

Breakfast | Buffet Selections

Continental Breakfast.....\$14

Fresh Baked Muffins with Assorted Jellies and Butter
 Assorted Danish, Whole Fresh Fruit
 Fresh Brewed Roasterie Regular and Decaffeinated Coffee,
 Assorted Hot Tea, Orange Juice

Life-Style Breakfast.....\$20

Fresh Cut Seasonal Fruit, Low-Fat Breakfast Bars
 Whole Grain Muffins and Apple Cinnamon Scones with Jellies and Butter
 Yogurt with Mango-Strawberry Compote and Sesame-Coconut Granola
 Fresh Brewed Roasterie Regular and Decaffeinated Coffee,
 Assorted Hot Tea, Orange Juice



Traditional Breakfast.....\$22

Fresh Cut Seasonal Fruit
 Fresh Baked Muffins and Butter
 Scrambled Eggs with Cheddar Cheese
 Flash Fried Potatoes with Onions and Peppers
 Apple Smoked Bacon
 Fresh Brewed Roasterie Regular and Decaffeinated Coffee,
 Assorted Hot Tea, Orange Juice

The Big Plated Breakfast.....\$22

Scrambled Eggs with Cheddar Cheese and Chives, Two Country Sausages, Two Strips of Crispy Bacon
 and Cajun Home Fries, Family Style Breakfast Breads and Pastries
 Fresh Brewed Roasterie Regular and Decaffeinated Coffee,
 Assorted Hot Tea, Orange Juice

A la Carte Enhancements | Breakfast Beginnings and Bakery

Assorted Boxed Cereals with Whole and Low-fat Milk	\$ 4 per person
Oatmeal Bar with Cinnamon Butter, Raisins, Brown Sugar, Pecans	\$ 4 per person
Yogurt with Mango-Strawberry Compote and Sesame-Coconut Granola	\$ 4 per person
Fresh Cut Seasonal Fruit Display; Melons, Berries and Pineapple	\$ 3 per person
Buttered-Buttermilk Pancakes with Maple Syrup and Banana Caramel	\$ 4 per person
Assorted Fresh Bagels with Cream Cheese, Jellies and Butter	\$ 36 dozen
Fresh Baked, Iced Cinnamon Rolls with Candied Pecans	\$ 48 dozen
Assorted Muffins with Butter	\$ 36 dozen
Country Sausage, Egg and Cheese Biscuits	\$ 60 dozen
Texas-Style Breakfast Tacos; Carnitas and Cheese with Salsa Fresca	\$ 36 dozen

A 20% taxable administrative fee & 12.35% tax will apply to all food and beverage

Breaks | Snacks and Beverages

Quick Stop Beverage Break.....\$9 per person

Mid-Morning Re-fresh: Hot Tea, Coffee and Pepsi Soft Drinks

Mid-Afternoon: Pepsi Soft Drinks, Bottled Water

Couch Potato Choice.....\$22 per person

Morning: Orange and Apple Juice, Hot Tea and Coffee, Assorted Fresh Baked Muffins

Mid-Morning Re-fresh: Hot Tea, Coffee, Pepsi Soft Drinks and Bottled Water, Mixed Nuts

Afternoon: Soft Drinks, Bottle Water, Kettle Chips and French Onion Dip, Cookies and Brownie Display

Build Your Own Sundae.....\$9 per person

Build-your-own Sundae experience with Candies, Sauces, Whipped Cream, and Brownies

A Little Something Extra in Your Coffee.....\$5.50 per person

Cinnamon Stix, Whipped Cream, Chocolate Shavings, Variety of Flavored Creamers & Syrups

Build-Your-Own Sweet Treats, (*choose three*).....\$9 per person

Fudge Brownies, Assorted Cookies, Rice Krispy Treats, Lemon Bars, Granola Bars

Build-Your-Own Salty and Savory Snacks, (*choose three*).....\$9 per person

Mixed Nuts, Sizzlin' Snack Mix, Granola Bars, Kettle Chips, Mini Pretzels, Trail Mix, Gold Fish, Popcorn, Pita Chips and Hummus

A la Carte

Whole Fruit	\$2 each
Yogurt Parfaits	\$4 each
Granola Bars	\$3 each
Novelty Ice Cream Bars	\$3 each
Popcorn Trio	\$5 per person
Mixed Nuts	\$6 per person
Cheese and Crackers	\$4 per person
Fresh Vegetable Crudit�	\$4 per person
Fresh Fruit Display	\$4 per person
Kettle Chips & French Onion Dip	\$5 per person
Pita Chips and Hummus Duo	\$6 per person
Tri-Color Chips & Salsa	\$5 per person
Brownies and Blondie's	\$36 per dozen
Roasterie Coffee	\$42 per gallon
Fresh Brewed Iced Tea	\$25 per gallon
Orange Juice	\$22 per gallon
Tropicana Fruit Juice (bottle)	\$3.00 each
Assorted Pepsi Products (can)	\$2.50 each
Assorted Pepsi Products (bottle)	\$4.00 each
Bottled Water	\$3.00 each
Water Bubbler Unit	\$65.00 each (one time rental fee)
5 gallon Water Jug/re-fill	\$35

Local Favorites

Bloody Mary Bar.....\$14 per person

Pepper, Garlic and Plain Vodkas with a variety of specialty Bloody Mary Mixers served with Bacon, Pickled Veggies, Peppadews, Olives, Celery and Seasonings

Boulevard Beer Tasting.....\$20 per person

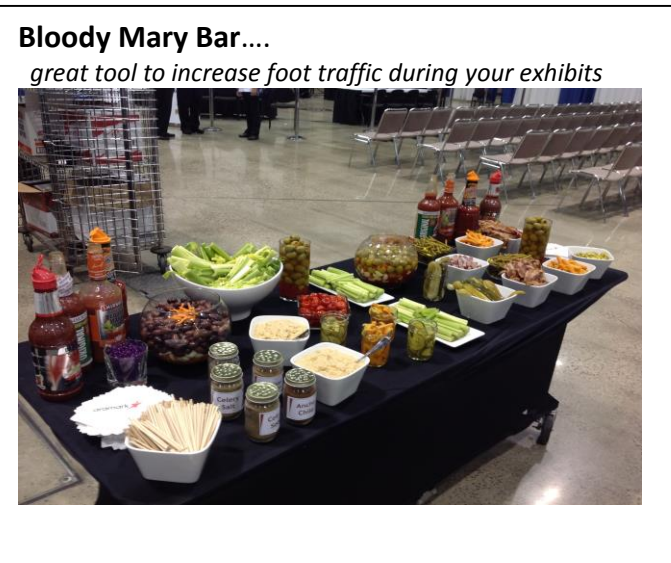
Three local-seasonal beer flavors paired with sausages and cheeses, soft pretzels and mustards, breads and spreads

Fly-Over Wine Tasting.....\$26 per person

Enjoy some local wines paired with a variety of cheeses, jellies, fruits and cured meats that extenuate the great wines of the area

Midwest Moscow.....\$18 with alcohol and \$15 without; per person

White Russian Bar with local Shatto Dairy Flavored Milks served with Cookies, Brownies and Dessert Shooters



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Lunch | Boxed Lunch Selections

All boxed lunches are offered with your choice of Sandwich, appropriate condiment, an Apple, Potato Chips and a Chocolate Chip Cookie

Kansas City Club.....\$19

Shaved Ham, Turkey and Bacon with Swiss Cheese
served with Lettuce and Tomato on a Hoagie Roll

Mid-Town Ham and Cheese.....\$18

Shaved Ham and Swiss Cheese
served with Lettuce and Tomato on Pretzel Roll

Fried Chicken Caesar Wrap.....\$18

Fried Breast of Chicken with Romaine Lettuce,
Classic Caesar Dressing in a Spinach Tortilla

River Market Veggie.....\$17

Grilled Portobello with Artichoke Tapenade and Herb Cheese Spread
served on a Wheat Roll

Union Hill Turkey Sammy.....\$18

Sliced Turkey and Smoked Gouda
served with Field Greens on Ciabatta

Stockyard Beef.....\$19

Shaved Med-Rare Beef with Sharp Cheddar,
with Field Greens on a Wheat Roll

**Upgrade to a Premium Box Lunch that includes a choice of side and an 8 oz bottle of water.....\$3*

Pesto Orzo Pasta Salad

Roasted Red Pepper, Parmesan Cheese

Creamy Macaroni Salad

Sweet Dressing and Fresh Vegetables

Loaded Potato Salad

Bacon, Cheddar and Green Onion

Fresh Melon Cup

Cantaloupe, Honeydew and Pineapple



Lunch | Plated Selections

Each selection is served with Iced Tea and Glacier Water, Regular and Decaffeinated Coffee, and dessert

