Millennium CAFÉ
Now offering all you need for your meetings and events.

(785)580-4441 - cafe@tscpl.org
1515 SW 10th Ave - Topeka, KS 66604
www.TSCPL.org/Cafe
buffet style breakfasts

Quiche (bacon & swiss; sausage & cheddar; or mushroom & carmelized onion) ........................................................................ $4.50
Biscuits (homemade) & sausage gravy .......................................................................................... $4.00
Breakfast burrito (sausage, cheese & egg or bacon, cheese & egg) ............................................ $4.50
Mixed vegetable terrine -- layers of eggplant, zucchini &
belle peppers with goat cheese & herbs ....................................................................................... $4.75
Fruit & granola w/yogurt .............................................................................................................. $5.50
Pound cake & fruit ........................................................................................................................ $3.00
Assorted Yoplait Yogurt ............................................................................................................... $1.50
Assorted Greek Yogurt ................................................................................................................ $2.50
Scrambled Eggs ............................................................................................................................. $2.25
Bacon (3 slices per guest) ............................................................................................................. $3.25 (if sausage is also ordered, $2.75 per guest)
Sausage links (2 links per guest) ................................................................................................. $2.25 (if bacon is also ordered, $1.75 per guest)
Hashbrown casserole ..................................................................................................................... $2.00
Creole-style pan potatoes ........................................................................................................... $2.50
Fried potato bites .......................................................................................................................... $2.00
Waffles & syrup .............................................................................................................................. $2.75
Cinnamon Rolls (minimum 1 pan, serves 18) .................................................................................... $30 per pan

Muffins -- blueberry, chocolate chip, banana nut, other flavors available upon request.
(Served w/whipped cinnamon butter & whipped butter)
*Standard size ............................................................................................................................... $15 per dozen
*Large size .................................................................................................................................... $20 per half dozen

beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>per serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Juice</td>
<td>$2.00</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>$2.00</td>
</tr>
<tr>
<td>Coffee (cream, sugar &amp; sweetener included)</td>
<td>$1.00</td>
</tr>
</tbody>
</table>

stations

Omelette station -- Choice of ham, sausage or bacon, with cheddar cheese, bell peppers, onions, mushrooms, tomatoes & spinach.
(minimum 20 guests, includes server/cook & 1 hour service time) ........................................... $25 per hour for the station
$8.00 per guest
<table>
<thead>
<tr>
<th>hors d’oeuvres</th>
<th>per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach artichoke dip with tortilla chips -- spinach &amp; artichokes baked inside a creamy cheesy dip, topped w/buttery bread crumbs</td>
<td>$2.50</td>
</tr>
<tr>
<td>Caramelized onion dip w/ potato chips -- slow cooked, caramelized onions make this dip the sweetest French onion dip you’ve ever tasted</td>
<td>$2.00</td>
</tr>
<tr>
<td>Meatballs in homemade sauce (Swedish, BBQ, sweet/sour or teriyaki)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Chicken Bacon Gorgonzola bites</td>
<td>$2.75</td>
</tr>
<tr>
<td>Pinwheels (various flavors) -- turkey &amp; pepperjack, ham &amp; swiss etc.</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bruschetta -- toasted crostinis topped w/ a goat cheese spread tomatoes, garlic &amp; basil</td>
<td>$2.25</td>
</tr>
<tr>
<td>Focaccia bread -- hand tossed foccacia topped w/ sea salt, caramelized onions or sun-dried tomatoes</td>
<td>$1.00</td>
</tr>
<tr>
<td>Pulled pork sliders -- our own slow smoked pork with sauce &amp; a pickle</td>
<td>$2.75</td>
</tr>
<tr>
<td>Cinnamon Duck w/ fig &amp; grape relish spoons -- duck breast marinated in cinnamon, seared to perfection &amp; topped w/ our grape relish</td>
<td>$2.50</td>
</tr>
<tr>
<td>Fig and Goat Cheese crostinis -- a sweet fig puree topped w/ creamy goat cheese &amp; caramelized onions &amp; julienned prosciutto on a crostini</td>
<td>$2.25</td>
</tr>
<tr>
<td>Tenderloin topped w/ a citrus aioli -- seared rare, topped w/ a housemade lemon &amp; orange aioli, presented on a crostini</td>
<td>*based on market price</td>
</tr>
<tr>
<td>Sausage Stuffed Mushrooms -- large mushroom caps stuffed w/ sausage, herbs &amp; a blend of cheeses</td>
<td>$2.00</td>
</tr>
<tr>
<td>Jalapeño poppers -- hand-wrapped w/ bacon stuffed jalapeños, spices &amp; cream cheese</td>
<td>$2.50</td>
</tr>
<tr>
<td>Shrimp cocktail -- comes w/ cocktail sauce, lemons, shrimp, served on ice</td>
<td>$30.00 per pound</td>
</tr>
<tr>
<td>(price subject to change based on market price)</td>
<td></td>
</tr>
<tr>
<td>Scallops on a bed of bacon-sautéed leeks (served on a spoon, great for elegant parties) -- Seared scallops placed on chiffonade leeks browned w/ bacon &amp; topped w/ crispy bacon bits</td>
<td>$3.00</td>
</tr>
<tr>
<td>Smoked salmon rolls -- thin slices of salmon filled w/ cream cheese, capers &amp; dill</td>
<td>$2.50</td>
</tr>
<tr>
<td>Hummus w/ pita bread</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mac and Cheese bites</td>
<td>$5.00</td>
</tr>
<tr>
<td>Southwest Chicken Egg Rolls</td>
<td>$4.00</td>
</tr>
</tbody>
</table>
Entrees

