

BUFFET

Rustic Table

Choice of two:

- BRANCATO'S FAMOUS FRIED CHICKEN
- SMOKE SHACK BBQ CHICKEN | Rosemary | Thyme
- OVEN-ROASTED CHICKEN | Pepper Gravy
- CHICKEN FRIED CHICKEN
- MEATLOAF | Roasted Tomato Reduction
- KC BURNT ENDS | Brancato's BBQ Sauce
- SMOKED BRISKET | Brancato's BBQ Sauce
- CHICKEN POT PIE | Buttery Pastry Crust
- PEPPERED BRISKET AU JUS
Cracked Pepper | Onion | Creamy Horseradish
OR
Burgundy Mushroom
- GRILLED CHICKEN | Crushed Corn Cream
Pan Gravy
- OVEN ROASTED TURKEY

Choice of one:

- WHITE CHEDDAR AU GRATIN POTATOES
- GOURMET 4-CHEESE MAC + CHEESE
- GARLIC MASHED POTATOES | Pepper | Onion
- PAN FRIED POTATOES | Butter | Parsley
- BABY NEW POTATOES | Pan Gravy
- MASHED POTATOES | Brown Sugar | Brisket
- BBQ BAKED BEANS

Choice of one:

- GREEN BEANS | Bacon | Shallot
- SWEET CORN | Butter | Pimento
- SWEET PEAS | Pearl Onion
- ROASTED ROOT VEGETABLES
Carrot | Parsnip | Sweet Potato
- CHEESY CORN BAKE

BRANCATO'S
CATERING & EVENTS



Choice of two:

- POTATO SALAD
- CREAMY COLESLAW
- FRESH GARDEN SALAD
Romaine | Tomato | Cucumber | Carrot |
Red Onion | Red Cabbage | Housemade Crouton |
Ranch | Balsamic Dressing
- GREEN BEAN SALAD
Grilled Red Onion | Grape Tomato | Garlic | Lemon |
Parmesan | Balsamic-Basil Vinaigrette
- MACARONI SALAD
Celery | Peas | Cheddar
- MARINATED PASTA SALAD
- ITALIAN CUCUMBER + TOMATO
- SPINACH SALAD
Strawberries | Red Onion | Feta | Toasted Almonds |
Raspberry Vinaigrette
- CAESAR SALAD

- Chopped Romaine | Housemade Crouton |
Shaved Parmesan | Caesar Dressing

Suggested Upgrades :*

- FUDGE BROWNIES
- COOKIES
- FRESH BAKED CAKES
- BREAD PUDDING
Vanilla Whiskey Creme Anglaise
- PIES, CRISPS OR COBBLERS

Choice of two:

- ICED WATER
- ICED TEA
- LEMONADE
- FRESH BREWED COFFEE

Accompanied By:

- Fresh Baked Rolls + Butter

*Denotes Additional Fees May Apply

816.765.4707

BUFFET

Classic

Choice of two:

PEPPERED BRISKET AU JUS

Cracked Pepper | Onion | Creamy Horseradish
or

Burgundy Mushroom

BASIL CREAM STUFFED CHICKEN

Garlic Cream

BOURSIN CHICKEN

Boursin Cheese | Panko | Spinach | Garlic Cream

BEEF BURGUNDY

Mushroom Demi

OVEN ROASTED TURKEY

Pan Gravy

HERB SEARED CHICKEN BREAST

Roasted Tomato Sauce | Parsley Garnish

SMOKED PORK LOIN

Pork Jus Lie

VIRGINIA BAKED HAM

Pineapple Brown Sugar Glaze

SEARED SALMON *

Lemon Chive Burre Blanc

CARVED BARON OF BEEF *

Creamy Horseradish | Au Jus

CARVED TURKEY *

Pan Gravy | Whole Grain Mustard

CARVED VIRGINIA HAM *

Brown Sugar Glaze | Whole Grain Mustard

Choice of one:

GARLIC WHIPPED MASHED POTATOES

BABY NEW POTATOES

Butter | Parsley

ROASTED ROSEMARY POTATOES

RICE PILAF

Parmesan | Zucchini | Almond

GOURMET 4-CHEESE MAC + CHEESE

Choice of one:

CARROTS

Ginger | Honey

GREEN BEANS

Roasted Red Pepper

SAUTÉED ZUCCHINI

Squash | Red Onion | Grape Tomato

Choice of two:

MARINATED PASTA SALAD

CHILLED FRUIT SALAD

FRESH GARDEN SALAD

Romaine | Tomato | Cucumber | Carrot |

Red Onion | Red Cabbage | Housemade Crouton | Ranch |

Balsamic Dressing

ITALIAN CUCUMBER + TOMATO SALAD

SPINACH SALAD

Strawberries | Red Onion | Feta |

Toasted Almond | Raspberry Vinaigrette

CAESAR SALAD

Romaine | Shaved Parmesan |

Housemade Crouton | Caesar Dressing

GREEK SALAD

Romaine | Tomato | Cucumber | Feta | Pepper |

Kalamata Olive | Greek Dressing

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

Accompanied By:

Fresh Baked Rolls + Butter

*Denotes Additional Fees May Apply



BUFFET

Elegant

Choice of two:

ROASTED RED PEPPER HUMMUS
Pita | Vegetable Crudite

ROASTED VEGETABLE DISPLAY
Balsamic Glaze

TOMATO + GOAT CHEESE BRUSCHETTA
Garlic Crostini | Tomato | Basil

ROASTED RED PEPPER + PESTO TORTE
Lahvosh Crackers

GOAT CHEESE + DATE DIP
Hot Honey | Brown Sugar Bacon Crumble | Crustini

Includes: one of the following

CARVED BARON OF BEEF
Creamy Horseradish | Au Jus

BRAISED BEEF SHORT RIB
Root Vegetable Reduction | Crisp Onion

** Suggested upgrades:*

- CARVED ROASTED PRIME RIB
- SEA SALT + HERB RUBBED TENDERLOIN

Choice of one:

ROSEMARY ROASTED PORK LOIN
Cider Dijon Jus

SEARED SALMON*
Lemon Chive Beurre Blanc

CHICKEN PICATTA
Caper | White Wine Cream

BASIL CREAM STUFFED CHICKEN BREAST
Garlic Cream | Pesto | Tomato Basil Relish

HERB SEARED CHICKEN BREAST
Roasted Tomato Sauce | Parsley Garnish

CHICKEN SPEDINI
Herb Crust | Italian Cheese | Ham

BOURSIN CHICKEN
Boursin Cheese | Spinach | Panko | Garlic Cream

Choice of one:

GREEN BEANS
Shallots | Bacon

ROASTED CARROTS
Chef Jason's Spice Blend

PARMESAN ROASTED CAULIFLOWER

ROASTED ZUCCHINI
Squash | Red Onion | Grape Tomato

Choice of two:

BOW TIE
White Wine Garlic | Sun Dried Tomato

PENNE
MawMaw's Marinara
**Suggested add-ins : Crumbled Italian Sausage or Zucchini*

FETTUCINI OR CAVATAPPI
Alfredo
**Suggested add-ins : Asparagus Tips or Sautéed Mushrooms*

ROASTED YUKON + SWEET POTATO BLEND

BUTTERNUT SQUASH RAVIOLI*
Sage Brown Butter Sauce

PARMESAN RISOTTO

CAULIFLOWER PUREE

GARLIC WHIPPED MASHED POTATOES

Choice of one:

FRESH GARDEN SALAD
Romaine | Tomato | Cucumber | Carrot | Red Onion |
Red Cabbage | Housemade Crouton | Ranch | Balsamic
Dressing

CLASSIC CAESAR SALAD
Romaine | Shaved Parmesan | Housemade Crouton |
Caesar Dressing

WESTPORT
Spinach | Mixed Greens | Crumbled Herb Chevre |
Pine Nuts | Dried Cranberry | Marble Rye Crouton |
Poppyseed Vinaigrette

SICILIAN ORANGE + FENNEL SALAD *
Fennel | Red Onion | Mandarin Orange | Goat Cheese |
Spring Mix | Raspberry Vinaigrette

Choice of two:

ICED WATER
ICED TEA
LEMONADE
FRESH BREWED COFFEE

Accompanied By:

Fresh Baked Rolls + Butter
**Denotes Additional Fees May Apply*

BRANCATO'S
CATERING & EVENTS

816.765.4707



BUFFET

Prime

Carving Station- Choice of One

SLOW ROASTED PRIME RIB

Au Jus | Creamy Horseradish

TOMAHAWK STEAK*

BEEF TENDERLOIN

Sea Salt + Herb Crust | Red Wine Demi

RACK OF LAMB

Cherry Glaze

SPICE RUBBED PORK TENDERLOIN

Bourbon Ancho Chili Sauce

TUSCAN ROASTED KC STRIP LOIN

Peppercorn Crust | Classic Red Wine Demi

Alternate + Additional Sauces:*

Chimichurri | Creamy Horseradish | Raw Horseradish |

Bleu Cheese Butter | Bernaise | Cognac Cream |

Cabernet Demi- Glaze

ADDITIONAL CARVING FEE MAY APPLY TO THIS STATION

Choice of One

SALMON PICATTA

Lemon Caper Sauce

GRILLED SHRIMP SKEWER

Smoked Chili Butter

SMOKED SHRIMP CAKE

Cilantro Chimichurri

CRAB CRUSTED HALIBUT *

Roasted Red Pepper Beurre Blanc

PAN SEARED SEA BASS*

Citrus Herb Compound Butter

Chicken: Choice of One

CORNBREAD STUFFED CHICKEN

Airline Chicken Breast | Cornbread + Sausage Stuffing

Cider Dijon Jus | Sage Garnish

VEGGIE CHICKEN ROULADE

Bacon |Roasted Tomato Sauce | Micro Green Garnish

CHICKEN FLORENTINE

Wilted Spinach | Shallot Cream Sauce | Parsley Garnish

Choice of 2

RISOTTO

Flavor Options: Parmesan | Fontina Champagne |

Roasted Red Pepper | Wild Mushroom

TORTELLINI

Tomato Cream Sauce | Peas

*Suggested add-ins : Prosciutto

SMOKED GOUDA FARRO

Smoked Gouda Mornay | Brown Butter Heirloom Carrots

TRUFFLED FINGERLING POTATOES

GNOCCHI

Roasted Tomato Sauce | Basil Garnish

Choice of one:

