



2024 IN-BOOTH CATERING

Due 2 Weeks Prior to the Event

****20% administration fee and 13.95% sales tax will be applied to all orders. Orders received after the due date deadline are subject to an additional 20% charge.**

Beverage Selections

*\$25 trip charge if refresh is needed unless hiring an attendant

REGULAR COFFEE \$45 per gallon

Fresh Brewed Coffee; includes coffee cups, lids, sugars, stirrers, creamers

DECAFFEINATED COFFEE \$45 per gallon

Fresh Brewed Coffee; includes coffee cups, lids, sugars, stirrers, creamers

HOT WATER \$45 per gallon

Assorted Tea Bags; includes coffee cups, lids, sugars, stirrers, creamers, Honey, Lemons

FRESH BREWED ICED TEA \$40 per gallon

Includes cups, lids, sugars, stirrers, lemons, ice

INFUSED ICED WATER \$36 per gallon

Choice of the following: Lime, Lemon, Raspberry, Watermelon, Mint, Basil

LEMONADE \$40 per gallon

ASSORTED FRUIT JUICE \$4 each

10 oz Bottle- Orange, Apple, Cranberry

ASSORTED COKE PRODUCTS \$4 each

12 oz Can- Coke, Diet Coke, Sprite, Mr. Pibb, Coke Zero

BOTTLED WATER –

10.1oz Dasani - \$2 each

16.9oz Dasani - \$4 each

20oz Dasani - \$5 each

WATER BUBBLER UNIT \$50 – 1st 5gal container included

5-GALLON REFILL \$35

Breakfast Selections *Minimum order of 12*

ASSORTED MUFFINS \$39 per dozen

GLAZED YEAST DONUTS \$39 per dozen

BREAKFAST SANDWICH \$9 each

Ham, Egg and Cheese Croissant, Biscuit, or English Muffin

Sausage, Egg and Cheese Croissant, Biscuit, or English Muffin

Bacon, Egg and Cheese Croissant, Biscuit, or English Muffin

Boxed Lunch Selections *Minimum order of 12*

All box lunches include chocolate chip cookie, gourmet chips, bottled water.

All options available with GF breads or wraps.

CLASSIC DELI SANDWICH \$23

Fresh Green Leaf Lettuce, Tomato, Shaved Red Onion, Pickle Spear

Choice of: Turkey, Ham or Roast Beef

Choice of: Provolone, Swiss or Cheddar

Choice of: Wheatberry, Sourdough or Ciabatta Roll

FRIED CHICKEN CAESAR WRAP \$23

Romaine Lettuce, Crispy Fried Chicken Breast, Shaved Parmesan, Caesar Dressing, Spinach Tortilla

RIVER MARKET VEGGIE SANDWICH \$21

Roasted Squash, Bell Pepper, Portabella Mushroom, Marinated Tomato,

Shaved Red Onion, Green Leaf Lettuce, Provolone Cheese, Baguette

STRAWBERRY CHICKEN SALAD \$21

Mixed Greens, Sliced Grilled Chicken, Strawberries, Candied Pecans,

Goat Cheese, Balsamic Vinaigrette Dressing

COBB SALAD \$22

Romaine, Grilled Chicken, Diced Bacon, Hard Boiled Egg, Feta Cheese,

Diced Tomato, Avocado Ranch

Sweet Treats

FRESH BAKED COOKIES \$38 per dozen

Choice of: Chocolate Chip, Oatmeal Raisin, Snickerdoodle, Sugar,

Peanut Butter, White Chocolate Macadamia Nut

FRESH BAKED BROWNIES \$36 per dozen

ASSORTED BARS \$36 per dozen

Choice of: Blondies, Oreo Blondies, Red Velvet Bars, Blueberry Blondies, 7 Layer Bars

Doughnuts - \$39 per dozen

Snack Breaks Selections *Minimum order of 12*

**Prices listed are per person.*

POTATO CHIPS & DIP \$8

House-made Potato Chip, Caramelized Onion Dip

TORTILLA CHIPS & SALSA \$10

House-made Tortilla Chips, Salsa, Salsa Fresco, Guacamole

SPINACH ARTICHOKE DIP \$10

Warm Spinach Artichoke Dip, Naan Bread, House-made Tortilla Chips

POPCORN SHAKERS \$7

Fresh Popped Popcorn

Flavor Shakers- Cheddar Cheese, Cinnamon Sugar, Sour Cream & Chives

SALTY & SWEET \$10

Spicy Snack Mix, Mixed Nuts, Fresh Popcorn, Gummi Bears, Sour Patch Kids, M&M's

TRAIL MIX BAR \$10

Honey Granola, Goldfish, M &M's, Mini Pretzels, Dried Cranberries, Mixed Nuts

HEALTHY SNACKS \$11

Hummus, Pita, Crudité, Trail Mix, Popcorn

Equipment Rental

Popcorn Popper - Popper with popcorn kit and boxes - \$50 plus popcorn kit usage (BOC)

