



*4430 W. 29th Circle S. Wichita, KS 67215*

*Phone 316-946-0101 Fax 316-269-4300*

*Website: [www.chasecatering.com](http://www.chasecatering.com)*

*Email: [leon@chasecatering.com](mailto:leon@chasecatering.com)*

# EARLY BIRD BUFFETS

25 Person Minimum for Buffets

Variety of Fruit Juices & Tazo Hot Teas

Freshly Brewed Coffee

## American Breakfast Buffet

Fluffy Scrambled Eggs w/ Bacon

Country Potatoes w/ Peppers and Onions

*\$8.95 per person*

## French Toast Breakfast Buffet

Sliced Seasonal Fresh Fruit

Classic French Toast w/ Warm Maple Syrup, Powdered Sugar  
and Berry Compote

Fluffy Scrambled Eggs w/ Bacon or Sausage Links

Country Potatoes w/ Peppers and Onions

*\$9.95 per person*

## Western Breakfast Buffet

Fluffy Scrambled Eggs w/ Ham, Onions,

Peppers, Tomatoes and Cheese

Potatoes O'Brien w/ Onions and Peppers

Biscuits and Sausage Gravy

*\$10.95 per person*

## Nutritional Oatmeal Buffet

Sliced Seasonal Fresh Fruit

Assorted Bagels w/ Cream Cheese

Creamy Oatmeal w/ Toppings of

Raisins, Brown Sugar, Sliced Almonds

Banana and Strawberries

*\$7.95 per person*

## Pancake Breakfast Buffet

Sliced Seasonal Fresh Fruit

Fluffy Scrambled Eggs w/ Bacon or Sausage Links

Country Potatoes w/ Peppers and Onions

Fluffy Buttermilk Pancakes w/

Warm Maple Syrup, Butter and Berry Compote

*\$10.95 per person*

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25 person minimum for buffets, add \$2.00 for individually plated meals.  
Delivery fee for 'Drop and Go' is \$12.00, \$5.00 cleaning fee for each table linen used.*

*Sales Tax 7.3%*

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Chef Leon Paredes / June 2011*

# BREAKFAST CHOICES

## BUILD YOUR OWN BREAKFAST

**Freshly Baked Biscuits w/ Sausage Gravy ..... \$2.50 per person**  
Two Buttery Biscuits w/ Savory Sausage Gravy

**Southwest Scrambled Eggs ..... \$3.95 per person**  
Scrambled Eggs w/ Tomatoes, Red & Green Peppers, Onions and Cheese

**Breakfast Burritos ..... \$3.95 per person**  
Scrambled Eggs w/ Sausage, Red & Green Peppers, Onions and Cheese

**Breakfast Enchiladas ..... \$3.95 per person**  
Scrambled Eggs w/ Green Peppers, Onions and Cheese  
Rolled in a corn or flour tortilla topped w/ Enchilada Sauce

**Sausage Egg Sandwich ..... \$2.95 per person**  
One Egg in an English Muffin w/ a Sausage Pattie and Cheddar Cheese

**Egg Croissant Sandwich ..... \$3.95 per person**  
Scrambled Eggs with Cheese and Bacon on a Butter Croissant

**Southwest Potatoes ..... \$1.65 per person**  
Hearty Country Potatoes w/ Peppers and Onions

**Hash Browns ..... \$1.50 per person**  
Delicious Hash Browns

**Bacon or Sausage ..... \$2.00 per person**  
Smoked Bacon, Sausage Patties or Links

**Fruit Platter ..... \$2.50 per person**  
Fruit Freshly Cut on the day of Your Event

**Assorted Muffins ..... \$18.00/dz**  
Sweet Treats in any Combination

**Assorted Bagels ..... \$24.00/dz**  
Healthy Gourmet Bagels

**Assorted Yogurts ..... \$1.85 per person**  
Assorted flavors- Light and Regular

**Freshly Baked Cinnamon Rolls ..... \$27.00/dz**  
These Cinnamon Rolls Are Large and Scrumptious

**Freshly Baked Scones ..... \$27.00/dz**  
Blueberry, Cinnamon and Apple.

**Cereal Bars ..... \$1.50 per person**  
Apple Cinnamon, Strawberry and Blueberry Nut Breakfast Bars

**Freshly Baked Danishes and Turnovers ..... \$2.00 per person**  
Blueberry, Strawberry, Cinnamon and other great flavors

