

Catering Menu





## STAY

The Lodge at Old Kinderhook features 84 guest rooms. Additional lodging units include one & two bedroom Golf Cottages, three bedroom Villas & Patio Homes as well as individual Estate Homes.

## PLAY

Enjoy Family Fun at Old Kinderhook with our great amenities such as Golf, Marina, Tennis, Spa, Indoor & Outdoor Pools, Walking Trails, Pond Fishing, Outdoor Ice Rink, Sand Volleyball Courts (Seasonal)

## GATHER

Let Old Kinderhook serve as the backdrop for your meeting, retreat or special occasion. Flexible function space and outdoor areas are available.



678 Old Kinderhook Dr. | Camdenton, MO | 573-317-3500



# Breaks

BEVERAGES, SNACKS & FEATURE BREAKS

Breaks set for 50 minutes of service



## Food

Assorted Pastries & Muffins \$24/dozen  
 Fresh Fruit Display \$6/person  
 Whole Fruit Display \$3/person  
 Lemon Bars \$28/dozen  
 Cookies \$30/dozen  
 Brownies \$30/dozen  
 Granola Bars \$2 each  
 Candy Bars \$3 each  
 Gardetto's \$20/#  
 Trail Mix \$20/#  
 Mixed Nuts \$24/#

## Beverage

Coffee & Decaffeinated Coffee \$35/gallon  
 Freshly Brewed Iced Tea \$35/gallon  
 Lemonade \$35/gallon  
 Orange, Apple, or Tomato Juice \$20/gallon  
 Assorted Bottled Juice \$4 each  
 Bottled Water \$2.50 each  
 Soft Drinks \$3 each  
 Hot Cocoa & Marshmallows \$30/gallon  
 Milk \$4 each  
 Hot Tea \$2.50/bag

## Refreshment Breaks

Grandma's Cookie Jar – Freshly Baked Jumbo Cookies, Seasonal Whole Fruit, Assorted Soda, Coffee, Milk, Chocolate Milk, Bottled Water \$16/person

Stay Hydrated – All Day Beverage Station: Assorted Soda, Coffee, Bottled Water \$15/person

The Sweet Side – Twizzlers, Snickers Bars, Nutragrain Bars, Granola Bars, Seasonal Whole Fruit, Trail Mix, Assorted Soda & Bottled Water \$16/person

The Cinema – Flavored Popcorn, Soft Pretzels with Nacho Cheese Dipping Sauce, Chips with French Onion Dip, Peanuts, Assorted Soda & Bottled Water \$16/person

The Ice Cream Parlor – Vanilla Ice Cream, Chocolate Ice Cream, Chef's Choice Array of Toppings \$13/person



# Breakfast

PLATED, BUFFET, ENHANCEMENTS

Accompanied by Freshly Brewed Iced Tea & Orange Juice, Coffee & Decaffeinated Coffee

## Plated Breakfast

Please Choose One of the Following for Your Plated Breakfast:

### The Champion \$15

Scrambled Farm Fresh Eggs with White Cheddar, Home-Style Potatoes, Choice of Apple Wood Smoked Bacon, Sausage, or Ham

### Kinderhook Omelet (Max 35 People) \$17

Spinach, Peppers, Onions, Ham, Sausage, Cheese, Breakfast Potatoes

### Breakfast Burrito (Max. 35 People) \$16

Flour Tortilla, Scrambled Farm Fresh Eggs, Sausage, Peppers, Onions, Breakfast Potatoes, Fresh Fruit

### Breakfast Sandwich \$10

Sausage, Egg, Cheese, Breakfast Potatoes, Seasonal Fruit

## Buffet Breakfast

50 minutes of Service // Minimum Guarantee of 30 Guests

Children 5 and Under are Complimentary // Children 6 to 11 are Half Price

### The Continental \$15

Build Your Own Yogurt Parfait, Bagels & Assorted Cream Cheese, Cold Cereals, Oatmeal, Seasonal Fresh Fruit Display

