

Contact Us:

Ph: 785-539-9431 Email: Bockerscatering@gmail.com

Plated Combination Plates

Beef Tenderloin Medallion	
w/4 Skewered Shrimp Scampi	\$38.95/p
Beef Tenderloin Medallions	1
w/ Chicken Breast Selection	\$36.95/p
Bacon Wrapped Boneless Pork Chop (6oz)	•
w/ Chicken Breast Selection	\$29.95/p
Smoked Apple Pork Loin Medallions	•
w/ Chicken Breast Selection	\$27.95/p
3 Skewered BBQ Shrimp	\$30.95/p
w/ Chicken Breast Selection	-

Select your choice of 1 salad, 1 vegetable, & 1 potato for plated dinners. Homemade breads, decaf, water & iced tea are included.

Plated Dinner Salads

Mixed Spring Greens w/ Fresh Fruits, Feta, Red Onion & Walnuts
Tossed Garden Green Salad w/ Tomatoes & Cucumbers
Romaine Salad w/ Apples, Bacon, Red Onion, Feta & Walnuts
Ceasar Salad w/ Egg, Capers & Red Onion
Spinach Salad w/ Cherry Tomatoes, Bacon, Red Onion, Feta,
Egg, Capers & Mushrooms
Iceberg Wedge w/ Egg, Capers & Red Onion
Shirazi Salad w/ Cucumbers, Tomatoes, Onions, Parsley,
Lemon Juice, Olive Oil & Mozzarella.

Above pricing is for 40 or more guests, unless otherwise noted.

Prices do not include sales tax or service staff charge.

Special Meal Requests Available Upon Request Add \$1.00/p.

Food Tastings & Custom Menus Available Upon Request.

Dinner Menu

Plated Dinners

Chicken Breast Selections:	
Lemon Herb Chicken Breast w/Fettuccine Alfredo	\$22.95/p
Chicken Breast Almondine w/ Wild Rice Blend	\$22.95/p
Chicken Piccata w/Creamy Alfredo Lemon Caper Sauce	\$22.95/p
Chicken Parmigiana w/ Fettuccine & Marinara	\$22.95/p
*Chicken Florentine w/ Spinach & Swiss	\$23.95/p
*Chicken Spinach-Pesto & Jack Cheese	\$23.95/p
Chicken Teriyaki Glazed w/ Seasoned Rice	\$22.95/p
*Chicken Cordon Bleu	\$23.95/p
Steak Oscar (80z) w/ Crab Meat & Asparagus	\$29.95/p
Pork Chop Boneless (6oz) w/ Apple Glaze	\$23.95/p
Beef Tenderloin Medallions w/Bordelaise Sauce	\$38.95/p
Prime Rib (10oz) (50 person minimum)	\$38.95/p
KC Strip (10oz)	\$36.95/p
Braised Short Ribs Over Risotto	\$24.95/p
Roast Sirloin of Beef w/ Demi Glaze	\$26.95/p
Top Sirloin Steak (10oz)	\$32.95/p
Baked Virgina Ham	\$23.95/p
Atlantic Lemon Pepper Cod	\$24.95/p
Salmon Filet w/Lemon Alfredo Sauce	\$24.95/p
Sirloin Portofino (80z)	\$27.95/p
w/ Mushrooms, Roasted Peppers, Onions & Demi Glaze	
Top Sirloin Steak (8oz) w/ Grilled Asparagus & Bearnaise Sauce \$32.95/p	
Smoked Apple Pork Loin Medallions w/Long Grain Wild Rice	\$26.95/p

*Can be combined with a combination plate or dinner buffet for \$1.50/p additional Steaks Grilled on Site.....Add \$2.00/p.

Or \$100.00 minimum.

Plated Dinner Potatoes/ Rice

Spanish Rice or Wild Rice Blend
Twice Baked Potatoes
Roasted Potato Wedges w/ Parmesan Cheese
Escalloped Potatoes
Buttered New Potatoes w/ Fresh Parsley
Garlic-Herb Mashed Potatoes
Risotto w/ Portabella Mushroom & Peas
Garden Blend Couscous w/ Mushrooms & Carrots
Potato Au Gratin Dauphinoise....Add \$2.00/p

Plated Dinner Vegetables

Whole Steamed Petite Carrots
Sugar Snap Peas w/ Tomatoes
Honey Sesame Glazed Baby Carrots
Seasoned Broccoli Spears or Broccolini
Encrusted Parmesan Tomato
Fresh Vegetable Medley
Brussel Sprouts w/ Bacon & Parmesan Cheese
Seasoned Whole Green Bean Almondine
Rivera Blend w/ Sun Dried Tomatoes
Roasted Asparagus Spears.....Add \$1.75/p
Butternut Sweet Squash......Add 1.25/p

