



Olive Tree

BANQUETS & CATERING

Catering Guide

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#1 Catering Service in Wichita since 1979



From Owner, Joumana Toubia

Since our brother Antoine opened the Olive Tree in 1979, we have been entrusted to host unforgettable celebrations.



We are honored to be one of the few institutions in Wichita with this depth of experience. My sister Randa and I have had a great opportunity to see almost any type of celebration you can imagine. That is why we can provide an unmatched level of service. You will receive experienced, dedicated event planning and coordination, through every step of the process.



We provide everything you need to host the event of your dreams. Our expert culinary team will make sure your guests will have an unforgettable dinner, with drinks prepared by professional bartenders. As a team, we will do everything we can to host the celebration your friends and family deserve.

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Décor & More

We provide black or white lap length linens with our basic rental packages.

Contemporary Hurricane lamps & votive candles with tea lights are offered for use during our on-site events.

We work with florists, linens vendors, & rental companies to provide beautiful centerpieces and table displays for additional cost.

- Chair covers, sashes, floor length linens, overlays, runners, & napkins are available in an array of colors & fabrics.
- Fresh cut floral arrangements from single bud vases to cascading columns.



Cake

Bagatelle Bakery, our sister bakery, will create the wedding cake of your dreams.

Since opening in 1983, Bagatelle has had the pleasure to assist many brides and their families in the selection of their wedding and groom's cakes for their special day. The Bagatelle wedding cakes are made following traditional recipes that have been handed down over the years. Every cake is baked from scratch using only the finest ingredients available.



Wedding & Groom's Cake Flavors

Butter Cream
Carrot
Cheesecake
Chantilly Cream Cakes
Amaretto
Apricot
Chocolate Mousse
Fresh Raspberry
Fresh Strawberry
Lemon
Mocha
Peach



Bar

We offer a fully customized bar menu for our clients. Service options range from fully hosted, wine & beer bars, limited host bars with cash options, etc...

Drink Options

Liquor & Bottled Beer	Singles	Doubles	Wine Bottles
Calls Selections	\$5	\$7	House Wine\$25 per bottle or \$7 per glass
Premium Selections	\$7	\$10	Sparkling Wine\$25 per bottle or \$7 per glass
Top Shelf Selections	\$10	\$13	Upscale Starting at \$32 per bottle
Wine Selections			
Custom Signature Cocktails		\$4+	Keg Beer
Domestic Bottled Beer		\$4	Domestic\$250
Microbrew / Import Beer		\$5	Craft or Import\$300
Priced by drink			Approximately 165 glasses per full

Additional Bar Services

- Champagne Toasts
- Wine Service During Dinner
- Cocktail Service for Intimate Dinners
- Champagne Fountains or Walls

Bar Policy

- Bartender Fee: \$60 for first hour, and \$30 for each additional hour
- Olive Tree Bartenders comply with all federal and state liquor laws.

Catering

We have the experience and expertise to provide your guests with a dinner they will never forget, regardless of the budget.

We have a terrific selection of hors d'oeuvres, plated dinners, and buffet dinners. Custom menus can be tailored to fit your occasion. For nearly four decades, the Olive Tree has set the standard for culinary excellence in Wichita.

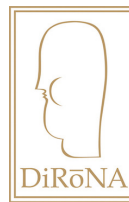


Accolades



AAA Four Diamond Award

Only restaurant in Kansas, and one of 3% of all restaurants, to be distinguished with the four-diamond award



DIRONA Award

Distinguished Restaurant of North America, lifetime achievement award.



Twice on front cover of Nation's Restaurant News



Wine Spectator Magazine's Award of Excellence

Testimonials

"Many people say The Olive Tree forever changed the face of Wichita"

Wichita Business Journal

"The Olive Tree redefined the community's expectations for fine dining."

The Wichita Eagle

Antoine "brought world-class dining standards to Wichita. "I mean he set the standard. He has made a real difference in this community."

