



SM

HOTELSM PHILLIPS

KANSAS CITY

106 WEST 12TH STREET
KANSAS CITY, MO 64105

BANQUET & CATERING MENU

Contact Information:

Phone: 816.221.7000 | www.hotelphillips.com



All Day Meeting Package

Minimum 10 people

Continental Breakfast

- Fresh Juice
- Sliced Fresh Fruit Display
- Assortment of Fresh Baked Pastries to Include:
 - Danish and Muffins
 - Whipped Butter and Preserves
 - Coffee and Tea Service



Mid-Day Refresh

- Chef's Choice of Mid-Day Snack
- Refresh of Coffee and Tea Service
- Assortment of Soft Drinks



Afternoon Break

- (Please Choose One, See Page 9 for Break Selections)
- Hollywood Boardwalk, Constant Cravings, Fiesta or Health Club

\$31.00 Per Person

(Includes Continental Breakfast, Mid-Day Refresh, and Afternoon Break)

\$56.00 Per Person

(Includes Continental Breakfast, Mid-Day Refresh, Afternoon Break, and Lunch - see page 6 for Lunch Selections)

Prices are subject tax to and service charge. Tax is currently 11.35% on Food and Beverage. Tax is currently 9.35% on Room Rental, Audio Visual and Service Charge. A 22% Service Charge applies to all Food and Beverage, Room Rental & Audio Visual Equipment ordered.



Continental Buffets

Buffets will be available for One (1) hour
Minimum 20 people

Continental

Assortment of Fresh Baked Pastries to Include:
Danish, Muffins, and Bagels
Whipped Butter, Preserves, and Cream Cheese
Coffee and Tea Station

\$12

Deluxe Continental

Assortment of Fresh Baked Pastries to Include:
Danish, Muffins, and Bagels
Sliced Fresh Fruit Display
Whipped Butter, Preserves, and Cream Cheese
Coffee and Tea Station

Selection of Fresh Juice: Orange, Cranberry, Apple and Grapefruit (Choose 2)

\$16

Executive Continental

Assortment of Fresh Baked Pastries to Include:
Danish, Muffins, and Bagels
Sliced Fresh Fruit Display
Whipped Butter, Preserves, and Cream Cheese
Hot Breakfast Sandwich: Chef Choice
Coffee and Tea Station

Selection of Fresh Juice: Orange, Cranberry, Apple and Grapefruit (Choose 2)

\$19

Enhancements | \$4

Seasonal Whole Fruit Display
Yogurt and Granola Parfaits
Juice Shooters
Cinnamon Roll "Fondue"
Assortment of Cereals

Enhancements Refined | \$6

Pancakes and Syrup
(Sugar Free Syrup Available Upon Request)
Banana Bread French Toast
Biscuits and Gravy
Oatmeal with Brown Sugar or Berry Compote
Smoked Salmon Cornets

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Breakfast Buffets

Buffets will be available for One (1) hour
Minimum 10 people

The "Dawn"

- Scrambled Eggs
- Bacon and Sausage Links
- Breakfast Potatoes
- Assortment of Freshly Baked Pastries
- Coffee and Hot Tea Station
- Assorted Fruit Juices

\$19



\$21

The "Phillips"

- Scrambled Eggs
- Bacon and Sausage Links
- Biscuits and Gravy
- Choice of Breakfast Potatoes or Home-Style Grits
- Sliced Fresh Fruit Display
- Assortment of Freshly Baked Pastries
- Coffee and Hot Tea Station
- Assorted Fruit Juices

The "Marcus"

- Traditional Eggs Benedict
- Smoked Salmon with Accompaniments
- Bagels with Cream Cheese
- Bacon and Sausage Links
- Sliced Fresh Fruit Display
- Coffee and Tea Station
- Assorted Fruit Juices

