



KAUFFMAN FOUNDATION
CONFERENCE CENTER

CATERING MENU

2026



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 onsite catering partner, 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.

To order catering services, please contact your Event Planner. Catering orders are due three weeks before your event date. Please submit the following with your catering order:

- catering selections and serve time(s)
- updated expected guest count
- guest dietary restrictions
- room configuration (see Map of Space at www.kauffman.org/conferencecenter)
- any special services requests, such as linens, registration tables, or speakers panel chairs, etc.
- any audio-visual / technology needs
(see AV Capabilities at <https://www.kauffman.org/our-campus/conference-center/>)

For Saturday events at the Conference Center, please refer to our Saturday Menu.

Catering orders are due three weeks before your event date. Final guest counts are due one week out from your event. Final guest counts will dictate catering order and room setup numbers. After the deadline, guest counts cannot be lowered, and guest count increases for catering are subject to late fees. 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. If approved, changes to previously ordered catering, at late notice, may result in substitutions. The event host will be notified if any substitutions are necessary prior to the event. Please note that served plated meals are not available in the Conference Center.

Payment

Before the event, you will receive an event order with the current charges. After the event, a final invoice will be emailed from our event planning software, Momentus Elite. The email will come from no-reply@gomomentus.com with a link to pay by credit card (with ACH coming in Spring 2026). If you plan to pay by mailed check, please make the check payable to Bon Appétit Management Company and mail to the Ewing Marion Kauffman Foundation at 4801 Rockhill Road Kansas City, MO 64110. **Payment is due upon receipt of invoice.** For any billing questions following the event, please reach out to your event planner.

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

Please note: The hosting organization is responsible for the full cost of the event. Individual payments are not accepted. No cash, check, or credit may be exchanged on Kauffman Foundation property.

Administrative fee

An administrative fee of 21% will be applied to all catering orders.

Saturday events

For Saturday events at the Conference Center, please refer to our Saturday Menu and Saturday event minimums, which can be found in the guidelines.

Linen rentals

All linens are subject to availability.

Round Table Linens: \$13 per table

Buffet linen: \$37 each

Linen napkins: \$0.50 each

Linen napkins are recommended as standard for hot entrees. Paper napkins are available upon request at no charge. Specific color requests can be accommodated with advance notice. If no color is specified, standard colors will be provided.

Additional catering staff rates

While our standard service accommodates most events, additional catering staff may be assigned based on your event's size or special needs. All staffing decisions are at the discretion of the Catering Director.

Bartenders: \$29 per hour, 5-hour minimum. Required for events serving alcohol.

Additional wait staff: \$29 per hour, 5-hour minimum. Assigned at the discretion of the Catering Director.

To keep costs low, attendees are to place used dishware on the tray jacks provided at the back of the room. If table clearing is preferred, additional wait staff can be arranged through your Event Planner.

Please note: Served plated meals are not available in the Conference Center.

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

Please consult your Event Planner about specific dietary requirements when placing your catering order.



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 onsite manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.



DAIRY FREE

Made without dairy-containing ingredients.

All day conference packages

Community package

35.00 per person

breakfast

assorted fresh scones, muffins, and bagels with cream cheese and jam, served with fresh sliced fruit. Includes coffee, hot tea, orange juice, regular and infused spa water

morning break

basic granola bars and whole fruit served with coffee, hot tea, canned beverages, regular and infused spa water

lunch

choice of a sandwich bar or a salad bar with cookies served with coffee, hot tea, iced tea, canned beverages, regular and infused spa water

afternoon break

selection of snack mix and assorted dessert bars served with coffee, hot tea, iced tea, canned beverages, regular and infused spa water

Signature package

43.25 per person

breakfast

choice of breakfast buffet from our menu served with coffee, hot tea, orange juice, regular and infused spa water

morning break

premium granola bars, whole fruit, and yogurt cups served with coffee, hot tea, canned beverages, regular and infused spa water

lunch

choose any buffet from our menu (sandwiches, salads, or hot entrees) with cookies served with coffee, hot tea, iced tea, canned beverages, regular and infused spa water

afternoon break

selection of snack mix and assorted dessert bars served with coffee, hot tea, iced tea, canned beverages, regular and infused spa water

Breakfast

- priced per person
- choice of one entrée per group
- served with regular and decaf coffee, hot tea, orange juice, regular and infused spa water

Executive continental breakfasts

6 person minimum required



continental one

selection of freshly-baked pastries
7.75



continental two

assorted scones, muffins, and bagels served with cream cheese and jam, fresh sliced fruit
12.00



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
13.90

Hot breakfast buffets

12 person minimum required

biscuits and gravy

freshly baked biscuits with sausage gravy, scrambled eggs, and fresh sliced fruit, served with honey and jelly
12.35

breakfast bake

sausage, bacon, hash browns, and diced bell pepper baked in an egg custard and topped with cheddar cheese, served with fresh sliced fruit
12.35

