



CATERING MENU

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BREAKFAST

INCLUDES PARISI COFFEE & WATER
PRICED PER GUEST



PICTURED • BREAKFAST BURRITO

CONTINENTAL BREAKFAST

\$10

Assorted Granola Bars **v** • Assorted Pastries **v** • Fresh Cut Fruit & Berries **v/GF**

EARLY RISER

\$15

Assorted Granola Bars **v** • Oatmeal Station (*Brown Sugar & Dried Fruit*) **v**
Parfait Station (*Vanilla Honey Greek Yogurt, House-Made Granola, Fresh Berries, Assorted Nuts*) **v**

LIGHT & FRESH

\$20

Fresh Cut Fruit & Berries **v/GF** • House-Made Granola **v** • Scrambled Eggs **GF**
Bacon **GF** • Assorted Muffins **v**

AMERICAN CLASSICS

\$22

Fresh Cut Fruit & Berries **v/GF** • Scrambled Eggs **GF** • Bacon **GF** • Sausage Links
Breakfast Potato Hash **v/GF** • Assorted Muffins **v**

CITY FOODS SIGNATURE

\$26

Fresh Cut Fruit & Berries **v/GF** • House-Made Granola **v** • Scrambled Eggs **GF** • Bacon **GF**
Sausage Links • Breakfast Potato Hash **v/GF** • Apple Butter Bread Pudding

ENHANCEMENTS

Whole Fruit **v/GF** +\$2 • Fresh Cut Fruit & Berries **v/GF** +\$3 • Oatmeal Station **v** +\$3
Assorted Juices **v/GF** +\$4 • Assorted Muffins & Pastries +\$5 • Biscuits & Gravy +\$5
Parfait Station **v** +\$5 • Assorted Cereal & Milk +\$6 • Breakfast Burrito +\$6
Basil Goat Cheese Strata **v** +\$9

BREAKS

PRICED PER GUEST



PICTURED • CAPRESE SLIDERS

SNACKS

Assorted Yogurt **VG/GF** \$5 • House-Made Granola **v** \$5 • Assorted Nuts **VG/GF** \$5 • Popcorn **GF** \$5
Assorted Kettle Chips **VG/GF** \$5 • Sporting Snack Mix **v** \$5 • House-Made Trail Mix **v** \$5

SMALL BITES

Fresh Cut Fruit **VG/GF** \$7 • Caprese Sliders **v** \$7 • Vegetable Crudit  (Hummus) **VG/GF** \$7 • Charcuterie \$7
Assorted Cheese & Crackers **v** \$7 • Grilled Market Vegetables (Truffle Herb Dip) **VG/GF** \$7

DESSERTS

Assorted Cookies \$5 • Blondie Bars \$6 • Brownies \$6 • Assorted Truffles \$7 • Assorted Macarons \$8

BOXED LUNCH

PRICED PER GUEST



PICTURED • SMOKED TURKEY SANDWICH

\$20 PICK TWO (INCLUDES CHIPS, WHOLE FRUIT & CHOICE OF COOKIE OR BROWNIE)

BLT WRAP

Spinach Tortilla • Bacon • Ham • Tomatoes • Shredded Lettuce • Smoked Aioli

CHICKEN SALAD SANDWICH

Brioche • Spinach • Avocado Spread

GRILLED MUSHROOM SANDWICH v

Ciabatta • Arugula • Swiss Cheese • Pesto Aioli

GRILLED STEAK WRAP

Spinach Tortilla • Peppers & Onions • Arugula • Garlic Blue Cheese Aioli

SMOKED TURKEY SANDWICH

Ciabatta • Bacon • Tomatoes • Baby Greens • Swiss Cheese • Smoked Aioli

ENHANCEMENTS

Additional Sandwich +\$8

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

CITY FOODS MARKET DELI

INCLUDES WATER & ICED TEA
PRICED PER GUEST



PICTURED • PETITE GREENS SALAD

\$28 LUNCH • **\$32** DINNER (INCLUDES ONE EXTRA SALAD)

SALADS PICK ONE FOR LUNCH • PICK TWO FOR DINNER

Broccoli Salad (*Bacon, Craisins, Toasted Almonds, Red Onions, Carrots, Smoky Buttermilk Dressing*) **GF**

Caesar Salad (*Chopped Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing*) **VGF**

Tortilla Salad (*Chopped Greens, Black Beans, Cotija Cheese, Pico de Gallo, Tortilla Strips, Avocado Ranch*) **VGF**

Petite Greens (*Carrots, Cherry Tomatoes, Cucumbers, Shaved Red Onions, White Balsamic Dressing*) **VG/GF**

