



YUM

EAT SIP ENJOY

OVERLAND PARK
K A N S A S

BEST SMALL CONVENTION CENTER
IN NORTH AMERICA



BREAKFAST SPREADS

Freshly made buffets to start the day off right—served with coffee brewed in-house, a selection of hot teas & fruit-infused water stations

THE EARLY BIRD \$17.75
Flaky mini pastries, gooey pecan sticky buns, buttery croissants & assorted mini muffins served with yogurt shooters, whole fruit, & sliced seasonal fruit & berries

THE FARMSTAND CLASSIC \$24.75
Cherrywood smoked ham, fluffy scrambled eggs with cheese & rosemary breakfast potatoes with bell peppers & onions served with flaky mini pastries & assorted mini muffins

BREAKFAST SOUFFLÉ \$25.25
The ultimate breakfast soufflé, a flaky puff pastry filled with ham, egg, three cheeses, onion & spinach served with smoky bacon, savory sausage links, rosemary breakfast potatoes with bell peppers & onions, & sliced seasonal fruit & berries

EGGS IN PURGATORY \$25.25
Eggs poached & smothered in a sauce of tomatoes, chili peppers, onions & spices—paired with a locally sourced natural sausage patty & rosemary breakfast potatoes with bell peppers & onions, served with flaky mini pastries & assorted mini muffins

MIDWEST BREAKFAST \$31.00
A natural sausage link served with thick cut French toast, fluffy scrambled eggs with cheese, rosemary breakfast potatoes with bell peppers & onions, & sliced seasonal fruit & berries

THE OP LOCAL \$31.25
A traditional breakfast of fluffy scrambled eggs with cheese, smoky bacon, biscuits & sausage gravy, & rosemary breakfast potatoes with bell peppers & onions, served with sliced seasonal fruit & berries

BREAKFAST PLATES

Breakfast plates so good, they'll steal the show—served with fresh orange juice, water, coffee brewed in-house & a selection of hot teas

POTATO BACON STRATA \$20.95
Classic strata filled with diced potatoes, bacon crumbles, chopped spinach & mushrooms topped with a slice of prosciutto with a pesto cream sauce

BURNT END FRITTATA \$22.00
Flavorful frittata filled with burnt ends, caramelized onions & green peppers with a BBQ hollandaise sauce paired with a roasted poblano potato hash

FARMHOUSE BREAKFAST \$23.50
Fluffy scrambled eggs with cheese served with two strips of thick-cut bacon & rosemary breakfast potatoes with bell peppers & onions

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



BREAKS

THE HEALTH NUT

Great on-the-go, healthy & downright delicious snack options for the health conscious. All items are per piece.

DARK CHOCOLATE PROTEIN TRAIL BARK	\$2.75
<i>Dark chocolate disk topped with raisins, pecans, pumpkin seeds & sunflower seeds</i>	
INDIVIDUAL PLANTERS TRAIL MIX OR NUTS	\$3.25
MINI CAESAR SALAD	\$3.25
<i>Romaine lettuce, cherry tomato, parmesan cheese, crouton & Caesar dressing</i>	
MINI BEAN SALAD	\$3.25
<i>Cannellini beans, black beans, red onion, cherry tomato tossed in Italian dressing</i>	
HUMMUS CUP W/ CUT VEGETABLES	\$5.25
CRUDITÉ CUP W/ RANCH & CUT VEGETABLES	\$5.00
MAKE YOUR OWN TRAIL MIX (PER PERSON)	\$7.50
<i>Mixed nuts, coconut, raisins, & chocolate chips</i>	

THE SWEET TOOTH

Cupcakes, brownies, ice cream treats & more—choose from a selection of grab & go, sugary sweets. All items are per piece.

MINI CUPCAKE—CHOICE OF VANILLA OR CHOCOLATE WITH SWEET BUTTER CREAM	\$2.25
PECAN PIE TARTLETS	\$2.75
ASSORTED COOKIES—TOFFEE CHOCOLATE CHIP, M&M CHOCOLATE CHIP, LEMON COOLER, PEANUT BUTTER & DOUBLE CHOCOLATE	\$3.50
SEASONAL FRUIT & CHEESE SKEWER	\$3.75
CINNAMON ROLLS WITH CREAM CHEESE FROSTING	\$3.00
TUXEDO BROWNIES	\$3.25
GOURMET BROWNIES—CHOCOLATE PEANUT BUTTER, BUTTERSCOTCH BLONDIE & TURTLE	\$3.50
GOURMET RICE KRISPY TREATS	\$3.75
MOUSSE SHOOTERS—CHOICE OF CHOCOLATE, WHITE CHOCOLATE & LEMON	\$3.25
DONUT HOLE FRUIT SKEWERS WITH CHOCOLATE DRIZZLE	\$3.25
ICE CREAM TREATS—DRUMSTICK, ICE CREAM SANDWICH & CRUNCH BAR	\$3.25
ASSORTED MINI CANDY BARS	\$3.35
MINI CANNOLIS	\$4.00

SALTY SATISFIERS

Well balanced, perfectly-sized savory snacks

ASSORTED CHIPS—MISS VICKIE'S, SUN CHIPS & PRETZEL TWISTS	\$2.75
7 LAYER DIP CUP	\$4.00
CHIPS & SALSA (PER PERSON)	\$3.75
PARMESAN RANCH CHIPS WITH ONION DIP (PER PERSON)	\$5.00
WHITE QUESO DIP W/ ROASTED TOMATOES W/ CHIPS (PER PERSON)	\$4.25
WARM PRETZEL BITES WITH MUSTARD & CHEESE DIP (4 PIECE)	\$5.50

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FRESH GREENS

Choice of OPCC house salad included with all hot lunch & dinner plate selections

HEIRLOOM TOMATO SALAD

Lemon herb ricotta with heirloom tomatoes, radish, fresh basil, smoked sea salt, lime crispies & lemon basil vinaigrette

PICKLED VEGGIE SALAD

Napa cabbage & pickled vegetable slaw over leaf lettuce with whipped goat cheese, pickled carrots & cucumbers & balsamic drizzle

CAPRESE SALAD

Fresh tomatoes, arugula & Italian mozzarella tossed in pesto and drizzled with balsamic vinaigrette

ANTIPASTO SALAD

Sliced imported Italian meats & cheeses, microgreens, heirloom cherry tomatoes, Greek olives & fresh herbs tossed with a light Greek vinaigrette

SUMMER GREEK SALAD

Roasted wedge of acorn squash alongside spinach topped with fuji apples, toasted almonds & roasted tomatoes with a shallot vinaigrette

TUSCAN CHOPPED SALAD

Crisp greens, English cucumber, Roma tomatoes & pickled red onion with house-made red wine vinaigrette dressing served with garlic croutons

BLACK & BLEU

Arcadian mix with fresh blackberries, bleu cheese, candied pecans, heirloom cherry tomatoes & a house-made blackberry balsamic vinaigrette

SMOKED BACON & SPINACH SALAD

+ \$2.00

Baby spinach, mandarin oranges, shaved red onions, apple-wood smoked bacon, blue cheese crumbles & toasted almonds served with house-made champagne vinaigrette dressing

SAVORY SUMMER SALAD

+ \$4.00

Balsamic reduction glazed hearts of romaine with black pepper, candied bacon, shaved fennel, gorgonzola crumbles & red pepper trio with house-made cilantro avocado ranch painted plate

THE FARMHOUSE SALAD

+ \$4.00

Bibb lettuce, roasted asparagus spears, fennel, heirloom grape tomato, a sharp cheddar garlic crostini with house-made lemon-basil vinaigrette dressing

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LUNCH SPREADS

Served with iced water & freshly brewed coffee

THE SALAD + POTATO BAR \$28.25
Choose from a selection of leafy greens, freshly prepared vegetables, fun toppings & house made Dijon vinaigrette & buttermilk ranch to create a customized salad bar PLUS load up Idaho baked potatoes with burnt end chili, shredded cheese, sour cream & butter toppings served with tuxedo brownies & coconut flake dusted fruit salad

THE FRENCH MARKET \$29.25
French salad with red wine vinaigrette, hunter's chicken—chicken breast marinated in white wine & fresh herbs, topped with sautéed mushrooms—served with rice pilaf, green beans, French bread rolls & chocolate drizzled cream puffs

ULTIMATE DINER BUFFET \$32.50
Traditional garden salad with choice of Buttermilk Ranch & Dijon Vinaigrette, mama's meatloaf & herb roasted chicken served with three-cheese macaroni, green bean casserole, southern-style cornbread with honey & gooey cinnamon rolls

SOUTH AMERICAN BUFFET \$31.50
Chopped greens with cucumber, tomato, bacon & seasoned chickpeas with a house-made honey lime vinaigrette; Peruvian corn pasta salad; & marinated chicken breast grilled & topped with the perfect blend of chimichurri & red pepper sauce then garnished with a sweet pineapple salsa—served with lime basmati rice, roasted red potatoes, jalapeno pico de gallo with tortilla chips & choice of dulce de leche chocolate cupcakes or chilled cinnamon rice pudding

BUTCHER'S BLOCK \$33.00
Street corn salad, cucumber salad, garden salad with a build your own sandwich bar—fresh-baked, marble rye, sourdough & nine-grain wheat bread with choice of meat (applewood smoked ham, black pepper roast beef & honey braised turkey), grilled veggies, two cheeses, onion, crisp greens, tomato & house-made spreads—served with parmesan ranch potato chips, fruit salad & gourmet brownies

BOXED LUNCHES

Delicious & nutritious lunch options on the go—served with bottled water. Choose up to three (3) options.

STEAK SANDWICH \$22.50
Rosemary focaccia with smoked tri tip, roasted tomatoes, spinach, swiss cheese and chipotle pesto mayo served with a Mediterranean orzo salad, peppadews and gherkins, clementine and homemade bon bons

BYO LOX & BAGEL \$22.50
Build your own lox and bagel lunch with smoked salmon, cream cheese, capers, lemon wedge, pickled red onions, plain mini bagels served with a Mediterranean orzo, grapes and homemade bon bons

CHOPHOUSE TURKEY BAGUETTE \$23.50
Chophouse Turkey and Provolone with smoked bacon jam and overnight tomatoes on baguette served with mini salad greens baby bell and peppadew, overnight tomatoes and cucumber salad, grapes on vine, clementine and homemade bon bons

CAPRESE CHICKEN \$22.50
Pesto chicken and fresh mozzarella on Ciabatta roll, mini caprese salad with greens, baby bell peppers with avocado ranch dressing, olive and overnight tomato medley, Mediterranean orzo and homemade bon bons

SMOKEHOUSE CHICKEN SANDWICH \$22.50
Smoked chicken and tangy bbq sauce, pickled red onions and bleu cheese on ciabatta, smoked bacon potato salad with chives and diced tomatoes, grapes, clementine, dried fruit and chocolate and yogurt covered almonds

9 GRAIN VEGGIE BOWL \$22.50
9 grain bowl with pickled red onions, almonds, marinated chickpeas, English cucumber, sweet peas, overnight tomatoes and heirloom cherry tomatoes, pickled carrots and cauliflower with Kale, Nut and seed medley with dried cranberries, Clementine and vegan chocolate energy bombs





LUNCH PLATES—CHILLED

Served with water, freshly brewed coffee & choice of homemade dessert

HACIENDA PORK WRAP \$25.00
Lean pork marinated in a zesty Mexican spice & citrus mixture roasted until succulent, thinly sliced & served in a soft flour tortilla finished with a chipotle spread, garden veggies & fresh cilantro served with street corn salad & freshly prepared garden salad

STREET TACO SALAD \$25.00
Street corn & chicken salad on a bed of leafy greens with house-made chipotle-lime vinaigrette dressing & crispy tortilla strips

SPICY CHICKEN PITA \$28.00
Chicken breast slowly marinated in spicy yogurt, julienned and stuffed into a soft pita with garden veggies, cucumbers, garlic mayo served with Israeli couscous grilled heirloom tomato salad & Moroccan carrot salad

COWBOY STEAK SALAD \$28.00
Juicy flank steak marinated in molasses, honey & cracked black peppercorn, cooked to perfection & saddled up on a bed of crisp greens, baby heirloom tomatoes, trio bell peppers, cucumber, red onion & topped with blue cheese crumbles served with house-made Dijon vinaigrette & dinner roll with butter

LUNCH PLATES—HOT

Served with choice of OPCC house salad, assorted rolls, water, freshly brewed coffee & choice of homemade dessert

