

# MEETING AND EVENT MENUS

## BREAKFAST

We politely request a minimum of 12 guests for breakfast buffets. There will be a \$100 set up fee for buffets less than 12 guests. Buffets will be refreshed for one hour. Pricing is per person unless noted otherwise.

### BREAKFAST PACKAGES

#### ESSENTIAL MORNING SNACKS / \$19

assorted breakfast pastries  
plain and everything Meshuggah bagels  
fresh seasonal fruit display  
cream cheese, whipped butter, jams  
orange juice, fresh brewed coffee, hot tea

#### LIGHT AND BRIGHT / \$21

scrambled whole eggs or egg whites  
sweet potato and spinach hash  
steel-cut oatmeal with nuts, dried fruit, brown sugar  
fresh seasonal fruit and berries  
house yogurt and granola with Missouri honey  
orange juice, locally roasted coffee, hot tea

#### THE SAVOY BREAKFAST / \$24

scrambled eggs  
French toast or pancakes  
cheesy grits or breakfast potatoes  
hickory smoked bacon or sausage  
hand cut seasonal fruit  
selection of breakfast pastries, plain and everything  
Meshuggah bagels, white, wheat, or sourdough toast  
orange juice, locally roasted coffee, hot tea

#### BOXED BREAKFAST TO GO / \$16

egg cheddar sandwich on choice of bagel, white, wheat, or sourdough  
seasoned potato wedges  
fresh apple or Valencia orange  
/ add hickory smoked bacon or sausage for \$4

### BREAKFAST ENHANCEMENTS

#### HOUSEMADE VANILLA YOGURT / \$5

fresh fruit, house sunflower seed granola

#### PARFAIT BAR / \$9

house vanilla yogurt, house sunflower seed granola, honey, seasonal fruit

#### WAR EAGLE MILL STEEL CUT OATMEAL / \$6

cinnamon-brown sugar, roasted nuts, dried fruit

#### SEASONAL SLICED FRUIT / \$5

#### MUFFINS AND SCONES / \$5

#### SCRAMBLED EGGS / \$4

#### BUTTERMILK PANCAKES / \$5

whipped butter, maple syrup

#### SCRATCH BISCUITS AND SAUSAGE GRAVY / \$6

#### SMOKED SALMON PLATTER / \$8

traditional garnishes

#### HICKORY SMOKED BACON AND SAUSAGE / \$6

#### OMELETS MADE TO ORDER / \$10

/ additional \$150 Chef attendant fee, per 30 people  
farm egg omelets served with a selection of ham, hickory smoked bacon, breakfast sausage, onions, peppers, spinach, cheddar cheese



THE  
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# DAYTIME MEETING BREAKS

Pricing is per person unless noted otherwise. Served for 2 hours.

### A LITTLE SOMETHING SWEET / \$12

assorted desserts, fresh fruit

### HEARTLAND GARDEN PICNIC STAPLES / \$14

fresh cut vegetables and breads with a presentation of dips, spreads, garnishes

### REVIVAL BAR / \$14

assortment of fresh cold-pressed fruit and vegetable juices, make-your-own nut bowl, house Midwest-inspired granola bars

### SOMETHING SWEET AND SALT / \$12

make-your-own bowl of freshly popped popcorn, candies, chocolate, salty snacks, nuts

### PRETZEL BAR / \$14

soft pretzels, beer cheese sauce, variety of mustards

### PARFAIT BAR / \$9

vanilla yogurt, house sunflower seed granola, honey, fresh fruit

### MILK AND COOKIES / \$11

assortment of house cookies and ice-cold milk flavors

### MEAT AND CHEESE BOARDS / \$16

assortment of meats, domestic and imported cheese, seasonal relishes, garnishes

### BEVERAGES

served for 8 hours

### OPTION ONE / \$6

coffee, hot tea, water

### OPTION TWO / \$9

coffee, hot tea, bottled water

### OPTION THREE / \$12

coffee, hot tea, soft drinks, bottled water

### OPTION FOUR / \$13

coffee, hot tea, soft drinks, bottled water, still and sparkling water



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## WORKING LUNCH

Served with coffee and iced tea. We politely request a minimum of 12 guests for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets fewer than 12 guests. Buffets will be refreshed for one hour. Pricing is per person unless noted otherwise.

