

# COLBERT HILLS CATERING



**COLBERT HILLS**

*5200 Colbert Hills Drive | Manhattan KS | (785) 776-6475 Ext 214*

*[www.colberthills.com](http://www.colberthills.com)*

# BREAKFAST

## Continental Breakfast

Assorted Danishes and Pastries

Fresh Fruit Platter

\$8.50/person

## Starter Buffet

Bacon

Sausage

Scrambled Eggs

Home Fries

Fresh Fruit Platter

\$14/person

## Executive Buffet

Chef Attended Omelet Station

Bacon

Sausage

Home Fries

Biscuits and Gravy

Fresh Fruit Platter

\$17/person

## Beverages

Juice

Milk

\$12/carafe

Assorted Breakfast Pastries or Danishes

\$24/Dozen



# HORS D' OEUVRES

PRICED PER 50 PEOPLE

**Fresh Salsa Duo**  
Garden Fresh Salsa  
Black Bean and Corn Salsa  
with Tortilla Chips  
\$45

**Southwest Queso**  
with Tortilla Chips  
\$65

**Spinach & Artichoke Dip**  
with Tortilla Chips  
\$75

**Roasted Red Pepper Hummus**  
with Pita Chips  
\$45

**Fire Cracker Shrimp**  
with White Rice  
\$75

**Meatballs**  
BBQ or Swedish  
100 pieces  
\$60

**Fresh Vegetable Crudités**  
with Herbed Ranch &  
French Onion Dip  
\$65

**Fresh Fruit Platter**  
Assorted Fresh Fruits  
with Yogurt Dipping Sauce  
\$65

**Domestic Cheese Tray**  
Fresh Fruit Garnish  
with Crackers  
\$75

**Black Bean Pinwheels**  
with Salsa  
100 pieces  
\$45

**Classic Bruschetta Crostini**  
with Goat Cheese  
50 pieces  
\$75

**Mini Crab Cakes**  
with Lemon Dill Aioli  
50 pieces  
\$90



# CARVERY OPTIONS

Priced per loin/ Limit 2 meats per event  
Served with Dollar Rolls  
\$50 per Chef Fee Applies

## Prime Rib

with Horseradish Sauce & Au Jus  
feeds approximately 30  
*\$350*

## Baron of Beef

with Steak Sauce and Horseradish Sauce  
feeds approximately 30  
*\$225*

## Roasted Pork Loin

with Apple Chutney & Herbed Aioli  
feeds approximately 30  
*\$125*

## Roasted Turkey Breast

with Whole Grain Mustard & Herbed Aioli  
feeds approximately 20  
*\$60*

## Ham

with Spicy Mustard  
feeds approximately 20  
*\$60*



# LUNCH BUFFETS

Iced Tea, Water & Coffee Included



## **DELI BUFFET**

*\$17 per person*

Shaved Turkey, Ham and Roast Beef  
Assorted Sliced Cheeses  
Lettuce, Tomato  
Onion, Pickle Spears  
Wheat berry & White Bread  
Mayonnaise, Yellow Mustard,  
Dijon Mustard and Horseradish Sauce  
House Potato Chips  
Potato Salad  
Fresh Baked Cookies

## **ALL AMERICAN BUFFET**

*\$17 per person*

Hamburgers  
Hot Dogs  
Kaiser Buns  
Hot Dog Buns  
Lettuce, Tomatoes and Pickles  
Mayonnaise, Mustard, Ketchup & Sweet Relish  
Baked Beans  
Homemade Chips  
Fresh Fruit Platter  
Fresh Baked Cookies

## **TACO BUFFET**

*\$16 per person*

Ground Beef  
Diced Chicken  
Mexican Rice  
Black Beans  
Pico de Gallo  
Shredded Lettuce  
Jalapenos  
Shredded Cheese  
Sour Cream  
Garden Fresh Salsa  
Black Bean & Corn Salsa  
Tortilla Chips  
Flour Tortilla and Corn Shells

