

DODGE CITY STEAKHOUSE

CATERING MENU



1037 Paxton St. Harrisburg PA 17104

Phone: 717-236-2719

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BREAKFAST

Fast Break Breakfast \$9 per person

- Yogurt parfait
- Seasonal fresh fruit
- Assorted granola bars
- Coffee (regular and decaf) and hot tea

Continental \$9 per person

- Assorted fresh Danish, muffins, bagels, and cinnamon rolls
- Butter, cream cheese and assorted jellies
- Orange and Cranberry juice
- Coffee (regular and decaf) and hot tea

Hot and Light \$14 per person

- House made French toast
- Choice of bacon, sausage, or ham
- Seasonal fresh fruit
- Orange and Cranberry juice
- Coffee (regular and decaf) and hot tea

All American \$17 per person

- Fresh scrambled eggs
- Choice of two meats: bacon, sausage, or ham
- Home fried potatoes
- Fresh biscuits
- Butter and assorted jellies
- Orange and Cranberry juice
- Coffee (regular and decaf) and hot tea

Breakfast Combo \$19 per person

- Fresh scrambled eggs
- House made French toast
- Choice of bacon, sausage, or ham
- Home fried potatoes
- Fresh biscuits
- Butter and assorted jellies
- Orange and Cranberry juice
- Coffee (regular and decaf) and hot tea

**Minimum guest count of 20 people. Additional charges may be applied to any counts below the minimum.
Additional options and beverages, gluten-free and vegetarian options available upon request.
Additional 6% Sales Tax and service charges may be applied when applicable.**

BRUNCH BUFFET

\$25 per person

Includes: Fresh Fruit, Assorted pastries, Garden salad, chefs choice of accompaniments,
Orange & Cranberry juice, Coffee service

Hot Entrees (choose 2):

Breakfast Bake
Sunrise quiche
Cinnamon swirl French toast
Cream chipped beef
Sausage gravy and biscuits
Build your own cheesesteak
Pork bbq
Smoked honey chicken bbq
Chicken Caprese
Chicken Divan

Desserts (choose 1):

Fudge filled cookies
NY style cheesecake (seasonal varieties available)
Carrot cake
Chef choice cake
Choice of fruit pie- cherry, apple, or blueberry
House-made chocolate peanut butter cream pie
Cream puffs and eclairs
Lemon Bars
Whoopie pies
Petite fours (add \$1 per person)
Cake truffles (add \$2 per person)
Cannoli chips and dip (add \$2 per person)

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COLD LUNCHEON

Deli Sandwich Combo \$18

- Assorted sandwich platter
- Choice of two cold sides
- One dessert selection
- Fresh brewed iced tea and water
- Chips and pickles

Soup and Sandwich Combo \$19

- Assorted sandwich platter
- One cold side
- One house made soup
- One dessert selection
- Fresh brewed iced tea and water
- Chips and pickles

Boxed Lunches \$14

- Choice of one deli sandwich
- One cold side
- Potato chips
- Fresh fruit
- Fudge filled cookie

Plated Work Lunch \$14

- Choice of one deli sandwich
- One cold side
- One dessert selection
- Fresh brewed iced tea and water
- Chips and pickles

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COLD LUNCH SELECTIONS

Deli Sandwiches

- Ham and Cheese - *Dijon mustard, dill pickle, pretzel roll*
- Seared Turkey - *provolone, spinach, roasted red pepper, blackberry sauce, brioche bun*
- BLTA - *Bacon, lettuce, tomato, avocado, sriracha mayo, sourdough toast*
- Club - *turkey, ham, bacon, American cheese, lettuce, tomato, mayo, sourdough toast*
- Chicken Salad Wrap - *lettuce, tomato, tortilla wrap*
- Tuna Salad Wrap - *lettuce, tomato, tortilla wrap*
- Italian Wrap - *Italian meats, lettuce, tomato, mayo, vinaigrette, tortilla wrap*
- Mediterranean Vegetable Wrap - *Balsamic roasted vegetables, spinach, goat cheese, tortilla wrap*

