

KANSAS CITY, MO

EVENT MENUS

CROSSROADS

HOTEL

Beverage Stations

Priced per guest. Served for 8 hours.

TIER ONE \$15

Messenger Hot Coffee

Ice Tea

Assorted Hot Tea

Ice Water

TIER TWO \$22

Messenger Hot Coffee

Ice Tea

Assorted Hot Tea

Ice Water

Assorted Coca Cola

Canned Soda

TIER THREE \$28

Messenger Hot Coffee

Ice Tea

Assorted Hot Tea

Ice Water

Bottled Water

Assorted Coca Cola

Canned Soda

Beverage Stations Upgrades

Priced per guest. Served for 8 hours.

Infused Water \$3

choice of: mint, lemon, lime, or cucumber

Specialty Milk Alternatives \$3

choice of: soy, almond, or oat

Bottled Water \$4

still & sparkling

Flavored Sparkling Water \$5

Beverages Based on Consumption

Priced per item.

Messenger Hot Coffee \$95/gallon

Hot Tea \$5/packet

Flavored Sparkling Water \$6/can

Assorted Coca Cola Canned Soda \$6/can

Bottled Water \$6/bottle

still & sparkling

Assorted Juices \$18/carafe

choice of: orange, apple, or cranberry

Ice Tea \$18/carafe

Breakfast Buffets & Plated

Buffets are priced per guest to include Messenger hot coffee, assorted hot and ice tea, orange juice, & grapefruit juice. Buffets to be displayed and refreshed for 2 hours. A \$150 buffet setup fee will be applied for all groups under 20 guests.

BREAKFAST BUFFET

Price per guest

Continental Beginnings \$29

assorted pastries, assorted toast with fruit jams, butter, honey, whole fruit

Continental Fresh Start \$32

overnight oats and chia pudding, seasonal sliced fruit, protein bars, yogurt with nuts, dried fruit, peanut butter

Continental Deluxe \$34

seasonal sliced fruit, assorted pastries, assorted toast, with fruit jams, butter, honey, yogurt and berry parfait with granola and chia pudding

Breakfast Beginnings \$42

scrambled eggs, breakfast potatoes, smoked bacon, seasonal sliced fruit, breakfast pastries

Breakfast Fresh Start \$48

egg white frittata with roasted tomatoes, mushroom and spinach, turkey bacon or sausage, whole wheat avocado toast, rosemary roasted potatoes

Breakfast Deluxe \$51

scrambled eggs, three cheese scramble, breakfast potatoes, French toast with maple syrup and berries, smoked bacon, breakfast sausage, seasonal sliced fruit

PLATED BREAKFAST

Price per guest

Plated Beginnings \$45

scrambled eggs, breakfast potatoes, smoked bacon, greek yogurt fruit parfait, cinnamon rolls

Plated Fresh Start \$48

egg white frittata with roasted tomatoes, mushroom and spinach, turkey bacon or sausage, whole wheat avocado toast, rosemary roasted potatoes

Plated Deluxe \$52

ham and swiss or mushroom, spinach, feta frittata, French toast with berries and maple syrup, smoked bacon, breakfast sausage, seasonal sliced fruit, yogurt and berry parfait with granola, assorted pastries

ASSISTANTS

Price per guest

Quiche Lorraine or Mushroom Leek \$15

French Toast \$12

berries, whip cream, maple syrup

Buttermilk Pancakes \$11

berries, whip cream, maple syrup

Avocado Toast \$11

Turkey Bacon or Turkey Sausage \$10

Smoked Bacon \$9

Breakfast Sausage \$8

Yogurt and Berry Parfait with Granola \$8

Seasonal Sliced Fruit \$8

Breakfast Potatoes \$6

Assorted Breakfast Pastries \$7

Rosemary Roasted Potatoes \$7

olive oil

GRAB & GO

Price per item

Breakfast Burrito \$15

fajita vegetables, scrambled eggs, chihuahua cheese, salsa fresca
add bacon or sausage +\$5

Mock Muffin \$13

toasted english muffin, canadian bacon, american cheese, hash brown, fried egg, wake up sauce

Fruit Cup \$6

Cinnamon Rolls \$6

Assorted Yogurt Cups \$5

Breaks

Priced per guest. Served for 2 hours.

