

EVENT MENU



TEXTRON AVIATION
CATERING - WICHITA

INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

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VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD



ALL-DAY PACKAGES

ALL-DAY DELICIOUS \$43.79

Relax. We'll keep the food coming! These Four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

DELICIOUS DAWN

Assorted Muffins v	400-510 Cal each
Assorted Scones v	430-470 Cal each
Seasonal Fresh Fruit Platter VG EW PF	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK-UP

Granola Bars v	130-220 Cal each
Assorted Yogurt Cups v	80-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad V EW	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto EW	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York Cheesecake v	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP-UP \$35.39

Serve these favorites and success is a wrap! This All-Day Package includes the following Four (4) delights. All prices are per person and available for 12 guests or more.

MORNING MINI

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	360-400 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-90 Cal each
Bananas VG EW PF	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

IT'S A WRAP

Chicken Caesar Wrap	640 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap V PF	620 Cal each
Seasonal Fresh Fruit Salad VG EW PF	40 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad VG EW PF	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips v	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	20 Cal/1 oz. serving
Pico De Gallo VG	10 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	50-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

SIMPLE PLEASURES \$26.99

Easy does it-Casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

SIMPLE CONTINENTAL

Assorted Donuts v	190-490 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Sandwich:

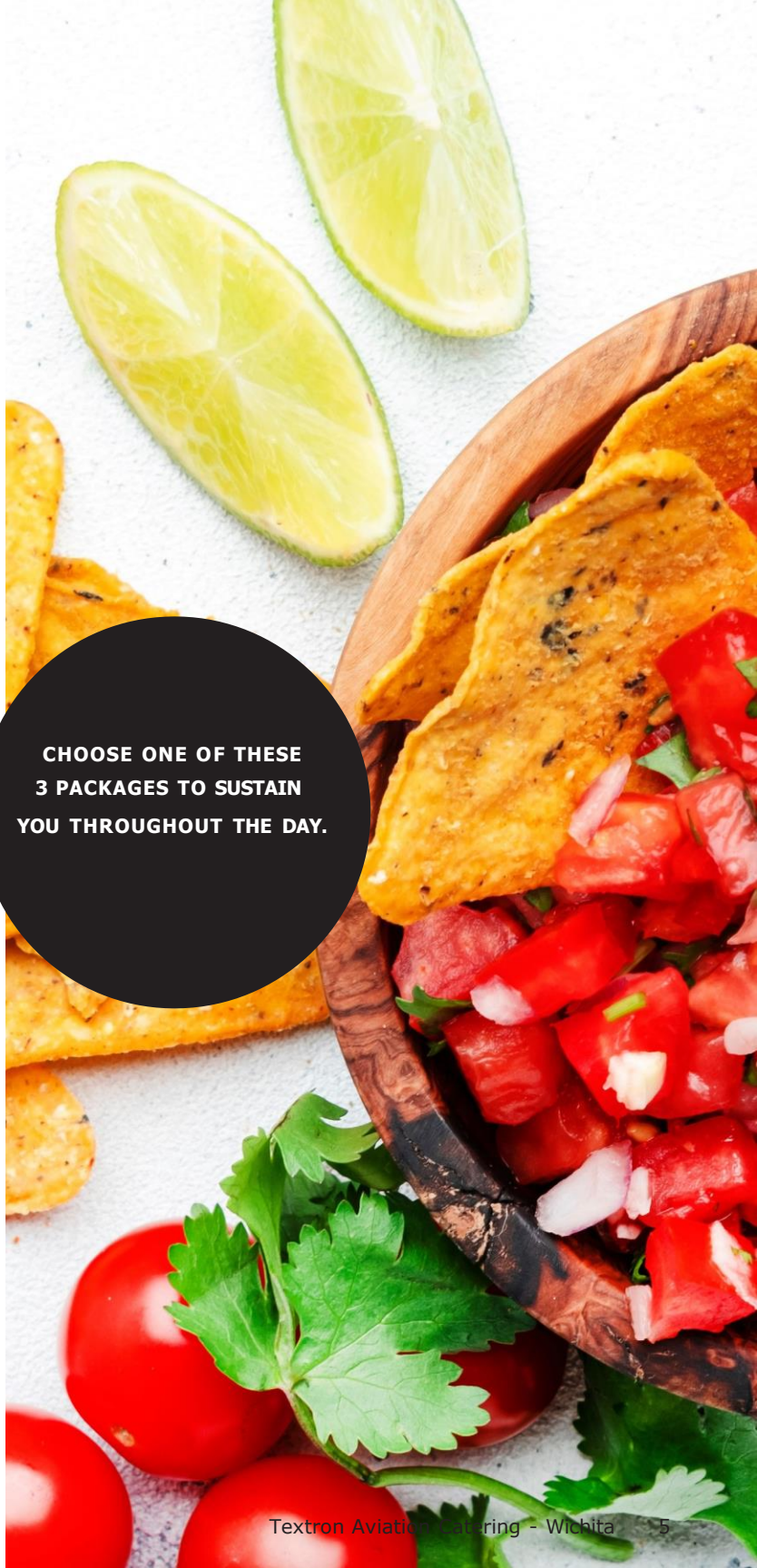
Tuna Salad Ciabatta	540 Cal each
Ham and Swiss Sub	380 Cal each
Turkey and Swiss Sandwich	490 Cal each
Roasted Pepper and Mozzarella Ciabatta VG EW PF	530 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	250-310 Cal each
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips v	90 Cal/1 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	20 Cal/1 oz. serving
Pico De Gallo VG	10 Cal/1 oz. serving
Assorted Whole Fruit VG EW PF	50-100 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments.

