

Casual Luncheon Buffets

Make it Your Own:

Family Feast / Silver

Chicken Stew with Biscuits: *Rich and creamy family-style pot pie.*

Mashed Butternut Squash: *Locally-grown sweet squash roasted until caramelized and yummy; a welcome change to classic mashed potatoes.*

Green Beans Almondine: *Vegetables easy to enjoy.*

Garden Salad: *Mixed greens, shredded carrots, red cabbage, grape tomatoes, sliced cucumbers, and garlic parmesan croutons. Served with Creamy Mustard Vinaigrette.*

Add Butternut Bread Pudding: *Warming dessert with streusel, Mascarpone icing, and chocolate drizzles. (\$1.25 per guest)*

Warming Winter Luncheon / Silver

Roasted Seasonal Vegetable Soup: *Carrots, sweet potatoes, and more roasted until they are full of flavor and goodness. Served with House-made croutons.*

Penne with Five Cheeses: *Fontina, Romano, Gorgonzola, ricotta, and fresh mozzarella served browned and bubbly.*

Classic Caesar Salad: *Hearts of romaine, garlic-Parmesan croutons, and House-made Caesar dressing with Asiago and Parmesan cheeses.*

Italian Garlic Bread: *Toasted then topped with House-made garlic butter.*

Add Meatball Parmesan: *Jumbo Italian meatballs topped with House tomato gravy and Parmesan and mozzarella cheeses. (\$1.25 per guest)*

Ordering Key	21 to 50	51+
Gold	13.99	13.48
Silver	13.30	12.83
Bronze	12.20	11.75

Sides

Cookie of the Day or
Kettle Chips / \$1.00
Fruit of the Day / \$2.00
Soda or Bottled
Water / \$1.25

Winter 2014

Please place orders 72 hours in advance; sales tax and delivery fees apply.
Disposable Service Ware not included.

Casual Luncheon Buffets

Make it Your Own:

Carving Board / Gold

Tuscan-Style Garlic-Rosemary Roast Pork Loin: *Flavor-filled juicy pork and pan gravy.*

Roasted Potatoes: *Traditional accompaniment to our pork roast.*

Grilled and Roasted CSA Vegetables: *Our CSA box is now yours. We'll prepare the vegetables to highlight their earthy and intense flavors.*

Garden Salad: *Mixed greens, shredded carrots, red cabbage, grape tomatoes, sliced cucumbers, and garlic parmesan croutons. Served with Creamy Mustard Vinaigrette.*

Dinner Rolls with Butter

Substitute Roasted Sirloin of Beef: Roasted and sliced thinly. Served with jus. (Add \$2.50 per guest)

Substitute Deco House Salad: Mixed baby greens, dried cranberries, toasted almonds, and crumbled feta cheese. Served with House vinaigrette.

Mac Meal / Bronze

Cocktail Sandwich Duo **Choose Two**

Honey Turkey: *Roasted turkey, aged Swiss, honey-dijon, and field greens;* Woodsman: *Thinly-sliced roast beef, caramelized onions, provolone, horseradish aioli, and field greens*
Chicken Salad.

DC Mac and Cheese: *Our blend of cheeses and spices baked to bubbly perfection.*

Deco House Salad

Add Creamy Rice Pudding: *The term comfort food is overused. But not here: There is nothing more soothing. (\$1.10 per guest)*

Sides

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Fruit of the Day / \$2.00
Soda or Bottled Water / \$1.25

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Deco Catering KC