Steak House Chop Salad.....\$21

Chilled Sliced Flank Steak with Hearty Sweet and Bitter Greens, Grape Tomatoes, Shaved Red Onion, Peppadew Peppers, Buttered Walnuts with a Danish Bleu Cheese Dressing

Fried Chicken Salad.....\$18

Chilled Buttermilk Fried Chicken Breast with Hearty Lettuce, Grape Tomatoes, Cucumbers, Dried Apricot, Toasted Almonds with a Clover Honey Dijon Dressing

Salmon Caesar.....\$20

Peppercorn Crusted Petite Salmon Filet on Romaine Hearts, Grape Tomatoes, Herb Croutons, Parmesan Cheese, Chopped Olives, Creamy Dressing

Chicken Salad Croissant.....\$17

Pecan and Raisin Chicken Salad on a Buttery Croissant, Green Leaf Lettuce, Chef's Pickles, Fresh-made Potato Chips

Herb Grilled Chicken Breast.....\$21

Chicken Jus, Jeweled Wild Rice and Walnut Pilaf served with a Seasonal Tossed Green Salad

Parmesan Crusted Breast of Chicken.....\$22

Penne Pasta, Buttered Green Beans, served with a Seasonal Tossed Green Salad

Boursin Stuffed Breast of Chicken.....\$25

Creamy Boursin Cheese and Fresh Herbs breaded in Panko Bread Crumbs, with an Herb Cream Sauce, Buttermilk Smashed Potato, a Seasonal Fresh Vegetable and a Seasonal Tossed Green Salad

Braised Short Rib Gnocchi.....\$23

Grape Tomatoes & Sherry-Raisin Reduction, served with a Seasonal Tossed Green Salad

Hot Griddled Salmon Filet.....\$24

Fresh Herb Marinated Salmon, Spring Pea and Mint Risotto, Butter Baby Carrots served with a Seasonal Tossed Green Salad

Porky Goodness.....\$23

Grilled and Sliced Cider Brined Pork Tenderloins, Creamy Peppercorn-Bacon Gravy, Roasted Red Potatoes and Apple Glazed Green Beans, served with a Seasonal Tossed Green Salad

Italian Table.....\$22

Grilled Chicken Carbonara with Crispy Pancetta, Fresh Herbs and Shaved Parmesan with Green Beans Almondine, served with a Seasonal Tossed Green Salad

Lunch & Dinner | Themed Self Served Selections

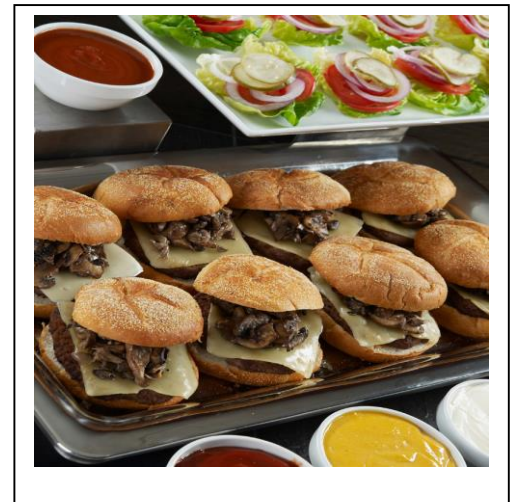
Beverage Station to include Glacier Water, Iced Tea, Regular and Decaffeinated Coffee
Pepsi Soft Drinks; additional \$2.50 each

Picnic.....\$24

Tossed Spring Green Salad with Tomatoes, Cucumbers, Cheddar Cheese
Buttermilk Ranch Dressing
Loaded Baked Potato Salad
Steamed Broccoli and Cauliflower, Brown Butter, Sweet Peppers
Wild Rice Pilaf, Dried Stone Fruit, Toasted Almonds
Lemon-Thyme Grilled Chicken Breast
Southern Biscuits with Honey
Fudgy Brownie Display