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CHOOSE ONE OF THESE
3 PACKAGES TO SUSTAIN
YOU THROUGHOUT THE DAY.



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

MINI CONTINENTAL \$11.19

Miniature Muffins v	80-120 Cal each
Miniature Danish v	140-170 Cal each
Miniature Bagels v	110-160 Cal each
Seasonal Fresh Fruit Plater VG EW PF	40 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.19

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups v	120-230 Cal each
Milk	120 Cal each
Bananas VG EW	110 Cal each
Assorted Individual Yogurt Cups v	80-150 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels Served with Butter, Cream Cheese and Jam v \$18.79 per dozen	290-450 Cal each
Assorted Muffins Served with Butter and Jam v \$18.79 per dozen	400-510 Cal each
Assorted Danish v \$18.79 per dozen	210-530 Cal each
Assorted Scones Served with Butter and Jam v \$18.79 per dozen	400-440 Cal each
Seasonal Fresh Fruit Platter VG EW PF \$3.49 per person	40 Cal/2.5 oz. serving
Assorted Individual Yogurt Cups v \$2.79 per person	50-150 Cal each

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BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

ULTIMATE BREAKFAST \$15.49

Choice of Three (3) Breakfast Pastries:

Assorted Danish v	210-530 Cal each
Assorted Muffins v	400-510 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Seasonal Fresh Fruit Platter VG EW PF	40 Cal/2.5 oz. serving
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Breakfast Potatoes	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Cheddar and Onion Frittata v	270 Cal each
Pancakes v	50 Cal each
Maple Syrup vG	70 Cal/1 oz. serving
Assorted Juices	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AMERICAN BREAKFAST \$13.59

Choice of One (1) Breakfast Pastry:

Assorted Danish v	210-530 Cal each
Assorted Muffins v	400-510 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNRISE SANDWICH BUFFET \$14.09

Seasonal Fresh Fruit Platter VG EW PF	40 Cal/2.5 oz. serving
Breakfast Potatoes v	120-140 Cal/3 oz. serving
Choice of Two (2) Sunrise Breakfast Sandwiches:	
Egg and Cheese English Muffin v	270 Cal each
Egg and Cheese Croissant v	370 Cal each
Sausage, Egg and Cheese Biscuit	490 Cal each
Ham, Egg and Cheese Biscuit	460 Cal each
Bacon, Egg and Cheese Bagel	410 Cal each
Spicy Bacon, Egg, Potato and Cheese Burrito	610 Cal each
Spicy Veggie Sausage Biscuit with Maple	
Sriracha Syrup v PF	450 Cal each
Spicy Southern Chicken Biscuit with Maple	
Sriracha Syrup	560 Cal each
Everything Salmon Biscuit with Smoked Salmon,	
Cream Cheese, Cucumber and Hard-Boiled Egg on	
a Everything-Spiced Biscuit	370 Cal each
Bacon, Lettuce, Tomato, Avocado and Egg Bagel	460 Cal each
Iced Water	0 Cal/8 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request—nominal fee may apply.