\$23



Breakfast Buffet Enhancements

- Yogurt Parfait \$4
- Bacon, Egg and Cheese Biscuit \$6
- Ham, Egg and Cheese Biscuit \$6
- Breakfast Burrito \$6
- Pancakes with Assorted Toppings \$6
- Sliced Fruit Platter \$6
- Made to Order Omelets \$9

- Requires 1 Chef Attendant for every 25 people at \$100 per Chef

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Plated Breakfast

Classic American

Scrambled Eggs
Sliced Ham
Sausage Links
Skillet Potatoes
Buttered Biscuit

\$16

Traditional Benedict

Poached Eggs
Canadian Bacon
English Muffin
Hollandaise Sauce
Skillet Potatoes

\$18

Midwest Benedict

Poached Eggs
Sausage Patty
Buttermilk Biscuit
Country Gravy
Skillet Potatoes

\$18

Continental Fruit Plate

Seasonal Sliced Fresh Fruit
Served with a Granola Parfait

\$14

Breakfast To-Go

Breakfast Sandwich:

- Scrambled Eggs
 - + Choice of Cheese: Cheddar, Swiss, or Pepper Jack
 - + Choice of Meat: Bacon, Ham, or Sausage Patty
 - + Choice of Bread: English Muffin, Bagel, or Croissant

Accompanied with:

- Banana or Apple

To-Go Coffee and Tea Station

\$15

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Lunch | Sandwiches & Wraps

Served with chips, pickle, cookie, assorted soft drinks and bottled water
Choose 3

All Sandwiches and Wraps Can Be Made as a Box Lunch
\$21 Per Person

Sandwiches

12B Club Croissant - Roasted Turkey, Bacon, Tomato, Lettuce, Swiss, Guacamole, Bean Sprouts

Turkey on Rye - Provolone, Lettuce, Tomato, Red Onion, Avocado, Mayo

Ham on Rye - Swiss, Red Onion, Honey Dijon Mustard

Chicken, Egg, or Tuna Salad on a Croissant - Lettuce and Tomato

Roast Beef on Rye - Swiss, Red Onion, Lettuce, Tomato, Horseradish Cream

Italian on a Sub - Salami, Pepperoni, Capicola, Lettuce, Tomato, Red Onion, Vinaigrette

Vegetarian - Arugula, Roasted Red Pepper, Grilled Asparagus, Buffalo Mozzarella, Tomato

Wraps

Turkey Club - Bacon, Lettuce, Tomato, Swiss, Guacamole, Sprouts

Chicken Caesar - Grilled Chicken, Romaine Lettuce, Croutons, Parmesan, Caesar Dressing

Cabrillo - Grilled Chicken, Bacon, Guacamole, Pico de Gallo, Pepper Jack Cheese

12 Baltimore - Lettuce, Avocado, Tomato, Bacon, Egg, Cucumber, Corn, Red Onion, Grilled Shrimp, Ranch

Vegetarian - Grilled Portabella Mushrooms, Lettuce, Tomato, Cucumber, Avocado, Red Onion, Swiss, Vinaigrette



Plated Lunch

All entrées include salad, choice of starch, vegetable and dessert. Upgrades are added to entrée price
Served with fresh rolls and whipped butter, iced tea or coffee

Choose One Per Category

Salad

Tossed: Iceberg and Romaine Lettuce, Tomato, Cucumber, Red Onion, Sprouts, Vinaigrette or Ranch Dressing

Upgrades

Caesar: Romaine Lettuce, Homemade Croutons, Parmigiano Reggiano	\$3 per person
Mixed Green: Baby Greens, Cherry Tomatoes, Red Onion, Bacon	\$3 per person
Spinach Salad: Spinach, Egg, Asparagus, Red Onion, Olives	\$3 per person
Fruit Salad: Diced Seasonal Fresh Fruit	\$4 per person

