

# THE WILLIAMS EVENT CENTER



-1201-

## CATERING MENU

(417) 626 - 0032

[club1201joplin@gmail.com](mailto:club1201joplin@gmail.com)

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

Linda Williams  
Owner

MacKenzy Pierce  
Event Coordinator

### HOURS

Brunch @ 1201  
Saturday and Sunday  
9am - 2pm

Lunch @1201  
Monday - Friday  
11am - 3pm

Private Events  
Out Of House Catering  
Available seven days a week

# CATERING MENU

\* - NEW ITEMS

## COLD HORS D' OEUVRES

### Platters

#### **Fruit Tray**

seasonal fruit w/ Rebecca sauce

#### **Vegetable Tray**

seasonal vegetables w/ ranch or cucumber dill dip

#### **Artichoke & Bacon Dip**

#### **Sun-dried Tomato Hummus**

#### **Antipasto & Bruschetta Tray**

salami, olives, cherry tomatoes, & cheese marinated in roasted garlic

#### **Assorted Gourmet Cheese and Cracker Tray**

### Bites

#### **Mini Sandwiches**

ham, turkey, roast beef, & salami

#### **Jumbo Shrimp Cocktail**

#### **Bourbon Glazed Salmon**

Grilled salmon skewer bites topped with a slightly tangy bourbon glaze

#### **\*Crostiti Toast with Assorted Toppings-**

#### **Peach and Prosciutto**

Whipped goat cheese, arugula, peach, prosciutto, drizzled with a balsamic glaze and topped with basil

#### **Salmon Mousse**

Herbed goat cheese, cream cheese, smoked salmon tabasco, with a lemon dill sauce

#### **Roasted Butternut Squash**

hummus, Caramelized onions and goat cheese

#### **Steak**

Pepper crusted steak with horseradish cream on grilled garlic crostiti

#### **Caprese**

Mozzarella, basil, tomato, drizzled with a balsamic glaze

## HOT HORS D' OEUVRES

### Platters

#### **Spinach Artichoke Dip**

#### **Blackened Chicken Herb Dip**

#### **Chicken Breast Florentine**

bite sized chicken & spinach in cream sauce

#### **Brie en Croute**

Warm brie topped with candied pecans & served with preserves, fresh fruit and French bread

#### **Beef Tenderloin**

Thinly sliced beef tenderloin with sliced tomatoes, red onions, ciabatta rolls, mayo, mustard, horseradish sauce

### Bites

#### **Bacon wrapped Shrimp or Scallops**

#### **Satay**

skewered chicken w/ peanut sauce

#### **Chicken Strips**

#### **Stuffed Mushrooms**

spinach, Italian sausage, salmon mousse

#### **\*Bacon wrapped chestnuts**

#### **Crab Cakes**

served with remoulade sauce

#### **Meatballs**

cabernet, sweet & sour, swedish, BBQ

#### **\*Balsamic glazed steak rolls**

carrots, zucchini, and pepper filled steak rolls w/ balsamic glaze

#### **\*Chicken & roasted pepper roll ups**

Arugula, spinach, dried tomato pesto, & goat cheese

#### **\*Beef Tenderloin lollipops**

Topped with Sauteed onions and bleu cheese crumbles

#### **\*Prosciutto wrapped dates**

stuffed with goat cheese and drizzled with a balsamic glaze

# CATERING MENU

## Plated or Buffet

\* - NEW ITEMS

### Beef

**Prime Rib - 10oz 12oz 14oz**  
w/ au jus & horseradish cream sauce

**Filet Mignon - 6oz 8oz 10oz**  
Bacon wrapped w/ cabernet au jus

**Black & Bleu Filet - 6oz 8oz**  
w/ sautéed shiitake mushrooms, onions, and bleu cheese

**Steak Oscar - 6oz 8oz**  
Tenderloin topped w/ asparagus, crab, & bearnaise sauce

**Tuscany Tenderloin Medallions**  
Stuffed w/ spinach, sun-dried tomatoes, garlic, & feta topped with creamy pesto sauce

**Steak Bordelaise - 10oz 12oz**  
Ribeye topped w/ cabernet sauce, mushrooms, & flash fried onions

**\*Spice Rubbed Ribeye - 10oz 12oz**  
Bourbon, pineapple, ancho chili sauce & crushed pecan butter

**Hickory Smoked Dry Rubbed Brisket - 8oz**

### Pork

**\*Maple Black Pepper French Cut Pork Chop**

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

### Vegetarian

**Fettuccine Alfredo**  
**Cappellini in Garlic Butter Sauce**  
**Asian Stir Fry**

**Add Chicken   Add Steak   Add Shrimp**

### Chicken

**\*Macadamia Nut Chicken**  
w/ provel, mornay sauce

**\*Citrus Bricked Chicken**  
Crisp citrus, lightly tangy

**Chicken Oscar**  
w/ crab, asparagus, & bearnaise sauce

**\*Roasted Chicken**  
w/ Shiitake Mushroom Demi glace

**Chicken Breast Florentine**  
Stuffed w/ spinach, mozzarella & topped w/ roasted pine nuts & chardonnay cream sauce

**Chicken Kiev**  
Herb butter stuffing

**Red Pepper Crusted Chicken**  
With red pepper cream sauce

### Seafood

**Pan Seared Salmon**  
w/ caramelized onion, tomato, & basil in balsamic reduction

**Stuffed Salmon**  
w/ brie & shrimp topped w/ bechamel sauce

**\*Panko Crusted Salmon**  
Parsley, panko, dijon, w/ orange vinaigrette

**\*Trout Almondine**  
Almond encrusted, sauteed in a butter creole sauce

**\*Blackened Trout**  
Sauteed stillhead trout with a creamy lime and basil sauce

# Side Options:

## Vegetable -

green bean almondine  
asparagus  
sauteed whole mushrooms  
honey glazed carrots  
broccoli and red pepper parmesan Brussel  
sprouts with bacon and parmesan  
zucchini squash  
cauliflower mash  
cauliflower rice  
(cauliflower = Gluten Free)

## Starch -

Baked,  
twice baked,  
hassle back,  
sweet potato mash,  
sweet baked, rice pilaf,  
asparagus and prosciutto risotto,  
goat cheese polenta,  
roasted red potatoes,  
lemon parmesan basil orzo

## Salads -

House  
Caesar  
Greek Salad w/ kalamata Olives and feta  
Roasted Pecan Salad with berries and goat  
cheese

## Desserts - \$6.95/person

Ultimate chocolate cake  
Black Forest cake  
Tiramisu  
Pumpkin cheesecake  
Peanut Butter Landslide  
Fruit Pies  
New York Style Cheesecake  
Chocolate Lava Cake  
Red Velvet  
Carrot Cake  
Coconut Cake  
Strawberry and White Chocolate Cheesecake

