



Event Catering Menu

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Sunrise Breakfast

Breakfast plans served buffet style and prices include standard disposable place settings

Continental Breakfast

Includes danishes and muffins, assorted jams and jellies, fresh fruit bowl, and yogurt cups.

\$6.99

Value Breakfast

Includes choice of one egg dish: egg casserole, scrambled eggs, western scrambled eggs or breakfast burrito. Also includes: fresh fruit bowl, and choice of hash browns, hash brown casserole, or country potatoes.

\$7.49

Variety Breakfast

Includes choice of one egg dish: egg casserole, scrambled eggs, western scrambled eggs or breakfast burrito. Also includes: bacon or sausage, fresh fruit bowl, and choice of hash browns, hash brown casserole, or country potatoes.

\$8.99

Executive Breakfast

Includes choice of one egg dish: egg casserole, scrambled eggs, western scrambled eggs or breakfast burrito. Also includes: bacon or sausage, biscuits and gravy, fresh fruit bowl, and choice of hash browns, hash brown casserole, or country potatoes.

\$10.49

Build Your Own Breakfast Sandwich

Includes build your own breakfast sandwiches with scrambled eggs, cheese, biscuits, and sausage patties. Also served with fresh fruit bowl and your choice of hash browns, hash brown casserole, or country potatoes.

\$8.99

Country Breakfast

Includes two biscuits with white sausage gravy, fresh fruit bowl, and bacon slices.

\$7.99

Breakfast Enhancements

\$2.49 – Fresh fruit bowl, biscuits & jelly, or french toast (choose one)

\$2.99 – Ham, sausage, bacon, cinnamon rolls, or biscuits & sausage gravy (choose one)

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Appetizers

*Appetizers are priced per piece or per small single serving. The minimum quantities are listed in parentheses. Items noted with an * require additional fees for service. Disposable elegant plates and cutlery are included in the price.*

Tier One Appetizers \$1.49

Bacon Wrapped Chicken Bites (25)

BBQ Meatballs (25)

Swedish Meatballs (25)

Garlic Parmesan Crostini (25)

Bacon Wrapped Water Chestnuts (25)

Italian Meatballs with Marinara (25)

Pinwheels, Smoked Ham & Turkey (25)

Chicken Wings, BBQ or Buffalo (25)

Tier Two Appetizers \$1.99

Teriyaki Chicken Skewers (50)

Lemon Rosemary Chicken Skewers (50)

Mixed Fruit Skewers (no min)

Tier Three Appetizers \$2.49

Veggie Shooters (25)*

Spinach Artichoke Dip (25)

Chicken Kabobs (no min)

Queso with Crispy Tortilla Chips (25)

Antipasto Skewers (25)

Caprese Skewers (25)

Hummus Dip (25)

Mixed Bruschetta Bites (50)*

Tier Four Appetizers \$2.99

Salmon Crostini (50)*

Shrimp Cocktail (30)

Mini Cheeseburgers (50)*

Smoked Salmon Board (50)

Beef Kabobs (no min)

Mini Hot Dogs (50)*

Artisan Displays

Our Artisan Displays are an elegant and artistic way to make your event truly memorable. We offer several options to tailor our displays for your event. If you'd like to see some examples of our previous displays, please contact our sales team and they would love to share our portfolio with you. The prices below include elegant disposable place settings.

Tier One

Our culinary staff will artfully arrange your food choices on trays. The trays will be delivered to your event and arranged on your serving table. We will provide a tablecloth for the table. Risers for the trays may be added for an additional fee. We offer a choice of white, black, gold, or silver trays.

The delivery and pick-up fee for our Tier One displays is \$80.00. For groups larger than 100 people, we will provide a staff member to replenish the serving line as needed. The fee for the staffer is \$20.00 per hour, with a 2 hour minimum. If we provide a staffer to replenish, \$30.00 of the delivery and pick-up fee will be waived. The pricing for the food is listed below.

Tier Two

Our culinary staff will build a display feature for your food choices on-site at your event. You may choose one of four themes: Romance, Tuscan, Contemporary, or Rustic Chic. For larger groups, extra trays can be incorporated into your theme display.

Our fees for service will include delivery to your event site, set-up and tear down of the display feature, tablecloth(s) for the serving table, and 2 staffers for up to 3 hours to replenish and maintain the display. The service fee is \$250.00. Additional display features can be ordered at a reduced rate, and additional staffers can be provided at a rate of \$20.00 per hour, per staffer. The pricing for the food is listed below.

