



**All of our sauces, stocks and a variety of breads are made fresh and in house.
We use only the finest and freshest ingredients available and use local growers and vendors whenever possible.**

Elegant Buffet

Entrée Selection comes with your choice of two side items, Garden or Caesar Salad, Fresh Rolls & Whipped Butter.
(Premium Salad selections available at an additional charge)

Tier 3 Entrees \$18.00 (Choice of 1) (additional entrée from this tier \$10.00)

Salmon Roulade Stuffed with Spinach, Artichoke, Lemon & Tarragon with Parmesan Bread Crumbs
Almond Crusted Swordfish with Champagne Beurre Blanc
Wakami Crusted Tuna with Ginger Soy Reduction
Miso Glazed Sea Bass – Market Price

Tier 2 Entrees \$15.00 (Choice of 1) (additional entrée from this tier \$7.00)

Tuscan Stuffed Chicken with Roasted Red Pepper Béchamel
Latin Spiced Amberjack with Corn Relish & Cilantro Oil
Brown Sugar Roasted Sirloin with Chimichurri Sauce
Slow Roasted Pork Tenderloin with a Dijon Cream
Prosciutto Wrapped Italian Stuffed Chicken
Flat Iron Steak with Whiskey Peppercorn
Red Wine or Hoisin Braised Short Ribs
Chicken Spedini with Amogio
Chicken Cordon Bleu

Tier 1 Entrees \$13.00 (Choice of 1) (additional entrée from this tier \$5.00)

Pecan Crusted Tilapia with Honey Cranberry Glaze
Grilled Pork Tenderloin with Peach Bourbon Glaze
Grilled Chicken with Rosemary Cream Sauce
Grilled Chicken with Lemon Caper Sauce
Spinach & Artichoke Grilled Chicken

Additional Sauces Available to Dress Any Marinated Chicken or Beef Carving Stations

Market Price

Herb Crusted Striploin, Prime Rib, Beef Tenderloin, Pork Loin, Roasted Turkey Breast

Sauce Selections

Cherry Mustard Glaze, Brandied Cream Sauce, Jack Daniels Glaze, Cherry Bourbon Glaze, Mushroom Merlot, Shitake Mushroom, Horseradish Cream, Bleu Cheese Walnut Butter

All Meat Selections Are Available As Buffet Option As Well

Chef Manned Station(s) \$175.00 flat rate per station (1 station per 100 guests)

Side Dish Choices

(Additional side item \$2.50)

Mashed Potato Choices – Roasted Garlic, Horseradish, Goat Cheese, or Smoked Gouda

Roasted Green Beans with Sweet Garlic Glaze
Sweet Potato Wedges with Honey Chipotle Glaze
Creamy Polenta with Mushroom Ragù
Bleu Cheese Macaroni & Cheese
Long Grain and Wild Rice Pilaf
Garlic Roasted Vegetables
Garlic Roasted Potatoes
Parmesan Orzo

Additional Seasonal Options Available

Premium Salad Choices \$1.25

Beyond Caesar Salad – Mixed greens, Romaine, Kalamata olives, Grape Tomatoes & Manchego Cheese
Sunshine Salad – Mixed greens, Feta Cheese, Grape Tomatoes, Sunflower Seeds & Craisins
Mixed Greens with Pears, Walnuts and Bleu Cheese
Strawberry, Walnut and Spinach Salad

Pasta

Includes Garden or Caesar Salad,
Grated Romano Cheese, Garlic Roasted Vegetables
And Fresh Italian Bread Sticks

Sauce Selections

Marinara, Alfredo, Bolognese, Smoked Tomato Cream,
Diablo Sauce, Cajun Alfredo, Creamy Pesto, or Chili Lime Pesto

\$14.00 per guest includes: 2 Sauces and 2 Pasta Selections
Or Choice Of:

Portabella Mushroom Ravioli with Brandied Cream Sauce
Cheese Tortellini with Bacon Carbonara
Chicken & Mushroom Fettuccini Alfredo

Lasagna – Traditional, With Meat Sauce, Tarragon Chicken Lasagna, Vegetarian Baked Ziti

\$2.50 per guest: Add Grilled Chicken, Meatballs or Italian Sausage

\$3.50 per guest: Sautéed Garlic Shrimp

Entertain Your Guests With A Live Pasta Station Option – 2 Sauté Chefs for an Additional \$385.00 per 100 guests.

