

Hors D'oeuvres Menu

Cold Bites (Priced per piece)

- Foie gras torchon, black pepper brioche, truffle honey \$ 3
- Sopressa salami, olive crème cheese, english cucumber \$ 0.75
- Tomato confit-kalamata olive canapé, arugula aioli \$ 1
- Ahi tuna poke, ocean salad, crispy wonton \$ 1.85
- Serrano-wrapped cantaloupe \$ 0.85
- Brie and raspberry phyllo tartlets, toasted almonds \$ 0.90
- Spicy ahi tuna maki rolls, citrus ponzu \$ 1.65
- Cucumber and avocado maki rolls, hot mustard sauce \$ 1.30
- Smoked salmon wrapped wasabi goat cheese, chive \$ 1.65
- Thai rock shrimp and crab salad in phyllo cups \$ 1.65
- Marinated vegetable kabobs, herbed vinaigrette \$ 1
- Goat cheese stuffed dates, balsamic cream \$ 0.75
- Slow roasted beef stack on rosemary focaccia, olive tapanade \$ 1.50
- Grilled vegetable-focaccia sandwich, goat cheese \$ 1.50
- Herbed fromage blanc and zucchini parcels, hazelnut vinaigrette \$ 1.35
- Sourdough-wrapped andouille, roasted garlic aioli \$ 1.35

Hors D'oeuvres Menu

Hot Bites (Priced per piece)

Beef wellington, truffled mushroom duxelles, tarragon jus \$ 1.40

Pastry-wrapped crimini mushrooms, walnut-leek stuffing, smoked tomato coulis \$ 1.25

Mini seared tasmanian crabcakes with cornichon remoulade \$ 1.65

Empanadas: cumin roasted chicken OR potato & green chili, served with tomatillo-avocado salsa \$ 1.50

Spanikopita (spinach and feta baked in phyllo dough) \$ 0.75

Miniature quiche: tomato & manchego OR ham & sweet pea OR potato & cheddar \$ 1.25

Sesame seed and sharp cheddar cheese puffs \$ 0.65

Marinated chicken skewers, haitian peanut sauce \$ 1.40

Tri-tip beef skewers, chimichurri sauce \$ 1.50

Tandori grilled lamb brochettes, roasted garlic and mint chutney \$ 1.65

Soy braised pork dim sum, cilantro-yuzu aioli \$ 3

Peking duck spring rolls, sweet pineapple chili sauce \$ 1.30

Baby back ribs, ad astra bbq sauce \$ 2

Star bar burger sliders: chambord-onion jam & white cheddar OR bacon-blue cheese, mini poppyseed rolls \$ 2.50

Star bar veggie sliders- red bean-quinoa patty, guacamole, asadero fondue \$ 2

Stuffed mushrooms: spinach & gruyere OR sausage & cheddar, sherry cream \$ 1.15

Hors D'oeuvres Menu

Platters & Bowls (Priced for 40 people)

Charcuterie platter of house sausage, cured meats, crackers, pickles \$ 90

Mixed deli meat platter, toppers, spreads and house made rolls \$ 80

Grilled seasonal vegetable platter \$ 60

Crispy bacalao cake, crostinis, pickled onion \$ 65

Smoked salmon platter, diced onion, capers, egg, green goddess aioli \$ 90

Pastry-wrapped brie, brown butter apples, walnuts, marmalade, crostinis \$ 70

Seasonal fresh vegetable platter, choice of: dill parmesan dip or curry dip \$ 55

Trio of wine taster's cheeses, dried fruits, toasted nuts, crackers \$ 70

Fresh fruit plate, brown sugar sour cream \$ 60

Truffle three-cheese fondue, grilled vegetables, brioche \$ 80

White & dark chocolate fondue, strawberries, pineapple, cinnamon pound cake \$ 70

Curried chicken salad bowl, crostinis, herb garnish \$ 65

Shrimp ceviche bowl, cilantro-lime crema, corn tortilla chips \$ 70

Chickpea hummus, marinated roasted peppers & olives, pita toasts \$ 55

Trio of salsas: mango, pico de gallo & avocado, housemade spinach tortilla chips \$ 55

Buffet Dinner Packages

Priced per person. A La Carte menu available for additional selections. Prices vary, see menu for details.

