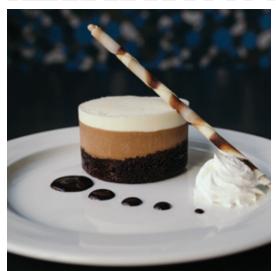


# CONFERENCE CENTER AT EMBASSY SUITES







# PLATED BREAKFASTS

All prices are per person. Served with freshly brewed coffee.

# ALL AMERICAN - \$23

Farm Fresh Scrambled Eggs Hickory Smoked Bacon Breakfast Sausage Breakfast Potatoes Basket of Assorted Breakfast Pastries

# COUNTRY PLATE - \$24

Fresh Baked Buttermilk Biscuits with Sausage Gravy Smoked Ham Steak Breakfast Potatoes Basket of Assorted Breakfast Pastries

# **BREAKFAST BUFFET**

All prices are per person. Minimum of 25 people. \$100 fee applies to any groups under 25. Served with freshly brewed coffee, assortment of hot teas and chilled orange juice.

# **CLASSIC CONTINENTAL - \$18**

Seasonal Fresh Fruit and Berries with Assorted Individual Yogurts Assorted Muffins and Breakfast Pastries Butter, Honey and Assorted Jams

# RISE & SHINE - \$26

Seasonal Fresh Fruit Display Farm Fresh Scrambled Eggs Hickory Smoked Bacon Breakfast Sausage Breakfast Potatoes Buttermilk Biscuits with Sausage Gravy Assorted Breakfast Pastries

# DELUXE BRUNCH - \$37

Seasonal Fresh Fruit Display Farm Fresh Scrambled Eggs Hickory Smoked Bacon Breakfast Sausage Breakfast Potatoes Chef's Choice Fish and Chicken Entrées Chef's Choice of Starch Chef's Choice of Starch Chef's Choice of Seasonal Vegetable Assorted Breakfast Pastries Assorted Dessert Display

# PLATED LUNCHES

All prices are per person. All plated lunch options are served with water, iced tea, coffee, artisan rolls and butter, chef's selection of vegetable.

SALAD (Choose One) HOUSE SALAD Spring Greens, Tomatoes, Carrots, Cucumbers, Ranch and Balsamic Dressing

**CAESAR SALAD** Hearts of Romaine, Pecorino Romano, Focaccia Croutons and House-made Caesar Dressing

THE BLUE SALAD Baby Iceberg, Blueberries, Candied Pecans, Blue Cheese and Blueberry Lavender Vinaigrette

ENTRÉE (Choose One)

**CITRUS CRUSTED CHICKEN BREAST - \$26** Seasonal Risotto and Smoked Maple-Mustard Jus

**SCOTTISH SALMON - \$33** Local Grain Risotto and Pesto Cream Sauce

KC STRIPLOIN MEDALLIONS - \$35 Yukon Gold Potato Purée and Herb-Roasted Mushroom Demi-Glace

**GRAPEVINE SMOKED CHICKEN - \$26** Potato Gratin and Marsala Sauce

BRAISED SHORT RIB - \$36 Truffle Ricotta Ravioli, Caramelized Shallot and Balsamic Demi-Glace

DESSERT (Choose One) All Served with Fresh Whipped Cream and Seasonal Garnish CHOCOLATE LAYER CAKE NEW YORK CHEESECAKE CITRUS BERRY TORTE - +\$4.00 BLACK CHERRY RICOTTA CHEESECAKE - +\$4.00 TRIPLE CHOCOLATE MOUSSE CAKE - +\$4.00 FLOURLESS CHOCOLATE TORTE - +\$4.00

# LUNCH BUFFET

All prices are per person. Minimum of 25 people. \$100 fee applies to any group under 25. All lunch buffets are served with water, iced tea, coffee, artisan rolls and butter.

