



# CATERING MENU

MEETINGS & CONFERENCES



INTERCONTINENTAL<sup>®</sup>  
HOTELS & RESORTS

CATERING THE INTERCONTINENTAL LIFE

# BREAKFAST





## BREAKFAST

# BUFFET

SERVED WITH CHILLED FRESH ORANGE JUICE, APPLE JUICE AND CRANBERRY JUICE, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, AND SELECTION OF SPECIALTY TEAS A SELECTION OF WHOLE, 2% AND SKIM MILK

### PLAZA CONTINENTAL | \$29 per guest

- ▶ Sliced seasonal fresh fruits and berries
- ▶ Selection of breakfast pastries & muffins
- ▶ Chilled hard-boiled eggs
- ▶ Individual blended Greek yogurts and granola

### INTERCONTINENTAL | \$38 per guest

- ▶ 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

### THE INSIDER COLLECTION BREAKFAST | \$40 per guest

- ▶ Sliced fruit and berries
- ▶ Individual blended Greek yogurts
- ▶ Selection of breakfast pastries & muffins
- ▶ Scrambled eggs
- ▶ Crisp bacon and local pork sausage
- ▶ Hashbrown casserole
- ▶ French toast, warm maple syrup, butter

### WARD PARKWAY BRUNCH | \$65 per guest

- ▶ 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
- ▶ Hashbrown casserole
- ▶ Market vegetable sauté
- ▶ Potato O'Brien with prairie breeze white cheddar cheese

BREAKFAST

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# PLATED

EACH 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 per guest

- Scrambled eggs, choice of bacon, sausage or grilled ham and breakfast potatoes

## BREAKFAST BURRITO | \$ 30 per guest

- Flour tortilla with scrambled eggs, pickled jalapeños, roasted poblanos, pico de gallo, cheddar cheese, sour cream and salsa and hash brown potatoes

## SPANISH FRITTATA | \$ 30 per guest

- Baked eggs with chorizo, peppers, tomato, scallions and queso fresco, tortilla strips, salsa verde and zesty breakfast potatoes

## QUICHE LORRAINE | \$ 30 per guest

- Tomato jam and country-roasted potatoes

## FRENCH TOAST | \$ 27 per guest

- Brioche French toast with berries compote, choice of bacon, sausage or grilled ham and butter and maple syrup

## BBQ HASH | \$ 33 per guest

- Burnt ends with potatoes, red & green peppers, and BBQ sauce, scrambled eggs



BREAKFAST / BRUNCH

# STATIONS

\* ASTERISK DENOTES A REQUIRED CHEF ATTENDANT. ATTENDANT FEES MAY APPLY.

## AVOCADO TOAST BAR | \$30 per guest

- ▶ Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Chopped Eggs  
*(Minimum of 25 guests)*

## PANCAKES\* | \$26 per guest

- ▶ Buttermilk Fresh Berries, Fresh Seasonal Fruit Compote, Chantilly Cream, Sweet Butter and Warm Vermont Maple Syrup

## STRIP LOIN CARVING\* | \$550 each

- ▶ Silver Dollar Rolls, Horseradish Cream and Whole Grain Dijon Mustard *(Serves 40-75 guests)*

## EGGS & OMELETS | \$25 per guest

- ▶ Eggs Any Style (Fried, Scrambled, Omelets), Egg Whites and Egg Beaters

### **Prepared with a Selection of:**

- ▶ Country Sausage, Bacon, Black Forest Ham, Aged Cheddar and Swiss Cheeses, Baby Spinach, Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes, Salsa and Guacamole *(Minimum of 25 guests)*

## FAR EAST BREAKFAST | \$32 per guest

- ▶ Rice Congee with Grilled Chicken and Green Onions, Vegetable, Sausage and Egg

*Based on two-hour service and minimum of 15 guests*

*For events requiring a carver, bartender or station attendants, a fee of \$100 to \$150 per attendant will be applicable for the first three hours. A charge of \$50 per hour per attendant applies for each additional hour.*



# ENHANCEMENTS

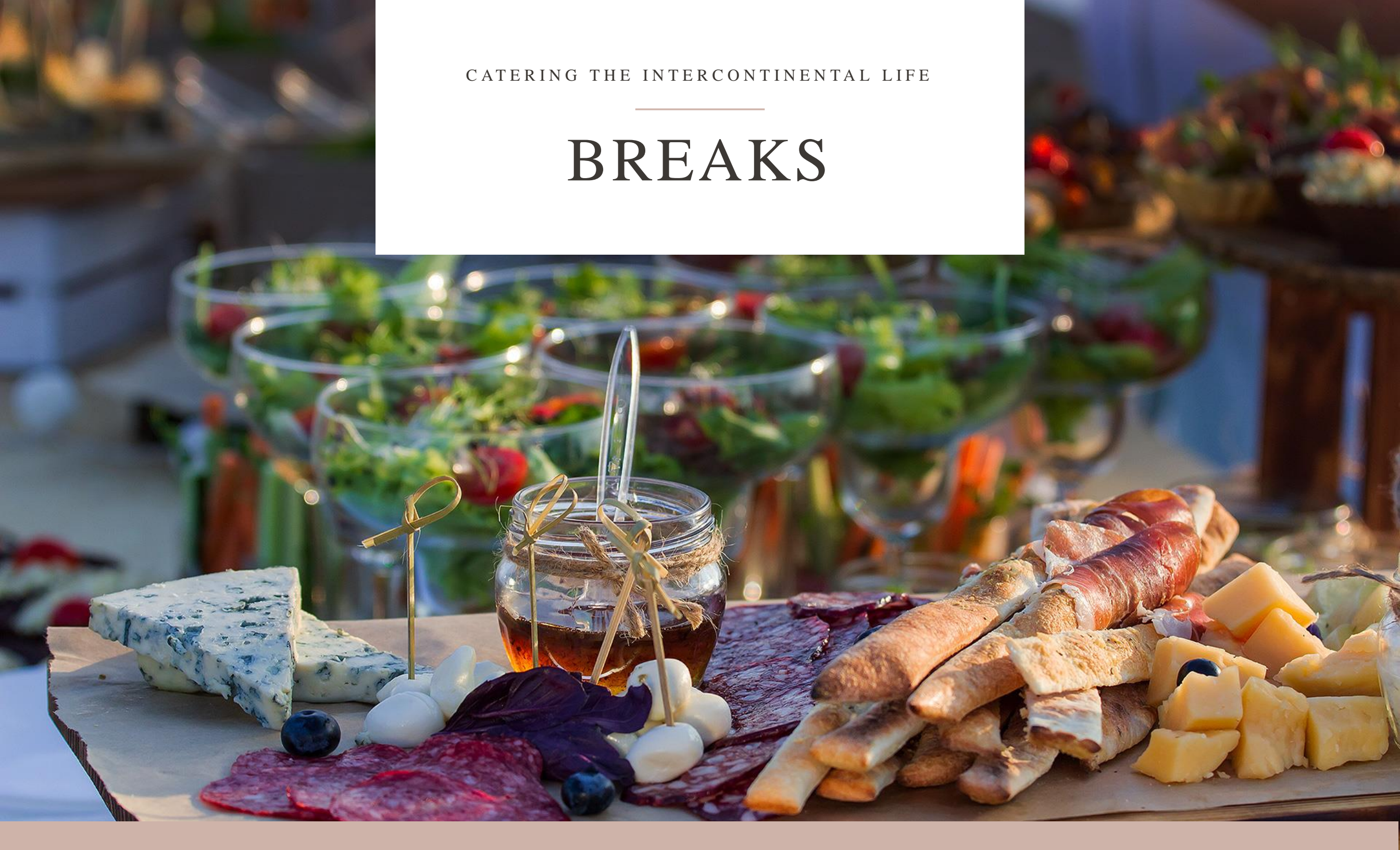
- ▶ **ASSORTED BAGEL**  
*Served with Regular and Light Cream Cheeses, Sweet Cream Butter and Fruit Preserves*  
**\$58 per dozen**
- ▶ **BAGELS AND LOX**  
*Smoked Salmon, Mini Bagels, Regular and Light Cream Cheeses, Capers, Red Onions, Boiled Eggs and Dill*  
**\$25 per person**
- ▶ **CRISPY APPLEWOOD SMOKED BACON**  
**\$10 per person**
- ▶ **CRISPY TURKEY BACON**  
**\$10 per person**
- ▶ **CHICKEN APPLE OR TURKEY SAUSAGE**  
**\$10 per person**
- ▶ **CORNED BEEF HASH**  
**\$12 per person**
- ▶ **GRILLED ASPARAGUS**  
**\$8 per person**
- ▶ **HOMEMADE SPINACH & TOMATO QUICHE**  
**\$16 each**
- ▶ **IMPORTED & DOMESTIC CHEESE DISPLAY**  
*Served with Fruit Garnish, Assorted Crackers and Baguettes*  
**\$20 per person**
- ▶ **MAKE YOUR OWN PARFAIT**  
*Yogurt, Strawberries, Mixed Berries, Pineapple, Granola, Shaved Coconut and Honey*  
**\$19 per person**
- ▶ **EGG FRITTATA**  
*Aged Provolone, Buffalo Mozzarella and Tomato, Topped with Asparagus and Parmesan Cheese*  
**\$12 each**
- ▶ **PLAIN & ASSORTED FRUIT YOGURT CUPS**  
**\$6 per person**
- ▶ **OVEN ROASTED BRUSSELS SPROUTS**  
**\$8 per person**
- ▶ **OVEN ROASTED ROMA TOMATOES**  
*Topped with Parmesan Cheese*  
**\$8 per person**
- ▶ **SCRAMBLED EGGS**  
*Topped with Vermont Cheddar Cheese*  
**\$8 per person**
- ▶ **SOUTHERN BISCUITS & GRAVY**  
*Freshly Baked Biscuits, Sausage Gravy, Whipped Butter and Honey*  
**\$16 each**
- ▶ **STEEL CUT OATMEAL**  
*Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon and Honey*  
**\$12 per person**
- ▶ **EGG & CROISSANT SANDWICH**  
*Flaky croissant, scrambled eggs, cheddar cheese and Canadian bacon*  
**\$15 each**
- ▶ **EGG & ENGLISH MUFFIN SANDWICH**  
*English Muffin, scrambled eggs, cheddar cheese and sausage*  
**\$15 each**
- ▶ **EGG & BAGEL SANDWICH**  
*Bagel, scrambled eggs, cheddar cheese spinach and red peppers*  
**\$15 each**
- ▶ **BREAKFAST BURRITO**  
*Scrambled eggs, chorizo, black beans, cheese and green tomatillo salsa*  
**\$15 each**
- ▶ **CHARCUTERIE**  
*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*  
**\$25 each**

