



PIERPONT'S
CATERING

30 W. Pershing Rd. | Kansas City, MO | 64108
(816)221-5111 | www.Pierponts.com

2018
Catering Menu & Information

*P*ierpont's at Union Station has been providing memorable food and service since its inception in 1999. Named for railroad baron J.P. (Pierpont) Morgan, Pierpont's serves fresh seafood, arriving daily, and perfectly-aged prime steaks.

We invite you to experience our special event catering. Pierpont's takes pride in its flawless execution of your special event at the venue of your choosing. Our catering services provide everything you need for an exceptional guest experience. From full bar service with an elegant plated dinner or wine with a buffet luncheon, we can help you make it happen.

Our attention to every detail will assure you that your event will be one to remember. Whether an elegant wedding, important business meeting, a birthday or anniversary celebration, Pierpont's will meet all of your catering needs.

Please contact us to plan your event today and discover why we are continually recognized as Kansas City's premier dining destination!

Sincerely,

Robbie McGowan
Director of Private Dining & Catering
816-221-5111 | rmcgowan@pierponts.com

Breaks

PRICED PER GUEST

service limited to one hour per break, includes plasticware.

Morning Break

served with coffee and fountain water

Select 1 menu item \$5 PER GUEST

Select 2 menu items \$7 PER GUEST

MENU ITEMS

Danishes | Muffins | Bagels with Cream Cheese | Yogurt | Fresh Fruit | Cinnamon Rolls | Granola Bars

Afternoon Break

Select 1 Menu Item and 1 Beverage \$6 PER GUEST

Select 2 Menu Items and 2 Beverages \$8 PER GUEST

MENU ITEMS

Cookies | Mixed Nuts | Popcorn | Mini Candy Bars | Pretzels | Trail Mix
Granola Bars | Chips & Salsa | Brownies | Fresh Fruit | Assorted Chips

BEVERAGES

Soft Drinks | Lemonade | Bottled Water | Iced Tea | Coffee

Drink Break

Select 1 Beverage \$2.50 PER GUEST

Select 2 Beverages \$4 PER GUEST

BEVERAGES

Soft Drinks | Bottled Water | Lemonade | Iced Tea | Coffee



Breakfast

PRICED PER GUEST

Continental Buffet \$10

Fresh Fruit | Assorted Pound Cakes | Yogurt | Coffee | Orange Juice | Fountain Water

Hot Breakfast Buffet \$14

SELECT 1 FROM EACH LIST

served with plasticware, includes coffee, fountain water & roasted potatoes

BEVERAGES

Orange Juice | Cranberry Juice | Apple Juice

ENTRÉES

Scrambled Eggs | Mini-Quiche | Biscuits & Gravy

SIDE DISHES

Applewood-Smoked Bacon | Sausage | Fresh Fruit Platter

PASTRIES

Assorted Muffins | Bagels with Cream Cheese | Danishes | Cinnamon Rolls

Plated Lunch

SERVED ON CHINAWARE WITH BREAD SERVICE, ICED TEA, COFFEE AND FOUNTAIN WATER
VEGETARIAN OPTION AVAILABLE UPON REQUEST

Lunch Tier One \$21 per guest

SPRING GREENS | English cucumber, heirloom tomatoes, radishes and roasted shallot vinaigrette

GRILLED CHICKEN BREAST | Brown sugar-Dijon glaze and roasted garlic whipped potatoes

MEYER LEMON CHARLOTTE CAKE | raspberry compote and Chantilly cream

Lunch Tier Two \$25 per guest

GREEN CAESAR SALAD | Romaine lettuce, green Caesar dressing, Parmigiano-Reggiano and sourdough croutons

GRILLED SALMON | rosemary-lemon butter and roasted garlic whipped potatoes

VANILLA BEAN PANNA COTTA | blueberry-basil compote and milk crumbs

Lunch Tier Three \$27 per guest

PEAR & ALMOND SALAD | mixed greens, shaved fennel, toasted almonds, blue cheese,
vanilla poached pear and sherry-Dijon vinaigrette

KANSAS CITY STRIP | grilled 8oz. cut, roasted garlic whipped potatoes and cognac demi-glace

CHOCOLATE FINANCIER | milk chocolate ganache and Chantilly cream

LUNCH SERVED DAILY UNTIL 3PM



Lunch Buffet

\$25 per person

SERVED WITH PLASTICWARE, ICED TEA & FOUNTAIN WATER
COFFEE SERVICE AVAILABLE FOR AN ADDITIONAL \$2 PER GUEST. VEGETARIAN OPTION AVAILABLE UPON REQUEST.

