

CHEF DESIGNED MENU

CATERING@COSENTINOS.COM
816-744-2146



SALAD

CHOOSE ONE:

Heirloom Tomato Salad (Seasonal) - 4
Served on a bed of Arugula

House Salad - 3
Served with carrots, cheddar cheese, cucumber, tomato, croutons, and boiled eggs

Caesar Salad - 3
Add sliced chicken for \$2 per person

Cosentino's Italian Salad - 5
Served with grape tomatoes, artichokes, fire roasted red peppers, pepperoncini, crouton, mozzarella cheese

VEGETABLES

CHOOSE ONE:

Roasted Acorn Squash - 3

Haricot Vert Green Beans - 2

Balsamic Grilled Veggies - 2

Oven Roasted Carrots - 3

Oven Roasted Brussel Sprouts - 2

ENTREES

CHOOSE ONE:

Fish
Blackened Salmon - 14
Grilled Mahi Mahi - 12
Butter Poached Halibut - 27

Pork
Pork Tenderloin Medallion - 10
Porchetta - 12

Beef
Smoked Prime Rib - 16
Grilled Beef Tenderloin - 19
Beef Bourguignon - 16

Vegetarian
Portabella Steaks - 10
Ratatouille - 10

Chicken
Coq Au Vin - 12
Smoked Chicken Enchilada - 12
Christine's Chicken Picatta - 13
Grilled Mediterranean Chicken - 10

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STARCH

CHOOSE ONE:

Wild Rice Pilaf - 2

Garlic Herb Whipped Potatoes - 3

Baked Macaroni & Cheese - 3

Roasted Duck Fat Baby Potatoes - 3

Orzo - 2

Served with tomatoes, garlic, basil,
and grated parmesan

Scalloped Potatoes - 3

DRINKS

CHOOSE TWO:

Assorted Soda - 1

(Coke, Diet Coke, Sprite)

Iced Tea - 1

Coffee - 2

Lemonade - 1

Water included

FULL SERVICE PACKAGES

Traditional Package

150

Rustic Package

200

Modern Package

200

Custom (Catalog Available)

*Quote

Plated meal quotes available on request.

Rolls & butter included • Minimum of 20 people required •
Prices are subject to change based on market pricing • Consultations are available.

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