

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



BREAKFAST

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 parsley

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

Seasonal Selection of Assorted Muffins

House-Made Buttermilk Biscuits
honey butter and preserves

PLATED BREAKFAST

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

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

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

TASTE OF ITALY

Caesar Salad

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

Garlic Parmesan Breadsticks

Choose one pasta

Penne with Beef Bolognese

roasted garlic, basil

Campanelle White Cheddar Alfredo with Grilled Chicken Breast

english peas, fresh herbs

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 heirloom tomato compote

Aged White Cheddar Mac & Cheese

with campanelle pasta

Jalapeño Cornbread Muffins

honey butter

THE MEDITERRANEAN

Greek Salad

marinated onion, cucumber and tomato in olive oil and oregano

Shawarma Spiced Beef & Chicken

spiced roasted vegetables, tzatziki, hummus, assorted olives, grilled naan

DESSERTS BY THE DOZEN

Assorted Fresh-Baked Cookies

Decadent Brownies

Carrot Cake Cupcakes

Key Lime Cheesecake

BEVERAGES

Iced Tea

Fresh Squeezed
Lemonade

Seasonal Fruit
Infused Water

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

Sunflower Spring Salad

baby romaine, shaved carrot, grilled peach, toasted sunflower dukkha, goat 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 (choose one)

Mom's Carrot Cake

cream cheese icing

Flourless Chocolate Cake

seasonal berries and cream

Pomegranate Cheesecake

mirror glaze, candied ginger

ENTRÉES *(choose one)*

Rosemary & Citrus Brined Chicken Breast

pan roasted, herbed couscous, grilled vegetables, blistered tomatoes, chimichurri

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

Achiote Marinate Flank Steak

charred corn-black bean & pablano succotash, adobo demi

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

Sunflower Spring Salad

baby romaine, shaved carrot, grilled peach, toasted sunflower dukkha, goat cheese, lemon vinaigrette

Pesto & Burrata

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

SIDES (choose two)

Red Bliss Mashed Potatoes

roasted garlic and demi-glaze

Summer Vegetable Ragout

grilled squash & zucchini, blistered tomatoes, roasted red onion, asparagus

Broccoli

roasted and lemon scented

Roasted Asparagus

lemon and sea salt

Spiced Carrots

mediterranean spices and honey glaze

Aged White Cheddar Mac & Cheese with

campanelle pasta

DESSERTS

Chef's Seasonal Dessert Display

ENTRÉES

Smoked Pork Loin

apple mustard demi

Coq au Vin

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

Braised Chicken & Summer Ratatouille

white wine braised chicken thigh, roasted eggplant, summer squash, red pepper with stewed tomato & fresh herbs

Roasted Atlantic Salmon

capers, parsley, blackberry glaze

Beef Chateau Roast

brandy peppercorn demi

Braised Short Ribs

red wine glaze

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)

Sunflower Spring Salad

baby romaine, shaved carrot, grilled peach, toasted sunflower dukkha, goat cheese, lemon vinaigrette

Beets and Berries

baby arugula & spring mix, strawberries, shaved beets, toasted hemp hearts, manchego, orange-lavender vinaigrette

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

Dubai Pistachio Cheesecake

citrus chocolate crust, pistachio butter, crispy katifi, ganache

Grandma's Banana Cake

brown butter cream cheese and candied walnuts

Strawberry Panna Cotta

white chocolate truffle bark

Strawberry Chantilly Roll

mascerated strawberries, chantilly cream, fresh mint

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

CHICKEN AND PORK

Citrus Brined & Roasted Chicken Breast

green garlic risotto, english peas, asparagus, herb demi

Chicken Roulade

buttered orzo pasta, heirloom tomatoes, artichoke hearts, pearl onions, sauce romesco

Pork Tenderloin

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

VEGETARIAN

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

SEAFOOD

Pan-Roasted Atlantic Salmon

boursin & brie filled, cous-cous, spring spinach, grilled broccolini, chive butter

BEEF

Smoked & Braised Short Rib

corn puree, summer bean cassoulet, red chimichurri

Coffee Rubbed KC Striploin

roasted cauliflower puree, herb roasted fingerling potatoes, lemon broccolini, red-wine & shallot demi

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HORS D'OEUVRES



HORS D'OEUVRES

All items are passed.

