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 for their focus on fighting food waste and hunger in the community.

How to order catering services

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.

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 Map of Space at www.kauffman.org/conferencecenter)
- event date and time
- 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 meeting planners.

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.

Payment / cancellations

A confirmation notice 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 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. Our cancellation policy can be found in the Guidelines at www.kauffman.org/conferencecenter.

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. Delivery and pickup of 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 $0.50 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.
Community package
34.00 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 deli bar or a 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
42.00 per person

breakfast
choice of breakfast buffet from our menu

morning break
premium granola bars, whole fruit, and yogurt cups

lunch
choose any buffet from our menu with cookies

afternoon break
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

**continental one**
selection of fresh baked pastries
7.50

**continental two**
assorted scones, muffins, and bagels served with cream cheese and jam, fresh sliced fruit
11.25

**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
13.50

Hot breakfast buffets
12 person minimum required

**breakfast burrito buffet**
flour tortillas filled with fluffy scrambled eggs, chorizo spiced sausage, shredded cheese and pepper & onion potato hash served with salsa, sour cream, and fresh sliced fruit
12.50

**biscuits and gravy**
freshly baked biscuits with sausage gravy, scrambled eggs, fresh sliced fruit, and condiments (honey and jelly)
12.00

**frittata**
baked egg dish with cheese and choice of filling: seasonal vegetables or two breakfast meats, served with breakfast potatoes and fresh sliced fruit. Groups with 20 or less can choose one filling, groups over 20 can choose both filings
12.00

**midwest morning**
fluffy scrambled eggs, golden hash browns, fresh sliced fruit, and biscuits with one choice of: country style turkey sausage or applewood smoked bacon
13.00

Additions
6 person minimum required

- assorted bagels and cream cheese 3.00 each
- assorted flavored greek yogurt cup 2.70 each
- bacon 1.10 per piece
- fresh baked seasonal bread 2.40 per slice
- fresh baked muffin or scone 2.40 each
- hard-boiled egg 1.10 each
- basic granola bars 1.55 each
- premium/dietary granola bars 2.60 each
Salads

- priced per person
- standard service is plated on buffets; can request in to-go boxes for an additional $.10 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 may choose up to 2 varieties

caesar
chopped romaine and shaved parmesan tossed in a caesar dressing, topped with croutons
10.25

classic house
chopped romaine topped with carrot, cucumber, tomato, shredded cheddar cheese, and hard-boiled egg served with balsamic vinaigrette
10.75

greek salad
spinach, cucumbers, tomato, feta, roasted red peppers, banana peppers, and kalamata olives with a lemon herb vinaigrette
10.75

Salad bars
15 person minimum required

southwestern salad bar buffet
crisp tossed greens with sides of cilantro lime marinated black beans, thin sliced grilled chicken breast, fresh corn relish, bell pepper strips, tomatoes, and crispy fried tortilla strips served with garden salsa and chipotle ranch
14.00

garden salad bar buffet
romaine lettuce with sides of garbanzo beans or sliced chicken, hard cooked eggs, carrots, cucumber, tomato, and cheddar cheese served with buttermilk herb dressing and balsamic vinaigrette
14.00

Protein options
roasted turkey breast 4 oz.
2.25
sliced chicken breast 4 oz.
2.25
vegetarian protein 4 oz.
2.25
Sandwiches

- priced per person
- **groups larger than 20** may choose up to 3 varieties of sandwiches; **under 20 people** may choose up to 2 varieties
- 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
- lunches available boxed with choice of bagged chips or whole fruit as the side for an additional $0.10 per person

**roasted turkey**
house roasted turkey breast, provolone and mix greens with a dijonnaise spread on whole grain bread
12.50

**chicken salad**
chicken salad made with grilled diced chicken breast, grapes, and chopped herbs, topped with crisp lettuce and honey mustard aioli on whole grain bread
12.00

**california chicken club**
deli sliced chicken breast, cheddar, bacon, lettuce, and tomato with an avocado spread on whole grain bread
12.50

**bbq chicken wrap**
grilled marinated chicken breast, chopped romaine, tomato, roasted corn and cheddar cheese with bbq ranch in a flour tortilla
12.50

**italian hero**
ham, salami, bacon, lettuce, and tomato with sweet onion vinaigrette on a hoagie roll
12.75

**greek wrap**
cucumbers, tomatoes, feta, spinach, kalamata olives, banana peppers, and hummus in a flour tortilla
11.50
add chicken for 2.00

**portobello wrap**
grilled portobello mushrooms, roasted red peppers, grilled asparagus & spinach with an herb aioli in a flour tortilla wrap
12.25

**Side selections**
- assorted bagged chips
- italian pasta salad
- sliced fruit
- garden side salad
- broccoli slaw

**Deli bar**
12 person minimum required
roasted turkey and pit ham with lettuce, tomato, pickles, olive, cucumber, two cheeses, hummus, mustard, and mayo with an assortment of breads; choice of one side
12.75
Entrees

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

**baked alfredo**
penne pasta tossed with parmesan cream sauce served with seasonal vegetables, garden salad with two dressings and garlic breadsticks
11.50, add 2.50 for chicken

