



BREAKFAST

We politely request a minimum of 12 guests for hot breakfast buffets. A set-up fee of \$100 will be applied to all breakfast buffets of fewer than 12 guests. Priced per guest unless noted otherwise.

BREAKFAST BUFFETS

ESSENTIAL MORNING WAKEUP / \$24

assorted breakfast pastries and muffins
whipped yogurt with house granola, honey
fresh sliced seasonal fruit
whipped butter, jams
orange juice, freshly brewed coffee, tea

POWER & LIGHT / \$28

plain and everything bagels
whipped yogurt with house granola, honey
fresh sliced seasonal fruit
smoked salmon with capers, tomatoes, onions
scrambled eggs
Choice of: smoked bacon or breakfast sausage
cream cheese, whipped butter, jams
orange juice, freshly brewed coffee, tea

THE SAVOY BREAKFAST / \$30

assorted breakfast pastries
whipped yogurt with house granola and honey
fresh sliced seasonal fruit
scrambled eggs, crispy potatoes
Choice of: smoked bacon or breakfast sausage
Choice of: french toast or pancakes, syrup & jams
orange juice, freshly brewed coffee, tea

BREAKFAST TO -GO

BOXED SANDWICH / \$16

egg cheddar sandwich on brioche bun
crispy potatoes, fresh sliced seasonal fruit

+add smoked bacon or breakfast sausage for / \$4

ENHANCEMENTS

Available as an addition to an existing buffet

BREAKFAST SANDWICH / \$7

Egg cheddar sandwich on brioche bun
+ add smoked bacon or breakfast sausage / \$3

STEEL CUT OATMEAL / \$6

seasonal fruit, maple syrup, toasted nuts

CRISPY BREAKFAST POTATOES / \$5

SMOKED BACON OR BREAKFAST SAUSAGE / \$6

SCRAMBLED EGGS OR EGG WHITES / \$5

BUTTERMILK PANCAKES / \$8

whipped butter, maple syrup, fresh fruit

AVOCADO TOAST / \$6

marinated red onion, radish, herbs

BISCUITS AND SAUSAGE GRAVY / \$8

SMOKED SALMON PLATTER / \$8

herbed cream cheese, capers, toast

HOUSE MUFFINS AND PASTRIES \$54 / dozen

OMELETS MADE TO ORDER / \$17

additional \$150 Chef attendant fee, per 30 people
farm egg omelets served with a selection of ham,
smoked bacon, breakfast sausage, onions, peppers,
spinach, cheddar & mozzarella cheeses

THE SAVOY

219 W 9th Street Kansas City, Missouri 64105 T 816.443.4200 F 816.443.4201 21cKansasCity.com
All pricing is subject to a 23% service fee and applicable state sales tax.



DAYTIME MEETING BREAKS

Pricing is per guest unless noted otherwise. Served for 2 hours.

PARFAIT BAR / \$10

whipped yogurt with house made sunflower granola, clover honey, toasted nuts, fresh fruit

SEASONAL FRESH FRUIT STATION / \$10

REVIVE & REFRESH / \$14

daily mixed cold-pressed fruit and vegetable juices, toasted nuts, granola bars

HEARTLAND GARDEN PICNIC / \$15

fresh cut vegetables and breads, pimento cheese, buttermilk dip & shell bean hummus

SWEET & SALTY / \$14

freshly popped popcorn, chocolate chip cookies, salty snacks, toasted nuts

PRETZEL BAR / \$15

soft pretzels, beer cheese sauce, variety of mustards

MEAT & CHEESE BOARDS / \$18

assortment of meats, domestic and imported cheese, seasonal relishes, garnishes

DESSERT BAR / \$15

chef's trio of seasonal desserts & seasonal fresh fruit

BEVERAGE STATIONS

served for 8 hours

OPTION ONE / \$13 per guest

coffee, hot tea, water

OPTION TWO / \$15 per guest

coffee, hot tea, bottled water

OPTION THREE / \$18 per guest

coffee, hot tea, bottled water, soft drinks

A LA CARTE BEVERAGES

FRESHLY BREWED LAVAZZA COFFEE / \$65 per gallon
/ \$35 per half gallon

ICE TEA / \$48 per gallon
lemon wedges

LEMONADE / \$48 per gallon
lemon wheels or seasonally infused

ASSORTED SOFT DRINKS / \$5 per item

GATORADE / \$5 per item

SPARKLING, BOTTLED WATER / \$5 per item

RED BULL, SUGAR FREE RED BULL / \$5 per item

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WORKING LUNCH

Served with an arrangement of farm to market bread, lettuce, cheese, traditional accompaniments, water, coffee, and tea.

