



Catering Menus



Hors d'oeuvres

Shrimp Cocktail | 8.25

Spicy Cajun Shrimp | 8.25

Grilled Shrimp | 8.25

Smoked Salmon Tray | 150.00

Scallops Wrapped in Bacon | 5.50

Crab Cakes with Mango Salsa | 6.00

Crab Stuffed Mushrooms | 5.75

Water Chestnuts Wrapped in Bacon | 3.50

Artichoke and Spinach Dip | 3.00

Deep Fried Artichoke Hearts | 4.00

Assorted Canapés | 5.00

Spring Rolls | 5.00

Bruschetta | 2.50

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Hors d'oeuvres

Cheese and Crackers with Summer Sausage | 4.25

Seasonal Fruit Platter | 3.25

Crudités with Roasted Garlic Dip | 3.25

Tortilla Pinwheels | 3.00

Swedish Meatballs | 3.25

Spicy Sausages Wrapped in Puffed Pastry | 3.25

Chicken Fingers | 3.25

Buffalo Wings | 4.00

Skewered Beef Teriyaki with Mushrooms and Peppers | 4.00

Chicken Kabobs | 3.25

Pretzels and Peanuts | 2.00

M&M's or Goldfish | 2.00

Chips and Dip | 3.25

Prices do not include sales tax and service charge, prices subject to change without notice.



Dinner Entrees

10 oz. Filet of Beef | 49.95

16 oz. Ribeye | 48.95

14 oz. KC Strip | 53.95

Roasted Prime Rib with Au Jus | 39.95 (min. 10 people)

Veal Marsala | 32.95

Pork Tenderloin with Apple Raisin Chutney | 23.95

Grilled Double Boned Pork Chop | 33.95

Center Cut Pork Ribeye Steak | 23.95

Pork Flat Iron Steak | 23.95

Chicken Cordon Bleu | 22.95

Chicken Breast with Wild Mushroom Sauce | 22.95

Chicken with Raspberry Sauce | 22.95

*Chicken Breast stuffed with Spinach, Mushroom
and Red Pepper with Roasted Red Pepper Sauce | 22.95*

Pan Fried Chicken | 24.95

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Dinner Entrees

Chicken Marsala | 22.95

Poached Sea Bass with Lobster American Sauce or Mango Salsa | 43.95

Grilled Salmon | 26.95

Grilled Swordfish | 34.95

All entrees are served with choice of salad, starch, vegetable, roll and dessert.

Choose any of the following Accompaniments and Toppers

Grilled/Sautéed Scallops | 8.25

Grilled/Sautéed Shrimp | 8.25

Diane Sauce | 7.95

Oscar Topping | 7.95

Sautéed Mushrooms and Onions | 3.25

Additional Fresh Seafood Options

We have a wide selection of fresh seafood available from Seattle Fish Company. We need 48 hours' notice to ensure availability.

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Please keep in mind when choosing a menu that everyone will need to have the same thing.

We do make exceptions, please ask.



Flint Hills Buffet

For groups of 20 to 50 people

Flint Hills Cookout | 19.95

Hamburgers, Brats and Chicken Breasts,
Potato Salad, Fruit Salad, Baked Beans and Chips,
Brownies and Lemon Bars

Flint Hills Barbecue Buffet | 25.95

Ribs, Links and Brisket, Cole Slaw, Potato Salad, Baked Beans,
Pasta or Fruit Salad, Sliced Bread and Homemade Cookies

Mexican Buffet | 29.95

Chips and Salsa, Cheese and Onion Enchiladas, Homemade Pork Tamales,
Chicken and Beef Fajitas, Beans and Rice and Dessert Table

Italian Buffet | 34.95

Tossed Salad with Assorted Dressings, Italian Salad, Antipasti Tray,
Meat Lasagna, Chicken Piccata, Spaghetti Bolognese,
Choice of Vegetable and Starch, Garlic Bread and Dessert Table

Option 1 | 41.95

Tossed Salad with Assorted Dressings, Pasta Salad, Fruit Salad,
Carved Beef Tenderloin, Poached Salmon with Tomato Basil Vinaigrette,
Sautéed Breast of Chicken with Apricot Raisin Chutney,
Choice of Vegetable and Starch, Rolls and Dessert Table

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Flint Hills Buffet

For groups of 20 to 50 people

Option 2 | 38.95

Tossed Salad with Assorted Dressings, Marinated Vegetable Salad, Fruit Tray,
Carved Prime Rib of Beef with Au Jus and Creamy Horseradish Sauce,
Cajun Blackened Catfish with Green Onion Butter,
Chicken Cordon Bleu with Mornay Sauce,
Choice of Vegetable and Starch, Rolls and Dessert Table

Option 3 | 37.95

Tossed Salad with Assorted Dressings, Pasta Salad, Fruit Salad,
Roasted Pork Tenderloin with Natural Sauce,
Poached Halibut with Lemon Garlic Butter,
Sautéed Breast of Chicken with Mango Chutney,
Choice of Vegetable and Starch, Rolls and Dessert Table

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Starch

Oven Roasted Potatoes

Au Gratin Potatoes

Sweet Potato Au Gratin

Twice Baked Potatoes

Garlic Mashed Potatoes

Mashed Potatoes with Gravy

Fettuccine Alfredo

Wild Rice

Rice Pilaf

Risotto

Kansas Blend Rice

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Vegetables

Green Bean Almondine

Julienne of Vegetables

Medley of Vegetables

Asparagus

Broccoli with Cheese Sauce

Zucchini, Squash and Onion Sautee

Honey Glazed Baby Carrots

Sugar Snap Peas

Chef's Fresh Seasonal Vegetable

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Salads

Flint Hills Special

Fresh Salad Mix with Candied Pecans, Feta Cheese, Cornbread Croutons
and Flint Hills Special Dressing

