

# *Prime Catering of KC*

## *Creation Station Event Menu*



### *Accompaniment Stations*

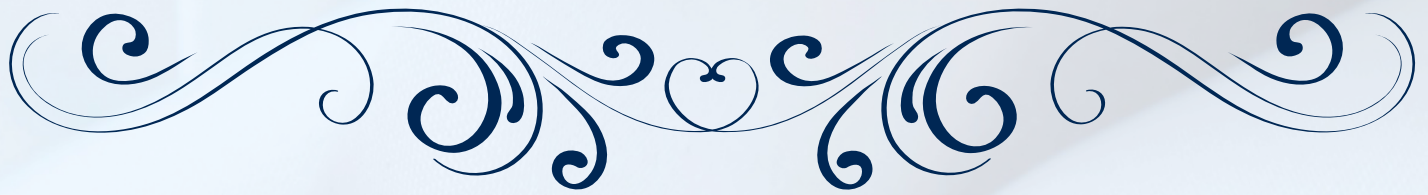
#### *Italian Pasta Bar*

*Chef-attended pasta station with a variety of pastas such as penne, tortellini and bowtie. Sauces include marinara, alfredo, Vodka cream sauce and fresh toppings such as chicken, shrimp, Italian sausage, meatballs, spinach, black olives, mushrooms and peas. Accompanied with grated Romano cheese, and fresh Italian bread*

#### *Asian Grill Station*

*Chef-attended Asian grill station with Asian rice, Lo Mein noodles, stir fry vegetables, chicken, shrimp and beef accompanied with Asian sauce options*





### *Tuscan Risotto Station*

*A variety of chef-inspired vegetable, seafood and seasonal risotto creations served with roasted pork, chicken or shrimp accompaniment*



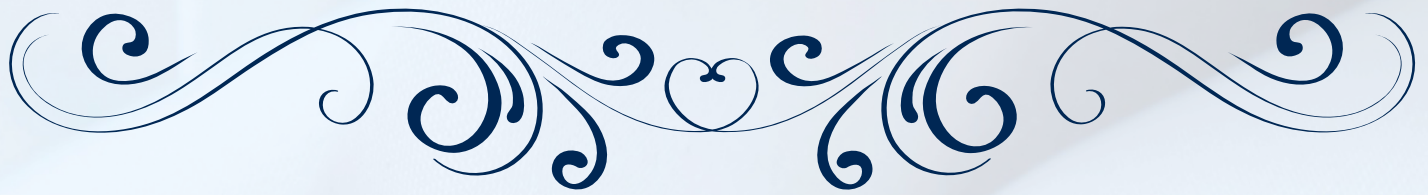
### *Mashed Potato Martini Station*

*Martini glasses ready to be filled with garlic mashed potatoes and sweet potatoes, served with toppings of cheddar cheese sauce, grated parmesan cheeses, shredded asiago, cinnamon-sugar, pecans, brown sugar, chopped broccoli, diced tomatoes, sliced scallion, bacon bits and sour cream*

### *Potato Skin Bar*

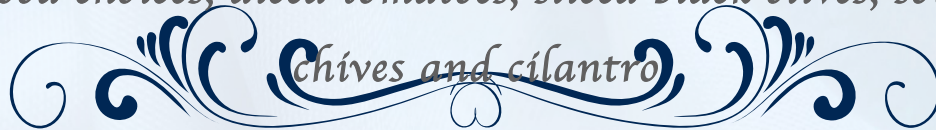
*Potato skin shells ready to be filled with cheddar cheese sauce, bacon bits, sour cream, sliced green onions, diced tomatoes, taco beef, shredded jack cheese and peppers*





### *Margarita Mac N Cheese Station*

*Margarita glasses ready to be filled with penne and macaroni pastas and topped with cheddar cheese sauce and white queso sauce, chicken and seafood choices, diced tomatoes, sliced black olives, sour cream,*



### *Signature Salad Display Station*

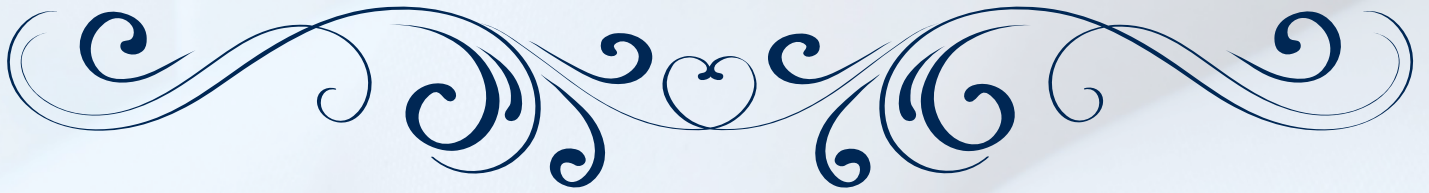
*A display of festive salads including; harvest salad martini, brandy glass Caesar salad, strawberry mango spinach salad cosmo's, Italian tortellini champagne flutes, and Insalata Balsamico filled wine glasses. Served with accompanying dressing*

## *Entree Stations*

### *Southwest Fajita Station*

*Chicken fajita, grilled pepper and onion, flour and corn tortillas, shredded lettuce, shredded cheddar cheese, diced tomato, sour cream, guacamole, Pico de gallo and chopped cilantro. Served with spanish rice and black beans*





### *Mexican Street Food Station*

*Taco bar with flour and corn tortillas, pork carnitas, shredded beef and chicken, accompaniments, guacamole and queso dips, fresh prepared salsas and chips.*



### *Kansas City BBQ Station*

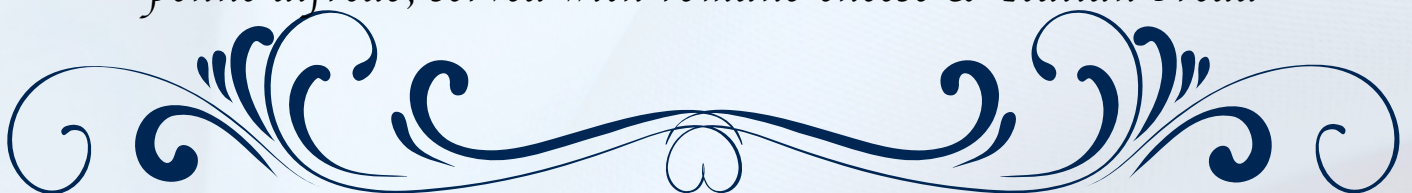
*Sliced beef brisket, smoked pork and chicken with baked beans, Mexican street corn and jalapeno corn bread*

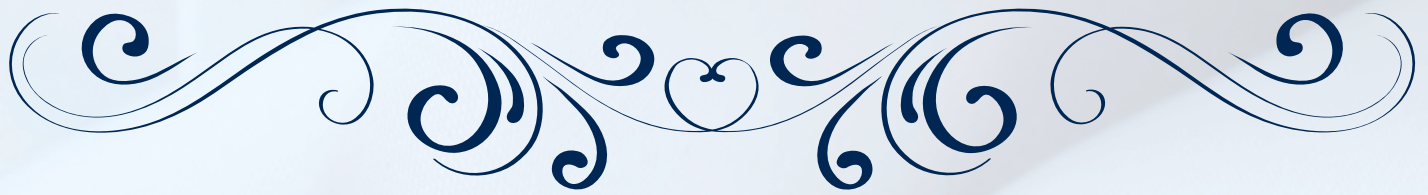
### *Carving Station*

*Chef carved tenderloin of beef and pit ham, served with traditional horseradish sauce and fresh baked dinner rolls with butter*

### *Italian Dinner Station*

*Chicken Amogio, chicken Spedini & lasagna with pasta con sugo & penne alfredo, served with romano cheese & Italian bread*





### *New Orleans Mardi Gras Station*

*Seafood gumbo, shrimp and sausage jambalaya, red beans and rice and Cajun corn maque choux, Served with French bread, corn bread and whipped butter*



### *Mediterranean Greek Station*

*Chicken kebobs, pita pockets, gyro meat, sliced tomato, onion cucumbers, tzatziki sauce & feta cheese. Served with Greek salad.*

### *Asian Wok Station*

*Chef Attended, stir fried chicken, shrimp, beef and Asian vegetables. Served with white rice, fried rice and lo Mein noodles, accompanied with a variety of Asian inspired sauces*

### *Spanish Station*

*Paella made with chicken, shrimp, vegetables and mussels. Served with Caesar salad and warm French baguette*





## *Creation Station Includes*

*Delivery and set-up of food, chaffing dishes, service utensils, China and glassware for displays. Breakdown and cleanup of food area.*

*Appropriate service attendants for service. Theme table décor for food stations with arrangement. Disposable containers for packaging of remaining food. Table linen, cloth napkins, china flatware and glass beverage service available upon request. Additional charges may apply.*

## *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)*