Deli.....\$24

Tossed Hearty Green Salad, Tomatoes, Cucumbers, Red Onion
Buttermilk Ranch Dressing
Creamy Macaroni Salad, Roasted Red Peppers, Celery Leaves
Fresh-Fried Salt and Pepper Potato Chips
Shaved Ham, Turkey and Roasted Sirloin
Sliced Cheddar and Swiss
Traditional Accompaniments; Sliced Breads and Kaiser Rolls
Mayonnaise, Mustard, Lettuce and Tomato
Fresh Baked Chocolate Chip Cookies



Soups & Sammy's.....\$23

Smoked Tomato Bisque with Butter Popcorn Topping
Classic Chicken Noodle Soup with Fresh Herbs
Loaded Baked Potato Salad
Poppy Seed Cole Slaw
Fresh Made Potato Chips
Fried Chicken Caesar Wraps, Creamy Dressing, Tomato, and Cheese
Ham and Cheese Sandwiches on Pretzel Rolls with Sweet Grain Mustard
Fresh Baked Cookie and Fudge Brownie Display

The New Traditional.....\$23

Tossed Spring Green Salad, Sliced Strawberries, Candied Pecans, Blue Cheese
Sweet Dinner Rolls and Butter
Fresh Green Beans, Roasted Red Peppers, Sea Salt
Roasted Rosemary Red Skin Potatoes
Char Grilled Chicken Breast, Stewed Sweet Onions, Smoked Tomato au Jus
Brown Butter Cake, Buttermilk-Lemon Icing, Toasted Almonds

ADD.....Braised Beef Eye Round, Petite Carrots, Tawny Port, Dried Cranberries for \$7

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Taste of New Mexico\$25

New Mexican Caesar Salad, Fried Tortilla, Queso Fresco, Tomatoes, Creamy Paprika Dressing
Hatch Green Chili Queso and Salsa Fresca with Tri Color Tortilla Chips
Stewed Black Beans, Corn Relish, Toasted Coriander
Spanish Rice Pilaf, Spring Vegetables, Turmeric
Smoked Paprika Braised Chicken, Roasted Onions and Peppers
Pico de Gallo, Sour Cream, Shredded Cheese, Lettuce
Local Flour Tortillas
Cheesecakes with Fresh Berries and Lime Caramel Sauce
ADD..... Crispy Roasted Pork Shoulder for \$5

Southern Flavors.....\$34

Tossed Green Salad with Buttermilk Ranch Dressing
Marinated Heirloom Tomato Salad
Cabbage and Carrot Slaw, Poppy Seed Dressing
Southern Succotash, Roasted Peppers, Truffle'd Corn
Low Country Mac and Cheese, Blistered Tomato, Herb Bread Crumbs
Sweet Tea Brined Chicken Breast, Sweet Peppers, Honey Mustard au Jus
Hot Smoked Pork Loin with Cider Braised Root Vegetables
Roasted Peach Bread Pudding with Wild Turkey Caramel
Sweet Corn Muffins

Dinner | Plated Selections

Includes a choice of Salad and Dessert, Dinner Rolls and Butter, served with Coffee, Hot Tea

Salads

KC Round Iceberg Salad

Crisp Iceberg Lettuce, Crumbled Bleu Cheese, Crispy Bacon Bits, Cucumber, Shredded Carrots, Grape Tomatoes, Buttermilk Ranch Dressing

Tangled Field Green Salad

Sweet and Bitter Lettuces, Candied Pecans, Dried Cranberries, Aged Cheese, Balsamic Dressing

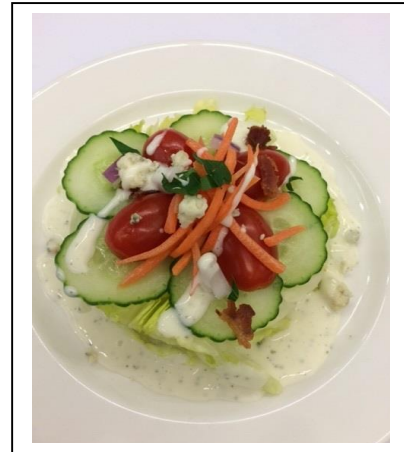
Classic Caesar Salad

Chop Romaine Hearts, Grape Tomatoes, Shaved Parmesan, Sour Dough Croutons, Creamy Garlic Dressing, Fresh Pepper

Entrees

Roasted Lemon Chicken Supreme\$32

Rosemary Pan Jus, Crushed Red Bliss Potatoes, Fresh Market Vegetables



Hot Smoked BBQ Chicken.....\$34

Candied Orange BBQ Sauce, Bacon and Cheddar Mashed Potatoes, Fresh Market Vegetables