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
13.40

breakfast burrito buffet

only available for groups of 80 or less

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
12.90

Additions

can only be added to existing orders

assorted bagels and cream cheese
3.10 each, 6 person minimum

assorted flavored greek yogurt cup
2.80 each, 6 person minimum

bacon/turkey sausage
1.15 per piece, 6 person minimum

fresh baked muffin or scone
2.45 each, 6 person minimum

hard-boiled egg
1.15 each

basic granola bars
1.60 each

premium/dietary granola bars
2.70 each

fresh baked seasonal bread
2.45 per slice, 12 person minimum

overnight oats (served cold) made with steel cut oats, oat milk, and seasonal fruit
\$2.85, 6 person minimum

steel cut oatmeal with assorted toppings
2.85 each, 12 person minimum

Salads

- priced per person
- individually plated salads only available for groups up to 70
- served with cookies, bread, iced tea, regular and infused spa water

Individually plated salads

standard service is plated buffet-style, with boxed meals available for \$0.75 each
groups under 30 may choose two varieties, groups of 30-70 may choose three



tuscan salad

chopped romaine, cherry tomato, cucumber, banana pepper, garbanzo beans, parmesan cheese and focaccia croutons served with house-made italian dressing served on the side
11.05



chopped house salad

chopped romaine, shredded red cabbage, roasted corn, cucumber and cherry tomato with choice of balsamic vinaigrette or house-made ranch dressing served on the side
11.05

caesar salad

chopped romaine and shaved parmesan tossed in a caesar dressing, topped with croutons
11.05

Protein options

choice of one option per group

roasted turkey breast 4 oz.
4.25

sliced chicken breast 4 oz.
4.25

vegetarian protein 4 oz.
4.25

Salad bars

build your own salad buffets, 15 person minimum required

southwestern salad bar

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
14.40

greek salad bar

grilled chicken, spinach, tomato, roasted red peppers, banana peppers, kalamata olives, hummus, and feta with lemon herb vinaigrette, served with grilled flatbread
14.40



asian rice or salad bowl bar

grilled chicken, mixed greens, brown rice, shredded carrots, green onions, sliced red peppers, edamame, mandarin oranges, served with a sesame ginger vinaigrette and sweet thai chili sauce
14.40

Sandwiches

- priced per person
- standard service is buffet-style
- individual sandwiches only available for groups up to 70
- served with choice of one side per group, a cookie, iced tea, regular and infused spa water

Individual sandwiches

groups under 30 may choose two varieties, groups of 30-70 may choose three boxed meals available with side choice of bagged chips or whole fruit for \$0.75 each

roasted turkey

house roasted turkey breast, provolone, and mix greens with a dijonaise spread on artisan bread
12.90

california chicken club

deli sliced chicken breast, cheddar, bacon, lettuce, and tomato with an avocado spread on artisan bread
12.90

V greek wrap

cucumbers, tomatoes, feta, spinach, kalamata olives, banana peppers, and hummus in a flour tortilla
11.85, with chicken 13.90

Sandwich bars

Build your own sandwich buffets, 15 person minimum required

classic deli bar

roasted turkey and pit ham with lettuce, tomato, pickles, olive, cucumber, two sliced cheeses, hummus, mustard, and mayo, served with artisan breads; choice of one side per group
13.15

american sandwich bar

choose two salads, or serve all three for an additional \$1 per person

choice of chicken salad, tuna salad, or curry cauliflower and chickpea salad with a variety of toppings, served with artisan breads; choice of one side per group
13.15

submarine sandwich bar

sliced grilled chicken, variety of sliced cured meats, lettuce, tomato, two sliced cheeses, banana peppers, served with submarine rolls and ciabatta breads; choice of one side per group
15

Side selections

assorted bagged chips 2.15 each

sliced fruit 2.10 each

garden side salad 2.10 each

italian pasta salad (12 person minimum) 2.10 each

broccoli slaw (12 person minimum) 2.10 each

Entrees

- priced per person
- 12 person minimum
- choice of one entrée per group
- standard service is buffet style
- served with cookies, iced tea, regular and infused spa water



baked alfredo

pasta tossed with parmesan cream sauce served with seasonal vegetables, garden salad with two dressings, and garlic bread sticks
11.85, with chicken 14.45



baked cacciatore pasta

pasta and vegetables in red sauce served with seasonal vegetables, garden salad with two dressings, and garlic bread sticks
11.50, with chicken 14.00

mac and cheese bar

House-made macaroni and cheese with grilled chicken and an assortment of toppings including bacon, green onions, jalapeños, sour cream, shredded jack cheese and buffalo sauce served with seasonal vegetables
14.45

piccata or marsala chicken

served with chef's choice of rice pilaf or roasted potatoes, fresh seasonal vegetables, garden salad with two dressings, and dinner rolls
14.95

