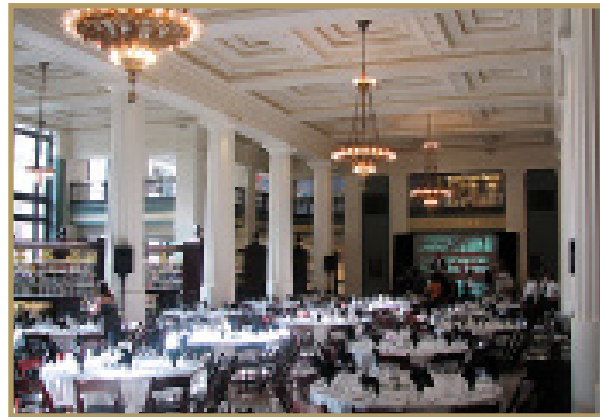




KC PUBLIC LIBRARY CATERING INFORMATION



Pierpont's has had the honor of hosting many special events since opening in November of 1999. Our devoted culinary team and service staff are committed to excellence; you can be sure your event will be in the hands of professionals.

Please contact me to discuss your special event today

Heather Bud

Catering Manager

816.221.5111 | hbud@pierponts.com
30 W. Pershing Rd. Kansas City, MO 64108





BREAKFAST

Priced per guest.
Service limited to one hour, includes plasticware.
Service time may be extended for additional rates.

Continental Buffet \$10

fresh fruit | assorted pound cakes | yogurt
coffee | orange juice | fountain water

Hot Breakfast Buffet \$14

Includes roasted potatoes, coffee, and fountain water
Minimum 20 guests.

select one from each list

Juice

orange • cranberry • apple

Entrées

scrambled eggs • spinach & gruyere strata • biscuits & gravy • french toast

Side Dishes

applewood-smoked bacon • sausage • fresh fruit platter

Pastries

assorted muffins • assorted pound cakes • danishes



BREAKS

Priced per guest.
Service limited to one hour per break, includes plasticware.
Service time may be extended for additional rates.
Served with coffee, and fountain water.

Morning Break

one menu item | \$5 per guest
two menu items | \$7 per guest

Menu Items

danishes • muffins • bagels with cream cheese • yogurt
fresh fruit • granola bars

Afternoon Break

one menu item & one beverage | \$6 per guest
two menu items & two 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

one beverage | \$3 per guest
two beverages | \$4 per guest

Beverages

soft drinks • lemonade • bottled water • iced tea • coffee





2

PLATED LUNCH

Served on chinaware with bread service, iced tea, coffee, and fountain water.
 Vegetarian option available upon request with 72 hour notice.
 Served daily until 3pm.
 Minimum 20 guests.

Tier One \$21

Spring Greens Salad ^{gf vg}
 english cucumbers, tomatoes, carrots,
 roasted shallot vinaigrette

Grilled Chicken Breast ^{gf}
 brown sugar-dijon glaze,
 roasted garlic whipped potatoes

Charlotte Cake
 meyer lemon curd, raspberry compote

Tier Two \$25

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

Grilled Salmon ^{gf}
 maître d'hôtel butter,
 roasted garlic whipped potatoes

Butterscotch Pecan Blondie
 caramel sauce, candied pecans

Tier Three \$29

Wedge Salad
 scallions, tomatoes, bacon,
 lemon parmesan dressing

Kansas City Strip ^{*}
 grilled 12oz. cut, roasted garlic whipped
 potatoes, maître d'hôtel butter

Dark Chocolate Brownie
 with white chocolate ganache



**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. | PPCM_1.2020*

3

LUNCH

Served daily until 3pm.