Former Wichita Mayor Bob Knight

Breakfast & Breaks

MENU

Traditional Breakfast \$12.75

Scrambled Eggs

Choose ☐ Bacon ☐ Sausage ☐ Ham

One:

Choose ☐ Breakfast Potatoes ☐ Tortillas,

One: Salsa, and Shredded Cheddar Cheese

Assorted Fresh Baked Breakfast Breads

Fruit Bowl

Choose 2 : Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

French Toast

made with Challah Bread, served with Syrup, Crème Fraiche, and Walnuts \$12.75

Mixed Fruit with Berries

Bacon or Sausage

Homemade Yogurt Parfaits

Choose 2: Chilled Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

Spinach & Mushroom Quiche or Ham & Cheese Quiche \$15.95

Side of Smoked Salmon - Traditional Garnish

Country Skillet Potatoes

Fresh Fruit

Assorted Breakfast Breads

Choose 2: Chilled Orange, Cranberry, or Apple Juice

Freshly Brewed Coffee

Continental Breakfast \$8.75

(Minimum 35 ppl)

Assorted breakfast pastries

Seasonal Fresh Fruit Bowl

Choice of 1: Orange, Cranberry, or Apple

Freshly Brewed Coffee

Beverages

Freshly Brewed Coffee, per Gallon \$25.00

Hot Tea, Several Varieties \$1.50

Freshly Brewed Iced Tea \$21.00

Fresh Juice, per gallon \$24.00

Assorted Soft Drinks \$1.50

Bottled Water \$1.50

Hot Apple Cider \$24.00

Hot Cocoa, per gallon \$20.00

Breakfast A La Carte, per dozen

Butter Croissants or Danish \$20.75

Hot Cross Buns \$20.75

Almond Croissants \$29.75

Chocolate Croissants \$29.75

Breakfast Breads, by the loaf \$14.95

(Banana Nut/Lemon/Pumpkin)

Fresh Baked Muffins \$20.75

Homemade Yogurt Parfaits \$3.00

Afternoon Breaks

(Minimum order of 25)

Mini Home Style Cookies, per dozen \$12.75

Sliced Fruit Tray \$3.25

Whole Assorted Fruit \$1.50

Fresh Vegetable Tray with Dip \$2.60

Baked Pita Chips & Hummus \$2.50

Popcorn \$1.65

Granola Bars \$2.00

Trail Mix \$2.25

Lunch Themed Buffets

MENU

Priced per person (minimum 25 unless noted)

Flint Hills Prairie Buffet **\$15.00**

High Plains Ranch Salad
Oven Roasted Chicken with natural jus & fresh herbs
Oven Roasted Potatoes
Green Beans Almandine sautéed with onion & toasted almonds
Wheat Rolls & Butter

Add Meatloaf **\$2.00**

South of the Border **\$15.00**

Sliced & Seasoned Grilled Chicken & Seasoned Ground Beef with Soft Tortillas & Fried Corn Taco Shells
Toppings Include: Guacamole, Black Bean & Corn Salsa, Sour Cream, Shredded Cheese, & Poblano Cabbage Slaw
Fried Red Rice or Cilantro Lime Rice
Choice of Refried or Black Beans
Tortilla Chips & Salsa

Add Fish Tacos **\$2.00**

The Texan **\$12.75**

BBQ Pulled pork
Cole Slaw
Potato Salad
Cowboy Baked Beans
Soft Cocktail Buns & Butter
Add Sliced BBQ Chicken or
BBQ Pulled Beef

\$3.50

Southern Style **\$12.75**

Cole Slaw
Fried Chicken
Mashed Potatoes & Cream Gravy
Country Green Beans
Country Rolls & Butter

Add Baked & Glazed Ham **\$3.50**

Chili & Potato Bar **\$12.75**

Mixed Green Salad w/ dressing
Beef & Red Bean Chili or Vegetarian Chili
Baked Potatoes
Butter, Sour Cream, Shredded Cheddar, Bacon & Steamed Broccoli
Assorted Breads and Butter

