CATERING MENU

Email cafe@tscpl.org for library meeting room catering estimates.
**Buffet Style Breakfasts**

Scrambled Eggs ................................................................................................................................. $2.75/person
Bacon.................................................................................................................................................. $4.25/person
Sausage links.......................................................................................................................................... $2.25/person
Hashbrown casserole.............................................................................................................................. $2.50/person
Biscuits & sausage gravy...................................................................................................................... $5/person
Breakfast burrito....................................................................................................................................... $5/person

*sausage, cheese & egg; or bacon, egg & cheese; or chorizo, egg & cheese; or cheese & egg*

Fruit & granola w/yogurt........................................................................................................................ $6/person
Lemon Pound cake & fresh berries w/ whipped cream ........................................................................... $5/person
Assorted Yoplait® Yogurt........................................................................................................................ $2/person
Assorted Greek Yogurt............................................................................................................................. $3/person
Waffles & syrup.......................................................................................................................................... $3.25/person

**Homemade Quiche** $5/person

Fresh eggs whipped together with cream and seasonings. Add your favorite meat or vegetable. Great for breakfast, brunch or really any meal or group, large or small.

**Some popular choices are:**

- Broccoli & Cheese
- Spinach, Feta & Tomato
- Mushroom & Swiss
- Sausage & Cheese
- Ham & Swiss (or cheddar)
- Bacon, Swiss & Onion

Possible ingredients. **Pick 2 ingredients for $25. Each additional ingredient +$5.**

Cheese: Swiss, cheddar, brie, feta
Meats: Sausage, ham, bacon, chicken, chorizo
Vegetables: Bell peppers, onions, tomatoes, spinach, mushrooms, broccoli

**Homemade Muffins** $20/dozen

* muffins are sold by the dozen, only

- Blueberry
- Chocolate chip
- Banana nut
- Lemon poppyseed
- Apple Cinnamon

Cinnamon Rolls Half pan serves 15, $35; Full pan serves 35, $75
<table>
<thead>
<tr>
<th>Hors D’oeuvres</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach artichoke dip with tortilla chips</td>
<td>$3/person</td>
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<tr>
<td>spinach &amp; artichokes baked inside a creamy cheesy dip GF &amp; V</td>
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<tr>
<td>Caramelized onion dip w/ potato chips</td>
<td>$2/person</td>
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<tr>
<td>slow cooked, caramelized onions mixed with sour cream and seasonings GF &amp; V</td>
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<tr>
<td>Pinwheels</td>
<td>$2/person</td>
</tr>
<tr>
<td>whipped, herb cream cheese with turkey or ham, rolled and sliced can be GF or V</td>
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<tr>
<td>Bruschetta</td>
<td>$2.75/person</td>
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<tr>
<td>toasted crostinis topped w/ a goat cheese spread tomatoes, garlic &amp; basil V</td>
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<tr>
<td>Focaccia bread</td>
<td>$1.50/person</td>
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<tr>
<td>hand tossed foccoccia topped w/ sea salt, caramelized onions or sun-dried tomatoes. A great add-on as breadsticks to any entree V</td>
<td></td>
</tr>
<tr>
<td>Tenderloin topped w/ a citrus aioli</td>
<td>$3.50/person</td>
</tr>
<tr>
<td>seared rare, topped w/ a housemade citrus aioli, presented on a crostini</td>
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<tr>
<td>Hummus w/ pita bread</td>
<td>$3.50/person</td>
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<tr>
<td>Meatballs in homemade sauce</td>
<td>$2.75/person</td>
</tr>
<tr>
<td>All-beef meatballs in your choice of sauce. Swedish, BBQ, Sweet &amp; Sour or Teriyaki GF</td>
<td></td>
</tr>
<tr>
<td>Chicken Bacon Gorgonzola bites</td>
<td>$3.25/person</td>
</tr>
<tr>
<td>marinated chicken tossed in our popular gorgonzola cream sauce, topped with crispy bacon</td>
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<tr>
<td>Sausage Stuffed Mushrooms</td>
<td>$2.50/person</td>
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<tr>
<td>large mushroom caps stuffed w/ sausage, herbs &amp; a blend of cheeses</td>
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<tr>
<td>Jalapeño poppers</td>
<td>$3.25/person</td>
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<tr>
<td>hand-wrapped w/ bacon stuffed jalapeños, spices &amp; cream cheese</td>
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</tr>
<tr>
<td>Pulled pork sliders</td>
<td>$3.25/person</td>
</tr>
<tr>
<td>our own slow smoked pork with sauce &amp; a pickle</td>
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</tr>
<tr>
<td>Teriyaki grilled chicken skewers GF</td>
<td>$2.50/person</td>
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</tbody>
</table>

GF = gluten-free
V = vegetarian
Entrees for Buffet

These are our most popular dishes served buffet style. These items work best for 20+ people. We set up chafer to keep the food hot/cold & keep the buffet full during service. There will be a 10% service charge added to all delivered items. This goes to plates, forks, napkins, creamers, sugars, hot buffet equipment, etc. It is NOT gratuity. Gratuity is always appreciated but not required.