LUNCH PACKAGES

DELICATESSEN BUFFET

OPTION ONE / \$30 per guest

Choice of one starter, two deli items, one side, one dessert

OPTION TWO / \$34 per guest

Choice of one starter, three deli items, two sides, one dessert

OPTION THREE / \$38 per guest

Choice of two starters, three deli items, two sides, one dessert

LIGHTER LUNCH

BOX LUNCH, TO-GO / \$27 per guest

Choice of one starter, two deli items, choice of chips or fruit cup, choice of cookie or brownie

SALAD BAR / \$15 per guest

seasonal lettuces, red onion, cheese, pickled vegetables, cucumbers, dried fruit, croutons, buttermilk- herb dressing, citrus vinaigrette of mustards

- Add grilled chicken + \$3 / per guest

STARTERS

SALAD + SOUP

Chef's Seasonal Salad

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Chef's Seasonal Soup

DELI

Smokehouse Turkey Breast

Missouri Country Ham

House Slow Roast Beef

Heartland Chicken Salad

Fresh Avocado Spread

SIDES

House Green Onion Dip garden vegetables

Chilled Pasta Salad fresh house pasta, pickles, buttermilk-herb dressing

House Made Chips

Shell Bean Hummus garden vegetables

Pimento Cheese toasted breads

Fresh Seasonal Fruit Salad

DESSERT

Chef's Seasonal Dessert

Savoy Homemade Cookie

Savoy Homemade Brownie

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BUFFET LUNCH

Served with freshly brewed coffee and tea. We politely request a minimum of 12 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

STARTERS

SALAD + SOUP

Chef's Seasonal Salad

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Chef's Seasonal Soup

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragù house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

SIDES

Garlic Mashed Potatoes

Creamy Polenta

Chive Rice

Gratin Potato

Hominy Black Eyed Peas Succotash

Chef's Seasonal Vegetables

DESSERTS

Maple Butter Cake

Classic Carrot Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice of one starter,
one entrée, one side
one dessert
\$36 per guest

OPTION TWO

Choice of two starters,
two entrées, two sides,
two desserts
\$46 per guest

OPTION THREE

Choice of two starters,
three entrées, two sides,
two desserts
\$56 per guest



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SIT-DOWN SPRING LUNCH

Served with freshly brewed coffee and tea

STARTERS

SOUPS

Carrot and Ginger chilé, gremolata, crostini (served hot or chilled)

New England Style Clam Chowder, smoked bacon, potato

SALADS

Local Greens, fresh lettuces, pecans, parmesan, citrus vinaigrette

Spring Caesar, brioche croutons, parmesan, green goddess dressing

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

DESSERTS

Classic Carrot Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice of one starter,
one entrée,
one dessert
\$35 per guest

OPTION TWO

Choice of one starter,
two entrees,
one dessert
\$40 per guest

OPTION THREE

Choice of two starters,
two entrees,
two desserts
\$45 per guest

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SIT-DOWN SUMMER LUNCH

Served with freshly brewed coffee and tea

STARTERS

SOUPS

Vichyssoise, chilled leek & potato, crispy shallots, herbs

Chilled Tomato Gazpacho, olive oil, basil

SALADS

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Heirloom Tomato and Cucumber Salad, herbed yogurt, chilé, red onion, red wine vinaigrette

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

Chef's Seasonal Entrée Dish

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

DESSERTS

Classic Carrot Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice of one starter,
one entrée,
one dessert
\$35 per guest

OPTION TWO

Choice of one starter,
two entrees,
one dessert
\$40 per guest

OPTION THREE

Choice of two starters,
two entrees,
two desserts
\$45 per guest



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SIT-DOWN AUTUMN LUNCH

Served with freshly brewed coffee and tea

STARTERS

SOUPS

Tomato Soup, basil, olive oil, brioche croutons

Italian Wedding Soup

Mushroom bouillon, farro, olive oil

SALADS

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Autumn Panzanella Salad, roasted squash, apple, english walnuts, sourdough croutons

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

Chef's Seasonal Entrée Dish

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

DESSERTS

Classic Carrot Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice of one starter,
one entrée,
one dessert
\$35 per guest

