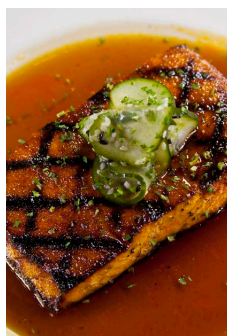




PLAZA CATERING



WEDDING & EVENT MENU

913-383-8800 • INFO@PLAZACATERING.COM



BBQ FEAST

\$16.95

Select Two Entrees

*Pulled Pork • Pulled Chicken
Smoked Turkey • Sliced Ham*

\$18.95

Select Two Entrees

*Beef Brisket • Roasted Chicken
BBQ Wings • BBQ Ribs*

Select Two Appetizers

Korean BBQ Meatballs • Pulled Pork Sliders • Chipotle Chicken Pinwheel

Select One Salad

*Plaza Bacon & Bleu Cheese Salad
Fresh Strawberries & Goat Cheese with Balsamic Vinaigrette
Marinated Cucumber, Dill, and Tomatoes in Lemon Vinaigrette
Fresh Pesto Italian Pasta Salad*

Select Two Side Dishes

*Creamy Coleslaw • Cast-Iron Baked Beans • Cheesy Corn Bake
Mac 'n' Cheese • Scalloped Potatoes • Kettle Chips*



FAJITA FEAST

*Served with flour tortillas, Mexican rice, black beans, cheese,
lettuce, tomatoes, sour cream, guacamole, chips and salsa.*

All meats are grilled with onions and peppers.

Two Meat Combo - add \$1.00 • Three Meat Combo - add \$3.00

Select One Appetizer

Avocado Salad Spoons • Chicken Pico de Gallo Spoons • Southwest Eggrolls

Seasoned Chicken Breast \$16.95 per person

Marinated Skirt Steak \$17.95 per person

Cilantro Lime Shrimp \$20.95 per person





ITALIAN FEAST

by **CINZETTI'S**

\$16.95 per person

Select Two Hors d'Oeuvres

Fresh Bruschetta
Smoked Gouda Tart
Caprese Skewers
Pecorino Stuffed Mushrooms
Mediterranean Flatbread
Pesto Chicken Flatbread
Gazpacho Shooters

Select One Salad

Plaza Bacon & Bleu Cheese Salad
Caesar Salad

Select Two Entrees

Chicken Spiedini with Lemon Amogia
Penne Tomato Basilico with Fresh Pesto
Penne Tomato Vodka
Grilled Chicken Marsala

Select Two Side Dishes

Roasted Rosemary Potatoes
Parmesan & Mushroom Rice Pilaf
Sautéed Vegetables in Garlic Butter
Glazed Carrots

Additional services available: china, glassware, linen, event staffing, tents, tables, chairs, alcoholic & non-alcoholic beverage packages & much more.





ITALIAN FEAST

by **CINZETTI'S**

\$18.95 per person

Select Two Hors d'Oeuvres

Fresh Bruschetta
Smoked Gouda Tart
Caprese Skewers
Pecorino Stuffed Mushrooms
Mediterranean Flatbread
Pesto Chicken Flatbread
Gazpacho Shooters

Select One Salad

Spring Greens with Candied Walnuts & Goat Cheese
Chopped Salad with Balsamic Vinaigrette

Select Two Entrees

Grilled Chicken Piccata
Spicy Sausage Cavatappi with Basil
Pesto Shells Vegetali
Lasagna Bolognese
Carved Beef Marsala

Select Two Side Dishes

Warm Orzo & Leek Parmesan Medley
Roasted Potatoes with Parmesan & Pesto
Sauteed Green Beans
Lemon Garlic Broccoli

Additional services available: china, glassware, linen, event staffing, tents, tables, chairs, alcoholic & non-alcoholic beverage packages & much more.





PLAZA DUETS

\$22.95 per person

Select Two Hors d'Oeuvres

Marinated Chile & Artichoke Spoons

Grilled Chicken Bruschetta

Pork Potstickers

Teriyaki Beef Skewer

Pork & Fig Coulis Baguette

Select One Salad

Plaza Bacon & Bleu Cheese Salad

Spring Mix with Cranberries, Goat Cheese, Walnuts & Balsamic Vinaigrette

Marinated Pear & Apple Salad

Greek Salad with Feta Vinaigrette

Select Two Entrees

Roasted Chicken with Gruyere & Asparagus

Carved Sirloin with Natural Jus

Tri Tip Steak with Chimichurri Sauce

Tortilla Crusted Chicken with Tequila Cream

Blackened Chicken Breast with Creole Sauce

Pork Tenderloin with Apple BBQ Sauce

Select Two Side Dishes

Roasted Rosemary Potatoes • Garlic Whipped Potatoes

Pan Roasted Vegetable Medley • Parmesan Cauliflower Bake

Roasted Butternut Squash • Broccoli with Lemon Butter

Additional services available: china, glassware, linen, event staffing, tents, tables, chairs, alcoholic & non-alcoholic beverage packages & much more.





