Buffet service includes self-serve beverages: iced tea, lemonade and ice water
Choice of one side dish and cookies or brownies

Side dish choices: KU house salad, soup du jour, potato salad, pasta salad, fruit salad
Coffee can be added for an additional cost

Deli Buffet (minimum 10 guests) .........................................................$10.95
Choose three from the following meats or salads: Roast beef, ham, turkey, chicken salad, egg salad or savory tuna salad (roasted red pepper hummus available at $6.25 per pound — great for vegetarians!).

Buffet includes:
Breads, Croissants, Kaiser Rolls
American, Swiss, provolone cheese slices
Lettuce, Tomato, Pickles, Onion, Condiments, Potato Chips

Deluxe Pasta Buffet (minimum 25 guests) .........................................................$12.50
Choice of meat or vegetable lasagna, manicotti, cheese tortellini Choice of one pasta-spaghetti, penne or bowtie Pasta Meat Sauce, Vegetarian Marinara Sauce, Alfredo Sauce, Parmesan Cheese Garlic Toast or Potato Rolls.

Pasta Buffet (minimum 10 guests) .................................................................$9.50
Choice of one pasta and two sauces from above with garlic toast

Beef Barbacoa, Pork or Shredded Chicken with a Multigrain Bun (minimum 10 guests) ......................$10.50
Slow-roasted shredded beef, pork or chicken with a side sauce choice of barbecue, teriyaki or guacamole aioli. Accompanied with chips.

Chicken Parmesan (minimum 10 guests) ..............................................................................$11.75
Breaded boneless chicken breast sautéed, then baked in marinara and topped with a mozzarella cheese blend. Served with pasta, marinara and bread sticks.

Pizza Buffet (minimum 10 guest) .................Choice of 3 pizzas ......................................................$10.25
Cheese, Mushrooms, Pepperoni, Sausage, Deluxe or Veggie Deluxe and Garlic Bread Sticks.

South of the Border (minimum 25 guests) Other sides and desserts are available at an extra charge...$10.75
Nacho Chips and Taco Shells, Seasoned Ground Beef, Refried Beans, Fajita-style Chicken, Spanish Rice, Mexican Corn, Assorted Toppings and Crispitos.

Taco Bar (minimum 10 guests) Other sides and desserts are available at an extra charge .....................$8.25
Seasoned Ground Beef or Fajita-style Chicken, Taco Shells, Refried Beans, Assorted Toppings and Crispitos.
(Minimum 25 guests)
Includes two Entrées, two Starches, two Vegetables, two Salads, two Desserts and Self-serve beverage service (iced tea, water, lemonade)
Coffee can be added for an additional cost by the gallon

Home-style Buffet.................................................................................................................................................. $18.95

**Salad Selections**
- KU House Salad
- Greek Salad
- Caesar Salad
- Dinner Rolls or Garlic Bread

**Entrée Selections**
- Fried Chicken
- Beef Lasagna
- Vegetable Lasagna
- Lemon Pepper Tilapia
- BBQ or Crispy Oven-Baked Chicken
- Baked Whitefish with Fresh Herbs
- Chicken Breast Alfredo with Broccoli
- Sliced Turkey or Roast Beef with Gravy
- Beef Roulade
- Penne Pasta or Bowtie Pasta with Choice of two Sauces: 
  - *Meat Sauce, Alfredo, Pesto, Marinara*

**Starch Selections**
- Buttered Linguini
- Mashed Potatoes
- Roasted Red Skin Potatoes
- Baked Potatoes
- Lemon-scented White Rice

**Vegetable Selections**
- Buttered Broccoli
- Sweet Corn with Red Peppers
- Green Beans
- Steamed Baby Carrots
- Mixed Vegetables

**Dessert Selections**
- Carrot Cake, Apple Pie, Cream Pies, Layered Double Chocolate Torte

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Chef’s Buffet ................................................................................................................................. $24.95

Salads Selections
Cranberry Walnut Salad
Layered Romaine and Fresh Spinach Salad
Citrus Spinach Salad
Any Salad from the Home-style Menu
Assorted Artisan Rolls

Entrée Selections
Roast Round of Beef, carved to order
Roast Turkey Breast, carved to order
Chicken Breast Parmesan
Almond-crusted Cod Filet
Rosemary Pork Loin in a Chardonnay Sauce
Salmon Filet with Dill Sauce
Chef Herbert’s Famous BBQ Salmon
Caesar Chicken
Penne Pasta with Mushroom Pesto
Tips of Beef Tenderloin in a Robust Red Wine Sauce
Any Entrée from the Home-style Buffet
New England Style Crab Cakes

Starch Selections
Creamy Smashed Yukon Gold Potatoes
Herbed Wild Rice Pilaf
Pearled Couscous and Red Grains
Garlic Roasted Red and Gold Potatoes
Caramelized Onion and Parmesan Mashed Potatoes
Any Starch from the Home-Style Buffet

Vegetable Selections
Oven-roasted Vegetables with Fresh Herbs
Sautéed Yellow Squash and Zucchini
Green Beans
Any from the Vegetable from the Home-Style Buffet

Dessert Selection
New York Cheese Cake, Lemons and Cream Shortcake, Caramel Sensation, Bistro Key Lime, Any Dessert
Selection from the Home-Style Buffet

For other buffet combinations contact our event coordinator.