Email cafe@tscpl.org for library meeting room catering estimates.
Catering Details

- No other vendors or private individuals are permitted to bring food or drink into library meeting rooms. All catering arrangements must be made through the Millennium Café.

- Hot food buffets are only available for groups of 20 people or more.

- Groups of less than 20 are welcome to come through the cafe line for lunch, but please call the café at 785-580-4441 and let them know in advance so they can be ready.

- A snack and beverage menu for smaller groups is available at tscpl.org/meeting-rooms/catering.

- Boxed lunches are ideal for any sized group. $12/person and it comes with a sandwich, (Italian, ham or turkey, pasta or potato salad, bag of chips, a cookie and condiments.

- For a quote, please email cafe@tscpl.org. Please provide group name, booking name, date, time, number of attendees and whatever items you’d like to be included in your quote. Every catering order includes a 10% service fee that covers all disposable products, heating and serving equipment, and service. Tips are welcome but not expected.

After reserving a library meeting room or event space contact the Millennium Café manager for catering needs at cafe@tscpl.org. Café management will be responsible for outlining all arrangements for catered food services, invoicing and collecting of catering fees. The library is not a party to any arrangement or agreement made between user and Millennium Café management. The library assumes no responsibility for catering services.

Buffet Style Breakfasts

**Quiche** (bacon & swiss, sausage & cheddar or mushroom & carmelized onion, and other flavors upon request)

**Homemade biscuits & sausage gravy**

**Breakfast burrito** (sausage, cheese & egg, bacon, chorizo & egg or cheese & egg)

**Fruit & granola with yogurt**

**Pound cake & fruit**

**Assorted Yoplait Yogurt**

**Assorted Greek Yogurt**

**Bacon**

**Sausage links**

**Hashbrown casserole**

**Creole-style pan potatoes**

**Waffles & syrup**

**Cinnamon Rolls** (can be sold individually or by the pan – each pan serves 12)

**Muffins** (blueberry, chocolate chip, banana nut, apple cinnamon, lemon poppy seed)

Standard size or Large size

**Beverages**

**Apple Juice**

**Orange Juice**

**Coffee** (cream, sugar & sweetener included)
Hors D’oeuvres

Spinach artichoke dip with tortilla chips – spinach & artichokes baked inside a creamy cheesy dip, topped w/buttery bread crumbs

Caramelized onion dip with potato chips – slow cooked, caramelized onions make this dip the sweetest French onion dip you’ve ever tasted

Meatballs in homemade sauce
(Swedish, BBQ, sweet/sour or teriyaki)

Chicken bacon gorgonzola bites

Pinwheels (various flavors) – turkey & pepperjack, ham & swiss etc.

Bruschetta – toasted crostinis topped with a goat cheese spread, tomatoes, garlic & basil

Focaccia bread – hand tossed fococcia topped with sea salt, caramelized onions or sun-dried tomatoes

Pulled Pork Sliders – our own slow smoked pork with sauce & a pickle

Cinnamon Duck with fig & grape relish spoons – duck breast marinated in cinnamon, seared to perfection & topped with our grape relish

Fig and Goat Cheese crostinis – a sweet fig puree topped with creamy goat cheese, caramelized onions & julienned prosciutto on a crostini

Tenderloin topped with a citrus aioli – seared rare, topped with a housemade lemon & orange aioli, presented on a crostini

Sausage stuffed mushrooms – large mushroom caps stuffed with sausage, herbs & a blend of cheeses

Jalapeño poppers – hand-wrapped with bacon stuffed jalapeños, spices & cream cheese

Shrimp cocktail – comes with cocktail sauce & lemons, served on ice

Scallops on a bed of bacon-sautéed leeks (served on a spoon, great for elegant parties) – Seared scallops placed on chiffonade leeks browned with bacon & topped with crispy bacon bits

Smoked salmon rolls – thin slices of salmon filled with cream cheese, capers & dill

Hummus with pita bread – can substitute vegetables for an upcharge
Entrees

Email cafe@tscpl.org for a quote!

#1 PORK
- Pork chops – smothered in our house-made demi-glace with sauteed mushrooms
- Pork tenderloin medallions
- Pulled pork (with different sides such as cheesy potatoes & baked beans)
- Pulled pork for sandwiches (no sides)
- Apple butter, rosemary pork tenderloin
- Kalua pig
- Pulled pork & smoked chicken – 8 pc cut or chopped for sandwiches with choice of 2 sides, (could include cheesy potatoes, baked beans, cole slaw, potato salad, Hawaiian macaroni salad, mac & cheese)

#2 CHICKEN
- Chicken breast – baked in a mushroom demi sauce with melted provolone
- Rosemary oregano chicken – grilled or baked
- Bacon wrapped chicken breast with gorgonzola cream sauce
- Chicken Savoyard – seared chicken breast with shredded ham and swiss cheese with a white wine cream sauce
- Baked, bone-in chicken

#3 BEEF
- Short ribs in a red wine, demi-glace reduction
- Garden rosemary-rubbed tenderloin
- Prime Rib
- Roast Beef, cooked medium rare & sliced thin
- Meatloaf

STEAKS (any cut):
- Sirloin
- KC strip
- Ribeye
  *Add grilled shrimp skewers - ask for market price

#4 SEAFOOD
- Pan seared Atlantic Salmon with lemon dill buerre blanc
- Fresh lump crab cakes with house made aioli

#5 VEGETARIAN
- Millet-stuffed zucchini boats
- Vegetarian lasagna (other vegetable pasta dishes available)
- Pasta primavera
- Wild rice & mushroom stuffed pepper
- Eggplant parmesan
Build-your-own Food Bars

