



**(816) 210-0661**

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

## *Dinner Menu*

Priced as Drop Off menu but other options are available.

### **Appetizers**

- **Spinach & Artichoke Dip** – A warm, creamy blend of chopped spinach, artichokes, and parmesan cheese, served with tortilla chips or pita bread.
- **Trio of Dips** – Get our three most popular dips all in one! Big Daddy's Bacon and Gorgonzola Dip, Awesome Orange Pecan Dip, and Homemade Salsa. Served with Tortilla Chips, Crackers, and Honey Pretzels.
- **Cheese, Olive, & Pepperoni Kabobs** – Assortment of green & black Olives, Colby-Jack Cheese, and Pepperoni speared with a party pick for easy serving.
- **Fresh Veggie Tray** – Assortment of fresh veggies and homemade ranch served in a bread bowl.
- **Fresh Fruit Tray** – Assortment of fresh fruits arranged beautifully around a pineapple crown.

### **Entrées**

**\$14.95 per person -One Entrée & Two Sides**

Includes: Baby Green Salad topped with Dried Cranberries, Candied Walnuts, & Gorgonzola Cheese; with Homemade Ranch and Raspberry Vinaigrette; and assorted Dinner Rolls.

- **Parmesan Crusted Chicken** – Parmesan crusted chicken breasts, cooked until golden brown and then drizzled with creamy alfredo sauce.
- **Honey Mustard Mozzarella Chicken** – Chicken breast smothered in Honey Dijon Mustard, topped with crispy bacon bits, and blanketed with Mozzarella cheese.
- **Tomato Basil Chicken** – Baked chicken breast cooked in a Sundried Tomato and Basil marinade.
- **Really Gouda Chicken** – Breaded chicken breast with melted gouda cheese covered in Vodka Tomato Cream Sauce.
- **Mighty Mini Meatloaves** – Small, individual sized meatloaves covered in a sweet honey BBQ glaze.
- **Italian Sausage Pasta with Vodka Tomato Cream Sauce** – Italian Sausage and pasta tossed with a creamy tomato sauce.
- **Baked White Fish** - Light, flaky whitefish layered with lemon, crunchy breadcrumbs, Cheddar and Parmesan cheeses. It's fish...but WAY more fun!
- **BBQ Pulled Pork** – Slow roasted and hand pulled pork.
- **BBQ Brisket** – Tender beef brisket slow cooked and topped with a smoky BBQ sauce. \*\*

**\*\* Costs an additional \$2.00 per person & requires at least 48 hour's notice.**

# **Buffet Dinner Options**

**\$16.95 per person**  
All-inclusive price

Includes: Baby Green Salad topped with Dried Cranberries, Candied Walnuts, & Gorgonzola Cheese; with Homemade Ranch and Raspberry Vinaigrette; and assorted Dinner Rolls.

## **Entrées** - choose two

- **Parmesan Crusted Chicken**
- **Honey Mustard Mozzarella Chicken**
- **Tomato Basil Chicken**
- **Honey Curry Chicken**
- **Chicken Tetrazzini**
- **Mighty Mini Meatloaves**
- **Italian Sausage Pasta w/ Vodka Tomato Cream Sauce**
- **Baked White Fish**
- **Cheese Ravioli**
- **BBQ Pulled Pork**
- **BBQ Brisket\*\***
- **Sliced Beef Tenderloin\*\***

**\*\*Costs an additional \$2.00 per person & requires at least 48 hour's notice.**

## **Sides Dishes** – choose three

- **World's Best Mashed Potatoes**
- **Roasted Red Potatoes**
- **Roasted Baby Bakers**
- **Potato Salad**
- **Honey Glazed Carrots**
- **Italian Green Beans**
- **Old Fashioned Green Beans**
- **Southern Cream Cheese Corn**
- **Santa Fe Corn**
- **Roasted Veggies**
- **Rice Pilaf**
- **Mac & Cheese**
- **Pasta Salad**
- **Baked Beans**

# Pasta Bar

Includes: Baby Green Salad topped with Dried Cranberries, Candied Walnuts, & Gorgonzola Cheese; with Homemade Ranch and Raspberry Vinaigrette; and assorted Dinner Rolls.

