



INTERCONTINENTAL®

KANSAS CITY

AT THE PLAZA

AT THE PLAZA

KANSAS CITY

STANDARD BANQUET  
MENUS

2019

# TABLE OF CONTENTS

BREAKFAST	PAGES 3 – 5
BREAKS	PAGES 6 – 9
LUNCH	PAGES 10 - 15
HORS D' OEUVRES	PAGES 16 – 19
DINNER	PAGES 20 – 24
BAR	PAGES 25 – 29

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.  
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# 2019 BANQUET MENU

## BREAKFAST, CONTINENTAL BUFFET PER PERSON

### PLAZA CONTINENTAL

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

26

### HEALTHY START CONTINENTAL

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

27

### EXECUTIVE CONTINENTAL

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

29

### BREAKFAST, PLATED PER PERSON

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

SCRAMBLED EGGS, BACON OR SAUSAGE, BREAKFAST POTATOES 28

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

QUICHE LORRAINE WITH TOMATO JAM AND COUNTRY-ROASTED POTATOES 28

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

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# 2019 BANQUET MENU

## BREAKFAST, BUFFET PER PERSON

### INTERCONTINENTAL

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

33

### THE INSIDER COLLECTION BREAKFAST

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

35

### WARD PARKWAY BRUNCH (50 GUEST MINIMUM)

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

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

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

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

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

49

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## 2019 BANQUET MENU

### BUFFET ENHANCEMENTS PER PERSON

ONLY AVAILABLE AS AN ADDITION TO AN EXISTING BUFFET

WARM BUTTERMILK BISCUITS AND COUNTRY SAUSAGE GRAVY 6

CHOBANI GREEK YOGURT, GRANOLA, AND BERRY PARFAIT 7

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

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

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

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

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

PERSONALIZED OMELETS TO ORDER 10

(ONE ATTENDANT REQUIRED PER 50 GUESTS)

EGGS, EGG WHITES, EGG BEATERS

CHEDDAR, FETA AND MOZZARELLA

ONIONS, PEPPERS, MUSHROOMS, TOMATOES, SPINACH

HAM AND BACON

CHARCUTERIE 12

BLACK FOREST HAM, GENOA SALAMI AND CAPICOLA

BABY SWISS, GOUDA, BOURSIN AND BRIE

HARD ROLLS, BRIOCHE AND BAGUETTE

CORNICHONS, DIJON MUSTARD, SWEET BUTTER, HONEY AND PRESERVES

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## 2019 BANQUET MENU

### BREAKS, THEMED PER PERSON

ALL BREAKS HAVE A MAXIMUM SERVICE TIME OF 90 MINUTES

#### SUNDAE, SUNDAE

VANILLA, CHOCOLATE, STRAWBERRY ICE CREAM AND CHEF'S CHOICE OF FROZEN YOGURT  
CHOCOLATE, STRAWBERRY, CARAMEL SAUCES  
SPRINKLES, MARASCHINO CHERRIES, BANANAS, NUTS, FRESH WHIPPED CREAM

