



IMAGE IS EVERYTHING

Celebrating Our 18th Year

Social & Bridal Events Menu

DRURY PLAZA HOTEL BROADVIEW



400 W Douglas Avenue | Wichita, Kansas | 67202

Phone (316) 634-2400 | Fax (316) 263-1424 | info@corporatecaterersofwichita.com



FREE Lunch

Croissant sandwiches, potato chips and bottled water, for you and your wedding party, delivered to any location in Wichita the day of your event.

- ▶ Corporate Caterers of Wichita is locally owned and operated by Ben and Denise Arnold. This year we celebrate 18 years of business!
- ▶ We are not a restaurant that caters on the side; we are fully vested in your event! Our menu is not limited to specific items and *anything* can be modified to meet your tastes.
- ▶ All events are planned and overseen by the owners of Corporate Caterers of Wichita.
- ▶ To this day, Ben does *all* of the cooking to ensure you receive the best, freshest and highest quality product.

Cold Hors d' Oeuvres

Assorted Meats & Cheeses with
Mini Croissants

Assorted Finger Sandwiches

Assorted Pinwheels

Silver Dollar Sandwiches

Assorted Vegetable Display

Assorted Fruit Display

Grilled Vegetable Display

Fruit Kabobs

Assorted Cheese Display

Gourmet Cheese Display

Charcuterie Display (Imported
cheese, meats and grilled vegetables)

Smoked Salmon

Seafood Ceviche

Mango Salsa

Easy Peel & Eat Shrimp

Shrimp Cocktail

Asian Spring Rolls

Deviled Eggs

Chicken Salad Tacos

Tomato & Mozzarella Skewers
with Balsamic Reduction

Salads

Waldorf Salad

Grilled Caesar Salad

Pasta Salad

Sliced Fruit Salad

Broccoli & Cauliflower
Salad

Hot Hors d' Oeuvres

Stuffed Mushrooms

Crab Stuffed Mushrooms

Crab Cakes with Tomato Aioli Sauce

Salmon Cakes with Tomato Aioli Sauce

Assorted Seafood Philo Cups
(Fresh Scallops, Shrimp & Smoked
Salmon)

Bacon-Wrapped Shrimp

Coconut Breaded Shrimp

Vegetable Quesadillas

Large Bacon-Wrapped Scallops

Chicken Wings

Bacon-Wrapped Dates

Mini Chicken Drumsticks

Mini Burger or Chicken Sliders

Southwest Egg Rolls

BYO Taco Bar (Beef, Pork Belly or
Fish)

BYO Nacho Bar (Chicken or Beef)

Assorted Pizza Rolls

Asian Egg Rolls

BBQ Meatballs & Smokies

Philly Cheese Steak Egg Rolls

Chicken en Croute

Jamaican Chicken Bites

Beef Teriyaki Bites

Pomegranate Smoked Duck on
Crostini

Whole Smoked Pig – *Market Price*

Dips & Spreads

Spinach Dip with Tortilla Chips

Cannelloni Dip with Wonton Chips

Maryland Blue Crab Dip

AVI's Lobster Spinach Dip

Smoked Salmon Spread

Chicken Salad Spread with Crackers

Seven-Layer Taco Dip with Chips & Salsa

Monterey Jack Queso

Hummus & Pita

Hot Mini Sandwiches

BBQ Pulled Pork

Shredded Chicken

BBQ Shredded Brisket

Shredded Turkey

Mini Reuben Sliders

Mini Chicago Hot Dogs

Carving Stations | \$75 / Attendant

Prime Rib

Pork Loin

Beef Tenderloin

Turkey Roast

Baked Ham

Sweets & Treats

Assorted Petit Fors

Assorted Truffles

Assorted Cookies

Assorted Brownies

Assorted Mini Cheesecake

Build-Your-Own Ice Cream Sundae

*Hors d' Oeuvres Pricing is Based on Final Menu Selection
Please Submit List of Desired Hors d' Oeuvres for Pricing*

All Prices Are per Person and Items Are Served Buffet-Style

*Select **TWO Entrées & TWO Side Items** for **ALL** Guests.*

Prices are per person and served buffet-style. All dinners include tossed salad and fresh baked rolls. Plated service, add \$2.00

