



**ARGYLE EVENTS**  
BY SPORTING KC

# Catering Food Menu

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# Breakfast

Priced Per Guest

## Continental Breakfast

**\$13**

- ASSORTED GRANOLA BARS (V)
- ASSORTED BREAKFAST PASTRIES & MUFFINS (V)
- FRESH-CUT FRUIT (VG/GF)

## Early Riser

**\$15**

- ASSORTED GRANOLA BARS (V)
- OATMEAL STATION (V)  
Brown Sugar • Dried Fruit
- PARFAIT STATION (V)  
Vanilla Honey Greek Yogurt  
House-Made Granola • Fresh Berries  
Assorted Nuts

## Light Morning

**\$23**

- FRESH-CUT FRUIT (VG)
- HOUSE-MADE GRANOLA & YOGURT (V)
- ASSORTED BREAKFAST PASTRIES (V)
- SCRAMBLED EGGS (GF)
- SORGHUM GLAZED BACON (GF)

## Breakfast Classics

**\$26**

- FRESH-CUT FRUIT (VG/GF)
- SCRAMBLED EGGS (GF)
- SORGHUM GLAZED BACON (GF)
- SAUSAGE LINKS
- BREAKFAST POTATOES (VG/GF)
- ASSORTED BREAKFAST PASTRIES & MUFFINS (V)

## Enhancements

- |                             |     |                        |     |
|-----------------------------|-----|------------------------|-----|
| ASSORTED JUICES (VG/GF)     | \$5 | OATMEAL STATION (V)    | \$5 |
| WHOLE FRUIT (VG/GF)         | \$2 | PARFAIT STATION (V)    | \$5 |
| ASSORTED MUFFINS & PASTRIES | \$6 | BISCUIT SANDWICH       | \$6 |
| CHORIZO BREAKFAST BURRITO   | \$5 | Sausage • Egg • Cheese |     |
| Salsa                       |     | CORNED BEEF HASH       | \$6 |
| FRESH-CUT FRUIT (VG/GF)     | \$7 | ASSORTED GRANOLA BARS  | \$5 |

**Served with Coffee, Assorted Hot Tea & Water**

**All Day Meeting Packages** Next Page





# All Day Meeting Packages

Priced Per Guest

## Package A

\$45

CHEF'S SELECTION AM BREAK  
MARKET DELI COUNTER LUNCH

## Package B

\$55

CONTINENTAL BREAKFAST  
CHEF'S SELECTION AM OR PM BREAK  
CHEF'S SELECTION HOT LUNCH BUFFET

## Package C

\$65

CONTINENTAL BREAKFAST  
CHEF'S SELECTION AM BREAK  
CHEF'S SELECTION HOT LUNCH BUFFET  
CHEF'S SELECTION PM BREAK

**All Packages Served with Coffee,  
Assorted Hot Tea, Juice, Water & Soda**

**A La Carte** Next Page





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# A La Carte

Priced Per Guest

## Snacks

\$5

- ASSORTED INDIVIDUAL YOGURT (V/GF)
- HOUSE-MADE GRANOLA & YOGURT (V)
- SPORTING SNACK MIX (V)
- ASSORTED GRANOLA BARS
- ASSORTED INDIVIDUAL KETTLE CHIPS (VG/GF)
- HOUSE-MADE TRAIL MIX (V)

## Small Bites

\$7

- FRESH-CUT FRUIT (VG/GF)
- ASSORTED CHEESE & CRACKERS (V)
- TOMATO BRUSCHETTA & CROSTINI (VG)
- GRILLED MARKET VEGETABLES (V/GF)  
Truffle Herb Dip
- ASSORTED CHARCUTERIE & CRACKERS

