**A beach with a palm tree in front of a body of water

Description automatically generated**

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Five Star Catering by

***Sugar Shane’s Café***

Banquet & Catering

Menu

**BREAKFAST**

**Continental Breakfast** $7 per guest

Assorted muffins, pastries, breads with fresh fruit or yogurts

**Breakfast Buffet** $10 per guest

Scrambled eggs, bacon, ham or sausage & breakfast potatoes

Served with biscuits & gravy or breakfast bread

Add Cheesy Grits for $2 per guest

**A La Carte**

Yogurt $3 per guest

Bagels & Cream Cheese $3 per guest

Assorted Pastries $4 per guest

Mini Quiche assortment $105 per 100 pieces



**APETIZERS/COLD SELECTIONS**

Create an appetizer buffet for your guests to enjoy

**Full orders are based on 50 pieces**

**Chips & Salsa** $70

**Veggie Platter** $75

Served with ranch dressing

**Hummus Platter** $75

Served with bread or chips

**Fruit Kabobs or Platter** $75

**Pinwheels** $80

Prepared with turkey or ham, or vegetarian style

**Mini Chicken Salad Tacos** $85

**Cheese Platter** $100

**Cheese & Fruit Platter** $110

**Meat & Cheese Platter** $125

**Shrimp Cocktail Boat**

Starting at $150

**Charcuterie Boards**

Starting at $195

**APETIZERS/HOT SELECTIONS**

Create an appetizer buffet for your guests to enjoy

**Full orders are based on 50 pieces**

**Spinach & Artichoke Dip** $75

Served with pita bread or tortilla chips

**Meatballs** $75

Tossed in your choice of BBQ, or Swedish

**Hotlinks or Little Smokies** $75

Served in BBQ Sauce

**Egg Rolls** $75

Asian or Santa Fe style

**Spring Rolls**

BLT, Cheeseburger or Philly Cheesesteak $85

**Butterfly Shrimp** $85

Breaded or Coconut

**Cordon Bleu Bites** $75

**Stuffed Mushrooms** $85

Cheese, herbs & spices

With Sausage $95

**Bone-in/Boneless Wings** $90

Served with a choice of sauces

**Mini Crab Cakes** $125

Served with our own special sauce

**Sliders**

Angus Cheeseburger or Pork Belly $150

Pulled Pork $140

**ENTRÉE SALADS**

All Entrée & Premium Entrée Salads served with Crackers or Bread. Add Grilled Chicken to any Salad for $2.50

**House** $8

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

**Caesar** $8

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

**PREMIUM ENTREE SALADS**

**Greek** $11

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

**Spinach** $11

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

**Italian** $11

Mixed Greens, pepperoncini’s, black olives, tomatoes, red onion & parmesan. Served with Italian dressing

Add Salami $2

**Caprese** $11

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

**SIDES**

**Potato Salad**

**Pasta Salad**

**Cottage Cheese**

**Mashed Potatoes**

**White Rice**

**Baked Potato with Butter**

**Corn**

**Green Beans**

**PREMIUM SIDES** $3

**Mixed Vegetable Medley**

**Grilled Asparagus**

**Baked Potato with Sour Cream, B****acon & Cheese**

**PASTAS**

Our delicious pastas are served with House or Caesar Salad & Garlic Bread. Prices are per guest.

Add-ons: Grilled Shrimp $5 Chicken $2.50 Meatballs $2 Premium Salad $4

**Macaroni** $9

Macaroni pasta tossed in our homemade cheese sauce

**Spaghetti** $10

Spaghetti pasta topped with our homemade marinara, slow cooked with red wine,

garlic & fresh basil

**Alfredo** $10

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

**Cajun Pasta** $11

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

**Baked Ziti** $11

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

**Veggie Spaghetti** $12

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

**Green Chili Mac N Cheese** $10

Mac N Cheese tossed in a delicious green chili sauce. Try it with grilled chicken or chicken tenders for $2.50

**ENTREES**

All Dinner Entrees served with one side, rolls & butter. Prices are per guest.

Add-ons: House or Caesar Salad $2 Premium Salad $4

**Meat or Veggie Lasagna** $12

Lasagna layered with mozzarella cheese & marinara sauce

(Comes with a house salad, not a side)

**Chicken Piccata** $12

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

**Crispy Fried Fish** $13

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

**Baked Chicken** $13

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

**Chicken Marsala** $13

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

**Meatloaf** $13

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

**Salisbury Steak** $13

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

**Chicken Parmesan** $13

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

**Jalapeno Pork Chop** $13

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

**ENTREES**

**Sirloin Medallions** $13

3oz sirloin medallions with mushroom cabernet sauce

**Kabobs**

Your choice of peppercorn sauce, mushroom cabernet sauce, or white wine cream sauce. Served over rice. Chicken $13 Steak $14 Shrimp $15

**Hawaiian Chicken** $13

Served with pineapple ring, rice & Teriyaki sauce

Try it served with the pineapple as your dish, prices vary per season.

**Sliced Brisket** $15

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** $15

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

**Pan Seared White Fish with Shrimp** $15

Grilled, seasoned White Fish topped with our very own White Wine Sauce with Capers & Grilled Jumbo Shrimp. Served over a bed of rice

**Pork Tenderloin** $16

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

**Prime Rib** $25

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!

**Taco Bar** $9

Grilled Chicken &/or Beef with soft or crunchy taco shells, along with all the fixin’s.

Served with Spanish Rice or Black Beans & Chips with homemade salsa! Ole’!!

**Hamburger Steak** $10

Served with mashed potatoes, brown gravy & one side

**Cajun** $9

Chicken Gumbo, Red Beans & Rice & corn bread

**Pasta Bar** $11

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

**Hotdog/Hamburger/Bratwurst** $12

Your choice of any or all with buns, cheese, ketchup, mustard & pickle relish

Pick 2 for ½ size servings, Pick 3 for 1/3 size servings

Choice of chips, potato salad, pasta salad or baked beans

**Simple BBQ** $13

Pulled Pork, 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



**DESSERTS**

**Cheese Cake** $4 per slice

**Assorted Cookie Trays** $30 25 pieces

**Brownie Tray** $30 25 pieces

**Assorted Gourmet Cheesecake Pops** $75 50 pieces

**Bistro Mini’s** $3 each

Reese’s Peanut Butter Pie

Turtle Cheesecake

New York Cheesecake

Chocolate Cake

Carrot Cake

Lemon Cake

**Tiny Tidbits** $2 each

Cherry Cheesecake

Chocolate Cake

Lemon Cake

Reese’s Peanut Butter Pie

Turtle Cheesecake



**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

Assorted Soft Drinks $2.00 per bottle

$1.25 per can

Chips $1.00 per person

Snack Mix $1.50 per person

Whole Fruit Apples, bananas or oranges $1.00 each

Assorted Candy Bars $1.50 each

Nut assortment $10.00 per pound

Rice Krispy Treats $1.50 each

**SERVICE WARE**

Plates, Utensils & Paper Napkins as needed

Standard Disposable Serviceware .75 per person

Deluxe Disposable Serviceware 1.25 per person

Elegant Disposable Serviceware 2.25 per person

Containers for leftovers 1.00 each

**BANQUET SERVERS**

Server to help serve/clean up your event $15.00 each/per hour

Minimum 2 hours

**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.

+ 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 tax, gratuity & a $25.00 delivery fee.

**Contact Information**

Sugar Shane’s Café

430 State Street

Augusta, Kansas 67010

316-201-1099

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