

Menu

Overland Park Convention Center

GENERAL INFORMATION

MINIMUMS

A minimum guarantee of 50 guests for the table service or buffet meal functions. If the guaranteed attendance is less than 50 guests, a \$100 Labor charge will be applied.

TABLE STANDARDS

Standard Meal Service is planned for round tables of ten (10) guests with a ratio of one (1) server per 30 guests. For Buffet meals, the standard ratio is one (1) server per 50 guests. An additional labor charge for any service that requires tables that seat less than (10) guests. The charge assessed will be according to the additional wait staff required to service the event at \$25.00 per hour per wait staff, with a minimum of four (4) hours.

EXTENDED PROGRAM SERVICE

Breakfast Two (2) hours Lunch Two (2) hours Dinner Three (3) hours Extended programs or delay in service is subject to an additional labor charge of \$25 per hour per wait staff.

SERVICE WARE

Meal services are served with china and glassware unless otherwise specified by customer. Continental Breakfast, coffee services and exhibitor hospitality catering our routinely accompanied by disposable eco-friendly service ware. Receptions that do not accompany dinner and bar-only functions are served with eco-friendly disposable service ware. China is available upon request at a rate of \$1.50 per guest.

WATER COOLERS

Overland Park Convention Center provides complimentary water service for podiums and head tables. Complimentary water cooler service is provided by the Center in selected function areas. Please consult your Catering Sales Manager for details. There is a charge for water service ordered for meeting audiences. This service must be ordered through the Catering Sales Manager. Refrigerated Water Cooler Unit with Spring Water \$35.00 per cooler per day \$15.00 per 5-gallon bottle of spring water.



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EVENT PLANNING

To ensure proper planning of your event, we kindly request that all Food & Beverage specifications be received in writing by our office no later than 45 days prior to date of your first service. Upon receipt of all written Food & Beverage function specifications, your Event Resume will be issued for each individual service. Signed Event Resumes must be received by the Food & Beverage Department no less than 30 days prior to the first service. New customer booking short-term events (within 30 days of first service) must review, sign and return Event Resumes upon receipt.

TIMETABLES

- 45 Days Food & Beverage specifications due
- 30 Days Event Resumes due
- 10/5/3 Final Guarantees due

GUARANTEES

- Attendance up to 500 guests –(3) three business days prior to date of service
- Attendance between 500-1500 guests –(5) five business days prior to date of service
- Attendance more than 1500 guests –(10) ten business days prior to date of service
- Once the final guarantee is submitted the count may not be decreased. We will make every attempt to accommodate increases in your count after the guarantee is submitted. You will be charged the greater amount of either amount served or final guarantee.

SERVICE CHARGE AND TAXES

Food & Hosted Beverage Items are subject to a 21% charge and 10% Liquor tax, State sales tax is 7.525% on non liquor items.



Menu

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BREAKFAST BUFFETS

served with coffee, tea and fruit juices

THE OVERLAND PARK

assorted breakfast breads, pastries and bagels; fresh fruit display with seasonal, sweet fruits; assorted yogurt parfaits—\$12.95 per guest

THE PLAZA

assorted pastries, croissants, bagels and baguettes; smoked salmon and Serrano ham display; flavored cream cheeses and traditional garnishes; fresh fruit display with seasonal sweet fruits; assorted yogurt parfaits - \$16.95 per guest

CHEF'S OMELET BAR

Our chef will prepare a breakfast treat just for you at the omelet bar, whatever way you like it, over easy or just plain scrambled (eggbeaters or egg whites available) fillings include: Serrano ham, wild mushrooms, sun-dried tomatoes, mixed peppers, crumbled feta cheese, cheddar cheese, Kalamata olives, and asparagus spears or choose your own! -add \$4.95 per guest and \$30 per chef per half hour

