

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

2023-2024 Catering Menu

BOXED LUNCHESES

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*

All Prices are Subject to Service Charge and Sales Tax if applicable.
+ indicates Service Charge applies

Dietary Restriction Abbreviation: **GF**-does not contain Gluten, **D**-contains Dairy, **N**-contains Nuts, **E**-contains egg
SF-contains shellfish, **VG**-vegan & **V**-vegetarian

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

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:

2023-2024 Catering Menu

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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2023-2024 Catering Menu

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) entree, (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

2023-2024 Catering Menu

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

2023-2024 Catering Menu

Seared Salmon | \$27.59+ *per person* **GF**
with sauce béarnaise, 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

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

2023-2024 Catering Menu

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

2023-2024 Catering Menu

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*