# ENHANCEMENTS

- ▶ **PARISI COFFEE & TEA**  
*(2 Hour Service)*  
*Freshly Brewed Premium Parisi Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas*  
**\$80 per gallon**  
*Coffee is not available by the half gallon*
- ▶ **ASSORTED REGULAR AND DIET SOFT DRINKS**  
*Coke, Diet Coke, Coke Zero and Sprite*  
**\$5 per can**
- ▶ **NATURAL SPRING & MINERAL WATERS**  
**\$5 per bottle**  
**\$11 per bottle** 750 ml bottle
- ▶ **ASSORTED CHILLED MILK**  
*(Select Three)*  
*Soy, Whole, Skim, 2% or Chocolate Milk*  
**\$6 per person**
- ▶ **CHILLED FRUIT JUICES**  
*Orange, Apple and Cranberry*  
**\$34 per liter**
- ▶ **ENERGY DRINKS**  
*Regular and Sugar free Red Bull, Gatorade*  
**\$7 per can**
- ▶ **INFUSED WATER**  
*Citrus, Cucumber, Watermelon, or Strawberry*  
**\$50 per gallon**
- ▶ **BOTTLED JUICES**  
*Cranberry, Apple, Orange and V-8™*  
**\$6 per bottle**
- ▶ **ASSORTED BARS**  
*Fruit, Granola, and KIND*  
**\$67 per dozen**
- ▶ **ASSORTED GOURMET CUPCAKES**  
**\$64 per dozen**
- ▶ **ASSORTED COOKIES**  
*Chocolate Chip, Peanut Butter,, and Oatmeal Raisin*  
**\$52 per dozen**
- ▶ **ASSORTED MUFFINS**  
**\$58 per dozen**
- ▶ **ASSORTED PACKAGED SNACKS**  
*Chips and Popcorns (Minimum of 20 each type required)*  
**\$7 per bag**
- ▶ **ASSORTED TEA SANDWICHES**  
*Chef's Selection to Alternate Daily*  
**\$75 per dozen**
- ▶ **CANDY BARS**  
*Snickers, Twix, Kit Kat, Hershey's, Peanut M&M's, Regular M&M's, and Reese's Peanut Butter Cups*  
**\$6 each**
- **FRESH SLICED SEASONAL FRUIT AND BERRIES**  
**\$13 per person**
- ▶ **GOURMET MIXED NUTS**  
**\$32 per pound**
- ▶ **SEASONAL SCONES**  
**\$56 per dozen**
- ▶ **VEGETABLE CRUDITÉ**  
*Served with Assorted Dips*  
**\$18 per person**
- ▶ **WARM JUMBO SALTED PRETZELS**  
*Served with Assorted Mustards*  
**\$58 per dozen**
- ▶ **WHOLE FRESH FRUIT**  
*(10 pieces of Fruit per Bowl)*  
**\$35 per bowl**

CATERING THE INTERCONTINENTAL LIFE

# BREAKS







## BREAKS

# THEMED BREAKS

BASED ON A ONE HOUR SERVICE. CHEF ATTENDANT MAY BE REQUIRED.

### AVOCADO TOAST BAR | \$35 per guest

- ▶ Make your own: toasted farm to market bread, smashed avocado, cherry tomato, crumbled bacon, chopped egg, chives and scallions
- ▶ Fresh brewed Parisi coffee and decaf
- ▶ *(Minimum of 25 guests)*

### BALLPARK | \$29 per guest

- ▶ Ballpark dog sliders
- ▶ Fresh popped popcorn
- ▶ Soft pretzel sticks
- ▶ Nacho chips and dip
- ▶ Assorted soft drinks and bottled water

### MILK AND COOKIE BREAK | \$15 per guest

- ▶ Flavored milks with assorted cookies.  
*(Minimum of 15 guests)*

### TRAIL MIX BREAK | \$36 per guest

- ▶ **Create Your Own Blend:** assorted nuts, dried seeds and dried Fruit
- ▶ An assortment of chilled infused water with citrus, cucumber mint and seasonal berries
- ▶ *(Minimum of 25 guests)*

### COFFEE CAKE BAR | \$28 per guest

- ▶ Cinnamon swirl, lemon, chocolate marble, orange poppy seed
- ▶ Fresh brewed Parisi coffee and decaf
- ▶ *(Minimum of 50 guests)*

