



**CROWNE PLAZA**

HOTELS & RESORTS

AN IHG® HOTEL

# Kansas City Downtown

# 2026

CATERING MENU

CROWNE PLAZA KANSAS CITY DOWNTOWN 1301 Wyandotte Street, Kansas City, Missouri 64105  
All Prices are Subject to 23% Taxable Service Charge and Applicable City and State Sales Tax All  
menu listings are charged per person. Valid through December 31, 2025

# THANK YOU FOR CONSIDERING CROWNE PLAZA KANSAS CITY DOWNTOWN.



Our dedicated Crowne Meetings Director and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff if any questions.

We look forward to serving you.

Yours in hospitality,  
Sales and Catering Team



1301 Wyandotte Street, Kansas City, Missouri 64105



816-474-6664



[Sales@cpkansascity.com](mailto:Sales@cpkansascity.com)



[Crowneplaza.com/kansascitydwtn](http://Crowneplaza.com/kansascitydwtn)

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All menu listings are charged per person. Pricing Subject to change without notice Valid through December 31, 2026

# 2026 BREAKFASTS

*Includes: Chilled Orange, Apple and Cranberry Juice, Regular and Decaffeinated Coffee, and Selection of Herbal Teas.*

## **PLATED BREAKFASTS**

Includes: Assorted Pastries, Muffins, Butter, and Preserves

### **THE SCRAMBLER PLATED BREAKFAST**

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Farm Fresh Scrambled Eggs with, Ham, Cheddar Cheese, Peppers and Sweet Onions  
Seasoned Breakfast Potatoes  
Crispy Applewood Smoked Bacon

28

### **STEAK & EGGS PLATED BREAKFAST**

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5 oz Top Sirloin (cooked medium) with Horseradish Hollandaise Sauce  
Seasoned Breakfast Potatoes  
Scrambled Eggs  
Fresh Strawberries

31

## **BREAKFAST BUFFETS**

Based on (1) Hour of Service

25 Guest Minimum or \$150.00 Service Fee will apply.

### **CROWNE TOWN BREAKFAST BUFFET**

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Assorted Pastries and Muffins, Butter and Preserves  
Seasonal Berries and Fresh Fruit Display  
Skillet Breakfast Potatoes, Onions and Peppers  
Farm Fresh Scrambled Eggs  
Oatmeal, Brown Sugar and Raisins  
Crispy Applewood Smoked Bacon and Sausage Patty

33

### **JEWEL BREAKFAST BUFFET**

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Assorted Pastries and Muffins  
Butter and Preserves  
Farm Fresh Scrambled Eggs  
Buttermilk Biscuits, Country Sausage Gravy  
Seasoned Breakfast Potatoes  
Cinnamon French Toast, Maple Syrup  
Country Ham and Applewood Smoked Bacon

36

### **BUILD YOUR OWN PARFAIT BUFFET**

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Assorted Greek Yogurts  
Fresh Fruit & Berries  
Granola  
Honey

27

# 2026 BREAKS & ENHANCEMENTS

*30 minutes of service*  
*\$150.00 fee will be added for guarantees under 15*

## CONTINENTAL BREAKS & BREAKFAST

### GOOD MORNING CONTINENTAL BREAK 21

Assorted Pastries, Muffins, and Croissants  
Season Berries and Fresh Fruit  
Assorted Yogurt  
Fresh Brewed Coffee and Hot Herbal Teas  
Apple, Cranberry and Orange Juices

### ENERGIZER CONTINENTAL BREAKFAST 28

Assorted Muffins Protein Bars  
Overnight Oats and Berries  
Veggie Frittata with Seasonal Vegetables  
Apple Chicken Sausage  
Berry Smoothie Shooters  
Fresh Brewed Coffee and Hot Herbal Teas  
Apple, Cranberry and Orange Juices

## ENHANCEMENTS

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Assorted Bagels, Flavored Cream Cheese	4
Assorted Cereals, Milk	5
Blueberry Pancakes, Butter, Maple Syrup	6
Greek Yogurt	5
House-Made Granola and Assorted	6
Yogurts Bacon, Egg and Cheddar Biscuit	6
Vanilla Yogurt Parfait, Berries	5
Whole Fresh Fruit	3
Country Sausage and Egg Biscuit	6
Oatmeal, Brown Sugar and Raisins	4
Monster Energy Drink	6

### SMOKED SALMON 8

Capers, Egg, Onion, Tomato, Assorted Bagels and Cream Cheese

# 2026 PLANNER PACKAGES

*Groups of 25 or More. Package Applies Per Person to General Session only.*

*Breaks 30 Minutes of Service, Working Lunch 60 minutes of Service. (Additional Charge for separate room for lunch).*

## VIP ALL DAY PACKAGE 68

### AM BREAK

Assorted Pastries, Muffins, Bagels,  
Cream Cheese and Preserves  
Fruit and Berries  
Assorted Yogurts  
House made Granola  
Orange and Apple Juice  
Fresh Brewed Coffee/Decaf

### AM REFRESH

Assorted Herbal Teas  
Fresh Brewed Coffee/Tea/Decaf

### WORKING DELI BUFFET

House Salad, Potato Salad,  
Assorted Bread Tray  
Deli Meat Tray  
(Roast Beef, Ham, Turkey Breast)  
Assorted Cheese Tray  
Relish Tray and Condiments  
Potato Chips  
Freshly Baked Cookies  
Freshly Brewed Coffee/ Tea/Decaf

*(UPGRADE to hot lunch buffet for additional \$10 per person)*

### PM BREAK

Assorted Dessert Bars  
Soft Pretzel Bites and Cheese  
Assorted Soda/Bottled Waters

## EXECUTIVE ALL DAY PACKAGE 76

### EXEC. CONTINENTAL BREAK

Assorted Pastries & Muffins  
Sliced Seasonal Fresh Fruit  
Assorted Yogurts and Granola  
Denver Scrambled Eggs with  
Peppers, Onions and Cheese  
Seasoned Breakfast Potatoes  
Sausage Patty  
Orange, Apple and Cranberry Juice  
Fresh Brewed Coffee/Tea/Decaf

