

BUFFET

Rustic Table

Choice of two:

- BRANCATO'S FAMOUS FRIED CHICKEN
- SMOKE SHACK BBQ CHICKEN
- OVEN-ROASTED CHICKEN
- CHICKEN FRIED CHICKEN
- MEATLOAF Roasted Tomato Reduction | Parsley Garnish
- 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 | Parsley Garnish
- OVEN ROASTED TURKEY Pan Gravy

Choice of one:

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

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
Spring Mix | 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 | Parsley Garnish

OR

Burgundy Mushroom

BASIL CREAM STUFFED CHICKEN

Garlic Cream

BOURSIN CHICKEN

Boursin Cheese | Panko | Spinach | Garlic Cream | Micro Green Garnish

BEEF BURGUNDY

Mushroom Demi | Parsley Garnish

OVEN ROASTED TURKEY

Pan Gravy | Parsley Garnish

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 Beurre Blanc | Chive Garnish

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

PARSLEY GARNISH

BABY NEW POTATOES

Butter | Parsley

ROASTED ROSEMARY POTATOES

RICE PILAF

Parmesan | Zucchini | Almond

GOURMET 4-CHEESE MAC + CHEESE

Chive Garnish

BRANCATO'S
CATERING & EVENTS



Choice of one:

CARROTS

Ginger | Honey | Parsley Garnish

GREEN BEANS

Roasted Red Pepper

ROASTED 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

Spring Mix | Spinach | Strawberries | Red Onion | Feta |
Toasted Almond | Raspberry Vinaigrette

CAESAR SALAD

Romaine | Shaved Parmesan |
Housemade Crouton | Caesar Dressing

GREEK SALAD

Romaine | Tomato | Cucumber | Feta | Pepperoncini |
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

816.765.4707

BUFFET

Elegant

Choice of two:

HUMMUS DISPLAY

Pita | Crisp Vegetable Platter |

Garlic Hummus | Red Pepper Hummus

ROASTED VEGETABLE DISPLAY

Balsamic Glaze

TOMATO + GOAT CHEESE BRUSCHETTA

Garlic Crostini | Tomato | Basil

ROASTED RED PEPPER + PESTO TORTE

Lahvosh Crackers

GOAT CHEESE + DATE DIP (WARM)

Hot Honey | Brown Sugar Bacon Crumble | Crostini

Includes: one of the following

CARVED BARON OF BEEF

Creamy Horseradish | Au Jus

BRAISED BEEF SHORT RIB

Root Vegetable Reduction | Crisp Onion | Pimento

**Suggested upgrades:*

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

Choice of one:

ROSEMARY ROASTED PORK LOIN

Cider Dijon Jus

SEARED SALMON*

Lemon Beurre Blanc | Chive Garnish

CHICKEN PICATTA

Lemon | Caper | White Wine | Cream |

Parsley | Fried Caper Garnish

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 | Micro Greens | Amogio

BOURSIN CHICKEN

Boursin Cheese | Spinach | Panko | Garlic Cream |

Micro Green Garnish

Choice of one:

GREEN BEANS

Shallots | Bacon

ROASTED CARROTS

Chef Jason's Spice Blend

PARMESAN ROASTED CAULIFLOWER

PARSLEY GARNISH

ROASTED ZUCCHINI

Squash | Red Onion | Grape Tomato

Choice of two:

BOW TIE

Sun Dried Tomato White Wine Garlic Sauce | Basil Garnish

PENNE

MawMaw's Marinara | Basil

*Suggested add-ins : Crumbled Italian Sausage or Zucchini

FETTUCINI OR CAVATAPPI

Alfredo | Parsley

*Suggested add-ins : Asparagus Tips or Roasted Mushrooms

ROASTED YUKON + SWEET POTATO BLEND

BUTTERNUT SQUASH RAVIOLI*

Sage Brown Butter Sauce | Burst Tomato | Parsley

PARMESAN RISOTTO

Parsley

CAULIFLOWER MASH

Parsley

GARLIC WHIPPED MASHED POTATOES

Parsley

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 | White Wine | Cream | Parsley | Fried Caper Garnish

GRILLED SHRIMP SKEWER

Smoked Chili Butter

SMOKED SHRIMP CAKE

Cilantro Vinaigrette

CRAB CRUSTED HALIBUT *

Roasted Red Pepper Beurre Blanc

PAN SEARED SEA BASS*

Citrus Herb Compound Butter

Chicken: Choice of One

CORNBREAD STUFFED CHICKEN

Chicken Breast | Cornbread + Sausage Stuffing |

Cider Jus

VEGGIE CHICKEN ROULADE

Bacon | Roasted Tomato Sauce | Micro Green

CHICKEN FLORENTINE

Wilted Spinach | Shallot Cream Sauce | Parsley

Choice of 2

RISOTTO Parsley Garnish

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 Parsley Garnish

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 Cranberries | 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 | Cilantro |

