ARGYLE EVENTS
BY SPORTING KC

Catering Food Menu

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BY SPORTING KC

Catering Food Menu

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ARGYLE EVENTS
BY SPORTING KC

Breakfast
Priced Per Guest

Continental Breakfast — $15

Assorted Granola Bars (V)

Assorted Breakfast Pastries & Muffins (V)

Fresh-Cut Fruit (VG/GF)

Early Riser — $17

Assorted Granola Bars (V)

Oatmeal Station (V)
Brown Sugar • Dried Fruit

Parfait Station (V)
Vanilla Honey Greek Yogurt
House-Made Granola • Berries
Assorted Nuts

Light Morning — $26

Fresh-Cut Fruit (VG)

House-Made Granola & Yogurt (V)

Assorted Breakfast Pastries & Muffins (V)

Scrambled Eggs* (GF)

Sorghum Glazed Bacon* (GF)

Breakfast Classics — $29

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) — $6

Whole Fruit (VG/GF) — $3

Assorted Muffins & Pastries — $3

Chorizo Breakfast Burrito* — $7
Salsa

Fresh-Cut Fruit (VG/GF) — $8

Oatmeal Station (V) — $6

Parfait Station (V) — $6

Biscuit Sandwich* — $7
Sausage • Egg • Cheese

Corned Beef Hash* — $7

Assorted Granola Bars — $6

Served with Coffee, Assorted Hot Tea & Water

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All Day Meeting Packages Next Page

ARGYLE EVENTS
BY SPORTING KC

All Day Meeting Packages

Priced Per Guest

Package A — $50

Chef's Selection AM Break

Market Deli Counter Lunch*

Package B — $61

Continental Breakfast

Chef's Selection AM or PM Break

Chef's Selection Hot Lunch Buffet*

Package C — $72

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

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A La Carte Next Page

ARGYLE EVENTS
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A La Carte

Priced Per Guest

Snacks — $6

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 — $8

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 — $15

Chips & Queso

Popcorn

Assorted Candy

Mini Corn Dogs*
Ketchup • Mustard • BBQ Sauce • Ranch

Desserts

Assorted Cookies	$5
Brownies	$7
Blondie Bars	$7
Gourmet Chocolates	$9
Assorted Macarons	$10

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Boxed Lunch Next Page

ARGYLE EVENTS
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Boxed Lunch

Priced Per Guest

Sandwiches & Wraps Pick Two — $28

Smoked Turkey Sandwich*
Bacon • Tomatoes • Greens
Swiss Cheese • Russian Dressing

Chicken Salad Sandwich*
Spinach • Smoky Aioli

Grilled Mushroom Sandwich (V)
Arugula • Swiss Cheese • Pesto Aioli

BLT Wrap*
Garlic-Herb Tortilla • Bacon • Tomatoes
Shredded Lettuce • Dijonnaise

Grilled Steak Wrap*
Garlic-Herb Tortilla • Peppers & Onions • Arugula • Herb Cheese Spread

Includes

Kettle Chips or Pasta Salad

Whole Fruit

Cookie or Brownie

Unboxed Lunch — $25

Gluten Free Bread Available Upon Request

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Garden Salad Next Page

ARGYLE EVENTS
BY SPORTING KC

Garden Salad

Priced Per Guest

Garden Salad Station $29

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

Garden Salad Station (For 25 Guests or Fewer) $20

Base
Petite Greens • 5 Grain Blend

Protein
Julienned Steak* • Diced Chicken*

Toppings
Red Onion • Chickpeas
Broccoli • Cherry Tomatoes
Cucumbers • Shredded Cheddar Cheese

Dressing
Ranch • Balsamic Vinaigrette

Served with Iced Tea & Water

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Market Deli Counter Next Page

ARGYLE EVENTS
BY SPORTING KC

Market Deli Counter

Priced Per Guest

Market Deli

$33 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 • Tomatoes
Cucumbers • Champagne Vinaigrette Dressing

Additional Salad + $5

Additional Dressing + $3

Build Your Own Sandwich Bar

Bread
Sourdough • Croissant
Rustic French Bread

Meat
Turkey* • Black Forrest 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

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Baja Cantina Next Page

ARGYLE EVENTS
BY SPORTING KC

Baja Cantina

Priced Per Guest

Baja Cantina

$33 Lunch | $42 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

Street Taco Station - Pastor Chicken* **& Verde Pork*** (GF)
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)	$7
Guacamole (V/GF)	$9
Steak Carnitas* (GF)	$9
Chili Lime Shrimp* (GF)	$10

Served with Iced Tea & Water

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Italian Next Page

ARGYLE EVENTS
BY SPORTING KC

Italian
Priced Per Guest

Italian

$40 Lunch | $50 Dinner
Includes 1 Extra Entree

Starters

Garlic Breadsticks

Caesar Salad
Caesar Dressing • Chopped Romaine Lettuce
Shaved Parmesan Cheese • Croutons

