

\$6.00 PER PERSON
UP TO TWO CHOICES PER EVENT

NEW YORK STYLE CHEESECAKE WITH
RASPBERRY SAUCE

KEY LIME CHEESECAKE

PEANUT BUTTER CHEESECAKE

FLOURLESS CHOCOLATE CAKE

TIRAMISU

LIMONCELLO TIRAMISU

BREAD PUDDING WITH BOURBON SAUCE

ASSORTED MINI BUNDT CAKES

ASSORTED SEASON FRUIT TARTS



WE WORK WITH TEN OF THE BEST CATERERS IN KANSAS CITY

CLASSIC CATERING

www.classiccateringcorp.com

KANSAS CITY CATERING

www.kansascitycatering.com

BRANCATO'S CATERING

www.brancatoscatering.com

PB&J CATERING

www.eatpbj.com

JACK STACK CATERING

www.jackstackbbq.com

PAULO AND BILL'S CATERING

www.pauloandbill.com

OLIVE EVENTS CATERING

www.oliveeventscatering.com

V's ITALIANO RISTORANTE CATERING

www.Vsrestaurant.com

LON LANE INSPIRED OCCASIONS

www.inspiredoccasionskc.com

THE VENUE CATERING

www.thevenueinleawood.com

TVL BRUNCH CATERING

BRUNCH BUFFET \$20 PER PERSON



- SCRAMBLED EGGS
- EGG CASSEROLE: *EGGS, RED PEPPERS, YELLOW ONION, ITALIAN SAUSAGE, AND CHEDDAR CHEESE*
 - APPLEWOOD-SMOKED BACON
 - BREAKFAST SAUSAGE
 - BREAKFAST POTATOES
- CARVED TURKEY BREAST: *SAGE TURKEY GRAVY AND CRANBERRY CHUTNEY*
 - CARVED HAM: *PINEAPPLE CHUTNEY*
- COLD ORZO SALAD: *ORZO PASTA, ZUCCHINI, YELLOW SQUASH, BROCCOLI, ASPARAGUS, RAISINS, SLICED ALMONDS, RED PEPPERS, CARROTS, AND YELLOW ONION*
- GRILLED VEGETABLES: *ZUCCHINI, YELLOW SQUASH, ONION, RED PEPPERS*
 - ASSORTED SEASONAL FRUITS
 - ASSORTED CROISSANTS AND PASTRIES
- PLAIN YOGURT: *GRANOLA, RAISINS, HONEY, AND SLICED ALMONDS*

PREMIUM DINNER \$38 PER PERSON

AN ADDITIONAL \$5 PER PERSON FOR PLATED SERVICE



CHOICE OF ONE PLATED SALAD OR TWO SALADS IN A BUFFET

- ARUGULA, RADICCHIO, BELGIAN ENDIVE, AND SHAVED PARMESAN CHEESE WITH ROASTED GARLIC WHITE BALSAMIC VINAIGRETTE
- SPINACH, FIGS, CARAMELIZED WALNUTS, AND GOAT CHEESE WITH CITRUS VINAIGRETTE
- MIXED GREENS, ROASTED VEGETABLES, AND FETA CHEESE WITH LEMON VINAIGRETTE
- ROMAINE LETTUCE, GRAPE TOMATOES, GORGONZOLA CHEESE, BACON, AND SCALLIONS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING
 - KALE, KALAMATA OLIVES, CAPERS, AND SHAVED RED ONION WITH BALSAMIC VINAIGRETTE
 - CAESAR SALAD
- MIXED GREENS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING

CHOICE OF TWO PROTEINS—ONE BEEF AND ONE OTHER MEAT (SERVED WITH CHOICE OF TWO STARCHES AND TWO VEGETABLES)

