



INTERCONTINENTAL®

KANSAS CITY

AT THE PLAZA

AT THE PLAZA

KANSAS CITY

STANDARD BANQUET
MENUS

2022

2022 BANQUET MENU

LUNCH

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HORS D' OEUVRES

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DINNER

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BAR

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GENERAL INFORMATION

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BREAKFAST BUFFET PER PERSON

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

PLAZA CONTINENTAL

ORANGE AND CRANBERRY JUICES

SLICED FRUIT AND BERRIES

CHILLED HARD-BOILED EGGS

INDIVIDUAL BLENDED GREEK YOGURTS AND GRANOLA

SELECTION OF BREAKFAST PASTRIES & MUFFINS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

26

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2022 BANQUET MENU

INTERCONTINENTAL

ORANGE AND CRANBERRY JUICES
SLICED FRUIT AND BERRIES
INDIVIDUAL BLENDED GREEK YOGURTS AND GRANOLA
SELECTION OF BREAKFAST PASTRIES & MUFFINS
FLUFFY SCRAMBLED EGGS
CRISP BACON AND PORK SAUSAGE LINKS
BREAKFAST POTATOES WITH ONIONS AND PEPPERS
FRENCH TOAST, WARM MAPLE SYRUP, BUTTER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

33

THE INSIDER COLLECTION BREAKFAST

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

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

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

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2022 BANQUET MENU

MARKET VEGETABLE SAUTEE

POTATO O'BRIEN WITH PRAIRIE BREEZE WHITE CHEDDAR CHEESE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA

54

BREAKFAST BUFFET ENHANCEMENTS PER PERSON

ONLY AVAILABLE AS AN ADDITION TO AN EXISTING BUFFET

WARM BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY 6.5

BLENDED GREEK YOGURT, GRANOLA, AND BERRY PARFAIT 7

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

CHILAQUILES (TORTILLAS, SALSA ROJA, SALSA VERDE, PULLED CHICKEN, BLACK BEANS, SCRAMBLED EGGS) 7.5

FLAKY CROISSANT, SCRAMBLED EGGS, CHEDDAR CHEESE AND CANADIAN BACON 7.5

BREAKFAST BURRITO WITH SCRAMBLED EGGS, CHORIZO, BLACK BEANS CHEESE AND GREEN TOMATILLO SALSA 7.5

PERSONALIZED OMELETS TO ORDER 11

(ONE ATTENDANT REQUIRED PER 50 GUESTS)

CHEDDAR, FETA AND MOZZARELLA

ONIONS, PEPPERS, MUSHROOMS, TOMATOES, SPINACH

HAM AND BACON

CHARCUTERIE 14

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

PLATED BREAKFAST, PER PERSON

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

THE CLASSIC - 26

SCRAMBLED EGGS

CHOICE OF BACON, SAUSAGE OR GRILLED HAM

BREAKFAST POTATOES

BREAKFAST BURRITO - 28

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

SPANISH FRITTATA – 28

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

QUICHE LORRAINE – 28

TOMATO JAM AND COUNTRY-ROASTED POTATOES 29

FRENCH TOAST - 25

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

BBQ HASH - 30

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

SNACK BREAKS

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

PER DOZEN

BAGELS WITH CREAM CHEESE AND PRESERVES - 56 PER DOZEN

DANISHES – 56 PER DOZEN

ASSORTED MUFFINS – 56 PER DOZEN

ASSORTED SCONES – 56 PER DOZEN

ASSORTED ENERGY BARS – 65 PER DOZEN

NATURE VALLEY GRANOLA BARS 48 PER DOZEN

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ASSORTED CUPCAKES – 60 PER DOZEN

ASSORTED COOKIES – 50 PER DOZEN

ASSORTED CANDY BARS – 40 PER DOZEN

TART LEMON SQUARES - 56 PER DOZEN

PER ITEM

ASSORTED WHOLE FRUIT – 4 EACH

INDIVIDUAL GREEK YOGURTS WITH BLENDED FRUIT – 6 EACH

INDIVIDUAL SNACK BAGS – 6 EACH

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

FRESH BUTTERY POPCORN – 5 EACH

POP CULTURE GOURMET FLAVORED POPCORN (24 OZ INDIVIDUAL BAGS) – 9 EACH

(CHEESE, CARAMEL, CINNAMON, CHERRY, BLUEBERRY, BIRTHDAY CAKE, SEASONAL FLAVORS)

