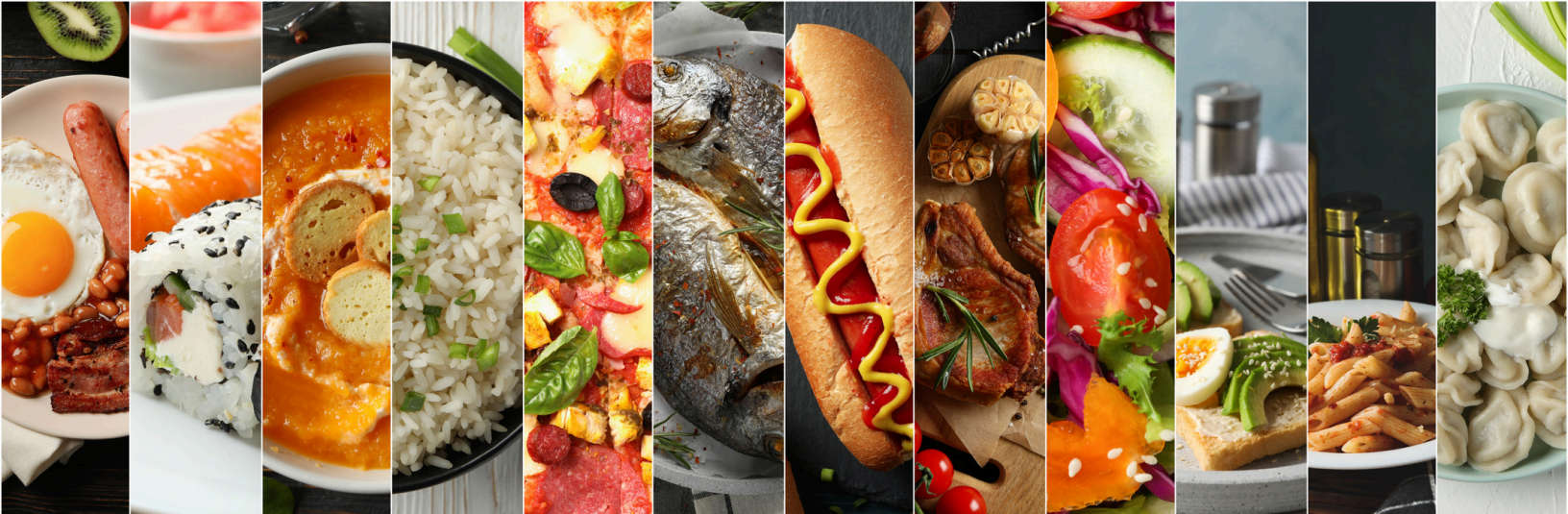


SAVOR... *each moment*

BransonTM
MISSOURI
★
CONVENTION CENTER



200 S Sycamore St, Branson, MO 65616 - (417) 243-7003



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In addition to the selections offered in this menu, **SAVOR...** at the Branson Convention Center is pleased to customize menus for events. Does your event have a theme or you just know what type of meals your attendees love? Consult with your Catering Sales Manager to discuss options available to add on or upgrade an existing menu item, or even create a personalized menu just for your event.



POLICIES

EXTERNAL FOOD & BEVERAGE

SAVOR... is the exclusive food and beverage provider for the Branson Convention Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

ALCOHOLIC BEVERAGES

We offer a complete selection of beverages to complement your function. The Missouri Division of Alcohol and Tobacco Control regulates alcoholic beverages and service. **SAVOR...** Branson holds the liquor license and is responsible for the administration of these regulations. Alcoholic beverages may NOT be brought onto the premises from outside sources. We will refuse alcohol service to overly intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

MENUS

The following menu is designed as a guideline to assist you in the selection of your food and beverage services. Our Catering Sales Managers are happy to discuss event themed menus, custom meal selections, and signature beverages for your unique event.

PRICING

All food and beverage charges are subject to 23% administrative fee, including alcohol. Current sales tax will also be added to all food, beverage, rental, and administrative fees. Pricing listed in the menu is a guideline and is subject to change without notice. Guaranteed prices will be confirmed with signed Banquet Event Order (BEO).

ADDITIONAL FEES

All food and beverage functions are subject to a 25 person minimum; events with fewer than the minimum will be billed for the equivalent charges of 25 guests.

