



## BREAKFAST

We politely request a minimum of 12 guests for hot breakfast buffets. A set-up fee of \$100 will be applied to all breakfast buffets of fewer than 12 guests. Priced per guest unless noted otherwise.

### BREAKFAST BUFFETS

#### ESSENTIAL MORNING WAKEUP / \$24

assorted breakfast pastries and muffins  
whipped yogurt with house granola, honey  
fresh sliced seasonal fruit  
whipped butter, jams  
orange juice, freshly brewed coffee, tea

#### POWER & LIGHT / \$28

plain and everything bagels  
whipped yogurt with house granola, honey  
fresh sliced seasonal fruit  
smoked salmon with capers, tomatoes, onions  
scrambled eggs  
Choice of: smoked bacon or breakfast sausage  
cream cheese, whipped butter, jams  
orange juice, freshly brewed coffee, tea

#### THE SAVOY BREAKFAST / \$30

assorted breakfast pastries  
whipped yogurt with house granola and honey  
fresh sliced seasonal fruit  
scrambled eggs, crispy potatoes  
Choice of: smoked bacon or breakfast sausage  
Choice of: french toast or pancakes, syrup & jams  
orange juice, freshly brewed coffee, tea

### BREAKFAST TO –GO

#### BOXED SANDWICH / \$16

egg cheddar sandwich on brioche bun  
crispy potatoes, fresh sliced seasonal fruit

+add smoked bacon or breakfast sausage for / \$4

### ENHANCEMENTS

Available as an addition to an existing buffet

#### BREAKFAST SANDWICH / \$7

Egg cheddar sandwich on brioche bun  
+ add smoked bacon or breakfast sausage / \$3

#### STEEL CUT OATMEAL / \$6

seasonal fruit, maple syrup, toasted nuts

#### CRISPY BREAKFAST POTATOES / \$5

#### SMOKED BACON OR BREAKFAST SAUSAGE / \$6

#### SCRAMBLED EGGS OR EGG WHITES/ \$5

#### BUTTERMILK PANCAKES / \$8

whipped butter, maple syrup, fresh fruit

#### AVOCADO TOAST / \$6

marinated red onion, radish, herbs

#### BISCUITS AND SAUSAGE GRAVY / \$8

#### SMOKED SALMON PLATTER / \$8

herbed cream cheese, capers, toast

#### HOUSE MUFFINS AND PASTRIES \$54 / dozen

#### OMELETS MADE TO ORDER / \$17

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

THE  
SAVOY

219 W 9th Street Kansas City, Missouri 64105 T 816.443.4200 F 816.443.4201 21cKansasCity.com  
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## DAYTIME MEETING BREAKS

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

### PARFAIT BAR / \$10

whipped yogurt with house made sunflower granola, clover honey, toasted nuts, fresh fruit

### SEASONAL FRESH FRUIT STATION / \$10

### REVIVE & REFRESH / \$14

daily mixed cold-pressed fruit and vegetable juices, toasted nuts, granola bars

### HEARTLAND GARDEN PICNIC / \$15

fresh cut vegetables and breads, pimento cheese, buttermilk dip & shell bean hummus

### SWEET & SALTY / \$14

freshly popped popcorn, chocolate chip cookies, salty snacks, toasted nuts

### PRETZEL BAR / \$15

soft pretzels, beer cheese sauce, variety of mustards

### MEAT & CHEESE BOARDS / \$18

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

### DESSERT BAR / \$15

chef's trio of seasonal desserts & seasonal fresh fruit

### BEVERAGE STATIONS

served for 8 hours

### OPTION ONE / \$16 per guest

coffee, hot tea, water

### OPTION TWO / \$18 per guest

coffee, hot tea, bottled water

### OPTION THREE / \$20 per guest

coffee, hot tea, bottled water, soft drinks

### A LA CARTE BEVERAGES

### FRESHLY BREWED LAVAZZA COFFEE

\$65 person / \$35 per half gallon

### ICE TEA / \$48 per gallon

lemon wedges

### LEMONADE / \$48 per gallon

lemon wheels or seasonally infused

### ASSORTED SOFT DRINKS / \$5 per item

### GATORADE / \$5 per item

### SPARKLING, BOTTLED WATER / \$5 per item

### RED BULL, SUGAR FREE RED BULL / \$5 per item



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## WORKING LUNCH

Served with an arrangement of farm to market bread, lettuce, cheese, traditional accompaniments, water, coffee, and tea.

