

## Hot Hors d'Oeuvres

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

<b>SOUTHWEST EGG ROLLS</b>	<b>\$200</b>
<i>Southwest chicken, corn, spinach, peppers, black beans, &amp; mozzarella cheese, wrapped in a flour tortilla, then fried.</i>	
<i>Served with avocado ranch. 60 rolls</i>	
<b>BACON WRAPPED SHRIMP</b>	<b>\$200</b>
<i>Served with Thai chili sauce. 100 pieces</i>	
<b>BONELESS CHICKEN WINGS</b>	<b>\$160</b>
<i>Served with buffalo sauce, Thai chili sauce, &amp; ranch.</i>	
<i>10 pounds</i>	
<b>HOMEMADE CHICKEN STRIPS</b>	<b>\$180</b>
<i>Served with BBQ sauce &amp; honey mustard. 100 pieces</i>	
<b>CHIPOTLE MEAT BALLS</b>	<b>\$155</b>
<i>Meatballs sautéed with olive oil, fresh garlic, &amp; slow cooked in chipotle tomato sauce. 160 pieces</i>	
<b>ITALIAN STUFFED MUSHROOMS</b>	<b>\$150</b>
<i>Ground sausage blended with fresh Italian herbs.</i>	
<i>100 pieces</i>	
<b>CUBAN SLIDERS</b>	<b>\$150</b>
<i>Pork, ham, capicola ham, swiss cheese, &amp; sriracha mayo.</i>	
<i>60 sliders</i>	
<b>SPINACH ARTICHOKE DIP - VE</b>	<b>\$150</b>
<i>Served with pita bread.</i>	
<b>BAKED BRIE FONDUE</b>	<b>\$150</b>
<i>Served with assorted breads &amp; vegetables.</i>	

## Cold Hors d'Oeuvres

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

<b>CHARCUTERIE DISPLAY</b>	<b>\$200</b>
<i>Ham, turkey, capicola ham, salami, swiss, cheddar, &amp; provolone cheese with assorted crackers.</i>	
<b>ASSORTED CANAPÉS</b>	<b>\$170</b>
<i>Smoked salmon, shrimp, beef tenderloin, grilled chicken, &amp; vegetables with garlic cream cheese on toasted French bread. 100 pieces</i>	
<b>SHRIMP COCKTAIL</b>	<b>\$180</b>
<i>Jumbo shrimp served with horseradish cocktail sauce, &amp; lemons. 100 pieces</i>	
<b>BASIL BRUCHETTA - VE</b>	<b>\$150</b>
<i>Tomato, onion, basil, garlic, olive oil, &amp; balsamic reduction, on toasted French bread. 100 pieces</i>	
<b>VEGETABLE DISPLAY - VE</b>	<b>\$150</b>
<i>A mix of fresh cut vegetables with jalapeño ranch dip</i>	
<b>FRUIT DISPLAY - VE</b>	<b>\$180</b>
<i>Assorted sliced fresh fruit.</i>	
<b>CHEESE BOARD - VE</b>	<b>\$180</b>
<i>Served with assorted crackers.</i>	
<b>HUMMUS TRIO - VE</b>	<b>\$120</b>
<i>Garlic, red pepper, &amp; cilantro hummus.</i>	
<i>Served with pita chips.</i>	
<b>SHRIMP CEVICHE</b>	<b>\$200</b>
<i>Served with housemade tortilla chips.</i>	