Email cafe@tscpl.org for a quote!

Pork Entrees

Pork chops ................................................................. $4.25/person
smothered in our house-made demi-glace w/ sauteed mushrooms

Pork tenderloin medallions .............................................. $4.75/person

Apple butter, rosemary pork tenderloin ......................... $6.25/person

Kalua pig ........................................................................ $8.25/person

Vegetarian Entrees

Millet-stuffed zucchini boats ....................................... $7/person
sautéed vegetables, spinach, onions and millet, marinated together and stuffed into a hollowed out zucchini

Vegetarian Lasagna ....................................................... $85/pan
each pan serves 24. Lasagna made with zucchini, squash, mushrooms and other seasonal vegetables.

Pasta Primavera ........................................................... $9/person

Pasta Florentine ........................................................... $5/person

Wild rice & mushroom stuffed bell peppers .................. $8/person

Eggplant Parmesan ....................................................... $6.50/person

Spinach artichoke pasta ............................................... $6.50/person

Beef Entrees prices may fluctuate due to market prices

Short ribs in a red wine, demi-glace reduction .................... $11/person

Roast Beef, cooked medium rare & sliced thin ............... $6/person

Prime Rib .................................................................... $16/person

Roasted Brisket ............................................................ $6/person

Meatloaf ..................................................................... $5/person

Garden rosemary-rubbed beef tenderloin ....................... $18.50/person

Seafood Entrees ask for market prices

Pan seared Atlantic Salmon w/ lemon dill buerre blanc

Shrimp Skewers - cajun, teriyaki or bbq

Fresh lump crab cakes with house made aioli
Chicken Entrees

Chicken Mushroom Demi & Provolone ....................................................... $6.75/person
baked in a mushroom demi sauce with melted provolone

Chicken Savoyard ....................................................................................... $6.75/person
seared chicken breast with shredded ham and swiss cheese with a white wine cream sauce

Baked, bone-in chicken ............................................................................... $6.50/person

Rosemary oregano chicken ......................................................................... $6/person

Chicken Bacon Gorgonzola ......................................................................... $7/person
Our most popular chicken dish. Cajun-marinated chicken smothered in gorgonzola cream sauce and topped with crispy bacon crumbles.

Cajun Blackened Chicken Pasta ................................................................. $7/person
penne pasta tossed in our creamy alfredo with cajun flavored chicken

Bruschetta Chicken ....................................................................................... $8/person
Italian grilled chicken breast topped with tomatoes, onions, garlic, basil, and melted mozzarella cheese

Chicken Parmesan ....................................................................................... $6.75/person
Breaded chicken, homemade marinara sauce. Can purchase pasta $1/person

Chicken Cordon Bleu w/ dijon sauce .......................................................... $6.75/person

Boxed Lunches $12/person

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

Choice of Sandwich or wrap comes with lettuce, tomato, pickle, mustard and mayonnaise
   Ham and American cheese
   Turkey and provolone cheese
   Italian-style: pepperoni, salami and provolone cheese

Choice of sides
   Potato salad or pasta salad

Comes with bag of chips and a chocolate chip cookie

Sub chocolate brownie .................................................................................. $1/person

Add bottled water ........................................................................................ $1/person

Ask about other types of boxed lunches (salads and wraps) we have available. These are just the popular choices.
Build-your-own Food Bars
These buffets are great for groups with dietary restrictions.

