



**COLBERT
HILLS
CATERING**

www.colberthills.com

**Golf
Dine
Meet
Celebrate**

**5200 Colbert Hills Drive
Grand Mere | Manhattan KS
785.776.6475 Ext 214**

BREAKFAST BUFFETS

WATER, COFFEE & OJ INCLUDED

Continental
Assorted Danish and Pastries
Fresh Fruit Platter
\$8.50 per person

The Lighter Side
Yogurt Parfait
Fresh Fruit Platter
Bagels with Cream Cheese & Assorted Jams
Egg Florentine Scramble
\$12 per person

Starter Buffet
Bacon
Sausage Links or Patties
Scrambled Eggs with Cheese and Salsa
Home Fries
Fresh Fruit
Biscuits & Gravy
\$14 per person

Executive Buffet
Chef attended Omelet Station (includes Bacon, onions, tomatoes, spinach, mushrooms, cheese)
Bacon and choice of Sausage Links or Patties
Home Fries
Biscuits & Gravy
Fresh Fruit Platter
\$17 per person

Additions: \$2 per person
Biscuits & Gravy
Scrambled Eggs

Additional Carafe of Juice or Milk \$12
(Cranberry, Chocolate Milk or choice of juice or milk product)

Assorted Breakfast Pastries \$24 per dozen
Assorted Breakfast Packaged Bars \$2 each

Orders must be confirmed 7 days out. We are happy to accommodate special requests. Sales tax & 20% service charge will be added.

APPETIZERS

PRICED PER 25 PEOPLE

Southwest Queso
served with Tortilla Chips
\$65

Spinach & Artichoke Dip
served with Tortilla Chips
\$60

Roasted Red Pepper Hummus
served with Pita Chips
\$45

Baked Brie En Croute
with choice of Raspberry Coulis, Orange Marmalade, or Honey served with Crackers
\$75

Fresh Vegetable Crudités
served with Herbed Ranch
\$50

Fresh Fruit Platter
\$57

Domestic Cheese Tray
garnished with Fresh Fruit and served with Crackers
\$100

HORS D' OEUVRES

Fire Cracker Shrimp
100 pieces
\$65

BBQ Beef Meatballs
100 pieces
\$75

Black Bean Pinwheels
25 pieces
\$30

Beef Tenderloin Crostini topped with Bruschetta
25 pieces
\$125

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HORS D' OEUVRES CONTINUED

Feta and Spinach Stuffed Mushrooms with Creamy Alfredo sauce
50 pieces
\$100

Classic Bruschetta Crostini with Goat Cheese
25 pieces
\$75

Carvery Options:
Priced per loin/ Limit 2 meats per event. Served with Dinner Rolls

Prime Rib
with Horseradish Sauce & Steak Sauce
feeds approximately 30
\$350

Baron of Beef
with Au jus and Horseradish Sauce
feeds approximately 20
\$225

Roasted Pork Loin
with Apple Chutney
feeds approximately 20
\$125

LUNCH BUFFETS ICED TEA, WATER & COFFEE INCLUDED

THE BACK 9 DELI BUFFET

\$14 for 1 Deli Meat
\$16 for 2 Deli Meats
\$17 for 3 Deli Meats

Choice of:
Shaved Turkey, Ham or Roast Beef
Assorted Cheese Slices
Lettuce, Tomato, Onions & Pickles Spears
Wheat or White Bread
Mayonnaise and Mustard
Potato Chips
Fresh Baked Cookies

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LUNCH BUFFETS CONTINUED

ICED TEA, WATER & COFFEE INCLUDED

ALL AMERICAN BUFFET

Hamburgers
Hot Dogs
Kaiser Buns
Hot Dog Buns
Lettuce, tomato, Onion, and Pickle Display
Mayonnaise, Mustard, Ketchup & Sweet Relish
Seasoned Fries
Choice between Pasta Salad or Baked Beans
Fresh Baked Cookies
\$16 per person

TACO BUFFET

Seasoned Ground Beef
Diced Chicken
Mexican Rice
Black Beans
Diced Tomatoes
Shredded Lettuce
Diced Onions
Shredded Cheese
Black Olives
Sour Cream
Garden Fresh Salsa
Tortilla Chips
Flour Tortilla and Corn Shells
\$15 per person

Add Guacamole and Warm Queso
\$4 per person

AMERICAN ROYAL KC BBQ BUFFET

All choices served with KC Style BBQ Sauce, Pickle & Onion Display, Buns, Fresh Baked Cookies and Choice of 3 sides

BBQ Chicken \$16 per person
Sausage Links \$16 per person
Pulled Pork \$18 per person
Smoked Brisket \$18 per person
**Add a Second Entree for \$3.50 per person

Sides:

Cole Slaw
Potato Chips
Baked Beans
Fresh Fruit Salad
Pasta Salad
Homestyle Potato Salad
Fresh Green Salad served with Ranch and Italian

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FORMAL LUNCH BUFFETS
ALL OPTIONS ARE SERVED WITH CHOICE OF TWO SIDES
HOUSE SALAD WITH CUCUMBERS, TOMATOES, CROUTONS,
CHEESE, RANCH AND ITALIAN DRESSING
WARM ROLLS AND WHIPPED BUTTER
ICED TEA, WATER & COFFEE INCLUDED

Seared Chicken Breast with Sherry Basil Cream Sauce
\$16 per person

Lemon Dill Baked Cod
\$18 per person

Roasted Baron of Beef with Au Jus and Horseradish
\$19 per person

Sides:
Roasted Red Potato Wedges
Garlic Mashed Potatoes
Wild Rice Pilaf
Fire Roasted Corn O'Brien
Green Beans
Vegetable Medley
Sautéed Broccoli

