

KANSAS CITY AIRPORT MARRIOTT

~ 2019 EVENT MENU PACKET ~



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~ ALL-DAY MEETING PACKAGE ~

THE COMPLETE MEETING MAKER

\$57.00

Package is Created for a Minimum of 20 Guests

- **Continental Breakfast**
 - Chilled Orange, Apple & Cranberry Juices
 - Sliced Seasonal Fruit Display
 - Selection of Breakfast Breads, Danish & Muffins
 - Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea
- **Mid-Morning Refresher**
 - Assorted Whole Fresh Fruit & Trail Mix
 - Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea
- **Lunch Buffet**
 - *Marriott Tossed House Salad ~ Served with House-made Ranch & Italian Dressings*
 - *Choice of Two of the Following Entrées:*
 - *Grilled Chicken Bruschetta ~ Sliced Grilled Chicken Breast Topped with Fresh Bruschetta* 
 - *Forestiere Chicken ~ Sautéed Chicken Breast in a Wild Mushroom Cream Sauce*
 - *Marinated Flank Steak ~ Finished with a Sherry Mushroom Sauce*
 - *Pan-Roasted Pork Loin ~ Topped with an Apricot Glaze* 
 - *Ricotta Stuffed Pasta Shells ~ in a Creamy Rose' Sauce*
 - *Chef's Choice of Starch & Seasonal Vegetable*
 - *Warm Rolls & Butter*
 - *Assorted Dessert Selection*
 - *Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea*
- **Afternoon Break**
 - *Freshly Baked Assorted Cookies*
 - *Fresh Popped Buttered Popcorn*
 - *Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea*
 - *Assorted Pepsi® Soft Drinks*

The Complete Meeting Maker (with Hot Breakfast)

\$67.00

- *Includes Scrambled Eggs, Bacon, Sausage Links & Breakfast Potatoes with the Continental Breakfast*

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).



Denotes "Gluten Friendly" items

~ BREAKFAST SELECTIONS ~


BREAKFAST BREAKS

Created for a Minimum of 10 Guests

The Classic Continental **\$19.00**

- Chilled Orange, Apple & Cranberry Juices
- Sliced Seasonal Fruit Display
- Freshly Baked Breakfast Breads, Danish & Muffins
- Assorted Yogurts & House-made Granola
- Assorted Cereals & Milk
- Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea

The Energizer Continental **\$21.00**

- Chilled Orange, Apple & Cranberry Juices
- Assorted Whole Fresh Fruit
- Assorted Yogurts & House-made Granola
- Hard Boiled Eggs 
- Handcrafted Peanut Butter Energy Bars
- Steel-cut Oatmeal, Served with Brown Sugar, Raisins & Pecans
- Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea

BREAKFAST BUFFET

Created for a Minimum of 20 Guests

The All-American Breakfast Buffet **\$26.00**

- Chilled Orange, Apple & Cranberry Juices
- Sliced Seasonal Fruit Display
- Freshly Baked Breads, Danish & Muffins
- Assorted Yogurts & House-made Granola
- Assorted Cereals & Milk
- Farm-Fresh Scrambled Eggs 
- Choice of Oatmeal or Home-style Grits 
- Breakfast Potatoes 
- Hickory Smoked Bacon & Pork Sausage Links
- Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).



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~ BREAKFAST SELECTIONS ~

HOT PLATED BREAKFAST OPTIONS

All Entrées Served with a Basket of Assorted Breakfast Pastries (with jellies, jams, honey & butter), Orange Juice and Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea

Vegetarian Breakfast Wrap

\$18.00

Scrambled Eggs, Spinach, Tomato, Mushrooms, Peppers, and Cheese in a Spinach Tortilla. Served with Avocado & Tomato Toast and Fresh Fruit

French Toast Crunch

\$17.00

Corn Flake Crusted Brioche, Topped with Strawberries and Bananas, Served with Crisp Bacon, Maple Syrup & Butter

American Diner Story

\$18.00

Fresh Scrambled Eggs, Crisp Bacon & Pork Sausage Link, Served with Breakfast Potatoes and Fresh Fruit

Southwest Eggs Benedict

\$19.00

Two Poached Eggs, Chorizo, Avocado Slices on Polenta with Chipotle Hollandaise, Served with Breakfast Potatoes and Fresh Fruit

Steak & Eggs

\$20.00

Two Scrambled Eggs Topped with Cheddar Cheese, 4oz. Grilled Top Sirloin, Served with Breakfast Potatoes and Fresh Fruit

Quiche Lorraine

\$18.00

House-made Quiche with Sliced Leeks, Smoked Bacon and Swiss Cheese, Served with Breakfast Potatoes and Fresh Fruit

BREAKFAST ENHANCEMENTS

Created to Accompany any Breakfast Break, Buffet or Plated Menu Item - Not Available to be Sold Individually.

Breakfast Sandwiches

\$5.00/per person

Choice of Bacon or Sausage with Egg & Cheddar Cheese on Choice of Biscuit or Croissant

Breakfast Burritos

\$5.00/per person

Chorizo, Peppers, Eggs & Cheddar Cheese Wrapped in a Flour Tortilla
(Gluten Friendly Options Available)

Omelet Action Station*

\$7.00/per person

Omelets Made-to-Order for Each Guest with Assorted Toppings to Include: Cheddar Cheese, Ham, Green Onions, Tomatoes, Peppers, Crisp Bacon, Sausage, Mushrooms and Spinach

Pancakes & Belgian Waffle Action Station*

\$7.00/per person

Made-to-order with Choice of Accompaniments to Include: Chocolate Chips, Fresh Strawberries & Blueberries, Sliced Bananas, Peanut Butter, Honey, Maple Syrup, Powdered Sugar, Whipped Cream and Butter

***Action Stations Require a Chef Attendant Fee of \$75/per Station.**

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).



