

HORS D'OEUVRES

MINIATURE CHICKEN AND WAFFLES

WARM PARMESAN CROSTINI

CRANBERRY BRIE TARTS

ANTIPASTO SKEWERS

STUFFED MUSHROOMS

Cream Cheese with Cheddar Cap, Three Cheese Bacon,
Roasted Vegetable & Goat Cheese

SHRIMP COCKTAIL SHOOTERS

WON TON CUPS

SPINACH ARTICHOKE

COCKTAIL CRAB CAKES

Sauce Choice: Roasted Red Pepper Aioli, Chipotle Creme or
Remoulade

SOUP SHOOTERS

Roasted Tomato with Grilled Cheese Crouton, Butternut
Squash Rosemary Crouton, Ginger Crème Fraiche

CAPRESE SKEWERS WITH A BALSAMIC
REDUCTION

MINI-MEATBALLS

Bourbon Bacon, Asian Fusion, Italian or Buffalo Chicken

SATAY SKEWERS CHICKEN OR BEEF WITH

SPICY PEANUT DRIZZLE

BACON-WRAPPED SELECTIONS

Dates Stuffed with Goat Cheese, Little Smokies

ALLERGEN FREE

Crispy Polenta Cakes

Spring-Summer: Classic Tomato Fall/ Winter

Butternut Squash and Sage.

Available all year: Grilled Vegetable

PLATED or BUFFET DINNERS

PAN-SEARED CHICKEN BREAST WITH SHERRY
AND MUSHROOMS

CHICKEN WITH DIJON, HAM AND GRUYERE
AND A WHITE WINE SAUCE

GARLIC GLAZED ROASTED CHICKEN

Half Breasts, Thighs, and Legs

PETITE BEEF TENDERLOIN RED WINE

REDUCTION SAUCE

Other Sauces: Mustard Horseradish, Bearnaise

SMOKED FLANK STEAK

Seasonal accompaniments: Chimichurri, Warm Gorgonzola
and Caramelized Balsamic Onions, Peperonata with Stewed
Peppers with Tomatoes, Onions and Herbs

ITALIAN BRAISED PORK LOIN WITH PAN
REDUCTION SAUCE

SMOKED PORK TENDERLOIN

Brown Sugar Glazed, Seasonal: Herbed, with Apple
Chutney, Orange Ginger (Asian)

GRILLED OR ROASTED SALMON

Hawaiian Sugar Rubbed Smoked, Roasted Lemon
Marinated, Firecracker, Jamaican with Pineapple Rum Glaze

GLUTEN-FREE SELECTION

Grilled Tuscan Chicken with Lemon-Thyme Sauce

PESCATARIAN AND GF SELECTIONS

Grilled Tuscan Talapia with Lemon Thyme Sauce, Lemon
Parmesan Cod

VEGAN

Barley Wild Mushroom Risotto Garnish, Compote of Grilled
Seasonal Vegetables

VEGETARIAN

Italian Stuffed Portobello

SALADS & SIDES

BABY SPINACH

Spring-Summer: Strawberries, Feta, Dried Cranberries, Almonds, Poppy Seed Dressing: Fall/Winter: Spinach, Bacon, Mushrooms, Slivered Red Onion, Hard-Boiled Eggs, Warm Bacon Vinaigrette

GARDEN SALAD

Mixed Greens, Cucumber, Grape Tomatoes, Shredded Carrot, Slivered Red Onion.

Dressings: Buttermilk Ranch, Balsamic, Red Wine Vinaigrette

ARUGULA

Fresh Raspberries, Goat Cheese, Pistachios, Raspberry Vinaigrette

SEASONAL SALADS

Fall/Winter

Baby Kale Salad Apple, Dried Cherries, Goat Cheese, Glazed Pecans, Apple Cider Vinaigrette

Spring

Sonoma Salad Artisan Greens, Spinach, Red Pears, Strawberries, Grapes, Golden Raisins, Goat Cheese, Glazed Walnuts, Fresh Pear Vinaigrette

BRIOCHE DINNER ROLLS

CHEDDAR BAY BISCUITS

FARM TO MARKET ROSEMARY FOCACCIA

CHEESY JALAPENO CORN MUFFIN

All bread comes with plain butter; gourmet butters are available for an extra charge. Gourmet butters are Parmesan Herb, Garlic, Honey, Cranberry Sage.