BY THE MEASURE

MIXED NUTS, ROASTED & SALTED – 30 PER POUND

DRIED FRUIT – 42 PER POUND

CORN TORTILLAS CHIPS AND SALSA – BY QUART 45

HOT ITEMS

NATHAN'S HOT DOG SLIDERS - 150 FOR 4 DOZEN

WARM SOFT PRETZELS WITH CHEESE SAUCE AND MUSTARD - 56 PER DOZEN

CHICKEN AND BLACK BEAN QUESADILLAS WITH SALSA & SOUR CREAM - 50 PER DOZEN

A LA CARTE BEVERAGES

(SERVES 12 TO 14 PER GALLON)

LEMONADE, LEMON WHEELS - 50 PER GALLON

MEXICAN HOT CHOCOLATE GALLON 62 PER GALLON

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

ICED TEA, LEMON WEDGES –
40 PER GALLON

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PER ITEM

ASSORTED SOFT DRINKS 5

PERRIER SPARKLING WATER, DASANI PURIFIED WATER 5

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

TROPICANA BOTTLED ORANGE JUICE 6

GATORADE 6

RED BULL AND SUGAR FREE RED BULL 7

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 35

THE PERFECT PLANNER 52 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

AM REFRESH

INDIVIDUAL BLENDED GREEK YOGURTS, GRANOLA, FRESH BERRIES

ASSORTED BREAKFAST BREAD

PM REFRESH

FRESHLY BAKED COOKIES OR HOMEMADE BROWNIES

WHOLE FRESH FRUIT

LUNCH, TWO COURSE MINIMUM

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

STARTERS

BABY KALE SALAD, ROASTED PEARS, GOAT CHEESE, CRANBERRIES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE 7

CALIFORNIA ICEBERG WEDGE, LOCAL HEIRLOOM TOMATOES, FARM HOUSE BACON, SHREDDED JACK CHEESE, GREEN GODDESS DRESSING 6

CAESAR SALAD, HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING 6

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WILD BABY GREENS, TART APPLE STICKS, PEAR TOMATOES, SWEET & SPICY PECANS, RIESLING VINAIGRETTE 6

MAIN COURSES

BALSAMIC CHICKEN BREAST, MADEIRA CREAM AND WILD MUSHROOM RAGOUT
BUTTERNUT SQUASH RISOTTO 34

FOREST MUSHROOM RISOTTO, FRESH HERBS AND PECORINO ROMANO 34

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

CHARRED CHICKEN BREAST, BEEF STEAK TOMATOES, CILANTRO AND LOCAL PRAIRIE BREEZE WHITE CHEDDAR, CHIANTI JUS
NESTED CAPELLINI IN HERB BUTTER 35

WILD CAUGHT SALMON FILLET, KOSHER SALT AND CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 35

BUTCHER'S STEAK, PAN DEMI AND MAÎTRE D'HÔTEL BUTTER
POTATOES DAUPHINOISE 37

SHRIMP AND CHEESY GRITS, ROASTED RED PEPPERS, SCALLIONS, ANDOUILLE SAUSAGE 40

KANSAS CITY STRIP STEAK, HERB BUTTER, BOURBON DEMI
POTATOES DAUPHINOISE 52

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

CRACKED PEPPERCORN BEEF TENDERLOIN, CREMINI AND ARUGULA CONFIT, BOROLO DEMI
YUKON MASH 58

LUNCH, DESSERTS

CHOCOLATE ESPRESSO TIRAMISU, MOCHA SAUCE 7.5

VANILLA BEAN CHEESECAKE, MACERATED SEASONAL BERRIES AND CREAM 7.5

APPLE TARTE, CRÈME ANGLAISE 7.5

TRIPLE CHOCOLATE GANACHE CAKE 7.5

CHEF'S DESSERT TRIO 13

MINI OPERA CAKE

MINI FRUIT TART

MINI CHEESECAKE

LUNCH, BOXED PER PERSON

BOXED LUNCHESS INCLUDE APPROPRIATE CONDIMENTS, NAPKINS AND UTENSILS

(SELECT ONE)

POTATO SALAD WITH CREAMY DIJON MUSTARD

CHEF'S PASTA SALAD

(SELECT UP TO THREE)

SLICED ROAST BEEF, CARAMELIZED ONIONS, WHITE CHEDDAR ON AN ONION PANINI

CAPRESE, TOMATOES, MOZZARELLA, FRESH BASIL ON FOCACCIA BREAD

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

CURRY CHICKEN SALAD, GRAPES, CASHEWS ON SOURDOUGH BREAD

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2022 BANQUET MENU

HONEY HAM, SWISS CHEESE ON FLAKY CROISSANT

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

(SELECT ONE)

