

Beer • Wine • Cocktails • Beer • Wine • Cocktails • Beer • Wine • Cocktails

Bockers II Catering

221 N. 4th St, Manhattan, KS

Bockers2Catering.com • Ph: 785-539-9431

Beer

\$4.50/ea.

Bottled Beer (Domestic)

Bud Light, Budweiser,
Coors Light, Coors,
Miller Light,
Michelob Ultra

Bottled Beer (Imports)

Corona, Heineken,
Sam Adams Boston Lager,
Life Coach Lager,
Boulevard Wheat,
Boulevard Pale Ale

*Keg Beer, Seltzers & Choice Beer
Available Upon Request*

Wine

House Wine \$6.00/glass

Cabernet Sauvignon, Chardonnay
Merlot, White Zinfandel

Premium Wine \$6.50/glass

Malbec, Cabernet Sauvignon, Pino Noir,
Chardonnay, Sauvignon Blanc,
Pinot Grigio

Cocktails

\$7.00/ea.

House Liquors

Vodka, Gin, Rum, Scotch, Whiskey,
Captain Morgan, Crown

Premium Liquors

Tito's, Tanqueray, Bacardi,
Johnny Walker Red,
Jack Daniels, Captain Morgan, Crown

Mixes Included

Cranberry, Orange Juice, Tonic Water, Soda
Water, Squirt, Lemons & Limes

Signature Drinks Available Upon Request

Soft Drinks \$2.00/ea.

Pepsi & Coke Products Available

Email Us for a Quote!
BockersCatering@gmail.com



DINNER & BUFFET MENU

PLATED DINNERS

Chicken Breast Selections

Lemon Herbed Chicken Breast.....	\$21.95
Parmigiana with Fettuccine.....	\$21.95
*Spinach-Pesto & Jack Cheese	\$21.95
*Florentine-Spinach Provolone.....	\$21.95
Dijon & Angel Hair Pasta	\$21.95
Almondine with Rice Blend.....	\$21.95
Teriyaki Glazed with Seasoned Rice	\$21.95
*Cordon Bleu.....	\$22.95

Steak Oscar (8oz) with Crabmeat & Asparagus	\$29.95
Pork Filet Mignon with Apple Glaze 8oz	\$24.95
Beef Tenderloin Medallions with Bordelaise Sauce.....	\$32.95
Prime Rib - 8oz.....	\$30.95
Prime Rib - 10oz.....	\$33.95
10oz KC Strip.....	\$32.95
10oz Top Sirloin.....	\$30.95
Roast Sirloin of Beef.....	\$23.95
Baked Virginia Ham.....	\$23.95
Salmon Filet with Lemon Alfredo Sauce.....	\$24.95
Sirloin Portifino (8oz) with Mushrooms	
Roasted Peppers & Demi Glaze Sauce	\$27.95
Top Sirloin (8oz) Steak with Grilled Asparagus	
& Béarnaise Sauce	\$29.95
Smoked Apple Pork Loin Medallions	
with Wild Rice.....	\$25.95

*Can be combined with combination plate or dinner buffet for additional \$1.00/per person.

COMBINATION PLATES

Beef Tenderloin Medallions

with Shrimp Scampi (4) Skewered	\$35.95
Beef Tenderloin Medallion	
with Chicken Breast	\$33.95
Bacon Wrapped Pork Filet (5oz)	
with Chicken Breast	\$26.95
Salmon with Chicken Breast	\$27.95
Chicken Breast	
with Apple Pork Loin Medallions.....	\$26.95
Chicken Breast with Skewered BBQ Shrimp.....	\$27.95

Steaks Grilled On-Site Add \$1.75/p

Select your choice of one salad, one vegetable, one potato, and one complimentary dessert for seated dinners. Homemade breads, coffee & iced tea are included.

Pricing is for 40 or more guests. Prices do not include sales tax or service staff charge.

Gluten Free & Vegetarian Meals Available Upon Request



Manhattan's
Most Recommended Caterer!

