

# Menu storia

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

YOUR STORY. *Incredible Food.*

Storia offers the soul of home cooking with the polish of fine dining wrapped in Kansas City's premier catering experience. Featuring hearty, share-worthy creations refined by classic culinary technique, Storia-catered events deliver on flavor, service, and the peace of mind that comes with knowing that no detail goes unnoticed.

# BREAKFAST



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## BREAKFAST BUFFET

*All breakfast buffets include disposable plateware and silverware, stationed coffee and iced water service. Upgraded china and glassware are available for an additional charge.*

### SOUTHERN BUFFET

#### House-Made Buttermilk Biscuits & Smoked Sausage Gravy

with breakfast potatoes & cage-free scrambled eggs

### STORIA BUFFET

#### Market-Style Fresh Fruits & Berries

#### House-Made Buttermilk Biscuits & Jam

#### Vanilla & Honey-Infused Greek Yogurt

#### Breakfast Potatoes

caramelized onions and peppers, 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

## BAKERY & SWEETS

#### Fresh-Baked Croissants

#### Locally-Sourced Bagels

assorted cream cheeses

#### Baker's Selection of Assorted Muffins

#### House-Made Buttermilk Biscuits

honey butter and preserves

#### House-Made Cinnamon Coffee Cake

## PLATED BREAKFAST

*All plated meals include china, coffee and iced water service.*

### FRENCH CONNECTION

#### Almond French Toast

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

### FARMHOUSE

#### Cage-Free Scrambled Eggs

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

### VEGAN DELIGHT

#### Superfood Bircher Muesli

blueberry purée, fresh berries, banana, plant milk reduction

### 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

## BEVERAGES

#### Juice

#### Coffee

#### Assorted Coca Cola Products

#### Signature Batched Cocktails & Mocktails

available by inquiring with your sales professional

# LUNCH



# LUNCH BUFFETS

*All lunch buffets include disposable plateware and silverware and stationed iced water service.  
Upgraded china and glassware are available for an additional charge.*

## DELICATESSEN

### Storia Spinach Salad

strawberries, maple spiced pecans, bacon, feta cheese, red onion, and sweet vinaigrette dressing

### House-Made Chips

sea salt

### Assorted Display of Meats

house-smoked turkey breast, rare roast beef, coppa, 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, horseradish cream

### Assorted Baked Breads

## THE ANTIOCH

### Field Greens Salad

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

### Red Bliss Potato Salad

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

### Citrus Brined Chicken Breast

oven roasted with fresh herbs and blistered tomato

### Aged White Cheddar Mac & Cheese

with campanella pasta

### Buttermilk Biscuits & Jalapeño Cornbread

strawberry pinot jam and honey butter

## DESSERTS BY THE DOZEN

### Assorted Fresh-Baked Cookies

### Decadent Brownies

### Carrot Cake Cupcakes

### Tiramisu

## TASTE OF ITALY

### Caesar Salad

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

### Garlic Parmesan Breadsticks

### Penne with Beef Bolognese

roasted garlic, basil

### Campanelle White Cheddar Alfredo with Grilled Chicken Breast

english peas, fresh herbs

## BEVERAGES

### Iced Tea

### Seasonal Fruit Infused Water

### Fresh Squeezed Lemonade

### Assorted Sparkling Water

### Assorted Coca Cola Products

*Custom menus available upon request. There is a 20% admin fee added to all food and beverage charges.*

# PLATED LUNCH

*All plated meals include china, iced water and iced tea service.*

## **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 olive, feta cheese, lemon vinaigrette

### **Field Greens Salad**

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

### **Caesar Salad**

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

## **DESSERTS**

*Desserts \$4 per guest (choose one)*

### **Mom's Carrot Cake**

cream cheese icing

### **Flourless Chocolate Cake**

seasonal berries and cream

### **House-Made Cheesecake**

blueberry compote and lemon curd

## **ENTRÉES** (choose one)

### **Rosemary Airline Chicken Breast,**

hickory-grilled airline chicken breast, herbed couscous, grilled summer squash & zucchini, blistered tomatoes, chimichurri

### **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, garlic and herb roasted fingerling potatoes

### **Grilled Flank Steak with Red Wine Demi**

cumin and brown sugar rubbed flank steak grilled over hickory, sweet potato gratin, roasted wild mushroom ragout, charred broccolini, red wine demi

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# DINNER



# DINNER BUFFET

*All dinner buffets include disposable plateware and silverware along with stationed iced water service, bread and butter. Upgraded china and glassware are available for an additional charge.*

## 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 and dressing

#### Chilled Asparagus Salad

mixed greens, snap peas, shaved parmesan, pepita seed granola, parmesan vinaigrette, lemon

#### Pesto & Burrata

heirloom tomato, compressed cucumber, extra virgin olive oil, burrata

### SIDES (choose two)

#### Red Bliss Mashed Potatoes

roasted garlic and demi-glaze

#### Seasonal Vegetable Ragout

chef's choice of roasted vegetables and herbs

#### Broccolini

roasted and lemon scented

#### Roasted Asparagus

lemon and sea salt

#### Spiced Carrots

mediterranean spices and honey glaze

#### Aged White Cheddar Mac & Cheese

with campanella pasta

### DESSERTS

#### Chef's Seasonal Dessert Display

### ENTRÉES (additional protein \$6 per guest)

#### Smoked Pork Loin

apple mustard demi

#### Coq au Vin

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

#### Roasted Atlantic Salmon

capers, parsley, blackberry glaze

#### Beef Chateau Roast

brandy peppercorn demi

#### Braised Short Ribs

red wine glaze

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# PLATED DINNER

All plated meals include china, iced water and iced tea service along with your choice of salad and dessert, baked bread and butter.