OPTION TWO

Choice of one starter,
two entrees,
one dessert
\$40 per guest

OPTION THREE

Choice of two starters,
two entrees,
two desserts
\$45 per guest



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SIT-DOWN WINTER LUNCH

Served with freshly brewed coffee and tea

STARTERS

SOUPS

Roasted Squash Soup, whipped crème fraiche, spiced pecans, frizzled sage

Baked Potato Soup, cheddar cheese, bacon, scallions, sour cream

SALADS

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Winter Greens, roasted beets, marinated sweet onions, pistachio, champagne vinaigrette

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

Chef's Seasonal Entrée Dish

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

DESSERTS

Classic Carrot Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice of one starter,
one entrée,
one dessert
\$35 per guest

OPTION TWO

Choice of one starter,
two entrees,
one dessert
\$40 per guest

OPTION THREE

Choice of two starters,
two entrees,
two desserts
\$45 per guest



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PASSED HORS D'OEUVRES

Pricing available upon request for stationed Hors D'Oeuvres.
 All items served up to one hour.
 A La Carte, Per Dozen

COLD

- Avocado Toast / \$ 40**
marinated red onion, radish, herbs
- Tuna Tartare / \$ 72**
marinated cucumber, sesame, chili
- Oyster on a Half Shell / \$ 60**
seasonal mignonette, lemon
- Goat Cheese and Apple / \$ 42**
whipped farmer's goat cheese, fresh apple
- Jumbo Lump Crab Salad / \$ 72**
Crème fresh, chives
- Steak Tartare / \$ 72**
brioche, chives
- Poached Shrimp Cocktail / \$ 72**
house made cocktail sauce
- Prosciutto & Melon / \$ 60**
sea salt, mint (seasonal item only)
- Thai Shredded Shrimp / \$ 72**
green papaya & cilantro

HOT

- Crispy Risotto Arancini / \$ 42**
seasonal aioli, herbs
- Mini Grilled Cheese / \$ 42**
Pimento cheese, roasted peppers
- Bacon Wrapped Cherry Peppers / \$ 48**
filled with cream cheese
- Chicken Meatballs / \$ 48**
apple glaze
- Roasted Garlic & Chickpea Panisse / \$ 48**
harissa, sea salt
- Peppered Bacon "BLT" / \$ 60**
bacon, lettuce, truffle on brioche
- Candied Bacon Skewers / \$ 60**
sweet and sour glaze
- Sesame Beef Skewers / \$ 60**
jalapeno & ginger
- Smoked Beef Burnt Ends / \$ 60**
house made pickle
- Crab Cake / \$ 72**
Remoulade sauce
- Shrimp Scampi / \$ 72**
garlic butter

OPTIONS AND PACKAGE PRICING

OPTION ONE
 Choice of two passed
 Hors D'Oeuvres
 \$16 per guest

OPTION TWO
 Choice of three passed
 Hors D'Oeuvres
 \$22 per guest

OPTION THREE
 Choice of four passed
 Hors D'Oeuvres
 \$28 per guest

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STATIONED SNACKS

Pricing is per guest unless noted otherwise.

CRUDITE & CRACKERS / \$15

toasted crostini and crackers, spreads, hummus, seasonal fresh-cut vegetables, cheese, sauces, olive oil

SHELL BEAN HUMMUS / \$15

fresh cut vegetables and breads

CHEESE BOARD / \$15

assortment of domestic and imported cheese, seasonal relishes, garnishes, crackers

CHARCUTERIE BUTCHER BLOCK / \$18

assortment of meats, seasonal accoutrements, citrus marinated olives, toasts

ICED TUNA & SALMON POKE BAR / \$20

fresh diced tuna and salmon, steamed rice, ponzu marinade, fresh-cut vegetables, house sauces

+ Add hamachi + \$5 / per guest

PRETZEL BAR / \$15

Savory or sweet soft pretzels, beer cheese, variety of mustards

+ Add both types + \$3 / per guest

DEVEILED EGGS DISPLAY / \$15

Traditional, Smoked Salmon, Truffle

STREET TACO BAR / \$18

Corn + flour tortillas, pork, beef, chicken, pickled onions, cilantro, crema, queso fresco, salsa, guacamole

+ Add duck barbacoa + \$5 / per guest

+Add pork belly ponza + \$5 / per guest

+Add potatoes bravas + \$3 / per guest

RAW BAR / \$38 per guest

chilled shrimp, oysters, clams, mussels, cocktail sauce, mignonette, hot sauce, lemon
+Add crab and lobster / MKT

