

THE
F O N T A I N E
A KANSAS CITY HOTEL

Banquet & Catering

Continental

Prices are per guest, based on a **90 minute** service and carries a **15 person minimum**
All buffets under **15 guests** will incur an **additional 75 charge**

THE EXECUTIVE CONTINENTAL

Local and seasonally inspired fruit
Bakery selection and specialties | no two days alike
Whole grain cereals with 2% and skim milk
Assorted fresh baked bagels
Cream cheese, whipped butter, mixed jams, and honey
Low fat and plain yogurt
Selection of chilled juices
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas

SIGNATURE CONTINENTAL BREAKFAST

Local and seasonally inspired fruit
Bakery selection and specialties | no two days alike
Selection of chilled juices
Natural granola and energy bars
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas

COUNTRY CLUB PLAZA CONTINENTAL BREAKFAST

Local and seasonally inspired fruit
Assorted scones and fruit preserves | no two days alike
Selection of chilled juices
Cold egg sandwich, bacon, local aged cheddar, ciabatta
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas



Continental Enhancements

Prices are per guest, based on a **90 minute** service and carries a **15 person minimum**

*Requires a **Chef Attendant at 125/each**

CONTINENTAL BREAKFAST ENHANCEMENTS BREAKFAST SANDWICHES

Artisan breakfast panini, cage free over hard egg, shaved

Country ham, caramelized onion, local aged cheddar

Per guest

Soft scrambled eggs, provolone, smokehouse ham,

French butter croissant

Per guest

Hardwood smoked bacon, scrambled egg,

American cheese, english muffin

Per guest

Egg whites, spinach, mushrooms,

Smoked gouda, english muffin

Per guest

GRAINS & GRANOLA

Pure and Natural Granola and Fruit Yogurt Parfaits with Berries

Per guest

Steel-cut oatmeal with brown sugar, dried fruits,

Golden raisins, nuts, and milk

Per guest

PROTEIN BOOSTS

Chilled hard boiled eggs

Per guest

Freshly made fruit smoothies with yogurt,

Honey, seasonal fruits and berries

Per guest

HEALTH NUT

Avocado, kale, and banana smoothie, baby spinach, tomato,

Goat cheese frittata, chicken sausage

Per guest

EGGS N' TOAST

Bell pepper, onion, ham and cheddar scramble

Brioche french toast with maple syrup and apple butter

Per guest

FARMERS BREAKFAST

Scrambled eggs with fresh chive

Naturally cured bacon and chicken sausage

Herb roasted potato with caramelized onion

Per guest

EGG STATION*

Cage free eggs and omelets

Served with seasonally inspired ingredients including chives, local goat cheese,

Local aged cheddar, all natural bacon, smoked ham, cheddar, swiss, onions,

Wild mushrooms, bell peppers, tomatoes

Per guest

Breakfast Buffet-Breakfast Table

Prices are per guest, based on a **90 minute** service and carries a **15 person minimum**
All buffets under **15 guests** will incur an **additional 75 charge**

PREMIUM KANSAS CITY HOT BREAKFAST BUFFET

Selection of chilled juices
Local and seasonally inspired fruit
Freshly made bakery selection and specialties | no two days alike
Assorted bagels with maple walnut and plain cream cheese
Fluffy scrambled eggs with cheddar cheese & chives
Naturally cured bacon
Sausage links
Breakfast potatoes with sautéed onions
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas
Choice of brioche french toast, pancakes or steel cut oatmeal

Per guest

THE COUNTRYSIDE BUFFET

Selection of chilled juices
Local and seasonally inspired fruit
Freshly made bakery selection and specialties | no two days alike
Whole grain cereal with skim and 2% milk
Egg, ham, potato and cheddar scramble
Naturally cured bacon
Breakfast chicken sausage links
Country style hash browns
Buttermilk biscuits and sausage gravy
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas

Per guest

REFRESHED BREAKFAST BUFFET

Selection of chilled juices
Local and seasonally inspired fruit
Freshly made bakery selection and specialties | no two days alike
Build your own yogurt parfait
Low fat yogurt, house made granola, apple berry compote
Fluffy scrambled eggs with cheddar cheese & chives
Naturally cured bacon
Sausage links
Breakfast potatoes with sautéed onions
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas

Per guest

THE CROSSROADS BUFFET

Selection of chilled juices
Avocado, kale, and banana smoothies
Fresh citrus salad with local honey lime dressing
Freshly made bakery selection and specialties | no two days alike
Steel-cut oatmeal with brown sugar, dried fruits, golden raisins, Nuts, with skim and 2% milk
Cheese and charcuterie board with whole grain toast points
Scrambled egg, chicken sausage, and cheddar flatbreads
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas

Per guest

Brunch

Prices are per guest, based on a **90 minute service** and carries a **15 person minimum**
All buffets under **15 guests** will incur an **additional 75 charge**

The All American Brunch

BUFFET BRUNCH

Selection of chilled juices
Freshly brewed roasterie coffee (decaf upon request)
Assorted hot herbal teas
Local and seasonally inspired fruit with berries & local honey lime dressing
Freshly baked muffins
Freshly baked croissants and danish with butter and preserves

EGGS BENEDICT OR EGGS FLORENTINE

OR OMELET STATION - 125 chef fee required

With selection of fillings to include:
Chives, local goat cheese, local aged cheddar, all natural bacon, smoked
Ham, cheddar, swiss, onions, wild mushrooms, bell peppers, tomatoes

SALADS - CHOOSE ONE

Garden green salad with two dressings
Mozzarella and ugly tomato salad
Curried chicken pecan salad
Tuna nicoise salad
Thai seafood & rice noodle salad
Grilled vegetables and goat cheese

FRESH BAKED QUICHE - CHOOSE ONE

Farmer's fresh vegetable
Spinach, swiss and wild mushroom
Lorraine
Blue crab and roasted scallion
Naturally cured bacon and hickory smoked sausage links
Breakfast potatoes with caramelized onions
Fresh fruit tarts and petit fours

Priced per guest



Breakfast Ala Carte

TODAYS FRESH BAKERIES

A minimum order of one dozen of each selections:

Muffins, croissants, and danishes

Per dozen

ASSORTED BAGELS

Served with onion chive, maple walnut, and plain cream cheese

Per dozen

WHOLE MARKET FRUITS

Seasonal selection, perfectly ripe

Per piece

SLICED FRESH FRUIT

Local honey lime dressing

Per guest

INDIVIDUAL BAGS OF HOUSE MADE TRAIL MIX

Each

STUFFED CROISSANTS

Chocolate hazelnut, almond, and apricot mini croissants

Per dozen

SEASONAL SCONES

Served with assorted jams and lemon zest butter

Per dozen

A la Carte

AFTERNOON TREATS

Jumbo homestyle cookies: chocolate chip, peanut butter

And oatmeal raisin

Minimum order of one dozen

Per dozen

CHOCOLATE BROWNIES, PECAN AND LEMON BARS

Minimum order of one dozen

Per dozen

GRAB N' GO SNACKS

Bags of potato chips, pretzels, and candy bars

Each

PRETZELS AND HOUSE MADE POTATO CHIPS

Served with caramelized french onion dip

Per guest



Breaks

INDULGE

Tart cherry streusel bars drizzles in dark chocolate
Milk chocolate dipped rice krispy treats
Open faced s'mores
Iced coffee with torani flavored syrups
House made hot chocolate with whipped cream

Per guest

DRIVE IN

Jars of M&Ms, malted milk balls and Twizzlers
Individual bags of white cheddar popcorn
Spicy snack mix
Hot pretzel bites
Root beer

Per guest

REFRESH

Bowls of crisp fresh cut fruit
Vanilla poached pears with crème fraiche and almond streusel
House made white chocolate cranberry granola bars
Lemon ginger honey elixir tea

Per guest

CRISP

Fresh tortilla chips with fire roasted salsa and guacamole
House made potato chips with french onion dip
Raw vegetable display with goat cheese herb dip and red pepper hummus
Iced tea and citrus tea

Per guest

Beverage Packages

Fresh brewed roasterie coffee and/or decaf coffee

Per gallon

Assorted hot herbal teas

Per gallon

Fresh brewed iced tea

Per gallon

Orange, grapefruit or cranberry juice

Per gallon

Soft drinks (Pepsico selection)

