

## Your Chef.

Chef Chris Hall spent a quarter of a century working with European-trained chefs and perfecting his craft in elite hotels before joining the Fiorella's team. Chris's goal? Using local, sustainable ingredients (Valley Oaks Meat Co., The Roasterie, Boulevard Brewery, etc.), give our guests the high-end hotel experience without the high-end hotel prices. Our menu is made fresh, from scratch, every day, right here in Fiorella's kitchen. What are you craving? Traditional American cuisine? Latin flavor? An Italian feast? Chef Chris has created a welcoming menu using local, sustainable ingredients that spans the globe, tantalizes the taste buds and meets the needs of diverse gatherings. From early morning, dealfueling breakfasts to evening dessert and cocktail delights, Chef Chris has you covered.

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## Local purveyors

Boulevard Brewery

Farm to Market Bread Co.

KC Bier Co.

Krizman's Sausage

Lifted Spirits

Milton Creamery

Rieger's Distillery

Roasterie Coffee & Tea

Roma Bakery

Shatto Dairy

Tom's Town

Union Horse Distillery

Valley Oaks Meat Co.; Beef, & Pork







# COME TO THE TABLE

BREAKFAST	MEETING BREAKS
THEMED BUFFETS	TRADITIONAL BUFFETS
STARTERS	PLATED DINNERS
DRINKS	PLANNING DETAILS

CLICK TO SELECT A CATEGORY

#### **BREAKFAST**

### Martin City Breakfast

Fresh sliced seasonal fruits and berries 🏶

Assorted croissants, muffins and Danish

Greek yogurt with granola ♥

Fried potatoes with onions and peppers 🕸 🗸

Cage-free fluffy scrambled eggs 🏶

Orange juice  $\mathscr{V}$ 

Choice of one:

- Thick cut crispy bacon ♀
- Hickory grilled ham 🌵
- Pork sausage links ♥

ROASTERIE brewed coffee, Harney & Sons hot tea

Fruit infused water

### Extras and Add-ons

#### **PER PERSON**

Cold smoked salmon, bagels with cream cheese, lemon and capers

Beef or pork burnt end hash 🏶

### Continental Breakfast \$19/PP

Fresh sliced seasonal fruits and berries **P** 

Assorted croissants, muffins and Danish

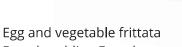
Assorted bagels and cream cheeses  $\checkmark$ 

Greek yogurt with granola

Orange juice

RUASTERIE brewed coffee, Harney & Sons hot tea

Fruit infused water



Bread pudding French toast Biscuits and gravy

Ham, egg and cheese croissant

Pulled pork, egg and cheese breakfast burritos 🌵

(can be made gluten-free with corn tortillas)

Second meat (bacon, ham or sausage) 🌵

Buttermilk pancakes Corn flapjacks







### THEMED BREAKS

#### **60 MINUTE SERVE TIME**

#### Energy Break \$24/PP

Assorted canned energy drinks

Protein shakes

**Energy bars** 

Fresh fruit

## Spa Day

\$21/PP

Build your own trail mix

Sliced fruit and blueberries

Greek yogurt

assorted flavors

Cucumber lemon mint infused water

Pomegranate juice

## Cupcake Break \$21/PP

Vanilla cake

Salted caramel

Chocolate

Carrot cake

Red velvet

Lemon

ROASTERIE brewed coffee

### Royal Boulevard \$19/PP

Cracker Jacks

Warm pretzel sticks



BOULEVARD Pale Ale cheese dip

Mini all-beef hot dogs, stadium-style accompaniments

Polish sausage medallions



Stout mustard

Fresh-squeezed lemonade

ROASTERIE black iced tea

### Sweet Street

\$19/PP

Fresh baked assorted cookies

Petit fours

Brownie bites

Truffles

S.H.A.T.J.Q skim and 2% milk

ROASTERIE brewed coffee

### The Westsider

Tricolored tortilla chips

\$17/PP

Pico de gallo

Guacamole

Chicken flautas

Sopapilla with honey

Jarritos

Mexican Coke



### **MEETING MAKERS**

### Snacks à la carte

#### **PER DOZEN**

\$24 Fruit and cheese Danish
Assorted muffins with sweet butter

Croissants, sweet butter and preserves

Warm cinnamon-pecan rolls with sweet butter

Tart lemon squares

Solution Cookies: chocolate chip, peanut butter, snickerdoodle and oatmeal raisin

Brownies: fudge-walnut, turtle and plain

Bagels: onion, sesame and raisin with plain and light cream cheeses

Assorted candy bars: Snickers, 3 Musketeers,
Twix, Milky Way, Kit Kat, plain and peanut M&M's
Chocolate-dipped tuxedo strawberries