Tabletop Refrigerator – \$25

Tabletop Freezer – \$25

Handwashing Station – Sink, water, soap, paper towels - \$50

Bar Selections

ALL BAR SERVICES REQUIRE A BARTENDER: \$200 up to 4 hours
\$25 per hour for each additional hour

Bar Set-up Fee - \$250

ALL BAR SERVICE includes disposable cups, beverage napkin, ice, garnish

ALL BAR ORDERS REQUIRE A MINIMUM ORDER OF 100

HOUSE BAR OPTION \$8 per drink

Svedka Vodka, New Amsterdam Gin, Bacardi Rum, Sauza Tequila, Jim Beam Bourbon,
Seagram's 7 Whiskey, Amaretto, Dewar's Scotch

PREMIUM BAR OPTION \$10 per drink

Tito's Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum, Jose Cuervo Tequila,
Jack Daniels Whiskey, Maker's Mark Bourbon, Johnnie Walker Scotch, Amaretto

DOMESTIC BEER \$7

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

PREMIUM BEER \$8

Boulevard Wheat, Boulevard Pale Ale, Crane IPA

WINE \$8

Chardonnay, Cabernet

BUILD YOUR OWN BLOODY MARY BAR \$15 each

Absolut Vodka, Absolut Pepper Vodka

Variety of Bloody Mary Mixes, Celery Sticks, Green Olives, Pickles, Lime & Lemon Wedges,
Tabasco Sauce, Worchester Sauce

MARGARITA BAR \$15 each

Classic Margarita, Pineapple Margarita

Ice – 20lb Bag - \$25

*Service requiring electricity will need to be arranged by booth/vendor through Smart Cities

2024 Catering Order

Due 2 Weeks Prior to Event Date

Submit orders to: kcccaramarksales@aramark.com

Date(s) of Service: _____

Event/Convention: _____

Delivery Time: _____

Pick Up Time: _____

ROOM# _____

BOOTH# _____

ON-SITE CONTACT & PHONE # _____

Order Request and/or Additional Comments:

Credit Card Authorization

Due with order

EXHIBITING COMPANY NAME _____

BILLING CONTACT AND TITLE: _____

EMAIL: _____

PLEASE CHECK ONE: ___ AMERICAN EXPRESS ___ VISA ___ MASTERCARD

CARD NUMBER: _____

EXPIRATION DATE: _____ DOLLAR AMOUNT (EST. EXPOSURE): _____

3-DIGIT SECURITY CODE (AM-EX 4 DIGIT): _____ (ARAMARK USE ONLY)

CARD HOLDER'S NAME AND TITLE: _____

CARD HOLDER'S

SIGNATURE: _____ *I hereby authorize ARAMARK Sports & Entertainment to apply all charges for services rendered to the above company on my credit card.*





**KCMO HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH PROGRAM**

2400 TROOST AVE, SUITE 3000
KANSAS CITY, MO 64108
Phone: (816) 513-6315 Fax: (816) 513-6290



Public Health

TEMPORARY FOOD PERMIT APPLICATION

Temporary Food Establishment is defined as a FOOD VENDOR that has been granted permission by the KCMO Health Department to prepare/serve/sell food for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

FOR OFFICE USE ONLY

Permit #: T _____ District #: _____
Rec'd by: _____ Date: __ / __ / __
Permit Fee Amount: \$ _____
Check/Money Order #: _____

EVENT NAME: _____

EVENT START DATE: _____ EVENT END DATE: _____
FROM: ____ / ____ / 20____ TO: ____ / ____ / 20____

EVENT START TIME: _____ EVENT END TIME: FROM: _____
_____ AM / PM TO: _____ AM / PM

YOUR START TIME MUST BE AT LEAST ONE HOUR PRIOR TO THE EVENT: INSPECTION START TIME: _____ AM / PM

EVENT COORDINATOR (Required): NAME: _____
PHONE: () _____ - _____

EVENT LOCATION: ADDRESS: _____
ZIP: _____

VENDOR NAME: _____

VENDOR PHONE: _____

VENDOR'S RESTAURANT: ADDRESS: _____
ZIP: _____

VENDOR'S COMMISSARY OR HOME (if applicable):
ADDRESS: _____ ZIP: _____

** YOU MUST ATTACH A COPY OF YOUR CURRENT HEALTH PERMIT, IF FOOD IS PREPARED OUTSIDE OF KANSAS CITY, MO*

PLEASE NOTE: Completing this application does **NOT** guarantee permission to operate. You **MUST** contact a Food Inspector at the KCMO Health Department and finish application process. It is recommended to fill out and submit application at least 14 days prior to the event, otherwise permit fees will gradually increase. Permit is only valid for the time/date/location printed on the permit.