**baked cacciatore pasta**
pasta in a red sauce with vegetables served with seasonal vegetables, garden salad with two dressings and garlic breadsticks
11.50, add 2.50 for chicken

**fajita bar**
seasoned chicken, sautéed peppers and onions, sour cream, shredded lettuce, cheddar jack cheese, jalapeños, black beans, and mexican rice served with warm flour tortillas (2 per person), tortilla chips, and house-made salsa
15.00
add on items per person: 3.00 guacamole (one 3oz cup pp), 2.00 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, black beans, tortilla chips, and house-made salsa
14.00 chicken, 14.50 beef
add on items per person: 3.00 guacamole (one 3oz cup pp), 2.00 queso

**bbq**
choose from turkey breast, pulled pork, or sliced beef brisket with house-made bbq sauce served with brown sugar baked beans, creamy coleslaw, roasted potatoes, and sliced bread
14.00 turkey, 15.00 pulled pork, 16.00 brisket

**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
14.00

**simply spuds**
6 person minimum required
jumbo baked potatoes (1 pp) with sides of: butter, sour cream, shredded cheese, green onion, chopped bacon, and sliced grilled chicken (2oz pp) served with seasonal vegetables
12.75

**custom classic**
6 person minimum required
choose from:
slow roasted pork with a gremolata sauce 15.00
chicken marsala or chicken piccata 14.50
seasonal vegetarian option 14.50
seasonal fish, market price
served with chef’s choice of rice pilaf or roasted potatoes, fresh seasonal vegetables, garden salad with two dressings and dinner rolls
Appetizers

- 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

**stuffed cremini mushroom**
sun-dried tomato, spinach, and artichoke with goat cheese and breadcrumbs stuffed in cremini mushroom and roasted
3.75

**salmon croquettes**
salmon cake breaded with panko breadcrumbs with chipotle aioli dipping sauce
6.50

**fried vegetable spring rolls**
crispy wonton with vegetables and ponzu dipping sauce
3.75

**caprese skewer**
mozzarella, tomato, fresh basil, and balsamic glaze
3.75

**meatballs**
ground beef and herbs tossed in house-made bbq sauce
3.75

**bbq chicken sliders**
pulled chicken breast tossed in bbq sauce on a slider bun
5.50

Snacks

- popcorn bags (1 oz bags) 1.05
- chips (1.5 oz bags) 1.05
- trail mix (2oz bags) 1.05
- mixed nuts (2oz) 3.00
- snack mix (2oz bags) 1.05
- basic granola bars 1.50
- premium granola bars 2.60

Platters and trays

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

**gourmet cheese platter**
selection of domestic, artisan, and gourmet cheeses with fruit and nut garnish and assorted crackers
77.25

**crudité platter**
seasonal fresh vegetables served with buttermilk herb house dip
54.00

**dipping trio**
roasted red pepper, black bean, and traditional hummus with warm pita
54.00; add vegetables for 10.00

**chips and salsa**
served with two house-made salsas and queso
54.00

**fruit tray**
seasonal fresh sliced fruits
37.50

**antipasti**
cured meats, mozzarella, marinated & roasted seasonal vegetables, olives, and pickles, served with crackers
86.50

**tortilla roll-ups**
choice of grilled seasonal vegetables or turkey and arugula with an herb boursin cream cheese spread
37.50

**house-made tomato and basil bruschetta**
served with crostini
37.50
• 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:
half serves 40 with 2x2 pieces
76.00
full serves 80 with 2x2 pieces
152.00

cupcake
12 cupcake minimum per flavor
standard sized cupcakes available in chocolate or white with chocolate or white frosting
2.60 each

seasonal cheesecake
minimum order of 12
3.00 each slice, additional toppings 1.00 each slice

fresh baked cookies
chocolate chip, sugar, peanut butter, or oatmeal raisin
11.00 per dozen

dessert bars
minimum of 6 per flavor
choice of fudge brownies, lemon bars, rice crispy bars, or blondies
2.25 each

gluten free treats
crafted brownies and seasonal bar(s)
16.00 for half a dozen

pound cake
minimum order of 6 pieces
traditional pound cake with glaze
2.75
add fresh berries 1.50
Beverages

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

roasterie coffee service
with half and half and a variety of sweeteners
19.50 half gallon; 38.75 gallon

hot tea service
assorted fair trade certified herbal, black and green tea bags with sweeteners and lemon
19.50 half gallon; 38.75 gallon

infused spa water of the day
7.50 half gallon; 15.00 gallon

iced tea or lemonade
7.50 half gallon; 15.00 gallon

orange juice
8.00 half gallon; 16.00 gallon

canned soda
Coke, Diet Coke, Sprite, Sprite Zero, Diet Dr Pepper 2.10

bottled water
2.10

milk 2%
2.50

hosted beverage service for events lasting 4-8 hours: beverage package includes regular and decaf coffee, hot tea, iced tea, canned soda, and infused spa water
4 hours or less 6.75 per person
8 hours or less 10.25 per person

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 16.25 per person
two hours 22.75 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 19.50 per person
two hours 25.75 per person

bottle of wine
contact us for customized selections