### BOXED LUNCH / \$24

choice of two sandwiches, one side  
bottled water, one piece of whole fruit, chocolate chip cookie

### DELI BUFFET / \$28

choice of one soup, three sandwiches, two sides, one dessert

### DELI SPREAD / \$26

sliced artisan meats and cheeses  
lettuce, tomato, shaved onion, pickles  
variety of breads, condiments  
choice of two sides, one dessert

### SOUPS

**Butternut Squash Soup** campfire toasted brown sugar Missouri pecans

**Chicken Noodle Soup** chicken confit, ginger, house pasta, shaved vegetables, fresh torn basil, mint

**Roasted Tomato Bisque** fresh basil, Parmesan

**Smoked Potato Soup** smoked Idaho russet potato puree, leeks, Boulevard pale ale

### SANDWICHES

**Turkey Breast** butter lettuce, provolone

**Country Ham** grain mustard, Swiss cheese

**Roast Beef** creamy horseradish, caramelized onion

**Chicken Salad** celery, apples, grapes, pecans

**Avocado Spread** roasted sweet potatoes, caramelized onion, spinach

### SIDES

**House Green Onion Yogurt Dip** fresh vegetables, assorted crackers and toasts

**Chilled Pasta Salad** fresh house gnochiotti pasta, pickles, lemon-buttermilk dressing

**Charred Broccoli Salad** chickpeas, puffed wild rice, scallions, yogurt-lemon vinaigrette

**Sea Salted Potato Chips**

### DESSERT

**Savoy Profiteroles**

**Assorted Cookies**

**Chocolate Brownies and Butternut Blondies**



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# SIT-DOWN LUNCH

Served with artisan bread, whipped butter, iced tea, and fresh brewed coffee.

## SOUPS

- Butternut Squash Soup** campfire toasted brown sugar Missouri pecans
- Chicken Noodle Soup** chicken confit, ginger, house pasta, shaved vegetables, fresh torn basil, mint
- Smoked Potato Soup** smoked Idaho russet potatoe puree, leeks, Boulevard pale ale

## SALADS

- Field Greens Salad** goat cheese, dried cranberries, red onion, honey-dijon vinaigrette
- Iceberg Lettuce** radish, red onion, croutons, cheddar cheese, tomato, cucumber, buttermilk dressing
- Marinated Beet Salad** apple, goat cheese, watercress, champagne vinaigrette

## ENTRÉES

- Butternut Squash Confit** granny smith apple butter, pan-caramelized Brussels sprouts, pickled red onion
- Harissa Crispy Polenta** Parmesan cream, spiced honey, pickled red onion, sautéed farmer greens
- House Pasta** vegetable fricassee, lemon zest, Parmesan
- Pan Roasted Market Fish** sautéed farmer greens, simmered grains, pickled red onion
- Grilled Chicken** rice pilaf, vegetable fricassee, Meyer lemon vinaigrette
- Brown Sugar Glazed Pork** caramelized winter squash, brussels sprouts, honey-mustard vinaigrette
- Porter Braised Beef** pot-au-feu vegetables, potato puree

## DESSERTS

- Apple Crisp** J.Rieger whiskey ice cream
- Chocolate Pot de Crème** whipped vanilla chantilly, chocolate shavings
- Olive Oil Cake** Missouri honey, cranberries, mascarpone ice cream
- Butternut Blondie** rum salted caramel, candied nuts, vanilla ice cream

## PRICING AND OPTIONS

OPTION ONE	OPTION TWO
Choice of one soup or salad, one entrée, one dessert	Choice of two soups or salads, two entrees, two desserts
\$34 per person	\$39 per person



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## BUFFET LUNCH

Served with artisan bread, whipped butter, iced tea, fresh brewed coffee, and hot tea. We politely request a minimum of 12 guests for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets fewer than 12 guests.