Boursin Stuffed Breast of Chicken.....\$36

Creamy Boursin Cheese and Fresh Herbs breaded in Panko Bread Crumbs, with an Herb Cream Sauce, Buttermilk Smashed Potato, a Seasonal Fresh Vegetable

Herb Crusted Salmon.....\$38

Whole Grain Mustard Cream Sauce, Mint Pesto and Pea Risotto, Fresh Market Vegetables

Grilled Sweet Tea Pork Chop.....\$39

Caramelized Onion au Jus, White Cheddar Gemelli Pasta, Fresh Market Vegetables

Petite Seared Beef Filet.....\$Market Price

Sweet Bourbon-Cherry Reduction, Smoked Gouda Country Potatoes, Fresh Market Vegetables

Braised Beef Short Rib.....\$42

Toasted Pecan Chasseur Sauce, Maple Whipped Sweet Potatoes, Fresh Market Vegetables

A 20% taxable administrative fee & 12.35% tax will apply to all food and beverage

Desserts

Caramel Apple Cheesecake

Salted Walnuts

Fresh Fruit Tartlet

Vanilla Custard

Amaretto Tiramisu

Caramel Sauce

S'mores Chocolate Torte

Marshmallow, Graham Cracker



Upgraded Dinner | Plated Selections

Dual Entrées

Braised Beef Short Rib & Truffle Buttered Shrimp.....\$50

Three Cheese Polenta, Fresh Grilled Green Beans

Petite Beef Filet & Sweet Potato Crab Cake\$MP

Sweet Bourbon Butter, Sour Cream and Onion Potatoes, Heirloom Baby Carrots

Smoked Salt Crusted Flat Iron Steak & Roasted Chicken Breast.....\$47

Mushroom Demi-Glace, Olive Oil Smashed Red Potatoes, Asparagus and Red Pepper Ragù

Premium Desserts

Cheesecake Trio

New York Style, Caramel, Chocolate

Triple Chocolate Mousse Cake

Nutella, Salted Walnuts

Prickly Pear-White Chocolate Terrine

Stone Fruit Compote

Banana Brûlée Chocolate Bombe

Peanut Butter Mousse

A 20% taxable administrative fee & 12.35% tax will apply to all food and beverage

Custom Country BBQ | Buffet Selections

Meats and Birds

Cajun Spice & Smoked Turkey Breast
 Ancho-Honey Char Grilled Chicken
 Sweet and Sticky Chicken Wings
 Over Night Pulled Pork Butts
 Sweet Tea Roasted Pork Loin
 St. Louis Style Pork Ribs
 Spiced Cider Glazed Ham
 Grilled and Smoked Polish Sausage Links
 Molasses Glazed Meat Loaf
 Sliced Brown Sugar Smoked Brisket
 Beef Brisket Burnt Ends

Hot Sides

Grilled Vegetable Medley
 Creamy Squash and Zucchini Casserole
 Brown Butter Green Beans
 Bourbon Glazed Carrots
 Broccoli and Beer Cheese Sauce
 Pepper Jack Cheesy Corn
 Grilled Corn on Cob with Key Lime Butter
 Molasses Baked Beans
 Ham Hock Braised Pinto Beans
 Traditional Red Beans & Rice
 New Orleans Style Dirty Rice
 Green Chili Mac & Cheese
 Rosemary Roasted Red Bliss Potatoes
 Yukon Gold Crushed Potatoes

Cold Sides

Garden Fresh Green Salad and Dressing
 Cowboy Caviar Salad
 Truffle'd Corn Chow Chow
 Marinated Tomato and Cucumber Salad
 Creamy Cabbage Cole Slaw
 Poppy Seed Carrot and Raisin Salad
 Creamy Macaroni Salad
 Fresh Fried BBQ Potato Chips
 Loaded Baked Potato Salad
 Strawberry-Watermelon Salad

Breads

Texas Toast
 Plain Ol' Corn Bread
 Jalapeno-Cheddar Corn Muffin
 Honey Butter Biscuits
 Sweet Slider Buns

Sweets

Chocolate Chip Cookies
 Fudge Brownie Display
 Lemons Bars with Berries
 Strawberry-Orange Shortcake
 Apple-Raisin Crumble
 Warm Fudgy-Nutty Cake

