



Dinner Menu



BUFFET DINNERS

(Includes 2 hours of Buffet Service)

The Grand Buffet

Traditional Caesar Salad
Mixed Green Salad with Tomatoes, Roasted Red Pepper and Chevre
Carving Station with Standing Rib Roast au Jus and
Roasted Turkey with Pan Gravy
Seared Halibut with a Citrus Glaze
Bread Display
Roasted Yukon Gold Potatoes with Rosemary and Garlic
Rice Pilaf
Steamed Baby Green Beans
Glazed Carrots
Warm Seasonal Fruit Cobbler with Cinnamon An Glaise
Double Chocolate Chocolate Cake
Freshly Brewed Starbucks Coffee and Assorted Teas
\$70 per Guest

Taste of Italy

A Display of Grilled Marinated Vegetables, Marinated Mushrooms, Roasted Red Peppers, Prosciutto, Capicola and Genoa Salami, Aged Provolone, Feta and Asiago Cheeses, Imported Olives, Artichoke Hearts, Plum Tomatoes, Focaccia and Italian Breads
Arugula and Baby Spinach Salad, Shaved Asiago and a Tuscan Olive Oil and Balsamic Dressing
Field Greens with Apple, Parma Prosciutto, and a Parmesan Dressing
Veal Medallions with Wild Mushroom Risotto and Marsala Sauce
Stuffed Shells with Pesto Cream Sauce
Fusilli with Artichokes and a Roasted Tomato and Fennel Sauce
Grilled Halibut with Tapenade and Basil Oil
Tiramisu and Assorted Biscotti
Freshly Brewed Starbucks Coffee and Assorted Teas
\$64 per Guest

All prices are subject to a service charge and taxes



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San Juan Grill

Ripe Summer Tomatoes with Fresh Mozzarella, Basil and Balsamic
Field Greens with Seasonal Vegetables, Croutons and a Citrus Vinaigrette

Hearty Vegetable Soup

Assorted Freshly Baked Breads and Rolls

Olathe Sweet Corn on the Cob

(seasonal)

Roasted Yukon Gold Potatoes with Rosemary and Garlic

Steamed Baby Green Beans

Grilled Atlantic Salmon

Petite Sirloin Steaks

Cheesecake with Fresh Berries and a Passion Fruit Drizzle

Freshly Brewed Starbucks Coffee and Assorted Teas

\$61 per Guest

Pacific Rim

Pot Stickers and Egg Rolls

Cucumber and Carrot Salad with a Sesame Lime Dressing

Hot and Sour Soup

Edamame with Sea Salt

Rice Noodle Vegetable Pad Thai

Stir Fried Beef and Broccoli

Kung Pao Chicken

Pineapple Upside Down Cake

Fortune Cookies

Freshly Brewed Starbucks Coffee and Assorted Teas

\$58 per Guest

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San Miguel Fiesta

Mixed Green Salad with Oven Dried Tomatoes, Queso Fresco and a Chili –Lime Dressing
Tomato, Grilled Corn and Anasazi Bean Salad
Mexican Style Rice & Refried Beans
Green Chili and Cheese Enchiladas
Fajita Station with Marinated Chicken and Grilled Steak, Grilled Onions and Peppers,
Shredded Cheese, Warm Flour Tortillas and All the Toppings
Jalapeno Corn Bread served with Butter and Honey
Caramel Flan
Freshly Brewed Starbucks Coffee and Assorted Teas
\$54 per Guest

(Add a Fish Taco Station @ \$10.00 per person)

Endless Summer Barbeque

Seasonal Pasta Salad and Red Potato Salad
Seasonal Mixed Greens with Fresh Vegetables and Ranch Dressing
Assorted Freshly Baked Breads
Olathe Sweet Corn on the Cob (*Seasonal*)
Cow Boy Baked Beans
BBQ Marinated Grilled Chicken
Slow Roasted Sliced BBQ Pork
Seasonal Fruit Crumble with Vanilla Ice Cream
Freshly Brewed Starbucks Coffee and Assorted Teas
\$46 per Guest

Custom Buffets and wedding menu's available upon Request

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PLATED DINNERS

(Dinner Selections include Bakery Fresh Bread and Butter)

Your Choice of Starter, Entrée, and Dessert, and Coffee Service

STARTERS

Salad of Seasonal Mixed Greens, Candied Walnuts, Tear Drop Tomatoes and Chevre with an Orange Balsamic Vinaigrette Dressing

Romaine Hearts with Caesar Dressing and Herbed Garlic Croutons

Bibb Lettuce Cups with California Greens, Roasted Red Pepper, and Candied Pecans with Roasted Three Onion Vinaigrette

Spinach Salad with Peeled Cucumbers, Feta Cheese, Klamata Olives and Roasted Red Peppers with a Greek Dressing

Spinach Salad with Apple, Walnuts, Gorgonzola with a Balsamic Vinaigrette

Roasted Tomato and Fennel Soup with Truffle Crème Fraiche

Potato Leek Soup with Leek Hair

Roasted Butter Nut Squash Puree with Crème Fraiche

Roasted Duck and Vegetable Soup

Napoleon Ahi Tartare with Shallots, Capers, Cucumbers and Pepper Coulis

Marinated Shrimp and Vegetable Rice Wrap with a Cilantro-Lemongrass Dip

Seared Diver Scallops with Tomato Vodka Butter and Smoked Salmon Bacon

Sautéed Prawns with Artichoke and Basil

Maryland Style Crab Cakes with Remoulade

Add \$10 Per Person for Two of the above

Add \$15 Per Person for Seafood Choice

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PLATED DINNERS

ENTRÉE'S

Pasta, Poultry and Pork

Seafood Linguine Alfredo with Shellfish, Shrimp and Scallops
\$48 per Guest

Parpadelle Pasta with a Hearty Bolognese Sauce
\$48 per Guest

Herb Roasted Chicken Breast with Mushroom Risotto and Chicken Au Jus
\$55 per Guest