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~ MEETING BREAK PACKAGES ~

THEMED BREAK PACKAGES

Packages Created for a Minimum of 10 Guests – Service Time is 30 Minutes

- All Packages Include Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Assorted Pepsi® Soft Drinks and Bottled Water.

The After School Special

\$15.00

Freshly Baked Assorted Cookies, Frosted Fudge-Walnut Brownies, Bags of Salted Pretzels and Whole Fresh Fruit

South of the Border

\$16.00

A Nacho Bar Setup to Include: Tortilla Chips, Shredded Chicken, Queso Dip and Warm Refried Bean Dip, Sour Cream, Jalapeños and Fresh Salsa, Accompanied with Warm Cinnamon-Sugar Churros

Fit and Healthy

\$16.00

Assorted Whole Fresh Fruit, Assorted Greek Yogurts, Hand-Crafted Peanut Butter Energy Bars and Trail Mix

Forever Royal

\$17.00

Warm Soft Pretzel Bites with Cheese Dip, Mini Corndogs with Mustard & Ketchup, Fresh Popped Buttered Popcorn & Cracker Jacks

The Big Dipper

\$17.00

Vegetable Crudité Display with House-made Ranch, Hummus Dip with Corn Tortilla Chips, House-Made Potato Chips with French Onion Dip and Fresh Sliced Fruit with Cream Cheese Dip

The Crowd Pleaser

\$18.00

Warm Jumbo Pretzels and Mini Pretzel Bites, Served with Cheese Dip, Honey Mustard Dip, and Cinnamon Cream Cheese Dip. Build your own Trail Mix Station to Include Granola, Mixed Nuts, Dried Fruit, Chocolate Candies, and Toasted Coconut

CUSTOMIZED BEVERAGE PACKAGES

Perfect for the Busy Meeting Planner

All-Day Beverage Break

\$15.00

Freshly Brewed Regular & Decaffeinated Coffee, a Variety of Hot Teas, Assorted Pepsi® Soft Drinks, Bottled Waters and Assorted Bottles of Pure Leaf® Iced Tea

- Beverages Replenished for up to (8) Hours

Half-Day Beverage Break

\$9.00

- Beverages Replenished for up to (4) Hours

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).

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~ À LA CARTE MEETING BREAKS ~





BEVERAGES

• Freshly Brewed Regular & Decaffeinated Coffee	\$60.00/per gallon
• Assortment of Specialty Hot Teas	\$30.00/per gallon
• Assorted Pepsi® Soft Drinks	\$3.00/each
• Bottled Water	\$3.00/each
• Assorted Bottled Pure Leaf® Iced Teas	\$3.00/each
• Freshly Brewed Iced Tea	\$35.00/per gallon
• Lemonade or Fruit Punch	\$35.00/per gallon
• S. Pellegrino® Sparkling Mineral Water	\$6.00/each
• Assorted Bottles of Gatorade	\$4.00/each
• Half-Pints of Milk (2%, Skim or Chocolate)	\$3.00/each
• Red Bull® Energy Drinks	\$6.00/each
• Starbucks® Bottled Frappuccino	\$6.00/each
• Starbucks Doubleshot® Espresso Drinks	\$5.00/each


BY THE DOZEN

• Assorted Breakfast Muffins	\$30.00/per dozen
• Assorted Morning Danish	\$30.00/per dozen
• Handcrafted Peanut Butter Energy Bars	\$32.00/per dozen
• Assorted Breakfast Scones	\$32.00/per dozen
• Blueberry-Lemon Jumbo Sugar Cookies	\$36.00/per dozen
• Sliced Assorted Bagels with Cream Cheese	\$35.00/per dozen
• Cinnamon-Streusel Coffee Cake	\$32.00/per dozen
• Freshly Baked Cinnamon Rolls with Icing	\$36.00/per dozen
• Freshly Baked Assorted Cookies	\$32.00/per dozen
• (Chocolate Chip, Sugar, Peanut Butter, Double Chocolate Macadamia Nut & White Chocolate Macadamia Nut)	
• Frosted Fudge-Walnut Brownies	\$30.00/per dozen
• Assorted Dessert Bars	\$32.00/per dozen
• (Raspberry Strudel, Caramel Chocolate Chip & Classic Lemon)	
• Soft-Baked Warm Jumbo Pretzels (with Cheese Dip)	\$30.00/per dozen
• Assorted Candy Bars	\$30.00/per dozen
• Nutri-grain® Cereal Bars	\$29.00/per dozen
• Nature Valley® Granola Bars	\$29.00/per dozen

BREAK ENHANCEMENTS

• Sliced Fresh Fruit with Yogurt Dip 	\$7.00/per person
• Domestic Cheese & Crackers	\$6.00/per person
• Fresh Cut Market Vegetables with House-made Ranch Dip	\$6.00/per person
• Hummus Dip with Pita, Celery & Carrots	\$6.00/per person
• Pretzel Bites Served with Cheese Dip	\$6.00/per person
• House-made Potato Chips & Onion Dip 	\$5.00/per person
• Tortilla Chips & Assorted Salsas 	\$6.00/per person
• House-popped Buttered Popcorn	\$4.00/per person
• Individual Bags of Trail Mix or Mixed Nuts	\$3.00/Each
• Novelty Ice Cream Bars	\$5.00/Each
• Individual Bags of Cracker Jacks	\$3.00/Each
• Fresh Whole Fruit 	\$3.00/Each
• Individual Bags of Assorted Lay's® Potato Chips	\$4.00/Each
• Bulk Mixed Nuts	\$18.00/per lb.