FUDGE BROWNIE

ASSORTED COOKIES

KETTLE CHIPS

SEASONAL WHOLE FRESH FRUIT

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

34

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

CUCUMBER & GARDEN TOMATO, ONION, WHITE WINE VINAIGRETTE

BUILD YOUR OWN SANDWICH:

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

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CHEDDAR, SWISS, PEPPER JACK CHEESES
APPROPRIATE GARNISHES AND CONDIMENTS
SELECTION OF LOCAL ARTISAN BREADS, GLUTEN FREE BREAD *ON REQUEST*

KETTLE CHIPS

ASSORTED HOUSE-MADE COOKIES

40

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

38

LUNCH, BUFFET PER PERSON

LUNCH SERVICE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA, ICE WATER, AND ICED TEA

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

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BEGUN-ER TOK

SPICED BENGALI EGGPLANT

FRAGRANT BASMATI RICE

GRILLED NAAN BREAD

PISTACHIO MINI CAKES

42

MEDITERRANEAN

GREEK SALAD

TABBOULEH

HUMMUS & BABA GHANOUSH, VEGETABLES & PITA

CHICKEN SHAWARMA

FALAFEL AND TZATZIKI

FRAGRANT BASMATI RICE

SOUFLE KOUNOUPHTIOU (CAULIFLOWER BAKED IN A THREE CHEESE SAUCE)

GRILLED PITA BREAD

CHOCOLATE OPERA CAKE

45

TAQUERIA

MIXED GREEN SALAD WITH CILANTRO LIME VINAIGRETTE

JICAMA AND ORANGE SLAW, CITRUS VINAIGRETTE

ADOBO CHICKEN

CHOICE OF:

PORK CARNITAS

BARBACOA SHREDDED BEEF

CILANTRO LIME RICE

BRAISED BLACK BEANS

CLASSIC QUESO DIP WITH CORN TORTILLAS.

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

TRES LECHES CAKE

46

ADD GREEN TOMATILLO SOUP WITH AVOCADO – 4

LUNCH, BUFFET PER PERSON

LUNCH SERVICE INCLUDES, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA, ICE WATER, AND ICED TEA

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

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PARMESAN CRUSTED CHICKEN, POTATO GNOCCHI, SUNDRIED TOMATO CREAM
BEEF MARSALA, WILD MUSHROOM RISOTTO

GRILLED RATATOUILLE (EGGPLANT, SQUASH, AROMATIC HERBS, ONIONS, GARLIC, PEPPERS)

LIMONCELLO CAKE
CANNOLI WITH MASCARPONE AND CHOCOLATE

45

ADD NORTHERN ITALIAN MINISTRONE – 4

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

45

LUNCH, BUFFET PER PERSON

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

KANSAS CITIAN

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

KANSAS CITY BURNT ENDS
HAND PULLED SMOKED PORK

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2022 BANQUET MENU

CHARRED BREAST OF CHICKEN

SELECTION KANSAS CITY STYLE BBQ SAUCES

LOCAL CORN BAKE

SMOKEY PIT BEANS

STRAWBERRY SHORT CAKE

48

HORS D'OEUVRE, A LA CARTE PER DOZEN

COLD

HEIRLOOM CHERRY TOMATO, MOZZARELLA, BASIL EN BRUSCHETTA 56

ARTISAN CHEESE ON BRIOCHE, FIG MOSTARDA 56

SKEWERED GREEK SALAD, OREGANO LEMON DRIZZLE 56

BRESAOLA WRAPPED PEAR, ARUGULA, PARMESAN 56

PARMESAN CRISP, MANCHEGO PESTO, ROASTED TOMATOES 56

SEARED RARE ROAST BEEF, SHAVED ROMANO, ARUGULA ON A TOASTED BAGUETTE 63

TOMATO AND SERRANO HAM ON AN OLIVE OIL CROSTINI 56

DEVILED BBQ EGGS, SMOKED BRISKET, CRISPY ONIONS 56

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SEARED AHI TUNA, ASIAN SLAW, WONTON CUP 56
SALMON RILLETTE ON CROSTINI WITH CAPER BERRIES 63
SMOKED SALMON ON A POTATO CRISP, CRÈME FRAICHE, CAVIAR 63
MINI LOBSTER CLUB SANDWICH ON BRIOCHE, WATERCRESS, TOMATO, LEMON AIOLI 69
TIGER SHRIMP, TRADITIONAL COCKTAIL SAUCE 63