The Down 'n' Dirty.....\$25

Your choice of One Meat, One Hot Side, One Cold Side, One Bread, and One Sweet Option

The Something Extra.....\$29

Your choice of One Meat, Two Hot Sides, Two Cold Sides, One Bread and One Sweet Option

The Premium BBQ Package.....\$37

Your choice of Two Meats, Two Hot sides, Two Cold Sides, Two Breads and One Sweet Option

The Absolute, End-All, Best-of-the-Best, Tour de Force, BBQ Experience.....\$54

Chef's choice of Carved to Order meats, including specialized off the menu products and sauces, various Action Stations, individual tastings and creations, followed by a variety of sweet southern treats. Enough Said.

Receptions | Passed or Stationary

A la carte Appetizers

Chilled

\$3.50 per piece

Whipped Goat Cheese Cups and Strawberries

Smooth Cheese with Glazed Strawberries in Pastry

Parma Ham, Summer Melon, Cold Pressed Olive Oil

Shaved Cured Ham wrapped around Melon

Bloody Mary-Vegetable Crudit  Shooter

Matchstick Carrots and Celery in a Spicy Tomato Sauce

Moonshine Watermelon Pops

Skewered Melon soaked in Grain Alcohol with Sea Salt

Roasted Garlic Hummus on Fried Pita Chips

Sweet Baked Garlic with Chick Peas on Crispy Pita Bread

Pecan Chicken Salad Cups with Raisins

Diced Chicken with a Sweet Creamy Dressing in Phyllo

Marinated Tomato Bruschetta, Fresh Basil

Basil Pesto, Grape Tomato and Fresh Mozzarella

\$4.50 per piece

Whipped Brie Pastry Cups, Apricot Glaze, Walnuts

Soft Ripened Cheese with Dried Fruit and Candied Nuts

BBQ Pork Rillettes, Orange Marmalade, Corn Bread

Pulled Pork Butts with a Sweet Glaze on a Crouton

Boursin Cheese Stuffed Peppadew Pepper Skewers

Sweet-Hot Pickled Peppers filled with Herb Cheese

Bacon-Lettuce-Tomato Tartlets with Fresh Basil

Crispy Bacon Salad with Herbs in Phyllo Cups

Poached Shrimp with Jalapeno Cocktail Sauce

Chopped Gulf Shrimp on a Cucumber with Spicy Sauce

\$5.50 per piece

Szechuan Peppercorn Tuna, Cilantro, Won Ton

Sushi Grade sliced Tuna with Herb Cream and Sesame

Crab Maison and Scallions on Toast Points

Blue Crab Salad with Green Onion on Brioche

Pepper Crust Beef Tenderloin, Onion Marmalade

Seared Beef with Cream on Toast with Sweet Onions

Seared Scallop Spoons, Mango Thai Chili

Sliced Pacific Scallop Salad with a Sweet Tropical Sauce

Pepper Beef and Artichoke Salad on Toast

Shaved Beef Loin with a Lemon-Herb Dressing

Foie Gras Mousse, Sweet Peaches, Corn Bread

Rich Duck Liver Pate with Marinated Peaches

Petite Lobster Rolls in Fresh Buns

Cold Water Lobster Salad with Celery on a Soft Roll

***Attendant/Butler Passing Fee:**

\$35 per hour/per attendant, (2) Hour Minimum

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Hot

\$4.00 per piece

Santa Fe Chicken Eggrolls, Green Chili Ranch
Cheese, Black Beans and Corn in a Fried Wrap

Hibachi Chicken Skewers with Teriyaki Glaze
Grilled Chicken Breast glazed with a traditional glaze

Fried Pork Pot Stickers with Hoisin BBQ Sauce
Asian Wrapper around Fresh Vegetables and Pork

Vegetable Spring Rolls and Ginger-Soy Sauce
Crispy Fried Wrapper with Fresh Vegetables

Spinach Spanakopita and Herb Cream
Spinach, Egg, and Feta in Phyllo

Spinach and Artichoke Rangoon with Red Pepper
Vegetables and Cheese in a Fried Won Ton Skin

