

THE WILLIAMS EVENT CENTER



CATERING MENU

The Williams Event Center @1201 offers full service custom banquets & catering for any event and budget. We have three spaces in our beautiful restaurant to accommodate up to 225 guests. We also cater events of any size to the venue of your choice.

Birthday parties, wedding receptions, bridal showers, rehearsal dinners, retirement parties, business dinners, holiday parties, luncheons, breakfasts... we can do it!

A variety of desserts are available upon request for an additional charge.

A cash or full service bar is available in or out of house.

ALL BANQUETS & CATERING ARE SUBJECT TO A 20% SERVICE CHARGE & APPLICABLE SALES TAX

Club 1201
1201 East 32nd Street
Joplin, MO 64804

Arianne Jones
Restaurant Manager
417-626-0032

HOURS

Brunch @1201
Sunday 9am - 2pm

Lunch @1201
Monday - Friday 11am - 3pm

Uncorked @1201
Friday & Saturday 4pm - 9pm

CATERING MENU

COLD HORS D' OEUVRES

Platters - Serves 50

- Ceviche - shrimp, tuna & scallops marinated in cilantro lemon & garlic - \$130
- Fruit Tray - seasonal fruit w/rebecca sauce & chocolate dipped strawberries - \$100
- Vegetable Tray - seasonal vegetables w/ranch or cucumber dill dip - \$100
- Smoked Salmon - a decorated side of salmon with cucumber sauce - \$100
- Antipasto & Bruschetta Tray - salami olives cherry tomatoes & cheese marinated in roasted garlic - \$125
- Artichoke & Bacon Dip - \$85
- Sun-dried Tomato Hummus - \$80
- Beef Tenderloin Platter - pepper seared beef tenderloin w/ horseradish sauce, tomatoes, onion & ciabatta bun - \$350
- Mini Sandwiches - ham turkey roast beef & salami - \$100
- Jumbo Shrimp Cocktail - \$150
- Cream Cheese Tortilla Spirals w/choice of filling - \$50

HOT HORS D' OEUVRES

Platters - Serves 50

- Shrimp Thermidor - shrimp in a flavorful white sauce, topped with parmesan & broiled. Served w/toast points - \$150
- Shrimp Platter - sautéed shrimp in a cajun cream sauce - \$150
- Spinach Artichoke Dip - \$100
- Blackened Chicken Herb Dip - \$100
- Chicken Breast Florentine - site-sized chicken in spinach & cream sauce - \$100
- Brie en Croute - warm brie topped with candied pecans & served w/Preserves fresh fruit & french bread - \$100
- Bacon Wrapped Shrimp or Scallops - \$150
shrimp or sea scallops wrapped in smoky bacon
- Miniature Quiches - \$65
- Satay - skewered chicken or pork w/peanut sauce - \$90
- Beef & Mushroom pastries - \$85
- Shrimp & Pesto pastries - \$85
- Chicken Strips - \$75
- Chicken Wings - \$80
 - spicy
 - honey-glazed
 - bbq
- Stuffed Mushrooms - \$65
 - Seafood
 - Spinach
 - Italian Sausage
- Rumaki - bacon wrapped chicken livers & water chestnuts - \$65
- Crab Cakes - served w/remoulade sauce - \$75
- Meatballs - cabernet, sweet & sour, swedish or bbq - \$50
- Egg Rolls - pork filling w/plum sauce - \$65

CATERING MENU

Plated or Buffet

Seafood

Grilled Sea Bass - \$37

lightly seasoned w/garlic, lemon & butter

Blackened Sea Bass - \$42

topped w/shrimp & spicy red pepper cream sauce

Pan Seared Salmon - \$28

w/caramelized onion, tomato, & basil in balsamic reduction

Stuffed Salmon - \$32

w/brie & shrimp topped w/bechamel sauce

Ahi Tuna Steak - \$28

topped with an avocado relish

Beef

Prime Rib - 10 oz - \$30 12 oz - \$32 14 oz - \$34

w/ au jus & horseradish cream sauce

Filet Mignon - 6 oz - \$30 8 oz - \$32 10 oz - \$34

bacon wrapped w/Cabernet au jus

Steak Oscar - 6 oz - \$36 8 oz - \$39

tenderloin topped w/asparagus, crab & bearnaise sauce

1201 Filet - 6 oz - \$34 8 oz - \$38

over creamed spinach & portabello mushrooms & topped

w/flash fried shrimp & bearnaise sauce

Tuscany Tenderloin - \$38

stuffed w/spinach, sun-dried tomatoes, garlic & feta topped

with creamy pesto sauce

Steak Bordelaise - 10 oz - \$35 12 oz - \$39

Ribeye topped w/cabernet sauce, mushrooms & flash fried onions

Black & Bleu Ribeye - 10 oz - \$38 12 oz - \$40

w/sauteed mushrooms onion & bleu cheese

Beef Tenderloin Medallions -

10 oz - \$35 12 oz - \$39

Au Poivre Sauce Bordelaise Sauce

Beef Brisket 6 oz - \$22 8 oz - \$24

Chicken

Chicken Oscar - \$26

w/crab, asparagus & bearnaise sauce

Chicken Cordon Bleu - \$24

filled w/ham & gruyere cheese

Chicken Marsala - \$20

thinly sliced mushrooms & Marsala wine sauce

Chicken Breast Florentine - \$25

stuffed w/spinach & mozzarella & topped w/roasted pine

nuts & Chardonnay cream sauce

Chicken Kiev - \$22

herb butter stuffing

Red Pepper Crusted Chicken - \$20

with red pepper cream sauce

Pork

Porchetta - \$26

stuffed w/spinach, feta, sun-dried tomatoes & artichokes

w/creamy pesto sauce

The above entrees are served with salad,
bread, carb & veg choice.

Vegetarian

Fettuccine Alfredo - \$18

Cappellini in Garlic Butter Sauce - \$18

Asian Stir Fry - \$18

Add Chicken

\$6

Add Steak

\$11

Add Shrimp

\$11

All entrees are served with salad & bread