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
15.45

add on items per person:

3oz guacamole 3.10

3oz queso 2.00

taco bar

seasoned shredded chicken or ground beef, sour cream, black olives, shredded lettuce, cheddar cheese, jalapeños, traditional corn taco shells, and flour tortillas (2 tacos per person). served with Mexican rice, black beans, tortilla chips, and house-made salsa
14.40 chicken, 14.95 beef (choose one)
add on items per person:
3oz guacamole 3.10
3oz queso 2.00

herb roasted turkey

Herb roasted turkey with brown gravy, roasted potatoes, fresh seasonal vegetables, garden salad with two dressings and dinner rolls
14.95



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
14.40 turkey, 15.45 pulled pork, 16.50 brisket (choose one)

simply spuds

jumbo baked potatoes (1 per person) with side toppings of: butter, sour cream, shredded cheese, green onion, chopped bacon, and sliced grilled chicken (2 oz per person), served with seasonal vegetables and house salad with two dressings
14.40

**please inquire about options for vegetarian or fish entrees*

Appetizers and Snacks

- priced per platter
- each platter serves 10 people
- orders with multiple platters will be consolidated into fewer platters
- 3 items recommended for break snacks, 5 to 7 for appetizer receptions, 8 to 10 for dinner receptions

V **stuffed cremini mushroom**
sun-dried tomato, spinach, and artichoke with goat cheese and breadcrumbs stuffed in cremini mushroom and roasted
38.50

salmon croquettes
salmon cake breaded with panko breadcrumbs with chipotle aioli dipping sauce
67.00

↓D **fried spring rolls**
served with dipping sauce
38.50

V **caprese skewer**
mozzarella, tomato, fresh basil, and balsamic glaze
IG
38.50

meatballs
ground beef and herbs tossed in house-made bbq sauce
38.50

↓D **bbq chicken sliders**
pulled chicken breast tossed in bbq sauce on a slider bun
56.50

V **gourmet cheese platter**
selection of domestic, artisan, and gourmet cheeses with fruit and nut garnish and assorted crackers
79.55

V **crudité platter**
seasonal fresh vegetables served with buttermilk herb house dip
55.60

V **dipping trio**
roasted red pepper, black bean, and traditional hummus with warm pita
↓D
55.60; add vegetables 65.90

chips and salsa
served with two house-made salsas and queso
55.60

VG **fruit tray**
seasonal fresh sliced fruits
IG **↓D**
38.65

antipasti
cured meats, mozzarella, marinated & roasted seasonal vegetables, olives, and pickles, served with crackers
89.10

tortilla roll-ups
choice of grilled seasonal vegetables or turkey and arugula with an herb boursin cream cheese spread
38.65

V **house-made tomato and basil bruschetta**
served with crostini
38.65

Snacks

popcorn bags (1 oz bags) 1.10
trail mix (2oz bags) 1.05
snack mix (2oz bags) 1.05
basic granola bars 1.60
premium granola bars 2.70

Bakery

- standard service is buffet style

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
catering and serving fees will apply

basic cakes starting at:

half, serves 40 with 2x2 pieces

76.00

full, serves 80 with 2x2 pieces

152.00

cupcakes

12 cupcake minimum per flavor

standard sized cupcakes available in chocolate or white cake with chocolate or white frosting

2.60 each

fresh baked cookies

assorted per availability, 11.00 per dozen

dessert bars

assorted flavors, 2.35 each

seasonal cheesecake and topping

minimum order of 6 pieces

3.50

dessert platter

variety of seasonal bite-sized desserts

platter serves 10 people

25.00

candy shoppe

variety of premium individually wrapped sweets and candy

18.00 serves 10 people

Beverages

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

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

hot chocolate

15.00 half gallon

canned soda

Coke, Diet Coke, Sprite
2.10

bottled water

2.10

hosted beverage service

hosted beverage service for events lasting 4-8 hours: beverage package includes regular and decaf coffee, hot tea, iced tea, canned soda, and regular 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, the organization must review and adhere to the alcohol service guidelines, which can be found on page 5 of the Guidelines: <https://www.kauffman.org/our-campus/conference-center/>.

Non-alcoholic beverages and a minimum of \$5 per person in food must be served whenever alcohol is provided. Alcohol service may begin at 5:00 p.m. or later and is limited to a maximum of two hours. No one under the age of 21 can be in attendance.

wine and beer

variety of white and red wines, variety of beers, canned sodas, and bottled water
one hour 16.25 per person
two hours 22.75 per person

full bar

variety of white and red wines, 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