HOT

TRADITIONAL SPANAKOPITA TRIANGLES 56
BAKED BRIE AND WALNUT TARTLET, APRICOT JAM 56
MUSHROOM AND CARAMELIZED ONION STRUDEL, CHIPOTLE AIOLI 56
FIG AND BLUE CHEESE TARTLET, BALSAMIC JUS 56
ARTICHOKE AND PARMESAN RISOTTO CAKE 56
MICRO ZUCCHINI, MUSHROOM, PEPPADEW PIZZA 56
POTATO LATKES WITH ROASTED APPLE SHALLOT JAM 54

TANDOORI ROASTED CHICKEN SKEWER, RAITA SAUCE 58
CHICKEN EMPANADA, AVOCADO CREMA 58
CHICKEN & WAFFLE SKEWERS WITH CINNAMON MAPLE SYRUP 60
MINI BEEF WELLINGTON, MUSHROOM COMPOTE, PARSLEY AND PEPPER AIOLI 62
BEEF SLIDER, AGED CHEDDAR, HORSERADISH MUSTARD SAUCE 58
CHORIZO SAUSAGE, STUFFED MUSHROOM, PARMESAN GRATINE 58
SPICY SAUSAGE EN CROUTE, GRAINY MUSTARD SAUCE 58
PORK GYOZA, SMOKED TOMATO SESAME SAUCE 58
PULLED PORK SPRING ROLL, SOYA GLAZE 58
POTATO FRITTER STUFFED WITH SAUSAGE TOPPED WITH CHIVE CRÈME FRAICHE 60
PULLED PORK ON CORNBREAD CROUTON WITH SMOKED TOMATO DRESSING 60
LAMB CHOP, MINT CHIMICHURRI 68
LAMB KOFTA WITH TAHINI GARLIC SAUCE 65

ALMOND CRUSTED SHRIMP, CITRUS REMOULADE 62
COCONUT SHRIMP, SPICY PLUM SAUCE 62
PANCETTA WRAPPED TIGER SHRIMP, GINGER, SOY, SPICY HOISIN GLAZE 62
SALMON CAKE WITH BLUEBERRY JALAPENO AIOLI 65

RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

TUSCAN ROASTED VEGETABLES

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

11

FRUIT AND BERRIES

FRESHLY SLICED SEASONAL FRUIT, ASSORTED BERRIES, YOGURT MINT SAUCE

11

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2022 BANQUET MENU

CHEESE

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

15

NACHO

25 GUEST MINIMUM

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

17

MEDITERRANEAN

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

18

SIMPLY SALAD 25 GUEST MINIMUM

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

19

PASTA 25 GUEST MINIMUM

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

22

ADD WILD GULF SHRIMP 7

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

RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

ANTIPASTI

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

26

SLIDER BAR

ANGUS BURGER, SHARP CHEDDAR CHEESE, TOMATO, PICKLE-DIJON MAYONNAISE
BUFFALO CHICKEN, BLEU CHEESE CRUMBLES, SWEET PICKLE RELISH

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2022 BANQUET MENU

BANH MI (VIETNAMESE MEATBALL, PICKLED VEGETABLES, CILANTRO MAYO)

BBQ PULLED PORK, PROVOLONE, CRISPY ONIONS

CAPRESE, ROMA TOMATO, FRESH MOZZARELLA, BASIL, PESTO, BALSAMIC GLAZE

CUBANO (ROASTED PORK, HAM, SWISS CHEESE, PICKLE, YELLOW MUSTARD)