### LUNCH DELICATESSEN

#### Buffet Stations

##### OPTION ONE / \$32 per guest

Choice of one starter, two deli items, one side, one dessert

##### OPTION TWO / \$34 per guest

Choice of one starter, three deli items, two sides, one dessert

##### OPTION THREE / \$38 per guest

Choice of two starters, three deli items, two sides, one dessert

##### BOX LUNCHESES, TO-GO / \$28 per guest

Select up to *Three Deli Sandwiches*

##### *All Boxes Include:*

side salad, chips, home made cookie, bottled water

##### SALAD BAR / \$15 per guest

seasonal lettuces, red onion, cheese, pickled vegetables, cucumbers, dried fruit, croutons, buttermilk- herb dressing, citrus vinaigrette of mustards

- Add grilled chicken + \$3 / per guest

### STARTERS

**Chef's Seasonal Salad**

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Chef's Seasonal Soup**

### DELIS

**Smokehouse Turkey Breast**

**Missouri Country Ham**

**House Slow Roast Beef**

**Heartland Chicken Salad**

**Fresh Avocado Spread**

### SIDES

**House Green Onion Dip** garden vegetables

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

**House Made Chips**

**Shell Bean Hummus** garden vegetables

**Pimento Cheese** toasted breads

**Fresh Seasonal Fruit Salad**

### DESSERTS

**Chef's Seasonal Dessert**

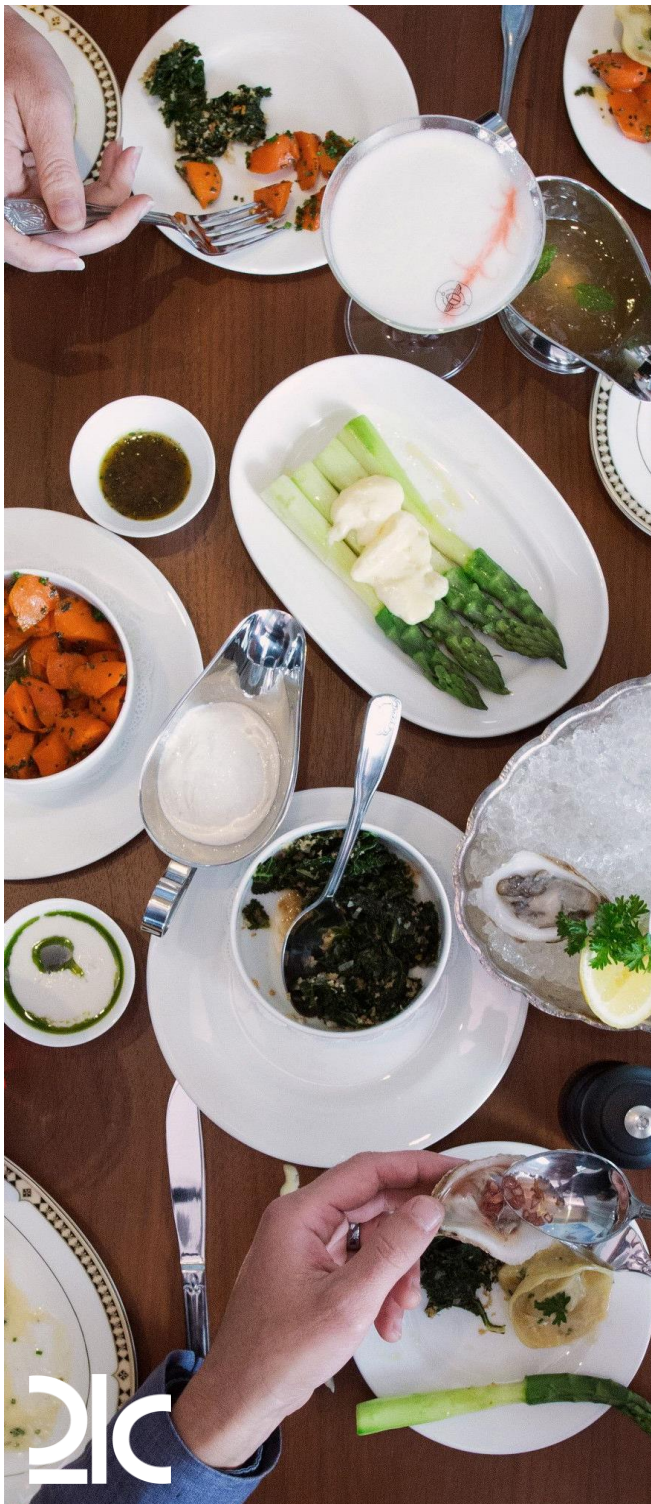
**Savoy Homemade Cookie**

**Savoy Homemade Brownie**



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## BUFFET LUNCH

Served with freshly brewed coffee and tea. We politely request a minimum of 12 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 12 guests.

### STARTERS

#### SALAD + SOUP

**Chef's Seasonal Salad**

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Chef's Seasonal Soup**

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal garnishes and sauce

**Roasted Garlic & Chickpea Panisse** seasonal vegetables and accoutrements (vegan)

### SIDES

**Garlic Mashed Potatoes**

**Creamy Polenta**

**Chive Rice**

**Gratin Potato**

**Hominy Black Eyed Peas Succotash**

**Chef's Seasonal Vegetables**

### DESSERTS

**Maple Butter Cake**

**Classic Carrot Cake**

**Key Lime Cheesecake**

**Vanilla Panna Cotta**

**Milk Chocolate Brownie**

**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one starter,  
one entrée, one side  