All passed appetizers require a minimum of 2 servers. Passing servers are \$50.00 per hour, with a 2 hour minimum.

Additional servers are \$50.00 per server per hour, with a 2 hour minimum.

All alcohol service requires bartenders. Bartenders are \$50 per bartender per hour, with a 2 hour minimum.

All specialty stations require a chef attendant. Chef attendants are \$100 per attendant per hour, with a 2 hour minimum.

BANQUET EVENT ORDERS

Your Catering Sales Manager will provide a Banquet Event Order (BEO) for each food and beverage function at your event. BEOs must be signed and returned four weeks prior to your event. The BEOs will be updated with your final guarantee, due 5 business days prior to your event's first contracted day. Any on site adjustments to the BEOs will be updated post-event for the final invoice. Requests for changes on site are subject to availability and higher fees; updated BEO agreements must be signed and returned to your Catering Sales Manager on site if changes are accommodated.

GUARANTEES

The guaranteed number of attendees for each food and beverage function is required 5 business days prior to your event's first contracted day. Any functions of over one thousand attendees, multiple entrées, or other notable circumstances may require final guarantees be received 10 business days in advance of the event at the discretion of your Catering Sales Manager. If guarantees are not received as stated, the estimated attendance number specified on the contract will be used in lieu of your guarantee for all food and beverage functions.

Final guarantees may not be reduced after their specified deadline. **SAVOR...** will do their best to accommodate increases in attendance given after the final guarantee deadline, but this is not guaranteed and all additions are subject to 150% of original pricing. If cancelling a food and beverage function, refer to your Use License Agreement for cancellation terms.

DIETARY CONSIDERATIONS

SAVOR... is pleased to accommodate special dietary needs with advance notice at no additional cost. These should be communicated to your Catering Sales Manager to be included on your BEOs with your final guarantee. Special meals requested after the final guarantee or on site are subject to 150% of original pricing and will be billed on the final invoice.

OTHER SERVICES

China service is standard for all plated meals and hot buffets. China requested for other meals can be arranged with your Catering Sales Manager at an additional per person fee.

Black floor-length house linens are standard for all food and beverage functions. Your Catering Sales Manager is happy to offer alternative or specialty linen selections for an additional fee, or our team will place linens provided by you at no cost if dropped off one day prior to your event.

Florals, centerpieces, and other décor are available for rent at an additional cost. Visit with your Catering Sales Manager to discuss options and availability.

BREAKFAST



BREAKFAST

BUFFETS 90 MINUTES

SERVED WITH ASSORTED JUICES & FRESHLY BREWED
CAFFEINATED & DECAFFEINATED COFFEE.

VEG SHEPHERD OF THE HILLS BREAKFAST

\$18.00 / person

Seasonal fresh sliced fruit & whole fruit
Build-your-own parfait station with yogurt,
granola, & berries
Assorted sweet breads & pastries with butter
& jam

TANEYCOMO LAKEVIEW BREAKFAST

\$26.00 / person

Freshly scrambled cheesy eggs, Applewood-
smoked bacon, & sausage
Country-fried potatoes, peppers, & onions
Pancakes with butter & maple syrup

BRANSON HILLS BREAKFAST

\$22.00 / person

Seasonal fresh sliced fruit & whole fruit
Build-your-own parfait station with yogurt,
granola, & berries
Assorted sweet breads & pastries with butter
& jam
Sausage, bacon, & cheese mini omelets
Veggie mini omelets

TABLE ROCK BREAKFAST

\$30.00 / person

Freshly-scrambled cheesy eggs, Applewood-
smoked bacon & sausage
Country-fried potatoes, peppers, & onions
Assorted sweet breads & pastries with butter
& jam
Build-your-own parfait station with yogurt,
granola, & berries
Housemade biscuits with creamy white
sausage gravy

STATIONS 90 MINUTES

VEG CEREALOUSLY THE BEST

\$6.00 / person

Assorted dry cereals including gluten-free
option
2% & fat free milk
*Plant based milk options available upon
advance request

VEG KICKSTART WITH OATMEAL

\$8.00 / person

Oatmeal with toppings choices including
brown sugar, butter, & assorted dried fruits

GF EGGXTRAORDINARY OMELETS

\$10.00 / person

Made to order omelets with topping choices
including tomatoes, peppers, onions,
mushrooms, crumbled Applewood-smoked
bacon, sausage, & cheese

** 1 Chef Attendant required per 100 guests
not included; see Policies for details &
pricing*

Service charges and applicable taxes not included in per person pricing.

BREAKFAST

PLATED

INCLUDES CAFFEINATED & DECAFFEINATED COFFEE,
ASSORTED JUICES, & WATER TABLE SERVICE



BRANSON RAILWAY BREAKFAST

\$24.00 / person

Freshly-scrambled cheesy eggs
Applewood-smoked bacon & sausage
Country-fried potatoes, peppers, & onions
Assorted sweet breakfast breads basket

JUBILEE COUNTRY BREAKFAST

\$26.00 / person

Freshly-scrambled cheesy eggs
Country-fried potatoes, peppers, & onions
Southern chicken-fried steak
Made-from-scratch biscuits with creamy white
sausage gravy, butter, & jam

SOUTHWEST MISSOURI BREAKFAST

\$28.00 / person

Eggs scrambled with chorizo & Monterrey jack
cheese
Applewood-smoked bacon & sausage
Country-fried potatoes, peppers, & onions
Flour & corn tortillas, salsa, & sour cream
** GF tortilla option available upon request*

**Add cups of fresh sliced fruit to any of the
above breakfasts for just \$5.00 / person!**

Service charges and applicable taxes not included in per person pricing.

BREAKFAST

À LA CARTE

PROTEINS

\$4.00 / person

Turkey breakfast sausage links

\$4.50 / person

Sliced honey-baked ham

\$5.00 / person

Turkey bacon strips

SWEET TREATS

\$4.00 / person

Pancakes with butter & maple syrup

\$4.50 / person

French toast with powdered sugar,
butter, & maple syrup

\$5.00 / person

Fresh seasonal sliced fruit & berries

\$18.00 / dozen

Assorted fresh seasonal whole
fruits

\$42.00 / dozen

Assorted breads & pastries with
butter & jam

\$48.00 / dozen

Bagels with butter & assorted cream
cheeses

\$48.00 / dozen

Freshly baked glazed doughnuts

\$54.00 / dozen

Assorted individual plain & flavored
yogurts

\$54.00 / dozen

Individual low-fat vanilla yogurt cups
with granola & fresh berries



SANDWICHES & BURRITOS

\$6.00 / each

Sausage, bacon, or ham, egg, & cheese
on a buttermilk biscuit

\$6.00 / each

Sausage, bacon, or ham, egg, potato, & cheese in a flour tortilla with topping choices of salsa & sour cream

\$7.00 / each

Chorizo, egg, Monterrey jack cheese, pepper, & onion in a flour tortilla with topping choices of salsa & sour cream

\$8.00 / each

Turkey sausage, egg whites, & swiss
cheese on an english muffin

Service charges and applicable taxes not included in per person pricing.

BREAKS



BREAKS

STATIONS

SERVED WITH ICED TEA & LEMONADE; ADDITIONAL BEVERAGES REQUIRE SEPARATE BEVERAGE STATION.

VEG GOING TO THE THEATER BREAK \$12.00 / person

Theater-style buttery popcorn & salty sweet kettlecorn
Assorted seasonings, popcorn salt, & movie theater candies

VEG HIGHWAY 76 ON THE GO BREAK \$12.00 / person

Packaged candy bars, granola bars, trail mix, & bags of chips

VEG TITANIC ICE BREAK \$15.00 / person

Chocolate, vanilla, & strawberry ice cream
Topping choices of candy-coated chocolate & peanut butter pieces, hot fudge, caramel, strawberry sauce, crushed nuts, sprinkles, & whipped cream

** 1 Chef Attendant required per 100 guests not included; see Policies for details & pricing*

AMERICAN BALLPARK BREAK \$20.00 / person

Miniature corndogs & pretzel bites with spicy mustard
Tortilla chips with assortment of pico de gallo, nacho cheese sauce, & sliced pickled jalapeños

VEG OZARK GARDEN BREAK \$12.00 / person

Variety of fresh vegetables & pita chips
Sundried tomato hummus, sour cream & chive dip, buttermilk ranch dip