Taco bar
(two hard shell, one soft shell)

- Ground beef
- Shredded cheese
- Salsa
- Raw onions
- Pickled jalapeños

- Sour cream
- Shredded lettuce
- Refried beans
- Mexican rice
- Tomatoes

(End included with all of the following):
+ Add salsa
+ Add queso
+ Add chips, salsa & queso
+ Add guacamole
+ Add pico de gallo
+ Add shredded or chopped chicken

Pasta Bar

- Penne pasta
- Alfredo sauce
- Marinara sauce
- Sliced chicken
- Meatballs
- Breadsticks
- Tossed salad

+ Add shrimp
+ Add sautéed veggies
+ Substitute lasagna

Party Platters

- **Meat & cheese tray** – sliced pepperoni, salami & ham
- **Deli tray** – small sandwiches with condiments
- **Fruit tray** – seasonal fruit
- **Cheese tray** – sharp cheddar, colby jack, pepper jack, blue cheese
- **Artisanal cheese board** (high end cheeses based on customer’s preference)
- **Marinated, grilled vegetable tray with herb dip**
- **Fresh vegetable tray with ranch dip**
- **Antipasto tray**
- **Smoked salmon platter, hot or cold-smoked**
  (comes with cream cheese, capers, red onion, cucumber, tomato, crostini)

+= upcharge
Smoked Meat Buffet (served with buns, sauce & pickle slices for sandwiches)

- **Pulled pork or Smoked chicken** – 8 pc cut or chopped for sandwiches with choice of 2 sides. Sides could include cheesy potatoes, baked beans, cole slaw, potato salad, Hawaiian macaroni salad, mac & cheese, green beans or corn. *Add corn bread with butter

**Boxed Lunches**

*Perfect for on the go lunch or luncheons where guests can grab and leave with lunch*

**Choice of Sandwich**

- comes with lettuce, tomato, pickle, mustard and mayonnaise
  - Ham and American cheese on wheat
  - Turkey and provolone on wheat
  - Italian-style: pepperoni, salami and provolone on a hoagie bun

**Choice of sides**

- Potato salad or pasta salad

**Comes with bag of chips and a chocolate chip cookie**

+ Sub chocolate brownie
+ Add bottled water

Ask about other types of boxed lunches, salads & wraps we have available.

These are just the popular choices.

**Soups**

(served by the gallon, one gallon feeds 10 guests)

- New England clam chowder
- French onion soup
- Potato soup
- Potato Leek Soup
- Cheesy broccoli soup
- Tomato bisque
- Corn chowder
- Chili
- White Chicken Chili

+ Add rolls & butter (we offer Hawaiian rolls)
+ Add focaccia bread or corn bread

**Side Salads**

(Ranch, 1000 Island, bleu cheese, balsamic vinaigrette, honey mustard)

- **Garden salad** – mixed greens, cherry tomatoes, balsamic vinaigrette & ranch dressing
- **Artisanal salad** – mixed greens, berries, nuts, goat cheese, tossed in a balsamic vinaigrette
- **Chicken salad sandwich** – on croissant or bread with lettuce & tomato
Side Dish Selections

Carrots or green beans
Green beans w/bacon
Green bean casserole
Buttered corn
Cheesy corn casserole
Asparagus
Grilled squash medley

Mashed potatoes & gravy
Cheesy potato casserole
Au gratin potatoes
Roasted new potatoes
Potato salad

Creamy mac & cheese
Hawaiian pasta salad
Traditional sage stuffing
Apple raisin stuffing
Wild rice pilaf
Creamy parmesan rissotto (other flavors available)

Add garden side salad
Add artisanal side salad
Add rolls & butter
Focaccia bread or corn bread

Holiday Menu (prices are per guest)

• **Apple Fireball ham** – sliced & glazed with our homemade apple butter & Fireball glaze
• **Citrus rosemary turkey** (whole turkey- pulled)
• **Sliced, roasted turkey breast**
• **Roasted beef tenderloin with demi glace**
• **Rosemary pork tenderloin with Espagnole sauce**
Desserts

Crème brûlée with fresh berries
Tiramisu
Glazed lemon pound cake with fresh whipped cream
Cupcakes – red velvet, vanilla, chocolate, peanut butter (other flavors available)
Fudge brownies
Chocolate covered strawberries
Cheesecake bars
Gluten-free chocolate cake
Angel food cake (add fresh berries for $1)
Apple or cherry crisp
Blueberry or peach crisp
Assorted mini desserts (pick three) 100 person minimum – brownies, cookies, peanut butter fudge or cheesecake bites

Cookies – chocolate chip, peanut butter, sugar, snickerdoodles, oatmeal raisin
Frosted & decorated sugar cookies
Apple, peach or cherry pie
Pumpkin pie
Pumpkin cheesecake
Cheesecake (16-slices, add homemade strawberry or mixed berry sauce for $10)

Beverages

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Bottled soda</th>
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</thead>
<tbody>
<tr>
<td>Iced tea</td>
<td>Bottled Water</td>
</tr>
<tr>
<td>Lemonade</td>
<td>Juice</td>
</tr>
<tr>
<td>Iced water</td>
<td></td>
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</tbody>
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Extra Services

Linen Rental: per table
Napkin linen rental
China 15% of total bill
Servers for plate served events
Water station: $5 for 50 people or less. Add $5 for every additional 50 people
Carafes with water or tea – sweetener and sugar will be on tables
Carafes of coffee on tables – sweetener, sugar and creamer will be on tables
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