



**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 & Butter.

(Premium Salad selections available at an additional charge)

### **Tier 3 Entrees \$25.00 (Choice of 1) (additional entrée from this tier \$12.00)**

Salmon Roulade Stuffed with Spinach, Artichoke, Lemon & Tarragon with Parmesan Bread Crumbs

Almond Crusted Swordfish with Champagne Buerre Blanc  
Latin Spiced Amberjack with Corn Relish & Cilantro Oil  
Wakami Crusted Tuna with Ginger Soy Reduction  
Miso Glazed Sea Bass – Market Price

### **Tier 2 Entrees \$20.00 (Choice of 1) (additional entrée from this tier \$9.00)**

Tuscan Stuffed Chicken with Roasted Red Pepper Béchamel  
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 \$15.00 (Choice of 1) (additional entrée from this tier \$6.00)**

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 \$2.50**

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

\$15.00 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.**



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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 Crudités 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

**\$3 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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