



NICHE

CATERING

124 S. Broadway, Wichita, KS | NICHEks.com/Catering

Chef Information

An Elevated Culinary Experience at NICHE

Chef Shane Yates



I'd like to begin by explaining our philosophy here at NICHE. We want every guest experience to be tailored to the guests' wants and needs.

You will see a lot of "chef's choice" options on these menus. If there is a particular side dish, sauce, salad, etc. that you either do or don't want to see at your event, let us know when booking your menu. With enough advanced notice, we do our best to accommodate any such requests within reason.

Going further, if you want a completely custom menu, or you want to wow your guests with something like a student-run live action station, we can generally make that happen. Custom menus do require a longer lead time in order to source and cost products as needed.

I like to consider the following menu as more of a jumping-off point, rather than a hard set menu.

BREAKFAST

Priced per guests.

Simple Breakfast ————— \$13

- Chef-curated selection of cold breakfast favorites and accompaniments: fruit, pastries, yogurt, jams, butter, honey.
- Includes coffee and orange juice.
- Add cranberry or apple juice for \$1 (per person, per additional juice).

Old-Fashioned Hot Breakfast ————— \$17

- Chef's choice breakfast potatoes.
- Scrambled eggs.
- Choice of bacon, sausage, or turkey sausage.
- Fresh fruit.
- Assorted pastries with honey, butter, and jams
- Includes coffee and orange juice.
- Add cranberry or apple juice for \$1 (per person, per additional juice).
- Add a second protein for \$4 (per person).

Brunch ————— \$24

- Potatoes, fruit, pastries, coffee, and juice as listed above.
- Choice of bacon or sausage.
- Scrambled eggs.
- Choice of 2 entrees:
 - Chicken and waffles with spiced syrup (counts as 2 entrée choices).
 - Breakfast enchilada casserole.
 - Biscuits and gravy.
 - Bacon, egg, and cheese strata.
 - Pancakes with accompanying sauces and toppings.
 - French toast with accompanying sauces and toppings.

LUNCH BUFFETS

Priced per guests.

House Made Soup and Salad Bar ————— \$15

- Chef's choice of 2 soups (1 vegetarian friendly).
- Chef-curated salad bar with multiple greens, toppings, and 2 dressings (1 creamy, 1 vinaigrette).

Deli Buffet ————— \$18

- Chef-curated salad bar with multiple greens, toppings, and 2 dressings (1 vinaigrette, 1 creamy).
- Build your own sandwich bar: chef-curated meats, cheeses, breads, vegetables, and condiments.

BBQ Buffet ————— \$24

- Leafy green composed salad with 2 dressings (1 vinaigrette, 1 creamy).
- Chef's choice of cold sides (including but not limited to):
 - Potato salad
 - Macaroni salad.
 - Fresh watermelon.
- Chef's choice of hot sides (including but not limited to):
 - Baked beans.
 - Macaroni and cheese.
 - Roasted corn and pepper hash.
- 2 smoked BBQ meats with house-made BBQ sauce (including but not limited to):
 - Brisket.
 - Pulled pork.
 - Smoked pulled chicken.
- Texas toast and/or sandwich rolls with whipped butter.

PLATED LUNCH

Items are priced per guests. All plated lunches come with chef's choice of salad. Vegetarian or vegan options available for any plated meal.

Pan Seared Chicken Breast ————— \$15

- Chicken breast, pan-seared and served with chef's choice of sauce, starch, and vegetable.

Market Seafood ————— \$16

- Chef's choice seafood option with accompanying sauce or relish, chef's choice of starch and vegetable.

Stuffed Pork Loin ————— \$15

- Pork loin, split and stuffed with fresh herbs and spices. Rolled, smoked over hardwood, and served with BBQ jus.
- Chef's choice of starch and vegetable.

PLATED LUNCH (CONT.)

Grilled Chicken Salad ————— \$13

- Marinated grilled chicken breast over vibrant seasonal vegetables and greens, with guest choice of vinaigrette or creamy dressing.
- Upgrade to blackened shrimp or salmon for \$2 (per person).

Petite Beef Filet ————— \$20

- Petite beef filet served with peppercorn cream sauce, chef's choice of starch and vegetable.

PLATED DINNERS

Items are priced per guests. All plated dinners come with chef's choice of salad. Vegetarian or vegan options available for any plated meal.

Bacon Wrapped Smoked Pork Tenderloin — \$30 *house specialty*

- This student created menu item is a seasoned pork tenderloin wrapped in bacon, smoked over hardwood, served with spiced citrus chutney and chef's choice of starch and vegetable.

Market Seafood ————— \$20

- Chef's choice seafood option with accompanying sauce or relish, chef's choice of starch and vegetable.

Chicken Roulade ————— \$28

- Whole deboned chicken, stuffed with herbs and spices, rolled and smoked over hardwood.
- Paired with chef's choice of sauce, starch, and vegetable.

Braised Beef Short Rib ————— \$36

- Slow-cooked, fork-tender beef short rib served with red wine demi-glace, chef's choice of starch and vegetable.

Filet Mignon ————— \$40

- 6 oz filet mignon, pan-seared to medium (unless otherwise requested), served with bordelaise sauce and chef's choice of starch and vegetable.

DINNER BUFFET

Priced per guests.

Salad and Pasta Bar ————— \$27

- Chef-curated salad bar with one creamy dressing and one vinaigrette.
- Build your own pasta station: one pasta, choice of red or white sauce, and choice of grilled chicken or house-made meatballs with pasta toppings.
- Add a second sauce – \$2 (per person).
- Add shrimp – \$3 (per person).
- Add second protein – \$2 (per person).

Home on the Range ————— \$40

- Chef's choice green salad with one vinaigrette and one creamy dressing.
- House-baked bread with whipped butter.
- Grilled chicken breast with chef's choice cream sauce.
- Petite filet with umami butter and demi-glace.
- Chef's choice starch and vegetable.

Find Your NICHE Dinner ————— \$55

- Chef's choice green salad with one vinaigrette and one creamy dressing.
- Fondant potatoes.
- Chef's choice vegetable.
- Braised beef short rib with chef's choice accompanying sauce.
- House-baked bread with whipped butter.
- Choice of one additional entrée:
 - Smoked chicken roulade with chef's choice sauce.
 - Seasonal seafood option with chef's choice sauce.
 - Reverse seared boneless pork chop with chef's choice sauce.

DESSERTS

Items are priced per guests. Custom desserts available on request.

Plated Meal Desserts

- Chef's Choice Crème Brûlée – \$8
- Chocolate Pot de Crème – \$6
- **Chef's Choice Cheesecake – \$7 *house specialty***
- Chef's Choice Dessert – \$5

Buffet Dessert Add-Ons

- Chef's Choice Cookies and Brownies – \$4
- Chef's Choice Seasonal Fruit Cobbler or Bread Pudding – \$6

COLD HORS D'OEUVRES

Build Your Own Grazing Table

The items below are suitable for grazing table presentation. They can be purchased individually as standalone items, or a group of items can be selected for a full grazing table curated by our chefs. All hors d'oeuvres are priced per 25 guests.

Cheese and Charcuterie — \$104

Chef's selection of cheeses, cured meats, fresh and dried fruits, olives, nuts, and pickles with a selection of condiments and spreads.

Bruschetta Display — \$40

Chef-curated assortment of crackers, crostini, and flatbread with 3 different chef-made spreads.

Roasted Vegetable Crudité — \$52

Marinated and roasted/grilled vegetables with two chef-curated sauces.

Fresh Vegetable Crudité — \$45

Seasonal fresh vegetables with two chef-curated sauces.

Chef's Choice Slider Platter — \$95

Chef's choice of cold slider sandwiches, served with a curated selection of toppings, sauces, and pickles.

Baked Brie en Croute — \$70

Brie cheese and house-made jam, wrapped in puff pastry and baked until crispy with a soft interior. Served with crostini.

Smoked Salmon Platter — \$100 **house specialty**

Glazed and hot smoked salmon with a mix of pickled and fresh vegetables and spreads.

Antipasto Skewers — \$65

Selection of Italian meats, cheeses, and vegetables. Skewered for ease of service, topped with balsamic reduction and local microgreens.

Bloody Mary Shrimp Shooters — \$65

Individual shot glass shrimp cocktail with Bloody Mary garnish.

Marinated Melon and Prosciutto Skewers — \$55

A mix of cantaloupe and honeydew melons, each marinated and skewered with Italian prosciutto.

Smoked Salmon Cups — \$50

Smoked salmon mousse in phyllo cups, topped with crème fraîche and fresh dill.

HOT HORS D'OEUVRES

Billionaire Bacon — \$65

Sweet and salty braised pork belly bites, with soy sauce and brown sugar reduction.

Croquettes — \$54 (vegetarian option \$45)

Shredded potatoes, prosciutto, and cheese, formed into a crispy croquette, served with chef's choice dipping sauce.

Curry Chicken Skewers — \$60

Curry-marinated chicken thigh skewers, roasted and served with Thai chili peanut sauce.

Pork Dumplings — \$61

Crispy fried pork potstickers with house-made dipping sauce.

Beef and Vegetable Kebabs — \$65

Marinated beef and mixed vegetables, skewered and grilled, served with chef's choice dipping sauce.

Grilled Vegetable Kebabs — \$45

Marinated vegetables, skewered and grilled with chef's choice dipping sauce.

Meatballs — \$55

Available Flavors: Classic Italian (beef and pork), BBQ (beef and pork), Chicken Parmesan.

Soft Bavarian Pretzels and Beer Cheese — \$90

Warm, soft pretzels served with creamy house-made beer cheese for dipping.

CULINARY EXPERIENCES

NICHE offers a variety of interactive culinary experiences that can be added to your event or enjoyed as standalone activities.

ADD-ON EXPERIENCES FOR EVENTS

Perfect for dinner receptions, corporate retreats, weddings, team building, and more.

Chef's Demonstration ————— \$250

A NICHE chef demonstrates how to prepare a menu item before, during, or after your meal.

- Past demonstrations include: butchery techniques, desserts, and sauce making.
- 15-20 minutes, including a brief history of NICHE and a guest Q&A.

Live Action Station ————— \$TBD

Add a chef- or culinary student-run station to your event.

- Guests can watch, interact, and enjoy dishes prepared live and to order.
- Pricing includes food + hourly rate for chef/student.
- Available Action Stations (including but not limited to):
 - Grill Station on Terrace (weather permitting)
 - Pasta Station
 - Omelet Station
 - Carving Station

STANDALONE CULINARY EXPERIENCES

Smaller, more intimate, and highly educational.

Envision Bistro Chefs' Table Experience

Private lunch inside our student-run restaurant, Envision Bistro.

- Available Monday-Friday, 11:00 AM-2:00 PM.
- Maximum 30 guests.
- Requires one-week advance booking.
- Visit www.nicheks.com for full details.

Tip: Don't be afraid to suggest something unique – we love bringing creative ideas to life!

Private Education Classes

Enjoy a private class or competition tailored to your group.

- Great for team building, family gatherings, and celebrations.
- Examples of Past Private Classes:
 - Charcuterie Board Competition
 - Pizza Making
 - Fresh Pasta Making
 - Advanced Barbecue Techniques
 - Cake Decorating
 - Chicken with a Twist

Ticketed Events

- NICHE hosts public ticketed events featuring interactive dining experiences.
- These events often include themed dinners, partnerships with local vendors, and special guest chefs.
- Past themes include Native American Cuisine, Valentine's dinners, and Tequila & Tapas nights.
- Visit our social media or www.nicheks.com for upcoming events.

EVENT POLICIES & GUIDELINES

Before Your Event

- Final guest count and menu choices are due 10 days before event.
- Final payment due 7 days before event.
- Any changes within 10 days may incur additional fees.

Additional Fees

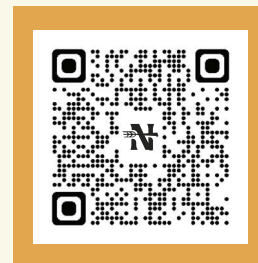
- Plated entrees are an additional \$2 per person per entree after the first entree.
- Pickup orders subject to 15% charge.
- Other fees may apply due to customization.

Catering Location

- This menu is available for on-site events only. For off-site catering options, please refer to our Pickup Catering Menu.

Dietary and Allergen Requests

- Not all ingredients are listed. Please notify us of any dietary restrictions or food allergies before placing your order.



**VISIT NICHEks.com/Catering
OR SCAN TO FIND MORE
INFORMATION**