PLAZA DUETS

\$28.95 per person

Select Two Hors d'Oeuvres

Wild Mushroom Canape

Thai Chicken Skewers

Braised Beef Spoons

Caribbean Jerk Sliders

Pork & Apple Skewers

Pork Eggrolls

Steak & Gorgonzola Cream Skewers

Curry Chicken & Pork Skewers

Select One Salad

Spinach with Goat Cheese & Golden Raisins

Strawberry & Candied Walnut Salad with Champagne Vinaigrette

Spinach Salad with Pomegranate Champagne Vinaigrette

Select Two Entrees

Carved Beef with Demi Glaze

Pancetta Wrapped Chicken with Herb Goat Cheese

Herb Rubbed Pork Tenderloin

Blackened Trout with Brown Sage Butter

Roasted Chicken Breast with Madeira Sauce

Pan Roasted Medallions with Whiskey Glaze

Select Two Side Dishes

Green Beans Almandine • Wild Rice Pilaf • Grilled Asparagus

Roasted Fall Vegetables • Scalloped Potatoes

Warm Couscous Salad with Fresh Mint & Radish

Additional services available: china, glassware, linen, event staffing, tents, tables, chairs, alcoholic & non-alcoholic beverage packages & much more.





STEAKHOUSE MENU

\$69.95 per person

Select Two Hors d'Oeuvres

Maryland Style Crab Cake with Fresh Aioli & Lemon
Shrimp Cocktail
Beef Sulu in Honey Dressing
Seasoned Shrimp with Creole Sauce
Tenderloin Bites with Cabernet Reduction

Select One Salad

Wedge Salad with Bacon & Bleu Cheese
House Salad with Italian Dressing & Gorgonzola
Fresh Spinach Salad with Raspberry Vinaigrette

Select Two Entrees

Park Avenue New York Strip
Beef Tenderloin with Steakhouse Butter
Salmon New Orleans
Parmesan Crusted Filet
Citrus Soy Glazed Salmon
Roast Prime Rib
Blackened Mahi Mahi with Creole Sauce

Select Two Side Dishes

Roasted Fall Vegetables with Garlic Butter
Whipped Garlic Mashed Potatoes
Glazed Carrots in Maple Butter
Rosemary Red Potatoes
Fresh Steamed Broccoli
Brussels Sprouts with Marcona Almonds

Additional services available: china, glassware, linen, event staffing, tents, tables, chairs, alcoholic & non-alcoholic beverage packages & much more.





DESSERTS

\$5.00 per person

Select Two Desserts

Fresh Cannolis

Tiramisu

Chocolate Souffle

Bread Pudding

Profiteroles

Mini Cheesecake

Assorted Cookies

Apple Cobbler

Cinnamon apples and walnuts

Peach Cobbler

Caramel Apple Bar

Lemon Bar

Key Lime Pie Shooter

Strawberry Shortcake Shooter

Chocolate Mousse Cup

Petit Four

Fresh Fruit Tarts





BEVERAGE PACKAGES

Non Alcoholic Stations

Standard choice of three - \$5.00 per person

Water • Iced Tea • Coffee • Assorted Sodas

Premium all inclusive - \$6.50 per person

Water • Iced Tea • Coffee • Assorted Sodas • Lemonade

Bar Stations

Beer & Wine - \$18.00 per person

Choice of three domestic beers and three house wines

Premium Beer & Wine - \$19.00 per person

Choice of three domestic or imported beers and three wines

Silver Bar Service - \$20.00 per person

Choice of: three beers and three wines

Included: Barton's Vodka, Barton's Gin, McCormick Rum, McCormick Scotch, McCormick Whiskey, lemons, limes, tonic, club soda, orange juice, cranberry juice, and pineapple juice.

Platinum Bar Service - \$28.00 per person

Choice of: four beers and four wines

Included: Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Dewar's Scotch, Jack Daniel's Whiskey, lemons, limes, tonic, club soda, orange juice, cranberry juice, and pineapple juice.

3 Oz. Champagne Toast - \$5.00 per person

Bartender Service - \$27.00 per hour

Must include one hour for set up and one hour for breakdown.

One bartender is required for every 100 guests.





BEER & WINE LIST

Domestic Beer

Coors Light
Michelob Ultra
Miller Lite
Budweiser
Bud Light

Imported Beer

Boulevard Pale Ale
Boulevard Wheat
Free State Copperhead
Newcastle
Corona
Heineken

House Wine

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

Premium Wine

Trinity Oaks Chardonnay
Sutter Home Moscato
Sutter Home White Zinfandel
Montevina Pinot Grigio
Seaglass Riesling
Seaglass Sauvignon Blanc
Seaglass Pinot Noir
Trinity Oaks Cabernet Sauvignon
Woodbridge Merlot
Rosemount Shiraz
Ruffino Chianti





BEVERAGE PACKAGES

Information

- *All pricing is per guest for four hours of service.*
- *Hours may be added for an additional cost.*
- *All packages include clear, disposable glassware, ice, and napkins.*
- *We offer a stem ware upgrade for \$5.00 per guest.*

Alcohol Policies

We are committed to the responsible service of alcoholic beverages to mature consumers. We refuse to serve alcoholic beverages to any person under 21 years of age. We refuse to serve alcohol to any person that displays any visible sign of intoxication. Guests that appears under the age of 35 are required to present valid documentation to prove legal consumption age. We will not serve 'shots' or 'double pours' of alcohol. Guests may only be served two beverages at one time. Guests may never pour their own alcohol and are not permitted to bring alcohol into the event. Any and all leftover beverages will remain the property of Plaza Catering.