FRENCH FRIES

CHOICE OF TWO – 23

CHOICE OF THREE - 29

CARVING TABLE PER ITEM

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

ROASTED PORK LOIN

PINEAPPLE GINGER GLAZE

SERVES 30 GUESTS

275

TURKEY

ROASTED BONE IN, CRANBERRY AND ORANGE RELISH

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2022 BANQUET MENU

SERVES 30 GUESTS

300

SMOKEHOUSE HAM

GRAIN MUSTARD GLAZE

SERVES 50 GUESTS

375

ROASTED BEEF ROUND

PEPPERED AND HOUSE ROASTED

SERVES 60 GUESTS

390

ROASTED BEEF TENDERLOIN

PEPPERCORN MERLOT SAUCE

SERVES 20 GUESTS

525

PRIME RIB OF BEEF

HORSERADISH CREAM

SERVES 40 GUESTS

575

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

ICEBERG WEDGE, LOCAL HEIRLOOM TOMATOES, FARM HOUSE BACON, SHREDDED JACK CHEESE, GREEN GODDESS DRESSING 7.5

CAESAR SALAD, HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING 7.5

BABY KALE SALAD, ROASTED PEARS, GOAT CHEESE, CRANBERRIES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE 8.5

WILD BABY GREENS, TART APPLE STICKS, PEAR TOMATOES, SWEET & SPICY PECANS, RIESLING VINAIGRETTE 8.5

BOSTON BIBB CUP, WATERCRESS, RADICCHIO, BOSTON LEAVES, DRIED CHERRIES, FRENCH BRIE, CHAMPAGNE VINAIGRETTE 10

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2022 BANQUET MENU

TUSCAN PANZANELLA (CIABATTA BREAD, TOMATO, CUCUMBER, GARLIC, SHALLOTS, BASIL, RED WINE VINAIGRETTE) 10

MAIN COURSES

BALSAMIC CHICKEN BREAST, MADEIRA CREAM AND WILD MUSHROOM RAGOUT
BUTTERNUT SQUASH RISOTTO 35

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 36

ROASTED ROOT VEGETABLE AND FOREST MUSHROOM RISOTTO, LOCAL HERBS AND PECORINO ROMANO 37

VEGETABLE NAPOLEON, ROASTED VEGETABLE STACK, HERB POLENTA CAKE, PIQUILLO PEPPER COULIS 38

CHARRED CHICKEN BREAST, BEEF STEAK TOMATOES, CILANTRO AND LOCAL PRAIRIE BREEZE WHITE CHEDDAR, CHIANTI JUS
NESTED CAPELLINI IN HERB BUTTER 40

WILD CAUGHT SALMON FILLET, KOSHER SALT AND CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 47

SHRIMP AND CHEESY GRITS, ROASTED RED PEPPERS, SCALLIONS, ANDOUILLE SAUSAGE 53

BEEF SHORT RIB WITH DEMI-GLACE, PICKLED RED ONION
CREAMY SPÄTZLE 53

KANSAS CITY STRIP STEAK, HERB BUTTER, BOURBON DEMI
YUKON AND WHITE CHEDDAR DAUPHINOISE POTATOES 56

CRACKED PEPPERCORN BEEF TENDERLOIN, CREMINI AND ARUGULA CONFIT, BOROLO DEMI
YUKON MASH 60

PAN ROASTED HALIBUT, CONFIT OF ARTICHOKES AND SPINACH, LEMON AND LIME BUTTER SAUCE
MASHED IDAHO POTATOES 60

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

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 DUO VEGETABLE GARNISH PAIRED WITH YOUR CHOICE OF THE FOLLOWING:

SEARED BREAST OF CHICKEN STUFFED WITH PROSCIUTTO, FONTINA, AND SAGE, MARSALA CREAM
ROASTED GARLIC POLENTA 50

CHARRED CHICKEN BREAST, BEEF STEAK TOMATOES, CILANTRO AND LOCAL PRAIRIE BREEZE WHITE CHEDDAR, CHIANTI JUS
NESTED CAPELLINI IN HERB BUTTER 54

WILD CAUGHT SALMON FILLET, KOSHER SALT & CRACKED PEPPER, RIESLING BEURRE BLANC, FRIED LEEKS
BLACK TRUFFLE AND CHIVE OIL RISOTTO 57