BREAKFAST

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

YOGURT PARFAIT BAR \$7.89

Choice of Two (2) Yogurt Flavors:

Greek Yogurt v	60 Cal/4 oz. serving
Strawberry Yogurt v	80 Cal/4 oz. serving
Vanilla Yogurt v	80 Cal/4 oz. serving
Diced Pineapple vG	30 Cal/2 oz. serving
Fresh Strawberries vG PF	20 Cal/2 oz. serving
Walnuts vG	90 Cal/0.5 oz. serving
Granola v	110 Cal/1 oz. serving

JUST FRENCH TOAST \$5.69

Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vG	70 Cal/1 oz. serving

HOME-STYLE BISCUITS AND GRAVY \$3.69

Home-Style Biscuits and Gravy	590 Cal/7 oz. serving
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Egg Whites, Turkey Bacon and Turkey Sausage are available upon request—nominal fee may apply.

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SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 10 guests or more.

DELI EXPRESS \$14.49

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads	30-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-160 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	25-80 Cal/1 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Peach BBQ Chicken Salad \$17.49

Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette	720 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg EW PF	40 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Salmon Caesar Salad \$17.49

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	590 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg EW PF	40 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

Mediterranean Quinoa Salad \$17.19

Quinoa, Toasted Chickpeas, Cucumber, Tomato and Kalamata Olives with Hummus and Pita vg EW PF	470 Cal each
Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg EW PF	40 Cal/2.5 oz. serving
Lemon Cheesecake Bar v	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

CLASSIC BOX LUNCH \$13.79

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bottled Water	0 Cal each

CLASSIC SELECTIONS BUFFET \$16.79

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads	30-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies v	210-310 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread	430 Cal each
Deli Sliced Turkey and Swiss on Hearty Wheat Bread	510 Cal each
Chicken Caesar Wrap	640 Cal each
Grilled Vegetable Wrap with Provolone, Tomato, Lettuce and Pesto Mayo with Pine Nuts vg PF	620 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

THE EXECUTIVE LUNCHEON \$19.29

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads	30-240 Cal each
Dill Pickle Slices vg	0 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Ham and Swiss Ciabatta with a Red Onion Apricot Relish	580 Cal each
Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	650 Cal each
Roast Beef, Caramelized Onion and Kale Ciabatta	480 Cal each
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce	600 Cal each
Turkey, Bacon, and Ranch Sub with Lettuce and Tomato	420 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 Cal each

SIDE SALAD SELECTION

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing vg EW PF	50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	110 Cal/3.75 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing v	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing v EW	170 Cal/3.5 oz. serving
Fresh Fruit Salad vg EW PF	40 Cal/2.5 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives v	90 Cal/3 oz. serving
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions vg PF	180 Cal/3 oz. serving
Ranch Pasta Salad v	120 Cal/3 oz. serving

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

SOUP & SALAD BUFFET \$19.89

Garden Fresh Mixed Greens vg	15 Cal/3 oz. serving
Ranch Dressing v	200 Cal/2 oz. serving
Italian Dressing v	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
Roasted Chickpeas vg	210 Cal/2 oz. serving
Sliced Red Onions vg	10 Cal/1 oz. serving
Shredded Cheese v	60 Cal/0.5 oz. serving
Tomatoes vg	5 Cal/1 oz. serving
Cucumbers vg	5 Cal/1 oz. serving
Shredded Carrots vg	10 Cal/0.5 oz. serving
Croutons v	60 Cal/0.5 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Soup Du Jour	140-240 Cal/8 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each

LAZY SUMMER BBQ \$22.39

Coleslaw v PF	150 Cal/3 oz. serving
Cornbread Fiesta Muffins v	120 Cal each
Macaroni and Cheese v	250 Cal/4 oz. serving
Baked Beans vg	180 Cal/4.75 oz. serving
BBQ Chicken	380 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Dessert Bars v	300-360 Cal/2.75-3.25 oz. serving