## **ADD ON:**

### **TACO BOWLS**

*\$1 per person*

### **GUACAMOLE**

*\$2 per person*

### **WARM QUESO**

*\$2 per person*

# LUNCH BUFFETS

Iced Tea, Water & Coffee Included



## AMERICAN ROYAL KC BBQ BUFFET

All choices served with KC BBQ Sauce, Pickles, Buns

Fresh Baked Cookies

Choice of 3 sides

**BBQ Chicken**

*\$16 per person*

**Pulled Pork**

*\$18 per person*

**Smoked Brisket:**

*\$20 per person*

**Add a Second Entrée:**

*\$3.50 per person*

### SIDES:

Cole Slaw

Potato Chips

Baked Beans

Fresh Fruit Salad

Italian Pasta Salad

Home style Potato Salad

All Lunch Buffets Available for Dinner Buffets

add \$3/person

# DINNER BUFFETS



Buffet dinners include choice of one entrée and three sides  
served with rolls & butter

water, ice tea & coffee service

Add salad for \$3 per person. Salad may be selected as a side

\$3/per person for second entrée

**Herb Roasted Chicken**

\$18 per person

**Chicken**

with Champagne Pink Peppercorn

Cream Sauce

\$20 per person

**Chicken Piccata**

with Linguine

\$19 per person

**Chicken Alfredo**

with Linguine

\$19 per person

**Chicken Parmesan**

with Linguine

\$20 per person

**Roasted Pork Loin**

with Sherry Sage Cream Sauce

\$19 per person

**Smoked Pork Chops**

with Apple Jack Sauce

\$20 per person

**Beef Tips**

with Burgundy Mushroom Sauce

\$24 per person

**Italian Sausage Lasagna**

\$18 per person

**Sliced Beef Strip Loin**

with Au Jus and Horseradish Sauce

\$28 per person

**Baked Salmon Filet**

with Caper and Red Onion Relish

or Lemon Dill Cream Sauce

\$25 per person

# DINNER BUFFET



## STARCH OPTIONS

Roasted Red Potatoes  
Roasted Garlic Mashed Potatoes  
Wild Rice Pilaf  
Bourbon Mashed Sweet Potatoes  
Au Gratin Potatoes  
Twice Baked Potatoes  
Wild Mushroom Risotto

## VEGETABLE OPTIONS

Farmer Style Green Beans  
Green Bean Almandine  
Vegetable Medley  
Sautéed Broccoli  
Fire Roasted Corn O'Brien  
Grilled Asparagus  
Sautéed Baby Carrots in Dill Butter

## SALAD OPTIONS

Caesar Salad \$3 per person  
House Salad \$3 per person  
Basil Berry Salad \$5 per person

## KIDS MENU

KIDS PLATED OPTIONS \$9  
*Age 12 & Under*

Includes choice of Fries or Fresh Fruit Salad  
Mac-N-Cheese  
Chicken Tenders  
Hamburger  
Hot Dog

Discounted buffet for kids under 12  
**\$12.99**



# DESSERTS

Assorted Fresh Baked Cookies  
\$24 per dozen

Homemade Brownies  
\$24 per dozen

Sheet Cake  
White, Chocolate or Carrot  
\$4/person

Bread Pudding  
with a bourbon pecan caramel sauce  
\$5/person

Mixed Berry & Cheesecake Parfait  
\$7/person

New York Style Cheesecake  
with Raspberry Drizzle  
\$7/person

Bite Size Delights  
Mini Assorted Cheesecake Cups, Brownie Mudslide Bites and  
Shortcake Shooters  
\$8.50/person





## BEVERAGES & BAR

### Non-Alcoholic Options:

Regular or Decaf Coffee with setup  
\$12 per Gallon

Ice Tea  
\$12 per Gallon

Pepsi Soda Bottles  
\$3.50 each

Pepsi Fountain  
\$2.50 each

Bottled Water  
\$3 each

Specialty Sparkling Waters  
\$3 each

Redbull  
\$4 each

### Fully Stocked Bar to Include:

Domestic, Import and Premium Beers  
Starting at \$4

House, call and premium liquors  
Starting at \$4

House and premium stocked wines  
by the glass  
Starting at \$6  
by the bottle  
Starting at \$20

We are happy to accommodate beverage  
request

# EVENT DETAILS

## Room Rental & Capacity

### Founders Room

32 Guests

\$150

### Dining Room

75 Guests

\$250

### Full Clubhouse

225 Guests

(Min F&B \$5000)

\$1800

### Par Three Ceremony Site

225 Guests

\$500

Rental include tables, standard chairs, place settings and  
setup and tear down of these Items  
Inquire about our linen rentals

### Event Day Information

With full Clubhouse rental you will have access to the space beginning at 8 a.m. on the day  
of the wedding and your event must conclude at 12 a.m.

With the exception of celebration cakes, no outside food or beverage allowed

Orders must be confirmed 7 days out

Sales tax and 20% service charge will be added to all food and beverage purchases

