



**Capitol
Plaza Hotel**

Topeka

Banquet Menu



Corporate Planner Package A.

(Package is Based on a Minimum of 20 People and is Priced Per Person)

Deluxe Continental Breakfast

Egg and Cheese Croissants, Seasonal Fresh Fruit, Assorted Breakfast Pastries, Bagels and Cream Cheese, Assorted Fruit Yogurts, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Plated Lunch

Choose From One of Our Plated Lunch Selections, Chef Choice Dessert Bar, Water and Tea Service.

Executive Afternoon Break

An Assortment of Fresh Jumbo Cookies, Fudge Brownies, Assorted Soft Drinks, Bottled Water, Regular and Decaf Coffee

Meeting Space

General Session is Based on Standard Setup

Audio Visual

Includes Wireless Lavalier Microphone, Screen, Podium and Flipchart

Corporate Planner Package B.

(Package is Based on a Minimum of 20 People and is Priced Per Person)

Deluxe Continental Breakfast

Egg and Cheese Croissants, Seasonal Fresh Fruit, Assorted Breakfast Pastries, Bagels and Cream Cheese, Assorted Fruit Yogurts, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Plated Lunch

Choose From One of Our Plated Lunch Selections, Chef Choice Dessert Bar, Water and Tea Service.

Meeting Space

General Session is Based on Standard Setup

Audio Visual

Wireless Lavalier Microphone, Screen, Podium and Flipchart

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax

Corporate Planner Package

Assorted Goodies

Assorted Muffins

Assorted Danish

Assorted Doughnuts

Assorted Granola Bars

Bagels w/ Cream Cheese

Assorted Jumbo Cookies

Fudge Brownies

Assorted Candy Bars

Mixed Nuts

Snack Mix/Pretzels

Assorted Beverages

Kona Coffee

Decaf Kona Coffee

Iced Tea

Lemonade

Fruit Punch

Assorted Hot Teas

Bottled Water

Assorted Fruit Juices

Assorted Sodas

Red Bull

À la Carte Refreshments

Plated Breakfast

(All Plated Breakfasts are served with Assorted Breakfast Pastries, Orange Juice, and Coffee)

Metropolitan

Farm Fresh Scrambled Eggs, Breakfast Potatoes, and Your Choice of Sausage or Bacon.

Eggs Benedict

Poached Eggs atop Canadian Bacon and an English Muffin Covered in Freshly Prepared Hollandaise Sauce and Served with Breakfast Potatoes.

Croissant Bursts

*Flakey Butter Croissant Stuffed with Scrambled Eggs, Ham, and Cheddar Cheese.
Served with Breakfast Potatoes.*

Capitol Strata

*Baked Egg Casserole with Honey Cured Ham and topped with Cheddar Cheese and
Served with Breakfast Potatoes.*

Breakfast Buffets

*(40 Person Minimum. Any Amount under the Minimum will be Charged a \$100 Chefs Fee)
(All Breakfast Buffets Include, Fresh Sliced Fruit, Assorted Breakfast Pastries, Assorted Juices and Coffee)*

Sunrise Buffet

*Fresh Farm Scrambled Eggs with Cheddar Cheese, Crispy Bacon, Sausage Links,
and Breakfast Potatoes.*

Country Buffet

*Farm Fresh Scrambled Eggs with Cheddar Cheese, Buttermilk Biscuits with Sausage Gravy,
Crispy Bacon, Sausage Links, and Breakfast Potatoes.*

Breakfast

Specialty Morning Breaks

Continental Breakfast

Seasonal Fresh Sliced Fruit, Assorted Breakfast Pastries, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Deluxe Continental Breakfast

Egg and Cheese Croissants, Seasonal Fresh Fruit, Assorted Breakfast Pastries, Bagels and Cream Cheese, Assorted Fruit Yogurts, Assorted Fruit Juices, Coffee, Assorted International Teas, and Milk.

