medallions, Crab Claws and Marinated Mussels with Cocktail Sauce and Lemon Wedges

\$16 PER PERSON (1 HOUR)

GOURMET CHEESE OFFERINGS DOMESTIC

Selection of Cheddar, Boursin, Swiss, Pepper Jack, Provolone, Goat Cheese Accompanied by Fruit Garnish, Berries & English Water Crackers

\$7 PER PERSON



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

- Served Over Choice of Fettuccine Alfredo, Wild Rice Pilaf, or Chef's Potato
- Steamed Baby Vegetables

\$24 PER PERSON

GRILLED BREAST OF CHICKEN TOPPED WITH SAUTÉED SHRIMP

- ▶ Herbed Chicken Jus Lie
- Seasonal Baby Vegetables
- Selection of Starch

\$26 PER PERSON

CHICKEN PORTOBELLO

- Breast of Chicken Filled with Portobello Mushrooms, Basil, Garlic & Caramelized Onions
- Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$26 PER PERSON

BAKED FRESH ATLANTIC SALMON

- ▶ With Lemon-Caper Beurre Blanc
- Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$27 PER PERSON

HORSERADISH CRUSTED GROUPER

- With Tomato Coulis
- Choice of Starch
- ▶ Chef's Choice Seasonal Vegetables

\$29 PER PERSON

ROAST PRIME RIB OF BEEF AU JUS (12oz)

- Seasonal Baby Vegetables
- ▶ Selection of Starch

\$30 PER PERSON



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)

- ▶ Red Wine Reduction
- ▶ Chef's Choice Seasonal Vegetables
- Choice of Starch

\$31 PER PERSON

RIBEYE STEAK (12oz)

- ▶ Served with Garlic Mushrooms
- ▶ Chef's Choice Seasonal Vegetables
- Choice of Starch

\$36 PER PERSON

BACON-WRAPPED FILET MIGNON (70z)

- ▶ Roasted Pepper Tapenade
- ▶ Chef's Choice Seasonal Vegetables
- Choice of Starch

\$37 PER PERSON

SEAFOOD TRIO

- Crab Cakes, Seared Salmon, Grilled Shrimp
- ▶ Chef's Choice Seasonal Vegetables
- Choice of Starch

\$41 PER PERSON

FILET MIGNON (60z) & JUMBO SHRIMP IN A SCAMPI SAUCE

- ▶ Chef's Choice Seasonal Vegetables
- ▶ Choice of Starch

\$43 PER PERSON

TWIN TOURNEDOS OF BEEF WITH LOBSTER MEDALLIONS

- ► Twice Baked Loaded Potato
- Asparagus & Pear Tomato Sautee

\$49 PER PERSON



SELECTION OF STARCHES

- Yukon Gold Mashed
- Smashed Red Bliss
- Orzo Pasta
- Pasta Alfredo
- ▶ Roasted Herb Potatoes
- ▶ Fingerling Potatoes

- Aromatic Rice Pilaf
- Five Grain Wild Rice
- ► Goat Cheese & Chive Mashed Potatoes
- ▶ Parmesan Whipped Potato
- Herbed Couscous

- Twice Baked Cheddar Potato -Add \$1.00
- Dauphinoise Potato -Add \$1.00
- Melted Leek & Potato Gratin -Add \$1.00

APPETIZERS

ASPARAGUS STRUDEL

▶ With Sweet Corn Veloute

\$7 PER PERSON

BRAISED PORK BELLY

- ▶ Served with Peaches & Arugula
- ▶ Ruby Port Reduction

\$8 PER PERSON

CHILLED JUMBO SHRIMP COCKTAIL

- Succulent Large Shrimp
- Served Chilled with Cocktail and Remoulade Sauces

\$9 PER PERSON

PORTOBELLO MUSHROOMS

▶ Stuffed with Crab Meat

\$9 PER PERSON

LUMP CRAB CAKES

▶ Golden Cakes Served with our Balsamic Glazed Peppers

\$10 PER PERSON

PAN SEARED SEA SCALLOPS

With Roasted Corn Succotash

\$10 PER PERSON

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 per person
CARROT-GINGER	\$5.00 per person
▶ SHRIMP BISQUE	\$6.00 per person
TOMATO BASIL BISQUE	\$5.00 per person
CARAMELIZED ONION	\$4.00 per person
▶ BROCCOLI & CHEDDAR	\$4.00 per person
ITALIAN WEDDING	\$5.00 per person