Caprese Salad
Fresh Mozzarella • Tomatoes
Red Onions • Basil

Entrées Pick Two for Lunch • Pick Three for Dinner

Chicken Marsala*
Mushroom Marsala Sauce

Steak Tagliata*
Wilted Arugula • Blistered Cherry Tomato • Lemon

Pork Saltimbocca*
Crispy Prosciutto • Sage Cream Sauce

Tuscan Meatballs*
Parsley • Red Sauce

Accompaniments Pick Two

Penne Pasta
Alfredo • Marinara

Rosemary Potatoes

Roasted Lemon Asparagus

Truffle Risotto

Garlic Broccoli

Desserts

Tiramisu Cups

Mini Cannolis

Served with Iced Tea & Water

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BBQ Next Page

ARGYLE EVENTS
BY SPORTING KC

BBQ

Priced Per Guest

BBQ

$40 Lunch | $53 Dinner

Includes Honey Cornbread Muffins with Butter

Includes 1 Extra Entree

Starters Pick One

Chopped Iceberg Salad (GF)
Bacon* • Tomatoes • Blue Cheese Crumbles • Ranch

Deviled Egg Potato Salad* (GF)

Coleslaw (V/GF)

Additional Starter + $6 Per Person

Entrées Pick Two For Lunch • Pick Three 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 + $9

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 + $7

Desserts

Lemon Bars

Caramel Apple Bread Pudding

Served with Iced Tea & Water

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State Line Grill Next Page

ARGYLE EVENTS
BY SPORTING KC

State Line Grill
Priced Per Guest

State Line Grill
Dinner Includes Rolls & Butter

$ 41 Lunch | $ 47 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 Shallots • Smoked Mustard Demi

Seared Salmon* + $9 Per Person
Arugula • Tomatoes
Lemon-Butter Cream Sauce

Grilled BBQ Shrimp* + $11 Per Person
Green Onions • BBQ Bacon Cream Sauce

Additional Entrée + $6 Per Person

Accompaniments Pick Two

Herb Roasted Potatoes (VG/GF)
Garlic Mashed Potatoes (V/GF)
Chile Crunch Broccoli (VG/GF)

Roasted Carrots (VG/GF) Per Person
Crispy Brussels Sprouts + $4 Per Person
Additional Accompaniment + $4 Per Person

Desserts

Strawberry Creme Tarts

Black Forest Cherry Cheesecake Cups

Served with Iced Tea & Water

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Hors D'oeuvres - Stationed Next Page

ARGYLE EVENTS
BY SPORTING KC

Hors D'oeuvres
Stationed

Fresh Fruit Display Honey Yogurt Dip	$11
Artisan Cheese Display Fruit Compote • Crackers	$11
Antipasti Display* Spiced Mustard • Tapenade • Crackers	$14
Chilled & Grilled Vegetable Crudite Truffle Herb Dip	$16
Farmhouse Display* Combination Meat • Cheese • Vegetables • Crackers	$22
Bruschetta Display Garlic Herb Crostini	$9
Crab Rangoon Dip* Wonton Chips	$9
Spinach Artichoke Dip Crispy Flatbread & Crostini	$9

All Passed Hors D'oeuvres can also be stationed

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Hors D'oeuvres - Passed Next Page

ARGYLE EVENTS
BY SPORTING KC

Hors D'oeuvres
Passed

Served Chilled Priced Per Piece

Caprese Salad Cups (V/GF) $9

Spicy Deviled Egg* (GF) $8

Spicy Tuna*
Fried Wonton $9

Caprese Sliders (V) $9

Served Warm Priced Per Piece

Truffle Parmesan Arancini
Saffron Aioli $8

Brisket Meatballs*
Crispy Onions $8

Ginger Chicken Satay*
Sweet Chili Glaze $9

Bacon Wrapped Burnt End*
Peach BBQ Sauce $9

Artichoke Beignets
Parmesan Cheese $7

Beef Wellington Bites*
Parsley $8

Butler Passed $35

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

All Passed Hors D'oeuvres can also be stationed

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Reception Stations Next Page

ARGYLE EVENTS
BY SPORTING KC

Reception Stations

Priced Per Guest

Build Your Own Mac & Cheese Station — $25

Cavatappi Pasta

Cheese Sauce • Burnt Ends* • Buffalo Chicken* • Bacon Bits* • Green Onions • Bread Crumbs
Shredded Cheese • Blue Cheese Crumbles • Blackened Shrimp * + $11 • Truffle Lobster* + $16

Pasta Station — $18

Penne Pasta

Shaved Parmesan Cheese (V/GF)

Sauces
Marinara • Truffle Alfredo • Pesto Cream + $2.50

Protein
Grilled Chicken*
Italian Sausage*
Meatballs* + $7
Garlic Shrimp* + $13

Slider Station — $20

Ketchup • Mustard • Ranch • Pub Sauce • Pickles

Pulled Pork Slider*
BBQ Sauce

Buffalo Chicken Slider*
Pepper Jack Cheese

Beef Slider*
Caramelized Onions • White Cheese

Stadium Fare — $25

Popcorn

Jumbo Soft Pretzels

Tortilla Chips With Queso

Hot Dogs*

Chicken Tenders*
Ketchup • Mustard • BBQ Sauce • Ranch

Build Your Own Trail Mix — $14

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

S'mores Station — $14

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

Dessert Station — $19

Assorted Cookies • Chocolate Brownie Bites • Macarons • Assorted Chocolates

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Plated Next Page

ARGYLE EVENTS
BY SPORTING KC

Plated
Priced Per Guest

Single Entrée	$64
Multiple Entrée Matching Sides for All Entrées	$68.80
Dual Entrée Matching Sides for Both Entrées	$80

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 + $6

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 + $9

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 + $9

Served with Water • Vegetarian Option Available Upon Request

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Food Policies Next Page

ARGYLE EVENTS
BY SPORTING KC

Food Policies

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.

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.

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 are subject to a 3.5% processing fee.

Service and Labor Charge All food and beverages 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.