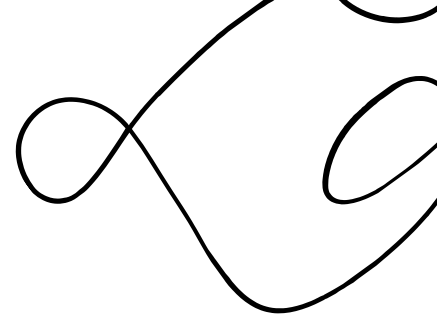




TOWNSITE

EVENTS • VENUES • CATERING • CAFE
by **K1** Hospitality



Hot Hors d'Oeuvres

All hot hors d'oeuvres are priced to serve 50 people

CHIPOTLE MEAT BALLS \$130

Sautéed meatballs with olive oil, fresh garlic, & slow cooked in chipotle tomato sauce

ITALIAN STUFFED MUSHROOMS \$150

Ground sausage blended with fresh Italian herbs

HOMEMADE CHICKEN STRIPS \$150

Served with BBQ sauce and honey mustard

BACON WRAPPED SHRIMP \$200

Served with Thai chili sauce

CUBAN SLIDERS \$150

Pork, ham, capicola ham, swiss cheese, & sriracha mayo

SPINACH ARTICHOKE DIP \$150

Served with pita bread.

SOUTHWEST EGG ROLLS \$175

Southwest chicken, corn spinach, peppers, black beans, mozzarella cheese, wrapped in a flour tortilla, & fried.

Served with avocado ranch

SOUTHWEST CHICKEN SATAY \$150

Chicken breast marinated with fresh garlic, olive oil, & Southwest spices. Served with avocado ranch

BEEF SATAY \$150

Top sirloin sliced and marinated with fresh garlic, olive oil, & worcestershire sauce. Served with horseradish sauce.

Cold Hors d'Oeuvres

All cold hors d'oeuvres are priced to serve 50 people

SHRIMP COCKTAIL \$150

Jumbo shrimp served with horseradish cocktail sauce, & lemons

BASIL BRUCHETTA \$125

Tomato, onion, basil, garlic, olive oil, & balsamic reduction

COCKTAIL SANDWICHES \$150

Turkey or ham on homemade rolls with cheese, lettuce, & tomato

FRUIT DISPLAY \$150

Assorted sliced fresh fruit.

CHEESE BOARD \$150

With assorted crackers.

VEGETABLE DISPLAY \$125

A mix of fresh cut vegetable with jalapeño ranch dip

ASSORTED CANAPÉS \$140

Smoked salmon, shrimp, beef tenderloin, grilled chicken, & vegetables with garlic cream cheese on toasted French bread.

CHARCUTERIE DISPLAY \$175

Ham, turkey, capicola ham, salami, swiss, cheddar, & provolone cheese with assorted crackers.

HUMMUS TRIO \$100

*Garlic, red pepper, & cilantro hummus.
Served with pita chips*

ANTIPASTO DISPLAY \$175

Artichoke hearts, roasted red peppers, olives, cherry tomatoes, asparagus, capicola ham, salami, swiss, & provolone cheese.

TOWNSITE PLATED MEALS:

TUSCAN CHICKEN \$30

Grilled chicken breast topped with tuscan cream sauce

CHICKEN CORDON BLUE \$25

*Chicken breast rolled with smoked ham, swiss cheese & breaded.
Topped with mustard cream sauce*

CHICKEN MARSALA \$25

Pan fried chicken topped with mushroom marsala sauce

POBLANO CHICKEN \$27

Grilled chicken breast topped with poblano cream sauce

SOUTHWEST CHICKEN \$25

Grilled chicken breast topped with chipotle tomato sauce

CHICKEN ALFREDO CASSEROLE \$25

*Chicken sautéed with olive oil, fresh garlic, and white wine.
Baked together with penne pasta, and parmesan cream sauce*

PAN FRIED SALMON \$35

8oz pan fried salmon topped with lemon cream sauce

HERB ROASTED PORK LOIN \$25

Sliced pork loin topped with rosemary au jus

BONELESS PORK CHOP \$30

Pan fried pork chop topped with cilantro lime butter.

