



CATERING MENU

BON APPÉTIT CATERING
AT KAUFFMAN FOUNDATION

CATERING SERVICES OVERVIEW

The Kauffman Foundation Conference Center is dedicated to providing catering services that offer superior quality, efficiency and service. Bon Appétit, our exclusive on-site caterer, has been awarded the Food Recovery designation. Food and beverages in the Conference Center are provided by Bon Appétit. No outside food or beverage is allowed in the Conference Center or other venues on the Kauffman Foundation properties.

HOW TO ORDER CATERING SERVICES

To order catering services, contact a meeting planner in the Conference Center office as far in advance of your event as possible. Please indicate the type of service needed (plated or buffet); the number of guests you anticipate; room configuration (see Conference Center Spaces link at www.kauffman.org/conferencecenter); event time; and any special services required, such as linens or centerpieces. For large or unique events requiring special orders beyond the standard menu, please contact the Conference Center to arrange a planning meeting with our catering team.

Please indicate any dietary restrictions at the time the catering order is placed. Catering orders are due three weeks out from the date of your event. Final counts on catering orders must be provided no later than noon, three business days prior to the event. Counts cannot be lowered after the final count is given. A late fee may be incurred if the count increases after the due date. Orders placed after the designated deadline will be subject to approval by the catering director and will include a \$25 surcharge or 25 percent of the additional catering, whichever is greater. Changes to previously ordered menus on late notice may result in substitutions. Prior to the event, the event host will be notified if any substitutions are necessary. For Saturday events, please use our Saturday menu unless your group will exceed a \$400.00 catering order.

PAYMENT / CANCELLATIONS

A confirmation will be presented before the event with the explanation of costs. An invoice also will be provided after the event with the final catering cost. The on-site catering vendor accepts checks made out to Bon Appétit Management Company, VISA, American Express and MasterCard. In the event that a credit card payment is not possible, a check must be provided within 30 days following the completed event. Special billing circumstances will be handled on a case-by-case basis. After the event, all billing questions can be answered by contacting the on-site billing coordinator at 816-932-1222. Cancellation with less than five business days notice will require payment in full. Cancellation due to inclement weather within 48 hours will result in a 100 percent payment of total invoice.

Please note: Hosting organizations must cover the cost of the entire event. No individual payments are accepted. No money, cash, check or credit may be exchanged on Kauffman property.

ADDITIONAL CATERING CHARGES

CENTERPIECES

The Conference Center will provide referrals to vendors for custom centerpieces. Costs for custom centerpieces typically start around \$40 per table and increase proportionally. Delivery and pickup arrangements must be coordinated with the Conference Center staff. The Conference Center can provide a basic centerpiece at no charge.

LINEN RENTALS FOR BUFFETS AND ROUND TABLES

in-house resource (subject to availability)

white floor-length tablecloth \$13 per table

toppers: black or white \$13 per table

buffet linens \$37 each

linen napkins \$.50 each

(Linen napkins are the standard. Paper napkins are available upon request at no cost for events not serving a hot entree.)

Additional resources available upon request.

SPECIAL SERVICE RATES

Production and wait staff will be \$25 per hour, with a 5 hour minimum, for served meals or action culinary stations. Bartenders are \$29 per hour, with a 5 hour minimum, and are required for all alcohol service. An administrative fee of 21 percent will be applied to all catering orders. Add one hour of labor before and after plated dinners and bars. Note: Wait staff charges will apply for all served meals. The size of the event may require additional staff to meet special needs. The catering director will confirm.

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food-borne illness—especially if you have certain medical conditions.

Food allergy information: Be aware that we handle and prepare foods with milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in our kitchens.

Kauffman Foundation reserves the right to substitute certain menu items to meet the accessibility needs of food allergic individuals.

KNOW WHAT YOU ARE EATING



FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



LOCALLY CRAFTED

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



ORGANIC

Contains at least 95 percent organically produced ingredients (by weight) from a USDA certified source.



SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



IN BALANCE

Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.



VEGETARIAN

Contains no meat, fish, poultry, shellfish, or products derived from these sources but may contain dairy or eggs.



VEGAN

Contains absolutely no animal or dairy products.



MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Please speak with an on-site manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

ALL DAY CONFERENCE PACKAGES

COMMUNITY PACKAGE

33.00 per person



breakfast

assorted fresh scones, muffins and bagels served with cream cheese and jam, fresh sliced fruit

morning break

basic granola bars, bananas and apples

lunch

choice of the signature deli bar or salad bar with cookies

afternoon break

selection of snack mix and assorted dessert bars

beverages

all-day coffee and hot tea service, canned beverages and spa water added at morning break and refreshed throughout the day, orange juice served with breakfast, iced tea served with lunch and refreshed in the afternoon

SIGNATURE PACKAGE

41.00 per person

breakfast

choice of breakfast buffet from our menu

morning break

premium granola bars, whole fruit and greek yogurt cups

lunch

choose any buffet from our menu with cookies

afternoon break

premium fruit and nut trail mix with assorted dessert bars

beverages

all-day coffee and hot tea service, canned beverages and spa water added at morning break and refreshed throughout the day, orange juice served with breakfast, iced tea served with lunch and refreshed in the afternoon

BREAKFAST

- priced per person
- all breakfast packages come with regular and decaf coffee, hot tea, orange juice, and water

EXECUTIVE CONTINENTAL BREAKFASTS

- 5 person minimum required

V **continental one**
basket of fresh baked pastries, fruit flavored yogurt and granola
9.00

V **continental two**
assorted scones, muffins, and bagels served with cream cheese and jam, fresh sliced fruit
11.00

V **continental three**
steel cut oatmeal with a variety of granola, almonds, brown sugar, honey and dried fruit, bagels with cream cheese and jam, fresh cut fruit and yogurt
13.00

HOT BREAKFAST BUFFETS

- 12 person minimum required

FF **breakfast taco buffet**
build your own breakfast taco with flour tortillas, fluffy scrambled eggs, chorizo spiced sausage, turkey sausage, shredded cheese, salsa, sour cream and jalapeños. served with pepper and onion potato hash and fresh sliced fruit
12.00

biscuits and gravy

freshly baked biscuits with sausage gravy, scrambled eggs, fresh sliced fruit, and condiments (honey and jelly)
11.50

IG **frittata**
baked egg dish with cheese and choice of filling: seasonal vegetables or two breakfast meats, served with breakfast potatoes and fresh sliced fruit
V
groups with 20 or less can choose one filling, groups over 20 can choose both fillings
11.50

midwest morning

fluffy scrambled eggs, golden hash browns, fresh sliced fruit, and biscuits with one choice of: country style sausage, applewood smoked bacon or chicken sausage links
12.50

QUICK START BREAKFASTS

- 5 person minimum required

QS1
chef's choice assorted pastries with bananas, oranges and apples; includes coffee, hot tea and iced water
7.25

QS2
basic granola bars with bananas, oranges and apples; includes coffee, hot tea and iced water
6.25

ADDITIONS

- 6 person minimum required

assorted bagels and cream cheese	2.85 each
assorted flavored greek yogurt cup	2.60 each
bacon	1.05 per piece
cinnamon roll	2.85 each
coffee cake slice	2.35 each
fresh baked banana bread slice	2.35 each
fresh baked muffin	2.35 each
fresh baked scone	2.35 each
hard boiled egg	1.05 each
steel cut oatmeal with toppings	2.60 each (minimum 10)
yogurt and granola parfait, 9 ounce	3.65 each

SALADS

- available boxed or plated and served on buffet
- priced per person
- all dressings served on the side
- includes one cookie, bread, iced tea and water
- groups larger than 20 may choose up to 3 varieties of salads; under 20 people, 2 varieties

add ons:

V	quinoa and chickpea salad 4 oz.	2.10
	roasted turkey breast 4 oz.	2.10
	sliced chicken breast 4 oz.	2.10
	bacon crumbles 2 oz.	1.05
S	salmon filet 4 oz.	4.20

lemon caesar kale

chopped kale, lemon zest, and shaved parmesan tossed in a caesar dressing, topped with croutons
10.00

classic house

chopped romaine topped with carrot, cucumber, tomato, shredded cheddar cheese, and hard boiled egg served with balsamic vinaigrette.
10.50

IN river mill

mixed greens topped with quinoa, edamame, roasted corn, chopped tomato and feta served with basil dressing
10.50

crisp leaf

spinach topped with candied Fitzgeralds' Orchard pecans, blue cheese, sliced apple, and shaved carrots served with champagne vinaigrette
10.50