### SOUPS

**Butternut Squash Soup** campfire toasted brown sugar

Missouri pecans

**Chicken Noodle Soup** chicken confit, ginger, house pasta, shaved vegetables, fresh torn basil, mint

**Smoked Potato Soup** smoked Idaho russet potatoe puree, leeks, Boulevard pale ale

### SALADS

**Field Greens Salad** goat cheese, dried cranberries, red onion, honey-dijon vinaigrette

**Iceberg Lettuce** radish, red onion, croutons, cheddar cheese, tomato, cucumber, buttermilk dressing

**Marinated Beet Salad** apple, goat cheese, watercress, champagne vinaigrette

**Charred Broccoli Salad** chickpeas, puffed wild rice, scallions, yogurt-lemon vinaigrette

### ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, simmered grains, pickled red onion

**Meat Lasagna** layers of fresh made pasta, San Marzano tomato, ricotta, Parmesan

**Brown Sugar Glazed Pork** caramelized winter squash, Brussels sprouts, honey-mustard vinaigrette

**Porter Braised Beef** pot-au-feu vegetables, roasted potatoes

**Curry Chicken and Rice** fresh vegetables, Vadouvan curry, jasmine rice, fresh herb mix of basil, mint, scallions

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one soup, one salad, one entrée, one side, one dessert

\$32 per person

#### OPTION TWO

Choice of one soup, one salad, two entrées, two sides, two desserts

\$46 per person

### SIDES

**Roasted Garlic Potatoes**

**War Eagle Mill Grits**

**Yukon Gold Whipped Potatoes**

**Roasted Brussels Sprouts**

**Honey Charred Carrots**

### DESSERTS

**Seasonal Fruit** whipped vanilla cream, assorted cookies

**Apple Crisp** vanilla bean whipped cream

**Butternut Blondie** rum salted caramel, candied nuts, whipped cream

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## SIT-DOWN DINNER

Served with artisan bread, whipped butter, iced tea, and fresh brewed coffee.  
Pricing is per person unless noted otherwise.

### SOUPS

**Butternut Squash Soup** campfire toasted brown sugar  
Missouri pecans

**Chicken Noodle Soup** chicken confit, ginger, house pasta,  
shaved vegetables, fresh torn basil, mint

**Smoked Potato Soup** smoked Idaho russet potatoe puree,  
leeks, Boulevard pale ale

### SALADS

**Field Greens Salad** goat cheese, dried cranberries,  
red onion, honey-dijon vinaigrette

**Iceberg Lettuce** radish, red onion, croutons, cheddar  
cheese, tomato, cucumber, buttermilk dressing

**Marinated Beet Salad** apple, goat cheese, watercress,  
champagne vinaigrette

### ENTRÉES

**Butternut Squash Confit** granny smith apple butter,  
pan-caramelized Brussels sprouts, pickled red onion

**Harissa Crispy Polenta** Parmesan cream, spiced honey,  
pickled red onion, sautéed farmer greens

**House Pasta** vegetable fricassee, lemon zest, Parmesan

**Pan Roasted Market Fish** sautéed farmer greens,  
simmered grains, pickled red onion

**Apple Wood Smoked Chicken** creamed kale, roasted  
potatoes, crispy mushrooms

**Brown Sugar Slow Roasted Pork** Parmesan polenta,  
caramelized winter squash, Brussels sprouts

**Porter Braised Beef** pot-au-feu vegetables, potato puree

**Char Broiled Butcher's Cut Steak** sautéed mushrooms,  
creamed greens, garlic potatoes  
/ filet, strip, or ribeye for an additional \$4

### DESSERTS

**Apple Crisp** J.Rieger whiskey ice cream

**Chocolate Pot de Crème** whipped vanilla chantilly,  
chocolate shavings

**Olive Oil Cake** Missouri honey, cranberries, mascarpone  
ice cream

**Butternut Blondie** rum salted caramel, candied nuts,  
vanilla ice cream

### OPTIONS AND PRICING

#### OPTION ONE

Choice one soup or  
salad, one entrée,  
one dessert  
\$49 per person

#### OPTION TWO

Choice of two soups or  
salads, three entrées,  
two desserts.  
\$65 per person

#### OPTION THREE

Choice of one soup,  
one salad, one entrée,  
one dessert  
\$70 per person

#### OPTION FOUR

5 courses  
Chef tasting menu,  
wine pairings available.  
\$105 per person

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## BUFFET DINNER

Served with coffee, tea and rolls. We politely request a minimum of 12 guests for dinner buffets. There will be a \$100 set up fee for buffets less than 12 guests. Buffets will be refreshed for one hour.