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2022 BANQUET MENU

JUMBO LUMP CRAB CAKE, CITRUS BUTTER
BLACK TRUFFLE AND ENGLISH PEA RISOTTO 60

BLACKENED TIGER SHRIMP, CHAMPAGNE BUTTER SAUCE
WHITE CHEDDAR GRITS 59

PAN ROASTED HALIBUT, LEMON & LIME BUTTER SAUCE, ARTICHOKE AND SPINACH CONFIT
MASHED IDAHO POTATOES 63

SEARED SEA BASS, MESHI RICE, PONZU BUTTER 80

DESSERTS

CHOCOLATE ESPRESSO TIRAMISU, MOCHA SAUCE 8

VANILLA BEAN CHEESECAKE, MACERATED SEASONAL BERRIES AND CREAM 8

APPLE TARTE, CRÈME ANGLAISE 8

TRIPLE CHOCOLATE GANACHE CAKE 8

CHEF'S DESSERT TRIO 13

MINI OPERA CAKE

MINI FRUIT TART

MINI CHEESECAKE

DINNER, BUFFET PER PERSON

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

CAJUN

CORN BREAD AND ARTISAN ROLLS

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

CREOLE POTATO SALAD

HOPPING JOHN SALAD

BLACKENED CHICKEN BREAST, CREOLE SAUCE

ANDOUILLE SAUSAGE AND SHRIMP JAMBALAYA

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2022 BANQUET MENU

CORNMEAL BATTERED CATFISH, CREOLE REMOULADE

RED BEANS AND RICE

SUCCOTASH

SOUTHERN GREEN BEANS, FAT BACK AND CARAMELIZED ONIONS

BREAD PUDDING, BOURBON CRÈME ANGLAISE

60

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

56

DINNER, BUFFET PER PERSON

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

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

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2022 BANQUET MENU

CANNELLINI BEANS WITH SAGE, GARLIC & LOCAL ITALIAN SAUSAGE

GRILLED RATATOUILLE (EGGPLANT, SQUASH, AROMATIC HERBS, ONIONS, GARLIC, PEPPERS)

LIMONCELLO CAKE

CANNOLI WITH MASCARPONE AND CHOCOLATE

62

ADD NORTHERN ITALIAN MINISTRONE – 4

ASIAN TOUR

TENDER GARDEN, 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

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 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

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2022 BANQUET MENU

BEGUN-ER TOK
SPICED BENGALI EGGPLANT
FRAGRANT BASMATI RICE
GRILLED NAAN BREAD

PISTACHIO MINI CAKES

55

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 KOUNOUPHTIOU
GRILLED PITA BREAD

CHOCOLATE OPERA CAKE

65

DINNER, BUFFET PER PERSON

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

FRENCH FARMHOUSE BUFFET

FRENCH ONION SOUP

SALAD LYONNAISE
SALAD AUX HARICOT

STEAK AUX CINQ POIURES
POULET AU BEAUJOLAIS
SCALLOPS AUX SAFFRON (3 PER PERSON)

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2022 BANQUET MENU

POTATO GALETTE WITH WILD MUSHROOMS
HARICOT VERTS

GATEAU AU CHOCOLAT DE FERNAND POINT

70

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

PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

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

13

PREMIUM WINES

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

12

DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

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

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2022 BANQUET MENU

10

DELUXE WINES

ROBERT MONDAVI WOODBRIDGE BRAND
CHARDONNAY, CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, MOSCATO
10

CERTIFIED ORGANIC WINES – VENTO DI MARE – ITALY

MOSCATO, PINOT GRIGIO, PINOT NOIR, NERO D'AVOLA (SIMILAR TO SHIRAZ), GRILLO (BIANCO)
10

CRAFT/SPECIALTY BEER – CHOOSE 6 OR DIRECTORS CHOICE

KC BIER CO. DUNKEL, KC BIER CO. HEFEWEIZEN, BOULEVARD PALE ALE, BOULEVARD WHEAT, BOULEVARD SPACE CAMPER IPA, CRANE BREWING OMAR PORTER, MIND HAZE IPA, WHITE CLAW FLAVORED SELTZERS, STELLA ARTOIS, CORONA
8

DOMESTIC BEER

MICHELOB ULTRA, MILLER LITE, BUD LIGHT
7

SOFT DRINKS/MINERAL WATER

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER
5

RED BULL/SUGAR FREE RED BULL

8

A LA CARTE HOSTED ADDITIONS PER BEVERAGE

CORDIAL

BAILEY'S IRISH CREAM, KAHLUA, FRANGELICO, DISARONNO AMARETTO
12

COGNAC

COURVOISIER V.S.
14

PORT

TAYLOR FLADGATE 20-YEAR TAWNY
14

BAR, PACKAGE – HOSTED PER PERSON

THE HOSTED BAR

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

HOURLY BAR PACKAGES

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

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2022 BANQUET MENU

PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

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

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

CRAFT/SPECIALTY BEER – CHOOSE 6 OR DIRECTORS CHOICE

KC BIER Co. DUNKEL, KC BIER Co. HEFEWEIZEN, BOULEVARD PALE ALE, BOULEVARD WHEAT, BOULEVARD SPACE CAMPER IPA, CRANE BREWING OMAR PORTER, MARTIN CITY BREWING, WHITE CLAW FLAVORED SELTZERS, STELLA ARTOIS, CORONA

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

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

DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

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

WINE: ROBERT MONDAVI WOODBRIDGE BRAND

CHARDONNAY, CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, MOSCATO

CRAFT/SPECIALTY BEER – CHOOSE 6 OR DIRECTORS CHOICE

KC BIER Co. DUNKEL, KC BIER Co. HEFEWEIZEN, BOULEVARD PALE ALE, BOULEVARD WHEAT, BOULEVARD SPACE CAMPER IPA, CRANE BREWING OMAR PORTER, MARTIN CITY BREWING, WHITE CLAW FLAVORED SELTZERS, STELLA ARTOIS, CORONA

