

BUSINESS MENU

CANDELA

Venue at The Lux



120 E FIRST ST WICHITA, KS 67202 / 316-260-4496 / candelalux.com

FIRST & MARKET / DOWNTOWN WICHITA

Breakfast

(Minimum of 30 guests required. Prices are per person.)

Continental Breakfast

\$14

Assortment of fresh baked muffins
Bagels with cream cheese
Assortment of Danishes
Fresh croissants with variety of fruit preserves
Sliced seasonal fresh fruit
Butter
Regular and flavored cream cheeses
Assorted fruit yogurts
Assorted cereals
Milk, skim milk & half/half
Fresh orange juice, apple juice, tomato juice
Regular & decaffeinated coffee & tea

Deluxe Breakfast

\$16

Sliced seasonal fresh fruit
Fluffy scrambled eggs
Sausage & crispy bacon
Breakfast potatoes
Assortment of croissants, Danishes, & fresh baked muffins
Butter
Regular and flavored cream cheeses
Assorted fruit yogurts
Assorted cereals
Milk, skim milk & half/half
Fresh orange juice, apple juice, tomato juice
Regular & decaffeinated coffee & tea

Candela Breakfast

\$17

Scrambled eggs with smoked salmon
Breakfast potatoes
Sliced seasonal fresh fruit
Assorted domestic cheeses
Croissants & fresh baked muffins
Butter
Regular and flavored cream cheeses
Assorted fruit yogurts
Assorted cereals
Milk, skim milk & half/half
Fresh orange juice, apple juice, tomato juice
Regular & decaffeinated coffee & tea

LUNCH

(Minimum of 30 guests required. Prices are per person.)

Plated Lunches

Luncheon Entrées include:

Salad, seasonal fresh vegetables, potatoes or rice, rolls & butter, freshly brewed coffee, decaffeinated coffee or iced tea

One Entrée Option per Group

STARCH ITEM:

Red Skinned Mashed Potatoes
Roasted Potatoes
Rice Pilaf

SALADS:

House Salad with Balsamic Vinaigrette Dressing
Greek Salad with Herb Vinaigrette Dressing
Caesar Salad with Parmesan & Creamy Caesar Dressing

Chicken Entrées / \$18

Chicken Basil

Marinated chicken grilled and topped with a light pesto cream sauce

Chicken Piccata

Grilled chicken finished with a lemon, butter, caper sauce

Chicken Marsala

Grilled chicken finished with a Marsala wine sauce

Chicken Pistachio

Served with a parmesan cream sauce and pistachio oil

Beef Entrées / \$19

Meatloaf

Freshly ground beef with fresh herbs & spices, baked and topped with a homemade sauce

Beef Burgundy

Tenderloin beef sautéed with onions, mushrooms, & peppers in burgundy sauce

Beef Kabob

Beef with zucchini, onions, peppers, mushrooms topped with a Mediterranean sauce

Beef Teriyaki

Sautéed beef tips with onions, mushrooms & peppers, topped with a teriyaki glaze

LUNCH

(Minimum of 30 guests required. Prices are per person.)

Seafood Entrées / \$19

Salmon

Served with lemon Beurre blanc sauce and topped with fried capers

Shrimp Scampi

Sautéed with scampi sauce and topped with a lemon, white wine sauce, served over rice

Pasta Entrées / \$17

Penne Pasta

Fresh vegetables and penne pasta, topped with a marinara or Alfredo sauce

Lasagna

Homemade pasta layered with beef & fresh blend of cheeses, topped with a marinara sauce

All Luncheon Entrées can be provided as Buffet Style

CATERED BY



All prices are subject to a 20% service charge and 7.15% sales tax.
Prices are subject to change.

LUNCH

(Minimum of 30 guests required. Prices are per person.)

