



SIX MILE CHOPHOUSE & TAVERN

CATERING GUIDE

Catering Manager

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MENUS

Design your own ideal menu for your special event! Our options listed in this guide can be viewed as starter ideas if you would like to customize your own menu. Bring us your ideas and we will work with our chefs to create your perfect menu. We are happy to accommodate any allergies, dietary restrictions, and special requests. We offer plated dinners, buffets, and interactive stations- your choice!

To ensure a successful event, we request that your final guest count and all function requirements be finalized at least two weeks prior to the date of your event.

GUARANTEE

Once a guarantee is given, we can accommodate a reasonable increase or decrease upon discussion. If we do not receive your guaranteed number of guests by the listed date, we will use your original number of guests planned. Increase requests for food the day of the event will be at the discretion of the Chef.

BILLING

20% of your grand total will be required as a deposit to book your event. 50% of your total will be due by one month prior to the event. The remainder will be due night of the event. Due to market value fluctuations and potential product price increases, food prices are subject to change following initial booking prior to your event date. Any increases will be discussed as they occur.

SERVICE FEES

A 20% service fee will be charged for a full service catered event. Drop off service fees will be determined by mileage.

RENTALS

We offer a wide variety of items for you to rent for your event! Linens, dinnerware, glassware, tables, chairs, tents, lights, etc. Pricing upon request.

CANCELLATIONS

In the event of a cancellation, 5% of your total bill will be required up to 30 days prior to event date. If a cancellation occurs one week or less prior to event, your original 20% deposit will be forfeited.

| BRUNCH BUFFETS |

Served with coffee, tea, & water

| THE SIX | \$25 *per person*

- Fresh Fruit
- Breakfast Potatoes
- Bacon, Ham, **OR** Sausage
- Egg Scramble with Cheese and Chives
- Pancakes with whipped butter and warm syrup
- Biscuits and Gravy

| A LA CARTE | *priced per person*

pricing upon request

- Bacon
- Sausage
- Ham
- Egg
- Hashbrowns
- Pancakes {chocolate chip, blueberry, regular}
- Biscuits and Gravy
- Fresh Fruit
- Muffins
- Cinnamon Rolls

| BRUNCH BEVERAGES | *priced per person*

- Orange Juice | \$2
- Cranberry Juice | \$2
- Mimosas | \$3
- Bloody Marys | \$3

| LUNCH BUFFETS |

Served with tea & water.

Host will select the sandwiches(s), side(s), and dessert (optional).

Priced per person, based on entree tier selected

Choice of:

One Sandwich, One Side | *\$14 per person*

Two Sandwiches, Two Sides | *\$20 per person*

Additional Sides | \$2

| SANDWICHES |

Beef Philly- Toasted French Roll, Shaved Roast Beef, Topped with Melted Swiss Cheese, Onions & Peppers | \$12

Blackened Chicken – Grilled Chicken Breast with Cajun Spices, Smoked Gouda, Chipotle Mayo & Crispy Onion Strings (Not Gluten Free) on Brioche Bun | \$12

Salmon BLT - Grilled Salmon Filet, Bacon, Lettuce, Tomato, & Chipotle Mayo, on Toasted Berry Wheat Bread | \$14

Turkey Wrap - Smoked Turkey Breast, Avocado, Spinach, Bacon, & Honey Mustard Wrapped in a Flour Tortilla | \$14

Burger Bar - Classic Steak Burgers Cooked to Medium with Lettuce, Tomato, Onion, & a Choice of Cheddar, Swiss, or Pepper Jack Cheese | \$12

Add Bacon | *\$2 per person*

Taco Bar - Taco Seasoned Ground Beef/Chicken/Barabacoa/Steak, Shredded Lettuce, Shredded Cheese, Diced Tomato, Diced Onion, Tortillas, with Chips and Salsa

Sliders - BBQ Chicken, Roast Beef, Buffalo Chicken

| SIDES |

Hearts of Romaine Caesar chopped romaine hearts & parmesan cheese tossed in house Caesar dressing topped with a crunchy garlic parmesan crumble

