

Catering Menu







## STAY

The Lodge at Old Kinderhook features 84 guest rooms. Additional lodging units include one & two bedroom Golf Cottages, three bedroom Villas & Patio Homes as well as individual Estate Homes.

## PLAY

Enjoy Family Fun at Old Kinderhook with our great amenities such as Golf, Marina, Spa, Indoor & Outdoor Pools, Walking Trails, Pond Fishing, Outdoor Ice Rink, Sand Volleyball Courts (Seasonal)

## GATHER

Let Old Kinderhook serve as the backdrop for your meeting, retreat or special occasion. Flexible function space and outdoor areas are available.



678 Old Kinderhook Dr. | Camdenton, MO | 573-317-3500







# Breaks

BEVERAGES, SNACKS & FEATURE BREAKS

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Breaks set for 50 minutes of service



## *Food*

Assorted Pastries & Muffins \$24 / Dozen  
 Fresh Fruit Display \$75/ Serves 25  
 Whole Fruit Display \$36 / Dozen  
 Chocolate Chip Cookies \$30 / Dozen  
 Chocolate Brownies \$40 / Dozen  
 Granola Bars \$2 Each  
 Candy Bars \$48/ Dozen or \$4.00 each  
 Gardetto's \$20 / LB  
 Trail Mix \$20 / LB  
 Mixed Nuts \$32 / LB

## *Beverage*

Coffee & Decaffeinated Coffee \$35 / Gallon  
 Freshly Brewed Iced Tea \$35 / Gallon  
 Lemonade \$35 / Gallon  
 Orange Juice \$40 Gallon  
 Assorted Bottled Juice \$5 Each  
 Bottled Water \$2.50 Each  
 Soft Drinks \$3 Each  
 Hot Cocoa & Marshmallows \$35 / Gallon  
 Milk \$5 Each  
 Hot Tea \$2.50 / Bag

### *Refreshment Breaks*

#### **Grandma's Cookie Jar**

Freshly Baked Jumbo Cookies, Seasonal Whole Fruit, Assorted Soda, Coffee, Milk, Chocolate Milk, Bottled Water \$16 / Person

#### **Stay Hydrated**

All Day Beverage Station: Assorted Soda, Coffee, Bottled Water \$18/ Person

#### **The Sweet Side**

Twizzlers, Snickers Bars, Nutragrain Bars, Granola Bars, Seasonal Whole Fruit, Trail Mix, Assorted Soda & Bottled Water \$16 / Person

#### **The Cinema**

Flavored Popcorn, Soft Pretzels with Nacho Cheese Dipping Sauce, Chips with French Onion Dip, Peanuts, Assorted Soda & Bottled Water \$16 / Person



# Breakfast

PLATED, BUFFET, ENHANCEMENTS

Accompanied by Orange Juice, & Coffee

## *Plated Breakfast*

### **The Champion**

Scrambled Farm Fresh Eggs with White Cheddar,  
Breakfast Potatoes,  
Choice of Apple wood Smoked Bacon or Sausage  
\$15/ Person

### **Breakfast Burrito**

Flour Tortilla, Scrambled Farm Fresh Eggs, Sausage,  
Peppers, Onions,  
Breakfast Potatoes, Seasonal Fruit \$16 / Person

### **Breakfast Sandwich**

A choice of Bacon or Sausage, Egg, Cheese, Breakfast  
Potatoes,  
Seasonal Fruit \$14 / Person

## *Breakfast Buffets*

### **The Continental**

Build Your Own Yogurt Parfait, Bagels & Assorted Cream  
Cheese, Cold Cereals, Oatmeal, Seasonal Fruit \$19/ Person

### **The Classic**

Chef's Choice of Pastries, Seasonal Fruit, Cheesy Scrambled  
Eggs, Biscuits & Gravy, Sausage, Bacon, Breakfast Potatoes  
\$19 / Person

### **The Ozark**

Chef's Choice of Pastries & Donuts, Seasonal Fruit, Bacon,  
Sausage, Ham Steaks, Breakfast Potatoes, Cheesy Scrambled  
Eggs, Biscuits & Gravy, Pancakes with  
Maple Syrup \$25 / Person

*Enhancement Options:* (These enhancements can be added to any buffet or plated meal)

### **Build Your own Parfaits**

Seasonal Fruits, Granola, Honey, Yogurt \$7/per person

### **Biscuit & Gravy**

Pork Gravy and Home-style Biscuits \$7/ per person

### **Omelet Station**

Egg, Mushrooms, Peppers, Onions, Tomatoes, Bacon, Spinach, Sausage, Ham, Cheese \$9 / per person *-( \$100 Chef Attendant Fee)*

