



*Image is Everything...
Celebrating our 19th Year!*

2019 Event Catering Menu

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

135 N. Waco • Wichita, Kansas, 67202
Phone (316) 264-9167 • Fax (316) 263-1424
Website Address: www.corporatecaterersofwichita.com
E-Mail: info@corporatecaterersofwichita.com



- ▶ Corporate Caterers of Wichita is locally owned and operated by Ben and Denise Arnold. This year we celebrate 19 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 and needs.
- ▶ 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.

The following Corporate Caterers Menus are priced per person and include disposable plates, silverware and paper napkins.
China and flatware are available for rent; see the rental supplies section for options

All menu items are served buffet style, add \$2.00 per person for plated service

A delivery fee of \$35 or 10% will be applied, whichever is greater, for delivery in the surrounding Wichita area only
21% gratuity/delivery will be applied if service staff is required

Breakfast Menu

- \$6.49 Continental Breakfast** ~ Choose two or three of the following: Muffins, Doughnuts, 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 \$1.99 per person.
- \$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 *or* any other Breakfast Bread, Fresh Whole Fruit *or* Sliced Fruit Salad & Assorted Fruit Juices. Add French Toast or Pancakes for \$1.99 per person.
- \$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, 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 Pancakes for \$1.99 per person.

Themed Catering

- \$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: BBQ Pork Sandwiches, Hamburgers, Sloppy Joes, Hot Dogs, Bratwursts or Corn Dogs. Served with Potato Chips and a choice of two sides, Baked 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, full rack \$17.99.

Hors d'oeuvres

Passed or Placed

* Passed hors d'oeuvres

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 ~ \$2.89

Seafood Ceviche ~ \$2.49

Mango Salsa ~ \$1.69

Easy Peel & Eat Shrimp ~ \$2.99

Jumbo Shrimp Cocktail ~ \$4.99

Asian Spring Rolls ~ \$1.99

Deviled Eggs ~ \$1.49

*Chicken Salad Tacos ~ \$2.49

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

Dips & Spreads

Spinach Dip & Tortilla Chips ~ \$1.99

Cannelloni Dip & Wonton Chips ~ \$1.79

Crab Dip & Crostinis ~ \$2.39

Lobster Spinach Dip & Crostinis ~ \$2.99

Smoked Salmon Spread & Crostinis ~ \$1.89

Chicken Salad Spread & Crackers ~ \$1.89

Seven Layer Dip with Chips & Salsa ~ \$1.79

Monterey Jack Queso &
Tortilla Chips ~ \$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

Tossed Salad ~ \$1.99

*Tomato-Mozzarella Skewers ~ \$1.99

Hot Hors d'oeuvres

*Stuffed Mushrooms with Sausage ~ \$1.99

*Crab Stuffed Mushrooms ~ \$2.49

*Salmon Cakes ~ Tomato Aioli Sauce ~ \$2.29

*Crab Cakes ~ Tomato Aioli Sauce ~ \$2.49

*Seafood Philo Cups with
Scallops & Shrimp ~ \$2.29

*Bacon Wrapped Shrimp ~ \$2.49

*Coconut Breaded Shrimp ~ \$2.89

*Vegetable Quesadilla ~ \$1.99

*Bacon Wrapped Scallops ~ \$2.99

*Bacon Wrapped Dates ~ \$1.99

Asian Mini Chicken Drumsticks ~ \$1.99

Southwest Egg Rolls ~ \$1.99

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

BYO Nacho Bar ~ Lettuce, Tomato &
Jalapeños ~ \$2.49
(*Beef or Chicken*)

Sausage & Pepperoni Pizza Rolls ~ \$1.89

*Meatballs and/or BBQ Smokies ~ \$1.89

*Asian Egg Rolls ~ \$1.99

Philly Cheese Steak Egg Rolls ~ \$1.99

*Chicken en Croute ~ \$1.99

*Jamaican Chicken Skewers ~ \$1.99

*Beef Teriyaki Skewers ~ \$1.99

*Smoked Pomegranate Duck on
Crostoni ~ \$2.49

Whole Smoked Pig ~ Market Price

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

Hot Mini Sandwiches

BBQ Pulled Pork ~ \$1.99

Shredded Chicken ~ \$1.99

BBQ Shredded Brisket ~ \$2.49

Shredded Turkey ~ \$1.99

Mini Reuben Sliders ~ \$1.99

*Mini Burger or Chicken Sliders ~ \$1.99

*Mini Chicago Hot Dogs ~ \$1.49

Desserts

Assorted Mini Cheesecakes ~ \$1.89

Assorted Petit Fors ~ \$1.99

Assorted Cookies ~ .99¢

Assorted Brownies ~ .99¢

Lemon Bars ~ \$1.99

Assorted Truffles ~ \$1.99

Chocolate Dipped Strawberries ~ \$1.99

Side Dishes

Fresh Grilled *or* Sautéed Vegetables, Zucchini, Squash, Asparagus, Red Onion & Mushrooms

