



EVENTS MENU

CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST | \$29

- Muffins, Bagels, Scones, Danish, Croissants, Local Wheatberry Bread, White Bread, Raisin Bread, Assorted Preserves, Butter and Cream Cheese
- Fresh Fruit and Berries
- Assorted Juices, Coffee, and Tea Service

EXECUTIVE CONTINENTAL BREAKFAST | \$32

- Muffins, Bagels, Scones, Danish, Croissants, Local Wheatberry Bread, White Bread, Raisin Bread, Assorted Preserves. Butter and Cream Cheese
- Fresh Fruit and Berries
- · Local Belfonte Yogurt and Freshly Made Fruit Parfaits (For more than 20 guests, it will be a make your own Parfait)
- Oatmeal with Raisins and Brown Sugar
- · Assorted Juices, Coffee, and Tea Service

ENHANCEMENTS

- Egg, Cheddar Cheese and Ham Croissant | **\$8 per person**
- Crustless Mini Quiche:

 Ham and Cheddar Cheese

 Spinach with Mushroom and Mozzarella Cheese
 Sausage, Bacon, Ham and Gouda Cheese | \$7 per person
- Crustless Egg White Quiche: Roasted Tomatoes and Feta Cheese | \$8 per person

- Oatmeal with Raisins and Brown Sugar | \$4 per person
- Assorted Local Belfonte Yogurt | \$5 each
- Assorted Chobani Greek Yogurt | \$7 each
- Build Your Own Yogurt Parfait | **\$8 per person**
- Gravlox Salmon, Capers, Diced Onions, Diced Eggs, Cream Cheese, Lemon and Bagels | \$14 per person
- House Made Corned Beef Hash | \$12 per person, minimum 20 guests
- Kansas City Smoked Brisket
 Hash: Smoked in-House and
 Tossed with Potatoes, Peppers
 and Onions | \$12 per person,
 minimum 20 quests

STATIONS

- Omelet Action Station: Made to Order Eggs and Egg Whites, Tomatoes, Ham, Sausage, Bacon, Peppers, Mushrooms, Onions, Spinach, and Assorted Cheeses | \$11 per person
- Breakfast Taco Station: Sautéed Corn with Peppers, Eggs, Chorizo, Refried Beans, Tomatoes and Onions, Flour or Corn Tortillas, Mild House Salsa Roja, and Shredded Cheese. | \$14 per person
- Waffle Action Station: House-Made Whipped Cream, Strawberry Compote, and Maple Syrup and Butter | \$10 per person

Chef's Fee of \$125 applies for the Omelet and Waffle Station per 30 quests



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PLATED BREAKFAST

Includes roasted breakfast potatoes with peppers and onions, muffins, bagels, scones, danish, croissants, local wheatberry bread, white bread, and raisin bread.

Assorted preserves, butter and cream cheese.

Assorted juices, coffee, and tea service.

NORTH AMERICAN | \$34

 Scrambled Eggs with Chives, Sausage Links or Applewood Smoked Bacon, and Fruit Garnish

TORTILLA ESPÑOLA | \$32

 Baked Sliced Yukon Gold Potatoes, Roasted Tomatoes, Spinach, and Eggs, Topped with Crème Fraiche and Queso Fresco

OR

Baked Sliced Yukon Gold Potatoes, Ham,
 Bacon and Eggs, Topped with Mild Salsa and
 Shredded Cheddar Cheese

EGGS BENEDICT | \$36 (For Under 25 Guests)

 Poached Eggs served over a Toasted English Muffin and Grilled Canadian Bacon, Topped with Hollandaise Sauce

BREAKFAST ALTERNATIVES

- Vegan Breakfast Burrito: Refried Black Beans, Grilled Portabella, Tomatoes, Onions and Arugula | \$24
- Avocado Toast: Wheatberry Bread, Avocado, Roasted Tomatoes, Julienned Shallots and Arugula | \$28

ENHANCEMENTS

- Assorted Local Belfonte Yogurt | \$5 each
- Assorted Chobani Greek Yogurt | \$7 each
- Build Your Own Yogurt Parfait | \$8 per person
- Fresh Cut Fruit and Berries | \$7 per person
- Homestyle Biscuits and Country Sausage Gravy | \$6 per person
- Fluffy Buttermilk Pancakes | \$7 per person
- Classic French Toast | \$7 per person



BREAKFAST BUFFET

Require a minimum of 20 guests. A buffet fee of \$125 will apply if below 20 guests. Buffets are designed for 1 hour of service.

BREAKFAST BUFFET | \$36

- Muffins, Pastries, Croissants, Assorted Juices, Coffee and Tea Service
- Scrambled Eggs
- Sausage Links or Ham
- Applewood Smoked Bacon
- Diced Breakfast Potatoes with Peppers and Onions

ENTREES | CHOOSE ONE

- Waffles
- French Toast
- Fluffy Buttermilk Pancakes
- Homestyle Biscuits and Gravy

ENHANCEMENTS

- Egg, Cheddar Cheese and Ham Croissant | **\$8 per person**
- Crustless Mini Quiche:

 Ham and Cheddar Cheese

 Spinach with Mushroom

 and Mozzarella Cheese

 Sausage, Bacon, Ham and

 Gouda Cheese | \$7 per person
- Crustless Egg White Quiche: Roasted Tomatoes and Feta Cheese | \$8 per person

