







DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE HOMEMADE DINNER ROLLS WITH BUTTER, AND BEVERAGE SERVICE TO INCLUDE ICED TEA, WATER, AND A COFFEE STATION

BRONZE BUFFET

ONE SALAD, ONE ENTRÉE, ONE STARCH, ONE VEGETABLE \$14.00 per person

Entrées

LEMON PEPPER CHICKEN BREAST PULLED PORK W/ BBQ SAUCE ON SIDE MEAT & VEGETABLE LASAGNA CHICKEN ALFREDO SPAGHETTI W/MEAT SAUCE OR MEATBALLS

STARCHES

ROASTED BABY RED POTATOES SCALLOPED POTATOES BAKED BEANS CHEESY POTATO CASSEROLE GARDEN OR WILD RICE

VEGETABLES

Country Style Green Beans Green Bean Almandine Steamed Asparagus Buttered Corn Broccoli W/Cheese Sauce Honey Glazed Carrots Seasonal Vegetable Medley

SILVER BUFFET

ONE SALAD, TWO ENTRÉES, ONE STARCH, ONE VEGETABLE \$16.00 PER PERSON

ENTRÉES

Pulled Pork w/ BBQ Sauce on Side Sliced Beef Brisket* Beef Tips w/Gravy Lemon Pepper Chicken Breast Tilapia MEAT & VEGETABLE LASAGNA CHICKEN ALFREDO SPAGHETTI W/MEAT SAUCE OR MEATBALLS CARVED HAM ROASTED TURKEY BREAST

*Sliced Beef Brisket counts as two entrées

STARCHES

ROASTED BABY RED POTATOES SCALLOPED POTATOES BAKED BEANS CHEESY POTATO CASSEROLE MASHED POTATOES W/GRAVY GARLIC SMASHED POTATOES GARDEN OR WILD RICE

VEGETABLES

COUNTRY STYLE GREEN BEANS GREEN BEAN ALMANDINE STEAMED ASPARAGUS BUTTERED CORN BROCCOLI W/CHEESE SAUCE HONEY GLAZED CARROTS SEASONAL VEGETABLE MEDLEY

Atchison Event Center 710 South Ninth Street Tel: (913) 367-1162 A 15% service charge is applied to all food and beverage GOLD BUFFET

ONE SALAD, ONE ENTRÉE, TWO STARCHES, ONE VEGETABLE \$28.00 PER PERSON

ENTRÉES

PRIME RIB W/AUJUS, HORSERADISH & SOUR CREAM

STARCHES

ROASTED BABY RED POTATOES SCALLOPED POTATOES BAKED BEANS CHEESY POTATO CASSEROLE MASHED POTATOES W/GRAVY GARLIC SMASHED POTATOES

VEGETABLES

Country Style Green Beans Green Bean Almandine Steamed Asparagus Buttered Corn Broccoli W/Cheese Sauce Honey Glazed Carrots

PLATINUM BUFFET

ONE SALAD, TWO ENTRÉES, TWO STARCHES, ONE VEGETABLE \$32.00 per person

ENTRÉES

PRIME RIB W/AUJUS, HORSERADISH & SOUR CREAM CARVED HAM CARVED SMOKED TURKEY

STARCHES

ROASTED BABY RED POTATOES SCALLOPED POTATOES BAKED BEANS CHEESY POTATO CASSEROLE MASHED POTATOES W/GRAVY GARLIC SMASHED POTATOES

VEGETABLES

Country Style Green Beans Green Bean Almandine Steamed Asparagus Buttered Corn Broccoli w/cheese sauce Honey Glazed Carrots



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BAR SERVICE



THE STAFF AND MANAGEMENT OF THE ATCHISON EVENT CENTER ENCOURAGE ALL OUR GUESTS TO DRINK RESPONSIBLY, AND WE SUPPORT THE DESIGNATED DRIVER PROGRAM

WINE SELECTION

Beringer (House Wine): Merlot, Chardonnay, White Zinfandel \$4.00/Glass

BEER

BOTTLED DOMESTIC \$3.00/BOTTLE

> IMPORTED \$4.00

Domestic Draft Beer \$275/Keg (Includes 16-gallon Keg, 150 cups, 20-25 bags of Ice)

LIQUORS

Well Mixed Drinks \$4.00 Per Drink

Call Mixed Drinks \$5.00 Per Drink

PREMIUM MIXED DRINKS \$6.00-\$8.00 PER DRINK

Non-Alcoholic

SODA \$2.00 EACH

Juice and Milk \$1.00 Each

Punch (Orange, lemon or raspberry) Plain: \$25.00 With Sherbet: \$30.00 2 Gallons serve 30 people