Hot Sandwiches (add \$2 per person)

- BUILD YOUR OWN CHEESESTEAK- (*Chicken/Beef*) with assorted toppings, hoagie roll
 - Pork BBQ
 - Beef BBQ
- Sliced Prime Rib - *horseradish and/or bbq sauce, assorted toppings, brioche bun*
- Open Faced Turkey - *Hot sliced turkey, gravy, sourdough toast*
- Meatball Sub - *Homemade meatballs, mozzarella, hoagie roll*

House Made Soups

- Italian wedding
- Cream of tomato
- Creamy chicken noodle with corn
- Beer cheese
- Steakhouse chili
- Chicken gumbo
- Beef and sweet pepper
- Fresh chef choice

Deli Salads:

- Garden salad
- Caesar salad
- Strawberry salad
- Coleslaw
- Potato salad
- Macaroni salad
- Broccoli salad

Desserts:

- Fudge filled cookies
- NY style cheesecake (seasonal varieties available)
- Carrot cake
- Chef choice cake
- Choice of fruit pie- cherry, apple, or blueberry
- House-made chocolate peanut butter cream pie
- Cream puffs and eclairs
- Lemon bars
- Whoopie pies
- Petite fours (add \$1 per person)
- Cake truffles (add \$2 per person)
- Cannoli chips and dip (add \$2 per person)

HOT LUNCHEON

Hot Combo \$20 per person

- Choice of two hot entrees with artisanal rolls and butter
- Choice of one hot side
- One side salad
- One dessert selection
- Fresh brewed iced tea and water

Served Hot Plate \$24 per person

- One hot entrée with artisanal rolls and butter
- Choice of two hot sides
- One preset salad
- One dessert selection
- Fresh brewed iced tea and water

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Ask about the all-day conference meeting planner package

Satisfy all your meeting needs with this package. Package price includes all day beverage service, continental breakfast, choice lunch package and afternoon break.

HOT LUNCH BUFFET SELECTIONS

Entrée Choices

Sweet Italian sausage lasagna with fresh mozzarella and marinara

Vegetable lasagna with fresh alfredo and mozzarella

Dijon chicken- grilled chicken breast, Dijon butter sauce

Chicken parmesan- fried chicken breast, marinara, mozzarella

Stuffed chicken- roasted chicken breast, bread filling, gravy

Sesame chicken- grilled chicken breast, peach chutney

Chicken stir fry

Chicken Divan- grilled chicken breast, with rice, broccoli, cheddar cheese

Chicken Teriyaki- grilled chicken breast, teriyaki sauce, grilled pineapple

Chicken Francaise- grilled chicken breast, lemon butter sauce

Braised beef tenderloin tips with mushrooms and onions

Sliced prime rib in beef gravy

Beef tenderloin stir fry

Beef kabobs with onions and peppers

Sliced beef tenderloin with mushroom demi glace (add \$4 per person)

Sliced pork tenderloin with gravy

Bacon wrapped prime pork filets with apple brandy cream sauce (add \$2 per person)

Caribbean jerk tilapia with mango relish

Broiled haddock with mango chili butter

Broiled salmon with teriyaki glaze (add \$3 per person)

Hot Sides

Herb roasted red skin potatoes
Mashed Yukon gold potatoes
Mashed sweet potatoes
Rice pilaf
Oven roasted baby carrots
Seasonal vegetable medley
Roasted broccoli
Mac and cheese
Corn O'Brien
Asparagus (add \$3 per person)

Deli Salads

Garden salad
Caesar salad
Strawberry salad
Coleslaw
Potato salad
Macaroni salad
Broccoli salad

Desserts

Fudge filled cookies
NY style cheesecake (seasonal varieties available)
Carrot cake
Chef choice cake
Choice of fruit pie- cherry, apple, or blueberry
House-made chocolate peanut butter cream pie
Cream puffs and eclairs
Lemon Bars
Whoopie pies
Petite fours (add \$1 per person)
Cake truffles (add \$2 per person)
Cannoli chips and dip (add \$2 per person)