DINNER & BUFFET MENU

PLATED DINNER SALADS

Mixed Spring Greens
with Fresh Fruit, Feta & Walnuts
Tossed Garden Green Salad
Romaine Salad with Apples, Bacon, Red Onion,
Feta & Walnuts
Caesar Salad
Spinach Salad with Cherry Tomatoes, Bacon,
Red Onion, Feta, Egg, Capers & Mushrooms
Ice Berg Wedge with Egg, Capers & Mushrooms
Shirazie Salad with Cucumbers, Tomatoes, Onions,
Parsley, Lemon Juice, Olive Oil and Mozzarella

PLATED DINNER VEGETABLES

Whole Steamed Petite Carrots
Honey Sesame Glazed Baby Carrots
Sugar Snap Peas with Tomatoes
Broccoli Spears or Broccolini
Roma Tomato Parmesan
Fresh Vegetable Medley
Cauliflower & Broccoli Mash
Brussel Sprouts
with Bacon & Parmesan Cheese
Whole Green Beans Almondine
with Roasted Peppers & Onions
Rivera Blend with Sun Dried Tomatoes
Seasoned Broccolini
Roasted Asparagus Spears..... (Add \$1.75/p)
Butter Sweet Squash (Add 1.25/p)
Whole Green Beans
Wrapped in Bacon (Add \$1.75/p)

PLATED DINNER or BUFFET

POTATOES / PASTA / RICE

Spanish Rice or Blended Wild Rice
Fettuccine Alfredo or Creamed Penne Pasta
Twice Baked Potato
Baked Potato with Cheese
& Sour Cream (Add \$1.00/p)
Roasted New Potato Wedges
with Parmesan Cheese
Escalloped Potatoes
Buttered New Potatoes with Fresh Parsley
Garlic-Herbed Mashed Potatoes
Mashed Sweet Potatoes
Risotto with Portabella Mushrooms
Garden Blend Couscous

SPECIALTY DESSERTS \$4.95

Chocolate Lava Cake
Turtle Pie, Fruit Pie, Turtle Cheesecake,
Panna Cotta with Fresh Berries, Cherries
Jubilee, Key Lime Pie, Banana Foster,
Glazed Crème Brulee, Chocolate Mousse Pie,
Peach Melba, Apple Dumpling with Cider Glaze

Additional Desserts Available Upon Request





DINNER & BUFFET MENU

DINNER BUFFETS

Chicken Breast Almondine & Steak Portifino (5oz).....	\$26.95/p
(Mushrooms & Roasted Peppers/Onions)	
Herb Roasted Salmon Filet with Lemon Dill or Tomato Gouda Bisque with Choice of Chicken Breast Selection	\$25.95/p
Carved Prime Rib & Chicken Breast Almondine or other Chicken Breast Selection.....	\$31.95/p
Roast Sirloin of Beef, Smoked Pork Loin or BBQ Brisket with any of the following:	
Baked Ham	
Baked Pork Chops	
Chicken Breast Selection	
Roast Fresh Turkey & Dressing.....	\$24.95/p
Carved Prime Rib & Herbed Salmon Filet	\$31.95/p
Carved KC Strip Loin and (1) Other Entrée.....	\$29.95/p
Bacon Wrapped Pork Filet (5 oz.) & Chicken Breast Selection	\$25.95/p

Buffets are served with three salads, potato or pasta,
two vegetables, homemade rolls, butter, beverage &
complimentary dessert.

A third entrée selection may be added.....\$3.50/p
(some limitations apply)

LIGHTER BUFFET

(1) Entrée Buffets Prices start at \$20.95/p
Includes salad, potato or pasta and (2) vegetable
selections, homemade rolls, butter, beverage
and dessert (Some limitations apply)

Prices do not include Sales Tax or Service Staff Charge.

Gluten Free & Vegetarian Meals Available Upon
Request.

Pricing is for 40 or more guests.

DINNER & BUFFET MENU

BUFFET SALADS

Tossed Garden Green Salad
Mixed Spring Greens with Fresh Fruit,
Feta & Walnuts
Greek Salad with Kalamata Olives, Feta,
Tomato, Cucumber, Romaine & Red Onions
Sonoma Salad with Mixed Spring Greens,
Romaine Dried Cranberries, Feta
& Candied Pecans
Rotini or Tortellini Pasta
Bow Tie Pasta
Wild Rice Salad with Squash, Cucumbers,
Tomatoes & Peppers
Waldorf
Marinated Cucumber, Onion, Pepper & Tomato
Creamy Coleslaw
Carrot, Raisin, Pineapple
Fresh Fruit Salads
Broccoli, Cauliflower, Grape
Pepi Corn & Black Bean
Taco Penne Pasta



BUFFET VEGETABLES

Seasoned Whole Green Beans
Pepi Buttered Corn
Peas & Carrots
Green Bean Casserole
Whole Green Beans with Bacon & Onions
Sugar Snap Peas
Rivera Vegetable Blend
Fresh Vegetable Medley
Broccoli Spears with Cheese Sauce
Rivera Blend
Balsamic Brussels Sprouts

COMPLIMENTARY DESSERTS

Fruit Cobbler
Flavored Mousses
Chocolate, Vanilla, Purple Swirl
Raspberry Swirl or Strawberry Swirl
Flavored Ice Cream Sundae Bar (Add \$1.75/p)
Sherbet with Vanilla Wafers
Strawberry Graham Cracker Cheesecake
Carrot Cake
Chocolate Cake
Strawberry Shortcake
Bread Pudding with Vanilla Sauce

CUSTOM MENUS AVAILABLE

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HORS D'OEUVRES MENU

HORS D'OEUVRES PRICING

	100	150	200
Choose any 6 Hot or Cold	\$12.95	\$12.50	\$11.95
Choose any 7 Hot or Cold	\$13.95	\$13.50	\$12.95
Choose any 8 Hot or Cold	\$14.95	\$14.50	\$13.95

Each selection is priced individually for smaller groups or for adding extra items to a buffet.

Each tray or chafer is designed to feed 35-40 guests depending on the number of selections chosen.

"Up-Plating" - Served On Large Dinner Plates with (2) Additional Salads for an Additional \$3.75 per person.

HOT HORS D'OEUVRES

Barbequed Beef Cubes	\$55.00
Barbequed Smokies (200)	\$60.00
Beer Battered Whole Mushrooms	\$55.00
Breaded Spicy Mozzarella Ravioli with Marinara Sauce	\$60.00
Boneless Chicken Wings Buffalo Style or Breaded with 3 dips	\$60.00
Eggs Rolls - Bite Size (70)	\$60.00
Franks In A Blanket (60)	\$60.00
Meat Balls (120) Sweet'n'Sour, BBQ, Italian, Swedish	\$55.00
Pizza Wedges	\$50.00
Potato Wedges with Jalapeños, Tomatoes, Onions & Cheese	\$55.00
Stuffed New Potatoes with Sour Cream, Bacon & Cheese	\$55.00
Stuffed Mushrooms with Sausage & Ham or Spinach & Artichoke	\$50.00
Spinach & Artichoke Bake with Colored Nachos, Pita Wedges and Baguettes	\$60.00

Breaded Shrimp with Cocktail Sauce	\$70.00
Cheese Tortellini with Marinara Sauce or Alfredo Sauce	\$50.00
Cordon Blue Bites	\$70.00
Skewered Chicken Strips BBQ, Teriyaki or Bourbon Jerk Sauce	\$60.00
3" Oriental Egg Roll with Teriyaki or Mustard Sauce	\$60.00
Bacon Wrapped Chicken Nuggets	\$65.00
Chicken Strips (Sautéed, Cajun Seasoned, Teriyaki, BBQ, or Breaded with 3 Sauces	\$60.00
Chicken Empanada with Chimichurri Sauce (40)	\$80.00
Chicken Quesadilla with Salsa (40)	\$65.00
Coconut Chicken with Sweet Chili Sauce (40)	\$75.00