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

Lemon | Caper | White Wine | Cream | Parsley + Fried Caper Garnish

CHICKEN PARMESAN

Italian Bread Crumb | Mozzarella | MawMaw's Marinara | Basil

CHICKEN SPEDINI

Herb Crust | Italian Cheese | Ham | Micro Greens | Amogia

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

*Denotes Additional Fees May Apply

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

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

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

BBQ GRILLED SALMON*

Bourbon Glaze

Choice of two:

CHEESY CORN BAKE

BBQ BAKED BEANS

Brown Sugar | Brisket

CORNBREAD PUDDING

MACARONI + CHEESE

LOADED MINI POTATOES

Bleu Cheese Sauce | Bacon | Chive Garnish

CAULIFLOWER GRATIN

Parsley Garnish

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

Grape 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 TACO SHELLS
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:

Roasted Onion | Roasted 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 Garnish
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 *
Roasted Mushroom + Onion | Herb Chimichurri

CHICKEN TAMALES
Mole

Choice of two:

LATIN STYLE MINI POTATOES
Tajin | Queso Fresco | Cilantro

SPICY BLACK BEANS

CILANTRO LIME RICE

ELOTE STYLE CORN
Grilled Corn | Cilantro | Queso Cotija |
Chipotle Lime Aioli

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:

BLACKENED TILAPIA

Sweet Potato + Corn Succotash or Creole Cream

CORNMEAL CRUSTED CATFISH

Tabasco Aioli | Parsley Garnish

BRANCATO'S FAMOUS FRIED CHICKEN

GRILLED CHICKEN

Crushed Corn-Jalapeño Cream

FIRE STACK WINGS

Spice Rub | Fire Grilled

GUMBO

Chicken | Sausage | White Rice | Parsley Garnish

JAMBALAYA

Seasoned Rice | Chicken | Sausage | Parsley Garnish

PULLED PORK SHOULDER

GRILLED PORK CHOPS

Cider Dijon Glaze | Parsley Garnish

SMOTHERED STEAK

Bacon-Vidalia Gravy | Parsley Garnish

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 | Diced Cucumber | Feta | Mint | Basil |
Honey | Lime Juice | Extra Virgin Olive Oil | Sea Salt

Choice of two:

SMOKED CHEDDAR GRITS

Parsley Garnish

RED BEANS + RICE

Parsley Garnish

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

TERIYAKI STEAK KABOBS

Mushroom | Green Pepper | Red Onion |

Grape Tomato

TERIYAKI CHICKEN KABOBS

Zucchini | Red Pepper | Yellow Onion | Pineapple

SMOKED PULLED PORK

Chipotle Pineapple BBQ Sauce

HAWAIIAN BBQ CHICKEN THIGHS

Sweet Soy Glaze | Parsley + Pineapple Garnish

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

MINI ALBONDIGAS

Garlic | Tomato

MINI SPANISH FRITATTA

Red + Green Pepper | Onion

CUBAN PICADILLIO STUFFED ARANCINI

Southwest Crema

HAVANA BLEND DIP (WARM)

Ham | Swiss + Cream Cheese Blend | Pickle | Mustard | Crostini

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

*Denotes Additional Fees May Apply

Includes:

PULLED PORK

Cuban Mojo

CORN + CHICKEN TAMALES

PINEAPPLE-JICAMA SLAW

CONGRI

Black Bean | Rice

YUCCA

Garlic Mojo | Pickled Onion

ROASTED VEGETABLE DISPLAY

FRESH FRUIT

FRESH BAKED ROLLS

WARM FLOUR TORTILLAS

JALAPEÑO CREAM SAUCE

WHOLE GRAIN HONEY MUSTARD

BRANCATO'S BBQ SAUCE

Suggested Upgrades:

WHOLE SMOKED PIG

MINI FLAN

PETITE PINEAPPLE CAKES

GUAVA CHEESECAKE BARS

BANANA + COCONUT PARFAIT

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 COLESLAW

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 COLESLAW
- 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 two:

- 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

SEA SALT RUBBED TENDERLOIN (CARVED)*

Seasoned with Kosher Salt + Black Pepper

*Sauce or Topping Additions**

Chimichurri

Bernaise

Red Wine Demi

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

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

STEAKHOUSE WEDGE STARTER 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
CORNER 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***

Berries | 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 | Roasted 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

ORANGE 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

Mini 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 Juice | 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
Biscotti

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