



Serving Topeka's best...

(785)640-0909

2chefscater@gmail.com

2518 SW 17th Street, Topeka, KS 66604

www.TopekaCatering.com

Buffet Style Breakfasts

Quiche (bacon & swiss; sausage & cheddar; or mushroom & caramelized onion, and other flavors upon request)

Biscuits (homemade) & sausage gravy

Breakfast burrito (sausage, cheese & egg or bacon, chorizo & egg, cheese & egg)

Fruit & granola w/yogurt

Pound cake & fruit

Assorted Yoplait Yogurt

Assorted Greek Yogurt

Bacon

Sausage links

Hashbrown casserole

Creole-style pan potatoes

Waffles & syrup

Cinnamon Rolls (minimum 1 pan, serves 12)

Muffins --blueberry, chocolate chip, banana nut, other flavors available upon request.
(Served w/whipped cinnamon butter & whipped butter)

*Standard size

*Large size

Beverages

Apple Juice

Orange Juice

Coffee (cream, sugar & sweetener included)

Stations

Omelette station -- Choice of ham, sausage or bacon, with cheddar cheese, bell peppers, onions, mushrooms, tomatoes & spinach.

(minimum 20 guests, includes server/cook & 1 hour service time)

Hors D'oeuvres

Spinach artichoke dip with tortilla chips -- spinach & artichokes baked inside a creamy cheesy dip, topped w/buttery bread crumbs

Caramelized onion dip w/ potato chips -- slow cooked, caramelized onions make this dip the sweetest French onion dip you've ever tasted

Meatballs in homemade sauce
(Swedish, BBQ, sweet/sour or teriyaki)

Chicken Bacon Gorgonzola bites

Pinwheels (various flavors) -- turkey & pepperjack, ham & swiss etc.

Bruschetta -- toasted crostinis topped w/ a goat cheese spread tomatoes, garlic & basil

Focaccia bread -- hand tossed focaccia topped w/ sea salt, caramelized onions or sun-dried tomatoes

Pulled pork sliders -- our own slow smoked pork with sauce & a pickle

Cinnamon Duck w/ fig & grape relish spoons -- duck breast marinated in cinnamon, seared to perfection & topped w/ our grape relish

Fig and Goat Cheese crostinis --a sweet fig puree topped w/ creamy goat cheese & caramelized onions & julienned prosciutto on a crostini

Tenderloin topped w/ a citrus aioli -- seared rare, topped w/ a housemade lemon & orange aioli, presented on a crostini

Sausage Stuffed Mushrooms -- large mushroom caps stuffed w/ sausage, herbs & a blend of cheeses

Jalapeño poppers -- hand-wrapped w/ bacon stuffed jalapeños, spices & cream cheese

Shrimp cocktail -- comes w/ cocktail sauce, lemons, shrimp, served on ice

Scallops on a bed of bacon-sauteed leeks (served on a spoon, great for elegant parties) -- Seared scallops placed on chiffonade leeks browned w/ bacon & topped w/ crispy bacon bits

Smoked salmon rolls -- thin slices of salmon filled w/ cream cheese, capers & dill

Hummus w/ pita bread -- can substitute vegetables for an upcharge

Entrees

These are our basic, most popular dishes served buffet style. For clear disposable or china we charge an extra fee. We set up chafers to keep the food hot/cold & keep the buffet full during service. We pack up the leftovers for you to take home, or we can donate to the Topeka Rescue Mission. There will be a \$20 service charge for drop-off caterings and a \$35 service charge if service is required. Due to COVID-19 guidelines there may be extra precautionary measures that will need to be met and can be discussed prior to the event.

Call or email for a quote!

#1 PORK

- Pork chops -- smothered in our house-made demi-glace w/ sauteed mushrooms
- Pork tenderloin medallions
- Pulled pork (w/different sides such as cheesy potatoes & baked beans)
- Pulled pork for sandwiches (no sides)
- Apple butter, rosemary pork tenderloin
- Kalua pig
- Pulled Pork & Smoked Chicken -- (8 pc cut, or chopped for sandwiches) w/ choice of 2 sides, (could include cheesy potatoes, baked beans, cole slaw, potato salad, Hawaiian macaroni salad, mac & cheese)

#2 CHICKEN

- Chicken breast -- baked in a mushroom demi sauce with melted provolone
- Rosemary oregano chicken -- grilled or baked
- Bacon wrapped chicken breast with gorgonzola cream sauce

- Chicken Savoyard -- seared chicken breast with shredded ham and swiss cheese with a white wine cream sauce
- Baked, bone-in chicken

#3 BEEF

- Short ribs in a red wine, demi-glace reduction
- Garden rosemary-rubbed tenderloin
- Prime Rib
- Roast Beef, cooked medium rare & sliced thin
- Meatloaf

STEAKS (any cut):

- Sirloin
- KC strip
- Ribeye

*Add grilled shrimp skewers - ask for market price

#4 SEAFOOD

- Pan seared Atlantic Salmon w/ lemon dill
buerre blanc
- Fresh lump crab cakes with house made aioli

#5 VEGETARIAN

- Millet-stuffed zucchini boats
- Vegetarian Lasagna (other vegetable pasta dishes available)
- Pasta Primavera
- Wild rice & mushroom stuffed pepper
- Eggplant Parmesan

