



INTERCONTINENTAL®

KANSAS CITY

AT THE PLAZA

AT THE PLAZA

KANSAS CITY

STANDARD BANQUET
MENUS

2023

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2023 BANQUET MENU

BREAKFAST BUFFET PER PERSON

ALL SERVED WITH SWEET CREAM BUTTER AND PRESERVES, AND CREAM CHEESE

PLAZA CONTINENTAL

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
CHILLED HARD-BOILED EGGS
INDIVIDUAL BLENDED GREEK YOGURTS AND GRANOLA
SELECTION OF BREAKFAST PASTRIES & MUFFINS
FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA

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INTERCONTINENTAL

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
INDIVIDUAL BLENDED GREEK YOGURTS AND GRANOLA
SELECTION OF BREAKFAST PASTRIES & MUFFINS
FLUFFY SCRAMBLED EGGS

CRISP BACON AND PORK SAUSAGE LINKS
BREAKFAST POTATOES WITH ONIONS AND PEPPERS
FRENCH TOAST, WARM MAPLE SYRUP, BUTTER
FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA

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THE INSIDER COLLECTION BREAKFAST

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
INDIVIDUAL BLENDED GREEK YOGURTS
SELECTION OF BREAKFAST PASTRIES & MUFFINS
SCRAMBLED EGGS
CRISP BACON AND LOCAL PORK SAUSAGE
BURNT ENDS HASH WITH KANSAS CITY STYLE BBQ SAUCE
FRENCH TOAST, WARM MAPLE SYRUP, BUTTER
FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA

40

MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. ALL PRICES ARE SUBJECT TO A TAXABLE 25% SERVICE CHARGE AND APPLICABLE TAXES. A FEE OF \$100 WILL BE CHARGED PER ATTENDANT/BARTENDER. ALLOTTED TIME FOR BUFFETS NOT TO EXCEED 60 MINUTES FOR BREAKFAST AND LUNCH, AND 90 MINUTES FOR BRUNCH AND DINNER *A LABOR FEE OF \$150.00 WILL BE CHARGED FOR ALL MEALS WITH 25 OR FEWER GUESTS IN ATTENDANCE.

2023 BANQUET MENU

WARD PARKWAY BRUNCH (50 GUEST MINIMUM, \$4 PER PERSON UPCHARGE FOR SMALLER GROUPS)

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
SMOKED SALMON DISPLAY, CAPERS, EGGS, RED ONION, BAGELS WITH CREAM CHEESE
MIXED GREEN SALAD, PEARS, PECANS, GOAT CHEESE, CHAMPAGNE VINAIGRETTE
CUCUMBER & GARDEN TOMATO, ONION, WHITE WINE VINAIGRETTE
FRESHLY BAKED BREAKFAST PASTRIES, ASSORTED MUFFINS, DANISH, MINI CROISSANTS
CLASSIC EGGS BENEDICT, ENGLISH MUFFINS, CANADIAN BACON, POACHED EGGS, HOLLANDAISE
FLUFFY SCRAMBLED EGGS WITH LOCAL CHIVES
SMOKEHOUSE BACON
BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY
BURNT END HASH WITH KANSAS CITY STYLE BBQ SAUCE
MARKET VEGETABLE SAUTEE
POTATO O'BRIEN WITH PRAIRIE BREEZE WHITE CHEDDAR CHEESE
FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA

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BREAKFAST BUFFET ENHANCEMENTS PER PERSON

ONLY AVAILABLE AS AN ADDITION TO AN EXISTING BUFFET

WARM BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY 7

BLENDED GREEK YOGURT, GRANOLA, AND BERRY PARFAIT 7.5

STEEL CUT OATMEAL, BROWN SUGAR, SUN-DRIED CHERRIES, RAISINS 7.5

FLAKY CROISSANT, SCRAMBLED EGGS, CHEDDAR CHEESE AND CANADIAN BACON 8

BREAKFAST BURRITO WITH SCRAMBLED EGGS, CHORIZO, BLACK BEANS, CHEESE AND GREEN TOMATILLO SALSA 8

PERSONALIZED OMELETS TO ORDER 12
(ONE ATTENDANT REQUIRED PER 50 GUESTS)

CHEDDAR, FETA AND MOZZARELLA
ONIONS, PEPPERS, MUSHROOMS, TOMATOES, SPINACH
HAM AND BACON

CHARCUTERIE 15

BLACK FOREST HAM, GENOA SALAMI AND CAPICOLA
BABY SWISS, GOUDA, BOURSIN AND BRIE
HARD ROLLS, BRIOCHE AND BAGUETTE
CORNICHONS, DIJON MUSTARD, SWEET BUTTER, HONEY AND PRESERVES

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2023 BANQUET MENU

PLATED BREAKFAST, PER PERSON

ALL PLATED BREAKFAST INCLUDES BREAKFAST PASTRIES & BREADS WITH BUTTER AND PRESERVES, ALONG WITH FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA, AND ORANGE JUICE

THE CLASSIC - 28

SCRAMBLED EGGS
CHOICE OF BACON, SAUSAGE OR GRILLED HAM
BREAKFAST POTATOES

BREAKFAST BURRITO - 30

FLOUR TORTILLA WITH SCRAMBLED EGGS, PICKLED JALAPEÑOS, ROASTED POBLANOS, PICO DE GALLO, CHEDDAR CHEESE
SOUR CREAM AND SALSA
HASH BROWN POTATOES

SPANISH FRITTATA – 30

BAKED EGGS WITH CHORIZO, PEPPERS, TOMATO, SCALLIONS AND QUESO FRESCO, TORTILLA STRIPS
SALSA VERDE
ZESTY BREAKFAST POTATOES

QUICHE LORRAINE – 30

TOMATO JAM AND COUNTRY-ROASTED POTATOES 29

FRENCH TOAST - 27

BRIOCHE FRENCH TOAST WITH BERRIES COMPOTE
CHOICE OF BACON, SAUSAGE OR GRILLED HAM
BUTTER & MAPLE SYRUP

BBQ HASH - 33

BURNT ENDS WITH POTATOES, RED & GREEN PEPPERS, BBQ SAUCE
SCRAMBLED EGGS

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2023 BANQUET MENU

SNACK BREAKS

WE OFFER A VARIETY OF SNACK ITEMS TO MEET YOUR SAVORY, SWEET AND QUICK BITE CRAVINGS.

