



INTERCONTINENTAL®

KANSAS CITY

AT THE PLAZA

AT THE PLAZA

KANSAS CITY

STANDARD BANQUET
MENUS

2018

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MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE.
ALL PRICES ARE SUBJECT TO A TAXABLE 25% SERVICE CHARGE AND APPLICABLE TAXES.
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2018 BANQUET MENU

BREAKFAST, CONTINENTAL BUFFET PER PERSON

PLAZA CONTINENTAL

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
INDIVIDUAL CHOBANI GREEK YOGURTS AND GRANOLA
BREAKFAST PASTRIES, MUFFINS, AND MINI CROISSANTS
SWEET BUTTER, PRESERVES, HONEY
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

26

HEALTHY START CONTINENTAL

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
CHILLED HARD BOILED EGGS
INDIVIDUAL CHOBANI GREEK YOGURTS
MUESLI WITH NUTS, DRIED FRUITS, FRESH GREEN APPLES AND BANANAS
MINI PLAIN BAGELS, BRAN MUFFINS, ZUCCHINI BREAD
PLAIN AND LITE CREAM CHEESES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

27

EXECUTIVE CONTINENTAL

ORANGE AND CRANBERRY JUICES
DRY CEREALS, WHOLE, 2% AND SKIM MILK
SLICED FRUIT AND BERRIES WITH CHOBANI GREEK YOGURT AND HOMEMADE GRANOLA
SMOKED SALMON, CAPERS, TOMATO, ONIONS AND LEMON
MINI PLAIN BAGELS, DANISH, MUFFINS, CROISSANTS, BANANA NUT BREAD
SWEET BUTTER, PRESERVES, HONEY, REGULAR AND LITE CREAM CHEESES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

29

BREAKFAST, PLATED PER PERSON

PLATED BREAKFAST INCLUDES BREAKFAST PASTRIES, BUTTER, PRESERVES, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA, AND ORANGE JUICE

SCRAMBLED EGGS, BACON OR SAUSAGE, BREAKFAST POTATOES 28

BREAKFAST BURRITO WITH SCRAMBLED EGGS, PICKLED JALAPEÑOS, ROASTED POBLANOS, PICO DE GALLO, CHEDDAR CHEESE, SOUR CREAM AND HASH BROWN POTATOES 28

QUICHE LORRAINE WITH TOMATO JAM AND COUNTRY-ROASTED POTATOES 28

CORN BEEF HASH WITH DICED BREAKFAST POTATOES, SWEET PEPPERS & ONIONS, PROVENCAL TOMATO, POACHED EGG 28

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2018 BANQUET MENU

BREAKFAST, BUFFET PER PERSON

INTERCONTINENTAL

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
DRY CEREALS, WHOLE, 2% AND SKIM MILK
CROISSANTS, MUFFINS, FRUIT AND NUT BREADS
SWEET BUTTER, PRESERVES
FLUFFY SCRAMBLED EGGS
CRISP BACON AND PORK SAUSAGE LINKS
BREAKFAST POTATOES WITH ONIONS AND PEPPERS
FRENCH TOAST, WARM MAPLE SYRUP, BUTTER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

33

THE INSIDER COLLECTION BREAKFAST

SELECTION OF INDIVIDUAL JUICES
SLICED FRUIT AND BERRIES
ASSORTED CEREALS
2%, SKIM, AND SOY MILK
INDIVIDUAL CHOBANI GREEK YOGURTS
ORANGE-CRANBERRY AND BRAN MUFFINS
ZUCCHINI AND BANANA BREADS
HONEY, SWEET BUTTER AND PRESERVES
SCRAMBLED EGGS, LOCALLY SOURCED ASPARAGUS AND TOMATO JAM
TURKEY BACON AND LOCAL PORK SAUSAGE
FRENCH TOAST, WARM MAPLE SYRUP, BUTTER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

35

WARD PARKWAY BRUNCH (50 GUEST MINIMUM)

ASSORTMENT OF FRUIT JUICES
SLICED FRUIT AND BERRIES
WATERCRESS AND ARUGULA SALAD, PEARS, PECANS, GOAT CHEESE, CHAMPAGNE VINAIGRETTE
CRISP ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN AND CAESAR DRESSING
QUINOA SALAD, SPINACH, MANDARIN ORANGES, PINE NUTS, POMEGRANATE SEEDS
SMOKED SALMON DISPLAY, CAPERS, EGGS, RED ONION, MINI PLAIN BAGELS WITH PLAIN & LITE CREAM CHEESE

FRESHLY BAKED BREAKFAST PASTRIES, ASSORTED MUFFINS, DANISH, MINI CROISSANTS

CLASSIC EGGS BENEDICT, WOLFERMAN'S ENGLISH MUFFINS, CANADIAN BACON, POACHED EGGS, HOLLANDAISE
FLUFFY SCRAMBLED EGGS WITH LOCAL CHIVES
SMOKEHOUSE BACON AND COUNTRY SAUSAGE PATTIES
BUTTERMILK BISCUITS AND SPICY SAUSAGE GRAVY

BALSAMIC CHICKEN BREAST, MADEIRA CREAM AND WILD MUSHROOM RAGOUT
WILD CAUGHT SALMON, RIESLING BEURRE BLANC, FRIED LEEKS
MARKET VEGETABLE SAUTEE
YUKON AND WHITE CHEDDAR GRATINE

CHEF'S PASTRY TABLE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

49

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2018 BANQUET MENU

BUFFET ENHANCEMENTS PER PERSON

ONLY AVAILABLE AS AN ADDITION TO AN EXISTING BUFFET

WARM BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY 6

CHOBANI GREEK YOGURT, GRANOLA, AND BERRY PARFAIT 7

STEEL CUT OATMEAL, BROWN SUGAR, SUN-DRIED CHERRIES, RAISINS 7

EGG WHITE FRITTATA WITH TOMATOES, BASIL AND LOW FAT MOZZARELLA 7

BREAKFAST CROISSANT, SCRAMBLED EGGS, CHEDDAR CHEESE AND CANADIAN BACON 7

BREAKFAST CROISSANT, SCRAMBLED EGG WHITES, MOZZARELLA CHEESE, TOMATO AND FRESH BASIL 7

MEXICAN BREAKFAST BURRITO WITH SCRAMBLED EGGS, CHORIZO, BLACK BEANS CHEESE AND GREEN TOMATILLO SALSA 7

PERSONALIZED OMELETS TO ORDER 10

(ONE ATTENDANT REQUIRED PER 50 GUESTS)