Main Courses - Select 2

FILET OF SALMON | rosemary-lemon butter

BEEF SHORT RIBS | cider-honey bbq sauce

BONE-IN CHICKEN BREAST | marsala mushroom cream sauce

ROASTED PORK LOIN | pear-apple chutney

CARVED STRIP LOIN | chimichurri sauce

BRAISED STEAK TIPS | demi-glace

Side Dishes - Select 2

ROASTED GARLIC WHIPPED POTATOES

BABY GREEN BEANS | with grape tomatoes and Applewood bacon

SAUTÉED ZUCCHINI & SQUASH

FRENCH RED RICE | aromatic vegetables and fresh herbs

ROASTED YUKON GOLD POTATOES

HERBED RISOTTO CAKES

Dessert - Select 1

MINI FRUIT TARTS | mixed berries and crème pâtissière

SEASONAL FRUIT COBBLER | streusel topping and Chantilly cream

CHOCOLATE FINANCIER | milk chocolate ganache and Chantilly cream

ASSORTED CHOCOLATE TRUFFLES | pastry chef's selection

DIPPED STRAWBERRIES | white and dark chocolate with pastry chef's garnishes

CHARLOTTE CAKE | Meyer lemon curd and raspberry compote

PECAN BLONDIES | vanilla-butterscotch bar and toasted pecan

LUNCH SERVED DAILY UNTIL 3PM



Lunch Menus

Brown Bag Lunch - \$12 per guest

SERVED WITH LETTUCE AND TOMATO ON SANDWICHES WITH MUSTARD AND MAYONNAISE ON THE SIDE

CHOICE OF SANDWICH

Roast Beef & Cheddar on Hoagie | Turkey & Provolone on wheat Bread
Ham & Swiss on White Bread | Grilled Vegetables on Ciabatta

CHOICE OF SIDE DISH

Fresh Fruit Salad | Side Salad with ranch dressing | Potato Chips

CHOICE OF DESSERT

Chocolate Brownie | Gourmet Cookie | Candy Bar

CHOICE OF BEVERAGE

Bottled Water | Canned Coke or Diet Coke or Sprite

Box Salads - \$14 per guest

CHEF SALAD | mixed greens, ham, turkey, tomatoes, cheese, hard boiled egg, bacon
& buttermilk ranch dressing on the side

CHICKEN CAESAR SALAD | grilled and sliced chicken breast on romaine lettuce with croutons
& Caesar dressing on the side

ANTIPASTO SALAD | mixed greens with pepperoni, salami, provolone cheese, roasted peppers, tomatoes,
olives & red wine vinaigrette on the side

CHOICE OF DESSERT

Chocolate Brownie | Gourmet Cookie | Candy Bar

CHOICE OF BEVERAGE

Bottled Water | Canned Coke, Diet Coke or Sprite

Themed Lunch Buffet

served with iced tea & fountain water

ITALIAN \$17 PER GUEST

Penne Pasta | Linguine Pasta | Grilled Chicken Breast | Meatballs
Marinara & Alfredo Sauce | Sautéed Vegetables | Bread

MEXICAN \$19 PER GUEST

Crispy Corn Tortilla | Flour Tortilla | Chicken in green chilies | Beef Barbacoa
Black Beans | Shredded Lettuce | Pico de Gallo | Shredded Cheese | Salsa

BBQ \$23 PER GUEST

Grilled Chicken Breast | Sliced Brisket | Coleslaw | Baked Beans | Spring Green Salad | Bread

LUNCH SERVED DAILY UNTIL 3PM



Cold Appetizers

PRICED PER 50 GUESTS

ANTIPASTO SKEWER^{gf}
marinated vegetables and mixed salumi \$150

DEVILED EGGS^{gf}
candied bacon \$125

FRESH FRUIT PARFAIT[^]
pineapple, melons, granola and honey-cinnamon yogurt \$175

GAZPACHO SHOOTERS^{#gf}
cucumber, celery, basil, lemon zest and parmesan \$150

HONEY WHIPPED GOAT CHEESE
sundried tomato pesto, brown butter almonds with baguette toast \$95

LOBSTER PASTA SALAD
orzo and creamy herb dressing \$300

MAHI MAHI CEVICHE
citrus marinade, crispy tortilla and smokey pico de gallo \$250

ROASTED GARLIC HUMMUS
grilled pita \$75

SEARED FILET MIGNON*
blue cheese, red onion jam, rosemary crostini and sherry vinegar reduction \$300

SELECTION OF ARTISAN CHEESE[^]
local, domestic and imported cheeses with chef's selected accompaniments \$175