PER DOZEN

BAGELS WITH CREAM CHEESE AND PRESERVES - 58 PER DOZEN

DANISHES – 58 PER DOZEN

ASSORTED MUFFINS – 58 PER DOZEN

ASSORTED SCONES – 58 PER DOZEN

ASSORTED ENERGY BARS – 67 PER DOZEN

NATURE VALLEY GRANOLA BARS 50 PER DOZEN

ASSORTED CUPCAKES – 64 PER DOZEN

ASSORTED COOKIES – 52 PER DOZEN

ASSORTED CANDY BARS – 42 PER DOZEN

TART LEMON SQUARES - 58 PER DOZEN

PER ITEM

ASSORTED WHOLE FRUIT – 4.5 EACH

INDIVIDUAL GREEK YOGURTS WITH BLENDED FRUIT – 6.5 EACH

INDIVIDUAL SNACK BAGS – 6.5 EACH

KETTLE CHIPS, SUN CHIPS, PRETZEL STICKS, SNACK MIX, POPCORN CRISPS

FRESH BUTTERY POPCORN – 6 EACH

BY THE MEASURE

MIXED NUTS, ROASTED & SALTED – 32 PER POUND

DRIED FRUIT – 45 PER POUND

CORN TORTILLAS CHIPS AND SALSA – BY QUART 47

HOT ITEMS

WARM SOFT PRETZELS WITH CHEESE SAUCE AND MUSTARD - 58 PER DOZEN

CHICKEN AND BLACK BEAN QUESADILLAS WITH SALSA & SOUR CREAM - 52 PER DOZEN

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2023 BANQUET MENU

A LA CARTE BEVERAGES

(SERVES 12 TO 14 PER GALLON)

LEMONADE, LEMON WHEELS 50 PER GALLON

ICED TEA, LEMON WEDGES 40 PER GALLON

MEXICAN HOT CHOCOLATE GALLON 62 PER GALLON

FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, TEA ASSORTMENT
80 PER GALLON

PER ITEM

ASSORTED SOFT DRINKS 5

PERRIER SPARKLING WATER, DASANI PURIFIED WATER 5

WHOLE, 2%, SKIM, OR CHOCOLATE MILK ½ PINT - 5

TROPICANA BOTTLED ORANGE JUICE 6

RED BULL AND SUGAR FREE RED BULL 7

ALL DAY BEVERAGE SERVICE PER PERSON

LIMITED TO 8 HOURS TOTAL

FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, TEA ASSORTMENT, ASSORTED SOFT DRINKS, PERRIER
SPARKLING WATER, DASANI PURIFIED WATER 37

THE PERFECT PLANNER 55 PER PERSON

ALL DAY BEVERAGE SERVICE

LIMITED TO 10 HOURS TOTAL

FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, TEA ASSORTMENT, ASSORTED SOFT DRINKS, PERRIER
SPARKLING WATER, DASANI PURIFIED WATER

CONTINENTAL

ORANGE AND CRANBERRY JUICES

SLICED FRUIT AND BERRIES

BREAKFAST PASTRIES, MUFFINS

AM REFRESH

INDIVIDUAL BLENDED GREEK YOGURTS, GRANOLA, FRESH BERRIES

ASSORTED BREAKFAST BREAD

PM REFRESH

FRESHLY BAKED COOKIES OR HOMEMADE BROWNIES

WHOLE FRESH FRUIT

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2023 BANQUET MENU

LUNCH, TWO COURSE MINIMUM

LUNCH SERVICE INCLUDES ASSORTED ARTISAN ROLLS AND BUTTER, FRESH MARKET VEGETABLES, FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA, ICE WATER, AND ICED TEA

STARTERS

BABY KALE SALAD, ROASTED PEARS, GOAT CHEESE, CRANBERRIES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE 7.5

CALIFORNIA ICEBERG WEDGE, LOCAL HEIRLOOM TOMATOES, FARM HOUSE BACON, SHREDDED JACK CHEESE, GREEN GODDESS DRESSING 6.5

CAESAR SALAD, HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING 6.5

WILD BABY GREENS, TART APPLE STICKS, PEAR TOMATOES, SWEET & SPICY PECANS, RIESLING VINAIGRETTE 6.5

MAIN COURSES

FOREST MUSHROOM RISOTTO, FRESH HERBS AND PECORINO ROMANO 37

RICOTTA STUFFED RAVIOLI, JULIENNE ZUCCHINI AND SUMMER SQUASH, SUN DRIED TOMATO CREAM 37

PAN ROASTED CHICKEN BREAST, SAVORY BREAD PUDDING, PAN JUS 37

BALSAMIC CHICKEN BREAST, MADEIRA CREAM AND WILD MUSHROOM RAGOUT
BUTTERNUT SQUASH RISOTTO 36

SEARED BREAST OF CHICKEN, STUFFED WITH PROSCIUTTO, FONTINA, AND FRESH SAGE, MARSALA DEMI CREAM
ROASTED GARLIC POLENTA 37

CHARRED CHICKEN BREAST, BEEF STEAK TOMATOES, CILANTRO AND LOCAL PRAIRIE BREEZE WHITE CHEDDAR, CHIANTI JUS
NESTED CAPELLINI IN HERB BUTTER 37

WILD CAUGHT SALMON FILLET, KOSHER SALT AND CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 37

BUTCHER'S STEAK, PAN DEMI AND MAÎTRE D'HÔTEL BUTTER
POTATOES DAUPHINOISE 40

SHRIMP AND CHEESY GRITS, ROASTED RED PEPPERS, SCALLIONS, ANDOUILLE SAUSAGE 42

GRILLED LEMON GRASS PORK CHOP, JASMINE RICE, NUOC CHAM 45

KANSAS CITY STRIP STEAK, HERB BUTTER, BOURBON DEMI
POTATOES DAUPHINOISE 56

PAN ROASTED HALIBUT, CONFIT OF ARTICHOKE AND SPINACH, LEMON AND LIME BUTTER SAUCE
MASHED IDAHO POTATOES 62

CRACKED PEPPERCORN BEEF TENDERLOIN, CREMINI AND ARUGULA CONFIT, BOROLO DEMI
YUKON MASH 62

MERLOT BRAISED BEEF SHORT RIB, TRUFFLE WHITE CHEDDAR MASHED YUKON GOLD POTATO 55

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2023 BANQUET MENU

LUNCH, DESSERTS

CHOCOLATE ESPRESSO TIRAMISU, MOCHA SAUCE 10

VANILLA BEAN CHEESECAKE, MACERATED SEASONAL BERRIES AND CREAM 10

APPLE TARTE, CRÈME ANGLAISE 10

TRIPLE CHOCOLATE GANACHE CAKE 10

CHEF'S DESSERT TRIO 15

MINI OPERA CAKE
MINI FRUIT TART
MINI CHEESECAKE

LUNCH, BOXED PER PERSON

BOXED LUNCHES INCLUDE APPROPRIATE CONDIMENTS, NAPKINS AND UTENSILS

(SELECT ONE)

POTATO SALAD WITH CREAMY DIJON MUSTARD
CHEF'S PASTA SALAD

(SELECT UP TO THREE)