EGGS, EGG WHITES, EGG BEATERS

CHEDDAR, FETA AND MOZZARELLA

ONIONS, PEPPERS, MUSHROOMS, TOMATOES, SPINACH

HAM AND BACON

CHARCUTERIE 12

BLACK FOREST HAM, GENOA SALAMI AND CAPICOLA

BABY SWISS, GOUDA, BOURSIN AND BRIE

HARD ROLLS, BRIOCHE AND BAGUETTE

CORNICHONS, DIJON MUSTARD, SWEET BUTTER, HONEY AND PRESERVES

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2018 BANQUET MENU

BREAKS, THEMED PER PERSON

ALL BREAKS HAVE A MAXIMUM SERVICE TIME OF 90 MINUTES

SUNDAE, SUNDAE

ASSORTED, SCOOPED FROZEN YOGURT AND ICE CREAM
CHOCOLATE, STRAWBERRY, CARAMEL SAUCES
SPRINKLES, MARASCHINO CHERRIES, BANANAS, NUTS, FRESH WHIPPED CREAM

18

GLUTEN FREE SPA BREAK

BUILD YOUR OWN TRAIL MIX
ALMONDS, SUNFLOWER SEEDS, RAISINS, M&M's, DRIED CRANBERRIES, SHAVED COCONUT
ASSORTED KIND BARS
SLICED FRUIT AND WHOLE ORGANIC APPLES
INDIVIDUAL CHOBANI GREEK YOGURTS
INFUSED WATER, MINT AND LEMON
BLUEBERRY POMEGRANATE JUICE

19

CINNABON BREAK

ICING FILLED MUFFINS
SWIRLED POUND CAKE
FRESH STRAWBERRIES AND BLUEBERRIES
CINNAMON CHIP AND CARAMEL PECABON COOKIES
2% BELFONTE MILK
FRESHLY BREWED COFFEE

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2018 BANQUET MENU

BREAKS, THEMED PER PERSON

ALL BREAKS HAVE A MAXIMUM SERVICE TIME OF 90 MINUTES

CUPCAKE FLIGHT

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
VANILLA CAKE, SALTED CARAMEL BUTTER CREAM
CHOCOLATE, CHOCOLATE BUTTER CREAM
CARROT CAKE, CREAM CHEESE ICING
RED VELVET CAKE, CREAM CHEESE ICING
LEMON CAKE, STRAWBERRY BUTTER CREAM

20

THE BOULEVARD BREAK

BLUE CORN TORTILLA CHIPS
GUACAMOLE, HOUSE-MADE PICO DE GALLO
SHREDDED BEEF AND BLACK BEAN QUESADILLA
CHURROS, WARM CHOCOLATE SAUCE
HORCHATA AND BOTTLES OF MEXICAN FLAVORED WATER

20

KANSAS CITY GAME DAY CLASSIC

CRACKER JACKS
WARM PRETZEL STICKS
PALE ALE CHEESE DIP
MINI ALL BEEF HOT DOGS
STADIUM STYLE ACCOMPANIMENTS
BELFONTE FROZEN NOVELTIES

23

AFTERNOON TEA ON THE PLAZA

SELECTION OF TEA SANDWICHES
SMOKED SALMON
EGG AND DILL
CUCUMBER AND TOMATO
PROSCIUTTO HAM AND ASPARAGUS
SCONES, TEA COOKIES, PETIT FOURS, LEMON CURD, WHIPPED CREAM
ASSORTED TAZO TEAS

32

KENWOOD BRUT CHAMPAGNE SERVICE 10

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2018 BANQUET MENU

BREAKS, A LA CARTE PASTRIES PER DOZEN

BUTTERMILK BISCUITS, SWEET BUTTER AND PRESERVES 54

CROISSANTS, SWEET BUTTER AND PRESERVES 54

FRUIT AND CHEESE DANISH 54

ASSORTED MUFFINS WITH SWEET BUTTER 54

WARM CINNAMON-PECAN ROLLS WITH SWEET BUTTER 54

SCONES: RAISIN, CINNAMON, ORANGE, CURRANT WITH DEVONSHIRE CREAM, LEMON CURD AND PRESERVES 54

BREAKFAST BREADS: ZUCCHINI, BANANA-NUT, PUMPKIN OR CHOCOLATE CHIP 54

COOKIES: CHOCOLATE CHIP, PEANUT BUTTER, AND OATMEAL-RAISIN 54

BROWNIES: FUDGE-WALNUT, TURTLE AND PLAIN 54

SEVEN LAYER BARS: SHREDDED COCONUT, CHOCOLATE CHIPS, AND PEANUT BUTTER CHIPS 54

FRESH FRUIT TARTS 54

TART LEMON SQUARES 54

BAGELS: SESAME, ONION, AND RAISIN WITH PLAIN AND LITE CREAM CHEESES 54

BREAKS, A LA CARTE STANDARD STAPLES

PER DOZEN

ASSORTED CANDY BARS: SNICKERS, 3 MUSKETEERS, TWIX, MILKY WAY, KIT KAT, PLAIN AND PEANUT M&Ms 54

CHOCOLATE DIPPED STRAWBERRIES 54

NATURE VALLEY GRANOLA BARS 54

ASSORTED CLIFF BARS 78

PER ITEM

WHOLE FRESH FRUIT 4.50

INDIVIDUAL CHOBANI GREEK YOGURTS 6.50

DRY SNACKS IN INDIVIDUAL BAGS: PRETZELS, KETTLE CHIPS, SUN CHIPS, VELVET CREME BUTTERED POPCORN, TRAIL MIX 5

DOVE AND HÄAGEN-DAZS ICE CREAM BARS, SORBET BARS 6

PER POUND

SALTED PEANUTS 28

TRAIL MIX 32

SALTED MIXED NUTS 36

DRIED FRUIT 40

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2018 BANQUET MENU

A LA CARTE BEVERAGES

PER GALLON (SERVES 12)

LEMONADE, LEMON WHEELS GALLON 48

HOT CHOCOLATE, MARSHMALLOWS HALF-GALLON 30 GALLON 60

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEA ASSORTMENT HALF-GALLON 35 GALLON 70

ICED TEA, LEMON WEDGES HALF-GALLON 35 GALLON 65

PER ITEM

ASSORTED SOFT DRINKS 5

PERRIER SPARKLING WATER, DASANI PURIFIED WATER 5

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

TROPICANA BOTTLED JUICES 6

GATORADE 7

STARBUCKS FRAPPUCCINO BEVERAGES, COFFEE, VANILLA, MOCHA 8

RED BULL AND SUGAR FREE RED BULL 8

ALL DAY BEVERAGE SERVICE PER PERSON

LIMITED TO 8 HOURS TOTAL

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEA ASSORTMENT, ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER 32