BREAKS

Price per guest

From the Deli \$18

cheddar cheese, provolone cheese, deli salami, local deli ham, crackers, whole grain mustard

Sweet & Salty \$17

build your own trail mix from assorted nuts, coconut, chocolate chips, dried fruits, pretzel sticks

Healthy Alternative \$17

assorted Naked juices, house-made protein balls

Eat Your Veggies \$16

vegetable crudité, house made hummus, tzatziki, crackers

Trip to the Movies \$16

buttered popcorn and caramel corn, gummy bears, chocolate covered pretzels

Dip Duo \$16

pimento cheese, spring onion dip, kettle chips, vegetable crudite

Bodega Run \$15

assorted bagged chips, candy bars, gummy candy

Milk & Cookies \$14

individual whole and chocolate milks, chocolate chip, snicker doodle, and chefs choice cookie

A LA CARTE BREAKS

Pick 2 for \$20

Vegetable Crudite

spring onion dip

Lebanese Hummus

pita chips

Kettle Chips

pimento cheese

Salami Provolone Rotolos

Tortilla Chips with Queso Fundido

Kind Bars

Assorted Naked Juices

Yogurt and Berry Parfait with Granola

Snickerdoodle Cookies

Chocolate Chip Cookies

Lunch Buffets

Buffets are priced per guest to include Messenger hot coffee, assorted hot and ice tea, dinner rolls & butter. Buffets to be displayed and refreshed for 2 hours. A \$180 buffet setup fee will be applied for all groups under 20 guests.

Classic - \$52/Person

ONE STARTER
TWO PROTEINS

TWO SIDES
HOUSE-MADE COOKIES

Elevated - \$58/Person

TWO STARTERS
TWO PROTEINS

THREE SIDES
HOUSE-MADE COOKIES

STARTERS

Roasted Cauliflower & Goat Cheese Bisque
pumpnickel croutons

Tomato Basil Soup
marinated cherry tomatoes, olive oil

Broccoli Cheddar Soup
dill creme fraiche

Italian Sausage & White Bean Stew
parmesan, basil

Mixed Greens Salad
sherry thyme vinaigrette, ricotta salata, pickled shallot, spiced sunflower seeds

Caesar Salad
garlic croutons, pecorino, anchovie

Butter Lettuce Salad
cucumber, cherry tomato, bacon, pepperoncini, creamy peppercorn buttermilk dressing

Spinach Salad
greek olives, cherry tomatoes, cucumber, shaved red onion, greek vinaigrette, feta cheese

ENTRÉES

Seared Salmon
citrus creme fraiche, tomato caper relish

Grilled Chicken Breast
lemon herb butter

Braised Chicken
marsala mushroom sauce

Grilled Flank Steak
worcestershire shallot butter

Roast Pork Loin
peach & chipotle mostarda, corn succotash

Braised Short Ribs
stout beer brown sugar braise
+\$10 per person supplement

Vegan Sweet Potato
chickpea coconut curry

Vegan Rigatoni
arrabiatta sauce, roasted peppers

Spinach & Mushroom Rotolo
pasta roulade, goat cheese, fontinia, lemon butter

SIDES

Rosemary Roasted Potatoes
olive oil

Mixed Grain Pilaf
roasted garlic butter

Whipped Potatoes

Creamy Mascarpone Polenta

Pesto Pasta Salad

Dijon Potato Salad

Dijon Roasted Cauliflower
bread crumbs

Roasted Carrots
chili honey, pumpkin seeds

Roasted Brussels Sprouts
soy caramel

Roasted Broccolini
calabrian chili butter, fried garlic

Sautéed Green Beans & Shiitake Mushrooms
chili honey, pumpkin seeds

HOUSE-MADE COOKIES

Chocolate Chip
Vegan Chocolate Chip

Chai-Spiced Snickerdoodles
White Chocolate Macadamia

Chewy Ginger-Molasses

Lunch Buffet

SANDWICH DISPLAY \$48 per guest

Includes one starter, up to three sandwich selections, and house-made cookies. Additional sandwich selections incur a \$15 upcharge per person. Additional starter selections incur a \$10 upcharge per guest.

STARTERS

Roasted Cauliflower & Goat Cheese Bisque
pumpnickel croutons

Tomato Basil Soup
marinated cherry tomatoes, olive oil

Broccoli Cheddar Soup
dill creme fraiche

Italian Sausage & White Bean Stew
parmesan, basil

Mixed Greens Salad
sherry thyme vinaigrette, ricotta salata, pickled shallot, spiced sunflower seeds

Caesar Salad
garlic croutons, pecorino, anchovie

Butter Lettuce Salad
cucumber, cherry tomato, bacon, pepperoncini, creamy peppercorn buttermilk dressing

Spinach Salad
greek olives, cherry tomatoes, cucumber, shaved red onion, greek vinaigrette, feta cheese

SANDWICHES

Turkey Club
smoked turkey, bacon, tomato, lettuce, herb mayo, sourdough

Ham and Cheese
prosciutto, city ham, lacy swiss cheese, dijonnaise, pickled red onion arugula, sourdough

Italian
mortadella, salami, provolone, lettuce, giardiniera, oil and vinegar, focaccia

Chicken Salad
classic chicken salad of roasted chicken, red onion, celery, herb mayo, lettuce, tomato, egg bun

Curry Chicken Salad
curry mayo, almonds, golden raisins, arugula, egg bun

Caprese
roasted tomato, mozzarella, spinach, pesto aioli, balsamic, focaccia

Mediterranean Wrap
marinated grilled vegetables, hummus, feta, cucumbers arugula, whole wheat wrap

HOUSE-MADE COOKIES

Chocolate Chip
Vegan Chocolate Chip

Chai-Spiced Snickerdoodles
White Chocolate Macadamia

Chewy Ginger-Molasses

BOXED LUNCH \$50 per guest

Includes choice of pesto salad or dijon past salad, assorted chips, up to three sandwich selections, and house-made cookies.

Lunch Buffet

BUILD YOUR OWN SANDWICH \$45 per guest

Includes below items and pesto pasta salad or dijon potato salad, kettle chips, & house-made cookies. A \$180 buffet setup fee will be applied for all groups under 20 guests.

BREADS

Egg Buns
Sourdough
Whole Wheat
Brioche

SLICED MEATS

Smoked Ham
Turkey
Salami
Mortadella

CHEESES

Cheddar
Lacy Swiss
Provolone

VEGGIES

Lettuce
Tomato
Onion
Pickles
Giardinera

SAUCES

Mayo
Brown Mustard
Herb Aioli
Italian Vinaigrette

HOUSE-MADE COOKIES

Chocolate Chip Chai-Spiced Snickerdoodles Chewy Ginger-Molasses
Vegan Chocolate Chip White Chocolate Macadamia

SALAD BAR DISPLAY \$40 per guest

Includes below items & choice of two dressings, choice of one soup, cookies, dinner rolls & butter. Offered for groups over 10. A \$180 buffet setup fee will be applied for all groups under 20 guests.

GREENS

Mixed Greens
Spinach
Romaine

CHEESES

Shredded Cheese
Feta
Blue Cheese

SOUP CHOOSE ONE

Roasted Cauliflower & Goat Cheese Bisque
pumpernickel croutons
Tomato Basil Soup
marinated cherry tomatoes, olive oil
Broccoli Cheddar Soup
dill creme fraiche
Italian Sausage & White Bean Stew
parmesan, basil

PROTEINS

Roasted Pulled
Chicken
Cold Roasted Salmon
Chilled Seared Steak

TOPPINGS

Cherry Tomatoes
Avocados
Peppitas
Bacon
Cucumber
Chickpeas
Broccoli
Peppers
Croutons

DRESSINGS

Italian Vinaigrette
Peppercorn Buttermilk
Sherry Thyme
Vinaigrette
Balsamic Vinaigrette

HOUSE-MADE COOKIES

Chocolate Chip
Vegan Chocolate Chip
Chai-Spiced Snickerdoodles
White Chocolate Macadamia
Chewy Ginger-Molasses

Plated Lunch

\$55 per guest

All lunches include dinner rolls & butter, one starter, up to three entrees, chef's choice seasonal vegetable, & choice of house-made cookies.

Add an additional side for \$10 per guest. Substitute a plated dessert for \$10 per guest.

STARTERS CHOOSE ONE

Roasted Cauliflower & Goat Cheese Bisque

pumpnickel croutons

Tomato Basil Soup

marinated cherry tomatoes, olive oil

Broccoli Cheddar Soup

dill creme fraiche

Italian Sausage & White Bean Stew

parmesan, basil

Mixed Greens Salad

sherry thyme vinaigrette, ricotta salata, pickled shallot, spiced sunflower seeds

Caesar Salad

garlic croutons, pecorino, anchovie

Butter Lettuce Salad

cucumber, cherry tomato, bacon, pepperoncini, creamy peppercorn buttermilk dressing

Spinach Salad

greek olives, cherry tomatoes, cucumber, shaved red onion, greek vinaigrette, feta cheese

ENTRÉES

Seared Salmon

citrus creme fraiche, tomato caper relish

Grilled Chicken Breast

lemon herb butter

Braised Chicken

marsala mushroom sauce

Grilled Flank Steak

worcestershire shallot butter

Roast Pork Loin

peach and chipotle mostarda, corn succotash

Braised Short Ribs

stout beer brown sugar braise

+\$10 per guest

Spinach Mushroom Rotolo

pasta roulade, goat cheese, fontinia, lemon butterl

Vegan Sweet Potato

chickpea coconut curry

Vegan Rigatoni

arrabiatta sauce, roasted peppers

HOUSE-MADE COOKIES

Chocolate Chip

Vegan Chocolate Chip

Chai-Spiced Snickerdoodles

White Chocolate Macadamia

Chewy Ginger-Molasses



Lazia Lunch Buffet

\$70 per guest

No alterations or substitutions available. For groups over 25 guests.

