

Millennium CAFÉ

CATERING MENU



Email cafe@tscpl.org for library meeting room catering estimates.

1515 SW 10th Ave | Topeka, KS 66604 | call 785-580-4441 | tscpl.org/cafe

Catering Details

- No other vendors or private individuals are permitted to bring food or drink into library meeting rooms. All catering arrangements must be made through the Millennium Café.
- Hot food buffets are only available for groups of 20 people or more.
- Groups of less than 20 are welcome to come through the cafe line for lunch, but please call the café at 785-580-4441 and let them know in advance so they can be ready.
- A snack and beverage menu for smaller groups is available at **tscpl.org/meeting-rooms/catering**.
- Boxed lunches are ideal for any sized group. \$12/person and it comes with a sandwich, (Italian, ham or turkey, pasta or potato salad, bag of chips, a cookie and condiments.
- For a quote, please email cafe@tscpl.org. Please provide group name, booking name, date, time, number of attendees and whatever items you'd like to be included in your quote. Every catering order includes a 10% service fee that covers all disposable products, heating and serving equipment, and service. Tips are welcome but not expected.

After reserving a library meeting room or event space contact the Millennium Café manager for catering needs at cafe@tscpl.org. Café management will be responsible for outlining all arrangements for catered food services, invoicing and collecting of catering fees. The library is not a party to any arrangement or agreement made between user and Millennium Café management. The library assumes no responsibility for catering services.

Buffet Style Breakfasts

Quiche (bacon & swiss, sausage & cheddar or mushroom & caramelized onion, and other flavors upon request)

Homemade biscuits & sausage gravy

Breakfast burrito (sausage, cheese & egg, bacon, chorizo & egg or cheese & egg)

Fruit & granola with yogurt

Pound cake & fruit

Assorted Yoplait Yogurt

Assorted Greek Yogurt

Bacon

Sausage links

Hashbrown casserole

Creole-style pan potatoes

Waffles & syrup

Cinnamon Rolls (can be sold individually or by the pan – each pan serves 12)

Muffins (blueberry, chocolate chip, banana nut, apple cinnamon, lemon poppy seed)
Standard size or Large size

Beverages

Apple Juice

Orange Juice

Coffee (cream, sugar & sweetener included)

Hors D'oeuvres

Spinach artichoke dip with tortilla chips – spinach & artichokes baked inside a creamy cheesy dip, topped w/buttery bread crumbs

Caramelized onion dip with potato chips – slow cooked, caramelized onions make this dip the sweetest French onion dip you've ever tasted

Meatballs in homemade sauce

(Swedish, BBQ, sweet/sour or teriyaki)

Chicken bacon gorgonzola bites

Pinwheels (various flavors) – turkey & pepperjack, ham & swiss etc.

Bruschetta – toasted crostinis topped with a goat cheese spread, tomatoes, garlic & basil

Focaccia bread – hand tossed foccoccia topped with sea salt, caramelized onions or sun-dried tomatoes

Pulled Pork Sliders – our own slow smoked pork with sauce & a pickle

Cinnamon Duck with fig & grape relish spoons – duck breast marinated in cinnamon, seared to perfection & topped with our grape relish

Fig and Goat Cheese crostinis – a sweet fig puree topped with creamy goat cheese, caramelized onions & julienned prosciutto on a crostini

Tenderloin topped with a citrus aioli – seared rare, topped with a housemade lemon & orange aioli, presented on a crostini

Sausage stuffed mushrooms – large mushroom caps stuffed with sausage, herbs & a blend of cheeses

Jalapeño poppers – hand-wrapped with bacon stuffed jalapeños, spices & cream cheese

Shrimp cocktail – comes with cocktail sauce & lemons, served on ice

Scallops on a bed of bacon-sauteed leeks (served on a spoon, great for elegant parties) – Seared scallops placed on chiffonade leeks browned with bacon & topped with crispy bacon bits

Smoked salmon rolls – thin slices of salmon filled with cream cheese, capers & dill

Hummus with pita bread – can substitute vegetables for an upcharge

Entrees

Email cafe@tscpl.org for a quote!

#1 PORK

- **Pork chops** – smothered in our house-made demi-glace with sauteed mushrooms
- **Pork tenderloin medallions**
- **Pulled pork** (with different sides such as cheesy potatoes & baked beans)
- **Pulled pork for sandwiches** (no sides)
- **Apple butter, rosemary pork tenderloin**
- **Kalua pig**
- **Pulled pork & smoked chicken** – 8 pc cut or chopped for sandwiches with choice of 2 sides, (could include cheesy potatoes, baked beans, cole slaw, potato salad, Hawaiian macaroni salad, mac & cheese)

#2 CHICKEN

- **Chicken breast** – baked in a mushroom demi sauce with melted provolone
- **Rosemary oregano chicken** – grilled or baked
- **Bacon wrapped chicken breast with gorgonzola cream sauce**
- **Chicken Savoyard** – seared chicken breast with shredded ham and swiss cheese with a white wine cream sauce
- **Baked, bone-in chicken**