Light Luncheons

Light Luncheons include: rolls with butter & fresh baked cookies

Caesar Salad \$10.50

Crisp romaine lettuce topped with creamy Caesar dressing,
Parmesan & roasted croutons

Greek Salad \$10.50

Mixed greens blended with red onions, cucumber, Greek olives,
& feta cheese in a herb vinaigrette dressing

Metro Salad \$10.50

Mixed greens blended with red onions, tomatoes, blue cheese, walnuts
& balsamic vinaigrette dressing

OPTION TO ADD CHICKEN TO ANY OF THE ABOVE SALADS FOR ADDITIONAL \$2.00

Cobb Salad \$12.50

Crisp Romaine, tomatoes, cucumbers, olives, blue cheese, eggs, bacon,
chicken, with a creamy buttermilk dressing

Executive Box Lunches

Box Lunches include: condiments, fruit cup, individual bag of chips, cookie & drink

Grilled Smoked Turkey \$12.50

Smoked turkey, Monterey Jack & avocado aioli, served on country bread

Mediterranean Chicken Wrap \$12.50

Grilled chicken, onion, peppers, mushroom, and peppadew aioli wrapped
in pita bread

Chicken Croissant \$12.50

Curry chicken salad served on a croissant

Old Town Club \$12.50

Ham, turkey, bacon, lettuce, tomato, and mayo on sourdough bread

Ham & Cheese \$12.50

Served on a hoagie bun with mayo & cheddar cheese

Vegetable Wrap \$12.50

Tortilla with lettuce, tomato, olive, cucumber, feta, onion, pepper and
lemon oregano dressing

Pastrami on Rye \$12.50

Peppered pastrami, sweet mustard, Monterey Jack cheese on rye bread

LUNCH

Cold Luncheon Buffet

\$19

(Minimum of 30 guests required.)

If under minimum number required, add \$2.00 to price listed.

SALADS (Choose 2)

Greek Salad
Caesar Salad
House Salad
Spinach Salad

Sliced Meats (Choose 2)

Turkey
Ham
Chicken Salad
Roast Beef

Accompaniments

Croissant, Sourdough, Whole Wheat
Cheddar & Swiss
Bite Size Desserts
Potato Chips

All sandwich condiments

Coffee, tea or water

Hot Luncheon Buffet

\$24

(Minimum of 30 guests required.)

If under minimum number required, add \$2.00 to price listed.

Please Choose Two Entrées

BEEF SELECTIONS:

Beef Burgundy
Beef Teriyaki
Pork Tenderloin

CHICKEN SELECTIONS:

Chicken Marsala
Chicken Pistachio
Chicken Piccata

OTHER SELECTIONS:

Rigatoni Pasta
Lasagna
Salmon

Accompaniments included in buffets:

Red Skinned Mashed Potatoes or Rice
Fresh Seasonal Vegetables
House Salad
Rolls & Butter
Bite Size Desserts
Coffee or Tea

Hors d'Oeuvres

A La Carte

(Prices are per serving.)

Cold Items

Hummus & pita chips	\$1.50
Fresh seasonal fruit	\$1.50
Domestic & imported cheeses Havarti dill, baby Swiss, cheddar, Monterey Jack, gorgonzola	\$2.00
Jumbo shrimp cocktail (peeled and deveined)	\$2.50 / per shrimp
Antipasti skewers with mozzarella, tomato, olives & artichokes	\$1.50 / per skewer
Fresh mozzarella with tomato, pesto & balsamic olive oil	\$1.75
Rolled prosciutto ham stuffed with asparagus	\$2.00
Ham & cream cheese roll-ups	\$2.00
Chicken salad canapés	\$2.00
Fruit & cheese skewers	\$2.00 / per skewer

Hot Items

Cocktail meatballs	\$1.25
Spinach artichoke dip with colorful chips	\$1.50
Beef kabobs with teriyaki glaze	\$2.00
Chicken kabobs with pesto cream sauce	\$2.00
Pork steak skewers with spicy peanut sauce	\$2.00
Variety of mini quiche , ham & cheese or spinach	\$2.00
Whole smoked salmon with diced onions & capers Served with crackers, horseradish & sour cream	\$2.00 minimum 25
Bacon wrapped sea scallops with honey mustard	\$2.50
Shrimp bacon wrapped	\$2.50

Hors d'Oeuvres

Buffet Options

(Minimum of 30 guests required. Prices are per person.)

Option 1

\$14

Fresh fruit
Antipasti skewers
Chicken kabobs
Cocktail meatballs
Hummus & pita
Bite size desserts

Option 2

\$16

Spinach artichoke dip & chips
Fresh Mozzarella & tomato with pesto & balsamic olive oil
Fruit & cheese skewers
Rolled prosciutto ham stuffed with asparagus
Cocktail meatballs
Beef kabobs
Bite size desserts

Option 3

\$20

Spinach artichoke dip & chips
Hummus & pita
Fruit & cheese skewers
Jumbo shrimp cocktail (peeled & deveined)
Rolled prosciutto ham stuffed with asparagus
Cocktail meatballs
Beef skewers
Chicken kabobs
Bite size desserts

Option 4

\$23

Hummus & pita with vegetables
Artichoke dip & chips
Whole smoked salmon
Bacon wrapped shrimp
Chicken salad canapés
Fruit & cheese skewers
Antipasti skewers
Beef kabobs
Assorted mini quiche
Bite size desserts

LUNCH and DINNER

Theme Buffets

(Minimum of 50 guests required. Prices are per person.)

