



*Image is Everything...
Celebrating our 24th Year!*

2024 Corporate Meeting & Events Menu

DRURY
PLAZA HOTEL

400 W. Douglas • Wichita, Kansas, 67202
Phone (316) 264-9167 • Fax (316) 263-1424
Website Address: www.corporat caterersofwichita.com
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- Corporate Caterers of Wichita is locally owned and operated by Ben and Denise Arnold. This year we celebrate 24 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 non-alcoholic beverages, china plates, silverware, glassware, tablecloths, and napkins

All menu items are served buffet style, add \$2.99 per person for plated service

Food and beverage prices are subject to change due to market price fluctuation and product availability. Firm prices are guaranteed 90 days prior to the event

There will be an additional \$2.00 charge for each “special menu” request.

Beverage & Break Packages

Priced per person & set up for self service

All Day Beverage Station | \$12.00

Includes all items from morning and afternoon beverage stations throughout the duration of your event

Morning Beverage Station | \$8.00

Water, iced tea, hot tea,
Regular & decaffeinated coffee,
Assorted fruit juices

Afternoon Beverage Station | \$8.00

Water, iced tea, hot tea,
Regular & decaffeinated coffee,
Assorted soft drinks

Mid-Morning Break | \$10.00

Fresh whole fruit, assorted fruit
Yogurts, assorted granola,
Breakfast bars

Mid-Afternoon Break | \$10.00

Fresh whole fruit,
Assorted candy bars,
Assorted potato chips,
Cracker Jack's®

À La Carte

Prairie Fire Regular & Decaffeinated Coffee	\$30.00 / Gallon
Prairie Fire Iced Tea	\$25.00 / Gallon
Water Station	\$50.00 (all day)
Soft Drinks	\$2.00 each
Bottled Water	\$2.00 each
Freshly Baked Assorted Fruit & Nut Bread	\$20.00 / Dozen Slices
Cinnamon Rolls	\$35.00/ Dozen
Assorted Donuts	\$21.00 / Dozen
Assorted Danishes	\$24.00 / Dozen
Assorted Premium Muffins	\$28.00 / Dozen
Gourmet Bagels with Cream Cheese & Spreads	\$32.00 / Dozen
Freshly Baked Assorted Cookies	\$24.00 / Dozen
Double Fudge Brownies	\$24.00 / Dozen
Lemon Bars	\$18.00 / Dozen
Yogurt Parfaits	\$3.00 Each
Assorted Whole Fruit <i>or</i> Sliced Fruit Salad	\$2.00 / Piece/Portion
Assorted Granola & Breakfast Bars	\$2.00 Each
Assorted Candy Bars	\$3.00 Each
Assorted Ice Cream Novelties	\$4.00 Each
Freshly Popped Popcorn	\$2.00 / Bag
Assorted Potato Chips	\$2.00 / Bag
Mixed Nuts & Party Mix	\$2.00 / Bag
Assorted Trail Mix	\$2.00 / Bag
Chocolate Dipped Strawberries	\$25.00 / Dozen

Breakfast Menu

***All Prices are per Person and Meals are Served Buffet-Style
Add \$2.99 per Person for Plated Service***

Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and Assorted Fruit Juices Included for Meal Duration Only at no Additional Charge

Continental Breakfast | \$12.00

Choose from Gourmet Muffins, Gourmet Danishes, Breakfast Cakes & Cinnamon Rolls, Served with Freshly Sliced Fruit Salad *or* Whole Fruit, Assorted Granola & Breakfast Bars & Assorted Fruit Yogurts

Traditional Breakfast | \$16.00

Scrambled Eggs, Bacon *or* Sausage, Breakfast Potatoes & Biscuits with Gravy, Served with Freshly Sliced Fruit Salad *or* Whole Fruit

Made-From-Scratch Quiche (5" pie) or Frittata | \$14.00

Choose from Sausage & Cheese, Spinach & Mushroom, Italian, Vegetarian, Cheese, Cheese & Bacon or Ham, Served with Freshly Sliced Fruit Salad *or* Whole Fruit

Build-Your-Own Waffle Station | \$14.00

Fresh, Made-From-Scratch Belgian Waffles, Served with Maple Syrup, Assorted Fruit Toppings, Sliced Fruit, Butter, Fresh Whipped Topping, Walnuts & Pecans
On-Site Waffle Chef Included. Add Bacon for \$1.49 per Person.

