Breakfast

BREAKFAST BUFFET
Prices are based on a minimum of 20 guests. For events with fewer than 20 guests, additional charges may apply.
All breakfast buffets include Freshly Brewed Coffee, Decaf Coffee, Herbal Teas, and Iced Water

CLASSIC ALL AMERICAN | $15.65+ per person
Assorted Breakfast Pastries E, D, N, VG
Seasonal Fresh Fruit VG, GF
Fluffy Scrambled Eggs D, GF, V
Applewood Smoked Bacon GF
Choice of Protein
Pork Sausage Patty or Turkey Sausage Patty GF
Home Style Potatoes VG
Home-made Waffles with Maple Syrup and Whipped Butter D
Or
Biscuits & Gravy D
Ketchup and Hot Sauce

HEART HEALTHY CONTINENTAL BREAKFAST | $10.60+ per person
Breakfast Pastries & Muffins D, N, V
Bagels with Cream Cheese and Preserves
Seasonal Fresh Fruit

BREAKFAST ENHANCEMENTS
Egg, Ham and Cheese on an English Muffin | $5.15+ per person
Egg, Sausage and Cheese on a Biscuit | $5.15+ per person
Egg, Spinach, Tomato and Cheese on an English Muffin | $5.15+ per person
Quiche: Lorraine or Spinach | $24.00+ (8 Slices per Pie)
Sausage Burrito
Hash Brown, Pork Sausage, Blend Cheeses and Scramble Eggs $7.10
Vegetarian Burrito
Hash Brown, Scrambled Eggs, Sautéed Peppers & Onion, Chickpea and Blend Cheese $6.10

A LA CARTE BREAKFAST BAKERY
Assorted Pastries | $21.25+ per dozen
Assorted Muffins | $15.50+ per dozen
Mini-Muffins | $8.50+ per dozen
Blueberry, banana, chocolate chip

Lunch

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BOXED LUNCHES

Boxed lunches includes a choice of Soft Drink or Bottled Water, Potato Chips and Chocolate Chip cookie

**Turkey Sandwich** | *each* $13.00
Smoked Turkey, Pepper Jack Cheese on Wheat Berry Bread

**Roast Beef Sandwich** | *each* $13.00
Roast Beef and Swiss Cheese on Wheat Berry Bread

**Ham Sandwich** | *each* $13.00
Honey Cured Ham, Cheddar Cheese on Wheat Berry Bread

**Veggie Wrap** | *each* $13.00
Sweet Potato, Squash, Zucchini, Mushrooms, Cauliflower with Coriander Chutney on a Whole Wheat Wrap

**Vegetarian Sandwich** | *each* $13.00
Benedictine Cream Cheese Spread with Grilled Zucchini Squash, Roasted Red Bell Peppers and Grilled Portabella Mushrooms on Wheat Berry Bread

**Brellas Crunchy Chicken Cheddar Wrap** | *$13.00 each*
Diced Chicken Tenders, Shredded Cheddar and Monterrey Cheeses, Lettuce, Sliced Tomato and Ranch Dressing in a Jalapeno Cheddar Wrap

**Spring Roll Salad** | *$14.50 each GF*
Chilled Shrimp, Chilled Rice Noodle, Shredded Romaine, Cucumber, Pickled Carrots, Cilantro and Green Onion Served with Sweet Chili Vinaigrette. *(Vegan option available)*

**Crimson and Blue Salad** | *$14.50*
Spinach and Romaine topped with Grilled Chicken, Sliced Strawberries, Blueberries, Sliced Almonds, Goat Cheese and Sweet & Sour Vinaigrette. *GF*

**Chicken Caesar Salad** | *$13.50*
Romaine Lettuce with Shaved Parmesan cheese, Grilled Chicken Caesar Dressing and Croutons.

RECEPTIONS

HOT HORS D’OEUVRES

**Falafel with Tzatziki Sauce** | *$20.50+ per dozen*

**Beef Empanadas with Chimichurri** | *$21.00+ per dozen*

**All Beef Meatballs:** Choice of Sauce - BBQ, Italian or Swedish | *$18.10+ per dozen*

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2023-2024 Catering Menu

**Boursin Cheese and Roasted Red Bell Pepper in Phyllo Cups** | $21.10+ per dozen

Mediterranean Phyllo Cups filled with Goat Cheese and Fig Preserves | $21.00+ per dozen

Grilled Cheese Sliders served with Tomato Soup Dip | $22.00+ per dozen

Crispy Breaded Coconut Chicken served with Apricot-Ginger Sauce | $24.00+ per dozen

