

Pierpont's Union Station Catering Packet 2012

Pierpont's at Union Station 30 West Pershing #900

Kansas City, MO 64108 (816) 221-5111

www.pierponts.com

Pierpont's has been catering since it opened in November 1999. We have catered weddings, rehearsal dinners, anniversary gatherings, class reunions and countless business events with complete dedication. From perfect planning to flawless execution, our staff is sure to make your event memorable.

With an on site kitchen facility in Union Station we can ensure hot, fresh food for every event we cater. You will be able to taste the superior quality of our product when it comes directly from our oven to your table.

Our serving staff has been with us from day one; and with our devoted culinary team, you can be sure your event will be in the hands of professionals. We guarantee to make a lasting impression on your guests and to give you the ultimate dining experience.

Whatever event you are planning in Union Station, Pierpont's is the perfect caterer for you. Please contact me to discuss your special event today. You don't want to miss out on a great party.

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Booking guidelines for catered events

To ensure all of our guests have great food and great service please review the following.

Union Station Catering Fees:

17% of the total food & non alcoholic beverages and 30% of all alcoholic beverage sales will be added to your bill for the Union Station Catering fees.

Pierpont's Catering Minimums:

Amount to be spent on food and beverage before tax and gratuity

Breakfast: \$150.00, Lunch events: \$250.00, Dinner events: \$750.00

Appetizer Receptions: \$500.00,

Beer & Wine Only Events: \$300.00, Full Bar Only Events: \$500.00

Menu Guidelines:

A menu will need to be chosen two weeks prior to the event date.
Guaranteed guest counts are required 72 hours prior to the event date.

Contract and Cancellation Policy:

To reserve your date we require a signed contract with a credit card number for all catering events. If need be, you may cancel your contract two weeks prior to the date of your event with no charge. If you cancel your contract less than two weeks prior to your event, the minimum catering amount will be charged to your credit card.

Late Booking Fee:

Catered events booked with less than 5 business days notice will be charged with an additional \$150.00.

Payment:

Payment is due at the conclusion of your event. You will be responsible for guaranteed guest counts, regardless of attendance. The Kansas City, Missouri sales tax of 9.85% will be added to your bill along with a 20% gratuity on food and beverages.

Bar License:

In order to serve alcoholic beverages in Union Station a separate liquor license will need to be obtained at a \$25.00 cost.

2 weeks notice is required to obtain such a license.

Additional Fees:

Set up & Break down fee:

\$50.00 per 50 guests on events without alcohol

\$100.00 per 50 guests on events where only beer & wine will be served

\$150.00 per 50 guests on event with a full bar; beer, wine and liquor

Black table linens: Lap length \$5.00 per linen

White linen napkins: \$0.25 per guest

China ware & Silverware: \$1.50 per person

Glassware:

\$1.50 per person for non alcoholic events or beer & wine only events

\$2.00 per person for events with a full bar

Continental Breakfast Buffet \$10.00 per person

Fresh fruit, yogurt, muffins, coffee and orange juice, served with plastic ware

Hot Breakfast Buffet \$14.00 per person

Scrambled eggs, bacon, sausage links, roasted potatoes, muffins, coffee and orange juice, served with plastic ware

Brown Bag Lunch \$12.00 per person

Choice of Sandwich:

Roast beef & cheddar on hoagie, Turkey & provolone on wheat bread or Ham & swiss on white bread

Choice of side dish:

Fresh fruit salad, side salad with Ranch dressing, potato chips or cole slaw

Choice of dessert:

Chocolate brownie, chocolate chip cookie, snicker doodle cookie or candy bar

Choice of drink:

Bottled water, canned Coke, Diet Coke or Sprite

Served with:

Plastic ware, lettuce, tomato on sandwiches with mayonnaise and mustard on side

Lunch Buffet Meals \$17.95 per person

Meals served with iced tea, lemonade, tap water and bread service

Buffets will be set with risers and colored fabrics, served with plastic ware

Available between 11:00 am and 2:00 pm

Coffee service additional \$1.50 per person

Pick 2

Chicken Penne
Chicken Lyonnaise
Chicken Piccata
Chicken Marsala
Grilled Salmon
Dijon & Brown Sugar Salmon
Baked Cod
Shrimp Linguine
Meatloaf
Grilled Top Sirloin
Grilled Beef Medallions
Sliced Beef Brisket
Vegetable Lasagna

Pick 2

mashed potatoes
roasted potatoes
baked potatoes
herbed risotto
au gratin potatoes
macaroni & cheese
creamed corn
zucchini & squash
mixed vegetables
green beans
asparagus

Pick 1

fruit cobbler
carrot cake
cheesecake
lemon tarts
chocolate mousse
brownies
cookies
chocolate cake
cup cakes