These are our basic, most popular dishes served buffet style with basic foam disposable flatware, plates & ice water. For clear disposable or china we charge an extra fee. We set up chafers to keep the food hot/cold & keep the buffet full during service. We pack up the leftovers for you to take home, or we can donate to the Topeka Rescue Mission. There will be a $15 service charge for drop-off caterings and a $35 service charge if service is required. Due to COVID-19 guidelines there may be extra precautionary measures that will need to be met and can be discussed prior to the event.

#1 PORK

(prices are per guest)

- Pork chops -- smothered in our house-made demi-glace w/ sauteed mushrooms ................................................................. $3.75
- Pork tenderloin medallions ................................................................. $4.50
- Pulled pork (w/different sides such as cheesy potatoes & baked beans), roasted/smoked: $8.50/ $10.00
- Pulled pork for sandwiches (no sides), roasted/smoked: $6.75/ $7.75
- Apple butter, rosemary pork tenderloin ............................................. $5.75
- Kalua pig ......................................................................................... $7.75
- Pulled Pork & Smoked Chicken -- (8 pc cut, or chopped for sandwiches) w/ choice of 2 sides, (could include cheesy potatoes, baked beans, cole slaw, potato salad, Hawaiian macaroni salad, mac & cheese) ......................................................... $15.00

#2 CHICKEN

(prices are per guest)

- Chicken breast -- baked in a mushroom demi sauce with melted provolone ................................................................. $5.00
- Rosemary oregano chicken -- grilled or baked ......................................................... $4.25
- Bacon wrapped chicken breast with gorgonzola cream sauce ................................................................. $5.00
- Chicken Picatta .................................................................................. $4.50
- Chicken Savoyard -- seared chicken breast with shredded ham and swiss cheese with a white wine cream sauce ................................................................. $5.00
- Baked, bone-in chicken ......................................................................... $3.75
#3 BEEF

(prices are per guest)

- Beef tips & mushrooms ................................................................. $5.75
- Short ribs in a red wine, demi-glace reduction .................................. $10.00
- Garden rosemary-rubbed tenderloin .............................................. $13.50
- Prime Rib ....................................................................................... $16.00
- Roast Beef, cooked medium rare & sliced thin ............................... $5.50
- Meatloaf ......................................................................................... $4.00

STEAKS (any cut):

- Sirloin ......................................................................................... 6 oz. $8.00
- KC strip ....................................................................................... 8 oz. $10.50
- Ribeye ......................................................................................... 10 oz. $12.00

*Add grilled shrimp skewers for $3.00 per guest.