BROCCOLINI

Olive Oil | Lemon + Herb Gremolata

GRILLED ASPARAGUS

ROASTED BRUSSEL SPROUTS

Dijon Vinaigrette (add ins: Bacon or Cranberry | Almond)

ROASTED VEGETABLE MEDLEY

Broccoli | Cauliflower | Carrots

Choice of one:

CAPRESE SALAD

Mozzarella | Basil | Grape Tomato | Olive Oil |

Balsamic Reduction

MEL'S SPINACH SALAD

Sliced Strawberries | Diced Apple | Pear |

Candied Pecans | Feta | Housemade Pear Vinaigrette

HARVEST SALAD

Spinach + Spring Mix | Butternut Squash |

Dried Cranberry | Green Apple | Feta Cheese |

Pumpkin Seeds | Champagne Shallot Vinaigrette

INDIAN SUMMER SALAD

Baby Spinach | Spring Greens | Grilled Corn |

Red Peppers | Cucumber | Grape Tomato |

Sunflower Seeds | Champagne Shallot Vinaigrette

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

Accompanied By:

Fresh Baked Rolls + Butter

*Denotes Market Pricing; Additional Fees May Apply

BUFFET

Italian Delights



Choice of one:

CHICKEN LEMONATA

Artichoke | Lemon | Cream | Parsley

CHICKEN PUTTANESCA

Braised Boneless Chicken Thigh | Tomato | Olive | Caper

CHICKEN PICCATA

Butter | Lemon | White Wine | Caper

CHICKEN PARMESAN

Italian Bread Crumb | Mozzarella | MawMaw's Marinara

CHICKEN SPEDINI

Herb Crust | Italian Cheese | Ham

Choice of one:

CLASSIC LASAGNA

Brancato's Housemade Italian Sausage | Ground Beef | Herb Ricotta | Mozzarella | Parmesan | MawMaw's Marinara

TUSCAN LASAGNA

Ground Beef + Pork | Wine | Celery | Carrot | Swiss Bechamel | Mozzarella | Parmesan

VEGETABLE LASAGNA

Seasonal Vegetables | Mozzarella | Parmesan | Herb Ricotta | MawMaw's Marinara

Optional Entree Swap or Suggested Upgrades:

GEMELI + ALFREDO SAUCE

BUTTERNUT SQUASH RAVIOLI* + SAGE BROWN BUTTER SAUCE

FARFALE + PESTO CREAM SAUCE

TORTELLINI* + TOMATO CREAM SAUCE

PENNE + MAWMAW'S MARINARA

CHEESE RAVIOLI + MAWMAW'S MARINARA

Includes one of the following :

- HOUSEMADE ITALIAN SAUSAGE
- BEEF + PORK MEATBALLS

Choice of one:

STEAMED BROCCOLI

Olive Oil

ARTICHOKE GREEN BEANS

Bread Crumb | Garlic

SAUTÉED ZUCCHINI

Squash | Red Onion | Grape Tomato

Choice of one:

ITALIAN TOMATO SALAD

Roma Tomato | Red Onion | Herbs | Red Wine Vinaigrette

CAESAR SALAD

Romaine | Parmesan | Housemade Crouton | Caesar Dressing

FRESH GARDEN SALAD

Romaine | Tomato | Cucumber | Carrot | Red Onion | Red Cabbage | Housemade Crouton | Ranch | Balsamic Dressing

Choice of one:

SLICED ITALIAN BREAD

GARLIC BREAD STICKS

FRESH BAKED ROLLS

Suggested Add-ons:

ITALIAN ICE SORBET

CANNOLI*

SPUMONI

RED VELVET CAKE

TIRAMISU*

ITALIAN COOKIES

Lemon | Chocolate Biscotti | Vanilla Almond

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

*Denotes Additional Fees May Apply

BRANCATO'S
CATERING & EVENTS

816.765.4707

BUFFET

Kansas City BBQ



Choice of two:

BRANCATO'S FAMOUS FRIED CHICKEN

SMOKE SHACK BBQ CHICKEN

Option: Pulled Smoke Shack BBQ Chicken

SLICED SMOKED SAUSAGE

KC BURNT ENDS

FIRE STACK WINGS

Spice Rub | Flame Grilled

SMOKED BBQ BRISKET

BBQ PORK RIBS

PULLED PORK SHOULDER

PIT SMOKED HAM

PIT SMOKED TURKEY

KC BURNT ENDS

SMOKED SALMON*

Choice of two:

CHEESY CORN BAKE

BBQ BAKED BEANS

Brown Sugar | Brisket

CORNBREAD PUDDING

MACARONI + CHEESE

BLEU CHEESE + BACON LOADED BABY
POTATOES

CAULIFLOWER GRATIN

Choice of two:

MARINATED PASTA SALAD

MARINATED CUCUMBER SALAD

Onion | Garlic | Vinegar

FRESH GARDEN SALAD

Romaine | Tomato | Cucumber | Carrot | Red Onion |
Red Cabbage | Housemade Crouton

