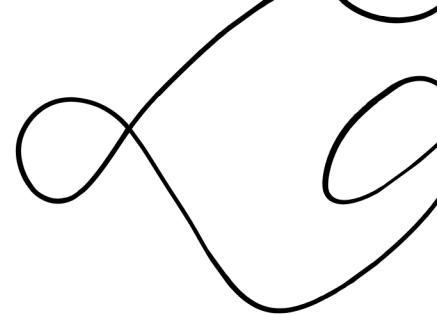




Hot Hors d'Oeuvres

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

SOUTHWEST EGG ROLLS **\$200**
Southwest chicken, corn, spinach, peppers, black beans, & mozzarella cheese, wrapped in a flour tortilla, then fried. Served with avocado ranch. 60 rolls

BACON WRAPPED SHRIMP **\$200**
Served with Thai chili sauce. 100 pieces

BONELESS CHICKEN WINGS **\$160**
Served with buffalo sauce, Thai chili sauce, & ranch. 10 pounds

HOMEMADE CHICKEN STRIPS **\$180**
Served with BBQ sauce & honey mustard. 100 pieces

CHIPOTLE MEAT BALLS **\$155**
Meatballs sautéed with olive oil, fresh garlic, & slow cooked in chipotle tomato sauce. 160 pieces

ITALIAN STUFFED MUSHROOMS **\$150**
Ground sausage blended with fresh Italian herbs. 100 pieces

CUBAN SLIDERS **\$150**
Pork, ham, capicola ham, swiss cheese, & sriracha mayo. 60 sliders

SPINACH ARTICHOKE DIP - VE **\$150**
Served with pita bread.

BAKED BRIE FONDUE **\$150**
Served with assorted breads & vegetables.

Cold Hors d'Oeuvres

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

CHARCUTERIE DISPLAY **\$200**
Ham, turkey, capicola ham, salami, swiss, cheddar, & provolone cheese with assorted crackers.

ASSORTED CANAPÉS **\$170**
Smoked salmon, shrimp, beef tenderloin, grilled chicken, & vegetables with garlic cream cheese on toasted French bread. 100 pieces

SHRIMP COCKTAIL **\$180**
Jumbo shrimp served with horseradish cocktail sauce, & lemons. 100 pieces

BASIL BRUCHETTA - VE **\$150**
Tomato, onion, basil, garlic, olive oil, & balsamic reduction, on toasted French bread. 100 pieces

VEGETABLE DISPLAY - VE **\$150**
A mix of fresh cut vegetables with jalapeño ranch dip

FRUIT DISPLAY - VE **\$180**
Assorted sliced fresh fruit.

CHEESE BOARD - VE **\$180**
Served with assorted crackers.

HUMMUS TRIO - VE **\$120**
Garlic, red pepper, & cilantro hummus. Served with pita chips.

SHRIMP CEVICHE **\$200**
Served with housemade tortilla chips.

ENTREES:

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.

MILLION DOLLAR LASAGNA Plated \$23 | Buffet \$20

Layer of lasagna noodles smothered with five creamy cheeses & fresh herbs, loaded with beef & Italian sausage. Topped with our house-made 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*

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:

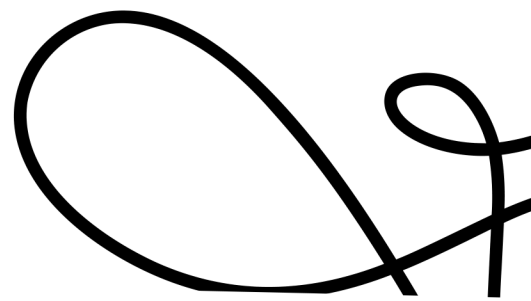
Mashed potatoes | Roasted potatoes | Garlic mashed potatoes | Twice baked potato casserole | Au gratin potatoes | Rice pilaf | Wild rice | Mac & Cheese

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
<i>8oz chicken breast, served with 3 large shrimp scampi.</i>	
CHICKEN & SALMON	\$43
<i>6oz chicken breast & a 6oz salmon with lemon cream sauce.</i>	
KC STRIP & CHICKEN	\$50
<i>6oz KC strip & a 6oz chicken breast topped with demi-glaze.</i>	
KC STRIP & SHRIMP	\$54
<i>6oz KC strip with demi-glaze & 3 large shrimp scampi.</i>	
KC STRIP & SALMON	\$60
<i>6oz KC strip with demi-glaze & a 6oz salmon with lemon cream sauce.</i>	
KC STRIP & LOBSTER	\$65
<i>6oz KC strip with demi-glaze & a 4oz lobster tail with lemon butter sauce.</i>	
FILET MIGNON & CHICKEN	\$56
<i>6oz hand carved filet & a 6oz chicken breast topped with demi-glaze.</i>	
FILET & SHRIMP	\$60
<i>6oz hand carved filet with demi-glaze & 3 large shrimp scampi.</i>	
FILET & SALMON	\$65
<i>6oz hand carved filet with demi-glaze & a 6oz salmon with lemon cream sauce.</i>	
FILET & LOBSTER	\$70
<i>6oz hand carved filet with demi-glaze & a 4oz lobster tail with lemon butter sauce.</i>	
FILET, SHRIMP, & LOBSTER	\$76
<i>6oz hand carved filet with demi-glaze, 3 large shrimp scampi, & a 4oz lobster tail with lemon butter sauce.</i>	

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:

PICK TWO BUFFET ENTREES.

ADD \$6.00 TO THE HIGHER PRICED ENTREE CHOSEN

SPECIALTY BUFFETS:

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

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

Add a 2nd Meat:

\$3/person

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

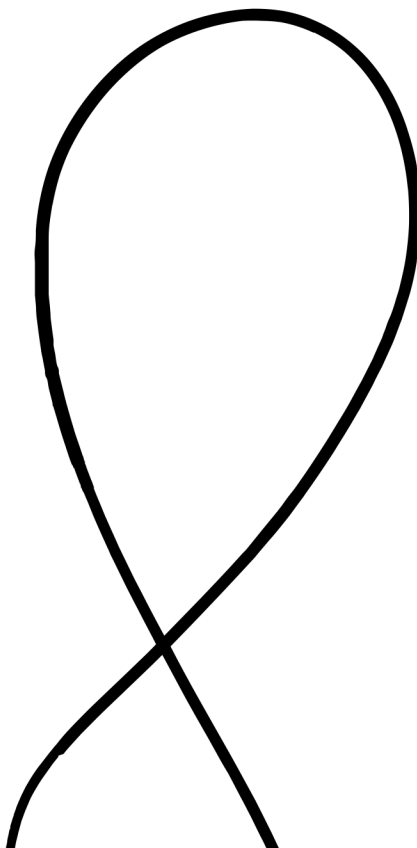
STRAWBERRY SHORTCAKE

RASPBERRY CHEESECAKE

TIRAMISU

GERMAN CHOCOLATE CAKE

FRUIT CUP - VE, VG, GF



BAR

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

CONTACT:

Nikki Martinek
785.409.4931
nikki.martinek@k1team.com

www.townsitetower.com/catering



TOWNSITE

EVENTS • VENUES • CATERING • CAFE
by K1 Hospitality