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

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

BEER AND WINE

WINE: ROBERT MONDAVI WOODBRIDGE BRAND

CHARDONNAY, CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, MOSCATO

CERTIFIED ORGANIC WINES – VENTO DI MARE – ITALY

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

CRAFT/SPECIALTY BEER – CHOOSE 6 OR DIRECTORS CHOICE

KC BIER Co. DUNKEL, KC BIER Co. HEFEWEIZEN, BOULEVARD PALE ALE, BOULEVARD WHEAT, BOULEVARD SPACE CAMPER IPA, CRANE BREWING OMAR PORTER, MARTIN CITY BREWING, WHITE CLAW FLAVORED SELTZERS, STELLA ARTOIS, CORONA

DOMESTIC BEER: MICHELOB ULTRA, MILLER LITE, BUD LIGHT

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

WINE BY THE BOTTLE

HOUSE

ROBERT MONDAVI WOODBRIDGE CHARDONNAY - CALIFORNIA 45

MEDIUM BODY, FLAVORS OF TROPICAL FRUIT, MAPLE, RICH TOASTY FINISH.

ROBERT MONDAVI WOODBRIDGE CABERNET SAUVIGNON – CALIFORNIA 45

MEDIUM BODY, FLAVORS OF BERRIES, BROWN SUGAR, CEDAR, TOASTED GRAHAM CRACKER

ROBERT MONDAVI WOODBRIDGE MERLOT – CALIFORNIA 45

FULL BODY, FLAVORS OF CHERRY COLA, TOASTED OAK, CHOCOLATE

ROBERT MONDAVI WOODBRIDGE PINOT GRIGIO – CALIFORNIA 44

LIGHT BODY, FLAVORS OF PEACH, NECTARINE, CRISP REFRESHING FINISH

ROBERT MONDAVI WOODBRIDGE MOSCATO – CALIFORNIA 44

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

2022 BANQUET MENU

LIGHT BODY, BRIGHT ACIDITY WITH BALANCE SWEETNESS, APPLE AND CITRUS FLAVORS

PREMIUM

MERLOT

ESTANCIA - CENTRAL COAST, CALIFORNIA 48

FULL BODY, FLAVORS OF CHERRY, MARZIPAN, TOASTY VANILLA FINISH

DUCKHORN – NAPA VALLEY, CALIFORNIA 86

FULL BODY, NOTES OF BLACK CURRANT, RED LICORICE, FIG AND BLUEBERRY

PINOT NOIR

LINE 39 – CALIFORNIA 50

BRIGHT JUICY, HINTS OF CHERRY, TOASTY OAK, EARTHY MINERALS

MEIOMI – CENTRAL COAST, CALIFORNIA 75

BRIGHT STRAWBERRY, JAMMY FRUIT, MOCHA AND TOASTED VANILLA

SLANDER BY ORIN SWIFT – SANTA RITA HILL, CALIFORNIA 115

BRIGHT STRAWBERRY, CANDIED CHERRY, CRUSHED GRAVEL, BRUSHED VIOLET

CABERNET SAUVIGNON

AMIGONI – KANSAS CITY, MISSOURI 63

RASPBERRY, CHERRY, DARK & JAMMY, VELVETY TANNINS, HINTS OF BAKING SPICE

RODNEY STRONG – SONOMA COUNTY, CALIFORNIA 68

DARK CHERRY, CASSIS, BLACK PEPPER, MEDIUM TANNINS AND LINGERING SPICY OAK

STARMOUNT – NORTH COAST, CALIFORNIA 70

BRIGHT ACIDITY, FINE TANNINS, NOTES OF RED FRUIT

MEIOMI – CENTRAL COAST, CALIFORNIA 80

DARK CHERRY, CASSIS, BLACK PEPPER, SMOOTH TANNINS

QUILT - NAPA VALLEY, CALIFORNIA 87

EARTHY CASSIS, INTENSE RED FRUIT, DARK CHERRY, SMOOTH TANNINS

SILVER OAK – NAPA VALLEY, CALIFORNIA 165

ROASTED COFFEE BEANS, BLUEBERRY, HINTS OF NUTMEG, FIRM SMOOTH TANNINS

CAYMUS – NAPA VALLEY, CALIFORNIA 170

DEEP RED FRUIT, BOLD TANNINS, VELVETY BAKING SPICE

MOSCATO & MUSCAT

CUPCAKE MOSCATO D' ASTI – PIEDMONTE, ITALY 50

EFFERVESCENCE, FLAVORS NECTARINE, HONEY, & PEACH