COLD

Ahi Tuna Cone

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

Smoked Salmon Gougere

smoked salmon mousse, tobiko caviar, chive

BLT Crostini

pancetta, arugula, tomato, basil aioli

Caprese Skewer

basil oil, ciliegine mozzarella, heirloom cherry tomato, balsamic

Whipped Goat Cheese Tartlet

fig preserve, proscuitto, everything bagel seasoning

Beef Carpaccio & Smoked Tomato Crostini

smoked tomato chutney, cured egg yolk, parmesan crisp, arugula

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 Crisp

fried french bread, ginger, green onion, spicy aioli, pickled watermelon radish

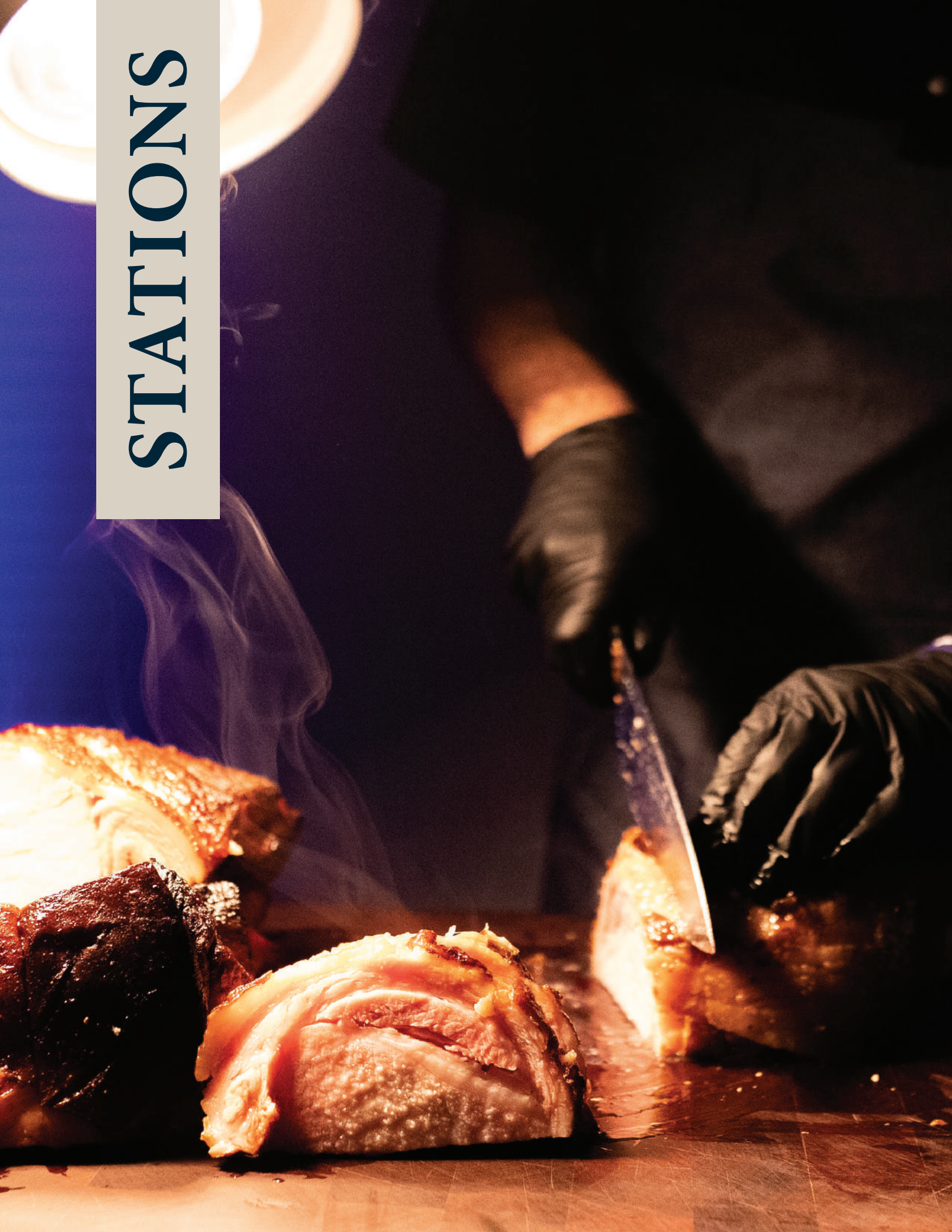
Beef Burnt End Puff

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

Smoked Pork Cuban

citrus marinated & smoked pork loin, sliced ham, swiss, bread & butter pickle

Meatball

basquaise tomato sauce, mozzarella, brioche slider bun

Jerk Chicken Slider

jerk chicken thigh, jicama & coconut slaw

DIPS AND SPREADS

honey-whipped goat cheese, smoked beet hummus, roasted pepper & tomato pesto. Served with crostini, tortilla chips, lavash & grilled naan bread

SPECIALTY ACTION STATIONS

All action stations are chef attended.

HICKORY SMOKED ACTION 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

TACO STATION

pork carnitas &achiote grilled chicken thigh, corn & flour tortillas, avocado-cilantro crema, pineapple pico, roasted tomato-habanero salsa, cilantro, cotija, pickled red onion & lime

PASTA WHEEL STATION

house made pasta, seasonal vegetables, white-wine cream sauce, grappa liquer

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.

BEVERAGE SELECTIONS

PREMIUM SPIRITS

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

PREMIUM WINES

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

CRAFT BEERS

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

STANDARD SPIRITS

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

STANDARD WINES

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

DOMESTIC BEERS

Bud Light
Coors Light
Michelob Ultra
Miller Lite