If under minimum number required, please add \$2.00 to price listed.

The Venetian

Lunch \$22 / Dinner \$29

Italian salad
Antipasti - assortment of meats and vegetables
Meat lasagna
Chicken primavera topped with Alfredo sauce
Roasted potatoes with oregano seasoning
Sautéed broccoli with garlic and fresh basil
Garlic bread
Assorted Italian sweets
Regular coffee & decaffeinated coffee
Hot or iced tea

The Santa Fe

Lunch \$22 / Dinner \$29

Chicken and beef fajitas
Soft flour tortillas
Beef or cheese enchiladas
Accompaniments - cheese, sour cream, lettuce, salsa, guacamole, pico de gallo
Spanish rice or refried beans
Blue & red tortilla chips
Bite size cheesecakes
Regular coffee & decaffeinated coffee
Hot or iced tea

Candela Smokehouse

Lunch \$22 / Dinner \$29

Salad bar
Potato salad
Cole slaw
Smoked hot links
Shredded beef brisket with kaiser bun
Smoked shredded chicken
Corn or green beans
Accompaniments - bread, pickles, hot & mild barbecue sauce
Potato chips
Cookies & brownies
Regular coffee & decaffeinated coffee
Hot or iced tea

DINNER

(Minimum of 30 guests required. Prices are per person.)

Plated Dinners

Dinner Entrées include:

Salad, seasonal fresh vegetables, potato or rice, rolls & butter, freshly brewed coffee, decaffeinated coffee, hot tea or iced tea.

STARCH ITEM

Red Skinned Mashed Potatoes
Roasted Potatoes
Pilaf Rice

SALADS

House Salad with balsamic vinaigrette dressing
Greek Salad with herb vinaigrette dressing
Caesar Salad with parmesan & creamy Caesar dressing

CHICKEN ENTRÉES / \$24

Chicken Parmigiana

Topped with cheese marinara sauce

Chicken Marsala

Served with a Marsala wine sauce

Chicken Piccata

Grilled chicken finished with a lemon, butter, caper sauce

Chicken Pistachio

Chicken breast with parmesan cream sauce, drizzled with pistachio oil

BEEF ENTRÉES

(Add 2 Grilled Shrimp to any beef entrées for additional \$3.00)

7 oz. Filet

Grilled with a reduced cabernet mushroom sauce

K.C. Strip

12 oz. cut, topped with a mushroom sauce

Beef Kabob

Grilled & served with onions, mushrooms, peppers, & topped with teriyaki sauce

Pork Tenderloin

Herb crusted & roasted, topped with a dried cranberry, brandy sauce

\$35

\$34

\$29

\$29

SEAFOOD ENTRÉES

Salmon **\$27**

Served with lemon Beurre blanc sauce and sprinkled with fried capers

Mahi Mahi **\$29**

Walnut crusted Mahi topped with a crab mousse and baked with a citrus butter sauce

Pasta Entrées

PENNE PASTA **\$18**

Fresh vegetables tossed with penne pasta with marinara or Alfredo sauce

LASAGNA **\$19**

Homemade pasta layered with beef & fresh blend of cheeses topped with marinara sauce

All Dinner Entrées can be provided as Buffet Style

DINNER

Dinner Buffet

(Minimum of 50 guests required. Prices are per person.)

If under minimum number required, please add \$2.00 to price listed

Please Choose Two Entrées **\$32**

MEAT SELECTIONS:

Beef Teriyaki

Beef Burgundy

Pork Tenderloin

CHICKEN SELECTIONS:

Chicken Marsala

Chicken Parmigiana

Chicken Piccata

OTHER SELECTIONS:

Penne Pasta

Meat Lasagna

Salmon

Accompaniments included in buffets:

Red Skinned Mashed Potatoes / Roasted Potatoes / Rice (Select 1 starch)

Fresh Seasonal Vegetables

House Salad

Rolls & Butter

Bite Size Desserts

Coffee Regular & Decaffeinated

Iced Tea & Hot Tea

Carving Stations

All carving stations come with rolls & appropriate condiments.
Attendant fee of \$50 per carving station.