Mini Hot Dogs with all the Fixin's
All Beef Franks on a Petite Bun

\$5.00 per piece

Alligator Fritters with Siracha Aioli
Cornmeal Batter and Fresh Alligator

Truffle and Mushroom Fried Risotto Balls
Fresh Mushrooms and Parmesan Cheese

Southwest Chicken & Cheese Quesadilla
with a Salsa Ranch

***Attendant/Butler Passing Fee:**

\$35 per hour/per attendant, (2) Hour Minimum

Poblano Chili Popper Bites with Buttermilk Ranch
Cream Cheese filling with a Roasted Pepper

Fried Crab Rangoon with Mango Thai Chili
Crab and Cream Cheese with Sweet Fruit Glaze

Adobo Beef Empanadas with Chipotle Cremá
Stuffed and Baked Petite Meat Pie

Stuffed Mushroom Caps, Cream Cheese
Crimini Mushrooms Filled With Cheese and Baked

Bacon Wrapped Scallop, Melon Relish
Fresh Baked Scallop with Cantaloupe Salsa

\$6.00 per piece

Sweet Potato Crab Cakes with Molasses Aioli
Blue Crab with Steamed Vegetables and a Sweet Sauce

Coconut Fried Shrimp with Orange Chili Sauce
Sweet Breaded Shrimp with a Spicy Glaze

Basted Lamb Chops with Red Pepper Pesto
Hot Roasted and Sliced Bone-in Lamb

Meatloaf Sliders with Pickle Chips and Ketchup
Fresh Made Meatloaf Patties on Silver Dollar Rolls

Rosemary Skewer Flank Steak with Soda Pop Glaze
Sliced Steak on Fresh Rosemary with a Sweet Sauce

Receptions | Chef Displays and Action Station Selections

Chilled Displays

Domestic Cheese Display.....\$7 per person

Assorted Soft and Hard Cheeses, Toasted Nuts, Orange Marmalade, Fresh and Dried Fruits, Crackers and Flat Breads

Seasonal Fresh Fruit and Berry Display.....\$3 per person

Assorted Melons, Berries and Pineapple

Raw, Roasted and Grilled Vegetable Display.....\$5 per person

A selection of Carrots, Celery, Broccoli, Tomatoes, Sweet Potatoes and other seasonal items
Buttermilk Ranch Dip

Eclectic Farmer's Market Display.....\$10 per person

Variety of Grilled and Crispy Flat Breads, an array of Grilled Seasonal Vegetables including Red Onions, Sweet Potatoes and Asparagus; two types of fresh made Hummus, Chilled and sliced local Sausages, including Andouille and an Apple Gouda Brat, Vegetable Crudités and Buttermilk Ranch Dip, fresh sliced Prosciutto and Genoa Salami served with Baby Gouda, Brie Cheese, Cheddar and Dill Havarti

Petite Dessert Display.....\$7 for (2) desserts per person; \$9 for (3) desserts per person

A chef's selection of Mini Brownie Sundaes, Cheesecakes, Fruit Tartlets, Liquor infused Mousse Parfaits, and Mixed Berry Shortcakes

Hot Displays

Dry Rubbed and Smothered BBQ Chicken Wings.....\$6 per person

Ancho Chile Dry Rubbed and Sweet BBQ Glazed, Carrots and Celery, Buttermilk Ranch and Blue Cheese

Mashed Potato Martini Bar.....\$7

Creamy Yukon Gold Potatoes with Whipped Blue Cheese Butter, Smoked Salt Butter, Scallions, Smoked Gouda, Sharp Cheddar, Candied Bacon Bits, Fried Onions, Truffle'd Potato Chips

Tex-Mex Tacos.....\$8

Crispy Pork Carnitas in Flour Tortillas with Queso Fresco, Pepper Jack Cheese, Cilantro, Pineapple Pico de Gallo and Pickled Onions

KC Pork Sliders.....\$8

Slow Roasted and Pulled Pork, Peppercorn BBQ Sauce, Pickle Chips and Creamy Cole Slaw with Soft Slider Buns

Classic Beef Sliders.....\$8

All Beef Pattie, with Pickle Chips, Onion and Ketchup on a Soft Slider Bun

Midwestern Nachos.....\$5

Fried Kettle Chips and Beer-Cheese Dip served with Green Onions, Horseradish Cream, Bacon, Sharp Cheddar and Diced Tomato