#### **PER ITEM**

Whole fresh fruit 🌵 🗸

<sub>\$2</sub> Dry snacks in individual bags: ✔

pretzelskettle chips

• Sun chips • trail mix

\$3 Individual greek yogurt ♥

Dove or Häagen-Dazs ice creams <a href="#">♥</a>
Sorbet bars <a href="#">♥</a>
V

#### **PER POUND**

\$18 Salted peanuts **♥ 𝒜** 

Trail mix 🛡 🗸 \$24 Salted mixed nuts 🛡 🗸

Dried fruit **♥ V** 



### **MEETING MAKERS**

## Beverages à la carte

#### **PER GALLON, SERVES 12**

DISTIRIE brewed coffee \$32 Harney & Sons hot tea assortment

Hot chocolate and marshmallows

Fresh-squeezed lemonade, lemon wheels \$25 RUASTERIE black iced tea, lemon wedges

#### **PER ITEM**

**ROASTERIE** cold coffee beverages: \$4.50 • coffee • vanilla • mocha

Assorted soft drinks

\$3 Bottled spring water

Tropicana bottled juices

Half pints of \$HAJJO milk: \$2

• skim • 2%

• whole • chocolate

### THEMED BUFFETS



## Fiorella's Deli Buffet

\$28 LUNCH

Garden salad

tomato, bacon, carrot, red onion, croutons balsamic and ranch dressings

Coleslaw

Potato salad

Sliced meats and cheeses:

- Rare roast beef ♀
- Krismanns smoked sausage ♀
- Hickory roasted ham
- Smoked turkey
- White cheddar **9**
- Swiss
- Dill Havarti
- Pepperjack

Artisan breads, rolls and croissants ♀

Assorted sandwich accoutrements, garnishes and condiments

Fresh baked cookies and brownies

### The All American

\$35 LUNCH \$40 DINNER

Fire-grilled vegetable salad 🏶

Pasta salad roasted garlic and peppers

Fresh fried chicken **9**( add \$2 for white meat only)

Smoked sliced pork loin ♥ (\*)

apple mustard demi-glace

Braised collard greens with ham 🆃

White cheddar macaroni and cheese **9** 

Buttermilk biscuits and jalapeño cornbread honey butter

Brown Betty bourbon maple ice cream

### THEMED BUFFETS



## Fiorella Superiore

\$36 LUNCH \$42 DINNER

Caesar salad garlic croutons, Parmesan and anchovies

Caprese 🏽 🗸 burrata, tomato, basil pesto balsamic glaze

Ragu bolognese on bucatini

Risotto Milanese 🆃

Chicken cacciatore

Roasted vegetables fonduta \*V

Tiramisu and cannoli

Baguette and ciabatta

### Latin Asado Cantina

Roasted corn and black beans 🏶 🗸 cilantro lime vinaigrette

Spinach salad 🏶 🗸 citrus, raisins, toasted almonds

roasted pasilla dressing

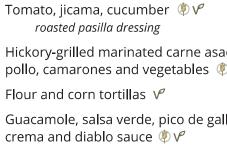
Hickory-grilled marinated carne asada, pollo, camarones and vegetables 🌵

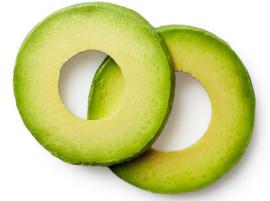
Guacamole, salsa verde, pico de gallo, crema and diablo sauce 🕸 🗸

Arroz con cilantro 🏟

Frijoles borracho

Caramel flan and sopapilla with honey





\$40 LUNCH

\$46 DINNER

### THEMED BUFFETS



### The Antioch

\$38 LUNCH \$44 DINNER

Roasted new potato Rosemary mustard dressing

Baby savoy spinach 🌵 🗸 Feta cheese, yellow pepper, strawberry, walnuts, balsamic vinaigrette