6 Mile Salad gathered greens, cucumber, cheddar cheese, croutons & tomato

Garlic Smashed Potatoes

Mac & Cheese

Steamed Broccoli

Blistered Garlic Green Beans

| DESSERT | *Priced per person | Select one for the group (optional)*

Carrot Cake | \$5

Cheesecake | \$5

Chocolate Cake | \$5

| APPETIZERS |

| APPETIZER PACKAGE | \$15 *Priced per person*

Warm Spinach-Artichoke Dip Swiss, Parmesan, & cream cheese melted with garlic, artichokes, & fresh spinach topped with Parmesan crunch served with tortilla chips

Toasted Cheese Ravioli served with vodka sauce

Roast Beef Sliders caramelized onions & creamy horseradish sauce on a toasted pretzel buns

| A LA CARTE | *Priced per person*

House Made Salsa Served with tortilla chips | \$5

Roasted Red Pepper, Chickpea Hummus Served with Warm Pita Wedges, Vegetable Crudités | \$6

Warm Spinach-Artichoke Dip Swiss, parmesan, & cream cheese melted with garlic, artichokes, & fresh spinach topped with everything bagel crunch served with tortilla chips | \$5

Fruit Display for 15 pl | \$45

Veggie Tray for 20pl | \$40

Cheese Tray for 20pl | \$45

Meat and cheese for 20pl | \$50

Roast Beef Sliders caramelized onions & creamy horseradish sauce on toasted pretzel buns | \$7

Chicken Sliders made with your choice of BBQ or Buffalo sauce on toasted pretzel buns | \$7

Toasted Cheese Ravioli with vodka sauce | \$5

Tavern Wings Choice of buffalo, spicy, crimson-fire, Asian Glaze or za'atar dry rub | \$6

Mini Meatballs Italian, or BBQ | \$5

Bacon-Blue Crab Tots Served with Chipotle Aioli Dipping for Dipping | \$6

| PLATED & BUFFET DINNERS |

Served with tea & water.

Host will select the salad, entree(s) (up to 3), starch, vegetable, and dessert (optional)

If selecting more than one entree: Exact counts will need to be submitted to our
Catering Manager 14 days prior to your event to ensure product amount

| SALAD | *Select one for the group*

House Salad- mixed greens, cucumbers, halved grape tomatoes, shaved carrots, shredded cheddar cheese and Croutons (Not Gluten Free)

Hearts of Romaine Caesar -chopped romaine hearts & Parmesan cheese tossed in house Caesar dressing topped with a crunchy garlic Parmesan bread crumble

| ENTRÉES |

\$35 per person

8 oz Sirloin cooked to medium with red wine au jus

Grilled Chicken Breast with garlic cream sauce

Roasted Salmon with lemon-caper bechamel

Red Snapper with lemon herbed compound butter

\$45 per person

12 oz KC Strip cooked to medium with red wine au jus

Deconstructed Chicken Dishes:

- ❖ **Cordon Bleu** lightly breaded chicken breast with swiss cheese & pancetta in alfredo sauce
- ❖ **Kiev** lightly breaded chicken breast with pancetta & a bleu cheese sauce
- ❖ **Katherine** lightly breaded chicken breast with spinach & swiss cheese in garlic cream sauce

\$55 per person

8 oz Filet cooked to medium with red wine au jus

14oz Ribeye cooked to medium with red wine au jus

| PREMIUM ADD ON |

Surf N Turf Sauteed Shrimp \$10 or Lobster tail \$20

| STARCH | *Select one for the group*

Garlic Smashed Potatoes

Whipped Sweet Potatoes

Macaroni & Cheese

Roasted Fingerling Potatoes

| VEGETABLE | *Select one for the group*

Steamed Broccoli

Blistered Garlic Green Beans

Whipped Cauliflower

| DESSERTS |

Priced per person. Banquet desserts cannot be ordered on the night of your event, counts need to be submitted to the Catering Manager 14 days prior.

| ASSORTED HOUSE DESSERTS |

Carrot Cake | \$5

Moist spiced cake full of carrots, walnuts, and pecans and a rich cream cheese frosting.

Cheesecake | \$5

New York Style cheesecake with a buttery graham cracker crust.

Chocolate Cake | \$5

Classic chocolate cake with a sweet chocolatey icing.

Homemade Baked Cookies | \$6 per dozen

Chocolate Chip, Oatmeal Raisin, Snickerdoodle, or Peanut Butter