

Proud preferred vendor of Heartland Lodge, any menu can be custom made, specific to your event!





SERVICE INCLUDED IN EACH TOTAL PRICE

CLEAR DISPOSABLE PLATEWEAR SILVER OR GOLD DISPOSABLE FORK/KNIFE

Uniformed Servers, Set-up, Chaffing Racks, Displays for Food, Clear Disposable Plates (Dinner and Salad), Silver or Gold Disposable Silverware, Drink Station (Tea, Lemonade, and Water), Clear Disposable Cups, Bussing, Catering area clean-up.

WHITE DISPOSABLE PLATE WITH SILVER OR GOLD RIM GOLD OR SILVER DISPOSABLE FORK/KNIFE

Uniformed Servers, Set-up, Chaffing Racks, Displays for Food, Clear Disposable Plates (Dinner and Salad), Silver or Gold Disposable Silverware, Drink Station (Tea, Lemonade, and Water), Clear Disposable Cups, Bussing, Catering area clean-up.

STONEWEAR PLATES WITH SILVER SILVERWEAR AND STEAK KNIFE

Uniformed Servers, Set-up, Chaffing Racks, Displays for Food, Stonewear Plates (Dinner and Salad), Silver Silverware, Drink Station (Tea, Lemonade, and Water), Water Goblet Placed on Drink Station, Linen Napkin, Bussing, Catering area clean-up.

CAKE CUTTING \$2.00/PERSON

Server, Knife, Clear disposable plates, disposable fork, napkins (additional)

DELIVERY FEE OF \$75, KS SALES TAX 9.5% AND 15% GRATUITY WILL BE APPLIED TO ALL CATERED MEALS.

Standard Delivery fee over 30 miles.

STANDARD WEDDING BUFFET Clear: \$21.00/person + tax

PICK ONE ENTREE

White: \$21.50/person + tax

Stonewear: \$26.50/person + tax

GARLIC AND HERB CHICKEN

Chicken Breast w/Garlic and Herb Seasoning

CITRUS-GLAZED GRILLED CHICKEN

Chicken Breast w/Citrus Glaze

APPLEWOOD SMOKED TRI-TIP

Beef Tri-Tip Smoked for 12 Hours and then finished in the oven for maximum tenderness

CITRUS-GLAZED PORK TENDERLOIN

Pork Tenderloin w/citrus glaze

CHERRYWOOD SMOKED BEEF LOIN

Beef loin smoked for 12 hours, and then finished in oven for maximum tenderness

HONEY-BAKED HAM

Whole baked ham w/sugar cure

SMOKED SALMON

Freshly smoked salmon

CHIPOTLE-CRUSTED SALMON

Freshly smoked salmon w/chipotle crust

PARMESAN CRUSTED TILPIA

Fresh Tilapia coated w/parmesan and breadcrumbs

GRILLED TILAPIA

Fresh grilled tilapia

CHICKEN PARMESAN OR PAN FRIED

Chicken breast topped with parmesan and breadcrumbs OR our famous fry battered chicken

BACON-WRAPPED PORK LOIN

Pork tenderloin smoked and wrapped with bacon

PICK ONE VEGETABLE

TUSCANY VEGETABLE MEDLEY

Blend of broccoli, wax beans, green beans, carrots, red and yellow peppers topped w/Tuscany seasoning

HOMESTYLE GREEN BEANS

Fresh cut green beans w/butter salt and pepper

SWEET CORN

Fresh corn w/butter, garlic salt and pepper

WILD RICE

Homemade wild rice

GREEN BEAN CASSEROLE

Freshly cut green beans w/cream of mushroom and topped with fried onions

HONEYED CARROTS

Fresh cut carrots baked w/honey salt and pepper

STEAMED BROCCOLI

Fresh broccoli w/parmesan, salt, butter and pepper

PICK ONE POTATO OR PASTA

PASTA CHOICES

Cavatappi, Penne, or Bowtie

PASTA SAUCES

Homemade marinara, Alfredo, Chardonnay Cream Sauce, Tomato Vodka Sauce, and Tossed Pesto w/Fresh Tomato