Additional Dressing +\$2 • Additional Salad +\$4

BUILD YOUR OWN SANDWICH BAR

Breads (*Brioche, Ciabatta*) • Proteins (*Turkey, Ham, Pastrami*) **GF** • Cheeses (*Cheddar, Swiss, Provolone*) **GF**

Accompaniments (*Shredded Lettuce, Sliced Tomatoes, Red Onions, Pickles, Mayonnaise, Dijon Mustard*) **GF**

DESSERTS

Fresh Baked Cookies • Chocolate Brownie Bites



BAJA CANTINA

INCLUDES WATER & ICED TEA
PRICED PER GUEST

PICTURED • PASTOR CHICKEN TACOS

\$28 LUNCH • **\$35** DINNER (INCLUDES JALAPEÑO CORNBREAD MUFFINS & WHIPPED BUTTER)

STARTERS

Tortilla Chips & Salsa **VG/GF** • Taco Salad (*Chopped Greens, Black Beans, Cotija Cheese, Pico de Gallo, Tortilla Strips, Avocado Ranch*) **VG/GF**

ENTRÉES

Chicken Enchiladas (*Shredded Lettuce, Green Onions, Cotija Cheese **VG/GF**, Pico de Gallo **VG/GF**, Verde Sauce*)
Pastor Chicken & Pork Carnitas Taco Station **GF** (*Cotija Cheese **VG/GF**, Cabbage Lime Slaw **VG/GF**, Pico de Gallo **VG/GF**, Chili Crema **VG/GF**, Street Corn Tortillas*)

ACCOMPANIMENTS

Cilantro Lime Rice **VG/GF** • Tri-Colored Beans **GF**

DESSERTS

Flan Cups (*Vanilla Cream*) **V** • Cinnamon Sugar Sopapillas **V**

ENHANCEMENTS

White Queso Dip **VG/GF** +\$6 • Guacamole **VG/GF** +\$8 • Steak Carnitas **GF** +\$8 • Baja Shrimp **GF** +\$10

CITY FOODS BBQ

INCLUDES WATER & ICED TEA
PRICED PER GUEST

PICTURED • GRILLED PORK CHOPS,
GREEN BEANS, CHEESY CORN

\$35 LUNCH • **\$45** DINNER (INCLUDES ONE EXTRA ENTRÉE)

STARTERS PICK ONE

Chopped Salad (*Bacon, Tomatoes, Red Onions, Crumbled Blue Cheese, Buttermilk Ranch*) **GF**

Deviled Egg Potato Salad (*Green Onions, Whole Grain Mustard*) **GF**

Coleslaw (*Cabbage, Green Onions, Carrots, Mustard Coleslaw Dressing*) **VG/GF** • Additional Starter +\$5

ENTRÉES PICK ONE FOR LUNCH • PICK TWO FOR DINNER

BBQ Bone-In Chicken (*Whiskey BBQ Sauce*) **GF** • Pulled Pork (*Crispy Onions, Brioche Slider Buns*)

Burnt Ends (*Green Onions, BBQ Glaze, Brioche Slider Buns*)

Grilled Boneless Pork Chops (*Ground Mustard Glaze*) **GF** • Additional Entrée +\$8

ACCOMPANIMENTS PICK TWO

Bourbon Baked Beans **VG/GF** • Cheesy Corn **VG/GF** • Garlic Green Beans **VG/GF**

Sweet Potato Fries **VG/GF** • Additional Accompaniment +\$6

DESSERTS

Caramel Bread Pudding • Fresh Baked Cookies

CITY FOODS GRILL

INCLUDES WATER & ICED TEA
PRICED PER GUEST



PICTURED • GRILLED FLANK STEAK,
RED POTATOES, BABY CARROTS

\$35 LUNCH • **\$40** DINNER (INCLUDES ARTISAN ROLLS & WHIPPED BUTTER)

STARTERS

Spinach & Strawberry Salad (*Red Onions, Toasted Almonds, Goat Cheese, Champagne Vinaigrette*) **VG/GF**
Grilled Market Vegetable Display **VG/GF** (*Truffle Herb Dip*)

ENTRÉES PICK TWO

Grilled Chicken (*Charred Tomatoes, Chive Butter Cream Sauce*) • Grilled Flank Steak (*Braised Mushrooms, Caramelized Onion Jus*) • Roasted Pork Loin (*Charred Onions, Smoked Mustard Demi*) • Additional Entrée +\$5

ACCOMPANIMENTS PICK TWO

Herb Roasted Red Potatoes **VG/GF** • Garlic Mashed Potatoes **VG/GF** • Charred Broccolini **VG/GF**
Roasted Baby Carrots **VG/GF** • Additional Accompaniment +\$3