Airline Chicken Breast Stuffed with Spinach and Red Peppers in a
Shallot Jus with Garlic Mashed Potatoes
\$59 per Guest

Pan Seared Duck Breast, Raspberry Jus with Wild Mushroom Risotto and Roasted Root
Vegetables
\$60 per Guest

Braised Double Thick Pork Chop with Mashed Sweet Potatoes and Apple Bourbon Chutney
\$60 per Guest

Fish and Seafood

Prawns, Sea Scallops, Mussels and Fish Bouillabaisse in a Tomato Fennel Saffron Broth
\$63 per Guest

Jumbo Prawns with a Lemon Beure Blanc and Leek Mashed Potatoes
\$65 per Guest

Seared Halibut topped with Nichois Olives, Tomato Confit and Lemon Zest on a bed of
Caramelized Leeks with Horseradish Mashers
\$64 per Guest

Grilled Salmon in a Sauce of Corn, Asparagus and Cherry Tomatoes with Whipped Potatoes
\$62 per Guest

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PLATED DINNERS

ENTRÉE'S

Lamb, Veal, and Venison

Dijon/Curry Crusted Rack of Lamb served with Grilled Vegetable Ribbons
with Roasted Garlic Mashed Potatoes
\$65 per Guest

Sautéed Veal Medallions with a Chardonnay Mushroom Cream Sauce, Herb Roasted Yukon
Gold Potatoes and Caramelized Shallots
\$65 per Guest

Coriander Crusted Venison Medallions with Gorgonzola Gratin
and a Cherry Bourbon Sauce
\$68 per Guest

Beef and Combination Dinners

Prime Aged Tenderloin of Beef, Exotic Mushrooms, Caramelized Shallots
and a Zinfandel Demi-glace
\$68 per Guest

Flame Grilled New York Strip with Garlic Mashers
and a Wild Mushroom Demi-Glace
\$70 per Guest

Grilled New York Strip in a Red Wine Sauce with a
Crab Cake in a Citrus Aioli with Garlic Mashed Potatoes
\$73 per Guest

Seared Beef Tenderloin with a Bernaise Sauce accompanied by
a Skewer of Jumbo Shrimp with a Rice Pilaf
\$73 per Guest

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PLATED DINNERS

DESSERTS

Fresh Fruit Tartlet

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Individual Crème Brulee

*

Sorbets and Ice Cream with Biscotti

*

Chocolate Raspberry Torte

*

Chocolate Truffle Cake

*

Warm Fruit Cobbler

*

Pecan Pie Tartlets with Bourbon Syrup and Chantilly Cream

*

Granny Smith Apple Pie

*

Cappuccino Mousse

*

Variety of Cheese Cakes

Add Chocolate Covered Strawberries or Petit Fours for \$5 per person

(All Dinner Desserts Include Freshly Brewed Starbucks Coffee and Tazo Tea Service)

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BEVERAGE & FOOD ADDITIONS

Beverages

Regular and Decaffeinated Starbucks Coffee	\$44 per gallon
Hot Water with Assorted Tazo Tea Bags	\$3.50 each
Fresh Brewed Iced Tea	\$40 per gallon
Bottled waters	\$3 each
Soft Drinks	\$3 each
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Hot Water with Packaged Hot Chocolate	\$3.50 per serving
Hot Water with Packaged Hot Cider	\$3.50 per serving
Brewed Hot Chocolate or Cider	\$48 per gallon
Lemonade	\$35 per gallon
Cranberry, Grapefruit or Tomato Juice	\$35 per gallon
Fresh Squeezed Orange or Grapefruit Juice	\$44 per gallon
Gatorades	\$4.25 each
Bottled Tazo Organic Iced Teas	\$4 each
Fresh Fruit Smoothies	\$6 each
Mimosas or Bloody Mary's	\$6 each

Food

Whole Fresh Fruit	\$2.50 per piece
Sliced Fruit	\$4.50 per person
Assorted Jumbo Cookies	\$24 per dozen
Gourmet Brownies	\$30 per dozen
Individual Fruit Yogurts	\$3 each
Energy Bars	\$6 each
Turnovers or Cinnamon Rolls	\$36 per dozen
Assorted Granola Bars	\$3 each
Assorted Candy Bars	\$3 each
Assorted Bags of Chips	\$3 each
Tortilla Chips with Salsa	\$3 per person
Tortilla Chips with Salsa and Guacamole	\$7 per person
Potato Chips with French Onion Dip	\$3 per person
Soft Pretzels with Mustard	\$5 per person
Mixed Nuts	\$5 per person
Fresh Pop Corn	\$4 per person

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ADDITIONAL FEES

Bartenders

We will provide one bartender per 50 guests. If you desire to add additional bartenders, we will provide them at a charge of \$25 per hour, per bartender, with a three-hour minimum.

Any banquet bar that does not exceed \$500 in sales will be charged a \$350 fee.

Servers

Buffet functions will be staffed with 1 server per 20 guests.

Plated meals will be staffed with 1 server per 15 guests. If additional staff is requested, we will provide them at a charge of \$25 per hour, with a three-hour minimum.

Guests may be responsible for the rental fees or purchase prices for specialty linens or equipment.