Honey Pineapple Glazed Ham **\$120**
serves 50 people

Roasted Prime Rib **\$270**
serves 50 people

Mesquite Wood Smoked Turkey **\$110**
serves 50 people

Herb Crusted Tenderloin **\$190**
serves 20 people

Children's Menu

(Prices are per person.) Suitable for children 12 and under, includes soft drink, milk, juice or tea.

Choice of french fries or fruit with entrée.

Chicken fingers	\$6.95
Macaroni and cheese	\$6.95
Grilled chicken	\$6.95

DESSERTS

(Prices are per person.)

2x2 size.

Tiramisu	\$5
Lady fingers soaked with espresso and mascarpone cheese	

Strawberry Cheesecake	\$5
New York style cheesecake with a fresh strawberry sauce	

Crème Brûlée	\$5
Thick custard mixed and topped with a burnt crusted brown sugar	

Assorted mini bite size desserts	\$2.50
(1.5x1.5 size)	

Bar Service

Bartender set-up fee of \$100.00 is applied per bar.

Bars are supplied with clear plastic cups. Prices are per serving.

Well Brands / \$6

Vodka – New Amsterdam
Rum - Bacardi
Gin - Junipero
Bourbon - Jim Beam
Tequila - Jose Cuervo
Scotch - Dewars White Label

Call Brands / \$7

Vodka – Skyy
Rum – Captain Morgan
Gin – Beefeater
Bourbon – Seagrams 7
Tequila – Herradura
Scotch – Johnny Walker Red

Premium Brands / \$8

Vodka – Grey Goose
Rum – Malibu
Gin – Bombay Sapphire
Bourbon – Crown
Tequila – Herradura
Scotch – Johnny Walker Black

Domestic Beer / \$3

Budweiser
Bud Light
Mich Ultra
Miller Lite
Coors Light

Import Beer / \$4.50

Corona
Heineken

Micro Brews / \$4.50

Blue Moon
Boulevard Wheat

Other Beverage Selections

Keg Beer is available. Cost varies with brand and size.

Banquet Wine List

Prices are per bottle.

Champagnes

Cook's Champagne	\$25
Freixenet "Cordon Negro" Brut	\$35

Chardonnay

Clos du Bois (Sonoma)	\$38
Kendall Jackson (California)	\$45
Raymond Reserve (Napa)	\$60

Pinot Noir

Kris (Italy)	\$38
MacMurray (Central Coast)	\$38

Merlot

Blackstone (California)	\$35
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Cabernet Sauvignon

Louis Martini (Paso Robles)	\$42
Alexander Valley (Sonoma)	\$55

Other Whites

Clifford Bay Sauv Blanc (California)	\$35
King Estate Pinot Grigio (Oregon)	\$50

Other Reds

Sensual Malbec (Argentina)	\$30
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Other Selections Available Upon Request

Catering Liquor

\$100 Bar Setup Fee (per bar) – includes plastic cups, cocktail napkins, straws, juices, mixes, and garnishes. Glassware available upon request (*ask about pricing*). Unlimited drinks for 5 hour limit.

\$14 Package / House Wine & Beer

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona

\$15 Package / Well Brands

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona

Well: McCormick Brands – Rum, Vodka, Whiskey, Gin, Scotch, Tequila

\$20 Package / Call Brands

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona, Boulevard Wheat

Call: Bacardi Rum, Beefeater Gin, Dewars Scotch, José Cuervo Tequila, Absolut Vodka, Jack Daniels Whiskey

\$20 Package / Call Brands

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona, Boulevard Wheat, Blue Moon

Premium: Bacardi Select Rum, Bombay Sapphire Gin, Glenlivet Scotch, Patrón Silver Tequila, Grey Goose Vodka, Knob Creek Whiskey

Miscellaneous Fees

Table Linens

\$8 - \$21

White linens provided. Colored linens additional charge.

Linen Napkins

\$.65 each

White linens provided. Colored napkins additional charge.

Table Skirting

\$20 each

Glass Cake Plates

\$.50 each

Cake Cutting Fee for every 100 guests

\$50