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 Denotes "Gluten Friendly" items

~ LUNCH SELECTIONS ~

LUNCH BUFFETS

Created for a Minimum Guarantee of 20 Guests

- All buffets include iced tea, freshly brewed regular & decaffeinated coffee and hot tea

Design Your Own Buffet

\$29.00

- Choice of Two of the Following Salads:
 - Marriott Tossed Salad ~ Served with House-made Ranch & Italian Dressings
 - Marinated Vegetable Salad ~ Drizzled with an Italian Vinaigrette
 - Quinoa Salad ~ Dried Fruit, Red Pepper & Slivered Almond with Citrus Vinaigrette 
 - German Potato Salad ~ Red Potato, Bacon & Onions 
 - Spinach Salad - Crisp Bacon, Boiled Eggs & Poppy Seed Dressing 
- Choice of Two of the Following Entrées:
 - Grilled Chicken Bruschetta ~ Sliced Grilled Chicken Breast Topped with Fresh Bruschetta 
 - Forestiere Chicken ~ Sautéed Chicken Breast in a Wild Mushroom Cream Sauce
 - Marinated Flank Steak ~ Finished with a Sherry Mushroom Sauce
 - Pan-Roasted Pork Loin ~ Topped with an Apricot Glaze 
 - Ricotta Stuffed Pasta Shells ~ in a Creamy Rose' Sauce
- Choice of Two Accompaniments:
 - Candied Carrots 
 - Balsamic Brussel Sprouts 
 - Au Gratin Potatoes
 - Wild Rice Pilaf
 - Home-style Mashed Potatoes 
 - Sautéed Squash Medley 
 - Sautéed Green Beans 
- Warm Rolls & Butter
- Chef's Selection of Two Desserts

Kansas City BBQ Buffet

\$30.00

- The Following Starters:
 - German Potato Salad & Creamy Cole Slaw 
 - Sliced Dill Pickles, Corn Bread Muffins & Honey Butter
- Choice of Two of the Following Entrées:
 - BBQ Rubbed Chicken 
 - Smoked Pulled Pork 
 - Hickory Smoked Sliced Brisket 
 - Smoked Brisket Burnt Ends in Sweet KC BBQ Sauce 
 - For an Additional \$6/per person: Choose Apple Wood Smoked Baby Back Rib
- Choice of Two of the Following Accompaniments:
 - Country Style Green Beans with Bacon & Onions 
 - Creamy Macaroni & Cheese
 - BBQ Baked Beans 
- The Following Dessert:
 - Your Choice of One: Apple, Peach or Cherry Cobbler

****PLEASE NOTE:** An upcharge of \$2.00 (plus tax & service charge) per person will apply to serve your desserts at your afterno on break in lieu of served with your lunch buffet.

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 Denotes "Gluten Friendly" items

~ LUNCH SELECTIONS ~

LUNCH BUFFETS (Continued)

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- All buffets include iced tea, freshly brewed regular & decaffeinated coffee and hot tea







Taste of the Mediterranean Buffet

\$27.00

- The Following Starters:
 - Mediterranean Salad: Romaine, Tomatoes, Cucumbers, Feta with Lemon Basil Vinaigrette
 - Antipasto Salad: Roasted Vegetables, Salami, Mozzarella Cheese & Artichoke Hearts Tossed in Italian Dressing
 - Garlic Breadsticks
- The Following Entrées and Accompaniments:
 - Grilled Lemon Chicken with Artichokes, Capers, Basil & Roasted Peppers 
 - Pasta Carbonara with Penne Pasta, Bacon & Peas in a Light Garlic Cream Sauce
 - Sautéed Italian Vegetables 
- Choice of One of the Following Desserts:
 - Classic Tiramisu
 - House-made Crème Brûlée with Fresh Berries 





Street Taco Fiesta Buffet

\$27.00

- The Following Starters:
 - Chicken Tortilla Soup 
 - Roasted Corn & Black Bean Salad 
- Choice of Two of the Following Entrées:
 - Fajita Chicken 
 - Pork Carnitas 
 - Mexican Barbacoa 
- The Following Accompaniments:
 - Warm Flour Tortillas
 - Shredded Lettuce, Shredded Cheese, Sour Cream, Guacamole, Pico de Gallo & Salsa
 - Refried Beans
 - Mexican-Style Rice 
- The Following Dessert:
 - Cinnamon-Sugar Sopapillas & Churros ~ Served with Chocolate Sauce & Honey

Picnic at the Airport Buffet

\$26.00

- The Following Starters:
 - Creamy Cole Slaw
 - Roasted Vegetable Pasta Salad
- The Following Entrées:
 - Grilled Beef Hamburgers 
 - Blackened Chicken 
- The Following Accompaniments:
 - Crispy Potato Wedges 
 - BBQ Baked Beans 
 - Fresh Assorted Buns for Sandwiches
 - Tomatoes, Lettuce, Pickles, Domestic Sliced Cheeses, Ketchup, Mustard & Mayonnaise
- Assorted Dessert Bars
 - Raspberry Strudel, Caramel Chocolate Chip & Classic Lemon

****PLEASE NOTE: An upcharge of \$2.00 (plus tax & service charge) per person will apply to serve your desserts at your afternoon break in lieu of served with your lunch buffet.**

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).

 Denotes "Gluten Friendly" items

~ LUNCH SELECTIONS ~

LUNCH BUFFETS (Continued)

Created for a Minimum Guarantee of 20 Guests

- All buffets include iced tea, freshly brewed regular & decaffeinated coffee and hot tea.