Specialty Afternoon Breaks

Executive Break

Assorted Jumbo Cookies and Brownies, Assorted Soft Drinks, Specialty Teas, Regular and Decaf Coffee.

Seventh Inning Stretch

Buttered Popcorn, Roasted Peanuts, Cracker Jacks, Pretzel Rods, Assorted Soft Drinks, and Your Choice of Iced Tea or Lemonade.

Chocolate Overload

Jumbo Chocolate Chunk Cookies, White Chocolate Macadamia Nut Cookies, Fudge Brownies, Chocolate Dipped Pretzel Rods, Chocolate Covered Strawberries, and Assorted Sodas and Bottled Water.

Health Nuts

Assorted Granola Bars, Fresh Fruit Display, Fresh Vegetable Display, and Assorted Juices and Bottled Water.

Breaks

Entrée Salads

(All Entrée Salads are Served with Fresh Rolls with Butter, Chef's Dessert, Water and Iced Tea Service)

Chicken Caesar Salad

Crisp Romaine Lettuce Topped with Parmesan Cheese, Tomatoes, Garlic Croutons, and Topped with Grilled Chicken.

Plaza Cobb Salad

Fresh Spring Greens Topped with Honey Ham, Smoked Turkey, Swiss and Cheddar Cheese, Tomatoes, Bacon, Cucumber. Served with Your Choice of Two Dressings.

Sandwiches

(All Sandwiches are Served with Potato Chips, Pasta Salad, Chef's Dessert, and Include Water and Iced Tea Service)

(Any Sandwich can be put in a Box for Your Convenience and will Be Served with Bottled Water and a Cookie)

Club Croissant

Honey Ham, Smoked Turkey, Bacon, Lettuce and Tomato, served on a Fresh Buttery Croissant.

Deli Wrap

Your Choice of Deli Meats with Lettuce, Tomato, Cheddar Cheese, and Garlic Mayonnaise Wrapped in a Flour Tortilla. Meat Choices of Honey Ham, Smoked Turkey, Roast Beef, or Chicken Salad.

Classic Boardwalk Deli

Genoa Salami, Proscuitto, Smoked Turkey, Provolone Cheese, Lettuce, Tomato, Oregano, and Red Onion, Served on a French Sub.

Lunch Buffets

(Salad options include: Mixed Greens, Caesar Salad, Pasta Salad, Potato Salad, or Fruit Salad)

Market Buffet

(40 Person Minimum. Entrée Choices are Chosen From the Plated Lunch Menu on Next Page)

Three Freshly Prepared Salads, Two Entrée Creations From Our Executive Chef, Chef's Choice Seasonal Vegetable, and Starch. Fresh Bread and Butter, and Chef's Choice of Assorted Desserts.

Deli Buffet

(40 Person Minimum)

Three Freshly Prepared Salads, Assorted Deli Meats, Breads, and Cheeses. Served with Traditional Accompaniments and Chef's Choice of Assorted Desserts.

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax

Lunch

Plated Lunches

(All Plated Lunches include a Salad, Chef's Selection of Fresh Seasonal Vegetable, Chef's Choice of Starch, Rolls and Butter, Chef's Choice of Dessert, and Water and Iced Tea Service)

Bourbon Street Chicken

Grilled Chicken Breast Topped with Bourbon Cream Sauce, Bacon Crumbles, and Cheddar Cheese.

Southwest Grilled Chicken

Grilled Chicken Breast with Bold Southwest Seasoning and Pico de Gallo.

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Honey Ham and Mozzarella Cheese.

Grilled Flank Steak

Tender Marinated 6oz Flank Steak with a Roasted Shallot Demi Glace.

Sliced Sirloin

Tender Slices of Choice Sirloin Topped with a Mushroom Demi Glace.

Beef Medallions

Tender 6oz Beef Medallions Marinated in Balsamic Dressing.

Home-style Meatloaf

Homemade Meatloaf topped with Mushroom Gravy.