Fresh Asparagus, Steamed or Grilled

Fresh Sautéed Broccoli

Fresh Brussels Sprouts, Sautéed, then Oven Roasted with Garlic and Shallots

Twice Baked Potatoes, Served Buffet-Style without the Skin

Idaho Baked Potato, Served with Butter and Sour Cream

Ben's Famous Creamed Potatoes, Whipped with Three Cheeses and Two Creams

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

Sliced Oven 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, Hericot 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 Olive Oil 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

Lunch & Dinner Menu

Your guests will receive a portion of each entrée and side
Select any two entrées below, or choose from any other menu, (priced accordingly)

*Optional Carving Station ~ \$75 per Carver

\$10.99 Double Entrée & Double Side

Sautéed Chicken ~ Fresh, all white meat chicken breast, lightly dusted and sautéed. Served with one of the following sauces: Portabella Mushroom, Creamy Mushroom Spinach, Green Peppercorn, Basil Cream, Sweet Cream or Roma Tomato Sauce with Artichokes.

Marinated Grilled Chicken ~ Fresh, all white meat chicken breast, marinated for 72 hours in a blend of juices and fresh spices, grilled to perfection!

***Beef Brisket** ~ Slow cooked for up to eleven 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 with authentic cheeses and homemade sauce.

Vegetarian Lasagna ~ 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 merlot sauce 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, broccoli and 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 marinara and Alfredo Sauces

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

\$11.99 Double Entrée & Double Side

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

Chicken Parmesan ~ Lightly breaded, then deep fried. 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 rolled with Applewood® ham and Swiss cheese, finished with our homemade béchamel sauce.

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

Grilled Pork Tenderloin ~ 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 spinach cream sauce.

Smothered Steak ~ Tenderized flank steak, topped with sautéed peppers, onions, mushrooms and five cheese blend.

London Broil ~ A grand ol' favorite! Tenderized flank steak, marinated for up to 92 hours, grilled to perfection and served with sliced caramelized onions.

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

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

Sautéed Tilapia in Lime Cream Sauce ~ Lightly dusted, then sautéed in lemon butter and topped with a spicy jalapeno lime cream sauce. Also available blackened!

\$11.99 Double Entrée & Double Side, Cont.

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

Cannelloni ~ Rolled with veal, spinach and cheese, topped with Alfredo sauce and mozzarella cheese.

Garlic Herb Pasta with Grilled Vegetables and 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, grilled diced chicken breasts, sautéed with mushrooms and shallots, mixed with our white wine cream sauce. Baked in puff pastry dough.

Grilled Salmon ~ A fresh, hand-cut North Atlantic filet, cut from 12# salmon, grilled then slow-baked for a tender flavor. Seasoned with a secret blend of spices.

Herb Crusted Salmon ~ A fresh, hand-cut North Atlantic filet, cut from 12# salmon, grilled and topped with traditional Cajun spices.

Marinated Top Sirloin ~ Hand-cut and marinated for 96 hours, grilled to perfection!

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

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

\$13.99 Double Entrée & Double Side

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 filet, stuffed with a blend of fresh shrimp and crab, topped with our honey-Dijon sauce.

\$15.99 Double Entrée & Double Side

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

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

Orange Roughy ~ Lightly dusted and sautéed in lemon butter sauce, 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 \$28.99 (Market Price)

Double Entrée & Double Side

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

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

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

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

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

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

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

Children's Fare

\$6.99 per person, 10 years and under. Select any three items below.

Chicken Tenders
Mini Corn Dogs
Mini Hot Dogs
Macaroni & Cheese
Tater Tots

LIVE Interactive Stations

Make your event come to life by adding one of the following stations to your menu. A \$75.00 attendant fee may be required.