SLICED ROAST BEEF, CARAMELIZED ONIONS, WHITE CHEDDAR ON AN ONION PANINI
CAPRESE, TOMATOES, MOZZARELLA, FRESH BASIL ON FOCACCIA BREAD
ROASTED TURKEY, DILL HAVARTI, TOMATO, BIBB LETTUCE ON WHOLE GRAIN BREAD
CURRY CHICKEN SALAD, GRAPES, CASHEWS ON SOURDOUGH BREAD
HONEY HAM, SWISS CHEESE ON FLAKY CROISSANT
HUMMUS AND VEGETABLE WRAP, MIXED LETTUCE, ROASTED RED PEPPERS ON LAVASH BREAD

(SELECT ONE)

FUDGE BROWNIE
ASSORTED COOKIES

KETTLE CHIPS

SEASONAL WHOLE FRESH FRUIT

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

36

2023 BANQUET MENU

LUNCH, BUFFET PER PERSON

LUNCH SERVICE INCLUDES ASSORTED ARTISAN ROLLS AND BUTTER, FRESHLY PARIS BREWED COFFEE, DECAFFEINATED PARIS COFFEE, HERBAL TEA, ICE WATER, AND ICED TEA

DELICATESSEN

GRILLED VEGETABLE SALAD

MIXED GREENS, CROUTONS, TOMATOES, BALSAMIC DRESSING, HOUSE-MADE BUTTERMILK RANCH CUCUMBER & GARDEN TOMATO, ONION, PEPPERS, WHITE WINE VINAIGRETTE

BUILD YOUR OWN SANDWICH:

HOUSE ROASTED BEEF, HONEY HAM, HICKORY SMOKED TURKEY BREAST, GENOA SALAMI

CHEDDAR, SWISS, PEPPER JACK CHEESES

APPROPRIATE GARNISHES AND CONDIMENTS

SELECTION OF LOCAL ARTISAN BREADS, GLUTEN FREE BREAD *ON REQUEST*

KETTLE CHIPS

ASSORTED HOUSE-MADE COOKIES

42

THE GRAND AVENUE BURGER BAR

MIXED GREENS, CUCUMBER, BLUE CHEESE, TOMATOES, RED ONION, BALSAMIC VINAIGRETTE, PEPPERCORN DRESSING
HOUSE-MADE COLE SLAW

FRESH GROUND CHOICE BEEF BURGERS

VEGGIE BURGER

PROVIDE COUNT WITH FINAL GUARANTEE

BRIOCHE AND WHEAT BUNS

GLUTEN FREE BREAD ON REQUEST

BIBB LETTUCE, TOMATOES, SWEET ONIONS AND PICKLES

AMERICAN, CHEDDAR, SWISS AND MONTEREY JACK CHEESES

THICK CUT GRILLED APPLEWOOD SMOKED BACON

SAUTÉED CARAMELIZED ONIONS

FRENCH FRIES

WARM PEACH COBBLER

42

CROSSROADS OF INDIA

KACHUMBER SPINACH SALAD

SPINACH, CUCUMBER, TOMATO, ONION. RADISH, LEMON CORIANDER DRESSING

INDIAN PICKLED VEGETABLES

BUTTER CHICKEN

CHANNA MASALA

CHICKPEA, ONION IN A SEASONED TOMATO SAUCE

BEGUN-ER TOK

SPICED BENGALI EGGPLANT

FRAGRANT BASMATI RICE

GRILLED NAAN BREAD

PISTACHIO MINI CAKES

44

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2023 BANQUET MENU

MEDITERRANEAN

GREEK SALAD
TABBOULEH
HUMMUS & BABA GHANOUSH, VEGETABLES & PITA

CHICKEN SHAWARMA
FALAFEL AND TZATZIKI
FRAGRANT BASMATI RICE
SOUFLE KOUNOUPTHIOU (CAULIFLOWER BAKED IN A THREE CHEESE SAUCE)
GRILLED PITA BREAD

CHOCOLATE OPERA CAKE

48

TAQUERIA

MIXED GREEN SALAD WITH CILANTRO LIME VINAIGRETTE
JICAMA AND ORANGE SLAW, CITRUS VINAIGRETTE
ADOBO CHICKEN
CHOICE OF:
 PORK CARNITAS
 BARBACOA SHREDDED BEEF
CILANTRO LIME RICE
BRAISED BLACK BEANS
CLASSIC QUESO DIP WITH CORN TORTILLA CHIPS
ACCOMPANIMENTS: PICO DE GALLO, SALSA VERDE, CRUMBLED QUESO FRESCO, SHREDDED ICEBERG LETTUCE, GRILLED CORN,
PURPLE ONIONS, SHREDDED CHEDDAR CHEESE, GUACAMOLE, SOUR CREAM, TORTILLAS. CRISPY TACO SHELLS

TRES LECHES CAKE

48

ADD GREEN TOMATILLO SOUP WITH AVOCADO – 4

ITALIAN TABLE

CLASSIC CAPRESE SALAD
TUSCAN PANZANELLA (CIABATTA BREAD, TOMATO, CUCUMBER, GARLIC, SHALLOTS, BASIL, RED WINE VINAIGRETTE)
PASTA SALAD, GRILLED ASPARAGUS, RED PEPPERS, LEMON-CHIVE VINAIGRETTE

FOCACCIA BREAD

CAVATAPPI PASTA, ALFREDO, FRESH PEAS, FARMHOUSE BACON, GARLIC CHIVES
PARMESAN CRUSTED CHICKEN, POTATO GNOCCHI, SUNDRIED TOMATO CREAM
BEEF MARSALA, WILD MUSHROOM RISOTTO

GRILLED VEGETABLE RATATOUILLE

LIMONCELLO CAKE
CANNOLI WITH MASCARPONE AND CHOCOLATE

48

ADD NORTHERN ITALIAN MINISTRONE – 4

2023 BANQUET MENU

CAJUN

CORN BREAD AND ARTISAN ROLLS

MIXED GREEN SALAD, CUCUMBER, TOMATO, CARROTS, RANCH DRESSING, BALSAMIC DRESSING
CREOLE POTATO SALAD

BLACKENED CHICKEN BREAST, CREOLE SAUCE
ANDOUILLE SAUSAGE AND SHRIMP JAMBALAYA

RED BEANS AND RICE
SUCCOTASH
SOUTHERN GREEN BEANS, FAT BACK AND CARAMELIZED ONIONS

BREAD PUDDING, BOURBON CRÈME ANGLAISE

50

KANSAS CITIAN

CLASSIC COLE SLAW
LOADED BAKED POTATO SALAD
LOCAL GREENS, CHEF'S TOPPING

KANSAS CITY BURNT ENDS
HAND PULLED SMOKED PORK
CHARRED BREAST OF CHICKEN

SELECTION KANSAS CITY STYLE BBQ SAUCES

LOCAL CORN BAKE
SMOKEY PIT BEANS

STRAWBERRY SHORT CAKE

52

ASIAN TOUR

TENDER GARDEN GREENS, TOMATO, CUCUMBER, CARROTS, CILANTRO SOY VINAIGRETTE
VEGETABLE EGG ROLLS
CREAM CHEESE & CRAB RANGOON
WITH PLUM SAUCE AND HOT CHINESE MUSTARD

