



KAUFFMAN FOUNDATION  
CONFERENCE CENTER

# CATERING MENU

2025



# Catering services overview

The Kauffman Foundation Conference Center is dedicated to providing catering services that offer superior quality, efficiency, and service. Bon Appétit, our exclusive on-site caterer, has been awarded the Food Recovery designation for their focus on fighting food waste and hunger in the community.

## How to order catering services

Food and beverages in the Conference Center are provided by Bon Appétit. No outside food or beverage is allowed in the Conference Center or other venues on the Kauffman Foundation properties.

To order catering services, contact a meeting planner in the Conference Center office as far in advance of your event as possible. Please indicate:

- the type of service needed (plated or buffet)
- the number of guests you anticipate
- room configuration (see Map of Space at [www.kauffman.org/conferencecenter](http://www.kauffman.org/conferencecenter))
- event date and time
- dietary restrictions
- any special services required, such as linens or centerpieces

For large or unique events requiring special orders beyond the standard menu, please contact the Conference Center to arrange a planning meeting with our meeting planners.

Catering orders are due three weeks out from the date of your event. Final counts on catering orders must be provided no later than noon, three business days prior to the event. Counts cannot be lowered after the final count is given. A late fee may be incurred if the count increases after the due date. Orders placed after the designated deadline will be subject to approval by the catering director and will include a \$25 surcharge or 25 percent of the additional catering, whichever is greater. Changes to previously ordered menus at late notice may result in substitutions. Prior to the event, the event host will be notified if any substitutions are necessary.

## Payment

An event order will be presented before the event with an explanation of the current costs. An invoice will be provided 48 hours before the event with the final costs. The email with the invoice will contain a link to pay via credit card. Payment is due the day of the event. The on-site catering vendor accepts checks made out to Bon Appétit Management Company, VISA, American Express and MasterCard. If payment is not possible on the day of the event, client must notify the conference center staff to approve alternate arrangements. After the event, all billing questions can be answered by contacting 816-932-1050. Our cancellation policy can be found in the Guidelines at [www.kauffman.org/conferencecenter](http://www.kauffman.org/conferencecenter).

**Please note:** Hosting organizations must cover the cost of the entire event. No individual payments are accepted. No money, cash, check, or credit may be exchanged on Kauffman property.

## ADDITIONAL CATERING CHARGES

### Centerpieces

The Conference Center will provide referrals to vendors for custom centerpieces. Delivery and pickup of arrangements must be communicated and coordinated with the Conference Center staff. The Conference Center can provide a basic centerpiece at no charge.

### Linen rentals for buffets and round tables

In-house resource (subject to availability)

white floor-length tablecloth \$13 per table

toppers: black or white \$13 per table

buffet linens \$37 each

linen napkins \$0.50 each

(Linen napkins are the standard. Paper napkins are available upon request at no cost for events not serving a hot entree.)

Additional resources available upon request.

### Special service rates

Production and wait staff will be \$29 per hour, with a 5-hour minimum, for served meals or action culinary stations. Bartenders are \$29 per hour, with a 5-hour minimum, and are required for all alcohol service. An administrative fee of 21 percent will be applied to all catering orders. Add one hour of labor before and after plated dinners and bars.

**Note:** Wait staff charges will apply for all served meals. The size of the event may require additional staff to meet special needs. The catering director will confirm.

## CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a food-borne illness—especially if you have certain medical conditions.

**Food allergy information:** Be aware that we handle and prepare foods with milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in our kitchens.

Kauffman Foundation reserves the right to substitute certain menu items to meet the accessibility needs of food allergic individuals.

# Know what you are eating



## FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



## LOCALLY CRAFTED

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



## ORGANIC

Contains at least 95 percent organically produced ingredients (by weight) from a USDA certified source.



## SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



## HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.



## IN BALANCE

Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.



## VEGETARIAN

Contains no meat, fish, poultry, shellfish, or products derived from these sources but may contain dairy or eggs.



## VEGAN

Contains absolutely no animal or dairy products.



## MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Please speak with an on-site manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

# All day conference packages

## Community package

35.00 per person

### **breakfast**

assorted fresh scones, muffins, and bagels served with cream cheese and jam, fresh sliced fruit

### **morning break**

basic granola bars and whole fruit

### **lunch**

choice of the deli bar or a salad bar with cookies

### **afternoon break**

selection of snack mix and assorted dessert bars

### **beverages**

all-day coffee and hot tea service, canned beverages and spa water added at morning break and refreshed throughout the day, orange juice served with breakfast, iced tea served with lunch and refreshed in the afternoon

## Signature package

43.25 per person

### **breakfast**

choice of breakfast buffet from our menu

### **morning break**

premium granola bars, whole fruit, and yogurt cups

### **lunch**

choose any buffet from our menu with cookies

### **afternoon break**

selection of snack mix and assorted dessert bars

### **beverages**

all-day coffee and hot tea service, canned beverages and spa water added at morning break and refreshed throughout the day, orange juice served with breakfast, iced tea served with lunch and refreshed in the afternoon

# Breakfast

- priced per person
- choice of one entree
- all breakfast packages come with regular and decaf coffee, hot tea, orange juice, and water

## Executive continental breakfasts

5 person minimum required



### continental one

selection of fresh baked pastries  
7.75



### continental two

assorted scones, muffins, and bagels served with cream cheese and jam, fresh sliced fruit  
12.00



### continental three

steel cut oatmeal with a variety of granola, almonds, brown sugar, honey and dried fruit, bagels with cream cheese and jam, fresh cut fruit and yogurt  
13.90

## Hot breakfast buffets

12 person minimum required

### breakfast burrito buffet

flour tortillas filled with fluffy scrambled eggs, chorizo spiced sausage, shredded cheese and pepper & onion potato hash served with salsa, sour cream, and fresh sliced fruit  
12.90

### breakfast bade

sausage, bacon, hash browns and diced bell pepper baked in an egg custard and topped with cheddar cheese  
12.35



### frittata

baked egg dish with cheese and choice of filling: seasonal vegetables or two breakfast meats, served with breakfast potatoes and fresh sliced fruit. **Groups with 20 or less** can choose one filling, **groups over 20** can choose both fillings  
12.35



### midwest morning

fluffy scrambled eggs, golden hash browns, fresh sliced fruit, and biscuits with one choice of: country style turkey sausage or applewood smoked bacon  
13.40

## Additions

assorted bagels and cream cheese  
3.10 each, 6 person minimum

assorted flavored greek yogurt cup  
2.80 each, 6 person minimum

bacon/turkey sausage  
1.15 per piece, 6 person minimum

fresh baked seasonal bread  
2.45 per slice, 12 person minimum

fresh baked muffin or scone  
2.45 each, 6 person minimum

hard-boiled egg  
1.15 each

basic granola bars  
1.60 each

premium/dietary granola bars  
2.70 each

steel cut oatmeal with assorted toppings  
2.85 each, 12 person minimum

# Salads

- priced per person
- standard service is plated on buffets; can request in to-go boxes for an additional \$.10 per person
- all dressings served on the side
- includes one cookie, bread, iced tea, and water
- **groups larger than 20** may choose up to 3 varieties of salads; **under 20 people** may choose up to 2 varieties

**V tuscan salad**  
mixed greens, grape tomato, black olives, pepperoncini peppers and parmesan cheese with house made italian dressing  
11.05

**V chopped house salad**  
chopped romaine, shredded red cabbage, roasted corn, cucumber and cherry tomato with balsamic vinaigrette or house made ranch dressing  
11.05

**V greek salad**  
spinach, cucumbers, tomato, feta, roasted red peppers, banana peppers, and kalamata olives with a lemon herb vinaigrette  
11.05

## Protein options

roasted turkey breast 4 oz.  
4.25

sliced chicken breast 4 oz.  
4.25

vegetarian protein 4 oz.  
4.25

## Salad bars

15 person minimum required

### southwestern salad bar buffet

crisp tossed greens with sides of cilantro lime marinated black beans, thin sliced grilled chicken breast, fresh corn relish, bell pepper strips, tomatoes, and crispy fried tortilla strips served with garden salsa and chipotle ranch  
14.40

### IN garden salad bar buffet

romaine lettuce with sides of garbanzo beans, sliced chicken, hard cooked eggs, carrots, cucumber, tomato, and cheddar cheese served with buttermilk herb dressing and balsamic vinaigrette  
14.40

# Sandwiches

- priced per person
- **groups larger than 20** may choose up to 3 varieties of sandwiches; **under 20 people** may choose up to 2 varieties
- sandwiches are available as wraps; lettuce wraps are available as a gluten free option at no additional cost
- sandwiches served with choice of one side, iced tea, and a cookie
- lunches available boxed with choice of bagged chips or whole fruit as the side for an additional \$0.10 per person

## roasted turkey

house roasted turkey breast, provolone and mix greens with a dijonaise spread on whole grain bread  
12.90