# ARTISAN DELI - \$29

House Mixed Green Salad with Assorted Dressings

Artisan Deli Meats and Domestic Cheeses

Assorted Breads

Traditional Accompaniments

Assorted Kettle Chips

Tomato, Cucumber and Red Onion Salad

Chef's Soup of the Day

Gourmet Assorted Cookies

# TASTE OF TUSCANY - \$32

Red and Green Romaine Salad with Focaccia Croutons, Grape Tomatoes and Balsamic Vinaigrette

Tortellini with Grilled Lemon Butter

Tuscan Roasted Potatoes with Pecorino Cheese and Kale Pesto

Italian Pork Roast with Seasonal Panzanella and Marsala Reduction

Pinot Grigio Braised Chicken with Fire Roasted Artichokes and Tomatoes

Chocolate Chip Mascarpone Cannolis

# LA TAQUERIA - \$32

Iceberg Lettuce, Black Beans, Red Onion, Grilled Corn, Tortilla Strips and Chipotle Ranch Dressing

Cilantro Lime Rice

Borracho Beans

Street Style Tacos Featuring:

Chipotle Braised Chicken, Wood Smoked Barbacoa, Fire Roasted Vegetables and Fresh Tortillas Pickled Red Onion, Shaved Cabbage, Fresh Limes, Cotija Cheese, Shredded Cheddar, Chipotle Salsa, Tomatillo Salsa and Sour Cream

Cinnamon Sugar Churros

# VINEYARD - \$36

Mixed Greens with Mission Figs and Toasted Almonds

Roasted Baby Yukon Potatoes

Seasonal Vegetable Blend with Garlic-Herb Butter

Merlot Marinated Beef Tri Tip and Caramelized Onions

Grapevine Smoked Chicken Breast with Dijon Cream Sauce

Berry Tarts

# SMOKEHOUSE - \$36

Sweet and Spicy Coleslaw

Loaded Potato Salad with Bacon and Green Onion

Smoked Beef Brisket with KC Style BBQ Sauce

Honey BBQ Grilled Chicken Breast

Smoked Pit Beans with Burnt Ends

Seasonal Fruit Crisp

# PLATED DINNERS

All prices are per person. All plated dinner options are served with water, iced tea, coffee, artisan rolls and butter, chef's selection of vegetable.

SALAD (Choose One)

HOUSE SALAD Spring Greens, Tomatoes, Carrots, Cucumber, Ranch and Balsamic Dressing

**CAESAR SALAD** Hearts of Romaine, Pecorino Romano, Focaccia Croutons and House-made Caesar Dressing

**THE BLUE SALAD** Baby Iceberg, Blueberries, Candied Pecans, Blue Cheese and Blueberry Lavender Vinaigrette

# ENTRÉE (Choose One)

**CITRUS CRUSTED CHICKEN BREAST - \$35** Seasonal Risotto and Smoked Maple-Mustard Jus

SCOTTISH SALMON - \$38 Local Grain Risotto and Pesto Cream Sauce

BOURBON MUSTARD GLAZED PORK LOIN - \$38 Yukon Gold Potato Purée and Bourbon-Mustard Demi-Glace

**GRAPEVINE SMOKED CHICKEN BREAST** - **\$35** Potato Gratin and Marsala Sauce

APPLEWOOD SMOKED SIRLOIN - Market Price Slow Roasted, Carved, Gratin Potatoes and Bourbon Demi-Glace

BRAISED SHORT RIB - Market Price Mashed Potatoes, Caramelized Shallots and Balsamic Demi-Glace

KC STRIPLOIN MEDALLIONS - Market Price Roasted Baby Yukon Gold Potatoes and Herb-Roasted Mushroom Demi-Glace

**MIXED GRILL - Market Price** Beef Tenderloin, Gulf Shrimp, Yukon Gold Potato Purée and Cabernet Demi-Glace

**DESSERT** (Choose One) All Served with Fresh Whipped Cream and Seasonal Garnish **CHOCOLATE LAYER CAKE** 

NEW YORK CHEESECAKE

CITRUS BERRY TORTE - +\$4.00

BLACK CHERRY RICOTTA CHEESECAKE - +\$4.00

TRIPLE CHOCOLATE MOUSSE CAKE - +\$4.00

FLOURLESS CHOCOLATE TORTE - +\$4.00

# DINNER BUFFET

All prices are per person. Minimum of 25 people. \$100 fee applies to any group under 25. All dinner buffets are served with iced tea, water, coffee, artisan rolls and butter.

