Menu

storia

FINE CATERING

YOUR STORY. *Incredible Food.*

Storia offers the soul of home cooking with the polish of fine dining wrapped in Kansas City's premier catering experience. Featuring hearty, share-worthy creations refined by classic culinary technique, Storia-catered events deliver on flavor, service, and the peace of mind that comes with knowing that no detail goes unnoticed.

9000 W 137TH STREET, OVERLAND PARK, KS 66221 | STORIAKC.COM | 913-356-5711



BREAKFAST

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BREAKFAST BUFFET

All breakfast buffets include disposable plateware and silverware, stationed coffee and iced water service. Upgraded china and glassware are available for an additional charge.

SOUTHERN BUFFET

House-Made Buttermilk Biscuits & Smoked Sausage Gravy
with breakfast potatoes & cage-free scrambled eggs

STORIA BUFFET

Market-Style Fresh Fruits & Berries

House-Made Buttermilk Biscuits & Jam

Vanilla & Honey-Infused Greek Yogurt

Breakfast Potatoes
caramelized onions and peppers, scallion

Cage-Free Scrambled Eggs
crème fraîche and parsley

Your Choice of Protein *(choose one):*
- thick-cut crispy bacon
- hickory-smoked griddled ham
- pork sausage links

BAKERY & SWEETS

Fresh-Baked Croissants

Locally-Sourced Bagels
assorted cream cheeses

Seasonal Selection of Assorted Muffins

House-Made Buttermilk Biscuits
honey butter and preserves

PLATED BREAKFAST

All plated meals include china, coffee and iced water service.

FARMHOUSE

Cage-Free Scrambled Eggs
your choice of thick-cut bacon, griddled ham or pork sausage links and breakfast potatoes

VEGAN DELIGHT

Superfood Bircher Muesli
blueberry purée, fresh berries, banana, plant milk reduction

ENHANCEMENTS

May be added to any plated breakfast

Selection of Fresh Whole Fruit

Your Choice of Protein *(choose one):*
- thick-cut crispy bacon
- hickory-smoked griddled ham
- pork sausage links

BEVERAGES

Juice

Coffee

Assorted Coca Cola Products

Signature Batched Cocktails & Mocktails
available by inquiring with your sales professional

Custom menus available upon request. There is a 20% admin fee added to all food and beverage charges.

LUNCH



LUNCH BUFFETS

All lunch buffets include disposable plateware and silverware and stationed iced water service.
Upgraded china and glassware are available for an additional charge.

DELICATESSEN

Storia Spinach Salad
strawberries, maple spiced pecans, bacon, feta cheese, red onion, and sweet vinaigrette dressing

House-Made Chips
sea salt

Assorted Display of Meats
house-smoked turkey breast, rare roast beef

Assorted Cheeses
Tillamook aged white and yellow cheddar, Havarti, mozzarella

Traditional Accoutrements
romaine, shaved red onion, giardiniera, bread and butter pickles, mayonnaise, mixed mustard, horseradish cream

Assorted Baked Breads

TASTE OF ITALY

Caesar Salad
romaine lettuce, garlic croutons, parmesan cheese, house-made Caesar dressing

Garlic Parmesan Breadsticks

Choose one pasta

Penne with Beef Bolognese
roasted garlic, basil

Campanelle White Cheddar Alfredo with Grilled Chicken Breast
english peas, fresh herbs

THE ANTIOCH

Field Greens Salad
tomato, red onion, carrot, cucumber, bacon, croutons, buttermilk ranch, red wine vinaigrette

Red Bliss Potato Salad
red onion, celery, hard-boiled egg, green olive, peas, whole grain mustard

Citrus Brined Chicken Breast
oven roasted with fresh herbs and heirloom tomato compote

Aged White Cheddar Mac & Cheese
with campanelle pasta

Jalapeño Cornbread Muffins
honey butter

THE MEDITERRANEAN

Greek Salad
marinated onion, cucumber and tomato in olive oil and oregano

Shawarma Spiced Beef & Chicken
spiced roasted vegetables, tzatziki, hummus, assorted olives, grilled naan

DESSERTS BY THE DOZEN

Assorted Fresh-Baked Cookies

Decadent Brownies

Carrot Cake Cupcakes

Key Lime Cheesecake

BEVERAGES

Iced Tea

Fresh Squeezed Lemonade

Seasonal Fruit Infused Water

Assorted Sparkling Water

Assorted Coca Cola Products

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PLATED LUNCH

All plated meals include china, iced water and iced tea service.