CHEESY TWICE BAKED POTATO CASSEROLE

Taylor Made's signature dish! Combination of mashed potatoes, sliced potatoes, 5 different cheeses, topped with bacon and chives

GARLIC MASHED POTATOES

Homemade garlic mashed potatoes with or without brown gravy

FLAME-ROASTED WEDGE POTATOES

AU GRATIN POTATOES

Scalloped potatoes with cheese, cream, salt and pepper

PICK ONE SALAD AND THREE DRESSINGS

FRESH GARDEN

CAESAR SPRING

ROASTED GARLIC (RANCH)

BLEU CHEESE RASPBERRY OR BALSAMIC VINAIGRETTE ITALIAN VIDALIA ONION CAESAR

DINNER ROLL WITH BUTTER INCLUDED

AFFORDABLE WEDDING BUFFET Clear: \$24.00/person + tax White: \$24.50/person + tax

PICK TWO ENTREES

SMOKED SALMON

Freshly smoked salmon

CHIPOTLE-CRUSTED SALMON

Freshly smoked salmon w/chipotle crust

PARMESAN CRUSTED TILPIA

Fresh Tilapia coated w/parmesan and breadcrumbs

Stonewear: \$29.50/person + tax

GRILLED TILAPIA

Fresh grilled tilapia

CHICKEN PARMESAN OR PAN FRIED

Chicken breast topped with parmesan and breadcrumbs OR our famous fry battered chicken

BACON-WRAPPED PORK LOIN

Pork tenderloin smoked and wrapped with bacon

GARLIC AND HERB CHICKEN

Chicken Breast w/Garlic and Herb Seasoning

CITRUS-GLAZED GRILLED CHICKEN

Chicken Breast w/Citrus Glaze

APPLEWOOD SMOKED TRI-TIP

Beef Tri-Tip Smoked for 12 Hours and then finished in the oven for maximum tenderness

CITRUS-GLAZED PORK TENDERLOIN

Pork Tenderloin w/citrus glaze

CHERRYWOOD SMOKED BEEF LOIN

Beef loin smoked for 12 hours, and then finished in oven for maximum tenderness

HONEY-BAKED HAM

Whole baked ham w/sugar cure

PICK ONE VEGETABLE

TUSCANY VEGETABLE MEDLEY

Blend of broccoli, wax beans, green beans, carrots, red and yellow peppers topped w/Tuscany seasoning

HOMESTYLE GREEN BEANS

Fresh cut green beans w/butter salt and pepper

SWEET CORN

Fresh corn w/butter, garlic salt and pepper

WILD RICE

Homemade wild rice

GREEN BEAN CASSEROLE

Freshly cut green beans w/cream of mushroom and topped with fried onions

HONEYED CARROTS

Fresh cut carrots baked w/honey salt and pepper

STEAMED BROCCOLI

Fresh broccoli w/parmesan, salt, butter and pepper

PICK ONE POTATO OR PASTA

PASTA CHOICES

Cavatappi, Penne, or Bowtie

PASTA SAUCES

Homemade marinara, Alfredo, Chardonnay Cream Sauce, Tomato Vodka Sauce, and Tossed Pesto w/Fresh Tomato

CHEESY TWICE BAKED POTATO CASSEROLE

Taylor Made's signature dish! Combination of mashed potatoes, sliced potatoes, 5 different cheeses, topped with bacon and chives

GARLIC MASHED POTATOES

Homemade garlic mashed potatoes with or without brown gravy

FLAME-ROASTED WEDGE POTATOES

AU GRATIN POTATOES

Scalloped potatoes with cheese, cream, salt and pepper

PICK ONE SALAD AND THREE DRESSINGS

FRESH GARDEN

C A E S A R S P R I N G ROASTED GARLIC (RANCH)

BLEU CHEESE

RASPBERRY OR BALSAMIC VINAIGRETTE

ITALIAN VIDALIA ONION

CAESAR

DINNER ROLL WITH BUTTER INCLUDED

SMOKEHOUSE BBQ BUFFET

PICK TWO ENTREES

Clear: \$21.50/person + tax White: \$22.00/person + tax

Stonewear: \$27.00/person + tax

APPLEWOOD SMOKED PULLED PORK

Award-winning pulled pork! Smoked for 12 hours and then rehydrated and baked (shredded).

