Catering Menu & Guide

WELCOME LETTER

PLANNING YOUR EVENT
This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.

MENU CHAPTERS:

BREAKFAST
- BOUNTIFUL BUFFETS
- A GREAT START

LUNCH
- BOUNTIFUL BUFFETS
- LUNCHEON SALADS
- BOXED LUNCHES & PIZZA
- LUNCH TIME

DINNER
- BOUNTIFUL BUFFETS
- THE PERFECT DINNER

MENU ACCOMPANIMENTS
- HORS D’OEUVRES
- GOURMET DIPS/ TRAYS & DISPLAYS
- FINISHING TOUCHES
- BEVERAGES
Welcome

UMKC Dining Services is committed to making your event a success. Our team of catering professionals is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, university favorites and specialty items. Should you desire a customized menu for your event, we will be happy to meet with you to create a special menu for your specific needs. Our goal is to provide you with the freshest selection of food items, beautifully displayed and served professionally by our highly trained staff as we strive to exceed the expectations of every guest.

This brochure will guide you through the planning process for a catered event. Contact us at (816) 235-1076, or email carrolll@umkc.edu. You may also visit our website: www.umkc.edu/foodservice/catering.html.

We look forward to serving you!
Planning Your Special Event

Arranging and Reserving a Date
Even if the event is tentative, please contact the UMKC Dining Services Catering Department so we have you on our calendar. The only information we need to get started is the date of the event.

Time, location and the approximate number of guests should be made available to our office as soon as possible, but no later than 10 business days prior to the event.

Reserving a Location
The location of the event needs to be determined prior to our servicing the event. To reserve rooms in the University Center, please contact the University Center Reservation Office at (816) 235-1416.

Room set ups, tables, chairs, and other equipment arrangements need to be made by you, in conjunction with the appropriate reservations office. The Catering Director will advise you on the total number of tables needed based on your menu and guest counts. Please allow additional time for set up prior to the start time of your event and additional time for clean up following the event when booking the room.

Plated/Served Meal
Allow 2 hours for set up and 2 hours for clean up.

Buffet with Dining Tables
Allow 1 1/2 hours for set up and 1 hour for clean up.

Buffet Only
Allow 1 hour for set up and 1 hour for clean up.

Reception
Allow 1-1 1/2 hours for set up and 1 hour for clean up.

AM/PM Break/Beverage Service
Allow 1/2 hour for set up and 1/2 hour for clean up.
Planning Your Special Event

**Contact the Catering Office**
You should contact the catering office at least 10 days prior to the event. We will make arrangements with you by telephone, fax, email or appointment. For more complex events, we will set up an appointment time with the Catering Director.

- **Office Hours**: 7:30 a.m. - 4:00 p.m. (Mon.—Fri)
- **Telephone Number**: (816) 235-1076
- **Fax Number**: (816) 235-5213
- **Email Address**: carrolll@umkc.edu
- **Website**: www.umkc.edu/foodservice

**Food and Beverage Orders**
Food and beverage orders require a minimum of 10 days notice. The Catering Department will try to accommodate requests for services with less advance time but unfortunately cannot guarantee service of short notice events. Additionally, late fees may apply.

To determine your food and beverage needs, please review the print or online guide. If you would like to design a special menu with our chef, we will be happy to customize one with you. Once your selections are made, a catering contract will be prepared and provided to you for review, modifications, and ultimately, approval.

**Confirmation of Details**
After finalizing the details of your event, you will receive a catering contract confirming all the details of the event. Please carefully review all the information for accuracy and completeness; then sign and fax to the Catering Office at (816) 235-5213. Please include the “MO code” to be billed, if applicable.
Planning Your Special Event

**Delivery Charges**
- UMKC University Center or Student Union: No delivery charge
- UMKC Volker Campus: $20.00
- UMKC Hospital Hill Campus: $25.00
- Other locations: As determined by Catering Director

**Service Equipment**
Our Catering Department provides high quality plastic products as standard for all events and menus, unless otherwise arranged.

**If you require china service outside the University Center or Student Union, the following fees apply:**
- Full Service Meal: $3.00 per person
- Breaks: $2.00 per person
- Receptions: $2.00 per person
- Bar/Coffee Service: $2.00 per person

To ensure orderliness at events when china is used, it is our policy to provide wait staff for a charge. See Service Staff section for a breakdown of charges.