### AM REFRESH

Assorted Herbal Teas  
Fresh Brewed Coffee/Tea/Decaf

### CHEF'S CHOICE HOT LUNCH BUFFET

House Salad with choice of dressing  
Seasonal Vegetables  
Chef's Choice starch  
Two Hot Entrees  
Warm Rolls and Butter  
Chef's Choice Dessert  
Coffee/Tea/Decaf

### PM BREAK

Dutch Apple Pie  
Assorted Big Cookies  
Assorted Sodas and Bottled Water

## DAY BREAK PACKAGE 43

### AM BREAK

Extra Large Cinnamon Rolls  
Sliced Seasonal Fruit & Berries  
Orange, Apple and Cranberry Juice  
Assorted Herbal Tea Freshly Fresh  
Brewed Coffee/Tea/Decaf

### AM REFRESH

Assorted Herbal Teas  
Fresh Brewed Coffee/Decaf

### LUNCH ON OWN

### PM BREAK

Chef's Sweet and Salty Trail Mix  
Brownies  
Assorted Soda and Bottled Water



### UPGRADE YOUR PACKAGE PER PERSON

Add assorted Coke Products to your AM or PM Package for 9 per break time, or 17 all day

# 2026 THEME BREAKS

30 Minutes of Service / 15 Person Minimum  
\$150 Small Group fee added to Groups under 15 people

## ICE CREAM SOCIAL

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Assorted Ice Cream Bars  
Chocolate Fudge Brownies  
Assorted Sodas and Bottled Water

19

## GRAND SLAM

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Warm Pretzels Bites, Cheese Dipping Sauce  
Dry Roasted Peanuts  
Buttered Popcorn and Cracker Jacks  
Mini Ball Park Franks, Assorted Condiments  
Assorted Soda and Bottled Water

24

## SNACK TIME BREAK

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Assorted Fresh Baked Cookies and Fudge Brownies  
Gourmet Mixed Nuts  
Granola Bars  
Assorted Sodas and Bottled Water

20

## SWEET and SALTY

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Chocolate Chip Cookie S'mores  
Mini Pretzels  
Potato Chips with French Onion Dip  
Assorted Sodas and Bottled Water

20

## COOKIE MONSTER

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Extra Large Assorted Cookies  
Chocolate Chip, Oatmeal, Peanut Butter and White  
Chocolate Macadamia Nut Cookies  
Fudge Brownies and Blondie Bars  
Assorted Sodas and Bottled Water

20

## DIPS and CHIPS

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Tortilla Chips and Fried Pita Chips, with  
Queso Dip, Tzatziki Sauce and  
Hot Spinach- Artichoke Dip  
Assorted Sodas and Bottled Water

22

# 2026 A LA CARTE

## SERVING SUGGESTIONS:

**(1) Pound or Quart**      **8-10 Servings**  
**(1) Gallon**                **10 Servings**  
**(1) Carafe**                 **6 Servings**

**(1) Bowl**                    **8-10 People**  
**(1) Bottle of Wine**        **6 Glasses**  
**(1) Keg**                     **110 Servings**

Assorted Bagels and Cream Cheese	45 per dozen	Candy Bars	5 each
Assorted Muffins	45 per dozen	Cracker Jacks	4 each
Breakfast Pastries	45 per dozen	Granola Bars	4 each
Country Sausage or Ham Biscuits	40 per dozen	Extra Large Assorted Cookies	47 per dozen
Egg, Sausage, Cheese, Biscuit	40 per dozen	Pita and Tzatziki	45 per quart
Egg, Ham, Cheese Croissant Sandwich	40 per dozen	Potato Chips, French Onion Dip	43 per quart
Fresh Donuts	40 per dozen	Queso and Tortilla Chips	45 per quart
House-Made Granola	6 per person	Soft Pretzels , Mustard and Cheese	36 per dozen
Individual Flavored and Greek Yogurt	6 each	Trail Mix	38 per lbs
Kashi Granola Bars	6 each	Popcorn	42 per lbs
Kellogg's Breakfast Cereals and Milk	6 each	Mixed Nuts	38 per lbs
Cinnamon Rolls	45 per dozen		
Whole Fruit	4 each	Selection of Herbal Hot Tea	70 per gallon
		Bottled Water	5 each
		Red Bull (Regular or Sugar Free)	7 each
		Iced Iced Tea	55 per gallon
Assorted Bottled Juices or Powerade	7 each	Regular, Decaf Coffee and Hot tea	70 per gallon
Assorted Soda (Coke Products)	5 each	Fruit Infused Water	36 per gallon
Sparkling Water	7 each		
Lemonade or Fruit Punch	55 per gallon		
Iced Tea	55 per gallon		
Hot Chocolate, Marshmallows	4 each		
Milk –Whole, 2% or Skim	5 each	<b>Soda / Bottled Water</b>	<b>17 (8 hrs) 9 (4 hrs)</b>
Hot Wassail (Spiced Apple Cider)	55 per gallon	<b>Fresh Brewed Coffee</b>	<b>21 (8 hrs) 11 (4 hrs)</b>



# 2026 LIGHT LUNCHES

## PLATED SALADS

*Light Lunch Salads Include: Warm Yeast Rolls and Whipped Herb Butter, Chef's Choice Dessert, Iced Tea and Coffee Service.*

### GRILLED CHICKEN CAESAR SALAD

29

Grilled Chicken, Fresh Romaine,  
Parmesan Cheese, Garlic Croutons and  
Caesar Dressing

### LOADED STEAK SALAD

29

Grilled Steak , Mixed Greens, Roasted Red Bell  
Peppers, Caramelized Onion, Blue Cheese and  
Balsamic Vinaigrette

