



*Image is Everything...
Celebrating our 18th Year!*

Catering Menu, 2018

*~ All orders require a 50 person minimum ~
~ 100 person minimum for Friday and Saturday dinners ~*

Our office is located next to our restaurant, AVI Seabar and Chophouse, located in the Drury Plaza Hotel Broadview

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E-Mail: info@corporatecaterersofwichita.com



FREE Lunch

Croissant sandwiches, potato chips and bottled water, for you and your wedding party, delivered to any location in Wichita, when we cater your *wedding reception*.

- ▶ 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.

All orders require a 50 person minimum. A delivery fee of \$35.00 or 10% will be applied, (whichever is greater), or 21% gratuity/delivery (if staff is needed), for delivery in Wichita.

Breakfast Menu

All breakfast prices are per person and meals are served buffet-style.

A plated meal will add \$2.00 to any price listed.

- \$6.49 Continental Breakfast** ~ Choose two or three of the following: Gourmet Muffins, Donuts, Gourmet Danishes, Breakfast Breads, Breakfast Cakes or Cinnamon Rolls. Served with Fresh Whole Fruit *or* Sliced Fruit Salad, Breakfast Bars, Yogurt & Assorted Fruit Juices. Add French Toast or Pancakes for \$2.99 or substitute for \$1.99.
- \$8.99 Traditional Breakfast** ~ Hot items may be served separately *or* casserole-style. Scrambled Eggs, Bacon, Sausage and Breakfast Potatoes. Served with Biscuits and Gravy, Breakfast Breads or Breakfast Cakes, Fresh Whole Fruit *or* Sliced Fruit Salad & Assorted Fruit Juices. Add French Toast or Pancake Station for \$2.99 or substitute for \$1.99.
- \$6.49 Quiche** ~ 5" Individual quiche, served in crust, choose from Sausage & Cheese, Spinach & Mushroom, Italian, Vegetarian, Cheese, Cheese & Bacon or Ham. Served with Sliced Fruit Salad & Assorted Fruit Juices.
- \$10.99 Omelet Station** ~ Served on-site and made-to-order, toppings include Cheddar Cheese, Black Olives, Tomatoes, Mushrooms, Bell Peppers, Spinach, Onions, Ham, Sausage, Bacon & Salsa. Served with Breakfast Potatoes, Biscuits and Gravy, Fresh Whole Fruit *or* Sliced Fruit Salad, & Assorted Fruit Juices. Add French Toast or Pancake Station for \$2.99 or substitute for \$1.99.

Themed Catering

All themed catering prices are priced per person; meals are served buffet-style.

A plated meal will add \$2.00 to any price listed. Lunch orders include tea or soft drinks.

Disposable plates, plastic forks and paper dinner napkins are included.

- \$9.99 Italian** ~ Choose from Manicotti, Lasagna (Meat or Vegetarian), Ravioli, Cannelloni or one of our Garlic Herb Pastas (see dinner menu). Served with one side choice, Salad & Garlic Bread.
- \$9.99 Mexican** ~ Choose any two from Burritos, Enchiladas, Tacos, Taco Salad, Fajitas, Tamales, Mexican Lasagna or Mexican Quiche. Served with Black Bean Corn, Spanish Rice and Chips & Salsa.
- \$8.99 Assorted Sandwiches and/or Wraps** ~ Served with chips and one salad choice, (pasta salad, fruit salad or tossed salad). Available as "Box Lunch" for an additional \$1.00 per person.
- \$8.99 Picnic** ~ Choose any two from BBQ Pork Sandwiches, Hamburgers, Sloppy Joes, Hot Dogs, Bratwursts or Corn Dogs. Served with Potato Chips and a choice of two sides, Baked Beans, Bacon Ranch Beans, Potato Salad, Pasta Salad, Fruit Salad or Cole Slaw. All condiments are included. Substitute BBQ Brisket Sandwiches for an additional \$1.49. Add Baby Back Ribs ~ half rack \$8.99.

