

BUFFET LUNCH / DINNER SELECTIONS

(Select one or two entrees – prices will be averaged)

Lunch portions/pricing available for events serving between the hours of 11 am – 3 pm

	Lunch	Dinner
Grilled Chicken Breast with your choice of sauce: (Moutarde, Parmesan Cream, Mushroom & Wine, or Peppercorn)	\$12.95	\$15.95
Rotisserie Chicken with Herb Butter	\$12.95	\$15.95
Roast Beef w/ Madeira Wine & Mushroom Sauce	\$13.95	\$16.95
Roast Pork Loin w/ Pear & Cranberry Chutney	\$13.95	\$16.95
Pasta Carbonara – Cavatappi Pasta tossed with Bacon, Peas, Mushrooms & Alfredo Sauce. Add \$1.00 for chicken / Add \$2.00 for shrimp	\$11.95	\$14.95
Santa Fe Chicken & Shrimp w/ Penne Pasta	\$12.95	\$15.95
Cashew Chicken Stir-fry	\$12.95	\$15.95
Enchiladas – Beef or Chicken	\$11.95	\$14.95
Vegetable or Beef Lasagna	\$11.95	\$14.95
BBQ Ribs	\$13.95	\$16.95
Marinated Beef Shoulder Tender	\$15.95	\$18.95
Grilled Salmon w/Dill Cream sauce or seafood butter	\$15.95	\$18.95
Breaded Catfish Filet	\$12.95	\$15.95
Catch of the Day – please inquire	\$Market Price	
Grilled Filet, Ribeye or KC Strip	\$19.95	\$22.95

**Recommended
Serving Sizes**

Meat: 1/4 LB per person

Salads and other sides: 1/3 LB per person

ABOVE SELECTIONS INCLUDE

Choice of One Salad (Lunch Buffets) Choice of Two Salads (Dinner Buffets):
Piccadilly's Fattouch, Caesar, Green Salad, Fresh Fruit, Pasta,
Poppy Seed Coleslaw, or Potato Salad
Chef's Choice of Sides & Veggies
Fresh Baked Bread from our Bakery & Butter,
Freshly Brewed Coffee, Tea & Soda (in house events only)

DESSERTS

French Pastries; Assorted Petit Fours, Fresh Fruit Tarts, Lemon Tarts, Éclairs, Cream Puffs, Brownies & Assorted Bars.....\$2.50 per person

Sheet Cake – Available in Variety of flavors – Strawberry Chantilly, Chocolate, Carrot Cake, Cheesecake, please inquire.....1/2 Sheet @ \$32.95.....Full Sheet @ \$54.95

Cake by the slice from our Bakery Case\$2.75 per person
Additional Desserts available. Please inquire.

PRICES DO NOT INCLUDE SERVICE CHARGES & SALES TAX

Chef's Carving Stations

ALL STATIONS REQUIRE A UNIFORMED CHEF — \$40.00 PER STATION

Tear-Drop Ham (50-75 Servings) Served with Cocktail Buns, Peppercorn Mustard, Hot and Honey Mustard.....	\$95.00
Beef Round (75-100 Servings) Served with Cocktail & Potato Rolls, Horseradish Cream & Honey Mustard	\$185.00
Prime Rib Roast w/ Au Jus Served with Cocktail & Potato Rolls, Horseradish Cream).....	Market

PLATED LUNCH/DINNER SELECTIONS

The PICCADILLY GRILL MENU is available for in-house plated lunches and dinners of 30 guests or less. A single entrée or a custom selected choice of three entrees for the group is recommended. Please inquire.

We offer Buffet service for larger groups in our Patio room and all our off-site catered events.

BAR/BEVERAGE SELECTIONS

BAR TYPES:

Host Bar – A bar will be set up based on the Party Host’s direction. All alcoholic beverages will be charged to the Host’s final bill. A \$50.00 Bartenders fee will apply.

Cash Bar – Cocktail servers will take drink orders and each guest will pay their own drinks by the glass. A fee of \$50.00 for each cocktail server will apply.

Partial Open Bar – The host provides a limited selection of beverages at the bar.
A \$50.00 Bartender fee will apply.

INDIVIDUAL BAR SET-UPS

Glassware: Hi-Ball, Wine, Champagne.....	\$0.35	per glass
Plastic Cups (9 oz. & 10 oz)	\$5.00	per 25 cups

BAR SELECTIONS

(Bar Pricing does not include Service Charge & Kansas State Liquor Tax)

Bar Pricing	
House Brands	\$ 3.00
Call Brands	\$ 3.25
Premium Brands	\$ 3.75 & up
Domestic Beer (bottle)	\$ 2.50
Import Beer (bottle)	\$ 3.50
Domestic Beer (Keg)	\$ 199.00
Import Beer (Keg)	\$ 299.00
Wine House (bottle)	\$ 16.00
Wine House (glass)	\$ 4.50 & up
Bottled Waters	\$ 1.99
Sodas	\$ 1.99

LIQUOR POLICY

Piccadilly is the sole alcohol beverage licensee on the restaurant premises. It is subjected to the regulations of the State Alcoholic Beverage Control Commission and violations of these regulations may jeopardize the Piccadilly license. Our policy prevents the service of alcoholic beverage not purchased from, or regulated by Piccadilly. We reserve the right to decline service of alcohol for the safety of your guests.

OFF-PREMISE CATERING

EVENT PLANNING SERVICES

Our catering staff will be happy to provide complete event planning services. Customized menu proposals, holiday and theme event ideas, and service options are available for any occasion.

DECORATIONS/ENTERTAINMENT

Arrangement for floral centerpieces and special props may be made with the catering office prior to the event. Musicians and entertainment options are available upon request.

LINENS

54" X 120" White Cloths (<i>banquet tables</i>)	\$3.00 ea.
81" X 81" White Cloths (<i>round tables</i>)	\$3.00 ea.
Napkins	\$0.30 ea.
Table Skirting (<i>BURGUNDY</i>).....	\$15.00 ea.

(Special colors and sizes available - please inquire)

SET-UP CHARGES – (off-site events only)

China Plates (2 pp), Rolled Silver, Linen Napkins.....	\$1.75 per person
China Cup/Saucer	\$0.50 per person
Desert China	\$0.35 per piece
Flatware.....	\$0.15 per piece
Disposable plate/flatware/napkin.....	\$0.50 per person

GLASSWARE

Stemmed Water Glass.....	\$0.35 ea.
Wine Glassware.....	\$0.35 ea.
Champagne Tulip.....	\$0.35 ea.
Disposable Glassware.....	\$0.10 ea

SERVICES AND CHARGES

Standard Service Charge	18% of food and beverage total
Service Charge (<i>off-premise events requiring servers</i>)	20% of food and beverage total
Additional Service Staff.....	\$15.00/hr
Bartender	45.00 for the first hour; \$15.00 each additional hour
Chef Charge (<i>In-house Carving Station or off-premise catering</i>)..	\$40.00(minimum two hours)
Delivery Charge (<i>no service required</i>)	\$15.00 minimum
Delivery/Setup/Pickup Charge (<i>for events requiring chafing dishes/utensils</i>)	\$45.00 minimum & up