### Rise And Shine \$16

Assorted Smoothies, Assorted Breakfast Breads, Fresh Berries, Whipped Cream, Hard Boiled Egg

### The Classic \$19

Chef's Choice Pastries, Seasonal Fresh Fruit, Cheesy Scrambled Eggs, Biscuits & Gravy, Sausage, Bacon, Breakfast Potatoes

### The Ozark \$31

Chef's Choice Pastries & Donuts, Fresh Seasonal Fruit, Bacon, Sausage, Ham Steaks, Breakfast Potatoes, Cheesy Scrambled Eggs, Biscuits & Gravy, Pancakes with Maple Syrup, Cold Smoked Salmon with Traditional Accoutrements

## Enhancements

Add the Following to Any Menu // \$100 Chef Attendant Fee where applicable

### Omelet Station \$8

Egg, Mushrooms, Peppers, Onions, Tomatoes, Bacon, Spinach, Sausage, Ham, Cheese

### Cold Cereals \$4

### Biscuits & Gravy \$6

### Build Your Own Yogurt Parfaits \$5

Fresh Berries, Granola, Honey

### Oatmeal Cups \$3

### Coffee & Donuts \$5

All Pricing is Subject to Change

Service Charge (Currently 22%) and Sales Tax will be added to all charges



# Lunch

PLATED ENTRÉE, SOUP, SALAD OR SANDWICH

---

## Plated Lunch

Accompanied by Chef's Choice Dessert, Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

Please Choose One of the Following for Your Plated Lunch:

Chicken Cacciatore \$21

Polenta, Herb & Garlic Tomato Sauce, Bell Peppers, Caramelized Onions

Roasted Pork Loin \$19

Yukon Gold Mashed Potatoes, Asparagus, Red Wine Demi-Glace

Pesto Chicken Pasta \$21

Linguine, Cherry Tomatoes, Basil Pesto, Balsamic Reduction

Chicken Chimichanga \$22

Queso Blanco, Black Beans & Rice, Salsa

## You Pick Two \$18

Accompanied by Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

### Salads

Cobb Salad with Grilled Chicken

Asian Salad with Shrimp or Tofu

Grilled Chicken Caesar

Greek Salad with Salmon or Chicken

### Sandwiches

Kinderhook Club

Tuna Salad Sandwich

Chipotle Chicken and Ranch Wrap

Italian Grinder

Atlantic Salmon \$30

Roasted Red Potatoes, Haricot Verts, Red Pepper Cream Sauce

Pecan Wood Smoked Meatloaf \$17

Meatloaf, Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetable, Tobacco Onions

Stir Fry \$23

Choice of Shrimp, Beef, or Chicken

Grilled Flatiron Steak \$28

Garlic Mashed Potatoes, Roasted Carrots, Horseradish Cream Sauce

### Soups

Creamy Chicken & Rice

Tomato Basil

Beef & Vegetable

Grandma's Potato & Leek

All Pricing is Subject to Change

Service Charge (Currently 22%) and Sales Tax will be added to all charges

# Lunch

BUFFET & BOXED LUNCH



50 minutes of service // Minimum Guarantee of 30 Guests  
 Children 5 and Under are Complimentary // Children 6 to 11 are Half Price  
 Accompanied by Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

## Backyard BBO \$27

Mixed Green Salad with House Dressing, Cole Slaw, Broccoli Salad, Fresh Rolls, Honey Butter, Sliced Brisket, BBO Pulled Pork, Appropriate Condiments, Corn Bread with Honey Butter, Cookies & Brownies

## South of the Border \$26

Romaine & Iceberg Mix, Southwest Ranch, Tomatoes, Peppers, Onions, Pico de Gallo, Black Bean Ranchero, Spanish Rice, Chicken Flautas, Beef & Chicken Tacos, Hard & Soft Shells, Shredded Iceberg, Cheddar-Jack Cheese, Tomatoes, Sour Cream, Black Olives, Jalapeños, Churros