SHRIMP COCKTAIL
lemons and horseradish cocktail sauce \$175

SOBA NOODLE SALAD[#]
miso, carrot, scallion, edamame and sesame \$125

TIGER PRAWN SUMMER ROLLS^{gf}
poached shrimp, cucumber, carrot, bell pepper, basil, cilantro, cellophane noodles and sweet chili sauce \$200

TOMATO-MOZZARELLA SKEWER^{^gf}
tomato, mozzarella, basil and balsamic glaze \$150

TRIO OF BRUSCHETTA[^]
tomato-basil, peperonata, marinated cremini mushrooms and rosemary crostini \$200

VEGETABLE SUMMER ROLL^{#gf}
cucumber, carrot, bell pepper, basil, cilantro, cellophane noodles and ginger-cilantro vinaigrette \$125



Hot Appetizers

PRICED PER 50 GUESTS

ARTICHOKE AND SPINACH DIP
rosemary-olive oil crostini \$200

BACON WRAPPED TIGER SHRIMP
bay horseradish cream sauce \$175

BBQ MEATBALLS
whiskey-bacon jam \$100

BLUE CRAB CAKES
Dijon corn relish \$325

BURNT ENDS
corn bread, corn budding and cider-honey BBQ sauce \$225

CHICKEN BOUDIN CROQUETTES
smoked marinara \$150

CHICKEN EGG ROLLS
sweet ginger-soy marinated chicken breast, julienne vegetables with sweet chili sauce \$150

CHICKEN AND PEPPER SATAYS
chicken breast, bell peppers and Thai peanut sauce \$175

PORK BELLY ARANCINI
crispy fried risotto stuffed with braised pork belly with red pepper-tomato coulis \$175

STEAK KABOBS
grilled steak tips, bell peppers, sherry-cider bbq sauce \$175

Plated Dinner

SERVED ON CHINAWARE WITH BREAD SERVICE, ICED TEA, COFFEE AND FOUNTAIN WATER

VEGETARIAN OPTION AVAILABLE UPON REQUEST

Tier One \$45 per guest

SPRING GREENS | English cucumber, heirloom tomatoes, radishes and roasted shallot vinaigrette

STEAK & CHICKEN | 5oz. filet mignon with preserved maître d'butter alongside a grilled chicken breast with cognac demi glaze, served with roasted garlic whipped potatoes and baby green beans

CHOCOLATE FINANCIER | milk chocolate ganache

Tier Two \$50 per guest

GREEN CAESAR SALAD | Romaine lettuce, green Caesar dressing, Parmigiano-Reggiano and sourdough croutons

STEAK & SALMON | 5oz. filet mignon with a cognac demi-glaze alongside a grilled salmon with preserved lemon maître d'butter, served with roasted garlic whipped potatoes and baby green beans

SEASONAL FRUIT COBBLER | streusel topping and Chantilly cream

Tier Three \$55 per guest

PEAR & ALMOND SALAD | mixed greens, shaved fennel, toasted almond, blue cheese, vanilla poached pear and sherry-Dijon vinaigrette

STEAK & SHRIMP | 5oz. filet mignon with cognac demi-glaze alongside 4 butter poached shrimp, served with roasted garlic whipped potatoes and sautéed asparagus

CHARLOTTE CAKE | Meyer lemon curd and raspberry compote

Dinner Buffet

\$50 PER GUEST

SERVED WITH PLASTICWARE, ICED TEA & FOUNTAIN WATER. INCLUDES MIXED GREEN SALAD & BREAD SERVICE. COFFEE SERVICE FOR AN ADDITIONAL \$2 PER GUEST.

VEGETARIAN OPTION AVAILABLE UPON REQUEST.

Main Courses - Select 2

LOBSTER MAC N' CHEESE | roasted peppers, applewood bacon and Parmesan-comté cream