# KANSAS CITY SMOKEHOUSE - \$48

Mixed Green Salad Loaded Potato Salad with Bacon and Green Onion Sweet and Spicy Coleslaw Smoked Pit Beans with Burnt Ends Roasted Garlic Creamed Corn Applewood Smoked Ribs Honey BBQ Grilled Chicken Breast Smoked Beef Brisket with KC Style BBQ Sauce Chef's Selection of Seasonal Fruit Crisp

# TASTE OF TUSCANY - \$46

Red and Green Romaine Salad with Focaccia Croutons, Grape Tomatoes and Balsamic Vinaigrette Tortellini with Grilled Lemon Butter Tuscan Roasted Potatoes with Pecorino Cheese and Kale Pesto Italian Pork Roast with Seasonal Panzanella and Marsala Reduction Pinot Grigio Braised Chicken with Fire Roasted Artichokes and Tomatoes Chocolate Chip Mascarpone Cannolis

# ESCAPE TO NAPA - \$50

Mixed Greens Salad with Mission Figs and Toasted Almonds Quinoa and Brown Rice Pilaf Roasted Baby Yukon Potatoes Sautéed Haricot Vert with Caramelized Onions Seasonal Vegetable Blend with Garlic-Herb Butter Merlot Marinated Beef Tri Tip with Caramelized Onions Grapevine Smoked Chicken Breast with Dijon Cream Sauce Cedar Plank Salmon with Sherry Onion Jam Chef Assorted Dessert Display

# RECEPTION DISPLAYS & HORS D'OEUVRES

# **RECEPTION DISPLAYS**

- SERVES 25 PER SELECTION -

### CHILLED JUMBO SHRIMP DISPLAY - \$375

Chilled Jumbo Shrimp, Horseradish Cocktail Sauce and Lemon Wedges

### COLD SMOKED SALMON DISPLAY - \$300

Classic Garnishes, Crème Fraîche and Toasted Crostini

### **VEGETABLE CRUDITÉS DISPLAY - \$175**

Fresh Garden Vegetables and Homemade Vegetable Dip

### DOMESTIC & IMPORTED CHEESE DISPLAY - \$200

Domestic and Imported Cheeses, Dried Fruits, Assorted Crackers and Crostini

### ANTIPASTI DISPLAY - \$225

Imported Italian Meats and Cheeses, Marinated Vegetables, Giardiniera, Assorted Olives and Crostini

# HORS D'OEUVRES

- 50 PIECE MINIMUM PER SELECTION -

# **\$4 PER PIECE**

Smoked Ham and Black Pepper Biscuit with Jalapeño-Red Pepper Jam Goat Cheese Bruschetta with Fig Jam and Balsamic Reduction (V) Thai Chicken Skewers with Peanut Sauce Assorted Mini Quiche Angus Beef Slider with Blue Cheese and Garlic Aioli Spanikopita with Spinach and Feta Cheese BBQ Pork Sliders with Pickles Smoked Salmon and Herb Cream Cheese on Crostini with Chives Vegetable Spring Rolls with Sweet Chili Sauce (V) Mushroom Arancini with Marinara Sauce and Parmesan (V)

# \$5 PER PIECE

Mojo Shrimp with Smoked Corn Crema (GF) Crab Cake with Rémoulade Sauce Garlic Herb Steak Skewers with Steak Sauce (GF) Beef Wellington Bites with Horseradish Cream

GF = Gluten Free V = Vegetarian

# **CARVING STATIONS**

Required chef attendant fee of \$100 per 100 people.