Specialty Dessert - \$4.95/p

Dinner Menu
Revised 10/2025

Chocolate Lava Cake, Citrus Lemon Cake, Apple Pie, Peach Pie, Pecan Pie,
Turtle Cheesecake, Red Velvet Cake, Chocolate Mousse Pie,
Apple Dumping w/ Cider Glaze, Spiced Caramel Lemon Honey Cake,
Ube or Yuzu Individual Cheesecakes w/ Fresh Fruits,
Glazed Crème Brule w/ Fresh Berries or Crème Brule Cheesecake,
Assorted Sliced Cheesecake (Chocolate, Vanilla & Raspberry)



Buffet Dinners

Chicken Breast Almondine w/ Wild Rice Blend
& Steak Portofino (5oz) w/ Mushrooms, Roasted Peppers & Onions
Herb Roasted Salmon Filet w/ Lemon Dill or Tomato Gouda Bisque
w/ Choice of Chicken Breast Selection
Roast Sirloin of Beef w/ Atlantic Lemon Pepper Cod
Roast Sirloin of Beef, Smoked Pork Loin or BBQ Brisket
w/ any of the following: Baked Ham, Baked Boneless Pork Chop,
Chicken Breast Selection, Roasted Fresh Turkey & Dressing
Bacon Wrapped Boneless Pork Chop (6oz) w/ Chicken Breast Selection
\$25.95/p

Select your choice of 3 salads, 2 vegetables and 1 potato for buffet dinners. Homemade breads, decaf, iced tea & water are included.

A third entrée selection may be added.....\$4.00/p (Some limitations apply)

Carved Prime Rib w/ Chicken Breast Selection or Salmon	\$36.95/p
(50 or more guest minimum)	
Beef Tenderloin & 1 Other Entrée	\$35.95/p
Carved KC Strip Loin & 1 Other Entrée	\$33.95/p
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Select your choice of 1 salad, 2 vegetables and 1 potato. Homemade breads, decaf, iced tea & water are included

Grilled On SiteAdd \$2.00/p Or \$100.00 Minimum Carving at Buffet.....Add \$150.00

Lighter Buffet

1 Entrée Buffets......\$22.95/p Includes 1 salad, 2 vegetables, 1 potato or pasta. Homemade breads, decaf, iced tea & water are included. (Some limitations apply)

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Dinner Menu

<u>Buffet Salads</u> Mixed Spring Greens w/Fresh Fruit, Feta, Red Onion & Walnuts

Tossed Garden Green Salad w/ Tomatoes & Cucumbers
Greek Salad w/ Romaine, Kalamata Olives, Feta, Tomato,
Cucumber & Red Onion
Sonoma Salad w/ Mixed Spring Greens & Romaine, Dried
Cranberries, Feta & Candied Pecans
Rotini & Tortellini Pasta Salad
7ild Rice Salad w/ Squash, Cucumbers, Tomatoes & Peppers
Fresh Fruit Salad
Waldorf Salad
Marinated Cucumbers, Onions, Peppers & Tomatoes
Creamy Cole Slaw Salad
Broccoli, Cauliflower & Grape Salad
Pepi Corn & Black Bean Salad

Buffet Vegetables

Taco Penne Pasta Salad

Seasoned Whole Green Beans
Pepi Buttered Corn
Peas & Carrots
Green Bean Casserole
Whole Green Beans w/Bacon & Onions
Sugar Snap Peas w/ Cherry Tomatoes & Carrots
Rivera Vegetable Blend w/Sun Dried Tomatoes
Fresh Vegetable Medley
Broccoli Spears w/ Cheese Sauce
Balsamic Brussel Sprots w/ Parmesan Cheese

Buffet Potatoes/Rice/Pasta

Blended Wild Rice
Twice Baked Potato
Roasted New Potato Wedges w/ Parmesan Potatoes
Buttered New Potatoes w/ Fresh Parsley
Garlic-Herb Mashed Potatoes
Mashed Sweet Potatoes
Fettuccine Alfredo or Creamed Penne Pasta
Escalloped Potatoes
Baked Potato w/ Cheese & Sour Cream...Add \$1.50/p.

Dessert \$2.00/p

Apple or Peach Cobbler
Chocolate Mousse, Chocolate Cake, Carrot Cake,
Sweet Brown Butter Cake, Tiramisu,
Strawberry Graham Cracker Cheesecake or Strawberry Shortcake
Ice Cream Sundae Bar.....Add \$3.00/p
Bread Pudding w/ Vanilla Glaze----Add \$1.50/p