one dessert  
\$36 per guest

#### OPTION TWO

Choice of two starters,  
two entrées, two sides,  
two desserts  
\$46 per guest

#### OPTION THREE

Choice of two starters,  
three entrées, two sides,  
two desserts  
\$56 per guest

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## SIT-DOWN SPRING LUNCH

Served with freshly brewed coffee and tea

### STARTERS

#### SOUPS

**Carrot and Ginger** chilé, gremolata, crostini  
(served hot or chilled)

**New England Style Clam Chowder**, smoked  
bacon, potato

#### SALADS

**Local Greens**, fresh lettuces, pecans,  
parmesan, citrus vinaigrette

**Spring Caesar**, brioche croutons, parmesan,  
green goddess dressing

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon  
and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom,  
chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed  
spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local  
vegetables, beef jus

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal  
garnishes and sauce

**Roasted Garlic & Chickpea Panisse** seasonal vegetables  
and accoutrements (vegan)

### DESSERTS

**Classic Carrot Cake**

**Key Lime Cheesecake**

**Vanilla Panna Cotta**

**Milk Chocolate Brownie**

**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one starter,  
one entrée,  
one dessert  
\$35 per guest

#### OPTION TWO

Choice of one starter,  
two entrees,  
one dessert  
\$40 per guest

#### OPTION THREE

Choice of two starters,  
two entrees,  
two desserts  
\$45 per guest

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## SIT-DOWN SUMMER LUNCH

Served with freshly brewed coffee and tea

### STARTERS

#### SOUPS

**Vichyssoise**, chilled leek & potato, crispy shallots, herbs

**Chilled Tomato Gazpacho**, olive oil, basil

#### SALADS

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Heirloom Tomato and Cucumber Salad**, herbed yogurt, chilé, red onion, red wine vinaigrette