18

#### GLUTEN FREE SPA BREAK

##### BUILD YOUR OWN TRAIL MIX

ALMONDS, SUNFLOWER SEEDS, RAISINS, M&M's, DRIED CRANBERRIES, SHAVED COCONUT

ASSORTED KIND BARS

SLICED FRUIT AND WHOLE ORGANIC APPLES

INDIVIDUAL CHOBANI GREEK YOGURTS

INFUSED WATER, MINT AND LEMON

BLUEBERRY POMEGRANATE JUICE

19

#### CINNABON BREAK

ICING FILLED MUFFINS

SWIRLED POUND CAKE

FRESH STRAWBERRIES AND BLUEBERRIES

CINNAMON CHIP AND CARAMEL PECANBON COOKIES

2% MILK

FRESHLY BREWED COFFEE

19

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## 2019 BANQUET MENU

### BREAKS, THEMED PER PERSON

ALL BREAKS HAVE A MAXIMUM SERVICE TIME OF 90 MINUTES

#### CUPCAKE FLIGHT

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

20

#### THE BOULEVARD BREAK

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

20

#### KANSAS CITY GAME DAY CLASSIC

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

23

#### AFTERNOON TEA ON THE PLAZA

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

32

KENWOOD BRUT CHAMPAGNE SERVICE 10

## 2019 BANQUET MENU

### BREAKS, A LA CARTE PASTRIES PER DOZEN

BUTTERMILK BISCUITS, SWEET BUTTER AND PRESERVES 54

CROISSANTS, SWEET BUTTER AND PRESERVES 54

FRUIT AND CHEESE DANISH 54

ASSORTED MUFFINS WITH SWEET BUTTER 54

WARM CINNAMON-PECAN ROLLS WITH SWEET BUTTER 54

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

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

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

BROWNIES: FUDGE-WALNUT, TURTLE AND PLAIN 54

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

FRESH FRUIT TARTS 54

TART LEMON SQUARES 54

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

### BREAKS, A LA CARTE STANDARD STAPLES

#### PER DOZEN

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

CHOCOLATE DIPPED STRAWBERRIES 54

NATURE VALLEY GRANOLA BARS 54

ASSORTED CLIFF BARS 78

#### PER ITEM

WHOLE FRESH FRUIT 4.50

INDIVIDUAL CHOBANI GREEK YOGURTS 6.50

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

ICE CREAM BARS, SORBET BARS 6

#### PER POUND

SALTED PEANUTS 28

TRAIL MIX 32

SALTED MIXED NUTS 36

DRIED FRUIT 40

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# 2019 BANQUET MENU

## A LA CARTE BEVERAGES

### PER GALLON (SERVES 12)

LEMONADE, LEMON WHEELS GALLON 48

HOT CHOCOLATE, MARSHMALLOWS HALF-GALLON 30 GALLON 60

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

ICED TEA, LEMON WEDGES HALF-GALLON 35 GALLON 65

### PER ITEM

ASSORTED SOFT DRINKS 5

PERRIER SPARKLING WATER, DASANI PURIFIED WATER 5

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

TROPICANA BOTTLED JUICES 6

GATORADE 7

STARBUCKS FRAPPUCCINO BEVERAGES, COFFEE, VANILLA, MOCHA 8

RED BULL AND SUGAR FREE RED BULL 8

### ALL DAY BEVERAGE SERVICE PER PERSON

LIMITED TO 8 HOURS TOTAL

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

### THE PERFECT PLANNER PER PERSON

#### ALL DAY BEVERAGE SERVICE

LIMITED TO 10 HOURS TOTAL

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

### CONTINENTAL

ORANGE AND CRANBERRY JUICES

SLICED FRUIT AND BERRIES

BREAKFAST PASTRIES, MUFFINS

SWEET BUTTER, PRESERVES, HONEY

### AM REFRESH

INDIVIDUAL CHOBANI GREEK YOGURTS, GRANOLA, FRESH BERRIES

ZUCCHINI BREAD

### PM REFRESH

FRESHLY BAKED COOKIES OR HOMEMADE BROWNIES

WHOLE FRESH FRUIT

49

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# 2019 BANQUET MENU

## LUNCH, TWO COURSE

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

### STARTERS (SELECT ONE)

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

### MAIN COURSES (SELECT ONE)

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

### LUNCH, DESSERTS

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

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## 2019 BANQUET MENU

### LUNCH, BOXED PER PERSON

*BOXED LUNCHES INCLUDE APPROPRIATE CONDIMENTS, NAPKINS AND UTENSILS*

*(SELECT ONE)*

POTATO SALAD WITH CREAMY DIJON MUSTARD

FARFALLE, PESTO AND TRI-COLOR BELL PEPPERS

ORZO PASTA SALAD, ARTICHOKE AND ROASTED BELL PEPPERS

*(SELECT THREE)*

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