Roasted Pork Loin

Marinated Boneless Pork Loin, Slow Roasted to Perfection and Served with a Rosemary Jus.

Beef or Vegetarian Lasagna

Layers of Pasta Stuffed with Beef or Vegetables, ricotta and Mozzarella Cheeses, and Homemade Tomato Sauce.

Asian Style Salmon

Roasted Salmon with a Soy and Mirin Glaze.

LUNCH

Plated Dinners

(All Plated Dinners include Your Choice of Salad, Chef's Selection of Fresh Seasonal Vegetable, Chef's Choice of Starch, Rolls and butter, Your Choice of Dessert, and Water, Iced Tea, and Coffee Service)

Santa Fe Chicken

Grilled Breast of Chicken With a Chipotle Cream Sauce.

Herb Roasted Chicken

Roasted Breast of Herbed Chicken Topped with a Chicken Jus Lie.

Chicken Parmesan

*Lightly Breaded Chicken Breast Topped with Melted Mozzarella Cheese and Marinara,
Served on a Bed of Linguini.*

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Honey Ham and Swiss Cheese.

Grilled Kansas City Strip

Tender 10oz KC Strip Marinated and Grilled to a Perfect Medium Unless Stated Otherwise.

Filet of Sirloin

Tender 8oz Filet of Choice Sirloin Topped with a Mushroom Demi Glace.

Flat Iron Steak

8oz Steak Marinated in Red Wine, Garlic, and Herbs and Then Grilled to Perfection.

Roasted Pork Loin

*Marinated Boneless Pork Loin, Slow Roasted to Perfection and Served with a
Shitake Mushroom Demi Glace.*

Smoked Pork Chop

Two 5oz Bone-in Pork Chops With a Maple Cream Sauce.

Roasted Salmon

Roasted Salmon Rubbed with Fresh Pesto.

Tilapia Newburg

Roasted Tilapia Fillet with a Sherried Mushroom Cream Sauce.

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax

Dinner

Plated Duet Dinners

(All Plated Dinners include Your Choice of Salad, Chef's Selection of Fresh Seasonal Vegetable, Chef's Choice of Starch, Rolls and Butter, Your Choice of Dessert, and Water, Iced Tea, and Coffee Service)

Choose Two of the Following to Create Your Own Unique Plate.

Filet of Sirloin

Tender 6oz Filet of Sirloin Cooked to Perfection

Chicken Chardonnay

Roasted Breast of Chicken with a Chardonnay Cream Sauce

Herb Roasted Chicken

Roasted Breast of Herbed Chicken Topped with a Chicken Jus lie

Chicken Piccata

Lightly Breaded Chicken Breast with a Lemon Caper Butter Sauce

Shrimp Scampi

Broiled shrimp with Garlic Butter Sauce

Pork Loin Medallions

Roasted Pork Loin Medallions with Mango Salsa

Saffron Salmon

Roasted Salmon Fillet with a Saffron Cream Sauce

Basa Provençal

Tender Vietnamese White Fish with Tomatoes, Olives, and Parmesan Cheese

Dinner

Dinner Desserts – Tier One

(Choice of One Included With Plated Dinner)

New York Style Cheesecake
Creamy Cheesecake with Strawberry Sauce

Carrot Cake
Traditional Carrot Cake with Cream Cheese Frosting

German Chocolate Cake
Delicious Blend of Chocolate Cake, Coconut, and Pecans

Lemon Cream Shortcake
Refreshing Layers of Lemon Cake and Lemon Cream

Triple Chocolate Tiger Cake
Layers of Chocolate Cake and Chocolate Cream

Dinner Desserts – Tier Two

(Upgrade Your Dessert for an Additional Charge)

