

storia

F I N E C A T E R I N G



Menu

BREAKFAST
LUNCH
DINNER
HORS D'OEUVRES
STATIONS
BAR PACKAGES



OFFBEAT ELEGANCE

Hospitality Designed

Storia Fine Catering is a full-service culinary authorship built to create and serve exceptional food that tells a story. Crafted with an offbeat elegance that invites and inspires, the Storia experience is built on the traditions of family, connection, and ingenuity.



BREAKFAST BUFFET

STORIA BREAKFAST

Market Style Fresh Fruits & Berries

Baker's Selection of Assorted Croissants and Muffins

creamy butter and house-made preserves

Vanilla & Honey-Infused Greek Yogurt

House-Made Superfood Granola

Breakfast Potatoes

roasted garlic, caramelized onion, and scallion

Cage-Free Scrambled Eggs

crème fraîche and plugrá butter

Your Choice of Protein *(choose one):*

- thick-cut crispy bacon
- hickory-smoked griddled ham
- pork sausage links



PLATED BREAKFAST

FRENCH CONNECTION

Almond French Toast

grand marnier, almond cream,
clementine jam, toasted almonds,
powdered sugar

VEGAN DELIGHT

Superfood Bircher Muesli

blueberry purée, fresh berries, banana,
reduced plant milks

FARMHOUSE

Cage-Free Scrambled Eggs

your choice of thick-cut bacon,
griddled ham or pork sausage links,
and breakfast potatoes

ENHANCEMENTS

May be added to any plated breakfast

Selection of Fresh Whole Fruit

Your Choice of Protein *(choose one):*

- thick-cut crispy bacon
- hickory-smoked griddled ham
- pork sausage links

BAKERY & SWEETS

Fresh-Baked Croissants

Locally-Sourced Bagels

assorted cream cheeses

Baker's Selection of Assorted Muffins

House-Made Buttermilk Biscuits

honey butter & preserves

House-Made Cinnamon Coffee Cake

Custom menus available upon request. Food and beverage charges are subject to a 20% admin fee.

LUNCH BUFFETS

DELICATESSEN

Classic Caesar Salad

romaine lettuce, garlic croutons, parmesan cheese, house-made caesar dressing

Bacon Ranch Potato Salad

red potatoes, roasted garlic, bacon, red onion, house-made ranch

House-Made Chips

 sea salt

Rustic Display of Shaved Meats

house-smoked turkey breast, rare roast beef, coppa, and hickory-smoked ham

Assorted Cheeses

tillamook aged white and yellow cheddar, havarti, mozzarella

Traditional Accoutrements

romaine, shaved red onion, giardiniera, bread and butter pickles, mayonnaise, mixed mustard, and horseradish cream

Assorted Baked Breads

wheat and white breads, hoagie rolls, and brioche buns

Assorted Fresh-Baked Cookies and Brownies

THE ANTIPOCH

Field Greens Salad

tomato, red onion, carrot, cucumber, bacon, croutons, buttermilk ranch, red wine vinaigrette

Red Bliss Mashed Potato Salad

red onion, celery, hard-boiled egg, green olive, peas, whole grain mustard

Grandma Gen's Old Fashioned Fried

Chicken citrus-brined, sea salt, cracked black pepper

Braised Collard Greens

white wine and hickory smoked ham

Aged White Cheddar Mac and Cheese

with campanella pasta

Buttermilk Biscuits and Jalapeño

Cornbread strawberry pinot jam and honey butter

Assorted Fresh-Baked Cookies and Brownies

PLATED LUNCH

Includes your choice of salad or dessert and baked bread & butter.