## Stadium Fare

\$12

- CHIPS & QUESO
- POPCORN
- ASSORTED CANDY

## Desserts

- ASSORTED COOKIES \$4
- BROWNIES \$6
- BLONDIE BARS \$6
- GOURMET CHOCOLATES \$8
- ASSORTED MACARONS \$9

**Boxed Lunch** Next Page





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# Boxed Lunch

Priced Per Guest

## Sandwiches & Wraps Pick Two

\$25

### SMOKED TURKEY SANDWICH

Bacon • Tomatoes • Greens  
Swiss Cheese • Russian Dressing

### CHICKEN SALAD SANDWICH

Spinach • Smoked Aioli

### GRILLED MUSHROOM SANDWICH (V)

Arugula • Swiss Cheese • Pesto Aioli

### BLT WRAP

Garlic-Herb Tortilla • Bacon • Tomatoes  
Shredded Lettuce • Dijonaise

### GRILLED STEAK WRAP

Peppers & Onions • Arugula  
Herb Cheese Spread

## Includes

KETTLE CHIPS OR PASTA SALAD

WHOLE FRUIT

COOKIE OR BROWNIE

## Unboxed Lunch

\$22

**Gluten Free Bread Available Upon Request**

**Garden Salad** Next Page



**ARGYLE EVENTS**  
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# Garden Salad

Priced Per Guest

## Garden Salad Station

\$25

### BASE

Petite Greens • Chopped Romaine Lettuce  
Kale Slaw • 5 Grain Blend

### PROTEIN

Shredded Salmon • Julienned Steak  
Diced Chicken • Bacon Bits • Tofu

### TOPPINGS

Eggs • Red Onion • Chickpeas  
Broccoli • Olives • Cherry Tomatoes  
Cucumbers • Shredded Cheddar Cheese  
Blue Cheese Crumbles • Feta Cheese  
Shaved Parmesan Cheese • Craisins  
Sunflower Seeds • Croutons

### DRESSING

Ranch • Caesar • Blue Cheese  
Balsamic Vinaigrette

**Served with Iced Tea & Water**

**Market Deli Counter** Next Page



**ARGYLE EVENTS**  
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# Market Deli Counter

Priced Per Guest

## Market Deli

**\$30 Lunch**

### Salads Pick One

**BROCCOLI SALAD (GF)**

Bacon • Craisins • Red Onion • Carrots  
Smoky Buttermilk Dressing • Almonds

**CAESAR SALAD (V/GF)**

Chopped Romaine Lettuce  
Shaved Parmesan Cheese • Croutons  
Caesar Dressing

**PASTA SALAD (V)**

Tri-Colored Rotini • Olives • Celery  
Tomatoes • Carrots • Italian Herb Dressing

**PETITE GREENS (VG/GF)**

Carrots • Cherry Tomatoes • Cucumbers  
Champagne Vinaigrette Dressing

**ADDITIONAL DRESSING +\$2**

**ADDITIONAL SALAD +\$4**

### Build Your Own Sandwich Bar

**BREAD**

Sourdough • Croissant  
Rustic French Bread

**MEAT**

Turkey • Black Forest Ham • Roast Beef

**CHEESE**

Cheddar • Swiss • Provolone

**ACCOMPANIMENTS**

Lettuce • Tomatoes • Red Onions  
Pickles • Mayonnaise • Dijon Mustard

### Desserts

**ASSORTED COOKIES**

**CHOCOLATE BROWNIE BITES**

**Served with Iced Tea & Water**

**Baja Cantina** Next Page





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# Baja Cantina

Priced Per Guest

## Baja Cantina

**\$30 Lunch | \$38 Dinner**

Dinner includes Jalapeño Cornbread Muffins with Whipped Butter

## Starters

**TORTILLA CHIPS & HOUSE-MADE SALSA (VG/GF)**

**CHOPPED TORTILLA SALAD**

Greens • Black Beans • Roasted Corn • Cotija Cheese • Pico de Gallo  
Tortilla Strips • Ancho Chipotle Ranch

## Entrées

**CHEESE ENCHILADAS (GF)**

Shredded Lettuce • Green Onions • Enchilada Sauce

**PASTOR CHICKEN & VERDE PORK (GF) TACO STATION**

Cotija Cheese (V/GF) • Cabbage Lime Slaw (VG/GF) • Pico de Gallo (VG/GF)  
Chile Lime Crema (V/GF) • Street Corn Tortillas