The Italian **\$14.00**

Meat & Cheese Lasagna or Vegetarian Lasagna
Green Beans Almandine
Caesar Salad
Garlic Bread

Add Chicken Carbonara **\$2.50**

Build-Your-Own Shawarma **\$13.00**

Fattouch Salad
Chicken Shawarma & Soft Pita with Mediterranean Relish & Tahini
Roasted Mixed Vegetables
Hummus & Pita

Add Beef Skewers **\$2.50**

Soup, Salads, & Sandwich **\$15.00**

An Assortment of Pre-made sandwiches featuring:
Sliced Roast Beef, Turkey, Ham, Homemade Chicken Salad, or a Vegetarian option
Choice of 2 Salads: Mixed Green Salad w/ 2 Dressings, Fresh Fruit Salad, Potato Salad, or Pasta Salad
Choice of 1 Soup: Potato Soup, Tomato Bisque, Minestrone, Broccoli Cheese, Vegetarian Lentil

Substitute Soups w/ Protein **\$1.50**

Lunch Buffets

MENU

Priced per person (minimum 25 unless noted)

Lunch Buffets

Classic Chicken Breast **\$15.00**

Select One From Following the Entrées

- ☐ Parmesan
- ☐ Marsala
- ☐ Peppercorn Cream Sauce
- ☐ Herb Butter & Tomato Mix

Classic Oldtown **\$17.00**

Select One From the Following Entrées

- ☐ Roast Beef with Mushroom Madeira
- ☐ Pork Tenderloin Calvados with Apple Brandy Sauce

Upscale Mosley **\$19.25**

Select One From the Following Entrées

- ☐ Grilled Salmon with Lemon Dill Sauce
- ☐ Roasted Beef Petit Tender with either a Burgundy Mushroom Sauce or Green Peppercorn Sauce

Premium Uptown **\$23.50**

Select From the Following Entrées
Roasted Center Cut Beef Tenderloin
Fresh Catch of the Day

Composition Buffets

Classic Chicken Breast & Oldtown	\$19.25
Classic Chicken Breast & Upscale Mosley	\$21.25
Classic Chicken Breast & Premium Uptown	\$24.50
Classic Oldtown & Upscale Mosley	\$23.50
Upscale Mosley & Premium Uptown	\$26.50

Vegetable & Starch Selections

- Roasted Mixed Vegetables
- Steamed Mixed Vegetables
- Roasted Carrots & Button Mushrooms
- Steamed Broccoli
- Buttered Corn
- Green Beans: Seasoned or Almandine
- Rice Pilaf
- Wild Rice Blend
- Vermicelli Rice
- Orzo
- Mashed Potatoes
- Oven Roasted Potatoes
- Roasted New Potatoes
- Roasted Sweet Potatoes
- Mashed Sweet Potatoes

Additional selections available by season.

Salads

- Mixed Greens with cucumbers, tomatoes, & one dressing
- Caesar Salad, Fattouch Salad, or Greek Salad