SALADS

SALADS	
CAESAR SALAD With Parmesan Croutons	\$5.00 per person
 BABY FIELD GREENS SALAD With Tomatoes, Cucumber, Shredded Carrots with Choice of Dressing 	\$5.00 per person
▶ ICEBERG WEDGE With Sliced Tomatoes, Crumbled Bacon, Pecorino Cheese, & Buttermilk Ranch Dressing	\$5.00 per person
FRESH SPINACH LEAVES With Sesame Seeds, Mushrooms, Mandarin Oranges & Sweet Red Onion Vinaigrette	\$5.00 per person
 HYDRO BUTTER BIBB LETTUCE With Sun-Dried Cranberries, Yellow Peppers, Tomatoes & Citrus Vinaigrette 	\$6.00 per person



dinner buffets & 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

- 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**

\$30 PER PERSON

THE CLASSIC BUFFET

- 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
- Fresh Fried Catfish with Hush Puppies
- Oven Roasted Potatoes
- Fresh Harvest Vegetables
- Assorted Desserts

\$36 PER PERSON

WEST COAST BUFFET

- ▶ Chef's 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, Cilantro Butter Sauce
- Roasted Fingerling Potatoes & Onions
- Buttered French Green Beans
- California Dessert Assortment

\$32 PER PERSON

A WALK THROUGH ITALY

- Fresh Tomatoes and Mozzarella Salad
- Classic Caesar Salad with Anchovy Dressing
- Vegetable Minestrone
- Sausage & Ricotta Lasagna
- Chicken Parmesan with Marinara
- Sweet Italian Sausage & Peppers
- Linguine with White Clam Sauce
- Sautéed Italian Vegetables
- Garlic Bread
- Tiramisu & Amaretto Cake

\$38 PER PERSON



dinner buffets & 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

- Assorted Petite Fresh Vegetables with Boursin Dip
- ▶ Selection of Sliced Fresh Fruit
- Assorted Imported & Domestic Cheese Board
- Sushi Display with Wasabi & Pickled Ginger
- ▶ 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

\$48 PER PERSON

THE MELTING POT

- *Carved Baron of Beef & Baked Ham 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

\$52 PER PERSON

All prices are subject to a 21% service charge and applicable taxes. *\$75 Chef/Attendant Carving Fee.



taste of the world ENHANCEMENTS FOR RECEPTIONS OR DINNER BUFFETS

Taste of the world enhancement prices are based on a minimum of 50 guests and served for two hours. \$100.00 Attendant fee - One (1) Attendant per 100 Guests \$50.00 Attendant fee - One (1) Attendant per 50 Guests

MEXICAN STATION

- Mini Teguila Chicken Burritos with Black Bean Salsa
- Grilled Shrimp Quesadillas. Sweet Corn & Avocado Relish
- Mini Pork Tamales in **Spicy Adobo Sauce**

\$10 PER PERSON

ASIAN STATION

- Crispy Coconut Shrimp with Mango Sauce
- Pork and Vegetable Egg Rolls with Sweet Soy & Plum Dip
- ▶ Beef Sate with Spicy Peanut **Dipping Sauce**
- ▶ Char Siu Pork Bun

\$13 PER PERSON

PASTA STATION

- ▶ Tortellini, Penne, Bowtie Pastas
- Marinara, Pesto, and Alfredo Sauces

\$10 PER PERSON

Add Chicken \$4.00 Add Shrimp \$7.00

AROUND THE WORLD DESSERT STATION

- 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

\$16 PER PERSON



cash and hosted BAR SELECTIONS

PREFERRED BAR

- Seagrams VO
- Jack Daniels
- Dewar's White Label
- **▶** Smirnoff

- Beefeater
- Bacardi Silver
- Jose Cuervo Gold
- Captain Morgan
- Chardonnay
- Cabernet Sauvignon
- White Zinfandel
- Merlot

PREMIUM BAR

- Gentleman Jack
- Crown Royal Blend
- Chivas Regal
- Grey Goose
- Tanqueray

- Bacardi Sliver
- Patron Silver
- Captain Morgan
- Merlot
- White Zinfandel

- Chardonnay
- Cabernet Sauvignon
- ▶ House Champagne

HOSTED/CASH BAR

\$75.00 Bartender fee unless sales exceed \$400.00. One bartender per 125 Guests.

HOSTED BAR

- Preferred Drinks
- Premium Drinks
- Imported Beer
- Domestic Beer
- ▶ House Wines & Champagne
- Soft Drinks
- Bottled Water
- Domestic Keg Beer

- \$6.00 each
- > \$7.00 each
- \$4.25 per bottle
- \$4.00 per bottle
- ▶ \$5.00 per glass
- \$2.50 each
- \$2.50 each
- \$250 each

CASH BAR

- > \$7.00 each
- ▶ \$8.00 each
- \$4.50 per bottle
- ▶ \$4.25 per bottle
- ▶ \$5.50 per glass

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- \$3.00 each
- \$3.00 each
- N/A

OCKTAILS BY THE HOUR

Pricing is on a per person basis.

PREFERRED BAR

- Initial Hour \$15.00 per person
- ▶ Each Additional Hour \$7.00 per person

PREMIUM BAR

- Initial Hour \$17.00 per person
- ▶ Each Additional Hour \$8.00 per person