CARVING STATION

Served with accoutrements

+ \$100 ATTENDANT FEE per station per hour

Prime Rib / Market Price

(serves 40 guests)

Striploin / Market Price

Roasted Turkey Breast / Market Price

(serves 30 guests)

Honey Glaze Ham / Market Price

(serves 50 guests)

ENHANCEMENTS

Artisan Bread Rolls + Butter/ \$5 per guest

Cotton Candy Treat Bags / \$5 per guest

Homemade Cookies / \$ 48 a dozen

Homemade Brownies / \$ 48 a dozen



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BUFFET DINNER

Served with freshly brewed coffee and tea. We politely request a minimum of 12 guests for dinner buffets. There will be a \$100 set up fee for buffets less than 12 guests. Buffets will be refreshed for one hour.

STARTERS

SALAD + SOUP

Chef's Seasonal Salad

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Chef's Seasonal Soup

SIDES

Garlic Mashed Potatoes

Creamy Polenta

Chive Rice

Gratin Potato

Hominy Black Eyed Peas Succotash

Chef's Seasonal Vegetables

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

DESSERTS

Maple Butter Cake

Classic Carrot Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

OPTIONS AND PRICING

OPTION ONE

Choice of one starter,
one entrée, one side,
one dessert
\$60 per guest

OPTION TWO

Choice of two starters,
two entrées, two sides,
one dessert
\$70 per guest

OPTION THREE

Choice of two starters,
three entrées, two sides,
two desserts
\$80 per guest



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SIT-DOWN SPRING DINNER

Served with freshly brewed coffee and tea.
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STARTERS

SOUPS

Carrot and Ginger chilé, gremolata, crostini
(served hot or chilled)

New England Style Clam Chowder, smoked
bacon, potato

SALADS

Local Greens, fresh lettuces, pecans, parmesan,
citrus vinaigrette

Spring Caesar, brioche croutons, parmesan,
green goddess dressing

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens,
lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild
mushroom, chicken jus

Braised "Berkshire" Pork Ragù house made ziti,
sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal
local vegetables, beef jus

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables,
seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal
vegetables and accoutrements (vegan)

DESSERTS

Classic Carrot Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice one starter,
one entrée,
one dessert
\$56 per guest

OPTION TWO

Choice of one starter,
two entrées,
duo dessert plate.
\$68 per guest

OPTION THREE

Choice of two starters,
three entrées,
duo dessert plate
\$78 per guest

OPTION FOUR

5 courses
Chef custom tasting menu,
wine pairings available.
Custom Pricing



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SIT-DOWN SUMMER DINNER

Served with freshly brewed coffee and tea
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STARTERS

SOUPS

Vichyssoise, chilled leek & potato, crispy shallots, herbs

Chilled Tomato Gazpacho, olive oil, basil

SALADS

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Heirloom Tomato and Cucumber Salad, herbed yogurt, chilé, red onion, red wine vinaigrette

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

DESSERTS

Classic Carrot Cake

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Milk Chocolate Brownie

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OPTIONS AND PRICING

OPTION ONE

Choice one starter,
one entrée,
one dessert
\$56 per guest

OPTION TWO

Choice of one starter,
two entrées,
duo dessert plate.
\$68 per guest

OPTION THREE

Choice of two starters,
three entrées,
duo dessert plate
\$78 per guest

OPTION FOUR

5 courses
Chef custom tasting menu,
wine pairings available.
Custom Pricing



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SIT-DOWN AUTUMN DINNER

Served with freshly brewed coffee and tea
Pricing is per guest unless noted otherwise.

STARTERS

SOUPS

Tomato Soup, basil, olive oil, brioche croutons

Italian Wedding Soup

Mushroom bouillon, farro, olive oil

SALADS

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Autumn Panzanella Salad, roasted squash, apple, english walnuts, sourdough croutons

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

DESSERTS

Maple Butter Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice one starter,
one entrée,
one dessert
\$56 per guest

OPTION TWO

Choice of one starter,
two entrées,
duo dessert plate.
\$68 per guest

OPTION THREE

Choice of two starters,
three entrées,
duo dessert plate
\$78 per guest

OPTION FOUR

5 courses
Chef custom tasting menu,
wine pairings available.
Custom Pricing



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SIT-DOWN WINTER DINNER

Served with freshly brewed coffee and tea
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STARTERS