Premium Salads *Upgrade for* **\$2.00**

Spinach Salad

with pears, blue cheese crumbles, walnuts, & a vinaigrette dressing

Boston Leaf Salad

Greens, Toasted Almonds, Smoked Gorgonzola Cheese, Apples, & Champagne Dressing

Grilled Halloumi & Tomato

over Mixed Greens & Balsamic Vinaigrette

Pomegranate Glazed Salmon Salad <i>with Black Bean, Corn, & Avocado Relish, & Pomegranate Dressing</i>	\$15.00	Roasted Beef Petite Tender	\$15.50
Chicken Fattouch Salad	\$13.00	Stuffed Pork Loin <i>with Spinach and Feta Cheese</i>	\$15.00
Grilled Chicken Cobb Salad	\$13.00	Lemon Pepper Salmon	\$16.00
Open Face Sliced Prime Rib Sandwich <i>with sautéed mushrooms & onions, Monterrey Jack Cheese</i>	\$14.00	Chicken Parmesan over Vermicelli Rice	\$13.00
Smoked Turkey & Provolone on 7 Grain Bread	\$11.00	Sautéed Chicken Breast w/ Roasted Potatoes <ul style="list-style-type: none">• Marsala mushroom & Marsala wine sauce• Maryland over ham with a mushroom, pepper, sherry wine sauce• Chelsea's herb butter and sumac tomatoes• Calvados with apples & brandy sauce	\$13.00
Smoked Ham & Swiss on Dark Rye	\$11.00	Portuguese Pot Roast <i>with Braised Vegetables and Mashed Potatoes</i>	\$15.50
Chicken Salad on Croissant	\$11.50	Roasted Turkey with Natural Gravy	\$14.00
Reuben on Marble Rye	\$12.50	Entrées Include: One Starch & One Vegetable Selection Either a Salad or Dessert Selection	
Falafel Sandwich (vegan) (minimum 10)	\$11.00		
Bierock <i>savory Meat Pie with Cabbage & Cheese</i>	\$11.00		
Quiche <i>Ham & Cheese or Spinach & Mushroom (minimum 10)</i>	\$12.00		
The Carver <i>thick cuts of Ham, Roast Beef, or Turkey with Cheese, Bacon, & Tomato</i>	\$13.00		

Light Lunches Include

Either One Vegetable or a Starch Selection with Sandwiches
Bread & Butter *with salads only*

One Course Plated Lunch

Eggplant Parmesan <i>over Pasta Marinara, Salad & Garlic Bread</i>	\$13.00
Homemade Meat & Cheese Lasagna <i>with Salad & Garlic Bread</i>	\$13.00
Garlic Roma Pasta <i>with tomato, chili, basil, pine nuts, and marinara served with salad & garlic bread</i>	\$13.00

Sweets & Desserts

MENU

Sweets by the Dozen

Mini French pastries	\$26.50
Mini Cake Bites (min 2 dozen)	\$22.25
Party Petit Fours	\$32.00
Old Fashioned Cookies <i>Chocolate Chip, White Chocolate Macadamia, Sugar, Peanut Butter, Oatmeal Raisin, M&M, & Snicker Doodle</i>	\$17.00
Iced Cookies	\$17.00
Coconut Macaroons	\$16.00
Chocolate Covered Strawberries	\$25.00
Mini Fresh Fruit Tarts	\$26.50
Baklava Fingers	\$18.00
Brownie Strips	\$24.00
Cupcakes <i>Vanilla, Chocolate, or Red Velvet</i> <i>Selection of flavored icings to choose from</i>	\$15.00

By the Slice and Whole

Chocolate Flourless Cake <i>A Wedge of Chocolate Decadence Iced with Ganache (GF)</i>	\$5.00
Fruit Crisps (GF) <i>Apples & Cherries, Peach, or Berry Blend</i>	\$4.25
Cobbler <i>Apple, Peach, Cherry or Seasonal Strawberry, Rhubarb, a la Mode</i>	\$4.25
Cheesecake <i>Traditional, Brownie Cheesecake, Bailey's Irish Cream, Turtle, Fruit Glazed, Chocolate, & Pumpkin</i>	\$4.25
Fresh Fruit Tart	\$3.75
Bread Pudding <i>Pineapple Rum with Caramel, Pumpkin, Apple & Raisin, Chocolate Banana, Mango, & White Chocolate</i>	\$4.25
Yogurt Cake	\$4.25

Dessert Station Items (priced per person)