SALADS *(choose one)*

Arugula Salad

pickled fennel, spring peas, shaved parmesan, goat cheese, red radish, lemon vinaigrette

Greek Salad

shredded romaine, spiced greek yogurt, red onion, artichoke hearts, roasted red pepper, kalamata olives, feta cheese, lemon vinaigrette sugar

ENTRÉES *(choose one)*

Grandma Gen's Fried Chicken brown butter sweet potatoes, braised greens, asparagus, demi-glace

Smoked Chicken Soba Noodle Salad charred broccoli, asian slaw, sesame, sweet soy glaze

Smoked Sliced Pork Loin roasted garlic mashed potatoes, braised greens, apple-mustard demi-glace

Hickory-Grilled Atlantic Salmon pesto cream sauce, glazed carrot, and chef's seasonal risotto

Boneless KC Strip Loin roasted garlic mashed potatoes, smoked bacon, mushroom, onion, and brandy peppercorn sauce

DESSERTS *(choose one)*

Mom's Carrot Cake

cream cheese icing

Flourless Chocolate Cake

seasonal berries & cream

House-Made Cheesecake

blueberry compote & lemon curd

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DINNER BUFFET

Includes baked bread & butter.

THE METCALF

SALADS *(choose one)*

Caesar Salad

romaine lettuce, garlic croutons, parmesan cheese, house-made caesar dressing

Chopped Wedge Salad

iceberg lettuce, smoked bacon, red onion, cherry tomato, blue cheese crumbles & dressing

ENTRÉES *(choose two)*

Coq au Vin

bone-in chicken thigh, smoked bacon, roasted mushroom, carrot, caramelized onion, in red wine demi-glaze

Roasted Atlantic Salmon

capers, parsley, and lemon beurre blanc

Beef Chateau Roast

traditional au jus and horseradish cream

Braised Short Ribs red wine glaze

SIDES *(choose two)*

Red Bliss Mashed Potatoes

roasted garlic and demi-glaze

Seasonal Vegetable Ragout

chef's choice of roasted vegetables and herbs

Ancient Grains

seasonal vegetable ragout

Roasted Asparagus

lemon and sea salt

Spiced Carrots

mediterranean spices and honey glaze

DESSERTS *(assorted display)*

Lemon Bars

Banana Nut Cake

Cheesecake Brownie

Custom menus available upon request. Food and beverage charges are subject to a 20% admin fee.



PLATED DINNER

Includes your choice of salad & dessert, baked bread & butter, iced tea and water service.



SALAD *(choose one)*

Baby Arugula

english peas, pickled fennel, red radish, shaved parmesan, goat cheese, lemon vinaigrette

Heirloom Cherry Tomato

charred corn, salted hazelnut, blackberry, basil, whipped goat cheese, balsamic

Baby Iceberg Wedge

smoked bacon, shaved red onion, heirloom cherry tomato, blue cheese

Seasonal Burrata

with chef's selection of accoutrements

DESSERT *(choose one)*

Clementine Cake

almond and chocolate mirror glaze

Lemon Cheesecake

blueberry compote & lemon curd

Grandma's Banana Cake

brown butter cream cheese & candied walnuts

Strawberry Panna Cotta

white chocolate truffle bark

ENTRÉES *(choose one)*

CHICKEN & PORK

Half Chicken Saltimbocca

prosciutto, sage, peperonata, roasted potatoes, goat cheese, basquaise tomato sauce

Pork Tenderloin

glazed pork belly, tart cherry, red cabbage, broccolini, apple mustard demi-glace

SEAFOOD

Pan-Roasted Atlantic Salmon

parsnip risotto, charred broccolini, buttered roasted radish, basil cream

Seared Maine Diver Scallops and Shrimp

marinated artichoke hearts, haricot vert, caper, parsley, olive oil mashed potato croquette, brown butter balsamic

BEEF

Red Wine Glazed Short Ribs

baby carrots, roasted asparagus, yukon gold mashed potatoes, porcini jus

Grilled Center Cut Filet

creamed corn puree, charred corn, roasted mushroom ragout, blueberry demi-glace

VEGETARIAN

Creamy Beet Risotto

goat cheese, truffle and parsley

Roasted Cauliflower Steak

with chef's seasonal preparation

Custom menus available upon request. Food and beverage charges are subject to a 20% admin fee.

HORS D'OEUVRES

All items are passed.