## ham and cheddar

black forest ham, mixed greens, roma tomato and cheddar cheese with honey mustard on whole wheat bread  
12.35

## california chicken club

deli sliced chicken breast, cheddar, bacon, lettuce, and tomato with an avocado spread on whole grain bread  
12.90

## bbq chicken wrap

grilled marinated chicken breast, chopped romaine, tomato, roasted corn and cheddar cheese with bbq ranch in a flour tortilla  
12.90

## italian hero

ham, salami, bacon, lettuce, and tomato with sweet onion vinaigrette on a hoagie roll  
13.15



## greek wrap

cucumbers, tomatoes, feta, spinach, kalamata olives, banana peppers, and hummus in a flour tortilla  
11.85  
with chicken 13.90



## portobello wrap

grilled portobello mushrooms, roasted red peppers, grilled asparagus & spinach with an herb aioli in a flour tortilla wrap  
12.60

## Side selections

- assorted bagged chips 2.15 each
- italian pasta salad (12 person minimum) 2.10 each
- sliced fruit 2.10 each
- garden side salad 2.10 each
- broccoli slaw (12 person minimum) 2.10 each

## Deli bar

12 person minimum required

roasted turkey and pit ham with lettuce, tomato, pickles, olive, cucumber, two cheeses, hummus, mustard, and mayo with an assortment of breads; choice of one side  
13.15



# Entrees

- 12 person minimum unless otherwise noted
- please inquire with our catering department for specific dietary solutions
- all entrées served from buffet
- choice of one entree
- plated meals will incur additional costs for wait staff and production staff
- includes cookies, infused spa water, and iced tea

**V baked alfredo**  
pasta tossed with parmesan cream sauce served with seasonal vegetables, garden salad with two dressings and garlic breadsticks  
11.85, add chicken 14.45

**V baked cacciatore pasta**  
pasta in a red sauce with vegetables served with seasonal vegetables, garden salad with two dressings and garlic bread sticks  
11.50, add chicken 14.00

**fajita bar**  
seasoned chicken, sautéed peppers and onions, sour cream, shredded lettuce, cheddar jack cheese, jalapeños, black beans, and mexican rice served with warm flour tortillas (2 per person), tortilla chips, and house-made salsa  
15.45  
add on items per person: 3.10 guacamole (one 3oz cup pp), 2.00 queso

**taco bar**  
seasoned shredded chicken or ground beef, sour cream, black olives, shredded lettuce, cheddar cheese, jalapeno, traditional corn taco shells and flour tortillas (2 tacos per person). served with mexican rice, black beans, tortilla chips, and house-made salsa  
14.40 chicken, 14.95 beef (choose one)  
add on items per person: 3.10 guacamole (one 3oz cup pp), 2.00 queso

**IG bbq**  
choose from turkey breast, pulled pork, or sliced beef brisket with house-made bbq sauce served with brown sugar baked beans, creamy coleslaw, roasted potatoes, and sliced bread  
14.40 turkey, 15.45 pulled pork, 16.50 brisket (choose one)

**asian stir fry**  
brown rice served with chicken and sauteed vegetables in a teriyaki sauce with sweet and sour sauce on the side and fried eggs rolls  
14.40

**simply spuds**  
6 person minimum required  
jumbo baked potatoes (1 pp) with sides of: butter, sour cream, shredded cheese, green onion, chopped bacon, and sliced grilled chicken (2oz pp) served with seasonal vegetables  
13.15

**custom classic**  
6 person minimum required  
choice of (choose one):  
sliced cajun roasted turkey breast 15.45  
chicken marsala or chicken piccata 14.95  
seasonal vegetarian option 14.95  
seasonal fish, market price  
served with chef's choice of rice pilaf or roasted potatoes, fresh seasonal vegetables, garden salad with two dressings and dinner rolls

# Appetizers

- 3 items per person recommended for break snacks, 5 to 7 per person for appetizer receptions, 8 to 10 per person for dinner receptions
- minimum of 15 orders per item
- 2 pieces per order

**V** **stuffed cremini mushroom**  
sun-dried tomato, spinach, and artichoke with goat cheese and breadcrumbs stuffed in cremini mushroom and roasted  
3.85

**S** **salmon croquettes**  
salmon cake breaded with panko breadcrumbs with chipotle aioli dipping sauce  
6.70

**V** **fried chicken egg rolls**  
served with dipping sauce  
3.85

**V** **caprese skewer**  
mozzarella, tomato, fresh basil, and balsamic glaze  
3.85

**meatballs**  
ground beef and herbs tossed in house-made bbq sauce  
3.85

**bbq chicken sliders**  
pulled chicken breast tossed in bbq sauce on a slider bun  
5.65

## Snacks

popcorn bags (1 oz bags) 1.10  
trail mix (2oz bags) 1.05  
mixed nuts (2oz) 3.10  
snack mix (2oz bags) 1.05  
basic granola bars 1.60  
premium granola bars 2.70