**Linen (white)**
Tablecloths and skirting are provided for all food and beverage tables, sufficient for each food order. Linen for guests (dining) tables is included only with full service meals, buffets and waited meals. Linen for guest tables for receptions, breaks, box lunches, registration, speaker tables, name badge tables and materials tables are available, and the following fees apply:
- 80x80 Square Tablecloth: $2.00 (w/o food order $3.75)
- Banquet Tablecloth: $2.00 (w/o food order $3.75)
- Table Skirts: $17.00 (w/o food order $19.00)
- Linen Napkins: $0.30 (charge only applies w/o food order)

Colored/ specialty linens are also available for your food and guest tables at an additional cost. Please set up an appointment to view linen options.
Planning Your Special Event

Menu Changes
Any requests for changes to menu items must be made as follows:

**Weekdays** Three business days prior to the event.
**Weekends** Noon on Wednesday before weekend events.

These changes are not considered approved until a revised catering contract is completed and sent to you for your approval. The revised catering contract needs to be signed and returned to the Catering Office. In the event we are unable to provide you with a particular menu item, we will notify you as soon as we are aware of the situation and make recommendations for substitutions appropriate to your event and budget.

Guarantee Policy
To ensure proper service, final guarantees the number of guests must be confirmed with the Catering Office three business days prior to the event. For all weekend functions, the final guarantee of guests is required by 12:00pm Wednesday prior to the event. Charges will be billed for the guaranteed number or actual attendance, whichever is higher. If a final guarantee is not confirmed within three business days, we will prepare for the estimated number and charge accordingly.

Cancellations
There is no charge for events cancelled at least three business days prior to the event. Cancellations made less than three business days prior to the event will be charged for costs incurred to that point. Cancellations made the day of the event will incur 50% of the charges. If the University of Missouri-Kansas City is closed due to inclement weather, all catered events will be automatically cancelled, and we can assist you with rescheduling at a future date.

Payment
All catered events must have a secured payment method at least 72 hours prior to the function. “MO code”, cash, checks, Visa, American Express, and MasterCard are all acceptable methods of payment. Non-University groups are required to make a deposit of 100% of the estimated total when the catering contract is signed. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date. All groups not providing this certificate will be charged sales tax.
Planning Your Special Event

Floral
We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with your specific needs.

Service Staff
Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guests and are included with the per person price. All waited meals servers are included. Served meals are priced on an individual basis.

The charge for each staff member is:
- Attendants $30.00 per hour (minimum 3 hours)
- Bartenders $30.00 per hour (minimum 3 hours)
- Station Chefs $30.00 per hour (minimum 3 hours)

Catering Equipment Loss
As the host of your event, you are responsible for the equipment we have provided for the service of the event. Any missing equipment or equipment damaged by guests will be charged to your account, at replacement cost. In some cases, specialty equipment may need to be rented. We can provide this for you at an additional charge.

Sustainable and Organic Menus
Our culinary staff is happy to produce a sustainable and/or organic menu for your event with sufficient advance notice. We can create fresh and healthy meals using local products that are free of pesticides, hormones, and antibiotics. Some items may be limited based on availability. Please be aware that costs for these menus are usually higher.

Food Removal Policy
Due to health regulations, it is the policy of Sodexo that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.
BUFFET BREAKFASTS

All buffet breakfasts include orange juice, coffee and hot tea.

(Prices are for 25 guests or more. Fewer than 25 incur a $50 per event charge.)

All eggs served are “cage-free”

<table>
<thead>
<tr>
<th>Buffet Breakfast</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COUNTRY BUFFET</td>
<td>$9.95</td>
</tr>
<tr>
<td>Scrambled eggs, hickory smoked bacon, sausage or sugar cured ham, hash brown potatoes and baked biscuits</td>
<td></td>
</tr>
<tr>
<td>SUNSHINE BREAKFAST</td>
<td>$12.45</td>
</tr>
<tr>
<td>Fresh seasonal fruit, Denver scramble, smoked ham, Lyonnaise potatoes, breakfast breads</td>
<td></td>
</tr>
<tr>
<td>HEARTY BREAKFAST</td>
<td>$10.45</td>
</tr>
<tr>
<td>Pancakes or French toast, scrambled eggs, choice of crispy bacon, sugar cured ham, sausage patty or sausage link and breakfast potatoes</td>
<td></td>
</tr>
<tr>
<td>BIG COUNTRY BREAKFAST</td>
<td>$15.95</td>
</tr>
<tr>
<td>Apple, orange &amp; cranberry juices, seasonal sliced fruit with berries, selection of fruit yogurt with granola, hot oatmeal with compliments, scrambled eggs, hickory smoked bacon, country style link sausage, Lyonnaise potatoes, breakfast breads</td>
<td></td>
</tr>
</tbody>
</table>

DID YOU KNOW?

All eggs served by Sodexo at UMKC are from “cage-free” hens.
CONTINENTAL BREAKFASTS

All buffet breakfasts include coffee and hot tea.
(Prices are for 25 guests or more. Fewer than 25 incur a $50 per event charge.)

LIGHT CONTINENTAL $6.50
Choice of juice, one breakfast pastry, yogurt with granola

DELUXE CONTINENTAL $7.25
Assorted bottled juices, assorted pastries or bagel with cream cheese and jelly, seasonal sliced fresh fruit and yogurt with granola
## A Great Start

### Plated Breakfasts

All plated breakfasts include coffee and hot tea.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>European</strong></td>
<td>$10.45</td>
</tr>
<tr>
<td>Eggs and cheese crepes, potato pancakes,</td>
<td></td>
</tr>
<tr>
<td>crispy bacon, peach and strawberry garnish</td>
<td></td>
</tr>
<tr>
<td><strong>Crustless Quiche Bake</strong></td>
<td>$10.45</td>
</tr>
<tr>
<td>Breakfast quiche, breakfast potatoes and</td>
<td></td>
</tr>
<tr>
<td>Canadian bacon</td>
<td></td>
</tr>
<tr>
<td><strong>American Classic</strong></td>
<td>$9.95</td>
</tr>
<tr>
<td>Scrambled eggs, diced potatoes and bacon</td>
<td></td>
</tr>
<tr>
<td>or sausage patties</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Berry Parfait with Granola</strong></td>
<td>$10.45</td>
</tr>
<tr>
<td>Berry parfait with granola, egg &amp; cheese</td>
<td></td>
</tr>
<tr>
<td>omelette and turkey bacon</td>
<td></td>
</tr>
</tbody>
</table>
## A LA CARTE BREAKFAST PASTRIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted muffins w/ butter</td>
<td>$12.25</td>
</tr>
<tr>
<td>Einstein bagels with cream cheese and jelly</td>
<td>$16.00</td>
</tr>
<tr>
<td>Caramel pecan &amp; cinnamon rolls</td>
<td>$12.00</td>
</tr>
<tr>
<td>Coffee cake</td>
<td>$12.75</td>
</tr>
<tr>
<td>Banana nut bread</td>
<td>$12.25</td>
</tr>
<tr>
<td>Orange blossom bread</td>
<td>$12.25</td>
</tr>
<tr>
<td>Blueberry bread</td>
<td>$12.25</td>
</tr>
<tr>
<td>Assorted fruit Danishes</td>
<td>$13.50</td>
</tr>
<tr>
<td>Doughnuts</td>
<td>$10.00</td>
</tr>
<tr>
<td>Assorted flaky fruit turnovers</td>
<td>$13.50</td>
</tr>
<tr>
<td>Mini pecan/cinnamon muffin/Danish</td>
<td>$8.25</td>
</tr>
</tbody>
</table>

## DID YOU KNOW?

Members of our staff have been recognized nationally for outstanding customer service.
## Bountiful Buffets

### Hot Lunch Buffets

All lunch buffets include chilled tea and lemonade.
(Prices are for 25 guests or more. Fewer than 25 incur a $50 per event charge)

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Buffet</td>
<td>$13.95</td>
</tr>
<tr>
<td>Bon Appetit in Paris</td>
<td>$14.49</td>
</tr>
<tr>
<td>KC Roo BBQ</td>
<td>$14.45</td>
</tr>
<tr>
<td>Kansas City BBQ</td>
<td>$14.95</td>
</tr>
</tbody>
</table>