### SOUPS

**Butternut Squash Soup** campfire toasted brown sugar Missouri pecans

**Chicken Noodle Soup** chicken confit, ginger, house pasta, shaved vegetables, fresh torn basil, mint

**Smoked Potato Soup** smoked Idaho russet potatoe puree, leeks, boulevard pale ale

### SALADS

**Field Greens Salad** goat cheese, dried cranberries, red onion, honey-dijon vinaigrette

**Iceberg Lettuce** radish, red onion, croutons, cheddar cheese, tomato, cucumber, buttermilk dressing

**Marinated Beet Salad** apple, goat cheese, watercress, champagne vinaigrette

### ENTRÉES

**Butternut Squash Confit** granny smith apple butter, pan-caramelized Brussels sprouts, pickled red onion

**Harissa Crispy Polenta** Parmesan cream, spiced honey, pickled red onion, sautéed farmer greens

**House Pasta** vegetable fricassee, lemon zest, Parmesan

**Pan Roasted Market Fish** sautéed farmer greens, simmered grains, pickled red onion

**Apple Wood Smoked Chicken** creamed kale, roasted potatoes, crispy mushrooms

**Brown Sugar Slow Roasted Pork** Parmesan polenta, caramelized winter squash, Brussels sprouts

**Porter Braised Beef** roasted and pot-au-feu vegetables

### SIDES

**Roasted Garlic Potatoes**

**War Eagle Mill Grits**

**Yukon Gold Whipped Potatoes**

**Roasted Brussels Sprouts**

**Honey Charred Carrots**

### DESSERTS

**Apple Crisp** vanilla bean whipped cream

**Chocolate Pot de Crème** chantilly, chocolate shavings

**Olive Oil Cake** Missouri honey, cranberries, whipped mascarpone

**Butternut Blondie** rum salted caramel, candied nuts, whipped cream

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one soup or salad, one entrée, one side, one dessert  
\$55 per person

#### OPTION TWO

Choice of two soups or salads, two entrées, two sides, two desserts  
\$65 per person

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## PASSED HORS D'OEUVRES

Choice of four passed canapés served for up to one hour for \$29 per person.  
Pricing available upon request for stationed canapés.

### COLD

**Fresh Crudo** catch of the day

**Farm Egg Tartine** soft boiled egg, extra virgin olive oil, fresh herbs, black pepper, toast

**Jumbo Lump Crab Salad** avocado, granny smith apple

**Steak Tartare** brioche, chives

**Prosciutto Compressed Apple** aged balsamic

**Chicken Liver Mousse** toast, pickled mustard seeds

**Fresh Marinated Berry Spoons** yogurt, crumbled nuts

**Avocado Toast** lime, fresh herbs

**Goat Cheese and Apple** whipped farmer's goat cheese, fresh apple, spiced Missouri honey on toasted crostini

### HOT

**Crab Rangoon** sweet & sour

**Shrimp Toast** crostini, yuzu aioli, scallions

**Crispy Risotto Arancini** tomato agrodolce

**Fresh Baked Gougères** Gruyère cheese, Missouri attic aged ham

**French Onion Puffs** caramelized onions, broiled Gruyère cheese, fresh chopped oregano in puff pastry

**Bacon Wrapped Cherry Peppers** filled with cream cheese

**Tempura Fried Mushroom** crushed coriander, lemon aioli

**Salt and Pepper Beef** puff pastry, soy-honey glaze



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## STATIONED SNACKS

Pricing is per person unless noted otherwise.

### BUILD-YOUR-OWN SNACK BARS

Served for 2 hours.

#### SHAKING BEEF LETTUCE WRAPS / \$16

sautéed marinated beef, chilled bibb lettuce, pickled onions, sweet chili vinaigrette, bundles of fresh herbs  
/ add tofu and roasted vegetables for \$4

#### TUNA POKE BAR / \$20

fresh diced yellow fin tuna, steamed rice, ponzu marinade, fresh-cut vegetables, house sauces

#### PRETZEL BAR / \$14

soft pretzels, beer cheese, Mornay, variety of mustards

#### BRUSCHETTA BOARD / \$15

toasted crostinis, spreads, seasonal fresh-cut vegetables, cheese, sauces, olive oil, seasonings

