

# scrumptious catering



(816) 210-0661  
[www.scrumptiouscateringkc.com](http://www.scrumptiouscateringkc.com)

## Full Service Catered Buffet

*Weddings, anniversaries, birthdays, and all other special occasions*

### Appetizers

- **Jalapeno Tuna Poppers-** Fresh Jalapenos split & stuffed with tuna salad and cheese.
- **Cheese & Olive Kabobs-** Kabobs made with a green olive, pepperoni, black olive, and a square of cheese.
- **Cranberry Chicken Salad-** Our famous cranberry pecan chicken salad served with flatbread.
- **Trio of Dips with Tortilla Chips & Crackers-** Get our three most popular dips all in one! Big Daddy's bacon & bleu cheese dip, homemade salsa, & awesome orange pecan dip.
- **Combo Tray/ Tortilla Rollups & Cheese, Olive, and Pepperoni Kabobs-** A combo tray with both Tortilla Rollups & Kabobs made with a green olive, pepperoni, black olive, and square of cheese.
- **Tortilla Pinwheels with Creamed Cheese-** A mixture of cream cheese, cheddar cheese, veggies, & seasonings rolled in fresh tortillas and sliced.
- **Fresh Veggie Tray-** Assortment of fresh veggies and homemade ranch dip served in a pumpernickel bread bowl.
- **Bleu Moons-** Apple slices topped with a gorgonzola & bleu cheese pecan filling wrapped in a crescent roll and baked golden brown.
- **Fresh Fruit Platter-** Assortment of fresh fruits arranged beautifully around a pineapple crown.

### Entrées

- **Parmesan Crusted Chicken Breasts-** Parmesan crusted chicken breasts baked to a golden brown & then drizzled with a creamy alfredo sauce.
- **Honey Mustard Mozzarella Chicken-** Chicken breast smothered in a sweet honey mustard topped with crispy bacon & blanketed in Mozzarella cheese.
- **Italian Sausage with Penne-** Penne pasta in a rich creamy vodka tomato sauce topped with sliced Italian sausage & mozzarella cheese.
- **Mighty Mini Meatloaves-** Entrée sized meatloaves covered in a sweet honey bar-ba-que glaze.
- **BBQ Pulled Pork-** Slow roasted and Hand Pulled melt in your mouth pulled pork.
- **\*BBQ Brisket-** Tender beef brisket slow cooked and topped with a smoky bar-ba-que sauce.
- **Panko Baked White Fish-** Lightly breaded baked white fish with a sprinkle of cheddar and Parmesan cheese.
- **Artichoke Stuffed Chicken Breasts-** Delicious, plump seasoned chicken breasts wrapped around a salad of artichoke, red, ripened tomatoes, and melted mozzarella.
- **Pork Roast with a Maple Cranberry Glaze-** Perfectly seasoned sliced pork roast with a maple cranberry glaze.

# Side Dishes

- **Smashed Baby Reds with Gorgonzola Sauce & Bacon**
- **The World's Best Mashed Potatoes-** Twice baked mashed potatoes, only better.
- **World Traveler Mac & Cheese-** Macaroni in a creamy white sauce with cheddar, jack, Parmesan, and bleu cheese topped with French friend onions.
- **Old Fashioned Baked Beans**
- **Southern Cream Cheese Corn**
- **California Vegetable Medley**
- **Honey Glazed carrots**
- **Italian Green Beans**
- **Scalloped Potatoes**
- **Roasted Baby Bakers**
- **Homemade Potato Salad**
- **Broccoli**

## All meals include the Following Items:

- Baby Greens Salad topped with dried fruit, Gorgonzola cheese, & nuts. Served with house made ranch dressing.
- Freshly baked assorted dinner rolls, hard rolls, and corn muffins, all served with butter.

