



Staffed Buffet Menu

Entrees

PARMESAN CRUSTED CHICKEN

Parmesan Breading | Alfredo Glaze

REALLY GOUDA CHICKEN

Parmesan Breading | Gouda Cheese | Vodka Tomato Cream Sauce

HONEY MUSTARD MOZZARELLA CHICKEN

Italian Breading | Bacon | Mozzarella | Honey Mustard

PESTO CHICKEN (GF OPTION AVAILABLE)

Italian Breading | Pesto Alfredo

CRISPY HONEY SRIRACHA CHICKEN

Panko Breading | Honey Garlic Sriracha

SOUTHWEST CHICKEN STREET TACOS

Corn | Spinach | Black Beans | Bell Pepper | Jalapeño | Cheddar Jack Cheese | Queso Fresco

BOURBON BROWN SUGAR PULLED CHICKEN

Bourbon Brown Sugar Barbecue Sauce

MIGHTY MINI MEATLOAVES (GF)

Individually Sliced | Sweet & Tangy Meatloaf Sauce

ITALIAN SAUSAGE PASTA

Vodka Tomato Cream Sauce

CHEESE RAVIOLI (VEGETARIAN)

Vodka Tomato Cream Sauce

BAKED WHITEFISH

Italian Breadcrumbs | Cheddar Jack Cheese | Lemon

BROWN SUGAR BOURBON PULLED PORK

Bourbon Brown Sugar Barbecue Sauce

SLICED BRISKET (GF) **

Sweet & Tangy Barbecue Sauce

CRAN-B-QUE PORK TENDERLOIN (GF) **

Cranberry Barbecue Glaze

** additional per person charge and requires at least one weeks notice

WORLD'S BEST MASHED POTATOES (GF)

Shredded Cheddar Jack Cheese | Sour Cream | Butter | Cream Cheese | Onion

ROASTED RED POTATOES (GF)

Olive Oil | Italian Herb Blend

BABY BAKERS (GF)

Garlic | Italian Seasonings | Parmesan Cheese

HASH BROWN CASSEROLE

Cheddar Jack Cheese | Sour Cream | Onion | Corn Flakes

OLD FASHIONED GREEN BEANS (GF)

Bacon | Onion | Butter

ITALIAN GREEN BEANS (GF)

Garlic | Lemon | Olive Oil

HONEY GLAZED CARROTS (GF)

Honey & Brown Sugar Glaze

SOUTHERN CREAM CHEESE CORN (GF)

Cream Cheese | Butter

SANTA FE CORN (GF)

Bell Peppers | Onion | Black Beans

ROASTED VEGETABLE MEDLEY (GF)

Olive Oil | Seasoning Blend

RICE PILAF (GF)

MAC & CHEESE

Cheese Sauce | Fried Onion Topping

Buffet Pricing | staffed buffet

50 person minimum on all staffed buffet orders

entrees & side dishes cannot be split

All staffed buffet options include the following:

- Signature Green Salad topped with dried cranberries, candied walnuts, & crumbled feta cheese.
- Homemade buttermilk ranch dressings & Raspberry Vinaigrette dressing.
- Dinner rolls with butter
- Water in either bottles or dispensers, cups are included with dispenser.
- Black linens for the buffet tables.
- Light decorations on the buffet to match the event.
- Chafing racks with canned fuel and serving utensils.
- Heavy duty disposable black plates, silver plasticware, and napkins.
- Staff to keep buffet line stocked.

— one entree & two side dishes —

50 - 99 guests
\$20.95 per person

100+ guests
\$18.95 per person

— two entree & three side dishes —

50 - 99 guests
\$24.95 per person

100+ guests
\$22.95 per person

18% gratuity for staff will be added to overall total

Add-on Options

appetizers

Available as an add-on to buffet for additional cost per person

3 WAY COMBO

Tortilla Rollups | Olive, Pepperoni, & Cheese Kabobs |
Salami Slammers

TRIO OF DIPS

Big Daddy's Bacon & Gorgonzola Dip | Awesome
Orange Pecan Dip | Homemade Salsa | Baked
Crackers | Honey Wheat Pretzels | Tortilla Chips

FRESH VEGGIE TRAY

Assorted Veggies | Ranch Dressings

FRESH FRUIT TRAY

Assorted Fresh Fruit

BLEU MOONS

Cinnamon Apples | Bacon Bleu Cheese Spread | Puff
Pastry

Choose two appetizers

50 - 99 guests
\$5.50 per person

100+ guests
\$4.50 per person

Assorted bite sized desserts

An assortment of different bite sized desserts. Usually includes several different types of
cookies, brownies, dessert bars, etc.

2 - 3 pieces per person
\$3.25 per person

Beverages

WATER

Free with all staffed events

ICED TEA

Includes sugar and sweeteners

ASSORTED SODA

\$2.00 per person

HOMESTYLE LEMONADE

PINK LEMONADE

\$1.95 per person

other add-ons

BLACK LINENS FOR DINING TABLES

Must return to us after the event.

\$8.50 per table

UPGRADED PLATES

White plates with gold rim

\$1.25 per person

CAKE CUTTING

Includes cake plates & forks.

MUST PROVIDE CAKE CUTTING INSTRUCTIONS

\$75.00

To place or inquire about an order please contact us by using the Place An Order or Contact Us buttons on our website and fill out the form provided.

You may also email us at cateringkc@me.com

Thank you!

additional terms

FINANCIAL AGREEMENTS ARE AS FOLLOWS:

- Events with an estimated total over \$600 will require a deposit of \$300.00 to save the date. If the estimated event total is less than \$600, a deposit equal to 50% of the estimated total will be required.
- For events with an estimated total of over \$600, 50% of the final estimated balance is due 30 days prior to the event along with the menu choices if not already decided.
- Full balance is due on the day of the event or at any time prior to the event date. If discussed with Scrumptious Catering prior to the event date, we may be able to accept payment after the fact.
- Scrumptious Catering gladly accepts payment in the form of cash, check, and Visa.

CANCELLATION OF EVENTS POLICY:

- Orders cancelled outright after deposit has been paid will not receive the deposit back. If the order needs to be reschedule to a new date, we will gladly transfer your previous deposit to the new date.
- Orders cancelled less than 30 days prior to the event will result in a 50% charge to the client.
- Orders cancelled within 72 hours prior to the event will result in a 100% charge to the client.