



C A T E R I N G



**AT THE
UNIVERSITY OF
MISSOURI
KANSAS CITY**

UMKC
Dining Services



Catering Menu & Guide



UMKC

Dining Services



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 LUNCHESES & 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 guest 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 charge 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.



B O U N T I F U L B U F F E T S

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"

COUNTRY BUFFET \$9.95

Scrambled eggs, hickory smoked bacon, sausage or sugar cured ham, hash brown potatoes and baked biscuits

SUNSHINE BREAKFAST \$12.45

Fresh seasonal fruit, Denver scramble, smoked ham, Lyonnaise potatoes, breakfast breads

HEARTY BREAKFAST \$10.45

Pancakes or French toast, scrambled eggs, choice of crispy bacon, sugar cured ham, sausage patty or sausage link and breakfast potatoes

BIG COUNTRY BREAKFAST \$15.95

Apple, orange & 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

DID YOU KNOW?

All eggs served by Sodexo at UMKC are from "cage-free" hens.

B U F F E T S



B O U N T I F U L B U F F E T S

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

B U F F E T S



A GREAT START

PLATED BREAKFASTS

All plated breakfasts include coffee and hot tea.

EUROPEAN \$10.45

Eggs and cheese crepes, potato pancakes, crispy bacon, peach and strawberry garnish

CRUSTLESS QUICHE BAKE \$10.45

Breakfast quiche, breakfast potatoes and Canadian bacon

AMERICAN CLASSIC \$9.95

Scrambled eggs, diced potatoes and bacon or sausage patties

FRESH BERRY PARFAIT
WITH GRANOLA \$10.45

Berry parfait with granola, egg & cheese omelette and turkey bacon

B R E A K F A S T



A GREAT START

A LA CARTE BREAKFAST PASTRIES

Assorted muffins w/ butter	\$12.25
Einstein bagels w/ cream cheese and jelly	\$16.00
Caramel pecan & cinnamon rolls	\$12.00
Coffee cake	\$12.75
Banana nut bread	\$12.25
Orange blossom bread	\$12.25
Blueberry bread	\$12.25
Assorted fruit Danishes	\$13.50
Doughnuts	\$10.00
Assorted flaky fruit turnovers	\$13.50
Mini pecan/ cinnamon muffin/Danish	\$8.25

DID YOU KNOW?

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

B R E A K F A S T



B O U N T I F U L B U F F E T S

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)

ITALIAN BUFFET \$13.95

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 \$14.49

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 \$14.45

(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 \$14.95

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

B U F F E T S



B O U N T I F U L B U F F E T S

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

B U F F E T S



LUNCH SALADS

LUNCH SALADS

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

SESAME SHRIMP AVOCADO \$14.85

Cooked shrimp on a bed of mixed greens with avocado, orange, radishes sprinkle with toasted sesame seeds

GRILLED CHICKEN CAESAR \$12.85

Grilled chicken breast on top of romaine lettuce, grated Parmesan cheese and seasoned croutons with Italian dressing

REFRESHING CHICKEN & RICE \$13.00

Grilled chicken, long grain & wild rice pilaf, cucumber, sliced carrots, Julienne red & green bell pepper, and sliced green onions on top of bed of lettuce

THAI BEEF \$13.85

Marinated flank steak on top of a bed of lettuce with cucumber and chopped peanuts (optional) with a Thai dressing

FRESH MARKET FRUIT \$13.00

Mandarin orange, cantaloupe, honeydew, blueberries, blackberries, grapes, starfruit, strawberry slices, Boston bib and poppyseed dressing



BOXED LUNCHES

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

BOXED LUNCHES



SUBS & PIZZA

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
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Thinly sliced salami, ham, pepperoni, mozzarella and provolone, lettuce, tomato, and onions with Italian dressing

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

VEGETARIAN SUB	\$3.50
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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

Don't compare us to a "sub shop." Our Super Subs are delicious, large & filling!

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

Pizzas are cut into 8 slices unless otherwise specified

DID YOU KNOW?

Our pizzas are brick-oven baked.