Chocolate Bar <i>Dark & White Chocolate Petit Fours, Tuxedo Strawberries, Chocolate Rum Balls, & Mini Éclairs</i>	\$5.50
Chocolate Fondue <i>Pick 3: Pretzel Sticks, Marshmallows, Strawberries, Bananas, Sugar Cookies, Melon, Pineapple</i>	\$6.50
Mediterranean Sweets Platter <i>Assorted Baklava and filled cookies</i>	\$3.75
European Cheese & Fruits <i>Display of Soft and Semi Soft Cheeses, California Dates, Poached Pears, Grape Clusters & Breads</i>	\$6.00
Tea Cookies <i>Biscotti, Almond Tuille, Chocolate Butter Cookie, Mexican Wedding Cookie, Fruit Filled Thumbprints</i>	\$4.50

Tiramisu \$4.25 Sq, \$75 Half, \$120 Full <i>Layered Kahlua Soaked Cake with Mascarpone Cheese</i>
French Bagatelle Cakes: \$4.25 Sq, \$50 Half, \$80 Full Chantilly Flavors: Strawberry, Lemon, Kiwi, Pineapple, Peach, Coconut, & Mocha Chocolate: Mousse, Chocolate Raspberry, Chocolate Truffle, Chocolate Mocha, Chocolate Hazelnut, Carrot, German Chocolate, Black Forrest, and Peach Upside-Down
Homemade Pies \$3.50-4.50 Slice or \$12.00-\$14.00 Whole <i>Seasonal Fruit Fillings, Cream, Chocolate Pecan, & Apple Sourcream</i>
Tres Leches \$50.00 Half, \$80.00 Full

Hors d'oeuvres

Stations, Displays, or Passed
Minimum Order of 25 pieces unless noted

MENU

Hot Hors d'oeuvres

Baby New Zealand Lamb Chop Lollipops	\$5.50	Southern Breaded Chicken Strips with BBQ Sauce	\$2.00
Shrimp or Scallops wrapped in Bacon <i>Tossed with teriyaki, sesame, & scallions</i>	\$2.25	Spicy Buffalo Wings <i>with Celery & Bleu Cheese Spread</i>	\$2.25
Cajun Pomegranate Shrimp Skewers	\$2.25	Meatballs <i>(Swedish, Marinara, or BBQ)</i>	\$1.00
Water Chestnuts Wrapped in Bacon	\$1.65	Mini Reuben's on Dark Rye	\$2.25
Crab Cakes <i>with Mango Relish and Poblano Remoulade</i>	\$2.25	Portobello Mushroom Ravioli <i>with Butter & Parmesan Sauce</i>	\$2.25
Crab Stuffed Mushroom Caps <i>with Lobster Sauce</i>	\$2.65	Stuffed New Potatoes <i>with Bacon & Cheese or Italian Sausage & Spinach</i>	\$1.65
Sliders with slaw <i>Beef, Pepper Bacon & Cheddar or Pulled BBQ Pork</i>	\$3.25	Mushroom Caps <i>with Spinach & Halloumi Cheese</i>	\$2.25
Teriyaki Beef Kabobs	\$2.65	Mini Quiche (minimum 48) <i>Spinach & Mushroom OR Ham & Cheese</i>	\$1.65
Chicken Sate <i>with Cilantro & Peanut Sauce</i>	\$2.25	Egg Rolls with Pork – Ginger soy sauce	\$1.75
Chicken Calvados <i>wrapped in bacon & stuffed w/ brandied apple slices</i>	\$2.00	Fried Artichoke Hearts <i>with Black Pepper Parmesan Dipping sauce</i>	\$1.65
Sumac Chicken Kabobs <i>with onion, peppers & fried onion crisps</i>	\$2.65	Mini Banh Mi (traditional) <i>Ham, Pate, Picked Daikon & Carrots, Cilantro</i>	\$2.50
Chicken Cordon Bleu Skewers <i>drizzled with Swiss Cheese Sauce</i>	\$2.50		