Deli Buffet

\$25.00

- The Following Starters:
 - Creamy Cole Slaw 
 - German Potato Salad
- The Following Sliced Meat Tray:
 - Cured Hickory Smoked Ham, Roasted Turkey Breast and Roast Beef 
- The Following Accompaniments:
 - Fresh Assorted Sliced Breads
 - Tomatoes, Lettuce, Pickles, Domestic Sliced Cheeses, Mustard & Mayonnaise
 - House-made Chips
- The Following Desserts:
 - Freshly Baked Assorted Cookies
 - Frosted Fudge-Walnut Brownies

"It's a Wrap" Sandwich Buffet

\$27.00

- **Designed for Smaller groups: 10 person minimum, 25 person maximum**
 - The Following Wrapped Sandwiches:
 - Grilled Chicken Caesar Wrap
 - Steak Salad Wrap
 - The Following Accompaniments:
 - Soup Du Jour
 - Quinoa Salad ~ Dried Fruit, Red Pepper & Slivered Almond with Citrus Vinaigrette
 - Antipasto Salad ~ Roasted Vegetables, Salami, Mozzarella Cheese & Artichoke Hearts Tossed in Italian Dressing
 - House-made Potato Chips
 - Assorted Dessert Bars
 - Raspberry Strudel, Caramel Chocolate Chip & Classic Lemon

Pizza Buffet

\$27.00

- **Designed for Smaller groups: 10 person minimum, 25 person maximum**
(Gluten Friendly Crust Available Upon Request)
 - The Following Pizzas:
 - Classic Pepperoni
 - Supreme
 - Margherita
 - The Following Accompaniments:
 - Marriott Tossed Salad with Ranch and Italian Dressing
 - Freshly Baked Breadsticks
 - Assorted Dessert Bars
 - Raspberry Strudel, Caramel Chocolate Chip & Classic Lemon

****PLEASE NOTE:** An upcharge of \$2.00 (plus tax & service charge) per person will apply to serve your desserts at your afternoon break in lieu of served with your lunch buffet.

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).



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~ LUNCH SELECTIONS ~

PLATED LUNCHES

All Entrées Served with a Marriott House Salad, Chef's Choice of Dessert, Warm Rolls & Butter, Iced Tea, Water and Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea


Hoisin Glazed Chicken  **\$23.00**
Chicken Breast Sautéed in a Sweet & Savory Glaze, Served with Sesame Infused Brown Rice & Mixed Vegetable Stir-Fry


Cranberry Chicken **\$25.00**
Panko Encrusted Chicken Breast Filled with a Cream Cheese & Cranberry Compote, Served with Garlic Mashed Potatoes & Roasted Baby Carrots

Chicken Caprese **\$24.00**
Balsamic Grilled Chicken Breast with Fresh Mozzarella, Basil & Tomatoes, Served with Spinach Orzo Pasta

Pan-Seared Salmon **\$26.00**
Salmon Filet Finished with a Creamy Dill Sauce, Served with Lemon Infused Risotto & Grilled Asparagus

Sliced Pork Loin  **\$25.00**
Herb-Crusted Pork Loin Served with Roasted Yukon Gold Potatoes & Balsamic Brussel Sprouts

Sweet BBQ Brisket  **\$25.00**
Sliced Brisket with a Sweet BBQ Glaze, Served with Cheddar Mashed Potatoes & Green Beans

London Broil  **\$25.00**
Dry-Rubbed Flank Steak, Sliced and Served with Sour Cream Mashed Potatoes & Mixed Seasonal Vegetables

Vegetarian Mushroom Ravioli **\$23.00**
Wild Mushroom Ravioli in a Creamy Alfredo Sauce and Served with Grilled Asparagus


Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).

 Denotes "Gluten Friendly" items

~ LUNCH SELECTIONS ~

ENTRÉE SALADS

All Salad Entrées Served with Chef's Choice of Dessert, Warm Rolls & Butter, Iced Tea, Water and Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea

- KC Steak Salad** **\$23.00**
Marinated Flank Steak on a Bed of Mixed Greens, Tomatoes, Blue Cheese, Crispy Fried Onions, Served with House-made Balsamic Blue Cheese Vinaigrette
- Grilled Chicken Caesar Salad** **\$22.00**
Classic Creamy Caesar Dressing Tossed with Romaine, Croutons & Parmesan Cheese and Finished with Sliced Grilled Chicken
- Substitute Grilled Salmon **\$25.00**
- Cobb Salad**  **\$22.00**
Mixed Greens with Grilled Chicken, Crumbled Bacon, Tomato, Avocado, Eggs & Blue Cheese, Served with Choice of Dressing

BOXED LUNCHES

All Boxed Lunches Include Pasta Salad, a Bag of Lays® Potato Chips, Apple, Cookie and Bottled Water.

- M Club Turkey** **\$21.00**
Roasted Turkey, Bacon, Lettuce, Tomato & Cranberry Mayonnaise on Toasted Wheat Bread
- Farmhouse Special** **\$22.00**
Thinly Shaved Ham & Roast Beef, Muenster Cheese, Lettuce, Tomato, Sliced Red Onion & Garlic Aioli on Ciabatta Roll
- Roasted Vegetable Wrap** **\$21.00**
Roasted Zucchini, Squash, Portabella Mushrooms, Red Pepper, and Spinach, Wrapped Inside a Spinach Tortilla, Smearred with Herbed Cream Cheese
- KC Steak Salad Wrap** **\$23.00**
The KC Steak Salad Wrapped Inside a Garlic-Herb Tortilla
- Grilled Chicken Caesar Wrap** **\$22.00**
The Grilled Chicken Caesar Salad Wrapped Inside a Garlic-Herb Tortilla
- Substitute Grilled Salmon **\$23.00**
- Quinoa Black Bean Wrap** **\$21.00**
Roasted Corn, Black Beans, Pepper Jack Cheese, Guacamole, Fire Roasted Salsa, Cilantro, Quinoa and Chipotle Cream Cheese in a Spinach Tortilla

❖ If a plated lunch is preferred, add \$2.00 per person for banquet service.