Hors d'Oeuvres Menu

*All hors d'oeuvres prices are per person; discounts apply for multiple selections.
Disposable plates, plastic forks and paper cocktail napkins are included.*

Cold Hors d'Oeuvres

Assorted Meat & Cheese Tray with
Mini Croissants ~ \$1.99

Assorted Finger Sandwiches ~ \$1.99

Assorted Pinwheels ~ \$1.99

Silver Dollar Sandwiches ~ \$1.99

Assorted Vegetable Display ~ \$1.99

Grilled Vegetable Display ~ \$1.99

Assorted Fruit Display ~ \$1.99

Fruit Kabobs ~ \$2.49

Assorted Cheese Display ~ \$1.99

Gourmet Cheese Display ~ \$2.99

Smoked Salmon ~ \$2.49

Seafood Ceviche ~ \$2.49

Mango Salsa ~ \$1.69

Easy Peel & Eat Shrimp ~ \$2.99

Jumbo Shrimp Cocktail ~ \$5.99

Asian Spring Rolls ~ \$1.99

Deviled Eggs ~ \$1.49

Chicken Salad Tacos ~ \$2.49

Charcuterie Display ~ \$4.99
(Imported Cheese, Meats & Grilled
Vegetables)

Carving Stations (\$75 / Carver)

Prime Rib ~ \$6.99

Pork Loin ~ \$3.99

Beef Tenderloin ~ \$6.99

Turkey Roast ~ \$3.99

Baked Ham ~ \$3.99

Pork Tenderloin ~ \$4.99

Dips & Spreads

Spinach Dip ~ \$1.99

Cannelloni Dip with Wonton Chips ~ \$1.79

Crab Dip ~ \$2.39

AVI's Lobster Spinach Dip ~ \$2.99

Smoked Salmon Spread ~ \$1.89

Chicken Salad Spread with Crackers ~ \$1.89

Seven Layer Dip with Chips & Salsa ~ \$1.79

Monterey Jack Queso ~ \$1.69

Hummus & Pita ~ \$1.89

Salads

Apple (Waldorf) Salad ~ \$1.99

Pasta Salad ~ \$1.89

Sliced Fruit Salad ~ \$1.89

Broccoli & Cauliflower Salad ~ \$1.89

Grilled Caesar Salad ~ \$1.99

Tomato-Mozzarella Skewers ~ \$1.99

Hot Hors d' Oeuvres

Stuffed Mushrooms ~ \$1.99

Crab-Stuffed Mushrooms ~ \$2.49

Salmon Cakes ~ Tomato Aioli Sauce ~ \$2.29

Crab Cakes ~ Tomato Aioli Sauce ~ \$2.49

Assorted Seafood Philo Cups with
Smoked Salmon, Scallops, Shrimp ~ \$2.99

Bacon-Wrapped Shrimp \$2.49

Coconut Breaded Shrimp \$2.89

Vegetable Quesadilla ~ \$1.99

Large Bacon-Wrapped Scallops ~ \$2.99

Bacon-Wrapped Dates ~ \$1.99

Mini Chicken Drumsticks ~ \$1.99

Southwest Egg Rolls ~ \$1.99

BYO Taco Bars ~ \$2.49
(*Beef, Pork Belly or Fish*)

BYO Nacho Bar ~ \$2.49
(*Chicken or Beef*)

Assorted Pizza Rolls ~ \$1.89

Meatballs & BBQ Smokies ~ \$1.89

Asian Egg Rolls ~ \$1.99

Philly Cheese Steak Egg Rolls ~ \$1.99

Chicken en Croute ~ \$1.99

Jamaican Chicken Bites ~ \$1.99

Beef Teriyaki Bites ~ \$1.99

Pomegranate Smoked Duck on Crostini ~
\$2.49

Whole Smoked Pig ~ Market Price

Hot Mini Sandwiches

BBQ Pulled Pork ~ \$1.99

Shredded Chicken ~ \$1.99

BBQ Shredded Brisket ~ \$1.99

Shredded Turkey ~ \$1.99

Mini Reuben Sliders ~ \$1.99

Mini Burger or Chicken Sliders ~ \$2.49

Mini Chicago Hot Dogs ~ \$1.49

Desserts

Assorted Mini Cheesecakes ~ \$1.89

Assorted Petit Fors ~ \$1.99

Assorted Cookies ~ .99¢

Assorted Brownies ~ .99¢

Assorted Truffles ~ \$1.99

Chocolate Dipped Strawberries ~ .99¢-\$1.99
Seasonal

Live Dessert Stations (*Includes Attendant*)