Omelet Station | \$19.00

Served on Site. Toppings Include Shredded Cheese, Black Olives, Tomatoes, Mushrooms, Bell Peppers, Spinach, Onions, Ham, Sausage, Bacon & Salsa. Served with Breakfast Potatoes, Biscuits with Gravy, Freshly Sliced Fruit Salad *or* Whole Fruit. On-Site Omelet Chef Included.

Made-From-Scratch Pancakes & French Toast

Add Fresh Pancakes *or* French Toast to Any Breakfast Above for \$4.00 per person

Lunch Menu

Select one Entrée for all Guests – Multiple Entrées Available at Extra Cost

All Prices are per Person and Meals are Served Buffet-Style

Add \$2.99 per Person for Plated Service

Add \$2.00 per Person for Boxed Lunch Service

**Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and Assorted Soft
Drinks Included for Meal Duration Only at No Additional Charge**

Salads & Lighter Fare

House-Made 5" Quiche Pie & Salad | \$14.00

Choose from Sausage & Cheese, Spinach & Mushroom, Italian, Vegetarian, Cheese, Cheese & Bacon or Ham, Served with House Salad, Choice of Dressing

Build-Your-Own Giant Baked Potato | \$14.00

Freshly Baked Idaho Potato with Assorted Toppings, Served with House Salad, Choice of Dressing. Add on Soup for \$2.99

Made-From-Scratch Soup & Salad | \$14.00

One of Our Chef's House-Made Soup Creations, Served with House Salad, Choice of Dressing – Complete Soup Selections Available Upon Request

Mayan Grilled Chicken Salad | \$18.00

Marinated Grilled Chicken Breast, Mixed Greens, Fried Corn Tortilla Strips, Cilantro, Hearts of Palm, Lime-Dijon Dressing & Spicy Peanut Sauce, Served with Freshly Baked Dinner Rolls

Classic Fried Chicken Salad | \$18.00

Our Famous, Hand-Breaded Chicken Fillets, Mixed Greens, Tomatoes, Shredded Cheese, Croutons & Honey Mustard Dressing, Served with Freshly Baked Dinner Rolls

Build-Your-Own Taco Salad | \$18.00

Fresh Flour Tortilla Bowl, Ground Beef & Grilled Chicken, Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Black Bean Corn & Tossed Salad with Southwest Ranch Dressing, Served with Spanish Rice & House-Made Tortilla Chips & Salsa.

Guacamole add \$2.50 per person

Lunch Menu

Between the Slices (Served with Choice of one Side)

Ultimate Hamburger | \$17.00

8oz Grilled, All-Beef Patty, Cheddar Cheese, Hickory-Smoked Bacon, BBQ Sauce

Croissant Sandwich | \$15.00

Assorted Deli-Style, Freshly Baked Croissant Sandwiches, Served with Assorted Potato Chips and Choice of Sliced Fruit Salad, House Salad, Potato Salad or Pasta Salad

Premium Wraps | \$15.00

Assorted Gourmet Wraps, Served with Assorted Potato Chips and Choice of Sliced Fruit Salad, House Salad, Potato Salad or Pasta Salad – Complete Wrap Selections Available Upon Request

Philly Cheesesteak Sandwich | \$17.00

Sautéed Steak, Green Peppers, Onions, Mushrooms & Cheese, Served with Freshly-Baked Hoagie Buns

Famous Chicken Salad on Croissant | \$15.00

Chef Ben's Famous Chicken Salad Made with Celery, Cashews & Golden Raisins, Served on Freshly Baked Croissant

Grilled Chicken Sandwich | \$18.00

Marinated Grilled Chicken Breast, Swiss Cheese & Honey-Dijon Glaze, Served on Freshly Baked Ciabatta Bread

Lunch Menu

Entrées Served with House Salad & Freshly Baked Dinner Rolls

***Add a 2nd Entrée for \$4.00 per person, Salmon \$8.00 per person,
additional side \$2.00 per person***

Pasta Medley | \$17.00

Spiral Pasta with Grilled Chicken Breast *or* Fresh Shrimp, Steamed Broccoli, Carrots, Zucchini & Squash in Creamy Alfredo *or* Southwest Chipotle Sauce

The Grilled Chicken | \$16.00

Marinated Grilled Chicken Breast, Rice Pilaf and Choice of One Side

Smothered Grilled Chicken | \$18.00

Marinated Grilled Chicken Breast, Smoked Ham, Swiss Cheese, BBQ Sauce and Choice of One Side