HORS D'OEUVRES

All pricing is set at a per person rate

Cold

Chips and Salsa \$3
BLT Shooters \$3
Chicken Lettuce Wraps \$4
Sweet Maui Chips and Roasted Dill Pretzels \$3
Fresh Fruit Kabobs \$4

Caprese Skewers \$4
Assorted Cheese and Crackers \$5
Wedge Salad Skewers \$3
King Crab Ceviche \$7
Jumbo Shrimp Cocktail \$10

Hot

Mini Grilled and Tomato Bisque Shooter \$4
Mini Crab Cake Crostini \$8
Soft Pretzels Bites with Beer Cheese Dip \$4
Spinach & Artichoke Dip w/ Toasted Bread \$4
Buffalo Chicken Dip w/Toasted Bread \$5
Crab Dip with Toasted Bread Rounds \$10
Teriyaki Chicken and/or Beef Kabobs \$8
Bacon Wrapped Scallops \$9
Asparagus in Phyllo \$6
Raspberry Brie in Phyllo \$6
*Meatballs- Swedish, Marinara,
Bbq, or Grape Chili* \$5
Mini Quiche \$6
Chicken Quesadilla Cones \$7

Vegetable Quesadilla Cones \$7s
Chicken Cordon Bleu Bites \$5
Vegetable Spring Rolls \$5
*Egg rolls: vegetable, buffalo chicken
cheesesteak, or pork bbq* \$6
Spanakopita \$6
Shrimp Stuffed Mushrooms \$7
Popcorn Shrimp \$6
Crab Puffs \$6
Caribbean Shrimp Skewers \$7
Bourbon BBQ Scallops \$9
Shrimp Rangoon Rolls \$8
Balsamic Hanger Steak Crostini \$10
Braised Bison Arancini \$9

MID-DAY SNACKS

\$6 PER PERSON

Soft pretzels with cheese sauce and mustard
Dill pretzels and maui onion chips
Fudge filled cookie platter
Assorted candy & granola bars (add \$2 per person)
Assorted cheeses & crackers (add \$3 per person)

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CONFERENCE MEETING PACKAGE

\$40 per person

Continental Breakfast and Snacks

Assorted fresh pastries, muffins, and bagels. Butter, jellies, and cream cheese. Fresh cut fruit and granola bars. Orange and cranberry juice. All-day coffee/ beverage service.

Select 1 lunch option:

Deli Platter

Assorted deli sandwiches and wraps

Garden salad

Chef's choice of cold side

Iced tea and water

Chef's selection of dessert

Southwest

Chicken and chorizo enchilada bake

Tex-mex black beans and Spanish rice

Southwest garden salad

Iced tea and water

Chef's selection of dessert

Philadelphia

Philly style cheesesteak and

chicken cheesesteak

Assorted toppings

Garden salad

Soft pretzel bites with beer cheese sauce

Iced tea and water

Chef's selection of dessert

Italian

Grilled marinated chicken

Pasta primavera

Caesar salad

Garlic bread

Iced tea and water

Chef's selection of dessert

American

Angus beef burgers

Brioche roll

Assorted toppings

Shoe string French fries

Garden salad

Iced tea and water

Chef's selection of dessert

Asian fusion

Teriyaki chicken or beef tenderloin stir-fry

Rice pilaf

Mandarin orange salad

Iced tea and water

Chef's selection of dessert

Homestyle

Stuffed chicken breast with gravy

Garden salad

Yukon mashed potatoes

Corn O'Brien

Iced tea and water

Chef's selection of dessert

Dodge City

Braised beef tenderloin tips with

onions and peppers

Egg noodles

Strawberry salad

Rolls and butter

Iced tea and water

Chef's selection of dessert

Backyard Cookout

Beef and chicken kabobs

Roasted red potatoes

Coleslaw

Pasta salad

Iced tea and water

Chef's selection of dessert

MID-DAY SNACK SELECTION

(choose 1)

Soft pretzels with cheese sauce and mustard

Dill pretzels and maui onion chips

Fudge filled cookie platter

Assorted candy & granola bars (add \$2 per person)

Assorted cheeses & crackers (add \$3 per person)

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DINNER BUFFET \$30 PER PERSON

Dinner buffet includes chef's selection of vegetable and starch, rolls and butter, iced tea and water and hot beverage station.