DINNER BUFFETS
LIMIT TO 2 ENTREES PER EVENT
\$6 UPCHARGE PER PERSON FOR SECOND ENTREE
INCLUDES HOUSE SALAD, ROLLS & BUTTER AND CHOICE
OF 3 SIDES
(ADD DESSERT FOR AN ADDITIONAL FEE)
ICED TEA, WATER & COFFEE INCLUDED

Herb Roasted Chicken
(Add Champagne Pink Peppercorn cream sauce for no additional cost)
\$18 per person

Roasted Pork Loin with Sherry Sage Cream Sauce
\$18 per person

Chicken Alfredo
***pasta counts as side**
\$19 per person

Pork Tenderloin with Apple Bourbon Chutney
\$19 per person

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DINNER BUFFETS CONTINUED

Chicken Florentine
\$20 per person

Sliced Top Sirloin of Beef with Burgundy Sauce
\$20 per person

Sliced Strip Loin of Beef with Au Jus and Horse Radish Sauce
\$22 per person

Honey Parmesan Grilled Salmon
\$24 per person

DINNER PLATED

**PLATED MEALS INCLUDE ONE ENTREE, ONE STARCH AND
ONE VEGETABLE, SERVED WITH ROLLS & BUTTER,
(ADD SALAD AND/OR DESSERT FOR AN ADDITIONAL FEE)
WATER, ICE TEA & COFFEE INCLUDED**

VEGETARIAN STUFFED PORTABELLA MUSHROOM
\$17 PER PERSON

HERB ROASTED CHICKEN
**(ADD CHAMPAGNE PINK PEPPERCORN CREAM SAUCE FOR NO
ADDITIONAL COST)**
\$18 PER PERSON

CHICKEN PICATTA
\$19 PER PERSON

CHICKEN FLORENTINE
\$20 PER PERSON

PORK CHOPS WITH APPLE JACK SAUCE
\$20 PER PERSON

BARON OF BEEF WITH BURGUNDY SAUCE
\$20 PER PERSON

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special requests. Sales tax & 20% service charge will be added.*

DINNER PLATED CONTINUED

PLATED MEALS INCLUDE ONE ENTREE, ONE STARCH AND ONE
VEGETABLE, SERVED WITH ROLLS & BUTTER,
(ADD SALAD AND/OR DESSERT FOR AN ADDITIONAL FEE)
WATER, ICE TEA & COFFEE INCLUDED

Seared Salmon Filet
\$24 per person

Grilled 10oz KC Strip
\$28 per person

****All Steaks are served at Medium**

STARCH OPTIONS:

Roasted Red Potatoes
Wild Rice Pilaf
Au Gratin Potatoes
Twice Baked Potatoes
Wild Mushroom Risotto

VEGETABLE OPTIONS:

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

SALAD OPTIONS

Caesar Salad @ \$3 per person
House Salad @ \$3 per person

KIDS MENU

Age 12 & Under

KIDS PLATED OPTIONS \$9
Includes choice of Fries or Fresh Fruit Salad

Mac-N-Cheese
Chicken Tenders
Hamburger

DISCOUNTED BUFFET FOR KIDS \$12.99

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special requests. Sales tax & 20% service charge will be added.*

DESSERTS AND DESSERT BARS

Assorted Fresh Baked Cookies or Homemade Brownies
\$24 per dozen

Sheet Cake: White, Chocolate, Carrot
\$4 each

Bread Pudding
Covered with a Bourbon Pecan Caramel Sauce
\$5 each

New York Style Cheesecake with Topping
\$7 each

Bite Size Delights: Mini Assorted Cheesecake Cups, Brownie Mudslide Bites & Shortcake Shooters
\$6.50 each

***Minimum of 25 Guest Guarantee**

BEVERAGE MENU

Regular or Decaf Coffee with Set Up
\$28 per Gallon
Ice Tea \$18 per Gallon
Pepsi Soda Bottles \$3.50 each
Bottled Water \$3 each
Energy Drinks \$4 each

Par 3 Drink Package(served all day): Ice Water, Iced Tea with Lemon Wedges, Coffees with Setup, Assorted Sodas
\$6 per person

BAR BEVERAGE MENU

Domestic Bottles \$4-Bud Light, Coors Light, Miller Lite

Craft & Import Bottles \$5-Boulevard Wheat, Stella, Corona, Heineken , Angry Orchard, Blue Moon. Other's may be requested.

Draft Beers: Domestic \$5 Imports or crafts \$6

Keg: Domestic \$335,

Bartender Fee: \$75 per Bartender

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EVENT DETAILS

**A Signed Contract and Deposit will secure your event Date and Space
Your Final Food Counts and Payment is Due Seven Days Prior to your
Event Date**

Room Rental & Capacity:

Founders Room: 32 Guests \$150

Semiprivate Clubhouse: 100 Guests \$250

Patio: 70 Guests \$250

Full Clubhouse: 200 Guests \$1800 (Min F&B \$5000)

Par Three Ceremony Site \$500

Ceremony Chair Fee: \$3 each

**Rentals include Tables, Chairs, China, Setup and Teardown of these Items.
Service Staff for your Event is Included.**

Napkin \$0.25 each (Black & White)

Lap Length Linens are \$3.50 each (Black & White)

**Wedding Day Information: You will have access to the space beginning at
8am on the day of the wedding. Removal of all items by One Hour
Event Time frame is for Seven Hours. Each Additional Hour is \$250
You may use the Vendor/s of your Choice. You may bring in a
Celebration Cake. If you would like us to cut it there will be a \$50 per staff
fee**

**We are an Exclusive Food and Beverage Provider to Colbert Hills. No
outside Food or Beverage is allowed. Bartender Fee per Staff \$75.00. We
recommend one Tender per 75 Guests.**