



(816) 353-0004

[www.VsRestaurant.com](http://www.VsRestaurant.com)

# CATERING MENU

## SERVICES

The following services are included with all of our catered events:

- White linen buffet table cloths
- Linen buffet table skirting
- Disposable plates and caterware
- White paper napkins
- Buffet Centerpiece
- Formally attired Buffet Attendants for a maximum 4 hours of service

## ADDITIONAL AVAILABLE SERVICES

- Complete set up and cleanup of guest tables and facility
- Rental needs (guest tables, chairs, tablecloths, linens, china, stemware, etc.)
- Guest table center pieces
- Additional floral and decor arrangements
- Bar services

## SECURING YOUR EVENT

- All events require a \$200 deposit to secure the date of your event. Prices are guaranteed at this time. Balance is due 3 days prior to your function. All deposits are applied to balance.
- If it is necessary to cancel, deposit will be refunded upon a 30 day written notice of cancellation. Deposits may be transferred if new date is available.
- Menu selections and approximate number of guests attending must be made seven days prior to the event.
- Final guaranteed guest count must be received 5 days prior to event date. If final count is not received, preparations and charges will be calculated on original guest count.
- Preparation of food, number of service staff members, and final payment will be determined by your guaranteed guest count.
- A \$500 food and beverage minimum is required. For orders less than \$500 please inquire about our delivery service.
- An 18% service charge will be added to food and beverage expenses for all full service catered events.

# DINNER BUFFET SELECTIONS

## FEATURED BUFFETS

### **Baked Lasagna and Cannelloni Florentine**

Served with Tossed Salad, Antipasto Tray, and Dinner Rolls

**14.00 per person**

### **Baked Lasagna and Baked Chicken**

Served with Tossed Salad, Broccoli Normandy and Dinner Rolls

**15.00 per person**

## CUSTOM BUFFETS

**Includes your choice of 2 Salads, 1 Vegetable, 1 Starch, and Dinner Rolls**

### **15.50 per person - Select 2 (Additional Entrée - 4.00 per person)**

Baked Lasagna	Manicotti with meat sauce
Penne Della Casa	Stuffed Pasta Shells
Cannelloni Florentine	Penne Alfredo
Vegetable Lasagna with white sauce	

### **17.00 per person - Select 2 (Additional Entrée - 4.50 per person)**

BBQ Brisket	BBQ Chicken
Fried Chicken	Roasted Turkey and Dressing
Broiled Chicken Breast	Baked Chicken

### **17.50 per person - Select 2 (Additional Entrée - 4.50 per person)**

Beef Sirloin Tips	Chicken Lemonata
Chicken Spiedini	Chicken Dominico
Seafood Cannelloni	Seafood Mac & Cheese
Blackened Salmon	BBQ Pork Ribs

### **22.00 per person - Select 1 (Additional Entrée from above - 4.00-4.50 per person)**

Kansas City Strip - 8oz	Prime Rib - 8oz
-------------------------	-----------------

### **SALADS - SELECT 2**

- Tossed House Salad
- Signature Pasta Salad
- Romaine Caesar Salad\*
- Spinach Salad\*
- Shrimp Pasta Salad\*
- Potato Salad
- Creamy Cole Slaw
- Fresh Fruit Salad

### **STARCH - SELECT 1**

- Roasted Garlic Potatoes
- Cheese Potato Casserole
- Wild Rice
- Scalloped Potatoes
- Potatoes Romano
- Baked Potato
- Whipped Potatoes with Gravy
- Candied Sweet Potatoes
- Broccoli Rice
- Au Gratin Potatoes
- Twice Baked Potatoes\*

### **VEGETABLES - SELECT 1**

- Green Beans Almondine
- Buttered Corn
- Broccoli Normandy
- Buttered Peas and Carrots
- Baked Beans
- Corn on the Cob
- Fresh Asparagus Spears\*
- Green Bean Casserole
- Buttered Broccoli Spears
- Baby Carrots with Herb Butter

\*1.00 per person additional

# CUSTOM DESIGNED FOOD DISPLAYS

## FRESH VEGETABLE ARRAY

**2.50 per person**

Garden Fresh Vegetables surrounded by an elegant selection of whole vegetables

## CHEESE EXTRAVAGANZA

**2.50 per person**

A beautiful backdrop of whole cheese blocks accented with a variety of cubed cheeses

## CHOCOLATE DIPPED STRAWBERRIES

**4.75 per person**

A complete arrangement of red ripe strawberries beautifully displayed and dipped in chocolate

## FRESH FRUIT MEDLEY

**2.50 per person**

An elaborate variety of sliced seasonal fruits, embellished by grapes, pineapples & melon