- Fresh Fruit and Berries
 \$7 per person
- Oatmeal with Raisins and Brown Sugar | \$4 per person
- Assorted Local Yogurt | \$5 each
- Assorted Chobani Greek Yogurt | \$7 each
- Build Your Own Yogurt Parfait | **\$8 per person**

- Gravlox Salmon, Capers, Diced Onions, Diced Eggs, Cream Cheese, Lemons and Bagels | \$14 per person
- House-Made Corned Beef Hash | \$12 per person, minimum 20 guests

ACTION STATIONS

- Omelet Action Station: Made to Order Eggs and Egg Whites, Tomatoes, Ham, Sausage, Bacon, Peppers, Mushrooms, Onions, Spinach, Assorted Cheeses | \$8 per person
- Taco Station: Sautéed Corn with Peppers, Eggs, Chorizo, Refried Beans, Tomatoes and Onions. Flour or Corn Tortillas, Mild House Made Salsa Roja, and Shredded Cheese | \$14 per person
- Waffle Action Station: Made to Order and Served with; Whipped Cream, Strawberry Compote, and Maple Syrup and Butter | \$10 per person

Chef's Fee of \$125 applies for the Omelet Station per 30 guests



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THEMED BREAK OPTIONS

Breaks are designed for one hour of service.

Minimum of 10 guests required.

COOKIE JAR | \$22

- Assorted Freshly Baked Cookies
- Chocolate Fudge Brownies and Bars
- Assorted Dairy Fresh Local Belfonte Flavored Milk
- Coffee and Tea Service

ENERGY | \$26

- Power Protein Bars
- Fresh Fruit Cup with House Made Granola
- Fresh Veggie Cup with House Made Hummus
- Naked Juice Shooters and Assorted Red Bull
- Seattle's Best Coffee and Tea Service

ROOT ROOT FOR THE ROYALS | \$28

- All Beef Mini Sliders with Ballpark Condiments
- Warm Pretzels with Sharp Cheddar Cheese Sauce and Select Mustards
- Assorted Popcorn Flavors
- Assorted Mini Candies
- Lemonade. Root Beer and Iced Tea

SOUTH OF THE BORDER | \$30

- Tri-Color Fried Tortilla Chips
- House Made Guacamole, Mild Salsa Roja and Mild Roasted Poblano Dip
- Build Your Own Tacos: Carne Asada or Tequila-Lime Chicken, served with Pico de Gallo, Cilantro, Onions, Lime Wedges, Sour Cream and Shredded Cheese with Flour or Corn Tortillas
- Fruit Cup, topped with Whipped Cream, and Toasted Coconut Shavings
- House Made Agua de Horchata (Sweet Rice Water)



BREAK OPTIONS (CONT.)

SWEET A LA CARTE

- Granola Bars or Cereal Bars | \$4 each
- Assorted Local Belfonte Yogurt | \$5 each
- Assorted Chobani Greek Yogurt | \$7 each
- Assorted Power Protein Bars | \$6 each
- Whole Fruit | \$4 each
- Assorted Candy Bars | \$5 each
- Build Your Own Parfait Station | \$8 per person
- Fresh Veggie Cup with House Made Hummus | \$6 per person
- Fresh Fruit and Berries | \$7 per person
- Assorted Cookies | \$49 per dozen
- Assorted Brownies and Bars | \$49 per dozen

SAVORY A LA CARTE

- Assorted Local Velvet Crème Popcorn | \$6 per bag
- Fried Rustic Chips with Chipotle-Lime Dip | \$6 per person
- Bento Box with Quinoa, Arugula, Onions, Grape Tomatoes, Roasted Garbanzos and Avocado. | \$10 each
- Warm Pretzels with Sharp Cheddar Cheese Sauce and Selected Mustards | \$7 per person
- Crudite Platter with Hummus, Tapenade and Pita Bread | \$9 per person
- Cheese Board with Local and International Selections | \$12 per person
- Tortilla Chips, House Made Guacamole, Mild Salsa Roja and Mild Roasted Poblano Dip | \$12 per person
- Marinated Chicken and Cheese Empanadas served with Mild Salsa Roja and Sour Cream | \$9 per person
- Charcuterie Board: Assorted Cured Meats, Cheese, Jams, Olives and Crackers | \$16 per person



PLATED LUNCH

All entrees include a choice of starter, fresh baked artisanal rolls, coffee, and tea service.

PLATED SELECTIONS

STARTERS | CHOOSE ONE

- Traditional Caesar Salad: Crisp Romaine, Shaved Parmesan, House Made Croutons and Creamy Caesar Dressing
- Mexican Salad: Crisp Romaine, Seasonal Lettuce, Cilantro, Radishes, Grilled Corn, Grape Tomatoes, Queso Fresco, Corn Tortilla Strips, served with Avocado Dressing
- Greek Salad: Seasonal Lettuce, Shaved Red Onions, Sliced Cucumbers, Mixed Olives, Grape Tomatoes and Feta Cheese, served with Greek Dressing
- Chef's Salad: Spinach and Arugula, Roasted Beets, Candied Pecans, Julienne Carrots, Goat Cheese, Roasted Grapes, served with Orange-Champagne Vinaigrette
- Soup (select one): Minestrone, French Lentil, Tomato Bisque, Baked Potato, Cream of Mushroom, and Broccoli Cheddar