Bananas Foster ~ \$2.49

Ice Cream Sundae Bar,
Including Dozen of Toppings
\$3.99

LIVE Interactive Stations

Make your event come to life by adding or substituting one of the following stations to your menu. Prices include on-site chefs/attendants.

- \$5.99 Pasta Station** ~ Served with two pastas, two sauces and two meats, zucchini, squash, spinach, mushrooms, black olives, tomatoes, asparagus and red bell peppers. A guaranteed crowd pleaser!
- \$3.99 Waffle Station** ~ Not your ordinary, boring breakfast! Toppings include Maple Syrup, Assorted Fruit Toppings and Fresh Sliced Fruit, Butter, Fresh Whipped Topping, Walnuts and Pecans.
- \$4.99 Omelet Station** ~ Made-to-order, toppings include Cheddar Cheese, Black Olives, Tomatoes, Mushrooms, Bell Peppers, Onions, Spinach, Ham, Sausage, Bacon & Salsa.
- \$5.99 Fajita Station** ~ It's fiesta time! Your choice of Chicken, Beef or Shrimp, served with Onions, Bell Peppers, Shredded Cheeses, Sour Cream, Guacamole, Salsa and Jalapeños.
- \$3.99 BYO Baked Potato *or* Creamed Potato Bar** ~ Complete with Butter, Bacon, Green Onions, Sour Cream, Salsa and Shredded Cheese.

Dinner & Lunch Menu

All lunch and dinner prices are per person and meals are served buffet-style. Add \$2.00 for plated service. All lunches and dinners are served with tossed salad and fresh baked rolls and include disposable plates and paper napkins.

Your guests will receive a portion of each entrée and side

\$10.99 Double Entrée & Double Side

Sautéed Chicken ~ Fresh, all white meat chicken breast, topped with one of the following sauces: Portabella Mushroom, Creamy Mushroom Spinach, Green Peppercorn, Basil Cream, Sweet Cream or Tomato Butter with Vegetables.

Marinated Grilled Chicken ~ Fresh, all white meat chicken breast, marinated in a blend of juices and fresh spices, grilled to perfection!

***Smoked Beef Brisket** ~ Slow cooked for up to eighteen hours, served with Curly's® BBQ Sauce and our secret blend of herbs and spices.

Beef Tips ~ Tender tips of beef, slow cooked in merlot sauce. Garnished with mushrooms and carrots.

Meat Lasagna ~ Our 17 ingredient lasagna made using authentic cheeses and homemade sauce

Vegetarian Lasagna ~ Piled high with spinach, mushrooms, zucchini, squash, onions and homemade marinara sauce.

***Baked Ham** ~ All natural bone-in and slow baked. Naturally seasoned.

***Sliced Roast Beef** ~ authentic flat roast, slow cooked for up to fourteen hours, served in our merlot sauce, garnished with carrots and mushrooms, served with real horseradish.

Garlic Herb Pasta with Steamed Vegetables and Chicken or Shrimp ~ Spiral pasta blended with oven-roasted zucchini, squash, carrots and broccoli, tender grilled chicken or jumbo shrimp, served with one of the following sauces: Alfredo, Southwest Chipotle, Sun-Dried Tomato, Vodka or White Wine & Olive Oil.

Jumbo Ravioli ~ Jumbo cheese-stuffed ravioli topped with our portabella cream sauce.

Manicotti ~ Authentic and hand-rolled, filled with mozzarella, parmesan, Romano and ricotta cheese topped with our homemade marinara and Alfredo Sauces.

Bacon-Wrapped Chopped Steak ~ A six (6) ounce bacon-wrapped steak made from Certified Angus ® Beef ground sirloin, seasoned to perfection!