SALADS *(choose one)*

Arugula Salad
pickled fennel, spring peas, shaved parmesan, goat cheese, red radish, lemon vinaigrette

Honeycrisp Crunch Salad
mixed greens, baby kale, compressed honeycrisp apples, radish, goat cheese, pepita seed brittle, sherry-shallot vinaigrette

Field Greens Salad
tomato, red onion, carrot, cucumber, bacon, croutons, buttermilk ranch, red wine vinaigrette

Caesar Salad
romaine lettuce, garlic croutons, parmesan cheese, house-made Caesar dressing

DESSERTS *(choose one)*

Mom's Carrot Cake
cream cheese icing

Flourless Chocolate Cake
seasonal berries and cream

Pomegranate Cheesecake
mirror glaze, candied ginger

ENTRÉES *(choose one)*

Rosemary & Citrus Brined Chicken Breast
pan roasted, herbed couscous, grilled vegetables, blistered tomatoes, chimichurri

Smoked Sliced Pork Loin
roasted garlic mashed potatoes, braised greens, apple-mustard demi-glace

Hickory-Grilled Atlantic Salmon
pesto cream sauce, glazed carrot, garlic and herb roasted fingerling potatoes

Grilled Flank Steak with Red Wine Demi
cumin and brown sugar rubbed flank steak grilled over hickory, sweet potato gratin, roasted wild mushroom ragout, charred broccolini, red wine demi

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DINNER



DINNER BUFFET

All dinner buffets include disposable plateware and silverware along with stationed iced water service, bread and butter. Upgraded china and glassware are available for an additional charge.

THE METCALF

SALADS *(choose one)*

Caesar Salad
romaine lettuce, garlic croutons, parmesan cheese, house-made Caesar dressing

Chopped Wedge Salad
iceberg lettuce, smoked bacon, red onion, cherry tomato, blue cheese crumbles and dressing

Shaved Heirloom & Pepita Salad
arugula, baby kale, pickled shallot, grapefruit, toasted pepita, smoked beet vinaigrette

Pesto & Burrata
heirloom tomato, compressed cucumber, extra virgin olive oil, burrata

SIDES *(choose two)*

Red Bliss Mashed Potatoes
roasted garlic and demi-glace

Seasonal Vegetable Ragout
chef's choice of roasted vegetables and herbs

Broccolini
roasted and lemon scented

Roasted Asparagus
lemon and sea salt

Spiced Carrots
mediterranean spices and honey glaze

Aged White Cheddar Mac & Cheese with campanelle pasta

DESSERTS

Chef's Seasonal Dessert Display

ENTRÉES

Smoked Pork Loin
apple mustard demi

Coq au Vin
bone-in chicken thigh, smoked bacon, roasted mushroom, carrot, caramelized onion, red wine demi-glace

Braised Chicken & Ratatouille
white wine braised chicken thigh, roasted eggplant, winter squash, red pepper with stewed tomato & fresh herbs

Roasted Atlantic Salmon
capers, parsley, blackberry glaze

Beef Chateau Roast
brandy peppercorn demi

Braised Short Ribs
red wine glaze

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PLATED DINNER

All plated meals include china, iced water and iced tea service along with your choice of salad and dessert, baked bread and butter.

SALAD *(choose one)*

Winter Harvest Salad
mixed greens, shaved brussels sprouts, dried cranberries, crispy bacon, toasted almonds, bleu cheese, honey dijon vinaigrette

Heirloom Cherry Tomato
charred corn, salted hazelnut, blackberry, basil, whipped goat cheese, balsamic

Storia Spinach Salad
strawberries, maple spiced pecans, bacon, feta cheese, red onion, and sweet vinaigrette dressing

Pesto & Burrata
heirloom tomato, compressed cucumber, extra virgin olive oil, burrata

DESSERT *(choose one)*

Clementine Cake
almond and chocolate mirror glaze

Dubai Pistachio Cheesecake
citrus chocolate crust, pistachio butter, crispy katifi, ganache

Grandma's Banana Cake
brown butter cream cheese and candied walnuts

Strawberry Panna Cotta
white chocolate truffle bark

Pumpkin Swiss Roll
brown butter icing, candied pecans

ENTRÉES *(choose one)*

CHICKEN AND PORK

Citrus Brined & Roasted Chicken Breast
spaetzle, butternut squash hash, braised leeks, squash puree, bacon & herb demi

Chicken Roulade
buttered orzo pasta, heirloom tomatoes, artichoke hearts, pearl onions, sauce romesco

Pork Tenderloin
glazed pork belly, tart cherry, red cabbage, broccolini, apple mustard demi-glace

VEGETARIAN

vegetarian options are expertly crafted upon request by our Storia Culinary Team

SEAFOOD

Pan-Roasted Atlantic Salmon
burnt miso & soy glaze, ginger-scallion rice, edamame, roasted mushrooms, basil cream

BEEF

Smoked & Braised Short Rib
shaved brussel sprouts, garlic cream, pear-apple butter, kimchi soubise

Coffee Rubbed KC Striploin
creamed spaghetti squash, kale, roasted tomatoes, bourbon demi

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HORS D'OEUVRES

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All items are passed.