#4 SEAFOOD

(prices are per guest)

- Pan seared Atlantic Salmon w/ lemon dill buerre blanc ....................... $8.00
- Fresh lump crab cakes with house made aioli ......................................... $9.00

#5 VEGETARIAN

(prices available upon request)

- 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

per guest ........................................... $7.50

(pasta bar)

- Penne pasta
- Alfredo sauce
- Marinara sauce
- Sliced chicken
- Meatballs (substitute hand-made meatballs for $0.50 extra)
- Breadsticks
- Tossed salad

per guest ........................................... $10.00

* Add shrimp for $2.00 per person
* Add sauteed veggies for $1.50 per person
* Substitute lasagna for $1.00 per person

Party Platters

Meat & cheese tray -- sliced pepperoni, salami & ham ..................................................... $3.25
Deli tray -- small sandwiches w/ condiments ................................................................. $4.00
Fruit tray -- cantaloupe, honeydew, pineapple & strawberries ................................ $2.00
Cheese tray -- sharp cheddar, colby jack, pepper jack, blue cheese ......................... $2.25
Artisanal cheese board (high end cheeses based on customer's preference) ........... prices vary
Marinated, grilled vegetable tray w/ herb dip ................................................................. $3.00
Fresh vegetable tray w/ ranch dip .................................................................................. $2.00
Antipasto tray ................................................................................................................... $5.00
Smoked Salmon Platter, hot or cold-smoked (comes w/ cream cheese, capers, red onion, cucumber, tomtato, crostini) ......................... $8.00
Smoked Meat Buffet (served with buns, sauce & pickle slices for sandwiches)

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

(for one meat) $10.00
(for two meats) $15.00

*Add corn bread w/ butter for $1.00 per person

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, onion, mustard and mayonnaise
- Ham and American cheese
- Turkey and provolone
- Italian-style: pepperoni, salami and provolone

Choice of sides
- Potato Salad or pasta salad

Comes with bag of chips and a chocolate chip cookie

Ask about other types of boxed lunches we have available. These are just the popular choices.

soup

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

<table>
<thead>
<tr>
<th>Soup</th>
<th>per gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>New England clam chowder</td>
<td>$40.00</td>
</tr>
<tr>
<td>French onion soup</td>
<td>$45.00</td>
</tr>
<tr>
<td>Potato soup</td>
<td>$40.00</td>
</tr>
<tr>
<td>Cheesy broccoli soup</td>
<td>$40.00</td>
</tr>
<tr>
<td>Tomato bisque</td>
<td>$40.00</td>
</tr>
<tr>
<td>Corn chowder</td>
<td>$40.00</td>
</tr>
<tr>
<td>Chili</td>
<td>$45.00</td>
</tr>
<tr>
<td>White Chicken Chili</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

*Add rolls & butter for $1.00 (we offer Hawaiian rolls)
*Add focaccia bread or corn bread for $1.00 per guest

side salads

(per served w/house-made vinaigrette)

<table>
<thead>
<tr>
<th>Salad</th>
<th>per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden salad -- mixed greens, cherry tomatoes, balsamic vinaigrette &amp; ranch dressing</td>
<td>$2.00</td>
</tr>
<tr>
<td>Artisanal salad -- mixed greens, berries, nuts, goat cheese, tossed in a balsamic vinaigrette</td>
<td>$3.00</td>
</tr>
<tr>
<td>Chicken salad sandwich -- on croissant or bread w/ lettuce &amp; tomato</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

Millennium Cafe Catering Menu - 2021.indd   7
11/18/2021   3:24:56 PM
# side dish selections