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

\$11.99 Double Entrée & Double Side

Select any two entrées below (or mix one from any lower priced menu) and any two sides.

Sautéed Chicken ~ Sautéed, all white meat chicken breast, served in our creamy lemon-butter sauce with marinated capers and artichoke hearts.

Chicken Parmesan ~ A sautéed chicken breast, hand breaded and topped with our homemade marinara sauce and five cheese blend.

Kabobs ~ Marinated sirloin or chicken, skewered and grilled with onions, red bell peppers and mushrooms.

Chicken Cordon Bleu ~ A tender, breaded chicken breast filled with Applewood ham and Swiss cheese, finished with our house-made white wine béchamel sauce.

***Smoked Pork Loin** ~ Slow smoked and tender, served with house-made mushroom cabernet sauce.

Grilled Pork Tenderloin ~ Tender pork tenderloin medallions grilled and topped with green peppercorn sauce

Pasta Bar ~ Create your own!! Choose two hot pastas, two sauces and two meats.

Stuffed Steak Pinwheels ~ Tenderized flank steak, rolled and stuffed with a blend of spinach, cream and artichoke hearts, topped with our house-made spinach cream sauce.

Smothered Steak ~ Tender cuts of grilled flank steak, topped with sautéed peppers, onions, mushrooms and our secret blend of five cheeses.

London Broil ~ A grand ol' favorite! Tenderized flank steak, marinated for up to ninety six hours, grilled to perfection and served with sliced caramelized onions.

Garlic Herb Pasta with Asiago Sauce ~ Spiral pasta blended with oven-roasted zucchini, squash, carrots, and your choice of tender grilled chicken, prosciutto or jumbo shrimp, served in Asiago sauce.

Stuffed Chicken in Cream Sauce ~ A tender, breaded chicken breast, stuffed with cheese, spinach and artichoke hearts, topped with our house-made spinach cream sauce.

Chicken Marsala ~ A tender, sautéed chicken breast, served with our mushroom marsala sauce.

Sautéed Tilapia in Cream Sauce ~ A dusted fillet of tilapia, sautéed in lemon-butter and topped with a spicy jalapeño lime cream sauce. Also available blackened!

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

\$11.99 Double Entrée & Double Side, Cont.

Select any two entrées below (or mix one from any lower priced menu) and any two sides.

Smoked Salmon Patties ~ Fresh, hand-made 6oz smoked salmon patties, breaded and lightly sautéed then slow-baked for a tender flavor. Served with our tomato aioli sauce.

Cannelloni ~ A secret blend of veal, spinach and cheese, topped with Alfredo sauce and mozzarella cheese.

Garlic Herb Pasta with Steamed Vegetables and Grilled Sirloin Tips ~ Spiral pasta blended with oven-roasted zucchini, squash, carrots, broccoli and tender sirloin tips, served with one of the following sauces: Alfredo, Southwest Chipotle, Sun-Dried Tomato, Vodka or White Wine & Olive Oil.

Chicken en Croute ~ Marinated, diced chicken breasts, sautéed with portabella mushrooms and shallots in a puff pastry dough, baked, and topped with our white wine cream sauce.

Grilled Salmon ~ A fresh, hand-cut North Atlantic salmon fillet, grilled and then slow-baked for a tender flavor, topped with a secret blend of spices.

Herb Crusted Salmon ~ A fresh, hand-cut North Atlantic salmon fillet, grilled and topped with traditional Cajun spices, served with our tomato aioli sauce.

Marinated Top Sirloin ~ Hand-cut and marinated for seven days, grilled to perfection!

Smoked Duck Breast ~ Domestic, farm-raised duck, smoked and topped with pomegranate-molasses glaze

Oven-Roasted Chicken Breast ~ “The Airline Chicken Breast. Oven-roasted, wing bone-in chicken breast in natural pan jus.

\$13.99 Double Entrée & Double Side

Select any two entrées below (or mix one from any lower priced menu) and any two sides.

Cornish Game Hens ~ Tender, domestic hens, served with our black bean mango sauce.

