



Olathe

CONFERENCE CENTER AT EMBASSY SUITES

CATERING & PRIVATE EVENTS MENU



PLATED BREAKFASTS

All prices are per person. Served with freshly brewed coffee. \$100 per attendant. Three tables per attendant.

ALL AMERICAN - \$27

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

COUNTRY PLATE - \$28

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 - \$22

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

RISE & SHINE - \$31

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 - \$43

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 - \$21

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

COFFEE SHOPPE - \$22

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

*Pricing subject to change.

All food is taxed at 11.475%. All Liquor, Beer and Wine are taxed at 10%. Gratuity is 25%. All taxes and gratuity are included in the total bill.

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. \$100 per attendant. Three tables per attendant.

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 - \$31

Herbed Breast, Goat Cheese Polenta and Marsala Sauce

SCOTTISH SALMON - \$39

Local Grain Risotto and Pesto Cream Sauce

KC STRIPLOIN MEDALLIONS - \$42

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

CHICKEN ÉTOUFFÉE - \$31

Creole Seasoned Breast, Dirty Rice and Étouffée

BRAISED SHORT RIB - \$43

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

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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 - \$38

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 - \$38

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 - \$43

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 - \$43

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 - \$38

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 - \$40

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 - \$38

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. \$100 per attendant. Three tables per attendant.

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 - \$42

Herbed Breast, Goat Cheese Polenta and Marsala Sauce

SCOTTISH SALMON - \$45

Local Grain Risotto and Pesto Cream Sauce

BOURBON MUSTARD GLAZED PORK LOIN - \$45

Yukon Gold Potato Purée and Bourbon-Mustard Demi-Glace

CHICKEN ÉTOUFFÉE - \$42

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

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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 - \$57

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 - \$55

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 - \$60

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 - \$55

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 - \$55

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

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RECEPTION DISPLAYS & HORS D'OEUVRES

RECEPTION DISPLAYS

- SERVES 25 PER SELECTION -

CHILLED JUMBO SHRIMP DISPLAY - \$450

Chilled Jumbo Shrimp, Horseradish Cocktail Sauce and Lemon Wedges

COLD SMOKED SALMON DISPLAY - \$360

Classic Garnishes, Crème Fraîche and Toasted Crostini

VEGETABLE CRUDITÉS DISPLAY - \$215

Fresh Garden Vegetables and Homemade Vegetable Dip

DOMESTIC & IMPORTED CHEESE DISPLAY - \$245

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

ANTIPASTI DISPLAY - \$275

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

HORS D'OEUVRES

- 50 PIECE MINIMUM PER SELECTION -

\$5 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)

\$6 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

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CARVING STATIONS

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

SUGAR CURED HAM - \$360

- Serves 50 per order -

Whiskey Glaze, Jalapeño Jam and Black Pepper Biscuits

OVEN ROASTED TURKEY BREAST - \$360

- Serves 30 per order -

Rosemary Roasted, Cranberry-Chipotle Relish, Horseradish Cream and Artisan Rolls

KANSAS CITY SMOKED BRISKET - \$390

- Serves 30 per order -

Red Eye BBQ Sauce, Carolina Slaw and Artisan Rolls

ROASTED BEEF TENDERLOIN - \$450

- Serves 25 per order -

Au Jus, Horseradish Cream and Artisan Rolls

À LA CARTE

BEVERAGES

Coffee and Hot Tea - \$55 per gallon

Assorted Soda - \$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, Soda 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 - \$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

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BREAKS

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

EMBASSY COOKIE JAR - \$15

Assorted Gourmet Cookies
Double Chocolate Brownies
Soda and Bottled Water

BALLPARK CLASSICS - \$18

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

HEALTH NUT - \$19

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

CHOCOLATE OVERLOAD - \$21

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

FRUIT & CHEESE BREAK - \$25

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

MENU ENHANCEMENTS

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

BUILD YOUR OWN TRAIL MIX BAR - \$19

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

CHIPS AND DIPS - \$18

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

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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 - \$40 per person

All Day Beverage Service: Coffee, Assorted Hot Teas, Soda 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 - \$76 per person

All Day Beverage Service: Coffee, Assorted Hot Teas, Soda 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

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BAR OPTIONS

\$150 per bartender, one bartender per 100 guests.
\$250 bartender fee for groups under 100 guests.
Custom signature cocktail options available.

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 - \$8/\$9

Domestic Beer - \$7/\$8

Imported Beer - \$8/\$9

Wine by the Glass - \$8/\$9

Soft Drinks and Juice - \$4/\$5

Bottled Water - \$4

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 - \$9/\$10

Domestic Beer - \$7/\$8

Imported Beer - \$8/\$9

Wine by the Glass - \$8/\$9

Soft Drinks and Juice - \$4/\$5

Bottled Water - \$4

DOMESTIC KEG - \$500

Approximately 100 glasses per keg

IMPORT KEG - \$550

Approximately 100 glasses per keg

ENHANCEMENTS

Priced per person. Includes one hour of service.

MIMOSA BAR - \$18

Champagne

Orange Juice

Cranberry Juice

Grapefruit Juice

Sliced Strawberries

Blueberries

Raspberries

BLOODY MARY BAR - \$21

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.

HOURS	SILVER	GOLD
1	\$25	\$35
2	\$35	\$45
3	\$50	\$65
4	\$65	\$85

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