# SUGAR CURED HAM - \$300

- Serves 50 per order -Whiskey Glaze, Jalapeño Jam and Black Pepper Biscuits

# OVEN ROASTED TURKEY BREAST - \$300

- Serves 30 per order -Rosemary Roasted, Cranberry-Chipotle Relish, Horseradish Cream and Artisan Rolls

# KANSAS CITY SMOKED BRISKET - \$325

- Serves 30 per order -Red Eye BBQ Sauce, Carolina Slaw and Artisan Rolls

# **ROASTED BEEF TENDERLOIN - \$375**

- Serves 25 per order -Au Jus, Horseradish Cream and Artisan Rolls

# À LA CARTE

# BEVERAGES

Coffee and Hot Tea - \$55 per gallon Assorted Pepsi Products - \$4 per can Bottled Water - \$4 per bottle Iced Tea - \$45 per gallon Juice - \$5 per bottle All Day Beverage Package - \$16 per person (Coffee, Assorted Hot Teas, Iced Tea, Pepsi Products and Bottled Water)

# **SNACKS**

Whole Fresh Fruit - \$3 each Individual Yogurt - \$4 each Assorted Candy Bars - \$4 each Granola Bars - \$4 each Individual Popcorn - \$4 each Assorted Kettle Chips - \$4 each Gardetto's Party Mix - \$4 per person Fresh Seasonal Fruit - \$7 per person Fresh Vegetable Crudité - \$7 per person Mixed Nuts - \$9 per person Assorted Gourmet Cookies - \$35 per dozen Double Chocolate Brownies - \$35 per dozen Bagels with Cream Cheese - \$35 per dozen Assorted Pastries - \$35 per dozen Warm Pretzels with Cheddar Cheese Sauce -\$30 per dozen

# BREAKS

Price per person based on one hour of service. Minimum 25 people. \$100 fee applies to any group under 25.

# EMBASSY COOKIE JAR - \$13

Assorted Gourmet Cookies Double Chocolate Brownies Pepsi Products and Bottled Water

# **BALLPARK CLASSICS - \$15**

Kettle Chips Warm Soft Pretzels with Cheddar Cheese Sauce Popcorn Mixed Nuts Gardetto's Snack Mix Pepsi Products and Bottled Water

# HEALTH NUT - \$16

Assorted Granola Bars Fresh Fruit Display Hummus with Pita Chips Vegetable Crudité Display Bottled Water

# CHOCOLATE OVERLOAD - \$18

Assorted Chocolate Candy Bars Chocolate Covered Pretzels Chocolate Chip Cookies Double Chocolate Brownies Pepsi Products and Bottled Water

# FRUIT & CHEESE BREAK - \$22

Selection of Imported and Domestic Cheese Mixed Nuts Dried Fruits and Berries Assorted Crackers and Crostini Pepsi Products and Bottled Water

# MENU ENHANCEMENTS

Price per person based on one hour of service. Minimum 25 people.

# BUILD YOUR OWN

TRAIL MIX BAR - \$16

Cashews Peanuts Almonds M&Ms Raisins Chocolate Chips Mini Pretzels Dried Cranberries

# CHIPS AND DIPS - \$15

Tortilla Chips with Chipotle Salsa and Guacamole Potato Chips with House-Made French Onion Dip Pita Chips with Hummus

# WAFFLE BAR - \$18

Belgian Waffles Warm Syrup Butter Chocolate Chips Sliced Strawberries Sprinkles Whipped Cream Peanut Butter Chocolate Sauce Blueberries

# COFFEE SHOPPE - \$18

One Gallon each of Regular and Decaf Coffee Selection of Coffee Syrups Assorted Coffee Cakes Danishes Freshly Baked Scones

# **GROUP MEETING PACKAGES**

Packages include audio visual (screen and projector, 1 microphone and 1 flip chart) pens, pads and water service.

Group meeting packages require a 25 person minimum. For service less than 25 people add \$100.

### THE EXECUTIVE - \$35 per person

All Day Beverage Service: Coffee, Assorted Hot Teas, Pepsi Products and Bottled Water

### Your choice of one of the following:

The Continental Break or an Afternoon Break

### The Continental Break

Assorted Breakfast Pastries and Muffins. Fresh Seasonal Fruits and Berries

### Afternoon Break

Day at the Shed, Embassy Cookie Jar or Health Nut - descriptions listed below

### THE AMBASSADOR - \$75 per person

All Day Beverage Service: Coffee, Assorted Hot Teas, Pepsi Products and Bottled Water

### The Continental Break

Assorted Breakfast Pastries and Muffins, Fresh Seasonal Fruits and Berries.