CAPRESE, TOMATOES, MOZZARELLA, FRESH BASIL ON FOCACCIA BREAD

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

TARRAGON CHICKEN SALAD, GRAPES, CASHEWS ON SOURDOUGH BREAD

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

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

*(SELECT ONE)*

FUDGE BROWNIE

CHOCOLATE CHIP COOKIE

OATMEAL RAISIN COOKIE

KETTLE CHIPS

SEASONAL WHOLE FRESH FRUIT

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

32

## 2019 BANQUET MENU

### LUNCH, BUFFET PER PERSON

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

### DELICATESSEN

#### GRILLED VEGETABLE SALAD

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

#### MARKET VEGETABLE SLAW

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

#### BUILD YOUR OWN SANDWICH:

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

CHEDDAR, SWISS, PEPPER JACK CHEESES

APPROPRIATE GARNISHES AND CONDIMENTS

SELECTION OF LOCAL ARTISAN BREADS, GLUTEN FREE BREAD

#### KETTLE CHIPS

ASSORTED HOUSE-MADE COOKIES, BROWNIES, AND LEMON BARS

42

### THE GRAND AVENUE BURGER BAR

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

HOUSE-MADE COLE SLAW

PRESIDENTIAL POTATO SALAD

FRESH GROUND CHOICE BEEF BURGERS

VEGGIE BURGER

*PROVIDE COUNT WITH FINAL GUARANTEE*

HONEY WHEAT

PRETZEL

POTATO

GLUTEN FREE BREAD

BIBB LETTUCE, TOMATOES, SWEET ONIONS AND PICKLES

AMERICAN, CHEDDAR, SWISS AND MONTEREY JACK CHEESES

THICK CUT GRILLED APPLEWOOD SMOKED BACON

SAUTÉED CARAMELIZED ONIONS

STEAK FRIES

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

WARM PEACH COBBLER WITH CHANTILLY CREAM

LEMON SQUARES

43

## 2019 BANQUET MENU

### LUNCH, BUFFET PER PERSON

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

### EL BARRERA'S CANTINA

GREEN TOMATILLO SOUP WITH AVOCADO

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

ADOBE CHICKEN  
ARRACHERA SHREDDED BEEF  
GRILLED MUSHROOMS, SPINACH AND CORN

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

ROASTED VEGETABLE RICE  
CHARRO BEANS

SOPAPILLAS WITH HONEY AND CINNAMON  
FLAN WITH FRESH BERRIES

47

### LITTLE ITALY

NORTHERN ITALIAN MINISTRONE

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

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

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

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

AMARETTO TIRAMISU  
LEMON CREAM TORTE  
CANNOLI WITH MASCARPONE AND CHOCOLATE

48

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### CAJUN

CORN BREAD AND YEAST ROLLS

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

BLACKENED CHICKEN BREAST, CREOLE SAUCE  
ANDOUILLE SAUSAGE AND SHRIMP JAMBALAYA

RED BEANS AND DIRTY RICE  
SUCCOTASH  
SOUTHERN GREEN BEANS, FAT BACK AND CARAMELIZED ONIONS

BREAD PUDDING, CRÈME ANGLAISE  
MINI PECAN PIES  
KEY LIME TARTLETS

48

### KANSAS CITIAN

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

KANSAS CITY BURNT ENDS  
HAND PULLED SMOKED PORK  
CHARRED BREAST OF CHICKEN, SPICY PINEAPPLE SALSA

GATES, ARTHUR BRYANT'S, JACK STACK BBQ SAUCES

LOCAL CORN BAKE  
SMOKEY PIT BEANS

MINI APPLE TARTS  
STRAWBERRY SHORT CAKE

50

## 2019 BANQUET MENU

### LUNCH, BUFFET PER PERSON

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

#### THE PASEO

BUTTERMILK BISCUITS AND CORN BREAD

KANSAS CITY STEAK SOUP

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

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

CHEDDAR GRITS  
SAUTÉED GREEN BEANS

SEASONAL FRUIT SALAD  
SEASONAL FRUIT COBBLER

LEMONADE

50

#### THE PLAZA

KANSAS CITY STEAK SOUP

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

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

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

MINI NEW YORK CHEESECAKES  
FRESH FRUIT TARTLETS  
MINI CHOCOLATE OPERA CAKES

52

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## 2019 BANQUET MENU

### HORS D'OEUVRE, A LA CARTE PER DOZEN

#### COLD

HEIRLOOM CHERRY TOMATO, MOZZARELLA, BASIL EN BRUSCHETTA 54

ARTISAN CHEESE ON BRIOCHE, FIG MOSTARDA 54

SKEWERED GREEK SALAD, OREGANO LEMON DRIZZLE 54

TOMATO AND SERRANO HAM ON AN OLIVE OIL CROSTINI 54