## Asian Express \$26

Garden Salad with Ginger Dressing, White Rice, Fried Rice, Soba Noodles, Egg Rolls, Crab Rangoon, General's Chicken, Beef and Broccoli, Sugar Donuts

## The Deli \$25

Meats: Salami, Turkey Breast, Honey Cured Ham, Pepperoni  
 Cheeses: Cheddar, Swiss, American  
 Breads: Hawaiian, French, Wheatberry  
 Sides: Garden Salad with House Dressing, Kettle Chips, Fruit Salad, Creamy Cole Slaw, Mom's Macaroni Salad, Cottage Cheese  
 Accompaniments: Mayonnaise, Pickled Red Peppers, Dill Spears, Pepperoncini, Dijon, Iceberg, Tomatoes, Red Onions  
 Fudge Brownies

## All American Cook-Out \$24

Creamy Cole Slaw, New Red Potato Salad, Mom's Macaroni Salad, Kettle Chips, All Beef Hot Dogs, Charbroiled Burgers, Swiss, Cheddar, American Cheeses, Lettuce, Tomato, Onion, Relish, Ketchup, Dill Pickles, Cookies

## Box Lunch

Accompanied by Whole Fruit, Chips, Cookie, Bottled Water or Soda

Turkey Stack - Turkey, Swiss on Ciabatta \$17

The Kinderhook Ham & Cheddar - Ham, Cheddar, Stone Ground Mustard on a Hawaiian Roll \$17

The Grinder - French Baguette, Salami, Ham, Pepperoni, Provolone Cheese \$18

# Action Stations

AVAILABLE TO ENHANCE LUNCH, DINNER AND RECEPTION EXPERIENCES



Each Station Subject to a \$100 Chef Fee

## Whipped Potato Bar \$9

Roasted Garlic, Parmesan Cheese, White Cheddar, Bacon, Sour Cream, Chopped Green Onions, Minced Onion, Avocado, Broccoli

## Soba Noodle Station \$8

Guests will be able to customize their own box of chilled Soba noodles with the option of Ginger Dressing or Soy Ponzu, as well as different accompaniments

## Mac n' Cheese – The Gourmet Version \$8

Bacon, Italian Sausage, Andouille Sausage, Jalapeños, Tomato, Onion, Red Bell Pepper, Green Onion, Asparagus, Roasted Cauliflower

## Bruschetta Bar \$9

Olive Tapenade, Heirloom Tomato, Roasted Garlic, Wholegrain Mustard, Burrata Cheese





# Hors d'oeuvres

Serves 50 Pieces

## Hot

Sweet Chili Ribs \$170  
Cilantro, Sweet Chili Sauce

Cuban Quesadilla \$170  
Roasted Pork, Smoked Ham, Mustard & Mayonnaise, Swiss,  
Pickles

Candied Bacon Wrapped Scallops \$225  
Terayaki Sauce

Bacon-Wrapped Gulf Shrimp \$225  
Apple Wood Smoked Bacon, KC Style BBO Sauce

Old Kinderhook Buffalo Wings \$180  
Veggies & Ranch Dip

Stuffed Mushrooms \$130  
Spanish Chorizo, Cream Cheese

Meatballs \$115  
Pick 2: Marinara, Swedish, Sweet Chili, BBO

## Cold

Pickled Shrimp \$210  
Fresh Herbs, Gulf Shrimp, Pickled Vegetables

Smoked Salmon Bruschetta \$180  
Whipped Dill Cream Cheese, Minced Red Onion, Capers

Hummus \$120  
Garlic Hummus, Roasted Red Pepper, Cucumber, Kalamata  
Olive

Caprese Bruschetta \$150  
Basil Pesto, Mozzarella, Ozark Tomatoes

Tandoori Chicken Salad \$160  
Heart of Belgian Endive, Pickled Raisin, Light Curry Spiced  
Apple and Raisins

Mini Gyro Skewers \$180  
Gyro Meat, Feta Cheese, Red Onion, Tomato, Tzatziki, Naan

