



# THE WILLIAMS EVENT CENTER

## CATERING MENU

**(417) 626-0032 | [Club1201joplin@gmail.com](mailto: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