**Chicken Albondigas** (Chicken Meatballs served in Cream Sauce) | $20.00+ per dozen

**Crab Cakes** served with Aioli sauce | $31.00+ per dozen

**Maple Bacon Wrapped Shrimp** | $30.50+ per dozen

**Pork Stickers** served with Teriyaki Sauce | $20.00+ per dozen

**Sweet Potato Lentil Cake** served with Chimichurri Sauce | $18.00+ per dozen

**Fried Cheese Ravioli served with Marinara Sauce** | $18.00+ per dozen

**COLD HORS D’OEUVRES**

**Tortilla Pinwheels** | $21.00+ per dozen

*Select up to two of each per dozen*

Southwest Chipotle Cream Cheese

Boursin Cream Cheese and Grilled Asparagus

Cream Cheese, Orange Marmalade, Walnuts and Dried Cranberries

**Shrimp with Lemon & Cocktail Sauce Platter** | $28.50 Serves 12

**Tomato Bruschetta** | $20.00+ per dozen

**Roasted Petite Tenderloin with Horseradish Sauce Bruschetta** | $24.00+ per dozen

**Deviled Eggs** | $16.00 per dozen

**Amuse Bouche** | $24.00+ per dozen

*Order by the dozen for each item*

**Peppadew Pesto Skewer** – Kale and Chickpea Pesto Stuffed Piquant Pepper on a Hunk of Baby Gouda

**Berry, Brie & Basil** – Brie Stuffed Strawberry with a Basil Leaf Garnish

**Greek Skewer** – Cucumber, Grape Tomato, Feta Cheese and Kalamata Olive with Greek Dressing

**Shrimp Skewer** – Sweet Chili Glazed Shrimp, Cucumber Kimchi and Pineapple

**Boursin Potato** – Chilled New Potato Stuffed with Garlic and Herb Cheese

**Antipasti Skewer** – Salami, Pepperoni, Roasted Red Pepper and Provolone Cheese garnished with basil and Queen Olive

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Reception Displays

Multiple tray orders may be combined onto larger trays

Cold Dips
Each - serving 35 people | $44.00
House-made Salsa w/ Tortilla Chips
Guacamole w/ Tortilla Chips
French Onion Dip w/ Kettle Chips
Hummus w/ Naan Bites
Baba ghanoush w/ Naan Bread

Hot Dips
Each - serving 35 people | $44.00
Chili con Queso w/ Tortilla Chips
Guinness Cheese Dip w/ Pretzel Chips
Spinach Artichoke Dip served w/ Tortilla Chips

Vegetables Crudité Display | $40.00+ serves 12
Fresh Cut Vegetables served with Hummus or Ranch Dip

Seasonal Fresh Fruit Display | $44.00+ serves 12

Antipasto Display | $44.00+ serves 12
Fine Cheeses, Dry Cured Meats garnished served with Fire-Roasted Vegetables, Marinated Olives and Rustic Breads

Cheese Board Display | $46.00+ serves 12
Chef’s selection of cheeses, garnished with Strawberries and Grape served with Variety Crackers

Roasted Vegetable Escalivada Display | $48.00+ serves 12
Fire-roasted Vegetables, drizzle of lemon-garlic infused extra virgin olive oil, served w/ Naan Bites

Lunch and Dinner Buffets

A Buffet is designed for 90 minutes of service and a minimum of 20 guests. Please note we can customize most items to accommodate guest needs. Desserts are not transferable to Refreshment Breaks. All buffets include Iced Tea and Water

Deli Buffet | $16.30+ per person
Home-Style Potato Salad GF
Caesar Penne Pasta Salad
Choose 2:

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**Smoked Turkey Breast, Black Forest Ham, Roast Beef, or Mediterranean Veggie Wrap**
- Cheddar, Swiss and Pepper Jack Cheeses
- Sliced Tomatoes, Onions and Lettuce
- Mayonnaise, Dijon Mustard and Dill Pickle
- Assorted Breads
- Chips
- Dessert (see dessert tiers)

**Taco Bar | $17.50+ per person**
- Hard and Soft Shell Tacos
- Seasoned Ground Beef GF
- Shredded Taco Chicken GF
- Vegetarian Enchilada
  - Choose 2:
    - Chipotle Black Beans, Spanish Rice, or Mexican-Style Street Corn GF
- Toppings: Chili con Queso, Guacamole, Diced Tomatoes, Green Onions, Shredded Lettuce, Salsa, Sour Cream and Jalapeno GF
- Dessert (see dessert tiers)

