



Lawrence, KS 66049 (785) 749-2770







## A beautiful buffet of Hearty Hors d'Oeuvres

Tower of Seasonal Fruits and Vegetables Portabella Mushrooms with Gryre Cream Cheese Polenta Squares with Spicy Relish Layered Black Bean Dip Baron of Beef carved and served with Horseradish Poached Salmon with Honey-mustard Vinaigrette and Capers Medallions of Pork Tenderloin with Jalapeno Raspberry Sauce Layered Mediterranean Dip Peppercorn Cream Cheese Round Brie en Croute with Brandied Apricots or Caramelized Onions Artichoke and Spinach Dip, served warm with pita points Margarita Shrimp Cocktail Eggplant Vegetable Dip with Garlic Toast Thai Peanut Chicken Southern Ham Biscuits Assorted Crostinis Stroganoff Meatballs Miniature Beef Wellington Raspberry White Chocolate Bars Chocolate Bon-Bons Creme and Fruit Tartletts Tuxedo Strawberries Chocolate Fondue







#### Soups and Salads

Soups and Salads Creamy Baked Potato Soup Tortilla Soup Black Bean Soup Corn Chowder White Bean and Chicken Chili

Caesar Salad Greek Pasta Salad River City Salad Mandarin Ginger Salad

Dessert on the Veranda



### A perfect ending

Pumpkin Creme Brule White Chocolate Cheesecake with Raspberry Puree Chocolate Peanut Butter Cheesecake with Caramel Sauce Red Velvet Cake Old-fashioned Bread Pudding with Bourbon Sauce Carrot Cake with Cream Cheese Frosting Chocolate Pate with Creme Anglaise Puffed Pastry Cups filled with Vanilla Custard and Fresh Berries

X enti



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Pasual Entertaining

X enti

# Perfect for Corporate Lunches or Casual Dinners

Fried Chicken Portabella Mushroom Lasagna Chicken Florentine Lasagna Italian Sausage Lasagna Slow-cooked Brisket Baked Ham Roasted Turkey and Dressing Swiss Steak Layered Red Chile Enchiladas Sour Cream Chicken Enchiladas Southwest Chicken Breast Chicken and Artichoke Pasta Pork Loin Roast with Mushroom Gravy Vegetable Primavera

#### Desserts

Chuck Wagon Cobbler Caramel Brownies Texas Chocolate Sheet Cake Banana Pudding Pecan Pie Bars



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Dinner Satherings

Can be served as a formal, seated Dinner or Buffet Choice of potato, vegetable, salad and fresh-baked bread accompany entree

X enti

Prime Rib with Natural Au Jus Pork Tenderloin with Raspberry Jalepeno Sauce Medallions of Beef with Burgundy Mushroom Sauce Creamy Peppercom Chicken Pecan-breaded Catfish with sizzling Chili Butter Seafood Au Gratin Chicken with Wild Rice and Mornay Sauce Com Crepes with Shrimp and Green Chiles Fettuccine with Tomato Basil Cream and sliced Grilled Chicken Roasted Pork with creamy Sage Sauce Peppercom and Brandy Glazed Pork Tenderloin with Lingonberries Salmon with Raspberries and Burre Blanc Chicken Del Mar with Roasted Garlic & Baby Shrimp in Cream Sauce Fresh Herb Cream Cheese Stuffed Pork Tenderloin with