VEG DIP IN THE CREEKS BREAK \$14.00 / person

Tortilla chips, pita chips, & kettle potato chips
Seasonal veggie crudité
Assortment of French onion dip, bean dip, spinach & artichoke dip, sour cream & chive dip, & creamy sundried tomato hummus

VEG HOWLING TRAILS BREAK \$18.00 / person

Build-your-own station with mixed nuts, regular & golden raisins, coconut flakes, candy-coated chocolate pieces, pretzels, pumpkin seeds, dried fruit, chocolate chips, & snack mix

DOWNING ST CHARCUTERIE DISPLAY \$25.00 / person

Selections of cold cut meats & assorted cheeses
Olives, cornichons, dill pickles, & cherry tomatoes
Sour cream & chive dip & spicy mustard
Assorted crackers

Service charges and applicable taxes not included in per person pricing.

BREAKS

À LA CARTE

\$18.00 / per dozen

Assorted fresh seasonal whole fruits

\$21.00 / per dozen

Crispy rice marshmallow treats

\$22.00 / per dozen

Fudgy brownies

\$22.00 / per dozen

Assorted soft-baked cookies

\$24.00 / per dozen

Assorted iced cake truffle balls

\$24.00 / per dozen

Assorted granola bars

\$24.00 / per dozen

Assorted individual bags of chips &
pretzels

\$26.00 / per dozen

Individual low-fat yogurt cups with
granola & fresh berries

\$28.00 / per dozen

Assorted iced cupcakes

***Make several selections to create your
own break station theme!***



Service charges and applicable taxes not included in per person pricing.

GRAB & GO MEALS



GRAB & GO MEALS

SERVED WITH A BAG OF CHIPS OR PRETZELS, PIECE OF WHOLE FRUIT, & COOKIE; BEVERAGES ORDERED SEPARATELY



VEG LOST CANYON BOX

\$20.00 / person

Big Caesar Salad with crisp hearts of romaine lettuce, fresh shaved parmesan cheese & seasoned toasted croutons

Side of creamy Caesar dressing

VEG, V TALKING ROCKS BOX

\$20.00 / person

Classic Salad with fresh artisan salad greens, cherry tomatoes, sliced cucumber, julienned carrots

Side of Italian vinaigrette

* Cookie subbed for vegan dessert on request

VEG COSMIC BOX

\$22.00 / person

Vegetarian spinach tortilla wrap with grilled vegetables, spring mix, & pesto aioli

LAKESIDE BLUFF BOX

\$24.00 / person

Spinach tortilla wrap with grilled chicken, romaine lettuce, tomato, & chipotle aioli

SMALLIN BOX

\$24.00 / person

Sliced turkey breast on a ciabatta roll with Swiss cheese, romaine lettuce, & tomato

Mayo & mustard packets

MARVEL BOX

\$24.00 / person

Sliced honey-cured ham on a ciabatta roll with cheddar cheese, romaine lettuce, & tomato

Mayo & mustard packets

Add chicken to any of the salad boxes for just \$2.00 per person!

Service charges and applicable taxes not included in per person pricing.

HORS D'OEUVRES



HORS D'OEUVRES

STATIONS

VEG OZARK GARDEN CRUDITÉ \$12.00 / person

Variety of fresh vegetables & pita chips
Sundried tomato hummus, sour cream & chive dip, buttermilk ranch dip

BIGFOOT PICNIC FUN \$22.00 / person

Mini burger sliders, fried chicken strips, & crispy tater tots
Chili, cheddar cheese, ketchup, mustard, BBQ sauce, & creamy ranch dressing

OSAGE VALLEY FRUIT & CHEESE DISPLAY \$30.00 / person

Selections of cold cut meats & cheeses
Assorted fresh & dried fruit, nuts, olives, cornichons, dill pickles, & cherry tomatoes
Creamy sundried tomato hummus, spicy mustard, & sour cream & chive dip
Assorted crackers, crostini, & lavash

FRITZED POTATO ADVENTURE \$15.00 / person

Potato wedges, & sweet potato wedges
Topping choices of crumbled bacon, chives, cheddar cheese, chipotle mayo, Dijon mustard, ketchup, & curry aioli

DOWNING ST CHARCUTERIE DISPLAY \$24.00 / person

Selections of cold cut meats & cheeses
Olives, cornichons, dill pickles, & cherry tomatoes
Spicy mustard, & sour cream & chive dip
Assorted crackers



Service charges and applicable taxes not included in per person pricing.