Per gallon

Bottle water

Per gallon

Premium bottled sparkling and still water

Per gallon

Pure life iced teas

Per gallon

Red Bull energy drink (regular & sugar free)

Per gallon

Starbuck's frappuccino and double shots

Per gallon

Seasonal smoothie shots

Per gallon

½ DAY COFFEE

Fresh brewed roasterie coffee (decaf upon request)
with assorted hot herbal teas

Per person

FULL DAY COFFEE

Fresh brewed roasterie coffee (decaf upon request)
With assorted hot herbal teas

Per person

Breaks

SWEET & SALTY

Build your own snack mix
House made granola, walnuts, peanuts, almonds, chocolate chips,
M&M's, yogurt covered pretzels, dried fruit
Strawberry lemonade

Per guest

SUPER FOODS

Pineapple, orange and pomegranate shooters
Protein bars
Petite turkey, avocado, and spinach wraps
Nuts and dried fruits
Green tea

Per guest

LOCAL TREATS

Individual bags of caramel corn
Probiotic boost snack mix
Hot pretzels with local cheddar fondue and whole grain mustard
Wild berry iced tea

Per guest

Beverage Packages

Fresh brewed roasterie coffee and/or decaf coffee	Per gallon
Assorted hot herbal teas	Per gallon
Fresh brewed iced tea	Per gallon
Orange, grapefruit or cranberry juice	Per gallon
Soft drinks (Pepsico selection)	Per gallon
Bottle water	Per gallon
Premium bottled sparkling and still water	Per gallon
Pure life iced teas	Per gallon
Red Bull energy drink (regular & sugar free)	Per gallon
Starbuck's frappuccino and double shots	Per gallon
Seasonal smoothie shots	Per gallon

½ DAY COFFEE

Fresh brewed roasterie coffee (decaf upon request)
With assorted hot herbal teas

Per person

FULL DAY COFFEE

Fresh brewed roasterie coffee (decaf upon request)
With assorted hot herbal teas

Per person

Breaks Enhancements

TORTILLA CHIPS

Fire roasted tomato salsa and warm spinach artichoke dip

Per guest

CHEESECAKE BITES

Assorted flavors dipped in milk and dark chocolates

Per dozen

ICE CREAM TREATS

Assorted flavors

Each

INDIVIDUAL BAGS OF SNACK MIX

Dark chocolate covered raisins, cranberries, and espresso beans

With almonds and dried cranberries

Each

A la Carte

AFTERNOON TREATS

Jumbo homestyle cookies: chocolate chip, peanut butter and oatmeal raisin

Minimum order of one dozen

Per dozen

CHOCOLATE BROWNIES, PECAN AND LEMON BARS

Minimum order of one dozen

Per dozen

GRAB N' GO SNACKS

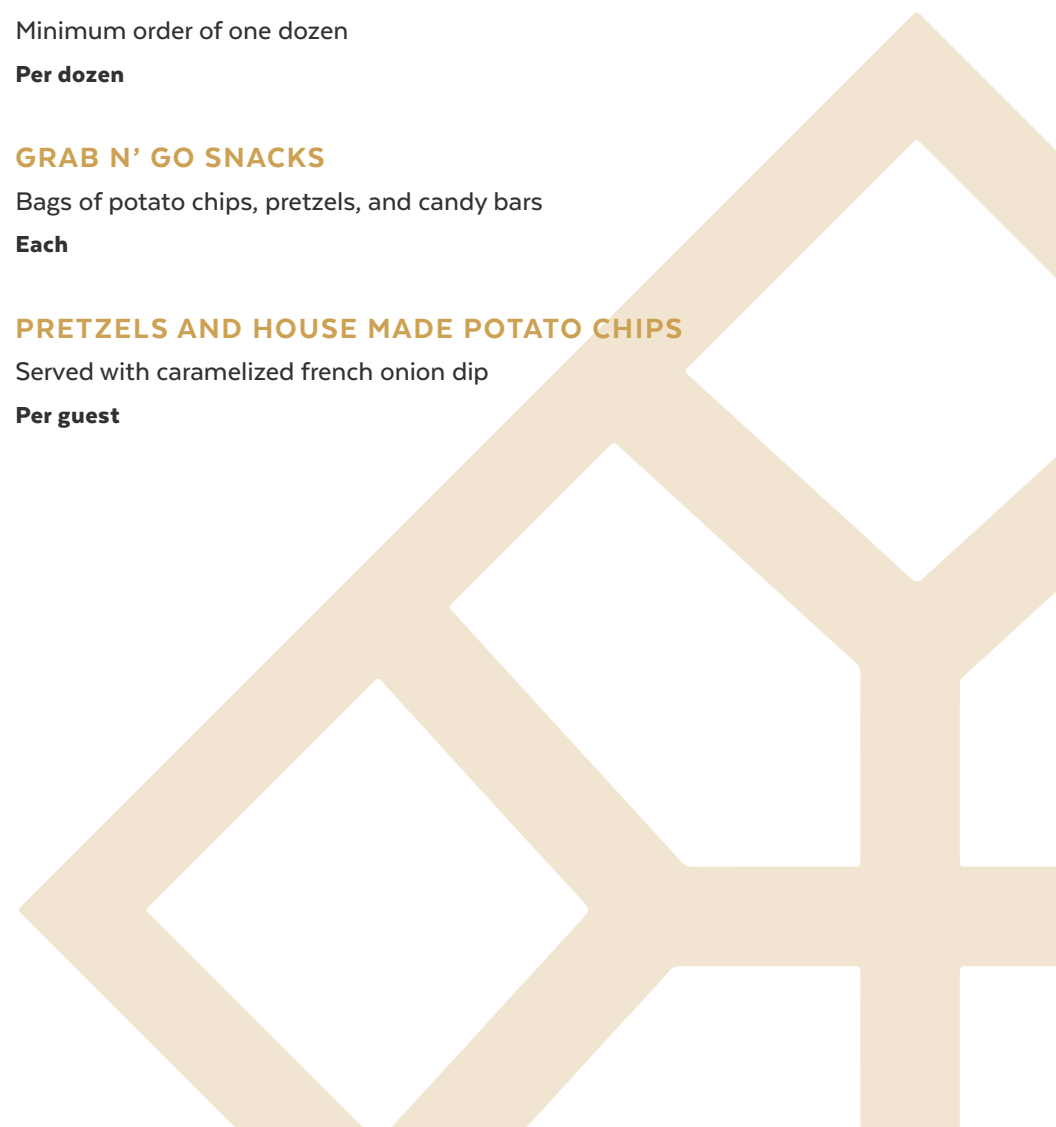
Bags of potato chips, pretzels, and candy bars

Each

PRETZELS AND HOUSE MADE POTATO CHIPS

Served with caramelized french onion dip

Per guest



Plated Lunch

All Plated Luncheons include: **three courses**,

Artisanal bread and butter, freshly brewed roasterie coffee and decaf coffee, and a selection of assorted hot herbal teas

First Course

DRIED CRANBERRY

Spiced pumpkin seeds, maytag bleu cheese, sherry vinaigrette

CRISP CAESAR SALAD

Romaine hearts, shaved parmigiano-reggiano, croutons,

Caesar dressing

BABY SPINACH SALAD

Roasted red beets, grape tomato, herbed goat cheese, white balsamic and thyme vinaigrette

CHOP HOUSE SALAD

Iceberg lettuce, bacon, blue cheese crumbles, cucumber, tomato, Shaved red onion

CREAM OF BUTTERNUT SQUASH

Pumpkin seed pesto

VEGETABLE & WILD RICE SOUP (vegetarian)

TOMATO BISQUE

Crème fraiche, sweet basil oil

Main Course

CHILLED ENTRÉES

GRILLED CHICKEN CAESAR SALAD

Sliced chicken breast, romaine hearts, shaved parmigiano-reggiano,

Croutons, caesar dressing

+ substitute (4) poached shrimp | add 5

Per guest

TRADITIONAL COBB SALAD

Pesto marinated chicken, thick-cut bacon, avocado, tomatoes, maytag bleu

Cheese, chopped egg, green goddess dressing

Per guest

SEARED TUNA NICOISE SALAD

Seared rare ahi tuna, spring mix, fingerling potatoes, french green beans, kalamata