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

**Chef's Seasonal Entrée Dish**

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal garnishes and sauce

**Roasted Garlic & Chickpea Panisse** seasonal vegetables and accoutrements (vegan)

### DESSERTS

**Classic Carrot Cake**

**Key Lime Cheesecake**

**Vanilla Panna Cotta**

**Milk Chocolate Brownie**

**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one starter,  
one entrée,  
one dessert  
\$35 per guest

#### OPTION TWO

Choice of one starter,  
two entrees,  
one dessert  
\$40 per guest

#### OPTION THREE

Choice of two starters,  
two entrees,  
two desserts  
\$45 per guest

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## SIT-DOWN AUTUMN LUNCH

Served with freshly brewed coffee and tea

### STARTERS

#### SOUPS

**Tomato Soup**, basil, olive oil, brioche croutons

**Italian Wedding Soup**

**Mushroom bouillon**, farro, olive oil

#### SALADS

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Autumn Panzanella Salad**, roasted squash, apple, english walnuts, sourdough croutons

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

**Chef's Seasonal Entrée Dish**

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal garnishes and sauce

**Roasted Garlic & Chickpea Panisse** seasonal vegetables and accoutrements (vegan)

### DESSERTS

**Classic Carrot Cake**

**Key Lime Cheesecake**

**Vanilla Panna Cotta**

**Milk Chocolate Brownie**

**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

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#### OPTION ONE

Choice of one starter,  
one entrée,  
one dessert  
\$35 per guest

#### OPTION TWO

Choice of one starter,  
two entrees,  
one dessert  
\$40 per guest

#### OPTION THREE

Choice of two starters,  
two entrees,  
two desserts  
\$45 per guest

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## SIT-DOWN WINTER LUNCH

Served with freshly brewed coffee and tea

### STARTERS

#### SOUPS

**Roasted Squash Soup**, whipped crème fraiche, spiced pecans, frizzled sage

**Baked Potato Soup**, cheddar cheese, bacon, scallions, sour cream

#### SALADS

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Winter Greens**, roasted beets, marinated sweet onions, pistachio, champagne vinaigrette

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

**Chef's Seasonal Entrée Dish**

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal garnishes and sauce

**Roasted Garlic & Chickpea Panisse** seasonal vegetables and accoutrements (vegan)

### DESSERTS

**Classic Carrot Cake**

**Key Lime Cheesecake**

**Vanilla Panna Cotta**

**Milk Chocolate Brownie**

**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one starter,  
one entrée,  
one dessert  
\$35 per guest

#### OPTION TWO

Choice of one starter,  
two entrees,  
one dessert  
\$40 per guest

#### OPTION THREE

Choice of two starters,  
two entrees,  
two desserts  
\$45 per guest

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## PASSED HORS D'OEUVRES

Pricing available upon request for stationed Hors D'Oeuvres.  
 All items served up to one hour.  
 A La Carte, Per Dozen

### COLD

- Avocado Toast / \$ 40**  
marinated red onion, radish, herbs
- Tuna Tartare / \$ 72**  
marinated cucumber, sesame, chili
- Oyster on a Half Shell / \$ 60**  
seasonal mignonette, lemon
- Goat Cheese and Apple / \$ 42**  
whipped farmer's goat cheese, fresh apple
- Jumbo Lump Crab Salad / \$ 72**  
Crème fresh, chives
- Steak Tartare / \$ 72**  
brioche, chives
- Poached Shrimp Cocktail / \$ 72**  
house made cocktail sauce
- Prosciutto & Melon / \$ 60**  
sea salt, mint (seasonal item only)
- Thai Shredded Shrimp / \$ 72**  
green papaya & cilantro

### HOT

- Crispy Risotto Arancini / \$ 42**  
seasonal aioli, herbs
- Mini Grilled Cheese / \$ 42**  
Pimento cheese, roasted peppers
- Bacon Wrapped Cherry Peppers / \$ 48**  
filled with cream cheese
- Chicken Meatballs / \$ 48**  
apple glaze
- Roasted Garlic & Chickpea Panisse / \$ 48**  
harissa, sea salt
- Peppered Bacon "BLT" / \$ 60**  
bacon, lettuce, truffle on brioche
- Candied Bacon Skewers / \$ 60**  
sweet and sour glaze
- Sesame Beef Skewers / \$ 60**  
jalapeno & ginger
- Smoked Beef Burnt Ends / \$ 60**  
house made pickle
- Crab Cake / \$ 72**  
Remoulade sauce
- Shrimp Scampi / \$ 72**  
garlic butter