HORS D'OEUVRES

À LA CARTE

**ALL HORS D'OEUVRES PRICED AT 100 PIECES PER ORDER
WITH 1 ORDER MINIMUM PER ITEM.**

*Suggested 3-5 pieces per attendee per hour if prior to dinner service.
Suggested 7-10 pieces per attendee per hour if no dinner is to be served.*

***Upgrade to passed hors d'oeuvres with passing servers! See Policies
for details & pricing.***

\$300.00

Pesto chicken tartlets with sun-dried
tomato aioli

\$300.00

VEG Strawberry balsamic crostini with feta
cheese & basil

\$300.00

VEG Sundried tomato & gorgonzola crostini

\$300.00

VEG Roma tomato & mozzarella with herb
oil crostini

\$320.00

VEG, V, GF, DF Marinated grilled vegetable
skewers

\$320.00

Crab dip in petit phyllo cups

\$400.00

Shaved beef tenderloin with caramelized
onion confit & boursin cheese on crostini

\$400.00

Citrus crab salad & chili oil with wonton
crumble

\$400.00

*** per order of 50**

Mini shrimp rolls on garlic butter buns

\$300.00

VEG Creamy brie with spiced apples in
phyllo cups

\$300.00

VEG, DF Crispy pita triangles with
roasted red bell pepper hummus

\$300.00

VEG Caprese skewers with fresh basil

\$300.00

Smoked chicken & boursin cheese
tartlets

\$320.00

DF Seared ahi tuna, pickled ginger, &
wasabi on sesame flatbread

\$320.00

VEG, V, GF Cucumber cups stuffed with
sweet red pepper hummus

\$400.00

GF, DF Jumbo shrimp with cocktail
sauce

\$400.00

GF, DF Yellowfin tuna, wasabi, & black
sesame seed cucumber wheels

Service charges and applicable taxes not included in per person pricing.

HORS D'OEUVRES

SPECIALTY STATIONS

1 CHEF ATTENDANT REQUIRED PER 100 GUESTS NOT INCLUDED; SEE POLICIES FOR DETAILS & PRICING

Suggested 1 order per 30-40 guests in addition to a buffet.

SMOKED RACK OF PORK LOIN

\$450

Served with curry aioli, mustard, dried fruit chutney, & soft-baked dinner rolls

ROASTED BREAST OF TURKEY

\$450

Served with spicy mustard, fresh-made cranberry sauce, savory brown gravy, & soft-baked dinner rolls

HONEY-GLAZED HAM

\$450

Served with curry aioli, spicy mustard, fresh-made cranberry sauce, & soft-baked dinner rolls

TOP ROUND OF BEEF

\$\$ MP

Served with spicy mustard, horseradish, savory brown gravy, & soft-baked dinner rolls

PEPPERED PRIME RIB

\$\$ MP

Served with homemade au jus, dried fruit chutney, horseradish, savory brown gravy, & soft-baked dinner rolls



Service charges and applicable taxes not included in per person pricing.

BUFFETS



BUFFETS

90 MINUTES

SERVED WITH CHEF'S CHOICE OF DESSERT, TEA, WATER, & COFFEE; ADDITIONAL BEVERAGES REQUIRE SEPARATE BEVERAGE STATION.

OZARK FARMHOUSE BUFFET

\$28.00 / person

Choice of one: freshly baked honey-buttered cornbread or soft dinner rolls

Choice of one: antipasto salad or seasonal fruit salad

Choice of two: creamy egg salad, fresh tuna salad, Big Caesar Salad with chicken, or Classic Salad with chicken

Served with: chef's soup of the day

SPLITRAIL PICNIC BUFFET

\$36.00 / person

Choice of one: freshly baked honey-buttered cornbread or buttermilk biscuits

Choice of one: Classic salad, Big Caesar salad or Ozark salad

Choice of two: Grilled hamburger patties, grilled all-beef hot dogs, grilled beer brats, or grilled hot links