Tier Three

Our Tier Three displays will begin with a one hour consultation between you and our display designer. We will develop a custom plan tailored to your event. The display we create may include multiple features, depending on the size of your event. Food choices may include the items listed below, but also may include items from our Hors D'oeuvre menu. Due to the level of customization with our Tier Three displays, prices are quoted on a case by case basis. Prices for the standard food items are listed below.

Artisan Display Food Choices

Assorted Vegetable Display	\$3.49 per person
Assorted Seasonal Fruit Display	\$4.99 per person
Assorted Cheese Display	\$4.79 per person
Assorted Meats Display	\$5.89 per person
Any Two Choices	\$5.49 per person
Any Three Choices	\$6.49 per person
All of the Above	\$7.49 per person

Culinary Inspired Buffets

Buffets are priced per person and include elegant disposable place settings. To include two smaller entrée choices, add \$3.49 per person to the plan price.

Italian Inspired

Includes choice of one entrée: Sausage and Cheese Lasagna, Chicken Alfredo, Baked Pasta (Red Sauce or Creamy Alfredo), or Chicken Parmesan. Also includes choice of side dish, salad, and garlic toast.

\$9.99 – Lunch

\$12.49 – Dinner

Southwestern Inspired

Includes choice of one entrée: Southwest Loaded Chicken, Creamy Green Chile Chicken Enchiladas, or Red Chile Ground Beef Enchiladas. Also includes Spanish rice and choice of refried or ranchero beans.

\$9.99 – Lunch

\$12.49 – Dinner

Add crisp tortilla chips and homemade salsa for \$1.99 per person

Southern Inspired

Includes choice of one entrée: Shrimp Etoufee, Jambalaya, Shrimp Gumbo, Chicken Gumbo, Fried Catfish, Catfish New Orleans, Blackened Chicken Pasta, Etoufee, or Gumbo served with rice. Fried Catfish served with Cole slaw, dirty rice, and hushpuppies. Blackened Chicken Pasta served with salad.

\$9.99 – Lunch

\$12.49 – Dinner

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Kansas Style BBQ Buffets

A Culinary Catering Specialty!

Kansas Style BBQ Buffets are priced per person. Choose two hickory smoked BBQ meats and two side items. You will be charged for the highest tier item chosen, but may choose the second item from any equal or lower tier. Prices include BBQ sauce, dinner rolls, and standard disposable place settings.

Tier One Hickory Smoked BBQ Meats

Pulled Pork, Hot Links, Chicken Breast, Turkey, Smoky Hill Sausage, Ham

\$7.99 – Lunch

\$9.99 – Dinner

Tier Two Hickory Smoked BBQ Meats

Sliced Brisket (Lean or Extra Moist), Chopped Brisket, Pork Ribs, Brisket Burnt Ends

\$9.19 – Lunch

\$11.19 – Dinner

Side Item Choices

BBQ Baked Beans, Deviled Egg Potato Salad, Creamy Cole Slaw, Pasta Salad, Scalloped Potatoes, Macaroni and Cheese, Cheesy Corn Bake, Sweet Corn, Smoked Brisket Chili, Green Beans, Mashed Potatoes with Gravy

Traditional Elegant Buffets

Traditional Elegant Buffets are priced per person. Please choose two entrées and two side items. You will be charged for the highest tier item chosen, but may choose the second item from any equal or lower tier. Prices include elegant disposable place settings. "(V)" denotes vegetarian options.

Tier One Entrées

Grilled Chicken Kabobs, Grilled Marinated Chicken Breast, Vegetable Lasagna (V), Vegetable Pasta Primavera (V), Vegetable Pasta Bake (V), Vegetable Kabobs (V)

\$9.49 – Lunch

\$11.99 – Dinner

Tier Two Entrées

Sliced Roast Beef, Chicken Fried Steak, Fully Loaded Chicken Breast, Boneless Chicken Fried Chicken, Chicken Piccata, Creamy Pesto Chicken, Southwest Chipotle Chicken, Chopped Sirloin Steak with Mushroom Gravy