- CARVED PRIME RIB ROAST: *BEEF DEMI-GLACÉ INFUSED WITH FRESH HERBS, CREAMY HORSERADISH, OR PURE HORSERADISH*
- CARVED KC STRIP LOIN: *GORGONZOLA CHEESE SAUCE, HOUSE BBQ SAUCE, OR BERNAISE SAUCE*
 - CARVED BONLESS TURKEY BREAST: *GIBLETS GRAVY OR CRANBERRY CHUTNEY*
 - CARVED PORK LOIN: *PAN GRAVY INFUSED WITH ROASTED GARLIC AND ROSEMARY OR GOLDEN RAISINS AND BALSAMIC REDUCTION*
- BAKED SALMON: *CREAMY PESTO SAUCE OR FRESH TOMATO AND BASIL BRUSCHETTA*

STARCHES

- RUSTIC MASHED POTATOES
- ROASTED POTATOES AND ONIONS
 - POTATOES GRATIN
- PAN ROASTED POTATOES WITH RED PEPPER AND ONIONS
 - RICE PILAF
- BAKED ZITI WITH TOMATO AND BASIL SAUCE
 - PENNE ALLA PRIMAVERA
 - RIGATONI ALLA ALFREDO

VEGETABLES

- ROASTED VEGETABLE MEDLEY
 - GRILLED VEGETABLES
- GREEN PEAS WITH PROSCIUTTO
- ROASTED HARICOT VERTS WITH CRIMINI MUSHROOMS AND GORGONZOLA CHEESE SAUCE
 - STEAMED ASPARAGUS WITH HOLLANDAISE SAUCE
- ROASTED BRUSSEL SPROUTS WITH PANCETTA AND BALSAMIC REDUCTION

THREE CHEF'S CHOICE APPETIZERS SERVED BUTLER-STYLE INCLUDED WITH EACH PACKAGE

CLASSIC DINNER \$22 PER PERSON

AN ADDITIONAL \$5 PER PERSON FOR PLATED SERVICE

CHOICE OF ONE PLATED SALAD OR TWO SALADS IN A BUFFET

- ARUGULA, RADICCHIO, BELGIAN ENDIVE, AND SHAVED PARMESAN CHEESE WITH ROASTED GARLIC WHITE BALSAMIC VINAIGRETTE
- SPINACH, FIGS, CARAMELIZED WALNUTS, AND GOAT CHEESE WITH CITRUS VINAIGRETTE
- MIXED GREENS, ROASTED VEGETABLES, AND FETA CHEESE WITH LEMON VINAIGRETTE
- ROMAINE LETTUCE, GRAPE TOMATOES, GORGONZOLA CHEESE, BACON, AND SCALLIONS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING
 - KALE, KALAMATA OLIVES, CAPERS, AND SHAVED RED ONION WITH BALSAMIC VINAIGRETTE
 - CAESAR SALAD
- MIXED GREENS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING

CHOICE OF TWO MAIN COURSES (SERVED WITH CHOICE OF ONE STARCH AND ONE VEGETABLE)

- BRAISED BEEF BRISKET WITH CARAMELIZED ONIONS AND PORCINI MUSHROOMS
- PAN ROASTED PORK LOIN STUFFED WITH GOLDEN RAISINS AND PORK SAUCE
- BRAISED PORK OSSO BUCCO WITH WILD MUSHROOM SAUCE AND CHIANTI WINE
 - ROATED CHICKEN INFUSED WITH ROSEMARY AND GARLIC SAUCE
 - CHICKEN TENDERLOINS WITH CHOICE OF:
 - MARSALA WINE SAUCE AND SAGE
 - CREAMY PESTO SAUCE
 - DIJON MUSTARD SAUCE AND TARRAGON

STARCHES

- RUSTIC MASHED POTATOES
- ROASTED POTATOES AND ONIONS
 - POTATOES GRATIN
- PAN ROASTED POTATOES WITH RED PEPPER AND ONIONS
 - RICE PILAF
- BAKED ZITI WITH TOMATO AND BASIL SAUCE

