dinner buffets & RECEPTIONS

Dinner buffet prices are based on a minimum of 50 guests and served for two hours.

All dinner buffets are served with freshly baked rolls with whipped butter, coffee, decaffeinated coffee, tea and water.

KANSAS PICNIC

- Macaroni Salad
- Seasonal Fruit
- Homestyle Coleslaw
- Grilled Franks & Sausage
- Burgers & Chicken Breasts
- Garnishes & Condiments
- Roasted Potato Wedges
- Southern Baked Beans
- Corn Cobbettes with Sweet Butter
- Strawberry Shortcake, Apple Pie, **Brownies & Cookies**

\$30 PER PERSON

THE CLASSIC BUFFET

- Soup du Jour
- Tossed Garden Salad with **Assorted Dressings**
- Bowtie Pasta Salad
- Fresh Seasonal Fruit
- *Roast Prime Rib of Beef au Jus (Carved by Chef) with Horseradish Sauce
- Seared Breast of Chicken filled with Fontina Cheese & Fresh Herbs
- Fresh Fried Catfish with Hush Puppies
- Oven Roasted Potatoes
- Fresh Harvest Vegetables
- Assorted Desserts

\$36 PER PERSON

WEST COAST BUFFET

- ▶ Chef's Soup Du Jour
- Spinach Salad with Mushrooms, Tomatoes, Eggs & Bacon Dressing
- Chilled Pasta Salad, Grilled Vegetables, & Basil Vinaigrette
- Pan Seared Chicken, Artichoke **Hearts & Tomatoes**
- Oven Roasted Salmon, Basil, Capers, Cilantro Butter Sauce
- Roasted Fingerling Potatoes & Onions
- Buttered French Green Beans
- California Dessert Assortment

\$32 PER PERSON

A WALK THROUGH ITALY

- Fresh Tomatoes and Mozzarella Salad
- Classic Caesar Salad with Anchovy Dressing

ALL. RIGHT. HERE. I-35 AT EXIT 33, MULVANE, KS | KansasStarEventCenter.com

- Vegetable Minestrone
- Sausage & Ricotta Lasagna
- Chicken Parmesan with Marinara
- Sweet Italian Sausage & Peppers
- Linguine with White Clam Sauce
- Sautéed Italian Vegetables
- Garlic Bread
- Tiramisu & Amaretto Cake

\$38 PER PERSON

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THE TOP SHELF

- Assorted Petite Fresh Vegetables with Boursin Dip
- ▶ Selection of Sliced Fresh Fruit
- Assorted Imported & Domestic Cheese Board
- Sushi Display with Wasabi & Pickled Ginger
- Classic Maryland Style Crab Cakes
- ▶ Bacon Wrapped Scallops
- BBQ Shrimp
- *Carved Tenderloin of Beef with Peppercorn Demi
- Farfalle with Herb Chicken in Vodka Sauce
- Bountiful Display of Assorted Desserts to include: Cheesecake, Fruit Pies, Brownies, Blondies, Assorted Cookies & Cakes

\$48 PER PERSON

THE MELTING POT

- *Carved Baron of Beef & Baked Ham with Assorted Rolls & Condiments
- Bacon & Cheddar Potato Skins with Sour Cream & Chives
- ▶ Asian Spring Rolls with Sweet & Sour Sauce
- Crab Stuffed Mushroom Caps
- ▶ BBQ Smoked Sausage
- Crispy Chicken Strips with Ranch Dip
- Prosciutto Wrapped Hearts of Palm
- Assorted Mini Quiche
- Assorted Fresh Vegetables with Artichoke Dip
- Fresh Seasonal Fruit
- Display of Pies, Cakes & Mousse

\$52 PER PERSON

All prices are subject to a 21% service charge and applicable taxes.

*\$75 Chef/Attendant Carving Fee.