Olives, egg, tomato, roasted lemon vinaigrette

Per guest

Plated Lunch

All Plated Luncheons include: **three courses**,

Artisanal bread and butter, freshly brewed roasterie coffee and decaf coffee, and a selection of assorted hot herbal teas

Hot Entrées

LOCAL AMISH CHICKEN

Mushroom farro risotto, wild mushrooms, and sautéed broccolini

Per guest

MAPLE GLAZED SALMON

Romaine hearts, shaved parmigiano-reggiano, croutons, caesar dressing

Per guest

SMOKED PORK LOIN

Roasted red beets, grape tomato, herbed goat cheese,

White balsamic and thyme vinaigrette

Per guest

MARINATED SIRLOIN STEAK

Iceberg lettuce, bacon, blue cheese crumbles, cucumber,

Tomato, shaved red onion

Per guest

5 SPICE BRAISED BEEF SHORT RIBS

Pumpkin seed pesto

Per guest

Vegetarian Selection

WILD MUSHROOM RAVIOLI

36 per guest

ROASTED PEPPER AND ARTICHOKE TART

Baby spinach and parmesan risotto, goat cheese, puff pastry,

Green vinaigrette

Per guest

Final Course

VANILLA BEAN MOUSSE PARFAIT WITH

Sugar cookie crumbles and whipped sweet cream

CHERRY AND SPICED RUM BREAD PUDDING,

Cinnamon caramel, vanilla cream

CARROT CAKE WITH

Cream Cheese Frosting

CHEESECAKE WITH FRESH FRUIT COMPOTE

FLOURLESS CHOCOLATE CAKE

With salted caramel and caramelized peanuts

SEASONAL ICE CREAM COOKIE SANDWICH



Buffet Lunch

All Buffets under **15 guests** will incur an **additional 75 charge**

Neighborhood Deli

FRENCH ONION SOUP

Provolone cheese croutons

ROASTED BROCCOLINI AND VIDALIA SALAD

Dried cranberries, mint vinaigrette

MEDITERRANEAN YUKON POTATO SALAD

Feta, pine nuts, almond basil pesto

VINEYARD CHICKEN SALAD

Toasted almonds, fresh tarragon and grapes

Build Your Own Sandwich

MEATS

Rare roast beef, grilled chicken breast, hand carved roasted turkey breast,
Shaved ham, genoa salami

CHEESES

Local cheese selection

SANDWICH GARNISHES INCLUDE:

Fresh sliced tomato, bibb lettuce, shaved red onions, pickles mayonnaise,
Whole grain mustard, horseradish cream

LOCAL FARM TO MARKET BREADS

Sourdough, wheat, 8 grain, brioche bun

ASSORTED MS. VICKIE'S CHIPS

DESSERTS

Cherry and spiced rum bread pudding, cinnamon caramel, vanilla cream
Cheesecake with fresh fruit compote

Priced per guest

The Sandwich Board

TOMATO BISQUE

Crème fraiche, sweet basil oil

CRISP CAESAR SALAD

Romaine hearts, shaved parmigiano-reggiano, croutons, caesar dressing

BABY SPINACH SALAD

Roasted red beets, grape tomato, herbed goat cheese,
White balsamic and thyme vinaigrette

OVEN ROASTED TURKEY BREAST AND PROVOLONE ON SOURDOUGH BREAD

Pesto aioli, crisp pancetta and sliced tomatoes

RARE ROAST BEEF ON BAGUETTE

Brie, horseradish cream, mesclun greens

GRILLED VEGETABLES ON HOUSE ENGLISH MUFFIN

Creamy hummus

CLASSIC ITALIAN SUBMARINE SANDWICH

Genoa salami, cappicola, provolone cheese,
Lettuce and tomato, red wine vinaigrette

ASSORTED MS. VICKIE'S CHIPS, PICKLES, PEPPERONCINI

Sourdough, wheat, 8 grain, brioche bun

DESSERT

Carrot cake with cream cheese frosting
Flourless chocolate cake with salted caramel and caramelized peanuts

Priced per guest

Buffet Lunch

All Buffets under **15 guests** will incur an **additional 75 charge**

From The Farmers Produce Stand

COUNTRY HAM AND FARRO SOUP

CHOP HOUSE SALAD

Iceberg lettuce, bacon, blue cheese crumbles,
Cucumber, tomato, shaved red onion

MEDITERRANEAN ORZO SALAD

Diced red onion, bell peppers, kalamata olives, feta cheese

GREENS SALAD

Romaine hearts and baby greens salad

TOPPINGS

Carrots, cherry tomatoes, red onion, english cucumber, peppers, pecans,
Parmesan cheese, maytag blue cheese, smoked bacon, eggs and croutons

PROTEINS | CHOICE OF THREE

Marinated and grilled sliced roasted chicken breast, sirloin steak, shrimp,
Salmon and marinated portobello mushrooms

DRESSINGS

Buttermilk ranch, creamy caesar dressings, green goddess dressing,
Herbed vinaigrette, roasted lemon vinaigrette

DESSERTS

Cheesecake with fresh fruit compote
Cherry and spiced rum bread pudding, cinnamon caramel, vanilla cream

Priced per guest

River Market

BRAISED GREENS & WHITE BEAN SOUP

Spicy sausage, swiss chard, mustard greens

CRISP CAESAR SALAD

Romaine hearts, shaved parmigiano-reggiano, croutons, caesar dressing

ANTIPASTO SALAD

Pepperoncini, artichokes, olive, capicola, roasted red pepper, red onion,
Fresh mozzarella, evoo and herbs

OVEN ROASTED TURKEY BREAST AND PROVOLONE ON SOURDOUGH BREAD

Pesto aioli, crisp pancetta and sliced tomatoes

BROILED SALMON

Wilted greens and smoked tomato sauce

CHEESE TORTELLINI

Grilled vegetables, roasted garlic cream sauce

CHICKEN SCALOPPINI

Grilled mushroom and marsala sauce

GARLIC CHEESE TOASTED FOCACCIA BREAD SEASONAL FRESH VEGETABLES

DESSERT

Flourless chocolate cake with salted caramel and caramelized peanuts
Carrot cake with cream cheese frosting

Priced per guest

Buffet Lunch

All Buffets under **15 guests** will incur an **additional 75 charge**

Missouri Comfort

ROAST CHICKEN AND WINTER SQUASH SOUP

TRADITIONAL COBB SALAD

Pesto marinated chicken, thick-cut bacon, avocado, tomatoes, Maytag bleu cheese, chopped egg, green goddess dressing

FARM HOUSE PASTA SALAD

Garden vegetables, rosemary thyme vinaigrette

AIRLINE CHICKEN BREAST

Cranberry stuffing, wild rice blend, caper butter sauce

WILD MUSHROOM RAVIOLI

Grilled wild mushrooms, almond cream, green bean gremolata

BAKED SALMON

Fresh herbs, lemon beurre blanc

GARDEN FRESH GREEN BEANS

SMASHED YUKON POTATOES

DESSERTS

Cherry and spiced rum bread pudding, cinnamon caramel,

Vanilla cream carrot cake with cream cheese frosting

Priced per guest

Spanish Kitchen

Buffet includes: Sour cream, queso fresco, cheese

RED CHICKEN TORTILLA SOUP

Lime wedges, cilantro, cabbage, tortilla strips

CHOPPED SALAD

Corn, radish, black beans, red onion, grape tomato, Tortilla crisps, chipotle ranch dressing