COLD

Smoked Salmon Canapé

on cucumber with red onion, lemon and capers

BLT Crostini

pancetta, arugula, tomato, basil aioli

Creamy Brie

with raspberry on pumpernickle

Caprese Skewer

basil oil, ciliegini mozzarella, heirloom cherry tomato, balsamic

Whipped Goat Cheese Tartlet

honey, salted hazelnut and balsamic reduction

Seared Beef Crostini

with shaved parmesan & parsley

HOT

Bacon-Wrapped Water Chestnut

with maple glaze

Beef Burnt End Puff

honey chipotle bbq & mixed mustard

Creamy Crab & Artichoke Dip

spinach and beer cheese fondue

Shrimp Corn Fritter

jalapeño, hickory shrimp, rémoulade

Crispy Pork Belly Spiedini

48-hour pressed smoked, apple cider glaze

Grilled Chicken Spiedini

lemon, rosemary, and spiced greek yogurt

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Hospitality Designed

WITH YOU IN MIND

RECEPTION

DISPLAYS & STATIONS

GOURMET CRUDITÉS

chef's choice farm-fresh vegetables
served with bleu cheese and
house-made ranch dip

ARTISAN DOMESTIC AND IMPORTED CHEESE

served with chef's choice of jam,
dried fruits, berries, nuts, baguette
crostini, and artisan crackers

MEZZE DISPLAY

includes hummus, grilled and
marinated vegetables, charcuterie,
cheeses, olives, and assorted breads

SLIDER STATION

(choose two)

Emilia-Romagna Burgers

oven dried tomato, havarti cheese,
brioche slider bun

BLT

pancetta, black pepper and basil aioli,
arugula, tomato, ciabatta

Meatball

with basquaise tomato sauce,
mozzarella, brioche slider bun

Open-Faced Fried Chicken

honey butter, sweet pickle,
buttermilk biscuit



SPECIALTY ACTION STATIONS

All action stations are chef-attended and served with baked dinner rolls.

HICKORY SMOKED CARVING STATION

Traditional Prime Rib
au jus and horseradish cream

Tuscan Style Porchetta
caramelized onions and whole grain mustard demi-glace

Citrus Brined Turkey Breast
cranberry aioli and red wine gravy

Blackened Whole Atlantic Salmon
israeli couscous salad and remoulade sauce

OFFBEAT ELEGANCE
A NOD TO HISTORY





WRITE YOUR
S
OWN STORY



HOSTED BAR PACKAGES

Two hour minimum required for packages.

HOURLY DRINK PACKAGES

PREMIUM FULL BAR

Premium liquors, craft beers, two reds, two whites, and one riesling.

CALL FULL BAR

House liquors, domestic beers, two reds, two whites, and one riesling.

BEER & WINE BAR

Domestic beers, two reds, two whites, and one riesling.

PER DRINK ON CONSUMPTION

Domestic Beers
Craft Beers
Wine By The Glass
Premium Wine By The Glass
Call Mixed Drinks
Premium Mixed Drinks

NON-ALCOHOLIC BEVERAGES

Roasterie Fresh-Brewed Iced Tea &
Fresh-Squeezed Lemonade
Soft Drinks



BEVERAGE SELECTIONS

SPIRITS

Tito's Vodka
Buffalo Trace Bourbon
Seagram's 7 Whiskey
Johnnie Walker Red Label Scotch Whiskey
Beefeater Gin
Bacardí Rum
Lunazul Tequila

PREMIUM SPIRITS

Grey Goose Vodka
Woodford Reserve Bourbon
Crown Royal Whisky
Bombay Sapphire Gin
Dewar's Scotch Whisky
Patrón Tequila
Captain Morgan Spiced Rum

PREMIUM WINE BY THE GLASS

Conundrum White
William Hill Chardonnay
Kim Crawford Sauvignon Blanc
Conundrum Red Blend
Böen Pinot Noir
St. Francis Cabernet Sauvignon

DOMESTIC BEERS

Bud Light
Coors Light
Michelob Ultra
O'Doul's (NA)

CRAFT BEERS

Assorted Boulevard Products
KC Bier Co. Dunkel
Martin City Easy Way IPA

SOFT DRINKS

Coke
Diet Coke
Sprite



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