Taco bar $11/person
includes two hard shells and 1 soft shell per person

- Ground beef taco meat
- Refried beans
- Mexican rice
- Shredded cheese
- Salsa (for tacos)
- diced onions
- Sour cream
- Shredded lettuce
- Tomatoes

- Add chips & salsa.............................. $2.50/person
- Add queso...........................................$3/person
- Add chips, salsa & queso ................. $3.50/person
- Add chips & guacamole.................. $3/person
- Add chips & pico de gallo ............... $1.25/person
- Add shredded or chopped chicken. $2/person

Pasta Bar $12/person

- Penne pasta
- Alfredo sauce
- Marinara sauce
- Sliced chicken
- Meatballs
- Breadsticks
- Green Beans

- Add shrimp............................................market price
- Add sauteed veggies ...................... $2.50/person
- Substitute lasagna
- Add garden salad ......................... $2.50/person

Smoked Meat Buffets
served with buns, barbecue sauce & pickle slices for sandwiches

- Smoked Pulled Pork ................... $8.50/person
- Smoked Chicken quarters....... $5.50/person
- Smoked Pulled Chicken .......... $6/person
- Roasted Pulled Pork .............. $8/person
- Smoked Brisket ......................... $10/person
- Smoked Turkey.......................... $8/person

- Add buns.................................................$0.75/person
- Add corn bread w/ butter .......... $1.50/person
- Each additional side............ +$2.50/person

Smoked Pulled Pork buffet with 2 sides $13/person

Suggested Sides:
- Cheesy potatoes
- Baked beans
- Cole slaw
- Potato salad

- Hawaiian macaroni salad
- Green beans
- Corn
- Garden salad w/ 2 dressings
Fresh Salads  $10/person
Salads are great as side options or entrees. We can serve these as boxed lunches, as well. (served with choice of dressing: ranch, balsamic vinaigrette, Dorothy Lynch, bleu cheese, thousand island)

- Garden salad
  mixed greens, cherry tomatoes and cucumbers
- Cobb salad
  mixed greens, cherry tomatoes, cucumbers, cheese, eggs, chicken, bacon, bleu cheese crumbles
- Chef salad
  mixed greens, cherry tomatoes, cucumbers, cheese, eggs, turkey, ham, bacon
- Southwest Chicken Salad
  mixed greens, SW-style chicken, black bean & corn salsa, cherry tomatoes and cucumbers. Can be served with red pepper ranch. This salad can also be served without chicken for vegetarians.
- Artisanal salad
  mixed greens, berries, almonds, feta cheese, tossed in a balsamic vinaigrette

Homemade Soups  $40/gallon
Soups are served by the gallon. One gallon feeds 10 guests. Served with saltine crackers

- New England clam chowder
- Potato soup
- Potato Leek Soup
- Cheesy broccoli soup
- Tomato bisque
- Corn chowder
- Chili-served with shredded cheese and diced onions...........$45/gallon
- White Chicken Chili .........................................................$45/gallon
- French onion soup.............................................................$50/gallon

Party Platters  great for groups of any size
Meat & cheese tray–sliced pepperoni, salami, ham, cheese, crackers .......... $3.75/person
Deli tray – small deli sandwiches w/ condiments........................................ $4.50/person
Fresh fruit tray – in-season fruit, chopped fresh ........................................... $3.50/person
Cheese tray – sharp cheddar, colby jack, pepper jack and crackers ...............$3/person
Artisanal cheese board (high end cheeses based on customer’s preference).market price
Marinated, grilled vegetable tray w/ herb dip............................................... $3.50/person
Fresh vegetable tray w/ ranch dip............................................................... $3/person
Smoked Salmon Platter, hot or cold-smoked...............................................market price
(comes w/ cream cheese, capers, red onion, cucumber, tomato, crostini)
Side Dish Selections

- Carrots ........................................... $2.50/person
- Green beans ................................. $2.50/person
- Green beans w/bacon ..................... $3/person
- Green bean casserole .................... $3.50/person
- Buttered corn ............................... $2.50/person
- Cheesy corn casserole ................. $3.50/person
- Asparagus ..................................... $3.50/person
- Grilled squash medley .................... $3/person
- Mashed potatoes & gravy .............. $3/person
- Cheesy potato casserole ............... $3.50/person
- Au gratin potatoes ....................... $3.50/person
- Roasted new potatoes ................... $2.50/person
- Potato salad .................................. $2.50/person
- Creamy mac & cheese ................. $3.25/person
- Hawaiian pasta salad ................. $2.50/person
- Traditional sage stuffing ............. $2/person
- Apple raisin stuffing .................... $3/person
- Wild rice pilaf ............................. $2.50/person
- Creamy Parmesan Risotto ............ $4/person
- Add garden side salad ................. $2.50/person
- Add artisanal side salad ............... $3.50/person
- Add rolls & butter ....................... $1.50/person
- Focaccia bread or corn bread ........ $1.50/person

Extra Services

Water stations are only provided with buffets or snacks.
Unfortunately, we don’t provide only water.