HICKORY SMOKED SAUSAGE

Sliced smoked sausage

CHERRYWOOD SMOKED BRISKET

Smoked brisket for 12 hours and then rehydrated and baked (shredded)

HICKORY SMOKED HAM

Smoked ham for 10 hours (sliced).

MESQUITE SMOKED CHICKEN

Sliced or diced smoked chicken

MESQUITE SMOKED TURKEY

Sliced smoked turkey

ADD-ON'S (OPTIONAL)

KC STYLE "FALL-OFF-THE-BONE"
RIBS

Additional \$4.00/person

CHERRYWOOD SMOKED BURNT ENDS

Additional \$3.00/person

ADDITIONAL MEAT ITEM

Additional \$2.50/person

ADDITIONAL SIDE ITEM

Additional \$2.50/person

PICK ONE SALAD

FRESH GARDEN SPRING CAESAR

PICK THREE DRESSINGS

ROASTED GARLIC (RANCH)
BLUE CHEESE
RASPBERRY VINAIGRETTE
BALSAMIC VINAIGRETTE
ITALIAN
CAESAR
VIDALIA ONION

PICK TWO SIDES

CHEESY TWICE BAKED POTATO CASSEROLE

Taylor Made's Signature dish!

CREAMY OR SPICY COLE SLAW Creamy or spicy Cole slaw

RED POTATO SALAD

Classic red potato salad

HICKORY PIT BAKED BEANS

Baked beans w/brown sugar and bacon

CHEESY CREAM CORN

Our homemade creamy corn

GOURMET MAC N CHEESE

Homemade mac n cheese with 3 cheeses and cavatappi pasta noodles

TRI-COLOR PASTA SALAD

Fresh tri-colored pasta salad w/Italian dressing, tomatoes, and olives

SLIDER OR REGULAR BUN INCLUDED BBQ SAUCE

CORPORATE BBQ BUFFET

PICK THREE ENTREES

Clear: \$22.50/person + tax White: \$23.00/person + tax

Stonewear: \$28.00/person + tax

APPLEWOOD SMOKED PULLED PORK

Award-winning pulled pork! Smoked for 12 hours and then rehydrated and baked (shredded).

HICKORY SMOKED SAUSAGE

Sliced smoked sausage

CHERRYWOOD SMOKED BRISKET

Smoked brisket for 12 hours and then rehydrated and baked (shredded)

HICKORY SMOKED HAM

Smoked ham for 10 hours (sliced).

MESQUITE SMOKED CHICKEN

Sliced or diced smoked chicken

MESQUITE SMOKED TURKEY

Sliced smoked turkey

ADD-ON'S (OPTIONAL)

KC STYLE "FALL-OFF-THE-BONE"
RIBS

Additional \$4.00/person

CHERRYWOOD SMOKED BURNT ENDS

Additional \$3.00/person

ADDITIONAL MEAT ITEM

Additional \$2.50/person

ADDITIONAL SIDE ITEM

Additional \$2.50/person

PICK ONE SALAD

FRESH GARDEN SPRING CAESAR

AND THREE DRESSINGS

ROASTED GARLIC (RANCH)
BLUE CHEESE
RASPBERRY VINAIGRETTE
BALSAMIC VINAIGRETTE
ITALIAN
CAESAR
VIDALIA ONION

PICK THREE SIDES

CHEESY TWICE BAKED POTATO CASSEROLE

Taylor Made's Signature dish!