VEGETABLES

- ROASTED VEGETABLE MEDLEY
 - GRILLED VEGETABLES
- GREEN PEAS WITH PROSCIUTTO

THREE CHEF'S CHOICE APPETIZERS SERVED BUTLER-STYLE INCLUDED WITH EACH PACKAGE

ITALIAN FEAST \$20 PER PERSON



CHOICE OF ONE PLATED SALAD OR TWO SALADS IN A BUFFET

- ARUGULA, RADICCHIO, BELGIAN ENDIVE, AND SHAVED PARMESAN CHEESE WITH ROASTED GARLIC WHITE BALSAMIC VINAIGRETTE
- SPINACH, FIGS, CARAMELIZED WALNUTS, AND GOAT CHEESE WITH CITRUS VINAIGRETTE
- MIXED GREENS, ROASTED VEGETABLES, AND FETA CHEESE WITH LEMON VINAIGRETTE
- ROMAINE LETTUCE, GRAPE TOMATOES, GORGONZOLA CHEESE, BACON, AND SCALLIONS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING
- KALE, KALAMATA OLIVES, CAPERS, AND SHAVED RED ONION WITH BALSAMIC VINAIGRETTE
 - CAESAR SALAD
- MIXED GREENS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING

CHOICE OF THREE PASTAS

- FARFALLE ALLA CARBONARA: *PANCETTA, CREAM, PARMESAN CHEESE AND EGG YOLKS*
 - RIGATONI ALLA BOLOGNESE: *SIMMERED BEEF AND PORK WITH TOMATO SAUCE*
- PENNE ALLA PRIMAVERA: *ASPARAGUS, RED PEPPER, AND PEAS WITH WHITE WINE CREAM SAUCE*
- RIGATONI ALLA ALFREDO: *CREAM, PARMESAN CHEESE, AND GRILLED CHICKEN*
- FUSILLI ALLA BARESE: *SAUTÉED KALE, ITALIAN SAUSAGE, AND GARLIC WITH TOMATO-BASIL SAUCE*
 - PENNE AL SUGO: *BRAISED BEEF SHORT RIBS AND LAMB*
 - LASAGNE AL FORNO: *LAYERS OF PASTA, BOLOGNESE SAUCE, BÉCHAMEL SAUCE, PROVOLONE, MOZZARELLA, AND PARMESAN CHEESE*

THREE CHEF'S CHOICE APPETIZERS SERVED BUTLER-STYLE INCLUDED WITH EACH PACKAGE

PRICING



Event & Meeting Center

**A HOLIDAY SURCHARGE OF \$1,100 WILL BE
ASSIGNED FOR EVENTS ON:**

**NEW YEAR'S EVE, NEW YEAR'S DAY, THANKSGIVING
AND THE DAY AFTER THANKSGIVING, LABOR DAY,
CHRISTMAS EVE, CHRISTMAS DAY, MEMORIAL DAY,
AND THE FOURTH OF JULY**

PARKWAY ROOM *(CAPACITY 20-130 GUESTS)*

MON—FRI AM, MON—FRI PM, SUN PM: \$440

SAT PM: \$500

PLAZA ROOM *(CAPACITY 75-350 GUESTS)*

MON—FRI AM: \$770

MON—THURS PM: \$825

FRI & SUN PM: \$3,850

SAT PM: \$5,000

BOTH ROOMS *(CAPACITY UP TO 400 GUESTS)*

MON—FRI AM: \$1,100

MON—THURS PM: \$1,155

FRI & SUN PM: \$4,290

SAT PM: \$5,500

CEREMONY FEE

MON—THURS PM: \$550

FRI & SUN PM: \$500

SAT PM: \$500

ADDITIONAL HOURLY EVENT FEE

MON—FRI AM: \$75/HOUR

MON—THURS PM: \$100/HOUR

FRI & SUN PM: \$100/HOUR

SAT PM: \$250/HOUR

Select 6 items for \$17 per person

(3 Cold Items & 3 Hot Items)



COLD ITEMS:

- Cannellini Bean & Pesto Spread*
- Sundried Tomato, Roasted Garlic & Mascarpone Cheese Spread*
- Smoked Salmon with Caper and Dill Cream Cheese Spread*
- Roasted Crimini Mushrooms, Oregano, Marsala Wine & Mascarpone Cheese Spread*
- Fig Jam with Prosciutto, Goat Cheese & Walnuts Ball*
- Prosciutto & Melon Skewers*
- Pineapple and Tomato Bruschetta*
- Tomato & Basil Bruschetta*
- Cannellini Bean Bruschetta*
- Grilled Vegetables Platter*
- Prosciutto wrapped Asparagus with Sundried Tomato Vinaigrette*
- Caprese Skewers with Balsamic Dipping Sauce*
- Vegetables Crudit  w/ Buttermilk Parmesan Dipping Sauce*
- Cheese and Fruit Platter with Crackers*
- * Assorted Chef's Choice Petite Sandwiches Platter \$20 per Platter*
- * U16-20 Shrimp Cocktail w/ Cocktail Sauce \$22.00 per Dozen*
- (Only by the Dozen)*

HOT ITEMS:

- Baked Brie Topped with Apricot and Cherry Chutney with Crackers*
- Scampi Style Shrimp in Phyllo Cup*
- Hot Crab Dip with Pita Chips*
- Chicken Satay with Thai Peanut Sauce*
- Blackened Chicken Skewers with Mango Salsa*
- Spinach Artichoke Dip with Tortilla Chips*
- Mini Crab Cakes with Lemon Caper Aioli*
- Mini Fish Cakes w/ Pesto Aioli*
- Meatball Lollipops in Gorgonzola Cream Sauce*
- Meatballs in Sugo Sauce*
- Meatballs in Spicy Marinara Sauce*
- Artichokes Heart & Parmesan Cheese Crostinis*
- Seared Ahi Tuna over Crispy Wonton, Seaweed Salad & Siracha Aioli*
- Spring Rolls w/ Sweet Chili Dipping Sauce*
- Prime Rib Sliders w/ Horseradish Sauce*
- Roasted Turkey Sliders w/ Cranberry Chutney*
- Cuban Style Roasted Pork Sliders w/ Sliced Tomatoes & Cilantro Aioli*
- * U16-20 Pan Seared Bacon Wrapped Scallops \$22.00 per Dozen*
- (Only by the Dozen)*

BAR PACKAGES

ALL PACKAGES INCLUDE PEPSI PRODUCTS, GINGER ALE, CLUB SODA, AND TONIC. LIQUOR PACKAGES INCLUDE POPULAR MIXERS (MARGARITA, SWEET & SOUR, CRANBERRY, AND ORANGE).

BAR PACKAGE PRICED FOR 4 HOURS. ADDITIONAL TIME AVAILABLE FOR AN HOURLY FEE OF \$5 PER PERSON. COST REDUCED TO \$10 FOR GUESTS AGE 6-20.

BARTENDING FEE OF \$150 PER BARTENDER. CONSUMPTION OR CASH BAR OPTIONS AVAILABLE. SPECIALTY COCKTAILS AVAILABLE AND COSTED AT REQUEST. OTHER BEER BRANDS MAY BE AVAILABLE UPON REQUEST.

A SIGNATURE DRINK OF OUR CHOICE INCLUDED WITH EACH BAR PACKAGE



BEER & WINE PACKAGE

\$18 PER PERSON

DOMESTIC BEER	BUD LIGHT, MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, ETC. <i>(choose 3)</i>
HOUSE WINE	MERLOT, CABERNET SAUVIGNON, PINOT NOIR, MOSCATO, PINOT GRIGIO, CHARDONNAY <i>(choose 4)</i>