### GARDEN BREAK | \$29 per guest

- ▶ Fresh vegetable crudité with ranch and guacamole
- ▶ hummus with pita chips
- ▶ Warm mini quiche
- ▶ Assorted chilled infused waters (citrus, cucumber mint, berries)

### MORNING BREAK | \$28 per guest

- ▶ Build your own parfait bar, yogurt, granola, berries, dried fruit
- ▶ Muffins, seasonal smoothie shooter, fruit salad
- ▶ Fresh brewed Parisi coffee and decaf

### SALTY & SWEET BREAK | \$28 per guest

- ▶ Assorted candy bars
- ▶ Chips, pretzels
- ▶ Granola bars and trail mix
- ▶ Assorted waters and soft drinks

CATERING THE INTERCONTINENTAL LIFE

# PLATED MEALS



## PLATED LUNCH MENUS

# SALADS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA

- ▶ **BABY KALE SALAD**  
Roasted pears, goat cheese, cranberries, sunflower seeds, balsamic vinaigrette  
**\$8 each**
- ▶ **ICEBERG WEDGE**  
Local heirloom tomatoes, farm house bacon, shredded jack cheese, green goddess dressing  
**\$7 each**
- ▶ **CAESAR SALAD**  
Hearts of romaine, roasted garlic croutons, traditional Caesar dressing  
**\$7 each**
- ▶ **WILD BABY GREENS**  
Tart apple sticks, pear tomatoes, sweet & spicy pecans, Riesling vinaigrette  
**\$8 each**

# LUNCH ENTRÉES

- ▶ **FOREST MUSHROOM RISOTTO**  
Fresh herbs and pecorino Romano  
**\$37 each**
- ▶ **SHRIMP AND CHEESY GRITS**  
Roasted red peppers, scallions, andouille sausage  
**\$42 each**
- ▶ **RICOTTA STUFFED RAVIOLI**  
Julienne zucchini and summer squash, sun dried tomato cream  
**\$37 each**
- ▶ **KANSAS CITY STRIP STEAK**  
Herb butter, bourbon demi potatoes dauphinoise  
**\$56 each**
- ▶ **BALSAMIC CHICKEN BREAST**  
Madeira cream and wild mushroom ragout butternut squash risotto  
**\$36 each**
- ▶ **PAN ROASTED HALIBUT**  
Confit of artichokes and spinach, lemon and lime butter sauce mashed Idaho potatoes  
**\$62 each**
- ▶ **SEARED BREAST OF CHICKEN**  
Stuffed with prosciutto, fontina, and fresh sage, marsala demi cream roasted garlic polenta  
**\$37 each**
- ▶ **PEPPERCORN BEEF TENDERLOIN**  
Cremini and arugula confit, Borolo demi Yukon mash  
**\$62 each**
- ▶ **WILD CAUGHT SALMON FILLET**  
Kosher salt and cracked pepper, Riesling beurre Blanc, fried leeks black truffle and chive oil risotto  
**\$37 each**
- ▶ **MERLOT BRAISED BEEF SHORT RIB**  
Truffle white cheddar mashed Yukon gold potato  
**\$56 each**
- ▶ **BUTCHER'S STEAK**  
Pan demi and maître d'hôtel butter potatoes dauphinoise  
**\$40 each**



PLATED DINNER MENUS

# SALADS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

\*AVAILABLE FOR LUNCH SERVICE ONLY

▶ **BABY KALE SALAD**

Roasted pears, goat cheese, cranberries, sunflower seeds, balsamic vinaigrette

**\$9 each**

▶ **CAESAR SALAD**

Hearts of romaine, roasted garlic croutons, traditional Caesar dressing

**\$8 each**

▶ **BOSTON BIBB CUP**

Watercress, radicchio, Boston leaves, dried cherries, French brie, champagne vinaigrette

**\$11 each**

▶ **TUSCAN PANZANELLA**

Ciabatta bread, tomato, cucumber, garlic, shallots, basil, red wine vinaigrette

**\$11 each**

▶ **ICEBERG WEDGE**

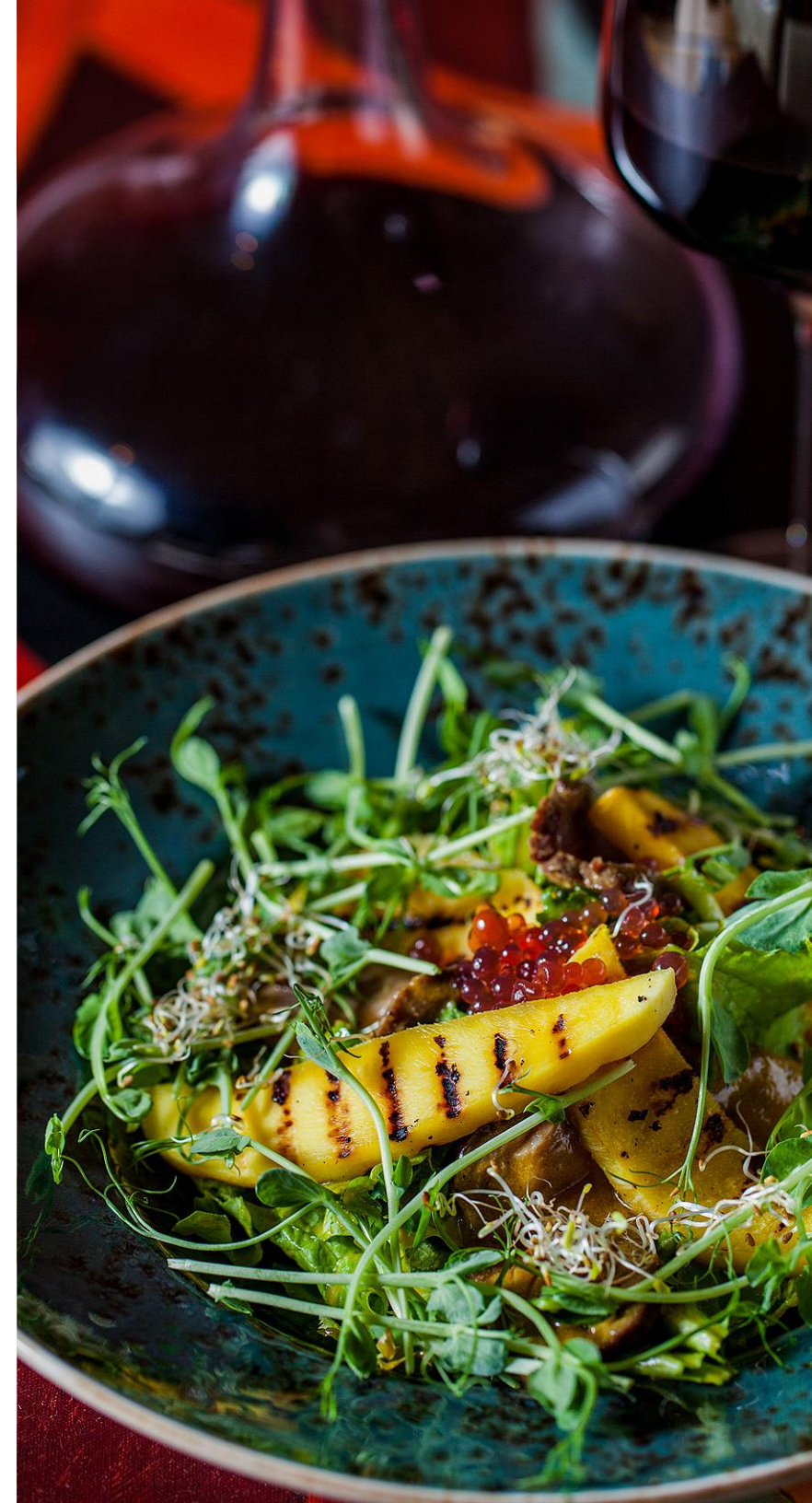
Local heirloom tomatoes, farm house bacon, shredded jack cheese, green goddess dressing

