



# Olathe

CONFERENCE CENTER AT EMBASSY SUITES

## CATERING & PRIVATE EVENTS MENU



# 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.  
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 Seasonal Vegetable  
Assorted Breakfast Pastries  
Assorted Dessert Display

# MENU ENHANCEMENTS

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

## 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

All food is taxed at 11.475%. All Liquor, Beer and Wine are taxed at 10%. Gratuity is 23%. All taxes and gratuity are included in the total bill.

Embassy Suites | 10401 S. Ridgeview Road, Olathe, KS 66061 | 913.353.9280 | [eatatburgershed.com/private-events](http://eatatburgershed.com/private-events)

23-0380

# 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)

### **CHICKEN MARSALA - \$26**

Herbed Breast, Goat Cheese Polenta and Marsala Sauce

### **SCOTTISH SALMON - \$33**

Local Grain Risotto and Pesto Cream Sauce

### **KC STRIPLOIN MEDALLIONS - \$35**

Yukon Gold Potato Purée and Herb-Roasted Mushroom Demi-Glace

### **CHICKEN ÉTOUFFÉE - \$26**

Creole Seasoned Breast, Dirty Rice and Étouffée

### **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.  
All lunch buffets are served with water, iced tea, coffee, artisan rolls and butter.

## ARTISAN DELI - \$31

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

## 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

## 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

## EAST MEETS WEST - \$35

Chopped Salad with Brussels Sprouts, Carrots, Red Bell Peppers, Edamame Beans, Scallions, Toasted Sesame Seeds and a Sesame Vinaigrette  
Vegetable Spring Rolls  
Beef and Broccoli  
General Tso's Chicken  
Fried Rice  
Stir-Fried Vegetables  
Fortune Cookies

## HOME ON THE RANGE - \$32

Fresh Garden Salad with Mixed Artisan Greens, Grape Tomatoes, Cucumbers, Carrots, Radishes, Ranch and Balsamic Dressings  
Herb Roasted Chicken Breast  
Farmhouse Pot Roast  
Au Gratin Potatoes  
Steamed Broccoli  
Bread Pudding with Bourbon Sauce

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# 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)

### **CHICKEN MARSALA - \$35**

Herbed Breast, Goat Cheese Polenta and Marsala Sauce

### **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

### **CHICKEN ÉTOUFFÉE - \$35**

Creole Seasoned Breast, Dirty Rice and Étouffée

### **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.  
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

## EAST MEETS WEST - \$46

Chopped Salad with Brussels Sprouts,  
Carrots, Red Bell Peppers, Edamame Beans,  
Scallions, Toasted Sesame Seeds and  
a Sesame Vinaigrette  
Rice Noodle Salad with Napa Cabbage,  
Shiitake Mushrooms, Roasted Peanuts  
and a Passionfruit Vinaigrette  
Crab Rangoon  
Vegetable Spring Rolls  
Beef and Broccoli  
General Tso's Chicken  
Fried Rice  
Stir-Fried Vegetables  
Fortune Cookies  
5-Spice Donut Holes

## HOME ON THE RANGE - \$46

Fresh Garden Salad with Mixed Artisan  
Greens, Grape Tomatoes, Cucumbers,  
Carrots, Radishes, Ranch and  
Balsamic Dressings  
German Style Coleslaw with Green  
and Red Cabbage, Sliced Yellow Onion  
and a Caraway Vinaigrette  
Herb Roasted Chicken Breast  
Farmhouse Pot Roast  
Smoked Baby Back Ribs  
Au Gratin Potatoes  
Steamed Broccoli  
Herb Roasted Carrots  
Bread Pudding with Bourbon Sauce

# 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 Crudit  - \$7 per person

Mixed Nuts - \$9 per person

Assorted Gourmet Cookies - \$42 per dozen

Gluten free options available - \$45 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.

## 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

# 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.

## 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

Ballpark Classics, 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

Tortilla Chips & Queso  
Warm Soft Pretzels with  
Cheddar Cheese Sauce  
Popcorn  
Mixed Nuts  
Gardetto's Snack Mix

#### EMBASSY COOKIE JAR

Assorted Freshly Baked  
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

### DOMESTIC KEG - \$450

Approximately 100 glasses per keg

### IMPORT KEG - \$500

Approximately 100 glasses per keg

## 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

## HOSTED BAR OPTIONS

Priced per person per hour. Four hour max.

SILVER LEVEL - \$15

GOLD LEVEL - \$20

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