### Artisan Deli Lunch Buffet

House Mixed Green Salad with Dressings, Artisan Deli Meats and Domestic Cheeses, Assorted Breads, Traditional Accompaniments, Kettle Chips, Tomato, Cucumber and Red Onion Salad, Chef's Soup of the Day and Gourmet Cookies

\*\*Upgrade to a Hot Lunch Buffet for an additional \$7 per person. Options listed under Lunch Buffet on page 3

# Afternoon Break - Choose One

### BALLPARK CLASSICS EMBASSY COOKIE JAR Tortilla Chips & Queso Assorted Freshly Baked

Warm Soft Pretzels with Cheddar Cheese Sauce

Popcorn

Mixed Nuts

Gardetto's Snack Mix

Gourmet Cookies

Double Chocolate Brownies

HEALTH NUT

Assorted Granola Bars Fresh Fruit Display Hummus with Pita Chips Vegetable Crudité Display

# **BAR OPTIONS**

\$100 Bartender Fee applies to every bar station.

# SILVER LEVEL

Smirnoff Vodka, Dewar's Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Beefeater Gin, Jose Cuervo Gold Tequila, Bacardi Superior Rum, Baileys, Amaretto and Kahlúa

# Silver - Host Bar/Cash Bar

Cocktails - \$7.00/\$8.00 Domestic Beer - \$6.00/\$7.00 Imported Beer - \$7.00/\$8.00 Wine by the Glass - \$7.00/\$8.00 Soft Drinks and Juice - \$4.00/\$5.00 Bottled Water - \$4.00

# **GOLD LEVEL**

Tito's Vodka, Crown Royal, Jack Daniel's Whiskey, Tanqueray Gin, 1800 Tequila, Captain Morgan Spiced Rum, Baileys, Amaretto and Kahlúa

# Gold - Host Bar/Cash Bar

Cocktails - \$8.00/\$9.00 Domestic Beer - \$6.00/\$7.00 Imported Beer - \$7.00/\$8.00 Wine by the Glass - \$7.00/\$8.00 Soft Drinks and Juice - \$4.00/\$5.00 Bottled Water - \$4.00

# ENHANCEMENTS

Priced per person. Includes one hour of service.

### MIMOSA BAR - \$16

Champagne Orange Juice Cranberry Juice Grapefruit Juice Sliced Strawberries Blueberries Raspberries

# BLOODY MARY BAR - \$18

Premixed House-Made Bloody Mary's Olives Black Pepper Bacon Pickle Spears Celery Sticks Lemon Wedges Cherry Tomatoes Tabasco Celery Salt Cracked Black Pepper

# **4 HOUR HOSTED BAR OPTIONS**

Priced per person.

SILVER LEVEL - \$36

# Each additional hour \$6 per person per hour

# GOLD LEVEL - \$40

Each additional hour \$7 per person per hour

Liquor Tax of 10% applies. All prices are per item and subject to 23% service charge and 11.475% sales tax. Embassy Suites | 10401 S. Ridgeview Road, Olathe, KS 66061 | 913.353.9280 | eatatburgershed.com/private-events

# **AUDIO & VISUAL**

WIRED INTERNET CONNECTION - \$175

WIRELESS INTERNET CONNECTION - \$175

LCD PROJECTION (Includes Projector & Screen) - \$375

46" MONITOR (Includes HDMI/VGA Cords) - \$150

POP-UP SCREEN - \$100

POLYCOM SPEAKER - \$175

FLIP CHART PACKAGE (Includes Stand, Paper & Markers) - \$50

EASEL - \$10

PODIUM - \$50

LASER POINTER - \$10

PIPE & DRAPE - \$15 PER FOOT

HANDHELD UHF WIRELESS MICROPHONE - \$75

LAVALIER UHF WIRELESS MICROPHONE - \$100

CONFIDENCE MONITOR (Includes necessary cords) - \$200

75" ROLLING TELEVISION (Includes HDMI/VGA Cords) - \$250

VIRTUAL MEETING ASSISTANCE - AVAILABLE

4 CHANNEL MIXER - \$200