**\$8 each**

▶ **WILD BABY GREENS**

Tart apple sticks, pear tomatoes, sweet & spicy pecans, Riesling vinaigrette

**\$9 each**





## PLATED DINNER MENUS

# HOT ENTRÉES

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

- ▶ **RICOTTA STUFFED RAVIOLI**  
Julienne zucchini and summer squash, sun dried tomato cream  
**\$40 each**
- ▶ **BEET WELLINGTON**  
Roasted beet, butternut squash, portobella mushroom wrapped in puff pastry with roasted red pepper coulis  
**\$40 each**
- ▶ **PAN ROASTED CHICKEN BREAST**  
Savory bread pudding, pan jus  
**\$41 each**
- ▶ **SEARED BREAST OF CHICKEN**  
Stuffed with prosciutto, fontina, and fresh sage, marsala demi cream roasted garlic polenta  
**\$41 each**
- ▶ **VEGETABLE NAPOLEON, ROASTED**  
Vegetable stack, herb polenta cake, piquillo pepper coulis  
**\$40 each**
- ▶ **BALSAMIC CHICKEN BREAST**  
Madeira cream and wild mushroom ragout, butternut squash risotto  
**\$41 each**
- ▶ **GRILLED CHICKEN BREAST**  
Beef steak tomatoes, cilantro and local prairie breeze white cheddar, chianti jus nested capellini in herb butter  
**\$43 each**
- ▶ **WILD CAUGHT SALMON FILLET**  
Kosher salt and cracked pepper, Riesling beurre Blanc, fried leeks black truffle and chive oil risotto  
**\$45 each**
- ▶ **GRILLED LEMON GRASS PORK CHOP**  
Jasmine rice, nuoc cham  
**\$48 each**
- ▶ **SHRIMP AND CHEESY GRITS**  
Roasted red peppers, scallions, andouille sausage  
**\$55 each**
- ▶ **MERLOT BRAISED BEEF SHORT RIB**  
Truffle white cheddar mashed Yukon gold potato  
**\$58 each**
- ▶ **KANSAS CITY STRIP STEAK**  
Herb butter, bourbon demi Yukon and white cheddar dauphinoise potatoes  
**\$60 each**
- ▶ **CRACKED PEPPERCORN BEEF TENDERLOIN**  
Cremini and arugula confit, Borolo demi Yukon mash  
**\$68 each**
- ▶ **PAN ROASTED HALIBUT**  
Confit of artichokes and spinach, lemon and lime butter sauce mashed Idaho potatoes  
**\$65 each**
- ▶ **SEARED SEA BASS**  
Meshi rice, Chinese long beans, ponzu butter  
**\$80 each**

PLATED MENUS

# COMBINATION ENTRÉES

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

- ▶ SEARED BREAST OF CHICKEN STUFFED WITH PROSCIUTTO, FONTINA, AND SAGE, AND BLACKENED TIGER SHRIMP

*Marsala cream, Champagne butter sauce and roasted garlic polenta*

**\$64 each**

- ▶ GRILLED PETITE BEEF TENDERLOIN AND CHARRED CHICKEN BREAST

*Beef steak tomatoes, cilantro and local prairie breeze white cheddar, chianti jus nested herbed capellini*

**\$62 each**

- ▶ BALSAMIC CHICKEN BREAST AND WILD CAUGHT SALMON FILLET

*Madeira cream, wild mushroom ragout, kosher salt & cracked pepper, Riesling Beurre Blanc, fried leeks, butternut squash risotto*

**\$57 each**

- ▶ GRILLED PETITE BEEF TENDERLOIN AND JUMBO LUMP CRAB CAKE

*Citrus butter black truffle and English pea risotto*

**\$72 each**

- ▶ GRILLED PETITE BEEF TENDERLOIN AND PAN ROASTED HALIBUT

*Lemon & lime butter sauce, artichoke and spinach confit mashed Idaho potatoes*

**\$67 each**

- ▶ GRILLED PETITE BEEF TENDERLOIN AND SEARED SEA BASS

*Meshi rice, ponzu butter*

**\$85 each**



PLATED MENUS

# DESSERTS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

- ▶ **CHOCOLATE ESPRESSO TIRAMISU**  
Mocha sauce  
**\$10 each**
- ▶ **MIXED BERRY WHITE CHOCOLATE GATEAU**  
**\$22 each**
- ▶ **VANILLA BEAN CHEESECAKE**  
Macerated seasonal berries and cream  
**\$10 each**
- ▶ **BELGIAN CHOCOLATE GATEAU**  
**\$22 each**
- ▶ **APPLE TARTE**  
Crème anglaise  
**\$10 each**
- ▶ **TRIPLE CHOCOLATE GANACHE CAKE**  
**\$10 each**
- ▶ **CHEF'S DESSERT TRIO**  
Mini opera cake, mini fruit tart, & mini cheesecake  
**\$15 each**





CATERING THE INTERCONTINENTAL LIFE

# BUFFET MENUS





## BUFFET MENUS

# LUNCH BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

### NEIGHBORHOOD DELI

- ▶ Grilled vegetable salad
- ▶ Mixed greens, croutons, tomatoes, balsamic dressing, house-made buttermilk ranch cucumber & garden tomato, onion, peppers, white wine vinaigrette
- ▶ House roasted beef,
- ▶ Honey ham,
- ▶ Hickory smoked turkey breast
- ▶ Genoa salami
- ▶ Cheddar, Swiss, pepper jack cheeses
- ▶ Assorted Fresh Breads

#### Relishes to Include: (GF DF)

- ▶ Sliced Tomatoes, Onions, Pickles and Lettuce

#### Assorted Condiments to Include:

- ▶ Dijon and Grain Mustards,
- ▶ Classic Mayonnaise
- ▶ Kettle Chips
- ▶ Cookies,

**\$42 per guest**

### 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 per guest**

### 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 per guest**

## BUFFET MENUS

# LUNCH BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

### 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 cake

**\$48 per guest**

### TAQUERIA

- ▶ Mixed green salad with cilantro lime vinaigrette
- ▶ Jicama and orange slaw, citrus vinaigrette
- ▶ Classic queso dip with corn tortilla chips
- ▶ Adobo chicken
- ▶ Barbacoa shredded beef
- ▶ Cilantro lime rice
- ▶ Braised black beans
- ▶ 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 per guest**

### 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 per guest**

### 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

**\$48 per guest**





## BUFFET MENUS

# LUNCH BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

### 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 per guest**

### 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 per guest**

## BUFFET MENUS

# DINNER BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED 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 per guest**

### 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 per guest**





## BUFFET MENUS

# DINNER BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

### 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 per guest**

### 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

**\$60per guest**

## BUFFET MENUS

# DINNER BUFFETS

SERVED WITH BASKET OF ARTISINAL BREADS AND BUTTER, FRESHLY BREWED PREMIUM PARISI GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

### 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 kounoupthiou
- ▶ Grilled pita bread
- ▶ Chocolate cake

**\$65 per guest**

### TAQUERIA

- ▶ Mixed green salad with cilantro lime vinaigrette
- ▶ Jicama and orange slaw, citrus vinaigrette
- ▶ Classic queso dip with corn tortilla chips
- ▶ Adobo chicken
- ▶ Barbacoa shredded beef
- ▶ Cilantro lime rice
- ▶ Braised black beans
- ▶ 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

**\$68 per guest**

### 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

**\$75per guest**

### 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 per guest**

## BUFFET MENUS

# BOXED LUNCH

DESIGNED "TO-GO" AND NOT FOR ON-PREMISE DINING.  
ACCOMPANIED WITH SALAD, CHIPS, FRESH WHOLE FRUIT AND A BEVERAGE.  
TO ENHANCE YOUR GUEST'S BOXED LUNCH, PLEASE CHOOSE ADDITIONAL ENHANCEMENT TO ACCOMPANY THE ENTRÉE SELECTION.