TASTY TEX MEX \$20.49

Tortilla Chips v	90 Cal/1 oz. serving
Mexican Rice vg	130 Cal/3 oz. serving
Charro Beans vg EW PF	90 Cal/3 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo vg	10 Cal/1 oz. serving
Salsa Verde vg	10 Cal/1 oz. serving
Salsa Roja vg	20 Cal/1 oz. serving
Cinnamon Crisps v	20 Cal each



BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ASIAN ACCENTS \$25.69

Peanut Lime Ramen Noodles	200 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce v	50 Cal/1 oz. serving
Sweet and Sour Sauce vg	40 Cal/ 1oz. serving
Chili Garlic Sauce vg	45 Cal/1 oz. serving
Steamed Brown Rice vg EW	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans EW	100 Cal/3 oz. serving
Fortune Cookies	30 Cal each

NOODLE BAR BASICS \$20.79

Mesclun Salad with Fresh Orange, Kalamata Olives and Red Onion with a Balsamic Vinaigrette vg	70 Cal/2.25 oz. serving
Garlic Breadsticks v	110 Cal each
Choice of One (1) Pasta:	
Cavatappi Noodles vg	180 Cal/4 oz. serving
Fettuccine Noodles vg	240 Cal/5.5 oz. serving
Choice of Two (2) Proteins:	
Grilled Chicken EW	160 Cal/3 oz. serving
Italian Sausage	330 Cal/2 oz. serving
Shrimp	50 Cal/2 oz. serving
Tofu vg	50 Cal/2 oz. serving
Choice of Two (2) Sauces:	
Marinara Sauce vg	100 Cal/4 oz. serving
Pesto Sauce	160 Cal/4 oz. serving
Alfredo Sauce v	240 Cal/4 oz. serving
Hearty Meat Sauce	140 Cal/4 oz. serving
Broccoli vg PF	10 Cal/1 oz. serving
Onions vg	10 Cal/0.5 oz. serving
Tomatoes vg	5 Cal/1 oz. serving
Zucchini vg	5 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

**LOOKING TO
CREATE YOUR OWN
THEMED BUFFET OR UNIQUE
CUSTOM BUFFET?**

Contact us at
TXTAV-Independence@aramark.com /
316.755.6465 to explore more
options and personalize your
buffet to fit your event.

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BUFFETS

THEMED BUFFETS

All prices are per person and available for 12 guests or more.
Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

ALL-AMERICAN PICNIC \$16.99

Traditional Potato Salad v	240 Cal/4 oz. serving
Fresh Country Coleslaw v EW	170 Cal/3.5 oz. serving
Home-Style Kettle Chips v	200 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) vg	0-10 Cal/1 oz. serving
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving
Add on Vegetarian Burgers for an Additional Fee v	450 Cal each
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

BAKED POTATO BAR \$19.89

Classic Garden Salad vg EW PF	50 Cal/3.5 oz. serving
Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream	660 Cal/12 oz. serving
Choice of One (1) Dessert: Apple Cobbler v	350 Cal/4.75 oz. serving
Apple Pie v	410 Cal/slice
Add on Cheddar Cheese Sauce v	60 Cal/1 oz. serving

HARVEST BOUNTY \$23.29

Traditional Mixed Green Salad vg EW PF	50 Cal/3.5 oz. serving
Southern Biscuits with Butter v	190 Cal each
Buttermilk Mashed Potatoes v	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans vg EW PF	30 Cal/3 oz. serving
Choice of One (1) Entree: Herb Roasted Turkey EW	130 Cal/3 oz. serving
Baked Ham	110 Cal/3 oz. serving
Apple Pie v	410 Cal/slice

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BUFFETS

CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

BUFFET STARTERS

Seasonal Garden Salad with Balsamic Vinaigrette VG EW PF	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta v	110 Cal/3.25 oz. serving
Crudités with Tzatziki Sauce v PF	40 Cal/5 oz. serving
Traditional Hummus with Toasted Pita v	150 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad VG EW PF	40 Cal/2.25 oz. serving