VEGETABLES/STARCH

Spring/Summer

Tuscan Seasonal Vegetable Medley

Asparagus Bundles

Fall/Winter

Roasted Autumn Vegetable Medley

Caramelized Butternut Squash

Ginger Honey Glazed Carrots

Green Beans with Shallots and Almonds

Mashed Potatoes

Parmesan or Cheddar Spiked

Mac and Cheese

Classic, Four Cheese or Southwestern

Vegetarian

Gruyere and Herbed Arborio Rice Pilaf

GF, DF, NF, Vegan, Vegetarian

Roasted Rosemary Potatoes



DESSERTS

COOKIE TRIO

Chocolate Chunk, Peanut Butter, White Chocolate
Macadamia, Oatmeal, Triple Chocolate

SWEET BITES TRIO

Brownie, Peanut Butter Blondie, Lemon, Chocolate Chip,
Cheesecake, S'mores, Oreo Truffles

PETITE CAKES

German Chocolate, Triple Chocolate, Red Velvet, White,
Marble, Lemon, Carrot, Key Lime

SUPER TRIO DESSERT STATION

One Cookie, One Sweet Bite, and One Petite Cake

CHOCOLATE TIRAMISU

INDIVIDUAL CRUMBLES

Apple, Peach or Triple Berry with Vanilla Bean Ice Cream

CHOCOLATE MOUSSE

PIE SELECTIONS

Triple Berry, Chocolate Cream, Pumpkin, Pecan, Cherry,
Peach

SPECIAL DIETARY DESSERTS

Gluten-Free

Flourless Chocolate Cake

Seasonal Berries in a Chocolate Petal Cup

Vegan Apple Crisp

Vegan Chocolate Cake

BREAKFAST

ENTREES

FLUFFY SCRAMBLED EGGS

Topped with Cheese and Fresh Chives

COUNTRY BISCUITS & SAUSAGE GRAVY

QUICHE CASSEROLE WITH SAUSAGE, CHEESE & PEPPER

ASSORTED INDIVIDUAL QUICHE

Lorraine, Cheddar, or Spinach

BREAKFAST BURRITOS

Choice of Bacon, Sausage or Vegetarian

BREAKFAST TACOS

Choice of Egg and Sausage or Egg and Bacon

BREAKFAST PROTEINS

Ham, Turkey, Sausage or Bacon

SIDES

COUNTRY BISCUITS

With a choice of Gourmet Butter, Cinnamon, Honey, or Plain

ASSORTED PASTRIES

Selection of Homemade Pastries, Croissants, Scones, Mini Bagels
and Muffins

BAGELS & CREAM CHEESE

With Three Cream Cheese Choices: Plain, Parmesan Bacon Green
Onion, Wild Berry, Honey Walnut, Cinnamon Sugar

CHEESY HASHBROWN CASSEROLE

ROASTED BREAKFAST POTATOES

WARM CINNAMON APPLES

FRESH SEASONAL FRUIT

HONEY VANILLA YOGURT PARFAIT WITH

GRANOLA AND FRESH BERRIES

CHEESY GRITS

BOXED LUNCHES

SANDWICHES

TURKEY CLUB

Turkey, Provolone, Cheddar, Tomato, Bacon & Chipotle Aioli on White or Multigrain Bread.

CHICKEN SALAD

Diced Chicken, Cranberry, Lettuce, Grapes & Walnuts on Croissant.

COUNTRY CLUB

Smoked Ham, Turkey, Cheddar, Swiss, Bacon, Lettuce, Tomato & Garlic Aioli on White or Multigrain Bread.

ROAST BEEF

Roast Beef, Swiss, Cheddar, Red Onion, Field Greens, Tomatoes & Mustard Horseradish Cream on Marbled Rye Bread.

ITALIAN HERO

Pepperoni, Salami, Ham, Provolone, Mixed Greens, Sliced Tomato, Red Onion, Italian Herbs & Red Pepper Aioli on Hoagie.

Choice of Side:

Fruit Cup or Potato Salad

Choice of Dessert:

Cookie, Brownie or Chocolate Chip Bar

SALADS

CHEF SALAD

Field Greens, Ham, Turkey, Hard Boiled Egg, Swiss, and Cheddar Cheese, Bacon, Cherry Tomato, and Ranch Dressing.

STRAWBERRY SPINACH SALAD

Baby Spinach, Strawberries, Almonds, Feta & Poppy Seed Dressing.

CRANBERRY WALNUT SALAD

Spring Greens with Goat Cheese, Walnuts, Dried Cranberry, Dried Apricot & Champagne Vinaigrette.

CAESAR SALAD

Romaine Lettuce, Grape Tomato, Parmesan & Caesar Dressing.