Build-your-own Food Bars

Taco bar

(two hard shell, one soft shell)

- Ground beef
- Shredded cheese
- Salsa
- Raw onions
- Pickled jalapeños
- Sour cream
- Shredded lettuce
- Refried beans
- Mexican rice
- Tomatoes

(chips included with all of the following):

- *Add salsa
- *Add queso
- *Add chips, salsa & queso
- *Add guacamole
- *Add pico de gallo
- *Add shredded or chopped chicken

Pasta Bar

- Penne pasta
- Alfredo sauce
- Marinara sauce
- Sliced chicken
- Meatballs (substitute hand-made meatballs for an upcharge)
- Breadsticks
- Tossed salad
- *Add shrimp
- *Add sauteed veggies
- *Substitute lasagna

Party Platters

Meat & cheese tray -- sliced pepperoni, salami & ham

Deli tray -- small sandwiches w/ condiments

Fruit tray -- cantaloupe, honeydew, pineapple & strawberries

Cheese tray -- sharp cheddar, colby jack, pepper jack, blue cheese

Artisanal cheese board (high end cheeses based on customer's preference)

Marinated, grilled vegetable tray w/ herb dip

Fresh vegetable tray w/ ranch dip

Antipasto tray

Smoked Salmon Platter, hot or cold-smoked

(comes w/ cream cheese, capers, red onion, cucumber, tomato, crostini)

Smoked Meat Buffet (served with buns, sauce & pickle slices for sandwiches)

- Pulled pork or Smoked chicken -- 8 pc cut, or chopped for sandwiches w/ choice of 2 sides. Sides could include cheesy potatoes, baked beans, cole slaw, potato salad, Hawaiian macaroni salad, mac & cheese, green beans or corn

*Add corn bread w/ butter

Boxed Lunches

Perfect for on the go lunch or luncheons where guests can grab and leave with lunch

Choice of Sandwich

comes with lettuce, tomato, pickle, onion, mustard and mayonnaise

Ham and American cheese

Turkey and provolone

Italian-style: pepperoni, salami and provolone

Choice of sides

Potato salad or pasta salad

Comes with bag of chips and a chocolate chip cookie

Sub chocolate brownie

Add bottled water

Ask about other types of boxed lunches we have available. These are just the popular choices.

Soups

(served by the gallon, one gallon feeds 10 guests)

New England clam chowder

French onion soup

Potato soup

Potato Leek Soup

Cheesy broccoli soup

Tomato bisque

Corn chowder

Chili

*Add rolls & butter (we offer Hawaiian rolls)

*Add focaccia bread or corn bread

Side Salads

(served w/house-made vinaigrette)

Garden salad -- mixed greens, cherry tomatoes, balsamic vinaigrette & ranch dressing

Artisanal salad -- mixed greens, berries, nuts, goat cheese, tossed in a balsamic vinaigrette

Chicken salad sandwich-- on croissant or bread w/ lettuce & tomato

Side Dish Selections

Carrots or green beans

Green beans w/bacon

Green bean casserole

Buttered corn

Cheesy corn casserole

Asparagus

Grilled squash medley

Mashed potatoes & gravy

Cheesy potato casserole

Au gratin potatoes

Roasted new potatoes

Potato salad

Creamy mac & cheese

Hawaiian pasta salad

Traditional sage stuffing

Apple raisin stuffing

Wild rice pilaf

Creamy Parmesan Risotto (other flavors available)

Add garden side salad

Add artisanal side salad

Add rolls & butter

Focaccia bread or corn bread

Desserts

Creme Brulee w/ fresh berries

Tiramisu

Glazed lemon pound cake w/ fresh whipped cream

Cupcakes -- red velvet, vanilla, chocolate, peanut butter (other flavors available)

Fudge brownies

Chocolate covered strawberries

Cheesecake bars

Gluten-free chocolate cake

Angel food cake (add fresh berries for \$1.00)

Apple or cherry crisp

Blueberry or peach crisp

Assorted mini desserts (pick three) 100 person minimum-- brownies, cookies, peanut butter fudge or cheesecake bites

Cookies -- chocolate chip, peanut butter, sugar cookies,

snickerdoodles, oatmeal raisin

Frosted & decorated sugar cookies

Apple, peach or cherry pie

Pumpkin pie

Pumpkin cheesecake

Cheesecake (16-slices, add homemade strawberry or mixed berry sauce for \$10)

Beverages

Coffee

Iced tea

Lemonade

Iced water

Holiday Menu

(prices are per guest)

- Apple Fireball ham -- sliced & glazed w/ our homemade apple butter & Fireball glaze
- Citrus rosemary turkey (whole turkey- pulled)
- Sliced, roasted turkey breast
- Roasted beef tenderloin w/demi glaze
- Rosemary pork tenderloin w/ Espagnole sauce

Extra Services

Linen Rental: per table

Napkin linen rental:

China 15% of total bill

Servers for plate served events

Water station: \$5 for 50 people or less. Add \$5 for every additional 50 people

Carafes with water or tea:

- sweetener and sugar will be on tables

Carafes of coffee on tables:

- sweetener, sugar and creamer will be on tables