GINGER SOY GLAZED CHICKEN WITH PINEAPPLE SALSA
THAI SWEET CHILI BEEF MEDALLIONS WITH TENDER BROCCOLI

VEGETABLE LO MEIN

STEAMED WHITE RICE

VANILLA CHEESECAKE WITH MANGO SAUCE

50

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2023 BANQUET MENU

HORS D'OEUVRE, A LA CARTE PER DOZEN

COLD

HEIRLOOM CHERRY TOMATO, MOZZARELLA, BASIL EN BRUSCHETTA 58

ARTISAN CHEESE ON BRIOCHE, FIG MOSTARDA 58

SKEWERED GREEK SALAD, OREGANO LEMON DRIZZLE 58

BRESAOLA WRAPPED PEAR, ARUGULA, PARMESAN 58

PARMESAN CRISP, MANCHEGO PESTO, ROASTED TOMATOES 58

SEARED RARE ROAST BEEF, SHAVED ROMANO, ARUGULA ON A TOASTED BAGUETTE 65

TOMATO AND SERRANO HAM ON AN OLIVE OIL CROSTINI 58

DEVILED BBQ EGGS, SMOKED BRISKET, CRISPY ONIONS 58

SEARED AHI TUNA, ASIAN SLAW, WONTON CUP 58

SALMON RILLETTE ON CROSTINI WITH CAPER BERRIES 65

MINI LOBSTER CLUB SANDWICH ON BRIOCHE, WATERCRESS, TOMATO, LEMON AIOLI 72

TIGER SHRIMP, TRADITIONAL COCKTAIL SAUCE 65

HOT

TRADITIONAL SPANAKOPITA TRIANGLES 58

BAKED BRIE AND WALNUT TARTLET, APRICOT JAM 58

MUSHROOM AND CARAMELIZED ONION STRUDEL, CHIPOTLE AIOLI 58

FIG AND BLUE CHEESE TARTLET, BALSAMIC JUS 58

ARTICHOKE AND PARMESAN RISOTTO CAKE 58

MICRO ZUCCHINI, MUSHROOM, PEPPADEW PIZZA 58

POTATO LATKES WITH ROASTED APPLE SHALLOT JAM 56

TANDOORI ROASTED CHICKEN SKEWER, RAITA SAUCE 60

CHICKEN EMPANADA, AVOCADO CREMA 60

CHICKEN & WAFFLE SKEWERS WITH CINNAMON MAPLE SYRUP 62

MINI BEEF WELLINGTON, MUSHROOM COMPOTE, PARSLEY AND PEPPER AIOLI 64

BEEF SLIDER, AGED CHEDDAR, HORSERADISH MUSTARD SAUCE 60

CHORIZO SAUSAGE, STUFFED MUSHROOM, PARMESAN GRATINE 60

SPICY SAUSAGE EN CROUTE, GRAINY MUSTARD SAUCE 60

PORK GYOZA, SMOKED TOMATO SESAME SAUCE 60

PULLED PORK SPRING ROLL, SOYA GLAZE 60

LAMB CHOP, MINT CHIMICHURRI 70

LAMB KOFTA WITH TAHINI GARLIC SAUCE 67

ALMOND CRUSTED SHRIMP, CITRUS REMOULADE 64

COCONUT SHRIMP, SPICY PLUM SAUCE 64

PANCETTA WRAPPED TIGER SHRIMP, GINGER, SOY, SPICY HOISIN GLAZE 64

SALMON CAKE WITH BLUEBERRY JALAPENO AIOLI 67

JUMBO LUMP CRAB CAKE, GARLIC REMOULADE 80

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2023 BANQUET MENU

RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

**ACTION STATION REQUIRES \$100 ATTENDANT FEE PER 100 GUESTS

TUSCAN ROASTED VEGETABLES

CHARRED ZUCCHINI, SUMMER SQUASH, PEPPERS, ASPARAGUS, FOREST MUSHROOMS, SCALLIONS, RAINBOW CHERRY TOMATOES, BALSAMIC DRIZZLE

12

FRUIT AND BERRIES

FRESHLY SLICED SEASONAL FRUIT, ASSORTED BERRIES, YOGURT MINT SAUCE

12

CHEESE

ARTISAN, DOMESTIC, AND IMPORTED CHEESES, DRIED FRUIT, GRAPES
BAGUETTE AND CRACKERS

16

NACHO

25 GUEST MINIMUM

CORN TORTILLAS, TOMATO SALSA
SHREDDED CHICKEN BREAST, SLOW-COOKED BLACK BEANS, MELTED CHEDDAR CHEESE
TOMATOES, SCALLIONS, JALAPEÑOS, CILANTRO, SOUR CREAM

18

MEDITERRANEAN

HUMMUS, BABA GHANOUSH, ASSORTED OLIVES, CRUMBLLED FETA, GRILLED PITA

19

SIMPLY SALAD 25 GUEST MINIMUM

MIXED GREENS, ICEBERG, ROMAINE, TOMATOES, GREEN ONIONS, BLUE CHEESE, PARMESAN, HARD-BOILED EGGS,
CUCUMBER, RED ONIONS, KALAMATA OLIVES, SHREDDED CHEDDAR JACK, BACON, GARLIC CROUTONS, ROASTED TOMATOES,
CREAMY CAESAR DRESSING, LEMON-OREGANO VINAIGRETTE, PEPPERCORN DRESSING

20

*PASTA*** 25 GUEST MINIMUM*

PENNE AND CAVATAPPI
ROASTED TOMATO MARINARA AND PARMESAN CREMA
CHARRED BREAST OF CHICKEN
BELL PEPPERS, FOREST MUSHROOMS, TOASTED PINE NUTS, SPINACH LEAVES
FRESH BASIL, GRATED PARMESAN
RUSTIC ITALIAN BREADS

24

ADD WILD GULF SHRIMP 8

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2023 BANQUET MENU

RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

ANTIPASTI

PROSCIUTTO DI PARMA, CAPOCOLLO, GENOA SALAMI, MARINATED MOZZARELLA
CHARRED VEGETABLES, IMPORTED OLIVES, ROASTED GARLIC
RUSTIC ITALIAN BREADS