**Italian Buffet | $19.10+ per person**
- Classic Caesar Salad
- Spaghetti Marinara
- Add Meatballs + $1.50
- Beef or Spinach Lasagna
- Pasta Alfredo
- Green Beans GF
- Garlic Bread
- Dessert (see dessert tiers)

**BBQ Buffet | $18.20+ per person**

*Choice of two Proteins*
- Pulled Pork, Burnt Ends or Smoked Chicken GF
- With Sweet BBQ and Carolina White BBQ Sauces

*Choice of three Sides*
- Home-Style Potato Salad GF
- Carolina Cole Slaw GF
- Cheesy Potato Bake GF
- Baked Beans GF
- Trottole and Cheese Casserole
- Buns
- Dessert

**BUILD YOUR OWN BUFFET**

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Blue Plate | $18.15+ per person
Choose (1) salad, (1) entree, (2) accompaniments and (1) dessert.

Oread | $21.20+ per person
Choose (1) salads, (2) entrees, (2) accompaniments and (1) dessert.

Jayhawk | $24.30+ per person
Choose (2) salads, (3) entrees, (2) accompaniments and (1) dessert.

~ Salad Selection ~
Mixed Green Salad
Salad Greens with Tomatoes, Shredded Carrots and Diced cucumber with Ranch Dressing

Crimson & Blue Spinach Salad GF
Baby Spinach, Sliced Strawberries, Blueberries and Sliced Almonds, Garnished with Crumbled Goat Cheese and Drizzled with Sweet and Sour Vinaigrette

Caesar Salad
Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Grape Tomatoes, Caesar Dressing

~ Entrées Selection ~
Beef Roast GF
Chicken Picatta GF
Grilled Chicken Breast with Herb Butter Sauce D GF
Cheese Tortellini with Herb Tomato Basil Sauce V, D
Spinach Lasagna V, D
Beef Bourguignon GF
Dijon Roasted Pork Loin with Apple Brandy Cream Sauce D GF
Baked Cod Romesco V
Rosemary Orange Glazed Chicken Breast GF
Grilled Cauliflower Steak with Garbanzo Beans and Pesto VG

~ Accompaniments Selection ~
Five Cheese Mac
Classic Mashed Potatoes GF
Oven Roasted Potatoes GF
Scalloped Potatoes GF
Rice Pilaf GF
Seasonal Vegetable Medley GF
Steamed Broccoli with Lemon Butter GF
French-Style Green Beans GF
Ratatouille GF

Dessert Tier 1 | Included
Brownies
Gourmet Cookies
Rice Krispy Bars

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Dessert Tier 2 | +$1.50 /person
Caesar Penne Pasta Salad
Sheetcake
Cupcake

Dessert Tier 2 | +$3.00 /person
Cheesecake w/ Strawberry Sauce
Zebra Cake
Tiramisu
Lemon Cream Cake

Plated Meals
Choice of Salad, Dessert and Fresh Baked Rolls with Butter. Freshly Brewed Coffee, Decaf, Herbal Tea
Iced Water and Iced Tea.

Salad Selection

Petite Mixed Green Salad GF
Organic Greens with Tomatoes, Shredded Carrots and Diced Cucumber with Balsamic Dressing

Crimson & Blue Spinach Salad GF
Baby Spinach, Sliced Strawberries, Blueberries and Sliced Almonds, Garnished with
Crumbled Goat Cheese and Sweet and Sour Vinaigrette

Traditional Caesar Salad
Crisp Heart of Romaine, Shaved Parmesan and Garlic Croutons

Mediterranean Salad
Romaine, Feta, Cucumber, Grape Tomatoes, Onion, Green Pepper,
Artichoke, Olives and Greek Dressing

Entrees Selection

Roasted Chicken Breast | $22.59+ per person GF
with Herb Butter Sauce, Boursin Mashed Potatoes and Green Beans

Pan Seared Chicken Marsala | $22.59+ per person GF
with Mushroom Marsala Jus, Creamy Risotto and Seared Spinach

Chicken Picatta | $22.59+ per person GF
with Lemon, Basil and Caper Butter Sauce, Parsley New Potatoes and Charred Broccoli

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**Seared Salmon** | $27.59+ per person GF
with sauce bérarnaise, Rice Pilaf and Seasonal Vegetables

**Beef Tenderloin** | $36.59+ per person GF
with Demi Glaze, Roasted Fingerling Potatoes and Haricot Vert

**Pan Seared Pork Chops** | $25.59+ per person GF
with an Sherry Sauce, Mashed Potatoes and Broccoli

**Grilled Vegetable en Croute** | $20.59+ per person
with Grilled Eggplant, Zucchini, Yellow Squash, Portabella Mushroom, Red Pepper, Sweet Potato Puree and Roasted Tomato Coulis