CHEF'S BREAKFAST PANINI BAR

Chef prepared sandwiches -flaky croissant with rosemary ham, egg and Jarlesberg Swiss; mini Belgian waffles with Serrano ham, smoked provolone, egg and asparagus fresh sourdough with roasted vegetables and Boursin cheese -add \$6.95 per guest and \$30 per chef per half hour

ADD YOUR FAVORITES

scrambled eggs or signature breakfast quiche; breakfast potatoes with onions and peppers; Kansas City sausage links and bacon -add \$5.95 per guest



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PLATED BREAKFASTS

KANSAS TOAST

thick cinnamon French toast served with Maple syrup
choice of link sausage, crisp bacon, or grilled ham steak
orange juice, premium coffee, decaffeinated coffee, and hot tea selection
\$13.95 per person

MIDWESTERN BREAKFAST

scrambled eggs
Potatoes O'Brien
choice of link sausage, crisp bacon, or grilled ham steaks
buttermilk biscuits
orange juice, premium coffee, decaffeinated coffee, and hot tea selection
\$14.95 per person

THE FARMERS CHOICE

grilled 6oz strip steak
fluffy scrambled eggs
potatoes O'Brien
orange juice, premium coffee, decaffeinated coffee, and hot tea selection
\$18.95 per person

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BREAKS AND SNACKS

THE MEDITERRANEAN BREAK

Italian tomato bruschetta-top your own crostini with fresh tomatoes, olives, basil and olive oil; red pepper hummus with pita made with fresh garbanzo beans, lemon, garlic and herbs served with crunchy toasted pita points; cheese and vegetable platter -soft ripened brie and cubed cheeses with brown mustard, assorted crackers, long cut carrot and celery sticks; assorted European-style petit fours -our warm, crisp, fluffy pastry pillows are ready to top with strawberries, Harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut coffee infused chocolate sauce and plantain chips—\$9.99 per guest

THE SIESTA BREAK

crispy corn tortillas, tri-color made fresh with our signature salsas including tomatillo cilantro lime salsa, sweet and tart medium spice, black bean salsa mild and flavorful pico de gallo with Jalapeno's; sopapilla bar—our warm, crisp, fluffy pastry pillows are ready to top with strawberries, Harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut coffee infused chocolate sauce and plantain chips—\$9.99 per guest

JUST SNACKS

Kansas' own Art and Mary's assorted kettle chips include: original crispy, mesquite BBQ and jalapeno; Candy basket; velvet crème frosted pretzel bags; tailgate snack mix bags and cheese popcorn bags; assorted dry roast nuts—\$4.99 per guest

MORE THAN SNACKERS

thick-cut parmesan ranch homemade potato chips; served up with our own dip; pretzel nibblers; Crudités vegetable platter; plain and peanut M&M's—\$10.99 per guest

HEALTHY REJUVENATOR

fresh-sliced fruit platter with a side of yogurt dipping sauce; grilled summer vegetable kabobs served chilled and drizzled with balsamic vinegar; yogurt parfait samplers layered with fresh berries and granola; granola bars— \$9.99 per guest

CANDY CORNER

gummy bears, Whoppers, chocolate covered pretzels, chocolate peanuts, large candy jars with scoop your own afternoon treats—\$6.99 per guest

SHERIDAN'S FAMOUS CUSTARD TIME -\$10.99 per guest



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BREAKS AND SNACKS: All Day Break Packages

BEVERAGE BREAK

morning: assorted fruit juices, hot tea, and coffee

mid-morning refresh: coffee and hot teas

afternoon break: assorted soft drinks, bottled water

\$18 per guest

EXECUTIVE

morning: assorted breakfast breads, pastries and bagels; fresh fruit display with seasonal sweet fruits; assorted yogurt parfaits served with coffee, tea and fruit juices

mid-morning refresh: coffee and hot teas

afternoon break: assorted freshly baked cookies, fudge brownies, assorted soft drink, bottled water

\$24.95 per guest

BOARDROOM ~ THE PLAZA

morning: assorted pastries, croissants, bagels and baguettes; smoked salmon and Serrano ham display; flavored cream cheeses and traditional garnishes; fresh fruit display with seasonal sweet fruits; assorted yogurt parfaits served with coffee, tea and fruit juices

mid-morning refresh: coffee and hot teas

afternoon break: crispy corn tortillas -tri-color made fresh with our signature salsas (tomatillo cilantro lime salsa, sweet and tart medium spice black bean salsa, mild and flavorful pico de gallo with Jalapeno's); a sopapilla bar -our warm, crisp, fluffy pastry pillows are ready to top with strawberries, Harissa spiced pecans, cinnamon sugar, honey sour cream; hazelnut coffee infused chocolate sauce and plantain chips

\$29.00 per guest



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THEMED BREAKS

From the previous all day packages, you may substitute one of these fun themed breaks, great décor and colorful fruit oriented.

APPLE

apple soda's, apple tart, cinnamon apple chips and apple candies with Louisburg apple cider and sour apple blow-pops -\$10 per guest

LEMON

lemon torte, lemon tea cake, lemon curd with Lemon Head candy, lemonade and lemon drops -\$9 per guest

ORANGE

pineapple orange muffins, orange candies, Sunkist soda and orange juice with cranberry ricotta orange blintzes -\$11 per guest

A LA CARTE BREAK SUGGESTIONS

premium coffee service -\$37.00 per gallon

hot tea selection -\$36.00 per gallon

iced tea, lemonade, or fruit punch -\$36.00 per gallon

assorted fruit juices: orange, apple, and cranberry -\$2.75 per bottle

assorted sodas and bottled water -\$2.75 each

granola bars & NutriGrain bars -\$2.00 each

assorted fruit Danish or muffins -\$32.00 per dozen

bakery fresh bagels with cream cheese -\$28.00 per dozen

assorted flavored yogurts -\$2.50 each



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CHILLED LUNCHEON

served fresh baked rolls & butter; regular coffee, decaffeinated coffee and tea and choice of house dessert

APPLE SMOKED BACON TURKEY CLUB WRAP

lean smoked turkey, crisp bacon, lettuce, tomatoes wrapped in herbed tortilla—\$19.95 per guest

HONEY YOGURT CHICKEN SALAD: cashews, grapes, jicama, field greens and tropical fruit
- \$20.95 per guest

KANSAS CITY COBB SALAD: roasted corn, blue cheese, smoked bacon and grilled chicken
-\$21.95 per guest

FRUIT SALAD PLATTER: prosciutto ham, tropical fruit, pineapple boat—\$19.95 per guest

VINE RIPENED TOMATO MOZZERELLA AND SERRANO HAM: mix greens, arugula and basil
-\$18.95 per guest

LUNCHEON DISHES

served with choice of house dessert; fresh baked rolls & butter; regular coffee, decaffeinated coffee and tea

BERKSHIRE PORK LOIN

spiced apple chutney, glazed sweet potato, seasonal vegetables - \$22.95 per guest

CHICKEN SORRENTINO

sweet pepper, sun-dried tomatoes and Fontina cheese, marsala demi-glace, parmesan potato and fresh vegetable - \$21.95 per guest

PESTO GRILLED CHICKEN white beans, sautéed spinach, heirloom tomato - \$21.95 per guest



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SALMON FILLET

five spiced, stir fried greens, basmati rice and pineapple -\$23.95 per guest

CHAR CRUSTED FLAT IRON STEAK

wild mushrooms, caramelized onions, fingerling potato -\$24.95 per guest

VEGETARIAN STRUDEL

Portobello, roasted beets, asparagus and red pepper sabayon -\$19.95 per guest

SESAME CRUSTED TOFU:

mushroom and squash kabob, sweet soy—\$20.95 per guest

HOUSE DESSERTS

included with your entrée selection

NY-STYLE CHEESE CAKE

with a raspberry sauce

TRADITIONAL CHOCOLATE CAKE

rich and fluffy on a painted plate

RED VELVET CAKE

rich red color buttermilk cake with cream cheese frosting

CARROT CAKE

with a cream cheese frosting

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LUNCH BUFFETS

Designed for fifty or more guests with service up to two hours

FAJITAS AND TACOS BUFFET

garden salad -crisp iceberg and green leaf lettuce with house ranch and light herb vinaigrette on the side

chipotle vegetable salad -sweet potatoes, bell peppers, broccoli and red onion with cumin spiced vinaigrette

Guajillo spiced tortilla chips with three signature salsas

chicken and beef fajitas with peppers, onions, flour tortillas and crispy corn taco shells, signature salsas

red chile Mexican rice -ancho chile and roasted tomatoes

Charro beans -green chilies, onion, garlic and smoked ham

dolce de leche cheesecake with pecan chocolate chunk bars

\$22.95 per guest

MEXICAN FAVORITES BUFFET

Mexican chopped salad -romaine lettuce, marinated jicama, mandarin oranges, plum tomatoes and lime champagne vinaigrette

Guajillo spiced tortilla chips with three signature salsas

chile rellenos: Anaheim (mild) chilies with melted cheeses and creamy sauce

chipotle-glazed pork loin -smoky, sweet with orange pineapple salsa

three beans and rice -black, pinto and kidney beans with cumin and chile spiced rice

cumin roasted green beans with corn, tomatoes ,cilantro and lime

cheesecake zangoes with fresh berries and cookie bites

\$23.95 per guest



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ADD ON SOUTHWEST FAVORITES

eight-layer bean dip our toppings bar includes: guacamole, sour cream, cheddar cheese, fresh sliced jalapenos, shredded lettuce—add \$2.00

let our chef make just-for-you quesadillas to order! we'll set the stage and your guests will get to make their own creations with the following ingredients: grilled chicken or roasted veggies, cheddar or pepper jack cheeses, tomatoes, onions and olives, and our signature salsa bar—add \$4.99

add on a sopapilla bar

crisp pastry pillows ready to top with strawberries, harissa spiced pecans, cinnamon sugar, honey sour cream and hazelnut infused chocolate sauce—add \$2.50

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LUNCH BUFFETS

designed for fifty or more guests with service up to two hours

SIGNATURE SALAD AND SANDWICH COLLECTION

spinach salad with sweet potato croutons; apple wood smoked bacon, fresh mushrooms, sliced eggs, served with ginger dressing

black bean sofrito salad -romaine, chili roasted corn, marinated grilled red onion and roasted red peppers served with southwest vinaigrette and crispy plantain chips

thick -cut parmesan ranch homemade potato chips

grilled vegetables on rosemary focaccia-marinated and grilled mixed veggies with harissa spiced aioli and gazpacho tapenade

Dijon and pepper crusted turkey Caesar wrap -tomatoes and aged provolone, soft lavash flatbread

roast beef and smoked ham muffaletta wedge with mozzarella, pesto mayonnaise, savory olive salad, tomatoes and roasted peppers

Dessert -lemon bars, pecan pie bars and strawberry sky bars with cookie bite nibblers

\$22.95 per guest

ADD ANY OF OUR SUMPTUOUS SOUPS -\$2.00 per guest



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SOMETHING FOR EVERYONE: Sandwich and Salad Collection

the garden salad -crisp iceberg and green leaf lettuce with toppings, house ranch and light herb vinaigrette on the side

marinated and grilled vegetable platter drizzled with herbed olive oil and balsamic vinegar

three two-grain salads -wild rice and barley with mushroom pesto * Italian couscous and white beans with roasted tomatoes * tabbouleh, a traditional Lebanese Salad of bulgur wheat, mint, parsley and tomato

artisan sandwich bread collection sandwich items include: jerk-seasoned dry rubbed BBQ pork loin, horseradish and black pepper-crusting beef tenderloin and tangerine honey Dijon-glazed turkey breast with lettuce, tomato, cucumbers, Swiss and provolone cheeses, kosher dill pickles, pesto mayonnaise, gazpacho tapenade and cranberry chutney

our signature mini dessert variety served with fresh cut fruit

\$23.95 per guest

MAY WE SUGGEST? adding our wild summer fresh fruit platter drizzled with citrus honey? - \$3.00 per guest



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SIMPLY SOUTHERN ITALIAN

served with our artisan bread basket

signature Italian salad -crisp mixed greens with cucumber, tomato and garbanzo beans, served with a light herbed vinaigrette

grilled chicken sorrentino topped with sautéed peppers, sun-dried tomatoes and fontina cheese, finished with a marsala demi-glace

gemelli pasta with sweet sausage with cremini mushrooms, roasted red peppers, fresh tomato-basil sauce, parmesan cheese and herbs

Italian-style green beans with cherry tomatoes and roasted garlic

oven roasted carrots glazed in a balsamic vinegar and tossed with caramelized red onions

tiramisu parfait -marsala flavored sponge cake layered with marscarpone cheese topped with grated chocolate

\$24.95 per guest

NORTH OF ROME-ISH

served with our artisan bread basket

classic Caesar -romaine lettuce, garlic croutons and grated parmesan with white anchovies and our signature Caesar dressing on the side

marinated mixed olive platter

chicken valdaostano- panko crusted chicken breast with broccoli rabe, cremini mushrooms, prosciutto and fresh mozzarella, spicy arrabbiata sauce

sautéed seasonal squashes -virgin olive oil, mild garlic and crushed black pepper

fresh-filled cannoli garnished with mixed berries

\$22.95 per guest



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DRIVING THROUGH TUSCANY

served with our artisan bread basket

our signature Italian salad-crisp mixed greens with cucumber, tomato and garbanzo beans with a light herbed vinaigrette

fresh mozzarella with tomatoes, marinated in a white balsamic vinaigrette with spinach, roasted garlic, cracked black pepper and fresh basil

veal picatta sautéed medallions of veal in white wine, lemon and caper berry sauce

grilled salmon fillet with pesto -wilted spinach greens topped with roasted tomatoes and drizzled with balsamic vinegar; Tuscan-style orzo, finished with shaved parmesan, sautéed wild mushrooms, orange zest and fresh herbs

Italian long cut ratatouille -sautéed zucchini, yellow squash, eggplant, marinated olives, tomatoes and grilled onions

signature mini dessert variety

\$25.95 per guest

ADD FOR THE TABLE

signature artisan cheese, fruit and nut plate served with assorted crackers –for each table—\$2.00 per guest

Neapolitan antipasto platter -eggplant caponata, red onion confit, white bean salad, shaved prosciutto and grilled crostini—for each table—\$2.00 per guest

extra sweet, make it an extra special occasion-complete your adventure and add a plate of served European-style petit fours for each table—\$2.50 per guest

ADD SOME THEATER

have our Chef create a custom pasta dish for you and your guests with our pasta pronto station, two types of pastas, ten ingredients and grilled garlic crostini—add \$4.00 per person

SAVOR IT MORE!

with our Italian soda bar try our sparkling Italian water and assorted sodas made with Torani syrups to "create your own" Italian Soda—add \$3.00 per person



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JACK STACK BUFFET

minimum order of thirty-five guests

JACK STACK STAGECOACH EXPRESS LUNCHEON BUFFET

sliced brisket of beef
smoked turkey breast
hickory pit beans
cheesy corn bake
creamy coleslaw
Jack Stack potato salad
assorted breads & buns
dill pickle chips
Jack Stack barbecue sauce

\$26.95 per person

JACK STACK TRAILBLAZER LUNCHEON BUFFET

sliced brisket of beef
hickory roasted ham
hickory grilled bone-in chicken
hickory pit beans
cheesy corn bake
creamy coleslaw
Jack Stack potato salad
assorted breads & buns
dill pickle chips
Jack Stack barbecue sauce

\$28.95 per person

CHOICE OF OPCC DESSERTS

apple or peach cobbler
bread pudding
assorted cakes and pies
assorted cookies and brownies



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BOX LUNCHES

includes chips, fruit and a cookie, soft drink or bottled water.

THE DELI

roast beef & cheddar cheese, ham & Swiss, or turkey & provolone accompanied with lettuce and tomato served on a fresh egg bun -\$14.95 per guest

MARINATED GRILLED VEGETABLES

Portobello mushrooms, bell peppers, zucchini, roasted tomatoes, red onions, provolone on ciabatta with rosemary aioli -\$15.95 per guest

TURKEY BACON WRAP

smoked turkey, apple bacon, crisp romaine lettuce and tomatoes honey mustard dressing in a garden wrap -\$16.95 per guest

NICOISE TUNA WRAP

Sicilian tuna in olive oil, nicoise, Bermuda onion, crisp romaine and red peppers in flour tortilla -\$21.95 per guest

BEEF TENDERLOIN BAGUETTE

roasted beef tenderloin, mustard seed cheese, horseradish mayonnaise, arugula -\$22.95 per person

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RECEPTIONS

A minimum order of 100 pieces applies to each hors d'oeuvres

CHILLED HORS D'OEUVRES

buffalo chicken on celery
salami with goat cheese
mozzarella and cherry tomato
endive salmon mousse spoon
BBQ chicken salad profiterole

\$2.75 per piece

Serrano ham wrapped pineapple
smoked peppered salmon asparagus
antipasto kabob
caviar blini

\$3.00 per piece

WARM HORS D'OEUVRES

pork pot sticker
crab Rangoon
vegetable spring roll
crab stuffed mushroom
olive asiago cheese bites

\$2.75 per piece

tartlet of corned beef hash and quail egg
mini beef Wellington
mini chicken Wellington
dragon shrimp
Maryland style crab cake
Portobello mushroom puff

\$3.00 per piece



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DISPLAYS AND STATIONS

not sold individually.

DOMESTIC & IMPORTED CHEESE

with an assortment of crackers

\$275.00 per order, Serves 50

CRISP VEGETABLE CRUDITES

Chef's choice of seasonal vegetables served with ranch dip.

\$200.00 per order, Serves 50

FRESH FRUIT DISPLAY

seasonal fruits and berries served with strawberry yogurt sauce

\$250.00 per order, Serves 50

ITALIAN BRUSCHETTA

sun-dried tomato pimento relish, Kalamata olive tapenade, and roasted Portabella mushroom spread served with toasted Italian bread

\$250.00 per 100

HUMMUS SELECTION

lemon-garlic, red pepper basil, & Kalamata olive hummus served on pita chips & lavosh

\$200.00 per 100

ANTIPASTO MISTO

prosciutto, capicola, salami, mortadella, mozzarella provolone, sweet cherry peppers, marinated artichokes, olives, focaccia and grissini breadsticks

\$325.00 per 50



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CHEF ATTENDED STATIONS

all stations require a carver and are accompanied by assorted fresh rolls. A chef's fee of \$75 per four (4) hour shift minimum applies an additional charge of \$25.00 per hour applies for every hour after the four (4) hour minimum. For all carving stations we recommend a minimum of one (1) chef per 100 guests.

MUSTARD RUBBED BARON OF BEEF
with horseradish sauce and whole grain mustard

\$400.00 each station, serves 80 guests

PEPPERED WHOLE BEEF TENDERLOIN
with a horseradish cream and béarnaise sauce

\$350.00 each station, serves 25-35 guests

ROASTED TURKEY BREAST
with a cranberry relish and fresh herb aioli

\$255.00 each station, serves 35 guests

MOJO PORK LOIN
with sour orange marmalade and smoked tomato & black bean relish

\$275.00 each station, serves 30 guests

ROSEMARY SHRIMP SAUTE
garlic confit, pineapple salsa

\$325.00 each station, serves 25-35 guests

POTATO-TINI BAR
garlic-thyme mashed potatoes in martini glass -choice of toppings include: sautéed mushrooms, chives, broccoli, pesto, diced tomato, smoked bacon, ham, grilled chicken herb gravy

\$300.00 each station, , serves 25-35 guests



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PLATED DINNERS

rolls with butter, coffee, tea, and decaffeinated coffee accompany all entrees. includes salad seasonal vegetables and choice of dessert.

beef filet medallions with truffle, foie gras, potato gratin -\$38

herb grill-roasted chicken with saffron potato risotto -\$25

wild mushroom stuffed half chicken semi-boneless with creamy Dijon potato -\$26

Berkshire pork loin chop with apple smoked, Kansas cheddar grit cake -\$28

tamarind BBQ beef short ribs, guava braised, roasted corn and leeks-\$32

cedar roasted salmon and green Rice with Pecans -\$30

hickory grilled flat iron steak and farmstead cheese duchess potato -\$31

vegetarian tofu with sesame grilled vegetable kabob -\$24

roasted vegetable strudel with phyllo, roasted beets and red pepper sabayon \$28

HOUSE SALADS

Organic Greens Salad feta, crispy jicama and grilled marinated vegetables white balsamic vinaigrette

Caesar Salad Cascone's dressing, grana padano cheese

PREMIUM SALADS

composed butter lettuce and radicchio

Roma tomato, cucumber and carrots fine herb vinaigrette -add \$2

5-spiced duck breast pa-pa slaw

arugula spring roll -add \$3

pecan crusted goat cheese

organic greens and hazelnut sherry dressing -add \$2



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CHEF'S CONCLUSION

HOUSE DESSERTS

included with entrée

NY-style cheese cake with a raspberry sauce

traditional chocolate cake rich and fluffy on a painted plate

carrot cake with a cream cheese frosting

WANT TO SPLURGE?

chocolate fondant cake

chocolate sponge and mousse with elegant ganache frosting -\$4.95 per guest

pumpkin cranberry bash

layers of pumpkin mousse with sugared cranberry and oat topping -\$4.95 per guest

cheesecake monterosa

mascarpone and ricotta cheese divided by a delicate layer of sponge cake topped with wild strawberries
-\$4.95 per guest

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DINNER BUFFETS

minimum of 50 people required: for service less than 50 add \$100

all buffets based on 2 hours of service, for an extended hour add \$10 per person

all buffets include the following: fresh seasonal fruit and nut salad with toasted coconut; Caesar salad; field greens with assorted dressings; Israeli couscous salad with roasted mushrooms and asparagus; chef's vegetable selection; chef's seasonal vegetable medley; selection of assorted desserts; rolls and butter; coffee, decaffeinated coffee, hot tea

entrees: choose two selections: \$37; choose three selections: \$41

BERKSHIRE ROASTED PORK LOIN CHOP

bacon and cheddar grits

ROASTED CHICKEN WITH HERBS

stuffed with baby Portabella's Dijon creamy potato

SORRENTINO CHICKEN BREAST

sun dried tomato, fontina cheese, parmesan potato

PESTO GRILLED CHICKEN

white beans with sautéed spinach and tomato

CEDAR ROASTED FLAT IRON STEAK

wild mushrooms and herb fingerling

POTATO ROASTED SIRLOIN

red wine marinade, twice baked potato

SEARED SALMON FILET

Chinese 5-spice, basmati rice and greens

HERB ROASTED BEEF TENDERLOIN

garlic mashed potato

\$3 supplemental

LOUISBURG APPLE CIDAR BRINED PORK LOIN

Duchess Potato with grilled apples and onions

COCONUT AND CASHEW CRUSTED SOFT SHELL CRAB

jasmine rice and orange sauce

\$4 supplemental



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JACK STACK DINNER BUFFET

minimum order of thirty-five guests

JACK STACK STAGECOACH EXPRESS DINNER BUFFET

sliced brisket of beef
smoked turkey breast
hickory pit beans
cheesy corn bake
creamy coleslaw
Jack Stack potato salad
assorted breads & buns
dill pickle chips
Jack Stack barbecue sauce

\$32.95 per guest

JACK STACK TRAILBLAZER DINNER BUFFET

sliced brisket of beef
hickory roasted ham
hickory grilled bone-in chicken
hickory pit beans
cheesy corn bake
creamy coleslaw
Jack Stack potato salad
assorted breads & buns
dill pickle chips
Jack Stack barbecue sauce

\$36.95 per guest

JACK STACK TRAILBLAZER SANTA FE DINNER BUFFET

sliced brisket of beef
hickory grilled bone-in chicken
barbecue pork spare ribs
hickory pit beans
cheesy corn bake
creamy coleslaw
Jack Stack potato salad
assorted breads & buns
dill pickle chips
Jack Stack barbecue sauce

\$40.95 per guest

CHOICE OF OPCC DESSERTS

apple or peach cobbler
bread pudding
assorted cakes and pies
assorted cheesecakes



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DESSERTS ENHANCEMENTS

CHEF'S VIENNESE DISPLAY

a dessert display to include: mini cheesecakes, chocolate dipped strawberries, cream puffs, chocolate cups with mousse, and mini poached crab apples filled with cinnamon cream

assortment of mini petite fours to include: royal chocolate, French vanilla coffee, chocolate bon bon's, praline profiterole, and tartlets (choose 5, ask your catering manager for more options) - \$10.95 per person

THE CHOCOLATE FOUNTAIN

a cascading fountain of milk chocolate with your choice of package selections -\$600 per fountain for 3 hours
assorted seasonal fruits to include: honeydew melon, strawberries, cantaloupe, and pineapple—\$4.95 per guest

SWEET & SALTY:

Rice Krispy treats, assorted biscotti, marshmallows, Oreo cookies, and pretzels—\$4.95 per guest

ENHANCED COFFEE STATION

freshly brewed regular and decaffeinated coffee, and hot tea selections

a chef's fee of \$75 per four (4) hour shift minimum applies. An additional charge of \$25.00 per hour applies for every hour after the four (4) hour minimum. For all action stations, we recommend a minimum of one (1) chef per 100 guests.

TO TOP IT OFF

whipped cream, shaved chocolates, cinnamon sticks, lemon twist, candied oranges, rock candy, Twizzlers, and Half & Half vanilla, hazelnut and Irish cream syrups—\$4.95 per person

ask about adding a cordial bar selection!



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Overland Park Convention Center

BAR SERVICE

\$75.00 fee per bartender will be applied

number of bartenders required will be based upon final guarantee

\$45 per hour overtime fee will be applied after the first four hours

hosted bar

cocktails –premium.....	\$5.50 each
cocktails –specialty.....	\$6.50 each
cocktails –cordials.....	\$8.00 each
house wine –by the glass.....	\$6.00 each
imported beer.....	\$5.00 each
domestic beer.....	\$4.50 each
bottled still water.....	\$2.75 each
bottled sparkling water.....	\$3.00 each
assorted soft drinks.....	\$2.75 each
assorted fruit drinks.....	\$3.00 each

cash bar

cocktails –premium.....	\$6.00 each
cocktails –specialty.....	\$7.00 each
cocktails –cordials.....	\$8.50 each
house wine –by the glass.....	\$6.50 each
imported beer.....	\$5.50 each
domestic beer.....	\$5.00 each
bottled still water.....	\$2.75 each
bottled sparkling water.....	\$3.00 each
assorted soft drinks.....	\$2.75 each
assorted fruit juices.....	\$3.00 each

hosted specialty items

imported beer –by the keg.....	\$450 each
domestic beer –by the keg.....	\$300 each
margaritas.....	\$100 per gallon

wine list

Please consult your Catering Sales Professional