### OPTIONS AND PACKAGE PRICING

**OPTION ONE**  
 Choice of two passed  
 Hors D'Oeuvres  
 \$16 per guest

**OPTION TWO**  
 Choice of three passed  
 Hors D'Oeuvres  
 \$22 per guest

**OPTION THREE**  
 Choice of four passed  
 Hors D'Oeuvres  
 \$28 per guest

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## STATIONED SNACKS

Pricing is per guest unless noted otherwise.

### CRUDITE & CRACKERS / \$15

toasted crostini and crackers, spreads, hummus, seasonal fresh-cut vegetables, cheese, sauces, olive oil

### SHELL BEAN HUMMUS / \$15

fresh cut vegetables and breads

### CHEESE BOARD / \$15

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

### CHARCUTERIE BUTCHER BLOCK / \$18

assortment of meats, seasonal accoutrements, citrus marinated olives, toasts

### ICED TUNA & SALMON POKE BAR / \$20

fresh diced tuna and salmon, steamed rice, ponzu marinade, fresh-cut vegetables, house sauces  
+ Add hamachi + \$5 / per guest

### PRETZEL BAR / \$15

Savory or sweet soft pretzels, beer cheese, variety of mustards  
+ Add both types + \$3 / per guest

### DEVEILED EGGS DISPLAY / \$15

Traditional, Smoked Salmon, Truffle

### RAW BAR / \$38 per guest

chilled shrimp, oysters, clams, mussels, cocktail sauce, mignonette, hot sauce, lemon  
+Add crab and lobster / MKT

### STREET TACO BAR / \$18

Corn + flour tortillas, pork, beef, chicken, pickled onions, cilantro, crema, queso fresco, salsa, guacamole

+ Add duck barbacoa + \$5 / per guest  
+Add pork belly ponza + \$5 / per guest  
+Add potatoes bravas + \$3 / per guest

### CARVING STATION

Served with accoutrements  
+ \$100 ATTENDANT FEE per station per hour

### Prime Rib / Market Price

(serves 40 guests)

### Striploin / Market Price

### Roasted Turkey Breast / Market Price

(serves 30 guests)

### Honey Glaze Ham / Market Price

(serves 50 guests)

### ENHANCEMENTS

Artisan Bread Rolls + Butter/ \$5 per guest  
Cotton Candy Treat Bags / \$5 per guest  
Homemade Cookies / \$ 48 a dozen  
Homemade Brownies / \$ 48 a dozen

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## BUFFET DINNER

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### STARTERS

#### SALAD + SOUP

**Chef's Seasonal Salad**  
**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette  
**Chef's Seasonal Soup**

#### SIDES

**Garlic Mashed Potatoes**  
**Creamy Polenta**  
**Chive Rice**  
**Gratin Potato**  
**Hominy Black Eyed Peas Succotash**  
**Chef's Seasonal Vegetables**

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata  
**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus  
**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan  
**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

#### DESSERTS

**Maple Butter Cake**  
**Classic Carrot Cake**  
**Key Lime Cheesecake**  
**Vanilla Panna Cotta**  
**Milk Chocolate Brownie**  
**Chef's Seasonal Dessert**

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal garnishes and sauce  
**Roasted Garlic & Chickpea Panisse** seasonal vegetables and accoutrements (vegan)

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one starter,  
 one entrée, one side,  
 one dessert  
 \$60 per guest

#### OPTION TWO

Choice of two starters,  
 two entrées, two sides,  
 one dessert  
 \$70 per guest

#### OPTION THREE

Choice of two starters,  
 three entrées, two sides,  
 two desserts  
 \$80 per guest