All Pricing is Subject to Change  
Service Charge (Currently 24%) and Sales Tax will be added to all charges

50 Minutes of Service // Minimum Guarantee of 30 Guests  
Children 5 & Under are Complimentary // Children 6-11 are Half Price



# Lunch

PLATED ENTRÉE & PICK TWO MENU

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## Plated Lunch

*Freshly Brewed Tea, Coffee & Decaffeinated Coffee*

*Please Choose One of the Following for Your Plated Lunch:*

### Chicken Piccata

Lemon Caper Buerre Blanc, Served with Choice of Starch & Vegetable \$26 / Person

### Roasted Pork Loin

Red Wine Demi-Glace, Served with Choice of Starch & Vegetable \$23 / Person

### Blackened Chicken Pasta

Vodka Chive Cream Sauce, Cavatappi Pasta, Roasted Red Peppers, Served with Choice of Vegetable \$24 / Person

### Atlantic Salmon

Tomato Heirloom Sauce, Served with Choice of Starch & Vegetable \$36/ Person

### Pecan Wood Smoked Meatloaf

Caramelized Onions, Red Wine Demi, Served with Choice of Starch & Vegetable \$28 / Person

### Sliced Brisket

Smoked Brisket, KC BBQ Sauce, Served with Choice of Starch & Vegetable \$31 / Person

### *Vegetable Choices*

Asparagus, Green Beans, Mixed Vegetables, Glazed Carrots

### *Starch Choices*

Jalapeño Cheddar Grits, Mashed Potatoes, Wild Rice Pilaf, Roasted Potatoes,  
Baked Cheesy Corn

## YOU PICK TWO: SOUP, SALAD & SANDWICHES \$24

### Salads

Cobb Salad with Grilled Chicken, Caesar Salad with Grilled Chicken,  
Kinderhook Salad with Shrimp, Spinach Salad with Grilled Shrimp

### Sandwiches

Kinderhook Club, Chipotle Chicken Wrap, Italian Grinder

### Soup

Chicken & Rice, Tomato Basil, Steak & Vegetables, Loaded Baked Potato

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# Lunch

BUFFET & BOXED LUNCH



### Backyard BBQ

Mixed Green Salad with House Dressing, Cole Slaw, Broccoli Salad, Sliced Brisket, BBQ Pulled Pork, Appropriate Condiments, Corn Bread with Honey Butter,  
Cookies & Brownies \$28/ Person

### South of the Border

Romaine & Iceberg Mix, Southwest Ranch, Tomatoes, Peppers, Onions, Pico de Gallo, Black Bean Ranchero, Spanish Rice, Chicken Flautas, Beef & Chicken Tacos,  
Hard & Soft Shells, Shredded Iceberg, Cheddar-Jack Cheese, Sour Cream, Black Olives, Jalapeños, Churros  
\$28/ Person

### The Italian Buffet

Caesar Salad, Chicken Alfredo, Mixed Vegetables, Lasagna, Garlic Bread & Tiramisu \$28/ Person

### The Deli

Salami, Turkey Breast, Honey Cured Ham, Pepperoni, American, Cheddar, Swiss, Hawaiian Bread, French Bread, Wheatberry Bread, Garden Salad with House Dressing, Kettle Chips, Fruit Salad, Mom's Macaroni Salad, Cottage Cheese, Appropriate Condiments & Toppings and Fudge Brownies  
\$26 / Person

### All American Cookout

Creamy Cole Slaw, Mom's Macaroni Salad, Kettle Chips, All Beef Hot Dogs, Charbroiled Burgers, Swiss, Cheddar, American Cheese, Lettuce, Tomato, Onion,  
Appropriate Condiments and Cookies  
26/Person

## Box Lunches

Accompanied by Whole Fruit, Chips, Cookie, Soft Drink

### Turkey Stack

Turkey & Swiss on Ciabatta \$19

### The Kinderhook Ham & Cheddar

Ham, Cheddar, Stone Ground Mustard, Served on a Hawaiian Roll

\$19 The Grinder

French Baguette, Salami, Ham, Pepperoni, Provolone Cheese \$19

# Action Stations

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AVAILABLE TO ENHANCE LUNCH, DINNER AND RECEPTION EXPERIENCES



*Each Station Subject to a \$100 Chef Fee*

## Mac n' Cheese

Gourmet Version—Bacon, Italian Sausage, Andouille Sausage, Jalapenos, Tomato, Onion, Bell Pepper, Green Onion, Asparagus \$17 / Person

