



# *Prime Catering of KC*

## *Event Buffet-Style Menu*



*Served Buffet Style, includes one-four entrée selections, salad selection(s) starch(s), vegetable(s) choices, fresh brewed tea or coffee, assorted rolls or Italian bread and butter*

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

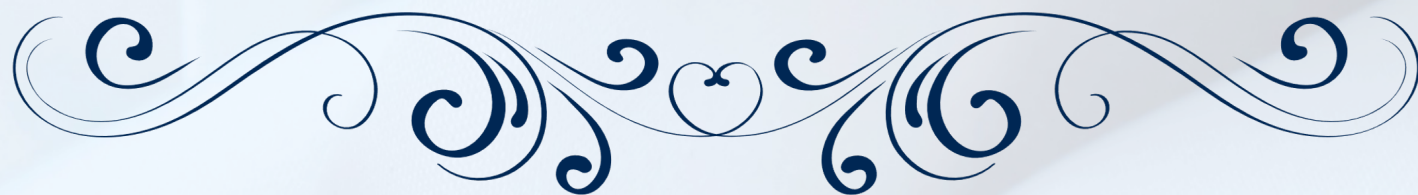
*Cocktail Bar available (refer to separate menu for selections)*

*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's Salad*- traditional Caesar's Salad with homemade croutons
- ❖ *Mixed Green Salad*- spring mix, cherry tomatoes with choice of house made buttermilk ranch and or house made balsamic vinaigrette

## *Starch Offering*

*Pasta Con Sugo* (traditional spaghetti in Sicilian style red sauce)

*Garlic Mashed Potatoes*

*Mashed Potatoes* (with homemade gravy)

*Roasted Skin on Potatoes*

*Wild Rice*

*Traditional Baked Potatoes*

*Risotto* (with Arborio rice)








## *Vegetable Selection*

*Sautéed' Green Beans*

*Broccoli & Cauliflower*

*Italian Style Green Beans*




*Sautéed' Zucchini & Squash*

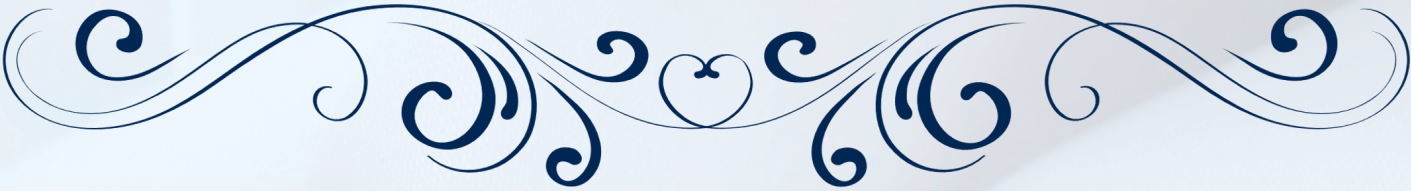
*Grilled Peppers and Onions*

*Sautéed Mushrooms*

## *Entrée'*

### *Beef*

- ❖ *Beef Tenderloin Medallions- with a peppercorn cream sauce*
  - ❖ *Filet Spezzi - prime aged beef tenderloin with mushroom peppercorn cream sauce*
  - ❖ *Beef Tenderloin Skewers- with gorgonzola*
- 



## **Pork & Poultry**

- ❖ **Chicken Amogio** - Grilled chicken breast sautéed in olive oil, garlic and fresh basil
  - ❖ **Teriyaki Chicken** - grilled chicken breast in a rich teriyaki and butter sauce
  - ❖ **Rosemary Chicken** - grilled chicken sautéed in garlic, rosemary and thyme
  - ❖ **Chicken Parmesan** - grilled chicken topped with marinara sauce and fresh parmesan cheese
  - ❖ **Gorgonzola Chicken** - chicken breast sautéed in mushrooms, peas and a rich Gorgonzola cream sauce.
  - ❖ **Sausage, Peppers & Onions** - grilled Italian sausage with sautéed green peppers and onions
  - ❖ **Mediterranean Chicken** - topped with chopped artichoke, roasted red pepper, wild mushroom & Kalamata olive topped with olive oil, white wine & basil
- 





- ❖ *Roasted Pork Chops – with apple chutney*
- ❖ *Chicken Picatta- Grilled chicken breast sautéed in olive oil, garlic, butter, lemon and white wine*
- ❖ *Chicken Spedini- rolled in breadcrumb, fresh parsley, romano cheese, garlic and topped with Amogio*



### *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*
- ❖ *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

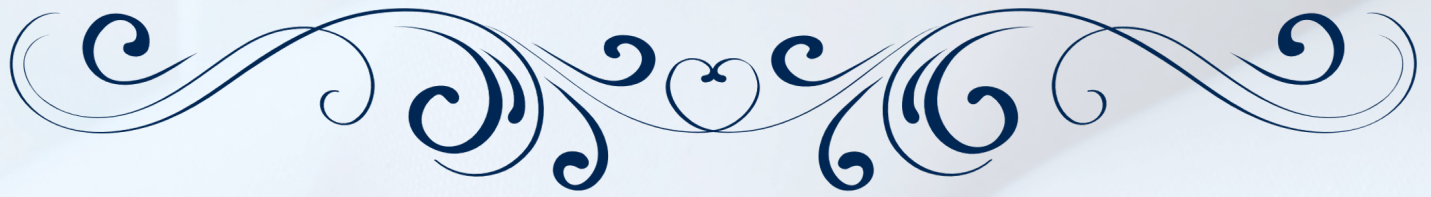


### *Seafood*

- ❖ *Shrimp Scampi* – peeled and deveined shrimp in a lemon & butter sauce
- ❖ *Salmon Filet*- with balsamic reduction and lemon
- ❖ *Salmon*- with mango chutney







## *Dessert Options*



*Fresh Seasonal Berries & Cream*

*Brownies*

*Cheesecake with Raspberry Sauce*

*Lemon Bars*

*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)*