SOUPS

Roasted Squash Soup, whipped crème fraîche, spiced pecans, frizzled sage

Baked Potato Soup, cheddar cheese, bacon, scallions, sour cream

SALADS

Local Greens fresh lettuces, pecans, parmesan, citrus vinaigrette

Winter Greens, roasted beets, marinated sweet onions, pistachio, champagne vinaigrette

MEAT, FISH & POULTRY ENTRÉES

Pan Roasted Market Fish sautéed farmer greens, lemon and herb farro, herb gremolata

Herb Roasted Farm Chicken potato puree, wild mushroom, chicken jus

Braised "Berkshire" Pork Ragu house made ziti, sautéed spinach, parmesan

Red Wine Braised Beef gratin potatoes, seasonal local vegetables, beef jus

VEGETARIAN ENTRÉES

Farmer's Market Pasta fresh farmer vegetables, seasonal garnishes and sauce

Roasted Garlic & Chickpea Panisse seasonal vegetables and accoutrements (vegan)

DESSERTS

Maple Butter Cake

Key Lime Cheesecake

Vanilla Panna Cotta

Milk Chocolate Brownie

Chef's Seasonal Dessert

OPTIONS AND PRICING

OPTION ONE

Choice one starter,
one entrée,
one dessert
\$56 per guest

OPTION TWO

Choice of one starter,
two entrées,
duo dessert plate.
\$68 per guest

OPTION THREE

Choice of two starters,
three entrées,
duo dessert plate
\$78 per guest

OPTION FOUR

5 courses
Chef custom tasting menu,
wine pairings available.
Custom Pricing



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HOSTED AND CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar required for every 75 guests. Custom bar options and craft cocktails available upon request.

ON CONSUMPTION BAR

FORD BAR

Liquor / \$8

Wheatly Vodka, New Gordon's Gin, Bacardi Superior Rum, Espolon Silver Tequila, Dewar's White Label Scotch, Evan Williams Black Label Bourbon

Wine / \$9

Lobetia Sauvignon Blanc, Lobetia Chardonnay, Art of Earth Malbec, Lobetia Cabernet Sauvignon, Lobetia Rose, Torre Oria Sparkling

Beer / \$7

Choice of five beers

TRUMAN BAR

Liquor / \$10

Absolut Vodka, Aviation American Gin, Havana Club Blanco, Espolon Silver Tequila, Speyburn 10yr Scotch, Old Forester 86 Bourbon

Wine / \$10

Choice of four: Vento di Mare Pinot Grigio, Lockhart Chardonnay, Lockhart Pinot Noir, Lockhart Cabernet Sauvignon, Coutale Rose, Treveri Blanc de Blancs

Beer / \$7

Choice of five beers

21c BAR

Liquor / \$12

Tito's Vodka, Bombay Sapphire Gin, Appleton Estate Signature Rum, Espolon Silver Tequila, Ardbeg 10yr Scotch, Dalmore 12yr Scotch, Woodford Reserve Bourbon, Jack Daniel's Tennessee Whiskey

Wine / \$12

Choice of four:

Vista Sauvignon Blanc 'Reserve', Lockhart Chardonnay, Laurent Pinot Noir 'Culpable', Laurent Cabernet Sauvignon, Aphillanthes Rose, Henry Varnay Blanc de Blancs

Beer / \$7

Choice of five beers

BEER CHOICES

Miller Light, Miller High Life, Boulevard Wheat, Kaliber NA, Left Hand Nitro Milk Stout, Bell's Pale Ale, Boulevard Pale Ale, Boulevard Tank 7

ENHANCEMENTS

House Prosecco Toast / \$5 per guest

House Champagne Toast / \$10 per guest

Table Side Dinner Wine Service / \$ priced per bottle on consumption

HOURLY BAR PACKAGES

FORD BAR

\$20 per guest for first hour
+\$8 per guest for each additional hour

TRUMAN BAR

\$25 per guest for first hour
+\$10 per guest for each additional hour

21c BAR

\$30 per guest for first hour
+\$12 per guest for each additional hour

FORD BEER & WINE BAR

\$14 per guest for first hour
+\$6 per guest for each additional hour

21c BEER & WINE BAR

\$18 per guest for first hour
+\$6 per guest for each additional hour

TRUMAN BEER & WINE BAR

\$16 per guest for first hour
+\$6 per guest for each additional hour

THE SAVOY

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All pricing is subject to a 23% service fee and applicable state sales tax.