### SALAD SELECTIONS *(select one)*

- ▶ **POTATO SALAD WITH CREAMY DIJON**
- ▶ **CHEF'S PASTA SALAD**

### SANDWICH & WRAP SELECTIONS *(select up to 3)*

- ▶ **Sliced roast beef**  
*caramelized onions, white cheddar on an onion hoagie*
- ▶ **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*
- ▶ **Chipotle Chicken Salad**  
*Pepperjack Cheese, on brioche bun*

### KETTLE CHIPS

### ASSORTED COOKIES OR BROWNIES

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

**\$38 per guest**

### ENHANCEMENTS

- ▶ **Caesar Salad**  
**\$4 per guest**
- ▶ **Cole Slaw**  
**\$3 per guest**
- ▶ **Whole fresh fruit**  
**\$4 per guest**





CATERING THE INTERCONTINENTAL LIFE

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# HORS D'OEUVRES



HORS D'OEUVRES & RECEPTIONS

# CHILLED BITES

\*MINIMUM ORDER OF (2) DOZEN OF EACH HORS D'OEUVRES

- ▶ HEIRLOOM CHERRY TOMATO, MOZZARELLA, BASIL EN BRUSCHETTA  
**\$58 per dozen**
- ▶ ARTISAN CHEESE ON BRIOCHE, FIG MOSTARDA  
**\$58 per dozen**
- ▶ SKEWERED GREEK SALAD, OREGANO LEMON DRIZZLE  
**\$10 per piece**
- ▶ BRESAOLA WRAPPED PEAR, ARUGULA, PARMESAN  
**\$58 per dozen**
- ▶ PARMESAN CRISP, MANCHEGO PESTO, ROASTED TOMATOES  
**\$58 per dozen**
- ▶ SEARED RARE ROAST BEEF, SHAVED ROMANO, ARUGULA ON A TOASTED BAGUETTE  
**\$65 per dozen**
- ▶ TOMATO AND SERRANO HAM ON AN OLIVE OIL CROSTINI  
**\$58 per dozen**
- ▶ DEVEILED BBQ EGGS, SMOKED BRISKET, CRISPY ONIONS  
**\$58 per dozen**
- ▶ SEARED AHI TUNA, ASIAN SLAW, WONTON CUP  
**\$60 per dozen**
- ▶ SALMON RILLETTE ON CROSTINI WITH CAPER BERRIES  
**\$65 per dozen**
- ▶ MINI LOBSTER CLUB SANDWICH ON BRIOCHE, WATERCRESS, TOMATO, LEMON AIOLI  
**\$72 per dozen**
- ▶ TIGER SHRIMP, TRADITIONAL COCKTAIL SAUCE  
**\$65 per dozen**

# HOT BITES

\*MINIMUM ORDER OF (2) DOZEN OF EACH HORS D'OEUVRES

- ▶ TRADITIONAL SPANAKOPITA TRIANGLES  
\$58 per dozen
- ▶ BAKED BRIE AND WALNUT TARTLET,  
APRICOT JAM  
\$58 per dozen
- ▶ FIG AND BLUE CHEESE TARTLET,  
BALSAMIC JUS  
\$58 per dozen
- ▶ ARTICHOKE AND PARMESAN RISOTTO  
CAKE  
\$58 per dozen
- ▶ MICRO ZUCCHINI, MUSHROOM,  
PEPPADEW PIZZA  
\$58 per dozen
- ▶ POTATO LATKES WITH ROASTED APPLE  
SHALLOT JAM  
\$58 per dozen
- ▶ TANDOORI ROASTED CHICKEN SKEWER,  
RAITA SAUCE  
\$60 per dozen
- ▶ CHICKEN EMPANADA, AVOCADO CREMA  
\$60 per dozen
- ▶ CHICKEN & WAFFLE SKEWERS WITH  
CINNAMON MAPLE SYRUP  
\$62 per dozen
- ▶ MINI BEEF WELLINGTON, MUSHROOM  
COMPOTE, PARSLEY AND PEPPER AIOLI  
\$64 per dozen
- ▶ BEEF SLIDER, AGED CHEDDAR,  
HORSERADISH MUSTARD SAUCE  
\$60 per dozen
- ▶ CHORIZO SAUSAGE, STUFFED  
MUSHROOM, PARMESAN GRATINE  
\$60 per dozen
- ▶ SPICY SAUSAGE EN CROUTE, GRAINY  
MUSTARD SAUCE  
\$60 per dozen
- ▶ PORK GYOZA, SMOKED TOMATO SESAME  
SAUCE  
\$60 per dozen
- ▶ PULLED PORK SPRING ROLL, SOYA GLAZE  
\$60 per dozen
- ▶ LAMB CHOP, MINT CHIMICHURRI  
\$70 per dozen
- ▶ LAMB KOFTA WITH TAHINI GARLIC  
SAUCE  
\$67 per dozen
- ▶ ALMOND CRUSTED SHRIMP, CITRUS  
REMOULADE  
\$64 per dozen
- ▶ COCONUT SHRIMP, SPICY PLUM SAUCE  
\$64 per dozen
- ▶ PANCETTA WRAPPED TIGER SHRIMP,  
GINGER, SOY, SPICY HOISIN GLAZE  
\$64 per dozen
- ▶ ROASTED RED PEPPER POLENTA CAKE,  
CHIMICHURRI SHRIMP  
\$55 per dozen
- ▶ JUMBO LUMP CRAB CAKE, GARLIC  
REMOULADE  
\$80 per dozen
- ▶ BACON WRAPPED CAJUN SCALLOPS  
\$65 per dozen
- ▶ FRIED MAC AND CHEESE WITH RANCH  
DRESSING  
\$55 per dozen
- ▶ ARTISAN CHEDDAR CROQUETTES  
TOMATO SOUP DIP  
\$55 per dozen



## RECEPTIONS

# STATIONS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING A CARVER, BARTENDER OR STATION ATTENDANTS, A FEE OF \$100 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

### TUSCAN ROASTED VEGETABLES

- ▶ Charred zucchini
  - ▶ Summer squash
  - ▶ Peppers
  - ▶ Asparagus
  - ▶ Forest mushrooms
  - ▶ Scallions
  - ▶ Cherry tomatoes
  - ▶ Balsamic drizzle
- \$12 per person**

### FRUIT AND BERRIES

- ▶ Freshly sliced seasonal fruit
  - ▶ Assorted berries
  - ▶ Yogurt mint sauce
- \$12 per person**

### CHEESE

- ▶ Artisan, domestic, and imported cheeses
  - ▶ Dried fruit
  - ▶ Grapes
  - ▶ Baguette and crackers
- \$35 per person**