Entrée

Seared Chicken with Artichokes and Pesto Cream Sauce	\$24 per person
Oven Roasted Chicken with a Mushroom and Tomato Ragout	\$24 per person
Atlantic Salmon with a Red Wine Glaze	\$26 per person
Garlic Glazed Flat Iron Steak	\$26 per person
Bacon Wrapped Meatloaf	\$24 per person
Roasted Herbed Pork Tenderloin with a Dijon Demi Glace	\$26 per person

Starch

Creamy Mushroom Polenta	Pancetta Mushroom Risotto	Rice Pilaf
Au Gratin Potato	Wild Rice	Whipped Potatoes
	New Potato	

Vegetable

Grilled Asparagus	Glazed Baby Carrots	Parsnip Puree
Haricot Verts	Mixed Grilled Vegetables	Brussels Sprouts
Broccoli		Roasted Corn

Dessert

Berries with Crème Fraîche	Cookies	Brownies
Cheesecake	Chocolate Cake	Chocolate Mousse
	Sliced Fruit Plate	

* Convert to buffet style luncheon additional \$5.00 per person * * If you would prefer a split menu, please add \$2.00 per person *

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Lunch Buffets

Includes a beverage station: Iced Tea and Water
Minimum 20 people

Cobb Salad

Includes Fresh Baked Rolls and Butter, Soup du Jour

Mixed Greens, Diced Grilled Chicken, Egg
Tomato, Cucumber, Avocado, Ham,
Blue Cheese, Feta Cheese

Choice of 2:

Ranch

Bleu Cheese

Balsamic Vinaigrette



\$22

Panini & Wraps (Choose 2)

Includes Chips, Pickle, Slaw and House Salad with Two Dressings

Grilled Chicken, Arugula, Roasted Pepper, Fresh Mozzarella, Garlic Aioli

Ham, Swiss Cheese, Grilled Pineapple, Red Onion, Dijon Mustard

Salami, Pepperoni, Capicola, Black Olives, Roasted Red Pepper, Pickles, Lettuce, Marinara

Roasted Pork, Ham, Pickles, Provolone Cheese, Yellow Mustard

Flat Iron Steak, Balsamic Onions, Mushrooms, Bleu Cheese

Boursin Cheese, Swiss Cheese, Cheddar Cheese, Tomato, Bacon, Pesto

\$24

Deli (Choose 3 meats)

Includes Chips, Pickle, Slaw and House Salad with Two Dressings

Sliced Turkey, Ham, Roast Beef, Salami or Capicola

Lettuce, Tomato, Red Onion, Pickle, Mayonnaise, Mustard, Thousand Island

Assortment of Cheeses

Potato or Pasta Salad

White, Wheat and Rye Bread

\$25

Ode to Kansas City

Shredded BBQ Beef, Pork, Chicken (Choose 2)

Served with Baked Beans, Cole Slaw, White Bread, Pickle Chips,

House Salad and Two Dressings

\$25

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Mid-Morning & Afternoon Breaks

À la Carte

Beverages (Charged on Consumption)

Assorted Juice (Orange, Grapefruit, Cranberry, Apple)	\$42 Per Gallon
Coffee (Regular or Decaffeinated)	\$45 Per Gallon
Iced Tea	\$37 Per Gallon
Assorted Hot Tea	\$2 Per Bag
Fiji Bottled Water (Small)	\$4 Each
Assortment of Canned Soda (Pepsi Products)	\$3 Each
Gatorade Sports Drink	\$4 Each
Aquafina Bottled Water	\$3 Each
Brisk Iced Tea Cans	\$2 Each
Ocean Spray Juice Bottles	\$4 Each
Sobe Life Water	\$5 Each
Red Bull (Regular or Sugar-Free)	\$5 Each
Rockstar Energy Drinks (Regular and Sugar-Free)	\$5 Each