STARTER

Focaccia
olive oil, balsamic

SALAD

CHOOSE ONE

Caprese Salad
Kale Caesar Salad

PASTA

CHOOSE TWO

Spaghetti Pomodoro
whipped mozzarella
Rigatoni Amatriciana
Paccheri Carbonara
Fusilli Pesto Genovese

ENTRÉES

CHOOSE ONE

Chicken Parmesan
Milk Braised Pork Shoulder
Flank Steak Bracirole

DESSERT

CHOOSE ONE

Chef's Choice Panna Cotta
seasonal fruit
Lemon Olive Oil Cake
seasonal fruit

Canapés

Priced per dozen. Minimum purchase of three dozen per item.

COLD CANAPES

Vegan Toast \$60

sourdough toast, smoked carrot puree, roasted mushroom, hazelnut gremolata

Burrata Toast \$60

texas toast, burrata, pickled beets, strawberries, mint

Caprese Tart \$66

whipped mozzarella, marinated cherry tomatoes, basil, balsamic

Deviled Egg \$66

porcini egg yolk mousse, mushroom conserva, crispy garlic

Voulevant \$72

smoked duck, brie, orange marmalade

Crispy Rice \$78

spicy tuna, gochujang miso mayo, togarashi

Steak Tartare Tart \$78

mushroom conserva, blue cheese, potato hay

Beef Carpaccio Roll \$78

horseradish potato puree, au poivre relish

HOT CANAPES

Elote Fritter \$60

cumin aioli, cilantro, tomato relish, pickled jalapeno

Crispy Polenta \$60

marsala mushroom ragout, arrabiatta cream

Ricotta Mozzarella Fritters \$60

calabrian chili orange marmalade

Vegan Potato Cup \$60

crispy potato cup, olive oil smashed potato filling, black garlic syrup, fried onion

Crispy Potato Cups \$66

chive whipped potato, crispy bacon, aged gouda, creme fraiche

Crab Hushpuppies \$66

polenta hushpuppies, calabrian remoulade

Bagel Pretzel \$66

everything Bagel spiced soft pretzels, boulevard pale ale aged cheddar fondue

Arancini \$66

milanese, saffron prosecco risotto, pesto alla calabrese

Smoked Meatballs \$72

beef and pork, demi glacé, crispy mushrooms, frizzled onion, chives

Panzerotti \$72

roasted chicken potato cake buffalo spice, maytag blue, crispy prosciutto, celery, scallion

Grilled Cheese Bites \$72

spanakopita, garlic spinach, feta, mozzarella, artichoke hearts, sourdough

Cubano Sliders \$72

lava salt roasted pork shoulder, honey ham, dill pickle, swiss, mustard aioli, havana roll

Sliders \$78

animal style, american cheese, pickles, special sauce, sesame sweet rolls

Spiced Lamb Sliders \$84

whipped feta, pepperonata, arugula, sweet roll

DESSERT \$72 per dozen. Priced per dozen. Minimum purchase of three dozen per item.

Seasonal Panna Cotta

seasonal fruit compote

Flourless Chocolate Cake

frangelico cream, crushed hazelnut praline

Lemon Olive Oil Cake

whipped lemon curd, seasonal fruit

Carrot Cake

mascarpone, cream cheese mousse, gingersnap crumble

Lemon-Lime Curd & Blood Orange Gelee Tart

shortbread crust, vanilla whipped cream

Bittersweet Chocolate Brownies

Platters

Priced per platter. Serves 25 guests per platter.

CLASSIC CHARCUTERIE \$595

three imported salumis, three domestic cheeses, assorted pickles, mustards, crackers

ELEVATED CHARCUTERIE \$815

three imported salumis, one house-made pate, three imported cheeses, one house-made cheese, grilled baguette, crackers, assorted pickles, mustards, fruit jams, fresh and dried fruits

CRUDITE \$125

assorted raw, pickled, and marinated vegetables, lebanese hummus, green goddess dip, assorted crackers

GRILLED VEGETABLE PLATTER \$130

grilled summer squash, mini bell peppers, asparagus and roasted mushrooms, with other seasonal offerings, pesto and whipped ricotta

Late Night

Priced per guest.

POUTINE BAR \$30

curly fries, waffle fries, short rib gravy, beer cheese fondue, caramelized onions, roasted mushrooms, bacon, ranch sour cream, scallion

KFC \$25

karagge popcorn chicken, veggie or char siu pork fried rice, gochuhjang miso mayo, chinese mustard, sweet and sour, ginger scallion sauce, crispy wontons

BODEGA RUN \$20

assorted bagged chips, candy bars, gummy candy, ice cream sandwiches

Dinner Buffets

Buffets are priced per guest to include Messenger hot coffee, assorted hot & ice tea, dinner rolls and butter. Buffets to be displayed & refreshed for 2 hours. A \$200 buffet setup fee will be applied for all groups under 20 guests.

Classic - \$72/person

ONE STARTER
TWO PROTEINS
TWO SIDES
ONE DESSERT

Elevated - \$78/person

TWO STARTERS
TWO PROTEINS
THREE SIDES
TWO DESSERTS

Deluxe - \$88/person

TWO STARTERS
THREE PROTEINS
FOUR SIDES
TWO DESSERTS

STARTERS

Roasted Cauliflower & Goat Cheese Bisque
pumpnickel croutons

Tomato Basil Soup
marinated cherry tomatoes, olive oil

Broccoli Cheddar Soup
dill creme fraiche

Italian Sausage & White Bean Stew
parmesan, basil

Mixed Greens Salad
sherry thyme vinaigrette, ricotta salata, pickled shallot, spiced sunflower seeds

Caesar Salad
garlic croutons, pecorino, anchovie

Butter Lettuce Salad
cucumber, cherry tomato, bacon, pepperoncini, creamy peppercorn buttermilk dressing

Spinach Salad
greek olives, cherry tomatoes, cucumber, shaved red onion, greek vinaigrette, feta cheese

ENTRÉES

Seared Salmon
citrus creme fraiche, tomato caper relish

Poached Cod
lemon fennel cream

Roasted Chicken Breast
herb dijon creme fraiche

Grilled Chicken Breast
lemon herb butter

Braised Chicken
marsala mushroom sauce

Grilled Flank Steak
worcestershire shallot butter

Beef Tenderloin
bordelaise, mushroom duxelles
+\$15 per guest

Braised Short Ribs
stout beer brown sugar braise
+\$10 per guest

Roast Pork Loin
peach and cipotle mostarda, corn succotash

Braised Pork Shoulder
cured roasted garlic rosemary jus

Sausage & Peppers
arrabiatta sauce, fresh mozzarella, basil

Spinach & Mushroom Rotolo
pasta roulade, goat cheese and fontina, lemon butter

Vegan Sweet Potato
chickpea coconut curry

Vegan Rigatoni
arrabiatta sauce, roasted peppers

Dinner Buffets (continued)

SIDES

Melted Leek Smashed Potatoes

Rosemary Roasted Potatoes
olive oil

Mixed Grain Pilaf
roasted garlic butter

Crispy Polenta Cakes
arrabiatta sauce, pecorino

Scallop Swiss Potatoes

Whipped Potatoes

Risotto Cacio e Pepe

Creamy Mascarpone Polenta

Dijon Roasted Cauliflower
bread crumbs

Roasted Broccolini
calabrian chili butter, fried garlic

Sauteed Green Beans & Shiitake Mushrooms

Asparagus

cacio e pepe butter

Roasted Brussels Sprouts
soy caramel

Roasted Carrots
chili honey, pumpkin seeds

Roasted Summer Squash
tomato basil relish

Fennel Creamed Spinach & Arugula

DESSERT

Seasonal Panna Cotta
seasonal fruit compote

Flourless Chocolate Cake
frangelico cream, crushed hazelnut praline

Lemon Olive Oil Cake
whipped lemon curd, seasonal fruit

Key Lime Tart
macadamia crust, seasonal fruit

Carrot Cake
mascarpone, cream cheese mousse, gingersnap crumble

Lemon-Lime Curd & Blood Orange Gelee Tart
shortbread crust, vanilla whipped cream

Bittersweet Chocolate Brownies

Plated Dinner

\$75 per guest

Plated entrees are priced per guest to include Messenger hot coffee, assorted hot and ice tea, dinner rolls & butter. Choice of one starter, up to three entrees, chef's choice seasonal vegetable, and choice of one dessert. All entrees are accompanied by a chef selected side. Additional starter or side will incur a \$10 upcharge

STARTERS

Roasted Cauliflower & Goat Cheese Bisque

pumpnickel croutons

Tomato Basil Soup

marinated cherry tomatoes, olive oil

Tomato Gazpacho

Broccoli Cheddar Soup

dill creme fraiche

Italian Sausage & White Bean Stew

parmesan, basil

Mixed Greens Salad

sherry thyme vinaigrette, ricotta salata, pickled shallot, spiced sunflower seeds

Caesar Salad

garlic croutons, pecorino, anchovie

Butter Lettuce Salad

cucumber, cherry tomato, bacon, pepperoncini, creamy peppercorn buttermilk dressing

Spinach Salad

greek olives, cherry tomatoes, cucumber, shaved red onion, greek vinaigrette, feta cheese

ENTRÉES

Seared Salmon

citrus creme fraiche, tomato caper relish, potato latkes

Poached Cod

lemon fennel cream, roasted fennel israeli couscous

Roasted Shrimp

scampi butter or Cajun spice, sweet corn grits

Roasted Chicken Breast

herb dijon creme fraiche, whipped potatoes

Grilled Chicken Breast

lemon herb butter, creamy multigrain pilaf

Braised Chicken

marsala mushroom sauce, crispy polenta

Grilled Flank Steak

worcestershire shallot butter, tuscan fries

Beef Tenderloin

bordelaise, mushroom duxelles, swiss gratin
+\$15 per guest

Braised Short Ribs

stout beer brown sugar braise, gremolata, cheddar whipped potatoes
+\$10 per guest

Roast Pork Loin

peach and chipotle mostarda, corn succotash, whipped potatoes

Braised Pork Shoulder

cured roasted garlic rosemary jus, mascarpone polenta

Spinach & Mushroom Rotolo

pasta roulade, goat cheese and fontinia, lemon butter

Vegan Sweet Potato

chickpea coconut curry

Vegan Rigatoni

arrabiatta sauce, roasted peppers

DESSERT

Seasonal Panna Cotta

seasonal fruit compote

Flourless Chocolate Cake

frangelico cream, crushed hazelnut praline

Lemon Olive Oil Cake

whipped lemon curd, seasonal fruit

Key Lime Tart

macadamia crust, seasonal fruit

Carrot Cake

mascarpone, cream cheese mousse, gingersnap crumble

Plated Dinner Duos

\$85 per guest

Plated entrees are priced per guest to include Messenger hot coffee, assorted hot and ice tea, dinner rolls & butter. Choice of one starter, choice of one duet entree, chef's choice seasonal vegetable, and choice of one dessert. All entrees are accompanied by a chef selected side. Additional starter or side will incur a \$10 upcharge

STARTERS

Roasted Cauliflower & Goat Cheese Bisque

pumpnickel croutons

Tomato Basil Soup

marinated cherry tomatoes and olive oil

Tomato Gazpacho

Broccoli Cheddar Soup

dill creme fraiche

Italian Sausage & White Bean Stew

parmesan and basil

Mixed Greens Salad

sherry thyme vinaigrette, ricotta salata, pickled shallot, spiced sunflower seeds

Caesar Salad

garlic croutons, pecorino, anchovie

Butter Lettuce Salad

cucumber, cherry tomato, bacon, pepperoncini, creamy peppercorn buttermilk dressing

Spinach Salad

greek olives, cherry tomatoes, cucumber, shaved red onion, greek vinaigrette, feta cheese

ENTRÉES

Chicken & Salmon

arrabiatta cream, pesto butter, creamy polenta

Marinated Beef Flank Steak & Roasted Chicken Breast

dianne sauce, gremolata, risotto cacio e pepe

Braised Short Ribs & Rock Shrimp

stout beer braise, scampi butter, herb whipped potatoes

Beef Tenderloin & Scallops

truffle bordelaise sauce, preserved lemon butter, swiss potato gratin
+\$20 per guest

DESSERT

Seasonal Panna Cotta

seasonal fruit compote

Flourless Chocolate Cake

frangelico cream, crushed hazelnut praline

Lemon Olive Oil Cake

whipped lemon curd, seasonal fruit

Key Lime Tart

macadamia crust, seasonal fruit

Carrot Cake

mascarpone, cream cheese mousse, gingersnap crumble

Hosted, Cash, & Hourly Bars

Hosted & Cash Bars: Pricing is per drink consumed. Special requests will be charged by the case, based on availability. Bartender Fee: \$150 (minimum 1 per 50 guest)

Hourly Bar: Priced per guest. Bartender Fee: \$150 (minimum 1 per 50 guest)

Please contact your sales manager for any specialty cocktail requests. With our professional food & beverage team, we can assist with creating a cocktail that elevates your event!.

BLUE RIBBON BAR

House Wine, Craft Seltzer, Craft Beer, House Beer

Hourly Pricing:

One Hour \$24

Two Hours \$34

Three Hours \$42

Four Hours \$50

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House Wines (pick three) \$12/glass

Lobetia Sauvignon Blanc

Lobetia Chardonnay

Lobetia Still Rose

Cinzano Prosecco (Sparkling)

La Piaunre Cabernet Sauvignon

La Piaunre Pinot Noir

Craft Seltzer \$10/seltzer

Assorted BLVD seltzers

Craft Beer (pick two) \$10/beer

BLVD Wheat

BLVD Pale Ale

BLVD IPA

Stockyards Cerveza Royale

Stella Artois

House Beer (pick two) \$8/beer

PBR

Bud Light

Coors Light

Michelob Ultra

ARTS DISTRICT BAR

Call Liquor, House Wine, Craft Seltzer, Craft Beer, House Beer

Hourly Pricing:

One Hour \$28

Two Hours \$38

Three Hours \$46

Four Hours \$54

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Call Liquor \$14/drink

Vodka: Tito's

Gin: Beefeater

Rum: Plantation 3 Star

Tequila: Espolon Blanco

Bourbon: Wild Turkey 81 Bourbon

Rye: Old Overholt Rye

Scotch: Dewar's White Blend

House Wines (pick three) \$12/glass

Lobetia Sauvignon Blanc

Lobetia Chardonnay

Lobetia Still Rose

Cinzano Prosecco (Sparkling)

La Piaunre Cabernet Sauvignon

La Piaunre Pinot Noir

Craft Seltzer \$10/seltzer

Assorted BLVD seltzers

Craft Beer (pick two) \$10/beer

BLVD Wheat

BLVD Pale Ale

BLVD IPA

Stockyards Cerveza Royale

Stella Artois

House Beer (pick two) \$8/beer

PBR

Bud Light

Coors Light

Michelob Ultra

Available upon request:

Non-Alcoholic BLVD Flying Start IPA

Non-Alcoholic BLVD Lemon Wheat

Hosted, Cash, & Hourly Bars (continued)

Hosted & Cash Bars: Pricing is per drink consumed. Special requests will be charged by the case, based on availability. Bartender Fee: \$150 (minimum 1 per 50 guest)

Hourly Bar: Priced per guest. Bartender Fee: \$150 (minimum 1 per 50 guest)

Please contact your sales manager for any specialty cocktail requests. With our professional food & beverage team, we can assist with creating a cocktail that elevates your event!.

PH MCCRORY BAR

Premium Liquor, Premium Wine, Craft Seltzer, Craft Beer, House Beer

Hourly Pricing:

One Hour \$35

Two Hours \$45

Three Hours \$55

Four Hours \$65

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Premium Liquor \$16/drink

Vodka: Grey Goose

Gin: Bombay Sapphire

Rum: Appleton Reserve

Tequila: Don Julio Blanco

Bourbon: Maker's Mark

Rye: Wild Turkey 101 Rye

Scotch: Johnnie Walker Black

Premium Wine \$15/glass

Otto's Constant Dream Sauvignon Blanc

Bacchus Chardonnay

Fiction by Field Recordings Still Rose

Mongarda (Sparkling)

Bacchus Cabernet Sauvignon

Bacchus Pinot Noir

Gruet Sparkling Brut Rose *(Spring/Summer Season)*

Craft Seltzer \$10/seltzer

Assorted BLVD seltzers

Craft Beer (pick two) \$10/beer

BLVD Wheat

BLVD Pale Ale

BLVD IPA

Stockyards Cerveza Royale

Stella Artois

House Beer (pick two) \$8/beer

PBR

Bud Light

Coors Light

Michelob Ultra

Available upon request:

Non-Alcoholic BLVD Flying Start IPA

Non-Alcoholic BLVD Lemon Wheat

PENDERGAST BAR

Ultra-Premium Liquor, Premium Wine, Craft Seltzer, Craft Beer, House Beer

Hourly Pricing:

One Hour \$40

Two Hours \$50

Three Hours \$60

Four Hours \$70

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Ultra-Premium Liquor \$18/drink

Vodka: Belvedere

Gin: Hendrick's

Rum: Diplomatico Reserva

Tequila: Tres Generaciones Blanco

Bourbon: Woodford Reserve

Rye: Russell's Reserve

Scotch: Glenlivet 12 Year Single Malt

Premium Wine \$15/glass

Otto's Constant Dream Sauvignon Blanc

Bacchus Chardonnay

Fiction by Field Recordings Still Rose

Mongarda (Sparkling)

Bacchus Cabernet Sauvignon

Bacchus Pinot Noir

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Stella Artois

House Beer (pick two) \$8/beer

PBR

Bud Light

Coors Light

Michelob Ultra

Event Spaces

Room rentals and food & beverage minimums are based on each event's needs. These charges include setup, teardown, white or black linens, glassware, silverware, platters & serving utensils.