### NACHO (25 guest minimum)

- ▶ Corn tortillas
- ▶ Tomato salsa
- ▶ Shredded chicken breast
- ▶ Slow-cooked black beans
- ▶ Melted cheddar cheese
- ▶ Tomatoes
- ▶ Scallions
- ▶ Jalapeños
- ▶ Cilantro
- ▶ Sour cream

**\$30 per person**

### MEDITERRANEAN

- ▶ Hummus
- ▶ Baba ghanoush
- ▶ Assorted olives
- ▶ Crumbled feta
- ▶ Grilled pita

**\$19 per person**

## RECEPTIONS

# STATIONS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING A CARVER, BARTENDER OR STATION ATTENDANTS, A FEE OF \$100 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

### SIMPLY SALAD

- ▶ Mixed greens & iceberg, romaine
- ▶ Tomatoes
- ▶ Green onions
- ▶ Blue cheese
- ▶ Parmesan
- ▶ Hard-boiled eggs
- ▶ Cucumber
- ▶ Red onions
- ▶ Kalamata olives
- ▶ Shredded cheddar jack
- ▶ Garlic croutons
- ▶ Roasted tomatoes
- ▶ Creamy Caesar dressing
- ▶ Lemon-oregano vinaigrette
- ▶ Peppercorn dressing

**\$20 per person**

### PASTA STATION (Attendant Required)

- ▶ Penne and cavatappi
- ▶ Roasted tomato marinara
- ▶ Parmesan crema
- ▶ Grilled BREAST OF CHICKEN
- ▶ Bell peppers
- ▶ Forest mushrooms
- ▶ Toasted pine nuts
- ▶ Spinach leaves
- ▶ Fresh basil
- ▶ Grated parmesan
- ▶ Rustic Italian breads

**\$24 per person**

**Add Wild Gulf Shrimp \$8 per person**

### ANTIPASTI

- ▶ Prosciutto Di Parma, Capocollo, and Genoa salami
- ▶ Marinated mozzarella
- ▶ Charred vegetables
- ▶ Imported olives
- ▶ Roasted garlic
- ▶ Rustic Italian breads

**\$27 per person**

### 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 2 \$25 per person**

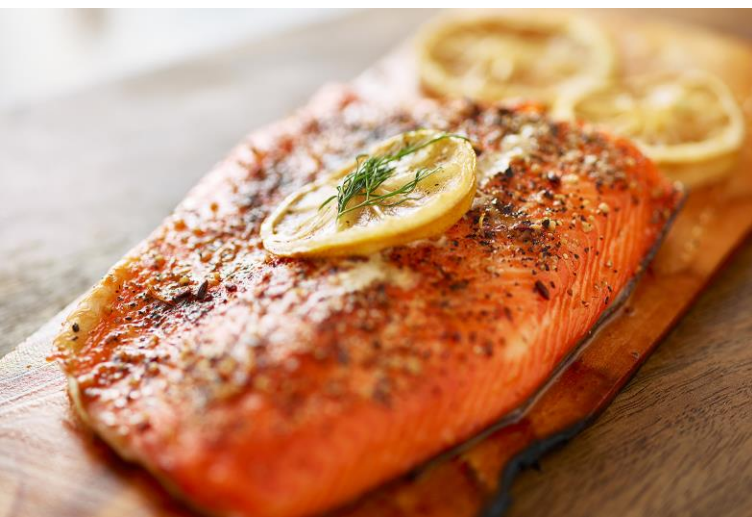
**Choice of 3 \$31 per person**

### DESSERT DISPLAY

- ▶ An assortment of mini desserts

**\$15 per person**





## RECEPTIONS

# CARVING STATIONS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING A CARVER, BARTENDER OR STATION ATTENDANTS, A FEE OF \$100 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