Brown Bag Lunch \$12

choose one per category

Sandwich

roast beef & cheddar on hoagie
turkey & provolone on wheat bread
ham & swiss on white bread
grilled vegetables on ciabatta

*served with lettuce and tomato on sandwiches
mustard and mayonnaise on the side*

Sides

fresh fruit • potato chips
side salad with ranch dressing

Dessert

chocolate brownie • gourmet cookie
candy bar

Beverage

bottled water • canned coke
canned diet coke • canned sprite

Box Salads \$14

choose one per category

Salad

Chef Salad | mixed greens, ham, turkey,
tomatoes, cheese, hard boiled egg, bacon,
buttermilk ranch dressing on side

Chicken Caesar Salad | grilled & sliced chicken
breast, romaine lettuce, croutons,
caesar dressing on side

Antipasto Salad | mixed greens, pepperoni,
salami, provolone cheese, roasted peppers,
tomatoes, olives, shallot vinaigrette on side

Blackened Cobb Salad | blackened &
grilled sliced chicken breast, romaine lettuce
shredded cheddar cheese, tomatoes, hard
boiled egg, buttermilk ranch on side

Dessert

chocolate brownie • gourmet cookie
candy bar

Beverage

bottled water • canned coke
canned diet coke • canned sprite

Themed Lunch Buffet

*served with iced tea, lemonade & fountain water
Minimum 20 guests.*

Pasta Bar Buffet \$17

penne pasta • linguine pasta
marinara sauce • alfredo sauce
meatballs • grilled chicken breast
sautéed vegetables • bread

Taco Bar Buffet \$19

crispy corn tortilla • flour tortilla
chicken in green chiles • barbacoa beef
black beans • pico de gallo • sour cream
shredded cheese • shredded lettuce • salsa

BBQ Buffet \$23

sliced brisket • grilled chicken breast
coleslaw • baked beans
spring greens salad with ranch dressing
• bread

**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. | PPCM_1.2020*

LUNCH BUFFET

Served with bread & butter, iced tea & fountain water.
Vegetarian option available upon request with 72 hour notice.
Minimum 20 guests.
\$15/guest

Salad

select one

Spring Greens Salad ^{vg gf} | english cucumber, tomato, carrot,
roasted shallot vinaigrette

Caesar Salad | chopped romaine, sourdough croutons,
parmesan cheese, caesar dressing

Spinach Salad ^{v gf} | hard boiled egg, applewood smoked bacon,
grape tomatoes, roasted shallot vinaigrette

Chopped Salad ^{v gf} | chopped iceberg lettuce, applewood
smoked bacon, chives, grape tomatoes,
lemon-parmesan dressing

Main Course

select one

BBQ Brisket | cider-honey BBQ sauce, roasted Yukon potatoes

Pasta Bolognese | pasta with meat sauce & parmesan cheese

Beef Bourguignon | red wine braised steak tips, mushrooms, jasmine rice

Chicken Penne | grilled chicken breast, squash, zucchini, red peppers, tomato pesto

Steakburger | cheddar cheese, lettuce, tomato, onion, pickle, pasta salad

Lemon Chicken Breast | bone-in roasted chicken, lemon butter, herb risotto

Beef Teriyaki | roasted red peppers, broccoli, jasmine rice

Grilled Salmon | tomato beurre blanc, sautéed green beans

Pork Loin Roast | whiskey-bacon marmalade, roasted garlic whipped potatoes

Chicken Alfredo | grilled chicken breast, penne pasta, alfredo sauce

BBQ Beef Short Ribs | cider-honey BBQ sauce, three cheese mac-n-cheese

Grilled Mahi Mahi | pineapple chimichurri, poblano jasmine rice

*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. | PPCM_1.2020

COLD APPETIZERS

priced per 50 pieces

Ahi Tuna Poke \$200

cucumber, crushed wonton, cilantro vinaigrette

Antipasto \$150

marinated vegetables & salumi

Artisan Cheese Display \$150

imported, domestic, & local cheeses

Cheese Cubes \$100

assorted crackers

Chips & Chunky Salsa \$50

Cold Cut Sliders \$150

assortment of cold cut meats, sliced cheeses, lettuce & tomato, egg bun

French Onion Dip ^v \$75

wavy potato chips

Fresh Fruit ^v \$95

cantaloupe, honeydew, pineapple, grapes, fresh berries, & cinnamon-honey yogurt

Grilled and Marinated Vegetable Platter ^{gf} \$95

yellow squash, zucchini, cremini mushrooms, bell peppers, asparagus, & green goddess dip

Honey Whipped Goat Cheese ^v \$95

sundried tomato pesto, brown butter almonds, baguette toast

Roasted Garlic Hummus ^v \$125

grilled pita, crudités

Seared Sirloin* \$175

blue cheese cream, red onion jam, & rosemary-olive oil crostini

Shrimp Cocktail ^{gf} \$175

lemons & horseradish cocktail sauce

Soba Noodle Salad ^{vg} \$125

miso dressing, carrot, scallion, edamame, sesame

Tomato-Mozzarella Skewer ^v \$150

tomato, mozzarella, basil, & balsamic-fig glaze

Tomato Bruschetta ^v

tomatoes, basil, & garlic on crostini \$95

Deviled Eggs ^{gf}

candied bacon \$125 | pimento cheese \$135 | smoked salmon mousse \$150

Vegetable Summer Rolls ^{vg} \$100

cucumber, carrot, bell pepper, basil, cilantro, lettuce, sweet thai chili sauce

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

HOT APPETIZERS

priced per 50 pieces

Artichoke and Spinach Dip ^v \$125

cream cheese, parmesan, sundried tomato, artichoke hearts, spinach, grilled pita

Bacon-Wrapped Tiger Shrimp \$175

horseradish cream sauce

BBQ Meatballs \$95

cider-honey BBQ

Blue Crab Cakes \$175

dijon corn relish

Boneless Chicken Wings \$125

with BBQ, buffalo, and ranch dressing

Burnt Ends \$225

horseradish-honey corn bread, creamed corn, housemade bbq sauce

Chicken & Pepper Satay \$125

grilled chicken breast, bell peppers, thai peanut sauce

Coconut Shrimp \$175

raspberry-wasabi jam

Grilled Pepper & Steak Skewers \$150

cider-honey BBQ sauce

Sausage-Stuffed Mushrooms ^{gf} \$150

andouille sausage, caramelized red onions, espagnole sauce

Smoked Chicken \$200

goat cheese polenta, creamed corn, housemade bbq sauce

Southwest Chicken Egg Rolls \$150

sweet thai chili sauce

Yukon Fontina Cakes ^v \$125

horseradish crème fraîche



gf - gluten free | v - vegetarian | vg - vegan
Menu and pricing subject to change. | PPCM_1.2020



6

PLATED DINNER



Served on chinaware with bread service, iced tea, coffee, and fountain water.
Vegetarian option available upon request with 72 hour notice.
Minimum 20 guests.

Tier One \$40

Spring Greens Salad ^{vg gf}
english cucumbers, tomatoes, carrots,
roasted shallot vinaigrette

Steak & Chicken*

5oz. filet mignon, maître d'hôtel butter,
grilled chicken breast, cognac demi-glace,
roasted garlic whipped potatoes,
baby green beans

Charlotte Cake

meyer lemon curd, raspberry compote

Tier Two \$45

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

Steak & Salmon*

5oz. filet mignon, cognac demi-glace,
grilled salmon, maître d'hôtel butter,
roasted garlic whipped potatoes,
baby green beans

Butterscotch Pecan Blondie

caramel sauce, candied pecans

Tier Three \$50

Wedge Salad
scallions, tomatoes, bacon,
lemon parmesan dressing

Steak & Shrimp*

5oz. filet mignon, cognac demi-glace,
four (4) butter-poached shrimp,
roasted garlic whipped potatoes,
baby green beans

Dark Chocolate Brownie

with white chocolate ganache



*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. | PPCM_1.2020



7 DINNER BUFFET

Served with iced tea, lemonade & fountain water.
Vegetarian option available upon request with 72 hour notice.
Minimum 20 guests.
\$30/guest.

Salad

Spring Greens Salad ^{vg gf} | english cucumber, tomato, carrot,
roasted shallot vinaigrette

Main Course

select two

Beef Short Ribs ^{gf} | cider-honey bbq sauce

Braised Steak Tips | demi-glace

Grilled Chicken Breast | marsala mushroom cream sauce

Roasted Pork Loin ^{* gf} | pear-apple chutney

Grilled Salmon ^{* gf} | rosemary-lemon butter

Grilled Vegetable Couscous ^v | peppers, squash, tomatoes, pistachio-dill pesto,
israeli couscous

