



Centering the skyline on the southern edge of downtown Kansas City, you'll find one of the most renowned and prominent buildings in the city, where locals and travelers alike have gathered for almost a century. Asking any Kansas Citian to identify any portion of the building, whether it be the grand façade, the polished marble walls, or the ornate details of the original ceiling tiles, you'll get the same answer – that's Union Station. Pierpont's is fortunate to be nestled in a corner of this iconic architectural delight.

We have been expertly serving fresh seafood and prime steaks for over 20 years. Our seafood is flown in fresh, seven days a week, and our beef is locally-sourced USDA Prime or Certified Hereford. Our talented culinary team hand cuts all steaks in-house and expertly pairs them with the freshest ingredients from local farmers, creating meals to share with friends and colleagues to celebrate together and remember for years to come.

Pierpont's service team is experienced, well-trained, and intuitive to our guests' needs. We strive to be accommodating in our reservations, and go above and beyond to ensure your event is flawless. For the host of a large event, we understand that it can be stressful, and it is our goal for our hosts to relax and enjoy themselves, and leave the work to us. Together with our chefs, our hospitality team has created the following packages with the guest experience in mind. Thank you for considering us for your event. Please don't hesitate to contact me with any questions you may have.

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## GUIDELINES



### Reservation Policy

To reserve your date, we require a signed contract with a credit card number. If need be, you may cancel your reservation up to seven (7) business days prior to the date of the event at no charge. If you cancel less than seven (7) business days prior to your event, the room minimum will be charged to your credit card. *\*December reservations require a 30 business day cancellation.*

### Menus

Chef Matt Barnes has created menus that meet every need. Each large party menu has entree choices for your guests to select from on the day of the event. Menu selection is due fourteen (14) business days prior to the event, with a guaranteed guest count required seven (7) days in advance. If menu selections are not received by the deadline, we will make a selection on your behalf.

**Menu pricing does not include tax, gratuity, or alcoholic beverages.**

### Payment

Payment is due at the conclusion of your event. You will be responsible for the seven (7) business days guaranteed guest count, regardless of attendance. Kansas City, Missouri sales tax will be added to your bill along with a 20% gratuity.

#### Belvedere

*Private dining room on the second floor overlooking Union Station's Grand Hall with A/V capabilities.*

Seats up to 60 guests for a plated dinner, and up to 90 guests for a cocktail reception.

#### Rose Room

*Limited dates and times available.*

Semi-private dining room seats up to 30 guests

#### Private Dining Rooms

*In the award winning wine cellar.  
Large rooms with A/V capabilities.*

Small rooms seat from 6-10 and large rooms seat up to 24.

#### Patio

*Located in Union Station's Grand Hall.  
Seats up to 40 guests for a plated dinner, and up to 75 guests for a cocktail reception.*

## PARKING

Three (3) hour complimentary parking is located in the West Yard Garage, immediately west of Union Station.



## COLD APPETIZERS

*priced per 50 pieces*

**Cheese & Charcuterie Display** 2 each \$290 | 4 each \$390 | 6 each \$490  
chef's selected cheeses, charcuterie, and accoutrements

**Ahi Tuna Poke\*** \$250  
cucumber, crushed wonton, cilantro vinaigrette

**Fresh Fruit Platter** <sup>v</sup> \$150  
fresh assorted fruit

**Grilled and Marinated Vegetable Platter** <sup>gf</sup> \$130  
green goddess dipping sauce

**Honey Whipped Goat Cheese** <sup>v</sup> \$130  
sundried tomato pesto, brown butter almonds, crostini

**Roasted Garlic Hummus and Crudités Platter** <sup>v</sup> \$130  
grilled pita

**Seared Filet Mignon\*** \$295  
blue cheese, red onion jam, crostini, sherry vinegar reduction

**Latin Shrimp Cocktail** <sup>gf</sup> \$200  
spicy tomato sauce, avocado, cucumber, grissini

**Tomato-Mozzarella Skewer** <sup>v</sup> \$150  
fig balsamic reduction

**Tomato Basil Bruschetta** <sup>v</sup>  
boursin spread, sherry reduction \$180



## HOT APPETIZERS

*priced per 50 pieces*

**Artichoke Cheese Fonduta** <sup>v</sup> \$200  
grilled pita

**Bacon-wrapped Tiger Shrimp** \$230  
horseradish cream sauce

**Burnt Ends** \$230  
horseradish-honey corn bread, creamed corn, cider-honey bbq sauce

**Chicken Pepper Satay** \$180  
grilled chicken breast, bell peppers, thai peanut sauce

**Meatballs** \$180  
cider-honey bbq sauce

**Lamb-Stuffed Mushrooms** <sup>gf</sup> \$250  
tzatziki sauce


**Seared Crab Cakes** \$250  
dijonnaise

**Smoked Chicken** \$200  
goat cheese polenta, creamed corn, cider-honey bbq sauce

**Steak Kabobs** <sup>gf</sup> \$200  
grilled steak tips, bell peppers, onion, cremini, cognac demi-glace


**Yukon Fontina Cakes** <sup>v</sup> \$200  
horseradish crème fraîche

**Vegetable Croquettes** <sup>gf</sup> <sup>v</sup> \$190  
roasted red peppers, onions & mushrooms stuffed inside of crispy fried risotto



\*Contains or may contain raw or undercooked meats, poultry, seafood, or shellfish. May increase your risk of foodborne illness.

*gf - gluten free | v - vegetarian | vg - vegan  
Menu and pricing subject to change. | PPPD\_7.2022*





## PLATED LUNCH



Our plated lunch is available for in-house groups of 60 or fewer. Served with bread, salad, choice of entrée, dessert. Coffee and iced tea included. Lunches are served daily until 3pm

*Complimentary substitutions from lower tier available upon request.*

### Tier One \$35

#### Mixed Greens Salad <sup>vg gf</sup>

tomatoes, english cucumber, carrots, roasted shallot vinaigrette

#### Vegetable Pasta <sup>v</sup>

grilled squash, roasted peppers, pasta, tomatoes, feta

#### Boneless Beef Shortribs <sup>gf</sup>

roasted garlic whipped potatoes, cider-honey bbq sauce

#### Blackened Grilled Salmon\* <sup>gf</sup>

roasted lemon potatoes, red peppers, dill butter

#### Bread Pudding

seasonal selection

### Tier Two \$46

#### Caesar Salad

romaine lettuce, parmigiano-reggiano, caesar dressing, sourdough croutons

#### Filet Mignon\* <sup>gf</sup>

5oz. cut, roasted garlic whipped potatoes, maître d'hôtel butter

#### Grilled Chicken Pesto

roasted tomatoes, roasted artichokes, pesto, roasted yukon gold potatoes

#### Grilled Mahi Mahi <sup>gf</sup>

jasmine rice, poblano peppers, and pineapple chimichurri

#### Dark Chocolate Brownie

with white chocolate ganache

### Tier Three \$55

#### Wedge Salad <sup>gf</sup>

scallions, tomatoes, bacon, lemon parmesan dressing

#### Kansas City Strip\* <sup>gf</sup>

12oz. cut, baby green beans, roasted garlic whipped potatoes, maître d'hôtel butter

#### Blackened Rainbow Trout


herbed risotto, roasted tomatoes, and chimichurri sauce

#### Grilled Chicken Pasta

grilled squash, roasted tomatoes, pistachio pesto, sherry vinegar


#### Crème Brûlée

seasonal selection



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## BRUNCH BUFFET

Served with coffee, iced tea & fountain water. Vegetarian option available upon request.  
Complimentary substitutions from lower tier available upon request. Available for groups of 45 people and under.  
Any items are available a la carte.

### Tier One \$30

#### Assorted Pastries

danishes, muffins,  
croissants, honey butter,  
orange marmalade

#### Fresh Fruit Display

#### Scrambled Eggs

#### Applewood-Smoked Bacon

#### Breakfast Sausage

#### Buttermilk Biscuits & Sausage Gravy

with anaheim chilis

### Tier Two \$35

#### Assorted Pastries

danishes, muffins,  
croissants, honey butter,  
orange marmalade

#### Fresh Fruit Display

#### Forest Mushroom, Spinach & Gruyere Frittata

#### Applewood-Smoked Bacon

#### Breakfast Sausage

#### Pierpont's Breakfast Potatoes

#### Buttermilk Biscuits & Sausage Gravy

with anaheim chilis

#### Mixed Greens Salad

tomatoes, english cucumbers, shaved  
carrots, roasted shallot vinaigrette

### Tier Three \$40

#### Assorted Pastries

danishes, muffins,  
croissants, honey butter,  
orange marmalade

#### Fresh Fruit Display

#### Scrambled Eggs

#### Shrimp & Grits

with creole tomato sauce

#### Sweet Potato & Andouille Hash

with cumin crème fraiche & cotija

#### Crab & Sweetcorn Bisque

plobano corn salsa

#### French Toast

with almond granola & maple syrup

#### Caesar Salad

romaine lettuce, shaved parmesan,  
caesar dressing, croutons

### Tier Four \$50

#### Lemon & Lavender Pancakes

orange & fig marmalade,  
basil whipped mascarpone

#### Individual Berry Parfaits

seasonal berries, honey vanilla greek  
yogurt, almond granola

#### Buttermilk Biscuits & Sausage Gravy

with anaheim chilis

#### Chorizo Biscuit Casserole

buttermilk biscuits, chorizo, eggs,  
poblano, sweet onion, cotija

#### Pierpont's B.L.T.T

bacon, butter lettuce, tomato,  
tasso ham, cheddar, mayo,  
toasted sourdough

#### Scrambled Eggs

#### Applewood-Smoked Bacon

#### Breakfast Sausage

#### Pierpont's Breakfast Potatoes

#### Rocket Salad

arugula, pickled peaches, blueberries,  
almonds, goat cheese,  
red wine-honey vinaigrette

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## DINNER BUFFET

Served with coffee, iced tea & fountain water. Vegetarian option available upon request.  
Complimentary substitutions from lower tier available upon request. Available for groups of 45 people and under.

### Tier One \$65/guest

#### Salad

**Spring Greens Salad** <sup>vg gf</sup> | english cucumber, tomato, carrot, roasted shallot vinaigrette

#### Main Course

select two

**Beef Short Ribs** <sup>gf</sup> | cider-honey bbq sauce

**Braised Steak Tips** | demi-glacé

**Grilled Chicken Breast** | marsala mushroom cream sauce

**Roasted Pork Loin** <sup>\*gf</sup> | bourbon-cider glaze with apples

#### Side Dishes

select two

**Roasted Garlic Whipped Potatoes** <sup>v gf</sup>

**Baby Green Beans** <sup>v gf</sup> | grape tomatoes

**French Red Rice** <sup>vg gf</sup> | aromatic vegetables, fresh herbs

**Roasted Yukon Gold Potatoes** <sup>vg gf</sup>

**Roasted Vegetable Couscous** <sup>vg</sup>

**Sautéed Zucchini and Squash** <sup>v gf</sup>

#### Desserts

select one

**Seasonal Fruit Cobbler** | streusel topping, mascarpone cream

**Butterscotch Pecan Blondies** | caramel sauce, candied pecans

**Dark Chocolate Brownie** | white chocolate ganache

**Masala Spiced Carrot Cake** | cream cheese icing

### Tier Two \$80/guest

#### Salad

**Chopped Wedge Salad** | tomatoes, scallions, white cheddar, bacon, lemon parmesan dressing

#### Main Course

select two

**Lobster Mac 'n' Cheese** | smoked gouda cream, roasted red peppers, applewood bacon

**Carved Beef Striploin** <sup>\*gf</sup> | cognac demi-glacé

**Braised Steak Tips** | demi-glacé

**Grilled Salmon** <sup>\*gf</sup> | rosemary-lemon butter

**Bone-in Chicken Breast** <sup>gf</sup> | whiskey-bacon jam

#### Side Dishes

select two

**Herbed Risotto Cakes** <sup>v</sup>

**Sherry & Bacon Braised Baby Green Beans** <sup>gf</sup>

**Roasted Garlic Whipped Potatoes** <sup>gf</sup>

**Sweet Potato Hash** <sup>gf</sup>

**Goat Cheese Polenta**

**Asparagus**

#### Desserts

select one

**Assorted Chocolate Truffles** <sup>gf</sup> | chef's selection

**Dipped Strawberries** <sup>vg gf</sup> | white, milk and dark chocolate with chef's garnishes

**Vanilla Bean Pot de Crème** | blueberries, milk crumb

**Chocolate Amaretto Mousse** | cocoa nib, raspberries

**Caramel Chocolate Tartlet** | sea salt

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## PLATED DINNER

Our plated dinner is available for in-house groups of 60 or fewer. Served with salad, choice of three entrées from your selected tier, and dessert. Coffee and iced tea included. Vegetarian option available upon request.

### Tier One \$65

#### Mixed Greens Salad <sup>vg gf</sup>

tomatoes, english cucumber, carrots, roasted shallot vinaigrette

#### 12oz Kansas City Strip\* <sup>gf</sup>

roasted garlic whipped potatoes, green beans, maître d' butter

#### Grilled Bone-In Chicken Breast <sup>gf</sup>

roasted yukon gold potatoes, baby green beans, whiskey bacon jam

#### Seared Salmon <sup>gf</sup>

duck fat fingerlings, sautéed leeks, lemon butter

#### Charlotte Cake <sup>v</sup>

meyer lemon curd raspberry compote

### Tier Two \$75

#### Caesar Salad

romaine lettuce, parmigiano-reggiano, caesar dressing, sourdough croutons

#### 7oz Filet Mignon\* <sup>gf</sup>

roasted garlic whipped potatoes, asparagus, cabernet gastrique

#### Pan-Roasted Semi-Boneless Half Chicken <sup>gf</sup>

yukon gold potatoes, cherry tomatoes, sautéed mushrooms, rosemary lemon beurre blanc

#### Baja Bass

herbed risotto cake, provençal tomatoes, pistou sauce

#### Bread Pudding

seasonal selection

### Tier Three \$80

#### Wedge Salad<sup>gf</sup>

chives, tomatoes, bacon, lemon parmesan dressing

#### 7oz Coffee & Ancho Chili-Rubbed Filet Mignon\* <sup>gf</sup>

roasted garlic whipped potatoes, asparagus, grand marnier butter

#### Pork Chop\* <sup>gf</sup>

sautéed apples, brussels sprouts, fingerling potatoes, whiskey bacon jam

#### Duck Leg Confit

roasted sweet potatoes, port-cherry glaze, amarena cherries

#### Crème Brûlée

seasonal selection

### Tier Four \$95

#### Rocket Salad

arugula, pickled peaches, blueberries, almonds, goat cheese, red wine-honey vinaigrette

#### 16oz Kansas City Strip\* <sup>gf</sup>

roasted garlic whipped potatoes, green beans, marrow butter

#### Grilled Lamb Chops\*

gruyere gnocchi, brussels sprouts, mushrooms, shallot aigre doux

#### Lobster &

#### Diver Scallop Risotto

lobster claw, sweet peas, seared diver scallops, parmesan risotto

#### Flourless Chocolate Cake

chantilly cream, fresh berries, strawberry coulis

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## CONSUMPTION BAR

*Bar charges are based on consumption.  
Bar limits can be set at any level, drink tickets are available.*

Pierpont's maintains an extensive beer, wine, and spirits list. Our expert staff is happy to assist in pairing the perfect selections to complement each course of your dining experience. We have access to nearly any label. If you do not see your favorites, just ask.

### Beer

**Tier One** \$6 | Budweiser • Bud Light • Michelob Ultra • Miller Lite  
Boulevard Pale Ale • Boulevard Unfiltered Wheat

**Tier Two** \$7 | Stella Artois • Guinness • Boulevard Tank 7  
KCBC Dunkel • Blue Moon

### Wine

**Tier One** | \$35 per bottle

**Freixenet** "Blanc de Blancs," Cava, Spain

**William Hill** or equivalent | Chardonnay • Sauvignon Blanc  
Pinot Noir • Cabernet Sauvignon

**Tier Two** | \$50 per bottle

**Tribute, by Benziger** or equivalent | Chardonnay • Sauvignon Blanc  
Pinot Noir • Cabernet Sauvignon

### Spirits

**Tier One** | \$9 per cocktail

Tito's Vodka • Bombay Gin • Bacardi Light Rum  
Captain Morgan Spiced Rum • Malibu Coconut Rum

Cazadores Tequila • Jacques Bonet Brandy  
High West Double Rye Whiskey • Crown Royal Canadian Whisky  
Sons of Erin Irish Whiskey • Dewar's

**Tier Two** | \$12 per cocktail  
*includes our Hand-Crafted Cocktail Menu*

Belvedere Vodka • Grey Goose Vodka • Ketel One • Ketel One Citron • Beefeater Gin  
Bombay Sapphire • Builder's Gin • Hendrick's Gin • Tanqueray Gin • Bacardi 8 Year Rum  
Ron Zacapa 23 Rum • 1800 Reposado Tequila • Patron Tequila

Sauza Tres Generaciones Tequila • Hennessy VS Cognac • Bulleit Rye Whiskey  
Templeton Rye Whiskey • Jack Daniels Whiskey • Maker's Mark Bourbon  
Rieger's Kansas City Whiskey • Woodford Reserve Bourbon • Jameson Irish Whiskey  
Red Breast Irish Whiskey • Johnnie Walker Red Label Scotch  
Laphroaig 10 Year Single Malt • Macallan 12 Year Single Malt

**Signature Cocktail Creation is Available!**



## PASTRY DISPLAYS

*priced per 50 pieces*

**Assorted Chocolate Truffles** <sup>gf</sup> \$125

**Gourmet Cookies** \$100  
pastry chef's selection

**Dipped Strawberries** <sup>vg gf</sup> \$150  
white, milk, dark chocolate, pastry chef's garnishes

**Butterscotch Pecan Blondies** <sup>v</sup> \$150  
caramel sauce, candied pecans

**Caramel Chocolate Tartlets** \$200  
sea salt

**Mixed Berry Trifle** \$150  
mixed berries, vanilla sponge cake, chantilly cream

**Flourless Chocolate Cake** <sup>gf</sup> \$200  
blood orange curd, cocoa nib

**Dark Chocolate Brownie** \$150  
white chocolate ganache

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