<table>
<thead>
<tr>
<th>Side Dish</th>
<th>Per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrots or green beans</td>
<td>$2.00</td>
</tr>
<tr>
<td>Green beans w/bacon</td>
<td>$2.50</td>
</tr>
<tr>
<td>Green bean casserole</td>
<td>$3.00</td>
</tr>
<tr>
<td>Buttered corn</td>
<td>$2.00</td>
</tr>
<tr>
<td>Cheesy corn casserole</td>
<td>$3.00</td>
</tr>
<tr>
<td>Asparagus</td>
<td>$3.00</td>
</tr>
<tr>
<td>Grilled squash medley</td>
<td>$2.50</td>
</tr>
<tr>
<td>Mashed potatoes &amp; gravy</td>
<td>$2.50</td>
</tr>
<tr>
<td>Cheesy potato casserole</td>
<td>$2.25</td>
</tr>
<tr>
<td>Au gratin potatoes</td>
<td>$3.00</td>
</tr>
<tr>
<td>Roasted new potatoes</td>
<td>$2.00</td>
</tr>
<tr>
<td>Potato salad</td>
<td>$2.00</td>
</tr>
<tr>
<td>Creamy mac &amp; cheese</td>
<td>$3.50</td>
</tr>
<tr>
<td>Hawaiian pasta salad</td>
<td>$2.00</td>
</tr>
<tr>
<td>Traditional sage stuffing</td>
<td>$2.00</td>
</tr>
<tr>
<td>Apple raisin stuffing</td>
<td>$2.50</td>
</tr>
<tr>
<td>Wild rice pilaf</td>
<td>$2.00</td>
</tr>
<tr>
<td>Creamy Parmesan Rissotto</td>
<td>$3.50</td>
</tr>
</tbody>
</table>

Add garden side salad: $2.00
Add artisanal side salad: $3.00
Add rolls & butter: $1.00
Add focaccia bread or corn bread: $1.00
desserts

Creme Brulee w/ fresh berries ................................................................. $4.50
Tiramisu ................................................................................................ $3.50
Glazed lemon pound cake w/ fresh whipped cream ...................... $3.00
Cupcakes -- red velvet, vanilla, chocolate, peanut butter (other flavors available) ................................................................. $2.50
Fudge brownies .................................................................................. $2.00
Chocolate covered strawberries ......................................................... $3.75
Cheesecake bars ................................................................................ $2.50
Gluten-free chocolate cake ................................................................. $2.00
Angel food cake (add fresh berries for $1.00) .................................. $2.50
Apple or cherry crisp ........................................................................ $1.50
Blueberry or peach crisp ................................................................ $1.75
Assorted mini desserts (pick three) 100 person minimum -- brownies, cookies, peanut butter fudge or cheesecake bites ................................................................. $3.00

Cookies -- chocolate chip, peanut butter, sugar cookies, snickerdoodles, oatmeal raisin ................................................................. $12 per dozen
Frosted & decorated sugar cookies ..................................................... $25 per dozen
Apple, peach or cherry pie ................................................................. $12 per pie
Pumpkin pie ........................................................................................ $12 per pie
Pumpkin cheesecake ......................................................................... $25 per cheesecake
Cheesecake (16-slices, add homemade strawberry or mixed berry sauce for $10) ................................................................. $50 per cheesecake

beverages

Coffee .................................................................................................... $1.00
Iced tea ............................................................................................... $1.00
Lemonade ........................................................................................... $1.00
Iced water ..........................................................................................(provided at no additional charge upon request)

holiday menu

(Prices are per guest)

- Apple Fireball ham -- sliced & glazed w/ our homemade apple butter & Fireball glaze ................................................................. $4.75
- Citrus rosemary turkey (whole turkey- pulled) .................................. $3.50
- Sliced, roasted turkey breast ............................................................ $4.25
- Roasted beef tenderloin w/demi glace ............................................. $12.75
- Rosemary pork tenderloin w/ Espagnole sauce ............................. $9.00