## BEVERAGES

Bottled Water 16.9oz ..... \$0.75 each

Bottled Flavored or Plain Water .... \$1.25 each

12 oz Canned Soda ..... \$0.75 each

20 oz Bottled Soda ..... \$1.25 each

Freshly Brewed Coffee ..... \$15.00 per gallon

Hot Teas ..... \$1.25 each

Hot Chocolate ..... \$1.25 each

Iced Tea ..... \$15.00 per gallon

Fruit Punch ..... \$15.00 per gallon

Minute Maid Juices 15oz ..... \$1.75 each

Fresh Orange Juice ..... \$18.00 per gallon

Airpot Coffee ..... \$10.00 each

## GRAB-N-GO

Mixed Nuts ..... \$10.50 lb

Cookie Assortment ..... \$8.75 dz

Peanuts ..... \$6.00 lb

Candy ..... \$9.15 lb

Candy Corn ..... \$6.00 lb

Trail Mix ..... \$7.50 lb

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# LUNCH BUFFETS

25 Person Minimum for Buffets  
All Buffets Include Iced Tea and Citrus Water

## Grill Buffet

Chopped Sirloin Patties

Bratwurst Sausage

Seasoned Tater Tots and Baked Beans

Sliced Tomatoes, Red Onions, Dill Pickles

Hamburger and Hot Dog Buns

Freshly Baked Brownies

*\$9.95 per person*

## Taco Fiesta

Tequila Lime Chicken, Seasoned Ground Beef

Crispy Corn and Soft Flour Tortillas

Shredded Lettuce, Diced Tomatoes, Onions and Jalapenos

Shredded Cheese, Salsa, Guacamole and Sour Cream

Served w/ Refried Beans, Spanish Rice and Tortilla Chips

Freshly Baked Brownies

*\$12.95 per person*

## Hickory Smoked BBQ Buffet

BBQ Pulled Pork, BBQ Smoked Chicken

Corn on the Cob, Baked Beans

Tossed Salad, Potato Salad

Freshly Baked Signature Rolls w/ Butter

Freshly Baked Brownies

*\$13.95 per person*

## Comfort Food Country Buffet

Rosemary Encrusted Slow Roasted Beef

Herbed Baked Chicken

Creamy Mashed Potatoes and Gravy

Green Beans and Fresh Tossed Salad

Freshly Baked Signature Rolls w/ Butter

Assortment of Freshly Baked Cookies and Brownies

*\$15.95 per person*

## Deli Sandwich Selection

Selection of Roast Beef, Ham and Turkey

Assorted Breads & Cheeses

Lettuce, Tomato, Onions and Pickles

Mayo and Mustard

Served w/ Pasta Salad and Potato Chips

Assortment of Freshly Baked Cookies and Brownies

*\$10.95 per person*

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# LUNCH A LA CARTE

*All Sandwiches Include Chips and Choice of One Cookie or Brownie  
All Sandwiches Can Be Done In To Wraps*

## Create Your Own Deli Sandwich

Hoagie, Kaiser Roll or French Bread  
Chicken Salad, Tuna Salad, Ham, Turkey,  
Club, BLT, Southwestern, Veggie,  
Italian Shredded Beef w/ Choice Of  
Cheddar, Swiss, Pepper Jack or American Cheese  
Leaf Lettuce, Sliced Tomato, Red Onion  
Mayo, Mustard or Herbed Cream Cheese  
  
*\$7.95 per person*

## Santa Fe Chicken Sandwich

Toasted Kaiser Roll w/ Blackened Chicken  
Pepper Jack Cheese  
Lettuce, Tomato and Chipotle Mayo  
  
*\$8.95 per person*

## Smoked Turkey & Bacon Sandwich

Smoked Turkey w/ Crispy Bacon  
Avocado and Pepper Jack Cheese  
Fresh Salsa and Cilantro Sour Cream  
  
*\$8.95 per person*

## Philly Steak Sandwich

Tender Steak Cooked to Perfection  
Bell Peppers and Sautéed Onions  
Topped w/ melted Cheese  
  