CREAMY OR SPICY COLE SLAW Creamy or spicy Cole slaw

RED POTATO SALAD

Classic red potato salad

HICKORY PIT BAKED BEANS

Baked beans w/brown sugar and bacon

CHEESY CREAM CORN

Our homemade creamy corn

GOURMET MAC N CHEESE

Homemade mac n cheese with 3 cheeses and cavatappi pasta noodles

TRI-COLOR PASTA SALAD

Fresh tri-colored pasta salad w/Italian dressing, tomatoes, and olives

SLIDER OR REGULAR BUN INCLUDED BBQ SAUCE

CLASSICO ITALIAN BUFFET

PICK TWO ENTREES

Clear: \$22.00/person + tax White: \$22.50/person + tax

Stonewear: \$27.50/person + tax

GARLIC AND HERB CHICKEN

Chicken Breast w/Garlic and Herb Seasoning

CITRUS-GLAZED GRILLED CHICKEN

Chicken Breast w/Citrus Glaze

CLASSIC ITALIAN MEATBALLS

Homemade Italian meatballs

GRILLED ITALIAN SAUSAGE

Local Italian sausage grilled

CLASSIC MEAT SAUCE

Your classic meaty sauce, hamburger with Italian seasoning tossed in marinara

CLASSIC LASAGNA

Classic lasagna with hamburger, ricotta, seasonings, and layers of pasta!

CLASSIC VEGETABLE LASANGA

Vegetarian version of our classic lasagna

ADD-ON'S (OPTIONAL)

CHICKEN PARMESAN
CHICKEN PICATTA
PARMESAN CRUSTED TILAPIA
GRILLED CHICKEN FARFALL FLORENTINE
LEMON BUTTER SALMON
ROASTED PORTOBELLO MUSHROOMS

ONE VEGETABLE OR POTATO

TUSCANY VEGETABLE MEDLEY

Blend of broccoli, wax beans, green beans, carrots, red and yellow peppers topped w/Tuscany seasoning

SEASONED BROCCOLI

Fresh broccoli with parmesan and seasonings

GARLIC MASHED POTATOES

Our classic mashed potatoes

HOMESTYLE GREEN BEANS

Fresh cut green beans w/butter, salt and pepper

HONEYED CARROTS

Fresh cut carrots baked w/honey salt and pepper

STEAMED BROCCOLI

Fresh broccoli w/parmesan, salt, butter and pepper

PICK ONE PASTA AND 2 SAUCES

PASTA CHOICES

Cavatappi, Penne, or Bowtie

PASTA SAUCES

Homemade marinara Homemade Alfredo Chardonnay Cream Sauce Tomato Vodka Sauce Tossed Pesto w/Fresh Tomato

PICK ONE SALAD AND PICK THREE DRESSINGS

FRESH GARDEN SPRING CAESAR ROASTED GARLIC (RANCH)
BLUE CHEESE
RASPBERRY VINAIGRETTE
BALSAMIC VINAIGRETTE

ITALIAN CAESAR VIDALIA ONION

PRIMERO ITALIAN BUFFET

PICK THREE ENTREES

Clear: \$23.00/person + tax White: \$23.50/person + tax

Stonewear: \$28.50/person + tax

GARLIC AND HERB CHICKEN

Chicken Breast w/Garlic and Herb Seasoning

CITRUS-GLAZED GRILLED CHICKEN

Chicken Breast w/Citrus Glaze

CLASSIC ITALIAN MEATBALLS

Homemade Italian meatballs

GRILLED ITALIAN SAUSAGE

Local Italian sausage grilled

CLASSIC MEAT SAUCE

Your classic meaty sauce, hamburger with Italian seasoning tossed in marinara

CLASSIC LASAGNA

Classic lasagna with hamburger, ricotta, seasonings,

and layers of pasta!

CLASSIC VEGETABLE LASANGA

Vegetarian version of our classic lasagna

ADD-ON'S (OPTIONAL)

CHICKEN PARMESAN
CHICKEN PICATTA
PARMESAN CRUSTED TILAPIA
GRILLED CHICKEN FARFALL FLORENTINE
LEMON BUTTER SALMON

ONE VEGETABLE OR POTATO

PICK ONE PASTA AND 3 SAUCES

ROASTED PORTOBELLO MUSHROOMS

TUSCANY VEGETABLE MEDLEY

Blend of broccoli, wax beans, green beans, carrots, red and yellow peppers topped w/Tuscany seasoning

SEASONED BROCCOLI

Fresh broccoli with parmesan and seasonings

GARLIC MASHED POTATOES

Our classic mashed potatoes

HOMESTYLE GREEN BEANS

Fresh cut green beans w/butter, salt and pepper

HONEYED CARROTS

Fresh cut carrots baked w/honey salt and pepper

STEAMED BROCCOLI

Fresh broccoli w/parmesan, salt, butter and pepper

PASTA CHOICES

Cavatappi, Penne, or Bowtie

PASTA SAUCES

Homemade marinara Homemade Alfredo Chardonnay Cream Sauce Tomato Vodka Sauce Tossed Pesto w/Fresh Tomato