**Italian Buffet**
- Classic Caesar salad, vine ripe tomatoes and crumbled feta with balsamic vinaigrette dressing, chicken saltimbocca in Marsala wine sauce, baked ziti pasta, artichoke, peppers and provolone cheese, tiramisu and breadsticks

**Bon Appetit in Paris**
- Spinach and goat cheese salad, with dried fruit and raspberry vinaigrette and balsamic vinaigrette dressing, chicken mushroom crepes, fresh asparagus, rice pilaf and cappuccino cheesecake

**KC Roo BBQ**
- (Two meat portions/person will be provided)
- Pasta, potato, or garden salads with dressing, baked beans, fresh fruit salad, potato chips, hamburgers, hotdogs, and veggie burgers with assorted buns and condiments, American cheese, lettuce, tomato, onion, and pickles, cookies or brownies, iced tea and lemonade

**Kansas City BBQ**
- Garden salad with ranch and Italian dressing, potato salad, sliced BBQ beef (featuring Gate BBQ sauce), chicken (fried or BBQ), baked beans, corn on the cob, rolls with butter, apple pie (8-cut), iced tea and lemonade
COLD LUNCH BUFFETS

All lunch buffets include chilled tea and lemonade.
(Prices are for 25 guests or more. Fewer than 25 incur a $50 per event charge)

SLICER DELI BUFFET $9.95
Sliced roast beef, ham, roasted turkey, American, Swiss, and provolone accompanied by assorted bread and rolls with lettuce, tomato, pickles, onions, condiments, potato chips, assorted cookies and fudge brownies

SALAD BUFFET $9.75
Chicken, tuna, and egg salads, tossed salad with mixed greens, tomatoes, cucumbers, red onion and croutons with choice of two salad dressings accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles and onion, condiments, potato chips, assorted cookies and fudge brownies
### LUNCH SALADS

All lunch salads include dessert, fresh rolls & butter and iced tea & lemonade.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SESAME SHRIMP AVOCADO</td>
<td>$14.85</td>
</tr>
<tr>
<td>Cooked shrimp on a bed of mixed greens with avocado, orange, radishes sprinkle with toasted sesame seeds</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN CAESAR</td>
<td>$12.85</td>
</tr>
<tr>
<td>Grilled chicken breast on top of romaine lettuce, grated Parmesan cheese and seasoned croutons with Italian dressing</td>
<td></td>
</tr>
<tr>
<td>REFRESHING CHICKEN &amp; RICE</td>
<td>$13.00</td>
</tr>
<tr>
<td>Grilled chicken, long grain &amp; wild rice pilaf, cucumber, sliced carrots, Julienne red &amp; green bell pepper, and sliced green onions on top of bed of lettuce</td>
<td></td>
</tr>
<tr>
<td>THAI BEEF</td>
<td>$13.85</td>
</tr>
<tr>
<td>Marinated flank steak on top of a bed of lettuce with cucumber and chopped peanuts (optional) with a Thai dressing</td>
<td></td>
</tr>
<tr>
<td>FRESH MARKET FRUIT</td>
<td>$13.00</td>
</tr>
<tr>
<td>Mandarin orange, cantaloupe, honeydew, blueberries, blackberries, grapes, starfruit, strawberry slices, Boston bib and poppyseed dressing</td>
<td></td>
</tr>
</tbody>
</table>
BOX AND BAG LUNCHES
Box and bag lunches are limited to one sandwich & salad choice per 10 guests, with the exception of vegetarian option. 
We will be happy customize box lunches for an additional fee.

**BOX LUNCH** $9.95

- Salad (choose one)
  Pasta salad, potato salad, three bean salad
- Bread (choose one)
  Kaiser, hoagie, white sandwich, wheat sandwich, rye bread
- Meats (choose one)
  Turkey, ham, roast beef, chicken salad, tuna salad, vegetable wrap
- Cheese (choose one)
  Swiss, cheddar, American
- Potato chips (choose one)
  Sun Chip, Lays
- Dessert (choose one)
  Brownie, cookie

includes one per box lunch:
- Soda
- Apple
- Cutlery

**BAG LUNCH** $7.50

- Bread (choose one)
  Kaiser, hoagie, white sandwich, wheat sandwich, rye bread
- Meats (choose one)
  Turkey, ham, roast beef
- Cheese (choose one)
  Swiss, cheddar, American
- Sides (choose two)
  Apple, potato chips or cookie
- Soda
- Cutlery
SUPER SUB TRAYS
“Super Sub Trays” are sold per person. Trays must be purchased for a minimum of 4 people. Each sub serves 16 to 18 guests. 2 business days notice required.