BUFFET ENTRÉES

Grilled Lemon Rosemary Chicken EW \$21.39	130 Cal/3 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme EW \$21.39	130 Cal/3 oz. serving
Oven-Baked Smoked Ham \$18.19	110 Cal/3 oz. serving
Bruschetta Tilapia EW \$25.59	200 Cal/5.5 oz. serving
Pesto Flank Steak \$28.49	260 Cal/3 oz. serving
Roast Beef with Demi Glace \$24.69	260 Cal/6 oz. serving
Cavatappi A La Toscana v EW PF \$18.19	430 Cal/15.75 oz. serving

BUFFET SIDES

Pan Roasted Vegetables v PF	45 Cal/3 oz. serving
Italian Seasoned Green Beans v EW PF	40 Cal/3.25 oz. serving
Garlic Roasted Broccoli VG EW PF	40 Cal/1.76 oz. serving
Roasted Red Potatoes vg	100 Cal/2.75 oz. serving
Savory Herbed Rice v vg	140 Cal/4 oz. serving
Macaroni and Cheese v	260 Cal/4 oz. serving
Creamy Garlic Mashed Potatoes v	120 Cal/3.75 oz. serving

BUFFET FINISHES

Apple Pie v	410 Cal/slice
New York-Style Cheesecake v	440 Cal/slice
Spiced Carrot Cake v	360 Cal/slice
Chocolate Cake v	270 Cal/slice
Assorted Craveworthy Cookies v	250-310 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

RECEPTION HORS D'OEUVRES (HOT)

Italian Meatballs \$23.29	100 Cal each
Chicken Satay \$26.09	20 Cal each
Boneless Buffalo Wings \$26.09	110 Cal each
Boneless BBQ Wings \$26.09	160 Cal each
Franks in a Blanket \$23.29	40 Cal each
Spanakopita v \$24.19	70 Cal each
Vegetable Spring Rolls vg \$35.39	15 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Mediterranean Antipasto Skewers v \$33.09	70 Cal each
Veggie Hummus Cup vg ew pf \$27.89	190 Cal each
Shrimp and Coconut Ceviche \$36.89	70 Cal/2 oz. serving
Bruschetta Crostini v \$17.29	50 Cal each
Italian Pinwheel Skewer \$35.39	90 Cal each
Smoked Salmon Mousse	
Cucumber Round \$20.69	100 Cal each

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.



RECEPTIONS

RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

CLASSIC SLICED CHEESE TRAY \$58.89

Serves 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini v 290 cal/2.75 oz. serving

GARDEN CRUDITÉS \$42.59

Serves 12

Fresh Garden Crudités with Ranch Dill Dip v PF 120 Cal/5 oz. serving

SEASONAL FRESH FRUIT PLATTER \$41.49

Serves 12

Seasonal Fresh Fruit Platter vG EW PF 40 cal/2.5 oz. serving

ANTIPASTO PLATTER \$75.99

Serves 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 250 Cal/5 oz. serving

ASSORTED MINI SANDWICHES \$75.99

Serves 12

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches	250 Cal each
Roast Beef and Cheddar Mini Sandwiches	250 Cal each
Turkey and Swiss Mini Sandwiches	290 Cal each
Mini Caprese Sandwiches v	220 Cal each

We are committed to providing an exceptional experience at each and every event! If you don't see something that catches your eye, please contact your catering professional at (316) 755-6465 for additional offerings.

*All packages include necessary accompaniments and condiments.

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (316) 755-6465 to arrange a personal consultation.

RECEPTIONS

RECEPTION STATIONS

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 8 guests or more.

GROWN UP MAC AND CHEESE \$16.39

Chipotle Macaroni and Cheese v	460 Cal/8 oz. serving
Choice of Three (3) Proteins:	
Grilled Chicken Breast	160 Cal/3 oz. serving
Sautéed Shrimp	100 Cal/4 oz. serving
Pulled Pork	290 Cal/3 oz. serving
Diced Ham	70 Cal/2 oz. serving
Roasted Mushrooms vG EW PF	90 Cal/3 oz. serving
Peas vG EW PF	70 Cal/3 oz. serving
Broccoli Bits vG EW PF	40 Cal/1.76 oz. serving
Scallions vG	0 Cal/0.25 oz. serving

