

# seasonal catering menu



# THE SEASONAL TABLE

catering | events by bon appétit management company



## catering menu fall



The Kauffman Foundation Conference Center is dedicated to providing catering services that offer superior quality, efficiency, and service. Food and beverages in the Conference Center are provided by our exclusive, on-site catering vendor, Bon Appétit Management Company. No outside food or beverages are allowed in the conference center or other venues within the Kauffman Foundation properties.

We're pleased to bring you this seasonally inspired addendum to our full conference center menu. Our kitchen philosophy is simple. We cook from scratch using fresh, authentic ingredients. We start with food in its simplest, most natural form. We have no corporate recipes. Our freezers are small, and our deliveries of fresh, seasonal produce and whole foods are big.

We care about our guests. By its nature, the act of feeding people is an intimate one—or at least it should be. We care about what you like, and we also care about your health. We know which cooking techniques preserve flavor and nutrition to produce healthy, delicious dishes. The flavors are vibrant, and they are authentic. This menu is written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices. Salsas, marinara, and other sauces are made from scratch, as are stocks, soups, and salad dressings.

### how to order catering services

To order catering services, contact the Conference Center at (816) 932-1050 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 Rooms and Amenities link at [www.kauffman.org/conferencecenter](http://www.kauffman.org/conferencecenter)); event time; and any special services required, such as linens or centerpieces. For large or unique events requiring special food orders beyond the standard menu, please contact the Conference Center to arrange a planning meeting.

Please indicate any dietary restrictions at the time the catering order is placed. Catering orders are due the Monday (two weeks prior) to 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 an additional 25 percent of the catering fee, 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 weekend events, there is a food and beverage minimum required: 1 hour to 4 hours \$10.00 per person, 4 hours to 8 hours \$15.00 per person.

### 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.

### our COR icons:



*farm to fork*



*kosher*



*Seafood Watch*



*homegrown*



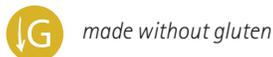
*locally crafted*



*vegan*



*humane*



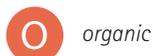
*made without gluten*



*vegetarian*



*in balance*



*organic*



*well-being*

KAUFFMAN FOUNDATION  
CONFERENCE CENTER

BON APPÉTIT  
MANAGEMENT COMPANY  
*food service for a sustainable future®*



## SALADS

- available boxed or buffet style
- priced per person
- 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

### *additional proteins:*

4 oz. grilled chicken 2.10 per person

4 oz. grilled salmon 4.20 per person

4 oz. grilled steak 4.20 per person

### spinach salad

baby spinach, dried cranberries, goat cheese crumbles, roasted pumpkin seeds with apple vinaigrette [mwogci]

10.50 per person

### kale salad

shaved kale, red grapes, Farmers Hen House egg, and parmesan cheese with sherry vinaigrette [mwogci]

10.50 per person

## SEASONAL SANDWICHES

- groups larger than 20 may choose up to 3 varieties of sandwiches; under 20 people, 2 varieties
- priced per person
- available as a box with chips or whole fruit
- sandwiches are available as wraps for no additional cost
- can be made as a lettuce wrap for no additional cost
- sandwiches served with choice of one side from regular or seasonal menu

### grilled vegetable wrap with tahini vinaigrette

zucchini, red peppers and Portobello mushroom tossed in a lemon tahini vinaigrette and wrapped in a whole wheat tortilla [v]

10.50 per person

### turkey and brie

house-roasted turkey breast, red leaf lettuce and brie cheese with sliced granny smith apples and cranberry dijonaise on whole wheat bread

12.00 per person

### roast beef

shaved roast beef, cheddar cheese, red leaf lettuce and tomato with horseradish aioli on hoagie bun [ff]

12.00 per person

### ham and swiss

sliced deli ham, red leaf lettuce, cheddar cheese with honey dijon spread on rye bread [ff]

12.00 per person

## ENTRÉES

- comes with cookie, garden salad, bread and iced tea
- minimum order of 12 required
- all entrées served from buffet

### winter succotash

winter squash, peppers, cremini mushrooms, shredded kale, baby garbanzo beans and lentils [vg, mwogci, ff]

10.00 per person

12.10 per person to add chicken

### apple cider pork loin

pork loin marinated in apple cider then roasted served with whipped sweet potatoes and green beans

[mwogci, ff]

16.00 per person

### chicken tajine

chicken breast simmered in honey and a house made Moroccan spice blend served with sautéed green beans and roasted winter squash

[mwogci]

15.00 per person

### braised beef with red wine demi

top round beef rubbed with fresh herbs and braised in a red wine demi sauce served with roasted marble potatoes and sautéed brussel sprouts

[mwogci, ff]

16.00 per person

## SIDES

2.85 per person

Wild rice pilaf [vg, mwogci]

Roasted Jirak farm butternut and acorn squash [vg, mwogci]

Roasted marble potatoes [vg, mwogci]

Whipped sweet potatoes [v, mwogci]

Sautéed green beans [v, mwogci]

Roasted curry cauliflower [vg, mwogci]

## DESSERTS

4.20 per person

cider pound cake with caramel sauce

pumpkin cupcake with cream cheese frosting