BRESAOLA WRAPPED BABY PEAR, ARUGULA, PARMESAN 54

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

SMOKED MUSSEL, POTATO FOAM ON RYE CRUST 60

SALMON RILLETTE ON CROSTINI WITH CAPER BERRIES 60

TIGER SHRIMP, TRADITIONAL COCKTAIL SAUCE 60

MANGO-CRAB SALAD IN WONTON CUP, CUCUMBER SAUCE 60

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

YEARLING OYSTER ON A HALF SHELL 66

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

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

#### HOT

TRADITIONAL SPANAKOPITA TRIANGLES 54

BAKED BRIE AND WALNUT TARTLET, APRICOT JAM 54

MUSHROOM AND CARAMELIZED ONION STRUDEL, CHIPOTLE AIOLI 54

FIG AND BLUE CHEESE TARTLET, BALSAMIC JUS 54

ARTICHOKE AND PARMESAN RISOTTO CAKE 54

MICRO ZUCCHINI, MUSHROOM, PEPPADEW PIZZA 54

TANDOORI ROASTED CHICKEN SKEWER, TZATZIKI SAUCE 56

CHICKEN EMPANADA, AVOCADO CREMA 56

PULLED PORK SPRING ROLL, SOYA GLAZE 56

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

CHORIZO SAUSAGE, STUFFED MUSHROOM, PARMESAN GRATINE 56

SPICY SAUSAGE EN CROUTE, GRAINY MUSTARD SAUCE 56

PORK GYOZA, SMOKED TOMATO SESAME SAUCE 56

ALMOND CRUSTED SHRIMP, CITRUS REMOULADE 60

COCONUT SHRIMP, SPICY PLUM SAUCE 60

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

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

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

LUMP CRAB CAKE, CITRUS AIOLI 66

LAMB CHOP, MINT CHIMICHURRI 66

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# 2019 BANQUET MENU

## RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

### RIVER MARKET VEGETABLE MONTAGE

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

10

### FRUIT AND BERRIES

FRESHLY SLICED SEASONAL FRUIT, ASSORTED BERRIES, YOGURT MINT SAUCE

10

### CHEESE

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

14

### NACHO

25 GUEST MINIMUM

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

16

### MEDITERRANEAN

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

17

### SIMPLY SALAD

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

18

### \*\*PASTA

25 GUEST MINIMUM

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

20

ADD WILD GULF SHRIMP 6

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

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## 2019 BANQUET MENU

### RECEPTION DISPLAYS/ACTION STATIONS PER PERSON

#### ANTIPASTI

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

24

#### SLIDER BAR (SELECT TWO)

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

STEAK FRIES  
ASIAN-MARINATED SLAW  
SPICY FRIED ONIONS

26

#### RAW BAR (EIGHT PIECES TOTAL PER PERSON)

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

48

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## 2019 BANQUET MENU

### CARVING TABLE PER ITEM

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

#### ROASTED BERKSHIRE PORK LOIN

MADAGASCAR PEPPERCORN SAUCE

*SERVES 30 GUESTS*

300

#### TURKEY

ROASTED BONE IN BREAST, CRANBERRY AND ORANGE RELISH

*SERVES 30 GUESTS*

350

#### SMOKEHOUSE HAM

GRAIN MUSTARD GLAZE

*SERVES 50 GUESTS*

375

#### ROASTED BEEF ROUND

PEPPERED AND HOUSE ROASTED

*SERVES 60 GUESTS*

375

#### ROASTED BEEF TENDERLOIN

PEPPERCORN MERLOT SAUCE

*SERVES 20 GUESTS*

500

#### PRIME RIB OF BEEF

PAN JUS

*SERVES 40 GUESTS*

550

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# 2019 BANQUET MENU

## DINNER, A LA CARTE PER PERSON

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

## STARTERS

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

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

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

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

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

LIGHT ASPARAGUS CREAM, TRUFFLE OIL, ASIAGO CROSTINI 9

LOBSTER BISQUE, XO COGNAC, SMOKED PAPRIKA TWIST 12

BLUE CRAB AND BOURBON CHOWDER 12

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

## MAIN COURSES

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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# 2019 BANQUET MENU