Thyme and peppercorn-brined hickory-grilled chicken 🏶

Tomato and kale risotto 🏶

Grilled asparagus and mushrooms <a> \Psi</a> <a> \Psi</a>

Apple and berry rustic tarts Cream chantilly

### Midwest Farm Fresh

\$38 LUNCH \$44 DINNER

Grilled zucchini, corn and black-eyed pea salad 🏶

smoky bacon molasses dressing

Charred cauliflower and kale salad 

V pine nuts, sherry miso vinaigrette

Smoked buttermilk-brined fried chicken

Garlic and herb roasted new potatoes 🏶 🗸

Green bean casserole 

✓ crispy onion crust

Peach and pecan cobbler ♥ bourbon maple ice cream



### TRADITIONAL BUFFETS



## The Jack Stack

\$35 LUNCH \$40 DINNER

Beef brisket 🆃

Smoked turkey breast 🏶

Pulled pork 🏶

Hickory pit beans 🌵

Cheesy corn bake 🌯

Jack Stack barbecue sauces 🆃

Assorted breads and buns

Dill pickle chips

Homemade assorted cookies and brownies

Iced tea, coffee, water

### The Feast at Fiorella's

\$45 LUNCH \$49 DINNER

Beef brisket 🆃

Beef burnt ends 🄅

Pork spare ribs 🌯

Hickory-grilled bone-in chicken 🌘

Chunk Polish sausage 🏽

Cheesy corn bake 🆃

Creamy coleslaw ♥ V

Jack Stack potato salad **♥ 𝒎** 

Jack Stack barbecue sauces 🏶

Assorted breads and buns

Dill pickle chips

Homemade assorted cookies and brownies

Iced tea, coffee, water

### TRADITIONAL BUFFETS



## **Buffet Enhancements**

#### **PER GUEST**

Carving station (hickory-smoked or oven-roasted): 🏶

Turkey

• Ham

Market • Prime rib Sirloin of beef

Pork loin

Scallops

Tenderloin of beef

traditional accoutrements, silver dollar rolls

Sautée station (cooked to order):

\$26

Shrimp

• Beef medallions • Chicken tenders

sauces, vegetable accoutrements

Pasta/risotto station (choose two):

- Risotto 🏶
- Tortellini
- Penne <sup>\$</sup>13
- Ravioli

Cavatappi

Alfredo, marinara, assorted vegetables and pestos 🏽 🖤

Rib station (choose two): 🏶

Pork spare

• Lamb

<sup>\$</sup>12

• Beef

Jack Stack Original, Spicy, Hot and Mustard BBQ sauces, brioche slider buns

Burnt end station: (\*)

Beef

• Pork

<sup>\$</sup>11

Jack Stack Original, Spicy, Hot and Mustard BBQ sauces, brioche slider buns







### **STARTERS**

### Passed hors d'oeuvres

#### **COLD APPETIZERS PER DOZEN**

Deviled eggs with American caviar 🏶

Sesame seared tuna on wonton \$34 wasabi

Crab and avocado barquette

Smoked salmon 🌯 cucumber, dill, capers

Smoked chicken on sweet potato pancake

Parma ham and melon skewer 🆃

B.L.T. \$28 Pancetta, arugula, tomato, basil aioli

Brie and raspberry on pumpernickel ♥

Antipasto skewer 🦃 \$26

Herbed Boursin cheese stuffed strawberry 🌵

#### **HOT APPETIZERS PER DOZEN**

Hickory-grilled lamb lollipop 🦃 \$36 mint chimichurri

> Scallops wrapped in bacon 🏶 honey ponzu

Miniature crab cake 🏶 remoulade sauce

Beef burnt end wellington \$32 Cabernet demi-glace

Hickory grilled shrimp jalapeño corn cake

Maple glazed water chestnut in bacon 🌵

Crostini

tomato, fresh mozzarella, pesto √ \$26

Assorted miniature quiche

Vegetable spring roll ♥ soy cilantro glaze



### **RECEPTION STATIONS**

## Stations and displays

#### **PER GUEST**

Raw bar on carved ice table: 🏶

Shrimp cocktailOysters

Ceviche

Mussels

\$27

 Crab claws cocktail sauce, mignonette, remoulade,

hot sauce, lemon

+\$750 fee for ice table (optional)

\$26

\$11

Sushi and sashimi station: 🇌 Hand rolls

Sliced seafood

Antipasto display:

tamari and wasabi

Cheese

• Meats 🇌

- Olives
- Assorted breads

Artisan domestic and imported cheese and fruit display 🗸 fig jam, baguette, flatbreads

avocado and ranch dips

#### **DESSERT PER GUEST**

Miniature desserts and petit fours:

\$12

Chocolates

Fruit tarts

Crème brûlée

Carrot cupcakes

Gluten-free dessert options available upon request.





## PLATED DINNERS

All menus include choice of salad, sides, dessert, assorted dinner rolls, butter, coffee, tea

## Entrée

CHICKEN AND FOWL		SEAFOOD	
Ten-spiced roasted duckling Raspberry sauce	\$46	Seared prawns and diver scallops <a>®</a> Tomato-chive buerre blanc	\$57
Roasted Cornish game hen Corn and mushroom stuffed, pinot noir sauce	<sup>\$</sup> 45	Pan roasted barramundi  Crayfish etouffee sauce	<sup>\$</sup> 55
Thyme & peppercorn brined <a> ©</a>	\$38	Sautéed walleye ragout 🏟 Asparagus, wild mushroom	\$48
Balsamic grilled airline chicken breast 檱 Madeira cream sauce	\$39	Hickory-grilled Atlantic salmon <a> Pesto, merlot butter sauce</a>	\$44
Forest ham, red pepper, Jack cheese, herbs, Dijon cream sauce  PORK  Duroc double-cut pork chop  Grilled artichoke ragout	\$38	BEEF, VEAL, LAMB	
		Grilled filet mignon <a> ©</a> Cabernet demi-glace	<sup>\$</sup> 66
	\$46	Grilled Kansas City strip <a></a>	<sup>\$</sup> 62
	\$44	Veal osso bucco 🀞 Glace de veau	\$64
		Pesto-crusted rack of lamb (*) Sweet tomato sauce	<sup>\$</sup> 63
		Smoked prime rib (**)  Pickled horseradish cream, au jus	\$60
Dinner duets are available upon request.		Braised, boneless beef short rib (*)  Roasted crimini ragout	<sup>\$</sup> 58