ITALIAN SUB $4.00
Thinly sliced salami, ham, pepperoni, mozzarella and provolone, lettuce, tomato, and onions with Italian dressing

DELI SPECIAL SUB $3.75
Layered smoked turkey, ham, roast beef, American and Swiss, lettuce, tomato, and onions with mayonnaise

VEGETARIAN SUB $3.50
Lettuce, tomato, cucumber slices, green pepper rings, onions and olives with cheddar, Swiss and provolone cheese

ADD-ONS
Add a side item for an additional $1.00 per person; Potato chips, pasta salad, potato salad, or coleslaw

PIZZA $12.50
Cheese, combination, vegetarian, sausage, hamburger, grilled chicken and pepperoni

Pizzas are cut into 8 slices unless otherwise specified

Don’t compare us to a “sub shop.” Our Super Subs are delicious, large & filling!

DID YOU KNOW?
Our pizzas are brick-oven baked.
HOT PLATED LUNCHES

All hot lunches include salad, dessert, hot coffee and hot & iced tea.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN MARSALA</td>
<td>$14.99</td>
<td>Chicken breast with marsala sauce, garlic mashed potatoes, buttered asparagus</td>
</tr>
<tr>
<td>TARRAGON CHICKEN PRIMAVERA</td>
<td>$14.99</td>
<td>Chicken breast with primavera sauce, Northwest pilaf, fresh green beans, red pepper medley</td>
</tr>
<tr>
<td>HERB CRUSTED SALMON</td>
<td>$17.89</td>
<td>Salmon, pepper rice timbale and fresh green beans</td>
</tr>
<tr>
<td>PORK SPIRALS WITH RED PEPPER SAUCE</td>
<td>$15.49</td>
<td>Pork tenderloin stuffed with Parmesan cheese, spinach and oven roasted potatoes</td>
</tr>
<tr>
<td>SLICED ROAST BEEF</td>
<td>$13.99</td>
<td>Tender roast of beef with pan roasted potatoes and a vegetable medley of zucchini, squash, carrots, onion, and broccoli</td>
</tr>
</tbody>
</table>
# Bountiful Buffets

## Dinner Buffets

All dinner buffets include dinner rolls, regular coffee, decaf coffee and hot & iced tea.  
Prices are for 25 guests or more. Fewer than 25 incur a $50 per event charge.

### Entree Options

<table>
<thead>
<tr>
<th>Entree Options</th>
<th>Full Meal</th>
<th>*Add Entree</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast beef</td>
<td>$16.25</td>
<td>$3.25</td>
</tr>
<tr>
<td>Roasted turkey breast</td>
<td>$17.25</td>
<td>$3.50</td>
</tr>
<tr>
<td>Baked chicken</td>
<td>$17.25</td>
<td>$3.25</td>
</tr>
<tr>
<td>Southern fried chicken</td>
<td>$17.25</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td>$18.75</td>
<td>$5.00</td>
</tr>
<tr>
<td>Roasted loin of pork</td>
<td>$16.25</td>
<td>$2.50</td>
</tr>
<tr>
<td>Baked honey ham</td>
<td>$16.00</td>
<td>$2.25</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>$16.50</td>
<td>$2.75</td>
</tr>
<tr>
<td>Stuffed pork chop</td>
<td>$17.00</td>
<td>$3.25</td>
</tr>
<tr>
<td>Homemade lasagna</td>
<td>$17.25</td>
<td>$3.50</td>
</tr>
<tr>
<td>Baked catfish</td>
<td>$18.00</td>
<td>$4.25</td>
</tr>
<tr>
<td>Fried catfish</td>
<td>$18.00</td>
<td>$4.25</td>
</tr>
<tr>
<td>Cornish game hen</td>
<td>$18.50</td>
<td>$4.75</td>
</tr>
</tbody>
</table>

*These prices apply when only an entree is ordered in addition to an entire Dinner Buffet meal. When two entrees are required, the Full Meal Price is based on the higher priced of the two.

