



THE WILLIAMS EVENT CENTER

CATERING MENU

(417) 626-0032 | Club1201joplin@gmail.com

Since 1995, The Williams Event Center @Club1201 has specialized in catering your life's memorable events.

Taking great pride in our personal approach to each event's detail, we are honored to host your wedding reception, rehearsal dinner, class reunion, company party, birthday, anniversary, shower, and more.

Below you will find our most popular food selections, but we are happy to customize a menu to your liking.

The Williams Event Center understands that options are a necessity. Thus, we offer plated, buffet, casual, intimate, elegant, small groups to large, hamburgers and hotdogs to filet mignon and lobster. The choice is yours!

Family owned and operated, we cater to your event as if it were our own.

@Club1201 offers three beautifully decorated, and perfectly sized suites to accommodate your next event!

Please contact us for availability and pricing. We look forward to serving you!

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

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 w/ fresh veggies or naan

Sun-dried Tomato Hummus w/ fresh veggies or naan

Mezze Platter -

tapenade, baba ganoush, grilled & chilled vegetables, hummus

Charcuterie Tray -

Bruschetta, Hummus, toast points, Salami, prosciutto, olives, vegetables, & assorted gourmet cheeses

Bites

Mini Sandwiches on gourmet bun

ham, turkey & roast beef w/ assorted cheeses

Jumbo Shrimp Cocktail w/ cuervo cocktail sauce

Stuffed Peppadews -

blue crab meat, cajun spices, bacon and boursin cheese, finished w/ balsamic glaze

Steak Stuffed Avocados -

bacon, beef tenderloin, minced garlic, cotija cheese, w/ fresh cilantro

CROSTINI TOAST W/ ASSORTED TOPPINGS

Peach & Prosciutto

Whipped goat cheese, arugula, peach, prosciutto, drizzled w/ balsamic glaze, finished w/ mint

Steak -

focaccia toast points, w/ grilled beef tenderloin, melted provolone, tomatoes, roasted red peppers, and fresh micro greens

Caprese

Mozzarella, basil, tomato, drizzled w/ a balsamic glaze

Cedar Smoked Salmon -

herbed cheese, fresh cedar smoked salmon, w/ lemon dill sauce

Sticks

Fresh Fruit Sticks w/ seasonal fruit

Breakfast Sticks -

bite sized french toast, fresh berries, dusted w/ powdered sugar

Assorted Gourmet Cheese Sticks

Caprese Sticks -

fresh milk mozzarella, tomato, fresh basil leaf, drizzled w/ balsamic

HOT HORS D' OEUVRES

Platters

Spinach Artichoke Dip w/chips & naan

Blackened Chicken Herb Dip w chips & naan

Creamy crab dip -

w/ lump & claw crabmeat, cream cheese, cheddar & seasoning w/chips & naan

Chicken Breast Florentine -

medallions of chicken stuffed w/spinach, mozzarella & topped with pesto cream sauce

Beef Tenderloin-

Thinly sliced beef tenderloin w/ sliced tomatoes, red onions, gourmet rolls, mayo, mustard, horseradish sauce

Bites

Bacon wrapped Shrimp, Scallops or Lobster

w/ cocktail, red pepper cream, or Thermidor Sauce

Chicken Strips w/ assorted dipping sauce

Mushrooms -

creamy cheese and Italian sausage **OR** spinach, cream cheese, and spices

Bacon wrapped chestnuts w/ balsamic glaze

Crab Cakes - served w/ remoulade sauce

Meatballs -

cabernet, Swedish, BBQ, Italian

Prosciutto wrapped dates -

stuffed with goat cheese & drizzled w/ a balsamic glaze

Philly Cheesesteak Mini Wraps

Pastry Puffs -

Seafood -

Shrimp and crab blended w/ cream cheese in flaky puff pastry

Steak -

beef tenderloin and pesto cream puff pastry **OR** beef tenderloin and mushroom puff pastry

Chicken -

chicken, prosciutto, and sausage w/ cream cheese puff pastry

Sliders

(we can do anything so feel free to ask)

Fried Chicken w/ sweet corn relish sliders

Philly Cheesesteak sliders

Cuban Sliders -

ham, pork, mustard, and pickles

Ham and Cheese sliders

Loaded Turkey sliders -

turkey, provolone, lettuce, tomato, mayo, and dijon w/ fresh seasonings

Spicy Burger Berry Sliders -

red onion, cheddar, chipotle, tomatoes, and blueberry sauce

Sticks

Prosciutto wrapped grilled chicken tenders

w/ lemon and rosemary

Parmesan crusted shrimp and tomato sticks w/ fresh basil aioli

Teriyaki Chicken and vegetable sticks

w/ pineapple, tomatoes, and peppers

Beef Tenderloin and vegetable sticks -

w/ peppers, onions, and tomatoes

Buffet or Plated

Beef

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

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

Blackened Filet - 6oz 8oz
w/ gargonzola compound butter

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

Steak Diane - 10 oz
-Bone in filet sautéed in a garlic, butter & rich cognac sauce

Cajun Rub Tenderloin - 6oz 8oz
w/ creamy shrimp remoulade (plated only)

Coffee Bean Encrusted Filet - 6oz 8oz
w/ brandy peppercorn sauce (plated only)

Filet in Whiskey Sauce - 6oz 8oz
w/ bacon garlic, herbed or buttered (plated only)

BEEF WELLINGTON

w/mushroom duxelles in puff pastry w/ green peppercorn sauce

Tuscany Tenderloin Medallions
Stuffed w/ spinach, sun-dried tomatoes, garlic, & feta topped w/ 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

Dry Aged Spice Rubbed Ribeye - 16 oz

Chicken

Macadamia Nut Chicken
w/ provel, mornay sauce

Chicken Marsala
Airline chicken breast w/sweet marsala wine sauce

Chicken Oscar
w/ crab, asparagus, & bearnaise sauce

Chicken Piccata
chicken breast w/garlic, lemon, butter & capers

Italian Stuffed Chicken -
spinach, prosciutto, provolone, sun-dried tomatoes, fresh garlic and basil

Chicken Breast Florentine
Stuffed w/ spinach, mozzarella & topped w/ chardonnay cream sauce

Chicken Kiev
w/Herb butter stuffing

Red Pepper Crusted Chicken
w/ red pepper cream sauce

Chicken Kabobs
red & green peppers, pineapple & red onion

Rosemary Roasted Airline Chicken Breast
w/ white wine reduction

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

Seafood

Pan Seared Salmon

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

Cedar Planked Salmon

w/ bourbon glaze

Stuffed Salmon

w/ brie & shrimp topped w/ bechamel sauce

Sea Bass Florentine

stuffed with spinach & mozzarella

Chilean Sea Bass

pan seared w/ wasabi butter sauce

Oven Broiled Lobster Tail

Pork

Bone In Berkshire Pork Chop w/ apple pan sauce or pesto cream sauce

Vegetarian

- **Fettuccine Alfredo**
- **Pasta Fresca w/ white wine basil alfredo**
- **Primevera Pasta w/ garlic butter & herbs**
- **Lasagna**
- **Ravioli w/ Vodke sauce**
- **Manicotti**
- **Cannelloni**

Add Chicken Add Steak Add Shrimp

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

Side Options

Vegetable

- green bean almandine
- asparagus spears
- sautéed whole mushrooms
- honey glazed carrots w/ mustard and brown sugar
- broccoli & roasted red pepper
- Brussel sprouts w/ bacon & parmesan
- Brussel Sprout Florentine w/asiago cheese sauce, chives, pancetta, red onion
- Creamed spinach w/ parmesan
- eggplant or broccoli parmesan au gratin (parmesan & béchamel sauce)

Salads

- House
- Caesar
- Greek Salad w/ kalamata Olives & feta
- Roasted Pecan Salad w/ berries & goat cheese
- Pistachio roasted spinach salad w/ fresh berries & goat sauce

Starch

- baked potato
- twice baked potato
- parmesan twice baked potato
- hassel back potato
- rosemary mashed potatoes
- yukon gold mashed potatoes
- red skin mashed potatoes
- sweet potato mashed
- sweet baked
- roasted tri colored harvest potatoes
- roasted red potatoes
- rice pilaf
- asparagus & mushroom risotto
- butternut squash risotto
- lemon parmesan basil orzo

Desserts

- Bread Pudding
- Ultimate chocolate cake
- Black Forest cake
- Tiramisu
- Pumpkin cheesecake
- Peanut Butter Landslide
- New York Style Cheesecake
- Chocolate Lava Cake
- Red Velvet
- Carrot Cake
- Coconut Cake
- Strawberry & White Chocolate Cheesecake
- Baileys Gourmet Cake
- Lemon Bars

Brunch Menu for Parties & Events

Cold Items

Fresh Fruit Platter

Seasonal Fruit w/ Rebecca Dipping Sauce

Vegetable Platter

Fresh Veggies w/ Ranch & Cucumber Dill

Smoked Salmon Platter

Decorated Side of Salmon w/ Dill

Jumbo Shrimp Cocktail

w/ cuervo cocktail sauce

Mini Assorted Deli Sandwiches

on assorted gourmet Rolls

Artichoke & Bacon Dip

w/ tortilla chips

Classic Potato Salad

Yellow Onion, Egg, Bacon, Mayo & Mustard

Mediterranean-Style Pasta Salad

Penne, Bell Peppers, Kalamata Olives, Feta

Hot Items

Egg Frittata

w/ choice of Ingredients

Thick-Cut Double Smoked Bacon

Sliced Oven-Roasted Ham

Breakfast Potatoes

thinly sliced potatoes w/ parmesan cheese & herbs

Spinach Artichoke Dip

w/ fried naan & tortilla chips

Blackened Chicken Herb Dip

w/fried naan & tortilla chips

Crab Cakes

w/ chipotle remoulade

Cheesy Chicken & Andouille Pasta w/ Penne

Biscuits and Gravy Bar

w/ Assorted Pastries & Jams

Customizable Mimosa Bar -

Champagne, Assorted Juices & Seasonal Fruit

Extra Bottle of Champagne - \$22

Bloody Mary Bar -

Titos, Sriracha ,Bacon Vodka w/ Zing Zang, Tomato Juice, Bloody Caesar Mix & a Large Variety of Garnishes

Baked Goods

Full Size Baked Goods - Muffins, Scones & Pastries

Bite-Size Baked Goods - Muffins, Scones & Pastries

Cookies, Brownies, mini cheesecake bites

BEVERAGES

Beverages Coffee Dispenser - Regular or Decaf w/ Sugars & Creamer

Iced Tea Dispenser Unsweet or Sweet

Lemonade Traditional, Raspberry or Peach

Juice Orange, Cranberry, Pineapple or Ruby Red Grapefruit