BONE-IN CHICKEN BREAST | whiskey bacon jam

FILET OF SALMON | Dijon and brown sugar glaze

CARVED BEEF STRIPLOIN | cognac demi-glaze

ROASTED PORK LOIN | bourbon-cider glaze with apples

BEEF SHORT RIBS | cider-honey bbq sauce

Side Dishes - Select 2

HERBED RISOTTO CAKES

ROASTED GARLIC WHIPPED POTATOES

SHERRY & BACON BRAISED BABY GREEN BEANS

ROASTED VEGETABLE COUSCOUS | peppers, squash, fresh herbs and Israeli couscous

SAUTÉED MIXED VEGETABLES

FRENCH RED RICE | aromatic vegetables and fresh herbs

ROASTED YUKON GOLD POTATOES

SWEET POTATO HASH | roasted peppers and onions

Dessert - Select 1

FRUIT TARTS | mixed berries and crème pâtissière

SEASONAL FRUIT COBBLER | streusel topping and Chantilly cream

CHOCOLATE FINANCIER | milk chocolate ganache

ASSORTED CHOCOLATE TRUFFLES | pastry chef's selection

DIPPED STRAWBERRIES | white and dark chocolate with pastry chef's garnishes

CHARLOTTE CAKE | Meyer lemon curd and raspberry compote

PECAN BLONDIES | vanilla-butterscotch bar and toasted pecan

Dinner Menus

Carving Station

SERVED WITH SLICED DINNER ROLLS AND TWO CONDIMENTS

PRICED PER 50 GUESTS

ROASTED PORK LOIN \$275

BEEF PRIME RIB ROAST \$425

BUTTER BASTED TURKEY BREAST \$225

LEG OF LAMB \$375

CONDIMENTS

Horseradish Cream | Pear & Apple Chutney | Cider-Honey BBQ Sauce | Cognac Demi-Glace
Dijon-Corn Relish | Smoked Tomato Coulis | Mixed Vegetable Pickles

Themed Dinner Buffet

SERVED WITH ICED PLASTICWARE, ICED TEA & FOUNTAIN WATER. VEGETARIAN OPTION AVAILABLE UPON REQUEST.

ITALIAN \$29 PER GUEST

Antipasto Salad | Chitarra Pasta | Goat Cheese Polenta | Steak Arancini | Puttanesca Sauce
Caper Cream Sauce | Grilled Chicken Breast | Vegetable Caponata | Bread

MEXICAN \$33 PER GUEST

Crispy Corn Tortillas | Flour Tortillas | Beef Barbacoa | Roasted Pork Shoulder | Chicken in Green Chilies
Queso Fresco | Sour Cream | Pico de Gallo | Shredded Lettuce | Salsa

BBQ \$38 PER GUEST

Baby Back Ribs with Cider-Honey BBQ Sauce | Grilled Chicken Breast | Smoked Brisket
Baked Beans | Coleslaw | Rosemary Potatoes | Spring Green Salad | Bread

Action Stations Available Upon Request

Pastry Displays

PRICED PER 50 PIECES

ASSORTED CHOCOLATE TRUFFLES \$125

ASSORTED GOURMET COOKIES
pastry chef's selection \$100

ASSORTED MINI CHEESECAKES \$150

CHARLOTTE CAKES
Meyer lemon curd and raspberry compote \$150

CHOCOLATE FINANCIER
milk chocolate ganache \$125

DIPPED STRAWBERRIES
white and dark chocolate with pastry chef's garnishes \$125

MINI FRUIT TARTS
mixed berries and crème pâtissière \$125

PECAN BLONDIES
vanilla-butterscotch bar and toasted pecan \$150

SEASONAL FRUIT COBBLER
streusel topping and Chantilly cream \$150

other desserts created by our in-house pastry chef are available upon request.

Bar

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

WELL DRINKS \$6

McCormick Distillery Vodka | Gin | Scotch | Whiskey | Rum | Tequila

CALL DRINKS \$7

Including but not limited to: Dewey's | Jim Beam | Wild Turkey | Jack Daniels | Absolut | Stolichnoff
Tanqueray | Bombay | Captain Morgan | Bacardi Light | Cuervo Gold

PREMIUM DRINKS \$8

Including but not limited to: Chivas | Crown Royal | Maker's Mark | Grey Goose | Ketel One
Belvedere | Tanqueray 10 | Bombay Sapphire | Pyrat XO | Patron Silver

Rocks and neat pour, margarita, with juice or coffee \$1.50 Additional.

Manhattan and Martini \$3.00 Additional

Pierpont's is pleased to offer a signature drink creation for your special occasion.

Beer

DOMESTIC \$5

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra

CRAFT \$6

Boulevard | Pale Ale | Bully Porter | Unfiltered Wheat | KC Pils

IMPORTS \$7

Stella Artois | Corona

Pierpont's has access to nearly any label upon request.
If you don't see your favorite just ask.

Wine

PIERPONT'S SELECT • \$30 PER BOTTLE

WILLIAM HILL • Chardonnay | Sauvignon Blanc | Merlot | Pinot Noir

PIERPONT'S PREMIUM • \$45 PER BOTTLE

FREI BROTHERS • Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir

PIERPONT'S PLATINUM • \$60 PER BOTTLE

MERRYVALE "STARMONT" • Chardonnay | Sauvignon Blanc | Merlot | Cabernet | Pinot Noir

Pierpont's maintains an extensive wine list with over 300 selections. Our expert wine staff will be pleased to assist in pairing the perfect wines to complement each course of your dining experience.