Classic Buffet \$25

Pachamama's Salad with White Balsamic Vinaigrette OR
Baby Arugula & Spinach Salad with Poppyseed Dressing
Hereford Beef Petite Filet, White Cheddar Mornay
Chicken Piccata, Lemon Caper Butter Sauce
Blistered Broccoli Almondine OR French Green Beans & Baby Carrots
Roasted Garlic Mashed Potatoes OR Basmati Rice Pilaf
Dinner Rolls and Whipped Butter

Select Buffet \$27

Pachamama's Salad with White Balsamic Vinaigrette OR
Hearts of Romaine Caesar Salad
Smoked Chicken Breast, Granny Smith Apple Chutney
Hereford Beef Petite Filet, White Cheddar Mornay
French Green Beans and Baby Carrots OR Trio of Mixed Vegetables
Roasted Garlic Mashed Potatoes OR Herb Roasted New Potatoes
Dinner Rolls and Whipped Butter

Kansas Buffet \$30

Pachamama's Salad with White Balsamic Vinaigrette OR Creamy Mayfair
Grilled Kansas City Strip Steak, Charred Corn-Gorgonzola Butter
Slow Cooked Country-Style Pork Spare Ribs OR Kansas Pad Thai
Glazed Carrots OR Braised Hearty Greens
Root Vegetable Gratin OR Buttermilk-Chive Smashed Gold Potatoes
Dinner Rolls and Whipped Butter

Surf and Turf Buffet \$32

Pachamama's Salad with White Balsamic Vinaigrette OR
Hearts of Romaine Caesar Salad
Grilled Kansas City Strip Steak, Charred Corn-Gorgonzola Butter
Almond Crusted Rainbow Trout, Preserved Lemon Pan Sauce
French Green Beans and Baby Carrots OR Braised Hearty Greens
Parmesan Risotto OR Buttermilk-Chive Smashed Gold Potatoes
Dinner Rolls and Whipped Butter

Buffet Dinner Packages

Priced per person. A La Carte menu available for additional selections. Prices vary, see menu for details.

Elegance Buffet \$32

Pachamama's Salad with White Balsamic Vinaigrette OR
Hearts of Romaine Caesar
Smoked Chicken Breast, Granny Smith Apple Chutney
Applewood Smoked Beef Tenderloin, Green Peppercorn Jus
Grilled Asparagus OR French Green Beans & Baby Carrots
Roasted Garlic Whipped Potatoes OR Charred Onion Polenta
Dinner Rolls and Butter

Decadence Buffet \$33

Pachamama's Salad with White Balsamic Vinaigrette OR
Baby Arugula & Spinach Salad with Poppyseed Dressing
Applewood Smoked Beef Tenderloin, Green Peppercorn Jus
Slow Roasted Salmon, English Pea Sauce
Grilled Asparagus OR French Green Beans & Baby Carrots
Herb Roasted New Potatoes OR Red Wine Shiitake Whipped Potatoes
Dinner Rolls and Butter

Market Season Buffet* (available May-Oct) \$30

Pachamama's Salad with White Balsamic Vinaigrette
Local Farm Chicken
Local Beef, Pork, OR Bison Steak
Seasonal Vegetable
Seasonal Starch
Housemade Rolls and Whipped Butter

*Requires chef consultation to determine menu specifications.

Plated Dinner Packages

Plated Dinner Menu Plan A

Plan A: Give your guests a choice of entrée.

- Choose two or three entrees to offer your guests.
- Guests select their choices in advance (usually, this is done on their RSVP cards.)
- With each of these options, you will select ONE starter, ONE starch, and ONE vegetable, which will accompany all of the entrees.

Entrees are priced per person, and exclude tax and gratuity. For parties over 20, all steaks will be prepared to medium.

\$25 per person

Chicken Piccata, lemon caper butter sauce
Crunchy Chicken Cutlet, peach bbq sauce
Slow Roasted Tri-Tip Steak, chimichurri
Kansas Beef Pot Roast, natural jus
Banana Leaf Wrapped Pork Shoulder, guacamole
Almond Crusted Rainbow Trout, preserved lemon pan sauce
Grilled Vegetable Strudel, herb vinaigrette
Kansas Pad Thai, local tofu, ramen noodles, spicy tamarind sauce

\$30 per person

Hereford Beef Petite Filet, white cheddar mornay
Grilled Kansas City Strip Steak, charred corn-gorgonzola butter
Brown Sugar Cured Roast Tenderloin of Pork, green apple mustarda
Smoked Chicken Breast, granny smith apple chutney
Slow Roasted Salmon, english pea sauce
Pan Roasted Sablefish, salsa verde
Three Cheese, Spinach, and Butternut Squash Crepes, basil pesto
Vegetable Lasagna, house ricotta, marinara

\$32 per person

Applewood Smoked Beef Tenderloin, green peppercorn jus
Prime Rib Roast, natural juices, horseradish cream
Roast Breast of Duck, hazelnuts, orange-soy reduction
Porcini Mushroom & Spinach Stuffed Chicken, five lilly sauce
Smoked Heritage Pork Loin, jalapeno-peach conserve
Olive Oil and Lemon Poached Halibut
Market Fish Vera Cruz, cilantro-lime mojo
Housemade Seasonal Vegetable Raviolis, citrus brown butter

* For Plan A, please select all of your entrees from the same price tier.