# Pricing

## Single Entrée Dinner:

- Single Entrée *25-50 People, All inclusive \$16.95 Per Person*
- Two Sides *51-99 People, All inclusive \$15.50 Per Person*
- Salad & Dinner Rolls *100+ People, All inclusive \$13.85 Per Person*

## Two Entrée Dinner:

- Two Entrées *25-50 People, All inclusive \$20.30 Per Person*
- Three Sides *51-99 People, All inclusive \$19.05 Per Person*
- Salad & Dinner Rolls *100+ People, All inclusive \$17.85 Per Person*

## Add Two Appetizers:

- Your choice of any two appetizers from listed above. *25-99 People, All inclusive add \$4.25 Per Person*  
*100+ People, All inclusive add \$3.75 Per Person*

A 15% gratuity charge will be added to total on invoice.

## All Inclusive Pricing *Includes:*

- Complete set up of food, including chafers and canned heat
- All appropriate serving utensils
- Heavy duty disposable flatware, plates, and two-ply dinner napkins (if applicable)
- Cloth Linens for food station table(s) and or beverage station.
- Plastic glassware for soft drinks & water if needed
- Appropriate table decorating for the food buffet station or table (based on season and/or client theme with fresh floral arrangements)
- Complete Breakdown and clean up of food areas/kitchen at the end of the function following event venue's policies
- One/Two Service attendants at your event for four hours

## Refreshments

*All refreshments options include cups, ice, napkins, and beverage specific condiments*

- Fresh Brewed Iced Tea
- Fresh Brewed Regular & Decaf Coffee
- Home style Lemonade
- Pink Lemonade
- Sparkling Fruit Punch

**\$15.00 per Gallon or \$1.95 per person**

*One Gallon serves approximately sixteen  
– 8 oz. cups*

- Canned Regular or Diet soft drinks  
**.95 per each**
- Free Iced Tea or Lemonade if deposit is received 60 days prior to event  
On groups of 50 or more – Set up charge of \$0.95 per-person still applies.

## Desserts *(Bite Sized options)*

- Lemon Bars
- Brownies
- Cookies
- Cake balls
- Peanut Butter Chocolate Squares
- Cookie Balls
- Coconut Macaroons
- Mini Cup Cakes
- Assorted Cheesecake Bites

**\$2.00 Per Guest (2-3 Pieces per person)**

## Special Occasion Platter

*Two layer mini cake decorated to theme, with flavor choice. Surrounded by hand dipped cake-balls (125% of guest count) in assorted flavors drizzled in theme colors.*

**\$25.00 + \$2.00 Per Guest**

## **Optional additions** *Include:*

- **Basic Linen Rental**
  - Any color cloth napkins .75 pp
  - Basic White or colored table linen rental  
\$6.25 per table + \$20.00 Delivery fee
- **Additional Service Attendants**  
\$14.00 per hour
- Extra service hours available.

## **Additional Terms**

Financial agreements are as follows: For events with one hundred guest or fewer, a fifty percent deposit is required thirty days prior to function with the balance due upon delivery. For events with more than one hundred guests, a “non-refundable” deposit of \$300.00 is required when the date of the function is confirmed and menus are agreed upon. Scrumptious Catering requires a fifty percent “non-refundable” deposit thirty days prior to the event with the balance due upon completion of the event. We gladly accept payment in the form of cash, check or credit card.

Our standard food policy is the following: With regard to multiple choices of food offerings, it is likely that specific items may run low or completely out. However, we will provide ample food to accommodate final confirmed guest count. Additional items may be provided with a twenty-four hour notice and will be billed separately. Food and non-alcoholic beverages can be provided for professionals (band, photographer). Be sure to include these in your final count.

Cancellations of the event must be made seventy-two hours prior. Orders cancelled less than seventy-two hours prior to the event will result in a 100% charge to the client. Inclement weather or other cancellations will be treated on a case-by-case basis.

If you have any questions, comments or concerns, please do not hesitate to call or email. If scrumptious catering is your chosen caterer, you will not be disappointed as we strive to make every event *“Scrumptious”!*

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