



# PLAZA CATERING

WEDDINGS & EVENTS



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# BBQ FEASTS

## PLAZA'S BEST BBQ FEAST

SELECT TWO:

Pulled Pork  
Pulled Chicken  
Smoked Turkey  
Sliced Ham

\$16.95/PERSON

## PLAZA'S PREMIUM BBQ FEAST

SELECT TWO:

Beef Brisket  
Roasted Chicken  
BBQ Wings  
BBQ Ribs

\$18.95/PERSON

### SELECT TWO APPETIZERS:

Korean Meatballs, Pulled Pork Sliders,  
Chipotle Chicken Pinwheels

### SELECT ONE SALAD:

Plaza Bacon & Bleu Cheese Salad,  
Fresh Strawberries & Goat Cheese in  
Balsamic Vinaigrette,  
Marinated Cucumber, Dill & Tomatoes in  
Lemon Vinaigrette,  
Fresh Pesto Italian Pasta Salad

### SELECT TWO SIDES:

Creamy Coleslaw, Cast Iron Baked Beans,  
Cheesy Corn Bake, Mac & Cheese,  
Scalloped Potatoes, Kettle Chips

# FAJITA FEASTS

SEASONED CHICKEN BREAST  
\$16.95/person

MARINATED SKIRT STEAK  
\$17.95/person

CILANTRO LIME SHRIMP  
\$20.95/person

## SELECT ONE APPETIZER:

Avocado Salad Spoons  
Chicken Pico De Gallo Spoons  
Southwest Egg Rolls

## ALL FEASTS INCLUDE:

Flour tortillas, Mexican rice, black beans,  
cheese, lettuce, tomatoes, sour cream,  
guacamole, chips & salsa.

Meats are grilled with onions & peppers.

## ADDITIONAL OPTIONS:

Two meat combo - additional \$1.00/person  
Three meat combo - additional \$3.00/person

# ITALIAN FEASTS

by **CINZETTI'S** 

## SELECT TWO HORS D'OEUVRES

Fresh Bruschetta  
Smoked Gouda Tart  
Caprese Skewers  
Pecorino Stuffed Mushrooms  
Mediterranean Flatbread  
Pesto Chicken Flatbread  
Gazpacho Shooters

## SELECT ONE SALAD

Plaza Bacon & Bleu Cheese Salad  
Caesar Salad

## SELECT TWO ENTREES

Chicken Spiedini with Lemon Amogia  
Penne Tomato Basilico with Fresh Pesto  
Penne Tomato Vodka  
Grilled Chicken Marsala

## SELECT TWO SIDE DISHES

Roasted Rosemary Potatoes  
Parmesan & Mushroom Rice Pilaf  
Sautéed Vegetables in Garlic Butter  
Glazed Carrots

\$16.95/PERSON

# ITALIAN FEASTS

by **CINZETTI'S** 

## SELECT TWO HORS D'OEUVRES

Fresh Bruschetta  
Smoked Gouda Tart  
Caprese Skewers  
Pecorino Stuffed Mushrooms  
Mediterranean Flatbread  
Pesto Chicken Flatbread  
Gazpacho Shooters

## SELECT ONE SALAD

Spring Greens with Candied Walnuts & Goat Cheese  
Chopped Salad with Balsamic Vinaigrette

## SELECT TWO ENTREES

Grilled Chicken Piccata  
Spicy Sausage Cavatappi with Basil  
Pesto Shells Vegetali  
Lasagna Bolognese  
Carved Beef Marsala

## SELECT TWO SIDE DISHES

Warm Orzo & Leek Parmesan Medley  
Roasted Potatoes with Parmesan & Pesto  
Sautéed Green Beans  
Lemon Garlic Broccoli

\$18.95/PERSON

# PLAZA DUETS

## SELECT TWO HORS D'OEUVRES

Marinated Chile & Artichoke Spoons  
Grilled Chicken Bruschetta  
Pork Potstickers  
Teriyaki Beef Skewer  
Pork & Fig Coulis Baguette

## SELECT ONE SALAD

Plaza Bacon & Bleu Cheese Salad  
Spring Mix with Goat Cheese, Walnuts & Balsamic Vinaigrette  
Marinated Pear & Apple Salad  
Greek Salad with Feta Vinaigrette

## SELECT TWO ENTREES

Roasted Chicken with Gruyere & Asparagus  
Carved Sirloin with Natural Jus  
Tri Tip Steak with Chimichurri Sauce  
Tortilla Crusted Chicken with Tequila Cream  
Blackened Chicken Breast with Creole Sauce  
Pork Tenderloin with Apple BBQ Sauce

