



KAUFFMAN FOUNDATION
CONFERENCE CENTER

CATERING MENU

2022



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.



All day conference packages

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 fillings
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

Protein options

roasted turkey breast 4 oz.

2.25

sliced chicken breast 4 oz.

2.25

vegetarian protein 4 oz.

2.25

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

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 dijonaise 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

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

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

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 bread sticks
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, sautéed 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

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

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

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

V **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

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

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

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

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

VG **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

V **house-made tomato and basil bruschetta**
served with crostini
37.50

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:

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