DESSERTS

Strawberry Pound Cake (*Fresh Strawberries, Strawberry Sauce, Vanilla Crème*) **v**
Chocolate Brownie Bites (*Chocolate Crème, Raspberries*) **v**

ENHANCEMENTS

Crispy Brussels Sprouts **VG/GF** +\$3 • Seared Salmon (*Wilted Arugula & Capers, Lemon Butter Cream Sauce*) +\$12
BBQ Shrimp (*Green Onions, BBQ Bacon Cream Sauce*) +\$14

HORS D'OEUVRES

PASSED OR STATIONED
PRICED PER GUEST



PICTURED • TRUFFLE PARMESAN ARANCINI

CHILLED

Smoked Sweet Potato Hummus **VG/ GF** (Crispy Flat Bread) \$6 • Truffle Deviled Egg **GF** (Crispy Prosciutto) \$6
Ahi Tuna Taco (Wonton, Wasabi Aioli, Sweet Soy Sauce) \$7 • Caprese Salad Cups **VG/ GF** \$7
Crab Rangoon Dip **GF** (Wonton Chips) \$7 • Shaved Beef (Truffle Horseradish, Crostini) \$7

WARM

Brisket Meatballs (BBQ Glaze, Crispy Onions) \$6 • Shrimp Taco (Cabbage Slaw, Sriracha Aioli) \$6
Truffle Parmesan Arancini (Saffron Aioli) \$7 • Beef Skewer (Korean BBQ Glaze) \$7
Brisket Empanadas (Cotija Cheese, Smoky Aioli) \$7 • Sesame Chicken Satay (Cilantro, Sweet Chili Glaze) \$7

DISPLAYS

Fresh Fruit (Assorted Market Fruit **VG/ GF**, Honey Yogurt Dip) \$9 • Farmhouse Cheese (Assorted Cheeses **VG/ GF**,
Fruit Compote **VG/ GF**, Crackers) \$10 • Chilled & Grilled Crudité (Assorted Fresh & Charred Vegetables **VG/ GF**,
Hummus **VG/ GF**, Crispy Flat Bread) \$12 • Charcuterie (Spiced Mustard, Tapenade, Crackers) \$13
Combination (Assorted Cheeses **VG/ GF**, Charcuterie, Fruit Compote **VG/ GF**, Spiced Mustard, Tapenade) \$18

ENHANCEMENTS

Two Hours Passed +\$5

RECEPTION STATIONS

MINIMUM OF 20 GUESTS
PRICED PER GUEST



PICTURED • BBQ MACARONI & CHEESE

MARKET SALAD

\$12

Baby Greens • Chopped Romaine • Diced Grilled Chicken • Bacon • Eggs • Red Onions
Shredded Cheddar Cheese • Blue Cheese Crumbles • Chickpeas • Baby Corn • Croutons
Choice of Two Dressings (*Ranch vGF, Caesar GF, Blue Cheese GF, Balsamic Vinaigrette GF, Italian GF*)

DINER STYLE

\$15

Grilled Pork Slider (*Shredded Lettuce, Sliced Tomatoes*) • Beef Slider (*Caramelized Onions, Cheese, Smoky Aioli*), Choice of One Side (*Onion Rings, French Fries, Tater Tots v*)
Chili GF • Cheese Sauce vGF

BBQ MACARONI & CHEESE

\$18

Cavatappi Pasta v • Bechamel Cheese Sauce • Burnt Ends GF • Herbed Bread Crumbs
Buffalo Chicken GF +\$6 • Blackened Shrimp GF +\$12 • Buttered Lobster GF +\$15

PASTA

\$22

Penne Pasta v • Sauces (*Bolognese GF, Truffle Cream v, Pesto Cream v +\$2*)
Protein (*Grilled Chicken GF, Italian Sausage, Meatballs, Garlic Shrimp GF +\$12, Buttered Lobster GF +\$15*) • Shaved Parmesan Cheese vGF

DESSERTS

\$15

Assorted Cookies • Chocolate Brownie Bites • Macarons • Assorted Truffles

ENHANCEMENTS

S'mores Station (*Hershey's Bars, Reese's Peanut Butter Cups, Graham Crackers, Marshmallows*) \$12
Fire Pit \$250