RED RICE SALAD

Spanish rice, avocado, pickled red onion, creamy cilantro lime dressing

PORK CARNITAS

CHAR GRILLED CHICKEN THIGHS

GRILLED PEPPERS AND ONIONS

STEWED PINTO BEANS

Tomato, poblano peppers

TORTILLA CHIPS

Fresh pico de gallo, fire roasted salsa, salsa verde

DESSERT

Tres leches cake

Priced per guest

Buffet Lunch

All Buffets under **15 guests** will incur an **additional 75 charge**

Group Hot Buffet

Available everyday. Requires a **minimum of 20 Guests**

TODAY'S SOUP

ASSORTED ARTISANAL ROLLS AND SWEET BUTTER

CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCHES

CHOICE OF ONE SALAD

Crisp caesar salad

Baby spinach salad

CHOICE OF TWO ENTREES

Rigatoni bolognese

Cheese tortellini

Chicken farfalle

Pan seared chicken breast

Baked salmon

Grilled sirloin steak

Wild mushroom ravioli

Baked walleye

CHOICE OF TWO DESSERTS

Flourless chocolate cake

Vanilla bean mousse parfait

Fruit tart of the season

Carrot cake

Cheesecake bourbon

Chocolate bread pudding

Lemon meringue pie

Priced per guest

Stay Fit

BRAISED GREENS & WHITE BEAN SOUP

Preserved lemon

BABY SPINACH SALAD

Roasted red beets, grape tomato, herbed goat cheese,

White balsamic and thyme vinaigrette

PAN ROASTED LEMON THYME CHICKEN

Roasted tomato jus

BROILED BLACK COD

Wilted greens, citrus basil vinaigrette

GLUTEN FREE PENNE

Blistered tomato, french green beans, pine nuts, herbed vegetable broth

DESSERT

Cherry and spiced rum bread pudding, cinnamon caramel, vanilla cream

Flourless chocolate cake with salted caramel and caramelized peanuts

Priced per guest

Boxed Lunches

Groups up To **25 Guests**, select **Two Sandwiches**

Groups over **25 Guests**, select **Three Sandwiches**

Boxed Lunch

All Boxes Include:

HOMEMADE PASTA SALAD OR WHOLE GRAIN
MUSTARD POTATO SALAD

POTATO CHIPS

SEASON'S PICKED FRESH WHOLE FRUIT

FRESHLY BAKED CHOCOLATE CHIP COOKIES

BOTTLED WATER

Sandwich Selections

GRILLED VEGETABLES IN A TOMATO TORTILLA WRAP

With fresh hummus

SMOKED HAM ON FARM TO MARKET WHEAT BREAD

Gruyere cheese, stone ground mustard

SLICED ROAST BEEF ON FARM TO MARKET MULTIGRAIN BREAD

Provolone cheese, horseradish cream

PROSCIUTTO ON FARM TO MARKET CIABATTA

White cheddar, sundried tomato pesto

GRILLED PORTOBELLO MUSHROOM IN A HONEY WHEAT WRAP

Roasted vegetables, avocado puree

CHICKEN SALAD ON A FLAKY CROISSANT

PESTO GRILLED CHICKEN BREAST ON AN EGG BUN

Oven roasted tomatoes and arugula

HOUSE SMOKED TURKEY BREAST IN A SPINACH TORTILLA WRAP

Provolone, honey dijonnaise

Priced per guest

PM Stations

Requires a minimum of **25 Guests**

Priced per guest **Requires a Chef Attendant | 125*

ARTISANAL CHEESE DISPLAY

Chefs selection of local soft, semi-soft and hard cheese

Served with sliced whole grain bread, assorted wafers, dried fruits and nuts

Per guest

DIP STATION

Broccoli, cauliflower, cucumber, mini sweet peppers, radishes

Snow peas, celery, baby carrots, and cherry tomato

Red pepper hummus and sweet onion yogurt dip

Warm goat cheese fondue, pretzel bread

Hot spinach and artichoke dip with fresh tortilla chips

Per guest

SEASONAL FRUIT TABLE

Honey lime marinated fruit skewers

Fresh berry and basil salads with sweet balsamic glaze

Concentrated fruit and herb mini shooters

Per guest

FLATBREAD STATION

Arugula | shaved pecorino, marinated olive, roasted garlic, lemon vinaigrette

BBQ chicken | fontina cheddar, cilantro

Brie and capicola | manchego, pickled red onion, garlic aioli

Hot italian sausage | brussels sprouts, bacon, fontina, tomato jam

Per guest

EUROPEAN ANTIPASTI

Marinated artichokes, assorted olives, roasted tomato, cherry pepper,

Pepperoncini, and marinated mushrooms

Smoked provolone, marinated mozzarella, shaved parmesan, genoa salami,

Sopresatta, and capicola ham

Grilled flatbread and crostini

Per guest

SIGNATURE SWEET

Collection of bakery cakes, tartlets and european style petit fours chocolate

Dipped strawberries

Freshly brewed roasterie coffee (decaf upon request)

Assorted hot herbal teas

Per guest

BAGELS AND LOX

Citrus and beet marinated gravlax, dill crème fraiche, tomatoes,

Pickled red onions, marinated mushrooms, soft boiled eggs, capers,

Diced avocado bagel chips

Per guest

SIP AND DIP

Creamy tomato basil soup

Wild mushroom bisque

Grilled cheese | aged white cheddar, roasted tomato, farm to market sourdough

Roast beef | pickled mushrooms, parsley, provolone,

Horseradish, farm to market rye

Croque monsieur | country ham, gruyere, brioche

Per guest

PM Action Stations

Requires a minimum of **25 Guests**

Priced per guest **Requires an Attendant | 125*

Custom

PASTA CREATIONS*

Chefs selection of local soft, semi-soft and hard cheese

Served with sliced whole grain bread, assorted wafers, dried fruits and nuts

Per guest

Tossed*

ARUGULA

Red onion, prosciutto crisps, cherry tomato,

White balsamic and thyme vinaigrette

Per guest

TRADITIONAL COBB SALAD

Pesto marinated chicken, thick-cut bacon, avocado, tomatoes,

Maytag bleu cheese, chopped egg, green goddess dressing

Per guest

MEDITERRANEAN ORZO SALAD

Diced red onion, bell peppers, kalamata olives,

Feta cheese, roasted lemon vinaigrette

Per guest

RISOTTO STATION*

Creamy risotto marinated shrimp, grilled chicken breast, crab,

Pancetta seasonal vegetables, parmesan, boursin, maytag bleu cheese

Per guest

STREET MARKET TACO*

Can be presented as a display

Napa salad, black bean, corn, sliced radish, queso fresco,

Tortilla crisps, cilantro vinaigrette

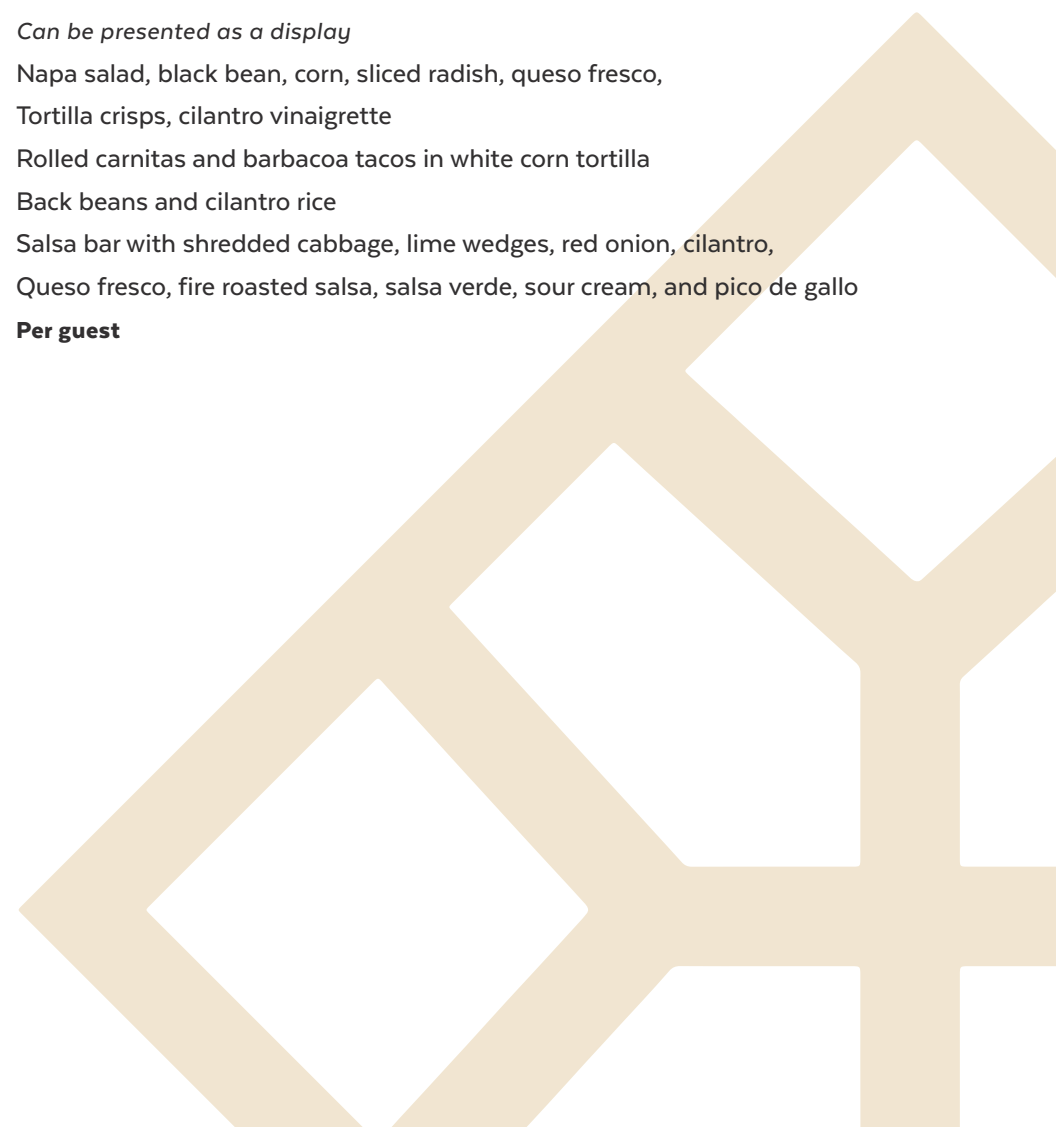
Rolled carnitas and barbacoa tacos in white corn tortilla

Black beans and cilantro rice

Salsa bar with shredded cabbage, lime wedges, red onion, cilantro,

Queso fresco, fire roasted salsa, salsa verde, sour cream, and pico de gallo

Per guest



Carving Stations

All carving stations include artisanal rolls
Require a **Requires a Chef Attendant | 125**

SAGE AND HONEY GLAZED BREAST OF TURKEY

Apple-cranberry chutney, herb mayonnaise serves 20 guests

Serves 20 guests

SLOW ROASTED PRIME RIB OF BEEF

Horseradish sauce, au jus

Serves 25 guests

HONEY GLAZED SMOKEHOUSE HAM

Bourbon glaze, orange marmalade relish

Serves 35 guests

LEG OF LAMB

Honey and cinnamon roasted leg of lamb

Dill and mint yogurt sauce, grilled pita and roti

Each | leg serves 25 guests

ROASTED BEEF TENDERLOIN

Horseradish sauce, bordelaise sauce

Serves 15 guests

DIJON AND BOURBON MARINATED PORK LOIN

Fig and balsamic chutney, whole grain mustard cream

Serves 20 guests

ROASTED ATLANTIC SALMON

Stone ground mustard, dill and cream sauce

Serves 15 guests

TOP ROUND BEEF

Herb and mustard crusted beef top round

Rosemary au jus

Serves 35 guests

ADD ROASTED YUKON POTATOES AND SEASONAL VEGETABLES

Per guest

Hors D'oeuvres Reception Packages

4 PIECES PER GUEST | (2 Hot and 2 Cold)

6 PIECES PER GUEST | (3 Hot and 3 Cold)

8 PIECES PER GUEST | (4 Hot and 4 Cold)

MINIMUM ORDER | 12 PIECES

Chilled Specialties

PASSED OR PLATTERED

Lemon thyme hummus | crispy pita chip, red onion jam

Roasted tomato and fresh mozzarella | basil pesto, garlic toasted french bread

Roasted tomato bruschetta, herbed goat cheese, balsamic reduction

Antipasto skewers | marinated artichoke hearts, fresh mozzarella, Kalamata olives, roasted red peppers

Grilled boursin toast points, country ham, onion marmalade

Deviled eggs with prosciutto, chives

Each

Smoked salmon rillettes, rye toast points, pickled jalapeno

Herb roasted beef and bleu cheese canapé | tomato jam

Sesame crusted ahi tuna, wasabi aioli, sesame crisp

Steak tartare, secret sauce, micro arugula, aged cheddar, toasted brioche

Each

Poached jumbo shrimp | roasted tomato cocktail sauce

Cauliflower pana cotta spoon | caviar and fine herbs

Tea smoked duck breast, asparagus slaw, crispy wonton

Each

Hot Specialties

PASSED OR PLATTERED

Roasted chicken skewers | curry yogurt sauce

Brie en croute | lingonberry jam

Spanakopita

Hot italian sausage | brussels sprouts, bacon, fontina, tomato jam

Vegetarian spring rolls | sweet chili & soy sauce

Stuffed mushrooms

Each

Mini reubens

Mini grilled ham and cheese on sourdough

Duck spring rolls | spicy peanut dipping sauce

Chicken satay with peanut sauce

Bacon wrapped shrimp, pineapple bourbon glaze

Coconut shrimp | sweet chili sauce

Each

Grilled beef skewers | bangkok peanut sauce

Beef wellington volauvent | mushrooms duxelle in mini puff pastry

Lamb chop lollipop | cucumber mint yogurt

Scallops wrapped in bacon

Maryland style crab cake | preserved lemon, old bay aioli

Each

Plated Dinner

All plated dinners include: **three courses**,

Artisanal bread and butter, freshly brewed roasterie coffee and decaf coffee, and a selection of assorted hot black & herbal teas

First Course - SELECT ONE

BRAISED GREENS & WHITE BEAN SOUP

Spicy sausage, swiss chard, mustard greens

ORGANIC SPRING MIX

Dried cranberry, spiced pumpkin seeds, maytag bleu cheese,
Sherry vinaigrette

CRISP CAESAR SALAD, ROMAINE HEARTS

Shaved parmigiano-reggiano, croutons, caesar dressing

BABY SPINACH SALAD

Wilted tomato, cucumber, crispy chick peas, feta,
Roasted lemon oregano vinaigrette

BUTTER LETTUCE

Purple potato, roasted beets, pine nuts, maytag bleu,
Honey ginger vinaigrette

ROMAINE AND FIELD GREEN

Cucumber, prosciutto, marinated olives, tomato, goat cheese,
Garlic parmesan vinaigrette

Main Course - SELECT ONE

Includes chef's choice of seasonal vegetables

PAN SEARED AIRLINE CHICKEN BREAST

Citrus-thyme sauce, roasted garlic mashed potatoes

Per guest

STUFFED FRENCH CHICKEN BREAST

Boursin, spinach, winter rice blend, citrus basil cream

Per guest

BOURSIN, SPINACH, WINTER RICE BLEND, CITRUS BASIL CREAM

Truffled potato croquette, honey bourbon glazed carrot, gorgonzola cream

Per guest

GRILLED CENTER CUT FILET MIGNON

Caramelized onion whipped potato, baby squash, au poivre

Per guest

KANSAS CITY STRIP

Boursin whipped potato, french green beans, green peppercorn jus

Per guest

5 SPICE SHORT RIBS

Sweet potato mash, pearl onions, roasted baby carrots, pan jus

Per guest

PAN ROASTED STRIPED BASS

Crispy boursin polenta cake, baby turnips, lobster butter

Per guest

PISTACHIO & HERB CRUSTED SALMON

Toasted almond pilaf, charred french green beans, smoked tomato butter

Per guest

Plated Dinner

All plated dinners include: **three courses**,

Artisanal bread and butter, freshly brewed roasterie coffee and decaf coffee, and a selection of assorted hot black & herbal teas

Fourth Course - OPTIONAL SELECT ONE

PAN SEARED LUMP CRAB CAKE

Herb and frisee salad with almond vinaigrette and citrus emulsion

Per guest

MAINE LOBSTER RAVIOLI

Creamy tomato vodka sauce

Per guest

STUFFED TORTELLINI

Peas, carrots, mushrooms, basil cream sauce

Per guest

GRILLED VEGETABLE CANNELLONI

Ricotta, parmesan, roasted garlic tomato sauce, pesto

Per guest

Vegetarian selection - OPTIONAL SELECT ONE

ROASTED RED PEPPER AND CHEVRE TART

Baby fennel colcannon, charred root vegetable,

Puff pastry green vinaigrette

Per guest

BROWN BUTTER GNOCCHI

Roasted tomato, swiss chard, baby artichokes,

Parmesan cream, shaved pecorino

Per guest

Final Course - SELECT ONE

CARROT CAKE

Salted caramel cream cheese icing

FLOURLESS CHOCOLATE CAKE

Salted caramel and caramelized peanuts

CHOCOLATE PECAN TART

Orange cream anglaise

CHERRY AND SPICED RUM BREAD PUDDING

Cinnamon caramel, vanilla cream

SEASONAL NEW YORK STYLE CHEESECAKE

Chantilly cream and fresh fruit compote

WARM APPLE TART

Streusel and cinnamon whipped cream



Dinner Buffet

All dinners include artisanal rolls and butter, freshly brewed roasterie coffee and decaf coffee, and a selection of black, assorted hot herbal teas

Buffet dinners require a **minimum of 20 Guests**

All buffets under **20 guests** will incur an additional **75 charge**

Gather to Supper

WILD MUSHROOM BISQUE

Provolone cheese croutons

CHOPPED SALAD

Dried cranberries, mint vinaigrette

SMOKED TROUT SALAD

Feta, pine nuts, almond basil pesto

PAN ROASTED SEA BASS

Toasted almonds, fresh tarragon and grapes

PAN ROASTED PORK TENDERLOIN

Toasted almonds, fresh tarragon and grapes

GOAT CHEESE AND PEPPER RAVIOLI

Toasted almonds, fresh tarragon and grapes

CHERRY AND SPICED RUM BREAD PUDDING, CINNAMON CARAMEL, VANILLA CREAM

SEASONAL NEW YORK STYLE CHEESECAKE

Chantilly cream and fresh fruit compote

Priced per guest

By the Fire Side

CREAM OF BUTTERNUT SQUASH

Pumpkin seed pesto

SHAVED BRUSSEL SPROUT AND HONEY CRISP APPLE SALAD

Toasted almond, roasted lemon vinaigrette

BUTTER LETTUCE

Purple potato, roasted beets, pine nuts, maytag bleu, honey ginger vinaigrette

12 HOUR POT ROAST

Pineapple and anaheim gravy

HERB CRUSTED AMISH CHICKEN

French green lentils, roasted lemon vinaigrette

SAUTÉED SHRIMP AND BAY SCALLOPS

Garlic caper vermicelli noodles

CAULIFLOWER AND CARAMELIZED FENNEL GRATIN

FLOURLESS CHOCOLATE CAKE

Salted caramel and caramelized peanuts

WARM APPLE TART

Streusel and cinnamon whipped cream

Priced per guest

Dinner Buffet

All dinners include artisanal rolls and butter, freshly brewed roasterie coffee and decaf coffee, and a selection of black, assorted hot herbal teas

Buffet dinners require a minimum of **20 Guests**

All Buffets under **20 guests** will incur an additional **75 charge**

Fall Harvest

TOMATO BISQUE

Crème fraiche, sweet basil oil

BUTTER LETTUCE

Red wine poached pear, candied walnuts, shaved manchego, Champagne vinaigrette

TOASTED FARRO AND CHICKPEA SALAD

Kalamata olive, marinated feta, spicy yogurt dressing

GRILLED CHICKEN BREAST

Toasted almonds, fresh tarragon and grapes

5 SPICE SHORT RIBS

Toasted almonds, fresh tarragon and grapes

CHARRED BRUSSEL SPROUTS WITH A WARM BACON VINAIGRETTE

HERB CHEESE MASHED POTATO

SEASONAL NEW YORK STYLE CHEESECAKE

Chantilly cream and fresh fruit compote

WARM APPLE TART

Streusel and cinnamon whipped cream

Priced per guest

Surf and Turf

NEW ENGLAND CLAM CHOWDER

Oyster crackers

ORGANIC SPRING MIX

Dried cranberry, spiced pumpkin seeds, maytag bleu cheese, sherry vinaigrette

YUKON GOLD POTATO SALAD

Warm bacon and anchovy dressing

ROASTED SIRLOIN

Wild mushrooms, green peppercorn and garlic pan jus

PISTACHIO & HERB CRUSTED SALMON

Toasted almond pilaf, charred french green beans, smoked tomato butter

RIGATONI

Shrimp, chicken, arugula, and romesco cream sauce

GRILLED SEASONAL SQUASH

CHOCOLATE PECAN TART

Orange cream anglaise

CARROT CAKE

Salted caramel cream cheese icing

Priced per guest

Bar Packages

Beverages charged on a per drink basis

Bar includes full set-ups, glassware, standard mixers and garnishes.

Fountain Of Good Life Package

ELITE BRANDS

Grey Goose Vodka, John Walker Black, Bombay Sapphire Gin, Templeton Rye, Four Rose Bourbon, Plantation “3 Stars” Rum, Tres Agaves Reposado Tequila

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light

PREMIUM WINE

Tiki Sauvignon Blanc, Sean Minor “4 Bears” Chardonnay, Peirano Cabernet Sauvignon, Block 9 Pinot Noir

SOFT DRINKS/MINERAL WATER

Assorted Soft Drinks, Perrier Sparkling Water, Bottle Water

Package Bar

Priced per hour

1 Hour | Pricing may vary

Additional Hours | Pricing may vary

Bartender Fee | Required

Kansas City’s Distillery & Brewery Cocktail Bar Enhancement

KANSAS CITY’S DISTILLERIES

Your choice of one gin, vodka & whiskey

Revive with a local artisanal elixir from SD Strong, Rieger, Union Horse, toms Town or Restless Spirits and our mixologist will craft mixed cocktails infused With fresh natural ingredients and local flavors.

Our Bartenders will mix hand crafted Martini, old Fashion, Manhattan, Negroni, Vodka Collins, Moscow Mules, French 75, Boulevardier made with Local vodka, gin and whiskey

KANSAS CITY’S BREWERIES

Your choice of a sampling from one local brewery

Boulevard, Torn Label, Kansas City Bier, Crane or Martin City

First hour priced per person per hour

Each additional hour priced per person per hour

Menu items and pricing are subject to change without notice. All prices are subject to a taxable 23% service charge and applicable taxes. A fee of 150 will be charged per attendant/bartender. An additional for all groups under 36 people cocktail service will be provided. One bartender per 100 guest, additional bartender fee is 150 bartender fee for up to 3 hours then 50 per hour after. One bartender fee waived for every 500 in liquor consumed.

Bar Packages

Beverages charged on a per drink basis

Bar includes full set-ups, glassware, standard mixers and garnishes.

Joy Of Water Fountains Package

PREMIUM BRANDS

Tito's Vodka, John Walker Red, Hendricks Gin, Bulleit Rye, Makers Mark Bourbon, Plantation "3 Stars" Rum, Patron Silver Tequila

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light

PREMIUM WINE

Tiki Sauvignon Blanc, Sean Minor "4 Bears" Chardonnay, Peirano Cabernet Sauvignon, Block 9 Pinot Noir

SOFT DRINKS/MINERAL WATER

Assorted Soft Drinks, Perrier Sparkling Water, Bottle Water

Package Bar

Priced per hour

1 Hour | Pricing may vary

Additional Hours | Pricing may vary

Bartender Fee | Required

Enhancements To Add To Your Bar

LEMONADE STAND

Fresh lemonade, iced tea, syrups, seasonal fruits, juices, Herbs New Amsterdam Vodka, Rieger Gin, Old Forester Bourbon

First hour priced per person per hour

Each additional hour priced per person per hour

COFFEE CART

Fresh brewed coffee and decaf coffee, flavored syrups, whipped cream, Chocolate, peppermint candies, sprinkles, Bailey's, Frangelico, Old Forester Bourbon

First hour priced per person per hour

Each additional hour priced per person per hour

MARVELOUS BLOODY MARY BAR

Fresh brewed coffee and decaf coffee, flavored syrups, whipped cream, Chocolate, peppermint candies, sprinkles, Bailey's, Frangelico, Old Forester Bourbon

First hour priced per person per hour

Each additional hour priced per person per hour

Menu items and pricing are subject to change without notice. All prices are subject to a taxable 23% service charge and applicable taxes. A fee of 150 will be charged per attendant/bartender. An additional for all groups under 36 people cocktail service will be provided. One bartender per 100 guest, additional bartender fee is 150 bartender fee for up to 3 hours then 50 per hour after. One bartender fee waived for every 500 in liquor consumed.

Bar Packages

Beverages charged on a per drink basis

Bar includes full set-ups, glassware, standard mixers and garnishes.

Quenching Cup Fountain Package

DELUXE BRANDS

New Amsterdam Vodka, Rieger Gin, Cruzan Rum, Old Forester Bourbon, Old Overholt Whiskey, Tres Agaves Blanco Tequila

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light

DELUXE BRAND WINES

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio,
Trinity Oaks Cabernet Sauvignon, Trinity Oaks Merlot, Trinity Oaks Pinot Noir

SOFT DRINKS/MINERAL WATER

Assorted Soft Drinks, Perrier Sparkling Water, bottle water

Package Bar

Priced per hour

1 Hour | Pricing may vary

Additional Hours | Pricing may vary

Bartender Fee | Required

Enhancements To Add To Your Bar

MARTINI BAR

Selection of classic, cosmopolitan, strawberry, lemon drop, dirty

First hour pricing vary

Each additional hour 10

BUBBLE BAR

Celebrate your special evening with a selection of sparkling brut, rose & Prosecco aperol, Campari, orange curacao, crème de cassis prepared by your Bartender and add favorite assorted fresh fruits, herbs, bitters, seasonal Fresh juices & purees

First hour priced per person per hour

Each additional hour priced per person per hour

SCOTCH & CIGAR BAR

Three varieties of Scotch available for tasting, paired with cigars [Scotch available on consumption 275 per bottle; cigar pricing available Upon request] *Only Available on the Herb Garden Terrace*

SPECIALTY KEG OF LOCAL BEER

We'll put your favorite local KCMO or Regional Craft beer on tap Crane, Martin City, KC Bier, Torn Label, Stockyard, Schlafly, Tallgrass, Free State, Mothers, Piney River, Cinder Block, Perennial or Boulevard

SIGNATURE COCKTAIL BAR

Provide us with a flavor profile, and allow our mixologist to Create three custom cocktails

Menu items and pricing are subject to change without notice. All prices are subject to a taxable 23% service charge and applicable taxes. A fee of 150 will be charged per attendant/bartender. An additional for all groups under 36 people cocktail service will be provided. One bartender per 100 guest, additional bartender fee is 150 bartender fee for up to 3 hours then 50 per hour after. One bartender fee waived for every 500 in liquor consumed.

Bar Packages

Bacchus Fountain Package

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light

DELUXE BRAND WINES

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio,
Trinity Oaks Cabernet Sauvignon, Trinity Oaks Merlot, Trinity Oaks Pinot Noir

SOFT DRINKS/MINERAL WATER

Assorted Soft Drinks, Perrier Sparkling Water, Bottle Water

Package Bar

Priced per hour

1 Hour | Pricing may vary

Additional Hours | Pricing may vary

Signature Cocktail Enhancements

CLASSIC COCKTAILS Per Cocktail

OLD FASHIONED

Templeton rye, demi syrup, angostura bitters

MANHATTAN

Templeton rye, sweet vermouth, angostura bitters

NEGRONI

Bombay gin, Campari, sweet vermouth

MARGARITA

Tres agave Blanco Tequila, Cointreau, Lime Juice, Salt

MARTINI

titos Vodka, Dry Vermouth or Make it Dirty

Signature Cocktail Enhancements

BUBBLES 14 per cocktail

THE EARHART

Templeton Rye, Demi syrup, Angostura Bitters

SEELBACH

Maker's Mark, Cointreau, Angostura Bitters, Champagne

ROSSINI

Strawberry Vodka, fresh lime juice, strawberry puree, Prosecco

POLOMA FIZZ

Tres agava Blanco tequila, elderflower liqueur, grapefruit juice, Prosecco

BLUE DIAMOND

Hendricks Gin, crème de Violette, Blue Curaco, Champagne

LIVELY LIBATIONS Per cocktail

CUCUMBER SMASH

Templeton Rye, demi syrup, Angostura Bitters

BETTER MIND

Maker's Mark, Cointreau, Angostura Bitters, Champagne

THE MONARCH

Strawberry Vodka, fresh lime juice, strawberry puree, Prosecco

LAVENDER HONEY GIN & TONIC

Tres agava Blanco tequila, elderflower liqueur, grapefruit juice, Prosecco

Handcraft Signature Sangria

SEASONAL RED & WHITE COCKTAILS

Signature cocktails

Priced per cocktail

PROVIDE US WITH A FLAVOR PROFILE, AND ALLOW OUR MIXOLOGIST TO CREATE CUSTOM COCKTAIL

Bar Packages

Beverages charged on a per drink basis

Bar includes full set-ups, glassware, standard mixers and garnishes

Bar, A La Carte – CASH BAR [PRICED PER COCKTAIL]

ELITE BRANDS

Grey Goose Vodka, John Walker Black, Bombay Sapphire Gin, Tempton Rye, Four Rose Bourbon, Plantation “3 Stars” Rum, Tres Agaves Reposado Tequila

PREMIUM BRANDS

Tito’s Vodka, John Walker Red, Hendricks Gin, Bulleit Rye, Makers Mark Bourbon, Plantation “3 Stars” Rum, Patron Silver Tequila

DELUXE BRANDS

New Amsterdam Vodka, Rieger Gin, Cruzan Rum, Old Forester Bourbon, Old Overholt Whiskey, Tres Agaves Blanco Tequila deluxe brand wines

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light

SOFT DRINKS/MINERAL WATER

Assorted soft drinks, perrier sparkling water, bottle water

PREMIUM WINE

Tiki Sauvignon Blanc, Sean Minor “4 Bears” Chardonnay, Peirano Cabernet Sauvignon, Block 9 Pinot Noir

DELUXE BRAND WINES

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio, Trinity Oaks Cabernet Sauvignon, Trinity Oaks Merlot, Trinity Oaks Pinot

A La Carte – HOSTED ADDITIONS

CORDIAL

Bailey’s Irish Cream, Kahlúa, Frangelico, Grand Marnier, Disaronno Amaretto

COGNAC

Deau VS Artisan Cognac

Courvoisier V.S.

PORT

Taylor Fladgate 10-Year



Bar Packages

Beverages charged on a per drink basis

Bar includes full set-ups, glassware, standard mixers and garnishes.

Wine, A La Carte – BY BOTTLE [PRICED PER BOTTLE TABLE SIDE SERVICE]

SPARKLING

Segura Viudas Brut Rose
Charles Bove Touraine Rose
JFJ Brut
Kenwood Brut
Segura Viudas Brut
Lola Prosecco
Saint Hilaire Brut
Mumm Napa Prestige
Moët & Chandon Imperial
Taittinger, La Francaise
Veuve Clicquot, Brut

WHITE | RIESLING

Jones Of Washington

PINOT GRIGIO

Trinity Oaks
Caposaldo
Santa Margherita

SAUVIGNON BLANC

Tiki
Whitehaven

CHARDONNAY

Trinity Oaks
Sean Minor “4 Bear”
Kendall Jackson
Chalk Hill
Cakebread

OTHER WHITES

Chateau Ducasse Blanc Bordeaux
Pavan Veneto Moscato

ROSE

Crois
ONX Indie

RED | PINOT NOIR

Trinity Oaks
Block Nine
OTWC
Lacrema

BLENDS

OZV
Estancia Meritage

MERLOT

Trinity Oaks
Sebastiani

CHARDONNAY

Trinity Oaks
Perano
Rodney Strong Alex Valley
Simi
Beringer Knights Valley
Cakebread



Bar Packages

Beverages charged on a per drink basis

Bar includes full set-ups, glassware, standard mixers and garnishes

Bar, A La Carte – HOSTED [PRICED PER COCKTAIL]

ELITE BRANDS

Grey Goose Vodka, John Walker Black, Bombay Sapphire Gin, Bulleit Rye, EC Bourbon, Plantation “3 Stars” Rum, Tres Agaves Anejo Tequila

PREMIUM BRANDS

Tito’s Vodka, John Walker Red, Hendricks Gin, Tempton Rye, Makers Mark Bourbon, Plantation “3 Stars” Rum, Tres Agaves Reposado Tequila

DELUXE BRANDS

New Amsterdam Vodka, Rieger Gin, Cruzan Rum, Old Forester Bourbon, Old Overholt Whiskey, Dewars, Tres Agaves Blanco Tequila deluxe brand wines

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light

SOFT DRINKS/MINERAL WATER

Assorted soft drinks, perrier sparkling water, bottle water

PREMIUM WINE

Tiki Sauvignon Blanc, Sean Minor “4 Bears” Chardonnay, Peirano Cabernet Sauvignon, Block 9 Pinot Noir

DELUXE BRAND WINES

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio, Trinity Oaks Cabernet Sauvignon, Trinity Oaks Merlot, Trinity Oaks Pinot

A La Carte – HOSTED ADDITIONS

CORDIAL

Bailey’s Irish Cream, Kahlúa, Frangelico, Grand Marnier, Disaronno Amaretto

COGNAC

Deau Vs Artisan Cognac

Courvoisier V.S.

PORT

Taylor Fladgate 10-Year



Bar Packages

Spring & Summer seasonal spirits enhancements

WHISKEY TASTING

A tasting experience for whiskey on the rocks and crafted cocktails
Created to showcase the uniqueness of the spirit.

Priced per person per hour and priced each additional hour

SOME LIKE IT HOT

A self-serve, hot beverage station or bartender serving the perfect nightcap warm Irish coffee or Peppermint spiked hot chocolate.

Priced per person per hour and priced each additional hour

ROYAL SUMMER MULE

Spring and Summer renditions of the popular Moscow Mule.

Priced per person per hour and priced each additional hour

SUMMER GIN & TONIC BAR

Featuring different styles of gin from popular to craft, discover your favorite gin & tonic combination.

Priced per person per hour and priced each additional hour

SUMMER SPRITZ

White, Rose & red wine spritzers and sangria add a bit of sparkle to the celebration.

Priced per person per hour and priced each additional hour

BUBBLE BAR

Celebrate your special evening with a selection of sparkling brut, rose & Prosecco
Aperol, Campari, orange curacao, crème de cassis prepared by your bartender and add favorite
Assorted fresh fruits, herbs, bitters, seasonal fresh juices & purees

Priced per person per hour and priced each additional hour



Day Meeting Planner CONTINUOUS SERVICE (7AM-5PM)

The Day Meeting Package provides all the critical elements of a total meeting experience

Silver Meeting Package

BREAKFAST

Chilled juices: orange, grapefruit, apple, tomato
Assorted breakfast breads and pastries
Whipped butter, jams, and honey
Whole fresh fruits

SANDWICHES & WRAPS - SELECT THREE

Grilled vegetables with fresh hummus in a tomato tortilla wrap
Smoked ham, gruyere cheese, stone ground mustard on farm to market wheat
Sliced roast beef, provolone cheese, horseradish cream on farm to market multigrain bread
Prosciutto, white cheddar, sundried tomato pesto on farm to market ciabatta
Chicken salad on a flaky croissant
Pesto grilled chicken breast, oven roasted tomatoes, and arugula on an egg bun

WRAPS

Grilled portobello mushroom, roasted vegetables, avocado puree, in a honey wheat wrap
House smoked turkey breast, provolone, honey dijonaise
Wrapped in a spinach tortilla wrap
Grilled marinated chicken, crisp romaine lettuce, fresh basil,
Parmesan cheese, caesar mayonnaise

Priced per person

ALL DAY BEVERAGE SERVICE

Freshly brewed roasterie coffee (decaf upon request) & assorted hot herbal teas
Honey, lemon, sugar, cream, milk, and almond milk
Assorted sodas and bottled water

ACCOMPANIED BY

Mixed field greens with cherry tomatoes | cucumbers | dried cranberries roasted
Pumpkin seeds | assorted dressings
Assorted chips | freshly bakes cookies

AFTERNOON BREAK

Fresh fruit salad with berries
Granola & power bars
Flavored popcorn, pretzels, & chips

The items above are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

Day Meeting Planner CONTINUOUS SERVICE (7AM-5PM)

The Day Meeting Package provides all the critical elements of a total meeting experience

Gold Meeting Package

BREAKFAST

Chilled juices: orange, grapefruit, apple, tomato
Assorted breakfast breads and pastries
Whipped butter, jams, and honey
Fresh fruit salad
Scrambled eggs
Crispy bacon
Breakfast potatoes
Whole fresh fruits

SANDWICHES & WRAPS - SELECT THREE

Grilled vegetables with fresh hummus in a tomato tortilla wrap
Smoked ham, gruyere cheese, stone ground mustard on farm to market wheat
Sliced roast beef, provolone cheese, horseradish cream on farm to market multigrain bread
Prosciutto, white cheddar, sundried tomato pesto on farm to market ciabatta
Chicken salad on a flaky croissant
Pesto grilled chicken breast, oven roasted tomatoes, and arugula on an egg bun

WRAPS

Grilled portobello mushroom, roasted vegetables, avocado puree, in a honey wheat wrap
House smoked turkey breast, provolone, honey dijonaise
Wrapped in a spinach tortilla wrap
Grilled marinated chicken, crisp romaine lettuce, fresh basil,
Parmesan cheese, caesar mayonnaise

Priced per person

ALL DAY BEVERAGE SERVICE

Freshly brewed roasterie coffee (decaf upon request) & assorted hot herbal teas
Honey, lemon, sugar, cream, milk, and almond milk
Assorted sodas and bottled water

ACCOMPANIED BY

Mixed field greens with cherry tomatoes | cucumbers
Dried cranberries, roasted pumpkin seeds | assorted dressings
Assorted chips | new york style cheesecake bites

AFTERNOON BREAK

Fresh fruit salad with berries
Granola & power bars
Flavored popcorn, pretzels, & chips

The items above are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

Day Meeting Planner

CONTINUOUS SERVICE (7AM-5PM)

The Day Meeting Package provides all the critical elements of a total meeting experience

Platinum Meeting Package

BREAKFAST

Chilled juices: orange, grapefruit, apple, tomato
Assorted breakfast breads and pastries, fresh bagels
Whipped butter, jams, and honey
Fresh fruit salad
Scrambled eggs
Crispy bacon
Breakfast potatoes
Freshly brewed roasterie coffee (decaf upon request) & assorted hot herbal teas
Whole fresh fruits

LUNCH - SELECT TWO

Sliced sirloin with red wine demi sauce
Baked salmon with smoked tomato butter sauce
Marinated chicken breast with wild mushroom madeira sauce
Penne with sautéed shrimp, olive oil, garlic, parsley, red chili flake
Grilled vegetable lasagna in a sweet tomato sauce

ALL DAY BEVERAGE SERVICE

Freshly brewed roasterie coffee (decaf upon request) & assorted hot herbal teas
Honey, lemon, sugar, cream, milk, and almond milk
Assorted sodas and bottled water

Priced per person

SANDWICHES & WRAPS - SELECT THREE

Grilled vegetables with fresh hummus in a tomato tortilla wrap
Smoked ham, gruyere cheese, stone ground mustard on farm to market wheat
Sliced roast beef, provolone cheese, horseradish cream on farm to market multigrain bread
Prosciutto, white cheddar, sundried tomato pesto on farm to market ciabatta
Chicken salad on a flaky croissant
Pesto grilled chicken breast, oven roasted tomatoes, and arugula on an egg bun

WRAPS

Grilled portobello mushroom, roasted vegetables, avocado puree, in a honey wheat wrap
House smoked turkey breast, provolone, honey dijonaise
Wrapped in a spinach tortilla wrap
Grilled marinated chicken, crisp romaine lettuce, fresh basil, Parmesan cheese, caesar mayonnaise

SIDES - SELECT TWO

Butter poached asparagus | roasted baby carrots | broccolini
Mashed potatoes | herb basmati rice | farro risotto

ACCOMPANIED BY

Mixed field greens with cherry tomatoes | cucumbers | dried cranberries roasted
Pumpkin seeds | assorted dressings | assorted chips | assorted fruit tarts

AFTERNOON BREAK

Fresh fruit salad with berries
Parkers spiced nuts

The items above are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.