Cold Hors d'oeuvres

Baguette Party Sandwiches <i>Turkey, Ham, Salami, Provolone, Tomato, Artichoke, Olive Relish & Honey Dijon</i>	\$2.00	Focaccia Pizza Bites <i>(Qty by 10, min. order 30)</i> <i>Margarita – Tomato & Mozzarella</i> <i>Roasted Vegetable</i> <i>Greco – Feta & Artichoke</i>	\$1.65
Cocktail Bun Sandwiches <i>Ham, Turkey and Beef</i>	\$2.40	Assorted Crostinis <i>Roasted Pear, Gorgonzola & Spiced Pecan</i> <i>House Ricotta, Smoked Apple Chutney, & Candied bacon, Danish Bleu, Honey & Marcona Almond, Brie, Pear, & Almond</i>	\$2-\$3
Chicken Salad on Mini Croissant	\$3.25	Antipasti Skewers <i>Ham, Salami, Cheese, Olives, Cornichon, Artichoke</i>	\$1.95
Assorted Tea Party Sandwiches	\$3.25	Fruit & Cheese Picks	\$1.65
Monte Cristo Bites <i>Turkey with Gruyere on Challah bread</i>	\$2.25	Steak Caesar Picks	\$2.50
Smoked Salmon Canapés on English Cucumber	\$2.25	Caprese Picks - Tomato, Mozzarella & Basil	\$1.65
Bacon Wrapped Brussel Sprouts <i>with Balsamic Reduction</i>	\$2.50		
Mexican Chicken Pinwheels	\$1.75		
Chicken Salad "Choux" Creampuffs	\$2.25		
Gluten Free Pizza Bites	\$2.00		

Hors d'oeuvres

Stations, Displays, or Passed
Minimum Order of 25 pieces unless noted

MENU

Hors D'oeuvre Displays

Chilled Shrimp Cocktail <i>cocktail sauce & lemon wedges</i>	\$1.95
Antipasto Platter with Grissini Breadsticks <i>Salami, Provolone, Mozzarella, Pepperoni, Olives, Marinated Mushrooms, Eggplant, Artichoke</i>	\$7.00
Imported & Domestic Cheese Display <i>Served with fresh fruit garnish</i>	\$4.00
Brie in Puff Pastry (serves 40) <i>Served with sliced apples and grapes</i>	\$85.00
Fresh Sliced Seasonal Fruit Display	\$3.25
Fresh Cut Vegetable Display with Dip	\$2.60
Roasted Tenderloin Display <i>Served with sliced baguettes, mustard & horse radish</i>	\$8.75
Whole Side of Smoked Salmon <i>Served with sliced multigrain and condiments</i>	\$5.25

Mezze

Tabouli: parsley, tomato & cracked wheat	\$2.65
Grape Leaves rolled <i>with rice & chickpeas</i>	\$1.00
Meat Pie	\$1.50
Spinach Pie	\$1.50
Spinach & feta rolled in filo dough	\$1.40
Kibbi Appetizer <i>football shaped, stuffed & fried</i>	\$1.75
Two Olives Marinated Olive Medley	\$8.75/lb

Dips & Chips

Hummus with Baked & Soft Pita	\$2.50
Roasted Red Pepper Hummus & Pita	\$2.65
Hummus w/ Crudite & Pita	\$3.25
Baba Ghannough with Baked & Soft Pita	\$2.65
Spinach & Water Chestnut Dip	\$2.25
Homemade Salsa & Chips	\$2.25
Guacamole & Chips	\$3.00
Queso & Chips (warm)	\$3.00
Hot Spinach & Artichoke Dips <i>with Vegetables & Tortilla Chip</i>	\$ 2.75
Tom's Chip Dip <i>Cream Cheese & Seasoning served w/ Chips</i>	\$2.50

Ask us about our uniquely created seasonal hors d'oeuvres.
We can provide gluten free and vegan options.