Pork Osso Buco ~ Bone-in pork shank, slowly cooked and topped with a house-made Australian pinot noir reduction.

Stuffed Salmon ~ A fresh, hand-cut North Atlantic salmon fillet, stuffed with a blend of fresh shrimp and crab, topped with our honey-Dijon sauce.

\$15.99 Double Entrée & Double Side

Select any two entrées below (or mix one from any lower priced menu) and any two sides.

Seafood Newberg ~ Fresh lobster, scallops and shrimp in a traditional Newberg sauce, served over a bed of linguine noodles.

Parmesan-Crusted Trout ~ Farm-raised pink trout sautéed in olive oil with parmesan and bread crumb crust.

Orange Roughy ~ Dusted and sautéed in lemon butter sauce, garnished with capers and artichoke hearts.

Sautéed Diver Sea Scallops ~ Large diver scallops sautéed in garlic, white wine and lemon butter sauce.

Seafood Pasta with Sun-Dried Tomato Cream Sauce ~ Fresh lobster, scallops, shrimp and mussels, tossed in our garlic herb pasta with sun-dried tomato sauce.

\$19.99 to \$26.99 (Market Price)

Double Entrée & Double Side

Select any two entrées below (or mix one from any lower priced menu) and any two sides.

***Baked Prime Rib** ~ Certified Angus Beef ®, slow-baked and serve with au jus and horseradish.

Swordfish ~ A hand-cut swordfish fillet, grilled and seasoned with garlic butter.

Kansas City Strip ~ Certified Angus Beef ®, hand-cut and grilled to perfection!

***Roasted Tenderloin Fillets** ~ Tenderloin medallions topped with a bleu cheese cream or shiitake mushroom demi-glaze.

Hawaiian Marinated Rib Eye ~ Certified Angus Beef ®, marinated for up to fourteen days in pineapple juice, soy sauce, Worcestershire sauce and a special blend of seasonings. Make your guests say "Aloha"!

Bourbon Street Strip ~ Certified Angus Beef ®, marinated in our authentic Kentucky bourbon marinade.

Colorado Lamb Chops ~ Marinated in garlic and rosemary, lightly grilled topped with shiitake mushroom demi-glaze.

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

Vegetables & Sides

**Fresh Grilled or Sautéed Vegetables, See Us For Ideas!*

**Fresh Asparagus, Steamed or Grilled*

Fresh Steamed Broccoli

**Fresh Brussels Sprouts, Sautéed with Garlic and Shallots*

Twice Baked Potatoes, Served Buffet-Style without the Skin

Idaho Baked Potato, Served with Butter and Sour Cream

Famous Creamed Potatoes, Whipped with Three Cheeses and Two Creams

Baby Bakers, Baby Yukon Potatoes, Sautéed in Olive Oil, Seasoned to Perfection

Sliced Roasted New Potatoes, with Herbs and Spices

Parmesan Scalloped Potatoes or Cheddar Cheese Scalloped Potatoes

Green Bean Casserole, with Mushroom Cream Sauce

New England Rice Scampi, with White Wine and Herb Butter

Sautéed Green Beans, Hericort Vert Sautéed with Garlic Olive Oil

Garden Wild Rice

Garlic Herb Pasta with Roasted Vegetables, Served with Your Choice of Sauce

Smoked Cheddar Macaroni & Cheese

Sugar Snap Peas, Sautéed in Seasoned Butter, with red bell pepper and shallots

Southwest Corn, Sautéed with Peppers and Onions

Sweet Corn in Butter

Cream Cheese Corn

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

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

California Blend Vegetable Medley, Carrots, Cauliflower and Broccoli

**Additional Pricing May Apply Based on Season, Market Cost and Availability*

Children's Fare

\$5.99 per person, 10 years and under. Select any three items below.