Answer each of the following questions and follow the guidelines. The purpose of these questions is to minimize the risk of food borne illness outbreaks, to ensure the safety of the food being served, and to protect the health of the public.

1. Indicate your type of operation at the Temporary Event: Indoor Outdoor Mobile Food Trailer Other: _____
2. List the foods and beverages you will be preparing/serving/selling OR attach a copy of the menu:
Foods that will be prepared *ON-SITE* (at the event):

Foods that will be prepared *OFF-SITE* (at the Restaurant or Commissary):

1. How will you transport food to the event?

Coolers w/ ice Freezers Refrigerated truck Hot boxes other approved method _____

2. How will you ensure proper temperature of food during the event?

Cold foods at 41°F or below: Coolers w/ Ice Freezers Mechanical Refrigeration Dry Ice Other: _____

Hot foods at 135°F or above: Steam Table Chafing Dish Grill Electric Roaster Pan Other: _____

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3. How will you monitor temperature of food during the event?

An accurate and calibrated metal-stem thermometer ranging from 0 F – 220 F (glass is not acceptable).

4. No bare-hand contact w/ ready-to-eat food is allowed. How will your employees or volunteers handle food?

Gloves Tongs Utensils Deli Tissue Toothpicks/Swords Other: _____

5. A hand washing sink is required. What type of hand washing sink will you use? (See guide for set-up)

Gravity Flow (Container with hands-free dispensing valve) Plumbed Sink (hot and cold running water under pressure)
 Johnny-on-the-Spot w/Foot Pump Other: _____

6. What type of sanitizer will you use to disinfect food-contact and non-food-contact surfaces?

Chlorine (Bleach) w/Test Strips Quaternary w/Test Strips Iodine w/Test Strips **Sanitizer wipes are not approved.*

7. How will you supply water for the hand washing sink, sanitizer bucket, (and 3 compartment sink if required)?

Available On-Site Restaurant Commissary Other: _____

8. Grills and Smokers are required to have covers. Will you cook any food on a grill or smoker?

No Yes, Grill or Smoker with a Hinged Lid Yes, Flat Top Grill with Overhead Protection and Screened Sides

9. Flooring must be smooth, durable, and easily cleanable. What type of flooring will you provide at your station?

Concrete Tile Wood Dirt or Grass Covered with Tarps or Mats Other: _____

10. For Outdoor Events: What type of overhead protection and walls will you be using?

Overhead Protection w/No Walls Tent w/Screened Enclosure Temporary Construction other _____

11. Who is the Person-In-Charge at the event? Name: _____

Type of Food Safety Course: Food Handler Card Serve-Safe None

**Person-In-Charge must be present during entire operation and must be able to demonstrate knowledge of food safety.*

- The following are required for Outdoor Vendors who will prepare food On-Site: 1) Overhead Protection & 2) Screened Enclosure
- The following are required for events with a duration of 3 or more days: 1) Dishwashing sink w/basins to wash, rinse, and sanitize equipment and utensils & 2) Hot/cold running water under pressure at the event site.
- Please add any additional information about your temporary facility that should be considered: *Example: Your vendor location at the event (be exact and include a map if available):*

Temporary Food Permit Agreement Statement

I, as the applicant, am familiar with the Kansas City Food Code and understand that all requirements must be completed by my designated start time. I understand that failure to meet these requirements will result in either re-inspection fee or denial of permission to operate. I understand that this permit may be suspended or revoked by the KC Health Dept. for non-compliance.

Applicant Name (print): _____ Signature: _____ Date: _____

Inspector (print): _____ Date: _____

Enclose a **cashier check** or **money order** made payable to **KC City Treasurer**. Application fee is non-refundable.

If you are a Non-Profit Organization, you must provide documentation (tax exemption forms are NOT sufficient**). **Must be a free public charitable event to qualify as a not for profit-temp event.***

Not-for-Profit forms must be submitted to and approved by a Supervisor at the Environmental Public Health Program.

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