Choice of two: savory baked beans, buttery corn on the cob, loaded potato salad, house coleslaw, or homemade macaroni & cheese

Served with: assortment of leafy lettuce, sliced tomatoes, pickles, sliced onions, cheddar cheese, & fresh buns

SYCAMORE ST DELI BUFFET

\$30.00 / person

Choice of one: Classic Salad, Big Caesar salad or Ozark salad

Choice of two: fresh kettle potato chips, seasonal fruit salad, potato salad, or chef's soup of the day

Served with: thinly sliced cuts of honey-glazed ham, turkey breast, Swiss & cheddar cheeses, leafy lettuce, sliced tomatoes, pickles, assorted gourmet breads, mustard, & mayonnaise

HILLS OF TUSCANY BUFFET

\$45.00 / person

Choice of one: freshly-baked garlic bread sticks or soft dinner rolls

Choice of one: Classic salad, Big Caesar salad or Ozark salad

Choice of two: creamy chicken alfredo with penne pasta, baked Bolognese with three cheese tortellini, meatballs & marinara in penne pasta, or vegetable & cheese roulades in marinara

Choice of one: green beans with peppers & onions, steamed broccolini & carrots, country ratatouille, or a seasonal vegetable medley

Service charges and applicable taxes not included in per person pricing.

BUFFETS

90 MINUTES

SERVED WITH CHEF'S CHOICE OF DESSERT, TEA, WATER, & COFFEE; ADDITIONAL BEVERAGES REQUIRE SEPARATE BEVERAGE STATION.

ROCKTOP BBQ BUFFET

\$45.00 / person

Choice of one: freshly-baked honey-buttered cornbread or buttermilk biscuits

Choice of one: Classic salad, Big Caesar salad, or Ozark salad

Choice of two: house pulled pork, smoked sliced brisket, bone-in barbecued chicken, or grilled beer brats

Choice of two: green beans with peppers & onions, savory baked beans, buttery corn on the cob, loaded potato salad, house coleslaw, or homemade macaroni & cheese

Served with: sliced onions, pickles, sliced banana peppers, slider buns, & BBQ sauce

SOUTHWEST MISSOURI BUFFET

\$48.00 / person

Choice of one: Classic salad, Big Caesar salad, Ozark salad, chicken tortilla soup

Choice of two: beef enchiladas with salsa rojo, chicken enchiladas with chili verde, pork enchiladas with chili Verde, or chicken Santa Fe with cilantro cream sauce

Choice of two: creamy refried beans, charro beans & bacon, or cilantro rice

Served with: tortilla chips, chili con queso, guacamole, salsa, & sour cream

LAREDO TACO BUFFET

\$40.00 / person

Choice of two: Classic salad, Big Caesar salad, Ozark salad, or chicken tortilla soup

Choice of two: creamy refried beans, charro beans & bacon, or cilantro rice

Served with: ancho chili ground beef, fajita chicken with peppers & onions, shredded lettuce, Monterrey jack cheese, sour cream, tortilla chips, chili con queso, guacamole, salsa, flour tortillas, & hard-shell corn tortillas

Upgrade one protein choice to fajita steak with peppers & onions for just \$5.00 per person!

BEST OF BRANSON BUFFET

\$52.00 / person

Choice of one: buttermilk biscuits or soft dinner rolls

Choice of one: Classic salad, Big Caesar salad or Ozark salad

Choice of two: grilled chicken Florentine with Swiss cheese & spinach cream sauce, pot roast with brown gravy, chicken pot pie, smoked meatloaf with choice of brown sugar glaze or brown gravy, trout Provencal with tomatoes, artichokes, & kalamata olives, or grilled boneless pork chops in an apple butter demiglace

Choice of two: mashed buttery Yukon potatoes, three cheese risotto, seasonal buttered vegetable medley, wild rice pilaf, or green beans with peppers & onions

Upgrade one protein choice to grilled beef tenderloin with a rosemary demiglace for \$8.00 per person!

Service charges and applicable taxes not included in per person pricing.

PLATED ENTRÉES



PLATED ENTRÉES

SERVED WITH ICED TEA & WATER; ADDITIONAL BEVERAGES
REQUIRE SEPARATE BEVERAGE ORDER.

