



(816) 353-1241

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
- 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.)
- 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
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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
- 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

LUNCHEON BUFFET SELECTIONS

FEATURED BUFFETS

Baked Lasagna

Served with Tossed Salad and Dinner Rolls

11.50 per person

Baked Lasagna and Baked Chicken

Served with Tossed Salad, Broccoli Normandy and Dinner Rolls

13.50 per person

CUSTOM BUFFETS

Includes your choice of Salad, Vegetable, and Dinner Rolls

12.00 per person - Select 1

13.50 per person - Select 2 (Additional Entrée - 2.00 per person)

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

13.50 per person - Select 1

15.50 per person - Select 2 (Additional Entrée - 2.50 per person)

BBQ Brisket	BBQ Chicken
Fried Chicken	Roasted Turkey and Dressing
Broiled Chicken Breast	Baked Chicken
Grilled Hamburgers	Grilled Hot Dogs

14.00 per person - Select 1

16.00 per person - Select 2 (Additional Entrée - 2.50 per person)

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

22.00 per person - Select 1 (Additional Entrée from above - 2.00-2.50 per person)

Kansas City Strip - 8oz	Prime Rib - 8oz (on site Carving +50.00)
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SALADS - SELECT 1

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

OPTIONAL STARCH

1.00 per person

Roasted Garlic Potatoes
Cheese Potato Casserole
Wild Rice
Scalloped Potatoes
Baked Potato
Whipped Potatoes with Gravy
Candied Sweet Potatoes
Broccoli Rice
Au Gratin Potatoes

Twice Baked Potatoes*

***1.00 per person additional**

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

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 ribs, 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

DESSERTS

Homemade Italian Rum Cake

'Our House Specialty'

1.25 per person

Fudge Brownies, Fruit Pie, Fruit Cobbler, Pumpkin Pie, Chocolate Cake, or Assorted Cookies

2.50 per person

Cherry Cheesecake, Pecan Pie, Italian Cannoli, or Bread Pudding

3.75 per person

For multiple desserts, add 1.50 per person for each dessert

BEVERAGES

Coffee, Iced Tea, Fruit Punch, or Lemonade

1.25 per person

1.00 per person for each additional beverage

Per gallon beverage prices available for groups of 100 or more

Each gallon serves approximately 25 guests

Coffee, Iced Tea, Fruit Punch, or Lemonade

14.00 per gallon

Soft Drinks

2.00 per can

Bottled Water

2.00 per bottle