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).



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~ DINNER SELECTIONS ~



DINNER BUFFETS

Created for a Minimum Guarantee of 20 Guests

- All buffets include iced tea, freshly brewed regular & decaffeinated coffee and hot tea

Design Your Own Buffet

\$38.00

- Choice of Two of the Following Salads:
 - Marriott Tossed Salad - Served with House-made Ranch & Italian Dressings
 - Classic Caesar Salad ~ Romaine, Croutons & Parmesan Cheese with Creamy Caesar Dressing
 - Greek Quinoa ~ Cucumbers, Feta Crumbles, Tomatoes, Black Olives, Lemon Basil Vinaigrette
 - Southwestern Couscous ~ Black Beans, Sweet Corn, Red Pepper & Southwest Vinaigrette
- Choice of Two of the Following Entrées:
 - Pan Roasted Lemon Chicken ~ Roasted with Capers, Spinach & Tomatoes 
 - Chicken Florentine ~ Sautéed with Spinach & Mushrooms in a Creamy Garlic Parmesan Sauce
 - Pork Loin with Apple Chutney 
 - Salmon with Creamy Dill Sauce
 - Sliced KC Strip ~ Dry-Rubbed and Finished with a Wild Mushroom Sherry Sauce
 - Mushroom Ravioli ~ Topped with a Creamy Roasted Garlic Sauce
- Choice of Three Accompaniments:
 - Sautéed Broccoli with Shredded Carrots
 - Balsamic Brussel Sprouts
 - Grilled Asparagus
 - Roasted Root Vegetables
 - Roasted Yukon Gold Potatoes
 - Creamy Parmesan Risotto
 - Garlic Mashed Potatoes
- Warm Rolls & Butter
- Chef's Selection of Two Desserts

Kansas City BBQ Buffet

\$39.00

- The Following Starters:
 - Marriott Tossed Salad with Choice of Dressings
 - German Potato Salad & Creamy Cole Slaw
 - Sliced Dill Pickles, Corn Bread Muffins & Honey Butter
- Choice of Three of the Following Entrées:
 - BBQ Rubbed Chicken 
 - Smoked Pulled Pork 
 - Hickory Smoked Sliced Brisket 
 - Smoked Brisket Burnt Ends in Sweet KC BBQ Sauce
 - Apple Wood Smoked Baby Back Ribs
- Choice of Two of the Following Accompaniments:
 - Country Style Green Beans with Bacon & Onions
 - Creamy Macaroni & Cheese
 - BBQ Baked Beans
- Choice of One of the Following Desserts:
 - House-made Apple, Peach or Cherry Cobbler

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 Denotes "Gluten Friendly" items

~ DINNER SELECTIONS ~


DINNER BUFFETS (Continued)

Created for a Minimum Guarantee of 20 Guests

- All buffets include iced tea, freshly brewed regular & decaffeinated coffee and hot tea

Evening in Venice

\$36.00

- The Following Starters:
 - Italian Salad ~ Tomato, Cucumber, Sliced Red Onion, Pepperoncini, Lemon-Basil Vinaigrette
 - Antipasto Salad ~ Roasted Vegetables, Salami, Mozzarella Cheese & Artichoke Hearts
 - Garlic Breadsticks
- The Following Entrées & Accompaniments:
 - Chicken Saltimbocca ~ Panko Crusted Chicken Breast, Prosciutto Ham, Provolone, Demi-Glace
 - Pasta Carbonara ~ Penne Pasta with Bacon & Peas, Creamy Garlic Parmesan Sauce
 - Sliced Flank Steak ~ Italian Marinated and Served with Red Peppers 
 - Sautéed Italian Vegetables
 - Garlic Infused Fingerling Potatoes
- The Following Dessert:
 - Classic Tiramisu

Wood-Fired Pizza Party

\$37.00

(Gluten Friendly Crust Available Upon Request) 

- The Following Starters:
 - Caesar Salad ~ Romaine, Parmesan, Croutons, Creamy Caesar Dressing
 - Fresh Bruschetta on Crostini
- Choice of Three of the Following Wood-Fired Creations:
 - B.L.T. ~ Marinara, Crisp Bacon, Diced Tomatoes & Arugula
 - KC Favorite ~ BBQ Sauce, Mozzarella & Cheddar, Brisket Burnt Ends & Red Onions
 - Supreme ~ Pork Sausage, Pepperoni, Peppers, Onions, Mushrooms, Olives & Marinara
 - Hawaiian ~ Marinara, Prosciutto Ham, Fresh Pineapple & Chopped Green Onions
 - Carnivore ~ Alfredo, Sliced Flank Steak, Roasted Garlic, Sliced Mushrooms & Red Pepper Strips
 - Margherita ~ Olive Oil, Roma Tomatoes & Basil
 - Classic Pepperoni
- Bone-in Chicken Wings
 - Choose One of the Following Styles: Dry-Rub Seasoning, Buffalo, Teriyaki or BBQ Sauce
 - Served with House-made Ranch, Blue Cheese Dressing, and Celery Sticks
- The Following Dessert:
 - Italian Crème Lemon Cake

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).