Side Dishes

select two

Roasted Garlic Whipped Potatoes ^{v gf}

Baby Green Beans ^{v gf} | grape tomatoes

French Red Rice ^{vg gf} | aromatic vegetables, fresh herbs

Roasted Yukon Gold Potatoes ^{vg gf}

Sweet Potato Hash ^{gf} | peppers, onions

Goat Cheese Polenta

Sautéed Mixed Vegetables ^{v gf} | squash, zucchini, red peppers, onions

Desserts

select one

Seasonal Fruit Cobbler | streusel topping, mascarpone cream

Butterscotch Pecan Blondies | caramel sauce, candied pecans

Dark Chocolate Brownie | white chocolate ganache

Carrot Bundt Cake | cream cheese glaze

*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. | PPCM_1.2020

ADDITIONAL DINNER OPTIONS

Carving Station

served with sliced dinner rolls and two condiments
price per 50 guests, please inquire about pricing

Roasted Pork Loin*
Beef Prime Rib Roast*
Butter-Basted Turkey Breast
Inside Round of Beef*

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 plasticware, iced tea, lemonade & fountain water.
vegetarian option available upon request with 72 hour notice.
Minimum 20 guests.

Italian Buffet \$29

antipasto salad • vegetable caponata
chitarra pasta • goat cheese polenta
smoked marinara sauce • caper cream sauce
italian sausage • grilled chicken breast • bread

Mexican Buffet \$33

crispy corn tortilla • flour tortilla
chicken in green chiles • barbacoa beef
roasted pork shoulder • salsa • pico de gallo
sour cream • queso fresco • shredded lettuce

BBQ Buffet \$38

baby back ribs with cider-honey bbq sauce
grilled chicken breast • smoked brisket
coleslaw • baked beans • rosemary potatoes
spring greens salad with ranch dressing
• bread

*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. | PPCM_1.2020

BAR PACKAGES

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.

CONSUMPTION

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

Beer

Domestic | Budweiser • Bud Light • Michelob Ultra • Miller Lite \$4.5

Local | Boulevard Pale Ale • Boulevard Unfiltered Wheat \$5.5

Premium | Stella Artois • Guinness • Boulevard Tank 7 \$6

Spirits

Essentials | \$6 per cocktail

Svedka Vodka • Broker's Gin • Plantation Silver Rum • Exotico Reposado
Old Overholt Rye • Four Roses Bourbon • Lismore Scotch

Local | \$8 per cocktail

Tom's Town Double Grain Vodka • Restless Spirits Builders Botanical Gin
Mean Mule Silver American Agave • Rieger's Kansas City Whiskey

Premium | \$8 per cocktail

Absolut or Tito's Vodka • Beefeater or Bombay Gin • Sauza Hornitos Reposado
Bacardi Superior or Captain Morgan Rum • Jim Beam Bourbon • Dewar's Scotch

Private Stock | \$9 per cocktail

Belvedere, Ketel One, or Grey Goose Vodka • Bombay Sapphire or Tanqueray Gin
Kirk & Sweeney 12yr Rum • Patron Silver Tequila
Buffalo Trace, Jack Daniel's, Maker's Mark, Crown Royal, or Jameson Whiskey
Chivas Regal or Johnny Walker "Red Label" Scotch

Non-Alcoholic Beverages

Fruit Punch • Iced Tea • Lemonade • Soft Drinks
\$2 per drink

Wine

Economy Tier | \$6 per glass (\$25 per bottle)

CANYON ROAD: • Chardonnay • Sauvignon Blanc • Pinot Noir
• Cabernet Sauvignon

Business Tier | \$8 per glass (\$30 per bottle)

WILLIAM HILL: • Chardonnay • Sauvignon Blanc • Pinot Noir
• Cabernet Sauvignon

Executive Tier | \$10 per glass (\$40 per bottle)

COPPOLA DIRECTOR'S CUT: • Chardonnay • Sauvignon Blanc • Pinot Noir
• Cabernet Sauvignon

Sparkling Wine | \$7 per glass (\$28 per bottle)

FREIXENET: "Blanc De Blancs" Cava





PASTRY DISPLAYS

priced per 50 pieces

Assorted Chocolate Truffles ^{gf} \$125

Gourmet Cookies \$100
pastry chef's selection

Mini Cheesecakes \$150
pastry chef's selection

Dipped Strawberries ^{vg gf} \$125
white, milk, dark chocolate with pastry chef's garnishes