Dinner | \$23.00

Sautéed Chicken | Sautéed Chicken Breast Topped with One Sauce – Green Peppercorn, Portabella Mushroom, Basil Cream, Sweet Cream or Tomato Butter with Fresh Vegetables

Marinated Grilled Chicken | Marinated with Blended Juices & Spices

***Smoked Beef Brisket** | Slow-Cooked with Curly's BBQ Sauce, Herbs & Spices

Beef Tips | Slow-Cooked Beef Brisket Tips, Merlot Sauce, Mushrooms & Carrots

Meat Lasagna | Our 17 Layer Lasagna with Authentic Meats, Cheeses & Sauce

Vegetarian Lasagna | Spinach, Mushrooms, Carrots, Fresh Pasta, Alfredo Sauce

***Baked Ham** | All Natural Slow-Baked Bone-In Ham, Naturally Seasoned

***Sliced Roast Beef** | Authentic Flat Roast, Slow-Cooked for 14 Hours, in our Merlot Sauce, Served with Mushrooms, Carrots & Real Horseradish

Garlic Herb Pasta with Fresh Vegetables & Grilled Chicken | Spiral Pasta, Steamed Zucchini, Squash, Carrots, Broccoli, Garlic & Grilled Chicken with Choice of Sauce: Alfredo, Southwest Chipotle, Sun Dried Tomato, Garlic-White Wine-Olive Oil

Jumbo Ravioli | Large Cheese-Stuffed Ravioli with Mozzarella Cheese & Portabella Cream Sauce

Garlic Herb Pasta with Fresh Vegetables & Shrimp | Spiral Pasta, Steamed Zucchini, Squash, Carrots, Broccoli, Garlic & Fresh Shrimp with Choice of Sauce: Alfredo, Southwest Chipotle, Sun Dried Tomato, Garlic-White Wine-Olive Oil

Manicotti | Authentic, Hand-Rolled Shells with Mozzarella, Parmesan, Romano & Ricotta Cheeses in our Homemade Marinara & Alfredo Sauces

Bacon-Wrapped Chopped Sirloin | 6oz Bacon-Wrapped Ground Sirloin Steak, Seasoned & Grilled

*Indicates Optional Carving Station, Add \$75 per Carver

Dinner | \$24.00

Sautéed Chicken | Sautéed & Lightly Breaded, Served with Creamy Lemon-Butter Sauce, Marinated Capers & Artichoke Hearts

Chicken Parmesan | Hand Breaded, Served with Homemade Marinara Sauce & Mixed Italian Cheeses

Kabobs | Marinated, Skewered Grilled Chicken Breast *or* Grilled Sirloin with Onions, Red Bell Peppers & Mushrooms

Chicken Cordon Bleu | Tender, Breaded Chicken Breast filled with Applewood Bacon, Swiss Cheese and Topped with House Made Béchamel Sauce

Oven-Roasted Chicken | “The Airline Chicken Breast” Oven-Roasted Wing Bone-In Chicken Breast in Natural Pan Jus

Smothered Steak | Tender Cuts of Grilled Flank Steak, Topped with Sautéed Peppers, Mushrooms, Onions & Our Secret Five Cheese Blend

***Smoked Pork Loin** | Slow-Smoked with Mushroom Cabernet Sauce

Grilled Pork Tenderloin | Tender Pork Tenderloin Medallions, Grilled and Topped with Green Peppercorn Sauce

Pasta Bar | Create Your Own! Two Hot Pastas, Two Meats & Two Sauces

Stuffed Steak Pinwheels | Tender Flank Steak, Rolled and Stuffed with Spinach, Cream and Artichokes Hearts, Topped with Spinach Cream Sauce

London Broil | Tender Grilled Flank Steak, Marinated for Ninety Six Hours, Topped with Caramelized Onions

Garlic Herb Pasta with Fresh Vegetables | Spiral Pasta, Steamed Zucchini, Squash, Carrots, Broccoli and Garlic. Choose Fresh Shrimp, Grilled Chicken *or* Prosciutto in Asiago Sauce

Stuffed Chicken in Cream Sauce | All White Meat, Cheese-Stuffed Chicken Breast, Rolled & Topped with Spinach Cream Sauce