SALAD BARS

VG southwestern salad bar buffet

- 15 person minimum required

crisp tossed greens with sides of cilantro lime marinated black beans, thin sliced grilled chicken breast, fresh corn relish, garden salsa, bell pepper strips, tomatoes, crispy fried tortilla strips, sliced black olives and sour cream, served with chipotle ranch and cilantro lime vinaigrette
13.50

IN garden salad bar buffet

- 15 person minimum required

VG romaine lettuce with sides of garbanzo beans, sliced chicken, hard cooked eggs, carrots, cucumber, tomato, cheddar cheese, peas, broccoli, and black olives, served with buttermilk herb dressing, balsamic vinaigrette and basil dressing. served with one grain or pasta salad
12.50

V simply salad

- 6 person minimum required

bowl of tossed romaine topped with tomato, cucumber, carrots, and olives served with sides of vegetarian beans, diced chicken breast, sunflower seeds, cheddar cheese and roasted zucchini, served with house-made vinaigrette and buttermilk herb dressing
12.00

SANDWICHES

- groups larger than 20 may choose up to 3 varieties of sandwiches; under 20 people, 2 varieties
- priced per person
- sandwiches are available as wraps; lettuce wraps are available as a gluten free option at no additional cost
- sandwiches served with choice of one side, iced tea and a cookie
- boxed lunches available with choice of bagged chips or whole fruit as the side



roast beef

house roasted Oatie beef round and cheddar cheese with boulevard mustard spread on a Kaiser roll
12.50

roasted turkey

house roasted turkey breast, provolone and arugula with roasted red pepper jam on whole grain bread
12.50

chicken salad

creamy chicken salad made with diced chicken breast, cranberry, and chopped parsley, topped with crisp lettuce and honey mustard aioli on whole grain bread
11.50

california chicken club

deli sliced chicken breast, cheddar, bacon, lettuce, and tomato with an avocado spread on whole grain bread
12.00

italian hero

ham, salami, bacon, lettuce, and tomato with sweet onion vinaigrette on a hoagie roll
12.50



greek wrap

cucumbers, tomatoes, hummus, feta, spinach and roasted red peppers rolled in a whole wheat tortilla
12.50
add grilled chicken breast for additional 1.00 (min 6)



vine

sliced fresh bell pepper, cucumber and tomato with a greek yogurt gremolata spread on multigrain bread
10.50
add sliced avocado for additional 1.00 (min 6)

deli bar

- 12 person minimum required

house roasted turkey breast, pit ham, roast beef, and hummus with lettuce, tomato, onion, pickle, olive, cucumber, spreads, and three cheeses with a basket of hoagies, Kaiser rolls and multigrain bread; choice of two sides
14.75

simply deli bar

- 6 person minimum required

house roasted turkey, pit ham, and hummus with lettuce, tomato, cucumber, swiss and cheddar cheese, mayo, and Dijon mustard with whole grain and sourdough bread. served with assorted chips as the side
10.00

side selections

assorted bagged chips	seasonal soup
seasonal whole fruit	sliced fruit
whole grain greek salad	garden side salad
italian pasta salad	

all selections are vegetarian except soup

ENTRÉES

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- please inquire with our catering department for specific dietary solutions
- 12 person minimum unless otherwise noted
- includes cookies, infused spa water and iced tea
- all entrées served from buffet
- plated meals will incur additional costs for wait staff and production staff

baked chicken alfredo

penne pasta tossed with parmesan cream sauce and grilled chicken breast. served with seasonal vegetables, garden salad with two dressings and garlic breadsticks
13.50



baked bolognese pasta

penne pasta with a bolognese sauce topped with a blend of italian cheeses. served with a seasonal vegetable, garden salad with two dressings and garlic breadsticks
13.00



garden vegetable saute

seasonal sauteed vegetables in a tomato sauce served over quinoa and rice blend, served with a garden salad with two dressings and garlic breadsticks
11.50



add chicken for 2.00 more

fajita bar

seasoned chicken or grilled steak, sautéed peppers and onions, sour cream, shredded lettuce, cheddar jack cheese, jalapeños, black beans and spanish rice. served with warm flour tortillas (2 per person), tortilla chips and house-made salsa
14.75 one meat, 17.75 two meats
add on items per person: 1.25 guacamole, 1.00 queso