**List of Starters, Starches, and Vegetables is included at the end of this packet.

Plated Dinner Packages

Plated Dinner Menu Plan B

Plan B: Combination Entrees

- Each guest receives the same meal, but each plate contains TWO small portions of protein- like two entrees in one.
- You choose ONE starter, ONE starch, and ONE vegetable, which will accompany each entrée.

*Entrees are priced per person, and exclude tax and gratuity. For parties over 20, all steaks will be prepared to medium.

\$25 per person

Chicken Piccata with Slow Roasted Beef,
chimichurri sauce

Kansas Pot Roast with Almond Crusted Rainbow Trout,
natural jus

\$27 per person

Hereford Beef Petite Filet with Crunchy Chicken Cutlet,
white cheddar mornay

Pan Roasted Sablefish with Chicken Picatta,
lemon caper butter sauce

\$30 per person

Grilled Kansas City Strip Steak with Almond Crusted Trout,
charred corn-gorgonzola butter & preserved lemon pan sauce

Smoked Chicken Breast with Hereford Beef Petite Filet,
granny smith apple chutney & white cheddar mornay

\$32 per person

Apple Wood Smoked Beef Tenderloin with Slow Roasted Salmon,
green peppercorn jus & english pea sauce

Porcini Mushroom & Spinach Stuffed Chicken with with Olive Oil Poached Halibut,
five lily sauce

**List of Starters, Starches, and Vegetables is included at the end of this packet.

Starters, Starches, and Vegetables

Starters

- Pachamama's salad, white balsamic or creamy mayfair
- Baby arugula and spinach, blue cheese, spiced walnuts, grapefruit, poppyseed vinaigrette
- Hearts of romaine ceasar, parmesan, garlic crouton
- Chilled pasta primavera, squash, cherry tomatoes, basil pesto
- Toasted barley, feta and spinach, smoked tomato & sherry vinaigrette
- Saffron and butternut squash bisque
- Sweet corn chowder

Starches

- Roasted garlic mashed potatoes
- Red wine shiitake whipped potatoes
- White cheddar grits
- Herb roasted new potatoes
- Charred onion polenta
- Parmesan risotto
- Basmati rice pilaf
- Vegetable fried rice
- Glazed sweet potatoes
- Buttermilk chive smashed gold potatoes
- Root vegetable gratin

Vegetables

- French green beans and baby carrots
- Grilled asparagus
- Honey roasted carrots
- Blistered broccoli almondine
- Brussels sprout confit
- Braised hearty greens
- Curry roasted cauliflower
- Trio of mixed vegetables

Pachamama's Catering 2012

Catering Desserts

Serves 12 (unless otherwise noted)

Pies & Tarts \$28

Apple Caramel Tart
Apricot Glazed Fruit Tart
Brown Butter Mango Tart
Bourbon Pecan Pie
Pumpkin Pie

Cakes \$32

Ibarra Mexican Chocolate Cake
Lemon Poppyseed with Cream Cheese Frosting
Milk & Dark Chocolate Mousse Cake
Yellow Cake with Vanilla Buttercream
Spiced Carrot Cake
Black Forrest Cake
Chocolate Raspberry Cake
Chocolate Pudding Cake

Cheesecakes \$33

Pumpkin
New York Style
Raspberry Swirl
Chocolate Espresso
Irish Cream & English Toffee
Lemon with Sour Cream Glaze
Citrus
Cherry

Specialty Desserts (Prices Vary)

Summer Berry Charlotte \$28
Cinnamon Strudel Coffee Cake \$28
Pineapple Upside Down Cake \$28
Flourless Chocolate Torte \$33
Tres Leches Cake \$31
Tiramisu \$33
Maple Bread Pudding w/ Whipped Cream & Bourbon Glaze \$31
Birthday Cakes \$35+
Cupcakes \$36/Dozen, Miniature Cupcakes \$18/Dozen

Miniature Dessert Selection \$2.50 each

Lemon Meringue Tartlets / Fruit Tartlets / Chocolate Truffle / Chocolate Tartlets / Hazelnut
Caramel Tartlets / Brownie Bites / Mini Crème Brulee / Cheesecake Bites / Chocolate Mousse
Spoons \$2ea / Assorted Cookies \$1ea