

MEETING & EVENT MENUS



Grab and Go Morning

All Boxed Grab and Go Breakfasts include a Piece of Whole Fresh Fruit and One Enhancement from the List Below: Individual Yogurt (GF) (Vegetarian)
Fruit Salad with Fresh Berries (GF) (Vegan) Granola Bar (Vegetarian) Warm Danish (Vegetarian)

BREAKFAST BURRITO

- Warm Flour Tortilla
- Crispy Breakfast Potatoes with Fresh Herbs (GF) (Vegan)
- Aged Cheddar Cheese
- Fluffy Scrambled Eggs (GF) (Vegetarian)
- Choice of Breakfast Sausage or Bacon
- Fresh Tomato Salsa

\$17 *Per Guest*

ENGLISH MUFFIN SANDWICH (GF) (VEGETARIAN)

- Cage-Free Egg
- Aged Cheddar Cheese
- Choice of Breakfast Sausage or Bacon

\$18 *Per Guest*

LOX BAGEL

- Toasted Bagel (Vegetarian)
- Lemon Chive Cream Cheese (GF) (Vegetarian)
- Smoked Salmon (GF)
- Capers (GF) (Vegan)
- Shaved Red Onion (GF) (Vegan)
- Arugula (GF) (Vegan)

\$20 *Per Guest*

Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing may change based on availability and market conditions.

Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. Minimum of 20 Guests | Service Time: 1 1/2 Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests.

THE K.C. CURRENT - MONDAY & THURSDAY

- Selection of Fruit Juices

THE PAGODA - TUESDAY, FRIDAY & SUNDAY

- Selection of Fruit Juices

Seasonal Whole and Sliced Fruit Display (GF)(Vegan)
.....
Danish, Orange Cranberry Muffin, and Croissants (Vegetarian)
.....
Steel Cut Oats with Brown Sugar, Golden Raisins, Almonds and Farm Fresh Milk (GF)(Vegetarian) **V GF**
.....
New Potato Hash with Cage-Free Scrambled Eggs, Sweet Onion, Country Ham, Local Cheddar Cheese (GF)
.....
Strawberry and Mint Infused Water
.....
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections
.....

\$40 *Per Guest*

\$50 *Per Guest All Other Days*

Southwest Scrambled Eggs with Sautéed Onions, Bell Peppers, Cherry Tomatoes and Shaved Jalapenos (GF) (Vegetarian)
.....
Seasonal Whole and Sliced Fruit Display (GF) (Vegan)
.....
Maple Pecan Danish, Banana Muffins and Croissants (Vegetarian)
.....
Cheesy Refried Beans (GF) (Vegetarian)
.....
Chorizo Hash with Crispy Potatoes, Bell Peppers, Fluffy Scrambled Eggs and Roasted Tomato Salsa (GF)
.....
Orange and Thyme Infused Water
.....
Flour Tortillas
.....
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections
.....

\$40 *Per Guest*

\$50 *Per Guest All Other Days*

THE OPAL - WEDNESDAY & SATURDAY

Selection of Fruit Juices
.....
Seasonal Whole and Sliced Fruit Display (GF) (Vegan)
.....
Cinnamon Coffee Cake, Pound Cake and Croissants (Vegetarian)
.....
Chia Pudding with Fresh Berries and Banana Chips (GF) (Vegan)
.....
Breakfast Strata with Chicken Sausage, Roasted Mushroom and Gruyere Cheese (GF)
.....
Breakfast Strata with Mushroom, Onion, Peppers, Olives and Chives (GF) (Vegetarian)
.....
Citrus Infused Water
.....
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections
.....

\$40 *Per Guest*

\$50 *Per Guest All Other Days*

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections. Minimum of 20 Guests | Service Time: 1 1/2 Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests.

THE ELMS BREAKFAST BUFFET

- Chilled Seasonal Juices
- Fresh Seasonal Sliced Fruits and Berries (GF) (Vegan)
- Fluffy Scrambled Eggs (GF) (Vegetarian)
- Crispy Breakfast Potatoes with Fresh Herbs (GF) (Vegan)
- Assorted Breakfast Pastries including Croissants, Danish, and Muffins (Vegetarian)
- Whipped Butter and Fruit Preserves (Vegetarian)
- Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections
- Choice of Two Proteins
 - Pork Bacon (GF) Pork Breakfast Sausage Links (GF) Turkey Bacon (GF) Turkey Sausage (GF) Chicken Maple Sausage (GF)

\$30 *Per Guest*

DEMPSEY'S BREAKFAST BUFFET

- Chilled Seasonal Juices
- Fresh Seasonal Sliced Fruits and Berries (GF) (Vegan)
- Fluffy Scrambled Eggs (GF) (Vegetarian)
- Buttermilk Biscuits and Sausage Gravy
- Crispy Breakfast Potatoes with Fresh Herbs (GF) (Vegan)
- Greek Yogurt with Granola, Yogurt, and Fresh Berries (Vegetarian)
- Assorted Breakfast Pastries including Croissants, Danish, and Muffins (Vegetarian)
- Whipped Butter and Fruit Preserves (Vegetarian)
- Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections
- Choice of Two Proteins
 - Pork Bacon (GF) Pork Breakfast Sausage Links (GF) Turkey Bacon (GF) Turkey Sausage (GF) Chicken Maple Sausage (GF)

\$30 *Per Guest*

THE PRESIDENTIAL BREAKFAST BUFFET

- Chilled Seasonal Juices
- Fresh Seasonal Sliced Fruits and Berries (GF) (Vegan)
- Artisan Salami and Cheese Board (GF)
- Fluffy Scrambled Eggs (GF) (Vegetarian)
- Crispy Breakfast Potatoes with Fresh Herbs (GF) (Vegan)
- Greek Yogurt with Granola, Yogurt, and Fresh Berries (Vegetarian)
- Steel Cut Oats with Cinnamon, Honey, and Fresh Fruits (GF) (Vegan)

French Toast with Vanilla Whipped Butter, Maple Syrup and Fresh Berries. (Vegetarian)

Assorted Breakfast Pastries including Croissants, Danish, and Muffins (Vegetarian)

Whipped Butter and Fruit Preserves (Vegetarian)

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections

Choice of Two Proteins

Pork Bacon (GF) Pork Breakfast Sausage Links (GF) Turkey Bacon (GF) Turkey Sausage (GF) Chicken Maple Sausage (GF)

\$42 *Per Guest*

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Plated Breakfast

All Plated Breakfasts include Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections.

CLASSIC BREAKFAST

Fluffy Scrambled Eggs (GF) (Vegetarian)

Choice of Breakfast Sausage or Bacon (GF)

Crispy Breakfast Potatoes with Fresh Herbs (GF) (Vegan)

Assorted Breakfast Pastries

Including Croissants, Danish, Muffins (Vegetarian), Fruit Preserves, and Whipped Butter

Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections

\$20 *Per Guest*

SOUTH OF THE BORDER

Chilaquiles with Red Salsa, Scrambled Eggs, Shaved Onions and Cotija Cheese with Refried Beans (GF) (Vegetarian)

Assorted Breakfast Pastries

Including Croissants, Danish, Muffins (Vegetarian), Fruit Preserves, and Whipped Butter

Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections

\$22 *Per Guest*

WESTERN CLASSIC

Denver Strata with Bell Peppers, Sweet Onions, Ham and Sharp Cheddar Cheese, Breakfast Potatoes and Roasted Tomato Salsa (GF)

Assorted Breakfast Pastries

Including Croissants, Danish, Muffins (Vegetarian), Fruit Preserves, and Whipped Butter

Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections

\$24 *Per Guest*

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

LOX PLATTER (GF)

Smoked Salmon, Capers, Shaved Red Onion, Lemon Herb Crème Fraiche

\$10 *Per Guest*

FRENCH TOAST (VEGETARIAN)

Fresh Marinated Berries, Vanilla Whipped Cream, Whipped Butter, Maple Syrup (Vegetarian)

\$8 *Per Guest*

BUTTERMILK PANCAKE (VEGETARIAN)

Fresh Marinated Berries, Vanilla Whipped Cream, Whipped Butter, Maple Syrup (Vegetarian)

\$7 *Per Guest*

CHEF ATTENDED STATION

Carved Brown Sugar Smoked Pork Belly (GF) | \$200
Serves 20 Guests

Carved Whole Roasted Beef Tenderloin (GF) | \$300
Serves 20 Guests

Omelet Station (GF) | \$18 Per Guest
Prepared to Order with Choice Whole Eggs (Vegetarian) and Egg Whites (Vegetarian) or JUST EGGS (Vegan) *Toppings include Bacon, Ham, Sausage, Onions, Fresh Tomatoes, Bell Pepper, Mushrooms, Cheddar Cheese, Feta Cheese, Olives, Jalapenos*

\$150 *Per Attendant*

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Break Experiences

All breaks served with Rotating Selection of Infused Water Minimum of 20 Guests | Service Time: 1 1/2 Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests.

RE-ENERGIZE

Selection of Energy, Power Drinks, and Iced Coffee

Assortment of Power Bars, Individual Dried Fruits, and Nuts (Vegetarian)

THE DEPOT GRAB & GO

Individually Wrapped Sweet and Salty Snacks (Vegetarian)

Assorted Whole Fruits (Vegan)(GF)

Individual Bags of Whole Grain Sun Chips

Individual Packets of Beef Jerky (One Per Person) (GF)

Ripe Bananas (Vegan)(GF)

\$17 *Per Guest*

K.C. ROYALS BREAK

Kauffman Stadium Dog, All Beef Hot Dog, Red Pepper Relish, Sauerkraut, Grain Mustard, Buttered Roll

Build Your Own Brisket-Achos, House Fried Tortilla Chips, Chopped Brisket, BBQ Baked Beans, Cheesy Corn, Coleslaw, and BBQ Sauce

Gourmet Chicken Tenders, Chef’s Assortment of Dipping Sauces

Cinnamon Churro Bites, Chocolate Sauce, Powdered Sugar (Vegan)

\$27 *Per Guest*

PER HOUR BEVERAGE PACKAGE

Pepsi Soft Drinks

Infused Water of the Day

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea Selections

Bottled Still and Sparkling Waters | \$5 Additional Per Guest

\$25 *Per Guest for (4) Hours*

\$40 *Per Guest for (8) Hours*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Sliced Breakfast Breads (Vegetarian) | \$56 Per Dozen

Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea

\$22 *Per Guest*

FARMERS MARKET HEALTHY BREAK (GF) (VEGAN)

Wedged Melons and Pineapple with Coconut Raspberry Dipping Sauce

Selection of Fresh Cut Vegetables, Red Pepper Hummus, Smoked Pepper Romesco Sauce, Individual Bags of Root Vegetable Chips

Served with Chilled Flavored Ice Teas

\$30 *Per Guest*

SNACKS

Whole Market Fruits (GF) (Vegan) | \$4 Each

Chocolate Marble, Lemon Poppy Seed, Banana Nut
Sweet Cravings (Vegetarian) \$58 Per Dozen
Freshly baked assorted cookies Assorted mini cupcakes
Jumbo Home-Style Cookies (Vegetarian) \$62 Per Dozen
Chef's Choice of Assorted Variety
Sweet Bars (Vegetarian) \$62 Per Dozen
Lemon Bar, Brownies, & Blondies
Today's Fresh Bakeries (Vegetarian) \$62 Per Dozen
Muffins, Croissants, Danish
House Made Gluten Free Muffin Selection (Vegetarian)(GF) \$62 Per Dozen
Blueberry, Banana Nut, Chocolate, & Carrot
Assortment of Bagels (Vegetarian) \$68 Per Dozen
Strawberry Cream Cheese & Traditional Cream Cheese

Seasonal Selection, Fully Ripened
Individual Greek Yogurts (GF) \$5 Each
Assorted Flavors
Assorted Bags of Chips, Pretzels and Popcorn \$5 Each
Assorted Candy Bars \$5 Each
Individual Bags of Snack & Nut blends \$6 Each
Assorted Protein, Energy and Granola Bars \$6 Each
Crudit� Cup (Vegan)(GF) \$10 Each
Chef's Selection of Seasonal Vegetables with Chickpea Hummus
Yogurt Parfait \$10 Each
Layered Yogurt, Seasonal Fruit Compote and Homemade Granola
Breakfast Chia Cup (GF) \$10 Each
Coconut Chia Seed Pudding with Blueberries & Shaved Coconut
Seasonal Sliced Fruit with Honey Yogurt Dip (GF) (Vegetarian) \$15 Per Guest

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE, TEA AND LEMONADE

Assorted Hot Tea \$5 Each
Lemonade \$80 Per Gallon
Freshly Brewed Coffee \$90 Per Gallon
Regular and Decaffeinated Coffee
Iced Tea \$90 Per Gallon

SPECIALTY BOTTLED BEVERAGES

Chilled Juices | \$5 Each

SOFT DRINKS

Variety of Regular, Decaffeinated and Diet Pepsi Products \$6 Each

- Orange, Grapefruit and Cranberry
- Still and Sparkling Water | \$5 Each
- Naked | \$6 Each
- Juices, Smoothies and Protein Drinks
- Red Bull High Energy Drinks | \$6 Each
- Regular and Sugar Free

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Minimum of 20 Guests | Service Time: 1 1/2 Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests.

KANSAS CITY BBQ - MONDAY & THURSDAY

- Chopped Salad, Iceberg Lettuce, Artisan Lettuces, Cherry Tomatoes, Bacon, Creamy Blue Cheese Dressing or Balsamic Vinaigrette (GF)
- Southern Coleslaw (GF)(Vegetarian)
- Sweet Potato Hash (GF) (Vegetarian)
- BBQ Pulled Pork, Carolina BBQ Sauce (GF)
- Sliced Beef Brisket, KC BBQ Sauce (GF)
- Mac and Cheese
- Honey Lime Fruit Salad (GF) (Vegetarian)
- Loaded Potato Salad (GF)
- Smoked Baked Beans (GF)
- Sweet Hawaiian Rolls, Whipped Honey Butter (Vegetarian)
- Dessert
- Assorted Pies and Carrot Cake (Vegetarian)
- Freshly Brewed Coffee, Tea Service, and Soft Drinks

TUSCAN COASTLINE - TUESDAY, FRIDAY & SUNDAY

- Marinated Tomato and Mozzarella Salad, Basil Pesto, Balsamic Reduction (GF) (Vegetarian)
- Mediterranean Chopped Salad, Romaine Lettuce, Feta Cheese, Red Onion, Cucumber, Kalamata Olives, Pepperoncini, Cherry Tomatoes, Oregano Vinaigrette or Creamy Dill Dressing (GF) (Vegetarian)
- Rustic Pasta Salad, Roasted Peppers, Kalamata Olives, Parsley, Heirloom Tomatoes, Grilled Squash, Oregano Dressing (Vegan)
- Spicy Italian Sausage with Sweet Peppers and Onions (GF)
- Chicken Scarpariello, Roasted Peppers, Olives, Blistered Potatoes, Jus (GF)
- Beyond Meat Bolognese, Penne Pasta, Fresh Herbs (Vegan)
- Squash Medley with Garden Herbs and Shaved Parmesan Cheese (GF) (Vegetarian)
- Crispy Garlic Bread (Vegetarian)
- Dessert
- Tiramisu, Cheesecake Bites, Snickerdoodle Cookies (Vegetarian)

\$58 <i>Per Guest</i>	Freshly Brewed Coffee, Tea Service, and Soft Drinks
\$68 <i>Per Guest All Other Days</i>	\$58 <i>Per Guest</i>
	\$68 <i>Per Guest All Other Days</i>

ARROWHEAD TEX-MEX - WEDNESDAY & SATURDAY

Southwestern Chicken Tortilla Soup, Crisp Tortilla Strips (GF)
Mixed Greens, Cucumbers, Tomatoes, Red Onions, Cotija Cheese, Chipotle Ranch (GF) (Vegetarian)
Chorizo Tofu, Chili Spices, Onions, Black Beans (Vegan)
Street Corn Salad, Fire Roasted Corn, Bell Peppers, Mexican Crema, Tajin, Parmesan Cheese, Cilantro (GF) (Vegetarian)
Braised Chicken Tinga, Sweet Onions, Chipotle Sauce (GF)
Carne Asada, Marinated Flank Steak, Pepper Medley
Roasted Calabacitas (GF) (Vegan)
Spanish Rice (GF) (Vegan)
Refried Beans (GF) (Vegan)
Flour and Corn Tortillas (Vegetarian)
Dessert
Cinnamon Churros and Tres Leches Cake (Vegetarian)
Freshly Brewed Coffee, Tea Service, and Soft Drinks

\$58 <i>Per Guest</i>
\$68 <i>Per Guest All Other Days</i>

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

THE 88'S GRAB AND GO LUNCH

Choice of Three, includes Kettle Chips, Whole Fruit, Condiments and Cookie

Shaved Turkey Breast with Garlic Aioli, Roasted Peppers and Smoked Gouda Cheese on a Wheat Hoagie
Shaved Honey Ham with Apple Compote, Baby Arugula, Brie Cheese on a Croissant
Slow Roasted Roast Beef with Bacon and Onion Jam, Marinated Tomatoes, and Smoked Cheddar on a Hoagie Roll
Herb and Garlic Chicken Breast, Cherry Pepper Aioli, Marinated Tomatoes, Lettuce and Manchego Cheese on Baguette
Capicola, Ham, Pepperoni, and Salami with Chili Pepper Spread, Sliced Tomatoes, Lettuce and Provolone Cheese on a Hoagie Roll
Marinated Roasted Vegetable with Roasted Pepper Hummus, Lettuce and Tomato on a Spinach Tortilla (Vegan)
\$40 <i>Per Guest</i>

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Lunch Buffets

Minimum of 20 Guests | Service Time: 1 1/2 Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event
Order for groups less than (20) guests.

FARMERS MARKET SOUP AND SALAD

Fresh Vegetable Soup (GF) (Vegan)
Roasted Tomato and Basil Soup (GF) (Vegan)
Broccoli Cheddar Soup (GF) (Vegetarian)
Lettuces: Iceberg, Romaine, Artisanal Mix (GF) (Vegan)
Dressings: Buttermilk Ranch, Red Wine Vinaigrette, Creamy Blue Cheese, Caesar (GF) (Vegetarian)
Salad Toppings: Aged Cheddar, Blue Cheese, Shaved Carrots, Cherry Tomatoes, Cucumber, Red Onion, Black Olives, Sunflower Seeds, Garlic Croutons, Bacon
Pesto Pasta Salad with Cherry Tomatoes, Broccoli, Shaved Onions, Parsley and Olive Oil (Vegan)
Marinated Tomato and Mozzarella Salad, Basil Pesto, Balsamic Reduction (GF) (Vegetarian)
Loaded Potato Salad (GF)
Dessert

BUILD YOUR OWN DELI BUFFET

SALADS (Choice of Two)
Classic Caesar Salad with Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing (Vegetarian)
Loaded Potato Salad (GF) Southern Coleslaw (GF) (Vegetarian)
Chopped Salad, Iceberg Lettuce, Artisan Lettuces, Heirloom Tomatoes, Bacon, Creamy Blue Cheese Dressing or White Balsamic Vinaigrette (GF) Roasted Cauliflower Salad (GF) (Vegetarian)
SLICED MEATS (GF) (Choice of Three)
Smoked Turkey Breast Maple Honey Ham Capicola Italian Salami
Sliced Aged Cheddar, Smoked Gouda, and Provolone Cheeses
Sliced Tomatoes, Sweet Red Onions, Lettuce and Pickle Chips, Mustard, Mayo
Home-Made Potato Chips
Assorted Sliced Breads and Rolls
Dessert
Assorted Pastries, Brownies, and Cookies

Assorted Bars and Cookies

Freshly Brewed Coffee, Tea Service, and Soft Drinks

\$35 Per Guest

Freshly Brewed Coffee, Tea Service, and Soft Drinks

\$35 Per Guest

POWER BOWLS

Choose your Base:

- Arcadian Lettuce, Grilled Corn, Crispy Garbanzo Beans, Black Beans, Diced Tomato, Red Peppers (GF) (Vegan)
- Quinoa, Red Radish, Cucumber, Grape Tomato, Corn, Wild Arugula, Feta (GF) (Vegetarian)
- Brown Rice, Zucchini, Yellow Squash, Heirloom Peppers, Tomatoes, Parsley, Pine Nuts, Herb Vinaigrette (GF) (Vegan)

Choose a Protein:

- Prime Flat Iron Steak
- Free Range Chicken Breast (GF)
- Pan-Seared Salmon (GF)

Assorted Finishing Touches: Chimichurri, Pico de Gallo, Smoked tomato Salsa, Crispy Chickpeas, Mixed Seeds, Plant Based Ranch Dressing, Lemon Mustard Dijon Vinaigrette (GF)(Vegetarian)

Vegetable Chips

Seasonal Whole Fruit Selection (Vegan)(GF)

Dessert

Lemon Bars, Fudge Brownies and Chocolate Cookies (Vegetarian)

Freshly Brewed Coffee, Tea Service, and Soft Drinks

\$68 Per Guest

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.

STARTERS (CHOICE OF ONE)

Fresh Vegetable Soup (GF) (Vegan)

Chicken Noodle Soup

Roasted Cauliflower Soup (GF) (Vegetarian)

Classic Caesar Salad with Baby Romaine, Garlic Croutons, Shaved

ENTREE'S (CHOICE OF ONE)

Mediterranean Chicken Salad, Artisanal Greens, Artichoke Hearts, Hardboiled Egg, Marinated Tomatoes, Cucumber, Shaved Parmesan Cheese, Balsamic Vinaigrette (GF) | \$30 Per Guest

Chicken Caesar Salad, Romaine Hearts, Shaved Parmesan, Cherry Tomatoes, Caesar Dressing (GF) | \$30 Per Guest

Parmesan Cheese, Creamy Caesar Dressing

.....

Traditional Wedge Salad, Bacon, Blue Cheese Crumble, Pickled Onions, Blue Cheese Dressing (GF)

.....

Artisan Mixed Greens, Red Onion, Cherry Tomatoes, Cucumber, Carrots, Raspberry Vinaigrette (GF) (Vegetarian)

.....

Salmon and Quinoa Salad, Roasted Peppers, Feta Cheese, Shaved Carrots, Creamy Vinaigrette (GF) | \$32 Per Guest

.....

K.C. Braised Chicken Thigh, Broccoli Casserole, Roasted Mushroom, Creamy Garlic Sauce (GF) | \$32 Per Guest

.....

Smoked Pork Shoulder, Cajun Grits, Grilled Asparagus, Five-Spice BBQ (GF) | \$34 Per Guest

.....

Pan-Seared Chicken Breast, Cauliflower Puree, Braised Green Beans, Thyme Chicken Jus (GF) | \$34 Per Guest

.....

Pan Roasted Marinated Salmon, Wild Rice Pilaf, Grilled Asparagus, Lemon Butter Sauce (GF) | \$42 Per Guest

.....

Grilled Sirloin, Roasted Fingerling Potatoes, Cracked Pepper Broccolini, Chimichurri (GF) | \$47 Per Guest

.....

Roasted Cauliflower “Steak” Tarragon Chimichurri, Roasted Pepper Vinaigrette, Crispy Capers (GF) (Vegan) | \$29 Per Guest

.....

Beyond Meat Bolognese, Penne Pasta, Vegan Bolognese Sauce (Vegan) | \$32 Per Guest

.....

Garlic Mushroom Risotto, Shaved Pecorino, Garden Herbs (GF) (Vegetarian) | \$34 Per Guest

.....

DESSERTS (CHOICE OF ONE)

Key Lime Pie (Vegetarian)

.....

Cherry Pie (Vegetarian)

.....

Carrot Cake (Vegetarian)

.....

Cheesecake (Vegetarian)

.....

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. They can be served stationed or passed with a \$150 attendant fee.

HORS D'OEUVRES

Bacon Wrapped Scallops (GF) | \$11 Per Piece
with Citrus and Cilantro Aioli

Grilled Shrimp (GF) | \$10 Per Piece
Marinated in Chili Oil and Scallions with Ginger, Shallot and Soy Dipping Sauce

Mini Beef Wellington | \$10 Per Piece
with Port Wine Reduction

Vegetable Potstickers (Vegetarian) | \$8 Per Piece
Sweet Soy Sauce and Garlic Chili Sauce

Sweet and Sour Tomato Jam (Vegetarian) | \$8 Per Piece
with Drunken Goat Cheese on Garlic Rubbed Baguette

Mac N' Cheese Bites (Vegetarian) | \$7 Per Piece
Blue Cheese and Buffalo Sauce Dip

Vegetable Samosas (Vegetarian) | \$7 Per Piece
Tamarind Sauce and Cilantro Chutney

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Minimum of 20 Guests | Service Time: 1 1/2 Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests.

SEASONS BEST VEGETABLE CRUDITE (GF)
(VEGETARIAN)

Heirloom Cauliflowers, Baby Tomatoes, Broccoli Florets,
Cucumber, Fresh Radishes, Baby Carrots, Chunky Blue Cheese
Dip, Roasted Pepper Hummus, And Avocado Ranch Dip

\$20 Per Guest

ARTISANAL CHEESE (VEGETARIAN)

Chef's Selection of Assorted Artisanal Cheeses, Crackers, Sliced
Baguette, Grape Clusters, Nuts, Honey, and Preserves

\$25 Per Guest

AMERICAN CHARCUTERIE

Daily Option of Chef's Selection of Charcuterie Meats, Cured
Olives, Dried Fruits, Assorted Nuts, Whole Grain Mustard, Garlic
Aioli, Freshly Sliced Baguette

SLIDER STATION

Buffalo Chicken Slider- Fried Chicken Patty, Chipotle Sauce,
House Pickle

Grass-fed Beef slider - Cheddar Cheese, House-made Pickle

\$30 *Per Guest*

STREET STYLE TACOS

- Char Grilled Ancho Chicken and Short Rib Barbacoa
- Cilantro, Limes, Onion, Jalapeño Peppers and Queso Fresco
- Corn and Flour Tortillas
- Fried Corn Tortilla Chips with Roasted Tomato Salsa

\$27 *Per Guest*

LATE NIGHT BAR SNACK STATION

- Choice of Two Served with Buttermilk Ranch Dressing, Chunky Blue Cheese Dip, Buffalo Sauce and Ketchup
- Beer Battered French Fries (Vegetarian)
- Gourmet Chicken Tenders
- Chicken Wings Buffalo or Plain
- Crispy Mozzarella Sticks (Vegetarian)
- Crispy Tater Tots (Vegan)
- Brisket Empanadas with Spicy BBQ Sauce
- Franks in a Blanket with Whole Grain Mustard Sauce and Spicy Ketchup

\$32 *Per Guest*

- Relish
- Caprese Slider with Balsamic Roasted Portobello, Roasted Tomato, Fresh Mozzarella, Spring Pea Basil Pesto Sauce (Vegetarian)
- Seasoned House Fries (Vegetarian)

\$22 *Per Guest*

PASTA STATION

- Choice of Two Served with Artisan Breads, Parmesan Cheese, Chili Flakes and Extra Virgin Olive Oil
- Bucatini with Pomodoro (Vegetarian)
- Penne with Beyond Bolognese (Vegetarian)
- Bucatini with Chicken Italian Sausage, Sage and Brown Butter
- Fettucine with Mushroom Cream Sauce and Seasonal Vegetables (Vegetarian)
- Fettuccine Alfredo with Grilled Chicken Breast
- Spaghetti with Meatballs and Marinara

\$32 *Per Guest*

Prices are subject to 24% taxable service charge and current Missouri sales tax of 9.975%.Menu pricing and selections may change based on availability and market conditions.

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

ST LOUIS RIBS (GF)

House Rub, Horseradish Coleslaw, Roasted Sweet Potatoes,
Stout BBQ Sauce

\$100*Each - Serves up to 7 guests*

OVEN ROASTED SALMON (GF)

Dill Crusted, Herbed Crème Fraiche, Pickled Baby Onions, Creamy
Tarragon Polenta

\$300*Each - Serves 25 Guests*

HOUSE SMOKED BRISKET (GF)

Dry Rubbed Grass-Fed Beef Brisket, House Pickles, Sweet Rolls,
Coffee BBQ Sauce

\$300*Each - Serves 25 Guests*

BERKSHIRE PORK LOIN (GF)

Sage Marinated, Eggplant and Tomato Preserve, Fennel and
Apple Compote, Roasted New Potatoes

Creamy Horseradish

\$350*Each - Serves 30 Guests*

MISSOURI BEEF TENDERLOIN (GF)

Coffee Crusted American Wagyu, Red Wine Demi, Garlic and Truffle Potatoes, Chimichurri

\$450*Each - Serves 25 Guests*

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Sweets Station

Satisfy your sweet tooth with a variety of our delectable dessert options.

SWEET CRAVINGS

Assorted French Macarons (Vegetarian)

Assorted Chocolate Truffles (Vegetarian)

Chocolate Dipped Strawberries (Vegetarian)

Assorted Mini Petit Fours (Vegetarian)
Vanilla Panna Cotta with Mixed Berry Compote
Chocolate Pot de Crème with Spiced Whipped Cream (Vegetarian)
<i>\$108</i> Per Dozen

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Plated Dinner

Chef has hand selected a delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, entrée, and dessert, melds together to wow your attendees taste buds. All Plated Dinner include Freshly Brewed Coffee, Tea Service and Soft Drinks.

STARTERS

Choice of One

Garden Salad with Tomatoes, Cucumber, Shredded Carrots and Balsamic dressing (GF)(Vegan)
Classic Caesar Salad with Garlic Herbed Croutons and Shaved Parmesan Cheese
Arugula Salad with Fresh Strawberries, Radicchio, Almond Praline, Gorgonzola Cheese and Honey Vinaigrette (GF) (Vegetarian)
Kale Salad with Goat Cheese, Sunflower Seeds, Blackberries, Pickled Baby Onions and Balsamic Dressing (GF)(Vegetarian)
Tomato Bisque Farmers Market Tomato with Basil (GF) (Vegan)
Vegetable Beef Soup Market Vegetable and Beef Soup (GF)
Minestrone Soup Fresh Vegetables, Beans and Pasta in a Light Tomato Broth (Vegetarian)
Chef’s Seasonal Soup

ENTRÉE

Sides listed with each entrée are to show the variety of options available. Select One Starch and One Vegetable to be served with all entrées provided.

Petite Beef Filet & Pan Seared Chicken Breast Buttermilk Mashed Potatoes, Grilled Asparagus, Black Garlic Demi-Glace \$82 Per Guest
KC Striploin Potato Aligot, Vegetable Medley, Creamy Peppercorn Sauce *Cooked Medium* \$71 Per Guest
Flank Steak Mascarpone And Rosemary Polenta, Charred Broccolini, Red Chimichurri \$67 Per Guest
Pan-Seared Sea Bass Corn Succotash, Saffron Roasted Potatoes, Tomato and Caper Relish (GF) \$64 Per Guest
Herb Crusted Cod Couscous Pilaf, Roasted Baby Carrots, Tomato and Thyme Sauce \$57 Per Guest
Free Range Bone-In Chicken Breast Roasted Garlic Cauliflower Puree, Poached Asparagus, Charred pepper Romesco (GF) \$57 Per Guest
Vegetarian and Vegan Options The Elms Chef will Provide Seasonal Options During the Detailing Process \$42 Per Guest

DESSERTS

- Chocolate Cake with Vanilla Whipped Cream, and Berries (Vegetarian)
- Cheesecake with Raspberry Sauce (Vegetarian)
- Pie (Vegetarian)
Apple or Blueberry
- Cannoli Drizzled With Chocolate And Italian Butter Cookies (Vegetarian)

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. Minimum of 20 Guests | Service Time: 1 1/2 Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests.

CAPONE’S ITALIAN DINNER BUFFET

- Classic Caesar Salad with House-Made Croutons and Shaved Parmesan Cheese (Vegetarian)
- Mostaccioli Salad (Vegetarian) **V**
- Minestrone Soup (Vegetarian)
- Chicken Parmesan, Mozzarella and Tomato Sauce
- Penne Pasta with Beef Bolognese
- Herb Crusted Salmon with Lemon-Caper Sauce (GF)
- Roasted Italian Vegetables (GF)(Vegan)
- Garlic Bread (Vegetarian)
- Dessert
Cannoli Drizzled with Chocolate and Tiramisu
- Freshly Brewed Coffee, Tea Service and Soft Drinks

\$57 *Per Guest*

MIDWEST BBQ BUFFET

- Seasonal Field Greens Salad, Grape Tomatoes, Cucumber, Shredded Carrots, Balsamic Vinaigrette (GF)(Vegan)
- Horseradish Coleslaw, Shaved Cabbage, Carrots, Micro Celery (GF)(Vegetarian)
- Potato Salad with Dijon Mustard (GF)(Vegetarian)
- Pulled Pork with Carolina BBQ Sauce (GF)
- Smoked Brisket with House Rub and BBQ Sauce (GF)
- Smoked Chicken Breast with Honey Mustard (GF)
- Borracho Beans (GF)(Vegetarian)
- Three Cheese Mac and Cheese (Vegetarian)
- Cheddar Cornbread with Whipped Butter (Vegetarian)
- Desserts
Apple, Blueberry and Pecan Pie (Vegetarian)
- Freshly Brewed Coffee, Tea Service and Soft Drinks

\$67 *Per Guest*

TRUMAN BUFFET

Field Greens with Fresh Strawberries, Gorgonzola Cheese, Candied Pecans, Raspberry Vinaigrette (GF) (Vegetarian)
Rolls with Honey Butter (Vegetarian)
Seasonal Mixed Vegetables (GF)(Vegan)
Southern Macaroni Salad
Roasted Pork Loin with Honey Mustard Sauce (GF)
Flank Steak with Mushroom Bordelaise
Maple Glazed Salmon with Roasted Cauliflower and Salted Pistachios(GF)
Garlic Mashed Potatoes (GF)(Vegetarian)
Desserts
Chocolate Cake, Cheesecake and Seasonal Pudding (Vegetarian)
Freshly Brewed Coffee, Tea Service and Soft Drinks.
\$67 <i>Per Guest</i>

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Build Your Own Buffet

Build Your Own Buffet includes Freshly Brewed Coffee, Tea Service and Soft Drinks. Minimum of 20 Guests | Service Time: 1 ½ Hours All Buffets, Packages and Stations Require a Minimum of (20) Guests, \$200++ fee added to each Event Order for groups less than (20) guests.

STARTERS

Choice of Two
Garden Salad with Tomatoes, Cucumber, Shredded Carrots and Choice of Dressing (GF)(Vegan)
Arugula Salad with Fresh Strawberries, Radicchio, Almond Praline, Gorgonzola Cheese and Honey Vinaigrette (GF) (Vegetarian)
Classic Caesar with House-made Croutons and Shaved Parmesan Cheese (Vegetarian)
Tomato Bisque Farmers Market Tomato with Basil (Vegetarian)(GF)

SIDES

Choice of Two
Horseradish Coleslaw (GF) (Vegetarian)
Charred Broccoli with Garlic Butter (GF) (Vegetarian)
Roasted Carrots with Herbed Garlic Butter (GF) (Vegetarian)
Braised Green Beans with Pancetta (GF)
Potato Salad with Dijon Mustard (GF) (Vegetarian)
Southern Macaroni Salad

Vegetable Beef Soup Market Vegetable and Beef Soup (GF)

Minestrone Soup Fresh Vegetables, Beans and Pasta in a Light Tomato Broth (Vegetarian)

Chef's Seasonal Soup

ENTRÉES (CHOICE OF TWO OR THREE)

Flank Steak with Mushroom Bordelaise

Roasted Pork Loin With Honey Mustard Sauce (GF)

Sliced Roasted Beef Sirloin Peppercorn Demi

Atlantic Grilled Salmon with Corn Succotash (GF)

Herb Crusted Cod with Lemon Butter (GF)

Chicken Cordon Bleu with Garlic Veloute

\$73 *Two Entrees*

\$83 *Three Entrees*

Rosemary and Garlic Herb Potatoes (GF) (Vegetarian)

Wild Rice and Mushrooms (GF)(Vegan)

Garlic Mashed Potatoes (GF) (Vegetarian)

Roasted Sweet Potatoes (GF) (Vegetarian)

DESSERT

Choice of One

Chocolate Cake with Vanilla Whipped Cream and Fresh Berries (Vegetarian)

Cheesecake with Raspberry Sauce (Vegetarian)

Apple or Blueberry Pie (Vegetarian)

Tiramisu (Vegetarian)

Cannoli Drizzled with Chocolate (Vegetarian)