Create Your Own Break

Muffin	\$36 Per Dozen
Scone	\$36 Per Dozen
Danish	\$36 Per Dozen
Whole Fruit	\$2 Each
Bagel and Cream Cheese	\$36 Per Dozen
Croissant	\$36 Per Dozen
Individual Yogurts	\$4 Each
Cereal Bar	\$4 Each
Granola Bar	\$3 Each
Candy Bars	\$3 Each
Homemade Cookies	\$36 Per Dozen
Homemade Brownies	\$36 Per Dozen
Specialty Popcorn Break (Choose One)	\$42 Per Pound
Parmesan	
Hot Buttered	
Cinnamon/Sugar	
Nut Bar	
Paprika Cashews	\$38 Per Pound
Herbed Mixed Nuts	\$28 Per Pound
Pecans	\$32 Per Pound
Warm Soft Pretzel Bites (Nacho Cheese and Mustard)	\$5 Per Person
Fresh Homemade Potato Chips	\$6 Per Person

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Themed Breaks

Available for 30 minutes
Priced Per Person

Fiesta

Homemade Tortilla Chips, Fresh Salsa, Queso Dip, Guacamole
Assorted Soft Drinks and Bottled Water

\$9

Constant Cravings

Assortment of Homemade Cookies, Brownies
Served with Chilled Whole Milk

\$15

Hollywood Boardwalk

Assortment of Candy Bars, Popcorn
Assorted Soft Drinks and Bottled Water

\$11

Health Club

Vegetable Crudités and Dip, Fresh Seasonal Sliced Fruit
Assorted Soft Drinks and Bottled Water

\$12

Trinakria

Olive Tapenade, Hummus and Sun-Dried Tomato Pesto
Grilled Pita, Sliced Focaccia and Lavash Crackers

\$14

Ice Cream Bar

Ice Cream Sandwiches, Drumsticks, Popcicles

\$12

Energizer

Red Bull, Sliced Fruit, Assorted Candy Bars and Energy Bars

\$15

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Receptions

Appetizers & Tapas

All are priced per piece with minimum of 25 pieces

Mini Cordon Blue	\$3.00
Mozzarella Stuffed Focaccia	\$3.50
Potato and Pancetta Croquettes	\$3.50
Asparagus and Asiago with Puff Pastry	\$3.50
Fried Ravioli	\$3.00
Lobster Rangoon	\$3.50
Assorted Mini Quiche	\$3.00
Curry Chicken with Pita and Hummus	\$3.00
Petite Vegetable Eggrolls with Hot and Sour Sauce	\$3.00
Antipasto Skewer	\$3.00
Tomato Mozzarella Bruschetta	\$3.00
Feta and Spinach Spanikopitas	\$3.00
Mini Crab Cake	\$3.50
Tuna Wontons with Mango Salsa	\$3.50
Mini Beef Wellington with Dijon Mustard Sauce	\$3.50
Beef Satay with Teriyaki	\$3.50
Grilled Tenderloin with Red Onion on a Baguette	\$3.50
Bacon Wrapped Scallop	\$3.50

Dessert Canapés

Assorted Petite Macaroons	\$3.00
Mousse in Chocolate Shell	\$3.00
- Chocolate, White Chocolate or Raspberry	
Fruit Tarts	\$3.25
Mini Cheesecakes	\$3.75
Mini Tiramisu	\$3.25
Christopher Elbow Chocolates	\$4.00



Reception Stations

Reception stations may be added to any buffet or hors d'oeuvres reception. If no dinner is served, a minimum of 3 stations must be ordered. All stations must be guaranteed at full guest count. All reception action stations require 1 chef attendant per station. Stations are presented for a maximum of 90 minutes, \$100 per attendant fee, 1 attendant per station required per 50 people. Minimum 20 people

Imported & Domestic Cheese

Served with an Assortment of Crisps and Crostinis, Fresh Fruit

\$8

Charcuterie

Selection of Hard and Soft Salamis

Marinated Cured Vegetables

\$12

Vegetable Crudités

Carrots, Celery, Broccoli, Cauliflower, Red and Green Peppers

Served with Homemade Ranch or Blue Cheese Dressings

\$5

Shrimp Cocktail

Poached Shrimp and House Cocktail Sauce

\$10

Cold Smoked Tenderloin

Red Onion Marmalade, Corn Salsa, Horseradish Sauce

Served with Sliced Grilled Baguettes

\$12

Smoked Salmon Display

Pumpernickel, Cream Cheese, Chopped Egg, Onions, Capers (2 oz. Per Person)

