

Serving Topeka's best...

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2518 SW 17th Street, Topeka, KS 66604

www.TopekaCatering.com

Buffet Style Breakfasts

- Scrambled Eggs **$2.75/person**
- Bacon **$4.25/person**
- Sausage links **$2.25/person**
- Hashbrown casserole **$2.50/person**
- Biscuits & sausage gravy **$5/person**
- Breakfast burrito **$5/person**

sausage, cheese & egg; or bacon, egg & cheese; or chorizo, egg & cheese; or cheese & egg

- Fruit & granola w/yogurt **$6/person**
- Lemon Pound cake & fresh berries w/ whipped cream **$5/person**
- Assorted Yoplait Yogurt **$2/person**
- Assorted Greek Yogurt **$3/person**
- Waffles & syrup **$3.25/person**

Homemade Quiche $5/person

Fresh eggs whipped together with cream and seasonings. Add your favorite meat or vegetable. Great for breakfast, brunch or really any meal or group, large or small.

Some popular choices are:

- Broccoli & Cheese
- Spinach, Feta & Tomato
- Mushroom & Swiss
- Sausage & Cheese
- Ham & Swiss (or cheddar)
- Bacon, Swiss & Onion

Possible ingredients. **Pick 2 ingredients for $25. Each additional ingredient +$5.**

Cheese: Swiss, cheddar, brie, feta

Meats: Sausage, ham, bacon, chicken, chorizo

Vegetables: Bell peppers, onions, tomatoes, spinach, mushrooms, broccoli

Muffins $20/dozen

muffins are sold by the dozen, only

- Blueberry
- Chocolate chip
- Banana nut
- Lemon poppyseed
- Apple Cinnamon

Hors D'oeuvres

GF* gluten-free; V* vegetarian

- Spinach artichoke dip with tortilla chips **$3/person**
  spinach & artichokes baked inside a creamy cheesy dip, **GF & V**

- Caramelized onion dip w/ potato chips **$2.50/person**
  slow cooked, caramelized onions mixed with sour cream and seasonings, **GF & V**

- Pinwheels **$2.25/person**
  whipped, herb cream cheese with turkey or ham, rolled and sliced, **can be GF or V**

- Bruschetta **$3.00/person**

toasted crostinis topped w/ a goat cheese spread tomatoes, garlic & basil, **V**

- Focaccia bread **$1.50/person**
  hand tossed focaccia topped w/ sea salt, caramelized onions or sun-dried tomatoes. A great add-on as breadsticks to any entree. **V**

- Tenderloin topped w/ a citrus aioli **$5.00/person**
  seared rare, topped w/ a house-made citrus aioli, presented on a crostini

- Hummus w/ pita bread **$3.50/person V**

- Meatballs in homemade sauce **$3.25/person**

All-beef meatballs in your choice of sauce. Swedish, BBQ, Sweet & Sour or Teriyaki. **GF**

- Chicken Bacon Gorgonzola bites **$3.50/person**
  marinated chicken tossed in our popular Gorgonzola cream sauce, topped with crispy bacon.

- Sausage Stuffed Mushrooms **$4.00/person**
  large mushroom caps stuffed w/ sausage, herbs & a blend of cheeses.

- Jalapeño poppers **$4.00/person**
  hand-wrapped w/ bacon stuffed jalapeños, spices & cream cheese.

- Pulled pork sliders **$3.25/person**
  our own slow smoked pork with sauce & a pickle.

- Teriyaki grilled chicken skewers **$3.75/person GF**

- Leek & Scallop spoons **$5/person GF**
  Seared scallops placed on chiffonade leeks browned w/ bacon & topped w/ crispy bacon bits.

Entrees for Buffet

These are our most popular dishes served buffet style. These items work best for 20+ people. We set up chafers to keep the food hot/cold & keep the buffet full during service. There will be a delivery charge added to all catering events based on location. Gratuity is always appreciated but not required.

We are happy to provide pricing to help you budget your event. However, prices are constantly changing and while we try to keep our menus updated, sometimes that isn't possible. Please request a custom quote today to get the most accurate pricing for your budget.

Email 2chefs@topekacatering.com for a quote!

