



Five Star Catering by

Sugar Shane's Café

Banquet & Catering Menu

430 State St. Augusta, KS 67010
(316) 201-1099

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APPETIZERS/COLD SELECTIONS

Create an appetizer buffet for your
guests to enjoy

Full orders are based on 50 pieces

Chips & Salsa \$70

Veggie Platter \$85
Served with ranch dressing

Hummus Platter \$80
Served with pita bread or chips

Fruit Kabobs or Platter \$85

Pinwheels \$85
Prepared with turkey or ham, or
vegetarian style

Tea Sandwiches \$90
Cucumber & Cream Cheese
Turkey & Strawberry Cream Cheese
Ham & Swiss
Chicken Salad

Cheese Platter \$110
Cheese & Fruit Platter \$125
Meat & Cheese Platter \$140

Shrimp Cocktail Boat
Starting at \$165

Charcuterie Boards
Starting at \$195

APPETIZERS/HOT SELECTIONS

Create an appetizer buffet for your
guests to enjoy

Full orders are based on 50 pieces

Spinach & Artichoke Dip \$85

Meatballs \$80
Tossed in your choice of BBQ or Swedish

Hotlinks or Little Smokies \$80
Served in BBQ sauce

Egg Rolls \$80
Santa Fe style

Cheese Curds or Mozzarella Sticks \$80
Served with ranch or marinara sauce

Butterfly Shrimp \$100
Breaded or Coconut

Stuffed Mushrooms \$90
Cheese, herbs & spices
With sausage \$100

Boneless Wings \$100
Bone in Wings \$140
Served with choice of sauces

Mini Crab Cakes \$130
Served with our own special sauce

Sliders
Pulled Pork \$150
Angus Cheeseburger or Pork Belly \$160

EXPRESS LUNCH MENU

Grab & Go Box Lunch \$11 per person

Deli Sandwich
(Ham, Turkey or Chicken
Salad)
Lettuce
Tomato
Chips
Pickle Spear
Cookie

BBQ Sandwich \$11 per person

Pulled Pork
or Pulled Chicken
Bun
Chips
Pickle Spear
Cookie

Lighter Fare \$10 per person

House Salad
Cup Tomato Bisque Soup
Crackers

Fried Chicken Salad \$12 per person

Fried Chicken
Fresh Greens
Tomatoes
Cucumbers
Shredded Cheese
Crackers
Salad Dressing on side

Grilled Chicken Wrap \$12 per person

Grilled Chicken
Wrapped in a flour tortilla
Lettuce
Tomato
Ranch dressing
Cheese
Pickle Spear
Cookie

Your choice of:

Pasta Salad
Potato Salad
Chips

Wrap \$12 per person

Chicken Salad
or Tuna Salad
Pickle Spear
Cookie

Your choice of:

Pasta Salad
Potato Salad
Chips

ENTRÉE SALADS

All Entrée & Premium Entrée Salads are served with Crackers or Bread. Add Grilled Chicken to any salad for \$3 per person

House \$9

Mixed greens, tomatoes, cucumbers, red onion & croutons. Served with your choice of dressing

Caesar \$9

Romaine lettuce, shaved parmesan & croutons. Served with Caesar dressing

PREMIUM ENTRÉE SALADS

Greek \$13

Mixed greens, feta cheese, tomatoes, cucumber & kalamata olives. Served with Greek dressing

Spinach \$13

Baby spinach, strawberries, feta cheese, pecans, red onion & bacon. Served with Raspberry Vinaigrette

Italian \$13

Mixed Greens, peppercinis, black olives, tomatoes, red onion & parmesan. Served with Italian dressing
Add Salami \$2

Caprese \$13

Fresh mozzarella balls, tomatoes, & fresh basil drizzled in a Balsamic Reduction

SIDES \$3.50

Potato Salad

Pasta Salad

Cottage Cheese

Mashed Potatoes

White Rice

Baked Potato with Butter

Corn

Green Beans

Macaroni & Cheese

Glazed Carrots

Scalloped Potatoes

PREMIUM SIDES \$4.75

Mixed Vegetable Medley

Grilled Asparagus

Baked Potato with Sour Cream, Bacon & Cheese

PASTAS

Our delicious pastas are served with House or Caesar Salad & Garlic Bread
Add-ons: Grilled Shrimp \$5 Chicken \$3 Meatballs \$2 Premium Salad \$4

Macaroni \$11

Macaroni pasta tossed in our homemade cheese sauce

Spaghetti \$13

Spaghetti pasta topped with our homemade marinara, slow cooked with red wine, garlic & fresh basil

Alfredo \$13

Fettuccini pasta tossed in our rich & creamy alfredo sauce, topped with parmesan

Green Chili Mac N Cheese \$13

Mac N Cheese tossed in a delicious green chili sauce

Cajun Pasta \$13

Red & green bell peppers, caramelized onion, & garlic in a creamy Cajun sauce

Baked Ziti \$13

Penne pasta with ricotta cheese & fresh mozzarella, tossed in our own marinara sauce

Veggie Spaghetti \$14

Spaghetti tossed in our homemade marinara with fresh sautéed squash, onions, mushrooms & savory roasted garlic

ENTREES

All Dinner Entrees served with one side, rolls & butter.
Add-ons: House or Caesar Salad \$2 Premium Salad \$4
Grilled Shrimp Skewer \$6

Meat or Veggie Lasagna \$13

Lasagna layered with mozzarella cheese & marinara sauce
(Comes with a house salad, not a side)

Chicken Piccata \$14

Marinated grilled chicken topped with our lemon piccata caper sauce. Served with rice

Crispy Fried Fish \$14

Flakey, hand battered fish, fried to golden perfection. Comes with coleslaw, tartar sauce & lemon wedges