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~ DINNER SELECTIONS ~

PLATED DINNERS

All Entrées Served with Choice of Salad and Dessert, Warm Rolls & Butter, Iced Tea, Water and Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea

First, Choose One of the Following Salads:

- *Marriott Mix~ Cucumbers, Carrots, Tomatoes & Croutons, Served with Choice of Dressing*
- *Caesar ~ Romaine, Parmesan, Croutons, Tomato Garnish, Served with Creamy Caesar Dressing*
- *Spinach ~ Dried Cranberries, Candied Pecans, Blue Cheese Crumbles, Served with Raspberry Vinaigrette*
- *Greek ~ Cucumbers, Tomatoes, Sliced Black Olives, Feta Cheese, Served with Lemon-Basil Vinaigrette*

Second, Choose One of the Following Entrées:

Chicken Saltimbocca

\$30.00

Panko Crusted Chicken Breast, Prosciutto Ham, Provolone & Demi-Glace, Served with Parmesan Risotto & Steamed Broccoli

Mediterranean Chicken

\$30.00

Grilled Marinated Chicken Breast Topped with Kalamata Olives, Capers & Artichoke Hearts, Served with Roasted Garlic Mashed Potatoes & Haricot Vert

Cornbread Pork Loin

\$32.00

Pork Loin Stuffed with Cornbread Dressing and Finished with a Pan Au Jus, Served with Roasted Yukon Gold Potatoes & Seasonal Vegetables

Grilled Salmon

\$33.00

Grilled Salmon Filet Topped with a Pineapple Relish, Served with Jasmine Rice & Balsamic Brussel Sprouts

Seafood Scampi

\$40.00

Shrimp & Scallops Sautéed in Garlic, White Wine & Butter, Served with Wild Mushroom Risotto & Lemon-Peppered Asparagus

Kansas City Striploin

\$48.00

Roasted 10oz Striploin Finished with Au Poivre Sauce, Served with Twice Baked Potato & Green Beans

Grilled Filet Mignon

\$52.00

Grilled 7oz. Filet Finished with Herbed Steak Butter, Served with Roasted Fingerling Potatoes and Seasonal Grilled Vegetables

Roasted Vegetable Stack

\$30.00

Sliced Portabella Mushroom and Roasted Vegetables, Stacked and Layered with a Pomodoro Sauce and Served with Black Beans

Third, Choose One of the Following Desserts:

- *Peanut Butter Chocolate Mousse Torte*
- *Vanilla Bean Crème Brûlée with Fresh Berries*
- *Carrot Cake with Cream Cheese Frosting*
- *Chocolate Layered Dream Cake*
- *Raspberry-Lemon Cheesecake*
- *Double-Baked Chocolate Pudding*

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).

 Denotes "Gluten Friendly" items

~ DINNER SELECTIONS ~

COMBINATION PLATED DINNERS

All Entrées Served with Choice of Salad and Dessert, Warm Rolls & Butter, Iced Tea, Water and Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea

First, Choose One of the Following Salads:

- *Marriott Mix~ Cucumbers, Carrots, Tomatoes & Croutons, Served with Choice of Dressing*
- *Caesar ~ Romaine, Parmesan, Croutons, Tomato Garnish, Served with Creamy Caesar Dressing*
- *Spinach ~ Dried Cranberries, Candied Pecans, Blue Cheese Crumbles, Served with Raspberry Vinaigrette*
- *Greek ~ Cucumbers, Tomatoes, Sliced Black Olives, Feta Cheese, Served with Lemon-Basil Vinaigrette*

Second, Choose One of the Following Combination Entrées:

- *All Entrées Served with Garlic Roasted Fingerling Potatoes & Sautéed Asparagus*



Filet Mignon & Grilled Lemon Chicken  **\$54.00**
6oz. Filet of Beef with Herbed Steak Butter, 4oz. Chicken Breast with Wilted Spinach, Capers & Blistered Tomatoes

Filet Mignon & Salmon  **\$57.00**
6oz. Filet of Beef with Herbed Steak Butter, Grilled 4oz. Salmon Filet Finished with Creamy Dill Sauce

Filet Mignon & Shrimp **\$56.00**
6oz. Filet of Beef with Herbed Steak Butter, Two Jumbo Shrimp Finished with a Beurre Blanc Sauce

Grilled Lemon Chicken & Shrimp **\$42.00**
Grilled 6oz. Chicken Breast with Wilted Spinach, Capers & Blistered Tomatoes, Two Crab-Stuffed Jumbo Shrimp Finished with a Beurre Blanc Sauce

Third, Choose One of the Following Desserts:

- *Peanut Butter Chocolate Mousse Torte*
- *Vanilla Bean Crème Brûlée with Fresh Berries* 
- *Carrot Cake with Cream Cheese Frosting*
- *Chocolate Layered Dream Cake*
- *Raspberry-Lemon Cheesecake*
- *Double-Baked Chocolate Pudding* 

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).


 Denotes "Gluten Friendly" items

~ HORS D'OEUVRES SELECTIONS ~

ALA CARTE

Each Item Below Includes 25 Pieces/per order

HOT SELECTIONS


Vegetable Samosas with Sweet Thai Chili Sauce	\$100.00
Curry Chicken Satay with Peanut Sauce	\$100.00
Mini Beef Wellington with Horseradish Cream	\$100.00
Bacon Wrapped Scallops 	\$100.00
Mini Crab Cakes with Old Bay Remoulade	\$100.00
Grilled Asian Shrimp Skewers 	\$100.00
KC BBQ Meatballs	\$ 75.00
Chicken or Vegetable Quesadillas with Fresh Salsa	\$ 85.00
Sausage Stuffed Mushrooms	\$100.00
Cheeseburger Sliders	\$100.00