## **SALAD** (choose one)

### **Chilled Asparagus Salad**

mixed greens, snap peas, shaved parmesan, pepita seed granola, parmesan vinaigrette, lemon

### **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

### **Pesto & Burrata**

heirloom tomato, compressed cucumber, extra virgin olive oil, burrata

## **DESSERT** (choose one)

### **Clementine Cake**

almond and chocolate mirror glaze

### **Lemon Cheesecake**

blueberry compote and lemon curd

### **Grandma's Banana Cake**

brown butter cream cheese and candied walnuts

### **Strawberry Panna Cotta**

white chocolate truffle bark

### **Citrus Cake Roll**

vanilla and orange cake, whipped orange chantilly cream, blackberry

## **ENTRÉES** (choose one; additional protein for \$8 per guest)

### **CHICKEN AND PORK**

#### **Citrus Brined Chicken Breast**

hickory grilled chicken breast, creamy parmesan polenta, charred corn succotash, heirloom tomato relish

#### **Jerk Chicken**

coconut jasmine rice, grilled bok choy, charred grapefruit salsa, jerk bbq sauce, avocado espuma

#### **Chicken Roulade**

mushroom duxelle stuffed chicken breast, potato dauphinoise, grilled asparagus and oyster mushrooms, porcini beurre blanc

#### **Pork Tenderloin**

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

### **SEAFOOD**

#### **Pan-Roasted Atlantic Salmon**

yukon gold mashed potatoes, charred broccolini, buttered roasted radish, basil cream

### **BEEF**

#### **Red Wine Glazed Short Ribs**

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

#### **KC Strip Loin**

creamed corn puree, charred corn, roasted mushroom ragout, red wine demi

### **VEGETARIAN**

vegetarian options are expertly crafted upon request by our Stora Culinary Team

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# HORS D'OEUVRES



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*All items are passed.*

## COLD

### Ahi Tuna Cone

crispy sesame waffle cone, candied jalapeño, citrus aioli, sweet soy glaze, tomatillo, cilantro