Choice of Side:

Fruit Cup or Potato Salad

Choice of Dessert:

Cookie, Brownie or Chocolate Chip Bar

SLIDERS

BLACK AND BLEU SLIDERS

Smoked Flank, Caramelized Onions, Arugula & Warm Gorgonzola

SAVORY PROFITEROLES

Angus Beef Tenderloin, Horseradish Mustard & Crispy Onion Strings

BOULEVARD BEEF SLIDERS

Beer-Braised Beef, Provolone, Bearnaise, Mayo & Caramelized Onions

CUBANO SLIDER

Citrus Marinated Smoked Pork Loin, Ham, Swiss and Zesty Pickles

KALUA PORK SLIDER

Smoked Pulled Pork with Hawaiian Seasonings, Tropical Coleslaw, Pineapple Barbecue Sauce

PULLED CHICKEN SLIDERS

Jamaican Jerk Chicken with Pineapple Cilantro Salsa & Cabbage Slaw, Buffalo Chicken, Bleu Cheese Creme
KC Smoked Chicken

STATIONS

STREET TACOS STATION

Carnitas (Pork) | Steak (Carne Asada) | Barbocoa | Southwest Chicken | Sofritas (Vegan) | Fish
Served with Corn and flour mini tortillas, Cilantro
Coleslaw, Avocado Creme, Queso Fresco, Pico De Gallo, and Sour Cream.

MAC & CHEESE STATION

Select from:

- Classic Mac and Cheese
- Southwest Mac and Cheese (with smokey flavors of roasted peppers and corn)
- Four Cheese (Baked with Creamy White Sauce)

Toppings: Select Five from below

Freshly Chopped Tomatoes | Chives (in season)
| Bacon Bits | Grated Cheddar Cheese | Pepperjack
Cheese | Parmesan Bread Crumb Topping |
Caramelized Onions | Roasted Garlic | Sundried
Tomatoes | Chopped Fresh Italian Herbs | Crispy
Onion straws | Roasted Tri-Color Peppers

Luxury Toppings:

Grilled Tuscan Chicken | Pancetta | Grilled Italian
Sausage coins | Roasted Shrimp | Lobster

TASTE OF KANSAS CITY BARBECUE STATION

- Pulled Pork with Farm to Market Slider Rolls with Creamy Coleslaw
 - Beef Smoked Brisket Bites
 - Bacon-Wrapped Smokies
- Choice of: Corn Souffle or Yukon Gold Potato Salad
Local KC Sauce and Pickle Selections

CHARCUTERIE, ANTIPASTO BOARD STATION

A beautiful and colorful display

- Italian Charcuterie
- Imported Artisan Cheeses
- Fresh Berries (Seasonal)
- Grilled Seasonal Vegetables
- Accompaniments of Italian Olive Medley, Marinated Mushrooms, Roasted Artichokes, and Boursin Stuffed Peppadews. Dolmas (Beef or Vegetable Filled) may be added
- Olive oil and Balsamic Vinaigrette Pairings, Apricot Mostarda or cranberry compote, Stone Ground Mustard
- Served with Asiago Crostini, Farm To Market Rustic Flatbread Crackers, Grissini, Grilled Pitas, and Rosemary Focaccia

GRILLED SKEWER STATION

Choose Two Skewers.

Select from:

- Steak with Peppers, Red Onions, served with Red Wine Reduction or Teriyaki sauce.
- Hawaiian Chicken or Meatball Skewers with Grilled Red Pepper and Pineapple
- Jamaican Jerk Pork Skewers
- Grilled Vegetable Skewers with Seasonal Vegetables
- Beef or Chicken Satay Skewers with Spicy Peanut Sauce
- Tuscan Chicken and Vegetables with Lemon Thyme Sauce

GOURMET MEAT BALL STATION

Asian Fusion | Mozzarella Stuffed Italian | Swedish | Chicken Marsala | Barbecue | Buffalo Chicken (with Blue Cheese Mousse) | Sweet and Sour

LATE NIGHT STATIONS

MINI WARM PRETZEL BITES WITH DIPPERS

Savory Dippers - Espinaca Cheese, Creamy Basil Pesto, Honey Mustard, Creamy Sriracha
Sweet Dippers - Cinnamon Cream Cheese, Pumpkin Pie Dip, Salted Caramel Cream Cheese, Peanut Butter Dip, Hot Fudge, Raspberry Coulis

GOURMET POPCORN BAR

Popcorn Selections

Select Three: Theater Buttered, Sour Cream, and Chive, White Cheddar Cheese, Cinnamon Toast, Caramel Corn, Loaded Bake Potato, Red Hot Cinnamon, Kettle Corn, Barbeque

Mixer Selections

Select four: Glazed Mixed Nuts, Pretzels Pieces, Chocolate Covered Pretzels, Peanut Butter Filled Pretzels, M&M's, peanut M&M's, Skittles, Reese's Pieces, Candied Bacon Bits