#### CHEESE AND CRACKERS / \$15

assortment of domestic and imported cheese, seasonal relishes, garnishes

#### CHARCUTERIE BUTCHER BLOCK / \$18

assortment of meats, seasonal accoutrements, toasts

#### SHELLFISH CRUDO TOWER / \$38

pristine chilled seafood on ice, lemon wedges, cocktail sauce, mignonette

#### SLIDER BAR / \$22

warm slider buns, assortment of vegetables, oven roasted beef, chicken, smoked pork, spreads, cheese

### SWEETS AND TREATS / \$10

variety of house miniature dessert by our pastry chef  
/ add a variety of ice-cold milk flavors for an additional \$6

### COTTON CANDY TREAT BAGS / \$4

### ENHANCEMENTS / \$7

**Smoked Cauliflower** tossed with buttered hot sauce, house ranch, garnished with celery leaves

**Farm Egg Tartines** sliced soft boiled egg, extra virgin olive oil, fresh herbs, fresh cracked black pepper on toasted bread

**Bacon Wrapped Cherry Peppers** filled with cream cheese

**Chicken Wings** aleppo pepper honey glaze

**Crispy Smoked Fish Croquettes** tomato jam

**Crispy Mushroom** spices, herb aioli

**Steak House Potato Wedges** topped with aioli, spiced honey, scallions

**Fresh Crudo Spoons** catch of the day, seasonal accoutrements



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## HOSTED AND CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar required for every 75 guests. Other premium and super premium selections are available upon request.

### FORD BAR

#### Liquor / \$8

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Superior Rum, Exotico Silver Tequila, Dewar's White Label Scotch, Evan Williams Black Label Bourbon

#### Classic Cocktail / \$10

Cosmo, Martini, Moscow Mule, Margarita, Daiquiri, Horse Feather, Old Fashioned, Manhattan

#### Wine / \$9

Choice of two: Canyon Road Chardonnay, Canyon Road Cabernet Sauvignon, Proverb Rose, Wycliff Sparkling Wine

#### Beer / \$7

Choice of three: Miller Light, Miller Highlife, Stella Artois, Boulevard Wheat, Tall Grass 8-bit Pale Ale, Bitburger Drive N/A, Left Hand Nitro Milk Stout, Stiegl Radler

### TRUMAN BAR

#### Liquor / \$10

Skyvodka, Aviation American Gin, Bacardi Superior, El Jimador Silver Tequila, Speyburn 10yr Scotch, Old Forester 86 Bourbon

#### Classic Cocktail / \$12

Cosmo, Martini, Moscow Mule, Margarita, Daiquiri, Horse Feather, Old Fashioned, Manhattan

#### Wine / \$10

Choice of three: Story Point Chardonnay, Story Point Cabernet Sauvignon, Rose Haven Rose, Domaine Saint Michelle Brut

#### Beer / \$7

Choice of four: Miller Light, Miller Highlife, Stella Artois, Boulevard Wheat, Tall Grass 8-bit Pale Ale, Bitburger Drive N/A, Left Hand Nitro Milk Stout, Stiegl Radler

### 21c BAR

#### Liquor / \$12

Tito's Vodka, Bombay Sapphire Gin, J Wray Silver Rum, Appleton Estate Signature Rum, Espolon Blanco Tequila, Ardbeg 10yr Scotch, Dalmore 12yr Scotch, Woodford Reserve Bourbon, Buffalo Trace Bourbon, Jack Daniel's Black Tennessee Whiskey

#### Classic Cocktail / \$14

Cosmo, Martini, Moscow Mule, Margarita, Daiquiri, Horse Feather, Old Fashioned, Manhattan

#### Wine / \$12

Choice of four: La Marca Prosecco, Fleur de Mer Rose, Cloudfall Sauvignon Blanc, Josh Cellars Chardonnay, Cloudfall Pinot Noir, Josh Cellars Cabernet Sauvignon

#### Beer / \$7

Choice of five: Miller Light, Miller Highlife, Stella Artois, Boulevard Wheat, Tall Grass 8-bit Pale Ale, Bitburger Drive N/A, Left Hand Nitro Milk Stout, Stiegl Radler

## HOURLY BAR PACKAGES

Pricing per person

### BEER & WINE BAR

\$18 for two hours, \$30 for four hours

### FORD BAR

\$28 for two hours, \$44 for four hours

### TRUMAN BAR

\$35 for two hours, \$55 for four hours

### 21c BAR

\$42 for two hours, \$66 for four hours

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