Chicken Parmesan | \$18.00

Sautéed, Lightly Breaded, All White Meat Chicken Breast Topped with House-Made Marinara & Five Cheese Blend, Served with Hot Buttered Pasta and Choice of One Side

Sautéed Chicken Breast | \$17.00

Sautéed, All White Meat Chicken Breast Topped with Your Choice of Sauce: Creamy Portabella Mushroom, Creamy Mushroom Spinach, Green Peppercorn, Basil Cream, Sweet Cream, *or* Tomato Butter with Vegetables and Choice of One Side

Oven-Roasted 10oz Bone-In Chicken Breast | \$18.00

Lightly Sautéed & Oven Roasted, Served with Choice of Two Sides

Chicken Tender Fillets | \$15.00

Our Famous, Hand-Breaded Chicken Tender Fillets, Served with Choice of Two Sides & Dipping Sauces

Build-Your-Own Tacos | \$17.00

Fresh Soft & Hard Taco Shells, Ground Beef & Grilled Chicken, Lettuce, Tomatoes, Shredded Cheese & Sour Cream. Served with Spanish Rice, Black Bean Corn & House-Made Tortilla Chips & Salsa. **Guacamole add \$2.50 per person**

Meat Lasagna | \$18.00 17 Ingredient Lasagna with Authentic Cheese and Homemade Sauce, Served with Sautéed Green Beans

Lunch Menu

Entrées continued

Vegetarian Lasagna | \$15.00

Loaded with Spinach, Mushrooms, Zucchini, Squash & Onions with Homemade Marinara Sauce, Served with Sautéed Green Beans

Jumbo Cheese Ravioli | \$14.00

Large Cheese-Stuffed Ravioli in Our Creamy Portabella Cream Sauce, Served with Choice of One Side

Build-Your-Own Pasta | \$17.00

Create Your Own! Your Choice of Two Hot Pastas, Two Meats & Two Sauces, Served with Choice of One Side.

Bacon-Wrapped Chopped Sirloin | \$16.00

Bacon-Wrapped Ground Sirloin Steak, Seasoned to Perfection, Served with Choice of Two Sides

Marinated Top Sirloin | \$21.00

Hand-cut and marinated for 96 hours, grilled to perfection!

6oz Grilled *or* Blackened North Atlantic Salmon | \$24.00

Hand-Cut North Atlantic Salmon, Served Grilled with Lemon-Butter Sauce *or* Blackened with a Blend of Cajun Seasonings, Served with Choice of Two Sides

Side Dishes

Creamed Potatoes

Rice Scampi

Rice Pilaf

Sautéed Green Beans

Steamed Broccoli

New Potato Salad

Pasta Salad

Sliced Fruit Salad

Tossed Salad

Vegetable Medley

Southwest Corn

Sweet Corn in Butter

Baby Baker Potatoes

Grilled Asparagus

Baked Potato

Hors d'oeuvres

Passed or Placed

*** Passed hors d'oeuvres**

Pricing is based on final menu selection

Cold Hors d'oeuvres

Assorted Meat & Cheese Tray with
Mini Croissants

Assorted Finger Sandwiches

*Assorted Pinwheels

Silver Dollar Sandwiches
Assorted Vegetable Display

Grilled Vegetable Display

Assorted Fruit Display

*Fruit Kabobs

Assorted Cheese Display

Gourmet Cheese Display

Smoked Salmon

Seafood Ceviche

Mango Salsa

Easy Peel & Eat Shrimp

Jumbo Shrimp Cocktail

Asian Spring Rolls

Deviled Eggs

*Chicken Salad Tacos

Charcuterie Display (Imported Cheese,
Meats, Grilled Vegetables & Crostinis)

Dips & Spreads

Spinach Dip & Tortilla Chips

Cannelloni Dip & Wonton Chips

Crab Dip & Crostinis

Lobster Spinach Dip & Crostinis

Smoked Salmon Spread & Crostinis

Chicken Salad Spread & Crackers

Seven Layer Dip with Chips & Salsa

Monterey Jack Queso &
Tortilla Chips

Hummus & Pita

Salads

Apple (Waldorf) Salad

Pasta Salad

Sliced Fruit Salad

Broccoli & Cauliflower Salad

Grilled Caesar Salad
Tossed Salad

*Tomato-Mozzarella Skewers

Mediterranean Salad

Hot Hors d'oeuvres

- *Stuffed Mushrooms with Sausage
- *Crab Stuffed Mushrooms
- *Salmon Cakes ~ Tomato Aioli Sauce
- *Crab Cakes ~ Tomato Aioli Sauce
- *Seafood Philo Cups with Scallops & Shrimp
- *Bacon Wrapped Shrimp
- *Coconut Breaded Shrimp
- *Vegetable Quesadilla
- *Bacon Wrapped Scallops
- *Bacon Wrapped Dates