THE PERFECT PLANNER PER PERSON

ALL DAY BEVERAGE SERVICE

LIMITED TO 10 HOURS TOTAL

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

CONTINENTAL

ORANGE AND CRANBERRY JUICES

SLICED FRUIT AND BERRIES

BREAKFAST PASTRIES, MUFFINS

SWEET BUTTER, PRESERVES, HONEY

AM REFRESH

INDIVIDUAL CHOBANI GREEK YOGURTS, GRANOLA, FRESH BERRIES

ZUCCHINI BREAD

PM REFRESH

FRESHLY BAKED COOKIES OR HOMEMADE BROWNIES

WHOLE FRESH FRUIT

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2018 BANQUET MENU

LUNCH, TWO COURSE

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

STARTERS (SELECT ONE)

BABY KALE SALAD, ROASTED PEARS, GOAT CHEESE, CRANBERRIES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE
CALIFORNIA ICEBERG WEDGE, LOCAL HEIRLOOM TOMATOES, FARM HOUSE BACON, SHREDDED JACK CHEESE, GREEN GODDESS DRESSING
CAESAR CARDINI SALAD, HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING
WILD BABY GREENS, TART APPLE STICKS, PEAR TOMATOES, SWEET & SPICY PECANS, RIESLING VINAIGRETTE
LIGHT ASPARAGUS CREAM, TRUFFLE OIL, ASIAGO CROSTINI

MAIN COURSES (SELECT ONE)

BALSAMIC CHICKEN BREAST, MADEIRA CREAM AND WILD MUSHROOM RAGOUT
BUTTERNUT SQUASH RISOTTO 31 (SIX OUNCE)
ROASTED ROOT VEGETABLE AND FOREST MUSHROOM RISOTTO, LOCAL HERBS AND PECORINO ROMANO 31
RICOTTA STUFFED RAVIOLI, JULIENNE ZUCCHINI AND SUMMER SQUASH, SUN DRIED TOMATO CREAM 31
SEARED BREAST OF CHICKEN, STUFFED WITH PROSCIUTTO, FONTINA, AND FRESH SAGE, MARSALA DEMI CREAM
ROASTED GARLIC POLENTA 32 (SIX OUNCE)
CHARRED CAMPO LINDO CHICKEN BREAST, BEEF STEAK TOMATOES, LOCAL CILANTRO AND BEL PASSE CHEESE, CHIANTI JUS
CAVATAPPI WITH FIVE CHEESE CREMA 33 (SIX OUNCE)
DARK DASHI GLAZED BONE-IN PORK CHOP, APPLE MUSTARD SAUCE
CONFIT FINGERLING POTATOES 33 (SIX OUNCE)
WILD CAUGHT SALMON FILLET, KOSHER SALT AND CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 34 (SEVEN OUNCE)
CHARRED BUTCHERS STEAK, PAN DEMI AND HOUSE GREMOLATA
YUKON AND WHITE CHEDDAR GRATINE 34 (SEVEN OUNCE)
SHRIMP AND CHEESY "GEECHIE BOY" GRITS, ROASTED RED PEPPERS, SCALLIONS, ANDOUILLE SAUSAGE 37
KANSAS CITY STRIP STEAK, LOCAL HERB BUTTER, LOCAL BOURBON DEMI
YUKON AND WHITE CHEDDAR GRATINE 38 (TEN OUNCE)
PAN ROASTED HALIBUT, CONFIT OF ARTICHOKES AND SPINACH, LEMON AND LIME BUTTER SAUCE
MASHED IDAHO POTATOES 40 (SIX OUNCE)
CRACKED PEPPERCORN BEEF TENDERLOIN, CREMINI AND ARUGULA CONFIT, BOROLO DEMI
YUKON MASH 40 (SIX OUNCE)

LUNCH, DESSERTS

CHOCOLATE ESPRESSO TIRAMISU, MOCHA SAUCE 7
VANILLA BEAN CHEESECAKE, MACERATED SEASONAL BERRIES AND CREAM 7
APPLE TARTE, CRÈME ANGLAISE 7
TRIPLE CHOCOLATE GANACHE CAKE 8
CHEF'S DESSERT DUO 10
MINI OPERA CAKE
FRUIT TART

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2018 BANQUET MENU

LUNCH, BOXED PER PERSON

BOXED LUNCHES INCLUDE APPROPRIATE CONDIMENTS, NAPKINS AND UTENSILS

(SELECT ONE)

POTATO SALAD WITH CREAMY DIJON MUSTARD

FARFALLE, PESTO AND TRI-COLOR BELL PEPPERS

ORZO PASTA SALAD, ARTICHOKE AND ROASTED BELL PEPPERS

(SELECT THREE)

GRILLED BEEF TENDERLOIN, ROASTED RED PEPPERS, HAVARTI CHEESE ON AN ONION PANINI

CAPRESE, TOMATOES, MOZZARELLA, FRESH BASIL ON FOCACCIA BREAD

ROASTED TURKEY, DILL HAVARTI, TOMATO, BIBB LETTUCE, HERB MAYO ON WHOLE GRAIN BREAD

TARRAGON CHICKEN SALAD, GRAPES, CASHEWS ON SOURDOUGH BREAD

HONEY HAM, SWISS CHEESE, DIJON-PEPPER MAYO ON PRETZEL BUN

HUMMUS AND VEGETABLE WRAP, MIXED LETTUCE, ROASTED RED PEPPERS ON LAVASH BREAD

(SELECT ONE)

FUDGE BROWNIE

CHOCOLATE CHIP COOKIE

OATMEAL RAISIN COOKIE

KETTLE CHIPS

SEASONAL WHOLE FRESH FRUIT

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

32

2018 BANQUET MENU

LUNCH, BUFFET PER PERSON

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

DELICATESSEN

GRILLED VEGETABLE SALAD

MIXED GREENS, CROUTONS, TOMATOES, BALSAMIC DRESSING, HOUSE-MADE BUTTERMILK RANCH

MARKET VEGETABLE SLAW

QUINOA SALAD, SPINACH, MANDARIN ORANGES, PINE NUTS, POMEGRANATE SEEDS

BUILD YOUR OWN SANDWICH:

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

CHEDDAR, SWISS, PEPPER JACK CHEESES

APPROPRIATE GARNISHES AND CONDIMENTS

SELECTION OF LOCAL ARTISAN BREADS, GLUTEN FREE BREAD

KETTLE CHIPS

ASSORTED HOUSE-MADE COOKIES, BROWNIES, AND LEMON BARS

42

THE GRAND AVENUE BURGER BAR

MIXED GREENS, CUCUMBER, BLUE CHEESE, TOMATOES, RED ONION, BALSAMIC VINAIGRETTE, PEPPERCORN DRESSING

HOUSE-MADE COLE SLAW

PRESIDENTIAL POTATO SALAD

FRESH GROUND CHOICE BEEF BURGERS

VEGGIE BURGER

PROVIDE COUNT WITH FINAL GUARANTEE

HONEY WHEAT

PRETZEL

POTATO

GLUTEN FREE BREAD

BIBB LETTUCE, TOMATOES, SWEET ONIONS AND PICKLES

AMERICAN, CHEDDAR, SWISS AND MONTEREY JACK CHEESES

THICK CUT GRILLED APPLEWOOD SMOKED BACON

SAUTÉED CARAMELIZED ONIONS

STEAK FRIES

SMOKEY KETCHUP, STONE GROUND MUSTARD, REMOULADE SAUCE, CHIPOTLE MAYO, ROASTED GARLIC AIOLI

WARM PEACH COBBLER WITH CHANTILLY CREAM

LEMON SQUARES

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2018 BANQUET MENU

LUNCH, BUFFET PER PERSON

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

EL BARRERA'S CANTINA

GREEN TOMATILLO SOUP WITH AVOCADO

BLACK BEAN AND CORN SALAD, CILANTRO-LIME DRESSING
JICAMA AND ORANGE SLAW, CITRUS VINAIGRETTE

ADOBE CHICKEN
ARRACHERA SHREDDED BEEF
GRILLED MUSHROOMS, SPINACH AND CORN

PICO DE GALLO, SALSA VERDE, CRUMBLER QUESO FRESCO, SHREDDED ICEBERG LETTUCE, GRILLED CORN, PURPLE ONIONS,
SHREDDED CHEDDAR CHEESE, GUACAMOLE, SOUR CREAM, TORTILLAS

ROASTED VEGETABLE RICE
CHARRO BEANS

SOPAPILLAS WITH HONEY AND CINNAMON
FLAN WITH FRESH BERRIES

47

LITTLE ITALY

NORTHERN ITALIAN MINISTRONE

CLASSIC CAPRESE SALAD
ARUGULA AND FRISEE, MARINATED ARTICHOKE, GRILLED FENNEL, RED WINE VINAIGRETTE
RADIATORI PASTA SALAD, GRILLED ASPARAGUS, RED PEPPERS, LEMON-CHIVE VINAIGRETTE

FOCACCIA AND RUSTIC ITALIAN BREAD
SUN DRIED TOMATO BUTTER, OLIVE TAPENADE SPREAD, GARLIC BUTTER

CAVATAPPI PASTA, ALFREDO, FRESH PEAS, FARMHOUSE BACON, GARLIC CHIVES
CHICKEN PICATTA, LEMON CAPER GLAZE, POTATO GNOCCHI
SHREDDED BEEF ROMANESCO, WILD MUSHROOM RISOTTO

GREEN AND YELLOW ROMANO BEAN SAUTEE, PEARL ONIONS, WILD MUSHROOMS

AMARETTO TIRAMISU
LEMON CREAM TORTE
CANNOLI WITH MASCARPONE AND CHOCOLATE

48

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LUNCH, BUFFET PER PERSON

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CAJUN

CORN BREAD AND YEAST 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 DIRTY RICE
SUCCOTASH
SOUTHERN GREEN BEANS, FAT BACK AND CARAMELIZED ONIONS

BREAD PUDDING, CRÈME ANGLAISE
MINI PECAN PIES
KEY LIME TARTLETS

48

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, SPICY PINEAPPLE SALSA

GATES, ARTHUR BRYANT'S, JACK STACK BBQ SAUCES

LOCAL CORN BAKE
SMOKEY PIT BEANS

MINI APPLE TARTS
STRAWBERRY SHORT CAKE

50

2018 BANQUET MENU

LUNCH, BUFFET PER PERSON

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

THE PASEO

BUTTERMILK BISCUITS AND CORN BREAD

KANSAS CITY STEAK SOUP

CALIFORNIA ICEBERG WEDGE, LOCAL HEIRLOOM TOMATOES, FARM HOUSE BACON, SHREDDED JACK CHEESE,
GREEN GODDESS DRESSING
COUNTRY BEAN AND CORN SALAD
OLD FASHIONED POTATO SALAD

SLICED BEEF BRISKET
CORNMEAL CRUSTED CATFISH, SPICY REMOULADE
MARK'S FRIED CHICKEN

CHEDDAR GRITS
SAUTÉED GREEN BEANS

SEASONAL FRUIT SALAD
SEASONAL FRUIT COBBLER

LEMONADE

50

THE PLAZA

KANSAS CITY STEAK SOUP

WATERCRESS AND ARUGULA SALAD, PEARS, PECANS, GOAT CHEESE, CHAMPAGNE VINAIGRETTE
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN AND CREAMY CAESAR DRESSING
BABY SPINACH, MANDARIN ORANGES, PINE NUTS, POMEGRANATE SEEDS, GRAPEFRUIT VINAIGRETTE

MARKET CATCH, ROASTED GRAPES, PINOT GRIGIO CREMA, LEMON CHIVES
CHARRED CAMPO LINDO CHICKEN BREAST, BEEF STEAK TOMATOES, LOCAL CILANTRO AND BEL PASSE CHEESE, CHIANTI JUS

