



MILLENNIUM CAFÉ

# CATERING MENU



Email [cafe@tscpl.org](mailto:cafe@tscpl.org) for library meeting room catering estimates.

1515 SW 10th Ave | Topeka, KS 66604 | call 785-640-0909 | [tscpl.org/cafe](https://tscpl.org/cafe)

## Buffet Style Breakfasts

Scrambled Eggs.....	<b>\$2.75/person</b>
Bacon.....	<b>\$4.25/person</b>
Sausage links.....	<b>\$2.25/person</b>
Hashbrown casserole.....	<b>\$2.50/person</b>
Biscuits & sausage gravy.....	<b>\$5/person</b>
Breakfast burrito..... sausage, cheese & egg; or bacon, egg & cheese; or chorizo, egg & cheese; or cheese & egg	<b>\$5/person</b>
Fruit & granola w/yogurt.....	<b>\$6/person</b>
Lemon Pound cake & fresh berries w/ whipped cream.....	<b>\$5/person</b>
Assorted Yoplait® Yogurt.....	<b>\$2/person</b>
Assorted Greek Yogurt.....	<b>\$3/person</b>
Waffles & syrup.....	<b>\$3.25/person</b>

## 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**

# Hors D'oeuvres

GF = gluten-free  
V = vegetarian

Spinach artichoke dip with tortilla chips ..... **\$3/person**  
spinach & artichokes baked inside a creamy cheesy dip **GF & V**

Caramelized onion dip w/ potato chips ..... **\$2/person**  
slow cooked, caramelized onions mixed with sour cream and seasonings **GF & V**

Pinwheels ..... **\$2/person**  
whipped, herb cream cheese with turkey or ham, rolled and sliced **can be GF or V**

Bruschetta ..... **\$2.75/person**  
toasted crostinis topped w/ a goat cheese spread tomatoes, garlic & basil **V**

Focaccia bread ..... **\$1.50/person**  
hand tossed focaccia topped w/ sea salt, caramelized onions or sun-dried tomatoes.  
A great add-on as breadsticks to any entree **V**

Tenderloin topped w/ a citrus aioli ..... **\$3.50/person**  
seared rare, topped w/ a housemade citrus aioli, presented on a crostini

Hummus w/ pita bread **v** ..... **\$3.50/person**

Meatballs in homemade sauce ..... **\$2.75/person**  
All-beef meatballs in your choice of sauce. Swedish, BBQ, Sweet & Sour or Teriyaki **GF**

Chicken Bacon Gorgonzola bites ..... **\$3.25/person**  
marinated chicken tossed in our popular gorgonzola cream sauce, topped with crispy bacon

Sausage Stuffed Mushrooms ..... **\$2.50/person**  
large mushroom caps stuffed w/ sausage, herbs & a blend of cheeses

Jalapeño poppers ..... **\$3.25/person**  
hand-wrapped w/ bacon stuffed jalapeños, spices & cream cheese

Pulled pork sliders ..... **\$3.25/person**  
our own slow smoked pork with sauce & a pickle

Teriyaki grilled chicken skewers **GF** ..... **\$2.50/person**

# Entrees for Buffet

These are our most popular dishes served buffet style. These items work best for 20+ people. We set up chafers 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](mailto:cafe@tscpl.org) for a quote!

## Pork Entrees

Pork chops .....	<b>\$4.25/person</b>
smothered in our house-made demi-glace w/ sauteed mushrooms	
Pork tenderloin medallions .....	<b>\$4.75/person</b>
Apple butter, rosemary pork tenderloin .....	<b>\$6.25/person</b>
Kalua pig.....	<b>\$8.25/person</b>

## Vegetarian Entrees

Millet-stuffed zucchini boats .....	<b>\$7/person</b>
sautéed vegetables, spinach, onions and millet, marinated together and stuffed into a hollowed out zucchini	
Vegetarian Lasagna .....	<b>\$85/pan</b>
each pan serves 24. Lasagna made with zucchini, squash, mushrooms and other seasonal vegetables.	
Pasta Primavera.....	<b>\$9/person</b>
Pasta Florentine .....	<b>\$5/person</b>
Wild rice & mushroom stuffed bell peppers.....	<b>\$8/person</b>
Eggplant Parmesan.....	<b>\$6.50/person</b>
Spinach artichoke pasta.....	<b>\$6.50/person</b>