- \$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.
- \$3.99 Waffle Station** ~ Toppings include Maple Syrup, Butter, assorted Fruit Toppings, Fresh Whipped Cream, 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** ~ 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** ~ Includes Butter, Bacon, Green Onions, Sour Cream, Salsa and Shredded Cheese.
- \$4.99 BYO Macaroni and Cheese Bar** ~ Includes Smoked Cheddar Cheese, Bleu Cheese, Parmesan Cheese, Bacon, Diced Chicken, Diced Shrimp, Toasted Garlic Bread Crumbs and Green Onions.
- \$2.99 BYO Mini Hot Dog Bar** ~ Nathans all Beef Dog[®] served with a no Bean Chili, Cheddar Cheese, Super Relish, Chicago Hot Mustard, BBQ Sauce, Heinze Ketchup[®], Pepperoncinis Peppers, Onions, Tomatoes and Fritos Chips.
- \$5.99 Panini Station** ~ Choose from Italian, Homemade Corned Beef, Turkey, Ham, Roasted Chicken, Shredded Beef, Vegetarian, Pork Belly or Club.
- \$3.99 Ice Cream Sundae Bar** ~ Vanilla Ice Cream with Assorted Candy, Nuts, Caramel, Hot Fudge and Whipped Cream.
- \$3.99 Gourmet Mini Burger Station (Sliders)** ~ Certified Angus Beef[®] Patty with a variety of Buns, Cheeses and Toppings.

Cake Table Services

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 Only ~ \$40.00 - \$80.00 ~ based on final guest count

Desserts

\$2.49 Per Person

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

Assorted Cobblers ~ Assorted Apple, Blackberry, Cherry and Peach. Topped with Graham Cracker Crust

Strawberry Shortcake ~ Built-To-Order

Cookies & Brownies ~ Assortment of Chocolate Chip, Double Chocolate Fudge, Peanut Butter and Sugar

\$3.49 Per Person

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

Cheesecakes ~ Vanilla Cheesecake with Assorted Toppings

Crème Brûlé

\$3.99 Per Person

Triple Layer Death by Chocolate Cake

Triple Layer Carrot Cake

Assorted Truffles ~ Imported German Chocolate

Beverage Service

Prices are per person and include disposable service ware, ice and condiments

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

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

*1 beverage choice \$.99 per person, 2 beverage choices \$1.49 per person,
3 or more beverage choices \$1.99 per person*

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 request 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 breakdown/cleanup will be added to your final bill.

SET-UPS

- ▶ You provide the alcohol, we can provide the mixers and set ups. Includes plastic cups, garnishes, mixers and ice for \$2.49 per person.

CHAMPAGNE TOAST

- ▶ Crystal ~ \$2.49 per person, includes champagne and/or 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 corking fee of \$5.00 per bottle will be applied when you provide your own wine or champagne and request our staff to pour for your toast

HOST BAR SERVICE

- ▶ Bartenders wage is \$20 per hour; 1 bartender per 100 guests
Drinks will be tallied and you will be charged at the conclusion of your event
You may specify or limit host bar selections (for example host beer, wine, and call drinks or host beer and wine only)

Beer \$4.00 - \$6.00

House wine \$5.00

Well drinks \$5.00

Call brand mixed drinks and wine \$7.00

Premium brand cocktails \$8.00 to \$12.00

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

House wine \$5.00

Well drinks \$5.00

Call brand mixed drinks and wine \$7.00

Premium brand cocktails \$8.00 to \$12.00

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, tall *or* short martini glasses and margarita glasses.

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 apply)

Tall & Short Cocktail Tables *\$9.00 each*

Plate Ware

<i>Style</i>	<i>10"</i>	<i>8"</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.

Add all additional non-bar glassware for just \$.89 per person which will include an unlimited supply of soft drink, iced tea and punch glasses.

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.
- 10% Delivery or 21% Gratuity ~ Applied to all items except bartender 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!
- A security deposit of \$300 is required to secure your date, for Wedding Receptions only. 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.

Thank you for your interest in Corporate Caterers of Wichita, we look forward to working with you to plan your special event!



Catering Quote

Use TBD (to be decided) 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 1/2)

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 Table: Yes or No Quantity _____ Size _____ Color _____

Additional Tables: 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 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: 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

China cake plates (Prices vary) 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 service ware)

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 (weddings only)

Cancellation Policy: Cancellation not given 60 days prior to the event will 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 change. 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.
- ❖ All payments are due prior to the day of the event. We accept cash, check, and all major credit cards.

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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