PLATED

INCLUDES WATER, ICED TEA
& BREAD & BUTTER SERVICE
PRICED PER GUEST



PICTURED • SEARED AIRLINE CHICKEN,
RED POTATOES, ROASTED VEGETABLES

\$55 SINGLE ENTRÉE • **\$60** MULTIPLE ENTRÉES • **\$70** DUAL ENTRÉES

SALADS

Broccoli Salad (*Bacon, Craisins, Toasted Almonds, Red Onions, Carrots, Smoky Buttermilk Dressing*) **GF**
Caesar Salad (*Chopped Romaine, Shaved Parmesan Cheese, Croutons, Caesar Dressing*) **VGF**
Tortilla Salad (*Chopped Greens, Black Beans, Cotija Cheese, Pico de Gallo, Tortilla Strips, Avocado Ranch*) **VGF**
Petite Greens (*Carrots, Cherry Tomatoes, Cucumbers, Shaved Red Onions, White Balsamic Dressing*) **VGF/GF**
Additional Salad +\$5

ENTRÉES

Seared Airline Chicken Breast (*Herb Pan Sauce, Roasted Red Potatoes, Roasted Market Vegetables*) **GF**
Grilled Filet (*Red Wine Demi, Braised Mushrooms, Herb Crusted Fingerling Potatoes, Charred Asparagus*) **GF**
Grilled Boneless Pork Chop (*Smoked Demi, Garlic Mashed Potatoes, Roasted Baby Carrots*) **GF**
Seared Salmon Filet (*Lemon Butter Cream Sauce, Wild Rice Pilaf, Garlic Green Beans*)
Stuffed Mushroom (*Roasted Portobello Mushroom, Cous-Cous, Diced Vegetables, Red Pepper Coulis*) **VVVG**

DESSERTS

Honey Vanilla Panna Cotta Tart • Key Lime Cream Pie • Brownie Caramel Cheesecake
Double Chocolate Mousse (*Berries*) • Blueberry Fruit Tart • Additional Dessert +\$8

MEET THE CHEF

Executive Chef Joe Lanning brings years of culinary experience to City Foods & Events.

Growing up in Hays, Kansas, Joe started his culinary career by working his way through restaurants, varying from breweries to sports bars. With aspirations of becoming an Executive Chef one day, Joe decided to further his career by moving to Kansas City for formal training. He attended Johnson County Community College, where he received nomination for Apprentice of the Year and became a Certified Sous Chef.

With his special interest in high-volume hotels, Joe continued to build upon his training and hone his craft. He moved his way up at the Marriott in Overland Park, and he eventually became the Banquet Chef at Downtown Kansas City's Weston in Crown Center.

Ready for another challenge, Joe joined City Foods & Events and Sporting Kansas City as Sous Chef in 2019. His fresh ideas and strong work ethic helped him reach his goal of becoming the Executive Chef in early 2021.

In his role, Joe has designed and curated menus with fresh interpretations of American classic cuisine. He oversees all culinary outlets, including private catering for City Foods & Events, matchdays for Sporting Kansas City, and all culinary concessions operations at Children's Mercy Park.

With his elite culinary team, Executive Chef Joe Lanning continues to push boundaries and deliver culinary excellence for clients in the greater Kansas City metro area.



FOOD POLICIES

FOOD & BEVERAGE

No outside food or beverage of any kind may be brought into the premises by any guest or invitees. City Foods & Events does not provide “to go” bags or packaging, and no food is permitted to be packaged and taken off premise, unless arranged through our off-site catering program.

Because food and beverage prices fluctuate in accordance with market conditions, menu items and menu pricing will be considered guaranteed not earlier than six (6) months prior to your event. Upon request, copies of proposed menus will be provided.

MENU SELECTION & FINAL GUEST GUARANTEE

Final menu selection and guest count is due 14 calendar days prior to your event. City Foods & Events is able to accommodate most dietary restrictions provided we are notified no less than 14 calendar days prior to your event.

Changes in menu and increases in guest count that occur after this date will be accommodated to the best of City Foods & Events' ability based on availability. Additional fees may apply for increases occurring after the 14 calendar day time frame.

Any additional costs incurred after the 14 calendar days prior to event or day of will be added to the final billing and submitted in your final post-event invoice.

AGREEMENT

Once the agreement is signed the total amount due becomes the contracted minimum amount. The total can increase with guest count and menu updates but not decrease below the contracted minimum.

DEPOSIT

A 50% non-refundable deposit (*based on the estimate*) along with a signed license agreement is required to book an event.

NON-REFUNDABLE PAYMENT

All final non-refundable payments for any balances are due 14 calendar days prior to the event.

PAYMENT OF FINAL INVOICE

Any and all remaining balances are due 14 calendar days post-event invoice.

PAYMENTS

Please make payments to “Hospitality Kansas City” or “City Foods & Events” and mail to the following address: 1 Sporting Way, Kansas City, KS 66111, United States.

CREDIT CARDS

Credit card payments are offered through our secure system directly or processed with completion and submission of a credit card authorization form. Credit card payments of \$25,000 or higher are subject to a 3% processing fee.



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