# ENTREES:

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- TUSCAN CHICKEN** **Plated \$36 | Buffet \$33**  
*Grilled chicken breast topped with Tuscan cream sauce.*
- CHICKEN CORDON BLUE** **Plated \$31 | Buffet \$28**  
*Chicken breast rolled with smoked ham, swiss cheese & breaded.  
Topped with mustard cream sauce.*
- CHICKEN MARSALA** **Plated \$31 | Buffet \$28**  
*Pan fried chicken topped with mushroom marsala sauce*
- BEEF TIPS** **Plated \$31 | Buffet \$28**  
*Slow cooked in a mushroom & merlot wine sauce.*  
*\*Suggested starch: mashed potatoes*
- FLANK STEAK** **Plated \$43 | Buffet \$40**  
*Sliced steak topped with a hunter's sauce.*
- KC STRIP** **Plated Only \$45**  
*8oz grilled Kansas City strip topped with horseradish demi-glaze.*
- FILET MIGNON** **Plated Only \$50**  
*8oz h& craved filet topped with horseradish demi-glaze.*
- HERB ROASTED PORK LOIN** **Plated \$28 | Buffet \$25**  
*Sliced pork loin topped with rosemary au jus.*
- PAN FRIED SALMON** **Plated \$43 | Buffet \$40**  
*8oz pan fried salmon, served with lemon cream sauce.*
- SHRIMP SCAMPI** **Plated Only \$43**  
*10 large shrimp, served with lemon cream sauce.*
- LOBSTER TAIL** **Plated Only: Market Price**  
*8oz lobster tail, served with lemon butter sauce.*
- BEEF LASAGNA** **Plated \$23 | Buffet \$20**  
*Layer of meat sauce, creamy ricotta mixture & fresh herbs.  
Topped with our housemade marinara sauce.*  
*\*\* Served with choice of vegetable only*
- CHICKEN ALFREDO CASSEROLE** **Plated \$23 | Buffet \$20**  
*Chicken sautéed with olive oil, fresh garlic, & white wine.  
Baked together with penne pasta, & parmesan cream sauce.*  
*\*\* Served with choice of vegetable only*

## All single entrees meals include:

### HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, cheese, & croutons. Served with ranch or Italian dressing.

### HARVEST SALAD +\$2

Mixed greens, mandarin oranges, fresh sliced pears, cranberries, & carrots. Served with poppyseed dressing.

### CAESAR SALAD +\$2

Romaine lettuce, parmesan cheese, & croutons. Served with creamy Caesar dressing.

### CHOICE OF STARCH:

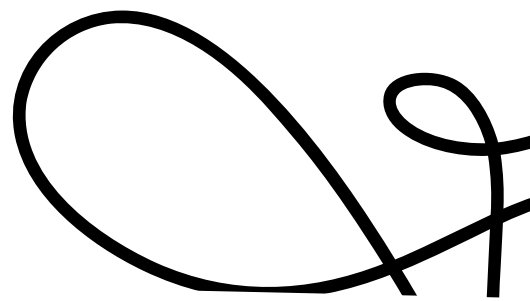
Mashed potatoes | Roasted potatoes | Garlic mashed potatoes | Twice baked potato casserole | Au gratin potatoes | Rice pilaf | Wild rice | Mac & Cheese

### CHOICE OF VEGETABLE:

Asparagus | Squash medley | Green beans | Broccoli | Buttered corn | Honey butter carrots

### Dinner rolls & butter

*\*for plated meals, salads, desserts, & rolls are preset on the table*



**VEGETABLE LASAGNA - VE****Plated \$23 | Buffet \$20***Layers of veggies, creamy ricotta mixture, & fresh herbs.**Topped with homemade alfredo sauce.*