COLD HORS D'OEUVRES

Assorted Filo Cups Filled with Chicken Salad, Mexican Fiesta & Tuna Salad	\$50.00
Assorted Tea Sandwiches (40) (Ham Salad, Chicken Salad, Tuna Salad & Vegetarian Cream Cheese)	\$50.00
Assorted Deviled Eggs (Regular, Chicken Salad & Ham Salad)	\$45.00
Baby Biscuits (40) with Country Ham & Marmalade	\$50.00
Bruschetta (40) - Feta, Capers, Tomatoes & Olives, Mexican Fiesta or Salmon	\$60.00
Sausage & Cheese Trays with Assorted Crackers or Apples & Pears	\$70.00
Cocktail Sandwiches with Wafered Meats (50) (Smoked Turkey, Ham, Roast Beef)	\$75.00
Crab & Shrimp Cream Cheese Molds	\$60.00
Cucumber Sandwiches on Bread Rounds with Onion, Cream Cheese & Salmon	\$50.00
Fresh Fruit Trays with Yogurt Dip	\$55.00
Fresh Melon Balls with Coconut & Yogurt Dip	\$50.00





HORS D'OEUVRES MENU

COLD HORS D'OEUVRES (CONT.)

Bruschetta with Strawberry & Tomato (40).....	\$60.00
Fresh Vegetable Trays with Dips	\$50.00
Ham, Cheese & Olive Brochettes	\$45.00
Mushrooms & Herbed Olives with Zesty Marinade.....	\$60.00
Mexican Fiesta Dip with Nachos	\$50.00
Miniature French Puffs (50) with Cream Cheese & Olives, Crab & Shrimp or Chicken Salad	\$60.00
Salami Cornucopias with Vegetable Seasoned Cream Cheese (60)	\$50.00
Strawberries, Pineapples & Pears with Yogurt	\$50.00
Chicken & Pesto Tortilla Pinwheels	\$50.00
Assorted Chips, Nachos & Pretzels with Dip	\$40.00
English Cucumber with Tomato & Goat Cheese ..	\$50.00
Roasted Fresh Vegetables	\$70.00
Zucchini and Goat Cheese Pinwheels.....	\$60.00

SPECIALTY HORS D'OEUVRES

These Selections are not Included on a Hors D' Oeuvres Buffet. They May Be Added As Individual Items.

Kabobs (40)	
Chicken & Pineapple.....	\$85.00
Chili Lime Chicken (40).....	\$85.00
Beef & Mushroom.....	\$95.00
Shrimp & Pineapple	\$100.00
Shrimp & Andouille (40)	\$100.00
Scallops & Pineapple	\$120.00
Steak & Chicken	\$100.00
Antipasta Skewers (50)	\$75.00
Shrimp Cocktail - Large (90)	\$150.00
Shrimp Cocktail - Small (115).....	\$165.00

Maryland Crab Cakes (30).....	\$80.00
Carved K.C. Strip Loin	\$5.00/p
Shrimp Wrapped in Snow Peas (50).....	\$125.00
Beef Tenderloin Sandwiches	\$4.95/ea
Petite Croissant Sandwiches	\$2.50/ea
BBQ Shrimp Wrapped in Bacon	\$90.00
Fresh Salmon Side Decorated	\$80.00
Almond Stuffed Dates Wrapped in Bacon	\$75.00
Baked Brie En Croute with Almonds, Amaretto & Strawberries	\$75.00
Stuffed Mushrooms with Crabmeat Hollandaise.....	\$65.00
Bruschettas with Sliced Tenderloin & Blue Cheese (40)	\$100.00
Asparagus Asiago in Puff Paste.....	\$65.00
Spanakopita	\$60.00
Pear / Brie Almond Purses (40)	\$80.00
Spinach & Gorgonzola Crostinis	\$50.00
Gourmet Cheese Displays (Havarti, Goude, Brie)	\$100.00
BBQ Ribs (Baby Back)	\$75.00
Melon Balls Wrapped in Prosciutto Ham (60)	\$65.00
Mini Pita Filled Sandwiches	\$2.50/ea
Miniature Quiches (60)	\$60.00
Skewered Sausage Kabobs with Mozzarella on Focaccia (50).....	\$100.00
Raspberry Chipotle Cream Cheese with Black Beans and Pita Wedges	\$2.00/ea
Tomato Bruschetta with Mozzarella, Basil and Balsamic Glaze (40)	\$65.00
Mini Beef Wellington (40)	\$100.00
Mini Ruben Floret (40)	\$85.00
Charcuterie Board (Cheeses, Crackers, Fruits, Sliced Cured Meats, Port Wine Cheese Balls, Nuttet Roquefort Grapes/Olives) (40).....	\$125.00