## Accompaniments

**CILANTRO LIME RICE (VG/GF)**

**CHILE-CRUSTED ZUCCHINI**

## Desserts

**MANGO FLAN TARTS (V)**

Vanilla Creme

**TRES LECHES CUPS**

## Enhancements

**HATCH CHILE QUESO DIP (V/GF) \$6**

**GUACAMOLE (V/GF) \$8**

**STEAK CARNITAS (GF) \$8**

**CHILI LIME SHRIMP (GF) \$10**

**Served with Iced Tea & Water**

**Italian** Next Page





**ARGYLE EVENTS**  
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# Italian

Priced Per Guest

## Italian

**\$36 Lunch | \$45 Dinner**

### Starters

#### **GARLIC BREADSTICKS**

#### **CAESAR SALAD**

Caesar Dressing • Chopped Romaine Lettuce  
Shaved Parmesan Cheese • Croutons

#### **CAPRESE SALAD**

Fresh Mozzarella • Tomatoes  
Red Onions • Basil

### Entrées Pick One for Lunch • Pick Two for Dinner

#### **CHICKEN MARSALA**

Mushroom Marsala Sauce

#### **PORK SALTIMBOCCA**

Crispy Prosciutto • Sage Cream Sauce

#### **STEAK TAGLIATA**

Wilted Arugula • Blistered Cherry Tomato  
Lemon

#### **TUSCAN MEATBALLS**

Parsley • Red Sauce

### Accompaniments Pick Two

#### **PENNE PASTA ALFREDO OR MARINARA**

#### **ROSEMARY POTATOES**

#### **ROASTED LEMON ASPARAGUS**

#### **TRUFFLE RISOTTO**

#### **GARLIC BROCCOLI**

### Desserts

#### **TIRAMISU CUPS**

#### **MINI CANNOLIS**

### Served with Iced Tea & Water



**ARGYLE EVENTS**  
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# BBQ

Priced Per Guest

## BBQ

Includes Honey Cornbread Muffins with Butter

**\$36 Lunch | \$48 Dinner**

## Starters Pick One

### CHOPPED ICEBERG SALAD (GF)

Bacon • Tomatoes • Blue Cheese Crumbles  
Buttermilk Ranch

### DEVILED EGG POTATO SALAD (GF)

### COLESLAW (V/GF)

ADDITIONAL STARTER +\$5

## Entrées Pick One For Lunch • Pick Two For Dinner

### SMOKED CHICKEN THIGHS

Bacon Cream Sauce

### PULLED PORK

Chipotle BBQ Sauce

### BURNT ENDS

KC-Style BBQ Sauce

### GRILLED BONELESS PORK CHOPS

Carolina BBQ Sauce

ADDITIONAL ENTRÉE +\$8

## Accompaniments Pick Two

### BAKED BEANS (GF)

Smoky Bacon

### CHEESY CORN (V/GF)

### GARLIC GREEN BEANS (VG/GF)

### MAC & CHEESE

### ROASTED SWEET POTATOES (VG/GF)

ADDITIONAL ACCOMPANIMENT +\$6

## Desserts

### LEMON BARS

### CARAMEL APPLE BREAD PUDDING

**Served with Iced Tea & Water**

**State Line Grill** Next Page



**ARGYLE EVENTS**  
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# State Line Grill

Priced Per Guest

## State Line Grill

Includes Rolls & Butter

**\$37 Lunch | \$42 Dinner**

### Starters

#### PETITE GREENS SALAD

Tomatoes • Cucumbers • Carrots • Buttermilk Dressing

#### GRILLED MARKET VEGETABLE DISPLAY (VG/GF)

Truffle Herb Dip

### Entrées Pick Two

#### GRILLED CHICKEN

Wilted Spinach • Caper Cream Sauce

#### BRAISED SHORT RIBS

Root Vegetables • Pan Sauce

#### ROASTED PORK LOIN

Charred Onions • Smoked Mustard Demi

#### SEARED SALMON +\$8

Arugula • Tomatoes

Lemon-Butter Cream Sauce

#### GRILLED BBQ SHRIMP +\$10

Green Onions • BBQ Bacon Cream Sauce