Baked Chicken \$14

Tender marinated baked chicken. Choice of mashed or baked potato with butter

Chicken Marsala \$14

Marinated grilled chicken breast smothered in our house made mushroom marsala, served over mashed potatoes

Meatloaf \$14

Our homemade meatloaf served with brown gravy. Served with mashed potatoes

Salisbury Steak \$14

Savory Salisbury steak smothered in our delicious mushroom cabernet sauce. Served with mashed potatoes

Chicken Parmesan \$14

Hand breaded chicken topped with our handcrafted marinara sauce, topped with mozzarella cheese & shaved parmesan. Served over fettucine

Jalapeno Pork Chop \$15

Jalapeno flavor with just a little heat! Served with mashed potatoes

ENTREES

Hawaiian Chicken \$14

Topped with roasted pepper chutney & teriyaki sauce. Served over a bed of rice

Grilled Pork Chops \$14

Topped with roasted pepper chutney & teriyaki sauce. Served over rice

Hawaiian White Fish \$15

Topped with roasted pepper chutney & teriyaki sauce. Served over a bed of rice

Sirloin Medallions \$15

3oz sirloin medallions with mushroom cabernet sauce

Pan Seared White Fish \$15

Grilled, seasoned White Fish topped with our very own White Wine Sauce with Capers.

Served over a bed of rice

Add Shrimp for \$2.00

Sliced Brisket \$16

Marinated Brisket in our own special recipe. Served with not just one, but two sides.

BBQ Sauce or Beefy Brown Gravy

Fried Chicken \$15

Tender marinated chicken battered in buttermilk & a special mix of herbs & spices then fried to perfection. Served with mashed potatoes & country gravy

Salmon \$16

4oz-grilled salmon topped with your choice of bourbon or teriyaki sauce. Served over rice

Pork Tenderloin \$16

Seasoned grilled pork tenderloin served with your choice of mushroom cabernet or white wine sauces. Served with mashed potatoes

Prime Rib \$Market Price

Savory, oven roasted prime rib served with a side of house made au-jus & baked potato with butter

BUDGET BUFFETS

These are budget friendly buffets that come just the way described!

Baked Potato Bar \$8

Pick your potato & toppings!

Bar includes sour cream, cheese, chives & chili

Add bacon, chicken or pulled pork for \$2

Hotdog Bar \$10

Choose any of the following toppings: mustard, ketchup, pickle relish, onions, sport peppers, pickles

Add sauerkraut or chili for \$1 per person

Includes 1 side: potato salad, baked beans, macaroni salad or coleslaw

Taco Bar \$10

Beef with soft or crunchy taco shells, along with all the fixin's.

Served with Spanish Rice, Refried Beans or Black Beans & Chips with homemade salsa! Ole'!!

For Chicken Tacos add \$1 per person, For Barbacoa Tacos add \$2 per person

Hamburger Steak \$12

Served with mashed potatoes, brown gravy & one side

Pasta Bar \$13

Chicken Alfredo, Spaghetti with meat sauce served with house salad & garlic bread

Simple BBQ \$14

Pulled Pork along with Chicken or Hot Link Bites.

Pick 2 for ½ size servings

Choose 2: Baked beans, Coleslaw, chips or potato salad

Bread and Butter, BBQ Sauce

Add Barbacoa for \$2

DESSERTS

- Cheesecake** \$6 per slice
Carrot Cake \$6 per slice
Chocolate Cake \$6 per slice
Assorted Cookie Trays \$40 25 pieces
Brownie Tray \$40 25 pieces
Gluten Free Brownies \$60 9x12 tray
Assorted Gourmet Cheesecake Pops \$100 50 pieces (special order)
Check for availability
- Cake Pops** \$90 50 pieces (special order)
Birthday Cake
Chocolate
Lemon
Red Velvet
Check for availability
- Tiny Tidbits** \$2.95 each
Assorted Flavors



A LA CARTE & BREAK TIME ITEMS

| | |
|--|-------------------|
| Lemonade | \$15 per gallon |
| Iced Tea | \$15 per gallon |
| Coffee/Decaffeinated Coffee | \$15 per gallon |
| Chilled Fruit Juices | \$15 per gallon |
| Bottled Water | \$2.00 per bottle |
| Assorted Soft Drinks | \$2.00 per bottle |
| | \$1.25 per can |
| Chips | \$2.00 per person |
| Snack Mix | \$2.00 per person |
| Whole Fruit Apples, bananas or oranges | \$1.50 each |
| Assorted Candy Bars | \$2.50 each |
| Nut assortment | \$15.00 per pound |
| Rice Krispy Treats | \$2.00 each |

SERVICE WARE

Plates, Utensils & Paper Napkins as needed

| | |
|---------------------------------|-----------------|
| Standard Disposable Serviceware | .95 per person |
| Deluxe Disposable Serviceware | 1.50 per person |
| Elegant Disposable Serviceware | 2.50 per person |
| Containers for leftovers | 2.00 each |

BANQUET SERVERS

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|--|--|
| Server to help serve/clean up your event | \$20.00 each/per hour Minimum 2 hours |
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ADDITIONAL INFORMATION & FEES

- + A 20% Deposit is required to book your catering. Dates are not held without a deposit. The deposit is applied to your final balance which is due 1 week prior to your event.
- + Cancellation not given 30 days prior to event will result in forfeiture of deposit. Cancellation given more than 30 days prior will forfeit 50% of deposit.
- + You may notify us as late as 7 days prior to the event to alter your head count or information.
- + The final invoice will include a 21% service charge & tax

Contact Information

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PRICES ARE SUBJECT TO CHANGE