BEEF TIPS \$25

Slow cooked in a merlot red wine sauce

SIRLOIN STEAK \$30

8oz grilled sirloin topped with horseradish demi glaze

BEEF LASAGNA \$20

*Layer of meat sauce, creamy ricotta mix & fresh herbs.
Topped with our homemade marinara sauce*

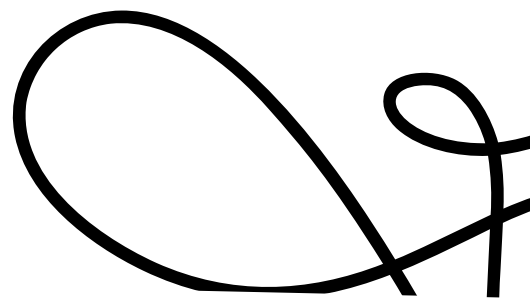
All Townsite plated meals include:

Side house salad (upgrade for +\$2)

**Choice of starch: Mashed potatoes |
Roasted potatoes | Garlic mashed
potatoes | Twice baked potato
casserole | Rice pilaf | Wild rice**

**Choice of Vegetable: Asparagus |
Squash medley | Green beans
Broccoli | Buttered corn |
Honey butter carrots**

**** All Townsite Plated Meals can be made into a buffet menu**



VEGETABLE LASAGNA **\$17 V**

*Layers of veggies, creamy ricotta mix, & fresh herbs.
Topped with homemade alfredo sauce*

BREADED EGGPLANT **\$16 V**

Sliced eggplant, breaded & fried

VEGETARIAN STIR FRY **\$16 V**

*Steamed carrots, broccoli peppers, onion, celery, & mushrooms.
Served with rice*

V - VEGETARIAN OPTION

TOWNSITE DUAL PLATE MEALS:

Sirloin and Chicken **\$35**

6oz sirloin and chicken breast topped with demi glaze

Chicken and Shrimp **\$35**

Chicken breast with demi glaze and 3 large shrimp scampi

Sirloin and Shrimp **\$40**

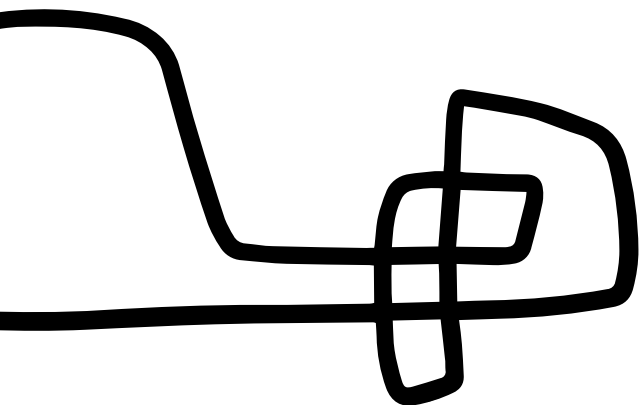
6oz sirloin with demi glaze and 3 large shrimp scampi

All Townsite Dual Plated meals include:

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**Choice of starch: Mashed potatoes |
Roasted potatoes | Garlic mashed
potatoes | Twice baked potato
casserole | Rice pilaf | Wild rice**

**Choice of Vegetable: Asparagus |
Squash medley | Green beans
Broccoli | Buttered corn |
Honey butter carrots**



TOWNSITE BUFFETS:

BBQ BUFFET

all served with rolls, BBQ sauce, & pickles

Pick 1 Meat:

ST. LOUIS STYLE SPARE RIBS	\$30/person
DRY RUBBED SMOKED BRISKET	\$30/person
BBQ BONE-IN CHICKEN	\$25/person
SMOKED PULLED PORK	\$25/person

Add a 2nd Meat:

\$5/person (chicken or pork)

\$7/person (ribs or brisket)

Add an extra side:

\$3/person

Pick 2 Sides:

Potato Salad
Jalapeno Cole Slaw
BBQ Baked Beans
Corn on the Cobb
Pasta Salad
Au Gratin Potatoes
Jalapeno Mac & Cheese

TAILGATE BUFFET

\$17/person

served with lettuce, tomato, cheese, ketchup, & mustard

GRILLED HAMBURGERS & HOTDOGS

Add an extra side:

\$3/person

Pick 2 Sides:

Potato Salad
Jalapeno Cole Slaw
BBQ Baked Beans
Corn on the Cobb
Pasta Salad
Au Gratin Potatoes
Jalapeno Mac & Cheese

STREET TACO BUFFET

\$30/person

Pick 2 Meats:

STEAK
BEEF
CHICKEN
AL PASTOR PORK +\$5.00/person

Included Sides:

Cilantro Lime Rice
Pinto Beans
Chips
Salsa
Queso
Cilantro
Onions
Limes
Salad w/ Cilantro Lime Ranch
Fresh Pineapple (included w/ Al Pastor Tacos only)

DESSERT

BUNDT CAKE W/ CHOCOLATE GANACHE \$5

RED VELVET CAKE \$4.50

NEW YORK STYLE CHEESECAKE \$4.50

CHOCOLATE TORTE \$5.25

TRIPLE CHOCOLATE TIGER CAKE \$4.75

STRAWBERRY SHORTCAKE \$4.75

RASPBERRY CHEESECAKE \$5.50

TIRAMISU \$5.00

GERMAN CHOCOLATE CAKE \$4.50

CONTACT:

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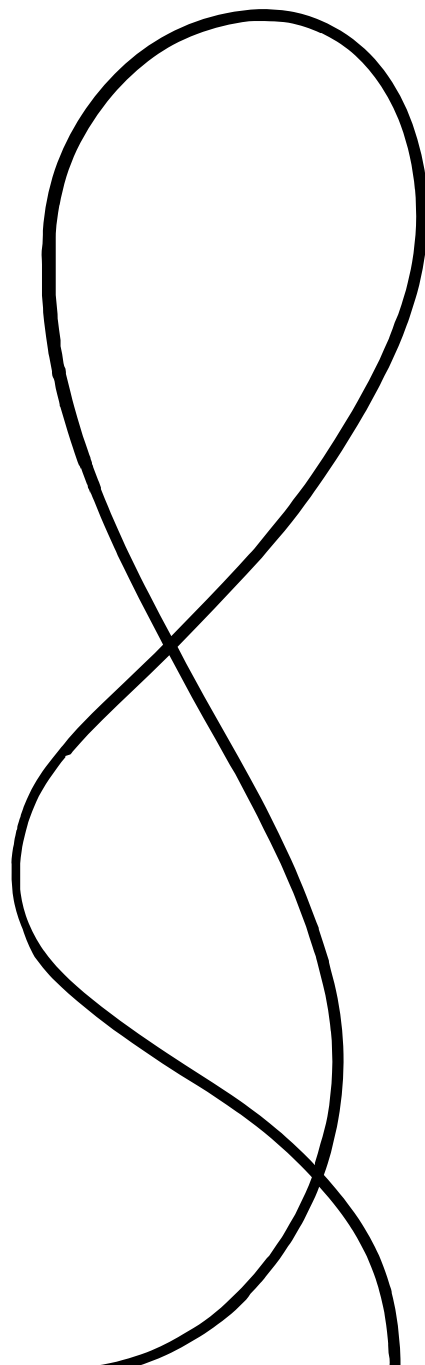
www.townsitetower.com/catering



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BAR

DOMESTIC BEER...\$5.00

Bud Light
Budweiser
Coors Light
Michelob Ultra

IMPORTED/MICRO BREW...\$6.00

Corona Extra
KC Bier Co. Dunkel
Free State Yakimaniac IPA
Boulevard Wheat
Quirk Hard Seltzer

HOUSE WINE...\$6.00

Beringer Moscato
CK Mondavi Cabernet Sauvignon
CK Mondavi Chardonnay

FEATURED WINE...\$10.00 g | \$30.00 b

A to Z Pinot Grigio
Robert Mondavi Private Selection Cabernet Sauvignon

CORKAGE FEES

Wine - \$10 per bottle
Liquor - \$20 per bottle
Keg - \$50 per keg

WELLS DRINKS...\$5.00

Pinnacle Vodka
Barton Rum
Cruzan Coconut Rum
Juarez Silver Tequila
Barton Gin
Kentucky Gentleman Whiskey
Amaretto

CALL DRINKS...\$6.00

Tito's Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Jose Silver Tequila
New Amsterdam Gin
Jim Beam Bourbon
Jack Daniel's Whiskey

PREMIUM DRINKS...\$7.00

Grey Goose Vodka
Milagro Tequila
Tanqueray Gin
Crown Royal Whiskey
Maker's Mark Bourbon
Dewar's White Label Scotch

SUPER PREMIUM DRINKS...\$8.00

Glenlivet 12 year Scotch
Patron Tequila
Hendrick's Gin

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