Feta Greens

Mixed Greens Salad with Feta Cheese, Pecans and Raspberry Vinaigrette Dressing

Noel Salad

Mixed Greens Topped with Citrus Sections, Cranberries and
Pecans with Cranberry Vinaigrette Dressing

Savoy Salad

Mixed Greens Topped with Toasted Almonds, Fresh Parmesan,
Cracked Pepper and Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce Tossed with Traditional Caesar Dressing, Parmesan Cheese and Croutons

Fruit Salad

Fresh Seasonal Fruit with Honey Lime Dressing

Tossed Garden Salad

Garden Salad with Choice of Dressing

The Wedge

Iceberg Lettuce with Blue Cheese Dressing and Crumbles
Topped with Diced Tomatoes and Bacon

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Dessert

Carrot Cake

Chocolate Sheet Cake

Italian Cream Cake

Angel Food Cake with Fresh Fruit

Layered Chocolate Cake

Lemon Pie with Meringue or Whipped Topping

Chocolate Pie with Meringue or Whipped Topping

Coconut Pie with Meringue or Whipped Topping

Apple Pie or Cobbler

Peach Pie or Cobbler

Lemon Cake

À la mode available upon request for an additional charge.

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Breakfast/Lunch Menu

Continental Breakfast | 10.95

Fresh Seasonal Fruit, Coffee Cake, Assorted Muffins,
Yogurt and Granola, Assorted Juices and Coffee

Hearty Breakfast | 12.95

Breakfast Casserole, Fresh Seasonal Fruit, Cinnamon Rolls or Coffee Cake,
Yogurt and Granola, Assorted Juices and Coffee

Omelet Bar | 14.95

Made-to-order Eggs or Omelets, Bacon and Sausage,
Hash Browns, Assorted Juices and Coffee

Deli Buffet | 12.95

Sliced Roasted Turkey and Ham, Assorted Cheeses and Breads,
Potato Salad or Pasta Salad, Fresh Seasonal Fruit, Chips,
Freshly Baked Cookies

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Flint Hills National Cater Out Menu

1 Dozen Ona Mae Rolls – Frozen | 12.00

1 Dozen Home Baked Cookies | 12.00

1 Dozen Cinnamon Rolls | 18.00

1 Pan of Potatoes | 18.00

Fruit Pie | 15.00

Triple Layer Chocolate Cake | 45.00

Chocolate Sheet Cake | 45.00

7-Up Cake | 45.00

Birthday Cake | 45.00

1 Gallon of Steak Soup | 60.00

1 Gallon of Chili | 40.00

Whole Roasted Tenderloin – Trimmed and Seasoned | Market Price

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Flint Hills National Wine List

Red

Cabernet Sauvignon

OPUS ONE | Napa | \$275

SPOTTSWOODE 'LYNDENHURST' Cabernet Sauvignon | Napa | \$140

CAYMUS Cabernet Sauvignon | Napa | \$130

CAKEBREAD Cabernet Sauvignon | Napa | \$125

SILVER OAK Cabernet Sauvignon | Alexander | \$120

DUCKHORN Cabernet Sauvignon | Napa | \$100

JORDAN Cabernet Sauvignon | Alexander | \$95

HESS COLLECTION Cabernet Sauvignon | Mount Veeder | \$85

HONIG Cabernet Sauvignon | Rutherford | \$70

JUSTIN Cabernet Sauvignon | Paso Robles | \$55

SIMI Cabernet Sauvignon | Alexander Valley | \$45

HESS SELECT Cabernet Sauvignon | North Coast | \$35

Pinot Noir

TWOMEY Pinot Noir | Sonoma | \$85

LANDMARK OVERLOOK Pinot Noir | California | \$55

DECOY BY DUCKHORN Pinot Noir | Sonoma | \$45

Merlot

SWANSON 'CYGNET' Merlot | Napa | \$35

Malbec

AMALAYA Malbec | Salta, Argentina | \$35

Zinfandel

MAURITSON Zinfandel | Dry Creek Valley | \$50

ARTEZIN Zinfandel | Mendocino County | \$35



Flint Hills National Wine List

Blends

FUTO OV Red | Napa | \$220

TAKEN WINE COMPANY Red | Napa | \$70

ESTANCLIA Meritage | Monterey | \$50

White

Chardonnay

CAKEBREAD CELLARS Chardonnay | Napa | \$80

ROMBAUER Chardonnay | Napa | \$60

SONOMA CUTRER Chardonnay | Sonoma | \$45

KENDALL-JACKSON Chardonnay | Santa Barbara | \$40

Sauvignon Blanc

MERRY EDWARDS Sauvignon Blanc | Sonoma | \$55

VAVASOUR Sauvignon Blanc | New Zealand | \$30

Pinot Grigio

KRIS Pinot Grigio | Friuli-Venezia Giulia | \$35

Riesling

ZILLIKEN BUTTERFLY Riesling | Mosel | \$25

White Zinfandel

BERINGER White Zinfandel | Napa | \$30

Rose

MAISON SALEYA Rose | Provence | \$35

HOGWASH Rose | California | \$25