Cupcakes \$150
vanilla, chocolate, or red velvet, with buttercream frosting

Butterscotch Pecan Blondies ^v \$150
caramel sauce, candied pecans

Mixed Berry Trifle \$150
cream cheese

Flourless Chocolate Cake ^{gf} \$175
blood orange curd, cocoa nib

Dark Chocolate Brownie \$150
white chocolate ganache

FEES & SERVICES



Set up and Breakdown

Events without any alcohol	\$50 per 50 guests (\$50 minimum)
Events serving beer & wine only	\$100 per 50 guests (\$100 minimum)
Events serving full bar	\$150 per 50 guests (\$150 minimum)

Bartender Fee

Cash bar events (<i>minimums may apply</i>)	\$150 per bartender (<i>one (1) per 75 guests</i>)
Host bar events	Included in service staff

Liquor License

2 weeks notice required	\$25 flat fee
-------------------------	---------------

Service Charge & Tax

Service charge	20% of food & beverages
Events before 3:00pm	\$100 minimum
Events after 3:00pm	\$150 minimum
Taxes	Missouri tax rate

Chinaware

Plateware with stainless steel silverware	\$2 per course per guest (<i>under 200 guests</i>)
---	--

Glassware

Events without any alcohol	\$1.50 per guest
Events serving beer & wine only	\$2 per guest
Events serving full bar	\$2.50 per guest

Linens

Lap-length black linens	\$15 each
Floor-length black linens	\$40 each
Black or white linen napkins	\$0.50 each
Additional colors may be available	Pricing varies

Other Fees

Cake cutting	\$2 per guest (<i>includes plates & flatware</i>)
Late booking fee	\$150
<i>(booked within five (5) business days of event)</i>	
Pillar candles in hurricane vase	\$15 each
6" Fish bowls with mables & floating candle	\$10 each





POLICIES



In arranging a special function, your menu and beverage requirements need to be confirmed with the Catering Manager no later than two (2) weeks prior to the actual date of the event. No food or beverage of any kind may be brought to the event by any host or guests, the exception will be a wedding cake, (prepared by a licensed food vendor). All food and non-alcoholic prices are subject to Missouri Sales Tax and 20% service charge. Prices are subject to change with guaranteed pricing thirty (30) days prior to the function.

Booking

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your catering up to thirty (30) days prior to the date of the event at no charge.

Guaranteed Attendance & Menu Selection

The guaranteed number of guests represents the minimum number for which you will be charged. The guaranteed number of guests is required three (3) business days prior to the event. You will be responsible for the three (3) business days guaranteed guest count, regardless of attendance. If a guaranteed number is not given at this time, you will be billed for the estimated or actual attendance, whichever is greater. Once the guaranteed number is given three (3) business days prior to the event, the pricing will not be decreased. Menu selection is due, no less than, two (2) weeks prior to the event.

Bar

1. Pierpont's Catering and the employees of Pierpont's Catering take our responsibility of serving alcoholic beverages very seriously. 2. We are licensed and regulated by the state of Missouri, we will comply with all laws governing the sale and service of alcoholic beverages. 3. All individuals purchasing and/or consuming alcoholic beverages must be a minimum of twenty-one (21) years of age. 4. We reserve the right to refuse alcohol service to anyone who cannot provide proper identification to verify age. 5. We reserve the right to remove any guest who purchases and supplies alcohol to a minor or to anyone who has already been refused service. 6. We reserve the right to refuse alcoholic beverage service to anyone who appears to be intoxicated. 7. We reserve the right to confiscate any alcoholic beverage brought in from outside sources. 8. Our bartenders will not serve shots or doubles. 9. Only two (2) drinks per person/I.D. may be requested at any time. 10. Alcoholic beverages may not be self-poured. 11. We reserve the right to remove any guest, discontinue all alcohol service or discontinue an entire event for failure to abide by Missouri law, Pierpont's Catering regulations and or the instruction of Pierpont's Catering staff. 12. Should any of these actions become necessary, payment for the event will remain due in full and no refund will be given for any inconvenience or embarrassment cause.

Food & Beverage for Contracted Entertainers / Vendors

Please inform the Catering Manager two (2) week prior to your event if food and beverage will be provided to the entertainers/vendors.

Miscellaneous

Pierpont's will not assume responsibility for the damage or loss of any merchandise or articles left in the function room(s) prior to or following your event.