*\$9.95 per person*

## Chicken Club Sandwich

Chicken Breast w/ Crispy Bacon  
Swiss Cheese  
Tomato, Lettuce and a Pickle  
  
*\$7.95 per person*

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# SOUP AND SALAD COMBO

*Soup, Side and Salad Lunch Combo*

*Choose one soup, one side and one salad*

*Fresh Baked Cookie*

*\$7.95 per person*

## Soups

French Onion w/ Croutons

Tomato Bisque

Roasted Vegetable

Chicken Noodle

Chicken Rice

Creamy Tomato Basil

Chicken Enchilada

Cheesy Potato

## Sides

Seasoned Tater Tots

Rice Pilaf

Sautéed or Steamed Vegetables

Assorted Sliced Fruit

Poppy Seed Fruit Salad

Orzo Pasta Salad

Potato Chips

Fresh Cookies

Fresh Brownies

## Salads

### ***Southwest Caesar Salad***

Fresh Romaine Lettuce

Tossed w/ Roasted Jalapeno Caesar Dressing

American or Swiss Cheese and Croutons

### ***Warm Spinach Salad***

Fresh Baby Spinach

Tossed w/ Warm Smoked Bacon Vinaigrette

### ***Garden House Salad***

Seasonal Fresh Greens, Grape Tomatoes, Cucumbers,

Sliced Sweet Peppers, Red Onion and Croutons

*Choice of Dressing:*

Ranch, Bleu Cheese, French, Balsamic Vinaigrette,

Honey Mustard and Creamy Italian

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# CREATE YOUR OWN BUFFET

*All Prices are per Person & Served Buffet-Style. A Plated Meal Will Add \$2.00 to any Price Listed.  
All Dinners are served With Freshly Baked Rolls and Butter. Includes Elegant Clear Plastic Plates,  
Paper Napkins and Silverware. All Buffets Include Iced Tea and Citrus Water.*

## \$9.99 Double Entrée With Double Side

*Pick any two entrées below and two sides.*

**Meatloaf w/ a Tangy Red Sauce** – Delicious Angus Beef w/ a Blend of Spices

**Chopped Sirloin w/ a Mushroom Merlot Sauce** – 5oz Chopped Sirloin Served w/ our Red Wine Sauce

**Beef Tips w/ Fresh Peppers** – Angus Beef Served w/ Red & Green Peppers and Mushroom Gravy

**Pineapple Rum Ham** – Boneless Ham Prepared in our Rum Pineapple Sauce

**Roasted Garlic Vegetable Pasta** – Roasted Seasonal Vegetables Tossed and Cooked in our Italian Garlic Sauce

**Apple Allspice Rum Pork Loin** – Tenderized Pork Loin Topped w/ Apple Slices and our Apple Rum Sauce

**Chicken Teriyaki** – All White Meat Chicken Breast Topped w/ our Tangy Teriyaki Sauce

**Chicken Marsala** – All White Meat Chicken Breast Topped w/ a Mushroom Marsala Sauce

**Meaty Lasagna** – 7 Layered Lasagna Made With Cottage Cheese, Mozzarella, Parmesan and Angus Beef

## \$12.95 Double Entrée With Double Side

*Pick any two entrées below and two sides.*

**Chicken Parmesan** – Breaded Chicken Breast Cooked To Perfection Served w/ Red Marinara Sauce

**Beef Kabobs** – Tender Angus Beef Marinated w/ our Special Sauce Served w/ Peppers & Onions

**Sautéed Tilapia** – Tilapia Filets Cooked to Perfection in our White Wine Mushroom Sauce

**Pepper Steak w/ Peppers and Onions** – Tender Steak Marinated Served w/ Peppers & Onions

**Italian Herb Chicken** – Juicy Chicken Rubbed w/ our Italian Seasoning and Cooked to Perfection

**Chicken Enchiladas** – Enchiladas Topped w/ our Tomatillo Red Sauce and Cheddar Jack Cheese

**Caribbean Pork Chops** – Tender Pork Chops Topped w/ our Sweet and Spicy Caribbean Sauce

**Smoked Brisket** – Beef Brisket Cooked For 10 Hours Served w/ a Caribbean BBQ Sauce

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## \$16.95 Double Entrée With Double Side

*Pick any two entrées below and two sides.*

**Rosemary Herb Roast Beef** – Tender Roast Beef Served w/ Au Jus Cooked Medium Rare

**Crab Cakes** – Hand Made Crab Cakes w/ Real Crab Meat Served w/ Lemon Cream Sauce

**12oz K.C. Strip** – Hand Cut 12oz Strip Cooked to a Perfect Medium

**Creamy Coconut Shrimp** – Fresh Shrimp Cooked in a Creamy Coconut Sauce

**Bourbon K.C. Strip** – Hand Cut 12oz Strip Cooked to a Perfect Medium Topped w/ a Bourbon Mushroom Sauce

**Lemon Pepper Trout** – Trout Filets Sautéed & Seasoned w/ Lemon Pepper

**Sauté Salmon** – Salmon Cooked to Perfection Served w/ our Dill Cream Sauce

**Shrimp Alfredo** – Large Shrimp Cooked w/ our White Wine Alfredo Sauce Served on Fettuccini Pasta

## Sides and Vegetables

### Veggie Sides

Green Beans and Bacon  
Sautéed or Steamed Vegetables  
Garlic Mashed Potatoes  
Roasted Garlic Potatoes  
Potato Casserole  
Southwest Corn on the Cob  
Idaho Baked Potato  
Scalloped Potatoes  
Mashed Potatoes & White Gravy  
Roasted Garlic Vegetables

### Sides

Black Beans  
Baked Beans  
Penne Pasta Lasad  
Potato Salad  
Spanish Rice  
Rice Pilaf  
Italian Steak Fries  
Orzo Pasta Salad  
Potato Chips