SOUTH AMERICAN STIR FRY \$30.50
A traditional Peruvian dish made of marinated top sirloin strips stir-fried with red onions, Roma tomatoes, yellow Peruvian chilies, soy sauce, balsamic vinegar & cilantro served with potato wedges, lime jasmine rice & chilled cinnamon rice pudding recommended for dessert

BACON WRAPPED PORK MEDALLION \$29.50
Tender pork loin medallion seared & topped with apricot cranberry chutney & apple brandy sauce served with kale mashed potatoes & shallot green beans with peppers

THE VEGGIE PLATE \$31.50
A colorful medley of roasted vegetables paired with creamy risotto & grilled polenta

CHICKEN W/ WHITE BUTTER SAUCE \$34.50
Slow roasted chicken breast smothered in a creamy beurre blanc sauce of white wine, corn, red pepper & ham served with fingerling potatoes & candied carrots

HUNTER'S CHICKEN \$35.75
Boneless chicken breast marinated in white wine & fresh herbs, topped with sautéed mushrooms, diced tomato & parsley garnish—served with home fried potatoes, vegetable tower & French salad recommended as salad selection

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DINNER PLATES

Served with choice of OPCC house salad, assorted rolls, water, freshly brewed coffee & choice of homemade dessert

VEGAN POLPETTE & SQUASH RISOTTO CAKE \$35.75
Handmade vegan polpettes made with Beyond Meat, fresh herbs and garlic, creamy coconut milk and squash risotto cake, roasted colorful cauliflower and topped with kale pesto and roasted red pepper sauce

TASTE OF TUSCANY \$35.75
Boneless chicken breast marinated in white wine & garlic served with mushroom cream sauce, garlic mashed potatoes & root vegetables

FRENCH GARLIC CHICKEN \$37.75
Boneless chicken breast smothered in garlic galore served with rosemary mashed potatoes, & balsamic glazed onions topped green beans & baby carrots

CHICKEN SPIEDINI \$39.75
Traditional Chicken Spiedini with brilliant tri-colored cauliflower & truffle risotto topped with a house made gremolata & smothered in an garlic herb oil

DOUBLE BONE-IN PORK CHOP \$48.95
Slow roasted double bone-in pork with a bacon black pepper gravy, creamy parmesan grits & pickled braised red cabbage

BRAISED SHORT RIB \$57.75
Short rib with flavorful pan sauce atop a roasted portobello mushroom accompanied with roasted baby carrots & rosemary fingerling potatoes

BLEU CHEESE CRUSTED FILET MARKET PRICE
6 oz. beef filet marinated in herbs & topped with melted blue cheese crumbles, panko bread crumbs & madeira wine sauce served with vegetable tower & tarragon mashed potatoes

DESSERT

House specialties included with your entrée selection or an upgraded dessert can be added for an additional cost.

CHOCOLATE MOUSSE
Layers of white & milk chocolate mousse

STRAWBERRY SHORTCAKE NAPOLEON
Layered white cake with fresh gelled strawberry puree topped white chocolate mousse dollops & fresh strawberries garnished with strawberry crispies

BLACK FOREST POT DE CRÈME
Rich chocolate custard layered with white chocolate mousse & cherry compote topped with Chantilly cream & maraschino cherry

BOOZY BERRY CAKE + \$ 3.25
Lemon zest & amaretto-infused berries on grilled pound cake

OP TRIO + \$4.25
A trio of chocolate dipped strawberry, coconut macaroon & lemon mousse shooter

TRIPLE THREAT + \$ 4.25
Baileys cheesecake with Irish Baileys cream liqueur paired with pot de crème & berry trifle

TRUFFLES & TART + \$4.25
Fruit tart topped with fresh berries paired with trio decadent truffles coated in coconut, cocoa or chopped nuts

NEW YORK CHEESECAKE + \$4.25
Cheesecake topped with fresh berries

BAILEYS TART + \$4.25
Cheesecake with Irish Baileys cream liqueur

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HORS D'OEUVRES—CHILLED

A minimum order of 100 pieces applies to each hors d'oeuvres. All prices are per piece.

BLT CUCUMBER BITE \$2.25

Sliced cucumber topped with house-made sauce, bacon crumbles, diced tomatoes & chopped spinach

WATERMELON GAZPACHO \$4.00

Seasonal watermelon blended with red bell peppers, mint, cilantro and cucumbers with cucumber stick and mint garnish

TURMERIC DEVEILED EGG \$3.25

Pickled deviled egg with turmeric spiced yoke topped with candied bacon served on a spoon

ROASTED APPLE PHYLLO CUP \$3.25

Phyllo cup with a dollop of crème brie topped with a roasted apple and pecan relish

KOREAN FLANK STEAK BITE \$3.25

Sesame lime flank steak wrapped in pickled cucumber sprinkled with black sesame seeds

ANTIPASTO CUP \$3.00

Diced olives, artichoke, dried apricots and mozzarella cheese tossed with garlic and olive oil nestled in a pepperoni cup

CAPRESE SKEWER \$3.75

Baby mozzarella marinated with oregano & fresh thyme, paired with sweet cherry tomatoes & drizzled in a sweet balsamic reduction

ANTIPASTO KABOB \$3.75

Baby mozzarella marinated with oregano & fresh thyme, tortellini, Kalamata olives & marinated artichoke served on a kabob

EGGPLANT CAPONATA \$4.00

BRUSCHETTA

Braised eggplant, celery, capers, bell peppers, sweet raisins with red wine vinegar served on a garlic crostini

ROASTED TOMATO & RICOTTA \$4.00

BRUSCHETTA

Lemon ricotta topped with overnight tomatoes, drizzled with balsamic & extra virgin olive oil served on a garlic crostini

SALAMI & WHITE CHEDDAR \$3.25

CROSTINI

Crispy crostini topped with sliced salami and white cheddar with cherry jam and parsley

FLANK STEAK & GOAT CHEESE \$4.25

BRUSCHETTA

Juicy flank steak marinated in molasses, honey & cracked black peppercorn saddled up on a garlic crostini with crumbled goat cheese

JUMBO SHRIMP COCKTAIL \$5.75

Jumbo shrimp chilled on a bed of ice served with cocktail sauce & lemon

CHEESY BACON STUFFED \$3.25

PEPPADEW

Peppadew stuffed with a blend of cream cheese, mozzarella cheese & bacon topped with a candied bacon slice

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HORS D'OEUVRES—HOT

A minimum order of 100 pieces applies to each hors d'oeuvres. All prices are per piece.

MAC ARANCINI \$3.50
Creamy homestyle macaroni and cheese tossed in OPCC's signature breading and deep fried to golden perfection served with a side of tangy tomato aioli

VEGGIE SPRING ROLL \$3.25
Cabbage, carrots, bell peppers, red onions, garlic & celery in a fried crispy wrap served with sweet Thai chili dipping sauce

SWEET THAI CHILI MEATBALLS \$3.25
Homemade meatballs covered in a sweet & tangy sauce of rice wine, soy, chili flakes & ginger

SPINACH ARTICHOKE PHYLLO CUP \$4.00
Flaky phyllo cup filled with Chef Igor's scratch made spinach artichoke dip topped with roasted red pepper

SOUTHWEST EGG ROLLS \$4.00
Chicken, roasted corn, black beans, red pepper, jalapeno, green onion, cilantro & cheese served with a house-made cilantro avocado ranch dipping sauce

PIMENTO & APPLE GRILLED CHEESE \$3.00
Grilled Hawaiian bread with pimento cheese & sliced granny smith apples

MONGOLIAN GLAZED PORK & PEPPER \$3.25
Sweet & salty marinated pork with red pepper slice & Mongolian glaze

JALAPENO HUSH PUPPY SLIDER \$3.75
Jalapeno hush puppy sliced and skewered around smoked pulled pork, pickle slice and tangy barbecue sauce

IT'S A DATE (WITH BACON) \$6.00
Peppered bacon wrapped dates

MINI BEEF WELLINGTONS \$5.25
Seared tenderloin with wild mushrooms tucked into a flaky puff pastry served with creamy horseradish dipping sauce

ROSEMARY SKEWERED GRILLED BREAD CHEESE \$4.25
Sliced bread cheese grilled and skewered on a fresh rosemary sprig glazed with a chipotle maple glaze

THE MINI CRAB CAKE \$6.25
Mini Maryland crab cakes served with Chesapeake Bay Cajun mayo dipping sauce

BACON BLUE SLIDERS \$6.25
Mini hamburger sliders topped with melted blue cheese crumbles & smoky bacon