Chicken Tenders

Mini Corn Dogs

Mini Hot Dogs

Macaroni & Cheese

Tater Tots

Cake Table Services & Accompaniments

Full Service Cake Cutting, Complete with Elegant Clear Plastic Plates, Plastic Forks and Paper Cocktail Napkins ~ \$1.89 per Person

Elegant Clear Plastic Plates, Plastic Forks and Paper Cocktail Napkins ~ \$.99 per Person

Cake Cutting Service ~ \$40.00 - \$80.00

Chocolate Dipped Strawberries ~ .99¢ - \$1.99 per Person (*Seasonal*)

Desserts

The Following Desserts are Available for \$2.49 Per Person

Assorted Cakes ~ Chocolate, German Chocolate, Carrot and Wedding White

Assorted Cobblers ~ Assorted Flavors, Made with Fresh Fruit and Topped with Graham Cracker Crust.

Strawberry Shortcake ~ Built-To-Order, *Seasonal*

Cookies & Brownies ~ Assorted Flavors

The Following Desserts are Available for \$3.49 Per Person

Assorted Fresh Baked Pies ~ Apple, Cherry, Pecan, Pumpkin and Peach

Cheesecakes ~ Vanilla Cheesecake with Assorted Toppings

Crème Brûlée

The Following Desserts are Available for \$3.99 Per Person

Triple Layer Death by Chocolate Cake

Triple Layer Carrot Cake

Assorted Truffles

The Following Desserts are Available for \$4.99 Per Person

Assorted Gourmet Cheesecakes ~ Ask our office associates about available flavors and pricing

Ice Cream Sundae Bar ~ Built-To-Order with dozens of toppings, \$75 *Attendant Required*

Assorted Gourmet Pies & Cakes ~ Ask our office associates about available flavors and pricing

Beverage Service

*Prices Are Per Person and Include Unlimited Consumption and Disposable Glassware,
Service Ware and Condiments*

\$.99 - \$1.99 ~ Unlimited Iced Tea, Coffee, Soft Drinks and Punch

1 beverage \$.99, 2 beverages \$1.49, 3-4 beverages \$1.99

Punch Flavors ~ Strawberry, Raspberry, Hawaiian Fruit, Piña Colada, Peach or Your Favorite Recipe

Bar & Alcoholic Beverage Service

Host Bar ~ Cash Bar ~ Combination Bar

You can select from host bar or cash bar service or a combination of both.

BARTENDER ONLY

- ▶ If you require bartenders or cocktail servers only, the wage is \$20.00 per hour (1 bartender per 100 guests for bartenders and 1 per 30 guests for cocktail servers). An additional 1 ½ hours for set-up and 1 hour for teardown/cleanup will be added to your final bill.

SET-UPS

- ▶ You may provide all alcohol for your event and we can provide all plastic cups, garnishes, ice, mixers and equipment for \$2.49 per person.

CHAMPAGNE TOAST

- ▶ Crystal ~ \$2.49 per person, includes champagne, sparkling grape juice and crystal champagne flutes.
- ▶ Self Service ~ \$16.99 per bottle
- ▶ Non-Alcoholic Sparkling Grape Juice or Cider \$8.99 per Bottle

*A \$5.00 per Bottle Corking Fee Will Be Charged When You Provide Your Own Wine or Champagne and
Request That We Pour for Your Toast*

HOST BAR SERVICE

- ▶ Bartenders Wage is \$20 per Hour; 1 Bartender per 100 Guests Required. Alcoholic Beverages Will Be Tallied Per Drink & Charged at Conclusion of Your Event. You May Specify or Limit Host Bar Selections or Dollar Amounts.

Beer | \$4.00 -\$6.00

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

Premium Brand Cocktails | \$7.00 to \$9.00

Host Bar Prices Do Not Include 21% Gratuity

CASH BAR SERVICE

- ▶ Bartender's wage is \$20.00 per hour, per bartender (1 bartender per 100 guests). An additional 1 ½ hours for set-up and 1 hour for teardown/cleanup will be added to your final bill.

Beer | \$4.00 -\$6.00

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

Premium Brand Cocktails | \$7.00 to \$9.00

Cash Bar Prices Include Tax

COMBINATION BAR SERVICE (Partial Host Bar Combined with Partial Cash Bar)

- ▶ Bartender's wage is \$20.00 per hour, per bartender (1 bartender per 100 guests). An additional 1 ½ hours for set-up and 1 hour for teardown/cleanup will be added to your final bill.