27

SLIDER BAR

ANGUS BURGER, SHARP CHEDDAR CHEESE, TOMATO, PICKLE-DIJON MAYONNAISE
BUFFALO CHICKEN, BLEU CHEESE CRUMBLES, SWEET PICKLE RELISH
BBQ PULLED PORK, PROVOLONE, CRISPY ONIONS
CAPRESE, ROMA TOMATO, FRESH MOZZARELLA, BASIL, PESTO, BALSAMIC GLAZE
CUBANO (ROASTED PORK, HAM, SWISS CHEESE, PICKLE, YELLOW MUSTARD)

FRENCH FRIES

CHOICE OF TWO – 25

CHOICE OF THREE - 31

2023 BANQUET MENU

CARVING TABLE PER ITEM

SERVED WITH MINI ARTISAN ROLL AND APPROPRIATE CONDIMENTS (CARVING ATTENDANT REQUIRED)

ROASTED PORK LOIN

PINEAPPLE GINGER GLAZE

SERVES 30 GUESTS

295

TURKEY

ROASTED BONE IN, CRANBERRY AND ORANGE RELISH

SERVES 30 GUESTS

325

SMOKEHOUSE HAM

GRAIN MUSTARD GLAZE

SERVES 50 GUESTS

400

ROASTED BEEF ROUND

PEPPERED AND HOUSE ROASTED

SERVES 60 GUESTS

425

ROASTED BEEF TENDERLOIN

PEPPERCORN MERLOT SAUCE

SERVES 20 GUESTS

550

PRIME RIB OF BEEF

HORSERADISH CREAM

SERVES 40 GUESTS

600

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2023 BANQUET MENU

DINNER, A LA CARTE PER PERSON

DINNER SERVICE INCLUDES ASSORTED ARTISAN ROLLS AND BUTTER, FRESH MARKET VEGETABLES, FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA, ICE WATER, AND ICED TEA (THERE IS A THREE COURSE MINIMUM FOR A LA CARTE DINNER)

STARTERS

ICEBERG WEDGE, LOCAL HEIRLOOM TOMATOES, FARM HOUSE BACON, SHREDDED JACK CHEESE, GREEN GODDESS DRESSING 8

CAESAR SALAD, HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING 8

BABY KALE SALAD, ROASTED PEARS, GOAT CHEESE, CRANBERRIES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE 9

WILD BABY GREENS, TART APPLE STICKS, PEAR TOMATOES, SWEET & SPICY PECANS, RIESLING VINAIGRETTE 9

BOSTON BIBB CUP, WATERCRESS, RADICCHIO, BOSTON LEAVES, DRIED CHERRIES, FRENCH BRIE, CHAMPAGNE VINAIGRETTE 10.5

TUSCAN PANZANELLA (CIABATTA BREAD, TOMATO, CUCUMBER, GARLIC, SHALLOTS, BASIL, RED WINE VINAIGRETTE) 10.5

MAIN COURSES

RICOTTA STUFFED RAVIOLI, JULIENNE ZUCCHINI AND SUMMER SQUASH, SUN DRIED TOMATO CREAM 40

ROASTED ROOT VEGETABLE AND FOREST MUSHROOM RISOTTO, LOCAL HERBS AND PECORINO ROMANO 40

PAN ROASTED CHICKEN BREAST, SAVORY BREAD PUDDING, PAN JUS 41

SEARED BREAST OF CHICKEN, STUFFED WITH PROSCIUTTO, FONTINA, AND FRESH SAGE, MARSALA DEMI CREAM
ROASTED GARLIC POLENTA 41

VEGETABLE NAPOLEON, ROASTED VEGETABLE STACK, HERB POLENTA CAKE, PIQUILLO PEPPER COULIS 40

BALSAMIC CHICKEN BREAST, MADEIRA CREAM AND WILD MUSHROOM RAGOUT
BUTTERNUT SQUASH RISOTTO 41

CHARRED CHICKEN BREAST, BEEF STEAK TOMATOES, CILANTRO AND LOCAL PRAIRIE BREEZE WHITE CHEDDAR, CHIANTI JUS
NESTED CAPELLINI IN HERB BUTTER 43

WILD CAUGHT SALMON FILLET, KOSHER SALT AND CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 45

GRILLED LEMON GRASS PORK CHOP, JASMINE RICE, NUOC CHAM 48

SHRIMP AND CHEESY GRITS, ROASTED RED PEPPERS, SCALLIONS, ANDOUILLE SAUSAGE 55

MERLOT BRAISED BEEF SHORT RIB, TRUFFLE WHITE CHEDDAR MASHED YUKON GOLD POTATO 58

KANSAS CITY STRIP STEAK, HERB BUTTER, BOURBON DEMI YUKON AND WHITE CHEDDAR DAUPHINOISE POTATOES 60

CRACKED PEPPERCORN BEEF TENDERLOIN, CREMINI AND ARUGULA CONFIT, BOROLO DEMI
YUKON MASH 68

PAN ROASTED HALIBUT, CONFIT OF ARTICHOKE AND SPINACH, LEMON AND LIME BUTTER SAUCE
MASHED IDAHO POTATOES 65

SEARED SEA BASS, MASHI RICE, CHINESE LONG BEANS, PONZU BUTTER 80

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2023 BANQUET MENU

DINNER, A LA CARTE PER PERSON

DINNER SERVICE INCLUDES ASSORTED ARTISAN ROLLS AND BUTTER, FRESH MARKET VEGETABLES, FRESHLY BREWED PARISI COFFEE, DECAFFEINATED PARISI COFFEE, HERBAL TEA, ICE WATER, AND ICED TEA (THERE IS A THREE COURSE MINIMUM FOR A LA CARTE DINNER)

DUETS

OUR PETITE BEEF TENDERLOIN GRILLED AND PRESENTED WITH CHEF'S SAUCE AND DUO VEGETABLE GARNISH PAIRED WITH YOUR CHOICE OF THE FOLLOWING:

SEARED BREAST OF CHICKEN STUFFED WITH PROSCIUTTO, FONTINA, AND SAGE, MARSALA CREAM
ROASTED GARLIC POLENTA 54

CHARRED CHICKEN BREAST, BEEF STEAK TOMATOES, CILANTRO AND LOCAL PRAIRIE BREEZE WHITE CHEDDAR, CHIANTI JUS
NESTED CAPELLINI IN HERB BUTTER 57

WILD CAUGHT SALMON FILLET, KOSHER SALT & CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 60