PRIVATE DINING ROOM

1143 Sq. Ft. | 39' x 30'5"

Capacities:

reception style: 65 people
rounds: 48 people
u-shape: 24 people
crescent round: 30
conference style: 20 people
theater style: 60 people

CROSSROADS BALLROOM

2933 Sq. Ft. | 69'3" x 40'9"

Capacities:

reception style: 200 people
rounds: 150 people
crescent rounds: 90 people
conference: 40 people
classroom style: 50 people
theater style: 200 people

PRE-FUNCTION

950 Sq. Ft. | 62'1" x 15'4"

Capacities:

reception style: 60 people
complimentary with ballroom

BOARDROOM EAST / BOARDROOM WEST

295 Sq. Ft. | 20'5" x 19'7"

Capacities:

conference: 10 people

ATRIUM - ART GALLERY

The Atrium & Art Gallery are considered public spaces. These spaces are rented out in case by case situations. If you would like to inquire about renting them for an event, please contact Sales Department.

Audio Visual

Please contact your Sales Manager for any specialty Audio Visual requests. Off-site Audio Visual equipment will require Vendor Certificate of Insurance and hotel approval prior to event, may incur fees.

RENTAL COST PER ITEM PER DAY

Laptop \$300

Portable Flat Screen Television 85"
& Cords, Bundled \$350

Projection Screen \$50

HDMI, VGA Or Audio Cord(s) \$15

Boardroom Flat Screen Television \$100

Portable Pa System (One Speaker) \$125

House Sound System \$75

Microphones (Wireless or Over Ear) \$55

Power Strips \$15

Slide Advancer \$50

Podium (Standing Or Table Top) \$60

Whiteboard Easel & Markers \$75 Per Set

Display Easel \$25

Extra Post-It Flip Chart Paper \$30 Each

Stage (Four Sections) \$250 Per Section

Policies

PRICES

Due to market conditions, prices are subject to change. A price will be confirmed with you 30 days prior to your event with subsequent changes occurring only under extreme market conditions. Prices for include the Sales Tax or Service Charge.

ROOM RENTALS & MINIMUMS

A Room Rental Fee and/or Food & Beverage Minimum is assigned to each banquet room. Please consult your Sales Manager for your room charges.

SALES TAX & SERVICE CHARGE

All prices are subject to a 25% Service Charge, a 9.85% Sales Tax on non-F&B items and an 11.85% Sales Tax on F&B items.

GUARANTEES

It is necessary that the guaranteed number of guests be confirmed to the hotel 5 business days prior to your event.

Once a guarantee is given, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guests by the deadline, we will use your highest expected number.

CONTRACT & BILLING

Events will not proceed without returned signed Event Contracts, Banquet Event Order Form (BEO), Banquet Check and fulfilled billing payment requirements per contracts.

FOOD & BEVERAGE

No food or beverage of any kind will be permitted to be brought into the event spaces. Any remaining food cannot be taken out of the Crossroads Hotel.

ALCOHOL

No alcoholic beverages shall be brought into the event spaces for sampling or consumption. Missouri State Law prohibits persons under 21 to purchase or consume alcoholic beverages. Bar services will conclude 15 minutes prior to the agreed end time with last call 30 minutes prior to agreed end time. No liquor service will extend beyond 12:00am.

AUDIO VISUAL EQUIPMENT

Audio Visual Equipment may be ordered through your Sales Manager. We ask that all requests are made at least 3 business days prior to your event. The Crossroads Hotel will not handle, transport, store or be responsible for Audio Visual Equipment not rented through your Sales Manager.

Outside Audio Visual Equipment will need to be approved by your Sales Manager at least 10 business days prior to event. Fees to be assessed based on what equipment is being brought into event space.

DECORATIONS

Decorations may be brought into the hotel based on prior approval from your Sales Manager. Glitter, confetti & other items are prohibited. The Banquet Department is not responsible for the setup, tear down or storage of any decorations without approval.

EVENT SPACE RENTALS

Socials are limited to a 4 hour block. Any groups requesting additional hours will be subject to a \$250/hour fee. Day Meetings are limited to an 8 hour block per day. Any groups requesting to block space for set up and tear down will be charged a fee (varies per event).