Service Charge and Tax Not Included. Prices Subject To Change Without Notice.

816-221-1010



aboveandbeyondcateringkc.com



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Service Options

Include Uniformed Attendants and a Beautiful Buffet Design in Your Chosen Colors.

Tuxedo

\$17 per guests for a complete sit down plated service. (No Buffet)

This is the option for you if you want a very formal affair and an attentive audience.

Black Tie

\$11 per guest with a complete guest table set up

(Glass plates and full place settings) with buffet service. Iced tea and water on each table and coffee station.

This is the option to choose if you want a formal affair.

Cocktail Dress

\$7 per guest includes glass plates and rolled silverware with your buffet, water goblets and

coffee mugs at your self serve drink station with iced tea, water and coffee.

This is the option to choose if you want it a bit more upscale but still want the social scene.

Dressy Casual

\$4 per guest includes all necessary plastic ware and self serve drink station with iced tea, water and coffee.

This is the option to choose for a very social gathering putting your guests at ease.

Appetizers

Tier 1 - \$4.00 per guest for each item chosen

Hot Spinach & Artichoke Dip with Tortilla Chips
Caramelized Onion & Gorgonzola Savory Tartlet
Apple, Bacon & Gruyere Tartlet
Shrimp Taco Bite in Phyllo Shells
Honey Drizzled Walnut with Gorgonzola
Loaded Potato Bomb with Ranch Dipping Sauce
Domestic Cheese and Fruit Display
Italian Stuffed Mushrooms

Tier 2 - \$5.00 per guest for each item chosen

Gourmet Chicken or Mushroom Pizza (station fee applies)
Smoked Chicken Nachos with Flour Tortilla Chips
Grilled Vegetable Crudites with Parmesan Garlic Aioli
Risotto Cakes with Smoked Tomato Cream Sauce
Peppa Drops Stuffed With Bleu Cheese and Bacon
Beef Tenderloin Brochettes with a Jack Daniels Glaze
Beef Tenderloin Medallions on Baguette
Southwestern Egg Rolls
Chicken Spedini Lollipops
Bruschetta Bar and Display
Sugared Jalapeno Bacon Skewers
Coconut Chicken Lollipops with Mango Dipping Sauce
Sweet Potatoes with Pecan Streusel in Phyllo

Tier 3 - \$6.00 per guest for each item chosen

Spinach & Goat Cheese Stuffed Baby Portabella Mushrooms
Gourmet Cheese Display (Courses Available on Request)
Thai Crab Cakes with Papaya Basil Sauce
Maryland Crab Cakes with Remoulade
Cajun Grilled Shrimp with Mango Salsa
Chili Garlic Shrimp
Shrimp & Spanish Chorizo Bites
Bacon Wrapped Gorgonzola Stuffed Tenderloin Roulade
Asian Spiced Shrimp

Wonton Selections

\$5 Each or 2 For \$6

Bacon Apple Jalapeno with Chili Honey Glaze
Spinach Artichoke with Parmesan Cream
Thai Chicken with Peanut Curry Sauce
Buffalo Chicken with Ranch
Southwest Smoked Corn & Crab with Red Chili Cream
Pumpkin Cream Cheese with Salted Caramel Drizzle
Chocolate Cheesecake with Strawberry Glaze
Apple Pie with Salted Caramel Drizzle

Slider Selections

\$5 Each

Pulled Pork - Traditional, Apple Cider, Cranberry Chipotle
Petite Beef & Caramelized Onion with Bleu Cheese Aioli
Mini BLT on Black Pepper Cheddar Gourgeres
Scallop Sliders
Mini Hot Dogs

Social Snacks

\$2 Each

Best Ever Snack Mix
Beyond Pretzels
Bavarian Vanilla Almonds
Beyond Mixed Nuts

Add \$2.00 Per guest for Passed Hors d'oeuvre Service.

Our Culinary Team at Above & Beyond Catering lives outside the box.

So if you want something out of the ordinary, we welcome the challenge!

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