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

WHITES

Le Crema, Chardonnay, California | \$98 Per Bottle

Kendall Jackson, Chardonnay, California | \$48 Per Bottle

Twomey Sauvignon Blanc, California | \$88 Per Bottle

Walnut Block Sauvignon Blanc, New Zealand | \$48 Per Bottle

Von Winning Extra Brut Riesling, Germany | \$72 Per Bottle

ROSE

Mirabelle Brut Rose, California | \$84 Per Bottle

Fleur de Mer Rose, France | \$60 Per Bottle

Chateau Ste. Michelle Riesling, Washington | \$48 Per Bottle

REDS

Bonanza, Cabernet Sauvignon, California | \$56 Per Bottle

Chop Shop Cabernet Sauvignon, California | \$48 Per Bottle

Kaiken, Malbec Indomito, Argentina | \$52 Per Bottle

Tilia, Malbec, Argentina | \$48 Per Bottle

Duckhorn “Decoy” Pinot Noir, California | \$62 Per Bottle

Erath “Resplendent” Pinot Noir, Oregon | \$58 Per Bottle

BUBBLES

La Marca Prosecco, Italy | \$48 Per Bottle

Piper Sonoma Brut, California | \$56 Per Bottle

HOUSE WINES

Reds

Reds: Pinot Noir, Merlot, Cabernet Sauvignon

Whites

Brut, Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato

\$42 *Per Bottle*

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

BEER AND WINE BAR

House Wines, Seasonal Wines, Domestic, Import and Craft Beer, and Soft Drinks

One Hour | \$20 Per Guest

Two Hour | \$28 Per Guest

Three Hour | \$36 Per Guest

Four Hour | \$44 Per Guest

SIGNATURE BAR

One Hour | \$24 Per Guest

For Each Additional Hour | \$12 Per Guest

Bottled Beer

Budweiser, Bud Light, Miller Lite, Coors light, Michelob Ultra, Boulevard Pale Ale, Boulevard Wheat, Heineken, Corona, Blue Moon, Stella Artois, Lagunitas IPA

Wine

PREMIUM BAR

One Hour | \$28 Per Guest

For Each Additional Hour | \$14 Per Guest

Bottled Beer

Budweiser, Bud Light, Miller Lite, Coors light, Michelob Ultra, Boulevard Pale Ale, Boulevard Wheat, Heineken, Corona, Blue Moon, Stella Artois, Lagunitas IPA

Wine

One White and One Red from House Selection Wines

Spirits

Titos Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jack Daniel's Whiskey, Jameson Irish, Dewars White Scotch

Premium Cordials

Disaronno Amaretto, Kahlua Coffee Liqueur, Grand Marnier, Baileys Irish Cream

TOP SHELF BRAND BAR

One Hour | \$36 Per Guest

For Each Additional Hour | \$18 Per Guest

Bottled Beer

Budweiser, Bud Light, Miller Lite, Coors light, Michelob Ultra, Boulevard Pale Ale, Boulevard Wheat, Heineken, Corona, Blue Moon, Stella Artois, Lagunitas IPA

Wine

One White and One Red from House Selection Wines

Spirits

Grey Goose Vodka, Monkey 47 Gin, Plantation 3 Star Rum, Patron Silver Tequila, Woodford Reserve Bourbon, Templeton Rye 4yr

One White and One Red from House Selection Wines

Spirits and Cordials

LaVeck Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Amaretto, Coffee Liqueur

SUPER-PREMIUM BAR

One Hour | \$32 Per Guest

For Each Additional Hour | \$16 Per Guest

Bottled Beer

Budweiser, Bud Light, Miller Lite, Coors light, Michelob Ultra, Boulevard Pale Ale, Boulevard Wheat, Heineken, Corona, Blue Moon, Stella Artois, Lagunitas IPA

Wine

One White and One Red from House Selection Wines

Spirits

Ketel One Vodka Hendrick's Gin, Bacardi Superior Rum, Casa Noble Crystal Tequila, Makers Mark Bourbon, Teeling Small Batch Irish, Johnny Walker Black Scotch, Pendelton Whiskey, and Canadian Crown Royal

Premium Cordials

Disaronno Amaretto, Kahlua Coffee Liqueur, Grand Marnier, Baileys Irish Cream

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Domestic Beer | \$7

Imported Beer | \$9

Micro Beer | \$9

Wine | \$10

One White and One Red from House Selection Wines

Mixed Drink - Signature | \$10

Mixed Drink - Premium | \$12

Whiskey, Redbreast Irish 12yr Irish, Glenlivet 12 yr Scotch
.....
Premium Cordials
Disaronno Amaretto, Kahlua Coffee Liqueur, Grand Marnier,
Baileys Irish Cream
.....

Mixed Drinks - Super-Premium | \$13
.....
Mixed Drinks - Top Shelf | \$15
.....
Juice/Soda | \$5
.....

GUEST PAY PER DRINK

Includes full bar set ups. Credit card or room charge only

Domestic Beer | \$8
.....
Imported Beer | \$10
.....
Micro Beer | \$10
.....
Wine | \$11
One White and One Red from House Selection Wines
.....
Mixed Drinks - Signature | \$11
.....
Mixed Drinks - Premium | \$13
.....
Mixed Drinks - Super Premium | \$14
.....
Mixed Drinks - Top Shelf | \$16
.....
Cordials | \$10
.....
Juice/Soda | \$5
.....

LABOR CHARGES

Bartender / Cashiers | \$150 Each | \$50 Each Additional Hour
Up to three hours before additional hours charged. Cashiers
Required for Cash Bars Only
.....

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian