



**HOTEL SORELLA**

COUNTRY CLUB PLAZA

K A N S A S C I T Y

catering event menu  
2013/2014

(all listed prices do not include taxes or service charges)



**HOTEL SORELLA**  
COUNTRY CLUB PLAZA  
KANSAS CITY

## Sunrise Continental Displays

(prices based per person for 1 hour) -15 persons minimum\* -

## Extra Bits

### **Simple Continental**

- freshly baked pastries and croissants
- variety of muffins, donuts and breakfast breads
- whole fresh fruits and cut melons (seasonal varieties)
- freshly squeezed orange juice
- butter, jams and honey

-\$19-

COOKIES AND BISCOTTI

-\$6-

### **Full Continental**

- freshly baked pastries and croissants
- variety of muffins, scones, donuts and breakfast breads
- fresh berries, whole and cut fruits (seasonal varieties)
- selection of yogurts
- homemade granola with milk and berries
- bagels, smoked salmon, red onions, tomatoes and capers
- fresh squeezed orange juice and a selection of fresh juices

-\$24-

CEREAL BAR WITH DRIED  
FRUITS, NUTS AND MILKS

-\$8-

### **Bagel Shop**

- sliced seasonal fresh fruit & berries
- variety of bagels and assorted cream cheeses
- smoked salmon, red onions, tomatoes, capers
- freshly baked morning pastries & croissants
- variety of all natural muffins with butter, jam, preserves & honey

-\$22-

FRUIT YOGURTS WITH  
HONEY, BERRY COMPOTES,  
GRANOLA AND CHOCOLATE

-\$8-

JUICE AND SMOOTHIE BAR

-\$9-

### **"Euro" Continental**

- freshly prepared pastries and croissants
- warm zeppolis and biscotti
- fresh berries, whole and cut fruits (seasonal varieties)
- fresh melon and cantaloupe with parma ham
- selection of yogurts
- bagels, smoked salmon, red onions, tomatoes and capers
- espresso, cappuccino and coffee selection
- fresh squeezed orange juice and a selection of fresh juices

-\$29-

SMOKED SALMON AND  
BAGELS DISPLAY

-\$8-

SLICED DELI MEATS AND  
CHEESES DISPLAY

-\$11-

### **Clean Start (healthier option)**

- whole and cut fresh fruits (seasonal varieties)
- fresh juices and smoothies
- low-fat yogurts
- homemade granola with dried fruit and soya milk
- 3 flavors of freshly baked low-fat muffins

-\$22-

PROSCIUTTO AND  
CANTELOUPE DISPLAY

-\$11-



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## EXTRA BITS

## Breakfast Buffets

(prices based on 1 hour) – 20 persons minimum\* -  
-each selection includes the “full continental,” coffee, tea and water-

### All American

-\$28-

- scrambled eggs with appropriate condiments
- bacon and sausage
- buttermilk pancakes (or french toast)
- fried potatoes and hash browns
- grilled tomatoes and mushrooms

### European Breakfast (UK side)

-\$28-

- scrambled eggs
- back bacon, pork bangers, black & white puddings
- hash brown potato cakes
- grilled tomatoes and mushrooms
- baked beans and fried bread

### European Breakfast (Italy/France side)

-\$32-

- mini omelettes du fromage (cheese omelets)
- individual egg cocotte, crème fresh and chives olive oil
- assorted individual frittatas
- belgian style waffles and stuffed crepes, whipped cream and strawberries
- bacon and sausages
- italian style charcuterie, prosciutto ham, melon and cheeses display
- asparagus, lemon and hollandaise

### Fancy Breakfast

-\$34-

- live omelets/eggs station\*\*
- stuffed french toast with mascarpone and berries
- buttermilk, banana and blueberry pancakes
- assorted warm stuffed brioche with meats and cheeses
- potato rosti with herbs and confit baby tomatoes
- black forest ham eggs benedict and smoked salmon eggs benedict
- belly bacon, breakfast sausages and chicken apple sausages
- grilled asparagus, pickled lemon peel and hollandaise

### Healthy(ish) Breakfast

-\$28-

- assorted fresh fruit and yogurt smoothie shooters
- steel cut irish oatmeal, raisins and cinnamon
- homemade granola display
- egg white and low fat cheddar cheese omelets
- scrambled “eggbeaters”
- turkey bacon and chicken apple sausages

WARM QUICHE LORRAINE

-\$7-

LIVE OMELET STATION\*\*

-\$9-

LIVE WAFFLE STATION\*\*

-\$9-

EGG WHITE AND SMOKED  
SALMON FRITTATTA

-\$9-

PORK SAUSAGE ROLLS

-\$8-

EGGS BENEDICT

-\$11-

ASSORTED WARM BREAKFAST  
SANDWICHES AND WRAPS

-\$9-

\* \$150 surcharge on the above menus for parties less than 20 persons

\*\* each live station includes an additional \$150 chef/attendant fee

## BREAKFAST PLATED OPTIONS

-10 persons minimum\*-

-each includes fruit or yogurt, selection of breakfast pastries with butter and jams, fresh orange juice, hot coffee and tea

### **CHOOSE ONE:**

(included with your plated option)

Mixed Berry, Yogurt and Homemade Granola Parfait

-or-

Chilled Citrus with Dried Fruits and Basil Syrup

### **CHOOSE ONE:**

Three Eggs Scrambled (or Omelet), Smoked Crispy Bacon, Breakfast Potatoes, Asparagus and Confit Baby Tomatoes (\$22)

Buttermilk Pancakes with Organic Maple Syrup and Honey Butter, Breakfast Sausages, Macerated Berries (\$22)

Corned Beef, Asparagus and Potato Hash, Fried Eggs Over Easy, Chives and Hollandaise Sauce (\$24)

Smoked Salmon and Egg whites Frittata with Olive Oil Hollandaise, Wilted Spinach and Parmesan Tomato Gratin (\$28)

Chicken and Sottocenere al Tartufo (Truffle Cheese) Crepes, Broccoli Rabe and Confit Baby Tomatoes on the Vine (\$24)

Grilled Sirloin Steak and Poached Eggs, Asparagus, Hash Brown Potato Cakes and Hollandaise Sauce (\$30)

Country Ham Steak, Fried Eggs Over Easy, Hash Browns, Grilled Vegetables and Red-Eye "Gravy" (\$24)

Biscuits and Sausage Gravy, Grilled Plum Tomatoes and Fresh Chives (\$22)

Eggs Benedict, Canadian Bacon and Poached Farm Fresh Eggs with Hollandaise, Potatoes and Asparagus (\$28)

Lobster, Manchego Omelet with Caramelized Shallots, Rosti Potatoes, Asparagus with Pickled Lemon Hollandaise (\$34)



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## Morning & Afternoon Breaks (well, anytime really...)

(all prices based on 1 hour)  
 -each break includes coffee, tea and water-  
 -15 persons minimum\*-

**QUICK START** - \$12-  
 limited selection of fresh croissants and bakeries to enjoy with your coffee

**ENERGIZE** - \$16-  
 selection including dried fruits, whole seasonal fruits and cut melons, granola and power bars, chilled energy drinks, juices and smoothie shooters

**SWEET** - \$11-  
 an assortment of cookies, brownies, cakes, tarts and biscotti with house made fruit soda shooters

**CHEESEY (and MEATY)** - \$19-  
 an antipasti display of domestic and international cheeses, charcuterie and deli meats, mustards, mustardos, dried fruits, crackers, breads, honeycomb

**GARDEN** - \$14-  
 fresh vegetable crudités display with ranch and gorgonzola blue cheese dips, assorted grissini, pita bread, greek hummus, fresh vegetable and fruit juices

**TEA TIME** - \$15-  
 assorted finger sandwiches, including cucumber/brie, smoked salmon/cream cheese and roast beef/horseradish, scones, cakes, clotted cream and jams

**AFTERNOON SNACK** - \$12-  
 potato chips, salted and caramel drizzled popcorns, pretzels, corn chips with salsa and guacamole, assorted candies and fruit soda shooters

## EXTRA BITS

ASSORTED SODAS  
 INCLUDING COLA, LEMON-  
 LIME, GINGER ALE, ORANGE  
 - \$6-

CHOCOLATE/CANDY BARS  
 - \$6-

CHEF'S ASSORTMENT OF  
 FINGER SANDWICHES (2 PER)  
 - \$7-

CRUDITES DISPLAY WITH  
 RANCH OR BLUE CHEESE  
 - \$7-

POTATO CHIPS, PRETZELS  
 AND MIXED NUTS  
 - \$6-

SLICED DELI MEATS AND  
 CHEESES WITH MINI ROLLS  
 - \$9-

## Lunch Buffets

(prices based on 1 hour) – 20 persons minimum\*  
(beverage packages listed separately)

### Sandwich Shop

**\$38**

#### Soups (choose one)

- tomato basil, grilled cheese crouton
- forrest mushroom soup, goat cheese crème fraiche
- chicken noodle soup, broken saltine crackers

#### Salads (choose two)

- seasonal baby greens with vegetables & assorted dressings
- traditional caesar salad, garlic croutons and parmesan crisps
- baby spinach and arugula salad, gorgonzola cheese, boiled eggs, pancetta and white balsamic vinaigrette
- creamy coleslaw
- fingerling potato and egg salad with ozark pepper bacon
- cheese tortellini salad, oven dried tomatoes, asparagus and roasted red peppers

#### Sandwiches (choose three)

- chilled rare roast beef and black wax cheddar, bibb lettuce, tomato, caramelized onions and dijon, "philly" roll
- grilled chicken breast and aged provolone, romaine lettuce, "caesar" mayo, sourdough baguette
- shaved honey ham & gruyere, pommery mustard, ciabatta
- oven roasted turkey and roasted peppers, avocado mayonnaise, whole wheat roll
- chilled panini of parma ham, fresh mozzarella and pesto mayo, ciabatta bun
- "hoagie" of prosciutto, salami, mozzarella, roasted pepper, arugula, vinaigrette, soft roll
- tuna salad sandwich, arugula, sliced tomato, croissant
- grilled veggies, portobellas, squash, zucchini, roasted tomatoes, boursin mayo, whole wheat wrap

#### desserts (choose three)

- seasonal fruit tarts
- chocolate fudge cake minis
- marconi almond butter and chocolate "cups"
- strawberry basil tartlets
- individual bourbon moonpies
- brownies and cookies display

regular & decaffeinated roasterie gourmet coffee and teas



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## Lunch Buffets

(prices based on 1 hour) – 20 persons minimum\*  
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### Rosso "Deli"

\$30

#### Soups (choose one)

- tomato basil, grilled cheese crouton
- forest mushroom soup, goat cheese crème fraiche
- broccoli cheese soup, soft pretzel crisp
- chicken noodle soup, broken saltine crackers

#### Salads (choose two)

- seasonal baby greens with vegetables & assorted dressings
- traditional caesar salad, garlic croutons and parmesan crisps
- baby spinach and arugula salad, gorgonzola cheese, boiled eggs, pancetta and white balsamic vinaigrette
- creamy coleslaw
- fingerling potato and egg salad with ozark pepper bacon
- cheese tortellini salad, oven dried tomatoes, asparagus and roasted red peppers

#### Deli Choices (choose five)

- |                                   |                             |
|-----------------------------------|-----------------------------|
| -honey ham                        | -rare roast beef            |
| -grilled marinated chicken breast | -oven roasted turkey breast |
| -cashew chicken salad             | -ahi tuna salad             |
| -provolone cheese                 | -cheddar cheese             |
| -american cheese                  | -swiss cheese               |
| -pepper jack cheese               | -muenster cheese            |
| -smoked cheddar cheese            | -mozzarella cheese          |

selection of artisan breads to include multigrain, sourdough, marble rye, and pain de mie  
 sliced tomatoes, bibb lettuce, red onion, pickles, and assorted sandwich spreads

#### desserts (choose three)

- seasonal fruit tarts
- coconut cream pie minis
- carrot cake squares
- ny style cheesecake minis
- chocolate fudge layer cake minis
- brownies and cookies display

regular & decaffeinated roasterie gourmet coffee and teas



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## Lunch Buffets

(prices based on 1 hour) – 20 persons minimum\*  
(beverage packages listed separately)

### Lunch Buffet

#### Healthier Option

\$38

- roasted garlic and tomato soup
- crisp and wild greens with garden vegetables, assorted vinaigrettes and dressings
- orzo and quinoa salad, dried fruit and toasted almonds, banyuls vinaigrette
- baby romaine lettuce, chilled prawn pieces, ricotta salata, olives and peppers
- grilled marinated portabella mushrooms
- grilled chicken breasts, olive oil roasted potatoes and olives
- baked salmon, fennel and citrus
- whole wheat penne pasta, grilled vegetables and parmigiano reggiano cheese
- yogurt panna cotta, macerated berries
- ginger honey apricot tarts, white chocolate shavings

#### Little Italy Style

\$42

- vegetable minestrone
- traditional caesar salad, garlic croutons and parmesan crisps
- grilled and roasted balsamic marinated vegetables
- antipasti display with prosciutto, salamis and salumis, marinated vegetables and italian cheeses
- pulled veal shortrib cannelloni, forest mushrooms, marinara and cream sauces
- garlic shrimp and penne pasta, broccoli rabe, citrus gremoulata and olive oil
- chicken scallopini with eggplant caponata and caramelized fennel
- warm garlic bread and assorted flatbreads
- "spumoni" marshmallow cookie sandwiches
- mini cannoli



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## **Brown Bag**

the brown bag is presented in recycled brown paper bags and includes bottled water, whole fresh fruit, kettle cooked potato chips, individual condiments, napkins and plastic silverware (15 persons minimum\*)

**\$24**

## **Brown Bag Options**

### **Salads (choose one)**

- penne pasta salad
- fingerling potato & egg salad with ozark pepper bacon
- macaroni salad
- creamy coleslaw
- fingerling potato and egg salad with ozark pepper bacon

### **Sandwiches (choose up to three – must provide counts)**

- chilled rare roast beef and black wax cheddar, bibb lettuce, tomato, caramelized onions and dijon, "philly" roll
- grilled chicken breast and aged provolone, romaine lettuce, "caesar" mayo, sourdough baguette
- shaved honey ham & gruyere, pommery mustard, ciabatta
- oven roasted turkey and roasted peppers, avocado mayonnaise, whole wheat roll
- chilled panini of parma ham, fresh mozzarella and pesto mayo, ciabatta bun
- "hoagie" of prosciutto, salami, mozzarella, roasted pepper, arugula, vinaigrette, soft roll
- tuna salad sandwich, arugula, sliced tomato, croissant
- grilled veggies, portobellas, squash, zucchini, roasted tomatoes, boursin mayo, whole wheat wrap
- peanut butter and jelly on texas toast

### **desserts (choose one)**

- jumbo chocolate chip cookie
- pecan brownie
- blondie



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## LUNCH PLATED OPTIONS

- 10 persons minimum\*-
- minimum of three courses-
- choice of salad or soup, and dessert are included in the entrée price-

### **Soup Choice**

- tuscan white bean soup, organic olive oil
- tomato basil soup, mozzarella crouton
- chicken and corn chowder

-or-

### **Salad Choice**

- bibb lettuce, gorgonzola, baby tomatoes, pancetta, lemon herb vinaigrette
- baby gem caesar salad, garlic croutons and parmesan crisps
- arugula and baby spinach, sea salt roasted beetroot, crumbled goat cheese, almonds and banyuls vinaigrette
- baby spinach, gorgonzola, hard boiled eggs, ozark pepper bacon and white balsamic vinaigrette

### **Appetizers (priced as additional courses)**

- parmesan arancini, pancetta and roasted tomatoes, basil oil and sea salt (\$11)
- forrest mushroom risotto, roasted garlic and shallot confit, fried basil (\$14)
- beef carpaccio, arugula, pickled mustard, parmigiano reggiano and black garlic aioli (\$18)
- maryland blue crab cake, pepperoncini remoulade (\$16)

### **Dessert Choice**

- bourbon moon pie, homemade nutella ganache and hazelnut crumbles
- chocolate fudge cake, salted caramel and pistachio glass
- strawberry basil tart, marsala crème anglaise
- fire roasted cheesecake, rosemary mascarpone cream and berries
- vanilla bean panna cota, chambord laced berry coulis, chantilly cream
- marconi almond butter mousse cups, "burned" bananas and almond brittle

### **Entrée Choice**

- braised beef short rib, garlic potato puree and roasted root vegetables, citrus gremoulata (\$42)
- forrest mushroom and goat cheese stuffed chicken breasts, creamy polenta, blistered tomatoes and roasted spring onions, dark chicken jus (\$42)
- prime beef sirloin steak, olive oil "smashed" red potato, grilled asparagus and balsamic vine tomato confit, chianti veal reduction and black pepper butter (\$44)
- seared salmon, eggplant caponata, caramelized fennel, blood orange reduction and buerre fondue (\$40)
- broiled maryland style crab cake, green pea "butter," asparagus tips, blistered plum tomato, pickled mustard and herb citrus slaw (\$48)
- penne pasta bolognese, fresh mozzarella, baby tomatoes, oregano and parmigiano reggiano (\$38)
- vegetarian risotto, garden vegetables, olives and italian cheeses (\$38)
- grilled chicken caesar salad, garlic croutons, white anchovies, creamy caesar and spicy parmesan crisps (\$38) or with grilled jumbo prawns (\$46)
- cobb salad with tomatoes, ozark pepper bacon, eggs, gorgonzola, grilled chicken and avocado dressing (\$38)



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## Dinner Buffets

(prices based on 2 hours) – 20 persons minimum\*  
(beverage packages listed separately)

### Evening Selection

\$65

#### CHOOSE ONE

- truffle white bean cream soup
- tomato basil, mozzarella crouton
- white asparagus vichyssoise, truffle oil

#### CHOOSE THREE

- crisp and wild greens with garden vegetables, assorted vinaigrettes and dressings
- traditional caesar salad with white anchovies, garlic croutons and parmesan crisps
- artichoke, roasted tomatoes and asparagus panzanella, white balsamic vinaigrette
- bibb lettuce, gorgonzola, pancetta and lemon herb vinaigrette
- grilled marinated vegetables platter
- crudites selection with ranch and gorgonzola dips
- bocconcini mozzarella and baby tomato basil caprese

#### CHOOSE THREE

- grilled chicken breasts, olive oil roasted potatoes and olives
- baked salmon, fennel and citrus
- seared striped bass, fingerlings and eggplant caponata
- red wine braised beef short ribs, creamy polenta and root vegetables
- roasted chicken breast, wild rice pilaf and roasted garlic jus
- grilled petite filet mignon, parsnip puree and baby roots, herbed demi glace
- maryland style crab cakes, green pea "butter" and baby potatoes
- paella
- citrus brined pork loin medallions, pickled mustard jus, grilled apples and onions
- seared pork belly, brussels' sprouts and tomato-ozark pepper bacon butter fondue
- penne pasta, grilled vegetables and parmigiano reggiano cream sauce
- baked ziti, pesto ricotta cream sauce
- garlic butter prawns, orzo and baby squashes
- whole wheat penne pasta, grilled vegetables and parmigiano reggiano cheese
- yogurt panna cotta, macerated berries
- ginger honey apricot tarts, white chocolate shavings

#### CHOOSE THREE

- individual bourbon moon pies
- fire roasted cheesecakes, macerated strawberries and rosemary mascarpone
- vanilla panna cotta, chambord laced berry coulis
- chocolate fudge cake, salted caramel and pistachio "glass"
- lemon meringue mini pies
- cocoa pot du crème
- mini crème brûlees, bourbon soaked pecans
- espresso cheesecake minis
- assorted berry tarts



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## **BUFFET ENHANCEMENTS:**

20 persons minimum\*

all live stations are subject to an additional \$150 charge per chef attendant\*\*

### **SALAD BAR**

includes fresh crisp greens, an array of toppings and dressings tossed fresh or to order

-**"do-it-yourself" display**

-**\$12-**

-**as live station**

-**\$16-**(chef attendant fee applies)

### **CAESAR SALAD STATION**

fresh caesar salad tossed a la minute with a display of parmigiano reggiano, white anchovies, baby tomatoes, garlic croutons, crispy pancetta and grilled chicken breast

-**live station only**

-**\$14-**(chef attendant fee applies)

-**add prawns**

-**\$20-**(chef attendant fee applies)

### **BRUSCHETTA BAR**

grilled fresh breads and a selection of bruschetta toppings, olive oil and artisan salts

-**"do-it-yourself" display**

-**\$12-**

-**as live station**

-**\$16-**(chef attendant fee applies)

### **ANTIPASTI STATION**

a selection of italian style cured meats, hams, salamis, domestic and imported cheeses, pickled vegetables, crostini and grissini, and appropriate garnish

-**simple display**

-**\$19-**

-**or a bit more...**

-**\$29-**

### **RISOTTO STATION**

freshly prepared risotto with a selection of meats and cheeses, herbs and vegetables

-**live station only**

-**\$12-**(chef attendant fee applies)

-**add prawns**

-**\$18-**(chef attendant fee applies)

\* \$150 surcharge on the above menus for parties less than 20 persons

\*\*chef attendant fee will be increased by 50% for parties over 60 persons and/or each additional hour



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**BUFFET ENHANCEMENTS:**

20 persons minimum\*

all live stations are subject to an additional \$150 charge per chef attendant\*\*

**LIVE PASTA STATION:** (chef attendant fee applies)

any 2 types of pasta with your selection of sauce(s) - filled pastas are available at additional charges

-marinara sauce	-\$9-	-cream sauce	-\$11-
-bolognese sauce	-\$14-	-white clam sauce	-\$14-
-prawns and scampi	-\$18-	-truffle butter sauce	-\$18-

**LIVE CARVING STATION:** (chef attendant fee applies)

-roast beef tenderloin	-\$16-	-prime rib	-\$18-
-turkey breast	-\$12-	-roast chicken	-\$12-
-whole salmon	-\$12-	-peking style duck	-\$18-

**INTERNATIONAL CHEESE DISPLAY:**

a selection of fine cheeses from all over the world, with appropriate accoutrement

-simple:	3	-\$12-
-gourmet:	7	-\$19-
-cheesemonger:	12	-\$29-

**LIVE SWEET FLAMBE:** (chef attendant fee applies)

-bananas foster	-\$12-
-cherries jubilee	-\$14-

**CHOCOLATE FONDUE:**

with a display of skewered fruits, cookies, homemade marshmallows, cake cubes and more

-dark, milk or white chocolate	-\$14-
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**ICE CREAM PARLOUR:** (chef attendant fee applies)

with a sundae bar display

-choose 2 flavors	-\$11-
-choose 5 flavors	-\$14-
-nitrogen station	-\$29-

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\*\*chef attendant fee will be increased by 50% for parties over 60 persons and/or each additional hour

## DINNER PLATED OPTIONS

- 10 persons minimum\*-
- entrée price includes choice of salad or soup, and dessert

### Soup (choose one)

- basil tomato soup, fontina "grilled cheese" crouton
- tuscan white bean soup, oregano oil
- new england clam chowder, black pepper sour cream
- chilled gazpacho, lime and avocado "relish"

### SALAD

- insalata caesar of baby gem romaine lettuce, garlic crouton, white anchovies, parmesan crisps
- rocket greens and green apples, fried fontina "croutons" and homemade pancetta, cucumbers, caramelized shallots, white balsamic vinaigrette
- baby iceberg, oven dried roma tomatoes, red onions and gorgonzola dolce, gorgonzola dressing and missouri pepper bacon
- endives and watercress, lemon poached pear, sweet spiced pecans, roquefort bleu, crispy shallots and banyuls vinaigrette

### APPETIZERS

- added charge will apply-
- charred jumbo prawns, tomato apricot almond chutney, frisee and olive oil "powder" (\$18)
- kansas "wagyu" style beef carpaccio, arugula and ricotta salata, pickled mustard and black garlic aioli (\$18)
- crispy ricotta gnocchi, homemade wild boar italian sausage, fennel slaw and parmesan oil (\$16)
- burrata cheese, smoked tomatoes, grilled balsamic cipolini onions, roasted garlic sourdough baguette crisps (\$12)

### SWEETS

- chocolate fudge cake, salted caramel marshmallow "fluff," nut crumble and strawberries
- mint julep crème brulee, made with single barrel bourbon, crunchy mint and fresh raspberries
- marconi almond butter chocolate mousse cups, "burnt" bananas, chocolate syrup and almond brittle
- fire roasted cheesecake and fresh berries, rosemary mascarpone
- s'mores and berries, homemade honey marshmallow, chocolate pieces and sugared graham crackers, cinnamon panna cota



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## ENTREES

### FLY

- pancetta wrapped baby chicken stuffed with grappa apricots and fontina cheese, fried potato gnocchi, broccoli rabe and oven roasted plum tomato, dark chicken jus (\$58)
- seared duck breast and leg confit, porcini asiago "micro" ravioli and baby squashes, buerre fondue, homemade duck breast prosciutto "crisps" (\$54)
- grilled free range chicken breast, forest mushrooms, creamy mascarpone polenta, blistered haricot verts and baby tomatoes, caramelized onion confit (\$58)

### SWIM

- pan roasted striped bass, roasted fingerling potatoes, baby fennel and eggplant caponata (\$54)
- baltimore style jumbo lump crabcakes, whole grain mustard pommes puree, baby squashes in butter, classic remoulade (\$64)
- lobster tail en sous vide, lobster leg cake, broccolini and duck fat fried baby potatoes (\$78)

### WALK

- pan seared kansas city strip steak, baby roots and potatoes, peas and carrots "butters," sherry pickled shallot rings and veal reduction (\$70)
- braised prime beef short rib, gnocchi and root vegetables, citrus and spring onions (\$60)
- grilled colorado lamb chop and pulled saddle, sweet potato puree, green peas with minted butter and black mustard (\$64)
- handmade pappardelle with braised veal bolognese, oven dried tomatoes, fresh mozzarella, basil oil and elephant garlic crisps (\$60)

### GROW

- green pea and parmigiano reggiano arancini, buttered roots and wilted baby spinach (\$54)

### X(TWO)

- petite filet and lobster leg cake, pommes puree and baby squashes, red wine veal reduction and old bay butter fondue (\$86)
- "chicken and shrimps"- baby chicken en sous vide with natural jus, charred jumbo prawns with roasted garlic butter and sweet corn fondue, sage and grain mustard pommes puree and roasted roots (\$82)
- citrus braised veal short ribs and white balsamic glazed pacific salmon, salsify and celery root, potato dumplings, braising jus and spring onion pickles (\$82)
- mixed grill of kansas city strip loin and shellfish(lobster, prawn, scallop), drunken goat potatoes gratin, baby squashes and brussels' sprouts, brandy laced peppercorn sauce and missouri ozarks pepper bacon tomato buerre fondue (\$90)

**SNACKS** (all prices based on 2 hours)

-15 persons minimum\*-

**CRUNCH**

**-\$24-**

- crudites display with ranch dip
- mixed nuts scented with rosemary and hot peppers
- homemade potato crisps with parmesan and garlic aioli
- pita crisps and greek style hummus
- baguette crisps with "pomodorro" dip
- assorted cookies and biscuits

**MUNCH**

**-\$28-**

*includes all of the above "crunch" with the following:*

- nachos display with spicy cheese sauce, green onions, pickled jalapenos and pico de gallo
- sesame chicken "lollipops" with sweet and sour glaze
- bbq meatballs

**PIZZA PARTY**

**-\$28-**

*includes all of the above from "crunch" and "munch" with the following:*

- assorted pizzas
- greens salad bar
- sweets and petite fours to include cannoli, zepoli and chocolate cake

**MOVIE TIME**

**-\$26-**

- assorted chocolate and candy bars
- jelly beans, M&Ms and licorice sticks
- marshmallows, lollipops and gummies
- salted popcorn with butter
- nachos display with spicy cheese sauce, green onions, pickled jalapenos and pico de gallo



**HOTEL SORELLA**  
COUNTRY CLUB PLAZA  
KANSAS CITY

## THE CANAPES PARTY (all prices based on 2 hours)

-20 persons minimum\*-

### PASS AROUND #1

-\$28-

includes salty snacks and crudités with dips on tables

#### CHILLED

- whitefish ceviche shooters
- beef salami and provolone
- baby tomato & mozzarella
- mini chicken salad on rye crisps
- assorted bruschettas

#### WARMED

- fried prawn spring rolls
- mini quiche lorraine
- steak and cheese mini brioche
- taleggio cheese arancini
- chicken wing "lollipops"

#### SWEET

- mini flourless chocolate marshmallow "cakes"
- walnut brownies
- citrus pana cotta
- assorted petite fours

### PASS AROUND #2

-\$37-

includes: salty snacks and crudités with dips on tables

#### CHILLED

- lobster salad stuffed rolls
- spicy tomato & scallop shooters
- crab & cucumber pillows and salmon roe
- assortment of sushi and sashimi
- baby tomato, buffalo mozzarella and basil
- assorted bruschetta

#### WARMED

- garlic prawns
- seared pork belly ravioli
- mini steak kebabs
- fried vegetable spring rolls
- truffled forest mushrooms tartlets
- spicy sausage/peppers tortilla pizzas

#### SWEET

- nutella/hazelnut brownies
- citrus pana cotta
- cheesecake, espresso cream
- assorted petite fours
- pistachio crème brulee
- mini bourbon moonpies

### PASS AROUND #3

-\$42-

includes: salty snacks and crudités with dips on tables

#### CHILLED

- lobster salad stuffed mini philly rolls
- foie gras torchon and tangerine jellies with brioche "crisps"
- tomato, chile and scallop shooters
- crab and cucumber pillows and sturgeon caviar
- baby tomato, buffalo mozzarella and basil
- assorted bruschetta

#### WARMED

- crab cakes and aioli
- smoked salmon and leeks quiche
- seared pork belly ravioli
- mini pancetta wrapped beef tenderloin in pastry
- mini steak and prawn kebabs
- fried vegetable spring rolls
- truffled goat cheese and forest mushroom tartlets
- wild boar mini pizzas

#### SWEET

- valrhona chocolate tortes
- marconi almond butter mousse and chocolate bombes
- strawberry and basil cheesecakes
- blood orange panna cotta
- sea salted soft caramels
- assorted petite fours
- single barrel bourbon pecan tarts



**HOTEL SORELLA**  
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## CANAPES, BY THE PIECE

all items priced per piece, minimum 15 pieces per order

### CHILLED

- tomato gazpacho shooters \$4
- cucumber and brie sandwich squares \$5
- chicken salad and grapes, onion brioche \$5
- foie gras torchon \$8
- lobster salad mini baguettes \$8
- crab and cucumber "pillows" \$8
- whitefish ceviche shooters \$6
- baby tomato, buffalo mozzarella and basil \$4.5
- beef bresaola and taleggio on baguette crisps \$6
- deviled eggs \$4
- duck prosciutto wrapped figs \$6
- shellfish ceviche \$8
- smoked salmon dill bombes, pita crisps \$6
- tomato, chile and scallop shooters \$4

