

BREAKFAST

PLATED SELECTIONS

All breakfast selections include Starbucks Regular and Decaffeinated Coffee, Assorted Harney & Son's Hot Teas and Orange Juice. For groups less than 25 people prices will have an additional \$8.00 per person added

The All American \$27 per Person, \$32 Choice of 2 Meats
Scrambled Eggs Served with Your Choice of Farmland Smoked Bacon, Sausage Links (Pork or Turkey), or Country Ham Steak and Potatoes O'Brien

Banana Nut Crunch French Toast \$27 per Person, \$32 Choice of 2 Meats
Traditional Egg Battered Challah Bread Topped with House Made Granola and Sliced Banana with Warm Maple Syrup, Served with Scrambled Eggs and Your Choice of Farmland Hickory Smoked Bacon, Sausage Links (Pork or Turkey) or Country Ham Steak

Breakfast Burrito \$27 per Person
Flour Tortilla Filled with Scrambled Eggs, Pepper Jack Cheese, Chorizo Sausage and Green Chiles, Served with Salsa, Sour Cream and Potatoes O'Brien

BUFFET SELECTIONS

All Menus Served with Starbucks Coffee, Decaffeinated Coffee and Assorted Harney & Son's Hot Teas Menus are priced based on one hour of service and a minimum of 20 people.
For groups less than 20 people, buffet prices will have an additional \$8.00 per person added.

DoubleTree Breakfast Buffet I \$32 per Person, \$36 Choice of 3 meats
Choice of Orange Juice, Apple or Cranberry Juice
Seasonal Sliced Fruit Tray
Assorted Cold Breakfast Cereals with 2% Milk, Skim Milk and soy milk
Fluffy Scrambled Eggs, Potatoes O'Brien, Fresh Salsa and Ketchup
Choice of 2 Meats: Farmland Hickory Smoked Bacon, Sausage Links (Pork or Turkey) or Country Ham Steak White & Whole Wheat Toast, Fruit Preserves and Butter

DoubleTree Breakfast Buffet II \$36 per Person, \$41 Choice of 3 Meats
Choice of Orange Juice, Apple or Cranberry Juice
Seasonal Sliced Fruit Tray
Freshly Baked Breakfast Bakeries
Assorted Cold Breakfast Cereals with 2% Milk Skim Milk and soy milk
Southern Style Buttermilk Biscuits with Creamy Sausage Gravy
Potatoes O'Brien, Fresh Salsa and Ketchup
Choice of 2 Meats: Farmland Hickory Smoked Bacon, Sausage Links (Pork or Turkey), Country Ham Steak
White & Whole Wheat Toast, Fruit Preserves and Butter
Strawberry and Vanilla yogurts, house made Granola

CONTINENTAL SELECTIONS

Menus are priced based on one and a half hour of service and a minimum of 20 people.
For groups less than 20 people, buffet prices will have an additional \$5.00 per person added.

Overland Park Continental I

\$23.00 per Person

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas
Orange Juice, Apple and Cranberry Juice
Seasonal Sliced Fruit Tray
Assorted Breakfast Pastries to Include Danishes, Breakfast Breads and Croissants Assorted
New York Style Bagels with herbed Flavored and plain Cream Cheese

Overland Park Continental II

\$28.00 per Person

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Teas
Orange Juice, Apple and Cranberry Juice
Whole Fruit and Seasonal Sliced Fruit Tray
Chef's Selection of Assorted Breakfast Bakeries, Fruit Preserves and Butter
Strawberry and Vanilla flavored Yogurts and house made Granola Bacon
or Vegetable Frittata

BUFFET ENHANCEMENTS

Mimosas	\$5 per Person
Fruit Smoothie Shooters	\$4 per Person
Assorted Box Breakfast Cereals with Milk	\$6 Each
Yogurt and House Made Granola	\$6 Each
Strawberry & Vanilla Yogurts, Berries and House-Made Granola	
Warm Breakfast Sandwich	\$6 Each
Bacon biscuit, egg & cheese	
English muffin, sausage patty, egg & cheese	
Traditional Eggs Benedict	\$8 per Person
English Muffin Topped with Poached Egg, Canadian Bacon and Hollandaise Sauce	
Sami's Hot Smoked Salmon	\$8 per Person
Hard cooked egg, capers, cream cheese, toast points	
*Omelet Station	\$10 per Person
Prepared to Order, Served with Chef's Choice of Accompaniments	

MEETING PACKAGES AND BREAKS

For groups less than 25 people, buffet prices will have an additional \$8.00 per person added.

Conference All Day Meal Package \$78 per Person
Package Includes: Continental Breakfast, Mid-Morning Break, Lunch and Afternoon Break

DoubleTree Break Package \$48 per Person
Package Includes: Continental Breakfast, Mid-Morning Beverage Refresh and Afternoon Break

Continental Breakfast I

Selection of Two Fruit Juices: Orange, Cranberry or Apple, Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Waters, Sliced Seasonal Fruit Tray, Assorted Breakfast Pastries, Bagels with Cream Cheese, Preserves and Butter

Mid-Morning Break

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Waters, Whole Fruit and Breakfast Bars

Luncheon

Your Selection of: Plated Chicken Entrée, Boxed Deli Lunch or Make Your Own Delicatessen Buffet
Upgrade to Taste of Kansas City BBQ, San Jose Mission or Little Italy Buffet for an additional \$3 per person

Afternoon Refreshment Break

Refresh Beverages and Your Choice of Two: Assorted Cookies, Chocolate Fudge Brownies, Gourmet Ice Cream Treats, Assorted Dessert Bars, Popcorn, Warm Jumbo Pretzel with Cheese Sauce, Individual Bag of Trail Mix, Pretzels or Assorted Chips

All Day Beverage Package \$33 per Person

Prices are based on a nine hour maximum time limit

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks & Bottled Water

Upgrade to include Energy Drinks for an additional \$6 per person.

Beverage Break I \$13 per Person

Prices are based on a two hour maximum time limit

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas

Beverage Break II \$17 per Person

Prices are based on a two hour maximum time limit

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks & Bottled Water

Upgrade to include Energy Drinks for an additional \$6 per person.

TIME FOR A BREAK

Menus are priced based on 30 minutes of service.

For groups less than 20 people, break prices will have an additional \$8.00 per person added.

Old Fashioned Sundae Bar \$16 per Person

Vanilla Ice Cream with Strawberry, Caramel and Chocolate Sauces, Whipped Cream, Chocolate Cookie Crumbles, Chopped Nuts and Sprinkles

Health Nut \$19 per Person

Swiss, Cheddar and Pepperjack Cheese Tray with Assorted Crackers, Celery Sticks with Almond Butter and Peanut Butter, Seasonal Fruit with Honey Yogurt Dipping Sauce, Mixed Nuts, Sparkling Waters and Fruit Infused Water
Add Assorted Fruit Smoothie Shooters for an Additional \$3 per Person.

The Tailgate \$17 per Person

Peanuts, Popcorn, Hot Pretzel Bites with Warm Cheese Sauce, Iced Tea, Lemonade

The Fitness Center Break \$18 per Person

Fruit Infused Water, Fruit Smoothie Shooters, Carrot and Celery Sticks, Organic Peanut Butter, Grilled Pita Bread and Hummus, "Make-Your-Own" Trail Mix: Chef's House-Made Granola, Peanuts, Almonds, Dark Chocolate Chips and Coconut Flakes.

Chocolate, Chocolate, Chocolate! \$20 per Person

Assorted Candy Bars, Chocolate Covered Pretzels, Chocolate Coated Peanuts, DoubleTree Chocolate Chip Cookies, Double Chocolate Fudge Brownie, Bottled 2% Chocolate & Plain Milk, Starbuck's Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Water

DoubleTree Cookie Jar \$19 per Person

Assorted Home Style Cookies to Include the DoubleTree Chocolate Chip Cookie, Double Chocolate Fudge Brownie, Bottled 2% Chocolate & Plain Milk, Assorted Soft Drinks and Bottled Water

Tea Time \$20 per Person

Assorted Tea Sandwiches, Assorted Sugar Cookies, Petite Fours, Strawberries and Whipped Cream, Two Infused Cold Teas, Assorted Harney and Son's Hot Teas and Lemonade

Pastry Cart \$22 per Person

Assorted European Style Pastries to Include: Custard Filled Cream Puffs, Chocolate Glazed Eclairs, Classic Crème Brule, Cheese Cake Bars, Assorted Dessert Bars, Starbuck's Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Water

A LA CARTE SELECTIONS

BEVERAGES

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Teas	\$65 per Gallon
Assorted Soft Drinks	\$4 Each
Bottled Waters	\$4 Each
Bottled Juices	\$4 Each
Energy Drinks	\$9 Each
Half Pint 2% Milk, White or Chocolate	\$4 Each
Lemonade, Fruit Punch or Iced Tea	\$42 per Gallon

FROM THE BAKERY

DoubleTree Signature Muffins, Blueberry Yogurt and Honey Oat	\$37 per Dozen
Assorted Scones	\$37 per Dozen
Assorted Fruit Danishes	\$37 per Dozen
Breakfast Breads: Banana Nut, Blue Berry, Chocolate or Cranberry	\$37 per Dozen
Assorted Muffins	\$37 per Dozen
Assorted New York Style Bagels with plain and herbed Cream Cheese	\$37 per Dozen
Chocolate Fudge Brownies	\$26 per Dozen
Assorted Home-Style Cookies	\$28 per Dozen
DoubleTree Chocolate Chip Cookies	\$37 per Dozen
Rice Krispies Treats	\$28 per Dozen
Assorted Dessert Bars	\$37 per Dozen

FRESH SNACKS

Whole Seasonal Fruit	\$30 per Dozen
Seasonal Sliced Fruit and Berries, <i>Minimum of 25 People</i>	\$8 per Person
Fresh Vegetable Crudit� with Herb Dip, <i>Minimum of 25 People</i>	\$8 per Person
Chef's Selection of Domestic Cheese Platter with Crackers, <i>Minimum of 25 People</i>	\$8 per Person
Tortilla Chips with Salsa	\$13 per Pound
Pretzels or Potato Chips with Herb Dip	\$13 per Pound
Hot Jumbo Pretzels with Warm Cheese Sauce	\$6 Each

DRY SNACKS

Assorted Breakfast Bars and Granola Bars	\$4 Each
Individual Bags of Chips, Pretzels or Trail Mix	\$3 Each
Individual Cups of Buttered Popcorn	\$4 Each
Deluxe Mixed Nuts	\$32 per Pound
Peanuts	\$13 per Pound
Assorted Candy Bars	\$4 Each
Ice Cream Treats	\$6 Each

LUNCH

BOXED DELI LUNCH

\$30 per Person

All Boxed Lunches Include, Kettle Style Potato Chips, Piece of Whole Fruit, Your Choice of a Cookie, Brownie or Dessert Bar and an Assorted Soft Drink. Choice of the Following Sandwiches: Italian Style on Hoagie Roll, Roast Beef and Cheddar on Cottage White Bread, Turkey & Swiss on honey Wheat Bread, Tuna or Chicken Salad on Flaky Croissant, Vegetarian Wrap.

COLD PLATED LUNCH SELECTIONS

Chicken Caesar Salad

\$25

Crisp romaine, Red Onion, Parmesan Crisp, Ciabatta Croutons, Grilled Chicken, Caesar Dressing *Substitute Shrimp, Grilled Salmon, Grilled Steak, for an additional 5.00*

Napa Vineyard Spinach Salad

\$27

Baby spinach and Gathered Greens, Red Grapes, Crumbled Feta Cheese, Sugared Pecans
Grilled Chicken, Balsamic Dressing
Substitute Shrimp, Grilled Salmon, Grilled Steak, for an additional 5.00

HOT PLATED LUNCH SELECTIONS

All Hot Plated Lunches Come with Choice of Soup or Salad, Chef's Selection of Seasonal Vegetables, Dessert, Iced Tea and Starbucks Coffee Service. For groups less than 25 people prices will have an additional \$8.00 per person added.

Soups

French Onion
Chicken Tortilla
Steak Soup
Lobster Bisque
Tomato Bisque

Salads

The DoubleTree House Garden Salad

Seasonal Mixed Greens, Tomatoes, Shredded Carrots, Sliced Mushrooms and Cucumbers with House Green Goddess Dressing

Baby Spinach and Kale Salad

Seasonal Mixed Greens, Sliced Granny Smith Apples, Candied Walnuts and Bacon with Red Wine Vinaigrette

Fresh Spinach Salad

Baby Spinach, Fresh Blueberries, Diced Boiled Egg, Red Onion, Chopped Farmland Smoked Bacon and Feta Cheese with Balsamic Vinaigrette

Caesar Salad

Crisp Heart of Romaine, Parmesan Cheese and Herb Croutons with Caesar Dressing

Luncheon Entrees

Lemon Chicken

Lemon grass, pesto orzo, tomato basil

\$34 per Person

Romesco Chicken

Mediterranean couscous, Heirloom carrots

\$35 per Person

Braised Short Ribs

\$41 per Person Natural Jus, Garlic Mashed Potatoes

Flat Iron Steak

Mushroom polenta, French beans, steak butter

\$44 per person

6oz Marinated Petite Filet

Demi, Roasted Yukon Gold Potatoes

\$53 per Person Cabernet

Boulevard Pale Ale Brined Pork Loin

Apricot Glaze, Boursin Cheese Mashed Potatoes

\$32 per Person

Tri-Color Tortilla Encrusted Tilapia

Creole Sauce, Roasted Corn & Pepper Rice

\$34 per Person

Pan Seared Salmon

Red Pepper Cream Sauce, Wild Rice blend

\$41 per Person

Portobello Mushroom Risotto

Caramelized onions, Asiago Cheese

\$32 per Person

Grilled Vegetable Napoleon

Shaved Fennel, heirloom tomato salsa

\$32 per Person

DESSERTS

DoubleTree Chocolate Mousse Cake

New York Style Cheesecake with Fresh Fruit Sauce

Carrot Cake with Cream Cheese Icing

Fruit Tartlet with Melba Sauce

DoubleTree Chocolate Mousse Cup

Chocolate Flourless Torte *GF*

LUNCH BUFFET SELECTIONS

All buffets are served with Starbucks's Coffee and Iced Tea Service.

For groups less than 25 people, buffet prices will have an additional \$8.00 per person added.

Make Your Own Delicatessen Buffet

\$34 per Person

Served with Assortment of Breads, Pickles, Tomatoes, Onions, Lettuce, Assorted Condiments, Kettle Style Potato Chips, Fresh Baked Cookies.

<i>Salad – Choose One</i>	<i>Proteins – Choose Two</i>	<i>Cheese – Choose Two</i>
DoubleTree House Garden Salad	Ham	Cheddar
Caesar Salad	Roast Beef	Swiss
Potato Salad	Turkey	Pepperjack
Cole Slaw	Genoa Salami	Provolone

Build Your Own Salad Buffet

\$25 per Person

Served with Fresh Baked Rolls, Whipped Butter, Fresh Baked Cookies.

<i>Greens Choose Two</i>	<i>Dressings Choose Two</i>	<i>Toppings Choose Eight</i>	<i>Add Protein</i>
Romaine	House Green Goddess	Hard Boiled Egg	Walnuts
Mixed Greens	Buttermilk Ranch	Tomato	Blueberries
Spinach	Blue Cheese	Cucumber	Croutons
	Balsamic Vinaigrette	Onion	Blue Cheese Crumbles
	Caesar Dressing	Mushrooms	Shredded Cheddar
		Olives	Feta – Add \$2
		Bacon Bits	Goat Cheese – Add \$2
			Avocado – Add \$3
			Smoked Turkey – Add \$3
			Grilled Chicken – Add \$5
			Grilled Shrimp – Add \$7
			Steak – Add \$8
			Roasted Salmon – Add \$9

Taste of Kansas City BBQ Buffet

\$41 per Person

Mixed Greens Salad, Tomatoes, Shredded Carrots, Cucumber, Buttermilk Ranch & Italian Dressing
BBQ Chicken, Corn Pepper Relish
House Smoked Sliced Beef Tri-tip, House made BBQ Demi
Roasted Yukon gold Potatoes & Louisburg Cider Smokey Baked Beans
Warm Seasonal Fruit Cobbler served with Whipped Cream
Upgrade your BBQ Buffet with In-House Smoked Ribs for an Additional \$6 per Person

San Jose Mission Buffet

\$35 per Person

Fiesta Salad with Mixed Greens, Whole Kernel Corn, Black Beans, Red Peppers, Fried Tortilla Strips and Southwest Ranch Dressing
Chicken and Beef Fajitas, Sautéed Onions and Peppers, Warm Corn and Flour Tortillas, Sour Cream, Guacamole, Nacho Cheese, Salsa, Shredded Cheddar Cheese and Fresh Lime Wedges
(Gluten Free Tortillas Available Upon Request for Additional \$2 per Person)
Spanish rice and Mexican Beans
Cinnamon Sugar Churros with Caramel Sauce and Sweetened Whipped Cream

Little Italy

\$37 per Person

Caprese Salad with Roma Tomato, Fresh Mozzarella and Basil, Balsamic Reduction and Olive Oil
Caesar Salad with Chopped Romaine, Fresh Parmesan Cheese, Herb Croutons and Caesar Dressing
Bread
Chef's Selection of Pasta with Marinara and Alfredo Sauces
Grilled Italian Sausage with Peppers and Onions
Parmesan crusted Salmon with red pepper sauce
Tiramisu

Farms & Barns

\$36 per person

Kale & Spinach Salad, sundried fig, radish, Crumbled Feta, Citrus vinaigrette
Orzo Pasta Salad, sun Dried Tomato. Greek olives
Southern Fried Chicken, Home Style Meat Loaf, Garlic Mashed Potatoes
Country Gravy, Roasted Baby Carrots & Asparagus
Chocolate Mousse and Strawberry Shortcake Cake

Woods & Trails

\$36 per person

Bibb Lettuce, jack cheese, Blistered tomatoes, Herbed Ranch
Roma tomato, Cucumber, Red Onion & dill Salad
Green Beans, almandine, White cheddar Creamy Polenta
Grilled Flank Steak, Chimichurri
Chicken Saltimbocca, prosciutto, provolone, sage Demi
Mini Eclairs, Lemon Squares

Make Your Own Lunch Buffet

\$48 per Person All

Buffets Served with The DoubleTree Salad which Includes Seasonal Mixed Greens, Tomatoes, Shredded Carrots, Cucumber Two Dressings, Chef's Selection of Seasonal Vegetables and Desserts.

Entrée – Choose Two

Side – Choose One

Chicken Saltimbocca prosciutto,
provolone cheese

Pork Loin
with Port Wine Reduction

Potato Au Gratin

Lemon Chicken, pesto orzo, lemon
grass sauce

Seared Salmon, English pea risotto,
red pepper sauce

Roasted Potatoes

House Smoked Tri-tip
House BBQ Sauce Demi

Mushroom Barley Risotto, shiitake
mushrooms, leek confit, cheddar
cheese

Wild Rice blend

Cajun Cod, Black Beans dirty
rice

Braised Short Rib
Cabernet Reduction

Garlic Mashed

Mushroom Risotto

Pesto Orzo

Goat Cheese Creamy Polenta

PLATED DINNERS

SALAD AND STARTERS SELECTIONS

All Plated Dinner Selections Include Your Choice of Soup or Salad, Chef's Selection of Seasonal Vegetables, Choice of Dessert, Starbucks Coffee Service. For groups less than 25 people prices will have an additional \$5.00 per person added.

Soup

French Onion
Chicken Tortilla
Steak Soup
Lobster Bisque
Tomato Bisque

Salads

The DoubleTree House Garden Salad

Seasonal Mixed Greens, Tomatoes, Shredded Carrots, Cucumbers Two Dressings

Baby Spinach and Kale Salad

Seasonal Mixed Greens, Sliced Apples, Candied pecans, Bacon, Asiago Red Wine Vinaigrette \$2

Additional per Person

Fresh Spinach Salad

Baby Spinach, Fresh Sliced Pear, Chopped Boiled Egg, Red Onion, Smoked Bacon, Feta Cheese, Balsamic Vinaigrette

\$2 Additional per Person

Caprese Salad

Roma Tomato, Fresh Mozzarella and Basil, Arugula, Balsamic Reduction and Olive Oil \$2

Additional per Person

Caesar Wedge Salad

Crisp heart of Romaine, Parmesan Cheese Crisp and Herb Croutons with Caesar Dressing \$3

Additional per Person

Classic Wedge Salad

Iceberg Lettuce, Cherry Tomatoes, Chopped Farmland Smoked Bacon, Blue Cheese Crumbles, Balsamic Drizzle \$3

Additional per Person

Family Style Add Ons

Classic Shrimp Cocktail with Cocktail Sauce and Lemon

\$8 per Person

Mediterranean Plate with Classic Hummus, Olive Tapenade, Toasted Pita Points

\$6 per Person

Sami's Hot Smoked Salmon, cooked egg, capers, cream cheese

\$10 per Person

Maryland Crab Cake with Ginger Lime Sauce

\$10 per Person

DINNER ENTREES

Romesco Chicken Mediterranean Couscous	\$39 per Person
Chicken Florentine Goat cheese polenta, Spinach & Mushroom Ragout	\$39 per Person
7oz. Beef Tenderloin Peppercorn Rosemary Jus and Duchess Potatoes	\$63 per Person
Flat Iron Steak Mushroom polenta, French beans, steak butter	\$48 per person
7oz. Kansas City BBQ Braised Short Ribs Demi-Glace with Cheese and Mushroom Risotto	\$54 per Person
Boulevard Pale Ale Brined Pork Loin Apricot Glaze, Boursin Cheese Mashed Potatoes	\$39 per Person
Pistachio Seared Salmon Shrimp potato hash, Roasted Red Pepper Coulis	\$45 per Person
Seafood Prawns Garlic Butter Sauce, Linguini	\$39 per Person
Grilled Vegetable Napoleon, Shaved fennel, heirloom tomato salsa	\$40 per Person
Butternut Squash Ravioli Tossed in Olive Oil, Garlic, and Parsley	\$40 per Person

DUET SELECTIONS

Duet Entrée, Chicken & Salmon

Grilled chicken, lemon dill salmon, parmesan orzo

\$45 per Person

Duet Entrée, Filet & Shrimp

Petit filet & grilled shrimp skewer, asparagus, white cheddar grits

\$69 per Person

Duet Entrée, Filet & Halibut

Petit filet & grilled Halibut Provencal, Roasted Heirloom Carrots, Broccolini

\$80 per Person

DESSERT

Apple Tartlet

Chocolate Mousse Cake

York Style Cheesecake

Fruit Tartlet with Fresh Berries

Chocolate Flourless Torte *GF*

Espresso Tiramisu

New

DINNER BUFFET SELECTIONS

All buffets are served with Starbucks' Coffee and Iced Tea Service.

For groups less than 25 people, buffet prices will have an additional \$5.00 per person added.

Metcalf Mix Grill Buffet

\$62 per Person

Gathered Greens, orange segments, radish, candied pecans, red onion, raspberry vinaigrette
Tomato salad, fresh mozzarella, basil chiffonade, Balsamic vinaigrette
Quinoa salad, cilantro, cumin, evoo, splash of red wine vinegar
Grilled Rosemary Chicken, Roasted Shallots, Blackberry Demi
Marinated Flank Steak, Teriyaki glaze, Sautéed Peppers
El Diablo Shrimp Skewers, Jasmine rice, Tomatillo Salsa
Roasted Vegetables, Baby Carrots, Asparagus, cumin oil
Yukon Potatoes, Butter, Scallions
Cilantro Hummus, Naan Bread
Pastry Chef Dessert Assortment

College Blvd Buffet

\$55 per Person

Bibb Lettuce Salad, crispy Onions, feta cheese, shaved carrot, champagne vinaigrette
French Bean Salad, plum tomatoes, whole grain mustard vinaigrette
Orzo Pasta Salad, sun Dried tomatoes, Greek olives, Basil Pesto
Coriander Roasted Chicken, pumpkin seed Romesco
Baked Salmon, Tomato Fennel Broth
Cavatappi Pasta, Spinach, White Beans, Asiago Cheese
Fried Cauliflower & Quinoa, Turmeric-curry oil drizzle
Vegetable Ratatouille, Eggplant, Zucchini, Carrots, tomato pesto
Pastry Chef Dessert Assortment

Taste of Kansas BBQ Buffet

\$56 per Person

Mixed Greens Salad, Tomatoes, Shredded Carrots, Cucumber, Buttermilk Ranch & Italian Dressing
Tomato cucumber salad, balsamic dressing
BBQ Chicken, Corn Pepper Relish
House Smoked Sliced Beef Tenderloin House made BBQ Demi
Smoked Rope Sausage, glazed peppers & onions
Au Gratin Potatoes & Louisburg Cider Smokey Baked Beans
Warm Seasonal Fruit Cobbler served with Whipped Cream
Upgrade your BBQ Buffet with In-House Smoked Ribs for an Additional \$6 per Person

Woods & Trails

\$52.00 per Person

Bibb Lettuce, jack cheese, Blistered tomatoes, Herbed Ranch
Roma tomato, Cucumber, Red Onion & dill Salad
Green Beans, almandine, White cheddar Creamy Polenta
Grilled Flank Steak, Chimichurri
Parmesan Crusted Cod, Sun Dried Tomato Pesto
Chicken Saltimbocca, prosciutto, provolone, sage Demi
Mini Eclairs, Lemon Squares

Ruby Spice buffet

47.00 per person

Lentil soup, Naan Bread
Tabbouleh Salad, bulgur wheat, zucchini, parsley, lemon, tomato
Spicy Tomato Cucumber Salad, red pepper flake, chopped peanuts
Vegetable Tiki Masala, chick peas, cauliflower, carrots, eggplant
Saffron Basmati Rice
Beef & Lamb Kofta Kebabs, minted yogurt, tomatoes
Dukkha Roasted Heirloom Baby Carrots
Coconut rice pudding, Mid-Eastern Baklava
Add Halal Chicken +\$7.00 per person

TREE HOUSE SPECIALTY PLATTERS

Seasonal Fruit Platter Selection of Seasonal Sliced Fruits, Melons and Berries	\$195 Serves 25
Assorted Vegetable Crudités With Creamy Herb Dip	\$175 Serves 25
Domestic Cheese Platter Chef's Selection of Domestic Cheeses Served with Assorted Crackers Marinated olives, mixed nuts and dried fruits	\$275 Serves 25
Antipasto Platter Chef's Selection of Italian Meats and Grilled Vegetables Served with Focaccia Bread and Assorted Crackers	\$300 Serves 25
Fresh Seafood Display Jumbo Shrimp, Snow Crab Claws and Oysters on the Half Shell and Accompaniments	Market Price
Chef Sami's Hot Smoked Salmon Hard cooked egg, capers, cream cheese. Toast points	\$325 servers 25
Spinach and Artichoke Dip Served with House-Made Tri-Color Tortilla Chips	\$195 Serves 25
House-Made Tri- Color Tortilla Chips Served with Chili con Queso and Salsa Verde	\$195 Serves 25