ENTREES | CHOOSE ONE

- Roasted Pork Belly with Maple Brussel Sprouts, Yukon Gold Mashed Potatoes and Apple Compote | \$34
- Pan Seared Herb Marinated Wester Ross Salmon with Wild Rice Pilaf, Grilled Asparagus and Garlic Confit | \$48
- Adobo Marinated Grilled Chicken Breast with Poblano Rice Pilaf, Roasted Parsnips, Cremini Mushrooms in a Cinnamon-Nutmeg Butter | \$36
- Grilled Greek Chicken Kebabs with Lemon Rice Pilaf, Zucchini Medley and Tzatziki Sauce | \$36
- Grilled Top Sirloin served with Roasted Herb Red Potatoes, Broccolini and Rosemary Au Jus | \$46
- Vegan Plate: Barley and Quinoa served with Sautéed Spinach, Roasted Garbanzo Beans, Marinated Tomatoes, Roasted Carrots with Orange-Champagne Vinaigrette | \$34

DESSERT ENHANCEMENTS

- Lemon Cream Italian Cake with Whipped Cream | \$8 per person
- Chocolate Cake with Raspberry Sauce and Whipped Cream | \$7 per person
- New York Style Cheesecake with Strawberry Coulis and Whipped Cream | \$7 per person
- Red Velvet Cake with Chocolate Sauce and Whipped Cream | \$7 per person
- Berries with Whipped Cream drizzled with Port Wine Sauce | \$7 per person



HOT DAILY BUFFET

Require a minimum of 20 guests. A buffet fee of 125 will apply if below 20 guests. Buffets are designed for 1 hour of service.

CHEF'S HOT BUFFET | \$49

Includes Rolls, Starch, Vegetable, Dessert, Coffee, and Tea Service

SALADS | CHOOSE TWO

- Greek Salad: Seasonal Lettuce, Shaved Red Onions, Sliced Cucumbers, Mixed Olives, Grape Tomatoes, Feta Cheese, served with Greek Dressing
- Traditional Caesar Salad: Crisp Romaine, Shaved Parmesan, House Made Croutons and Creamy Caesar Dressing
- Chef's Salad: Spinach and Arugula, Roasted Beets, Candied Pecans, Julienne Carrots, Goat Cheese, Roasted Grapes, served with Orange-Champagne Vinaigrette

ENTREES | CHOOSE TWO

- Roasted Pork Loin with Hunter's Sauce
- Adobo Marinated Pan Seared BonelessChicken Thighs
- Herb Marinated Sliced Chicken Breast Provencal with Roasted Tomatoes and Olives
- Thin Sliced Pepper Crusted Sirloin with Shallot Demi Glaze
- Pan Seared Seasonal White Fish Finished with a Creamy Lemon-Caper Sauce
- Pan Seared Herb Marinated Atlantic Salmon with Lemon-Honey Glaze



THEMED BUFFET

Require a minimum of 20 guests. A buffet fee of \$125 will apply if below 20 guests.

Receive a 10% discount if you choose the buffet of the day.

Buffets are designed for 1 hour of service.

KANSAS CITY BBQ | \$49 Monday and Thursday

- Mixed Green Salad, Country-Style Cole Slaw, House Made Bread and Butter Pickles
- Baked Beans, Mac 'n' Cheese, Braised Collard Greens, Corn Muffins with Whipped Honey Butter
- Smoked Pulled Pork, Smoked Boneless Chicken Thighs with House Made and Local BBQ Sauces
- · Apple Cobbler
- Coffee and Tea Service
- Add Smoked Sliced Brisket | \$12

MEXICO AVENUE | \$49 Tuesday and Friday

- Mexican Salad, and Jicama-Beet Salad Cups
- Poblano Rice or Spanish Rice and Refried Beans
- Sliced Adobo Chicken Thighs and Carne Asada Served with Limes, Pico de Gallo, Salsa Roja, Avocado Salsa, Pickled Onions, Warm Flour and Corn Tortillas
- · Frescas con Crema (Strawberries tossed with Whipped Cream) and Local Palanca Fruit Popsicles
- Coffee and Tea Service
- Add Ground Beef Quesadillas with Cheddar and Mozzarella Cheese \$4
- Add Ground Beef Hard Taco Shells | \$4

COLUMBUS ITALIAN PARK | \$49 Wednesday and Saturday

- Caprese Salad with Fresh Mozzarella, Heirloom Tomatoes, Basil, Aged Balsamic and EVOO
- Spinach Salad with Fennel, Apple and Orange-Champagne Vinaigrette
- Sliced Baquette with Pesto Sauce
- Penne Pasta with Roasted Cherry Tomato Sauce, finished with Basil and Parmigiano Reggiano
- Grilled Flank Steak Peperonata, Prepared Medium, Sliced with Roasted Sweet Pepper Relish
- Pan Seared Mahi-Mahi with Lemon-Caper Butter OR Sautéed Chicken Cutlets with Provencal Sauce, Mixed Olives, Basil and Roasted Tomatoes
- Sautéed Asparagus, Artichoke Hearts and Lima Beans with Lemon Herb Oil
- Tiramisu Cake
- Coffee and Tea Service
- Add Jumbo Shrimp, Scallops and Clams Sautéed in a Wine Herb Butter Linguine | \$9 extra per person



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EXECUTIVE BOXED LUNCH

Served in containers with utensils.

Minimum of 10 quests.

Buffets are designed for 1 hour of service.

EXECUTIVE SANDWICH BUFFET | \$43

Includes Cake in a Cup, Coffee, and Tea Service

STARTERS | CHOOSE TWO

- Traditional Caesar Salad: Crisp Romaine, Shaved Parmesan, House Made Croutons and Creamy Caesar Dressing
- Mexican Salad: Crisp Romaine, Seasonal Lettuce, Cilantro, Radishes, Grilled Corn, Grape Tomatoes, Queso Fresco, Corn Tortilla Strips, served with Avocado Dressing
- Greek Salad: Seasonal Lettuce, Shaved Red Onions, Sliced Cucumbers, Mixed Olives, Grape Tomatoes, Feta Cheese, served with Greek Dressing
- Chef's Salad: Spinach and Arugula, Roasted Beets, Candied Pecans, Julienne Carrots, Goat Cheese, Roasted Grapes served with Orange-Champagne Vinaigrette
- Soup (select one):
 Minestrone, French Lentil,
 Tomato Bisque, Baked Potato,
 Cream of Mushroom,
 Broccoli Cheddar

SANDWICHES | CHOOSE THREE

- New York Italian: Capicola, Salami, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomatoes, Red Onions, Italian Spices, Oil and Vinegar on a Focaccia Bun
- Roasted Vegetable Sandwich: Portobello Mushrooms, Arugula, Grilled Tomatoes, Fresh Spinach, Sliced Mozzarella Cheese with Basil Pesto on Toasted Local Roma Bakery Hoagie Bun
- Smoked Turkey Sandwich: Roasted Peppers, Havarti Cheese with Avocado, Lettuce and Tomatoes, on Toasted Local Roma Bakery Hoagie Bun
- Turkey Wrap: Avocado Dressing, Bacon, Cheddar Cheese, Spinach and Red Onion wrapped in a Flour Tortilla
- Reuben: Local Boyle's Corned Beef, Thousand Island Dressing, Swiss Cheese and Sauerkraut on Toasted Marble Rye
- Milanese: Breaded Beef with Provolone Cheese, Avocado, Arugula, Tomatoes and Onions on Toasted Local Ciabatta Bun
- **Brooksider Sandwich:** Ham, Smoked Gouda, Tomatoes, Caramelized Onions on Toasted Local French Baguette with Dijon Mayonnaise
- Add Ribeye Steak Sandwich | \$6 extra per person: Sliced Ribeye Steak, Caramelized Red Wine Onions, Provolone Cheese and A-1 Aioli on Toasted Local French Baguette

ENHANCEMENTS

- Freshly Fried Rustic Chips with Chipotle Lime Dip | \$6 per person
- Fresh Veggie Cup with House Made Hummus | \$6 per person
- Fresh Fruit and Berries | \$7 per person
- Assorted Freshly Baked Cookies \$49 per dozen



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BOXED LUNCH

BOXED LUNCH | \$34

Includes Soda or Bottled Water

CHOOSE TWO

- New York Italian: Capicola, Salami, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomatoes, Red Onions, Italian Spices, Oil and Vinegar on a Focaccia Bun
- Roasted Vegetable Sandwich: Portobello Mushrooms, Arugula, Grilled Tomatoes, Fresh Spinach, Sliced Mozzarella Cheese with Basil Pesto on Toasted Local Bakery Hoagie Bun
- Smoked Turkey Sandwich: Roasted Peppers, Havarti Cheese with Avocado, Lettuce and Tomatoes, on Toasted Local Bakery Hoagie Bun
- Turkey Wrap: Avacado Dressing, Bacon, Cheddar Cheese, Spinach and Red Onion on a Flour Tortilla
- Deli Sandwich: Ham, Turkey, or Roast Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion on Local Wheatberry Bread

CHOOSE TWO

- Seasonal Whole Fruit
- Fruit Cup
- Pasta Salad
- Assorted Chips
- Fresh Baked Cookie
- Brownie



PLATED DINNER

Includes fresh baked artisanal rolls, coffee, and tea service.

PLATED SELECTIONS

STARTERS | CHOOSE ONE

- Traditional Caesar Salad: Crisp Romaine, Shaved Parmesan, House Made Croutons and Creamy Caesar Dressing
- Mexican Salad: Crisp Romaine, Seasonal Lettuce, Cilantro, Radishes, Grilled Corn, Grape Tomatoes, Queso Fresco, Corn Tortilla Strips, served with Avocado Dressing
- **Greek Salad:** Seasonal Lettuce, Shaved Red Onions, Sliced Cucumbers, Mixed Olives, Grape Tomatoes and Feta Cheese, served with Greek Dressing
- Chef's Salad: Spinach and Arugula, Roasted Beets, Candied Pecans, Julienne Carrots, Goat Cheese, Roasted Grapes, served with Orange-Champagne Vinaigrette
- Soup (select one): Minestrone, French Lentil, Tomato Bisque, Baked Potato, Cream of Mushroom, Broccoli Cheddar