## SELECT TWO SIDE DISHES

Roasted Rosemary Potatoes  
Garlic Whipped Potatoes  
Pan Roasted Vegetable Medley  
Parmesan Cauliflower Bake  
Roasted Butternut Squash  
Broccoli with Lemon Butter

\$22.95/PERSON

# PLAZA DUETS

## SELECT TWO HORS D'OEUVRES

Wild Mushroom Canape

Thai Chicken Skewers

Braised Beef Spoons

Caribbean Jerk Sliders

Pork & Apple Skewers

Pork Egg Rolls

Steak & Gorgonzola Cream Skewers

Curry Chicken & Pork Skewers

## SELECT ONE SALAD

Spinach with Goat Cheese & Golden Raisins

Strawberry & Candied Walnut Salad

Spinach Salad & Pomegranate Champagne Vinaigrette

## SELECT TWO ENTREES

Carved Beef with Demi Glaze

Pancetta Wrapped Chicken with Herb Goat Cheese

Herb Rubbed Pork Tenderloin

Blackened Trout with Brown Sage Butter

Roasted Chicken Breast with Madeira Sauce

Pan Roasted Medallions with Whiskey Glaze

## SELECT TWO SIDE DISHES

Green Beans Almandine

Wild Rice Pilaf

Grilled Asparagus

Roasted Fall Vegetables

Scalloped Potatoes

Warm Couscous Salad with Fresh Mint & Radish

\$28.95/PERSON

# DESSERTS

## SELECT TWO DESSERTS

Fresh Cannolis • Tiramisu • Chocolate Souffle  
Profiteroles • Mini Cheesecake • Assorted Cookies  
Apple Cobbler • Peach Cobbler • Caramel Apple Bar  
Lemon Bar • Petit Four • Fresh Fruit Tarts  
Key Lime Pie Shooter • Strawberry Shortcake Shooter  
Chocolate Mousse Cup • Bread Pudding

\$5.00/PERSON

# BEVERAGE PACKAGES

## NON ALCOHOLIC STATIONS

Standard choice of three - \$5.00/person

Water • Iced Tea • Coffee • Assorted Sodas

Premium all inclusive - \$6.50/person

Water • Iced Tea • Coffee • Assorted Sodas • Lemonade



# BEVERAGE PACKAGES

## BAR STATIONS

Beer & Wine - \$18.00/person

Choice of three domestic beers & three house wines

Premium Beer & Wine - \$19.00/person

Choice of three domestic or imported beers & three wines

Silver Bar Service - \$20.00/person

Choice of three beers & three wines

Included: Barton's Vodka, Barton's Gin, McCormick Rum, McCormick Scotch, McCormick Whiskey, lemons, limes, tonic, club soda, orange juice, cranberry juice, & pineapple juice.

Platinum Bar Service - \$28.00/person

Choice of: four beers & four wines

Included: Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Dewar's Scotch, Jack Daniel's Whiskey, lemons, limes, tonic, club soda, orange juice, cranberry juice, & pineapple juice.

3 Oz. Champagne Toast - \$5.00/person

Bartender Service - \$27.00/hour

Must include one hour for set up & one hour for break-down. One bartender is required for every 100 guests.

# BEER & WINE

## DOMESTIC BEER

Coors Light  
Michelob Ultra  
Miller Lite  
Budweiser  
Bud Light

## IMPORTED BEER

Boulevard Pale Ale  
Boulevard Wheat  
Free State Copperhead  
Newcastle  
Corona  
Heineken

## HOUSE WINE

Chardonnay  
White Zinfandel  
Cabernet Sauvignon  
Merlot

## PREMIUM WINE

Trinity Oaks Chardonnay  
Sutter Home Moscato  
Sutter Home White Zinfandel  
Montevina Pinot Grigio  
Seaglass Riesling  
Seaglass Sauvignon Blanc  
Seaglass Pinot Noir  
Trinity Oaks Cabernet Sauvignon  
Woodbridge Merlot  
Rosemount Shiraz  
Ruffino Chianti

# BEVERAGE PACKAGES

## INFORMATION

All pricing is per guest for four hours of service.

Hours may be added for an additional cost.

All packages include clear, disposable glassware, ice & napkins. We offer a stem ware upgrade for \$3.00 per guest.

## ALCOHOL POLICIES

We are committed to the responsible service of alcoholic beverages to mature consumers.

We refuse to serve alcoholic beverages to any person under 21 years of age. We refuse to serve alcohol to any person that displays any visible sign of intoxication. Guests that appears under the age of 35 are required to present valid documentation to prove legal consumption age.

We will not serve 'shots' or 'double pours' of alcohol.

Guests may only be served two beverages at one time. Guests may never pour their own alcohol & are not permitted to bring alcohol into the event.

Any & all leftover beverages will remain the property of Plaza Catering.