Pork Entrees

- Pork chops -- *smothered in our house-made demi-glace w/ sautéed mushrooms* **$6.50/person**
- Apple butter, rosemary pork tenderloin **$6.25/person**
- Kahlua pig **$8.25/person**

Vegetarian Entrees

- Millet-stuffed zucchini boats **$7/person**; *sautéed vegetables, spinach, onions and millet, marinated together and stuffed into a hollowed out zucchini*
- Vegetarian Lasagna **$85/pan**; each pan serves 24. *Lasagna made with zucchini, squash, mushrooms and other seasonal vegetables.*
- Pasta Primavera **$9/person**
- Pasta Florentine **$5/person**
- Wild rice & mushroom stuffed bell peppers **$8/person**
- Eggplant Parmesan **$6.50/person**
- Spinach artichoke pasta **$7.00/person**

Beef Entrees *prices may fluctuate due to market prices*

- Short ribs in a red wine, demi-glace reduction **$14/person**
- Roast Beef, cooked medium rare & sliced thin **$7/person**
- Prime Rib **$18/person**
- Roasted Brisket **$8/person**
- Meatloaf **$6/person**
- Garden rosemary-rubbed beef tenderloin **$21.50/person**

Seafood Entrees *ask for market prices*

- Pan seared Atlantic Salmon w/ lemon dill buerre blanc
- Shrimp Skewers - Cajun, teriyaki or BBQ
- Fresh lump crab cakes with house made aioli

Chicken Entrees

- Chicken Mushroom Demi & Provolone **$7.25/person**

baked in a mushroom demi sauce with melted provolone

- Chicken Savoyard **$7.25/person** *seared chicken breast with shredded ham and Swiss cheese with a white wine cream sauce*
- Baked, bone-in chicken **$6.50/person**
- Rosemary oregano chicken **$6/person**
- Chicken Bacon Gorgonzola **$7.25/person**

Our most popular chicken dish. Cajun-marinated chicken smothered in gorgonzola cream sauce and topped with crispy bacon crumbles.

- Cajun Blackened Chicken Pasta **$7/person**

Penne pasta tossed in our creamy Alfredo with Cajun flavored chicken

- Bruschetta Chicken **$8/person**

Italian grilled chicken breast topped with tomatoes, onions, garlic, basil, and melted mozzarella cheese

- Chicken Parmesan **$7.25/person**

Breaded chicken, homemade marinara sauce. Can purchase pasta **$1/person**

- Chicken Cordon Bleu w/ dijon sauce **$6.75/person**

Boxed Lunches $12/person

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

Choice of Sandwich or wrap
comes with lettuce, tomato, pickle, mustard and mayonnaise

Ham and American cheese
Turkey and provolone cheese
Italian-style: pepperoni, salami and provolone cheese

Comes with bag of chips and a chocolate chip cookie

Add a Side |
Pasta or Potato Salad $2.50

Sub chocolate brownie $1/person
Add bottled water $1/person

Ask about other types of boxed lunches (salads and wraps) we have available. These are just the popular choices.

Build-your-own Food Bars

These buffets are great for groups with dietary restrictions.

Taco bar $12/person

includes one hard shell and one soft shell per person

- Ground beef taco meat
- Refried beans
- Mexican rice
- Shredded cheese
- Salsa (for tacos)
- diced onions
- Sour cream
- Shredded lettuce
- Tomatoes

- Add chips & salsa **$2.50/person**
- Add queso **$3/person**
- Add chips, salsa & queso **$3.50/person**
- Add chips & guacamole **$3/person**
- Add chips & pico de gallo **$1.25/person**
- Add shredded or chopped chicken **$2/person**

Pasta Bar $12/person

- Penne pasta
- Alfredo sauce
- Marinara sauce
- Sliced chicken
- Meatballs
- Bread sticks
- Green Beans

- Add shrimp **market price**
- Add sautéed veggies **$2.50/person**
- Substitute lasagna
- Add garden salad **$2/person**

Smoked Meat Buffets

served barbecue sauce & pickle slices. Feeds 3-4 per pound.

- Smoked Pulled Pork **$13.00/per pound**
- Roasted Pulled Pork **$12.00/per pound**
- Smoked Chicken Quarters **$6.00/per quarter**
- Smoked Pulled Chicken **$12/per pound**
- Smoked Brisket **$17/person**

- Smoked Turkey **$14/per pound**
- Add buns **$0.75/person**
- Add corn bread w/ butter **$1.50/person**
- Each additional side +**$2.50/person**

Smoked Pulled Pork or Smoked Pulled Chicken Buffet with 2 sides $13/person

Suggested Sides:

- Cheesy potatoes
- Baked beans
- Cole slaw
- Potato salad

- Hawaiian macaroni salad
- Green beans
- Corn
- Garden salad w/ 2 dressings

Fresh Salads $12/person entree; $8/person side salad

Salads are great as side options or entrees. We can serve these as boxed lunches, as well. (served with choice of dressing: ranch, balsamic vinaigrette, Dorothy Lynch, bleu cheese, thousand island

- Garden salad **($6.50/person entree;$4.00/person side)**

mixed greens, cherry tomatoes and cucumbers

- Cobb salad

mixed greens, cherry tomatoes, cucumbers, cheese, eggs, chicken, bacon, bleu cheese crumbles

- Chef salad

mixed greens, cherry tomatoes, cucumbers, cheese, eggs, turkey, ham, bacon

- Southwest Chicken Salad

mixed greens, SW-style chicken, black bean & corn salsa, cherry tomatoes and cucumbers. Can be served with red pepper ranch. This salad can also be served without chicken for vegetarians.