WELL PACKAGE

\$20 PER PERSON

DOMESTIC BEER	BUD LIGHT, MILLER LITE, COORS LIGHT, BOULEVARD WHEAT, BOULEVARD PALE ALE, ETC. <i>(choose 3)</i>
HOUSE WINE	MERLOT, CABERNET SAUVIGNON, PINOT NOIR, MOSCATO, PINOT GRIGIO, CHARDONNAY <i>(choose 4)</i>
WELL LIQUOR	DOMESTIC SCOTCH, VODKA, GIN, RUM, TEQUILA, WHISKEY

CALL PACKAGE

\$24 PER PERSON

DOMESTIC BEER	BUD LIGHT, MILLER LITE, COORS LIGHT, ETC. <i>(choose 2)</i> BOULEVARD WHEAT, BOULEVARD PALE ALE <i>(choose 1)</i>
HOUSE WINE	MERLOT, CABERNET SAUVIGNON, PINOT NOIR, MOSCATO, PINOT GRIGIO, CHARDONNAY <i>(choose 4)</i>
CALL LIQUOR	DEWAR'S SCOTCH, JACK DANIELS WHISKEY, 360 VODKA, BACARDI RUM, TANQUERAY GIN, SEAGRAM'S VO WHISKY, JOSE CUERVO TEQUILA

PREMIUM PACKAGE

\$29 PER PERSON

DOMESTIC BEER	BUD LIGHT, MILLER LITE, COORS LIGHT, ETC. <i>(choose 2)</i> BOULEVARD WHEAT, BOULEVARD PALE ALE <i>(choose 1)</i>
HOUSE WINE	CUSTOMIZED SELECTION <i>(choose 4)</i>
CALL LIQUOR	KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, JOHNNY WALKER SCOTCH, MAKER'S MARK WHISKY, JOSE CUERVO TEQUILA, CAPTAIN MORGAN RUM
CHAMPAGNE	BRAND COORDINATED WITH CLIENT

AMENITIES & FEATURES



AMENITIES:

- TABLES
- WALNUT CHIAVARI CHAIRS
- LINENS
- SET-UP AND CLEAN-UP OF EVENT
- SECURITY GUARD FOR LARGE EVENTS
- BRIDAL SUITE LOCATED IN PLAZA ROOM
- PROJECTOR, SCREEN, AND WIRELESS MICROPHONE
- ON-SITE VENUE LIAISON AND STAFF AS NEEDED
- PROFESSIONAL SOUND SYSTEM AND IPOD DOCKING SYSTEM, CD & AUXILIARY
- 4 HOURS OF EVENT TIME
- 2 HOURS OF SET-UP TIME

FEATURES:

-SEATING CAPACITY-

- PLAZA ROOM CAN SEAT UP TO 300 GUESTS WITH A DANCEFLOOR AND 350 GUESTS WITHOUT A DANCEFLOOR
- PARKWAY ROOM BAR AREA CAN SEAT 50 GUESTS
- PARKWAY PRIVATE ROOM CAN SEAT UP TO 100 GUESTS WITH TABLES AND 140 GUESTS CHAPEL STYLE
- BOTH COMBINED CAN SEAT UP TO 350 GUESTS WITH A DANCEFLOOR AND 400 GUESTS WITHOUT A DANCEFLOOR

-PATIO AREA-

- LUSH OUTDOOR PRIVATE SEATING WITH FIREPLACE AND FIRE PIT
- SEATING CAPACITY OF UP TO 85 GUESTS

-KITCHEN-

- CONVECTION OVEN
- WALK-IN REFRIGERATOR AND FREEZER, FRYER, DISHWASHER, GRILLS, PREP STATION, AND 700LB ICE MACHINE
- KITCHEN IS STATE-OF-THE-ART AND OFFERS CATERERS AMPLE SPACE AND RESOURCES TO CREATE THE FRESHEST PRODUCT AVAILABLE

-CONVENIENCE AND LOCATION-

- PLENTY OF FREE PARKING AT 135TH AND ROE, A FEW MILES EAST OF US-69 HIGHWAY AND JUST WEST OF STATE LINE ROAD
- CONVENIENT LOCATION TO SOME OF THE BEST SHOPPING AND HOTELS IN THE AREA