Chicken Marsala | Sautéed Chicken Breast with Mushrooms & Marsala Sauce

Tilapia in Cream Sauce | Sautéed Tilapia Filet with Jalapeño- Lime Cream Sauce

Dinner | \$25.00

Smoked Salmon Patties | Lightly Breaded & Sautéed - 6oz Smoked Salmon Patties with Tomato Aioli Sauce

Cannelloni | Stuffed with Veal, Spinach, Cheese, Mozzarella Cheese & Alfredo

Garlic Herb Pasta with Fresh Vegetables & Sirloin | Spiral Pasta, Steamed Zucchini, Squash, Carrots, Broccoli and Garlic, with Sirloin Tips and Choice of Sauce: Alfredo, Southwest Chipotle, Sun Dried Tomato, Garlic-White Wine-Olive Oil

Chicken en Croute | Marinated, Diced & Sautéed Chicken with Mushrooms, Shallots & White Wine Cream Sauce, Baked in Flaky Puff Pastry Dough

Grilled Salmon | Grilled & Slow-Baked North Atlantic Salmon Topped with a Secret Blend of Herbs & Butter

Herb-Crusted Salmon | Grilled & Slow-Baked Scottish Salmon with Cajun Spices & Seasonings

Marinated Top Sirloin | Hand-cut and Marinated for Seven Days, Grilled to Perfection!

Smoked Duck Breast | Farm-Raised Duck Breast, Smoked and Topped with Pomegranate-Molasses Reduction

Dinner | \$26.00

Cornish Game Hens | Domestic, Farm-Raised Game Hens with Black Bean Mango Sauce

Pork Osso Buco | Bone-In Shank Roast with Australian Pinot Noir Reduction

Stuffed Salmon | Fresh, North Atlantic Salmon, Stuffed with Shrimp & King Crab, Topped with Honey-Dijon Glaze

Dinner | \$27.00

Seafood Newberg | Lobster, Scallops & Shrimp on Linguine Pasta with Traditional Newberg Sauce

Parmesan Crusted Trout | Farm Raised Pink Trout, Sautéed in Olive Oil with Parmesan and Bread Crumb Crust

Orange Roughy | Lightly Dusted & Sautéed with Lemon Butter Sauce, Capers & Artichoke Hearts

Sautéed Diver Sea Scallops | With Garlic, White Wine & Lemon Butter

Seafood Pasta with Sun Dried Tomato Cream Sauce | Spiral Pasta, Lobster, Scallops, Shrimp & Mussels with Sun Dried Tomato Cream Sauce

Dinner | \$29.00 to \$35.00

***Baked Prime Rib** | Slow-Baked Certified Angus Beef ® with Au Jus & Horseradish

Swordfish | Fresh & Hand-Cut with Garlic Butter, Herbs & Spices

Kansas City Strip | Hand-Cut Certified Angus Beef ® Seasoned & Grilled

***Beef Tenderloin (Filet)** | Tenderloin Medallions, Served with Choice of Sauce: Bleu Cheese Cream, Green Peppercorn or Shiitake Mushroom Demi

Hawaiian-Marinated Rib Eye | Certified Angus Beef ® Marinated for Fourteen Days in Pineapple Juice, Soy Sauce, Worcestershire Sauce & a Special Blend of Seasonings.

Bourbon Street Kansas City Strip | Certified Angus Beef ® Marinated in our Kentucky Bourbon Marinade

Colorado Lamb Chops | Marinated in Garlic & Rosemary Lightly Grilled & Topped with Shiitake Mushroom Demi

