

## Hot Hors d'Oeuvres

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### **BEEF WELLINGTON**

*Beef tenderloin, shallots and mushrooms in puff pastry*

### **BACON WRAPPED SHRIMP**

*Served with Thai chili sauce*

### **BLACKEN CAJUN BEEF TIPS**

*Pan-fried beef tips*

### **CRAB CAKES**

*Served with remoulade sauce*

### **CRAB MEAT SLIDERS**

*Served with chipotle mayonnaise*

### **BRIE CHEESE**

*Baked with apples & raspberry sauce in puff pastry, Served with crackers*

### **CUBAN SLIDERS**

*Pork, ham, Capicola ham, Swiss cheese and sriracha sauce*

### **PORK POTSTICKERS**

*Served with lemongrass sauce*

### **ITALIAN SAUSAGE STUFFED MUSHROOMS**

*Ground sausage blended with fresh Italian herbs*

### **7-LAYER ITALIAN DIP**

*Served with pita bread*

### **SPINACH ARTICHOKE DIP**

*Served with pita bread and tortilla chips*

### **CHICKEN QUESADILLAS**

*Served with salsa and guacamole*

### **HOMEMADE CHICKEN STRIPS**

*Served with BBQ sauce and honey mustard*

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### **CONTACT FOR PRICING:**

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## Cold Hors d'Oeuvres

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### **SHRIMP COCKTAIL**

*Three jumbo shrimp served with horseradish cocktail sauce and lemons*

### **SHRIMP CEVICHE SHOOTERS**

*Shrimp, peppers, onions, Clamato juice, orange juice and Cajun spices*

### **SMOKED GAZPACHO SHOOTERS**

*Fresh peppers, onions, celery, cucumbers, tomatoes and Clamato juice*

### **SUSHI DISPLAY**

*Smoked salmon, ahi tuna, shrimp & vegetable,*

*Served with wasabi & pickled ginger*

### **WHOLE POACH SALMON DISPLAY (SERVES 50)**

### **ASSORTED CANAPÉS ON TOASTED FRENCH BREAD**

*Smoked salmon with wasabi cream cheese*

*Shrimp with wasabi cream cheese*

*Beef tenderloin with horseradish cream cheese*

*Grilled chicken with garlic cream cheese*

*Vegetables with garlic cream cheese*

### **BRUSCHETTA**

*A mix of tomatoes, fresh basil, garlic & olive oil.*

*Served with toasted French bread*

### **LAVASH CRACKER ROLL-UPS WITH GRILLED CHICKEN**

### **HUMMUS TRIO**

*Lemon-Garlic, Cilantro & Roasted Red Pepper hummus with pita bread*

### **7-LAYER MEXICAN DIP**

*Lemon-Garlic, Cilantro & Roasted Red Pepper hummus. with pita bread*

### **MEAT AND CHEESE CHARCUTERIE DISPLAY**

*Served with assorted crackers and bread*

### **CHEESE BOARD**

*Served with assorted crackers and bread*

### **FRUIT DISPLAY**

*Assorted sliced fruit*

### **VEGETABLE DISPLAY**

*A mix of fresh cut vegetable with jalapeño ranch dip*

# SALADS

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## MANDARIN ALMOND

*Chopped romaine lettuce, mandarin oranges, green onions, carrots, red peppers & candied almonds. Served with raspberry vinaigrette*

## STRAWBERRY PECAN

*Mixed greens, sliced strawberries, mandarin oranges, red onions, blue chees crumbles & candied pecans. Served with raspberry vinaigrette*

## THAI PEANUT

*Mixed greens, peanuts, sliced cucumbers, red onions, red and green peppers, carrots & cilantro. Served with Thai dressing*

## SOUTHWESTERN

*Mixed greens, poblano peppers, green onions, red peppers, fire-roasted corn, cilantro, crunchy tortilla strips & queso fresco. Served with cumin vinaigrette*

## ITALIAN

*Chopped romaine lettuce, pepperoncini peppers, red peppers, red onions, artichoke hearts, tomatoes & parmesan cheese. Served with Italian dressing*

## CAESAR

*Chopped romaine lettuce, croutons & parmesan cheese. Tossed with Caesar dressing*

## HOUSE SALAD

*Mixed greens, tomatoes, cucumbers, cedar cheese and red onions. Served with homemade ranch*

**\*\*\*Add-Ons:** *Salmon, Shrimp, Steak, Grilled Chicken*

# SANDWICHES AND WRAPS

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## CLUB CROISSANT

*Turkey, ham, bacon, tomatoes, lettuce and cheese*

*Suggested Side: homemade potato chips*

## SOUTHWEST CHICKEN SALAD CROISSANT

*Diced chicken, celery, onions, chipotle mayonnaise, tomatoes and lettuce*

*Suggested Side: sliced fruit*

## ROAST BEEF SANDWICH

*Sliced beef, cheddar cheese, horseradish mayonnaise, tomatoes and lettuce on a brioche bun*

*Suggested Side: Greek red potato salad*

## HAM WRAP

*Sliced ham, provolone cheese, chipotle mayonnaise, tomatoes and lettuce wrapped in a flour tortilla*

*Suggested Side: homemade pasta salad*

## TURKEY WRAP

*Sliced turkey, Swiss cheese, cranberry mayonnaise, tomatoes and lettuce wrapped in a flour tortilla*

*Suggested Side: Japanese potato salad*

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# SMOKED MEATS

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Smoked meat is served with your choice of 2 sides, corn break and butter

## MEAT CHOICES:

*Brisket*

*Baby Back Ribs*

*Pulled Pork*

*Bone-in Chicken*

## SIDE CHOICES:

*BBQ Baked Beans*

*Twice-Baked Potato Casserole*

*Mac & Cheese*

*Jalapeno Slaw*

*Japanese Potato Salad*

*Pasta Salad*

*Greek Red Potato Salad*

# BEEF ENTREES

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**\*All entrees are served with house salad, rolls with butter and iced tea.**

## BEEF TENDERLOIN

*Grilled tenderloin topped with horseradish demi-glace*

*Suggested Sides: sautéed vegetables and cilantro lime rice*

## RIBEYE STEAK

*Grilled ribeye, topped with herb-lemon zest butter*

*Suggested Sides: vegetable medley and roasted potatoes*

## STEAK DIANE

*Pan-fried sirloin steak topped with cognac demi-glace*

*Suggested Sides: baby carrots and roasted garlic mashed potatoes*

## FLANK STEAK

*Grilled, sliced flank steak topped with bourguignon sauce*

*Suggested Sides: asparagus and hasselback potatoes*

## KC STRIP STEAK

*Grill KC Strip steak topped with wild mushroom demi-glace*

*Suggested Sides: vegetable medley and twice-baked potato casserole*

## BISTRO FILET

*Grilled sliced bistro filet topped with gorgonzola cream sauce*

*Suggested Sides: squash medley and wild rice*

## BEEF TIPS

*Slow-cooked beef chunks in merlot*

*Suggested Sides: sautéed vegetables and roasted garlic mashed potatoes*

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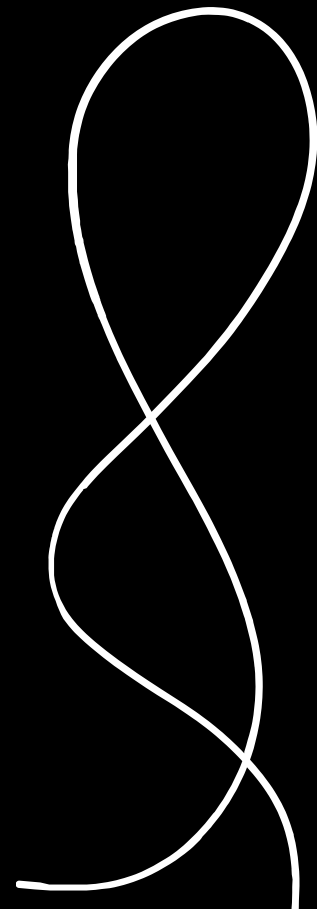
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# CHICKEN ENTREES

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*\*All entrees are served with house salad, rolls with butter and iced tea.*

## TUSCAN CHICKEN

*Grilled chicken breast topped with Tuscan cream sauce*

*Suggested sides: fresh green beans and risotto*

## CHICKEN CORDON BLUE

*Breaded chicken breast rolled with ham and Swiss cheese topped with mustard cream sauce*

*Suggested Sides: vegetable medley and roasted garlic mashed potatoes*

## CHIPOTLE CHICKEN

*Grilled chicken breast topped with chipotle tomato sauce*

*Suggested Sides: sautéed vegetables and cilantro lime rice*

## CHICKEN PICCATA

*Pan-fried chicken breast topped with lemon capers sauce*

*Suggested Sides: steamed broccoli with cauliflower and fettuccini pasta*

# PORK ENTREES

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*\*All entrees are served with house salad, rolls with butter and iced tea.*

## ROASTED PORK LOIN

*Sliced pork loin topped with rosemary and herb sauce*

*Suggested Sides: fresh green beans and parmesan potatoes*

## APRICOT PORK

*Sliced pork loin topped with apricot butter sauce*

*Suggested Sides: steamed broccoli and rice pilaf*

## PORK MARSALA

*Sliced pork loin topped with mushroom marsala demi-glace*

*Suggested Sides: vegetable medley and mashed potatoes*

## MEXICAN PORK

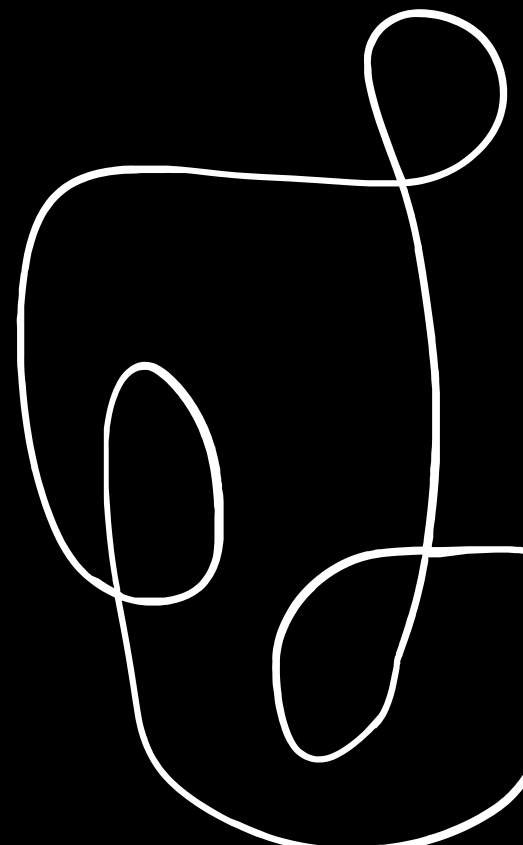
*Chunks of pork shoulder slow-cooked in pasilla chile sauce*

*Suggested Sides: sautéed vegetables and cilantro lime rice*

## GERMAN PORK LOIN

*Slice pork loin topped with creamy Zurich ragout sauce*

*Suggested Sides: asparagus and roasted potatoes*



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# SEAFOOD ENTREES

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*\*All entrees are served with house salad, rolls with butter and iced tea.*

## BLACKENED SALMON

*Pan-fried salmon topped with mustard caper pico de gallo*

*Suggested Sides: fresh green beans and wild rice*

## TUSCAN SALMON

*Grilled salmon topped with Tuscan cream sauce*

*Suggested Sides: asparagus and rice pilaf*

## MEDITERRANEAN COD

*Baked cod topped with Mediterranean sauce*

*Suggested Sides: squash medley and roasted potatoes*

## HONEY GARLIC TILAPIA

*Baked tilapia topped with honey garlic sauce*

*Suggested Sides: vegetable medley and cilantro lime rice*

## MISO SNAPPER

*Baked snapper topped with miso orange glaze*

*Suggested Sides: baby carrots and saffron rice*

# SIDES

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### Vegetable:

*Vegetable Medley  
Sautéed Vegetables  
Baby Carrots  
Asparagus  
Squash Medley  
Green Beans  
Broccoli  
Steamed Broccoli with Cauliflower*

### Starch:

*Roasted Potatoes  
Hasselback Potatoes  
Twice-Baked Potato Casserole  
Garlic Mashed Potatoes  
Parmesan Potatoes  
Wild Rice  
Cilantro Lime Rice  
Rice Pilaf  
Saffron Rice  
Risotto  
Fettuccini Pasta  
BBQ Baked Beans  
Mac & Cheese*

### Cold Sides:

*Sliced Fruit  
Greek Red Potato Salad  
Japanese Potato Salad  
Pasta Salad  
Homemade Potato Chips  
Loaded Potato Salad  
Jalapeno Slaw*

# DESSERT

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*Bundt Cake with Chocolate Ganache*

*Red Velvet Cake*

*New York Style Cheesecake*

*Chocolate Torte*

*Triple Chocolate Tiger Cake*

*Strawberry Shortcake*

*Carrot Cake*

*Rumchata Cheesecake*

*Chocolate Cherry Cake*

*Rustic Apple Tart*

*Tiramisu*

*German Chocolate Cake*

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# BAR

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## DOMESTIC BEER

*Bud Light*  
*Coors Light*  
*Michelob Ultra*

## IMPORTED/MICRO BREW

*Corona Extra*  
*Leinenkugel's Summer Shandy*  
*KC Bier Co. Dunkel*  
*Free State Yakimaniac IPA*

## WINE

*Beringer Moscato*  
*Mondavi Cabernet Sauvignon*  
*Mondavi Chardonnay*

## WELLS DRINKS

*Pinnacle Vodka*  
*Barton Rum*  
*Cruzan Coconut Rum*  
*Barton Gin*  
*Kentucky Gentleman Whiskey*

## CALL DRINKS

*Tito's Vodka*  
*Bacardi Rum*  
*Captain Morgan Spiced Rum*  
*Sauza Tequila*  
*Jose Silver Tequila*  
*New Amsterdam Gin*  
*Jim Beam Whiskey*  
*Jack Daniel's Whiskey*  
*Dewar's Scotch*

## PREMIUM DRINKS

*Grey Goose Vodka*  
*Milagro Tequila*  
*Patron Tequila*  
*Tanqueray Gin*  
*Crown Royal Whiskey*  
*Maker's Mark Bourbon*  
*Glenlivet Scotch*

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