CAPOSALDO – VENETO, ITALY 60

EFFERVESCENCE, EXOTIC FRUIT FLAVORS, AROMAS OF SPICES

RIESLING

FORIS – ROGUE VALLEY, OREGON 54

SEMI DRY, NOTES OF ZESTY GRAPEFRUIT, WHITE PEACH AND PEAR

PINOT GRIGIO

TERRA D'ORO, SANTA BARBARA, CALIFORNIA 52

HONEYDEW, STONE FRUIT, HINTS OF MINERALITY AND FLORAL

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2022 BANQUET MENU

SANTA MARGHERITA – ALTO ADIGE, ITALY 80
CRISP DRY GOLDEN APPLE, INTENSE AROMA, FULLY BODY

SAUVIGNON BLANC

EMMOLO – NAPA VALLEY, CALIFORNIA 50
DELICATE FRUIT WITH STEELY MINERAL NOTES

KIM CRAWFORD – MARLBOROUGH, NEW ZEALAND 60
JUICY WITH VIBRANT ACIDITY, RIPE MELON & PASSION FRUIT

CHARDONNAY

ALEXANDER VALLEY - CALIFORNIA 57
CREAMY TART APPLE, SUBTLE VANILLA, OAKY FINISH

STARMOUNT – CARNEROS, CALIFORNIA 69
GOLDEN PEAR, VANILLA, HINTS OF MEYER LEMON, SMOOTH BUTTERY FINISH

MEIOMI, - CENTRAL CALIFORNIA 70
TROPICAL FRUIT, EXOTIC SPICES, STEELY MINERALITY

CAKEBREAD - NAPA VALLEY, CALIFORNIA 110
ORANGE BLOSSOM, FRESH CITRUS, WHITE PEACH, OAKY FINISH, SMOOTH MINERALITY

ROSE

CHAPOUTIER – RHONE VALLEY, FRANCE 53
RIPE STRAWBERRY, TART CHERRY, HINTS OF SWEET HERBS, DRY CRISP FINISH

CHLOE – CENTRAL COAST, CALIFORNIA 60
FRESH STRAWBERRIES, WATERMELON, CRISP BRIGHT ACIDITY

HAMPTON WATER – PAYS D'OC, FRANCE 80
SOFT STRAWBERRIES, CITRUS, SMOOTH VELVETY FINISH

SPARKLING

FREIXENET BLANC DE BLANC - FRANCE 48
MEDIUM DRY, CRISP LIGHT BODIED

DOMAINE CARENOS – NAPA VALLEY, CALIFORNIA 90
DRY & BRISK, AROMAS OF YUZU, LIME, AND VANILLA

TAITTINGER, BRUT – A REIMS, FRANCE 120
LIGHT BALANCED, CITRUS, WHITE FLOWERS

VEUVE CLICQUOT BRUT – A REIMS, FRANCE 160
INTENSE AROMATICS OF WHITE FRUITS, VANILLA, TOASTY BRIOCHE

ORGANIC & SUSTAINABLE VINYARDS

MIONETTO ORGANIC PROSECCO – VENETO, ITALY 54
CRISP & DRY, HINTS OF ACACIA BLOSSOMS, GOLDEN APPLE & TROPICAL FRUITS

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2022 BANQUET MENU

VENTO DI MARE MOSCATO – TERRA SICILIANE, ITALY	50
VENTO DI MARE PINOT GRIGIO – TERRA SICILIANE, ITALY <i>HONEYDEW, STONE FRUIT, HINTS OF MINERALITY AND FLORAL</i>	50
VENTO DI MARE GRILLO – TERRA SICILIANE, ITALY <i>TROPICAL FRUIT, EXOTIC SPICES, STEELY MINERALITY</i>	50
VENTO DI MARE NERO D'AVOLA – TERRA SICILIANE, ITALY <i>DARK CHERRY, CASSIS, BLACK PEPPER, MEDIUM TANNINS</i>	50
VENTO DI MARE PINOT NOIR – TERRA SICILIANE, ITALY <i>JAMMY FRUIT, MOCHA AND TOASTED VANILLA</i>	50

GENERAL INFORMATION

GUARANTEES

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

FOOD & BEVERAGE POLICY

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

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2022 BANQUET MENU

PRICE POLICY

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

COAT CHECK

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

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