



COLBERT HILLS

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

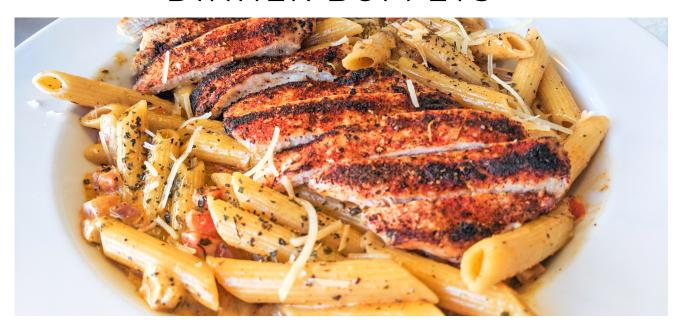
Fresh Fruit Salad

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

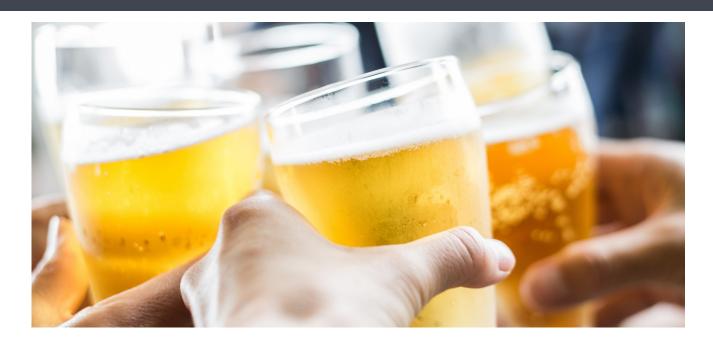
Bite Size Delights

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