\$8

Seasonal Sliced Fruit Display

\$6

Sweets Station

Gourmet Macaroons, Mini Cheese Cakes, and Oreo Brownies

\$10



Action Stations

Reception stations may be added to any buffet or hors d'oeuvres reception. If no dinner is served, a minimum of 3 stations must be ordered. All stations must be guaranteed at full guest count. All reception action stations require 1 chef attendant per station. Stations are presented for a maximum of 90 minutes, \$100 per attendant fee, 1 attendant per station required per 50 people. Minimum 20 people

Pasta Station

Choice of Two:

- Cheese Tortellini, Farfalle, or Penne

Accompanied By:

- Roasted Garlic Cream Sauce, Tomato Basil Marinara, Grated Parmesan,
- Sun-Dried Tomatoes, Peppers, Grilled Chicken or Italian Sausage, Focaccia Bread **\$12 Per Person**

Fajita Station

Marinated Chicken and Beef

Grilled Onions, Mushrooms, and Peppers

Sour Cream, Lettuce, Pico de Gallo, Guacamole, Flour Tortillas **\$15 Per Person**

Asian Station

Noodles:

- Soba, Somen, and Pad Thai

Trio of Sauces:

- Miso-Wasabi, Soy Chile, Pineapple Teriyaki

Selection of Fresh Vegetables, Shaved Pork, Shaved Chicken and Shrimp **\$14 Per Person**

Slider Station

Crab Cake, Pulled Pork, Black Angus Beef & Herb Chicken Cutlet **\$14 Per Person**

Mashed Potato Bar

Roasted Garlic Mashed, Yukon Gold Mashed, Mashed Sweet Potato

Caramelized Onion, Roasted Wild Mushrooms, Pine Nuts, White Cheddar

Blue Cheese Crumbles, Scallions, Crisp Applewood Bacon,

Chopped Sun Dried Tomatoes, Creamy Horseradish and Sweet Butter **\$11 Per Person**

Classic Dessert Station

Cherries Jubilee, Café Diablo, Bananas Fosters **\$12 Per Person**

Carving Stations

(Served with Rolls and House-Made Sauces)

House Brined Herbed Turkey Breast **\$240 Serves 30**

Whole Roasted Pork Loin **\$240 Serves 35**

Irish Whiskey Glazed Country Ham **\$350 Serves 50**

Rosemary and Thyme Roasted Prime Rib **\$400 Serves 40**

Dijon and Black Pepper Kansas City Strip **\$400 Serves 35**

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Reception Packages

Based on 1.5 hours of service
Priced Per Person - Minimum 20 people

The Kauffman (Choose Three From Below)

Mozzarella Stuffed Focaccia,
Assorted Mini Quiche, Lobster Rangoon,
Potato and Pancetta Croquettes,
Antipasto Skewers, Mini Crab Cakes,
Vegetable Eggrolls, Mini Cordon Blue,
Curry Chicken with Pita and Hummus

Includes 2 Stations from Stations Menu

Includes the Following Displays:

Seasonal Vegetable Crudité's with House-Made Dipping Sauces
Gourmet Cheese Display with Assortment of Hand Crafted Artisan Breads



\$42

The Lyric

Lobster Rangoon
Mini Cordon Blue

Includes the Following Displays:

Seasonal Vegetable Crudité's with House-Made Dipping Sauces
Sliced Seasonal Fresh Fruit Platter

\$17

The Midland

Antipasto Skewers, Assorted Mini Quiche
Lobster Rangoon, Mini Cordon Blue

Includes the Following Displays:

Seasonal Vegetable Crudite with House-Made Dipping Sauces
Gourmet Cheese Display with Assortment of Hand Crafted Artisan Breads

\$21



\$32

The Starlight (Choose Two From Below)

Mozzarella Stuffed Focaccia
Assorted Mini Quiche
Lobster Rangoon, Potato Croquettes
Antipasto Skewers, Mini Crab Cakes
Vegetable Eggrolls

Includes 1 Station from Stations Menu

Plus the Following Displays:

Seasonal Vegetable Crudité's with House-Made Dipping Sauces
Gourmet Cheese Display with Assortment of Hand Crafted Artisan Breads

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Plated Dinner

All entrées to include tossed salad with house vinaigrette, choice of starch, vegetable and dessert
 Dinner rolls with butter, iced tea, freshly brewed regular and decaffeinated coffee.
 Quantities must be provided to the chef 72 hours prior to event

Dinner Entrées

Oven Roasted Tomato Stuffed with Pesto Couscous	\$24
Pasta Primavera with Spring Vegetables, Parmesan and Pomodoro	\$24
Grilled Swordfish with Pomegranate Vinaigrette	\$38
Thyme, Dijon Roasted Pork Loin with Roasted Apple Demi Glace	\$34
Marinated Flank Steak with a Mushroom Reduction	\$34
Chicken Schnitzel with Country Gravy	\$32
Stuffed Chicken with Wild Rice, Provolone and Andouille Sausage	\$34
Pan Roasted Chicken with a Shallot and Stone Ground Mustard Sauce	\$32
Roasted Pork Loin with Apple Chutney and Marsala Demi Glace	\$37
Dijon and Black Pepper Kansas City Strip with Red Wine Demi	\$38
Grilled Chicken with Prosciutto, Mushrooms and Rosemary, Fontina Cream	\$36
Sautéed Salmon with a Cilantro Lime Beurre Blanc	\$37
Seared Scallops with a Bacon, Honey and Black Truffle Crust	\$36
Pan Seared Beef Tenderloin with Red Wine Demi Glace	\$44

Surf & Turf

6oz Filet	\$34
Paired with Your Choice of:	
- Oscar	Add \$14
- Shrimp (5)	Add \$14
- Scallops (3)	Add \$19
- Lobster Tail (1)	Add \$26

*** Convert to Buffet Style Additional \$5.00**
*** Buffet Pricing is Based on One and a Half (1.5) Hours**
*** If Two (2) Buffet Options Are Chosen,**
the Higher Priced Menu Item Will
Be Charged For All Guests.

Starch

Mushroom Risotto	Wild Rice	Roasted Potatoes with Garlic & Herb Butter
Parsnip Puree	Baked Potato Cakes	Whipped Red Potatoes

Vegetable

Candied Baby Carrots	Haricot Verts	Grilled Corn & Asparagus Succotash
Asparagus	Ratatouille	Creamed Corn Creamed Spinach

Desserts

Cheesecake	Chocolate Cake	Tiramisu	Carrot Cake
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Salad Upgrades

Caesar Salad with Romaine Hearts and Ciabatta Croutons	
Spring Mix, Goat Cheese, Candied Walnuts and Red Onion	
Spinach Salad with Red Onion, Olives, Asparagus, and Honey Mustard Dressing	\$4 per person

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Desserts

All Items Priced Per Person

Assorted Macarons **\$4**

Chocolate Covered Strawberries **\$5**

Assorted Canapés **\$8**

Cookies and Milk

Chocolate Chip, Oatmeal Raisin, Sugar **\$8**

Mousse

Choice of: Chocolate, White Chocolate, Pumpkin, Raspberry **\$8**

NY Style Cheesecake

Choice of: Chocolate Sauce, Cherries or Strawberries **\$10**

Apple Tart

Granny Smith Apples, Butterscotch Caramel, Tart Shell **\$10**

Panna Cotta

With Raspberry Compote **\$10**



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