

Prime Catering of KC

Event Buffet-Style Menu



Served Buffet Style, includes a salad selection, one-three entrée selections, starch(s), vegetable(s) & rolls or sliced bread & butter

Hors D' Oeuvres, Beverages and Desserts are available upon request

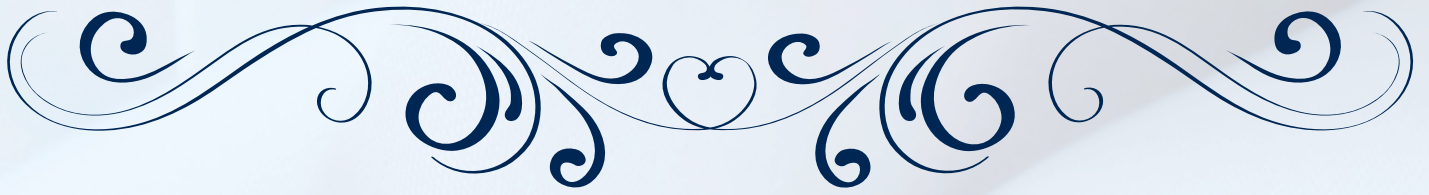
Cocktail Bar available (refer to separate menu for selections)

Plated Table Service is available at an Additional Cost

Any entrée or side offering can be created upon request

Buffet Style events are available for 25-5,000 guests





Specialty Salads



Insalata Balsamico- romaine, gorgonzola, balsamic and olive oil

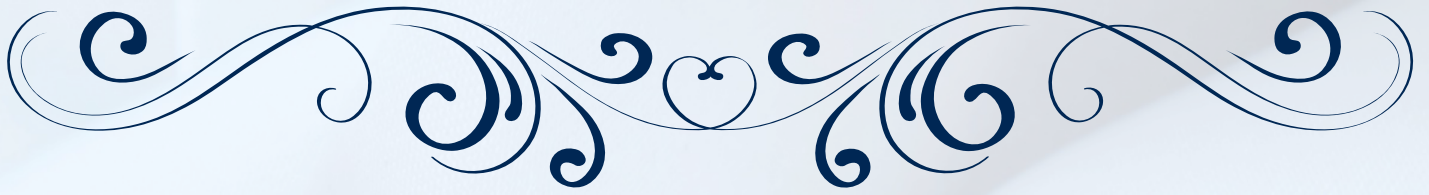
Traditional Caesar Salad; romaine lettuce, Romano cheese and croutons with a house-made Caesar dressing

Mixed Green Salad- spring mix, cherry tomatoes with choice of house made buttermilk ranch and or house made balsamic vinaigrette

Tomato & Buffalo Mozzarella Salad; traditional with Modella balsamic

Harvest Salad; served with herb & fresh berry vinaigrette





Entrée Selections



Rosemary Chicken; served bone in

Gorgonzola Chicken sautéed with mushrooms and peas in a rich gorgonzola cream sauce

Chicken Piccata Grilled chicken breast sautéed in olive oil, garlic, butter, lemon and white wine

Beef Tenderloin Medallions- w/ a mushroom peppercorn cream sauce

Teriyaki Salmon

Beef Tenderloin Medallions with Peppercorn Cream Sauce

Beef Brisket w/ Au Jus





Roasted Pork Tenderloin Medallions

Chicken Modiglia; breaded slices of grilled chicken with amogio sauce

Mediterranean Chicken; with artichoke hearts, kalamata olives, & white wine reduction



Chicken Parmesan; grilled chicken topped with marinara sauce and fresh parmesan cheese

Beef Tenderloin Medallions in a cabernet sauce

BBQ Chicken; served bone in

Chicken Amgio; chicken tenderloins in a white wine, butter and garlic sauce

Sausage, Peppers & Potatoes; grilled Italian sausage with sautéed green peppers and onions & Potatoes

Chicken Spedini- rolled in breadcrumb, fresh parsley, romano cheese, garlic and topped with Amogio





Shrimp Scampi ; peeled and deveined shrimp in a lemon & butter sauce

Atlantic Salmon Filet; with balsamic reduction and lemon

Atlantic Salmon; with mango chutney



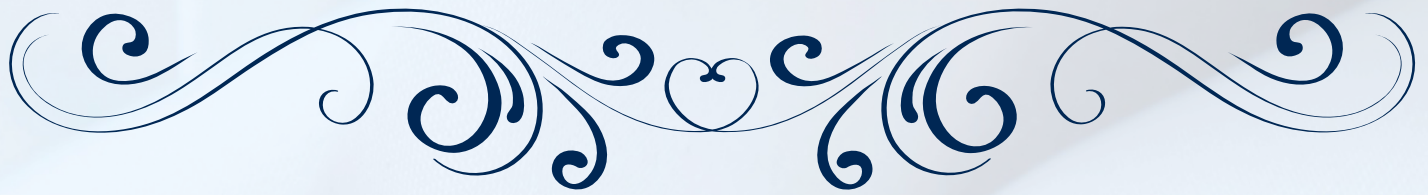
Pasta's

Baked Ziti - Baked Ziti pasta in a creamy vodka tomato cream sauce topped with provol cheese and fresh basil

Lasagna - our homemade lasagna is layered with sheets of pasta, ricotta cheese, fresh mozzarella cheese, tomato sauce and fresh basil, served with a meat sauce

Pasta Alfredo; penne pasta in a creamy alfredo sauce with fresh parsley and romano cheese





Pasta Alfredo with Grilled Chicken; penne pasta in a creamy alfredo sauce with grilled chicken breast and fresh parsley

Fusilli Pasta Primavera - fusilli pasta with fresh vegetables sautéed in garlic and olive oil

Rigatoni Vodka; a rich & Creamy Vodka Sauce

Starch Offering

Traditional House Mashed Potatoes

Garlic Mashed Potatoes

Rosemary Mashed Potatoes

Pasta Con Sugo (red sauce)

Wild Rice

Pasta Salad

Garlic New Potatoes





Baked Potatoes

Pasta Primavera

Pasta Alfredo

Risotto (Arborio Rice)

Mac n Cheese



Vegetable Selection

Sautéed Green Beans

Select Asparagus Spears

Broccoli & Cauliflower

Italian Style Green Beans

Butternut Zucchini & Squash

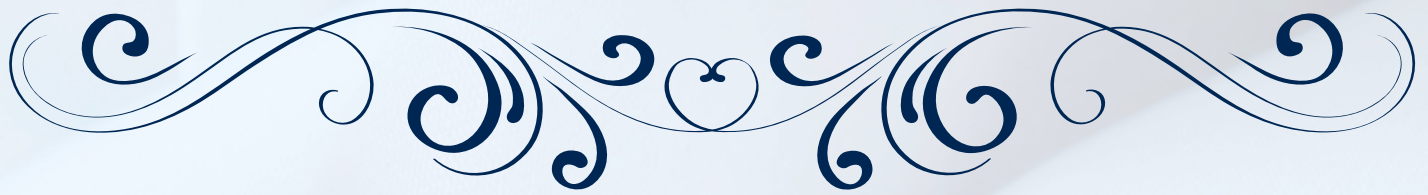
Italian-Style Broccoli Florets

Sautéed Mushrooms

Vegetable Medley

Mexican Street Corn





Dessert Options



cookies and cream cheesecake shooters

Key Lime cheesecake shooters

Fresh Berries and Cream

Chantilly Cream & Berry Martini's

Fruit Skewers with Strawberry Cream Cheese Dip

Chocolate Fondue Fountain with Accompaniments

Lemon Bars

Bavarian Cream filled Chocolate Cups

Mini Cheesecakes

Homemade Cannoli's

Assorted Petitfores

Additional Options Available Upon Request





Inclusive Pricing Includes

Delivery and set-up of food, chaffing dish's, service utensils, disposable flatware, plates and dinner napkins. Cloth linens for food station, cake station and beverage station. Plastic tumblers for beverages. Breakdown in cleanup of food areas and kitchen let's trash removal. Appropriate service attendance work to four hours.

Theme table decorating for the food buffet station with floral arrangement or centerpiece.

Additional Banquet Enhancements

Table Linen Rental

Cloth Napkins

China and Flatware

Glass Beverage Rental

Additional Servers or Bartenders

Coat Check Personnel

Menu Planning and Theme Planning

Event Tastings (by appointment only)

