THE SUBURBAN CATERING

402 S. 20th St., Leavenworth

Our plates, made for a crowd. Lunch or dinner, hot in the pan.

Suburban Suppers

Per guest · 25-guest minimum · a full spread with serving utensils, plates, cutlery and napkins

The Fiesta Table — $16 / guest

A build-your-own taco bar for 25 guests or more.

- **House Spiced Ground Beef** and **Shredded Chicken**
- **Red Rice** and **Black Beans**
- **Warm Flour Tortillas** and **Tortilla Chips**
- **On the side**: shredded lettuce, cheddar, sour cream, diced red onion, jalapeños, house salsa

Upgrades (per guest): *Add or swap a meat: pulled pork +$2, carne asada +$4, short rib +$8, garlic shrimp +$10 · Burrito bowls +$3*

The Pasta Table — $20 / guest

Two of our pastas, built for a crowd.

- **Herb Chicken Bacon Pasta**: roasted herbed chicken, penne, bacon, spinach, cherry tomato, feta, garlic cream
- **Roasted Tomato & Feta Pasta**: oven-roasted tomatoes, baby spinach, feta, parmesan, garlic cream, penne
- **House Salad**: farm greens, crumbled cheddar, cherry tomato, red onion, cornbread croutons, herbed buttermilk

Upgrades (per guest): *3 large seared garlic shrimp +$7.50 · Garlic bread +$1.50*

The Honey Chicken Table — $22 / guest

Honey coated chicken fried chicken with the classic sides.

- **Honey Coated Chicken Fried Chicken**: hand-breaded, honey glaze
- **Smashed Yukons**: butter and salt
- **Garlic Butter Green Beans**
- **House Salad** with herbed buttermilk

The Comfort Table — $30 / guest

Our best-selling plate in the dining room, set out for the whole table, with both of our hand-breaded favorites.

- **Honey Coated Chicken Fried Chicken** and **Pork Schnitzel** with Dijon cream, half and half. Prefer all of one? Just ask
- **Smashed Yukons**: butter and salt. That's the point
- **Garlic Butter Green Beans**
- **White Cheddar Mac**: cavatappi, white cheddar, smoked gouda
- **House Salad** with herbed buttermilk

Steak Night Supper — $36 / guest

Built on our Tuesday Steak Night plate.

- **Bacon Butter Petite Filet**: 4 oz filet, finished with bacon chive butter
- **Bacon Fried Potatoes**: crisp Yukons, scallions, bacon
- **Garlic Butter Green Beans**
- **House Salad**: farm greens, crumbled cheddar, cherry tomato, red onion, cornbread croutons, herbed buttermilk

Upgrades (per guest): *Caesar or Spinach Salad +$1 · Farmer's Vegetables +$1*

The Chef's Table — $50 / guest

Steak and salmon on the same line, with a board to start.

- **Cheese & Charcuterie** to start: prosciutto, Genoa salami, Brie, fontina, blue, house crostini, honey
- **Bacon Butter Petite Filet** and **Sesame Honey Salmon**, one of each per guest
- **Choice of potato**: Bacon Fried Potatoes or Smashed Yukons
- **Garlic Butter Green Beans**
- **House Salad**: farm greens, crumbled cheddar, cherry tomato, red onion, cornbread croutons, herbed buttermilk

Upgrades (per guest): *Caesar or Spinach Salad +$1 · Farmer's Vegetables +$1*

The Commander's Table — $55 / guest

Smoked prime rib, sliced for the table.

- **Cheese & Charcuterie** to start: prosciutto, Genoa salami, Brie, fontina, blue, house crostini, honey
- **Smoked Prime Rib**: 10 oz, slow-smoked
- **Choice of two starches**: Smashed Yukons, Bacon Fried Potatoes or White Cheddar Mac
- **Choice of one vegetable**: Garlic Butter Green Beans or Farmer's Vegetables
- **House Salad** with herbed buttermilk
- **Dinner rolls**
- **Veal jus**. We don't do gravy. We do jus.

Upgrades (per guest): *Caesar or Spinach Salad +$1*

Boxed Lunches

Individually packed and labeled · 10-box minimum, or fewer for $2 more per box

Chicken Bacon Club $19
Herb-roasted chicken, applewood bacon, provolone, lettuce, tomato, mayo, brioche. Kettle chips, pickle spear, cookie.

Ham & American $16
Shaved ham, American cheese, green leaf, tomato, mayo, brioche. Kettle chips, pickle spear, cookie.

Fried Chicken Cobb $17
Farm greens, fried chicken, blue cheese, bacon, egg, cucumber, cherry tomato, herbed buttermilk. Cookie.

Garden Club $16
Avocado, cucumber, tomato, provolone, smoked gouda, lettuce, brioche. Kettle chips, pickle spear, cookie. Vegetarian.

