

# 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

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

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

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

## COLD HORS D' OEUVRES

50 Pieces per Order

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

## HOT HORS D' OEUVRES

50 Pieces per Order

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

## CARVING TO PERFECTION

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

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

<b>Kansas City BBQ Reception Station</b>	\$21 per person
Bbq tri tip, pulled pork, baked beans, macaroni & cheese, corn bread	
<b>Crab Cake and Prawn Station</b>	\$28 per Person
Lump crab Cakes, spicy remoulade, corn & pepper relish, Sautéed shrimp scampi, Cajun butter, crostini	
<b>Dim Sum Station</b>	\$22 per Person
Chicken pot stickers, vegetable spring rolls, pork buns, shrimp shu mai. Sweet chili sauce, Ponzu	
<b>San Jose Street Tacos</b>	\$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	
<b>Dessert and Coffee Station</b>	\$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.	