



Terry Ficke | 913.963.7145 | terryficke@gmail.com
PREMIERCATERINGKC.COM

Prices Shown are Buffet Style and Include Iced Tea, Iced Water, Clear Plastic, Disposables Tableware, Setup, Removal, Service staff and Cleaning Tables

PREMIER BUFFET

\$20

**2 entrée selections, 1 vegetable selection,
 1 starch selection
 1 salad selection & 3 dressing selections**
 Premier plan includes assorted bread w/butter

ENTRÉE

*Carved Prime Top Sirloin with Roasted Portobello Mushrooms Au Jus
 Roasted Garlic and Herb Chicken with Splash of Cream Sauce
 Apple Jack Pork Loin
 Blackened Salmon Filet

Bow Tie Chicken with House-Made Creamy Alfredo Sauce
 Sliced Tenderloin of Beef Add \$3.50
 Sliced Prime Rib Add \$2.00

VEGETABLE

Seasoned Green Beans
 *Premier Vegetable Medley
 Rum Glazed Carrots
 Green Bean Casserole
 *Cheesy Corn
 Hickory Smoked Beans

STARCH

*Ultra Cheesy Potatoes
 4-Cheese Mac & Cheese
 Roasted Garlic Herb Baby Wedge Potatoes
 Cheddar Spiked - or - Garlic Mashed Potatoes
 Truffle Parmesan Mac & Cheese

SALAD

FRESH HOUSE SALAD

Iceberg Lettuce, Spring Mix, Grape Tomatoes, Seasoned Croutons and Shaved Cheese Blend

CAESAR SALAD

Romaine with Grated Parmesan, Seasoned Croutons & House-Made Caesar Dressing

SEASONAL SALAD

Spring Mix, Raspberries, Strawberries, Tomatoes, Shredded Parmesan with Raspberry Vinaigrette

BOGO FREE APPETIZERS

LEVEL 1

Pick 2 Stationary
\$3/PP

Spinach Artichoke Dip w/Multicolored Chips
 Summer Sausage with Assorted Cheese & Crackers
 Vegetable Tray
 Bruschetta
 Fruit Skewers
 Veggie Shooter's

LEVEL 2

Pick 2 Passed
\$4/PP

Caprese with Champagne Drizzle
 Toasted Baguette Topped w/Cream cheese & Smoked Salmon
 Bacon Wrapped Chicken w/ Sauces
 Housemade Italian Meatball with Marinara Sauce

LEVEL 3 - Pick 2 Passed \$5/PP

Mini Crab Cake Bites with Roasted Pepper Remoulade Sauce
 Seafood Stuffed Mushrooms
 Bacon-Wrapped Shrimp
 Chicken Speidini with House Made Alfredo Dipping Sauce
 Moroccan Chicken Skewers

ULTIMATE BBQ

\$17

2 meat selections & 3 side selections

BBQ Plan includes Fresh Sliders and BBQ Sauce Bar as well as complimentary Amazing Cornbread with Cinnamon Honey Butter

APPLEWOOD SMOKED MEAT

*Beef Brisket Honey Ham
 Pulled Pork *Turkey Tenderloin
 Sliced Chunk Polish Sausage

KC Style Ribs (Two Bones / PP - Add \$3 PP)

* Signature Dish



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\$17

ITALIAN FEAST

2 entrée selections
1 vegetable selection,
1 salad selection
& 3 dressing selections

Italian plan includes assorted bread w/butter

ENTRÉE	VEGETABLE
Meat Lasagna	Seasoned Green Beans
Italian Sausage Casserole	*Premier Vegetable Medley
Chicken Fettuccine Alfredo	Rum Glazed Carrots
Mosti with Meat Sauce	Green Bean Casserole
Chicken Parmesan	*Cheesy Corn
Crab and Shrimp Ravioli	
SALAD	
FRESH HOUSE SALAD Iceberg Lettuce, Spring Mix, Grape Tomatoes, Seasoned Croutons and Shaved Cheese Blend	
CAESAR SALAD Romaine with Grated Parmesan, Seasoned Croutons & House-Made Caesar Dressing	

Espinaca Dip with Multicolored Chips

FAJITA BAR:
Chicken, Beef and Fajita Vegetables

TACO BAR:
Seasoned Ground Beef and Shredded Chicken

Refried Beans and Rice

TOPPINGS:
Shredded Cheese
Lettuce
Sour Cream
Mexi-Ranch Sauce
Jalapenos

Premier Fresh Made Salsa

Flour Tortillas and Hard Tacos

GRANDE MEXICAN BUFFET

\$18

FOR THE TACO BAR ONLY - \$14 FOR THE FAJITA BAR ONLY - \$16