Asian Mini Chicken Drumsticks
Southwest Egg Rolls
BYO Taco Bar
(*Beef or Chicken*)

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

Sausage & Pepperoni Pizza Rolls
*Meatballs and/or BBQ Smokies
*Asian Egg Rolls

Philly Cheese Steak Egg Rolls
*Chicken en Croute
*Jamaican Chicken Skewers

- *Beef Teriyaki Skewers
- *Smoked Pomegranate Duck on Crostini
- Ancho Chili Roasted Pork Belly Bites

Carving Stations (\$75 / Carver)

Prime Rib
Pork Loin
Beef Tenderloin
Turkey Roast
Baked Ham
Pork Tenderloin

Hot Mini Sandwiches

BBQ Pulled Pork
Shredded Chicken
BBQ Shredded Brisket
Shredded Turkey Mini Reuben Sliders
*Mini Burger or Chicken Sliders
*Mini Chicago Hot Dogs

Desserts

- Assorted Mini Cheesecakes
- Assorted Petit Fours
- Assorted Cookies
- Assorted Brownies
- Lemon Bars
- Assorted Truffles
- Chocolate Dipped Strawberries
- Mini Crème Brûlée Bites

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

Oven Roasted Basil 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

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*

\$25.00 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!

\$26.00 Double Entrée & Double Side

*****except Pasta Bar***

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 mushroom 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!

\$27.00 Double Entrée & Double Side

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.

\$28.00 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.

\$29.00 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.

\$32.00 to 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

\$12.00 per person, 10 years and under. Select any three items below.

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

Desserts

\$4.00 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

\$5.00 Per Person

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

Cheesecakes ~ Vanilla Cheesecake with Assorted Toppings

Crème Brûlé

\$6.50 Per Person

Triple Layer Death by Chocolate Cake

Triple Layer Carrot Cake

Assorted Truffles ~ Imported German Chocolate

\$7.00 Per Person

Assorted Mini Dessert Display

Bar & Alcoholic Beverage Service

Host Bar ~ Cashless (card only) Bar ~ Combination Bar

You can select from a host bar, cashless bar (card only) or a combination of both.

Security officers are required at \$50/ per hour when a bar is present at your event, 1 per 100 guests.

BARTENDERS & COCKTAIL SERVERS

- Bartender and/or cocktail server fee is \$30.00 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.

CHAMPAGNE TOAST

- Crystal ~ \$6.00 per person, includes champagne and/or sparkling grape juice and crystal champagne flutes
- Self Service ~ \$20.00 per bottle
- Non-Alcoholic Sparkling Grape Juice or Cider \$10.00 per bottle

HOST BAR SERVICE

- Bartenders wage is \$30 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 \$6.00
 - House wine \$8.00
 - Call brand mixed drinks and wine \$9.00
 - Premium brand cocktails \$12.00

Host Bar Prices Do Not Include 21% Gratuity

CASHLESS (CARD ONLY) BAR SERVICE

- Bartender's wage is \$30.00 per hour, per bartender (1 bartender per 100 guests). An additional 1 1/2 hours for set-up and 1 hour for teardown/cleanup will be added to your final bill.

Beer \$6.00
House wine \$8.00
Call brand mixed drinks and wine \$9.00
Premium brand cocktails \$12.00

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

- Bartender's wage is \$30.00 per hour, per bartender (1 bartender per 100 guests). An additional 1 1/2 hours for set-up and 1 hour for teardown/cleanup will be added to your final bill.

Additional Charges & Information

- State Sales Tax ~ Currently 7.5% ~ Subject to change.
- 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!
- All payments are due prior to your event. A 3% processing fee will be added to all invoices.
- Basic linen service (black, white or ivory) is included for food and beverage tables. Any additional tables (i.e. vendor tables, auction tables, display tables) will be covered for an additional fee.

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: _____ **Yes or No** _____

Glassware: _____ **Yes or No** _____

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

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

Host	Cashless (card only)	Combination
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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 @ \$3.49 per person Quantity _____

(Champagne, glass and service provided)

Service: Buffet Yes or No Plated Meal @ an additional \$2.99 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 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.
- ❖ 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.

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



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