YUKON, AND WHITE CHEDDAR GRATINE
LEMON PARSLEY BASMATI RICE
LOCAL VEGETABLE STRUDEL, ROASTED RED PEPPER COULIS

MINI NEW YORK CHEESECAKES
FRESH FRUIT TARTLETS
MINI CHOCOLATE OPERA CAKES

52

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2018 BANQUET MENU

HORS D'OEUVRE, A LA CARTE PER DOZEN

COLD

HEIRLOOM CHERRY TOMATO, MOZZARELLA, BASIL EN BRUSCHETTA 54

ARTISAN CHEESE ON BRIOCHE, FIG MOSTARDA 54

SKEWERED GREEK SALAD, OREGANO LEMON DRIZZLE 54

TOMATO AND SERRANO HAM ON AN OLIVE OIL CROSTINI 54

BRESAOLA WRAPPED BABY PEAR, ARUGULA, PARMESAN 54

SEARED RARE ROAST BEEF, SHAVED ROMANO, ARUGULA ON A TOASTED BAGUETTE 60

SMOKED MUSSEL, POTATO FOAM ON RYE CRUST 60

SALMON RILLETTE ON CROSTINI WITH CAPER BERRIES 60

TIGER SHRIMP, TRADITIONAL COCKTAIL SAUCE 60

MANGO-CRAB SALAD IN WONTON CUP, CUCUMBER SAUCE 60

MINI LOBSTER CLUB SANDWICH ON BRIOCHE, WATERCRESS, TOMATO, LEMON AIOLI 66

YEARLING OYSTER ON A HALF SHELL 66

CALIFORNIA ROLLS, SALMON-AVOCADO AND SPICY TUNA MAKI ROLLS, SOY-WASABI SAUCE, PICKLED GINGER 66

AHI TOSTADA WITH RADISH AND APPLE SLAW, SPICY MUSTARD OIL 66

HOT

TRADITIONAL SPANAKOPITA TRIANGLES 54

BAKED BRIE AND WALNUT TARTLET, APRICOT JAM 54

MUSHROOM AND CARAMELIZED ONION STRUDEL, CHIPOTLE AIOLI 54

FIG AND BLUE CHEESE TARTLET, BALSAMIC JUS 54

ARTICHOKE AND PARMESAN RISOTTO CAKE 54

MICRO ZUCCHINI, MUSHROOM, PEPPADEW PIZZA 54

TANDOORI ROASTED CHICKEN SKEWER, TZATZIKI SAUCE 56

CHICKEN EMPANADA, AVOCADO CREMA 56

PULLED PORK SPRING ROLL, SOYA GLAZE 56

CHICAGO-STYLE MINIATURE HAMBURGER, AGED CHEDDAR, HORSERADISH MUSTARD SAUCE 56

CHORIZO SAUSAGE, STUFFED MUSHROOM, PARMESAN GRATINE 56

SPICY SAUSAGE EN CROUTE, GRAINY MUSTARD SAUCE 56

PORK GYOZA, SMOKED TOMATO SESAME SAUCE 56

ALMOND CRUSTED SHRIMP, CITRUS REMOULADE 60

COCONUT SHRIMP, SPICY PLUM SAUCE 60

PANCETTA WRAPPED TIGER SHRIMP, GINGER, SOY, SPICY HOISIN GLAZE 60

FRIED OYSTER ON PRAWN CRACKER, RED ONION AND PICKLE MIGNONETTE 60

MINI BEEF WELLINGTON, MUSHROOM COMPOTE, PARSLEY AND PEPPER AIOLI 60

LUMP CRAB CAKE, CITRUS AIOLI 66

LAMB CHOP, MINT CHIMICHURRI 66

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2018 BANQUET MENU

RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

RIVER MARKET VEGETABLE MONTAGE

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

10

FRUIT AND BERRIES

FRESHLY SLICED SEASONAL FRUIT, ASSORTED BERRIES, YOGURT MINT SAUCE

10

CHEESE

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

14

**NACHO

25 GUEST MINIMUM

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

16

MEDITERRANEAN

HUMMUS, BABA GANOUSH, GOAT CHEESE HUMMUS, ASSORTED OLIVES, CRUMBLLED FETA, PITA TOAST, GRILLED NAAN

17

**SIMPLY SALAD

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

18

**PASTA

25 GUEST MINIMUM

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

20

ADD WILD GULF SHRIMP 6

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

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2018 BANQUET MENU

RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

ANTIPASTI

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

24

SLIDER BAR (SELECT TWO)

ANGUS BURGER, SHARP CHEDDAR CHEESE, TOMATO, PICKLE-DIJON MAYONNAISE
BUFFALO CHICKEN, BLEU CHEESE CRUMBLES, SWEET PICKLE RELISH
GRILLED CHICKEN TIKA, TOMATO, CUCUMBER-MINT AIOLI
BBQ PULLED PORK, PROVOLONE
GRILLED AND CHILLED CAJUN-SPICED TUNA, CUCUMBER, TOMATO-WASABI AIOLI
TURKEY CAPRESE, ROMA TOMATO, FRESH MOZZARELLA, BASIL, PESTO, BALSAMIC GLAZE

STEAK FRIES
ASIAN-MARINATED SLAW
SPICY FRIED ONIONS

26

**RAW BAR (EIGHT PIECES TOTAL PER PERSON)

JUMBO SHRIMP, OYSTERS, CRAB CLAWS, SUSHI ROLLS, SCALLION AND CHILI SPIKED SOYA, COCKTAIL SAUCE,
MIGNONETTE SAUCE, PICKLED GINGER, WASABI

48

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

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2018 BANQUET MENU

CARVING TABLE PER ITEM

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

ROASTED BIRKSHIRE PORK LOIN

MADAGASCAR PEPPERCORN SAUCE

SERVES 30 GUESTS

300

TURKEY

ROASTED BONE IN BREAST, CRANBERRY AND ORANGE RELISH

SERVES 30 GUESTS

350

SMOKEHOUSE HAM

GRAIN MUSTARD GLAZE

SERVES 50 GUESTS

375

ROASTED BEEF ROUND

PEPPERED AND HOUSE ROASTED

SERVES 60 GUESTS

375

ROASTED BEEF TENDERLOIN

PEPPERCORN MERLOT SAUCE

SERVES 20 GUESTS

500

PRIME RIB OF BEEF

PAN JUS

SERVES 40 GUESTS

550

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2018 BANQUET MENU

DINNER, A LA CARTE PER PERSON

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

STARTERS

CALIFORNIA ICEBERG WEDGE, LOCAL HEIRLOOM TOMATOES, FARM HOUSE BACON, SHREDDED JACK CHEESE, GREEN GODDESS DRESSING 7

CAESAR CARDINI SALAD, HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING 7

BABY KALE SALAD, ROASTED PEARS, GOAT CHEESE, CRANBERRIES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE 8

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

LOLLO ROSSO, WATERCRESS, RADICCHIO, BOSTON LEAVES, DRIED CHERRIES, FRENCH BRIE, CHAMPAGNE VINAIGRETTE 10

LIGHT ASPARAGUS CREAM, TRUFFLE OIL, ASIAGO CROSTINI 9

LOBSTER BISQUE, XO COGNAC, SMOKED PAPRIKA TWIST 12

BLUE CRAB AND BOURBON CHOWDER 12

GOAT CHEESE AND WILD MUSHROOM TART, BABY FRISEE, CHIVE TRUFFLE OIL 12

MAIN COURSES

BALSAMIC CHICKEN BREAST, MADEIRA CREAM AND WILD MUSHROOM RAGOUT
BUTTERNUT SQUASH RISOTTO 34 (EIGHT OUNCE)