VE - VEGETARIAN OPTION

VG - VEGAN OPTION

GF - GLUTEN FREE

**BREADED EGGPLANT -VE, VG****Plated Only \$20***Sliced eggplant, breaded & fried.**\*Available in a gluten free option***VEGETARIAN STIR FRY - VE, VG, GF** **Plated Only \$20***Steamed carrots, broccoli, peppers, onion, celery, & mushrooms.**\*Served with rice as starch. No additional vegetable.***DUAL PLATED ENTREES:****CHICKEN & SHRIMP****\$40***8oz chicken breast, served with 3 large shrimp scampi.***CHICKEN & SALMON****\$43***6oz chicken breast & a 6oz salmon with lemon cream sauce.***KC STRIP & CHICKEN****\$50***6oz KC strip & a 6oz chicken breast topped with demi-glaze.***KC STRIP & SHRIMP****\$54***6oz KC strip with demi-glaze & 3 large shrimp scampi.***KC STRIP & SALMON****\$60***6oz KC strip with demi-glaze & a 6oz salmon with lemon cream sauce.***KC STRIP & LOBSTER****\$65***6oz KC strip with demi-glaze & a 4oz lobster tail with lemon butter sauce.***FILET MIGNON & CHICKEN****\$56***6oz hand carved filet & a 6oz chicken breast topped with demi-glaze.***FILET & SHRIMP****\$60***6oz hand carved filet with demi-glaze & 3 large shrimp scampi.***FILET & SALMON****\$65***6oz hand carved filet with demi-glaze & a 6oz salmon with lemon cream sauce.***FILET & LOBSTER****\$70***6oz hand carved filet with demi-glaze & a 4oz lobster tail with lemon butter sauce.***FILET, SHRIMP, & LOBSTER****\$76***6oz hand carved filet with demi-glaze, 3 large shrimp scampi, & a 4oz lobster tail with lemon butter sauce.***All dual entrees meals include:****HOUSE SALAD**

Mixed greens, cucumbers, carrots, tomatoes, cheese, & croutons. Served with ranch or Italian dressing.

**HARVEST SALAD +\$2**

Mixed greens, mandarin oranges, fresh sliced pears, cranberries, & carrots. Served with poppyseed dressing.

**CAESAR SALAD +\$2**

Romaine lettuce, parmesan cheese, & croutons. Served with creamy Caesar dressing.

**CHOICE OF STARCH:**

Mashed potatoes | Roasted potatoes | Garlic mashed potatoes | Twice baked potato casserole | Au gratin potatoes | Rice pilaf | Wild rice | Mac & Cheese

**CHOICE OF VEGETABLE:**

Asparagus | Squash medley | Green beans | Broccoli | Buttered corn | Honey butter carrots

**Dinner rolls & butter**

*\*for plated meals, salads, desserts, & rolls are preset on the table*

# DUAL BUFFET ENTREES:

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PICK TWO BUFFET ENTREES.

ADD \$6.00 TO THE HIGHER PRICED ENTREE CHOSEN

# SPECIALTY BUFFETS:

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## CARVING STATIONS

Hand carved by Chef on buffet line. Served with a side salad, dinner rolls, Choice of one starch, & choice of one vegetable.

### Pick 1 Meat:

HONEY GLAZED HAM	\$30/person
PORK LOIN	\$30/person
PRIME RIB	\$45/person
BLACK PEPPER CRUSTED BEEF TENDERLOIN	\$50/person

### Add a 2nd Meat:

\$10/person

## BBQ BUFFET

All served with rolls, BBQ sauce, & pickles.

### Pick 1 Meat:

ST. LOUIS STYLE SPARE RIBS	\$25/person
DRY RUBBED SMOKED BRISKET	\$25/person
BBQ BONE-IN CHICKEN	\$20/person
SMOKED PULLED PORK	\$20/person

### Add a 2nd Meat:

\$4/person (chicken or pork)

\$6/person (ribs or brisket)

### Add an extra side:

\$3/person

### Pick 2 Sides:

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

## STREET TACO BUFFET      \$18

Served w/ Side Salad & Cilantro Lime Ranch

### Pick 1 Meat:

STEAK  
CHICKEN  
AL PASTOR PORK

### Add a 2nd Meat:

\$3/person

### Included Sides:

Flour Tortillas      Cilantro  
Cilantro Lime Rice      Onions  
Pinto Beans      Limes  
Chips      Grilled Fresh Pineapple (Al Pastor Tacos only)  
Salsa  
Guacamole + \$2  
Queso + \$1

## LUNCH OPTIONS

### **SANDWICH OR WRAP**

**Buffet or Boxed \$13**

*Served with a bag of chips, cookie or brownie, bottled water, disposable silverware, napkin, mustard & mayo packets.*