#### ADDITIONAL ENTRÉE +\$5

### Accompaniments Pick Two

#### HERB ROASTED RED POTATOES (VG/GF)

#### GARLIC MASHED POTATOES (VG/GF)

#### CHILE CRUNCH BROCCOLI (VG/GF)

#### ROASTED CARROTS (VG/GF)

#### CRISPY BRUSSELS SPROUTS +\$3

#### ADDITIONAL ACCOMPANIMENT +\$3

### Desserts

#### STRAWBERRY CREME TARTS

#### BLACK FOREST CHERRY CHEESECAKE CUPS

### Served with Iced Tea & Water

**Hors D'oeuvres - Stationed** Next Page



**ARGYLE EVENTS**  
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# Hors D'oeuvres

Stationed

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<b>FRESH FRUIT DISPLAY</b> Honey Yogurt Dip	<b>\$10</b>
<b>ARTISAN CHEESE DISPLAY</b> Fruit Compote • Crackers	<b>\$10</b>
<b>ANTIPASTI DISPLAY</b> Spiced Mustard • Tapenade • Crackers	<b>\$14</b>
<b>CHILLED &amp; GRILLED VEGETABLE CRUDITE</b> Truffle Herb Dip	<b>\$12</b>
<b>FARMHOUSE DISPLAY</b> Combination Meat • Cheese • Vegetables Crackers	<b>\$20</b>
<b>BRUSCHETTA DISPLAY</b> Garlic Herb Crostini	<b>\$8</b>
<b>CRAB RANGOON DIP</b> Wonton Chips	<b>\$8</b>
<b>SPINACH ARTICHOKE DIP</b> Crispy Flatbread & Crostini	<b>\$8</b>

**All Passed Hors D'oeuvres can also be stationed**

**Hors D'oeuvres - Passed** Next Page





**ARGYLE EVENTS**  
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# Hors D'oeuvres

Passed

## Served Chilled Priced Per Piece

<b>CAPRESE SALAD CUPS</b> (V/GF)	\$8
<b>SPICY DEVILED EGG</b> (GF)	\$7
<b>SPICY TUNA</b> Sesame Pastry Tart	\$8
<b>CAPRESE SLIDERS</b> (V)	\$8

## Served Warm Priced Per Piece

<b>TRUFFLE PARMESAN ARANCINI</b> Saffron Aioli	\$7
<b>BRISKET MEATBALLS</b> Crispy Onions	\$7
<b>GINGER CHICKEN SATAY</b> Sweet Chili Glaze	\$8
<b>TURKEY PICCATA MEATBALLS</b> Lemon & Parsley	\$7
<b>ARTICHOKE BEIGNETS</b> Parmesan Cheese	\$6
<b>BEEF WELLINGTON BITES</b> Parsley	\$7

## Butler Passed \$35

Priced Per Server & Per Hour  
Two Server Minimum • Two Hour Minimum

**All Passed Hors D'oeuvres can also be stationed**

**Reception Stations** Next Page



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# Reception Stations

Priced Per Guest

## Build Your Own Mac & Cheese Station

**\$22**

### CAVATAPPI PASTA

Cheese Sauce • Burnt Ends • Buffalo Chicken • Bacon Bits  
Green Onions • Bread Crumbs • Shredded Cheese • Blue Cheese Crumbles  
Blackened Shrimp +\$10 • Truffle Lobster +\$15

## Pasta Station

**\$16**

### PENNE PASTA

### SHAVED PARMESAN CHEESE (V/GF)

### SAUCES

Marinara • Truffle Alfredo  
Pesto Cream +\$2

### PROTEIN

Grilled Chicken  
Italian Sausage  
Meatballs +\$6  
Garlic Shrimp +\$12

## Slider Station

**\$18**

### PULLED PORK SLIDER

BBQ Sauce

### BEEF SLIDER

Caramelized Onions • White Cheese

### BUFFALO CHICKEN SLIDER

Pepper Jack Cheese • Ketchup • Mustard  
Ranch • Pub Sauce • Pickles

## Stadium Fare

**\$22**

### POPCORN

### JUMBO SOFT PRETZELS

### TORTILLA CHIPS WITH CHEESE

### HOT DOGS

### CHICKEN TENDERS

Ketchup • Mustard • BBQ Sauce • Ranch

## Build Your Own Trail Mix

**\$12**

House-Made Granola • Dried Fruit • Mini M&M's • Toasted Coconut • Pretzels • Assorted Nuts