CHIPS AND DIPS SAMPLER

Chip/Cracker Selections, Choose three: Kettle Chips, Sesame Parmesan Crackers, Veggie Chips, Pita Chips, Asiago Crostini, Tortilla Chips
Fresh Cut Seasonal Veggies
Dips, Choose Three: Pan-Sautéed Onion Dip, Bacon Tomato Dip, Fresh Spinach Herb Dip, Roasted Red Pepper Hummus, Buffalo Chicken Dip

SOUTHWESTERN CHIP AND DIP BAR

Chip Selections: Gourmet Tortilla Chips, Fritos Scoops
Dips: Black Bean Salsa, Warm Espinaca Dip, Guacamole, Roasted Corn

PIZZA STATION

Pizza Options: Cheese, Pepperoni, Italian Sausage, Vegetarian
Served with Parmesan, Red Pepper Flakes, Dried Italian Herbs



DROP OFF/PICK UP PLATTERS

Perfect quick and easy solution for office parties, special occasions like birthdays, anniversaries, or Sunday football games! Most of our regular menu items can be prepared as a party size. Below are additional items available for party size for pick up or drop off.

HOT WINGS PLATTER – One Flavor or Assorted
BBQ, Thai, Sweet Chili, Jerk or Buffalo

PINWHEEL ROLL UP PLATTER
Choice of Chicken, Ham, or Turkey, with vegetables on a cream cheese wrapped tortilla.

ARTICHOKE & SPINACH DIP
Artichoke, Spinach, Parmesan, Asiago, and Mozzarella Cheese. Served with tortilla chips.

HAWAIIAN ROLL PLATTER
Thinly sliced ham, turkey, roast beef, and corned beef. Sliced Swiss cheese and cheddar. Served with Hawaiian rolls.

CHIPS AND DIPS SAMPLER
Chip/Cracker Selections, Choose three: Kettle Chips, Sesame Parmesan Crackers, Veggie Chips, Pita Chips, Asiago Crostini, Tortilla Chips

FRESH CUT SEASONAL VEGGIES
Dips, Choose Three: Pan-Sautéed Onion Dip, Bacon Tomato Dip, Fresh Spinach Herb Dip, Roasted Red Pepper Hummus, Buffalo Chicken Dip

MINI SLIDER PLATTER
Honey Ham & Swiss Cheese, Roast Beef & Provolone, Smoked Turkey & Pepper Jack, Rotisserie Chicken Breast & American Cheese, Can also choose Chicken Salad or Tuna Salad

MINI SUB SANDWICH PLATTER
Delicious savory fresh sub rolls with assorted thin sliced fresh ham and turkey and your choice of Swiss or American cheese. With lettuce & tomato.

WRAP PLATTER
Choose from turkey, roast beef, ham, and chicken. We also have vegetarian choices. The wrap selection includes tomato and basil, spinach, wheat, and flour.

KC BBQ MEAT
Choose three:
Smoked Pork Tenderloin with Harvest Apple Barbecue Sauce, Cherry Rubbed Smoked Turkey, Grilled Maple Bourbon Chicken Breast with Bourbon Sauce, Smoked Beef Brisket, Sliced Brisket, Burnt Ends, Pulled Pork, Smoked Pulled Chicken

KC BBQ SIDES
Southwest Mac and Cheese, Yukon Gold Potato Salad, Sweet Corn Sauté, Garlic Glazed Green Beans, Ginger Honey Glazed Carrots, Roasted Sweet Potatoes (fall only), Smokey Baked Beans.
Bread: Cheddar Bay Biscuits with whipped butter, Jalapeno, and Cheese Cornbread Muffins.
Salads: Southwest Caesar Salad, Chopped Wedge Salad, Creamy Cole Slaw

SHRIMP COCKTAIL
Jumbo marinated shrimp served with Zesty cocktail Sauce.

FRESH FRUIT TRAY
Colorful platter of assorted fruit. Selections may include Grapes, Watermelon, Cantaloupe, Honeydew, Berries, Pineapple.

FRESH VEGETABLE TRAY
Fresh Vegetable Tray Includes Tri-Colored Peppers, Petite Tomatoes, Crisp Broccoli, Cauliflower, Carrots, and Celery. Served with Buttermilk Ranch or Green Goddess of the Earth Dip.

COOKIES & SWEET BITES PLATTER
Select three:
Cookies - Chocolate Chunk, Peanut Butter, White Chocolate Macadamia, Oatmeal, Triple Chocolate Sweet Bites - Brownie, Peanut Butter Blondie, Lemon, Chocolate Chip, Cheesecake, Smores, Oreo Truffles