ENTREES | CHOOSE ONE

- Oolong Brined Sliced Pork Loin, Ginger Honey Glaze, served with Sesame Coconut Rice and Sautéed Green Beans with Lemon Oil | \$35
- French Cut Herb Marinated Grilled 14oz Pork Chop, served with Garlic Confit Mashed Potatoes and Grilled Asparagus, topped with Apple Compote | \$45
- Pan Seared Wester Ross Salmon, Buttery Potatoes and Broccolini, finished with Bourbon Honey Glaze \$48
- Red Ruby or Rainbow Trout, Lightly Fried, served with Cajun Rice and Sautéed Lemon Okra, finished with Étouffée Sauce | \$38
- Adobo Marinated Grilled Chicken Breast, Poblano Rice Pilaf, Roasted Parsnips and Cremini Mushrooms in a Cinnamon-Nutmeg Butter | \$38
- Chicken Piccata, served with Linguine, Steamed Buttered Broccolini and finished with a Creamy Lemon-Caper Sauce | \$38
- Grilled 8oz Top Sirloin, Roasted Herb Red Potatoes, Broccolini and Rosemary Au Jus | \$46
- Grilled 8oz Filet Mignon, Red Wine Demi Sauce, Duchess Potato, Sautéed Green Beans with Bacon | \$75
- Grilled 14oz Marinated Ribeye, Red Wine Demi Sauce, Duchess Potato, Sautéed Green Beans with Bacon | \$65
- Vegan Plate: Barley and Quinoa, served with Sautéed Spinach, Roasted Garbanzo Beans, Marinated Tomatoes and Roasted Carrots with Orange-Champagne Vinaigrette | \$34



PLATED DINNER (CONT.)

ENHANCEMENTS TO CREATE COMBO PLATES

- 8oz Lobster Tail, Herbed Lemon Butter | \$50
- 8oz. King Crab Legs, Garlic Butter | \$40
- 8oz. Grilled Jumbo Tiger Shrimp, Garlic Butter | \$20
- Two 4oz. Crab Cakes | \$20
- Jumbo Lump Blue Crab Oscar, Asparagus and Bearnaise Sauce | \$22
- 4oz. Filet Mignon served with Au Jus | \$30
- 6oz. Grilled Chicken Breast served with Lemon-Caper Cream Sauce | \$18

DESSERT ENHANCEMENTS

- Lemon Cream Italian Cake with Whipped Cream | \$8 per person
- Chocolate Cake with Raspberry Sauce and Whipped Cream | \$7 per person
- New York Style Cheesecake with Strawberry Coulis and Whipped Cream | \$7 per person
- Red Velvet Cake with Chocolate Sauce and Whipped Cream | \$7 per person
- Berries with Whipped Cream, drizzled with Port Wine Sauce | \$7 per person



DINNER BUFFET

Require a minimum of 20 guests. A buffet fee of \$125 will apply if below 20 guests. Buffets are designed for 2 hours of service.

BUFFET DINNER | \$65

Includes Rolls, Butter, Dessert, Coffee and Tea Service

STARTERS | CHOOSE TWO

- Traditional Caesar Salad: Crisp Romaine, Shaved Parmesan, House Made Croutons and Creamy Caesar Dressing
- Mexican Salad: Crisp Romaine, Seasonal Lettuce, Cilantro, Radishes, Grilled Corn, Grape Tomatoes, Queso Fresco, Corn Tortilla Strips, served with Avocado Dressing
- Greek Salad: Seasonal Lettuce, Shaved Red Onions, Sliced Cucumbers, Mixed Olives, Grape Tomatoes, Feta Cheese, served with Greek Dressing
- Chef's Salad: Spinach and Arugula, Roasted Beets, Candied Pecans, Julienne Carrots, Goat Cheese, Roasted Grapes, served with Orange-Champagne Vinaigrette
- Soup (select one): Minestrone, French Lentil, Tomato Bisque, Baked Potato, Cream of Mushroom, Broccoli Cheddar

ENTREES | CHOOSE TWO

- Roasted Pork Loin with Hunter's Sauce
- Pork Chile Colorado (Classic Mexican Dish) in a Red Pepper Sauce
- St. Louis Smoked Pork Ribs smothered in BBQ sauce
- Chicken Piccata served with Lemon-Caper Cream Sauce
- Adobo Marinated Pan Seared Boneless Chicken Thighs
- · Herb Marinated Sliced Chicken Breast Provencal with Roasted Tomatoes and Olives
- Pistachio-Encrusted Salmon with a Creamy Ginger-Lemon Pan Sauce
- Pan Seared Seasonal White Fish with a Creamy Lemon-Caper Sauce
- Pan Seared Marinated Mahi-Mahi with Peperonata Relish
- Sliced Pepper Encrusted Sirloin with Shallot Demi Glaze
- Sliced Smoked Brisket
- Beef Stew with Celery, Onion, Carrots and Potatoes in Thyme Gravy



DINNER BUFFET (CONT.)