### Vegetables and Starches

(Choice of 3)
- Butter corn
- Green bean almondine
- Whipped potatoes
- Steamed broccoli
- Whipped sweet potatoes
- Broccoli and cheese
- Baked potatoes
- Baby carrots
- Peas and carrots
- Macaroni and cheese
- Au gratin potatoes
- Broccoli rice casserole
- Rice pilaf

### Toss Salad with Dressing

(Choice of 2 dressings)
- Bleu cheese
- Honey mustard
- Lite Italian
- Thousand island
- Lite ranch
B O U N T I F U L  B U F F E T S

DINNER BUFFETS
(Prices are for 25 guests or more. Fewer than 25 incur a $50 per event charge)

Choice of two desserts (one per person)

PIES
Coconut cream
Chocolate cream
Chocolate mudslide
Key lime
Apple pie
Lemon pie
Pecan pie
Cherry pie

CAKES
Cheesecake
Turtle cheesecake
Carrot cake
German chocolate cake
Coconut cake
PLATED DINSERS
All plated meals include choice of salad, desserts, rolls and butter, coffee, decaf and iced tea

<table>
<thead>
<tr>
<th>VEGETARIAN LASAGNA</th>
<th>$14.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lasagna noodles layered with fresh ricotta, Mozzarella, and Parmigiano cheese topped with a marinara sauce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHICKEN PICCATA</th>
<th>$15.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boneless breast of chicken lightly sauteed and served in a light lemon sauce with capers, Northwest rice pilaf and asparagus</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHICKEN WELLINGTON</th>
<th>$16.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tender chicken breast wrapped in puff pastry with cream of mushroom, whipped mashed potatoes and honey glazed baby carrots</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOUTH WESTERN GLAZED PORK LOIN</th>
<th>$16.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carved and served with a zesty chipotle pepper sauce, oven roasted potatoes and Julienne Vegetable medley</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>STUFFED PORK CHOP</th>
<th>$16.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Center cut pork chop stuffed with cornbread and apple stuffing, cinnamon mashed potatoes and baby carrots</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SLICED MARINATED FLANK STEAK</th>
<th>$17.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dutch potatoes and fresh asparagus</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>STUFFED CHICKEN W/ SUNDRIED TOMATOES &amp; BOURSIN CHEESE</th>
<th>$17.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild rice and fresh green beans with Julienne red bell pepper</td>
<td></td>
</tr>
</tbody>
</table>
PLATED DINNERS (continued)

CHICKEN CORDON BLEU $18.75
Boneless breast of chicken rolled with imported ham & Swiss cheese, wild rice and green beans with almonds

CRUSTED COD W/ ORANGE SAUCE $21.00
Cod baked with herb seasoned bread crumbles, rice pilaf, Julienne carrots, mushrooms and leeks

STUFFED SHRIMP W/ CRAB SPINACH & BOURSIN CHEESE IN A PUFF PASTRY $23.00
On top of garlic mashed potatoes

HERB CRUSTED SALMON $23.00
Ginger mashed potatoes, shiitake mushroom, snow peas, asparagus and sweet soy broth

BEEF WELLINGTON $27.00
Tenderloin of beef wrapped in puff pastry with foie gras cooked until golden brown, Potatoes Anna and fresh zucchini with garlic and basil

BEEF TENDERLOIN W/ 3 PRAWNS ON A ROSEMARY SKEWER OR SCALLOPS $40.00
Sauté spinach with butter and sliced roasted potatoes
SALADS
Please choose one salad to accompany your Plated Dinner entree selection.