### COUNTRY COBB SALAD

29

Fried Chicken, Mixed Greens, Shredded Cheddar,  
Roasted Corn, Applewood Smoked Bacon,  
Tomatoes, Cucumbers, and Barbecue Ranch Dressing

### THAI BASIL BEEF SALAD

29

Marinated Flank Steak , Mixed Greens, Basil,  
Cilantro, Mint, Bell Peppers, Peanuts and  
Sweet Chili Dressing

## PLATED SANDWICH LUNCH

*Includes: Pasta Salad, Housemade Chips, Chef's Choice Dessert, Iced Tea and Coffee Service.*

**Maximum of 35 people**

### CROISSANT CLUB SANDWICH

32

Slow Roasted Turkey Breast, Ham, Applewood  
Smoked Bacon, Cheddar and Swiss Cheese,  
Mayonnaise, Lettuce and Tomato and  
Pickle spear on the side

### SOUTHWEST VEGGIE BURGER

32

Veggie Burger with Pico de Gallo, Pepper Jack  
Cheese, Cilantro-Lime Crema on a Brioche Bun

### PHILLY CHEESESTEAK

32

With Peppers, Onions, Provolone Cheese and Garlic  
Aioli on Hoagie

### KC BRISKET SANDWICH

32

Local KC Slow Smoked Brisket, Caramelized  
Onions, and Dill Pickles, House Made  
Barbecue Sauce and Smoked Gouda with a  
Buttered and Grilled Brioche Bun

## ADDITIONAL

Soup Du Jour 3

Steak Soup 4

# 2026 PLATED LUNCHESES

***All Plated Lunch Entrees Include: House Salad, Choice of Dressing, Warm Yeast Rolls and Whipped Herb Butter, Seasonal Vegetables, Chef's Choice Starch, Chef's Selection of Dessert, Coffee and Iced Tea Service***

<b>CHICKEN MILANESE</b>	<b>31</b>
<hr/>	
Breaded Chicken Breast with White Wine Lemon Butter Sauce	
<b>BAKED SALMON</b>	<b>32</b>
<hr/>	
Herb Baked Salmon with a Tarragon Butter Sauce	
<b>LOCAL KC BEEF BRISKET</b>	<b>35</b>
<hr/>	
Slow Smoked Beef Brisket with House Made Barbecue Sauce	
<b>MUSTARD CRUSTED PORK LOIN</b>	<b>31</b>
<hr/>	
Whole Grain Mustard Pork Loin with Apple Chutney	
<b>WILD MUSHROOM RISOTTO</b>	<b>30</b>
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With Fire Roasted Vegetables (Vegetarian, Vegan, Gluten and Dairy Free Option)	
<b>GRILLED FLANK STEAK</b>	<b>36</b>
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Herb Grilled Flank Steak with Thyme Scented Cabernet Mushroom Demi Glace and Crispy Fried Onions	
<b>HERB CHICKEN BREAST</b>	<b>32</b>
<hr/>	
Baked Chicken Breast with Creamy Boursin	

***Choice of no more than three (3) entrees, including vegetarian / vegan may be offered to attendees.  
Charges for all meals are based on the highest prices entrée.***

***Final Count for number of each entrée is due three (3) business days prior to event.***

***A place card must be provided for each guest indicating their entrée selection. Any Dietary or special menu needs are in addition to the entrée choice but cannot exceed three (3) entrée options total.***

# 2026 LUNCH BUFFETS

60 Minutes of Service, a 25 Guest Minimum. A \$150.00 Fee Will Be Added For Guarantees Under 25 Guests

## DELI CLASSIC BUFFET

39

**Menu accommodates Gluten Free, Vegetarian, Vegan and Dairy Free Guests**

House Salad with choice of Ranch and Vinaigrette

Fresh Caesar Salad with Shaved Red Onion, Cherry Tomato, Croutons, and Shaved Parmesan Cheese

Potato Salad

Assorted Bread Tray (to include Gluten Free)

Assorted Cheese Tray

Sliced Turkey, Ham and Roast Beef

Grilled Portabella Mushrooms

Relish Tray: Lettuce, Tomatoes, Sliced Red Onions,

Pickle Spears

House Made Potato Chips

Condiments: Mayo, Mustard, Dijon

Chef's Choice Dessert with Vegan, Dairy and

Gluten Free options

Iced Tea

## DOWNTOWN KANSAS CITY BUFFET

44

Fresh Fruit Salad, Potato Salad

Coleslaw,

Baked Beans

Creamed Corn

Chicken with House Made Barbecue Sauce

Local KC Slow Smoked Brisket

Biscuits and Corn Bread, Honey Butter

Hot Sauce on the side

Apple Cobbler and Chocolate Cake

Iced Tea

## SOUTHWESTERN BUFFET

42

House Salad with Choice of Dressing

Spanish Rice

Refried Beans

### **CREATE YOUR OWN FAJITAS**

Soft Flour and Corn Tortillas

Seasoned Chicken

Grilled Skirt Steak

Peppers, Onions, Shredded Lettuce, Sour

Cream, Salsa, Shredded cheddar Cheese,

Guacamole, Jalapenos, Hot Sauce

Tortilla Chips

Churros

Chocolate Cake

Iced Tea

# 2026 LUNCH BUFFETS CONTINUED

60 Minutes of Service, a 25 Guest Minimum. A \$150.00 Fee Will Be Added For Guarantees Under 25 Guests.

## THAT'S AMORE BUFFET

38

House Salad, Choice of Dressing,  
Traditional Caesar Salad, Herb Croutons  
Panzanella Salad  
Italian Squash Medley  
Penna Pasta Primavera  
Cheese Ravioli in a Boursin Cream  
Meatball, Tomato Basil Sauce  
Chicken Parmesan  
Garlic Bread  
Tiramisu  
Cannoli  
Iced Tea

### ENHANCEMENTS

Chips, Fresh Salsa	6
Sweet Potatoes Fries	4
Grilled, Crispy or Blacked Chicken	6
Vanilla Ice Cream	4
White or Red Chili	5
Local KC Slow Smoked Beef Brisket	6