Classic Deviled Egg \$140

## Displays Serves 50 People

Vegetable Crudite - Carrots, Celery, Bell Peppers, Cucumbers, Mushrooms,  
Cherry Tomatoes, Assorted Dips \$140

Fresh Fruit - Pineapple, Cantaloupe, Honeydew, Fresh Berries \$150

Chips & Dips - BBO, Ranch, Sour Cream & Onion Chips, French Onion Dip,  
Tortilla Chips, Salsa, Salsa Verde, Pico de Gallo \$130

Imported & Domestic Cheese Display - Fresh Berries, Nuts, Dried Fruits,  
Assorted Crackers \$210

Shrimp Cocktail Display - Gulf Shrimp, Lemon Wedges, Cocktail Sauce \$290

Antipasto Display - Salami, Capicola, Prosciutto, Olives, Grilled Vegetables,  
Pepperoncini, Assorted Cheese \$245

All Pricing is Subject to Change

Service Charge (Currently 22%) and Sales Tax will be added to all charges



# Dinner

PLATED ENTRÉE

---

Accompanied by Your Choice House Salad or Classic Caesar, Warm Rolls with Butter, Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

## Salad Enhancements

The Kinderhook Salad - Romaine, Parmesan Tuile, Jumbo Crouton, Cherry Tomatoes, Kinderhook Dressing, \$5

Tomato & Mozzarella Salad - Heirloom Tomatoes, Mozzarella, Pesto, Balsamic Syrup, Basil Oil \$5

Bib Lettuce Cup Salad - Dried Cranberries, Goat Cheese, Shredded Apples, Balsamic \$5

## Plated Entrée

Please Choose one of the Following for your Plated Dinner:

Cherry Wood Smoked Pork Loin \$27

House Rub, Jalapeño -Cheddar Grits, Fresh Seasonal Vegetable

Mediterranean Chicken \$26

Artichoke-Spinach-Roasted Red Pepper-Goat Cheese, Seared Chicken Breast, Aged Balsamic, Basmati Rice, Fresh Seasonal Vegetable

Weiskopf Chicken \$26

Pan Seared All Natural Chicken Breast, Lemon Beurre Blanc, Rice Pilaf, Fresh Seasonal Vegetable

8oz Center Cut Filet \$45

Whipped Potatoes, Haricot Verts

Steak House Marinated Bistro Steak \$39

Steak House Beurre Monte, Whipped Potatoes, Fresh Seasonal Vegetable

## Duet Plates

Sliced Marinated Bistro Steak and Salmon \$38

Beurre Rouge, Whipped Potatoes, Haricot Verts

Flatiron Steak and Chicken \$40

Steak House Hollandaise, Garlic Whipped Potatoes, Fresh Seasonal Vegetable

ADD SOUP \$5 Herb Roasted Chicken Noodle, Roasted Tomato Bisque, Chicken Tortilla, Loaded Potato

12oz Strip Steak \$45

Roasted Red Potatoes, Fresh Seasonal Vegetable, Demi-Glace

Sliced Brisket \$25

Country-style Green Beans, Cheesy Corn, House BBQ Sauce

Fresh Atlantic Salmon \$32

Heirloom Tomato Pan Sauce, Roasted Fingerling Potatoes, Fresh Seasonal Vegetable

Seared Alaskan Halibut \$46

Herb Beurre Blanc, Wild Mushroom Risotto, Fresh Seasonal Vegetable

Grilled Mahi - Mahi \$39

Roasted Potatoes, Fresh Seasonal Vegetable, Pineapple Salsa

Petite Filet and Sea Scallop \$46

Red Wine Demi-Glace, Roasted Red Potatoes, Fresh Seasonal Vegetable

Herb Brined Chicken & Salmon \$37

Supreme Sauce, Rice Pilaf, Asparagus

All Pricing is Subject to Change

Service Charge (Currently 22%) and Sales Tax will be added to all charges

# Dinner BUFFET

---



50 minutes of service // Minimum Guarantee of 30 Guests  
 Children 5 and Under are Complimentary // Children 6 to 11 are Half Price  
 Accompanied by Freshly Brewed Iced Tea, Coffee & Decaffeinated Coffee