\$10.49 – Lunch

\$13.99 – Dinner

Tier Three Entrées

Braised Beef Tips, Grilled Salmon, Grilled Beef Kabobs

\$16.49

Tier Four Entrées

Slow Roasted Prime Rib, Grilled Filet of Beef

Market Price

Side Item Choices

Garlic Mashed Potatoes, Green Beans, Steamed Broccoli (V), Baked Potato with Butter and Sour Cream, Roasted Mixed Veggies (V), Mashed Potatoes and Gravy, Scalloped Potatoes, Macaroni and Cheese, BBQ Baked Beans, Cheesy Corn Bake, Sweet Corn, Creamy Cole Slaw, Deviled Egg Potato Salad, Pasta Salad, Chili, Jambalaya

Substitute a Side Salad for one side item for \$1.99, please see page 10 for salad options

Build-Your-Own Bars

Build your own bars allow each guest to customize their own meal to their preferences. Each bar is priced per person and includes elegant disposable place settings.

Baked Potato Bar

Topping bar includes Butter, Sour Cream, Bacon Bits, Shredded Cheese, and Chives

\$7.99 - 1 lb. Potato for each guest

\$6.49 – 1/2 lb. Potato for each guest

\$1.99 – Add chopped BBQ Pulled Pork or Chopped BBQ Brisket

Taco Bar

Taco bar includes seasoned ground beef, grilled chicken, soft tortillas, and crispy taco shells. Topping choices include lettuce, tomato, shredded cheese, jalapenos, sour cream, and homemade salsa. Served with Spanish Rice and Refried Beans.

\$8.99

Add crispy tortilla chips and homemade salsa for \$1.99 per person

Fajita Bar

Fajita bar includes seasoned, grilled steak and chicken, sautéed peppers and onions, and soft tortillas. Topping choices include lettuce, tomato, shredded cheese, sour cream, and homemade salsa. Served with Spanish Rice and Refried Beans.

\$12.49

Add crispy tortilla chips and homemade salsa for \$1.99 per person

Burger Bar

Our burger bar features premium, hand-pattied, quarter pound Choice ground beef burgers. Served with fresh baked bun, and topping bar including lettuce, tomato, red onion, ketchup, mustard, mayo, and pickles. Also includes a bag of chips and one choice of side dish.

\$7.99

\$.55 – Add American, Cheddar, Provolone, or Smoked Gouda Cheese for each guest

\$.75 – Add Premium Hickory Smoked Bacon for each guest

\$2.69 – Add an extra burger patty for each guest

\$2.99 – Add a Nathan's Famous All Beef Hot Dog with bun for each guest

Party Platters

Prices include elegant disposable place settings.

Finger Sandwich Platter

A selection of sliced meats and cheese on dinner rolls and croissants, served with mustard, mayonnaise, BBQ sauce, lettuce, and tomato

\$45.99 – Small, 16 finger sandwiches

\$79.99 – Large, 32 finger sandwiches

Cheese & Smoked Sausage Platter

A medley of cheese cubes and cured, smoked sausages

\$45.99 – Small, snacks 15-30

\$79.99 – Large, snacks 40-60

Dessert Platter

A variety of chocolate chip cookies, Rice Krispy treats, and carnival cookies

\$59.99 – 52 pieces

Garden Vegetable Platter

An assortment of fresh vegetables served with our Homemade Ranch Dip

\$39.99 – Small, snacks 15-30

\$74.99 – Large, snacks 40-60

Fresh Fruit Platter

A delicious assortment of seasonal fruits served with a creamy fruit dip

\$64.99 – Small, snacks 15-30

\$124.99 – Large, snacks 40-60

Fresh Salads

Prices are per person and include elegant disposable place settings.

Caesar Salad

A 50/50 mix of leafy romaine and crisp iceberg lettuce, tossed in a creamy Caesar dressing, topped with Parmesan cheese and herb croutons.

\$3.49 – Side Salad

\$6.99 – Dinner Salad

\$1.49 – Add Grilled or Crispy Fried Chicken

\$2.49 – Add Grilled Salmon

House Salad

A blend of leafy romaine and crisp iceberg lettuce with carrots, cucumbers, and tomatoes served with our Homemade Ranch and Balsamic Vinaigrette dressings.

\$3.49 – Side Salad

\$6.99 – Dinner Salad

\$1.49 – Add Grilled or Crispy Fried Chicken

\$2.49 – Add Grilled Salmon

Italian Salad

A medley of leafy romaine and crisp iceberg lettuce tossed with Balsamic Vinaigrette and topped with cucumbers, tomatoes, green peppers, and red onions.

\$3.49 – Side Salad

\$6.99 – Dinner Salad

\$1.49 – Add Grilled or Crispy Fried Chicken

\$2.49 – Add Grilled Salmon

Spinach Salad

Fresh spring mix and spinach with strawberries, candied walnuts, and crumbled Feta cheese. Tossed with Balsamic Vinaigrette.

\$3.99 – Side Salad

\$7.99 – Dinner Salad

\$1.49 – Add Grilled or Crispy Fried Chicken

\$2.49 – Add Grilled Salmon

Desserts

All desserts are priced per person. Elegant disposable place settings are included with cake and standard disposable place settings are included with cobblers.

Sheet Cakes \$3.99

Red Velvet Sheet Cake – Topped with a vanilla cream cheese frosting

Chocolate Sheet Cake – Chocolate cake with chocolate frosting

Carrot Cake \$4.49

Carrot cake – Fresh carrots added to spice cake with walnut pieces and frosted with cream cheese icing

Cream Cakes \$4.99

Strawberry Cream Cake – Moist, creamy strawberry cake filled and topped with an exquisite strawberry cream

Lemon Cream Cake – Creamy lemon cake filled and topped with a zesty lemon cream

Fudge Cream Cake – Chocolate cake layered with dark, rich fudge icing

Cheese Cake \$5.49

Cheesecake (Plain) – Served with Chocolate, Raspberry, or Strawberry Sauce

Cookies \$1.19

Chocolate Chip

Fresh Baked Cobbler \$2.49

Apple – Sprinkled with cinnamon and sugar

Peach

Cherry

Additional Desserts

Chocolate Fudge Brownies \$2.99

Rice Krispy Treat \$1.19

Beverage Service

Beverage pricing includes disposable cups and any necessary beverage condiments. (i.e. ice, sugar packets, cream, lemon wedges, stir sticks, etc.)

Beverage Service with Catered Meal

\$.99 per person – Iced Tea, Lemonade, and Water (any, or all three)

A La Carte Beverage Service

\$2.19 – Individual Bottled Soft Drink, Juice, Milk, or Water

\$9.99 – Gallon of Iced Tea

\$9.99 – Gallon of Lemonade

\$13.49 – Gallon of Fruit Juice (Orange, Cranberry, or Apple)

\$14.99 – Gallon of Regular or Decaffeinated Coffee

Extended Event Beverage Service

\$5.49 – Half Day Beverage Service (4 hours, morning or afternoon)

\$9.49 – Full Day beverage Service (8 hours, morning and afternoon beverage service included)

Morning Beverage Service will include choice of coffee, assorted fruit juices, and water

Afternoon Beverage Service will include choice of coffee, iced tea, soft drinks, and water

Bar and Alcohol Service

All bar services require a bartender. The bartender fee is in addition to the listed beverage prices. We require 1 bartender for each 100 guests to ensure prompt service. The hourly rate for a bartender is \$35.00. Groups larger than 75 people require a bar assistant. The hourly rate for a bar assistant is \$20.00. The prices listed are per beverage. Sales and liquor excise tax will be added to the final bar total.

Bar Beverage Options and Minimum Purchases

Beer and Wine Only Bar -- \$300 beverage purchase minimum

Full Bar -- \$500 beverage purchase minimum

Bar Billing Options

Host Bar Service – You (the host) will cover the entire beverage bill for the event, including all drinks and the bartending charges.

Cash Bar Service – You (the host) will cover only the bartending charges, and your guests will purchase their own beverages from the bar. (Note: If the sales minimums are not met by your guests' purchases, you will be billed for the sales difference.)

Bar Beverage Pricing

Domestic Beers \$4.50

Specialty or Import Beer \$5.50

Well Cocktails \$5.00

Call Cocktails \$7.00

Premium Cocktails \$9.00

House Wine \$5.00

Premium Wine \$6.50

Champagne \$6.00

Service and Delivery Options

The service style you choose will be influenced by your menu and the type of event you are hosting. Our sales staff will be happy to work through the options with you to ensure a perfect fit for your special event.

Disposable Drop Off Service

Level I: We will deliver the food in disposable pans and containers. Disposable serving utensils will also be provided.