COLD SELECTIONS

Antipasto Skewers	\$100.00
Shrimp Cocktail Shooters	\$125.00
Traditional Bruschetta on Bread Chard	\$ 85.00
Antipasto Crostini	\$ 85.00
Smoked Salmon Canapés	\$100.00

DISPLAYS

Each Item Below Charged Per-Person ~ 15 Person Minimum Requirement

Artisanal Cheese Display	\$8.00
<ul style="list-style-type: none">Includes Fresh Fruit, Sliced Baguettes & Crackers	
Roasted Vegetable Crudité 	\$9.00
<ul style="list-style-type: none">Seasoned and Finished with an Olive Oil Drizzle	
Chef's Antipasto Block	\$13.00
<ul style="list-style-type: none">Artisanal Meats, Hard & Spreadable Cheeses, Sliced Baguettes, Fruit Garnish	
Sweet Tooth Display	\$12.00
<ul style="list-style-type: none">Chocolate Covered Strawberries, Assorted Mini Pie, Cake and Cheesecake Wedges	

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).



Denotes "Gluten Friendly" items

~ HORS D'OEUVRES SELECTIONS ~

CARVING STATIONS

Each Guest Count is an Estimation, Not a Guaranteed Number for Service ~ Created to be an Enhancement to a Purchased Entrée, All Include Assorted Silver Dollar Rolls

Roasted Turkey Breast 	\$225.00 (Serves 30 Guests)
• Cranberry Mayonnaise	
Salt & Pepper Encrusted KC Striploin 	\$500.00 (Serves 30 Guests)
• Garlic Aioli & Au Jus	
Bourbon Glazed Ham 	\$375.00 (Serves 35 Guests)
• Dijon Mustard & Mayonnaise	
Classic Prime Rib 	\$425.00 (Serves 25 Guests)
• Horseradish Sauce & Au Jus	
KC Barbecue Glazed Brisket 	\$250.00 (Serves 30 Guests)
• Choice of Sweet or Spicy Barbecue Sauce	

ACTION STATIONS

Prices Based Per-Person on One Hour of Service, 20 Person Minimum Requirement – Created to be an Enhancement to a Purchased Entrée - Three Stations Required for Purchase to Build as "Stand Alone" Meal

Grilled Cheese Creations	\$13.00
• Texas Toast, Jalapeño Cornbread & Sourdough Breads	
• Cheddar, Swiss, Pepper Jack, Gruyere & Provolone Cheeses	
• Sliced Tomatoes, Bacon, Ham, Avocado, Basil Leaves & Caramelized Onions	
• Tomato Basil Soup Shooters	
Mongolian Stir-Fry	\$15.00
• Lo Mein Noodles and Jasmine Rice	
• Chicken, Shrimp, Green Onions, Carrots, Bok Choy, Mushrooms, Bean Sprouts, Snow Peas, Asparagus & Broccoli	
• Choice of Teriyaki, Peanut & Soy Sauce	
• Fortune Cookie	
Macaroni Temptation	\$14.00
• Cavatappi Pasta	
• Sharp Cheddar, Colby Jack, Mozzarella, Muenster, Smoked Gouda Cheeses	
• BBQ Burnt Ends, Blackened Chicken, Bacon, Diced Tomatoes, Mushrooms, Scallions	
Personalized Philly Cheesesteaks	\$15.00
• Marinated Sliced Beef and Grilled Chicken	
• Caramelized Onions, Peppers, Mushrooms, Spinach, Tomatoes	
• Warm Cheese Sauce, Sliced Provolone & Smoked Gouda	

❖ Carving & Action Stations Require a Chef's Attendant Fee of \$75/per Station.

Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).

 Denotes "Gluten Friendly" items

~ BEVERAGE SELECTIONS ~

BAR OPTIONS

Bar Type:	Premium Bar	Super-Premium Bar	Top-Shelf Bar
Vodka	360 & Smirnoff	Absolut	Grey Goose
Rum	Cruzan Aged Light	Bacardi & Capt. Morgan	Bacardi & Capt. Morgan
Gin	Beefeater	Tanqueray	Bombay Sapphire
Scotch	Dewar's White Label	Johnnie Walker Red Label	Johnnie Walker Black Label
Tequila	Jose Cuervo Silver	1800 Silver	Patron Silver
Brandy	Korbel	Courvoisier VS	Remy Martin VSOP
Whiskeys			
Bourbon	Jim Beam	Maker's Mark	Knob Creek
Tennessee	~~~	Jack Daniel's	Jack Daniel's
Canadian	Canadian Club	Seagram's VO	Crown Royal

HOST BAR PACKAGES

Created for a Minimum Guarantee of 100 Guests, 2-Hour Minimum Requirement for All Packages

Premium Brands (2-Hour Package)	\$24.00 Per Person
• Each Additional Hour	\$7.00 Per Person
• Includes Domestic & Imported Bottled Beers, House Wine Selection, Premium Brand Liquors & Soft Drinks	
Super-Premium Brands (2-Hour Package)	\$29.00 Per Person
• Each Additional Hour	\$9.00 Per Person
• Includes Domestic & Imported Bottled Beers, House Wine Selection, Super-Premium Liquors & Soft Drinks	
Top-Shelf Brands (2-Hour Package)	\$37.00 Per Person
• Each Additional Hour	\$13.00 Per Person
• Includes Domestic & Imported Bottled Beers, House Wine Selection, Top-Shelf Brand Liquors & Soft Drinks	

HOST BAR ~ A LA CARTE

The Total Charge Reflects the Actual Number of Drinks Consumed.

