Stations Menu

A fun, colorful, and interactive experience designed to encourage socializing. Typically served on small plates or as multiple buffet selections. Recommended to offer 3 or 4 stations for a wide array of menu items and flavors.

Prices are based on 100 guests; china and silverware, Kansas sales tax, and a 20% service charge are not included in price.

The Greenery \$400

A sampler of two tossed salads served to order in individual bowls.

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- <u>Roasted Vegetable Salad</u>: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- <u>BLT Salad</u>: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing

Crudites, Cheese, and Fruit

\$500

Assorted seasonal vegetables and fruits plus domestic cheeses and crackers, served with house ranch dressing.

<u>Trip to the Mediterranean Sea</u>

\$600

- Assorted house-made hummus and baba ganoush
- Grilled vegetable platter (served cold)
- Tabbouleh salad served on romaine lettuce boats
- House-made muffuletta medley and Mediterranean olive medley
- Assorted artesian breads and pitas

Italian Antipasto

\$600

- Two chef's choice bruschetta
- Marinated mozzarella pearls
- Fine Italian meats and cheeses
- Grilled vegetable platter (served cold)
- Spicy artichoke heart salad
- Marinated eggplant

Sabor a Mexico

\$800

A typical taco bar including chicken tinga and ground beef picadillo, served with Mexican-style rice, house-made refried beans, house-made guacamole and assorted salsas, with taco toppings and served with fresh corn and wheat tortillas.

Mashed Potatoes Bar

\$800

House-whipped Russet potato puree and house-roasted sweet potato puree, served with topping options:

 crispy applewood-smoked bacon, assorted Vermont cheeses, roasted shredded chicken, butter, sour cream, scallions, and crispy onion straws. crispy applewood-smoked bacon, assorted Vermont cheeses, roasted shredded chicken, butter, sour cream, scallions, and crispy onion straws.

Mac and Cheese Bar

\$800

House-made macaroni and cheese, served with topping options:

 assorted Vermont cheeses, roasted ham, crispy applewoodsmoked bacon, grilled chicken, sauteed mini shrimp, steamed broccoli, cauliflower, roasted grape tomatoes, and diced scallions.

<u>Italian Pasta Bar</u> \$1000

Cheese tortellini tossed and served with choice of three sauces:

- creamy Alfredo sauce
- house tomato-basil sauce
- house Bolognese sauce
- creamy pesto sauce

Taste of Asia \$1200

- Assorted sushi rolls
- Tuna tartare in phyllo cups
- Salmon poke shooters
- House-made spring rolls with sweet chili sauce
- Seared ahi tuna served on fried wonton chips with sriracha aioli and seaweed salad
- Asian chicken salad

Carving Station

price based on protein requested

Served with two side dishes or as sliders with au jus, creamy horseradish sauce, and gorgonzola cheese sauce.

- Slow roasted KC Strip Ioin: \$1200
- Roasted prime rib: \$1200
- Slow roasted picanha (Coulotte roast): \$1000
- Hickory-smoked turkey breast: \$800
- Honey-glazed Missouri ham: \$800