COLD HORS D' OEUVRES

50 Pieces per Order

Bruschetta with Basil Tomato Relish	\$175 per Order
Assorted Finger Sandwiches	\$175 per Order
Prosciutto & Asparagus (Seasonal) with Seasoned Whipped Cream	\$225 per Order
Goat Cheese Crostini with Fresh Basil	\$175 per Order
Smoked Salmon Roulades	\$255 per Order
Jumbo Shrimp and Crab Claws with Cocktail Sauce	Market Price
Char-Grilled Steak Crostini with Bleu Cheese Spread	\$200 per Order
Ahi Tuna Satay with Wasabi Crème Fraiche	\$275 per Order
Smoked Salmon on Toast Points	\$275 per Order
Shrimp Cocktail	\$275 per Order
Assorted Dessert Shooters	\$200 per Order
Antipasto Skewer	\$200 per Order
Mozzarella Cheese, Sundried Tomato, Marinated Artichoke and Olive	

HOT HORS D' OEUVRES

50 Pieces per Order

Chicken Tenders Served with Your Choice Dipping Sauce	\$200 per Order
Vegetable Spring Rolls Served with Sweet Thai Chili Sauce	\$200 per Order
Chicken Pot stickers, Ponzu dipping sauce	\$225 per Order
Southwestern Chicken Egg Rolls	\$225 per Order
Pulled pork sliders, spicy slaw	\$200 per Order
Mini Beef Wellington	\$250 per order
Samosas, potato & pea	\$275 per Order
Spanakopita	\$200 per Order
Assorted Mini Quiches	\$200 per Order
Hibachi Chicken or Beef Satay's with Teriyaki Sauce	\$195 per Order
Classic Bacon Wrapped Scallops	\$295 per Order
Black Bean Quesadillas	\$250 per Order
Smoked Chicken Quesadillas	\$275 per Order
Maryland Style Mini Crab Cakes with Creole Aioli	\$325 per Order
Three Cheese Burnt Ends or Pulled Pork Macaroni Shooters	\$195 per Order

CARVING TO PERFECTION

All Carving Stations Include Silver Dollar Rolls and Appropriate Condiments. \$85 Chef Attendant fee per station.

Roasted Rosemary and Black Pepper Turkey Breast	\$275 per Order Serves 25
Honey Mustard and Clove Glazed Ham	\$275 per Order Serves 35
Oven Roasted Inside Round of Beef	\$350 per Order Serves 75
Roast Prime Rib of Beef	Market Price Serves 30
Smoked Beef Tenderloin	Market Price Serves 25
Whole Roasted Peppered Beef Tenderloin	Market Price Serves 25
Whole Smoked Suckling Pig	Market Price Serves 75

RECEPTION STATIONS

Menus are priced based on 30 minutes of service.

For groups less than 25 people, station prices will have an additional \$10.00 per person added.

Kansas City BBQ Reception Station	\$21 per person
Bbq tri tip, pulled pork, baked beans, macaroni & cheese, corn bread	
Crab Cake and Prawn Station	\$28 per Person
Lump crab Cakes, spicy remoulade, corn & pepper relish, Sautéed shrimp scampi, Cajun butter, crostini	
Dim Sum Station	\$22 per Person
Chicken pot stickers, vegetable spring rolls, pork buns, shrimp shu mai. Sweet chili sauce, Ponzu	
San Jose Street Tacos	\$24 per Person
Assorted Beef, Chicken and Chipotle Pork Served in Corn and Flour Tortillas. Served with Fresh Pico de Gallo, Tomatillo Salsa, Avocado, Corn Medley and Queso Fresco	
Dessert and Coffee Station	\$17 per Person
Chef's Selection of Assorted Desserts to Include Tartlets, Mini Cheese Cakes, Dessert Bars, Dessert Shooters and Cookies Served with Starbuck's Coffee.	