### Salads

Southwest Caesar Salad  
Warm Spinach Salad  
Garden House Salad

### Soups

French Onion with Croutons  
Tomato Bisque  
Roasted Vegetable  
Chicken Noodle  
Chicken Rice  
Creamy Tomato Basil  
Chicken Enchilada  
Cheesy Potato

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# HORS D'OEUVRES

*Small Serves 20 Guests or Large Serves 50 Guests*

## The Garden's Fresh Seasonal Sliced Fruit Platter

\$50.00 (Small)      \$125.00 (Large)

## The Garden's Vegetable Crudite with Peppercorn Dip

\$50.00 (Small)      \$125.00 (Large)

## Minimum Order of 25 Pieces on the Following

### Chips & Salsa

Tortilla Chips served w/ a Chunky Salsa  
\$35 serves 25 people

### Chips & Queso

Tortilla Chips served w/ Creamy Queso  
\$50 serves 25 people

### Stuffed Baby Baked Potato

Crab Meat w/ Chives, Tomatoes, American and Swiss Cheeses  
In a Baby Baked Potato  
\$3.85 each

### Sesame Chicken Breast Bites

Pieces of Boneless Chicken Breast  
Cruised w/ Japanese Bread Crumbs and Sesame Seeds  
Served w/ Spicy Asian BBQ Sauce  
\$2.85 each

### Smoked Ham Mini Croissant

Smoked Ham w/ Swiss Cheese  
Served on a Mini Croissant  
\$3.25 each

### Asian Beef Satay

Thinly sliced Teriyaki Marinated Filet of Beef Skewer  
Served w/ Thai Coconut Sauce  
\$2.85 each

### Chicken Wing Platter

Available in a variety of flavors:  
Buffalo Hot, Spicy Asian BBQ or Honey Mustard  
Served w/ Celery Sticks and Bleu Cheese  
\$1.65 each

### Chicken Satay

Teriyaki Marinated Chicken Skewer  
Served w/ Thai Peanut Sauce  
\$2.85 each

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# FROM A SILVER CHAFING DISH

*Based on 50 Pieces*

***Coconut Baked Shrimp w/ Sweet and Sour Sauce***

*\$130.00*

***Key Lime Crab Cakes w/ Chipotle Aioli***

*\$125.00*

***Chicken Taquitos w/ Salsa and Sour Cream***

*\$100.00*

***Beef Taquitos w/ Salsa and Sour Cream***

*\$100.00*

***Chicken and Pineapple Satay w/ a Thai Peanut Sauce***

*\$145.00*

***Cajun Spiced Bacon Wrapped Shrimp w/ a Remoulade Sauce***

*\$165.00*

***Chinese Egg Rolls w/ Sweet and Sour Sauce***

*\$80.00*

***BBQ Meatballs***

*\$55.00*

***Lemon Pepper Skirt Steak Kabobs w/ Red Onions, Peppers and  
Mushrooms w/ a Whiskey Brown Sauce***

*\$120.00*

***Hot BBQ Sausage Links***

*\$120.00*

*Our chef can prepare anything for your special event, just let us know what you would like and we will do the rest!*

*Our goal is to provide quality service and a great experience for your event.*

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# DESSERTS

*Pricing based per slice*

**Chocolate Brownies**  
\$1.00  
**Vanilla or Chocolate Sheet Cake**  
\$1.50  
**Coffee Cake**  
\$1.65  
**Assorted Cheesecake**  
\$4.50  
**German Chocolate**  
\$3.50  
**Carrot Cake**  
\$2.50

**Lemon Cream**  
\$2.75  
**Chocolate Mousse**  
\$3.50  
**Red Velvet Cake**  
\$3.25  
**Coconut Cake**  
\$3.00  
**Assorted Cookies**  
\$1.00

## BAR SERVICE

*All bar services require a \$250.00 minimum sales requirement  
All bar services require a minimum 14 day notice.  
(Please contact Chase Catering regarding special circumstances)  
Bar drink prices include liquor taxes  
Bartender Fee is \$20.00/hr  
3 hour minimum for Bartender Fees*

### **12oz Bottled Beer Each**

**Domestic \$4.00** Bud Light and Miller Lite

**Imports \$4.75** Corona and Stella Artois

### **Premium Brand Liquor and Mixed Drinks \$6.50**

*Crown Royal, Captain Morgan, Dewars, Stoli Vodka, Tanqueray Gin*

### **Wine \$6.00**

*Cabernet and Chardonnay*

### **Express Limited Bar Service**

*\$50 Bartender Fee- 1.5 hours of active service*

*Beer and Wine Only*

### **Chase Catering Cancellation Policy**

- **If your event is cancelled 24-48 hours before the scheduled date, 25% of the total bill will be charged**
- **If your event is cancelled less than 24 hours before the scheduled date, 75% of the total bill will be charged**

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