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 Tossed in Garlic Butter
Steamed Baby Carrots
Mixed Vegetables

Dessert Selections
Carrot Cake, Apple Pie, Cream Pies, Layered Double Chocolate Torte
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
- AnyEntrée 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 Bean Amandine
- 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.