One Pasta – One Sauce – One Topping

**Drop off: \$13.95 pp Staffed: \$16.95 pp**

Two Pastas – Two Sauces – Two Toppings

**Drop off: \$14.95 pp Staffed: \$17.95 pp**

Homemade Lasagna & Choice of Vegetable

**Drop off: \$15.95 pp Staffed: \$18.95 pp**

## Pastas

- Spaghetti
- Bow Tie
- Fettuccini
- Penne

## Sauces

- Marinara
- Vodka Tomato Cream
- Parmesan Alfredo

## Toppings

- Meatballs
- Italian Sausage
- Grilled Chicken
- Meat Sauce
- Roasted Veggies

\*Parties of 50 people or more will require staff and have an 18% gratuity added to total.

\*Based on party size heat racks with fuel may be added to total.

# Fiesta Bar

Includes: Tortilla Chips, Homemade Salsa, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream, and Green Onions.

One Entrée – One Meat – Two Sides

**Drop off: \$13.95 pp Staffed: \$16.95 pp**

Two Entrées – Two Meats – Two Sides

**Drop off: \$14.95 pp Staffed: \$17.95 pp**

## Entrées

- Soft Tacos
- Hard Tacos
- Nachos w/ Queso
- Longhorn Burritos
- Bean Burritos
- Enchilada Casserole

## Meats

- Beef
- Chicken
- Pulled Pork

## Sides

- Santa Fe Corn
- Spanish Rice
- Refried Beans

**\*Add Sopapilla Cheesecake Bars for \$2.00 pp\***

\*Parties of 50 people or more will require staff and have an 18% gratuity added to total.

\*Based on party size heat racks with fuel may be added to total.

# Dessert Options

## Full Size Options

- **Double Chocolate Cake** – Chocolate cake covered with chocolate frosting.

**\$2.95 per person – 1 piece per person.**

## Bite Sized Dessert Options

- **Assorted Bite Sized Desserts** – An assortment of different bite sized desserts that we have on hand. Usually includes several different types of cookies, peanut butter bars, brownies, etc.

**\$2.00 per person – 2-3 pieces per person.**

# Beverages

Includes: Cups, ice, napkins, and beverage specific condiments.

## Water

Free with staffed events.

## Additional Beverages

- **Fresh Brewed Iced Tea**
- **Homestyle Lemonade**
- **Pink Lemonade**
- **Fresh Brewed Coffee (Regular or Decaf)**

## Canned Regular or Diet Sodas

\$1.25 each

**\$15 per gallon / \$1.50 per person**

One gallon serves approximately 15 people.

# All Inclusive Pricing *Includes:*

- Complete setup of food.
- All Appropriate serving utensils.
- Disposable flatware, plates, and dinner napkins.
- Includes delivery to anywhere in the KC metro area.
- Plastic cups for beverages & water if needed.

# Optional Additions *Include:*

- Basic Black Linen Rental
- White or other colored linen rental - \$8.50 per table
- Any color cloth napkins - \$0.75 pp
- Upgraded Reflections plastic ware - \$1.00 per person
- One – Two Service attendants at your event for a minimum of four hours.
- Weekend delivery is subject to additional charge.

# ***Additional Terms***

Financial agreements are as follows:

- *All events require a deposit of \$300.00 to save the date.*
- *50% of the balance is due 30 days before event along with guest counts & menu's.*
- *Full balance is due on the day of the event or at any time prior to the event date.*
- *Scrumptious Catering gladly accepts payment in the form of cash, check, Visa, MasterCard, Amex, & Discover.*

Cancellations of the event policy:

- *Orders cancelled 30 days prior to the event will receive their deposit back.*
- *Orders cancelled less then 30 days prior to the event will result in a 50% charge to the client.*
- *Orders cancelled within 48 hours prior to the event will result in a 100% charge to the client.*

Please review and let me know your thoughts. If you have any questions, comments or concerns, please do not hesitate to call or email. Thank you in advance for allowing us to submit a proposal. If Scrumptious Catering is your chosen caterer, you will not be disappointed as we strive to make every event "Scrumptious"!

Sincerely,

Marcie Hanson

*Triple S's LLC*

Phone: 816.210.0661

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