## CAJUN BUFFET

42

House Salad, Choice of Dressing,  
Spinach, Strawberry and Walnut Salad,  
Strawberry Balsamic Vinaigrette  
Seasonal Vegetables  
Cajun Dirty Rice  
Chicken Etoufee  
Seafood Jambalaya, Jalapeno Cheddar  
Cornbread and Butter Banana Bread  
Pudding, Rum Sauce  
Mini Pecan Pie  
Iced Tea

## CHEFS CHOICE LUNCH BUFFET

45

House Salad, Choice of Dressing  
Seasonal Vegetable  
Starch  
2 Hot Entrees  
Warm Rolls and Butter  
Dessert  
Iced Tea



# 2026 LUNCH ON THE GO

**CHOICE OF ENTRÉE: Choice of three (3) entrees total (including vegetarian/vegan) maybe offered to attendees. Special menu needs are in addition to the entrée choice but cannot exceed three (3) entrée options total.**

## CLUB CROISSANT SANDWICH

Ham, Turkey, Bacon with Lettuce, Tomato, Cheddar and Swiss Cheese on a Butter Croissant. Mayo on the side.

## APPLE CHICKEN SALAD SANDWICH

Shredded Chicken with Mayonnaise, Sliced Apple, and Celery with Lettuce on Whole Grain Bread

## ROAST BEEF SANDWICH

Sliced Roast Beef with Smoked Gouda, Pickled Red Onions with Horseradish Cream on a Hoagie

**The Above Served with Whole Fruit, 2 Extra Large Cookies & Potato Chips, Assorted soda or Bottled Water**

**(Gluten, Vegan, Dairy Free)**

## CHEF SALAD

Greens with Cucumber, Carrots, Tomatoes, Olives, Red Onion on Romaine with Balsamic Vinaigrette

## ROASTED GARLIC HUMMUS

Chopped Romaine, Cherry Tomato, Cucumber, Carrot and Celery Sticks, Roasted Garbanzo Beans and Tzatzki

**The Above Served with Whole Fruit, Assorted soda or Bottled Water**

**34 Per Person**

# 2026 RECEPTION PACKAGES

**25 person minimum. A \$150.00 Fee Will Be Added For Guarantees Under 25 Guests.  
Includes coffee and iced tea station.**

**Additional items may be added or altered during the planning process and may adjust the final menu pricing.**

## CROSSROADS

61

Your choice of Three (3) Butler Passed Hors d'oeuvres, Two (2) Displays, Two (2) Stations, One (1) Carving Station, One (1) Dessert Station

## MAIN STREET

58

Your choice of Two (2) Butler Passed Hors d'oeuvres, Two (2) Displays,, One (1) Station, One (1) Carving Station, One (1) Dessert Station

## DOWNTOWN

49

Your choice of Two (2) Butler Passed Hors d'oeuvres, One (1) Display, One (1) Stations, One (1) Dessert Station

### **BUTLER PASSED HORS D'OEUVRES**

*Hors d'oeuvres presented for 30 minutes of service*

Italian Antipasto Skewer, Bacon Wrapped Scallops,

Assorted Petite Quiche, Cajun Crab Cake

Chicken Satay **or** Beef Satay

Tomato Basil Bruschetta

Spring Roll

Chicken Caesar Crostini

### **PACKAGE DISPLAYS**

*Hors d'oeuvres presented for 60 minutes of service*

International Cheese Display, Imported and Domestic Cheeses, Fresh Fruit and Crackers

Antipasto Display, Italian Meats, Pickled Vegetables, Garlic Bread Sticks

Harvest Display of Vegetables, French Onion and Ranch Dips

Seasonal Fruit Display, Raspberry Honey Yogurt

### **BEVERAGE SERVICE TIME:**

Coffee / Iced Tea and Decaf Station is presented for a maximum of 1 1/2 hours.

**Additional items may be added or altered during the planning process and may adjust the final menu pricing.**

# 2026 RECEPTION PACKAGES CONTINUE

***Stations Presented for 90 Minutes. A \$150.00 Fee Will Be Added For Guarantees Under 25 Guests.  
\*Action Station requires Uniformed Attendant at \$150.00++ Additional (1 Attendant per 30 people per station)***

## **\*ASIAN STIR FRY ACTION STATION**

Stir Fried Chicken or Beef served with White Rice and your choice of Vegetables: Watercress, Onions, Bell Peppers, Snow Peas, Mushrooms and Shredded Carrots Topped with either Soy, Ginger, or Green Onion Garlic Sauce

## **SLIDER STATION**

Our Unique Sliders Include: Cajun Crab Cakes, BBQ House-made Pulled Pork On Brioche, Black Angus Cheddar Burgers, Buffalo Chicken Cutlet and Specialty Condiments on the side

## **CRAFT YOUR OWN MAC N CHEESE STATION**

Cavatappi and Shell Pasta, choice of Pepper Jack Cheese Sauce, White Cheddar Cheese Sauce or a Classic Cheese Sauce, Bacon, Chicken, Caramelized Onions, Diced Tomatoes, Green Onions and Hot Sauce

## **\*PASTA ACTION STATION**

Tortellini, and Cavatappi, Linguine Pasta  
Garlic-Basil Pesto, Asiago Cream, Zesty Pomodoro Sauces  
Chicken, Italian Sausage- Bell Peppers and Onions, Asparagus, Mushrooms, Fresh Tomato, Parmesan Cheese, Garlic Bread Sticks

## **SUSHI STATION**

Spicy Tuna, Smoked Salmon Cucumber and Cream Cheese, Tempura Shrimp Roll, with Soy Sauce, Ginger and Wasabi on the side

## **CARVING STATION**

***Presented for 90 Minutes. Complimentary Sauces, Breads and Condiments included.  
Carver fee of \$150.00++ Additional (1 carver per 30 people)***

Boulevard Stout Glazed Ham, Roasted Breast of Turkey, Roasted Pork Loin, Prime Rib of Beef

## **PACKAGE DESSERT STATION**

***Dessert Stations Presented for 90 Minutes***

**Chocolate Fondue**, Sliced Fruit, Cakes, Marshmallows, Pretzels and Crackers

**Assorted Desserts:** Chocolate Cake, Cheesecakes, and Chef's Seasonal Specials

Reception stations may be added to any buffet or hors d'oeuvres reception.