Entrees below include: choice of Classic salad, Big Caesar salad or Ozark salad & choice of chocolate cake, carrot cake, cheesecake, or chef's seasonal pie.

ENTRÉES - choose one:

\$38.00 / person

Cheesy vegetable roulades with fresh marinara

\$40.00 / person

Grilled chicken Santa Fe with cilantro cream sauce & fresh Pico de Gallo

\$40.00 / person

Grilled chicken Caprese with bruschetta & pesto cream sauce

\$40.00 / person

Grilled chicken Florentine with Swiss cheese & spinach cream sauce

\$42.00 / person

Southern pot roast in savory brown gravy

\$42.00 / person

Grilled 8oz boneless pork chop in an apple butter demiglace

\$44.00 / person

8oz pork scallopini with a lemon-caper cream sauce

\$58.00 / person

Trout Provencal with fresh tomatoes, artichokes, & kalamata olives

\$58.00 / person

Pan-seared salmon in a lemon-butter sauce

\$ \$ MP

Peppered prime rib in savory au jus

\$ \$ MP

Grilled Kansas City strip steak & cowboy butter

\$ \$ MP

Grilled beef tenderloin with a rosemary demiglace

ACCOMPANIMENTS - choose two:

Price included in entrée selection

Seasonal buttered vegetable medley

Roasted fresh asparagus

French-style green beans with crumbled bacon & onions

French-style green beans with peppers & onions

Mashed maple sweet potatoes

Three-cheese risotto

Mashed buttery Yukon potatoes

Cilantro rice

Wild rice pilaf

Steamed broccolini & carrots

Country ratatouille



Service charges and applicable taxes not included in per person pricing.

SALADS



SALADS

PLATED



Choose one of the below salads to accompany your entrée:

CLASSIC SALAD

Fresh artisan salad greens with cherry tomatoes, sliced cucumber, julienned carrots with an Italian vinaigrette

BIG CAESAR SALAD

Crisp hearts of romaine lettuce with fresh shaved parmesan cheese & seasoned toasted croutons tossed in a creamy Caesar dressing

OZARK SALAD

Fresh artisan salad greens with toasted almonds, dried tropical fruit, & feta cheese served with Chef's cranberry vinaigrette

Or upgrade your accompanying salad with one of the below choices:

TABLE ROCK SPRING SALAD

add \$3.00 / person

Spring greens mix with blanched asparagus, roasted chickpeas, toasted almonds, basil, green onions, & feta cheese in a lemon dressing

SILVER DOLLAR SUMMER SALAD

add \$4.00 / person

Spinach with sliced strawberries, blueberries, feta cheese, & candied walnuts in a lemon poppyseed dressing

WATERMILL COVE SALAD

add \$4.00 / person

Romaine lettuce & red cabbage with sliced banana peppers, fried onions, julienned carrots, & toasted croutons tossed in a barbecue dressing

SOUTHWEST MISSOURI SALAD

add \$5.00 / person

Romaine lettuce covered in bacon bits, red onions, black beans, roasted corn, tortilla strips, cotija cheese, & chipotle ranch dressing

Service charges and applicable taxes not included in per person pricing.

DESSERTS



DESSERTS

STATIONS

VEG 5 & 10 CHOCOLATE LOVERS

\$24.00 / person

Assortment of fudgy brownies, soft-baked chocolate chip cookies, iced chocolate cake balls, & chocolate mousse shooter cups

VEG TRACKS FUN FARE

\$27.00 / person

Assortment of iced cupcakes & cotton candy in choice of colors
Mini churros, funnel cake fries, & crackerjack-style popcorn

VEG POWDERKEG DESSERT

NACHOS

\$26.00 / person

Waffle cone chips, cinnamon sugar pita chips, & kettle potato chips, Individual cups of chocolate, vanilla, & strawberry ice cream
Sliced fruit, fresh berries, chocolate chips, sprinkles, chocolate sauce, caramel, & candy-coated chocolate pieces

VEG SHOWBOAT CAKES

\$28.00 / person

Mini assorted dessert shots
Assortment of iced cake balls

PLATED

Upgrade the dessert accompanying your entrée with one of the below choices:



\$4.00 / person

Double-layer chocolate mousse cake

\$4.00 / person

Southern caramel apple pie

\$5.00 / person

Cheesecake with a seasonal fruit compote

\$5.00 / person

Signature Missouri ooey-goey butter cake

\$6.00 / person

Double-layer carrot cake

\$6.00 / person

Gluten-free chocolate torte

\$6.00 / person

Tres leches cake

\$6.00 / person

Chocolate turtle cheesecake

Service charges and applicable taxes not included in per person pricing.