Dinner: Plated or Buffet

MENU

Beef

Roasted Beef Petit Tender	\$22.00
<i>with Marchand de Vin, Peppercorn Sauce, or Garlic & Thyme Jus</i>	
Bacon Wrapped Filet (plated only)	\$26.50
<i>6-ounce grilled filet</i>	
Filet of Beef (plated only)	\$34.00
<i>8-ounce grilled filet of Beef Tenderloin with Marchand de Vin or Peppercorn Sauce. Served with garlic rosemary potatoes</i>	
Filet Henry IV (plated only)	\$34.00
<i>6-ounce filet of Beef Tenderloin with artichoke, crabmeat, and béarnaise sauce</i>	
Prime Rib	\$29.00
<i>au jus & horseradish cream</i>	
Medallions of Veal Piccata (plated only)	\$30.00
<i>with lemon caper sauce</i>	
Sliced Roast Beef	\$21.75
<i>with Mushroom Madeira Sauce & Mashed Potatoes</i>	
Beef Stroganoff	\$26.50

Pork, Seafood, and Pasta

Pork Calvados	\$22.25
<i>with savory baked apple slices in a brandy sauce</i>	
Roasted Pork Loin	\$22.25
Grilled or Herb Crusted Salmon	\$24.00
Grilled Tilapia	\$21.00
Meat Lasagna	\$19.25
<i>layered with our own meat marinara sauce, mozzarella, ricotta & parmesan</i>	
Grilled Shrimp Alfredo	\$21.00

Chicken

Chicken Opera (plated only)	\$22.50
<i>with goat cheese, roasted red peppers spread, basil pine nuts and sundried tomato cream</i>	
Chicken Valentino	\$22.50
<i>with bleu cheese, roasted grapes pancetta and port wine reduction</i>	
Chicken Marsala	\$19.25
<i>with mushroom and Marsala wine sauce</i>	
Chicken Calvados	\$19.25
<i>with apples & brandy sauce</i>	
Chicken Maryland	\$20.25
<i>over ham with a mushroom, pepper, sherry wine sauce</i>	
Chicken Florentine	\$20.25
<i>stuffed with spinach, ham, and emmental with Madeira sauce</i>	
Chicken Parmesan	\$19.25
Marinated Chicken Breast	\$19.00
<i>with herb butter sauce or pepper corn sauce</i>	
Roasted Chicken	\$20.25
<i>with lemon, thyme and garlic jus</i>	
Chicken Picatta	\$20.25
<i>with lemon & capers</i>	

Vegetarian & Vegan

Eggplant Parmesan	\$19.25
<i>layered with our own marinara sauce, mozzarella, ricotta & parmesan</i>	
Stuffed & Roasted Portobello	\$19.25
<i>with Goat Cheese, Roasted Red Peppers and sautéed spinach side</i>	
Garlic Roma Pasta	\$19.25
<i>with tomato, chili, basil & pine nuts, marinara</i>	
Mushroom Manicotti	\$19.25
Vegetarian Ravioli or Lasagna	\$19.25

Plated Charge

Additional labor charges for off-site events may apply.

Dinner Selections

MENU

Chef Suggested Combinations

Roasted Beef Petit Tender and Chicken Entree	\$26.50
Sliced Rib Eye Roast & Chicken Maryland	\$29.75
Beef Stroganoff & Chicken Opera	\$29.75
Whole Roasted Tenderloin Marchand de Vin & Grilled Salmon with Mango Salsa	\$37.00

Plated Only

Filet of Beef Tenderloin & Broiled Shrimp	\$31.00
Filet of Beef Tenderloin & Salmon	\$31.00
Filet of Beef Tenderloin & Chicken Breast	\$28.75
Chicken Strips, Mac & Cheese, and Veggies	\$10.00

Choose one starch, vegetable, & salad for every buffet & plated meal.