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## SIT-DOWN SPRING DINNER

Served with freshly brewed coffee and tea.  
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### STARTERS

#### SOUPS

**Carrot and Ginger** chilé, gremolata, crostini  
(served hot or chilled)  
**New England Style Clam Chowder**, smoked  
bacon, potato

#### SALADS

**Local Greens**, fresh lettuces, pecans, parmesan,  
citrus vinaigrette  
**Spring Caesar**, brioche croutons, parmesan,  
green goddess dressing

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens,  
lemon and herb farro, herb gremolata  
**Herb Roasted Farm Chicken** potato puree, wild  
mushroom, chicken jus  
**Braised "Berkshire" Pork Ragu** house made ziti,  
sautéed spinach, parmesan  
**Red Wine Braised Beef** gratin potatoes, seasonal  
local vegetables, beef jus

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables,  
seasonal garnishes and sauce  
**Roasted Garlic & Chickpea Panisse** seasonal  
vegetables and accoutrements (vegan)

### DESSERTS

**Classic Carrot Cake**  
**Key Lime Cheesecake**  
**Vanilla Panna Cotta**  
**Milk Chocolate Brownie**  
**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

#### OPTION ONE

Choice one starter,  
one entrée,  
one dessert  
\$56 per guest

#### OPTION TWO

Choice of one starter,  
two entrées,  
duo dessert plate.  
\$68 per guest

#### OPTION THREE

Choice of two starters,  
three entrées,  
duo dessert plate  
\$78 per guest

#### OPTION FOUR

5 courses  
Chef custom tasting menu,  
wine pairings available.  
Custom Pricing

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## SIT-DOWN SUMMER DINNER

Served with freshly brewed coffee and tea  
Pricing is per guest unless noted otherwise.

### STARTERS

#### SOUPS

**Vichyssoise**, chilled leek & potato, crispy shallots, herbs

**Chilled Tomato Gazpacho**, olive oil, basil

#### SALADS

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Heirloom Tomato and Cucumber Salad**, herbed yogurt, chilé, red onion, red wine vinaigrette

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal garnishes and sauce

**Roasted Garlic & Chickpea Panisse** seasonal vegetables and accoutrements (vegan)

### DESSERTS

**Classic Carrot Cake**

**Key Lime Cheesecake**

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**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

#### OPTION ONE

Choice one starter,  
one entrée,  
one dessert  
\$56 per guest

#### OPTION TWO

Choice of one starter,  
two entrées,  
duo dessert plate.  
\$68 per guest

#### OPTION THREE

Choice of two starters,  
three entrées,  
duo dessert plate  
\$78 per guest

#### OPTION FOUR

5 courses  
Chef custom tasting menu,  
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Custom Pricing

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## SIT-DOWN AUTUMN DINNER

Served with freshly brewed coffee and tea  
Pricing is per guest unless noted otherwise.

### STARTERS

#### SOUPS

**Tomato Soup**, basil, olive oil, brioche croutons

**Italian Wedding Soup**

**Mushroom bouillon**, farro, olive oil

#### SALADS

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Autumn Panzanella Salad**, roasted squash, apple, english walnuts, sourdough croutons

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

### VEGETARIAN ENTRÉES

**Farmer's Market Pasta** fresh farmer vegetables, seasonal garnishes and sauce

**Roasted Garlic & Chickpea Panisse** seasonal vegetables and accoutrements (vegan)

### DESSERTS

**Maple Butter Cake**

**Key Lime Cheesecake**

**Vanilla Panna Cotta**

**Milk Chocolate Brownie**

**Chef's Seasonal Dessert**

### OPTIONS AND PRICING

#### OPTION ONE

Choice one starter,  
one entrée,  
one dessert  
\$56 per guest

#### OPTION TWO

Choice of one starter,  
two entrées,  
duo dessert plate.  
\$68 per guest

#### OPTION THREE

Choice of two starters,  
three entrées,  
duo dessert plate  
\$78 per guest

#### OPTION FOUR

5 courses  
Chef custom tasting menu,  
wine pairings available.  
Custom Pricing

**THE  
SAVOY**

219 W 9th Street Kansas City, Missouri 64105 T 816.443.4200 F 816.443.4201 21cKansasCity.com  
All pricing is subject to a 23% service fee and applicable state sales tax.





