

2026

CATERING MENU

THE LODGE
AT THE CAPITOL FEDERAL AMPHITHEATER®



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CAPITOL FEDERAL AMPHITHEATER

INTRODUCING THE LODGE

Located at the Capitol Federal Amphitheater, The Lodge is a modern, versatile venue designed for seamless events. Expansive glass roll-up doors open to a private patio, creating an indoor-outdoor flow ideal for receptions, meetings, and celebrations. With full audiovisual capabilities, a private bar, and dedicated restrooms, The Lodge combines comfort and convenience in one elegant space.





CULINARY DELIGHTS YOU'LL LOVE

From buffets and plated dinners to carving and pasta stations, our menus reflect your style. Whatever the occasion, we will deliver a dining experience your guests will remember.

BUFFETS & STATIONS

A variety of themed buffets and chef-attended stations, perfect for casual gatherings or upscale receptions.

CUSTOM MENUS

Tailored options for weddings, corporate events, and private celebrations, built to match your vision.

PLATED DINING

Elegant meals with entrées, accompaniments, and desserts, designed for refined dining.

VEGAN OPTIONS

Everyone deserves a seat at the table. We're happy to accommodate vegetarian, vegan, gluten-free, and allergy-friendly meals so all your guests can enjoy the celebration.

CATERING FOR WEDDINGS & EXCLUSIVE EVENTS

Elegant dining and personalized service for weddings, receptions, and celebrations.



EXCLUSIVE SERVICE

Experienced staff providing attentive, seamless service so you can relax and enjoy your celebration.



WEDDING PACKAGES

Customizable wedding catering packages built around your vision ideal for rehearsal dinners, full receptions, and everything in between.



CUSTOM MENUS

A menu designed around you, reflecting your style, surprising your guests, and turning your celebration into an into a lasting memory



CORPORATE CATERING SOLUTIONS

Professional catering built to keep your team energized and your event seamless.



BUSINESS LUNCHEONS

Boxed lunches, sandwich platters, and light buffets designed for productive midday meetings.



CONFERENCES & SEMINARS

Full-day catering packages with breakfast, lunch, and snack breaks to keep your attendees engaged.



BUFFET & PLATED SERVICE

Perfect for banquets, awards nights, and corporate celebrations, our catering includes themed buffets and elegant plated dinners.



CUSTOM MENUS

Menus built around your team's preferences, including vegetarian, vegan, and allergy-friendly options.

BREAKFAST

CONTINENTAL • PLATED • BUFFETS





START YOUR MORNING RIGHT

Start the day with fresh flavors and hearty classics. Choose a light continental spread or a full chef-prepared buffet. Each menu energizes your guests and adds a touch of indulgence to the morning.

CONTINENTAL BREAKFAST - 11

Service is for up to 90 minutes with a 25-guest minimum.

- **Orange Juice**
- **Brewed Coffee**
- **Water Service**
- **Seasonal Fruit Tray**

Choose two fresh-baked options:

- **Assorted Muffins**
- **Assorted Bagels**
- **Buttery Croissants**
- **Fresh-Baked Assorted Pastries**
- **House-Made Cinnamon Rolls**

Enhance your morning menu — check the next page for Breakfast Add-Ons including entrées, sides, and chef upgrades.



BREAKFAST ADD-ONS

Hot breakfast add-ons require a 25-guest minimum and are served for up to 90 minutes. Add-ons complement continental breakfasts. Ask about pairing them with premium beverage options to enhance your service.

Fruit and Yogurt Parfait – 5

Scrambled Eggs – 4

Breakfast Potatoes – 3

- *Seasoned Diced Potatoes with Peppers, Onions, and Butter*

Thick-Cut Bacon (2 pieces) – 4

Breakfast Sausage (2 pieces) – 4

Breakfast Burrito – 6

- *Scrambled Eggs, Cheddar-Jack Cheese, Potatoes, Breakfast Sausage. Served with Pico De Gallo and Salsa*

Rio Grande Breakfast Burrito – 7

- *Scrambled Eggs, Pepper-Jack Cheese, Potatoes, Spicy Chorizo, Pico De Gallo, and Charred Poblano Cream*

Buttermilk Biscuits & Country Sausage Gravy – 6

- *Buttermilk Biscuits Smothered in Creamy Country Sausage Gravy*

Pastries & Grab-and-Go Items (priced per dozen)

- Assorted Bagels with Cream Cheese – 26
- Assorted Muffins – 40
- Assorted Danish – 40
- Fresh-Baked Cinnamon Rolls – 40
- Assorted Yogurts – 35
- Assorted Whole Fruit – 15
- Assorted Cereals with Milk – 50





BUFFET-STYLE BREAKFASTS

Each breakfast buffet includes orange juice, freshly brewed coffee, and a water station, with service for up to 90 minutes and a 25-guest minimum.

The Classic – 18

- *Fluffy Scrambled Eggs*
- *Choice of Bacon or Breakfast Sausage*
- *Crispy Breakfast Potatoes*
- *Chef's Selection of Pastries*
- *Toast Station*

Southwest Breakfast – 23

- *Scrambled Eggs with Peppers, Onions, and Melted Cheddar-Jack Cheese*
- *Thick-Cut Bacon*
- *Fluffy Buttermilk Biscuits and Country Sausage Gravy*
- *Crispy Breakfast Potatoes*
- *Chef's Selection of Pastries*
- *Flour Tortillas, Salsa, and Sour Cream*

The Lodge Signature Brunch – Market Price

- *Sliced Smoked Prime Rib (6 oz portion)*
- *Herb-Scrambled Eggs*
- *Southern-Style Creamy Cheddar Grits*
- *Thick-Cut Bacon*
- *Sautéed Mushrooms and Onions*
- *Chef's Selection of Pastries*
- *Seasonal Fruit Tray*
- *Fresh Bagels*
- *Toast Station*



Service includes disposable plates, silverware, and cups. Ask about upgrades to upscale disposables or full china, glassware, and silverware.



BREAKFAST ACTION STATIONS

Each station includes one chef for groups of up to 50 guests. For larger events, additional chefs are required. 25-guest minimum. Pricing per guest.

Egg Station – 12

Cooked to order or served scrambled.

Omelet Station – 17

Made-to-order omelets with your choice of fillings:

- Ham
- Bacon
- Sausage
- Mushrooms
- Peppers
- Onions
- Spinach
- Tomatoes
- Shredded Cheese

Pancake Station – 14

Buttermilk pancakes cooked to order.

Toppings include:

- Maple Syrup
- Whipped Butter
- Fruit Compotes
- Chocolate Chips
- Whipped Cream

Breakfast Carving Station – Market Price

A chef-attended carving station highlighting premium breakfast cuts such as:

- Smoked Ham
- Turkey
- Maple-Glazed Pork Belly
- Prime Rib



LUNCH

BUFFET • PLATED • BOXED LUNCHES





LUNCH BUFFETS

Midday gatherings call for variety. Our buffets feature familiar American favorites alongside bold global flavors, bringing guests together with dishes that are hearty, colorful, and crowd-pleasing.

All buffets are served for up to 90 minutes with a 25-guest minimum.

Sunflower Picnic Delights – 19

- Deli Sandwich Platter –Turkey and Provolone, Roast Beef and Cheddar
- Picnic Fixings – Lettuce, Tomato, Onions, Pickles, Mayo, Mustard
- House Kettle Chips, Ranch Dip
- Sunflower Pasta Salad
- Assorted Cookies and Brownie

All-American Meal – 23

- Grilled Hamburgers
- Grilled Hot Dogs
- Broccoli Salad
- Pasta Salad
- Strawberry Shortcake

Street Taco Bar – 24

- Pork Carnitas
- Seasoned Taco Beef
- Taco Fixings – Shredded Cheese, Pineapple-Cilantro Salsa, Pickled Red Onions, Lime Wedges, Cilantro, House Red and Green Salsas
- Cilantro- Lime Rice
- Charred Elote Corn Salad
- Tres Leches Cake

Mediterranean Market – 24

- Lemon-Oregano Grilled Chicken
- Beef & Lamb Gyro Meat with Tzatziki
- Greek Village Salad
- Herbed Rice Pilaf with Toasted Almonds
- Warm Pita Bread & Hummus
- Baklava Bites

Asian Street Feast – 23

- Sesame-Ginger Grilled Chicken
- Korean BBQ Beef Bulgogi
- Fried Rice
- Stir-Fried Vegetables
- Egg Rolls
- Green Tea Cheesecake Bites

Kids' Picnic Buffet – 14

- Mini Sandwiches (Turkey & Cheese, Ham & Cheddar, PB&J)
- Macaroni & Cheese
- Fresh Fruit Cups
- Baby Carrots with Ranch Dip
- Assorted Cookies and Brownie

Service includes disposable plates, silverware, and cups. Ask about upgrades to upscale disposables or full china, glassware, and silverware.



BOXED LUNCHES & SALADS

All boxed lunches include chips, a chocolate chip cookie, and individual packets of mayonnaise and mustard.

Sandwiches

Signature Club on Focaccia – 15

- Ham, Turkey, Bacon, American, Provolone, Lettuce, Tomato, Onion, and Spicy Mayo on Fresh Focaccia

Classic Turkey and Swiss – 15

- Roasted Turkey Breast with Swiss, Lettuce, Tomato, and Mayo on a Hoagie Roll

Smoked Ham and Cheddar – 15

- Smoked Ham Layered with Sharp Cheddar, Lettuce, Tomato, and Dijon Mayo on Hearty Wheat Bread

Wraps

Al Capone Wrap – 16

- Cured Italian Meats with Lettuce, Tomato, and Onion Wrapped in a Flour Tortilla

Southwest Chicken Wrap – 12

- Grilled Chicken Breast, Pepper Jack, Roasted Corn & Black Bean Salsa, Lettuce, and Chipotle Ranch Dressing

Caesar Chicken Wrap – 12

- Grilled Chicken Breast, Romaine Lettuce, Parmesan, and Caesar Dressing Wrapped in a Flour Tortilla

Kids' Sandwiches

Choice of PB&J or Turkey & Cheese – 10

- White Bread, Chips, Cookie

Boxed Salads

Grilled Chicken Caesar – 15

- Romaine Lettuce, Grilled Chicken Breast, Shaved Parmesan, House-Made Croutons, and Caesar Dressing

Garden Veggie Salad – 10

- Mixed Greens, Cucumber, Tomato, Shredded Carrot, Cheddar Cheese, and Ranch Dressing

Mediterranean Salad – 12

- Romaine, Mixed Greens, Olives, Cucumber, Tomato, Feta Cheese, Red Onion, and Balsamic Vinaigrette

Southwest Quinoa Power Bowl – 16

- Quinoa, Grilled Chicken Breast, Roasted Corn, Black Beans, Shredded Cheese, Cilantro, and Spicy Ranch Dressing

Vegetarian and allergy-friendly options available upon request. Please let us know in advance so we can accommodate your guests' needs



DINNER

BUFFET • PLATED • CARVING STATIONS





DINNER BUFFETS

Evenings deserve something special. These buffets combine comforting favorites with refined touches, creating generous spreads that feel both relaxed and elevated.

All buffets are served for up to 90 minutes with a 25-guest minimum.

Andover Farmers Market Feast – 25

- Herb-Roasted Chicken
- Kansas Harvest Salad
- Maple-Glazed Carrots
- Cheddar Chive Mashed Potatoes
- Sunflower Cake

Prairie BBQ & Smokehouse – 23

- Smoked Pork Shoulder
- Jalapeño Popper Potato Salad
- Smoked Green Beans
- Flint Hills Cornbread Pudding
- Peach Cobbler

The Gridiron Feast – 32

- Smoked Brisket Sliders
- Grilled Lemon Pepper Chicken Skewers
- Loaded Potato Skins
- Touchdown Tossed Salad
- Queso Dip and Chips
- Grilled Vegetable Platter
- Mini Apple Pie Bites

Andover Countryside Elegance – Market Price

- Pepper-Crusted Beef Tenderloin (6 oz)
- Spinach and Apple Salad
- Roasted Brussels Sprouts
- Wild Rice Pilaf
- Chocolate Bourbon Pecan Pie

Recommended with a live carving station for presentation and portion control

Mangia Italiano – 25

- Creamy Chicken Alfredo
- Tuscan Sausage Penne
- Italian Chopped Salad
- Garlic Butter Breadsticks
- Tiramisu Cheesecake Shooters



Service includes disposable plates, silverware, and cups. Ask about upgrades to upscale disposables or full china, glassware, and silverware.



PLATED LUNCHEES & DINNERS

When presentation matters, plated dining delivers. Each course showcases chef-crafted entrées, seasonal accompaniments, crisp salads, and decadent desserts.

Entrée Selections

Choose one entrée:

- Herb-Roasted Chicken Breast – 26
- Pan-Seared Atlantic Salmon – 30
- Slow-Roasted Prime Rib – Market Price
- Grilled New York Strip Steak – 36
- Stuffed Portobello Mushroom – 26
- Bourbon-Glazed Pork Loin – 28
- Braised Short Ribs with Red Wine Au Jus – 40

Sauce Options

Choose one sauce:

- Classic Red Wine Demi-Glace
- Marsala Mushroom Sauce
- Roasted Garlic Cream
- Caramelized Onion Velouté

Sides

Choose two sides:

- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Roasted Seasonal Vegetables
- Steamed Broccoli
- Honey-Glazed Carrots
- Garlic Butter Green Beans
- Roasted Root Vegetables

Salad Options

Choose one salad:

- Harvest Salad – Mixed Greens, Candied Sunflower Seeds, Roasted Butternut Squash, Maple Vinaigrette
- Classic Caesar – Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- Mixed Green Salad – Crisp Greens, Cucumber, Tomato, Red Onion, Choice of Dressing

Dessert Options

Choose one dessert:

- Steakhouse Carrot Cake – Cream Cheese Frosting, Candied walnuts
- Chocolate Mousse Cake – Chocolate Mousse, Ganache, Chocolate Curls
- Strawberry Cheesecake – Fresh Strawberries





CAPITOL FEDERAL AMPHITHEATER

ACTION & CARVING STATIONS

Each station includes one chef for groups of up to 50 guests. For larger events, additional chefs are required to maintain quality service. A 25-guest minimum applies. Pricing is listed per guest.

Lunch & Dinner Carving Stations – Market Price

Your choice of premium carving options

- Prime Rib with horseradish Cream and Au Jus
- Beef Tenderloin with Bourbon-Apple Reduction
- Smoked Brisket with BBQ Sauce
- Pork Belly with Apple Cider Glaze
- Heritage-Style Roast Duck with Orange-Ginger Glaze
- St. Louis Ribs with House BBQ Sauce
- Maple-Glazed Ham with Dijon mustard & brown sugar
- Roast Turkey Breast with gravy and cranberry relish

Live Action Pasta Station – 20 per guest

Freshly sautéed pasta made to order with your choice of sauces, proteins, and toppings.

Mac & Cheese Bar – 18 per guest

Creamy house-made mac & cheese with toppings and mix-ins for a fun, customizable option.



HORS D'OEUVRES & SPECIALTY PLATTERS





HORS D'OEUVRES & SPECIALTY PLATTERS

Specialty Platters (serves ~25 guests)

- Assorted Seasonal Fruit Tray – 70
- Cheese Tray with Crackers – 90
- Charcuterie Board with Crackers – 190
- Fresh Crudités with Hummus & Ranch Dip – 100

Passed Hors d'Oeuvres (per piece)

Compressed Watermelon & Feta – 3

- Chilled watermelon, Feta and Mint Oil

Tuscan Tomato-Mozzarella Bite – 3

- Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Drizzle

Avocado & Crab Salad in Cucumber Cup – 5

- Crab Avocado Salad, Crisp Cucumber Cup

Duck Confit Phyllo Cigar – 7

- Shredded Duck, Crisp Phyllo, Fig Jam and Pine Nuts

Ahi Tuna on Crispy Rice Wonton – 7

- Seared Ahi Tuna, Crispy Rice Wonton with Wasabi-Lime Crema

Beef Tenderloin Canapé – 8

- Tenderloin with Tomato Mousse and Fried Capers

Antipasto Kabob with Mozzarella – 5

- Skewered Cured Meats, Mozzarella, and Marinated Vegetables



BEVERAGES

COLD • HOT • PREMIUM LIQUOR





BEVERAGES

Cold Beverages

- Assorted Bottled Sodas (20 oz) – 4
- Bottled Water (20 oz) – 4
- Bottled Iced Tea – 4
- Assorted Bottled Juices – 5
- Bottled Sparkling Water – 4
- Assorted Energy Drinks – 8
- Assorted Bottled Iced Coffees – 5
- Fresh Orange Juice – 30 per gallon
- Lemonade – 30 per gallon
- Fruit Punch – 30 per gallon

Hot Beverages

- Brewed Regular & Decaf Coffee Service – 40 per gallon
- Hot Tea Service – 36 per gallon
- Iced Tea Service – 36 per gallon

All-Day Beverage Service – 20 per guest

- Coffee, hot tea, bottled water, and assorted soft drinks

Water Station – 40

- Chilled water dispenser, 5 gallons of spring water, and disposable 7 oz cups

Premium Water Station – 60

- Chilled dispenser, 5 gallons of spring water, disposable cups, and your choice of one flavor
 - Strawberry Basil Lemon
 - Honeydew Cucumber Mint
 - Blackberry Orange Ginger
 - Mint Lime Kiwi

Premium Water Station Refresh – 25

- Includes an additional 5 gallons and a flavor refresh.





BAR SERVICES

Raise the bar at your event with hosted or cash bar service, including beer, wine, spirits, and specialty cocktails.

Hosted and Cash Bar Options

(Priced per drink. Client pays for Hosted Bar; guests pay individually for Cash Bar.)

Spirits

- Preferred Liquor – 7.00 Hosted | 7.75 Cash
- Premium Liquor – 8.50 Hosted | 9.25 Cash
- House Wine / Champagne – 5.50 Hosted | 6.50 Cash
- Imported Beer (bottle or draft) – 6.00 Hosted | 6.50 Cash
- Domestic Beer (bottle or draft) – 5.00 Hosted | 5.50 Cash
- Hard Seltzer – 5.00 Hosted | 5.50 Cash

House Wines

Merlot • Cabernet Sauvignon • Chardonnay • White Zinfandel • Pinot Grigio • Moscato

Liquor Selection

Captain Morgan, José Cuervo, Amaretto, Peach Schnapps, Blue Curacao, Triple Sec, Crown Royal, Tanqueray, Ketel One, Maker's Mark, Pinnacle, Don Julio, Blue Chair Coconut Rum



Bartender fee: \$95 per bartender (4-hour service). Additional hours may apply based on event length.

THE LODGE CAPITOL FEDERAL AMPHITHEATER