JUMBO LUMP CRAB CAKE, CITRUS BUTTER
BLACK TRUFFLE AND ENGLISH PEA RISOTTO 64

BLACKENED TIGER SHRIMP, CHAMPAGNE BUTTER SAUCE
WHITE CHEDDAR GRITS 64

PAN ROASTED HALIBUT, LEMON & LIME BUTTER SAUCE, ARTICHOKE AND SPINACH CONFIT
MASHED IDAHO POTATOES 66

SEARED SEA BASS, MESHU RICE, PONZU BUTTER 85

DESSERTS

CHOCOLATE ESPRESSO TIRAMISU, MOCHA SAUCE 10

VANILLA BEAN CHEESECAKE, MACERATED SEASONAL BERRIES AND CREAM 10

APPLE TARTE, CRÈME ANGLAISE 10

TRIPLE CHOCOLATE GANACHE CAKE 10

CHEF'S DESSERT TRIO 15

MINI OPERA CAKE

MINI FRUIT TART

MINI CHEESECAKE

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2023 BANQUET MENU

DINNER, BUFFET PER PERSON

DINNER SERVICE INCLUDES ASSORTED ARTISAN ROLLS AND BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA, ICE WATER, AND ICED TEA

CAJUN

CORN BREAD AND ARTISAN ROLLS

MIXED GREEN SALAD, CUCUMBER, TOMATO, CARROTS, RANCH DRESSING, BALSAMIC DRESSING

CREOLE POTATO SALAD

HOPPING JOHN SALAD

BLACKENED CHICKEN BREAST, CREOLE SAUCE

ANDOUILLE SAUSAGE AND SHRIMP JAMBALAYA

CORNMEAL BATTERED CATFISH, CREOLE REMOULADE

RED BEANS AND RICE

SUCCOTASH

SOUTHERN GREEN BEANS, FAT BACK AND CARAMELIZED ONIONS

BREAD PUDDING, BOURBON CRÈME ANGLAISE

68

KANSAS CITY STYLE BBQ DINNER

CLASSIC COLE SLAW

LOADED BAKED POTATO SALAD

LOCAL GREENS, CHEF'S TOPPING

KANSAS CITY BURNT ENDS

CHARRED BREAST OF CHICKEN

PORK RIBS (TWO PER PERSON)

ASSORTED BBQ SAUCES

LOCAL CORN BAKE

SMOKEY PIT BEANS

STRAWBERRY SHORT CAKE

70

ITALIAN TABLE

CLASSIC CAPRESE SALAD

TUSCAN PANZANELLA (CIABATTA BREAD, TOMATO, CUCUMBER, GARLIC, SHALLOTS, BASIL, RED WINE VINAIGRETTE)

PASTA SALAD, GRILLED ASPARAGUS, RED PEPPERS, LEMON-CHIVE VINAIGRETTE

FOCACCIA BREAD

CAVATAPPI PASTA, ALFREDO, FRESH PEAS, FARMHOUSE BACON, GARLIC CHIVES

PARMESAN CRUSTED CHICKEN, POTATO GNOCCHI, SUNDRIED TOMATO CREAM

BEEF MARSALA, WILD MUSHROOM RISOTTO

CANNELLINI BEANS WITH SAGE, GARLIC & LOCAL ITALIAN SAUSAGE

GRILLED VEGETABLE RATATOUILLE

LIMONCELLO CAKE

CANNOLI WITH MASCARPONE AND CHOCOLATE

67

ADD NORTHERN ITALIAN MINISTRONE – 4

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2023 BANQUET MENU

ASIAN TOUR

TENDER GARDEN GREENS, TOMATO, CUCUMBER, CARROTS, CILANTRO SOY VINAIGRETTE
VEGETABLE EGG ROLLS
CREAM CHEESE & CRAB RANGOON
WITH PLUM SAUCE AND HOT CHINESE MUSTARD

GINGER SOY GLAZED CHICKEN WITH PINEAPPLE SALSA
THAI SWEET CHILI BEEF MEDALLIONS WITH TENDER BROCCOLI

VEGETABLE LO MEIN

STEAMED WHITE RICE

VANILLA CHEESECAKE WITH MANGO SAUCE

60

THE CROSSROADS OF INDIA

KACHUMBER SPINACH SALAD
SPINACH, CUCUMBER, TOMATO, ONION, RADISH, LEMON CORIANDER DRESSING
INDIAN PICKLED VEGETABLES

BUTTER CHICKEN
BEEF VINDALOO
CHANNA MASALA
CHICKPEA, ONION IN A SEASONED TOMATO SAUCE

BEGUN-ER TOK
SPICED BENGALI EGGPLANT

FRAGRANT BASMATI RICE
GRILLED NAAN BREAD

PISTACHIO MINI CAKES

60

THE MEDITERRANEAN

GREEK SALAD
DOLMAS STUFFED GRAPE LEAVES
TABBOULEH
HUMMUS & BABA GHANOUSH, VEGETABLES & PITA

CHICKEN SHAWARMA
LAMB KOFTA
FALAFEL AND TZATZIKI

FRAGRANT BASMATI RICE
SOUFLE KOUNOUPHTHIOU
GRILLED PITA BREAD

CHOCOLATE OPERA CAKE

65

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2023 BANQUET MENU

FRENCH FARMHOUSE BUFFET

FRENCH ONION SOUP

SALAD LYONNAISE

SALAD AUX HARICOT

STEAK AUX CINQ POIURES

POULET AU BEAUJOLAIS

SCALLOPS AUX SAFFRON (3 PER PERSON)

POTATO GALETTE WITH WILD MUSHROOMS

HARICOT VERTS

GATEAU AU CHOCOLAT DE FERNAND POINT

75

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2023 BANQUET MENU

BAR, A LA CARTE – HOSTED OR CASH BAR PER BEVERAGE

PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

GREY GOOSE VODKA, JOHNNY WALKER BLACK LABEL, HENDRICKS GIN, CROWN ROYAL WHISKEY, FOUR ROSES BOURBON, FLOR DE CANA RUM, UNA FAMILIA TEQUILA

13

PREMIUM WINES

KIM CRAWFORD SAUVIGNON BLANC, ALEXANDER VALLEY CHARDONNAY, RODNEY STRONG CABERNET SAUVIGNON, LINE 39 PINOT NOIR, CHAPOUTIER ROSE

12

DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

BOMBORA VODKA, TITO'S HANDMADE VODKA, DEWAR'S SCOTCH, BOMBAY SAPPHIRE GIN, JIM BEAM BOURBON, JACK DANIEL'S WHISKEY, BACARDI SILVER RUM, SAUZA BLUE TEQUILA

10

DELUXE WINES

ROBERT MONDAVI WOODBRIDGE BRAND
CHARDONNAY, CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, MOSCATO

10

CERTIFIED ORGANIC WINES – VENTO DI MARE – ITALY

MOSCATO, PINOT GRIGIO, PINOT NOIR, NERO D'AVOLA (SIMILAR TO SHIRAZ), GRILLO (BIANCO)

10

CRAFT/SPECIALTY BEER

KC BIER CO. DUNKEL, BOULEVARD WHEAT, BOULEVARD SPACE CAMPER IPA, WHITE CLAW FLAVORED SELTZERS, STELLA ARTOIS, FAT TIRE

8

DOMESTIC BEER

MICHELOB ULTRA, MILLER LITE, BUD LIGHT

7

SOFT DRINKS/MINERAL WATER

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

5

RED BULL/SUGAR FREE RED BULL

8

A LA CARTE HOSTED ADDITIONS PER BEVERAGE

CORDIAL

BAILEY'S IRISH CREAM, KAHLUA, FRANGELICO, DISARONNO AMARETTO

12

COGNAC

COURVOISIER V.S.