Bar Packages

PRICING PER GUEST. 50 GUEST MINIMUM.

All inclusive package, based on 4 hours of open bar. Pricing based on confirmed headcount. Guests 21 & Under - \$8. Last call is 15 minutes prior to the end of your event. For every extra hour after the 4 hours of included time, there will be an additional charge of \$5 per guest.

We are pleased to customize a bar package to meet your needs.
A champagne toast is included for the bridal party at all weddings.

Premium Host Bar

WINE: (select 2 Red & 2 White) | FREI BROTHERS or Equivalent

RED WINE: Merlot, Cabernet Sauvignon, Pinot Noir | WHITE WINE: Chardonnay, Pinot Grigio, Sauvignon Blanc

BEER: (select 2 Boulevard & 2 Domestic)

BOULEVARD: Pale Ale, Bully Porter, Unfiltered Wheat, KC Pils | DOMESTIC: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

\$25.00 PER GUEST

SIGNATURE COCKTAIL AVAILABLE \$5 PER GUEST

Full Premium Host Bar

WINE: (select 2 Red & 2 White) | FREI BROTHERS or Equivalent

RED WINE: Merlot, Cabernet Sauvignon, Pinot Noir | WHITE WINE: Chardonnay, Pinot Grigio, Sauvignon Blanc

BEER (select 4): Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra,
Boulevard Pale Ale, Bully Porter, Unfiltered Wheat, KC Pils

LIQUOR: (select 6)

Dewer's, Jim Beam, Wild Turkey, Jack Daniels, Absolut, Stolli, Tanqueray, Bombay, Captain Morgan, Bacardi Light, Cuervo Gold
other labels available upon request

\$30 PER GUEST

SIGNATURE COCKTAIL AVAILABLE \$5 PER GUEST

Full Platinum Host Bar

WINE: (select 2 Red & 2 White) | MERRYVALE "STARMONT" or Equivalent

RED WINE: Merlot, Cabernet Sauvignon, Pinot Noir | WHITE WINE: Chardonnay, Pinot Grigio, Sauvignon Blanc

BEER (select 4): Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Boulevard Pale Ale, Bully Porter,
Unfiltered Wheat, KC Pils, Stella Artois, Corona

LIQUOR: (select 6)

Chivas, Crown Royal, Maker's Mark, Grey Goose, Ketel One, Belvedere, Tanqueray 10, Bombay Sapphire, Pyrat XO, Patron Silver
other labels available upon request

\$35 PER GUEST

SIGNATURE COCKTAIL INCLUDED

Fees & Services

SET UP AND BREAKDOWN FEE

Events without any Alcohol	\$50.00 per 50 guests (\$50.00 minimum)
Events serving Beer & Wine Only	\$100.00 per 50 guests (\$100.00 minimum)
Events serving a Full Bar	\$150.00 per 50 guests (\$150.00 minimum)

CHINAWARE (WHEN NOT INCLUDED)

Plateware with Stainless Steel Silverware	\$2.00 per course per guest (up to 200 guests)
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GLASSWARE (WHEN NOT INCLUDED)

Events without any Alcohol	\$1.50 per guest
Events serving Beer & Wine	\$2.00 per guest
Events serving a Full Bar	\$2.50 per guest

LINENS

Lap Length Black Tablecloths	\$15.00 each
Black or White Linen Napkins	\$0.50 each
Black Floor Length Tablecloths	\$40.00 each
(additional colors may be available)	Pricing Varies

CAKE CUTTING FEE

\$2.00 per guest

PASSED APPETIZER FEE

\$50.00 per appetizer

LIQUOR LICENSE

2 weeks notice required	\$50.00 flat fee
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BARTENDER FEE

Cash Bar Events	\$150.00 per Bartender (1 per 75 guests)
Host Bar Events	included in service staff

GRATUITY

20% of Food & Beverages	
For Events Before 3:00pm	\$50.00 minimum
For Events After 3:00pm	\$100.00 minimum

VENUE FEE

ask for details

LATE BOOKING FEE

\$150.00

Events booked with Pierpont's with less than 5 business days notice

TAX

Missouri Tax Rate

BOOKING POLICIES

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your catering up to 7 business days prior to the date of the event at no charge. If you cancel less than 7 business days prior to your event, 50% of your estimated cost will be charged to your credit card.

Menu Selection is due two weeks prior to the event with a guaranteed guest count required 7 business days in advance.

Final payment is due after the conclusion of your event. You will be responsible for the 7 business days guaranteed guest count, regardless of attendance.