## DINNER, A LA CARTE PER PERSON

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

## DUETS

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

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

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

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

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

BLACKENED TIGER SHRIMP, CHAMPAGNE BUTTER SAUCE  
WHITE CHEDDAR GRITS 58

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

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

## DESSERTS

CHOCOLATE ESPRESSO TIRAMISU, MOCHA SAUCE 8

VANILLA BEAN CHEESECAKE, MACERATED SEASONAL BERRIES AND CREAM 8

APPLE TARTE, CRÈME ANGLAISE 8

FRESH FRUIT TART, APRICOT GLAZE 8

TRIPLE CHOCOLATE GANACHE CAKE 8

CHEF'S TRIO PRESENTED ON A PAINTED PLATE 12

MINI NEW YORK CHEESECAKES

FRESH FRUIT TARTLETS

MINI CHOCOLATE OPERA CAKES

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## 2019 BANQUET MENU

### DINNER, BUFFET PER PERSON

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

### CAJUN

CORN BREAD AND YEAST ROLLS

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

BLACKENED CHICKEN BREAST, CREOLE SAUCE  
ANDOUILLE SAUSAGE AND SHRIMP JAMBALAYA

RED BEANS AND DIRTY RICE  
SUCCOTASH  
SOUTHERN GREEN BEANS, FAT BACK AND CARAMELIZED ONIONS

BREAD PUDDING, CRÈME ANGLAISE  
MINI PECAN PIES  
KEY LIME TARTLETS

66

### KANSAS CITIAN

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

KANSAS CITY BURNT ENDS  
HAND PULLED SMOKED PORK  
CHARRED BREAST OF CHICKEN, SPICY PINEAPPLE SALSA

GATES, ARTHUR BRYANT'S, JACK STACK BBQ SAUCES

LOCAL CORN BAKE  
SMOKEY PIT BEANS

MINI APPLE TARTS  
STRAWBERRY SHORT CAKE

67

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## 2019 BANQUET MENU

### DINNER, BUFFET PER PERSON

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### LITTLE ITALY

NORTHERN ITALIAN MINISTRONE

CLASSIC CAPRESE SALAD

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

FOCACCIA AND RUSTIC ITALIAN BREAD

SUN DRIED TOMATO BUTTER, OLIVE TAPENADE SPREAD, GARLIC BUTTER

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

CHICKEN PICATTA, LEMON CAPER GLAZE, POTATO GNOCCHI

SHREDDED BEEF ROMANESCO, WILD MUSHROOM RISOTTO

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

AMARETTO TIRAMISU

LEMON CREAM TORTE

CANNOLI WITH MASCARPONE AND CHOCOLATE

67

### THE PASEO

BUTTERMILK BISCUITS AND CORN BREAD

KANSAS CITY STEAK SOUP

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

COUNTRY BEAN AND CORN SALAD

OLD FASHIONED POTATO SALAD

SLICED BEEF BRISKET

CORNMEAL CRUSTED CATFISH, SPICY REMOULADE

MARK'S FRIED CHICKEN

CHEDDAR GRITS

SEASONAL FRUIT SALAD

SEASONAL FRUIT COBBLER

LEMONADE

68

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## 2019 BANQUET MENU

### DINNER, BUFFET PER PERSON

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

#### THE PLAZA

##### KANSAS CITY STEAK SOUP

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

MARKET CATCH, ROASTED GRAPES, PINOT GRIGIO CREMA, LEMON CHIVES  
CHARRED CAMPO LINDO CHICKEN BREAST, BEEF STEAK TOMATOES, LOCAL CILANTRO AND BEL PAESE CHEESE, CHIANTI JUS  
ROASTED KC STRIPLIN, MADAGASCAR PEPPERCORN SAUCE, HORSERADISH