COLD

Ahi Tuna Cone *
crispy sesame waffle cone, candied jalapeno, citrus aioli, sweet soy glaze, cilantro

Smoked Salmon Gougere
smoked salmon mousse, tobiko caviar, chive

BLT Crostini
pancetta, arugula, tomato, basil aioli

Caprese Skewer
basil oil, ciliegine mozzarella, heirloom cherry tomato, balsamic

Whipped Goat Cheese Tartlet
fig preserve, proscuitto, everything bagel seasoning

Beef Carpaccio & Smoked Tomato Crostini *
smoked tomato chutney, cured egg yolk, parmesan crisp, arugula

HOT

Arancini
crispy lemon and black pepper risotto, fried basil, pesto calabrese

Crispy Pork Belly Skewer
48-hour cooked, adobo, charred pineapple

Chicken Shawarma Meatball
grilled scallion chimichurri, dill mint yogurt

Shrimp Crisp
fried french bread, ginger, green onion, spicy aioli, pickled watermelon radish

Beef Burnt End Puff
smoked cream cheese, honey chipotle bbq sauce

Shrimp Corn Fritter
jalapeño, hickory shrimp, rémoulade

Products may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your health risk of foodborne illness, especially if you have certain medical conditions.

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STATIONS

RECEPTION DISPLAYS & STATIONS

GOURMET CRUDITÉS
chef's choice of farm-fresh vegetables served with bleu cheese and house-made ranch dip

ARTISAN DOMESTIC & IMPORTED CHEESE
chef's choice of jam, dried fruits, berries, nuts, baguette crostini, artisan crackers

MEZZE DISPLAY
hummus, grilled and marinated vegetables, charcuterie, cheeses, olives, assorted breads

SLIDER STATION *(choose two)*

Storia Slider
grilled angus beef, caramelized onion, Havarti, bacon, storia sauce

Smoked Pork Cuban
citrus marinated & smoked pork loin, sliced ham, swiss, bread & butter pickle

Meatball
basquaise tomato sauce, mozzarella, brioche slider bun

Jerk Chicken Slider
jerk chicken thigh, jicama & coconut slaw

DIPS AND SPREADS
honey-whipped goat cheese, smoked beet hummus, roasted pepper & tomato pesto. Served with crostini, tortilla chips, lavash & grilled naan bread

SPECIALTY ACTION STATIONS

All action stations are chef attended.

HICKORY SMOKED ACTION STATION

Traditional Prime Rib
au jus and horseradish cream

Tuscan Style Porchetta
caramelized onions and whole grain mustard demi-glace

Citrus Brined Turkey Breast
cranberry aioli and red wine gravy

Blackened Whole Atlantic Salmon
israeli couscous salad and rémoulade sauce

TACO STATION
pork carnitas & achiote grilled chicken thigh, corn & flour tortillas, avocado-cilantro crema, pineapple pico, roasted tomato-habanero salsa, cilantro, cotija, pickled red onion & lime

PASTA WHEEL STATION
house made pasta, seasonal vegetables, white-wine cream sauce, grappa liquer

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BEVERAGES

HOSTED BAR PACKAGES

Storia Fine Catering does not serve shots or doubles. 2-hour minimum required for all packages.

HOURLY DRINK PACKAGES

PREMIUM BAR
premium spirits, three beers, three premium wines

STANDARD BAR
standard spirits, three beers, three standard wines

BEER AND WINE BAR
three standard wines, two craft beers, two domestic beers

CASH/CONSUMPTION

PREMIUM BAR
premium mixed drinks
premium wine by the glass
domestic beer
craft beer/seltzer

STANDARD BAR
standard mixed drinks
standard wine by the glass
domestic beer
craft beer/seltzer
champagne

NON-ALCOHOLIC BEVERAGES
iced tea
fresh-squeezed lemonade
soft drinks
coffee - decaf or regular

BATCHED COCKTAILS

Old Fashioned
Jack Stack Margarita
Sangria
KC Lemonade

Looking for a themed handcrafted cocktail for your event? Let Storia's Mixology Team create the perfect signature cocktail for your next event.

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BEVERAGE SELECTIONS

PREMIUM SPIRITS

Grey Goose Vodka
Dewar's Scotch
Maker's Mark Bourbon
Hendrick's Gin
Patron Tequila
Plantation Dark Rum

PREMIUM WINES

Boen Pinot Noir
Boen Chardonnay
Kim Crawford Sauv Blanc
St. Francis Cabernet
Conundrum Red
Conundrum White

CRAFT BEERS

Boulevard Space Camper IPA
Boulevard Wheat
Assorted Boulevard Quirk
Seltzers
KC Bier Dunkel

STANDARD SPIRITS

Tito's Vodka
Jim Beam
Beefeater Gin
Bacardi Rum
Sauza Hornitos

STANDARD WINES

Robert Mondavi Vint Select Chardonnay
Robert Mondavi Vint Select Cabernet
Robert Mondavi Vint Select Pinot Noir

DOMESTIC BEERS

Bud Light
Coors Light
Michelob Ultra
Miller Lite

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