MACARONI SALAD

Celery | Peas | Cheddar

HOME-STYLE POTATO SALAD

CREAMY COLESLAW

ORZO PASTA SALAD

Orzo | Spinach | Asparagus | Dried Cherries | Vinaigrette

RAINBOW CABBAGE + VINEGAR SLAW

DILL POTATO SALAD

GRILLED CORN SALAD

Cherry Tomatoes | Fresh Basil | Red Onion | Feta | Vinaigrette

GRILLED PEACH SALAD*

Mixed Greens | Baby Arugula | Caddied Pecans | Goat Cheese |
Blueberries | Honey Balsamic Dressing

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

Suggested Upgrades:*

ADDITIONAL SAUCES:

Tangy Carolina | Alabama White | Texas Bold

KC SAUCE BAR:

Classic | Spicy | Sweet

TOPPING BAR:

Pickled Onion | Sliced White Onion | Pickled Jalapenos |
Pickled Okra | Crisp Onion Straws | Spicy Pickled Cucumber

Accompanied By:

POTATO SLIDER BUNS | JALAPEÑO CORNBREAD
MUFFINS | BUTTER | BRANCATO'S BBQ SAUCE |
PICKLES

*Denotes Additional Fees May Apply

BUFFET

Mexican Fiesta



Taco Bar Includes:

SPICY SHREDDED CHICKEN
GROUND TACO BEEF
CRISP CORN + FLOUR TORTILLAS
TORTILLA CHIPS

Toppings:

Lettuce | Tomato | Onion | Cheese |
Jalapeño | Housemade Salsa

Fajita Bar Includes:

MARINATED GRILLED SKIRT STEAK
MARINATED GRILLED CHICKEN
FLOUR TORTILLAS
TORTILLA CHIPS

Toppings:

Sautéed Onion | Sautéed Bell Pepper | Cheese |
Pico de Gallo | Sour Cream | Guacamole |
Jalapeño | Housemade Salsa

Choice of two:

REFRIED BEANS
SPICY BLACK BEANS
FRIJOLES CHARROS
Pinto Bean | Hot Dog | Chicharrone
ELOTE STYLE CORN
Grilled Corn | Cilantro | Queso Fresco
SPANISH RICE
CILANTRO-LIME RICE

Choice of two:

REFRIED BEANS
SPICY BLACK BEANS
FRIJOLES CHARROS
Pinto Bean | Hot Dog | Chicharrone
ELOTE STYLE CORN
Grilled Corn | Cilantro | Queso Fresco
SPANISH RICE
CILANTRO- LIME RICE

Choice of two:

ICED WATER
ICED TEA
LEMONADE
FRESH BREWED COFFEE

Choice of two:

ICED WATER
ICED TEA
LEMONADE
FRESH BREWED COFFEE

Accompanied By:

MEXICAN DESSERT NACHOS
Sopapilla Chips, Honey, Chocolate Sauce,
Chocolate Chips, Sprinkles

Accompanied By:

MEXICAN DESSERT NACHOS
Sopapilla Chips, Honey, Chocolate Sauce,
Chocolate Chips, Sprinkles

BUFFET

Taste of the Southwest



Choice of two:

CHICKEN + TOMATILLO FLAUTAS

Avocado Crema

EMPANADAS

Chorizo | Potato | Southwest Crema

ESPINACA DIP

Tortilla Chips

HOUSEMADE SALSA + GUACAMOLE

Tortilla Chips

Choice of two:

ROASTED RED PEPPER + GOAT CHEESE

CHICKEN ROULADE

Jalapeño Corn Cream

CARNE ASADA

Chopped Onion | Cilantro

SOUTHWEST GRILLED CHICKEN BREAST

Espinaca Dip

GARLIC ROASTED PORK SHOULDER

Pineapple + Roasted Tomatilla Salsa

FILET CARBON *

Sautéed Mushroom + Onion | Herb Chimichurri

CHICKEN MOLE TAMALES

Choice of two:

LATIN STYLE MINI POTATOES

Tajin | Queso Fresco | Cilantro

SPICY BLACK BEANS

CILANTRO LIME RICE

ESQUITES

Grilled Corn | Chipotle Aioli | Cilantro | Queso Fresco
Lime

Choice of one:

BLACK EYED PEA + QUINOA SALAD

Black Bean | Black-Eyed Pea | Corn | Pimento |

Green Bell Pepper | Red Onion | Cilantro |

Lime Vinaigrette

ELOTE SALAD

Mixed Greens | Grilled Corn | Grilled Poblano |

Sweet Potato | Cilantro Lime Quinoa | Queso Fresco |

Ancho Vinaigrette

SOUTHWEST CAESAR SALAD

Romaine | Grape Tomato | Queso Fresco | Cilantro |

Spicy Crouton | Chipotle Caesar Dressing

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

Suggested upgrades :*

FLAN

White Chocolate Raspberry

MINI WHITE CHOCOLATE EMPANADAS

Cinnamon Creme Anglaise

CINNAMON & SUGAR CHURROS + SOPAPILLAS

Honey | Vanilla Ice Cream

Accompanied By:

FLOUR TORTILLAS

*Denotes Additional Fees May Apply

BUFFET

Southern Spread

Choice of two:

GRILLED TILAPIA

Spice Rub | Fire Grilled | Meuniere Sauce | Lemon Garnish

CORNMEAL CRUSTED CATFISH

Tabasco Aioli

BRANCATO'S FAMOUS FRIED CHICKEN

GRILLED CHICKEN

Crushed Corn-Jalapeño Cream

FIRE STACK WINGS

Spice Rub | Fire Grilled

GUMBO

Chicken | Sausage | White Rice

JAMBALAYA

White Rice

PULLED PORK SHOULDER

GRILLED PORK CHOPS

Cider Dijon Glaze

SMOTHERED STEAK

Bacon-Vidalia Gravy

BRAISED SHORT RIBS

Root Vegetable Reduction | Crisp Onion

BLACKENED SALMON*

Creole Sauce

SEARED CRAB CAKES*

Creole Dijon Cream

Choice of one:

CREAMY COLESLAW

FRESH GARDEN SALAD

Romaine | Tomato | Cucumber | Carrot |
Red Onion | Red Cabbage | Housemade Crouton |
Ranch | Balsamic Dressing

WATERMELON SALAD

Cubed Watermelon | Red Onion | Feta | Mint |
Balsamic Glaze | Olive Oil | Sea Salt

Choice of two:

SMOKED CHEDDAR GRITS

RED BEANS + RICE

BRAISED COLLARD GREENS

GOURMET 4-CHEESE MAC + CHEESE

GARLIC WHIPPED MASHED POTATOES

DUTCH OVEN WRANGLER BEANS

FRIED APPLES

Cinnamon | Butter

GREEN BEANS

Bacon | Shallot

CORN PUDDING

CORN SUCCOTASH

Grilled Corn | Roasted Poblanos | Grape Tomato | Smoked
Edamame | Spice Rubbed Sweet Potato | Cider Vinegar

Suggested Upgrades:

MIXED BERRY OR APPLE CRISP

TOASTED COCONUT CAKE

WHITE CHOCOLATE BREAD PUDDING

Vanilla Whiskey Creme Anglaise

DEATH BY CHOCOLATE SHOOTERS

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

Accompanied By:

CORN BREAD MUFFINS + HUSHPUPPIES

*Denotes Additional Fees May Apply



BUFFET

Luau

Choice of two:

WHOLE SMOKED PIG*

Chipotle Pineapple BBQ Sauce

COCONUT CRUSTED CHICKEN STRIPS

Honey Mustard | Citrus Sweet Chili

GRILLED PORK

Kiwi Honey Glaze

TERIYAKI STEAK KABOBS

Mushroom | Green Pepper | Red Onion |
Grape Tomato

TERIYAKI CHICKEN KABOBS

Zucchini | Red Pepper | Yellow Onion

SMOKED PULLED PORK

Chipotle Pineapple BBQ Sauce

HAWAIIAN BBQ CHICKEN THIGHS

Sweet Soy Glaze

Suggested Upgrades:

KEY LIME BAR

PINEAPPLE UPSIDE-DOWN CAKE

WHITE CHOCOLATE +

MACADAMIA NUT COOKIES

Accompanied By:

HAWAIIAN SWEET ROLLS + BUTTER

GRILLED PINEAPPLE GARNISH

*Denotes Additional Fees May Apply

Choice of three:

GRILLED VEGETABLE DISPLAY (served chilled or warm)

Balsamic Glaze

TROPICAL FRUIT SALAD

Mai Tai Sauce | Shredded Coconut

CURRIED PEANUT RICE

HAWAIIAN WHITE RICE

CREAMY MAC SALAD

FRESH FRUIT KABOBS

Honey-Lime Dipping Sauce

CHILLED NOODLE SALAD

Cucumber | Red Pepper | Carrot | Scallion | Cilantro |
Sunflower Seeds | Ginger-Sesame Vinaigrette

FRESH GARDEN SALAD

Romaine | Tomato | Cucumber | Carrot | Red Onion |
Red Cabbage | Housemade Crouton | Ranch |
Balsamic Dressing

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE



BUFFET

Cuban Dinner



Choice of two:

CUBAN SANDWICH SKEWERS
Swiss Cheese | Ham | Salami | Petit Dill Pickle | Mustard

PAPAS RELLENAS
(Fried + Stuffed Potatoes)

MINI ALBONDIGAS
Garlic | Tomato

MINI SPANISH OMELETS
Red + Green Pepper | Onion

CUBAN PICADILLIO STUFFED ARANCINI

HAVANA BLEND DIP
Ham | Swiss + Cream Cheese Blend |
Mustard | Grilled Crustini

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

*Denotes Additional Fees May Apply

Includes:

CARVED ROASTED PIG*

SWEET CORN + CHICKEN TAMALES

PINEAPPLE-JICAMA SLAW

CONGRI
Black Bean | Rice

YUCCA
Garlic Mojo | Pickled

ROASTED VEGETABLE DISPLAY

FRESH FRUIT

FRESH BAKED ROLLS

WARM FLOUR TORTILLAS

JALAPEÑO CREAM SAUCE

CUBAN MOJO

WHOLE GRAIN HONEY MUSTARD

BRANCATO'S BBQ SAUCE

Suggested Upgrades:

MINI FLAN

PETITE PINEAPPLE CAKES

GUAVA CHEESECAKE BARS

BANANA + COCONUT PARFAIT

MACADAMIA + COCONUT CRUST

BUFFET

Grilled Picnic



CHAR-GRILLED HOT DOGS + HAMBURGERS
ITALIAN SAUSAGE : PEPPER | ONION

Includes:

HAMBURGER + HOT DOG BUNS

LETTUCE | TOMATO | ONION | PICKLE

MUSTARD | KETCHUP | MAYO | PICKLE RELISH

SLICED CHEESE

American | Cheddar | Swiss

Choice of two:

HOME-STYLE POTATO SALAD

CREAMY COLE SLAW

ASSORTED CHIPS

individual bags

BBQ BAKED BEANS

Brown Sugar | Brisket

Includes:

COOKIES

FUDGE BROWNIES

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

BUFFET

The Triple: Burger Bar



Choice of two:

HAMBURGER

HOT DOG

GRILLED CHICKEN BREAST

ITALIAN SAUSAGE

Pepper | Onion

BRATWURST

Relish | Onion | Tomato

SPICY BLACK BEAN BURGERS

Choice of two:

BAKED BEANS

CHEESY CORN BAKE

CREAMY COLE SLAW

MACARONI SALAD

POTATO CHIPS

HOME-STYLE POTATO SALAD

MACARONI + CHEESE

FRESH GARDEN SALAD

SOUTHWESTERN PASTA SALAD

Cavatappi | Avocado | Grilled Corn | Black Beans | Grape Tomato | Lime | Cilantro | Chipotle Dressing

Choice of one:

ASSORTED HOUSEMADE COOKIES | CAKE ASSORTMENT | FUDGE BROWNIES | COLD SLICED WATERMELON

Accompanied By:

CHEDDAR | PEPPER JACK | BLEU CHEESE | CARAMELIZED ONION | BACON | JALAPENO | CHIPOTLE MAYO
RANCH | BBQ SAUCE | STONE- GROUND MUSTARD | LETTUCE | TOMATO | KETCHUP YELLOW MUSTARD | BUNS

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

BUFFET

KC Classic Steakhouse

Choose from the following Grade "A", hand-cut selections:

TENDERLOIN FILET MIGNON

KANSAS CITY STRIP

RIBEYE STEAK

PORTERHOUSE

PRIME -RIB (CARVED)

T-BONE

BEEF TENDERLOIN (CARVED)*

Seasoned with Kosher Salt + Black Pepper

*Sauce or Topping Additions**

Chimichurri

Bernaise

Burgundy Demi Glace

ADD A SECOND PROTEIN FROM ANY OTHER MENU*

Choice of two:

CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

GREEN BEANS

Toasted Almond

GRILLED ASPARAGUS

Choice of one:

LOADED BAKED POTATOES

Butter | Sour Cream | Shredded Cheese |

Bacon | Green Onion

TWICE BAKED POTATOES

Cheddar Cheese | Bacon | Chive

WHITE CHEDDAR AU GRATIN POTATO

GOURMET 4-CHEESE MAC + CHEESE

SMOKED CHEDDAR + CHIVE MASHED POTATO

Accompanied By:

FRESH BAKED ROLLS + BUTTER

*Denotes Additional Fees May Apply



Choice of one:

CAESAR SALAD

Romaine | Shaved Parmesan | Housemade Crouton |
Caesar Dressing

ALL-AMERICAN SALAD

Romaine | Carrott | Cabbage | Cucumber |
Red Onion | Tomato | Housemade Crouton |
Cheddar Cheese | Ranch Dressing |
Golden Italian Dressing

STEAKHOUSE WEDGE SALAD

Iceberg | Cucumber | Red Onion | Tomato | Boiled
Egg | Slab Bacon | Bleu Cheese | Peppercorn
Parmesan Dressing

Suggested Upgrades:

BREAD PUDDING

Vanilla Whiskey Creme Anglaise

WARM APPLE CRISP

Vanilla Ice Cream

CLASSIC NEW YORK-STYLE CHEESECAKE

Cherry Compote

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

BUFFET

Rise + Shine

Includes:

SCRAMBLED EGGS
CINNAMON ROLLS
FRUIT + CHEESE DANISH OR MUFFINS
FRUIT SALAD

Choice of one:

THICK CUT VIRGINIA HAM
SLAB BACON
BREAKFAST SAUSAGE LINKS

Choice of one:

BREAKFAST POTATOES Pepper | Onion
HASHBROWN ROUNDS
CHEDDAR POTATOES

Choice of two:

ICED WATER
ORANGE JUICE*
MILK
HOT TEA
FRESH BREWED COFFEE

Suggested Add-ons:*

CHEDDAR + CHIVE SCRAMBLED EGGS
WESTERN OMELETTE
Ham | Mushroom | Pepper | Onion | Cheddar
STRATA Ham | Broccoli | Cheddar or
Feta | Red Pepper | Asparagus or
Bacon | Onion | Swiss
BISCUITS + GRAVY
CORNED BEEF + SWEET POTATO HASH
BELGIUM-STYLE WAFFLES
PANCAKES
FRENCH TOAST
BAGELS + ASSORTED CREAM CHEESE
PECAN STICKY BUNS

BRANCATO'S
CATERING & EVENTS

The Continental

Includes:

CINNAMON ROLLS
FRUIT + CHEESE DANISH
ASSORTED MUFFINS
SLICED FRUIT PLATTER
INDIVIDUAL YOGURTS

Choice of two:

ICED WATER
ORANGE JUICE*
MILK
HOT TEA
FRESH BREWED COFFEE

Suggested Add-ons:*

PLAIN + BLUEBERRY BAGELS
Strawberry Cream Cheese | Plain Cream Cheese
GLAZED DONUTS
GRANOLA
PARFAIT
Fruit | Granola | Yogurt
SCONES
CEREAL + MILK
GRANOLA OR PROTEIN BARS

*Denotes Additional Fees May Apply

816.765.4707

BUFFET

Grab + Go

Includes:

ASSORTED MUFFINS

**FRUIT SALAD CUPS OR
INDIVIDUAL PARFAITS***

Fruit | Granola | Yogurt

Choice of two:

ENGLISH MUFFIN SANDWICHES

Scrambled Egg | Pepper | Onion | Pepperjack

OR

Scrambled Egg | American Cheese |

Bacon, Sausage or Canadian Bacon

BAGEL + LOX SANDWICH *

Caper | Cream Cheese | Lox | Salmon | Cucumber |
Tomato | Boiled Egg | Leaf Lettuce

BREAKFAST BURRITOS

Scrambled Egg | Chorizo | Pepperjack

OR

Cheddar Egg | Breakfast Sausage | American Cheese

OR

Scrambled Egg | Sautéed Mushroom | Bacon |

Onion | Swiss

OR

Scrambled Egg | Roasted Pepper + Onion |

Cajun Sweet Potato

OR

Nutella | Banana | Strawberry | Granola

Choice of two:

ICED WATER

ORANGE JUICE*

MILK

HOT TEA

FRESH BREWED COFFEE



Includes:

FRENCH TOAST + SAUSAGE SKEWERS

FRUIT KABOBS

Honey Lime Yogurt

BACON + EGG BOWLS

HAND-HELD VEGETABLE FRITTATA

CORNED BEEF STUFFED BABY POTATOES

PASTRIES

MINI PARFAITS

FRUIT | GRANOLA | YOGURT

Choice of two:

ICED WATER

ORAGNE JUICE*

MILK

HOT TEA

FRESH BREWED COFFEE

*Denotes Additional Fees May Apply

BUFFET

Brunch



Includes:

FRENCH TOAST BAKE

Cinnamon Custard | Dried Cranberry

OPEN-FACE BREAKFAST MELTS

Bacon | Cheddar | English Muffin

PARFAITS

Berries | Granola | Yogurt

SMOKED SALMON PLATTER

Plain Bagel | Boiled Egg | Red Onion | Cucumber | Capers | Pimento | Lemon-Dill Sauce

CARVED PRIME RIB

Creamy Horseradish | Au Jus

CARVED VIRGINIA HAM

Brown Sugar Glaze | Whole Grain Mustard

BREAKFAST POTATOES

Pepper | Onion

FRESH FRUIT SALAD

Choice of one:

CHEDDAR + CHIVE SCRAMBLED EGGS

STRATA

Ham | Broccoli | Cheddar or Feta | Red Pepper |
Asparagus or Bacon | Onion | Swiss

Choice of one:

GREEN BEAN SALAD

Red Onion | Grape Tomato | Basil | Garlic | Lemon | Feta | Almond | Red Wine Vinaigrette

ROASTED TOMATOES

Panko | Parmesan

Choice of two:

DANISH

MUFFINS

CINNAMON ROLLS

BAGELS

BREAKFAST BREADS

Choice of two:

ICED WATER

ORANGE JUICE*

MILK

HOT TEA

FRESH BREWED COFFEE

*Denotes Additional Fees May Apply

Coffee Breaks



PARTIES UNDER 25 GUEST WILL INCUR ADDITIONAL CHARGES. EVENT TIME IS BASED ON HOUR AND A HALF SERVICE, ADDITIONAL CHARGES POSSIBLE FOR ADDITIONAL SERVICE TIME.