## Platters and trays

- priced per platter
- platter serves 10
- orders with multiple platters will be consolidated into fewer platters

**V** **gourmet cheese platter**  
selection of domestic, artisan, and gourmet cheeses with fruit and nut garnish and assorted crackers  
79.55

**V** **crudité platter**  
seasonal fresh vegetables served with buttermilk herb house dip  
55.60

**V** **dipping trio**  
roasted red pepper, black bean, and traditional hummus with warm pita  
55.60; add vegetables 65.90

**V** **chips and salsa**  
served with two house-made salsas and queso  
55.60

**VG** **fruit tray**  
seasonal fresh sliced fruits  
38.65

**antipasti**  
cured meats, mozzarella, marinated & roasted seasonal vegetables, olives, and pickles, served with crackers  
89.10

**tortilla roll-ups**  
choice of grilled seasonal vegetables or turkey and arugula with an herb boursin cream cheese spread  
38.65

**V** **house-made tomato and basil bruschetta**  
served with crostini  
38.65

# Bakery

- desserts served from buffet
- inquire about desserts to accommodate allergies or dietary restrictions
- individually plated or served desserts may incur additional costs; please inquire about customized plated desserts

## sheet cake

decorated sheet cake with a basic personalized design and simple message is available in chocolate or white cake with whipped chocolate or white frosting

intricate designs and requests are always welcome, but subject to additional charges

basic cakes starting at:

half, serves 40 with 2x2 pieces

76.00

full, serves 80 with 2x2 pieces

152.00

## cupcakes

12 cupcake minimum per flavor

standard sized cupcakes available in chocolate or white cake with chocolate or white frosting

2.60 each

## fresh baked cookies

assorted per availability, 11.00 per dozen

## dessert bars

assorted, 2.35 each

## pound cake

minimum order of 6 pieces

traditional pound cake with glaze

2.75

add fresh berries 1.50

# Beverages

- half gallon serves eight 8oz. cups
- gallon serves sixteen 8oz. cups

## **coffee service**

with half and half and a variety of sweeteners  
19.50 half gallon; 38.75 gallon

## **hot tea service**

assorted fair trade certified herbal, black, and green tea bags with sweeteners and lemon  
19.50 half gallon; 38.75 gallon

## **infused spa water of the day**

7.50 half gallon; 15.00 gallon

## **iced tea or lemonade**

7.50 half gallon; 15.00 gallon

## **orange juice**

8.00 half gallon; 16.00 gallon

## **canned soda**

Coke, Diet Coke, Sprite  
2.10

## **bottled water**

2.10

## **hot chocolate**

15.00 half gallon

## **hosted beverage service**

hosted beverage service for events lasting 4-8 hours: beverage package includes regular and decaf coffee, hot tea, iced tea, canned soda, and infused spa water

4 hours or less 6.75 per person

8 hours or less 10.25 per person

## Bar packages

If an organization elects to serve beer, wine, or liquor ("alcohol") at an event, then, as a prerequisite to serving alcohol, the organization must:

- maintain a general liability insurance policy which includes host liquor liability coverage and having liability limits of no less than \$1 million that is and will remain effective through the date of the event at which alcohol will be served;
- have the Ewing Marion Kauffman Foundation, CBRE Group Inc., and Bon Appétit Management Co. named as additional insureds on such insurance policy;
- provide the Foundation with a certificate of insurance evidencing that the above requirements have been met; and
- comply with the additional requirements related to alcohol service that are imposed upon the event by the Foundation, which can be found on the Kauffman website.

Non-alcoholic beverages and food (minimum of \$5/per person) always must be served when alcoholic beverages are being served. Alcohol service can begin at 5pm or later for a maximum of 2 hours. No one under the age of 21 can be in attendance.

## **wine and beer**

chardonnay, pinot noir, and cabernet sauvignon, variety of beers, canned sodas, and bottled water  
one hour 16.25 per person  
two hours 22.75 per person

## **full bar**

chardonnay, pinot noir, and cabernet sauvignon, variety of beers, canned soda, bottled water, vodka, gin, rum, bourbon, scotch, tequila, and mixers  
one hour 19.50 per person  
two hours 25.75 per person