### WARMED

- fried vegetable spring rolls \$5
- mushroom goats cheese tartlets \$5
- buffalo chicken "wings" lollies \$5
- quiche lorraine \$5
- bacon cheeseburger sliders \$6
- steak and cheese mini brioche \$5
- fried prawn spring rolls \$8
- mini lobster cakes \$11
- mini crab cakes \$8
- grilled vegetable kebobs \$4
- chicken swedish meatballs \$5
- sesame chicken "lollipops" \$5
- bbq beef meatballs \$6
- wild boar sausage stuffed mushrooms \$6
- mini beef wellingtons \$7
- smoked salmon and leeks quiche \$6
- "drunken" meatballs \$5
- crab stuffed jumbo prawns \$12

### SWEET

- citrus panna cotta \$3
- strawberry and basil cheesecakes \$4
- marconi almond butter mousse cups \$4
- sea salted soft caramels \$3
- valrhona chocolate tortes \$5
- chocolate pear tartlets \$5
- yogurt and vanilla panna cotta \$4
- cheesecake, espresso cream \$4
- mango and berry tarts \$4
- peanut butter mousse bombes \$6
- mini flourless chocolate tortes \$6
- hazelnut/nutella brownies \$5

## Bar and Beverage

### Soda/Juice/Water

- pepsi, ginger ale, sierra mist, and diet pepsi
- orange juice, cranberry juice
- bottled Lebleu branded

### Coffee/Tea

- caffeinated and decaf from Kansas City's own Roasterie
- tea too

### House Wines

- Alias Cabernet
- Alias Merlot
- Alias "Secret Agent," Red Blend
- Alias Chardonnay
- Castellar Cava (bubbles)

### Cellar Wines

- The Show Cabernet
- Velvet Crush Pinot Noir
- Hook and Ladder Merlot
- Gran Sasso Pinot Grigio
- Ferrari Carano Chardonnay
- Lamarca Prosecco (bubbles)

### Sommelier's Cellar

- Duckhorn "Paraduxx" Cabernet
- Paradigm Merlot
- Breggo Cellars Pinot Noir
- Schoolhouse Chardonnay
- Scarpetta Pinot Grigio
- Gratien & Meyer Brut (bubbles)

### Deluxe Well

- four roses bourbon
- jack daniels whiskey
- johnnie walker red scotch
- christian brothers cognac
- absolute vodka
- beefeater gin
- patron silver tequilla
- bacardi silver rum

### Premium Well

- grey goose vodka
- tanqueray gin
- knobb creek rye whiskey
- johnnie walker black
- basil Hayden bourbon
- casa nobles tequilla
- zaya rum
- courvoissier v.s.

### Top Shelf

- belvedere vodka
- bombay sapphire gin
- ron zaccappa rum
- courvoissier v.s.o.p.
- booker's bourbon
- gentleman jack whiskey
- macallan 12yr
- tequilla ocho

### Domestic Beers

- budweiser
- miller light
- bud light
- michelob ultra

### Imported Beers

- corona
- peroni
- moretti
- duval

### Craft Beers

- boulevard
- mother's 3 blind mice
- stone IPA
- sam adams, seasonal



## Bar Packages

- each bar package includes a choice of 2 domestic beers and each house wine-
- add \$5 for imported beers upgrade to wells or \$8 for craft beers upgrade
- add \$10 for cellar wines upgrade to wells or \$25 for sommelier's cellar wines upgrade
- 20 persons minimum\*-
- custom packages are available upon request-

	<u>1 hour</u>	<u>2 hours</u>	<u>3 hours</u>	<u>4 hours</u>
Deluxe Well	\$24	\$32	\$38	\$44
Premium Well	\$30	\$40	\$48	\$56
Top Shelf	\$40	\$50	\$58	\$66
House Wine and Domestic Beer only	\$22	\$30	\$36	\$42

## Consumption Bars

(pricing are listed per drink)

Deluxe Well	\$10
Premium Well	\$12
Top Shelf	\$16
Domestic Beers	\$7
Imported Beers	\$8
Craft Beers	\$9
House Wines	\$8
Cellar Wines	\$14
Sommelier's Cellar	\$32

## Bartender Fees

(each package requires 1 bartender for up to each 40 persons, minimum)

Bartender	\$150 +tax
Additional Bar	\$200 +tax