taco bar

seasoned shredded chicken or ground beef, sour cream, black olives, shredded lettuce, cheddar cheese, jalapeno, traditional corn taco shells and flour tortillas (2 tacos per person). served with mexican rice, refried beans, tortilla chips and house-made salsa
13.50 one meat, 16.75 two meats
add on items per person: 1.25 guacamole, 1.00 queso



bbq

choose from smoked sausages, turkey breast, bbq rubbed pork shoulder or sliced beef brisket served with house-made bbq sauce. served with brown sugar baked beans, creamy coleslaw, roasted potatoes and sliced bread
13.50 one meat, 16.75 two meats, 19.00 three meats



asian stir fry

choice of white rice or brown rice served with chicken, sauteed vegetables, teriyaki sauce and sweet and sour sauce, and vegetarian egg rolls
13.50

custom classic

choose from:

- braised beef au jus 16.00
- chicken marsala or chicken piccata (min of 6) 14.00
- chef's choice vegetarian option 14.00
- slow roasted pork loin with basil cream sauce 14.00
- seasonal fish 16.00

served with chef's choice of mashed or roasted potatoes, fresh seasonal vegetables, garden salad with two dressings and dinner rolls
two meats adds 3.00 per person

simply spuds

- 6 person minimum required

jumbo baked potatoes (one per person) with butter, sour cream, shredded cheese, green onion, and chopped bacon served with a side of seasonal vegetables
10.50
add grilled chicken for 2.00

SNACK PLATTERS

- priced per platter
- platter serves 10
- orders with multiple platters will be consolidated into fewer platters

V **gourmet cheese platter**
selection of domestic, artisan, and gourmet cheeses with fruit and nut garnish and assorted crackers
75.00

S **shrimp cocktail**
served with horseradish cocktail sauce and lemon wedges
73.50

V **crudité platter**
seasonal fresh vegetables served with buttermilk herb house dip
52.50

V **dipping trio**
tzatziki, baba ghanoush, and house-made seasonal hummus with warm pita
52.50

V **chips and salsa**
served with two house-made salsas and queso
52.50

VG **fruit tray**
seasonal fresh sliced fruits
36.50

FF **antipasti**
cured meats, mozzarella, marinated & roasted seasonal vegetables, olives and pickles, served with crackers
84.00

FF **mixed nuts**
salted medley of nuts
VG 31.50

tortilla roll-ups
choice of grilled seasonal vegetables with an herb boursin cheese spread or turkey with arugula and herb cream cheese
36.50

house-made tomato and basil bruschetta
served with crostini
36.50

SMALL BITES

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- 3 items per person recommended for break snacks, 5 to 7 per person for appetizer receptions, 8 to 10 per person for dinner receptions
- minimum of 15 orders per item
- 2 pieces per order

S **shrimp toast with avocado**
southwest sauteed shrimp with avocado spread on grilled crostini
6.25

thai chicken meatballs
served with choice of peanut sauce or sweet chili sauce
5.25

V **stuffed crimini mushroom**
sun-dried tomato, spinach and artichoke with goat cheese and bread crumbs stuffed in crimini mushroom and roasted
3.65

V **roasted grape and pistachio tart**
with mascarpone cheese
4.20

S **crab cakes**
lump crab with chipotle aioli sauce
6.25

VG **fried vegetable spring rolls**
crispy wonton with vegetables and ponzu dipping sauce
3.65

V **caprese skewer**
mozzarella, tomato, fresh basil and balsamic glaze
VG 3.65

FF **meatballs**
Oatie ground beef and herbs tossed in house-made bbq sauce
3.65

V **ratatouille bruschetta**
roasted eggplant and vegetables on crisp toast
3.65

burnt end bites
crispy bites of house smoked brisket served with house-made bbq sauce
5.25

chicken satay
roasted chicken on petite skewer with choice of sauce: bbq, chimmichurri, thai peanut
available for parties of 100 people or less
5.25

seasonal flatbread
chef's selection including vegetarian options
2 selections per order; additional selections add 1.50 per person
3.15