## The Smoke Out \$37

Garden Salad, Cole Slaw, Broccoli Salad, Potato Salad, Cowboy Smoked Pit Beans, Cheesy Corn, BBO Basted & Smoked Chicken, Pecan Wood Smoked Pork Butt, House-Made BBO Sauces, Fresh Corn Bread & Honey Butter, Pickled Red Peppers, Dill Pickles, Appropriate Condiments, Assorted Mason Jar Smashed Pies

## Little Italy \$36

Classic Caesar Salad, Antipasto Display, Caprese Salad, Italian Meatballs, Chicken Piccata, Buttered Penne Noodles, Garlic Bread, Marinara Sauce, Alfredo Sauce, Canollie, Amaretto Cheese Cake

Enhance with Prime Rib Carving Station \$6

## South of the Border \$35

Romaine & Iceberg Mix, Southwest Ranch, Roasted Corn Salsa, Corn Chips with Pico de Gallo, Salsa Verde & Guacamole, Black Beans, Ranchero Rice, Beef & Chicken, Hard & Soft Taco Shells, Shredded Iceberg, Cheddar-Jack, Tomatoes, Sour Cream, Jalapeños, Black Olives, Chorizo Quesadilla, Tres Leches

## Kinderhook Buffet \$38

House Salad with Choice of Dressings, Maple Glazed Carrots, Green Beans with Bacon & Onions, Herb Roasted New Potatoes, Basmati Rice, Cherry Wood Smoked Pork Loin, Mediterranean Chicken, New York Style Cheesecake with Berry Coulis

## Asian Express \$32

Sushi, Garden Salad with Ginger Dressing, White Rice, Fried Rice, Soba Noodles, Egg Rolls, Crab Rangoon, Sweet Chili Shrimp, Beef and Broccoli, Sugar Donuts

## Children's Plates Age 11 and under

Chicken Strips, House-Made Mac & Cheese, Fruit Cup \$13

Peanut Butter & Jelly Sandwich, Potato Chips, Fruit Cup \$13

Cheese Burger, Fries, Fruit Cup \$13

# Dessert

---



Lemon Semifreddo \$7  
Fresh Seasonal Berries, Whipped Cream

Strawberry Shortcake \$7  
Shortbread, Macerated Strawberries, Whipped Cream

Chocolate Bread Pudding \$6  
Coffee Crème Anglaise

Mason Jar Smashed Pies \$7  
Pecan, Blueberry, & Apple

New York Cheesecake \$7  
Fresh Berry Coulis

Peanut Butter Fudge Roll  
Whipped Cream, Crème Anglaise \$7

Tiramisu \$7  
Fresh Seasonal Berries, Whipped Cream

Flourless Chocolate Cake \$8  
Fresh Berry Coulis, Powdered Sugar

All Pricing is Subject to Change  
Service Charge (Currently 22%) and Sales Tax will be added to all charges



# Beverage



\$75 Bartender Fee Applies. Bartender Fee will be Waived with \$250 in beverage sales, per bartender. All Hosted Bars will include 22% Gratuity and Sales Tax on the final bill.

## House Bar

Cash \$5 each

Hosted \$4.50 each

New Amsterdam Vodka, McCormick Gin, McCormick Rum, Pepe Lopez Tequila, Seagram 7 Ten High Bourbon, Stuart Scotch, Amaretto, Peach Schnapps, Peppermint Schnapps

## Call Bar

Cash \$7 each

Hosted \$6.50 each

Titos, Beefeaters, Cuervo Gold, Bacardi, Jim Beam, Jack Daniels, Dewar's Scotch, Amaretto Di Saronno, Kahlua, Jagermeister

## Premium Bar

Cash \$9 each

Hosted \$8.50 each

Grey Goose, Tanqueray, Patron Silver, Captain Morgan, Crown Royal, Makers Mark, Johnny Walker Red, Amaretto Di Saronno, Grand Marnier, Bailey's Irish Creme