SIDES | CHOOSE TWO

- Garlic Confit Mashed Potatoes
- Red Skin Mashed Potatoes
- Au-Gratin Potatoes
- Rice (select one): Sesame-Coconut, Poblano, or Wild Rice
- Buttered Linguine
- Penne Pasta with Roasted Cherry Tomato Sauce finished with Basil and Parmigiano Reggiano

- Buttered Broccolini
- Chef's Choice of Seasonal Vegetables
- Roasted Parsnips and Cremini Mushrooms in Cinnamon-Nutmeg Butter
- Grilled Asparagus in Lemon Butter
- Sauteed Asparagus, Artichoke Hearts and Lima Beans with Lemon-Herb Oil
- Fresh Green Beans with Smokehouse Bacon

DESSERTS | CHOOSE TWO

- Lemon Cream Italian Cake with Whipped Cream
- Chocolate Cake with Raspberry Sauce and Whipped Cream
- New York Style Cheesecake with Strawberry Coulis and Whipped Cream
- Red Velvet Cake with Chocolate Sauce and Whipped Cream
- Berries with Whipped Cream, drizzled with Port Wine Sauce



ACTION STATIONS

Chef fee of \$120 required.

Minimum of 40 guests.

Maximum service time of two hours.

CARVING STATION

- Roasted Bourbon Honey Glazed Ham, and Mini Rolls | \$320 serves 40
- Roast Breast of Turkey, Cranberry Relish, Sage Gravy, and Mini Rolls | \$495 serves 45
- Roasted Rosemary Prime Rib, Au Jus, Horseradish Cream Sauce, and Mini Rolls | \$720 serves 40
- Herb Encrusted Steamship of Beef, Au Jus, Horseradish Cream Sauce, and Mini Rolls | \$1,200 serves 100

PASTA STATION | \$21 PER PERSON

- Cheese Tortellini and Penne Pastas
- Fresh Sautéed Toppings to Include:

Broccoli Grape Tomatoes Shredded Parmesan

Mushrooms Grilled Zucchini Cheese

Peppers and Yellow Squash Red Pepper Flakes

Onions

- Sauced with Asiago Cream and Marinara
- Garlic Bread Sticks

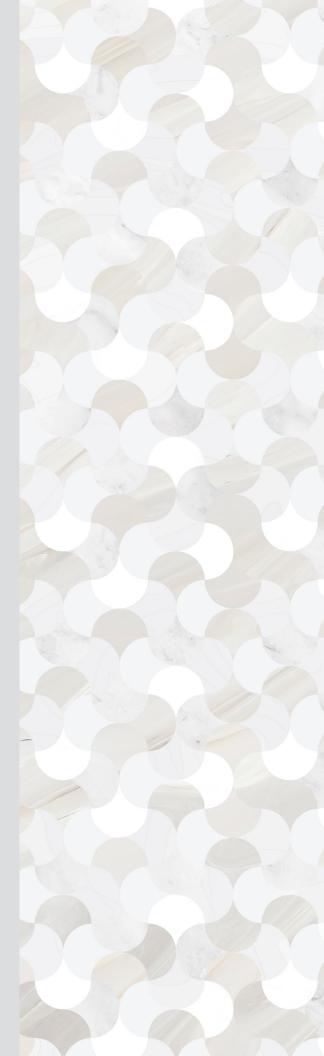




MEETING PLANNER PACKAGES

Kansas City Marriott Country Club Plaza

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PACKAGES

All meeting planner packages require a minimum of 20 guests.

MEETING PLANNER PACKAGE 1 | \$55

- Muffins, Bagels, Scones, Danish, Croissants, Local Wheatberry Bread, White Bread, Raisin Bread Assorted Preserves, Butter and Cream Cheese
- Fresh Fruit and Berries
- Assorted Juices, Coffee, and Tea Service
- AM Break: Assorted Granola Bars (See AM Break Options for Additional)
- All Day Beverage Refresh: Coffee and Tea Service, Assorted Sodas and Bottled Water
- PM Break: Assorted Cookies and Brownies (See PM Break Options for Additional Items)

MEETING PLANNER PACKAGE 1 + LUNCH | \$98

- Muffins, Bagels, Scones, Danish, Croissants, Local Wheatberry Bread, White Bread, Raisin Bread Assorted Preserves, Butter and Cream Cheese
- Fresh Fruit and Berries
- Assorted Juices, Coffee, and Tea Service
- AM Break: Assorted Granola Bars (See AM Break Options for Additional)
- All Day Beverage Refresh: Coffee and Tea Service, Assorted Sodas and Bottled Water
- Daily Lunch Buffet
- PM Break: Assorted Cookies and Brownies (See PM Break Options for Additional Items)

AM BREAK OPTIONS

- Granola Bars or Cereal Bars
- Assorted Local Yogurts
- Whole Fruit

PM BREAK OPTIONS

- Assorted Popcorn
- Assorted Chips
- Trail Mix
- Tri Color Tortilla Chips with Mild Salsa Roja and Mild Roasted Poblano Dlp



PACKAGES (CONT.)