THE COFFEE STATION

Fresh Brewed Coffee Regular + Decaf
Hot Tea

GOURMET COFFEE STATION

Gourmet Coffee Station
Fresh Brewed Coffee Regular + Decaf
Hot Tea
Flavored Creamer + Syrups
Fresh Whipped Cream
Rock Candy Stirrers
Mini Chocolate Stirrer Sticks
Lemon Wedge
Biscoti

COFFEE & SWEETS

Fresh Brewed Coffee Regular + Decaf
Hot Tea
Hot Chocolate + Mini Marshmallow
Cookies

MORNING BREAK

Fresh Brewed Coffee Regular + Decaf
Hot Tea
Orange Juice
Cranberry Juice
Bottled Water
Assorted Soda

AFTERNOON BREAK

Fresh Brewed Coffee Regular + Decaf
Hot Tea
Assorted Soda
Iced Tea

A LA CARTE ADD-ONS*

Cookies
Whole Fruit
Pretzels
Peanuts
Trail Mix
Snack Mix
Assorted Bagged Chips
Lemon Bars & Brownies

*Denotes Additional Fees May Apply

BUFFET

Simply Classic Hors D'Oeuvres



Includes:

CRISP VEGETABLE PLATTER

Buttermilk Ranch

Choice of four:

ASSORTED DOMESTIC CHEESE PLATTER

Crackers

SEASONAL SLICED FRUIT

Honey Lime Yogurt

CRISPY RAMAKI

Water Chestnuts | Bacon

MINI ITALIAN MEATBALLS

MawMaw's Marinara

MINI SWEDISH MEATBALLS

Creamy Pan Gravy

HOT SPINACH ARTICHOKE DIP

Tortilla Chips

CARAMELIZED ONION DIP

Housemade Chips

ULTIMATE GUACAMOLE

Plantain Chip

HOT + SPICY ESPINACA DIP

Pepperjack | Swiss | Tomato | Spinach | Onion |
Tortilla Chips

HOUSEMADE ITALIAN SAUSAGE

Pepper | Onion

PUFFS

Choice of: Mushroom Gouda or Tomato Gruyere

QUESADILLAS

Chicken or Cheese
Salsa | Sour Cream

CHICKEN STRIPS

Traditional or Coconut
Honey Mustard | Housemade BBQ Sauce

CHICKEN WINGS

Bone-in or Boneless
Buffalo | Mild | Fiery Hot | Honey BBQ | Teriyaki |
Garlic Parmesan | Cajun | Cantonese

SILVER DOLLAR SANDWICHES

White + Wheat Roll | Turkey | Ham | Roast Beef |
Cheddar | Provolone | Swiss | Mayo | Mustard

TORTILLA PINWHEELS

Herbed Cream Cheese | Spinach | Turkey | Provolone
OR
Cilantro | Scallion | Spicy Salsa | Cream Cheese |
Black Bean | Corn

OR

Buffalo Chicken

STUFFED NEW POTATOES

Herbed Cream Cheese **OR**
Sausage | Cream Cheese | Walnuts **OR**
Cream Cheese | Sour Cream | Jack | Cheddar | Chive

ROASTED GARLIC HUMMUS

Pita

BACON WRAPPED DATES

Parmesan | Balsamic Reduction

CLASSIC BRUSCHETTA

Tomato | Basil | Olive Oil | Parmesan

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

BUFFET

Black Tie Hors D'Oeuvres



Choice of one:

CRISP VEGETABLE PLATTER

Buttermilk Ranch

ROASTED VEGETABLE PLATTER

Balsamic Reduction

Choice of two:

ASSORTED DOMESTIC CHEESE PLATTER

Crackers

SEASONAL SLICED FRUIT

Honey Lime Yogurt

FRENCH BRIE WHEEL

Basil Pesto | Strawberry | Lahvosh

STUFFED NEW POTATOES

Cream Cheese | Sour Cream | Jack | Cheddar | Chive

SPANIKOPITA

Spinach | Feta | Onion | Phyllo

CUCUMBER CANAPES

Cucumber | Salmon Mousse | Fresh Dill Garnish

BRUSCHETTA

Tomato | Basil | Olive Oil | Parmesan **OR**

Goat Cheese | Tomato | Basil | Garlic Crostini **OR**

Goat Cheese | Olive Tapenade | Garlic Crostini **OR**

SEASONAL OPTIONS (UPON REQUEST)

MINI CLUB SANDWICHES

Turkey | Ham | Bacon | Lettuce | Tomato | Mayo

MINI WELLINGTON

Choice of

Beef | Chicken | Spinach + Goat Cheese

MINI CUCUMBER CUP

Olive Tapenade

Choice of two:

MINI CHICKEN SPEDINI

Italian Cheese | Ham

PETITE CRAB CAKES

Remoulade or Red Pepper Cream

GRAPE + GOAT CHEESE TRUFFLES

Chopped Pistachio

STUFFED MUSHROOMS

Sausage | Cream Cheese | Walnut

EMPANADAS

Chicken | Cheddar | Southwest Crema

FRIED MAC N' CHEESE BITES

Sriracha Ranch

MINI MEATBALLS

Choice of

Italian | Swedish | BBQ | Stout Glaze

STUFFED MUSHROOMS

Quinoa + Veggies

VEGGIE CHICKEN ROULADE

Roasted Tomato Sauce | Bacon

Choice of one:

HOT SPINACH ARTICHOKE DIP

Tortilla Chips | Baguette | Carrot | Celery

SMOKED SALMON DIP

Lahvosh | Crackers

CRAB RANGOON DIP

Wonton Chips

VEGAN CEVICHE

Tortilla Chips

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

*ITEMS FROM THE SIMPLY CLASSIC MENU ARE OPTIONS FOR YOUR SELECTIONS