SUBS & PIZZA



LUNCH TIME

HOT PLATED LUNCHES

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

CHICKEN MARSALA \$14.99

Chicken breast with marsala sauce, garlic mashed potatoes, buttered asparagus

TARRAGON CHICKEN PRIMAVERA \$14.99

Chicken breast with primavera sauce, Northwest pilaf, fresh green beans, red pepper medley

HERB CRUSTED SALMON \$17.89

Salmon, pepper rice timbale and fresh green beans

PORK SPIRALS WITH RED PEPPER SAUCE \$15.49

Pork tenderloin stuffed with Parmesan cheese, spinach and oven roasted potatoes

SLICED ROAST BEEF \$13.99

Tender roast of beef with pan roasted potatoes and a vegetable medley of zucchini, squash, carrots, onion, and broccoli

LUNCH TIME



B O U N T I F U L B U F F E T S

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

(Choose one)

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

**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

B U F F E T S



THE PERFECT DINNER

PLATED DINNERS

All plated meals include choice of salad, desserts, rolls and butter, coffee, decaf and iced tea

VEGETARIAN LASAGNA \$14.50

Lasagna noodles layered with fresh ricotta, Mozzarella, and Parmigiano cheese topped with a marinara sauce

CHICKEN PICCATA \$15.50

Boneless breast of chicken lightly sauteed and served in a light lemon sauce with capers, Northwest rice pilaf and asparagus

CHICKEN WELLINGTON \$16.00

Tender chicken breast wrapped in puff pastry with cream of mushroom, whipped mashed potatoes and honey glazed baby carrots

SOUTHWESTERN GLAZED PORK LOIN \$16.00

Carved and served with a zesty chipotle pepper sauce, oven roasted potatoes and Julienne Vegetable medley

STUFFED PORK CHOP \$16.50

Center cut pork chop stuffed with cornbread and apple stuffing, cinnamon mashed potatoes and baby carrots

SLICED MARINATED FLANK STEAK \$17.00

Dutch potatoes and fresh asparagus

STUFFED CHICKEN W/ SUNDRIED TOMATOES & BOURSIN CHEESE \$17.00

Wild rice and fresh green beans with Julienne red bell pepper



THE PERFECT DINNER

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 crumbs, 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 fois 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



THE PERFECT DINNER

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.



THE PERFECT DINNER

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



H O R S D ' O E U V R E S

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.

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

DID YOU KNOW?

Environmentally friendly disposable wares are available for your event upon request.

H O R S D ' O E U V R E S



H O R S D ' O E U V R E S

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.

Assorted finger sandwiches	\$11.00
Club rollers	\$11.25
Shrimp & cucumber dill canape	\$15.50
Roasted garlic hummus smoked salmon	\$15.50
Spicy tuna & cucumber roll	\$15.50
Tenderloin canapes (min. 4 doz.)	\$17.00
Salmon cucumber rolls	\$15.50
Assorted sushi	\$13.00
Tomato mozzarella & basil crostini	\$16.00
Assorted canapes (vegetarian, tenderloin, shrimp & salmon)	\$16.50
Cherry tomatoes w/ herb crusted cheese	\$9.00
Skewered fruit w/ yogurt dressing	\$16.00

H O R S D ' O E U V R E S



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

UPSCALE FRESH FRUIT

Cantaloupe, pineapple, strawberries, blueberries, kiwi, starfruit and grapes

sm \$55.00 md \$80.00 lg \$130.00

UPSCALE FRESH FRUIT AND CHEESE

sm \$55.00 md \$80.00 lg \$130.00

VEGETABLE

sm \$32.00 md \$45.00 lg \$65.00

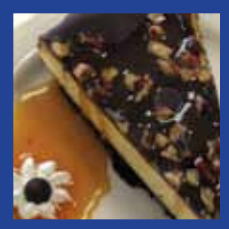
NUTTY CHEESE BALL

serves approx. 20 \$20.00

BRIE W/ FRUIT GARNISH

sold per lb./ serves approx. 10 \$25.00

T R A Y S G O U R M E T D I P S
A N D D I S P L A Y S



FINISHING TOUCHES

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
Smores	\$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



B E V E R A G E S

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 whit 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

DID YOU KNOW?

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

sodexo 

Making every day a better day