MEETING PLANNER PACKAGE 2 | \$68

- Muffins, Bagels, Scones, Danish, Croissants, Local Wheatberry Bread, White Bread, Raisin Bread Assorted Preserves. Butter and Cream Cheese
- Fresh Fruit and Berries
- Assorted Juices, Coffee, and Tea Service
- Assorted Local Yogurt
- Scrambled Eggs
- Sausage Links
- Applewood Smoked Bacon
- Oven Roasted Breakfast Potatoes tossed with Peppers and Onions
- AM Break: Assorted Granola Bars (See AM Break Options for Additional Items)
- All Day Beverage Refresh: Coffee and Tea, Assorted Sodas and Bottled Water
- PM Break: Assorted Cookies and Brownies (See PM Break Options for Additional Items)

MEETING PLANNER PACKAGE 2 + LUNCH | \$108

- Muffins, Bagels, Scones, Danish, Croissants, Local Wheatberry Bread, White Bread, Raisin Bread Assorted Preserves, Butter and Cream Cheese
- Fresh Fruit and Berries
- Assorted Juices, Coffee, and Tea Service
- Assorted Local Yogurt
- Scrambled Eggs (whipped with cream)
- · Sausage Links
- Applewood Smoked Bacon
- Oven Roasted Breakfast Potatoes tossed with Peppers and Onions
- AM Break: Assorted Granola Bars (See AM Break Options for Additional Items)
- All Day Beverage Refresh: Coffee and Tea, Assorted Sodas and Bottled Water
- Daily Lunch Buffet
- PM Break: Assorted Cookies and Brownies (See PM Break Options for Additional Items)

AM BREAK OPTIONS

- Granola Bars or Cereal Bars
- Assorted Local Yogurts
- Whole Fruit

PM BREAK OPTIONS

- Assorted Popcorn
- Assorted Chips
- Trail Mix
- Tri Color Tortilla Chips with Mild Salsa Roja and Mild Roasted Poblano Dlp



HORS D'OEUVRES

COLD SELECTIONS | \$475 - 100 PIECES

- Aged Balsamic Infused Watermelon with Brie and Bourbon Glaze (Seasonal)
- Caprese Bruschetta with Aged Balsamic
- Prosciutto and Boursin Cheese Bruschetta
- Pan Seared Ahi Tuna prepared Rare on a Cucumber with Ponzu and Lime-Ginger Cabbage
- Chilled Jumbo Tiger Shrimp on Ice served with Cocktail Sauce

HOT SELECTIONS | \$575 – 100 PIECES

- Vegetable Egg Rolls served with Sweet Chili Sauce
- Zucchini Fritters served with Whole Grain Mustard
- Parmesan Artichoke Croquettes
- Spanakopita
- Crab Cakes served with Grain Mustard Aioli
- Seafood Stuffed Mushrooms
- Shrimp Tempura served with Lime-Ginger Cabbage and Sweet Chili Sauce
- Chicken and Cheese Empanadas, served with a Mild Salsa Roja and Sour Cream
- Jumbo Buffalo Chicken Wings served with Blue Cheese and Ranch Dressing
- Mini Beef Wellingtons
- Sliders: Ground Beef, Smoked Brisket, or Smoked Pulled Pork Sliders served on Toasted Brioche Bun with Assorted Condiments and Toppings



HORS D'OEUVRES (CONT.)

MAGNIFICENT PRESENTATIONS VEGETABLE CRUDITES

Selection of Grilled, Marinated and Crisp Seasonal Vegetables with Creamy Ranch Dressing and House-Made Hummus

- \$275 serves 25 people
- \$500 serves 50 people
- \$750 serves 100 people

FRESH FRUIT DISPLAY

Fresh Sliced Fruit and Berries

- \$295 serves 25 people
- \$550 serves 50 people
- \$850 serves 100 people

IMPORT AND DOMESTIC CHEESE DISPLAY

Selection of Imported and Domestic Cheeses with Assorted Crackers, Jams and Olives

- \$300 serves 25 people
- \$575 serves 50 people
- \$950 serves 100 people

ANTIPASTO PRESENTATION

Selection of Imported Deli Meats, Grilled Specialty Vegetables and Gourmet Cheeses

- \$375 serves 25 people
- \$675 serves 50 people
- \$1,400 serves 100 people



WINES AND MORE

WHITE WINES AND CHAMPAGNE

CHARDONNAY

- Canyon Road | \$20
- Kendall Jackson | \$42

MOSCATO

• Roscato Moscato | \$36

SAUVIGNON BLANC

• Rodney Strong | \$37

PINOT GRIS / PINOT GRIGIO

- Kendall Jackson | \$42
- Maso Canali | \$45

RIESLING

• Chateau Ste. Michelle | \$28

BLUSH / ROSE

- Canyon Road White Zinfandel | \$20
- Fluer de Mer Cotes de Provence | \$28

SPARKLING

- La Marca Prosecco | \$54
- Chandon Brut Rose | \$68
- Moet and Chandon Imperial | \$143
- Domaine Ste Michelle Brut | \$10 per person | \$40 bottle

RED WINES

PINOT NOIR

- Canyon Road | \$20
- Meomi | \$48

MERLOT

- Canyon Road | \$20
- Decoy | **\$45**

CABERNET SAUVIGNON

- Canyon Road | \$20
- Justin | \$70
- Beringer Knights Valley | \$78

MALBEC

• Don Miguel Gascòn | \$45



BAR

Bartender Fee | \$125 per Bartender (Up to 3 hours, \$30 per additional hour).