Premium Cocktails	\$6.00
Super-Premium Cocktails	\$7.00
Top-Shelf Cocktails	\$9.00
Domestic Beer	\$5.00
Import/Craft Beer	\$6.00
House Wine	\$7.00
Soft Drink	\$3.00
Domestic Keg Beer	\$400.00

CASH BAR ~ A LA CARTE

Guests Purchase Their Own Beverages at Event ~ Price Listed Includes Hotel Service Charge & Tax.

Premium Cocktails	\$7.00
Super-Premium Cocktails	\$8.00
Top-Shelf Cocktails	\$10.00
Domestic Beer	\$6.00
Import/Craft Beer	\$7.00
House Wine	\$8.00
Soft Drink	\$3.00

Domestic Beer Selections: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Import/Craft Beer Selections: Corona Extra, Corona Light, Heineken, Sam Adams, Boulevard Pale Ale

House Wine Selections: BV Century Cellars Merlot, Cabernet, Chardonnay & White Zinfandel

❖ Ask your Event Manager for additional wine selections.

*A \$75.00 (per bartender) fee applies for each bar.

*All host bar prices (packages and A la carte) do not include 24% service charge & 11.6% in applicable taxes. (Subject to change).

~ EVENT TECHNOLOGY ~

POPULAR PACKAGES

- | | |
|--|---|
| <ul style="list-style-type: none"> • Projection Support Package \$85 <ul style="list-style-type: none"> • 7 x 7 Screen • Powered AV Table
 • Large Projection Support Package \$170 <ul style="list-style-type: none"> • 12' Cradle Screen • Powered AV Table
 • Lighting Package \$225 <ul style="list-style-type: none"> • (4) LED Up lights • (Choose from over 1,000 color combinations) • Cabling • Technician Setup | <ul style="list-style-type: none"> • The Meeting Maker Package \$700 <ul style="list-style-type: none"> • (2) 12' Cradle Screens • (2) Powered AV Tables • (2) Wireless Microphones (Handheld or Lavalier) • Podium with LCD Display Screen • 4-Channel Mixer & House Sound Patch • VGA Splitter • (3) Wireless Internet Connections <ul style="list-style-type: none"> • Add (2) LCD Projectors for \$500
 • The Mini Meeting Maker Package \$450 <ul style="list-style-type: none"> • 7 x 7 Screen • Powered AV Table • LCD Projector • Podium with LCD Display Screen • (1) Wireless Internet Connection <ul style="list-style-type: none"> • Upgrade to 12' Cradle Screen for an additional \$75 |
|--|---|

AUDIO VISUAL COMPONENTS

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|--|--|
| <ul style="list-style-type: none"> • Wireless Microphone \$165 • 4-Channel Mixer \$75 • 16-Channel Mixer \$125 • Portable Sound System \$150 • House Sound Patch \$50 • CD / DVD Combo Player \$80 | <ul style="list-style-type: none"> • LCD Projector \$375 • VGA Splitter \$50 • 32" Flat Screen TV \$250 • 70" Video Display with Built In Projection Capability and Whiteboard Function \$375 • Laser Pointer or Wireless Mouse \$15 |
|--|--|

ADDITIONAL COMPONENTS

- | | |
|---|---|
| <ul style="list-style-type: none"> • Polycom Speakerphone \$150 <ul style="list-style-type: none"> • (Does not include local or long distance charges) • Phone Line \$50 • Powered AV Table \$30 <ul style="list-style-type: none"> • 6' Table, Tape • Power Strip & Extension Cord • Tape – to secure all loose cords • Post-it® Flip Chart Package \$65 <ul style="list-style-type: none"> • (Flip Chart Easel, Markers, Post-it® Pad) • Additional Pad of Paper \$35 • High-speed Internet – Ask About "WiFi Simplified" \$35 <ul style="list-style-type: none"> • (Charged per device/per person) | <ul style="list-style-type: none"> • Whiteboard (4' x 6') with Markers \$50 • Easel \$15 • Flipchart Easel \$25 • Power Strips/Extension Cords \$10 • Exhibit Table (6 ft Linen less) \$25 • Powered Exhibit Table \$35 • Pipe & Drape \$25 per linear foot • AV Technician Labor (4 Hour Minimum) \$70 <ul style="list-style-type: none"> • Evening / Weekend / Holiday Surcharges Apply |
|---|---|

Audio Visual Prices do not include 24% service charge & 9.6% applicable taxes (subject to change).

~ HOTEL FAQs ~

FINAL GUEST COUNT

The final guest count is due to the hotel no less than 3 business days prior to the date of your meeting or event.

SERVICE CHARGE & SALES TAX

All menu prices listed in this menu brochure are subject to hotel's service charge of 24% and applicable taxes, currently 11.6% (subject to change).

LOCATION

Kansas City Airport Marriott is the ONLY hotel located on the grounds of the Kansas City International Airport. We have easy access to the interstates 29 and 435, the Zona Rosa Shopping Center, Downtown Kansas City, Platte City, MO and Weston, MO.

ACCOMMODATIONS

381 Guest rooms, including 4 suites, M Club Access for Marriott Bonvoy Members with Platinum Titanium and Ambassador Status, ADA-accessible rooms available, and high-speed wireless internet access. All newly-renovated guest rooms feature phone line with voicemail & data ports, 55" HD TV with Netflix connectivity, premium movie channels, alarm clock, in-room coffee, hair dryer, in-room safe, iron and ironing board. Indoor heated pool and fitness center is on property for all hotel guests.

GUEST SERVICES

Complimentary airport transportation, Complimentary transportation to Zona Rosa Shopping Center (5pm-10pm daily), Complimentary business center, free parking for hotel guests, guest laundry, lobby shop, safe-deposit boxes and Notary Public.



Prices do not include 24% service charge & 11.6% applicable taxes (subject to change).

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