*Indicates Optional Carving Station, Add \$75 per Carver

Vegetables & Sides

Fresh Sautéed Vegetable Medley, Guest Choice

Fresh Grilled Asparagus, Steamed or Grilled

Fresh Steamed Broccoli

Twice Baked Potatoes, Served Buffet Style without the Skin

Idaho Baked Potatoes, with Butter & Sour Cream

Roasted New Potatoes, Sliced with Herbs & Spices

Baby Bakers, Extra Virgin Olive Oil & Kosher Sea Salt

Famous Creamed Potatoes, Whipped with Three Cheeses & Two Creams

Parmesan Scalloped Potatoes *or* **Cheddar Cheese Scalloped Potatoes**

Green Bean Casserole, with Petit Green Beans in Mushroom Cream Sauce

New England Rice Scamp, Sautéed with White Wine & Herbed Butter

Sautéed Green Beans, with Petit Green Beans & Garlic Oil

Sautéed Brussels Sprouts, with Olive Oil, Garlic & Scallions

Garden Wild Rice

Garlic Herb Pasta with Fresh Vegetables, with Your Choice of Sauce

Sugar Snap Peas, Sautéed with Shallots, Red Bell Peppers & Herbed Butter

Southwest Corn, with Sautéed Peppers & Onions

Sweet Corn with Butter

Cream Cheese Corn

Sweet Baby Corn, in Sweet Cream Sauce

Chef's Blend Medley: Broccoli, Green Beans, Yellow Carrots, Red Bell Peppers

Asian Blend Medley: Broccoli, Carrots, Snow Peas, Water Chestnuts, Baby Corn

California Blend Medley: Carrots, Cauliflower, Broccoli

Children's Fare | \$8.00

*Select **THREE** Entrées for **ALL** Children, Ages 5-10 Only*

Chicken Tenders

Mini Corn Dogs

Mini Hot Dogs

Macaroni & Cheese

Tater Tots

Sweets & Treats

\$3.49

Assorted Cakes: Chocolate, German Chocolate, Carrot, Wedding White

Assorted Cobblers, Assorted Flavors

Strawberry Shortcake, *Seasonal*

Cookies & Brownies, Assorted

Assorted Pies: Apple, Cherry, Pecan, Pumpkin, Peach

Assorted Cheesecakes, Vanilla Filling with Assorted Toppings

Crème Brûlé

\$3.99

Triple Layer Chocolate Cake

Triple Layer Carrot Cake

Assorted Truffles

\$4.99 - \$8.99

Gourmet Specialty Cakes & Pies, (Contact Us For Available Flavors)

Ice Cream Sundae Bar, Build-To-Order, \$75 Buffet Attendant Required

The NY Cheesecake, 7" of Deli Delight, (Contact Us For Available Flavors)

Cocktails & Bar Service

AVI Seabar and Chophouse, DBA Corporate Caterers of Wichita Provides Full Bar Service For Any Event

Choose From Host, Cash or Combination Service

All Alcoholic Beverages *Must Be Purchased From Corporate Caterers of Wichita*

Bartenders & Cocktail Servers

Bartenders & Cocktail Servers are Available for Your Event at \$20.00 per Hour

1 Bartender per 100 Guests & 1 Cocktail Server per 30 Guests

Total Wages Will Include Additional 1 ½ Hours Set-Up & 1 Hour Cleanup

Champagne Service

Champagne Toast \$3.49 per Person

Champagne Self Service \$16.00 per Bottle (includes glassware)

Non-Alcoholic Sparkling Grape Juice or Cider \$8.99 per Bottle

Host Bar Service

Bartenders Wage is \$20 per Hour; 1 Bartender per 100 Guests Required

Alcoholic Beverages Will Be Tallied Per Drink & Collected at the Conclusion of Your Event. You May Specify or Limit Host Bar Selections and/or Dollar Amounts.

Beer | \$4.00 - \$6.00

Well & Call Brand Mixed Drinks & House Wine | \$5.00-\$7.00

Premium Brand Cocktails | \$7.00 to \$9.00

Cash Bar Service

Bartenders Wage is \$20 per Hour; 1 Bartender per 100 Guests Required
Guests May Purchase Alcoholic Beverages by the Drink

Beer | \$4.00 -\$6.00

Well & Call Brand Mixed Drinks & House Wine | \$5.00-\$7.00

Premium Brand Cocktails | \$7.00 to \$9.00

Combination Bar Service

Bartenders Wage is \$20 per Hour; 1 Bartender per 100 Guests Required
Partial Host Bar (Alcoholic Beverages Will Be Tallied Per Drink & Charged at Conclusion of Your Event) & Partial Cash Bar (Guests May Purchase Alcoholic Beverages by the Drink)

Example – Host Provides Complimentary Beer and/or Wine & Guests May Purchase Mixed Drinks