Bar Glassware Package

The bar glassware package includes an unlimited supply of rocks glasses, highball glasses, wine glasses, beer pint glasses, brandy snifters, martini glasses and margarita glasses if applicable

With Bar Service by Corporate Caterers

\$1.99 per Person

Without Bar Service by Corporate Caterers

\$2.99 per Person

Rental Supplies

Corporate Caterers of Wichita can provide the following items
To compliment your catering

Linen

(Available in black, white or ivory)

Linen Napkin	\$.50 Each
85" Square Tablecloth	\$7.00 Each
Banquet Tablecloth	\$8.00 Each
Full Length Banquet Cloth	\$18.00 Each
90" Round Tablecloth	\$9.00 Each
120" Round Tablecloth	\$12.00 Each
Table Skirting	\$16.00 - \$21.00 Each

All linen orders must be finalized at least ten (10) days prior to your event.

Tables

(Additional delivery fees may apply)

Tall & Short Cocktail Tables *\$9.00 each*

Plate Ware

<i>Style</i>	<i>11"</i>	<i>7"</i>	<i>6"</i>	<i>Coffee Mug</i>	<i>Saucer</i>	<i>Soup Bowl</i>
Elegant White China	.75¢	.40¢	.40¢	.40¢	Included	.80¢

China Place Settings \$1.99 per person

China place settings include dinner, salad and dessert plates, soup cup, coffee cup and water goblet, stainless dinner, salad and dessert forks, knife, spoon and water carafes as needed.

Glassware

Water Goblet	.50¢
Wine Glass, 14oz All Purpose	.60¢
Tulip Crystal Champagne Flute	.60¢
Saucer Champagne Glass	.30¢
Highball Glass (mixed drinks)	.40¢
Beer Pint Glass	.40¢
Martini Glass, Short	.40¢
Margarita Glass	.60¢
Brandy Snifter	.30¢
Irish Coffee Mug	.50¢

Additional Charges & Information

- State Sales Tax ~ Currently 7.5% ~ Subject to change.
- 21% Gratuity ~ Applied to all items except wages. Our philosophy is simple...we will be there from beginning to end to provide you and your guests with the best food, beverage and hospitality that Wichita can offer! All wages paid to staff are included in 21% gratuity except bartenders, cocktail servers and travel time for out-of-town events.
- The final invoice will also reflect the following charges: linen, bar service, champagne toast, china and tables if they apply.
- A security deposit of \$300 is required to secure your WEDDING date – dates are not held without a deposit. The \$300 deposit is applied to your final balance.
- **All payments are due prior to your event. We accept cash, check and all major credit cards.**

**In the event that additional costs or wages are needed to ensure the Success of your event you will be notified during the proposal stage.
See one of our consultants for more details.**



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 _____ (Adults + Children under the age of 10)

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 _____

Registration/Sign-in 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

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

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

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

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

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

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

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

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

Registration/Sign-in Table: Yes or No Quantity _____ Size _____ Color _____

Plate Ware: Plastic @ No Charge Yes or No

China (Prices vary) Yes or No

Glassware: Plastic @ No Charge Yes or No

Glass (Prices vary) Yes or No

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

Plastic Plates, forks and napkins only Yes or No

China cake plates Yes or No

Cake cutting and serving only 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:

Deposit: \$300.00 – Due upon reservation to secure date of event

Cancellation Policy: Cancellation not given 60 days prior to the event may result in forfeiture of deposit.

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 is only a proposal and does not become final until your date is booked via deposit.
- ❖ This proposal reflects all charges and is guaranteed at current rates if your deposit is received in same calendar year. Prices are subject to change without notice until your deposit is received.
- ❖ 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.

The logo features a large, elegant, cursive letter 'C' that loops around itself. To the right of the 'C', the word 'Corporate' is written in a serif font, and 'Caterers' is written in a larger, bold serif font below it. Underneath 'Caterers', the words 'of Wichita' are written in a smaller, lowercase serif font.

*Corporate
Caterers*
of Wichita

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