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

MINI NEW YORK CHEESECAKES  
FRESH FRUIT TARTLETS  
MINI CHOCOLATE OPERA CAKES

76

#### FRENCH FARMHOUSE BUFFET

##### FRENCH ONION SOUP

SALAD LYONNAISE  
SALAD AUX HARICOT

STEAK AUX CINQ POIURES  
POULET AU BEAUJOLAIS  
SCALLOPS AUX SAFFRON

POTATO GALETTE WITH WILD MUSHROOMS  
HARICOT VERTS

##### GATEAU AU CHOCOLAT DE FERNAND POINT

78

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## 2019 BANQUET MENU

### BAR, A LA CARTE – HOSTED PER BEVERAGE

#### PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

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

11

#### PREMIUM BRAND WINES

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

9

#### DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

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

10

#### DELUXE BRAND WINES

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

8

#### IMPORTED/SPECIALTY BEER

STELLA ARTOIS, CORONA, BOULEVARD PALE ALE, BOULEVARD WHEAT

7

#### DOMESTIC BEER

MICHELOB ULTRA, MILLER LITE, BUD LIGHT

6

#### SOFT DRINKS/MINERAL WATER

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

5

#### RED BULL/SUGAR FREE RED BULL

8

### A LA CARTE HOSTED ADDITIONS PER BEVERAGE

#### CORDIAL

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

12

#### COGNAC

COURVOISIER V.S.

14

#### PORT

TAYLOR FLADGATE 20-YEAR TAWNY

14

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# 2019 BANQUET MENU

## BAR, PACKAGE – HOSTED PER PERSON

### PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

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

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

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

**DOMESTIC BEER:** MICHELOB ULTRA, MILLER LITE, BUD LIGHT

**SOFT DRINKS/MINERAL WATER:** ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER  
FIRST HOUR 26

EACH ADDITIONAL HOUR 10

### DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

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

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

**DOMESTIC BEER:** MICHELOB ULTRA, MILLER LITE, BUD LIGHT

**SOFT DRINKS/MINERAL WATER:** ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER  
FIRST HOUR 24

EACH ADDITIONAL HOUR 8

### BEER AND WINE

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

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

**DOMESTIC BEER:** MICHELOB ULTRA, MILLER LITE, BUD LIGHT

**SOFT DRINKS/MINERAL WATER:** ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER  
FIRST HOUR 15

EACH ADDITIONAL HOUR 8

### PACKAGE HOSTED ADDITIONS PER BEVERAGE

#### CORDIAL

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

#### COGNAC

COURVOISIER V.S.  
14

#### PORT

TAYLOR FLADGATE 20-YEAR TAWNY  
14

## 2019 BANQUET MENU

### CASH BAR, A LA CARTE PER BEVERAGE

#### PREMIUM BRANDS (APPROPRIATE MIXERS INCLUDED)

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

13

#### DELUXE BRANDS (APPROPRIATE MIXERS INCLUDED)

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

10

#### DELUXE BRAND WINES

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

8

#### IMPORTED/SPECIALTY BEER

STELLA ARTOIS, CORONA, BOULEVARD PALE ALE, BOULEVARD WHEAT

7

#### DOMESTIC BEER

MICHELOB ULTRA, MILLER LITE, BUD LIGHT

6

#### SOFT DRINKS/MINERAL WATER

ASSORTED SOFT DRINKS, PERRIER SPARKLING WATER, DASANI PURIFIED WATER

5

### CASH BAR ADDITIONS PER BEVERAGE

#### CORDIAL

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

14

#### MARTINI

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

16

#### COGNAC

COURVOISIER V.S.

16

#### PORT

TAYLOR FLADGATE 20-YEAR TAWNY

17

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## 2019 BANQUET MENU

### HOUSE

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

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

### RED

#### MERLOT

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

#### PINOT NOIR

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

#### CABERNET SAUVIGNON

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

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# 2019 BANQUET MENU

## SPARKLING

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

## WHITE

### RIESLING

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

### PINOT GRIGIO

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

### ROSE

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

### SAUVIGNON BLANC

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

### CHARDONNAY

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

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