Raspberry Chambord Torte
Chambord Soaked Chocolate Cake with a Chocolate Ganache

Lemon Berry Cream Cake
Lemon Cake with Layers of Berries and Lemon Cream

Caramel Apple Granny Torte
Layers of Baked Apples and Caramel in a Cookie Crust

Triple Chocolate Truffle Cake
Layers of Chocolate Cake, Chocolate Ganache, and Chocolate Mousse

Key Lime Torte
Refreshing Key Lime Filling in a Flakey Crust

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax

Dinner Desserts

Dinner Buffet

*(All Dinner Buffets include Water, Iced Tea, and Coffee Service)
(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chefs Fee)*

Taste of Topeka

Three Freshly Prepared Salads, Entrée Options From Our Executive Chef, Chefs Choice Seasonal Vegetable, and Starch. Fresh Bread and Butter, and Chef's Choice of Assorted Desserts.

Two Entrée Buffet.

Three Entrée Buffet.

Choose From the Following Entrees:

Santa Fe Chicken

Grilled Chicken Breast With Chipotle Cream Sauce

Chicken Chardonnay

Roasted Breast of Chicken with a Chardonnay Cream Sauce

London Broil

Tender Sliced Beef with a Hunter Sauce

Sliced Sirloin

Tender Sirloin Topped with a Mushroom Demi Glace

Roasted Pork Loin

Roasted Pork Loin with a Rosemary Jus

Chicken Rustica

Penne Pasta with Roasted Chicken and a Italian Cream Sauce

Roasted Salmon

Atlantic Salmon with a Lemon and Dill Cream Sauce

BBQ Pork

Slow Simmered Shredded Pork Shoulder With our Tangy BBQ Sauce

Home Style Meatloaf

Homemade Meatloaf with a Mushroom Sauce

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax

Dinner Buffets

Themed Dinner Buffets

(All Dinner Buffets include Water, Iced Tea, and Coffee Service)

(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chefs Fee)

Taste of Mexico

(Includes All of the Following)

Carnitas

Slow Simmered Shredded Pork with Salsa Verde Served with Flour and Corn Tortillas

Chicken Mole

Chicken Braised in a Rich Dark Chile Sauce

Spanish Rice

Blend of Rice with Tomato, Peppers, and Southwest Spices

Frijoles Charros

Stewed Pinto Beans with Bacon and Onions

Fresh Fruit Salad

A Blend of Fresh Seasonal Fruits

Tortilla Chips

Tortilla Chips With Salsa

Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

Sopapillas

Puffy Deep Fried Pastry Sprinkled with Cinnamon and Sugar and Served with Honey

Dinner Buffets

Themed Dinner Buffets

*(All Dinner Buffets include Water, Iced Tea, and Coffee Service)
(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chefs Fee)*

Taste of Italy

*(Includes All of the Following)
(Includes Water, Iced Tea, and Coffee Service)*

Beef or Vegetable Lasagna

Layers of Pasta, Roasted Vegetables, Ricotta Cheese, Mozzarella Cheese, and Tomato Sauce

Chicken Parmesan

Lightly Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce

Penne Pasta

Served with Alfredo Sauce and Marinara

Italian Green Beans

Tossed with Olive Oil and Italian Seasonings

Fresh Fruit Salad

A Blend of Fresh Seasonal Fruits

Mixed Green Salad

Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese, and Assorted Dressings

Garlic Bread Sticks

Lemonata Torte

Layers of Lemon Sponge Cake and Lemon Cream

Enhancements

Add Pasta Action Station with Chefs Attendant.

Dinner Buffets

Themed Dinner Buffets

*(All Dinner Buffets include Water, Iced Tea, and Coffee Service)
(50 Person Minimum. Any Amount Under the Minimum will be Charged a \$100 Chef's Fee)*

Taste of Kansas City

*(Includes All of the Following)
(Includes Water, Iced Tea, and Coffee Service)*

Smoked Brisket

Tender Slices of Smoked Brisket

BBQ Ribs

Slow Cooked to Perfection and Smothered in BBQ Sauce

Mixed Green Salad

*Fresh Mixed Greens with Tomatoes, Cucumbers, Croutons, Shredded Cheese,
and Assorted Dressings*

Baked Beans

Corn on The Cob

Potato Salad

Cole Slaw

Silver Dollar Rolls

Fruit Crisp

Dinner Buffets

Dinner Buffet Enhancements

Carving and Specialty Stations

All Specialty Stations are in Addition to Your Dinner Buffet and Cannot be Substituted in Place of an Entrée.