## Beef Entrees *prices may fluctuate due to market prices*

Short ribs in a red wine, demi-glace reduction .....	<b>\$11/person</b>
Roast Beef, cooked medium rare & sliced thin .....	<b>\$6/person</b>
Prime Rib .....	<b>\$16/person</b>
Roasted Brisket .....	<b>\$6/person</b>
Meatloaf .....	<b>\$5/person</b>
Garden rosemary-rubbed beef tenderloin .....	<b>\$18.50/person</b>

## Seafood Entrees *ask for market prices*

- Pan seared Atlantic Salmon w/ lemon dill bierre blanc
- Shrimp Skewers - cajun, teriyaki or bbq
- Fresh lump crab cakes with house made aioli

## Chicken Entrees

Chicken Mushroom Demi & Provolone .....	<b>\$6.75/person</b>
baked in a mushroom demi sauce with melted provolone	
Chicken Savoyard .....	<b>\$6.75/person</b>
seared chicken breast with shredded ham and swiss cheese with a white wine cream sauce	
Baked, bone-in chicken.....	<b>\$6.50/person</b>
Rosemary oregano chicken .....	<b>\$6/person</b>
Chicken Bacon Gorgonzola .....	<b>\$7/person</b>
Our most popular chicken dish. Cajun-marinated chicken smothered in gorgonzola cream sauce and topped with crispy bacon crumbles.	
Cajun Blackened Chicken Pasta .....	<b>\$7/person</b>
penne pasta tossed in our creamy alfredo with cajun flavored chicken	
Bruschetta Chicken.....	<b>\$8/person</b>
Italian grilled chicken breast topped with tomatoes, onions, garlic, basil, and melted mozzarella cheese	
Chicken Parmesan.....	<b>\$6.75/person</b>
Breaded chicken, homemade marinara sauce. Can purchase pasta <b>\$1/person</b>	
Chicken Cordon Bleu w/ dijon sauce .....	<b>\$6.75/person</b>

## 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



## Homemade Cookies from the Millennium Cafe **\$18/dozen**

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

- Chocolate chip
- Peanut butter
- Sugar cookies
- Snickerdoodles
- Oatmeal raisin
- Monster
- Frosted & decorated sugar cookies **\$20/dozen**

## Homemade Pies from the Millennium Cafe **\$18 each**

Pies 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.

- Apple
- Peach
- Peach Sour Cream
- Cherry
- Pumpkin
- Pecan
- Blueberry
- Pumpkin cheesecake