RICOTTA STUFFED RAVIOLI, JULIENNE ZUCCHINI AND SUMMER SQUASH, SUN DRIED TOMATO CREAM 34

SEARED BREAST OF CHICKEN, STUFFED WITH PROSCIUTTO, FONTINA, AND FRESH SAGE, MARSALA DEMI CREAM
ROASTED GARLIC POLENTA 35 (EIGHT OUNCE)

ROASTED ROOT VEGETABLE AND FOREST MUSHROOM RISOTTO, LOCAL HERBS AND PECORINO ROMANO 36

VEGETABLE NAPOLEON, ROASTED VEGETABLE STACK, HERB POLENTA CAKE, PIQUILLO PEPPER COULIS 37

CHARRED CAMPO LINDO CHICKEN BREAST, BEEF STEAK TOMATOES, LOCAL CILANTRO AND BEL PASSE CHEESE, CHIANTI JUS
CAVATAPPI WITH FIVE CHEESE CREMA 39 (EIGHT OUNCE)

DARK DASHI GLAZED BONE-IN PORK CHOP, APPLE MUSTARD SAUCE
CONFIT FINGERLING POTATOES 39 (TEN OUNCE)

WILD CAUGHT SALMON FILLET, KOSHER SALT AND CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 46 (EIGHT OUNCE)

SHRIMP AND CHEESY "GEECHIE BOY" GRITS, ROASTED RED PEPPERS, SCALLIONS, ANDOUILLE SAUSAGE 52

BEEF SHORT RIB GLAZED WITH 80 ACRE JAM, PICKLED RED ONION
CREAMY SPÄTZLE 52 (SIX OUNCE)

JUMBO LUMP CRAB CAKE, CORN AND MUSTARD VELOUTE
BOURBON BUTTER SWEET POTATO HASH 54 (SIX OUNCE)

KANSAS CITY STRIP STEAK, LOCAL HERB BUTTER, LOCAL BOURBON DEMI
YUKON AND WHITE CHEDDAR GRATINE 56 (TWELVE OUNCE)

CRACKED PEPPERCORN BEEF TENDERLOIN, CREMINI AND ARUGULA CONFIT, BOROLO DEMI
YUKON MASH 56 (EIGHT OUNCE)

PAN ROASTED HALIBUT, CONFIT OF ARTICHOKE AND SPINACH, LEMON AND LIME BUTTER SAUCE
MASHED IDAHO POTATOES 58 (SEVEN OUNCE)

VEAL OSCAR, JUMBO LUMP CRAB, BÉARNAISE SAUCE
CHANTERELL AND CHIVE RISOTTO 70 (EIGHT OUNCE)

SEARED SEA BASS, CARROT AND VANILLA PUREE
TOGARASHI BRAISED POTATOES 'MARKET PRICE' (EIGHT OUNCE)

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2018 BANQUET MENU

DINNER, A LA CARTE PER PERSON

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

DUETS

OUR FIVE OUNCE BEEF TENDERLOIN CHARRED AND PRESENTED WITH CHEF'S SAUCE AND GARNISH PAIRED WITH YOUR CHOICE OF THE FOLLOWING:

SEARED BREAST OF CHICKEN STUFFED WITH PROSCIUTTO, FONTINA, AND LOCAL SAGE, MARSALA CREAM
ROASTED GARLIC POLENTA 49

CHARRED CAMPO LINDO CHICKEN BREAST, BEEF STEAK TOMATOES, LOCAL CILANTRO AND BEL PASSE CHEESE, CHIANTI JUS
CAVATAPPI WITH FIVE CHEESE CREMA 53

WILD CAUGHT SALMON FILLET, KOSHER SALT & CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 56

JUMBO LUMP CRAB CAKE, CORN AND MUSTARD VELOUTE
BOURBON BUTTER SWEET POTATO HASH 58

BLACKENED TIGER SHRIMP, CHAMPAGNE BUTTER SAUCE
WHITE CHEDDAR GRITS 58

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

SEARED SEA BASS, CARROT AND VANILLA PUREE
TOGARASHI BRAISED POTATOES 'MARKET PRICE'

DESSERTS

CHOCOLATE ESPRESSO TIRAMISU, MOCHA SAUCE 8

VANILLA BEAN CHEESECAKE, MACERATED SEASONAL BERRIES AND CREAM 8

APPLE TARTE, CRÈME ANGLAISE 8

FRESH FRUIT TART, APRICOT GLAZE 8

TRIPLE CHOCOLATE GANACHE CAKE 8

CHEF'S TRIO PRESENTED ON A PAINTED PLATE 12

MINI NEW YORK CHEESECAKES

FRESH FRUIT TARTLETS

MINI CHOCOLATE OPERA CAKES

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2018 BANQUET MENU

DINNER, BUFFET PER PERSON

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

CAJUN

CORN BREAD AND YEAST 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 DIRTY RICE
SUCCOTASH
SOUTHERN GREEN BEANS, FAT BACK AND CARAMELIZED ONIONS

BREAD PUDDING, CRÈME ANGLAISE
MINI PECAN PIES
KEY LIME TARTLETS

66

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, SPICY PINEAPPLE SALSA

GATES, ARTHUR BRYANT'S, JACK STACK BBQ SAUCES

LOCAL CORN BAKE
SMOKEY PIT BEANS

MINI APPLE TARTS
STRAWBERRY SHORT CAKE

67

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2018 BANQUET MENU

DINNER, BUFFET PER PERSON

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

LITTLE ITALY

NORTHERN ITALIAN MINISTRONE

CLASSIC CAPRESE SALAD

ARUGULA AND FRISEE, MARINATED ARTICHOKEs, GRILLED FENNEL, RED WINE VINAIGRETTE
RADIATORI PASTA SALAD, GRILLED ASPARAGUS, RED PEPPERS, LEMON-CHIVE VINAIGRETTE