#3 BEEF

- **Short ribs in a red wine, demi-glace reduction**
- **Garden rosemary-rubbed tenderloin**
- **Prime Rib**
- **Roast Beef**, cooked medium rare & sliced thin
- **Meatloaf**

STEAKS (any cut):

- **Sirloin**
- **KC strip**
- **Ribeye**

*Add grilled shrimp skewers - ask for market price

#4 SEAFOOD

- **Pan seared Atlantic Salmon** with lemon dill buerre blanc
- **Fresh lump crab cakes with house made aioli**

#5 VEGETARIAN

- **Millet-stuffed zucchini boats**
- **Vegetarian lasagna** (other vegetable pasta dishes available)
- **Pasta primavera**
- **Wild rice & mushroom stuffed pepper**
- **Eggplant parmesan**

Build-your-own Food Bars

*buffets are only available for groups of 20 people or more

Taco bar

(two hard shell, one soft shell)

- Ground beef
 - Shredded cheese
 - Salsa
 - Raw onions
 - Pickled jalapeños
 - Sour cream
 - Shredded lettuce
 - Refried beans
 - Mexican rice
 - Tomatoes
- (chips included with all of the following):
- + Add salsa
 - + Add queso
 - + Add chips, salsa & queso
 - + Add guacamole
 - + Add pico de gallo
 - + Add shredded or chopped chicken

Pasta Bar

- Penne pasta
- Alfredo sauce
- Marinara sauce
- Sliced chicken
- Meatballs
- Breadsticks
- Green beans
- + Add salad
- + Add shrimp
- + Add sautéed veggies
- + Substitute lasagna

Party Platters

- **Meat & cheese tray** – sliced pepperoni, salami & ham
- **Deli tray** – small sandwiches with condiments
- **Fruit tray** – seasonal fruit
- **Cheese tray** – sharp cheddar, colby jack, pepper jack, blue cheese
- **Artisanal cheese board** (high end cheeses based on customer's preference)
- **Marinated, grilled vegetable tray with herb dip**
- **Fresh vegetable tray with ranch dip**
- **Antipasto tray**
- **Smoked salmon platter, hot or cold-smoked**
(comes with cream cheese, capers, red onion, cucumber, tomato, crostini)

+ = upcharge

Smoked Meat Buffet (served with buns, sauce & pickle slices for sandwiches)

- **Pulled pork or Smoked chicken** – 8 pc cut or chopped for sandwiches with choice of 2 sides. Sides could include cheesy potatoes, baked beans, cole slaw, potato salad, Hawaiian macaroni salad, mac & cheese, green beans or corn. *Add corn bread with butter

Boxed Lunches

Perfect for on the go lunch or luncheons where guests can grab and leave with lunch

Choice of Sandwich

comes with lettuce, tomato, pickle, mustard and mayonnaise

Ham and American cheese on wheat

Turkey and provolone on wheat

Italian-style: pepperoni, salami and provolone on a hoagie bun

Choice of sides

Potato salad or pasta salad

Comes with bag of chips and a chocolate chip cookie

+ Sub chocolate brownie

+ Add bottled water⁺

Ask about other types of boxed lunches, salads & wraps we have available.

These are just the popular choices.

Soups

(served by the gallon, one gallon feeds 10 guests)

New England clam chowder

French onion soup

Potato soup

Potato Leek Soup

Cheesy broccoli soup

Tomato bisque

Corn chowder

Chili

White Chicken Chili

+ Add rolls & butter (we offer Hawaiian rolls)

+ Add focaccia bread or corn bread

Side Salads

(Ranch, 1000 Island, bleu cheese, balsamic vinaigrette, honey mustard)

Garden salad – mixed greens, cherry tomatoes, balsamic vinaigrette & ranch dressing

Artisanal salad – mixed greens, berries, nuts, goat cheese, tossed in a balsamic vinaigrette

Chicken salad sandwich – on croissant or bread with lettuce & tomato

Side Dish Selections

Carrots or green beans
Green beans w/bacon
Green bean casserole
Buttered corn
Cheesy corn casserole
Asparagus
Grilled squash medley

Mashed potatoes & gravy
Cheesy potato casserole
Au gratin potatoes
Roasted new potatoes
Potato salad

Creamy mac & cheese
Hawaiian pasta salad
Traditional sage stuffing
Apple raisin stuffing
Wild rice pilaf
Creamy parmesan risotto (other flavors available)

Add garden side salad
Add artisanal side salad
Add rolls & butter
Focaccia bread or corn bread

Holiday Menu (prices are per guest)

- **Apple Fireball ham** – sliced & glazed with our homemade apple butter & Fireball glaze
- **Citrus rosemary turkey** (whole turkey- pulled)
- **Sliced, roasted turkey breast**
- **Roasted beef tenderloin with demi glace**
- **Rosemary pork tenderloin with Espagnole sauce**

Desserts

Crème brûlée with fresh berries

Tiramisu

Glazed lemon pound cake with fresh whipped cream

Cupcakes – red velvet, vanilla, chocolate, peanut butter (other flavors available)