Salads

Mixed Greens with cucumbers, tomatoes, & dressing
Caesar Salad, Fattouch Salad, Greek Salad

Premium Salads

Upgrade your salad selection for \$2.00 more

Spinach Salad

with pears, blue cheese crumbles, walnuts, & a vinaigrette dressing

Boston Leaf Salad

Greens, Toasted Almonds, Smoked Gorgonzola Cheese, Apples, & Champagne Dressing

Grilled Halloumi & Tomato

over Mixed Greens & Balsamic Vinaigrette

Vegetable Options

Braised Carrots & Button Mushrooms
Steamed or Roasted Mixed Vegetables
Green Bean Almandine
Steamed Broccolini & Peppers
Roasted Eggplant

Additional selections vary by season

Starch Options

Rice Pilaf
Wild Rice Blend
Vermicelli Rice
Orzo
Mashed or Roasted Sweet Potatoes
Oven Roasted or Mashed Potatoes
Roasted New Potatoes

Dinner Themed Buffets

Priced per person

MENU

New Orleans \$20.25

Garden Salad w/ dressing
Andouille & Shrimp Jambalaya
Cajun Chicken Breast
Okra Stew
Baguettes & Butter

Mambo Italiano \$21.25

Bruschetta Toast
with Tomato Basil and Arugula
Caesar Salad with Parmesan
Beef Lasagna
with Marinara Sauce
Chicken Penne Alfredo
Zucchini Parmesan
Garlic Breadsticks

Tejano \$22.25

Santa Fe Salad
with Chipotle Ranch Dressing
Mexican Lasagna
Flour Tortillas, Beef, Chili Sauce and Cheddar Cheese
Southwest Chicken
Grilled and Seasoned, topped with a Pico De Gallo & Avocado Relish
Red Rice or Cilantro Rice
Seasoned Black Beans
Tortilla Chips & Homemade Salsa

Southern Style \$21.25

Green Salad
with Lettuce, Peas, Cheese, Mushrooms, Bacon & Ranch
Fried Chicken
Fried Catfish
Mashed Potatoes and Country Cream Gravy
Country Green Beans
Potato Rolls & Butter

Café de Paris \$26.50

Spinach and Tomato Salad
with Chive Dressing
Beef Bourguignon
with Three-Grain Rice
Coq au Vin
with Roasted Potato, Carrots and Mushrooms
Ratatouille
Baguettes, Brie and Chevre

The San Franciscan \$21.25

Baby Field Greens Salad
with Grilled Zucchini, & a Garlic, Lemon, & Olive Oil Dressing
Salmon Club
with Tomato, Avocado and Pepper Bacon with Chive Sauce
Marinated Chicken Breast with Mango Salsa
Haricot Vert
Vermicelli Rice
Assorted Breads and Butter

Mediterranean Buffet \$19.25

Fattouch Salad
Hummus & Vegetable Crudit  Platter
Sumac Chicken Kabobs
Lebanese Green Bean Stew
with Beef & Tomatoes
Vermicelli Rice
Baked Pita Chips & Soft Pita

Off-site Catering Policies

Delivery/Service Charges

For Delivery Only

For events with disposable service ware
Price quoted per event size / site location
Minimum \$20.00 within Wichita

Deliver, Setup, Pickup

Off-site events requiring trays, chafers, etc.
No service staff required to stay on site.
Priced per event requirements / location

Full Service Catering

Service Charge for a fully serviced off-site catered event is 25% of food, beverage, and rentals.
Service staff will deliver, setup, serve, and cleanup.

Rentals/Table Settings/Supplies

Tables

Chairs

Linen Table Cloths

Linen Napkins

Floor Length Linens

China & Glassware

Disposable Service

- Eco Friendly Paper plates w/ cutlery & paper napkins
- Upscale plastic plates w/ cutlery & paper napkins

Disposable Serving Utensils

Service Charges



Bartender

\$60 per 1st hour
\$30 per hour for each additional hour



Chef

For off-site events requiring plated service
\$200.00 per chef

Get in Touch



otcatering@latourinc.com



316-636-1100