## S'mores Station

**\$12**

Hershey's Bars • Reese's Peanut Butter Cups • Graham Crackers • Marshmallows

## Dessert Station

**\$17**

Assorted Cookies • Chocolate Brownie Bites • Macarons • Assorted Chocolates

**Plated** Next Page





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# Plated

Priced Per Guest

**SINGLE ENTRÉE** **\$58**

**MULTIPLE ENTRÉE** **\$62**  
Matching Sides for Both Entrées

**DUAL ENTRÉE** **\$72**  
Matching Sides for Both Entrées

## Salads Pick One

### CAESAR SALAD

Shaved Parmesan Cheese • Croutons  
Caesar Dressing

### CHOPPED SALAD

Bacon • Tomatoes • Blue Cheese Crumbles  
Ranch Dressing

### PETITE GREENS SALAD

Carrots • Tomatoes • Cucumbers  
Red Wine Vinaigrette

**ADDITIONAL SALAD +\$5**

## Entrées Pick One for Single Entrée • Pick Two for Multiple/Dual Entrée

### SEARED AIRLINE CHICKEN

Herb Pan Sauce

### PAN-SEARED FILET

Peppercorn Demi

### SMOKED BONELESS PORK CHOP

Apple Brandy Demi

### SEARED SALMON FILET

Lemon-Butter Cream Sauce

**ADDITIONAL ENTRÉE +\$8**

## Accompaniments Pick Two

### GARLIC MASHED POTATOES

### HERB-CRUSTED FINGERLING POTATOES

### RICE PILAF

### ROASTED POTATOES

### ROASTED CARROTS

### LEMON ASPARAGUS

### MARKET VEGETABLES

### GARLIC GREEN BEANS

## Desserts Pick One

### NEW YORK CHEESECAKE

Raspberry Sauce

### MANGO MOUSSE CAKE

### BROWNIE CARAMEL CHEESECAKE

### STRAWBERRY SHORTBREAD

**ADDITIONAL DESSERT +\$8**

**Served with Water • Vegetarian Option Available Upon Request**

**Food Policies** Next Page



**Food & Beverage** No outside food or beverage of any kind may be brought into the premises by any guest or invitees. Argyle Events does not provide “to go” bags or packaging, and no food is permitted to be packaged and taken off-premise unless arranged through our off-site catering program.

Because food and beverage prices fluctuate in accordance with market conditions, menu items and pricing will be considered guaranteed not earlier than six (6) months prior to your event. Upon request, copies of the proposed menus will be provided.

**Timing of Food Service** In accordance with food safety standards, Argyle Events will provide food service for up to one and a half hours, but not more than two hours, while supplies last. If the Client requests an extended food service time beyond the two hours, additional fees may be charged. The client acknowledges that no food, beverages or equipment will be left beyond the agreed-upon serving time of one and a half to two hours. If the event is full-service the catering staff and equipment will remain until the contracted event time.

Non-temperature-controlled services, such as beverages, cake service, desserts or snacks may continue to be serviced.

**Menu Selection & Final Guest Guarantee** Final menu selection and guest count are due 14 calendar days prior to your event. Argyle Events is able to accommodate most dietary restrictions provided we are notified no less than 14 calendar days prior to your event.

Menu changes and increases in guest count that occur after this date will be accommodated to the best of Argyle Events' ability based on availability. Additional fees may apply for increases occurring after the 14-calendar-day time frame. Any additional costs incurred after the 14 calendar days prior to the event or the day of will be added to the final billing and submitted in your final post-event invoice.

**Agreement** Once the agreement is signed the total amount due becomes the contracted minimum amount. The total can increase with guest count and menu updates but not decrease below the contracted minimum.

**Deposit** A 50% non-refundable deposit (based on estimate) along with a signed license agreement is required to book.

**Non-Refundable Payment** All final non-refundable payments for any balances are due 14 calendar days prior to the event.

**Payment Of Final Invoice** Any and all remaining balances are due 14 calendar days post-event invoice.

**Payments** Please make payments to “Hospitality Kansas City” and mail to the following address:  
1 Sporting Way, Kansas City, KS 66111, United States.

**Credit Cards** Credit card payments are offered through our secure system directly or processed with the completion and submission of a credit card authorization form. Credit card payments of \$25,000 or higher are subject to a 3% processing fee.

**Service and Labor Charge** All food and beverage are subject to sales tax and a 21% service charge. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.