Fudge brownies

Chocolate covered strawberries

Cheesecake bars

Gluten-free chocolate cake

Angel food cake (add fresh berries for \$1)

Apple or cherry crisp

Blueberry or peach crisp

Assorted mini desserts (pick three) 100 person minimum –
brownies, cookies, peanut butter fudge or cheesecake bites

Cookies – chocolate chip, peanut butter, sugar, snickerdoodles, oatmeal raisin

Frosted & decorated sugar cookies

Apple, peach or cherry pie

Pumpkin pie

Pumpkin cheesecake

Cheesecake (16-slices, add homemade strawberry or mixed berry sauce for \$10)

Beverages

Coffee

Iced tea

Lemonade

Iced water

Bottled soda

Bottled Water

Juice

Extra Services

Linen Rental: per table

Napkin linen rental

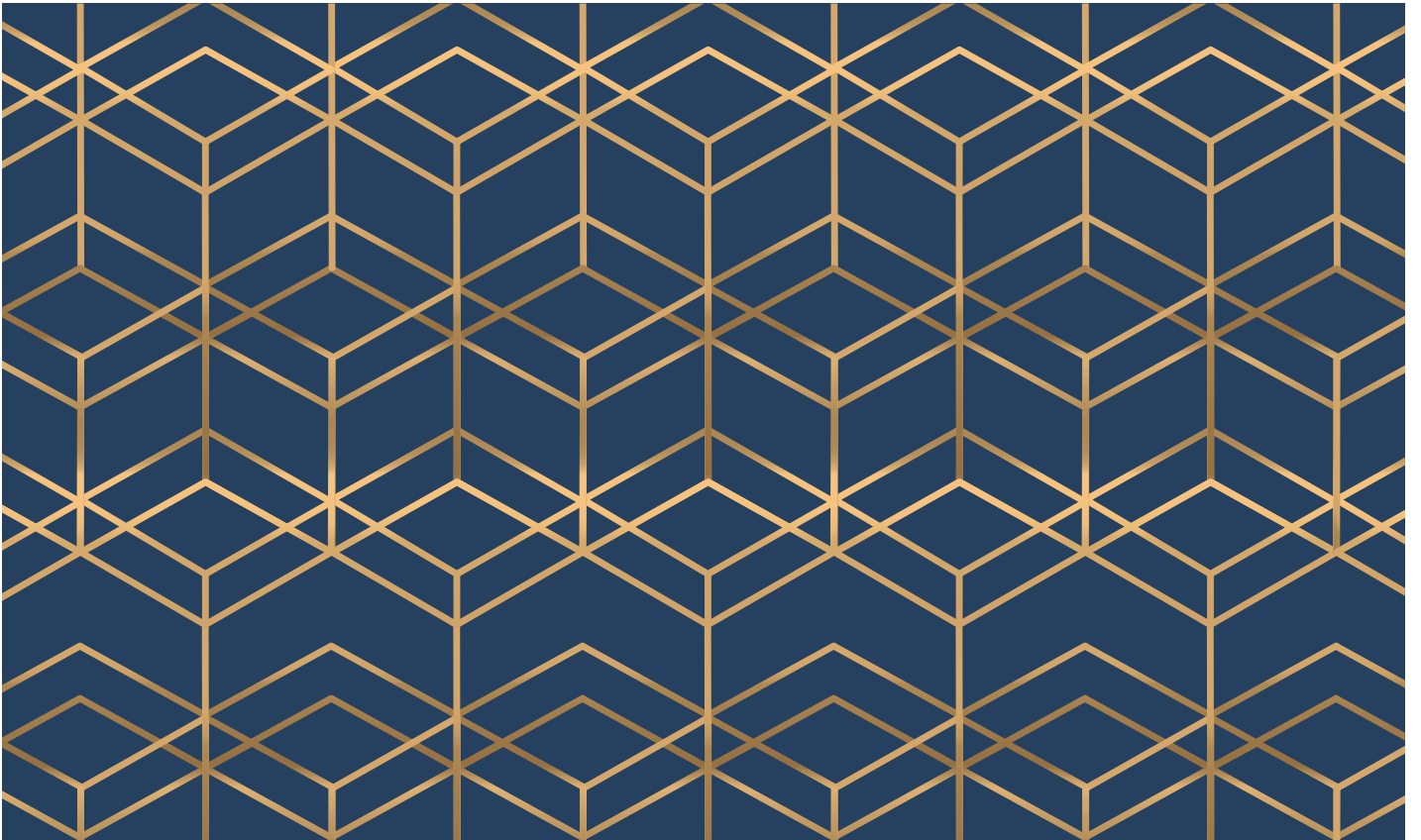
China 15% of total bill

Servers for plate served events

Water station: \$5 for 50 people or less. Add \$5 for every additional 50 people

Carafes with water or tea – sweetener and sugar will be on tables

Carafes of coffee on tables – sweetener, sugar and creamer will be on tables



Millennium CAFÉ

Library meeting room catering ordering is available.
For catering estimates, email cafe@tscpl.org.

1515 SW 10th Ave | Topeka, KS 66604 | call 785-580-4441 | tscpl.org/cafe