HOSTED BAR

- Deluxe Cocktails | \$11 per drink
- Premium Cocktails | \$13 per drink
- Domestic Beer | \$7 per bottle
- Local Beer | \$8 per bottle
- Specialty Beer | \$8 per bottle
- Deluxe Wine | \$11 per drink
- Premium Wine | \$13 per drink

ADDITIONAL WINES

Priced Per Selection

- Soft Drinks | \$5 per drink
- Bottled Water | \$5 per bottle

HOSTED BAR PER PERSON

DELUXE BRANDS | \$33

For The First Hour, \$11 Per Additional Hour

- Titos Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Jack Daniels Whiskey, Patron Tequila
- Domestic and Specialty Beers
- Berringer Wine Selections: Chardonnay, Merlot, Cabernet
- Assorted Soft Drinks and Bottled Water

PREMIUM BRANDS | \$39

For The First Hour, \$14 Per Additional Hour

- Grey Goose, Bombay Sapphire, Captain Morgan, Johnny Walker Black, Crown Royal, Don Julio
- Domestic, Specialty and Local Beers
- Wine Selections: 515 Rose, Kendal Jackson Chardonnay Federalist Cabernet, Chateau St Jean Merlot
- Assorted Soft Drinks and Bottled Water

BEER AND WINE | \$22

For The First Hour, \$9 Per Additional Hour

- Selection of Domestic and Local Beers
- Canyon Road Wines
- Assorted Soft Drinks and Bottled Water



BAR (CONT.)

CASH BAR

- Deluxe Cocktails | **\$12 per drink**
- Premium Cocktails | \$14 per drink
- Domestic Beer | \$8 per bottle
- Local Beer | \$9 per bottle
- Specialty Beer | **\$9 per bottle**
- Deluxe Wine | \$12 per drink
- Premium Wine | \$14 per drink
- Soft Drinks | \$5 per drink
- Bottled Water | \$5 per bottle

DELUXE BRANDS

- Titos Vodka, Tanqueray Gin, Bacardi Rum, Patron Tequila
- Domestic and Specialty Beers
- Berringer Wine Selections: Chardonnay, Merlot, Cabernet
- Assorted Soft Drinks and Bottled Water

PREMIUM BRANDS

- Grey Goose, Bombay Sapphire, Captain Morgan, Johnny Walker Black, Crown Royal, Don Julio
- Domestic, Specialty and Local Beers
- Wine Selections: 515 Rose, Kendal Jackson Chardonnay, Federalist Cabernet, Chateau St Jean Merlot
- Assorted Soft Drinks and Bottled Water

The Kansas City Marriott Country Club Plaza is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, alcoholic beverages cannot be brought into the Hotel by groups.



AUDIO VISUAL

ABOUT YOUR AUDIO VISUAL NEEDS

The Kansas City Marriott Country Club Plaza has selected Encore Global as the official source of audio-visual rental equipment, concert sound systems, stage lighting and professional technical services for guests using the hotel's meeting facilities. Encore Global maintains an office and facilities in the hotel complete with equipment, management staff and technicians. Because Encore Global's on-site staff functions as a department of the hotel, they are familiar with the unique aspects of our facilities and can offer consistently superior service to ensure the quality and effectiveness of your meeting. For your convenience, all charges for audio visual equipment and services will be posted on your master account. If a master account is not established with the hotel, payment is required at the time of your event by check, American Express, Visa or MasterCard. If your audio-visual requirements are complex, extensive or out of the ordinary, we suggest you contact the Encore Global's office in the hotel to discuss your arrangements and personalized quotation. Thank you for selecting the Kansas City Marriott Country Club Plaza.

PROFESSIONAL TECHNICAL ASSISTANCE AND EQUIPMENT INSTALLATION

We employ an experienced staff of professional technicians trained in all aspects of projection, video, audio and lighting available for your meeting. If you have extensive or specialized audio-visual requests, a professional technician is recommended (and with some equipment, it is necessary) for successful operation. If you would like the services of a professional technician to be assigned and dedicated to work with you, we will be glad to make these arrangements in advance of your meeting. Depending on the nature, extent or quantity of your requirements, an additional charge will be applied for the set-up and pre-testing of equipment, including the safety tape-down of cables, additional power cords, as well as the pack-up and removal of equipment at the conclusion of your event. Some equipment requires a minimum charge for a technician at the prevailing hourly rate for installation and removal.

For more information regarding the Encore Global's Brochure please contact our Encore Global Representative at 816-303-1762.

Explore the possibilities at the Kansas City Marriott Country Club Plaza.



INFO

FOOD AND BEVERAGE SERVICES

The Kansas City Marriott Country Club Plaza is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

All buffets will be in service a maximum of 2 hours. All breaks will be left out for a maximum of 45 minutes.

ADMINSTRATIVE FEES

All catering and banquet charges are subject to the customary administrative fees and appropriate sales tax.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

ENTRÉE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of 3 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES

A minimum guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. If the head count at the time of the event is at or less than the guarantee, the guarantee will be charged. If the head count exceeds the guarantee, the Banquet Check will reflect all additional guests.

All buffets and action stations require a minimum of 20-50 quests depending on menu selections.

PAYMENT

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.



INFO (CONT.)

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

DECORATIONS

Your catering contact will be happy to assist you with ordering freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. The hotel does not allow the use of confetti, glitter, etc.

PACKAGE HANDLING

The hotel must have prior notification of all incoming packages. A \$50 per day storage fee will be charged for packages received more than two business days in advance. A \$5.00 per box fee will be charged for more than 5 boxes. \$100 will be charged on boxes weighing more than 100 pounds.

All packages must be addressed to the Banquet Department and marked with the name of the person in charge of the program, function name and date. The client is responsible for shipping any packages back.

The hotel is not equipped to receive large crates.