Lyonnaise sauce: caramelized onions

Piccata sauce: white wine, lemon, capers, artichokes and tomatoes

Marsala sauce: sweet fortified wine with creamy mushrooms

Dinner Buffet Meals \$30.95 per person

In addition to the 3 menu categories above,

A mixed greens salad with buttermilk ranch and shallot vinaigrette dressings on the side

Meals served with iced tea, coffee, tap water and bread service

Buffets will be set with risers and colored fabrics, served with plastic ware

Available between 4:00 pm and 9:00 pm

Lunch Served Monday thru Sunday 11:00 am to 2:00 pm

Lunch Level #1 \$12.95 per person

Lemonade and iced tea are included, served on china ware
Coffee service additional \$1.50 per person

Choice of Entrées

(Entrée counts required 48 hours in advance or one item will need to be served to the whole group)

Cheddar Steak Burger

Ground steak grilled to medium-well and topped with cheddar cheese served with gourmet potato chips

Dijon Chicken Sandwich

Grilled chicken breast glazed with Dijon mustard, brown sugar and honey served with gourmet potato chips

Crispy Fried Cod Sandwich

Topped with spicy cole slaw and Pierpont's tartar sauce on potato bun served with gourmet potato chips

Large Gourmet Chocolate Chip Cookie

Lunch Level #2 \$15.95 per person

Lemonade, iced tea and bread service are included with meal, served on china ware
Coffee service additional \$1.50 per person

Westport Wedge Salad

Crispy iceberg wedge with creamy lemon-parmesan dressing, apple wood smoked bacon and chives

Choice of Entrées

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Mixed Vegetables

Seasonal sautéed vegetables tossed in garlic tomato sauce over a bed of rice

Chicken Penne Pasta

Chunks of chicken and andouille sausage, peppers, onions, tomatoes and Creole spice

BBQ Beef Brisket

Slow cooked and topped with Pierpont's BBQ sauce served with roasted garlic whipped potatoes

Chocolate fudge brownie with caramel sauce

Lunch Level #3 \$19.95 per person

Lemonade, iced tea and bread service are included with all meals, served on china ware
Coffee service additional \$1.50 per person

Westport Wedge Salad

Crispy iceberg wedge with creamy lemon-parmesan dressing, apple wood smoked bacon and chives

Choice of Entrées

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Kansas City Strip Steak

8-ounce strip steak grilled to medium topped with au jus and served with roasted garlic whipped potatoes

Grilled Chicken Dijon

Grilled chicken breast glazed with Dijon mustard, brown sugar & honey served with roasted garlic whipped potatoes

Sautéed Atlantic Salmon

Served with roasted garlic whipped potatoes and lemon butter

Vanilla Cheesecake

topped with strawberry sauce

Dinner Served Monday thru Sunday starting at 5:00 pm

Dinner Level #1 \$39.00 per person

Coffee, iced tea and bread service are included with all meals, served on china ware

Menu 1-A Dinner

Westport Wedge Salad

Crispy iceberg wedge with creamy lemon-parmesan dressing, apple wood smoked bacon and chives

Choice of Entrées

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Shrimp Scampi Linguine

Nicoise olives, grape tomatoes, fresh basil, lemon, white wine and garlic butter

Grilled Chicken Lyonnaise

Grilled chicken breasts with caramelized onion sauce, roasted garlic whipped potatoes and vegetables

Ribeye Steak

A grilled 12-oz. ribeye steak served medium topped with au jus, roasted garlic whipped potatoes and vegetables

Chocolate Mousse Torte

Layers of white chocolate, semi-sweet chocolate and milk chocolate mousses with chocolate shavings and chocolate sauce

Menu 1-B Dinner

Classic Caesar Salad

Creamy Caesar dressing, croutons and Parmesan crisp

Choice of Entrée

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Kansas City Strip Steak

A grilled 12-oz. beef strip steak served medium topped with au jus, roasted garlic whipped potatoes and vegetables

Chicken Penne Pasta

Sweet peas, zucchini, yellow squash, red peppers, basil, and Chardonnay stewed tomatoes

Grilled Salmon

Glazed with Dijon mustard, brown sugar & honey, with roasted garlic whipped potatoes and vegetables

Carrot Cake

With cream cheese frosting

Menu 1-C Dinner

Classic Caesar Salad

Creamy Caesar dressing, croutons and Parmesan crisp

Strip Steak and Chicken

A grilled 10-oz. beef strip steak served medium and 4-oz. grilled chicken breast topped with tomato beurre blanc, roasted garlic whipped potatoes and vegetables

Chocolate Mousse Torte

Layers of white chocolate, semi-sweet chocolate and milk chocolate mousses with chocolate shavings and chocolate sauce

Dinner Level #2 \$48.00 per person

Coffee, iced tea and bread service are included with all meals, served on china ware

Menu 2-A Dinner

Tuscan Dip (served buffet style)

Cream cheese, sun-dried tomatoes, spinach, artichokes, onions and parmesan cheese served with lavosh crackers

Pierpont's House Salad

Spring greens, English cucumber, grape tomatoes, crispy root vegetables and shallot vinaigrette

Choice of Entrées

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Chicken Piccata

Flour dusted chicken breasts sautéed & topped with capers, artichokes, tomatoes and white wine-lemon sauce served over roasted garlic whipped potatoes.

Grilled Salmon

Glazed with Dijon mustard, brown sugar & honey, with roasted garlic whipped potatoes and vegetables

Filet Mignon

A grilled 6-oz. center cut beef tenderloin filet served medium topped with Cabernet sauce, roasted garlic whipped potatoes and vegetables

Chocolate Mousse Torte

Layers of white chocolate, semi-sweet chocolate and milk chocolate mousses with chocolate shavings and chocolate sauce

Menu 2-B Dinner

Santa Fe Goat Cheese Spread (served buffet style)

Creamy goat cheese dip layered with sun-dried tomato pesto, sprinkled with toasted almonds and served with toast points

Classic Caesar Salad

Caesar dressing, croutons and Parmesan crisp

Choice of Entrées

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Pan Roasted Seasonal White Fish

Served with spinach risotto and citrus tomato beurre blanc

Grilled Chicken Lyonnaise

Grilled chicken breasts with caramelized onion sauce, roasted garlic whipped potatoes and vegetables

Kansas City Strip Steak

A grilled 12-oz. beef strip served medium topped with au jus, roasted garlic whipped potatoes and vegetables

New York Cheesecake

With Strawberries and strawberry coulis

Menu 2-C Dinner

Hummus (served buffet style)

With sliced pita

Pierpont's House Salad

Spring greens, English cucumber, grape tomatoes, crispy root vegetables and shallot vinaigrette

Filet Mignon and Chicken

A grilled 4-oz. center cut beef tenderloin filet served medium topped with Cabernet sauce, 4-oz grilled chicken breast, and roasted garlic whipped potatoes with vegetables

New York Cheesecake

With Strawberries and strawberry coulis

Dinner Level #3 \$59.00 per person

Coffee, iced tea and bread service are included with all meals, served on china ware

Menu 3-A Dinner

Jumbo Lump Crab Cakes Served with grilled tomato-mustard sauce

Cheese Platter Domestic cheeses served with berries and assorted crackers
(served buffet style)

Walnut & Pear Salad

Mixed greens tossed in balsamic vinaigrette topped with Maytag blue cheese, tart cherry-balsamic reduction, poached pear, candied walnuts and shaved red onion.

Choice of Entrées

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Filet Mignon

10-oz. grilled center cut beef tenderloin filet served medium topped with Cabernet sauce, with roasted garlic whipped potatoes and vegetables

Chicken & Shrimp

6-oz. grilled chicken breast served with 4 sautéed shrimp topped with garlic butter, roasted garlic whipped potatoes and vegetables

Twin Lobster Tails

2 6-oz. cold water lobster tail served with drawn butter, roasted garlic whipped potatoes and vegetables

Dessert Duet

Chocolate brownie topped with caramel and chocolate sauces served along side a vanilla custard in a mini tart shell

Menu 3-B Dinner

Chicken Egg Rolls Fried egg rolls filled with grilled chicken breast, julienne vegetables served with sweet thai chili sauce

Tomato Bruschetta Traditional salad of fresh tomatoes, basil and garlic on crostini
(served buffet style)

Spinach Salad Americana

Mushrooms, grape tomatoes, boiled eggs, red onion and Dijon-bacon vinaigrette

Choice of Entrées

(Entrée counts needed 48 hours in advance or one item will need to be served to the whole group)

Grilled Salmon

Glazed with Dijon mustard, brown sugar & honey with roasted garlic whipped potatoes and vegetables

Filet Mignon & Chicken

7-oz. center cut beef tenderloin filet grilled to medium topped with Cabernet sauce with a 4-oz chicken breast, roasted garlic whipped potatoes and vegetables

Kansas City Strip Steak

A grilled 16-oz. beef strip served to medium topped with au jus, served with roasted garlic whipped potatoes and vegetables

Dessert Duo

Lemon filled tartlet with Chantilly cream served along side a dark chocolate dipped strawberry

Menu 3-C Dinner

Beef & Mushroom Kabobs Grilled beef tenderloin and mushroom skewers glazed with burgundy wine sauce

Grilled Seasonal Vegetables Variety of fresh vegetables grilled and served with chipotle ranch dipping sauce
(served buffet style)

Pierpont's House Salad

Spring greens, English cucumber, grape tomatoes, crispy root vegetables and shallot vinaigrette

Mixed Grill

4-oz. filet mignon grilled to medium, 4-oz. grilled salmon & 4-oz. grilled chicken breast with tomato beurre blanc, roasted garlic whipped potatoes and vegetables

Dessert Twosome

Lemon filled tartlet with Chantilly cream served along side a chocolate brownie topped with caramel and chocolate sauces

ADD AN APPETIZER BUFFET

We recommend 3-4 pieces for each guest prior to a dinner event and 5-7 pieces for “appetizer only” parties
Pricing is based on 50 pieces; half orders are also available for half the price
Passed appetizers additional \$50.00 per 50 guests
Served with plastic ware

COLD SELECTIONS

Shrimp Cocktail \$175.00

Chilled, poached shrimp with spicy cocktail sauce

Cheese Platter \$125.00

Domestic cheeses with accompaniments

Antipasto Platter \$125.00

Thinly sliced cured meats, artisanal cheeses, marinated vegetables and crostini

Hummus \$75.00

With sliced pita

Santa Fe Goat Cheese Spread \$90.00

Creamy goat cheese dip layered with sun-dried tomatoes covered with toasted almonds served with toast points

Tomato Bruschetta \$75.00

Traditional fresh tomatoes, basil & garlic salad on crostini

Grilled Seasonal Vegetables \$90.00

Variety of fresh vegetables grilled and served with chipotle ranch dipping sauce

Fresh Fruit Platter \$90.00

Fresh seasonal fruits and berries

Blue Crab Dip \$150.00

A chilled crab and cream cheese spread served with lavosh crackers

Ahi Tuna \$175.00

Seared rare sesame encrusted tuna accompanied by ponzu and wasabi sauces

HOT SELECTIONS

Jumbo Lump Crab Cakes \$175.00

Pierpont’s award winning recipe, with grilled tomato -mustard sauce

Beef & Mushroom Kabobs \$125.00

Grilled beef tenderloin & mushroom skewers glazed with burgundy wine sauce

Bacon Wrapped Shrimp \$200.00

Horseradish cream sauce

Seafood Stuffed Mushrooms \$150.00

Baked mushrooms filled with crabmeat, shrimp and cream cheese

Chicken Egg Rolls \$125.00

Fried egg rolls filled with grilled chicken breast, julienne vegetables, served with sweet thai chili sauce

Midwestern Meatballs \$50.00

Pierpont’s barbecue sauce

Gougeres \$75.00

Cheese puffs with gruyere cheese and apple wood smoked bacon

Chili Con Carne Dip \$75.00

Mildly spicy chili with cheese served with corn tortilla chips

Sautéed Scallops \$150.00

With garlic butter

Tuscan Dip \$90.00

Cream cheese, sun-dried tomatoes, spinach, artichokes, onions and parmesan cheese with lavosh crackers

BAR

Bar charges are based on consumption
Bar limits can be set at any level, drink tickets are available
\$25.00 liquor license fee, 30% Union Station Catering fee
\$50.00 per bartending fee, 1 bartender to each 100 guests

Well Drinks \$4.75

McCormick brand Vodka, Gin, Scotch, Whiskey, Rum and Tequila

Call Drinks \$5.75

Dewar's, Maker's Mark, Absolut, Stolli, Tanqueray, Captain Morgan, Bacardi light, Cuervo Gold

Premium Drinks \$6.75

Chivas, Crown Royal, Grey Goose, Ketel One, Bombay Sapphire, 1800

Rocks, neat pour, margarita, or with juice \$1.50 up-charge
Manhattan and martini \$3.00 up-charge

Bottled Beers

Budweiser, Bud Light, Miller Lite, Michelob Ultra \$4.00
Boulevard Pale Ale, Bully Porter and Unfiltered Wheat \$4.50
Heineken, Stella Artois, Corona \$5.00

Wines

Economy Tier

Montevina, California
White Zinfandel \$25.00 per bottle
Canyon Road, California
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon \$25.00 per bottle

Business Tier

Blackstone, California
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon \$30.00 per bottle

Executive Tier

Estancia, California
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon \$35.00 per bottle

Champagne

Domaine Ste. Michelle, California
Brut \$30.00 per bottle

Full Wine list available upon request

Soft Drinks

Coke, Diet Coke, Sprite \$2.00 each

Lemonade, Iced Tea, Coffee \$2.00 per person
Only available if requested