ANGEL ON HORSEBACK \$6.25
Brown sugar peppered bacon wrapped jumbo shrimp

SWEET & SPICY CHICKEN SLIDER \$6.00
Breaded chicken tossed in a sweet & spicy bbq glaze topped with pickled cucumbers & red onions on a Hawaiian bun

MEXICAN STREET CORN \$2.75
Mexican street corn served in a cup and on the cob, covered in butter, mayo, cotija cheese and paprika

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BEVERAGES

COFFEE (PER GALLON) \$45.00
Freshly brewed regular or decaffeinated coffee

TEA OR LEMONADE (PER GALLON) \$38.00
Iced tea, hot tea or lemonade

TROPICANA BOTTLED JUICE (EACH) \$4.25
Orange, apple & cranberry juice cocktail

GATORADE & ROCKSTAR (EACH) \$4.25

BOTTLED PEPSI DRINKS & WATER \$3.00
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,
Diet Dr. Pepper, Mountain Dew

HOSTED BAR

TOP SHELF COCKTAILS \$8.00
Till vodka, Tanqueray, Crown Royal, Malibu rum,
Captain Morgan, Sauza Blue tequila, Glenlivet,
Knob Creek, Bols amaretto

PREMIUM COCKTAILS \$7.00
Tito's vodka, Beefeater gin, Bacardi rum,
Dewar's white label scotch, Jose Cuervo, Jim
Beam, Seagrams 7, Bols amaretto

HOUSE WINE (BY THE GLASS) \$7.00
Robert Mondavi Woodbridge Chardonnay,
Cabernet, Merlot & Moscato

IMPORTED & LOCAL CRAFT BEER \$6.00
Corona, Boulevard Wheat & IPA, Stella Artois,
Truly

DOMESTIC BEER \$5.50
Bud Light, Miller Light, Michelob Ultra

IMPORTED BEER & LOCAL CRAFT BEER \$555.00
(BY THE KEG)

DOMESTIC BEER (BY THE KEG) \$400.00



JACK STACK BBQ

Each buffet comes with choice of two signature hot sides, two signature cold sides and a dessert. A minimum order of 35 guests or \$150 service fee will be applied. All items are GF except for rolls/bread.

THE ULTIMATE \$45.00 (L)/\$51.75 (D)

Choice of two sliced meats:

- Sliced Beef Brisket
- Smoked Turkey
- Hickory Roasted Ham
- Pulled Pork

THE SANTA FE \$55.25 (L)/\$67.00 (D)

Hickory Smoked Brisket of Beef
Barbecue Pork Spare Ribs
Hickory Grilled Bone-In Chicken

THE TRAILBLAZER \$48.75 (L)/\$55.25 (D)

Hickory Grilled Bone-In Chicken

Choice of two sliced meats:

- Sliced Beef Brisket
- Smoked Turkey
- Hickory Roasted Ham
- Pulled Pork

BARBECUE LOVERS \$59.75 (L)/\$66.25 (D)

Hickory Smoked Brisket of Beef
Barbecue Pork Spare Ribs
Hickory Grilled Bone-In Chicken
Chunk Polish Sausage
Beef Burnt Ends

JACK STACK SIDES

Assorted bread & rolls, & dill pickle chips are included with all buffets.

SIGNATURE HOT SIDES - CHOICE OF TWO

- Hickory Pit Beans
- Cheesy Corn Bake
- Cheesy Potato Bake
- Baked Macaroni & Cheese

SIGNATURE COLD SIDES - CHOICE OF TWO

- Creamy Coleslaw
- Potato Salad
- Garden Salad with ranch & Italian dressing
- Spinach Salad

DESSERT SELECTIONS

LUNCH - CHOICE OF ONE

- Seasonal Fruit Crisp
- Assorted Cookies & Brownies

DINNER - CHOICE OF ONE

- Seasonal Fruit Crisp
- Bread Pudding
- Assorted Cakes & Pies

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++Applicable sales tax and management fee (taxable by Kansas law) will be added to all food and beverage pricing.

Management Charge. Licensee acknowledges that all catered events and audio visual services are subject to a management charge (the "Management Charge"). This Management Charge is the sole property of the Licensor and is used to cover such party's costs and expenses in connection with catered and audio visual services (not including employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. Accordingly, the Management Charge does not constitute a tip, gratuity, or other service charge, nor is it purported to be a tip, gratuity, or service charge, for any staff employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services at the event.