**If no dinner is served a minimum of 3 stations must be ordered. All stations must be guaranteed at full guest count.  
\$150++ per attendant fee, 1 attendant per station required per 30 people.**

# 2026 HORS D'OEUVRES

## WARM SELECT OPTIONS

46 Per Dozen

Spinach & Artichoke Empanada  
 Thai Chicken Peanut Satay  
 Spring Roll  
 Fried Chicken Tenders with Assorted Dipping Sauces  
 Boneless Chicken Wings (Buffalo, Asian or BBQ)  
 Spanakopita  
 Pork Pot Stickers  
 Hibachi Beef Skewer  
 Barbecue Pork Sliders with Coleslaw  
 Chicken Quesadilla Trumpets  
 Marinated Mini- Kabobs Beef / Chicken  
 Bourbon Apple Cider Meatballs

## WARM GOURMET OPTIONS

51 Per Dozen

Coconut Shrimp  
 Cajun Crab Cake  
 Crab Stuffed Mushroom  
 Shrimp Tempura with Sweet Chili Sauce  
 Herb Encrusted Lamb Chop with Drunken Cherry Sauce  
 Duck Empanadas with Coriander Orange Cream Sauce

## CHILLED SELECT OPTIONS

46 Per Dozen

Roasted Tomato Bruschetta with Fresh Mozzarella and Cracked Parmesan  
 Smoked Beef Tenderloin with Horseradish Cream on Toasted Crostini  
 Italian Antipasto Skewer  
 Assorted Petite Finger Sandwiches  
 Roma Tomato and Buffalo Mozzarella Stack  
 Cured Watermelon, Baby Greens and Blood Orange Pearls

## CHILLED GOURMET OPTIONS

51 Per Dozen

Mini Baguette with Lobster Medallions and Mango  
 Melon Avocado Shooter  
 Beef Tenderloin with Tobacco Onions  
 Smoked Salmon Deviled Egg with Osetra Caviar  
 Citrus Curried Duck Breast, Cranberry Compote, Crispy Sweet Potato  
 Calmiryna Fig, Goat Cheese Aged Balsamic, Brioche  
 Shrimp Shooter, Mango Pico de Gallo, Mango Sauce  
 Butter Poached lobster Toasted Baguette Lemon Basil Pesto  
 Prosciutto Ham, Asparagus Puree, Balsamic Glaze on Toasted Crostini  
 Shrimp Ceviche shooters  
 Spicy Tuna Tare-Tare with Cucumber, Avocado and Sriracha Pearls

## DISPLAYS

*Minimum of 25 guests. A \$150.00 Fee Will Be Added For Guarantees Under 25 Guests. Based Upon Per person at full guest count*

<b>Seasonal Fruit Display</b> with Raspberry Honey yogurt	9
<b>International Cheese Display</b> with Imported & Domestic Cheeses, Fresh Fruit & Crackers	11
<b>Harvest Display of Vegetables</b> with French Onion & Ranch Dips	8
<b>Antipasto Display</b> with Italian Meats, Pickled Vegetables, Garlic Bread Sticks	14
<b>Shrimp Display of Large Gulf Shrimp</b> with Lemons and Cocktail Sauce (Based upon 3 pieces pp)	14
<b>Butcher Block Display:</b> Cured Meats, Specialty Cheeses & Pickled Vegetables	13

# 2026 STATIONS & DISPLAYS

## CARVING STATIONS

*All Carving Stations are presented, Chef's Selection of Complimentary Sauces, Breads and Condiments Presented for 90 Minutes. \*Carver fee of \$150.00++ Additional (1 carver per 30 people)*

*BOULEVARD STOUT GLAZED HAM	550 Serves Approximately 50 Guests
*ROASTED BREAST OF TURKEY	550 Serves Approximately 40 Guests
*ROASTED PORK LOIN	300 Serves Approximately 30 Guests
*HORSERADISH PRIME RIB OF BEEF	600 Serves Approximately 25 Guests

## STATIONS AND DISPLAYS

*90 minutes of service. Reception Stations may be added to any buffet or hors d'oeuvres reception.*

***If no dinner is served, a minimum of 3 Stations / Displays must be ordered.***

***All Stations must be guaranteed at full guests count.***

*A \$150.00 Fee Will Be Added For Guarantees Under 25 Guests.*

### \*ASIAN STIR FRY ACTION STATION 20

Stir Fried Chicken or Beef served with White Rice and your choice of Vegetables: Watercress, Onions, Bell Peppers, Snow Peas, Mushrooms and Shredded Carrots and topped with either Soy, Ginger, or Green Onion Garlic Sauce

### SLIDER DISPLAY STATION 21

Our Unique Sliders Include: Cajun Crab Cakes, BBQ House-made Pulled Pork On Brioche, Black Angus Cheddar Burgers, Buffalo Chicken Cutlet with Specialty Condiments on the side

### CRAFT YOUR OWN MAC N CHEESE STATION 19

Cavatappi and Shell Pasta, a choice of Pepper Jack Cheese Sauce, White Cheddar Cheese Sauce or a Classic Cheese Sauce, Bacon, Chicken, Caramelized Onions, Diced Tomatoes

### \*PASTA ACTION STATION 19

Tortellini, and Cavatappi, Linguine Pasta  
Garlic-Basil Pesto, Asiago Cream, Zesty Pomodoro Sauces, Chicken, Italian Sausage- Bell Peppers and Onions, Asparagus, Mushrooms, Fresh Tomato, Parmesan Cheese, Garlic Bread Sticks