# HORS D'OEUVRES

**The Perfect Addition to Any Hors D'oeuvre Buffet**

*(Min. of 50 Guests)*

### Baron of Beef

Tender steam ship round, Chef carved to order and served with fresh Rolls and condiments

**5.50 per person**

### Prime Rib Au Jus

Lean cut Prime Rib; Chef carved to order and served with fresh Rolls and condiments

**8.00 per person**

**Price based on a minimum of 5 additional Hors D'oeuvre selections below**

# COLD HORS D'OEUVRES

### Finger Sandwiches on Mini Croissants

Assorted small Croissants stuffed with ham salad and chicken salad

**2.50**

### Shrimp Tartlets

Petite pastry boats filled with herbed cream cheese, topped with bay shrimp

**3.25**

### Cocktail Shrimp

Jumbo peeled and deveined, chilled and served with a tangy cocktail sauce

**5.25**

### Carved Watermelon Basket

Fresh watermelon carved into beautiful basket and filled with an assortment of fresh fruit

*(Min. of 35 guests)*

**2.50**

### Silver Dollar Sandwiches

Miniature sandwiches of fresh sliced turkey, ham and roast beef

prepared on fresh egg rolls **3.25**

prepared on mini croissants **3.50**

### Chocolate Dipped Strawberries

Red ripe California Strawberries dipped in your choice of white or dark chocolate

**3.25**

### Seven Layer Mexican Dip

Layered refried beans, salsa, cheddar cheese, diced tomato, black olives, guacamole, and sour cream.

Served with tortilla chips

*(Min. of 50 guests)*

**2.25**

### Spinach Dip in Pumpernickel Loaf

Fresh spinach, sour cream and vegetables blended and served in a pumpernickel bread bowl

*(Min. of 40 guests)*

**2.00**

### Cheese Ball

A half sphere of soft, spreadable cheese, topped with chopped nuts and served with assorted crackers

*(Min. of 50 guests)*

**2.00**

# HOT HORS D'OEUVRES

## **Artichoke Dip**

Our own Artichoke Dip served warm with either tortilla chips or cubed Italian bread

**2.25**

## **Stuffed Pasta Shells**

Ricotta Cheese stuffed Pasta Shells served with either a White Wine or our homemade Spaghetti Sauce

**3.00**

## **Cannelloni Florentine**

Ground Veal and Spinach wrapped in a Pasta Crape and covered in a White Wine Sauce

**3.00**

## **Chicken Spiedini**

Skewers of chicken breast, lightly breaded, and broiled, topped with diced tomatoes, garlic, basil and olive oil

**2.75**

## **Chicken Drummets**

Tender Drummets either breaded and deep-fried, or marinated and sautéed in hot sauce

**2.75**

## **Cocktail Meatballs**

Delectable homemade meatballs served in a rich marinara sauce

**2.75**

## **Sweet and Sour Egg Rolls**

Tender veggie filled egg rolls, served with a tangy sweet and sour sauce

**3.00**

## **Toasted Ravioli**

Pillows of pasta filled with seasoned beef or cheese, Breaded and fried golden brown. Served with a marinara sauce

**3.00**

## **Philadelphia Potatoes**

Baby new potatoes, steamed and stuffed with a delicious blend of herbed Philadelphia cream cheese

**3.25**

## **Miniature Quiche**

Delicate egg and cheese filled pastries blended with an assortment of bacon, spinach, broccoli and shrimp

**3.00**

## **Beef Kabobs**

Cubes of beef tenderloin skewered with fresh vegetables, marinated, then broiled to perfection

**3.75**

## **Spanakopita**

A delicious combination of fresh spinach, onions and cheese, wrapped in Greek phyllo pasta

**2.75**

## **Miniature Pizza Italiano**

Mini "deep dish" pizza topped with spicy Italian sausage and Mozzarella cheese

**3.00**

## **Mushrooms Italiano**

Jumbo mushroom caps, steamed and filled with spicy Italian sausage

**3.25**

## **Barbecued Ribs**

Tender pork riblets, steamed and baked with spicy barbecue sauce

**3.25**

## **Spinach Balls**

Fresh spinach, Romano cheese and seasoned bread crumbs rolled cocktail size

**2.75**

## **Cocktail Smokies**

Cocktail franks, broiled and served in spicy barbecue sauce

**2.50**

## **Seafood Stuffed Mushrooms**

Jumbo mushroom caps stuffed with shrimp, lump crab, spinach, and garlic

**3.25**

## **Chicken Lemonata**

Bite-size boneless chicken breast with lemon, capers, and white wine sauce

**3.25**