**Crimson Lentil Cake Napoleon** | $20.59+ per person
with Chimichurri Sauce and Ratatouille

**Side Selections**

Choose 1

Boursin Mashed Potatoes GF

Creamy Risotto GF

Rice Pilaf GF

Choose 1

Seared Spinach GF

Charred Broccoli GF

Seasonal Vegetables GF

**Dessert Selection**

Choice One

New York Style Cheesecake topped with Strawberry

Tiramisu Cake

Lemon Cream Cake

Chocolate Zebra Cake

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DESSERT & SNACKS
Brownies | $15.00+ per dozen
Rice Krispy Bars | $15.00+ per dozen
Sheet Cake | Half Sheet (30-50 servings) Decorated starting at $38.00
           | Full Sheet (60-100 servings) Decorated starting at $57.75

Premium Dessert Tray | $6.10 per person
Pick 3:
Petit Fours, Lemon Tartlet, Cannoli, Macarons, Truffles

Individual Bag
Pretzel | $2.00+ each
Popcorn | $2.00+ each
Snack Mix | $2.00+ each
Trail Mix | $3.00+ each
Potato Chips | $2.00+ each

BEVERAGES
NON-ALCOHOLIC BEVERAGES

HOT BEVERAGE
Starbuck’s Pike Place Coffee | $47.25 serves 24
Starbuck’s Pike Place Decaf Coffee | $47.25 serves 24
Hot Water with Herbal Tea | $22.00 per gallon serves 16
Hot Chocolate | $30.00 serves 24
Hot Cider | $20.00 serves 16

COLD BEVERAGE
Iced Tea with Lemon | $19.50 per gallon serves 16
Lemonade | $19.50 per gallon serves 16
Fruit Punch | $19.50 per gallon serves 16
Iced Water | $4.25 per gallon

INFUSED WATER | $20.00 per gallon serves 16
Choice of: Lemon, Cucumber and Herb
           | Strawberry, Lemon and Basil or
           | Orange and Blueberries

JAYHAWK GOURMET PUNCH | $22.00 per gallon serves 16
Orange Juice, Pineapple Juice and Sierra Mist

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INDIVIDUALS
Orange Juice, Apple Juice or Cranberry Juice | $2.59 each
Bottled Water 16.9oz | $2.00 each
Soft Drinks 12oz can | $2.00 each

BAR OPTIONS
Hosted and Guest Bar Options
Hosted Bar: Based on consumption
Guest Bar: Guests pay for drinks

Bartenders and Bar Set Up: $95 per bartender for 2 hours.
One bartender per each 50 guests is recommended.
A minimum of $250 beverage revenue is required for all bars.

BEERS
DOMESTIC
Bud Light and Michelob Ultra

LOCAL CRAFT / IMPORTED
Free State Copperhead Pale Ale, Free State Ad Astra, Boulevard Brewing Co. Wheat and Stella Artois

LIQUORS

HOUSE BRAND
Stoli Vodka
Gordon's Gin
Jim Beam Bourbon
Cutty Sark Scotch
Seagram's 7 Whiskey
Jose Cuervo Tequila
Bacardi Rum

PREMIUM BRAND
Tito Vodka
Bombay Sapphire Gin
Dewar's Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
1800 Tequila
Captain Morgan Spiced Rum

WINES

HOUSE
Cabernet Sauvignon, Chardonnay and Rosé

PREMIUM
Pinot Grigio, Pinot Noir, Chardonnay, Cabernet Sauvignon and Rosé

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VARIETALS

WHITE WINES
Santa Carolina Reserva Chardonnay | $21.00 per bottle
Georges Duboeuf Wildflower Chardonnay | $19.00 per bottle
Pomelo Sauvignon Blanc | $20.00 per bottle
Acrobat Pinot Gris | $24.00 per bottle
Fleur de Prairie Rosé | $25.00 per bottle
Seaglass Wine Co. Rose | $19.00 per bottle

RED WINES
Smoking Loon Wine Co. Pinot Noir | $20.00 per bottle
Georges Duboeuf Wildflower Pinot Noir | $21.00 per bottle
Georges Duboeuf Wildflower Merlot | $19.00 per bottle
Deloach Vineyards Heritage Reserve Merlot | $22.00 per bottle
Santa Carolina Reserva Cabernet Sauvignon | $20.00 per bottle
Z Alexander Brown Cabernet Sauvignon | $29.0 per bottle

SPARKLING WINES
Josh Cellars Prosecco | $29.00 per bottle
Bollicini Prosecco | $24.00 per bottle

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