



Corporate Lunches

816.541.9383

chef@chefkansascity.com

www.chefkansascity.com



CHEF KANSAS CITY

LIGHT FARE

STARTING AT
\$15 PER PERSON

MIXED GREENS SALAD

butternut squash | shaved red onion | toasted pumpkin seeds | apples | feta | balsamic vinaigrette

HARVEST TOMATO SOUP

sea salt | cracked pepper | basil oil

CREAM OF SPINACH SOUP

roasted shallots | thyme | applewood bacon
cracked black peppercorns

GRILLED CHEESE

sharp cheddar | mozzarella | white cheddar | local sourdough bread

CHEF'S BLT

applewood bacon | local greens | heirloom tomatoes | garlic aioli

PASTRY CHEF'S CHOICE OF DESSERTS

assorted brownies, cookies, bars or mini cakes

TUSCAN DRIVE

STARTING AT
\$16 PER PERSON

BABY GREENS SALAD

shaved carrots | sliced peaches* | honey goat cheese
cumin scented pepitas | balsamic vinaigrette

PESTO PASTA SALAD

meyer lemon | grana padano parmesan | farfalle | garbanzo
marinated heirloom tomato | mozzarella cheese

BRUSCHETTA CHICKEN SANDWICH

thin sliced chicken | marinated tomato | fresh basil balsamic
glaze | toasted baguette

GRILLED SEASONAL VEGETABLES

peppers | vidalia onions | mushrooms | meyer lemon zest

ARTISAN ROLLS & BUTTER

PASTRY CHEF'S CHOICE OF DESSERTS

assorted brownies, cookies, bars or mini cakes



CHEF KANSAS CITY

WEST COAST TASTES

STARTING AT
\$16 PER PERSON

BABY SPINACH GREENS

marinated artichokes | cherry tomato | shaved carrot | dried cranberry | toasted pumpkin seeds | creamy herb dressing

WILD MUSHROOM PASTA

port wine | shallot | wild mushroom | grana padano parmesan cheese

GRILLED CHICKEN & PEACH CAPRESE

white wine | grilled peaches | fresh roma tomato | mozzarella | basil

ROASTED SUMMER VEGETABLES

asparagus | bell peppers | haricot verts | garlic confit

PASTRY CHEF'S CHOICE OF DESSERTS

assorted brownies, cookies, bars or mini cakes

WINE COUNTRY PICNIC

STARTING AT
\$17 PER PERSON

RUSTIC BEET SALAD

roasted beets | spinach | chevre goat cheese | toasted almonds
sweet potatoes | cracked pepper | seasonal vinaigrette

WILD RICE PILAF

cranberries | pecans | sliced grapes | orange zest | scallions

TUSCAN LEMON CHICKEN

chicken breast | charred lemon | white wine | garlic | capers |
fresh basil & thyme

GRILLED SEASONAL VEGETABLES

haircot verts | vidalia onions | mushrooms | garlic confit

ARTISAN BREAD & BUTTER

PASTRY CHEF'S SELECTION OF DESSERTS

assorted brownies, cookies, bars or mini cakes



FIESTA

STARTING AT
\$19 PER PERSON

CLASSIC CASEAR SALAD

crisp romaine | house made croutons | shaved parmesan | lemon

MARGARTIA DIP

white cheddar | roasted onion | jalapeno | spinach | diced
tomatoes

FRESH SALSA & GUACAMOLE

white corn tortilla chips

TRADITIONAL BLACK BEANS & SPANISH RICE

CUMIN SHREADED CHICKEN

ANCHO CHILIE GROUND BEEF

soft flour & corn tortillas

shredded romaine | diced tomatoes | fresh jalapeños

shaved red onion | scallions | cilantro | black olives

fresh salsa | shredded colby jack cheese | sour cream

PASTRY CHEF'S CHOICE OF DESSERTS

assorted brownies, cookies, bars or mini cakes

BREAKFAST

STARTING AT
\$11 PER PERSON

INDIVIDUAL BREAKFAST BURRITO

fluffy scrambled eggs | grilled bell peppers | applewood

smoked bacon | soft flour tortilla | ranchero salsa

SEASONAL FRESH FRUIT

HOUSE MADE PROTEIN BALLS (3)

peanut butter | flax seed | chia seed | protein | pecans |

toasted coconut flakes



ADDITIONAL OFFERINGS

BEVERAGE OPTIONS

ORDER MINIMUM OF 15

choice of two(2) of the following
bottled water spring or sparkling
assorted canned coca-cola or pepsi products
Iced tea or lemonade

\$3 PER PERSON

MEETING BREAK BITES

MINIMUM ORDER OF 15 PER EACH OPTION

THE WHOLE PACKAGE

homemade protein bites (2) or mini cookies (3)
fresh whole fruit
trail mix
individual bags of kettle chips

\$8 PER PERSON

INDIVIDUAL SNACK PACKS

mini charcuterie
hummus, celery & pita
caprese pinwheels
mixed berries & protein bites (2)
mini yogurt & homemade granola parfait

\$6 PER PERSON



CORPORATE CATERING

Planning a corporate event doesn't need to be time-consuming or difficult. When you enlist the help of KC metro's go-to corporate caterer, the planning process becomes effortless and enjoyable! With delicious food and exceptional service, you can't go wrong with Chef Kansas City Corporate Catering.

Our team loves what we do and we do it well.

- numbers are never rounded up - we figure out your exact cost
- we care about our staff and our clients
- our clients keep coming back for more
- our team calls when they are ten minutes away
- while we offer gluten-free items, our kitchen is not gluten-free

SERVICE

DROP- OFF

includes set up of disposable chafers and sterno's, platters and serving utensils
disposable plates,
silverware and napkins

\$35

CHAFFERED

includes set up and return for equipment retrieval
our chafers and sterno's,
platters and silver serving utensils
disposable plates, silverware and napkins

\$55

STAFFED

* 1 staff member per 15 people
Includes our chafers and sterno's, platters and silver serving utensils
disposable plates,
silverware and napkins

STARTS AT \$100/3 HOURS

Minimum order 15 people

Sales Tax, Delivery Fees and Gratuity not included

**FOR MORE INFORMATION
CALL OR EMAIL**

816.541.9383 • chef@chefkansascity.com