wedding

DIAMOND PACKAGE

The Diamond Package Includes Four Hors D'oeuvres, Two Appetizers, Two Chef Action Stations, One Food Display, Four Patisserie Selections, and One Late Night Snack.

Minimum of 100 Guests.
PER PERSON | 180

Add Bar Package (up to 6 hours) Priced as Indicated.

hors d'oeuvres

SELECT FOUR

Caprese Dropper
Smoked Cheddar Puffs
Artichoke and Feta Fritter
Brie and Raspberry Phyllo
Tomato Jam and Blue Cheese Pita Chip
Chickpea Panisse with Mushroom Duxelles
Pancetta and Olive Ricotta Crostini
Buffalo Bleu Chicken Tart
Short Rib Crispy with Jalapeno Marmalade
Grilled Beef Tartare Cornet
Bacon Biscuit with Chipotle Pork Loin
Cognac Crab Salad Crostini
Tuna Tartare Cornet
Crab Rangoon Phyllo
Spicy Tuna Taco with Guacamole and Wasabi Crème
Smoked Salmon with Dill Cream Cheese & Fried Capers on Crostini
Vietnamese Shrimp Toast

PER PERSON UPCHARGE | *MP
Assorted Sushi Rolls

appetizers

Three Cheese and Porcini Arancini
Herbed Falafel Tostadas with Olive Crème Fraiche
Spicy Tomato Basil Gazpacho Shooter with Cheddar Cheese Crisp
Chorizo Potato Croquette with Green Peppercorn Aioli
Mini Pork Al Pastor Tostadas with Pickled Chiles and Queso Fresco

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Petit BLTs
Petite Braised Beef Naan
Petite Chicken Masala Naan
Ponzu Spiced Tiger Shrimp Skewer
Two-Bite Ball Park Burgers
Italian Sausage Meat Balls with Spicy Arrabiata Sauce
Korean Spiced Chicken Sliders

action stations

SELECT TWO

KANSAS CITY CARVERY
Slow Roasted & Carved to Order with Fresh Baked Rolls

Your Choice on One:
Prosciutto Wrapped Turkey Breast with Fig-Apple Butter
Apple Cider Brined Pork Tenderloin with Spicy Honey Dijon
House Smoked Prime Rib with Horseradish Sauce

STREET TACO STATION
Served with Warm Flour and Corn Tortillas, Queso Fresco, Pico De Gallo,
Roasted Tomatillo Salsa, Fresh Slaw, Sour Cream and Limes

Carnitas Steak
Chicken Tinga
Achiote Roasted Vegetables

GOURMET SLIDERS
SELECT TWO
Served with Pretzel & Brioche Rolls, with Pommes Frites & Ketchup
Angus Beef with Smoked Cheddar Cheese, Tomato Jam & Dill Pickles
Smoked Salmon Slider with Dill Crème Fraiche
Falafel Slider with Avocado Mint Crema
Korean Spiced Chicken Sliders

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ADDITIONAL CHARGE PER PERSON | 10

THE BBQ STATION

Served with Fresh Baked Rolls

Three Cheese Mac & Cheese
Crispy German Potato Salad
Fresh Green Beans
Carved House Smoked Brisket
Pineapple Braised Pulled Pork

HAWAIIAN SURFRIDER POKE

Bowls crafted with Two Bases, Two Proteins, Four Garnishes and Two Sauces

BASE OPTIONS

Sticky Rice, Wild Rice, Couscous

PROTEIN

Poached Shrimp, Seared Tuna, Seabass Ceviche, Grilled Tofu

GARNISH

Wakame Salad, Edamame, Pickled Ginger, Pickled Cucumber,
Avocado Mousse, Spiced Carrots, Red Cabbage

SAUCE OPTIONS

Ponzu Sauce, House Teriyaki, Spicy Poke Aioli, Wasabi Crème Fraiche

food display

SELECT ONE

MARKET CRUDITÉ

Grilled Roasted, Raw & Marinated Seasonal Vegetables
with Tahini Dressing & Miso-Ranch Crème Fraiche
Artichoke Hearts, Asparagus, Broccoli, Carrots, Celery, Green Beans,
Red & Yellow Peppers, Squash, Olives, Mushrooms, Grape Tomatoes & Zucchini

(Vegetable Selections may vary based on Seasonal Availability)

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CHOICE OF TWO MASON JARS

Mac & Cheese with BBQ Pulled Pork
Shrimp Scampi with Smoked Cheddar Gritz
Maple Mashed Sweet Potato with Cajun Braised Beef
Stir Fry Mushrooms with Garlic Fried Rice

FROMAGE & FRUIT

Assortment of Imported & Domestic Cheeses Accompanied by Seasonal Fresh Berries, Dried Fruit & Nuts, Served with Assorted Gourmet Crackers and Breads
Sample Cheeses Include: Aged Cheddar, Midnight Moon, Manchego, Drunken Goat, Boursin, Caramelized Brie, Stilton & Seasonal Selections

OLD WORLD ANTIPASTO

Old-World European Style Assortment of Meats, Cheeses, Marinated Vegetables, Artisan Crackers & Sourdough Crostini
Prosciutto, Hard Salami, Capicola
Assorted Imported Cheeses, Basil Marinated Mozzarella
Long Stem Artichokes, Mixed Olives, Sundried Tomato
Balsamic Cipollini Onions & Mushrooms, Fresh Cucumbers
Basil Pesto, Lavender Honey
Pickled Sweet Peppers and Vegetables

(*Selections may vary based on seasonal availability)*

patisserie

SELECT FOUR

Guava Caramel Cheese Éclair with Candied Ginger
Lemon Rosemary Meringue Tartlet
Black Sesame Mango Matcha Cornet
Strawberry Passionfruit Basil White Chocolate Truffle with Strawberry Dust
Chocolate Chestnut Cream Shooter with Honeycomb and Blackberries
Chocolate Orange Bizcochitos (Mexican Shortbread Cookies)

PER PERSON UPCHARGE | 3
Smoked Cherry Pistachio Panna Cotta Pops
Key Lime Tartlet

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late night snack

SELECT ONE

Mac & Cheese Mason Jars
Mini Chocolate Milk and Cookies

PER PERSON UPCHARGE | 1
Donut Holes and Chocolate Sauce
Smoked Cheeseburger Slider on Pretzel Bun with French Fries

PER PERSON UPCHARGE | 2
Ice Cream Station
Select Two
Vanilla Bean, Chocolate, Salted Caramel, Cookies N Cream, or Coconut Sorbet
Select Four Toppings
Sprinkles, Cherries, Whipped Cream, Chocolate Chips, Mini M&Ms,
Chocolate Syrup, or Caramel Syrup

PER PERSON UPCHARGE | 2
Flatbread Station
Select Two
Classic Margherita
Cheese and Pepperoni
Grilled Vegetable and Ricotta
BBQ Chicken and Smoked Cheddar

This item is best served warm, passing is not recommended.
Made with gluten-free ingredients. The Nelson-Atkins is not a gluten-free environment.
Meatless Vegan Dairy-Free