TOSSED GARDEN SALAD
A fresh mix of lettuce with tomatoes, cucumbers, red onion and croutons, your choice of dressing

CAESAR SALAD
Romaine lettuce with Parmesan cheese, garlic croutons and creamy Caesar dressing

BUFFALO MOZZARELLA
Tomato and fresh basil with garlic vinaigrette

SPINACH SALAD W/ BACON DRESSING

ICEBERG WEDGE
With Maytag Bleu cheese and bacon and creamy Parmesan cheese dressing

PEAR AND TOASTED WALNUT
Spring mix salad and raspberry vinaigrette dressing

DID YOU KNOW?
This guide is only the beginning... Our catering director can work with you to create nearly any menu that you can imagine.
DESSERTS
Please choose one desert to accompany your Plated Dinner entree selection. (choose up to two desserts, one per person)

PIES AND COBBLERS
Dutch apple pie
Peach cobbler
Boston cream pie
Pumpkin pie (seasonal)
Sweet potato (seasonal)
Key Lime pie
Lemon meringue pie

CAKES
Chocolate cake
Carrot cake
German chocolate cake
Caramel Granny apple
White coconut raspberry mousse
Chocolate raspberry mousse
Cheesecake with strawberries
Carrot cake with cream cheese frosting
Bread pudding
Tiramisu
HOTS D’OEUVRES

HOT HORS D’OEUVRES (PRICED PER DOZEN)
The following hors d’oeuvres can be served on trays or setup as stationary buffets depending on the style of your event.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach &amp; feta phyllo</td>
<td>$18.00</td>
</tr>
<tr>
<td>Honey drizzled chicken drummettes</td>
<td>$16.00</td>
</tr>
<tr>
<td>Fried chicken tenders</td>
<td>$17.25</td>
</tr>
<tr>
<td>Coconut shrimp</td>
<td>$14.00</td>
</tr>
<tr>
<td>Mini chicken Wellington</td>
<td>$18.00</td>
</tr>
<tr>
<td>Sausage bites</td>
<td>$9.00</td>
</tr>
<tr>
<td>Eggrolls vegetable</td>
<td>$18.00</td>
</tr>
<tr>
<td>Eggrolls pork/veg</td>
<td>$18.00</td>
</tr>
<tr>
<td>Vegetable spring rolls</td>
<td>$14.75</td>
</tr>
<tr>
<td>Stuffed mushrooms</td>
<td>$13.50</td>
</tr>
<tr>
<td>Roo pocket shrimp</td>
<td>$22.00</td>
</tr>
<tr>
<td>Crab puff</td>
<td>$21.00</td>
</tr>
<tr>
<td>Honey ginger chicken satay</td>
<td>$15.00</td>
</tr>
<tr>
<td>Crab cake</td>
<td>$36.00</td>
</tr>
<tr>
<td>Mini quiche</td>
<td>$18.00</td>
</tr>
<tr>
<td>Spicy chicken lollipop</td>
<td>$17.00</td>
</tr>
<tr>
<td>Grilled beef tenderloin rolls</td>
<td>$30.00</td>
</tr>
<tr>
<td>Asian meatballs with snow peas</td>
<td>$12.00</td>
</tr>
<tr>
<td>BBQ meatballs</td>
<td>$8.50</td>
</tr>
<tr>
<td>Cranberry meatballs</td>
<td>$8.50</td>
</tr>
<tr>
<td>Swiss meatballs</td>
<td>$8.50</td>
</tr>
<tr>
<td>Jalapeno poppers</td>
<td>$10.00</td>
</tr>
<tr>
<td>Spicy buffalo poppers</td>
<td>$9.00</td>
</tr>
<tr>
<td>Spicy buffalo wings</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

DID YOU KNOW?

Environmentally friendly disposable wares are available for your event upon request.
COLD HORS D’OEUVRES (PRICED PER DOZEN)
The following hors d’oeuvres can be served on trays or setup as stationary buffets depending on the style of your event.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted finger sandwiches</td>
<td>$11.00</td>
</tr>
<tr>
<td>Club rollers</td>
<td>$11.25</td>
</tr>
<tr>
<td>Shrimp &amp; cucumber dill canape</td>
<td>$15.50</td>
</tr>
<tr>
<td>Roasted garlic hummus</td>
<td>$15.50</td>
</tr>
<tr>
<td>Smoked salmon</td>
<td>$15.50</td>
</tr>
<tr>
<td>Spicy tuna &amp; cucumber roll</td>
<td>$15.50</td>
</tr>
<tr>
<td>Tenderloin canapes (min. 4 doz.)</td>
<td>$17.00</td>
</tr>
<tr>
<td>Salmon cucumber rolls</td>
<td>$15.50</td>
</tr>
<tr>
<td>Assorted sushi</td>
<td>$13.00</td>
</tr>
<tr>
<td>Tomato mozzarella &amp; basil crostini</td>
<td>$16.00</td>
</tr>
<tr>
<td>Assorted canapes (vegetarian, tenderloin, shrimp &amp; salmon)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Cherry tomatoes w/ herb crusted cheese</td>
<td>$9.00</td>
</tr>
<tr>
<td>Skewered fruit w/ yogurt dressing</td>
<td>$16.00</td>
</tr>
</tbody>
</table>
GOURMET DIPS/ TRAYS AND DISPLAYS