### Smoked Salmon Canapé

on cucumber with red onion, lemon and capers

### BLT Crostini

pancetta, arugula, tomato, basil aioli

### Caprese Skewer

basil oil, ciliegine mozzarella, heirloom cherry tomato, balsamic

### Whipped Goat Cheese Tartlet

honey, salted hazelnut, balsamic reduction

### Seared Beef Crostini

with shaved parmesan and parsley

## HOT

### Arancini

crispy lemon and black pepper risotto, fried basil, pesto calabrese

### Crispy Pork Belly Skewer

48-hour cooked, adobo, charred pineapple

### Chicken Shawarma Meatball

grilled scallion chimichurri, dill mint yogurt

### Shrimp & Grits Fritter

crispy grits, cajun hot sauce, scallion, lemon

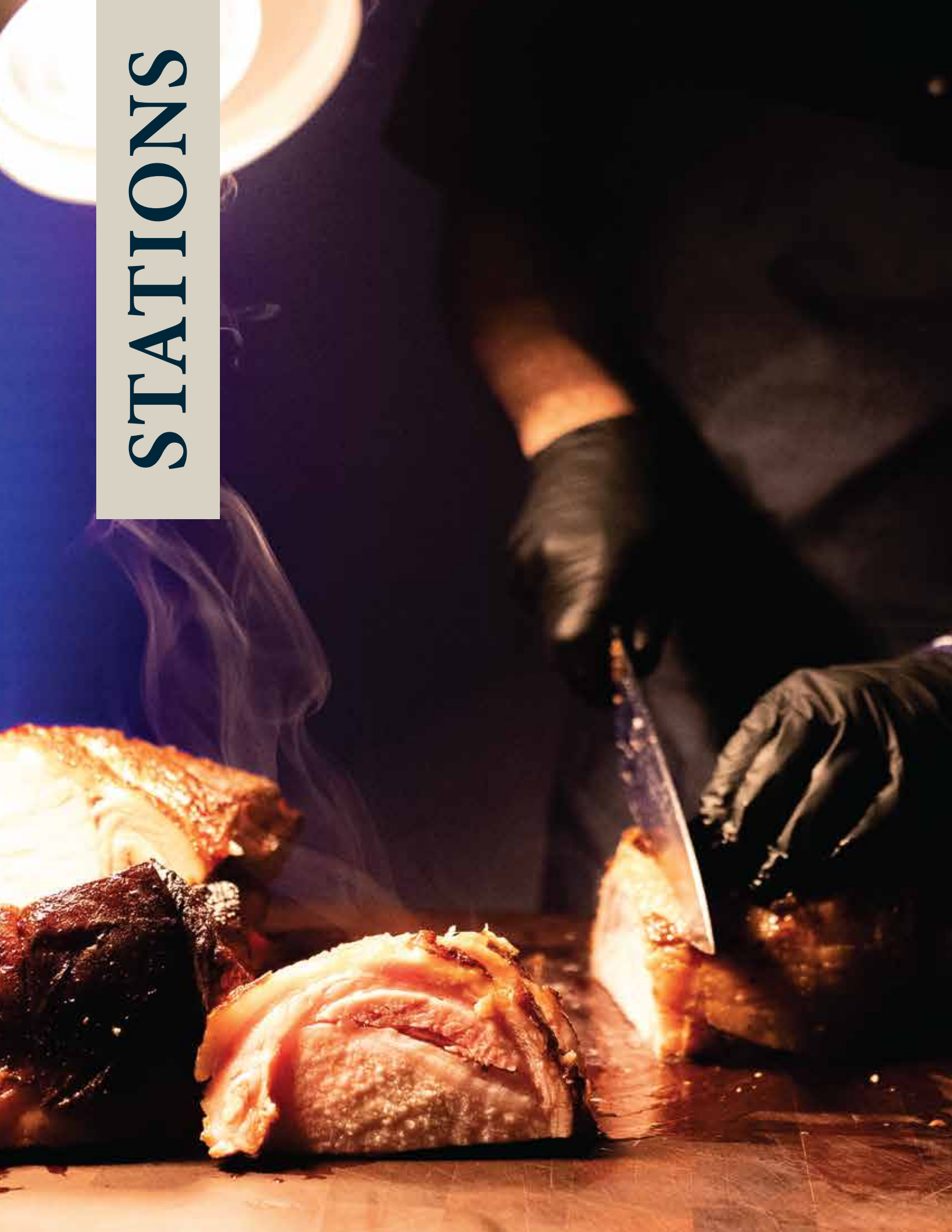
### Beef Burnt End Puff

smoked cream cheese, honey chipotle bbq sauce

### Shrimp Corn Fritter

jalapeño, hickory shrimp, rémoulade

# STATIONS



# RECEPTION DISPLAYS & STATIONS

## GOURMET CRUDITÉS

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

## ARTISAN DOMESTIC & IMPORTED CHEESE

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

## MEZZE DISPLAY

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

## SLIDER STATION *(choose two)*

### Storia Slider

grilled angus beef, caramelized onion, Havarti, bacon, storia sauce

### BLT

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

### Meatball

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 rémoulade sauce

# BEVERAGES



# HOSTED BAR PACKAGES

*Storia Fine Catering does not serve shots or doubles. 2-hour minimum required for all packages.*

## HOURLY DRINK PACKAGES

### PREMIUM BAR

premium spirits, three beers, three  
premium wines

### STANDARD BAR

standard spirits, three beers, three  
standard wines

### BEER AND WINE BAR

three standard wines, two craft beers,  
two domestic beers

## CASH/CONSUMPTION

### PREMIUM BAR

premium mixed drinks  
premium wine by the glass  
domestic beer  
craft beer/seltzer

### STANDARD BAR

standard mixed drinks  
standard wine by the glass  
domestic beer  
craft beer/seltzer  
champagne

### NON-ALCOHOLIC BEVERAGES

iced tea  
fresh-squeezed lemonade  
soft drinks  
coffee - decaf or regular

## BATCHED COCKTAILS

Old Fashioned  
Jack Stack Margarita  
Sangria  
KC Lemonade

*Looking for a themed handcrafted cocktail for your event? Let Storia's Mixology Team create the perfect signature cocktail for your next event.*

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# BEVERAGE SELECTIONS

## PREMIUM SPIRITS

Grey Goose Vodka  
Dewar's Scotch  
Maker's Mark Bourbon  
Hendrick's Gin  
Patron Tequila  
Plantation Dark Rum

## STANDARD SPIRITS

Tito's Vodka  
Jim Beam  
Beefeater Gin  
Bacardi Rum  
Sauza Hornitos

## PREMIUM WINES

Boen Pinot Noir  
Boen Chardonnay  
Kim Crawford Sauv Blanc  
St. Francis Cabernet  
Conundrum Red  
Conundrum White

## STANDARD WINES

Robert Mondavi Vint Select Chardonnay  
Robert Mondavi Vint Select Cabernet  
Robert Mondavi Vint Select Pinot Noir

## CRAFT BEERS

Boulevard Space Camper IPA  
Boulevard Wheat  
Assorted Boulevard Quirk  
Seltzers  
KC Bier Dunkel

## DOMESTIC BEERS

Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite