

FRIDAY EVENING RECEPTION DINNER BUFFET

MIXED GREENS WITH ASSORTED VEGETABLES & DRESSINGS TO CHOOSE FROM
MOROCCAN ORZO SALAD WITH BABY SHRIMP
VEGETABLE CRUDITES WITH ARTICHOKE DIP

HERBED CRUSTED SALMON & CITRUS BROTH
ROASTED STRIP LOIN WITH CAMELIZED ONIONS & SAUCE BORDELAISE
SAUTEED CHICKEN WITH BOURBON SAUCE

BABY CARROTS & GREEN BEANS IN GINGER BUTTER
ROSEMARY ROASTED POTATOES
ROLLS & BUTTER

CHEF'S SELECTION OF ASSORTED DESSERTS
STARBUCKS COFFEE & TAZO TEA

SATURDAY EVENING BANQUET PLATED DINNER

CHICKEN TUSCANY

SWISS CHEESE COMBINED WITH ARTICHOKE, SPINACH & PEPPERS STUFFED INTO A
CHICKEN BREAST & SERVED WITH PORT WINE REDUCTION.

MAPLE WHISKEY GLAZED SALMON

PRIME RIB

AU JUS & CREAMY HORSERADISH SAUCE

THESE DINNERS ARE SERVED WITH STARTER HOUSE SALAD WITH CHOICE OF
DRESSINGS, CHEF'S CHOICE OF SEASONAL VEGETABLES, CHEF'S CHOICE OF
POTATOES, DESSERT, ROLLS, COFFEE & TEA.
LEMON MIST CAKE OR CHOCOLATE MOUSSE CAKE

SUNDAY MORNING FAREWELL BREAKFAST

KANSAS SUNRISE BUFFET

BREAKFAST BREADS, COFFEE CAKES, CROISSANTS & BAGELS
SLICED SEASONAL FRUIT & BERRIES
ASSORTED DRY CEREALS WITH MILK
SCRAMBLED EGGS WITH CHEDDAR CHEESE, CHIVES & SALSA
FRENCH TOAST WITH MAPLE SYRUP
CRISP BACON STRIPS
BREAKFAST POTATOES
ORANGE, GRAPEFRUIT, CRANBERRY, APPLE & GRAPE JUICE
STARBUCKS COFFEE & TAZO TEAS