Water station: 5 for 50 people or less. Add $5 for every additional 50 people

China ................................................................................................................................. 15% of total bill
Servers for plate served events .......................................................... $15/hour per server
Carafes with water or tea: ................................................................. $5/carafe
  - sweetener and sugar will be on tables
Carafes of coffee on tables: ................................................................. $5/carafe
  - sweetener, sugar and creamer will be on tables
<table>
<thead>
<tr>
<th>Specialty Desserts</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creme Brulee w/ fresh berries</td>
<td>$5/person</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$5/person</td>
</tr>
<tr>
<td>Glazed lemon pound cake w/ fresh whipped cream</td>
<td>$3.50/person</td>
</tr>
<tr>
<td>Fudge brownies</td>
<td>$3/person</td>
</tr>
<tr>
<td>Cheesecake bars</td>
<td>$3.50/person</td>
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<tr>
<td>Gluten-free chocolate cake</td>
<td>$3/person</td>
</tr>
<tr>
<td>Angel food cake w/ berries &amp; whipped cream</td>
<td>$5/person</td>
</tr>
<tr>
<td>Cheesecake</td>
<td>$4.50/person</td>
</tr>
<tr>
<td>Apple Crisp</td>
<td>$2/person</td>
</tr>
<tr>
<td>Cherry Crisp</td>
<td>$3/person</td>
</tr>
<tr>
<td>Blueberry or peach crisp</td>
<td>$3.50/person</td>
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<tr>
<td>Assorted mini desserts (pick three)</td>
<td>$5/person</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Hot Buffets for 10-20 people</th>
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<tbody>
<tr>
<td>Meatball Marinara Bake</td>
<td>$8/person</td>
</tr>
<tr>
<td>all-beef meatballs, penne pasta, house-made marinara and shredded cheese, casserole-style</td>
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</tr>
<tr>
<td>Chicken Alfredo Bake</td>
<td>$8/person</td>
</tr>
<tr>
<td>Italian-style chicken, penne pasta, house-made alfredo, casserole-style</td>
<td></td>
</tr>
<tr>
<td>Chicken Fried Steak w/ gravy</td>
<td>$8/person</td>
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<tr>
<td>breaded and fried chicken breast served with your choice of cream or brown gravy</td>
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<tr>
<td>Chop Steak</td>
<td>$8/person</td>
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<tr>
<td>ground hamburger patty wrapped with bacon and served with brown gravy</td>
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<tr>
<td>Quiche</td>
<td></td>
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<tr>
<td>see quiche section for pricing and flavor variations</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Homemade Cookies from the Millennium Cafe</th>
<th>$18/dozen</th>
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</thead>
<tbody>
<tr>
<td>Chocolate chip</td>
<td></td>
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<tr>
<td>Peanut butter</td>
<td></td>
</tr>
<tr>
<td>Sugar cookies</td>
<td></td>
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<tr>
<td>Snickerdoodles</td>
<td></td>
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<tr>
<td>Oatmeal raisin</td>
<td></td>
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<tr>
<td>Monster</td>
<td></td>
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<tr>
<td>Frosted &amp; decorated sugar cookies $20/dozen</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Homemade Pies from the Millennium Cafe</th>
<th>$18 each</th>
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</thead>
<tbody>
<tr>
<td>Apple</td>
<td></td>
</tr>
<tr>
<td>Peach</td>
<td></td>
</tr>
<tr>
<td>Peach Sour Cream</td>
<td></td>
</tr>
<tr>
<td>Cherry</td>
<td></td>
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<tr>
<td>Pumpkin</td>
<td></td>
</tr>
<tr>
<td>Pecan</td>
<td></td>
</tr>
<tr>
<td>Blueberry</td>
<td></td>
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<tr>
<td>Pumpkin cheesecake</td>
<td></td>
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</tbody>
</table>

Cookies are made fresh for each event, and we only serve them by the dozen.

Cookies are made fresh for each event. These can be cut into 6-8 pieces each. Cafe staff can serve whole, pre-cut or on small plates for buffet. Please let us know in advance how you’d like to serve.

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Library meeting room catering ordering is available.
For catering estimates, email cafe@tscpl.org or call 785-640-0909.

1515 SW 10th Ave | Topeka, KS 66604 | 785-580-4441 | tscpl.org/cafe