Salad selections (choose 1):

Garden salad

Caesar salad

Strawberry salad

Entrée selections (choose 2):

Sweet Italian sausage lasagna

Baked pasta primavera

Vegetable pasta tossed with garlic butter

Chicken franchise

Dijon chicken

Chicken parmesan

Bourbon chicken

Blackened chicken alfredo

Stuffed chicken breast

Chicken teriyaki

Chicken cordon bleu

Caribbean jerk chicken with mango relish

Sliced pork tenderloin

Stuffed pork chops

Bacon wrapped prime pork filets

Pecan crusted tilapia

Broiled haddock

Teriyaki salmon filet

Shrimp alfredo

English cut prime rib

Sliced beef tenderloin

Braised beef tenderloin tips

Salisbury steak

Braised smoked beef bolognaise

Braised beef short rib

Dessert selections (choose 1):

Fudge filled cookies

NY style cheesecake (seasonal varieties available)

Carrot cake

Chef choice cake

Choice of fruit pie- cherry, apple, or blueberry

House-made chocolate peanut butter cream pie

Cream puffs and eclairs

Lemon bars

Whoopie pies

Petite fours (add \$1 per person)

Cake truffles (add \$2 per person)

Cannoli chips and dip (add \$2 per person)

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PLATED DINNERS

Plated dinner includes chef's selection of vegetable and starch, rolls and butter, iced tea and water and hot beverage station. All pricing is set at a per person rate.

First Course (choose 1):

Beer cheese soup

Garden salad

Caesar salad

Icicle salad

Second Course (choose 1):

Caprese chicken \$32

Grilled chicken breast, sliced fresh mozzarella, basil, balsamic reduction

Dijon chicken \$32

Grilled chicken breast, Dijon butter sauce

Chicken francaise \$32

Pan seared chicken breast, lemon butter sauce

Stuffed chicken \$32

Baked chicken breast, seasoned bread filling, gravy

Sliced beef tenderloin \$37

Garlic peppercorn char crust, mushroom deli glaze

Pecan crusted tilapia \$30

Broiled, fresh mango relish

Broiled salmon \$34

Seasoned, broiled salmon filet, jalapeno slaw

Fried shrimp \$32

6 lightly breaded, fried jumbo shrimp, cocktail sauce

Fried haddock \$30

Fried, lightly breaded haddock filet, cocktail or tartar sauce

Crab topped haddock \$36

Broiled, buttery crumb topping, mango chili butter

Jumbo lumb crab cakes \$38

Well seasoned, Maryland jumbo lump, honey dijon, jalapeno slaw

Filet mignon \$42

Center cut, char grilled, herb butter, red wine demi glace, fried onion tangles

NY strip steak \$38

Char grilled, mushroom demi glace

Cold smoked ribeye \$40

Smoked cold for maximum flavor, char grilled, onion ring

BBQ baby back ribs \$35

Slow roasted, tender pork ribs, homemade bbq sauce

Bone-in pork chop \$35

Char grilled, hickory molasses rub, peppercorn mango sauce

Bacon wrapped pork filet \$32

Hickory molasses char crust, apple brandy cream sauce

Dessert Course (choose 1):

Fudge filled cookies

NY style cheesecake (seasonal varieties available)

Carrot cake

Chef choice cake

Choice of fruit pie- cherry, apple, or blueberry

House-made chocolate peanut butter cream pie

Cream puffs and eclairs

Lemon bars

Whoopie pies

Pette fours (add \$1 per person)

Cake truffles (add \$2 per person)

Cannoli chips and dip (add \$2 per person)

Reception/Carving Stations Available Upon Request

Minimum guest count of 20 people. Additional charges may be applied to any counts below the minimum.

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