



SPRING SEASONAL CATERING





Morning Inspirations

Breakfast Handhelds

Priced per person, minimum 8 guests.

PRESSED CROISSANT

Selection of two pressed croissant sandwiches. Served with fingerling potatoes and minted fruit salad.

Select up to two:

- Bacon, Egg and Cheese
- Spinach, Egg White and Feta
- Sausage, Dijon and Orange Marmalade

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT

Breakfast Buffet

Priced per person, minimum 8 guests.

FARMHOUSE BREAKFAST

Asparagus cheddar frittata, maple glazed sausage links, rosemary roasted mushrooms and tomato fingerling potatoes with sun-dried aioli.

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT
MINTED FRUIT SALAD

DEVILED EGGS

Breakfast Graze

Priced per person, minimum 8 guests..

14.

FARMERS MARKET BRUNCH BOARD

12.

Mini scones, honey yogurt dip, strawberries, maple sausage pigs in a blanket, dill egg salad, carrots, sliced cucumbers, everything seasoned crostini, cheddar cheese and jam.

ADD-ONS

SMOKED SALMON PLATTER
LEMON BLUEBERRY HONEY PARFAIT
DEVILED EGGS

8.

5.

2.5

5.

ELEVATE YOUR BREAKFAST:

BREAKFAST COOKIES	4.
SMOKED SALMON PLATTER	8.
ROASTED FINGERLING POTATOES WITH SUNDRIED TOMATO AIOLI	4.
LEMON BLUEBERRY HONEY PARFAIT	5.
MAPLE SAUSAGE PIGS IN A BLANKET	3.
MINTED FRUIT SALAD	3.
DEVILED EGGS	2.5



Lunch Creations

Graze

Priced per person, minimum 8 guests.

CARVED FOCACCIA SANDWICHES

Pesto chicken club, chipotle ham and pepper jack cheese, and balsamic roasted vegetables with mushrooms on focaccia. Served with pesto orzo salad, marinated olives and lemon bars.

ADD-ONS

MINTED FRUIT SALAD

BAKERS CHIPS

16.

3.

3.

Boxed Lunches

Priced per person, minimum 8 guests.

ARTISAN SANDWICH BOX

Your choice of a seasonal sandwich. Served with chips & cookie.

Sandwich selections:

- Pesto chicken club on focaccia
- Balsamic roasted vegetable and mushroom on focaccia

SPRING SALAD BOX

Your choice of a seasonal salad. Served with chips, & cookie.

Salad selections:

- Tuscan kale Caesar
- Spinach strawberry salad with grilled chicken strawberry maple vinaigrette, goat cheese and pecans

ADD-ONS

PESTO ORZO PASTA SALAD

MINTED FRUIT SALAD

14.

14.

3.

3.

Lunch Buffets

Priced per person, minimum 8 guests.

DIY SWEET CHILI LETTUCE WRAP OR RICE BOWL 14.

Bibb lettuce and steamed brown rice served with marinated chicken, tofu, red onions, carrots, peppers, lime wedges, cashews, sweet chili sauce, and peanut sauce. Served with sweet and sour slaw and smashed cucumber salad.

ADD-ONS

MINTED FRUIT SALAD

VEGETABLE EGG ROLL

3.

2.

BBQ SLIDERS

18.

BBQ sliders with coleslaw, pickled red onions and jalapenos, dill pickles, and cheddar cheese. Served with BBQ chips and cucumber salad.

Choice of two:

- Pulled chicken
- Pulled pork
- BBQ portobello mushrooms

ADD-ONS

MINTED FRUIT SALAD

LEMON BLUEBERRY POUND CAKE PARFAIT

3.

4.

ELEVATE YOUR LUNCH:

ICED TEA BAR

8.

Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.



Treat Yourself

Graze Snacks

Priced per person, minimum of 8.

- AFTERNOON TEA BOARD** 9.
Petite scones, lemon bars, deviled eggs, herb cheese bites, cucumbers, and strawberries, served with strawberry jam, honey, crostini and hot tea service.
- ADD-ON**
- MINI SPRING VEGETABLES AND RED PEPPER HUMMUS CUP** 3.

Snack Boxes

- MEZZE SNACK BOX** 9.
Pesto orzo salad, marinated olives, red pepper hummus, cucumbers.
- SPRING PROTEIN SNACK BOX** 9.
Cubed pesto chicken, lemon dill hard-boiled eggs, red pepper hummus, and crudité.