### BUILD YOUR OWN FAJITA STATION 22

Chicken and Beef Fajitas, Grilled Onions and Peppers, Shredded Lettuce, Cheddar and Jack Cheese, Diced Tomatoes, Pico de Gallo, Sour Cream, Guacamole, Salsa, Corn Chips and Warm Flour and Corn Tortillas

### SUSHI DISPLAY STATION 25

Spicy Tuna, Smoked Salmon Cucumber and Cream Cheese, Sriracha Crab Roll, Soy Sauce, Ginger and Wasabi on the side

*\*Action Stations Require a Carver, a fee of \$150.00++ Additional (1 carver per 30 people)*

# 2026 PLATED DINNER ENHANCEMENTS

*Upgrade your evening with the following*

## **BUTLER PASSED APPETIZER COURSE 14**

*30 Minutes of Service*

**Shrimp Ceviche Shooter** with Jicama Cilantro and Fresh Lime

**Roasted Garlic Crostini** with Chicken Caesar Salad and Parmesan Cream

## **GOURMET SALADS 4**

*Please choose one (1)*

**BABY GREENS SALAD** Poached Golden Beets, Goat Cheese, Candied Pecans, Apple Cider Vinaigrette

**SPINACH SALAD** Maple Peppered Bacon, Grape Tomatoes, Red Onions, Shredded Carrots, Sliced Mushrooms and Hot Bacon Dressing

**KALE CAESAR** Blistered Tomatoes, Croutons, Parmesan Cheese and Caesar Dressing

**PANZANELLA SALAD** Basil, Tomato, Burrata Cheese, Cucumber, Croutons and Red Wine Vinaigrette

## **GOURMET DESSERT 8**

*Please choose one (1)*

**Turtle Cheesecake**

**Hot Fudge Sunday Cheesecake**

**Chocolate Peanut Butter Layered Cake**

**Chocolate Chip Cookie Mousse Cake**

**Raspberry Donut Cheesecake**

## **TABLE SIDE SERVICE**

VOSS Table Side Water Service 6 per 1 Liter Bottle

Table Wine Service 40 per Bottle

# 2026 PLATED DINNERS

*All Plated Dinner Entrees Include: House Salad, Choice of Dressing, Warm Yeast Rolls and Whipped Herb Butter, Seasonal Vegetables, Chef's Choice Starch, Chef's Selection of Dessert, Coffee and Iced Tea Service*

## POULTRY

### CHICKEN MARSALA 42

Herb Roasted Chicken Breast with a Marsala Mushroom Demi

### BOURSIN HERB CHICKEN 44

Breaded Chicken Breast with an Herb Boursin Cream Cheese Sauce

### CHICKEN BRUSCHETTA 43

Grilled Chicken topped with Tomatoes, Basil, Mozzarella and a Balsamic Glaze

### SPICY GRILLED COCONUT CHICKEN 44

Grilled Chicken thighs marinated in Coconut Milk, Pineapple Juice, Ginger and Garlic with Grilled Pineapple Slices

## BEEF

### GRILLED FLANK STEAK 48

Herb Marinated Flank Steak with a Mushroom Demi

### KC STRIP SIRLOIN 59

With Black Pepper Cognac Sauce (Cooked medium), with Creamy Horseradish on the side

### GRILLED FILET MIGNON 64

8 oz Filet, (Cooked Medium) with a Cabernet Demi and Creamy Horseradish on the side

### KC BURNT ENDS 51

Local KC Burnt Ends with Housemade BBQ Sauce

## PORK

### PAN SEARED CHOPS 43

Local Pan Seared Pork Chops with a Granny Smith-Cranberry Chutney

### CHEF'S AWARD WINNING CITRUS CURED PORK BELLY 49

(Minimum of 25 people)

With Pomegranate Pearls and Bacon Powder, Parsnip Puree, Sweet Pea, and Chardonnay Butter

**CHOICE OF ENTRÉE:** choice of three entrees (including vegetarian/vegan) maybe offered to attendees. Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.

**Charges for all meals are based on the highest priced entrée.**

Final count for number of each entrée is due three business days prior to the event.

A place card must be provided for each guest indicating their entrée selection

# 2026 PLATED DINNER CONTINUED

*All Plated Dinner Entrees Include: House Salad, Choice of Dressing, Warm Yeast Rolls and Whipped Herb Butter, Seasonal Vegetables, Chef's Choice Starch, Chef's Selection of Dessert, Coffee and Iced Tea Service*

## FISH

### BLACKENED SALMON 43

Salmon with a Lemon Crème

### ROASTED ORANGE ROUGHY 44

With White Wine Butter, Tomato Basil with Lemon Zest

## DINNER DUETS

### PORK CHOP and GRILLED SHRIMP 55

Local KC Pork Chop with House-made Applesauce and 3 Large Grilled Shrimp

### FILET MIGNON and SALMON 61

Filet Mignon, (Cooked Medium) with a Gorgonzola Demi Glace. Baked Salmon with Tarragon Butter and Horseradish on the side.

### FILET MIGNON and CHICKEN 59

Filet Mignon, (Cooked Medium), with a Mushrooms Demi Glace and Herb Grilled Chicken Breast with a Pan a Jus. Horseradish on the side.

### VEGETERIAN, VEGAN, GLUTEN DAIRY FREE 42

**Charred Lemon – Asparagus Risotto**  
with Sliced Lemons, Onions, Olive Oil, Garlic

## DUAL PLATED DINNER DESSERT OPTIONS

All Plated Dinner Entrees Include a Choice of One of the Following. Please choose one (1)

### **Cream Cheese Carrot Cake**

Walnuts, Cinnamon and Nutmeg

**Coconut Cake** with rich vanilla Coconut Frosting

### **Caramel Apple Granny**

A Caramel and Toffee Studded Custard  
Fresh Granny Smith Apples in a Shortbread Crust

### **Red Velvet Cake**

With Cream Cheese Frosting

**New York Style Cheesecake** with Whip Cream

### **Chocolate Cake**

**CHOICE OF ENTRÉE:** choice of three entrees (including vegetarian/vegan) maybe offered to attendees.

*Special menu needs are in addition to the entrée choice but cannot exceed three entrée options total.*

**Charges for all meals are based on the highest priced entrée.**

Final count for number of each entrée is due three business days prior to the event. A place card must be provided for each guest indicating their entrée selection.

# 2026 DINNER BUFFETS

*90 minutes of service, a 25 person minimum  
A \$150.00++ Fee Will Be Added For Guarantees Under 25 Guests*

## DOWNTOWN

57

House Salad with Choice of Dressing: Italian Vinaigrette, and Ranch Dressing  
Arugula Salad, Radishes, Fennel, Peppered Bacon, and Shaved Red Onion, Tossed in a Lemon Vinaigrette  
Seasonal Vegetables  
Chef's Choice Starch  
Chicken Piccata with a White Wine, Lemon Caper Sauce  
Grilled Flank Steak, Gorgonzola Cabernet Reduction  
Warm Yeast Rolls and Whipped Herb Butter  
Chef's Choice Assorted Desserts  
Iced Tea and Coffee Service

## DELIZIOSA CENA

60

Caesar Salad  
House Salad, Choice of Dressing  
Beefsteak Tomato and Buffalo Mozzarella Salad  
Antipasto Display  
Italian Roasted Vegetables  
Baked Boursin Cream Tortellini  
Cavatappi Pasta with Italian Sausage  
Pan Seared Chicken Marsala  
Garlic Bread Sticks  
Cannoli and Tiramisu  
Iced Tea and Coffee Service

## KANSAS CITY JAZZ

64

House Salad with Choice of Dressing  
Coleslaw  
Baked Beans  
Cheesy Corn Casserole  
BBQ Chicken Breast  
Local KC Slow Smoked Brisket  
KC BBQ Pork Burnt Ends  
House-made BBQ Sauce on side  
Dill Pickles  
Biscuits and Corn Bread Honey  
Butter  
Apple Cobbler and Chocolate Cake  
Iced Tea and Coffee Service

## HOME TOWN

65

House Salad with Choice of Dressing: Italian Vinaigrette, and Ranch Dressing  
Sliced Fresh Fruit  
Coleslaw  
Green Beans Casserole  
Whipped Potatoes  
Marinated Chicken Breasts  
Shrimp Scampi with Lemon and White Wine  
Grilled Beef Tenderloin  
Rustic Breads and Butter  
Chef's Choice Assorted Dessert Iced Tea and Coffee Service

## ENHANCEMENTS

Boulevard Stout Glazed Rib-Eye Steaks	9
Sliced Watermelon (Seasonal)	4
Cauliflower Soup	6

# 2026 BAR SERVICE

## 2026 HOURLY HOSTED BEVERAGE SERVICES

**2 Hour Minimum: Includes Mixed Drinks, Domestic Beer, Imported Beer, Wine by the Glass and Soft Beverages.**

	Call Bar	Premium	Beer/Wine/Soda
Two-Hour Hosted Bar, Per Person	28	36	24
Three-Hour Hosted Bar, Per Person	35	45	32
Four-Hour Hosted Bar, Per Person	42	54	36

### CALL BRANDS

New Amsterdam Vodka, New Amsterdam Gin  
 Don Q Cristal Rum, El Jimador, Blanco Tequila  
 Old Forester 86 Bourbon, Dewars White Label  
 House Chardonnay and Cabernet Sauvignon

### PREMIUM BRANDS

Tito's Vodka, Tanqueray Gin  
 Captain Morgan Spiced Rum, Hornitos Blanco  
 Crown Royal, Seagrams 7  
 Buffalo Trace, Johnnie Walker Black  
 Matua Sauvignon Blanc, Seven Daughters Moscato  
 Liberty School Cabernet Sauvignon, Angeline Pinot Noir

### DOMESTIC / CRAFT / IMPORT / CORDIALS

Budweiser, Bud Light  
 Michelob Ultra, Coors Light  
 Miller Lite, Athletic Brewing Non-Alcoholic  
 Boulevard Wheat, Boulevard Pale Ale  
 Boulevard IPA, Corona Extra  
 Stella Artois, Assorted Seltzers  
 Baileys Irish Cream  
 Disaronno Amaretto  
 Kahula  
 SODAS AND BOTTLED WATER

**Bartender Charges: \$150.00++ per Bartender, per Bar, per 100 people  
 Tax and Service charges additional**

### CASH / HOST BAR PER DRINK

Call Brands	10
Premium Brands	12
Cordials	13
House Wine	10
Import and Craft Beer	9
Domestic Beer	8
Bottled Water	6
Assorted Soda	6
Champagne by the Bottle	30
House Wine by the Bottle	30

### 2026 ASK ABOUT HOST DRINK

#### TICKETS (Per ticket)

Call Bar \$9  
 Premium Bar \$12  
 Beer, Wine, Soda \$8

KEGS	Domestic	Craft
Keg Beer	400	550



**CROWNE PLAZA KANSAS CITY DOWNTOWN 1301 Wyandotte Street, Kansas City, Missouri 64105**

All Prices are Subject to 23% Taxable Service Charge and Applicable City and State Sales Tax  
 All menu listings are charged per person. Valid through December 31, 2026

# 2026 AUDIO VISUAL

Pricing subject to change without notice. Setup/ Strike charges, tax and service charge will apply per order.  
**ORDERS MADE THE DAY OF FUNCTION WILL BE CHARGED AN ADDITIONAL \$250.00 RUSH DELIVERY FEE**

## BANNER HANGING

### One time charge

Interior Banners	50
Lobby Banners	85

## MEETING ACCESSORIES

Laser Pointer	30
Wireless Advancer (mouse)	30/65
Display Easel (Poster Easel)	30
Flipchart, Markers	55
Additional Flipchart Pad	30
Post-It Flipchart, Markers	60
Additional Post-It Pad	35
HDMI Cable	25
Pipe / Drape (per foot)	25
Powered AV Table	25
VGA Splitter	40
6x8 Riser (each)	70
Dance Floor	200
Laptop Rental	250
6ft Vendor Table	10
6ft Vendor Table with Skirting	30
6ft Vendor Table with Power	30
6ft Table with Skirting & Power	50
Power Strip (each)	15
Extension Cord (each)	15

## LCD PACKAGE

LCD Projector, Cable and Wireless	405
Remote	
Powered AV table	25

## PROJECTION EQUIPMENT

350 Lumens LCD Projector	350
Vizio LCD Monitor 40"	100
Confidence /Comfort Monitor	175

## PROJECTION SCREENS

8x8 Screen	55
Screen Fast Fold Rear & dress kit	200
Powered AV Table Additional	25

## SOUND EQUIPMENT

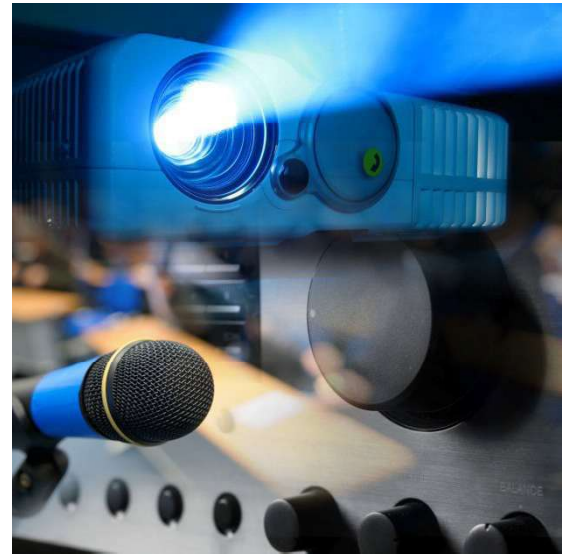
*(Sound system / possible mixers, stands additional)*

Podium & ULXD Single Rack HH	155
ULXD Single Rack Lav	130
ULXD Single Rack HH w/Floor stand	130
Mic Stands	15
Sound Patch Isopod Laptop Audio	60
6 Channel Mackie 1402 Mixer	80
8 Channel Mackie 1402 Mixer	100
20 Channel Mackie QL1 Mixer	150
JBL EON 610 10" Speaker w/ stand	100
EAW RL 15 Loudspeaker w/stand	150

## TELEPHONE SERVICES

*(Long distance charges additional)*

Direct Dial Line	50
Dial 9 Line	50
Polycom Teleconference	125



## SHIPPING AND RECEIVING

Box (Receipt and Delivery)	
Storage Per Day	5
Pallet / Package 250 lbs and up	5
<b>Delivery truck</b>	<b>100</b>
<b>Must have pallet jack, dolly and own gate lift</b>	

## LABOR

- Labor Setup/Strike (2 hrs minimum) \$85.00 Per hour
- Tech Labor (4 hrs minimum)
- **HOLIDAYS & AFTER HOURS ADDITIONAL**

# CATERING POLICIES

*Finalization of Event: Final menu selections should be submitted no later than three (3) weeks prior to your function to insure availability of the desired items. Food Guarantees must be provided by the client seventy-two (72) business hours in advance of the function. Should a guarantee not be received from the client, the original expected number of guests used when planning the function will then become the guarantee for the event and will be billed accordingly. All food and beverage must be supplied and prepared by Hotel. No outside food or beverage is permitted, exception of wedding cakes. Unconsumed food is not permitted to be taken out of the Hotel. All prices are subject to change. The Hotel reserves the right to charge for the service of any food and / or beverage brought into the Hotel in violation of this policy. Outside alcohol is explicitly prohibited. Hotel reserves the right to close function if outside alcohol is discovered.*

*Amendments to Event: If a change from the original room set-up is requested on the day of the function, an additional labor charge of \$150.00 will be added to the banquet check. Function rooms are assigned based on your final guarantee and the Hotel reserves the right to move functions to comparable meeting or banquet rooms. In the event of substantial fluctuations in the number of attendees, plus or minus 20%, the Hotel also reserves the right to charge additional set-up or room rental fees.*

*Cancellation of Event: The client assumes responsibility for and will make payment based on estimated total revenues if the function is canceled. Please refer to the contract for specifics.*

*Billing Procedures: All banquet charges are subject to applicable service charges, state and local taxes. Tax is subject to change, out notice. A 30% non-refundable deposit is required for all functions. Payment in full, plus 15% is required one (1) week prior to all functions by credit card, check or cashier's check. All banquet checks must be signed by the on site contact or the designated representative at the completion of each event.*

*Hotel Approval: The Hotel reserves the right to exercise final authority over bands, DJ's, musicians and other entertainment in regard to volume and professionalism, whether they are engaged by the customer or through the Hotel. The Hotel reserves the right to require security for any functions the Hotel deems appropriate or necessary at the client's expense. Any items to be put on banquet room or lobby walls or any directional signs must be approved by the Hotel. Any damages to these areas will be assessed to the client.*

*Specific Responsibilities of the Customer: Admittance to your function room for the set-up and tear down, meeting attendees and arrivals must coincide, the event times listed on the contract. Should any revisions of the beginning or ending time be requested, the Hotel will make every effort to accommodate this request. The Hotel reserves the right to add additional room rental charges or set-up fees to the function should this occur. The customer shall be responsible and reimburse the Hotel for any damage or loss caused by any of the customer's guests or persons or organizations contracted by the customer to provide any service or goods before, during or after the function.*

*Responsibilities of the Hotel: The Hotel assumes no responsibility for the damage or loss of any merchandise or articles into the Hotel. Arrangements may be made for security by contacting the Hotel. The Hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State, or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not which are beyond reasonable control of the Hotel.*