PICK ONE SALAD AND PICK THREE DRESSINGS

FRESH GARDEN SPRING CAESAR ROASTED GARLIC (RANCH)
BLUE CHEESE
RASPBERRY VINAIGRETTE
BALSAMIC VINAIGRETTE

ITALIAN CAESAR VIDALIA ONION

MEXICAN GRANDE BUFFET

Clear: \$24.00/person + tax White: \$24.50/person + tax

Stonewear: \$29.50/person + tax

PICK FOUR ENTREES

FIXINGS INCLUDED

BURRITO

Ground beef, shredded chicken, or smoked pork

ENCHILADA CASSEROLE

Cheese, chicken, smoked chicken, or ground beef

TACO SALAD

Ground beef, chicken, pork, or carne asada

TWO TACOS

Hard or soft shell - Shredded chicken, ground beef, pork, or carne asada

SHREDDED CHEDDAR

SHREDDED LETTUCE

DICED TOMATOES

SOUR CREAM

JALAPENO PEPPERS

DICED ONIONS/CILANTRO

PICO DE GALLO

MILD AND HOT SALSA

CHIPS

PICK FOUR SIDES

REFRIED BEANS

VEGETARIAN BLACK BEANS

HOMEMADE MEXICAN RICE

HOMEMADE QUESO DIP

HOMEMADE ESPINACA DIP

FRESH MADE GUACAMOLE

HARD SHELL, SOFT SHELL, STREET TACO, OR TACO SALAD (CHIPS)

MEXICAN FIESTA BUFFET

White: \$22.50/person + tax

Clear: \$22.00/person + tax

Stonewear: \$27.50/person + tax

PICK THREE ENTREES

BURRITO

Ground beef, shredded chicken, or smoked pork

ENCHILADA CASSEROLE

Cheese, chicken, smoked chicken, or ground beef

TACO SALAD

Ground beef, chicken, pork, or carne asada

TWO TACOS

Hard or soft shell - Shredded chicken, ground beef, pork, or carne asada

FIXINGS INCLUDED

SHREDDED CHEDDAR

SHREDDED LETTUCE

DICED TOMATOES

SOUR CREAM

JALAPENO PEPPERS

DICED ONIONS/CILANTRO

PICO DE GALLO

MILD AND HOT SALSA

CHIPS

PICK THREE SIDES

REFRIED BEANS

VEGETARIAN BLACK BEANS

HOMEMADE MEXICAN RICE

HOMEMADE QUESO DIP

HOMEMADE ESPINACA DIP

FRESH MADE GUACAMOLE

HARD SHELL, SOFT SHELL, STREET TACO, OR TACO SALAD (CHIPS)

PAPA'S BREAKFAST BUFFET

PICK THREE ENTREES

Clear: \$22.00/person + tax White: \$22.50/person + tax

Stonewear: \$27.50/person + tax

SCRAMBLED EGGS

SAUSAGE, EGG, AND BREAKFAST POTATO CASSEROLE

BROCCOLI, EGG, AND BREAKFAST POTATO CASSEROLE

BUTTERMILK BISCUITS AND SAUSAGE GRAVY

HALF-DOLLAR PANCAKES

HASHBROWNS

BREAKFAST POTATOES

FRENCH TOAST STICKS

PICK THREE MEATS

SUGAR-CURED SMOKED HAM

HICKORY-SMOKED BACON OR TURKEY BACON

COUNTRY-STYLE SAUSAGE PATTIES OR LINKS

PICK TWO BAKERY OR FRUIT ITEMS

FRESH ASSORTED BAGELS W/PLAIN CREAM CHEESE

MINI CINNAMON ROLLS

ASSORTED MINI MUFFINS

ASSORTED DANISHES

ASSORTED DONUTS

FRESH FRUIT DISPLAY (SEASONAL SELECTIONS)