ASSORTED DIPS
PER POUND
(ONE POUND SERVES APPROXIMATELY FOUR PEOPLE)
(SERVED WITH CRACKERS)
Spinach and artichoke dip $8.50
French onion dip $6.50
Garden vegetable dip $6.50
Ranch dip $6.50
Seven layer dip w/ chips $8.00

TRAYS AND DISPLAYS, SMALL (APPROX. 20 PEOPLE) MEDIUM (APPROX. 30 PEOPLE), LARGE (APPROX. 50 PEOPLE); PRICED PER PERSON

CHEESE PLEASER (ALL CUBED)
sm $35.00 md $50.00 lg $75.00

FRESH FRUIT
Cantaloupe, honeydew melon, pineapple and strawberries with grape garnish
sm $35.00 md $50.00 lg $75.00

CHEESE AND FRESH FRUIT
sm $35.00 md $50.00 lg $75.00

UPSSCALE FRESH FRUIT
Cantaloupe, pineapple, strawberries, blueberries, kiwi, starfruit and grapes
sm $55.00 md $80.00 lg $130.00

UPSSCALE FRESH FRUIT AND CHEESE
sm $55.00 md $80.00 lg $130.00

VEGETABLE
sm $32.00 md $45.00 lg $65.00

NUTTY CHEESE BALL
serves approx. 20 $20.00

BRIE W/ FRUIT GARNISH
sold per lb./ serves approx. 10 $25.00
DESSERT BARS, PER DOZEN
Have your dessert bars cut into triangles, logs or squares to create an attractive platter

Chocolate brownies $12.00
Marble brownies $16.00
Lemon bars $12.00
Seven layer bars $16.00
Marshmallow krispies $8.75
Raspberry ribbon brownies $16.00
S'mores $12.00
Assorted gourmet bars $16.00
Oreo dream bar $16.00
Carrot cake bar $15.00
Turtle brownie bar $16.00
Square petit fours $16.00
Upscale petit fours $16.00

COOKIES, PER DOZEN

Chocolate chip $8.00
Oatmeal raisin $8.00
Peanut butter drop $8.00
Chocolate chocolate chip $8.00
Macaroons $8.00
Assorted biscotti $8.00

SNACKS

Popcorn /lb. $7.50
Potato chips /lb. $8.00
Pretzels /lb. $8.00
Chips and salsa /lb. $13.50
Pita chips with hummus /lb. $14.50
Mixed nuts /lb. $14.00
Granola bars /each $1.00
Mini candy bars /lb. $15.00
Trail mix /lb. $9.25
Gold fish /lb. $9.25
### Beverages

Approximately 18 servings per gallon

#### Warm Brews
- Regular Roasterie coffee: $16.00
- Decaf Roasterie coffee: $16.00
- Hot tea: $15.00
- Hot chocolate: $15.00
- Apple cider (hot or cold): $15.00

#### Cold
- Country Time lemonade: $15.00
- Iced tea: $15.00
- Fruit punch: $15.00
- UMKC punch: $15.00
- Raspberry sherbert: $16.00
- Sparkling white grape punch: $20.00

#### 100% Juices
- Orange: $17.00
- Apple: $17.00
- Cranberry: $17.00
- Breakfast punch: $20.00

#### Individual Beverages
- Assorted can sodas: $1.00
- Assorted bottled sodas: $2.50
- Bottled water: $1.50
- Bottled juice: $1.50
- Milk: $1.00

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**Did you know?**

We are proud to serve Kansas City's own Roasterie Coffee... where every bean is picked by hand.