



KAUFFMAN FOUNDATION
CONFERENCE CENTER

SATURDAY 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 weekday events at the Conference Center, please refer to our regular 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

Approved Saturday events will incur a food and beverage minimum with a guarantee of 75 attendees or more. Meetings on Saturdays that are 4 hours or less must order a minimum of \$10 of food and beverage per person. Meetings that are over 4 hours must order a minimum of \$15 of food and beverage per person. Minimum cost does not include the cost of linens, wait staff, taxes, or administrative fee.

Linen rentals

All linens are subject to availability.

Round table linen: \$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.

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 on-site 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



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

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

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 & Sandwiches

- priced per person
- served with cookies, iced tea, regular and infused spa water

Salad bars

build your own salad buffets

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

Sandwich bars

Build your own sandwich buffet

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

V baked alfredo
pasta tossed with parmesan cream sauce served with seasonal vegetables, garden salad with two dressings, and garlic breadsticks
11.85, with chicken 14.45

V baked cacciatore pasta
pasta and vegetables in red sauce served with seasonal vegetables, garden salad with two dressings, and garlic breadsticks
11.50, with chicken 14.10

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

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

DD 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 sides 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 Bakery

- 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



caprese skewer

mozzarella, tomato, fresh basil, and balsamic glaze
38.50



gourmet cheese platter

selection of domestic, artisan, and gourmet cheeses with fruit and nut garnish and assorted crackers
79.55



crudité platter

Seasonal fresh vegetables served with buttermilk herb house dip
55.60



dipping trio

roasted red pepper, black bean, and traditional hummus with warm pita
55.60; add vegetables 65.90



fruit tray

seasonal fresh sliced fruits
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

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

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

serves 10 people

18.00

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, water,
and infused spa water

4 hours or less 6.75 per person

8 hours or less 10.25 per person