PICK TWO DRINK OPTIONS

COFFEE MILK ORANGE JUICE APPLE JUICE LEMONADE WATER

ULTIMATE APPETIZER BUFFET White: \$30.50/person + tax

Clear: \$30.00/person + tax

Stonewear: \$35.50/person + tax

PICK TWO PREMIUM APPS

PICK TWO SLIDER MEATS

SHRIMP PHYLLO TARTLET

Phyllo cup with ricotta cheese, shrimp, and topped with cocktail sauce and seasoning

ROASTED VEGETABLE BRUSCHETTA

Homemade pesto on crostini bread w/tomatoes

BEEF TENDERLOIN CROSTINI

Horseradish base on crostini bread with tender beef tenderloin piece on top

EGGPLANT AND TOMATO BRUSCHETTA

Crostini bread with eggplant and tomato basil

SPINACH AND ARTICHOKE PHYLLO CUP

Phyllo cups filled with our homemade spinach and artichoke dip

SHRIMP WITH COCKTAIL SAUCE

APPLEWOOD SMOKED PULLED PORK

HICKORY SMOKED SAUSAGE

Sliced

CHERRYWOOD SMOKED BRISKET

Pulled

HICKORY SMOKED HAM

Sliced

MESQUITE SMOKED TURKEY OR CHICKEN

Sliced

PICK FOUR HOT OR COLD APPS

HOT APPETIZERS

ESPINACA DIP WITH TORTILLA CHIPS

ROTISSERIE CHICKEN WING*

GLAZED CHICKEN SKEWER*

BUFFALO CHICKEN DIP WITH TORTILLA CHIPS

SPANAKOPITA BITES

SWEDISH MEATBALLS*

SPINACH ARTICHOKE DIP & FRESH PITA

BACON WRAPPED CHICKEN BITES

GLAZED STEAK SKEWER*

ROASTED POTATO SKINS

MINI QUICHE

TOASTED RAVIOLI WITH MARINARA

COLD APPETIZERS

FRESH VEGETABLES & ROASTED GARLIC

DIP

CHEESE, SAUSAGE, GRAPES &

ASSORTED CRACKERS

TUSCANY HUMMUS WITH FRESH PITA

GUACAMOLE, SALSA & CHIPS

ASSORTED FRESH FRUIT & DIP

RASPBERRY CHIPOTLE DIP

WITH CRACKERS

ASSORTED PINWHEELS

CAPRICE SKEWER

DELUXE APPETIZER BUFFET

Clear: \$23.00/person + tax White: \$23.50/person + tax

Stonewear: \$28.50/person + tax

PICK TWO SLIDER MEATS

APPLEWOOD SMOKED PULLED PORK

HICKORY SMOKED SAUSAGE Sliced

CHERRYWOOD SMOKED BRISKET
Pulled

HICKORY SMOKED HAM Sliced

MESQUITE SMOKED TURKEY OR CHICKEN Sliced

PICK FIVE HOT OR COLD APPS

HOT APPETIZERS

ESPINACA DIP WITH TORTILLA CHIPS

ROTISSERIE CHICKEN WING*

GLAZED CHICKEN SKEWER*

BUFFALO CHICKEN DIP WITH TORTILLA CHIPS

SPANAKOPITA BITES

SWEDISH MEATBALLS*

SPINACH ARTICHOKE DIP & FRESH PITA

BACON WRAPPED CHICKEN BITES

GLAZED STEAK SKEWER*

ROASTED POTATO SKINS

MINI QUICHE

TOASTED RAVIOLI WITH MARINARA

COLD APPETIZERS

FRESH VEGETABLES & ROASTED GARLIC

CHEESE, SAUSAGE, GRAPES & ASSORTED CRACKERS

TUSCANY HUMMUS WITH FRESH PITA

GUACAMOLE, SALSA & CHIPS

ASSORTED FRESH FRUIT & DIP

RASPBERRY CHIPOTLE DIP WITH CRACKERS

ASSORTED PINWHEELS

CAPRICE SKEWER

PRICIN	_	TO CHAN PGRADE O		OING ON MENU
KS SALES			GRATUITY FINAL PRI	+ \$75 DELIVER ICE.
	TASTING'	S ARE AVA	AILABLE AS	WELL!