

Lawrence, KS 66049  
(785) 749-2770



## *First Impressions*

### ***A beautiful buffet of Hearty Hors d'Oeuvres***

- Caprese Salad on a Stick
- Pulled Pork Sliders
- Spicy Shrimp
- Tower of Seasonal Fruits and Vegetables
- Portabella Mushrooms with Gruyere Cream
- 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
- Raspberry White Chocolate Bars
- Chocolate Bon-Bons
- Creme and Fruit Tartlets
- Tuxedo Strawberries

Lawrence, KS 66049  
(785) 749-2770

Lawrence, KS 66049  
(785) 749-2770

### **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

### **A perfect ending**

- 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



### *Casual Entertaining*

**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
- 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

Lawrence, KS 66049  
(785) 749-2770



## *Dinner Gatherings*

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

Chicken Breasts with fresh Rosemary and our Apricot  
Marmelade

Prime Rib with Natural Au Jus

Pork Tenderloin with Raspberry Jalepeno Sauce

Medallions of Beef with Burgundy Mushroom Sauce

Creamy Peppercorn Chicken

Seafood Au Gratin

Chicken with Wild Rice and Mornay Sauce

Fettuccine with Tomato Basil Cream and sliced Grilled Chicken

Roasted Pork with creamy Sage Sauce

Salmon with Raspberries and Burre Blanc

Chicken Del Mar with Roasted Garlic & Baby Shrimp in Cream  
Sauce