- Artisanal salad

mixed greens, berries, almonds, feta cheese, tossed in a balsamic vinaigrette

Homemade Soups $40/gallon

Soups are served by the gallon. One gallon feeds 10 guests. Served with saltine crackers

- New England clam chowder
- Potato soup
- Potato Leek Soup
- Cheesy broccoli soup
- Tomato bisque
- Corn chowder
- Chili - served with shredded cheese and diced onions **$45/gallon**
- White Chicken Chili **$45/gallon**
- French onion soup **$50/gallon**

Party Platters *great for groups of any size*

- Meat & cheese tray -- sliced pepperoni, salami, ham, cheese, crackers **$5.50/person**
- Deli tray -- small deli sandwiches w/ condiments **$4.50/person**
- Fruit tray -- in-season fruit, chopped fresh **$4/person**
- Cheese tray -- sharp cheddar, colby jack, pepper jack and crackers **$4/person**
- Artisanal cheese board (high end cheeses based on customer's preference) **market price**
- Marinated, grilled vegetable tray w/ herb dip **$4/person**
- Fresh vegetable tray w/ ranch dip $**3.50/person**
- Smoked Salmon Platter, hot or cold-smoked (comes w/ cream cheese, capers, red onion, cucumber, tomato, crostini) **market price**

Side Dish Selections

- Carrots **$2.50/person**
- Green beans **$2.50/person**
- Green beans w/bacon **$3/person**
- Green bean casserole **$3.50/person**
- Buttered corn **$2.50/person**
- Cheesy corn casserole **$3.50/person**
- Asparagus **$3.50/person**
- Grilled squash medley **$3.75/person**
- Mashed potatoes & gravy **$3/person**
- Cheesy potato casserole $**3.50/person**
- Au gratin potatoes **$3.50/person**
- Roasted new potatoes **$2.50/person**
- Potato salad **$2.50/person**
- Creamy mac & cheese **$3.25/person**
- Hawaiian pasta salad **$2.50/person**
- Traditional sage stuffing **$2/person**
- Apple raisin stuffing **$3/person**
- Wild rice pilaf **$2.50/person**
- Creamy Parmesan Risotto **$4/person**
- Garden side salad **$3/person**
- Artisanal side salad **$5/person**
- Apple Spinach Salad **$3.50/person**
- Add rolls & butter **$1.50/person**
- Fococcia bread or corn bread **$1.50/person**

Beverages

- Coffee $2/person
- Iced tea $1/person
- Lemonade $1/person
- Iced Water Beverage Station
- Under 50 people $5
- 50-75 people $7.50
- 100-150 people $10

Breakfast Beverages

- Apple Juice $2.50/person
- Orange Juice $2.50/person

Extra Services

Water stations are only provided with buffets or snacks.
Unfortunately, we don't provide only water.

China -**billed separately w/ rental company**

Servers for plate served events **$15/hour per server**

Carafes on tables are mainly for plate-served events and requre a server to fill and serve your guests.
Carafes with water or tea: **$5/carafe**
-sweetener and sugar will be on tables
Carafes of coffee on tables: **$5/carafe**
-sweetener, sugar and creamer will be on tables

Homemade Cookies $18/dozen

Cookies are made fresh for each event, and we only serve them by the dozen.

- Chocolate chip
- Peanut butter
- Sugar cookies
- Snickerdoodles
- Oatmeal raisin
- Monster
- Frosted & decorated sugar cookies **$25/dozen**

Homemade Pies $18 each

Pies are made fresh for each event. These can be cut into 6-8 pieces each. Catering staff can serve whole, pre-cut or on small plates for buffet. Please let us know in advance how you'd like to serve.

- Apple
- Peach
- Peach Sour Cream
- Cherry
- Pumpkin
- Pecan
- Blueberry

Homemade Cheesecake $60 each

Our cheesecake is made fresh for each event. These can be cut into 15-24 slices. Ask about special toppings and other flavors.

- Creamy Vanilla
- Pumpkin
- Cherry
- Chocolate

Specialty Desserts

- Creme Brulee w/ fresh berries **$5/person**
- Tiramisu **$5/person**
- Glazed lemon pound cake w/ fresh whipped cream **$3.50/person**
- Fudge brownies **$3/person**
- Cheesecake bars **$3.50/person**
- Gluten-free chocolate cake **$3/person**
- Angel food cake **$3/person** w/berries & whipped cream **$5/person**
- Cheesecake **$4.50/person**
- Apple Crisp **$2/person**
- Cherry Crisp **$3/person**
- Blueberry or peach crisp **$3.50/person**
- Assorted mini desserts (pick three) **100 person minimum** *brownies, cookies, peanut butter fudge or cheesecake bites* **$5/person**