FOCACCIA AND RUSTIC ITALIAN BREAD

SUN DRIED TOMATO BUTTER, OLIVE TAPENADE SPREAD, GARLIC BUTTER

CAVATAPPI PASTA, ALFREDO, FRESH PEAS, FARM HOUSE BACON, GARLIC CHIVES

CHICKEN PICATTA, LEMON CAPER GLAZE, POTATO GNOCCHI
SHREDDED BEEF ROMANESCO, WILD MUSHROOM RISOTTO

GREEN AND YELLOW ROMANO BEAN SAUTEE, PEARL ONIONS, WILD MUSHROOMS

AMARETTO TIRAMISU

LEMON CREAM TORTE

CANNOLI WITH MASCARPONE AND CHOCOLATE

67

THE PASEO

BUTTERMILK BISCUITS AND CORN BREAD

KANSAS CITY STEAK SOUP

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

COUNTRY BEAN AND CORN SALAD

OLD FASHIONED POTATO SALAD

SLICED BEEF BRISKET

CORNMEAL CRUSTED CATFISH, SPICY REMOULADE

MARK'S FRIED CHICKEN

CHEDDAR GRITS

SEASONAL FRUIT SALAD

SEASONAL FRUIT COBBLER

LEMONADE

68

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2018 BANQUET MENU

DINNER, BUFFET PER PERSON

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

THE PLAZA

KANSAS CITY STEAK SOUP

WATERCRESS AND ARUGULA SALAD, PEARS, PECANS, GOAT CHEESE, CHAMPAGNE VINAIGRETTE
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN AND CREAMY CAESAR DRESSING
BABY SPINACH, MANDARIN ORANGES, PINE NUTS, POMEGRANATE SEEDS, GRAPEFRUIT VINAIGRETTE

MARKET CATCH, ROASTED GRAPES, PINOT GRIGIO CREMA, LEMON CHIVES
CHARRED CAMPO LINDO CHICKEN BREAST, BEEF STEAK TOMATOES, LOCAL CILANTRO AND BEL PASSE CHEESE, CHIANTI JUS
ROASTED KC STRIPLON, MADAGASCAR PEPPERCORN SUACE, HORSERADISH (*CARVED IN ROOM*)

YUKON, AND WHITE CHEDDAR GRATINE
LEMON PARSLEY BASMATI RICE
LOCAL VEGETABLE STRUDEL, ROASTED RED PEPPER COULIS

MINI NEW YORK CHEESECAKES
FRESH FRUIT TARTLETS
MINI CHOCOLATE OPERA CAKES

76

FRENCH FARMHOUSE BUFFET

FRENCH ONION SOUP

SALAD LYONNAISE
SALAD AUX HARICOT

STEAK AUX CINQ POIURES
POULET AU BEAUJOLAIS
SCALLOPS AUX SAFFRON

POTATO GALETTE WITH WILD MUSHROOMS
HARICOT VERTS

GATEAU AU CHOCOLAT DE FERNAND POINT

78

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2018 BANQUET MENU

BAR, A LA CARTE – HOSTED PER BEVERAGE

PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

GREY GOOSE VODKA, TOM'S TOWN ELI'S STRONGARM VODKA, GLENLIVET 12 SCOTCH, HENDRICKS GIN, CROWN ROYAL WHISKEY, KNOB CREEK SMALL BATCH BOURBON, FLOR DE CANA RUM, PATRON SILVER TEQUILA

11

PREMIUM BRAND WINES

KIM CRAWFORD SAUVIGNON BLANC, KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY, RODNEY STRONG CABERNET SAUVIGNON, LINE 39 PINOT NOIR, SIMI ROSE

9

DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

ABSOLUT VODKA, S.D. STRONG VODKA, DEWARS SCOTCH, BOMBAY SAPPHIRE GIN, JIM BEAM BOURBON, JACK DANIEL'S WHISKEY, BACARDI SILVER RUM, SAUZA BLUE TEQUILA

10

DELUXE BRAND WINES

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

8

IMPORTED/SPECIALTY BEER

STELLA ARTOIS, CORONA, BOULEVARD PALE ALE, BOULEVARD WHEAT

7

DOMESTIC BEER

MICHELOB ULTRA, MILLER LITE, BUD LIGHT

6

SOFT DRINKS/MINERAL WATER

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

5

RED BULL/SUGAR FREE RED BULL

8

A LA CARTE HOSTED ADDITIONS PER BEVERAGE

CORDIAL

BAILEY'S IRISH CREAM, KAHLÚA, FRANGELICO, TIA MARIA, DISARONNO AMARETTO

12

COGNAC

COURVOISIER V.S.

14

PORT

TAYLOR FLADGATE 20-YEAR TAWNY

14

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2018 BANQUET MENU

BAR, PACKAGE – HOSTED PER PERSON

PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

GREY GOOSE VODKA, TOM'S TOWN ELI'S STRONGARM VODKA, GLENLIVET 12 SCOTCH, HENDRICKS GIN, CROWN ROYAL WHISKEY, KNOB CREEK SMALL BATCH BOURBON, FLOR DE CANA RUM, PATRON SILVER TEQUILA

WINE: KIM CRAWFORD SAUVIGNON BLANC, KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY, RODNEY STRONG CABERNET SAUVIGNON, LINE 39 PINOT NOIR, SIMI ROSE

IMPORTED/SPECIALTY BEER: STELLA ARTOIS, CORONA, BOULEVARD PALE ALE, BOULEVARD WHEAT

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

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

FIRST HOUR 26

EACH ADDITIONAL HOUR 10

DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

ABSOLUT VODKA, S.D. STRONG VODKA, DEWARS SCOTCH, BOMBAY SAPPHIRE GIN, JIM BEAM BOURBON, JACK DANIEL'S WHISKEY, BACARDI SILVER RUM, SAUZA BLUE TEQUILA

WINE: ROBERT MONDAVI WOODBRIDGE CHARDONNAY, ROBERT MONDAVI WOODBRIDGE CABERNET SAUVIGNON, ROBERT MONDAVI WOODBRIDGE MERLOT, ROBERT MONDAVI WOODBRIDGE PINOT GRIGIO, ROBERT MONDAVI WOODBRIDGE MOSCATO

IMPORTED/SPECIALTY BEER: STELLA ARTOIS, CORONA, BOULEVARD PALE ALE, BOULEVARD WHEAT

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

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

FIRST HOUR 24

EACH ADDITIONAL HOUR 8

BEER AND WINE

WINE: ROBERT MONDAVI WOODBRIDGE CHARDONNAY, ROBERT MONDAVI WOODBRIDGE CABERNET SAUVIGNON, ROBERT MONDAVI WOODBRIDGE MERLOT, ROBERT MONDAVI WOODBRIDGE PINOT GRIGIO, ROBERT MONDAVI WOODBRIDGE MOSCATO

