

Hot Hors d'Oeuvres

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

SOUTHWEST EGG ROLLS	\$200
<i>Southwest chicken, corn, spinach, peppers, black beans, & mozzarella cheese, wrapped in a flour tortilla, then fried. Served with chipotle ranch. 60 rolls</i>	
BACON WRAPPED SHRIMP	\$200
<i>Served with Thai chili sauce. 100 pieces</i>	
HOMEMADE CHICKEN STRIPS	\$180
<i>Served with BBQ sauce & honey mustard. 100 pieces</i>	
CHIPOTLE MEAT BALLS	\$155
<i>Meatballs sautéed with olive oil, fresh garlic, & slow cooked in chipotle tomato sauce. 160 pieces</i>	
ITALIAN STUFFED MUSHROOMS	\$150
<i>Ground sausage blended with fresh Italian herbs. 100 pieces</i>	
SLIDERS	\$150
<i>60 sliders</i>	
<u>Pick 1:</u>	
Cuban	
<i>Pork, ham, capicola ham, swiss cheese, & sriracha mayo</i>	
Cheeseburger	
<i>Ketchup & mustard</i>	
Pulled Pork	
<i>BBQ Sauce</i>	
SPINACH ARTICHOKE DIP - VE	\$150
<i>Served with pita bread.</i>	
BAKED BRIE FONDUE	\$120
<i>Served with assorted breads & vegetables.</i>	
TOASTED RAVIOLI - VE	\$120
<i>Choose from beef or cheese (VE) stuffed raviolis, toasted and served with house-made marinara sauce. 150 pieces</i>	

Cold Hors d'Oeuvres

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

CHARCUTERIE DISPLAY	\$200
<i>Turkey, capicola ham, salami, pepperoni, swiss, cheddar, mozzarella pearls & smoked gouda cheese with assorted crackers.</i>	
ASSORTED CANAPÉS	\$170
<i>Smoked salmon, shrimp, beef tenderloin, grilled chicken & vegetables with garlic cream cheese on toasted French bread. 100 pieces</i>	
SHRIMP COCKTAIL	\$180
<i>Jumbo shrimp served with horseradish cocktail sauce, & lemons. 100 pieces</i>	
LOBSTER & SHRIMP PHYLLO CUPS	\$200
<i>Lobster and shrimp salad served in flaky phyllo cups. 100 pieces</i>	
BASIL BRUCHETTA - VE	\$150
<i>Tomato, onion, basil, garlic, olive oil, & balsamic reduction, on toasted French bread. 100 pieces</i>	
VEGETABLE DISPLAY - VE	\$150
<i>A mix of fresh cut vegetables with jalapeño ranch dip</i>	
FRUIT DISPLAY - VE	\$180
<i>Assorted sliced fresh fruit.</i>	
ANTIPASTI SKEWERS - VE	\$120
<i>Skewers of artichoke hearts, red peppers, fresh basil, cherry tomatoes, and mozzarella pearls. 100 pieces</i>	
HUMMUS TRIO - VE	\$120
<i>Garlic, red pepper, & cilantro hummus. Served with pita chips.</i>	
SHRIMP CEVICHE	\$200
<i>Served with housemade tortilla chips.</i>	

ENTREES:

- TUSCAN CHICKEN** **Plated \$37 | Buffet \$33**
Grilled chicken breast topped with Tuscan cream sauce.
- CHICKEN CORDON BLUE** **Plated \$32 | Buffet \$28**
Chicken breast rolled with smoked ham, swiss cheese & breaded. Topped with mustard cream sauce.
- CHICKEN MARSALA** **Plated \$32 | Buffet \$28**
Pan fried chicken topped with mushroom marsala sauce
- BEEF TIPS** **Plated \$32 | Buffet \$28**
Slow cooked in a mushroom & merlot wine sauce.
**Suggested starch: mashed potatoes*
- FLANK STEAK** **Plated \$35 | Buffet \$31**
Sliced steak topped with a hunter's sauce.
- KC STRIP** **Plated Only \$45**
12 oz grilled Kansas City strip topped with horseradish demi-glaze.
- FILET MIGNON** **Plated Only \$50**
8oz hand carved filet topped with horseradish demi-glaze.
- HERB ROASTED PORK LOIN** **Plated \$29 | Buffet \$25**
Sliced pork loin topped with rosemary au jus.
- PAN FRIED SALMON** **Plated \$44 | Buffet \$40**
8oz pan fried salmon, served with lemon cream sauce.
- LOBSTER TAIL** **Plated Only: Market Price**
8oz lobster tail, served with lemon butter sauce.
- SHRIMP SCAMPI** **Plated Only \$38**
10 large shrimp, served with lemon cream sauce on top of linguini pasta.
*** Served with breadsticks and choice of vegetable only*
- MILLION DOLLAR LASAGNA** **Plated \$24 | Buffet \$20**
Layers of lasagna noodles smothered with five creamy cheeses & fresh herbs, loaded with beef & Italian sausage. Topped with our house-made marinara sauce.
*** Served with breadsticks and choice of vegetable only*
- CHICKEN ALFREDO CASSEROLE** **Plated \$24 | Buffet \$20**
Chicken sautéed with olive oil, fresh garlic, & white wine.
Baked together with penne pasta, & parmesan cream sauce.
*** Served with breadsticks and 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:

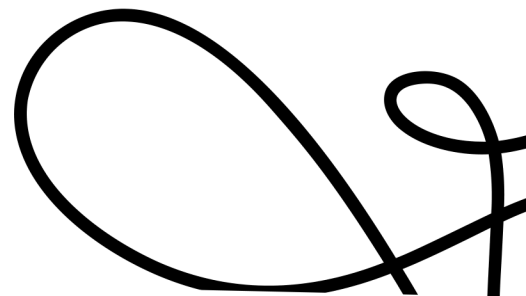
Mashed potatoes | Roasted potatoes | Garlic mashed potatoes | Twice baked potato casserole | Au gratin potatoes | Rice pilaf | Wild rice | Mac & Cheese

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 \$24 | Buffet \$20**

Layers of veggies, creamy ricotta mixture, & fresh herbs.

Topped with homemade alfredo sauce.

*** Served with breadsticks and choice of vegetable only*

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>8 oz chicken breast, served with 3 large shrimp scampi.</i>	
KC STRIP & SHRIMP	\$54
<i>10 oz KC strip with demi-glaze & 3 large shrimp scampi.</i>	
KC STRIP & LOBSTER	\$65
<i>10 oz KC strip with demi-glaze & a 4oz lobster tail with lemon butter sauce.</i>	
FILET & CHICKEN	\$56
<i>6 oz hand carved filet & a 6oz chicken breast topped with demi-glaze.</i>	
FILET & SHRIMP	\$60
<i>6 oz hand carved filet with demi-glaze & 3 large shrimp scampi.</i>	
FILET & SALMON	\$65
<i>6 oz hand carved filet with demi-glaze & a 6oz salmon with lemon cream sauce.</i>	
FILET & LOBSTER	\$70
<i>6 oz hand carved filet with demi-glaze & a 4oz lobster tail with lemon butter sauce.</i>	
FILET, SHRIMP, & LOBSTER	\$76
<i>6 oz hand carved filet with demi-glaze, 3 large shrimp scampi, & a 4oz lobster tail with lemon butter sauce.</i>	

DUAL BUFFET ENTREES:

PICK TWO BUFFET ENTREES.

ADD \$6.00 TO THE HIGHER PRICED ENTREE CHOSEN

ADD AN ADDITIONAL VEGETABLE OR STARCH FOR +\$3

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*

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)

Pick 2 Sides:

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

Add an extra side:

\$3/person

STREET TACO BUFFET **\$20/person**

Served with house salad & cilantro lime ranch

Pick 1 Meat:

Steak
Chicken
Al Pastor Pork

Add a 2nd Meat:

\$3/person

Included Sides/Toppings:

Flour Tortillas	Queso
Cilantro Lime Rice	Cilantro
Pinto Beans	Onions
Chips	Limes
Salsa	Grilled Fresh Pineapple (Al Pastor Tacos only)

Add Guacamole \$2/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, and coffee.

DELUXE

\$20

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

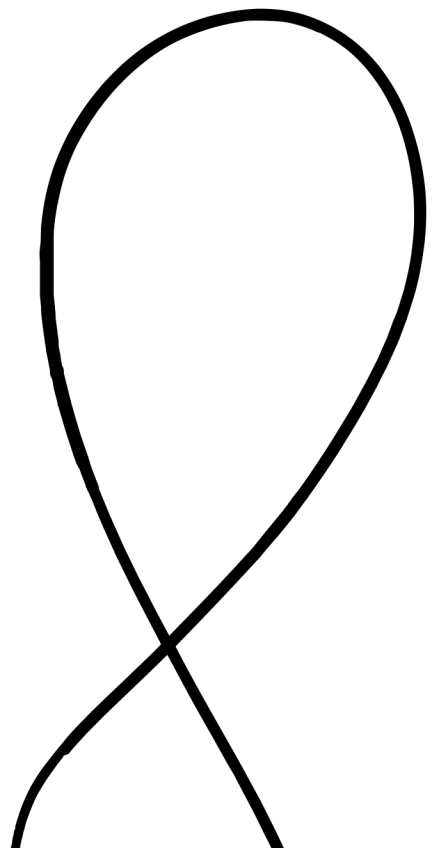
STRAWBERRY SHORTCAKE

RASPBERRY DONUT 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

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