## Domestic Beer

Cash \$4.50 each

Hosted \$4 each

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

## Hand Crafted Beer

Cash \$5.50 each

Hosted \$5 each

Blue Moon, Boulevard Pale Ale, Sam Adams Boston Lager

## House Wine

Cash \$6 each

Hosted \$5.50 each

Silver Gate Chardonnay, Silver Gate Pinot Grigio, Mondavi Woodbridge Moscato, Mondavi Woodbridge Cabernet, Mondavi Woodbridge Merlot

## Premium Wine

Cash \$9 each

Hosted \$8.50 each

Chateau St. Michelle Chardonnay, Geysler Peak Pinot Grigio, Norton Moscato, Columbia Crest Cabernet, Columbia Crest Merlot

## Package Bars by the Hour

House Brand Bar - \$9 per person for the first hour, \$4.50 per person for each hour following

Call Brand Bar - \$13 per person for the first hour, \$6.50 per person for each hour following

Premium Brand Bar - \$17 per person for the first hour, \$8.50 per person for each hour following

# Audio-Visual

---

## Computer/Data Projection

LCD/Data Projector \$150

Laptop Computer \$100

## Accessories

Slide Show Advancer \$20

White Board with Markers \$30

MO & US Flags with Stands \$35

Flip Chart Stand, Pad of Paper, Markers \$30

Flip Chart Stand with Post it Paper \$35

Additional Flip Chart Pad of Paper \$20

(3) Drop Down Screen \$45 each

(3) Portable Screen \$45 each

Tripod Easel \$10

Extension Cords \$5 each

HDMI Cable \$35

Banner Service (3M Hooks) \$25 each

## Equipment

Podium \$25

Dance Floor \$550

Stage or Riser Call for pricing

## Sound

Wireless Handheld or Lavalier Microphone \$75

Portable Sound System \$95

## Telephone

Dedicated Phone Line & Speaker Phone \$35

## Extras

6ft. Exhibit Table \$80

Technician/Labor \$50/hr

Ice Delivery \$25 per cooler



# Catering Practices

---

All pricing is subject to service charge (currently 22%) and applicable sales tax (currently 5.475%) unless group provides Missouri State Sales Tax Exemption Certificate.

Meal guarantees are required a minimum of 72 hours / 3 business days prior to the event. If a meal guarantee is not received, the anticipated amount of guests will become the meal guarantee. Old Kinderhook prepares food for three (3) percent over the guarantee. Old Kinderhook will not package food for removal from the premises nor allow guests to remove food from the premises.

A minimum guarantee of 30 guests is required for buffet service.

For events that are scheduled outdoors, Old Kinderhook will have a backup location. A representative of the hotel will coordinate with group/guests in inclement weather situations.

Function locations are subject to change.

All food and beverage served and consumed in public spaces at the Lodge at Old Kinderhook must be provided by Old Kinderhook. Unless there is expressed written consent by the hotel, any outside catering brought in without the consent of the Sales Manager will result in a \$10 per person charge.

All pricing is subject to change. Prices are confirmed thirty (30) days prior to the event date, via Banquet Event Order.

Menu selections and room specifications must be received a minimum of seven (7) days prior to the event date. Menu changes and room specifications will not be accepted less than seven (7) days prior to the event date. Once rooms are set to the group's specifications with a signed Banquet Event Order, minimal room changes will be accommodated as needs arise, however, a labor fee of \$20 per hour will be assessed for room changes within three (3) days prior to the event.

Guests will assume all responsibility for their property while on site.

Payment in full or a credit card authorization will be required three (3) business days prior to arrival.

The Lodge at Old Kinderhook will assess handling/storage fees for freight shipped to the hotel. Any materials left behind are not the responsibility of the hotel. Arrangements to retrieve freight / items left behind must be made with the Conference Services Manager. A storage fee will be assessed if items are not retrieved within three (3) days of departure. Items not retrieved within seven (7) days of departure will be discarded.



OLD  
KINDERHOOK