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Action Stations

Service fees apply

Chef Carved Brisket and a Biscuit.....\$12 per person

Served with Kansas City BBQ Sauce, Onions, Pickles and Fresh Buttermilk Biscuits

Chef Carved Soda Pop Glazed Flank Steak.....\$14 per person

Served with Horseradish Cream, Whole Grain Mustard and Sweet Buns

Chef Carved Sweet Tea Fried Turkey.....\$10 per person

Orange Marmalade and Clover Honey Mustard with Fresh Buttermilk Biscuit

Chef Fee:

\$35 per hour/per Chef, (2) Hour Minimum

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BEVERAGE | BAR

HOUSE SPIRITS

Svedka Vodka, New Amsterdam, Bacardi Rum, Sauza Gold Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey, Amaretto and Grant's Scotch

HOUSE WINES

Woodbridge by Mondavi (California) – Pinot Grigio, Chardonnay, Cabernet & Merlot

PREMIUM SPIRITS

Absolut Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Bourbon, Crown Royal Whiskey, Dewar's Scotch and Amaretto

ULTRA PREMIUM SPIRITS

Grey Goose, Chivas, Patron, Hennessy, Courvoisier

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Light and O'Doul's Non-Alcoholic

PREMIUM/CRAFT BEER

Seasonal Leinenkugel, Boulevard Wheat, Blue Moon, Michelob Ultra, Heineken and Corona

KEG BEER

Domestic.....\$400.00

(Budweiser, Miller Lite, Bud Light or Coors Light)

Premium/Craft Beer.....\$500.00

(Boulevard Wheat or Michelob Ultra)

SOFT DRINKS, SPRING WATER, & JUICES

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water,
Club Soda, Tonic, Orange & Cranberry Juice

HOST BAR

House Spirits \$6.50
Premium Spirits \$8.50
Ultra-Premium Spirits \$9.50
Domestic Beer \$6.00
Premium Beer \$7.00
Non-Alcoholic Beer \$6.00
Wine by the Glass \$6.50
Soft Drinks \$2.50
Bottled Water \$2.50
Juices \$2.50

CASH BAR

House Spirits \$7.00
Premium Spirits \$9.00
Ultra-Premium Spirits \$10.00
Domestic Beer \$6.50
Premium Beer \$7.50
Non-Alcoholic Beer \$6.50
Wine by the Glass \$7.00
Soft Drinks \$3.00
Bottled Water \$3.00
Juices \$3.00

BEER & WINE PACKAGE

(Per Person)

One (1) Hour..... \$17.00
Two (2) Hours ...\$20.00
Three (3) Hours..\$22.00
Four (4) Hours ...\$24.00
Five (5) Hours.... \$26.00

FULL SERVICE HOUSE PACKAGE

(Per Person)

One (1) Hour..... \$21.00
Two (2) Hours ...\$23.00
Three (3) Hours.\$25.00
Four (4) Hours...\$27.00
Five (5) Hours ...\$30.00

FULL SERVICE PREMIUM PACKAGE

(Per Person)

One (1) Hour\$26.00
Two (2) Hours ...\$28.00
Three (3) Hours \$30.00
Four (4) Hours...\$32.00
Five (5) Hours ...\$34.00

DRINK TICKET PRICE

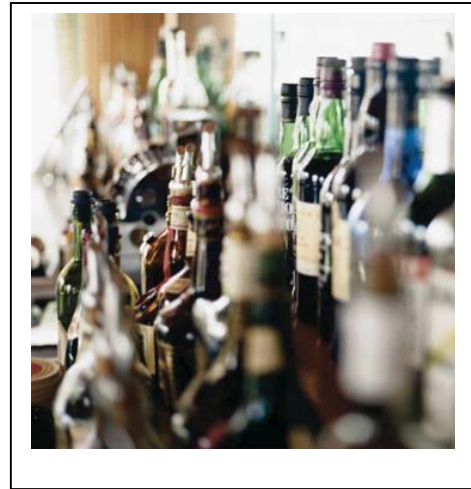
House.....\$7.00
Premium.....\$9.00
Ultra-Premium.....\$10.00

BAR FEES - WITH CATERING

\$200 FEE PER BARTENDER

BAR FEES - WITHOUT CATERING

\$200 BAR SET UP FEE PER BAR
\$250 FEE PER BARTENDER



**ARAMARK reserves the right to change or substitute brands of liquor, beer & wine in packages as necessary.*

****A 20% taxable administrative charge & 12.35% tax will apply to all services & fees**