14

PORT

TAYLOR FLADGATE 20-YEAR TAWNY

14

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2023 BANQUET MENU

BAR, PACKAGE – HOSTED PER PERSON

THE HOSTED BAR

INCLUDES FULL BAR SET-UP FEATURING YOUR CHOICE OF PACKAGES. WE RECOMMEND 1 BARTENDER PER 100 GUEST. BARTENDER FEE \$100 PER BARTENDER.

HOURLY BAR PACKAGES

<u>BAR TYPE</u>	<u>FIRST HOUR</u>	<u>EACH ADDITIONAL HOUR</u>
PREMIUM	\$28 PER PERSON	\$14 PER PERSON
DELUXE	\$25 PER PERSON	\$12 PER PERSON
BEER & WINE	\$16 PER PERSON	\$10 PER PERSON

PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

GREY GOOSE VODKA, JOHNNY WALKER BLACK LABEL, HENDRICKS GIN, CROWN ROYAL WHISKEY, FOUR ROSES BOURBON, FLOR DE CANA RUM, UNA FAMILIA BLANCO TEQUILA

WINE: KIM CRAWFORD SAUVIGNON BLANC, ALEXANDER VALLEY CHARDONNAY, RODNEY STRONG CABERNET SAUVIGNON, LINE 39 PINOT NOIR, CHAPOUTIER ROSE

CRAFT/SPECIALTY BEER

KC BIER CO. DUNKEL, BOULEVARD WHEAT, BOULEVARD SPACE CAMPER IPA, WHITE CLAW FLAVORED SELTZERS, STELLA ARTOIS, FAT TIRE

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

SOFT DRINKS/MINERAL WATER: ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

BOMBORA VODKA, TITO'S HANDMADE VODKA, DEWAR'S SCOTCH, BOMBAY SAPPHIRE GIN, JIM BEAM BOURBON, JACK DANIEL'S WHISKEY, BACARDI SILVER RUM, SAUZA BLUE TEQUILA

WINE: ROBERT MONDAVI WOODBRIDGE BRAND

CHARDONNAY, CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, MOSCATO

CRAFT/SPECIALTY BEER

KC BIER CO. DUNKEL, BOULEVARD WHEAT, BOULEVARD SPACE CAMPER IPA, WHITE CLAW FLAVORED SELTZERS, STELLA ARTOIS, FAT TIRE

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

SOFT DRINKS/MINERAL WATER: ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

BEER AND WINE

WINE: ROBERT MONDAVI WOODBRIDGE BRAND

CHARDONNAY, CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, MOSCATO

CERTIFIED ORGANIC WINES – VENTO DI MARE – ITALY

MOSCATO, PINOT GRIGIO, PINOT NOIR, NERO D'AVOLA (SIMILAR TO SHIRAZ), GRILLO (BIANCO)

CRAFT/SPECIALTY BEER

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DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

SOFT DRINKS/MINERAL WATER: ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

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2023 BANQUET MENU

WINE BY THE BOTTLE

HOUSE

ROBERT MONDAVI WOODBRIDGE CHARDONNAY - CALIFORNIA	45
<i>MEDIUM BODY, FLAVORS OF TROPICAL FRUIT, MAPLE, RICH TOASTY FINISH.</i>	
ROBERT MONDAVI WOODBRIDGE CABERNET SAUVIGNON – CALIFORNIA	45
<i>MEDIUM BODY, FLAVORS OF BERRIES, BROWN SUGAR, CEDAR, TOASTED GRAHAM CRACKER</i>	
ROBERT MONDAVI WOODBRIDGE MERLOT – CALIFORNIA	45
<i>FULL BODY, FLAVORS OF CHERRY COLA, TOASTED OAK, CHOCOLATE</i>	
ROBERT MONDAVI WOODBRIDGE PINOT GRIGIO – CALIFORNIA	44
<i>LIGHT BODY, FLAVORS OF PEACH, NECTARINE, CRISP REFRESHING FINISH</i>	
ROBERT MONDAVI WOODBRIDGE MOSCATO – CALIFORNIA	44
<i>LIGHT BODY, BRIGHT ACIDITY WITH BALANCE SWEETNESS, APPLE AND CITRUS FLAVORS</i>	

PREMIUM

MERLOT

ESTANCIA - CENTRAL COAST, CALIFORNIA	48
<i>FULL BODY, FLAVORS OF CHERRY, MARZIPAN, TOASTY VANILLA FINISH</i>	
DUCKHORN – NAPA VALLEY, CALIFORNIA	86
<i>FULL BODY, NOTES OF BLACK CURRANT, RED LICORICE, FIG AND BLUEBERRY</i>	

PINOT NOIR

LINE 39 – CALIFORNIA	50
<i>BRIGHT JUICY, HINTS OF CHERRY, TOASTY OAK, EARTHY MINERALS</i>	
MEIOMI – CENTRAL COAST, CALIFORNIA	75
<i>BRIGHT STRAWBERRY, JAMMY FRUIT, MOCHA AND TOASTED VANILLA</i>	
SLANDER BY ORIN SWIFT – SANTA RITA HILL, CALIFORNIA	115
<i>BRIGHT STRAWBERRY, CANDIED CHERRY, CRUSHED GRAVEL, BRUSHED VIOLET</i>	

CABERNET SAUVIGNON

AMIGONI – KANSAS CITY, MISSOURI	63
<i>RASPBERRY, CHERRY, DARK & JAMMY, VELVETY TANNINS, HINTS OF BAKING SPICE</i>	
RODNEY STRONG – SONOMA COUNTY, CALIFORNIA	68
<i>DARK CHERRY, CASSIS, BLACK PEPPER, MEDIUM TANNINS AND LINGERING SPICY OAK</i>	
STARMOUNT – NORTH COAST, CALIFORNIA	70
<i>BRIGHT ACIDITY, FINE TANNINS, NOTES OF RED FRUIT</i>	
MEIOMI – CENTRAL COAST, CALIFORNIA	80
<i>DARK CHERRY, CASSIS, BLACK PEPPER, SMOOTH TANNINS</i>	
QUILT - NAPA VALLEY, CALIFORNIA	87
<i>EARTHY CASSIS, INTENSE RED FRUIT, DARK CHERRY, SMOOTH TANNINS</i>	
SILVER OAK – NAPA VALLEY, CALIFORNIA	165
<i>ROASTED COFFEE BEANS, BLUEBERRY, HINTS OF NUTMEG, FIRM SMOOTH TANNINS</i>	
CAYMUS – NAPA VALLEY, CALIFORNIA	170
<i>DEEP RED FRUIT, BOLD TANNINS, VELVETY BAKING SPICE</i>	