## SIT-DOWN WINTER DINNER

Served with freshly brewed coffee and tea  
Pricing is per guest unless noted otherwise.

### STARTERS

#### SOUPS

**Roasted Squash Soup**, whipped crème fraiche, spiced pecans, frizzled sage

**Baked Potato Soup**, cheddar cheese, bacon, scallions, sour cream

#### SALADS

**Local Greens** fresh lettuces, pecans, parmesan, citrus vinaigrette

**Winter Greens**, roasted beets, marinated sweet onions, pistachio, champagne vinaigrette

### MEAT, FISH & POULTRY ENTRÉES

**Pan Roasted Market Fish** sautéed farmer greens, lemon and herb farro, herb gremolata

**Herb Roasted Farm Chicken** potato puree, wild mushroom, chicken jus

**Braised "Berkshire" Pork Ragu** house made ziti, sautéed spinach, parmesan

**Red Wine Braised Beef** gratin potatoes, seasonal local vegetables, beef jus

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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. Custom bar options and craft cocktails available upon request.

### ON CONSUMPTION BAR

#### FORD BAR

##### Liquor / \$8

360 Vodka, Broker's Gin, Bacardi Superior Rum, Espolon Silver Tequila, Evan Williams Black Label Bourbon, Dewar's White Label Scotch

##### Wine / \$9

Torre Oria Cava Sparkling, Lobetia Sauvignon Blanc, Lobetia Chardonnay, Lobetia Rose, Art of Earth Malbec, Lobetia Cabernet Sauvignon

##### Beer / \$7

Choice of five beers

#### TRUMAN BAR

##### Liquor / \$10

Absolut Vodka, Aviation American Gin, Havana Club Blanco Rum, Espolon Silver Tequila, Old Forester 86 Bourbon Speyburn 10yr Scotch

##### Wine / \$10

Choice of four:

Torre Oria Cava Sparkling, Savee Sea Sauvignon Blanc, Lockhart Chardonnay, Lobetia Rose, Lockhart Pinot Noir, Lockhart Cabernet Sauvignon

##### Beer / \$7

Choice of five beers

#### 21c BAR

##### Liquor / \$12

Tito's Vodka, Bombay Sapphire Gin, Appleton Estate Signature Rum, Ocho Plata Tequila, Woodford Reserve Bourbon, Highland Park Scotch

##### Wine / \$12

Choice of four:

Treveri Blanc de Blancs Sparkling, Savee Sea Sauvignon Blanc, Lockhart Chardonnay, Bellula Rose, Laurent Pinot Noir 'Culpable', Laurent Cabernet Sauvignon

##### Beer / \$7

Choice of five beers

#### BEER CHOICES

Miller Light, Boulevard Wheat, Bell's Pale Ale, Boulevard Pale Ale, Boulevard Tank 7, Tallgrass Stout, Kaliber NA

#### ENHANCEMENTS

House Sparkling Toast / \$5 per guest

House Champagne Toast / \$10 per guest

**Table Side Dinner Wine Service** / \$ priced per bottle on consumption

### HOURLY BAR PACKAGES

#### FORD BAR

\$20 per guest for first hour  
+\$8 per guest for each additional hour

#### TRUMAN BAR

\$25 per guest for first hour  
+\$10 per guest for each additional hour

#### 21c BAR

\$30 per guest for first hour  
+\$12 per guest for each additional hour

#### FORD BEER & WINE BAR

\$14 per guest for first hour  
+\$6 per guest for each additional hour

#### 21c BEER & WINE BAR

\$18 per guest for first hour  
+\$6 per guest for each additional hour

#### TRUMAN BEER & WINE BAR

\$16 per guest for first hour  
+\$6 per guest for each additional hour

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**21c**