*Turkey, Ham, & Chicken Salad sandwich or wraps available. If you would like a variety, we can do a combo of two choices.*

### **FULL SIZED SALAD**

**Buffet or Boxed \$16**

*Served with breadstick, cookie or brownie, bottled water, dressing, disposable silverware, napkin.*

*Chef Salad, Caesar Salad w/ Grilled Chicken, Greek Salad w/ Grilled Chicken, Southwest Grilled Chicken Salad.*

*If you would like a variety, we can do a combo of two choices.*

*\*Plated option + \$3*

*\*Whole fruit + \$2*

*\*Pasta salad + \$2*

*\*Fruit cup + \$2*

## BREAKFAST BUFFET

### **CONTINENTAL**

**\$12**

*Assorted pastries, fresh fruit, & coffee.*

### **BASIC**

**\$16**

*Scrambled eggs, bacon, breakfast potatoes, fresh fruit, & coffee.*

### **AMERICAN**

**\$18**

*Scrambled eggs, bacon, breakfast potatoes, buttermilk biscuits & gravy, fresh fruit, & coffee.*

### **DELUXE**

**\$20**

*Scrambled eggs, bacon, sausage links, breakfast potatoes, buttermilk biscuits & gravy, assorted pastries, fresh fruit, & coffee.*

*\*add orange juice for \$2/person*

## **DESSERT**

**\$6**

**BUNDT CAKE W/ CHOCOLATE GANACHE**

**RED VELVET CAKE**

**NEW YORK STYLE CHEESECAKE**

**CHOCOLATE TORTE**

**TRIPLE CHOCOLATE TIGER CAKE**

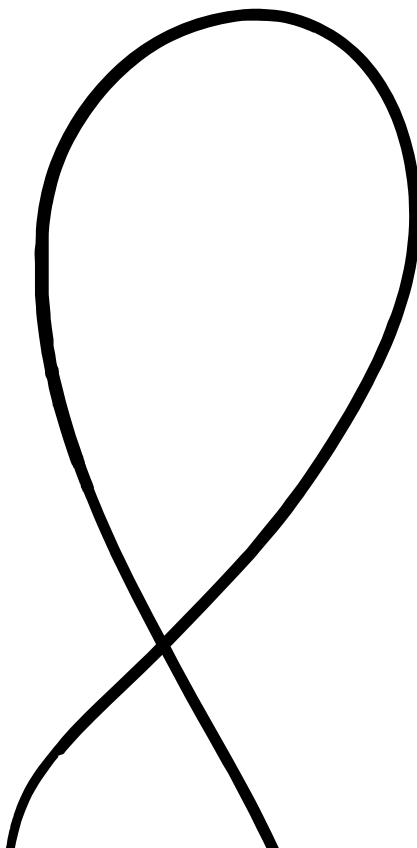
**STRAWBERRY SHORTCAKE**

**RASPBERRY CHEESECAKE**

**TIRAMISU**

**GERMAN CHOCOLATE CAKE**

**FRUIT CUP - VE, VG, GF**



# BAR

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## DOMESTIC BEER...\$6.00

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra

## IMPORTED/MICRO BREW...\$7.00

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  
Andre Spumante Sparkling Wine

## FEATURED WINE...\$10.00 g | \$40.00 b

A to Z Pinot Grigio  
Robert Mondavi Private Selection Cabernet Sauvignon

## CORKAGE FEES

Wine - \$10 per bottle

## 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

## PREMIUM DRINKS...\$7.00

Grey Goose Vodka  
Tanqueray Gin  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Dewar's White Label Scotch

## SUPER PREMIUM DRINKS...\$8.00

Glenlivet 12 year Scotch  
Patron Tequila  
Hendrick's Gin  
Maker's Mark Bourbon

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## CONTACT:

Nikki Martinek  
785.409.4931  
nikki.martinek@k1team.com

[www.townsitetower.com/catering](http://www.townsitetower.com/catering)