Chicken Bacon Ranch Wrap $17
Grilled chicken, applewood bacon, cheddar, spring mix and ranch in a large flour tortilla. Kettle chips, pickle spear, cookie.

Turkey & Provolone $16
Shaved oven-roasted turkey breast, provolone, green leaf, tomato, mayo, brioche. Kettle chips, pickle spear, cookie.

Grilled Chicken Caesar $16
Romaine, grilled chicken, parmesan, cornbread croutons, house Caesar, garlic crostini. Cookie.

By the Pan

MAINS

	Half	Full
Herb Chicken Bacon Pasta Roasted herbed chicken, penne, bacon, spinach, cherry tomato, feta, garlic cream. Half pan serves about 15, full about 30.	$95	$180
Spicy Shrimp Pasta Seared garlic shrimp, penne, arrabbiata. Half pan serves about 15, full about 30.	$150	$300
Smoked Beef Mac White cheddar mac, chopped smoked beef, house BBQ, candied jalapeños, fried onions. Half pan serves about 15, full about 35.	$120	$225
Big Wig BBQ Pulled Pork Nachos Slow-smoked pulled pork over tortilla chips with cheddar, diced tomatoes, diced red onion, black beans and jalapeños. Half pan feeds about 5, full about 10.	$40	$85
Honey Coated Chicken Fried Chicken Hand-breaded chicken, honey glaze. 15 pieces in a half pan, 30 in a full.	$125	$245
Pork Schnitzel Hand-breaded pork, thin and crisp, with Dijon cream. 20 pieces in a half pan, 35 in a full.	$130	$240
Sesame Honey Salmon 4 oz salmon fillets, smoked honey, sesame. 15 pieces in a half pan, 30 in a full.	$180	$360

SIDES

	Half	Full
White Cheddar Mac Cavatappi, white cheddar, smoked gouda. Half pan serves about 15, full about 35.	$40	$75
Smashed Yukons Smashed Yukon golds, butter, salt. Half pan serves about 15, full about 35.	$35	$65
Bacon Fried Potatoes Fried Yukon golds, scallions, crispy bacon. Half pan serves about 15, full about 30.	$35	$65
Garlic Butter Green Beans Butter, garlic, sea salt. Half pan serves about 15, full about 30.	$35	$75
White Cheddar Grits Creamy white grits, aged white cheddar, chives. Half pan serves about 20, full about 40.	$45	$105

SALADS

	Half	Full
House Salad Farm greens, crumbled cheddar, cherry tomato, red onion, cornbread croutons, herbed buttermilk. Dressing made here. Half pan serves about 15, full about 30.	$45	$85
Caesar Romaine, parmesan, cornbread croutons, house Caesar. Dressing made here. Half pan serves about 15, full about 30.	$50	$95
Spinach Salad Spinach, candied pecans, feta, shaved red onion, raspberry vinaigrette. Half pan serves about 15, full about 30.	$50	$95

Starters & Sweets

Deviled Eggs ..... $10 / dozen halves
Old-school filling, candied bacon on top. Two dozen minimum.

Cheese & Charcuterie ..... $70 / serves 10
Prosciutto, Genoa salami, Brie, fontina, blue, house crostini, honey.

Cheesecake ..... Ask us
The cheesecake from our dining room. Whole cake; ask for this week's flavors and price.

Honey Sriracha Wings ..... $90 / 50 wings
Crisp fried wings tossed in honey, sriracha, garlic and chives. Or 100 for $180. About 4 to 6 per guest as a starter, or 8 to 10 as a main.

Chocolate Chip Cookies ..... $24 / dozen

How Catering Works

Notice
Please order at least 72 hours ahead. Need it sooner? Call us.

Pickup or delivery
Pickup is free. Delivery within 10 miles is free on orders of $400 or more, or $30 for orders under $400. Beyond 10 miles, just ask.

Buffet setup
Add buffet setup with delivery: disposable chafing dishes with fuel and serving utensils, set up and ready to serve. $100 for up to 25 guests, $150 for 26 to 50, plus $1 per guest over 50.

Payment
Your order is confirmed once your invoice is paid. Orders under $500 are paid in full. Orders of $500 or more reserve your date with a 50% deposit. Your final guest count and remaining balance are due 72 hours before your event. Because we purchase and prepare everything for your order, payments are non-refundable within 72 hours of your event.

Minimums
Suppers, 25 guests. Boxed lunches, 10 boxes. Pan orders, $100.

What's included
Suppers and boxed lunches include plates, cutlery and napkins. Pan orders come in labeled pans with reheating notes. Plates, cutlery and napkins for pan orders are $1.50 per guest. Serving utensils come with buffet setup.

To order, call (913) 364-5003 or visit thesuburbanrestaurant.com. No service charge; sales tax is added. Please tell us about any allergies when you order.