BREAKS

- priced per person
- minimum 10 people

bulk snacks

pretzels	10.50 per pound
jelly beans	10.50 per pound
hard candy assortment	10.50 per pound
savory snack mix with nuts	10.50 per pound
popcorn	10.50 per gallon (<i>2 gallon minimum</i>)
trail mix	15.00 per pound
basic granola bars	1.50 each
premium granola bars	2.50 each

coffee shop

coffee cake
seasonal pound cake
biscotti
regular and decaffeinated coffee, cream, sweeteners
variety of flavored syrups
10.50

brain break

fruit + nut bars
peanut butter energy bites
hard boiled eggs
fresh sliced fruit
10.50

namaste

seasonal crudite with buttermilk herb dip
traditional and black bean hummus
pita triangles
assorted nuts
10.50

ballpark

soft pretzel bites with warm cheese sauce and mustard
mini corn dogs
battered popcorn
roasted peanuts
10.50

salty and sweet

snack mix
peanut butter with crackers
bananas and apples
cookies
gummy bears
11.50

protein pack served with crackers

cubed cheese
sliced hard boiled egg
sliced house roasted turkey
pecans
grapes
4.00 per person with two items, 6.00 per person with three items, 8.00 per person with four items

BAKERY

- desserts served from buffet
- individually plated or served desserts may incur additional costs, please inquire about customized plated desserts

sheet cake

decorated sheet cake with a basic personalized design and simple message is available in chocolate or white cake with whipped chocolate or white frosting
intricate designs and requests are always welcome, but subject to additional charges

basic cakes starting at:

quarter serves 20 with 2x2 pieces 42.00
half serves 40 with 2x2 pieces 73.50
full serves 80 with 2x2 pieces 147.00

two layer round cake

- maximum of four cakes per order

9" = 12 pieces per cake
29,50

cupcake

- 12 cupcake minimum per order

standard sized cupcakes available in chocolate or white with chocolate or white frosting
2.50 each

strawberry shortcake

fresh baked shortcake biscuits served with fresh berries and sweetened whipped cream
3.00 each

fresh baked cookies

chocolate chip, sugar, macadamia nut, peanut butter or oatmeal raisin
10.50 per dozen

dessert bars

- minimum of 6 per flavor

choice of fudge brownies, lemon bars, rice crispy bars or blondies
2.10 each



gluten free treats

locally crafted brownies and seasonal bar(s) by Emily Kate's Bakery, call for additional options
16.00 per 6

pound cake

traditional pound cake with glaze (minimum order of 6 pieces)
2.60
add fresh berries 1.00

BEVERAGES

- half gallon serves eight 8oz. cups
- gallon serves sixteen 8oz. cups

roasterie coffee service

with half and half and a variety of sweeteners

19.00 half gallon, 37.75 gallon

hot tea service

assorted fair trade certified herbal, black and green tea bags with sweeteners and lemon

19.00 half gallon, 37.75 gallon

infused spa water of the day

7.25 half gallon, 14.75 gallon

iced tea or lemonade

7.25 half gallon, 14.75 gallon

orange or apple juice

7.75 half gallon, 15.75 gallon

canned soda

Coke, Diet Coke, Sprite, Sprite Zero, Diet Dr Pepper

2.10

bottled water

2.10

milk

2% or chocolate pints

2.50

hosted beverage service for events lasting 4-8 hours

length of event beverage package includes regular and decaf coffee, hot tea, iced tea, canned soda and infused spa water

4 hours or less 6.50

8 hours or less 10.00

BAR PACKAGES

If an organization elects to serve beer, wine or liquor ("Alcohol") at an event, then, as a prerequisite to serving Alcohol, the Organization must:

- Maintain a general liability insurance policy which includes host liquor liability coverage and having liability limits of no less than \$1 million that is and will remain effective through the date of the event at which Alcohol will be served;
- Have the Ewing Marion Kauffman Foundation, Cushman Wakefield, Inc., and Bon Appétit Management Co. named as additional insureds on such insurance policy;
- Provide the Foundation with a certificate of insurance evidencing that the above requirements have been met; and
- Comply with the additional requirements related to Alcohol service that are imposed upon the event by the Foundation, which can be found on the Kauffman website.
- Non-alcoholic beverages and food (minimum of \$5/per person) always must be served when alcoholic beverages are being served.

wine and beer

chardonnay, pinot noir and cabernet sauvignon, variety of beers, canned sodas and bottled water

one hour 15.75 per person

two hours 22.00 per person

full bar

chardonnay, pinot noir and cabernet sauvignon, variety of beers, canned soda, bottled water, vodka, gin, rum, bourbon, scotch, tequila, and mixers

one hour 19.00 per person

two hours 25.00 per person

bottle of wine

contact us for customized selections