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2023 BANQUET MENU

MOSCATO & MUSCAT

CUPCAKE MOSCATO D' ASTI – PIEDMONTE, ITALY	50
<i>EFFERVESCENCE, FLAVORS NECTARINE, HONEY, & PEACH</i>	
CAPOSALDO – VENETO, ITALY	60
<i>EFFERVESCENCE, EXOTIC FRUIT FLAVORS, AROMAS OF SPICES</i>	

RIESLING

FORIS – ROGUE VALLEY, OREGON	54
<i>SEMI DRY, NOTES OF ZESTY GRAPEFRUIT, WHITE PEACH AND PEAR</i>	

PINOT GRIGIO

TERRA D'ORO, SANTA BARBARA, CALIFORNIA	52
<i>HONEYDEW, STONE FRUIT, HINTS OF MINERALITY AND FLORAL</i>	
SANTA MARGHERITA – ALTO ADIGE, ITALY	80
<i>CRISP DRY GOLDEN APPLE, INTENSE AROMA, FULLY BODY</i>	

SAUVIGNON BLANC

EMMOLO – NAPA VALLEY, CALIFORNIA	50
<i>DELICATE FRUIT WITH STEELY MINERAL NOTES</i>	
KIM CRAWFORD – MARLBOROUGH, NEW ZEALAND	60
<i>JUICY WITH VIBRANT ACIDITY, RIPE MELON & PASSION FRUIT</i>	

CHARDONNAY

ALEXANDER VALLEY - CALIFORNIA	57
<i>CREAMY TART APPLE, SUBTLE VANILLA, OAKY FINISH</i>	
STARMOUNT – CARNEROS, CALIFORNIA	69
<i>GOLDEN PEAR, VANILLA, HINTS OF MEYER LEMON, SMOOTH BUTTERY FINISH</i>	
MEIOMI, - CENTRAL CALIFORNIA	70
<i>TROPICAL FRUIT, EXOTIC SPICES, STEELY MINERALITY</i>	
CAKEBREAD - NAPA VALLEY, CALIFORNIA	110
<i>ORANGE BLOSSOM, FRESH CITRUS, WHITE PEACH, OAKY FINISH, SMOOTH MINERALITY</i>	

ROSE

CHAPOUTIER – RHONE VALLEY, FRANCE	53
<i>RIPE STRAWBERRY, TART CHERRY, HINTS OF SWEET HERBS, DRY CRISP FINISH</i>	
CHLOE – CENTRAL COAST, CALIFORNIA	60
<i>FRESH STRAWBERRIES, WATERMELON, CRISP BRIGHT ACIDITY</i>	
HAMPTON WATER – PAYS D'OC, FRANCE	80
<i>SOFT STRAWBERRIES, CITRUS, SMOOTH VELVETY FINISH</i>	

SPARKLING

FREIXENET BLANC DE BLANC - FRANCE	48
<i>MEDIUM DRY, CRISP LIGHT BODIED</i>	
DOMAINE CARENOS – NAPA VALLEY, CALIFORNIA	90
<i>DRY & BRISK, AROMAS OF YUZU, LIME, AND VANILLA</i>	
TAITTINGER, BRUT – A RIEMS, FRANCE	120
<i>LIGHT BALANCED, CITRUS, WHITE FLOWERS</i>	
VEUVE CLICQUOT BRUT – A REIMS, FRANCE	160
<i>INTENSE AROMATICS OF WHITE FRUITS, VANILLA, TOASTY BRIOCHE</i>	

MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. ALL PRICES ARE SUBJECT TO A TAXABLE 25% SERVICE CHARGE AND APPLICABLE TAXES. A FEE OF \$100 WILL BE CHARGED PER ATTENDANT/BARTENDER. ALLOTTED TIME FOR BUFFETS NOT TO EXCEED 60 MINUTES FOR BREAKFAST AND LUNCH, AND 90 MINUTES FOR BRUNCH AND DINNER *A LABOR FEE OF \$150.00 WILL BE CHARGED FOR ALL MEALS WITH 25 OR FEWER GUESTS IN ATTENDANCE.

2023 BANQUET MENU

ORGANIC & SUSTAINABLE VINYARDS

MIONETTO ORGANIC PROSECCO – VENETO, ITALY	54
CRISP & DRY, HINTS OF ACACIA BLOSSOMS, GOLDEN APPLE & TROPICAL FRUITS	
VENTO DI MARE MOSCATO – TERRA SICILIANE, ITALY	50
VENTO DI MARE PINOT GRIGIO – TERRA SICILIANE, ITALY	50
HONEYDEW, STONE FRUIT, HINTS OF MINERALITY AND FLORAL	
VENTO DI MARE GRILLO – TERRA SICILIANE, ITALY	50
TROPICAL FRUIT, EXOTIC SPICES, STEELY MINERALITY	
VENTO DI MARE NERO D'AVOLA – TERRA SICILIANE, ITALY	50
DARK CHERRY, CASSIS, BLACK PEPPER, MEDIUM TANNINS	
VENTO DI MARE PINOT NOIR – TERRA SICILIANE, ITALY	50
JAMMY FRUIT, MOCHA AND TOASTED VANILLA	

GENERAL INFORMATION

GUARANTEES

THE FINAL GUARANTEE NUMBER OF GUESTS IS DUE BY 12:00 P.M., FIVE BUSINESS DAYS BEFORE THE START OF YOUR EVENT. IF THE FINAL GUARANTEE IS NOT RECEIVED BY THIS TIME, THE ORIGINAL EXPECTED NUMBER OF GUESTS NOTED ON THE BANQUET EVENT ORDER WILL BE CONSIDERED THE MINIMUM NUMBER OF ATTENDEES AND CHARGES WILL BE BASED ON THESE NUMBERS.

FOOD & BEVERAGE POLICY

TO ENSURE THE SAFETY OF OUR GUEST, OUTSIDE FOOD AND BEVERAGE IS NOT PERMITTED IN OUR EVENT SPACES AND RESTAURANT. ANY NON-CONSUMED FOOD ITEMS MAY NOT BE REMOVED FROM THE FACILITY.

PRICE POLICY

FOOD AND BEVERAGE PRICES ARE CONFIRMED FOR 90 DAYS, PRICES BEYOND 90 DAYS ARE SUBJECT TO CHANGE. PLEASE SPEAK TO YOUR EVENT MANAGER REGARDING THESE POLICIES.

COAT CHECK

HOSTED COAT CHECK FEE AND GUIDELINES ARE AVAILABLE THROUGH YOUR EVENT MANAGER.

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