HORS D'OEUVRES MENU

SPECIAL EFFECTS

Available Upon Request

DESSERT TRAYS

Pecan Bars.....	\$75.00
Lemon Snap Bars	\$50.00
Little Apple Tarts	\$50.00
Miniature Cream Puffs	\$50.00
Mousse Filled Graham Cracker Cups	\$50.00
Chocolate Dipped Fruit	\$45.00
Peanut Butter Brownies	\$60.00
Brownie Bites.....	\$50.00
Assorted Cookie Tray.....	\$45.00
Miniature Cheesecake Bites (Strawberry, Caramel, Blueberry, Chocolate, Raspberry).....	\$60.00
Assorted Dessert Tray (5 Assorted items)	\$75.00
Assorted Petit Fours (40).....	\$65.00
Assorted Tropical Mint Cheesecake Bites (40)	\$65.00

ADD EXHIBITION STATIONS TO ANY HORS D'OEUVRES BUFFET

Fajita Bar.....	\$4.95 per person
Shrimp Scampi	Market price
Taco Stations	\$4.50 per person
Pasta Stations (2 Pastas - 2 Sauces)	\$5.00 per person
Mashed Potato Bar	\$3.95 per person
Carving Station	\$3.50-\$4.50 per person 2-3 Selections - Ham, Roast Beef, Turkey or Pork Loin
Beef Tenderloin.....	\$7.00 per person
K.C. Strip Loin	\$6.00 per person

CUSTOM MENUS AVAILABLE

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Wedding Reception Packages Include

All Glass & Silver Service
Bridal Gift & Guest Tables
Champagne for Headtable
Glasses & Silver Cooler for Headtable
Candles & Candelabras for Headtable
Iced Tea & Coffee Service
Chair Covers for Headtable & Reserved Tables
Complete Linen Tablecloth & Napkins
*Glass Plates for Cake Table
*Punch Service
*Glass Punch Cups w/ Silver Punch Bowl
*Mints & Nuts
*Mirrors...Floating Candles
*Various Center Pieces
Silver Cake Server & Knife
Lighted Cake Table
Menus for your Buffet
Cake Cutting
Complimentary Bottled Water
Event Coordinator for Day of Wedding Reception

Prices for Complete Wedding Reception Service Packages

125 Guests	\$8.50/p
150 Guests	\$8.00/p
175 to 200 Guests	\$7.50/p
215 to 250 Guests	\$6.95/p
275 Guests and Over	\$6.50/p
w/ Dinner Reduced .50/p	

*Partial Packages at Reduced Prices are also Available

Additional & Optional Services

Floor Length Tablecloths Starting at \$10.00/ea.
Full Array of Colored Runners & Overlays Starting at \$8.00/ea.
Host or Cash Bars Available
Candy Table
Champagne Tables
Chocolate Fondue with Fruit and Dippers
Event Coordinator Available for Rehearsal & Wedding Day Service - \$50.00/hr.
Dinner Buffet
Hors D'Oeuvres Buffet
Rehearsal Dinners
Plated Dinners