### PLATED DINNERS

All menus include choice of salad, sides, dessert, assorted dinner rolls, butter, coffee, tea

### Salad

Tossed field greens ⋄ ✓

Tomato, cucumber, carrot, ranch dressing

Bibb, radicchio and frisee 🕸 🗸

Tomato and grilled artichoke, balsamic vinaigrette Roasted tomato and fresh mozzarella 🏶

Arugula with yellow pepper vinaigrette (+\$2)

Classic tossed Caesar Garlic croutons and Parmesan cheese

Romaine Hearts 🏶 🗸 Red pepper, Kalamata olive, feta, lemon herb vinaigrette

Spinach 🏶 🗸 Strawberry, red onion, goat cheese, candied walnuts, sweet vinaigrette

Iceberg Wedge 🌵 Tomato, cucumber, bacon, Bleu Cheese

Baby greens and Roma tomato bouquet 🌵 Grilled asparagus, Pecorino crisp, Truffle vinaigrette (+\$4)

### Sides

Chef's choice of two seasonal vegetables

Your choice of starch:

- Dauphinoise potato 🌵
- Garlic roasted new potatoes ♥ ♥
- Wild rice medley 🌵
- Tomato kale risotto 🌯
- Herb roasted pepper orzo

#### Dessert

Mom's Carrot Cake ♥ cream cheese icing

Flourless chocolate cake 

V berries and cream

Fresh fruit tart ♥ Lemon crème and seasonal fruit

Additional gluten-free dessert options available upon request.

#### AT THE BAR



## Hosted bar packages

#### PER HOUR, PER PERSON

Premium \$22 \$9/additional hour

Beer, wine and spirits \$18 \$8/additional hour

Beer and wine \$14 \$6/additional hour

Ask about Fiorella's KC local spirits options.









#### BY THE DRINK

\$10

\$8

\$6

Premium wine by the glass:

• St. Francis Cabernet

• Conundrum Red Blend

Conundrum White Blend

• Boen Pinot Noir

· William Hill Chardonnay

Kim Crawford Sauvignon Blanc

Premium spirits:

• Maker's Mark whiskey

• Woodford Reserve

Crown Royal

• Bombay Sapphire gin

Grey Goose vodka

Wine by the glass:

• Robert Mondavi Private Select Cabernet, Chardonnay, Pinot Noir, Sauvignon Blanc Cupcake Moscato

Spirits:

• Jim Beam whiskey DeWar's scotch

• Beefeater gin • Tito's vodka

• Bacardi rum

Craft beer:

• Boulevard Wheat

• Boulevard Pale Ale

KC Bier Co. Dunkel

Domestic beer:

• Michelob Ultra

• Bud Light

• Coors Light

Coke products:

• Coke

• Diet Coke

Sprite

Sparkling Wines and other selections available by request. Bar customization available.

## YOUR SPACE.

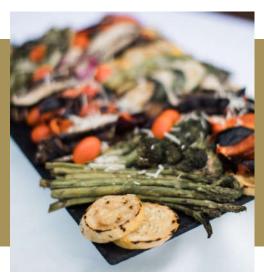
Our welcoming, stylish interior is yours to customize —all 13,000 square feet of it.

Our modern, elegant space is unique in Southern Johnson County. Fiorella's can flex to host everything from small parties (20) to big events (900 seated). Both stylish and welcoming, Fiorella's is designed to be customized—all 13,000 square feet of it. How can we make it yours? Our full-service event coordination, both on-site and off, takes the hassle out of hospitality.

Whatever is necessary to make your gathering unique, memorable and delicious, we will make it happen. What do you need?

- 5 salons seat up to 200 each or 900 combined
- 700+ ft<sup>2</sup> multi-purpose room for smaller gatherings (50)
- 500 parking spaces
- Full service, top-shelf bars
- All menu selections include china, linen, glassware, flatware, tables and chairs
- In-house AV capabilities

All meeting room rental, food and beverage, and related services are subject to applicable taxes (10.1%). Food and beverage are subject to applicable administrative fee (23%).







9000 W. 137th St. Overland Park, KS 66221 fiorellaskc.com (913) 356-5700