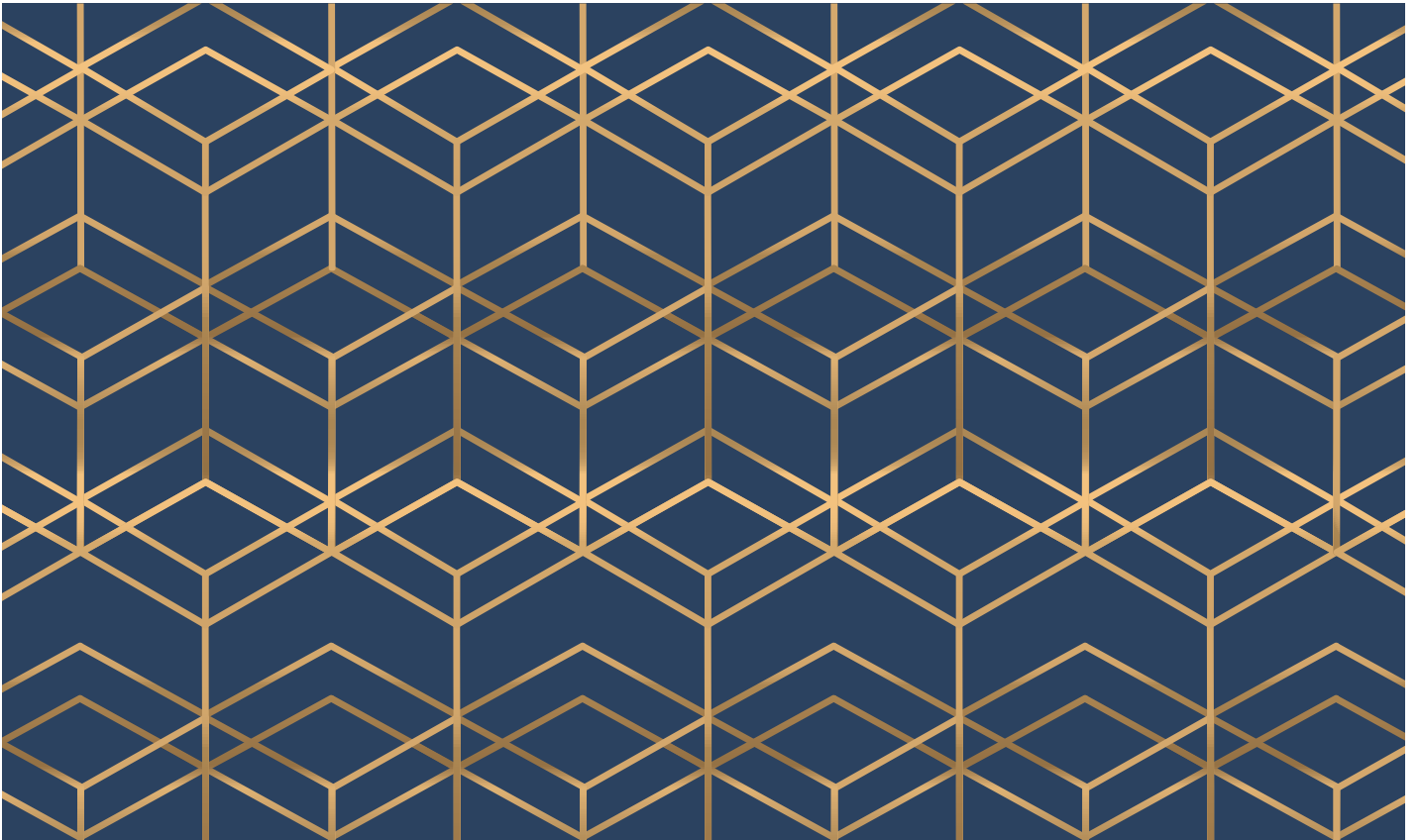
## Specialty Desserts

- Creme Brulee w/ fresh berries .....**\$5/person**
- Tiramisu .....**\$5/person**
- Glazed lemon pound cake w/ fresh whipped cream.....**\$3.50/person**
- Fudge brownies.....**\$3/person**
- Cheesecake bars.....**\$3.50/person**
- Gluten-free chocolate cake .....**\$3/person**
- Angel food cake.....**\$3/person** w/berries & whipped cream.....**\$5/person**
- Cheesecake .....**\$4.50/person**
- Apple Crisp .....**\$2/person**
- Cherry Crisp.....**\$3/person**
- Blueberry or peach crisp.....**\$3.50/person**
- Assorted mini desserts (pick three)  
**100 person minimum**  
brownies, cookies, peanut butter fudge or  
cheesecake bites .....**\$5/person**

## Hot Buffets for 10-20 people

Most buffets are difficult to do serving less than 20 people. Here are some options for groups of 10 and up.

- Meatball Marinara Bake .....**\$8/person**  
*all-beef meatballs, penne pasta, house-made marinara and shredded cheese, casserole-style*
- Chicken Alfredo Bake.....**\$8/person**  
*Italian-style chicken, penne pasta, house-made alfredo, casserole-style*
- Chicken Fried Steak w/ gravy.....**\$8/person**  
*breaded and fried chicken breast served with your choice of cream or brown gravy*
- Chop Steak .....**\$8/person**  
*ground hamburger patty wrapped with bacon and served with brown gravy*
- Quiche ..... **see quiche section for pricing and flavor variations**



Library meeting room catering ordering is available.  
For catering estimates, email [cafe@tscpl.org](mailto:cafe@tscpl.org) or call **785-640-0909**.

1515 SW 10th Ave | Topeka, KS 66604 | 785-580-4441 | [tscpl.org/cafe](https://tscpl.org/cafe)