BEVERAGES



BEVERAGES

À LA CARTE

INDIVIDUAL DRINKS ESTIMATED PRE-EVENT ON TWO DRINKS PER GUEST; ALL FINAL INVOICES BILLED ON CONSUMPTION



INDIVIDUAL DRINKS

\$4.00 / each

Bottled water

\$4.00 / each

Assorted canned soda

\$4.00 / each

Sparkling water

\$5.00 / each

Assorted hot tea bags with cups, sleeves, lids, stirring sticks, & urn of hot water

\$5.00 / each

Assorted single serving milk cartons

\$5.00 / each

Assorted bottled sports drinks

\$5.00 / each

Assorted bottled fruit juice

BATCHED DRINKS

\$15.00 / gallon

Fat-free white milk, 2% white milk, or chocolate milk

\$28.00 / gallon

Water infused with fresh-sliced seasonal fruit

\$60.00 / cooler

Standing water cooler with first jug of water

\$30.00 / jug

Refill jugs of water for standing water cooler

\$40.00 / gallon

Orange juice or lemonade

\$45.00 / gallon

Fresh-brewed sweet iced tea or unsweet iced tea

\$50.00 / gallon

Creamy hot chocolate

\$50.00 / gallon

Fresh-brewed regular or decaffeinated coffee

\$65.00 / gallon

Fresh-brewed Table Rock Coffee

Roasters regular or decaffeinated coffee



Upgrade your coffee station with enhancements including an assortment of syrups, chocolate shavings, & whipped cream for \$3.00 / person!

Service charges and applicable taxes not included in per person pricing.

BEVERAGES

BARS

SELECT HOST OR CASH BAR WITH WINE & BEER, ADD LIQUOR OFFERINGS, OR A SPECIALTY COCKTAIL

HOSTED BAR

\$50.00 / bartender per hour

This bar offering covers all expenses for guests, so they do not have to purchase their own alcohol at your event. One bartender per one hundred guests required. If your bar sales minimum as determined by your Catering Sales Manager is met, bartender fees are waived.

CASH BAR

\$50.00 / bartender per hour

This bar offering allows your guests to purchase their own alcoholic beverages at your event. One bartender per one hundred guests required. If your bar sales minimum as determined by your Catering Sales Manager is met, bartender fees are waived.

DRINK OFFERINGS

DOMESTIC BEER

\$7.00 / each

Yuengling, KC Pilsner, Michelob Ultra, Bud Light, Budweiser, Miller Lite

CRAFT BEER

\$7.50 / person

Angry Orchard

PREMIUM WINE

\$10.00 / glass

Cooks Brut, J Roget Brut, & Robert Mondavi Private Selection cabernet, merlot, & chardonnay

PREMIUM COCKTAILS

\$9.00 / each

Dewar's Scotch, Crown Royal, Jack Daniels, Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, or José Cuervo Gold Tequila with all mixers included

NONALCOHOLIC BEVERAGES

\$5.00 / each

Water, soda, & fruit juice

IMPORTED BEER

\$7.50 / each

Blue Moon, Heineken, Corona

NONALCOHOLIC BEER

\$7.50 / each

O'Douls

STANDARD WINE

\$8.00 / glass

Fish Eye Moscato & Woodbridge cabernet, pinot noir, chardonnay, pinot grigio, & merlot

STANDARD COCKTAILS

\$7.00 / each

Clan McGregor Scotch, Seagram's 7 Whiskey, Jim Beam White Label Bourbon, Svedka Vodka, Beefeater Gin, Cruzan Rum, or Sauza Gold Tequila with all mixers included

SPECIALTY COCKTAILS OR MOCKTAILS

\$10.00 / each

Work with your Catering Sales Manager to create a signature cocktail or mocktail designed especially for your event theme

Service charges and applicable taxes not included in per person pricing.