IMPORTED/SPECIALTY BEER: STELLA ARTOIS, CORONA, BOULEVARD PALE ALE, BOULEVARD WHEAT

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

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

FIRST HOUR 15

EACH ADDITIONAL HOUR 8

PACKAGE HOSTED ADDITIONS PER BEVERAGE

CORDIAL

BAILEY'S IRISH CREAM, KAHLÚA, FRANGELICO, TIA MARIA, DISARONNO AMARETTO
12

COGNAC

COURVOISIER V.S.
14

PORT

TAYLOR FLADGATE 20-YEAR TAWNY
14

2018 BANQUET MENU

CASH BAR, A LA CARTE PER BEVERAGE

PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

GREY GOOSE VODKA, TOM'S TOWN ELI'S STRONGARM VODKA, GLENLIVET 12 SCOTCH, HENDRICKS GIN, CROWN ROYAL WHISKEY, KNOB CREEK SMALL BATCH BOURBON, FLOR DE CANA RUM, PATRON SILVER TEQUILA

13

DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

ABSOLUT VODKA, S.D. STRONG VODKA, DEWARS SCOTCH, BOMBAY SAPPHIRE GIN, JIM BEAM BOURBON, JACK DANIEL'S WHISKEY, BACARDI SILVER RUM, SAUZA BLUE TEQUILA

10

DELUXE BRAND WINES

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

8

IMPORTED/SPECIALTY BEER

STELLA ARTOIS, CORONA, BOULEVARD PALE ALE, BOULEVARD WHEAT

7

DOMESTIC BEER

MICHELOB ULTRA, MILLER LITE, BUD LIGHT

6

SOFT DRINKS/MINERAL WATER

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

5

CASH BAR ADDITIONS PER BEVERAGE

CORDIAL

BAILEY'S IRISH CREAM, KAHLÚA, FRANGELICO, TIA MARIA, DISARONNO AMARETTO

14

MARTINI

BOMBAY SAPPHIRE GIN, ABSOLUT VODKA: TRADITIONAL OR DIRTY WITH OLIVES, COSMOPOLITAN, LEMON DROP OR CHOCOLATE

16

COGNAC

COURVOISIER V.S.

16

PORT

TAYLOR FLADGATE 20-YEAR TAWNY

17

MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE.
ALL PRICES ARE SUBJECT TO A TAXABLE 25% SERVICE CHARGE AND APPLICABLE TAXES.
A FEE OF \$100 WILL BE CHARGED PER ATTENDANT/BARTENDER.
*A SERVER FEE OF \$100.00 WILL BE CHARGED FOR ALL MEALS WITH 19 OR FEWER GUESTS IN ATTENDANCE.

2018 BANQUET MENU

HOUSE

ROBERT MONDAVI WOODBRIDGE CHARDONNAY 44
CALIFORNIA 2015
ROBERT MONDAVI WOODBRIDGE CABERNET
SAUVIGNON 44
CALIFORNIA 2016

ROBERT MONDAVI WOODBRIDGE MERLOT 44
CALIFORNIA 2016
ROBERT MONDAVI WOODBRIDGE PINOT GRIGIO 44
CALIFORNIA 2016
ROBERT MONDAVI WOODBRIDGE MOSCATO 44
CALIFORNIA 2016

RED

MERLOT

ESTANCIA 47
CENTRAL COAST, CALIFORNIA 2016
ROBERT MONDAVI PRIVATE SELECT 50
CALIFORNIA 2016
VELVET DEVIL 55
COLUMBIA VALLEY, WASHINGTON 2015
ST. FRANCIS 65
SONOMA COUNTY, CALIFORNIA 2013

CABERNET SAUVIGNON

ROBERT MONDAVI PRIVATE SELECT 50
CALIFORNIA 2016
RODNEY STRONG 66
SONOMA COUNTY, CALIFORNIA 2015
SILVER PALM 75
NORTH COAST AVA, CALIFORNIA 2014
SIMI 85
ALEXANDER VALLEY, CALIFORNIA 2015
BLACK STALLION 100
NAPA VALLEY, CALIFORNIA 2014
HALL 130
NAPA VALLEY, CALIFORNIA 2014
SILVER OAK 180
NAPA VALLEY, CALIFORNIA 2013

PINOT NOIR

LINE 39 48
CALIFORNIA 2016
KENDALL JACKSON VINTNER'S RESERVE 54
CALIFORNIA 2016
RODNEY STRONG RUSSIAN RIVER VALLEY 68
RUSSIAN RIVER VALLEY 2014
MEIOMI 78
CENTRAL CALIFORNIA 2016

BLENDS

ESTANCIA MERITAGE 60
CENTRAL COAST, CALIFORNIA 2014

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2018 BANQUET MENU

SPARKLING

KENWOOD BRUT CALIFORNIA	44	PERRIER JOUET GRAND BRUT CHAMPAGNE, FRANCE	140
SEGURA VIUDAS BRUT ROSE CAVA, SPAIN	46	MOËT & CHANDON IMPERIAL CHAMPAGNE, FRANCE	145
MIONETTO ORGANIC PROSECCO VENETO, ITALY	52	TAITTINGER, LA FRANCAISE, BRUT CHAMPAGNE, FRANCE	180
MUMM NAPA PRESTIGE NAPA VALLEY, CALIFORNIA	60	VEUVE CLICQUOT, BRUT CHAMPAGNE, FRANCE	180
DOMAINE CARNEROS TAITTINGER NAPA VALLEY, CALIFORNIA	80	DOM PERIGNON, BRUT CHAMPAGNE, FRANCE	400

WHITE

RIESLING

HEINZ EIFEL MOSEL/RHEINHESSEN, GERMANY 2015	44
KENDALL JACKSON MONTEREY COUNTY, CALIFORNIA 2015	50

PINOT GRIGIO

HOGUE COLUMBIA VALLEY, WASHINGTON 2016	48
BOLLINI TRENTINO, ITALY 2015	52
KIM CRAWFORD MARLBOROUGH, NEW ZEALAND 2014	60
SANTA MARGHERITA ALTO ADIGE, ITALY	78

ROSE

SIMI SONOMA COUNTY, CALIFORNIA 2016	47
LA CREAMA MONTEREY, CALIFORNIA 2017	60

SAUVIGNON BLANC

POMELO CALIFORNIA 2016	46
KIM CRAWFORD MARLBOROUGH, NEW ZEALAND 2017	60
CAKEBREAD NAPA VALLEY, CALIFORNIA 2016	70

CHARDONNAY

KENDALL JACKSON VINTNER'S RESERVE CALIFORNIA 2015	56
RODNEY STRONG CHALK HILL CALIFORNIA 2015	60
MER SOLEIL SILVER MONTEREY COUNTY, CALIFORNIA 2015	62
MEIOMI CENTRAL CALIFORNIA 2016	66
CAKEBREAD NAPA VALLEY, CALIFORNIA 2015	85

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