All Carved Meats Include a Chef Attendant and Traditional Accompaniments.

Baron of Beef

Serves Approximately 60 People.

Roasted Tenderloin of Beef

Serves Approximately 30 People.

Herb Encrusted Prime Rib

Serves Approximately 30 People.

Roasted Breast of Turkey

Serves Approximately 45 People.

Baked Honey Glazed Ham

Serves Approximately 75 People.

Roasted Pork Loin

Serves Approximately 50 People.

Baron of Pork

Serves Approximately 80 People.

Whole Smoked Salmon

Serves Approximately 40 People.

Dinner Buffets

Hot Hors d'Oeuvres

(All Hors d'Oeuvres are priced 50 pieces per order)

Miniature Crab Cakes

Served with a Remoulade Sauce.

Lion Head Meatballs

Slow Cooked to Perfection and Smothered in BBQ Sauce or Marinara.

Stuffed Mushrooms

Stuffed with your Choice of Italian Sausage or Crabmeat.

Jamaican Chicken Satays

Skewered Jerk Marinated Chicken.

Bacon Wrapped Shrimp

Jumbo Gulf Shrimp Wrapped in Hickory Smoked Bacon and Served with a Raspberry Chipotle Sauce.

Breaded Chicken Strips

Tender Breaded Strips of Chicken Served with Honey Mustard.

Asian Spring Rolls

Vegetarian Spring Rolls Served with Sweet and Sour Sauce.

Spanakopita

Stuffed with Spinach and Feta Cheese.

Chicken Drumsticks

Served with Your Choice of Buffalo Sauce, or Sweet Chili Glaze.

Chicken Quesadilla Cornucopias

Served with Ancho Cilantro Ranch and Salsa.

Hot Hors d'Oeuvres

Cold Hors d'Oeuvres

(All Hors d'Oeuvres are priced 50 pieces per order)

Jumbo Shrimp

Jumbo Gulf Shrimp Served with Cocktail Sauce.

Roasted Red Pepper Hummus

Served with Pita Bread.

Antipasto Skewers

Artichoke Hearts, Kalamata Olives, Fresh Mozzarella, and Genoa Salami.

Cocktail Sandwiches

Miniature Ham and Turkey Sandwiches on Ciabatta Bread.

Marinated Olives and Peppers

*Marinated Green Olives, Black Olives, Kalamata Olives, Pepperoncini,
and Roasted Red Peppers.*

Prosciutto Wrapped Asparagus

Fresh Raw Asparagus Wrapped in Prosciutto.

Chocolate Dipped Strawberries

*Jumbo Fresh Strawberries Dipped in Rich Chocolate.
Tuxedo Strawberries Dipped in Dark Chocolate and White Chocolate.*

Cold Hors d'Oeuvres

Reception Displays

(All Reception Displays are Priced Per Person)

Vegetable Crudités

Fresh Seasonal Vegetables Served with Ranch Dipping Sauce.

Fresh Fruit Display

A Selection of Sliced Fresh Seasonal Fruits.

Market Cheese Display

An Assortment of Domestic Cheeses and Crackers.

Capitol Cheese Display

An Assortment of International and Domestic Cheeses with Gourmet Breads and Crackers.

Dessert Bar

*An Assortment of Delicious Desserts Prepared By Our Culinary Team
Items Include Chocolate Mousse, Assorted Petit Fours, Miniature Cheesecakes,
Chocolate Covered Strawberries, and Dessert Bars.*

Reception Displays