SOFT PRETZEL BAR \$6.49

Hot Pretzels vG	170 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce v	130 Cal/1 oz. serving
Spicy Mustard Sauce vG	30 Cal/1 oz. serving
Yellow Mustard Sauce vG	20 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce vG	60 Cal/1 oz. serving
Cajun Cheese Sauce v	60 Cal/1 oz. serving
Buffalo Blue Sauce v	30 Cal/1 oz. serving
Chocolate Sauce v	70 Cal/1 oz. serving
Caramel Sauce v	100 Cal/1 oz. serving

LOADED TOTCHOS \$15.79

Top your Tater Tots with your Choice of Two (2) Proteins and Toppings	
Tater Tots	240 Cal/4 oz. serving
Taco Seasoned Beef	140 Cal/2 oz. serving
Diced Bacon	110 Cal/4 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles vG	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico De Gallo vG	10 Cal/1 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Jalapeno Peppers vG	10 Cal/1 oz. serving
Scallions vG	0 Cal/.25 oz. serving

BREAKS

All prices are per person and available for 12 guests or more.

THE HEALTHY ALTERNATIVE \$9.29

Apples vG EW	60 Cal each
Oranges vG EW PF	50 Cal each
Bananas vG EW	100 Cal each
Pears vG	90 Cal each
Individual Yogurt Cups v	80-150 Cal each
Trail Mix v	290 Cal each
Granola Bars v	190 Cal each

SNACK ATTACK \$7.49

Individual Bags of Chips v	100-160 Cal each
Roasted Peanuts v	170 Cal/1 oz. serving
Trail Mix v	290 Cal each
Assorted Craveworthy Cookies v	210-260 Cal each
Bakery-Fresh Brownies v	250 Cal/2.25 oz. serving

REV'D UP AND READY TO GO \$8.79

Chocolate Orange Power Poppers PF	100 Cal each
Fruit Skewers with Yogurt Honey Dip v EW	100 Cal/6.5 oz. serving
Carrots and Celery Sticks with Ranch Dip v EW PF	100 Cal/6.5 oz. serving
Cinnamon-Honey Granola v	340 Cal/3 oz. serving

COFFEE BREAK \$5.59

Assorted Craveworthy Cookies v	210-260 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate condiments.

Bottled Water	\$2.59 each	0 Cal each
Assorted Sodas (Can)	\$1.99 each	0-150 Cal each
Assorted Individual Fruit Juices	\$2.59 each	110-170 Cal each
Regular Coffee	\$20.19 per gallon	0 Cal/8 oz. serving
Decaf Coffee	\$20.19 per gallon	0 Cal/8 oz. serving
Hot Water with Assorted Tea Bags	\$19.89 per gallon	0 Cal/8 oz. serving
Iced Tea	\$17.29 per gallon	5 cal/8 oz. serving
Lemonade	\$17.29 per gallon	90 cal/8 oz. serving
Iced Water	\$1.49 per gallon	0 Cal/8 oz. serving
Infused Water	\$10.49 per gallon	
Choice of One (1) Fruit Infused Water:		
Lemon Infused Water		0 Cal/8 oz. serving
Orange Infused Water		10 Cal/8 oz. serving
Apple Infused Water		20 Cal/8 oz. serving
Cucumber Infused Water		10 Cal/8 oz. serving
Grapefruit Infused Water		10 Cal/8 oz. serving

DESSERTS

Assorted Craveworthy Cookies v	\$17.19 per dozen	210-260 cal each
Bakery-fresh Brownies v	\$20.79 per dozen	250 Cal/2.25 oz. serving
Gourmet Dessert Bars v	\$20.79 per dozen	300-360 Cal/2.75-3.25 oz. serving
New York Cheesecake v	\$29.09 serves 8	440 Cal/slice
Custom Sheet Cake v	Call for pricing	250-350 Cal/slice

ORDERING INFORMATION

Lead Time

Notice of 3 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Contact Us Today

316.755.6465

TXTAV-Wichita@aramark.com

Prices effective until 07/01/2024

Prices may be subject to change

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

ALLERGEN INFORMATION

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands.

Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

Contact Us Today

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