

## Plated Meal

Price available upon request; range between  
\$30 to \$36 per person

*Kansas sales tax and a 20% service charge are not included in the price.*

*Four chef's choice appetizers served butler style are included with each dinner package.*

### Choice of One Plated Salad

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- Roasted Vegetable Salad: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- BLT Salad: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing
- House Caesar Salad: romaine lettuce, parmesan cheese, and garlic-parmesan croutons with house caesar dressing
- Spring Mix Salad: spring mix, grape tomatoes, shredded carrots, and diced scallions with house ranch dressing

### Choice of up to Three Plated Entrees (served with artisan bread rolls and butter)

- Grilled 8 oz beef filet with gorgonzola cheese sauce, served with rustic mashed potatoes and roasted vegetable medley
- Grilled 10 oz KC Strip steak with thyme-infused demi-glace sauce, served with pan roasted potatoes and onions and roasted tri-color bell peppers
- Roasted 6 oz salmon filet with creamy pesto sauce, served with rustic mashed potatoes and roasted vegetable medley
- Grilled 6 oz Mahi-Mahi filet with pineapple salsa, served with cilantro-infused rice and balsamic glazed roasted Brussels sprouts
- Pan seared 6 oz salmon filet with tarragon and Dijon mustard sauce, served with potatoes au gratin and roasted zucchini and yellow squash
- Pan seared 8 oz chicken breast stuffed with prosciutto, sage, and fontina cheese with marsala wine sauce, served with potato gnocchi in four-cheese sauce and roasted vegetable medley
- Roasted 8 oz pork tenderloin with crimini mushroom sauce, served with twice-baked potatoes and roasted string beans