### ROASTED PORK LOIN

- ▶ Pineapple ginger glaze
- ▶ Serves 30 guests

**\$295 each**

### ROASTED TURKEY BREAST

- ▶ Roasted bone in, cranberry and orange relish
- ▶ Serves 30 guests

**\$325 each**

### SMOKEHOUSE HAM

- ▶ Grain mustard glaze
- ▶ Serves 50 guests

**\$400 each**

### ROASTED BEEF ROUND

- Peppered and house roasted
- Serves 60 guests

**\$425 per rack**

### ROASTED BEEF TENDERLOIN

- ▶ Peppercorn merlot sauce
- ▶ Serves 20 guests

**\$550 each**

### PRIME RIB OF BEEF

- Horseradish cream
- Serves 40 guests

**\$600 each**

### ENHANCEMENTS

*Enhance Your Carving Station with a Side Dish*

#### **Black Truffle Potato Au Gratin (GF)**

**\$10.00 per person**

#### **Lobster Mac and Cheese**

**\$15.00 per person**

#### **Butter Whipped Yukon Potatoes (GF)**

**\$8.00 per person**

#### **Candied Yams (GF)**

*Vanilla Glaze*

**\$8.00 per person**

#### **Ratatouille Casserole (GF DF)**

**\$8.00 per person**

#### **Asparagus Gratin (GF)**

*Tomato and Reggiano Cheese*

**\$10.00 per person**

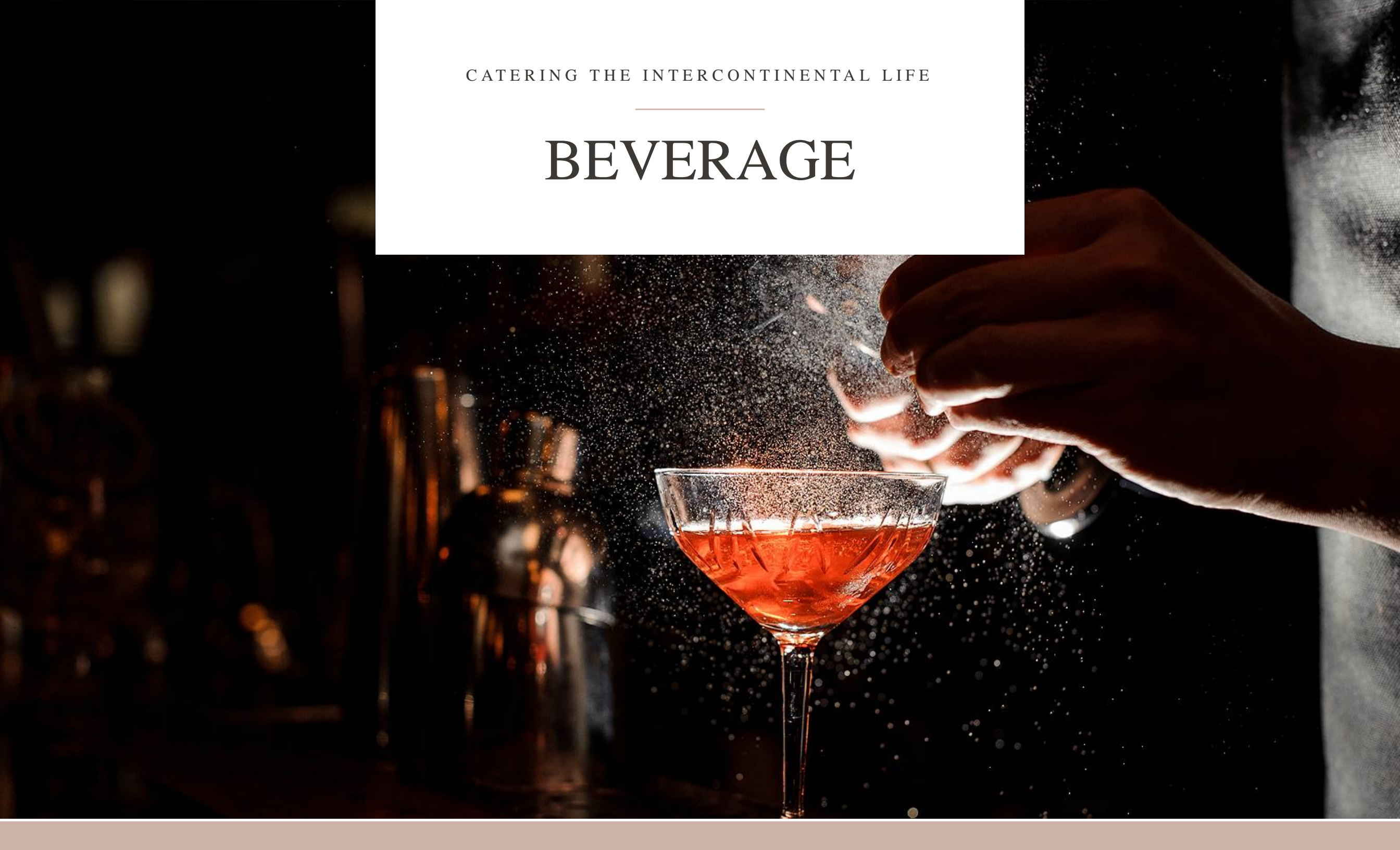
#### **Mushroom Cassoulet (GF DF)**

**\$8.00 per person**

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# BEVERAGE





## BEVERAGE

# HOSTED BAR

ALL BARS REQUIRE A BARTENDER – \$100 PER BARTENDER PER 100 GUESTS. BARTENDERS REQUESTED AT LESS THAN 1 PER 100 CHARGED AT \$200 PER BARTENDER

### 2-HOUR HOSTED (Deluxe Brands)

- ▶ Wheatley vodka
- ▶ Tito's handmade vodka
- ▶ Dewar's scotch
- ▶ Bombay sapphire gin
- ▶ Jim beam bourbon
- ▶ Jack Daniel's whiskey
- ▶ Bacardi silver rum
- ▶ Sauza blue tequila
- ▶ Domestic, Craft and Specialty Beer
- ▶ House Wines (Robert Mondavi Woodbridge brand Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$25 per person per hour**

**\$12 per person each additional hour**

### 2-HOUR HOSTED (Premium Brands)

- ▶ Bombora vodka
- ▶ Grey goose vodka
- ▶ Johnny walker black label
- ▶ Mythology gin
- ▶ Crown Royal or West Bottom whiskey
- ▶ Four roses bourbon
- ▶ Honey Creek spiced rum
- ▶ 818 blanco tequila
- ▶ Domestic, Craft and Specialty Beer
- ▶ House Wines (Kim Crawford Sauvignon Blanc, Alexander Valley Chardonnay, Rodney Strong Cabernet Sauvignon, Line 39 Pinot Noir}
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

**\$28 per person per hour**

**\$14 per person each additional hour**

## BEVERAGE

# CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – \$100 PER BARTENDER PER 100 GUESTS.  
BARTENDERS REQUESTED AT LESS THAN 1 PER 100 CHARGED AT \$200 PER BARTENDER

### DELUXE BRANDS | \$10 per drink

- ▶ Wheatley vodka
- ▶ Tito's handmade vodka
- ▶ Dewar's scotch
- ▶ Bombay sapphire gin
- ▶ Jim beam bourbon
- ▶ Jack Daniel's whiskey
- ▶ Bacardi silver rum
- ▶ Sauza blue tequila

### PREMIUM BRANDS | \$13 per drink

- ▶ Bombora vodka
- ▶ Grey goose vodka
- ▶ Johnny walker black label
- ▶ Mythology gin
- ▶ Crown Royal or West Bottom whiskey
- ▶ Four roses bourbon
- ▶ Honey Creek spiced rum
- ▶ 818 blanco tequila

### DOMESTIC BEER | \$7 per drink

- ▶ Michelob Ultra, Miller Lite, Bud Light

### CRAFT & SPECIALTY BEER | \$8 per drink

- ▶ Corona, Boulevard Wheat, Boulevard Space  
Camper IPA, White Claw Flavored Seltzers, Stella  
Artois

### DELUXE WINE | \$10 per glass

- ▶ Robert Mondavi Woodbridge brand Chardonnay,  
Cabernet Sauvignon, Merlot, Pinot Grigio

### PREMIUM WINE | \$13 per glass

- ▶ Kim Crawford Sauvignon Blanc, Alexander Valley  
Chardonnay, Rodney Strong Cabernet Sauvignon,  
Line 39 Pinot Noir

### ADDITIONAL OPTIONS

- ▶ Cordials | \$13 per drink
  - ▶ Bailey's Irish Cream, Kahlua, Frangelico,  
Disaronno Amaretto
- ▶ Cognac | \$14 per drink
  - ▶ Courvoisier V.S.
- ▶ Port | \$14 per drink
  - ▶ Taylor Fladgate 20-year Tawny

### NON-ALCOHOLIC BEVERAGES | \$5 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks







## BEVERAGE

# CASH BAR

ALL BARS REQUIRE A BARTENDER – \$100 PER BARTENDER PER 100 GUESTS.  
BARTENDERS REQUESTED AT LESS THAN 1 PER 100 CHARGED AT \$200 PER BARTENDER

CASH BARS REQUIRE A MINIMUM OF \$500 IN SALES

### DELUXE BRANDS | \$12 per drink

- ▶ Wheatley vodka
- ▶ Tito's handmade vodka
- ▶ Dewar's scotch
- ▶ Bombay sapphire gin
- ▶ Jim beam bourbon
- ▶ Jack Daniel's whiskey
- ▶ Bacardi silver rum
- ▶ Sauza blue tequila

### DOMESTIC BEER | \$9 per drink

- ▶ Michelob Ultra, Miller Lite, Bud Light

### CRAFT & SPECIALTY BEER | \$10 per drink

- ▶ Corona, Boulevard Wheat, Boulevard Space Camper IPA, White Claw Flavored Seltzers, Stella Artois

### PREMIUM BRANDS | \$14 per drink

- ▶ Bombora vodka
- ▶ Grey goose vodka
- ▶ Johnny walker black label
- ▶ Mythology gin
- ▶ Crown Royal or West Bottom whiskey
- ▶ Four roses bourbon
- ▶ Honey Creek spiced rum
- ▶ 818 blanco tequila

### HOUSE WINE | \$12 per glass

- ▶ Chardonnay & Cabernet Sauvignon

### NON-ALCOHOLIC | \$6 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

BEVERAGE

# WINE BY THE BOTTLE

## HOUSE

- ▶ Mondavi Woodbridge chardonnay - California **\$45 per bottle**
- ▶ Mondavi Woodbridge cabernet sauvignon – California **\$45 per bottle**
- ▶ Mondavi Woodbridge merlot – California **\$45 per bottle**
- ▶ Mondavi Woodbridge pinot grigio – California **\$44 per bottle**

## MERLOT

- ▶ Duckhorn – Napa Valley, California **\$86 per bottle**

## PINOT NOIR

- ▶ Line 39 – California **\$54 per bottle**
- ▶ Meiomi – Central Coast, California **\$68 per bottle**

## CABERNET SAUVIGNON

- ▶ Rodney strong – Sonoma County, California **\$68 per bottle**
- ▶ Starmount – North Coast, California **\$70 per bottle**
- ▶ Quilt - Napa Valley, California **\$83 per bottle**
- ▶ Silver Oak – Napa Valley, California **\$165 per bottle**
- ▶ Caymus – Napa Valley, California **\$185 per bottle**

## SPARKLING

- ▶ Freixenet Blanc de Blanc - France **\$50 per bottle**
- ▶ Domaine Carenos – Napa Valley, California **\$105 per bottle**
- ▶ Veuve Clicquot brut – a Reims, France **\$185 per bottle**

## MOSCATO & MUSCAT

- ▶ Cupcake Moscato d’ Asti – Piedmonte, Italy **\$50 per bottle**
- ▶ Caposaldo – Veneto, Italy **\$60 per bottle**

## RIESLING

- ▶ Foris – rogue valley, oregon **\$54 per bottle**

## PINOT GRIGIO

- ▶ Santa Margherita – Alto Adige, Italy **\$80 per bottle**

## SAUVIGNON BLANC

- ▶ Kim Crawford – Marlborough, New Zealand **\$60 per bottle**

## CHARDONNAY

- ▶ Alexander valley - California **\$60 per bottle**
- ▶ Cakebread - Napa Valley, California **\$130 per bottle**

## ROSE

- ▶ Chapoutier– Cotes du Rhone, France **\$60 per bottle**
- ▶ Hampton Water – Pays D’oc, France **\$80 per bottle**



# GENERAL INFORMATION

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## Audio Visual Systems

Encore is the in-house audio-visual partner to Kansas City InterContinental. They are available to assist with all of your audio-visual requirements. Please contact them at 816-303-2935 or Carissa.Kaberline@encoreglobal.com to inquire about their services.

All outside vendors, including Audio Visual representatives and companies not associated with Encore Global, are required to abide by, and return a signed copy of the Hotel's Production Guidelines prior to gaining access to the Hotel premises. Failure to do so may result in being denied access to the Hotel and event space.

A 12.975% tax and 25% service charge will be added to any applicable fees associated with the execution of providing additional audio visual services on the hotel premises by hotel staff or Encore Global.

All outside Audio Visual vendors including DJ's will be required to provide wireless microphone frequencies to the property prior to using this equipment in order to ensure that there is no interference with other events in the hotel. If there is a conflict, the production/AV company must arrange to utilize other frequencies.

The Ballrooms and most event spaces can be equipped with pin spot lighting for an additional fee. This is generally used for lighting table centerpieces. Extension cables, power strips, and teleconferencing for large audiences can also be provided by the hotel for a fee. Hanging requests for guest banners/signs on pipe and drape will be subject to an applicable labor fee.

## Banquet Rooms

Banquet rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. Should these factors change in the planning process, the hotel reserves the right to transfer the function to a more appropriate room.

## Banquet Room Setup

Rooms will be set according to your instructions and as deemed appropriate by your Catering representative. Round tables of eight or ten guests are recommended for meal functions unless otherwise requested by the client. The client will confirm the setup of the room on the banquet event order (BEO) and diagram, if needed. If the client makes any significant changes to the room setup after the BEO and diagram (if necessary) have been signed or within 48 hours of the event, a minimum setup change fee of \$250 - \$1,000 may be assessed, depending on the severity of the setup change and as determined by the Director of Catering and the Director of Food & Beverage.

## Buffet Labels & Menu Presentation

The Catering Department will provide printed menu labels for all buffets at no additional fee. We welcome the opportunity to design a **custom menu card** for each table or place setting for your event at a nominal fee.

## Choice Menu

A pre-determined choice menu can be offered to any number of guests. The menu can include (2) choices of appetizer,

(3) choices of entrée (including vegetarian) and (2) choices of dessert. The highest priced selection for each course prevails for all and the entrée accompaniments will be uniform for each guest. Guarantees for each course are due by noon, 5 business days prior to the event and it is requested that a seating chart or individual place cards indicating your guests' selections be provided to your Catering representative.

## Coat Room

Coat room attendants are available upon request at \$100 per attendant for two hours of service and \$25 per attendant per hour thereafter. Prices are subject to change without notice.

# GENERAL INFORMATION

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## Damage

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

## Deposits & Cancellations

Each event is to be prepaid 10 days in advance, unless a credit application has been obtained (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, personal check, certified check or cash. Any re- requested deposits will be credited toward the total cost of your event. Should the event be cancelled, please note these deposits may be non-refundable depending upon cancellation terms. Also, cancellation of any events will be subject to a cancellation fee per your contract.

## Dietary Restrictions

The hotel is pleased to accommodate your guests' special dietary restrictions. Please notify your Event representative of any dietary requests by noon, 5 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan and gluten free options that are appropriate for all guests.

## Food & Beverage

Food and Beverage selections should be confirmed at least 4 weeks prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the Director of Food & Beverage. Additional fees may apply.

## Menu Pricing

Menu prices and service charge will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

## Guarantees

To ensure adequate preparation, a guarantee of the number of guests attending is required by noon, 7 business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the most recent number of attendees provided, or the original number of contracted guests (whichever is greater) will be used for billing. Food will be prepared for 103% of the guaranteed attendance. If the guarantee increases above 103% of your guarantee within 72 hours of the event, menu items may be subject to change and a menu premium of 25% will be applied to each additional guest above the guarantee set 72 hours prior to the event.

## Internet Charges

(Meeting Rooms) – The hotel offers wired and wireless internet connections in our banquet space. The hotel is serviced with a high-speed connection capable of transmitting data at rates up to 100 Mbps Up and Down, per connection. The cost of our wireless high-speed internet begins at \$50.00 per person, per day for Standard WiFi usage. If Encore Global is the primary provider of AV Services, Individual wireless connections for standard WiFi usage is complimentary for 1 connection per day, per attendee.

## Parking

Valet parking is available for all events. Multiple options are available for Day and Evening Event Self-Parking. Please consult with your assigned Sales or Event representative for current pricing options.

# GENERAL INFORMATION

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## Service & Labor

A \$150 labor charge is applicable for groups of 25 or less. There is no additional charge for parties of 26 or more. If the host requires extra service personnel in excess of our normal staffing, a \$100 per hour charge will be applied for each additional server required (4-hour minimum for each server). For events requiring a carver, bartender or station attendants, a fee of \$100 to \$150 per attendant will be applicable for the first three hours. A charge of \$75 per hour per attendant will be applicable for each additional hour.

## Shipping

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 1-2 days prior to the event start date. The client will be billed starting at \$25 per box for storage and handling. Any box delivered prior to two days before the contracted arrival date will be charged \$25 per day.

## Special Services

Should you require entertainment, photography, florals, decor or ice carvings, your Catering representative will be happy to assist you.

## Vendors

All Load-ins for events must be scheduled in advance with your Hotel Event representative. Depending upon the requested time and event location, Hotel representative will designate the available time and location for both Load-in and Load-out. The hotel does not permit vendors to load-in meeting materials or equipment through the hotel lobby. This includes the restriction of deliveries for Centerpieces and floral arrangements. Please consult with your Hotel Sales or Event representative for a complete copy of our Vendor & Production Guidelines, which are required to be signed and returned to the hotel 7 days prior to the group event(s).

## Taxes & Fees

Applicable taxes and service charges will apply to all items arranged through the hotel like Food & Beverage, Guest Room, Audio Visual, Coat Check, Labor, Florals, Entertainment, Banquets, Porterage, Room Delivery and Housekeeping. Please inquire with your meeting coordinator or hotel staff for a full list of taxes and fees.

## Signage

All signage placed in the lobby and other public space must be approved by the General Manager