Delivery fee: \$25.00 (within 15 mile radius)

Pick up fee: none

Service fee: none

Level II: We will deliver the food in disposable pans and containers. Two disposable wire chafers with heating fuel canisters will be provided, as well as disposable serving utensils.

Delivery fee: \$35.00 (within 15 mile radius)

Pick up fee: none

Service fee: none

NOTE: Additional disposable wire chafers with heating fuel canisters can be added for \$6.00 each

Buffet Line Drop Off Service

We will deliver and set up the food using tablecloths, elegant chafers and serving ware. Our staff will return at the conclusion of your event to pick up the equipment. The maximum number of guests for the Buffet Line Drop off Service is 50. Groups larger than 50 people require on-site staff to keep the buffet line replenished and tidied.

Delivery fee: \$50.00 (within 15 mile radius)

Pick up fee: \$30.00 (within 15 mile radius)

Service fee: none

NOTE: For events ending after 9:30 PM, arrangements to pick up the equipment the following morning need to be made. Alternatively, we can pick up after 9:30 PM for an additional service fee of \$20.00 per hour per staff member.

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Standard Buffet Line

We will deliver and set up the food using tablecloths, elegant chafers and serving ware. Our staff will refill the buffet line as necessary and maintain it for cleanliness. At the conclusion of your event, we will tear down the buffet line and we will package any leftover food if requested. Your Culinary Catering sales representative will discuss with you the level of staffing required to provide your guests with excellent service.

Delivery fee: \$50.00 (within 15 mile radius)

Pick up fee: none

Service fee: \$20.00 per hour per staffer

Full Service Buffet Line

We will set the tableware for each guest's seat. Our staff will deliver and set up the food using tablecloths, elegant chafers and serving ware. We will refill the buffet line as necessary and maintain it for cleanliness. Our staff will pre-buss tables and refill drink carafes. At the conclusion of your event, we will tear down the buffet line and we will package any leftover food if requested. Your Culinary Catering sales representative will discuss with you the level of staffing required to provide your guests with excellent service. (This level of service requires a 50 guest minimum)

Delivery fee: \$50.00 (within 15 mile radius)

Pick up fee: none

Service fee: \$5.50 per guest (Includes up to 3 hours serving time)

Full Service Plated Meals

We will set the tableware for each guest seat. Our staff will plate each meal and serve it to your guests at their seat. We will pre-buss tables and refill drink carafes. At the conclusion of your event, we will tear down the buffet line and we will package any leftover food if requested. Your Culinary Catering sales representative will discuss with you the level of staffing required to provide your guests with excellent service. (This level of service requires a 50 guest minimum)

Delivery fee: \$50.00 (within 15 mile radius)

Pick up fee: none

Service fee: \$8.50 per guest for entrée (up to 3 hours serving time)

\$.75 per guest for plated salad (if applicable)

\$.75 per guest for plated dessert (if applicable)

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Deliveries Fees Outside 15 Mile Radius

For deliveries that are outside our normal area, we charge a mileage fee of \$.60 per mile. For events over 20 miles outside of our normal area, we also charge a personnel fee of \$20.00 per hour for each staff member for the time spent traveling to the event location.

Upgrades and Additional Services

\$4.25 per guest	Upgrade to standard china plates and silverware
\$5.25 per guest	Upgrade to elegant china plates and silverware
\$80.00 service fee	Set up equipment on the day prior to your event
\$1.50 per guest	Wedding cake cutting service (client provides plate, fork, and napkin)
\$3.00 per guest	Wedding cake cutting service (We provide plate, fork, and napkin)
\$6.00 per guest	Champagne toast (includes flute, champagne, and passing to guests)
\$.50 per guest	Champagne toast (pour service only, client provides flutes and champagne)

Customized Menus and Service for Your Event

We at Culinary Catering want your event to be the best it can possibly be. Our goal is to make you look good and ensure your guests have an enjoyable experience by serving delicious food and providing top-notch service.

In the pages above, we've outlined some of our most popular options. While the options we've presented offer a wide variety of menu options for your event, one of our specialties is custom tailoring our catering options to your unique needs.

We are able to create custom menus to specifically designed accommodate your group's needs or desires. Our culinary and sales team will work together with you to create a menu that is perfect for your event.

Please call one of our Catering Sales Executives if you would like to discuss options not covered within this guide. We have catered many events with many specific requests, and it's likely we can accommodate your unique event as well!