Beverages

- FRESH BREWED COFFEE SERVICE FOR EIGHT** 20.
regular, decaf, sugars and creamer
- INDIVIDUAL WATER** 2.5
- INDIVIDUAL WATER (PREMIUM OPTION)** 3.5
- BUBLY SPARKLING WATER** 2.
- JUICE** 3.
- SODA** 2.5
- ENERGY DRINK** 4.5

Snacks & Desserts

- CHOCOLATE CHUNK COOKIES** 2.
- CRAN-APPLE SUNFLOWER BREAKFAST COOKIES** 4.
- DOUBLE CHOCOLATE BROWNIES** 4.
- LEMON BARS** 3.
- PETITE SCONES WITH JAM** 2.
- LEMON BLUEBERRY POUND CAKE PARFAIT** 4.
- MINI SPRING VEGETABLES AND RED PEPPER HUMMUS CUP** 3.
- HERB CHEESE BITES WITH CROSTINI** 2.
- DEVILED EGGS** 2.

ELEVATE YOUR SNACK:

- ICED TEA BAR** 8.
Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.



Seasonal Feature

Make it a Brunch

Priced per person, minimum of 8 guests.

INDIVIDUAL QUICHE AND SALAD 12.

Selection of two quiche in a biscuit crust served with minted fruit salad & strawberry spinach salad with bacon.

Select up to two:

- Florentine
- Asparagus and bacon
- Sausage and cheddar

ADD-ONS

LEMON BLUEBERRY HONEY PARFAIT 4.

ROASTED FINGERLING POTATOES WITH SUNDRIED TOMATO AIOLI 4.

ICED TEA BAR 8.

Guests can build their own iced tea with honey, strawberries, cucumbers, lemons, limes and mint.

FRESH FORK FEATURE SPECIAL



policies

Catering services are available
Monday - Friday
6:30am- 3:30pm

How it works

Orders can be placed utilizing the EMS on the meeting services sites. There is a \$20 minimum for orders to be delivered. Orders under the minimum are available for pick up in the café office.

All orders must be received by 12:00pm 48 hours prior to your event due to supplier delivery schedules. If you need assistance within 24 hours please call our office for options, we are glad to assist.

For changes or updates to your order after the cutoff time please contact the catering office at 316-828-6655 to confirm accommodations can be made.

All orders are individually prepared, and cancellations can be charged full menu price. All items delivered with the food will be picked up as soon as possible after the function. Eurest is unable to move items to a 2nd location if not scheduled in advance. **Please do not remove any small wares or catering equipment.** Missing serving items may incur a replacement charge.

If your event requires additional tables outside or inside the room, please alert catering staff so we can provide tablecloths. Tablecloths incur a small laundering fee listed below.

Outside food is prohibited in all training rooms and dining rooms. Eurest must be utilized for service to those rooms. Please reach out 5 days before your event to make any special requests.

Deliveries

The catering department delivers orders with an approximate 15-minute time frame prior to the requested time. If you require a special circumstance or would like us to deliver at an exact time, please indicate it on the "catering notes" section of your catering order.

Food Safety

The safety of our guests is our top priority. To ensure we meet all local, state, and federal guidelines, leftover temperature-controlled food will not be allowed to leave an event. Non-temperature controlled pre-packaged foods and beverages should be taken by guests. **Please do not remove any small wares or catering equipment.** Housekeeping will remove all remaining items at the end of day. Outside food & beverage providers are prohibited at Eurest catered events.

Special Events

Evening & weekend catering services are available. To ensure a seamless guest experience and secure product availability, a 4-week notice for off hours events is required.

Events taking place after hours incur a 19% service charge.

Servers are available at a rate of \$25 per person per hour with a 2-hour minimum.

Bartenders are available at a rate of \$30 per person per hour with a 2-hour minimum.

Specialty linen and/or china may also incur additional charges.

Linens, tableware and utensils

Disposable dinnerware is used unless specified otherwise. China, flatware, and glassware can be available at additional charge.

Basic black linens tablecloths are \$4.00 each and Spandex white tablecloths are available for \$20.00 each.

Don't see what you are looking for?

Contact our Catering Manager and we will develop a customized menu that fits your needs.

Koch Catering
316.828.6655

DineICT@kochcc.com

eurestcafes.compass-usa.com/koch