



CATERING GUIDELINES

*All catering orders must be submitted and approved through the
Event Director at least one week prior to event
events@foxandpearlkc.com*

ORDERS FOR PICK - UP

Spending minimum is \$300 for food/ beverage
Wednesday - Sunday for scheduled pick up
Balance is due at the time of order

ORDERS FOR DELIVERY

Spending minimum is \$400 for food/beverage
Wednesday - Sunday for scheduled delivery
50% deposit required at the time of order, balance is due before delivery

FULL SERVICE, OFFSITE CATERING

Spending minimum is \$1,000 for food/beverage
50% deposit required at the time of order, balance is due at the end of event

SERVICE FEES & TAXES

Delivery Fees

KC Metro (within 10 miles of restaurant)	\$20
10-20 miles from Restaurant	\$50
20-50 miles from Restaurant	\$100

Service Staff Off-Site, Including:

Servers, Bartenders, Kitchen	\$20/hour
Catering Admin Fee + Gratuity	18%
Food & Liquor Tax	11.85%

Fox and Pearl
2143 Summit St – Kansas City, MO 64108
events@foxandpearlkc.com
816.437.7001



ENTREES

Smoked Tri-Tip Steak
Grilled Flat Iron Steak
Smoked Pork Chop
Braised Beef Short Ribs
Braised Pork Shank
Smoked Chicken
Vegetarian/Vegan Pasta

PREMIUM UPGRADE

Add \$5 per person

Grilled Ribeye
Seared Duck Breast

SIDES

Horseradish and Herb Mashed Potatoes
Tallow Confit Potatoes
White Cheddar Grits
Green Salad
Grilled Carrots with Chermoula Butter
Roasted Root Vegetables with Honey Butter

(all vegetarian except tallow confit potatoes)

DESSERT (Family Style/Buffer)

Flourless Chocolate Cake (Gluten Free)
salted caramel or housemade jam
Mini Lemon Cakes with Lavender Frosting
Mini Apple Turnovers
(all vegetarian)

DESSERT (Plated Only)

Brownies with salted caramel and coffee ice cream
Cheesecake with seasonal fruit jam
Apple Upside Down Cake with caramel sauce, smoked candied pecans, and sorghum ice cream
(all vegetarian)



FAMILY STYLE/ BUFFET

*Each guest will have portions of each:
4oz meat or 8 oz pasta, small sides &
1 piece focaccia*

TIER ONE

\$30/ Person

2 Entrees + 2 Sides + Focaccia

TIER TWO

\$36/ Person

2 Entrees + 2 Sides + Focaccia + Dessert

TIER THREE

\$55/ Person

3 Entrees + 3 Sides + Focaccia + Dessert

FRIED CHICKEN

Add Dessert for \$6/person

\$24/ Person

2 Pieces of Fried Chicken (1 white, 1 dark)
2 Sides
Pickles
Hot Sauce (2 oz)

PLATED DINNER

*Choose up to 3 entree options
to offer your guests.*

*Final counts will be needed at least two
weeks prior to your event.*

ONE COURSE

\$30/ Person

1 Entree, 1 Side, Focaccia

TWO COURSE OPTION

\$40/ Person

1 Entree, 2 Sides, Focaccia,
Dessert

THREE COURSE OPTION

\$45/ Person

Salad course, Focaccia
1 Entree, 2 Sides
Dessert



HORS D'OEUVRES

Passed or Buffet

Minimum Order 20 of each

\$5.50 each

Smoked Beef Tartare (Gluten & Dairy Free)

mustard vinaigrette, house potato chip

Preserved Mushrooms (Vegan)

white bean puree, focaccia crostini

Garlic and Jalapeno Pork Sausage (Dairy Free)

onion Jam, whole Grain mustard, focaccia crostini

Hand Pie

house smoked & cured ham and Hemme Brother's cheddar

Or

Hemme Brother's smoked cheddar and roasted garlic (Vegetarian)

Potted Cheese (Vegetarian)

pickled red onion, focaccia crostini

Bourbon Onion Jam Tartlet (Vegetarian*)

Pork Belly Burnt Ends (Gluten Free)

Flourless Chocolate Cake (Gluten Free, Vegetarian)

salted caramel or housemade jam

Mini Lemon Cakes with Lavender Frosting (Vegetarian)

Mini Apple Turnovers (Vegetarian)

Fox and Pearl

2143 Summit St – Kansas City, MO 64108

events@foxandpearlkc.com

816.437.7001



TASTINGS

We can schedule a tasting before you decide on your selections.

Tastings happen during regular dinner service on
Tuesday, Wednesday & Thursday

Tastings need to be coordinated with the Event Director and approved by
the Chef at least 2 weeks in advance.

We are not doing tastings for desserts or hors d'oeuvres at this time

\$25/ Two People (shared plates)

1 Entree + 1 Side