Additional Information

- Kansas State Sales Tax is Currently 7.5%, Sales Tax is Subject to Fluctuation
- Security officers are required at \$30/hour when a bar is present (1 per 100 guests)
- 21% Gratuity is Applied to All Items, Except Wages. Our Philosophy is Simple... We Will Be There From Beginning to End to Provide Exceptional Food, Beverage and Hospitality to You and Your Guests. All Staff Wages are Included in This Sections with the Exception of Bartenders and Cocktail Servers
- All Final Payments are Due **PRIOR TO YOUR EVENT**; We Gladly Accept Cash, Check, Money Order, Cashier's Check and All Major Credit Cards
- In The Event That Additional Charges or Wages are Required to Ensure the Success of Your Event You Will Be Notified as Soon as Possible During the Planning Process
- Changes in Your Final Guaranteed Headcount May Result in Additional Charges
- Basic Linen Service (White, Black or Ivory) is Included for Food and Beverage-Related Tables. Any additional tables (i.e. vendor tables, auction tables, display tables) will be covered at an additional fee – please see one of our coordinators for pricing



Bid Information Sheet

Use TBA (to be announced) on any information that is undecided.

Today's Date _____ Date of Event _____ Type of Event _____

Name _____ Address _____

City _____ State _____ Zip Code _____

Home Phone _____ Cell Phone _____ Work Phone _____

Fax No. _____ E-Mail _____

Number of Guests _____ (Count children under the age of 10 as ½)

Location of Event _____ City _____

(All times are estimated)

Wedding Start Time _____ Wedding Location _____

Event Starting Time _____ Serving Time _____ Ending Time _____

Cloth Napkins: Yes or No Color _____ Quantity _____
(Increase napkins by 10% of headcount)

Table Cloths

Head Table: Yes or No Quantity _____ Size _____ Color _____

Guest Tables: Yes or No Quantity _____ Size _____ Color _____

Dinner (Buffet) Tables: Yes or No Quantity _____ Size _____ Color _____

Hors d'oeuvres Tables: Yes or No Quantity _____ Size _____ Color _____

Cake/Dessert Tables: Yes or No Quantity _____ Size _____ Color _____

Gift Tables: Yes or No Quantity _____ Size _____ Color _____

Display/Vendor Table: Yes or No Quantity _____ Size _____ Color _____

Bar or Beverage Table: Yes or No Quantity _____ Size _____ Color _____

DJ Table: Yes or No Quantity _____ Size _____ Color _____

Skirting

Table Skirts Bar or Beverage: Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Gift Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Cake/Dessert Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Dinner Tables: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Hors d'oeuvres Tables: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Display/Vendor Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Head Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts DJ Table: Yes or No Quantity _____ Size _____ Color _____

Plate Ware:

China Yes or No

Glassware:

Glass Yes or No

Cake Service includes china plates, forks, napkins and serving Yes or No

Bar Service (Please see our menu for pricing and details) Yes or No

Host Cash Combination Bartender-only

Non-Alcoholic Beverages: Yes or No

Unlimited Soft Drinks, Tea, Coffee and Punch (Includes ice, glasses, condiments and all serving pieces)

Punch Flavor: Strawberry, Raspberry, Hawaiian, Pina Colada, or Peach (or your own recipe)

Champagne Toast: Yes or No Crystal @ \$2.49 per person Quantity _____

(Champagne, glass and service provided)

Service: Buffet Yes or No Plated Meal @ an additional \$2.00 per person Yes or No

Dinner or Hors D'oeuvres Menu:

Miscellaneous:

- ❖ The final invoice will reflect all charges, including a 7.5% tax and 21% gratuity.
- ❖ The billing information is subject to change if the number of guests changes.
- ❖ You may notify us as late as 10 days prior to the event to alter your head count or information.
- ❖ This proposal reflects all charges and is guaranteed at current rates if your event is booked in the same calendar year. Prices are subject to change without notice until your event is booked.
- ❖ Any change in the information will be followed up with a new contract.
- ❖ All special instructions must appear on this contract; please notify us of any changes we need to make.
- ❖ All payments are due prior to the day of the event. We accept cash, check, and all major credit cards as a form of payment.

We would appreciate you telling us how you discovered Corporate Caterers of Wichita.

Website ____ Bridal Show ____ Prior Customer ____ Other _____

Please do not hesitate to contact us with any questions you may have.



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