## Prime Rib

Rolls & Horseradish Sauce, Serves 50 \$336

## Slow Roasted Pork Loin

Dijon Cream Sauce, Rolls, Serves 25 \$175

## Slow Roasted Turkey Breast

Cranberry Sauce, Rolls, Serves 50 \$200

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# Hors d'oeuvres



HORS D'OEUVRES & DISPLAYS Serves 50 Pieces

## HOT

## COLD



### Sweet Chili Ribs

Cilantro, Sweet Chili Sauce \$250

### Bacon Wrapped Gulf Shrimp

Applewood Smoked Bacon, KC Style BBQ Sauce \$230

### Old Kinderhook Wings

Choice of BBQ, Sweet Chili, Buffalo, with Ranch Dipping Sauce \$225

### Smoked Pig Wings

Choice of BBQ, Sweet Chili, Buffalo, with Ranch Dipping \$280

### Stuffed Mushrooms

Spanish Chorizo, Cream Cheese \$150

### Meatballs

Pick 2: Marinara, Swedish, Sweet Chili, BBQ \$130

### Shrimp Cocktail

Cocktail Sauce, Lemons \$210

### Hummus

Garlic Hummus, Roasted Red Pepper, Fried Naan \$200

### Caprese Bruschetta

Basil Pesto, Mozzarella, Ozark Tomatoes \$150

### Spinach and Artichoke Dip

Artichoke, Monterey Jack, Naan Bread \$200

### Assorted Cocktail Sandwiches

Ham & Cheddar, Turkey & Swiss \$180

### Antipasto Display

Salami, Capicola, Prosciutto, Squash, Olives, Asparagus Assorted Cheeses \$300

## Displays - 50 Minutes of Service:

### Vegetable Crudité

Carrots, Celery, Bell Peppers, Cucumbers, Mushrooms, Cherry Tomatoes, Assorted Dips

\$175 serves 50 people

### Fresh Fruit Display

Pineapple, Cantaloupe, Honeydew, Fresh Berries

\$150 serves 50 people

### Chips & Dips

BBQ, Ranch, Sour Cream & Onion, French Onion Dip, Tortilla Chips, Salsa, Salsa Verde, Pico De Gallo

\$175 serves 50 people

### Imported & Domestic Cheese Display

Fresh Berries, Nuts, Dried Fruits, Assorted Crackers

\$210 serves 50 people

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# Dinner

PLATED ENTRÉE

Accompanied by Your Choice House Salad, or Classic Caesar, Choice of Starch & Vegetable

Warm Rolls with Butter, Freshly Brewed Tea, Coffee & Decaffeinated Coffee

## Salad Enhancements:

The Kinderhook Salad - Romaine Heart, Parmesan, French Crouton, Kinderhook Dressing, Roasted & Chilled Heirloom Tomatoes \$5

Caprese Salad - Heirloom Tomatoes, Buffalo Mozzarella, Pesto, Balsamic Syrup, Basil Oil \$5

Bib Lettuce Cup Salad - Dried Cranberries, Goat Cheese, Shredded Apples, Balsamic \$5

## *Plated Entree's*

Cherry Wood Smoked Pork Loin  
House Made KC BBO Sauce \$27

Chicken Marsala  
Marsala Mushroom Demi \$31

Weiskopf Chicken  
Lemon Beurre Blanc \$31

8oz Center Cut Filet  
Topped with a Port wine Demi \$48

14oz Strip Steak  
Demi-Glace \$48

Petite Filet and Salmon  
Beurre Rouge \$49

7oz Sirloin Steak and Chicken  
Steak House Hollandaise \$40

Slow Cooked 8oz Short Rib  
Topped with Demi Sauce \$37

8oz Fresh Atlantic Salmon  
Heirloom Tomato Pan Sauce \$41

Seared Alaskan Halibut  
Herbed Buerre Blanc \$49

12oz Bourbon Brined Pork Chop  
Port Wine Demi-Glace \$36

Smoked Sliced Brisket  
House Made BBO Sauce \$34

## *Duet Plates*

4oz Herb Brined Chicken & 4oz Salmon  
Supreme Sauce \$42

Petite Filet and Grilled Shrimp  
Red Wine Demi-Glace \$46

## *Vegetable Choices*

Asparagus, Green Beans, Mixed Vegetables, Glazed Carrots

## *Starch Choices*

Jalapeño Cheddar Grits, Mashed Potatoes, Wild Rice Pilaf, Roasted Potatoes,  
Baked Cheesy Corn

All Pricing is Subject to Change

Service Charge (Currently 24%) and Sales Tax will be added to all charges



# Dinner BUFFET

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**50 minutes of service** // Minimum Guarantee of **30** Guests  
 Children 5 and Under are Complimentary // Children 6 to 11 are Half Price  
 Accompanied by Freshly Brewed Tea, Coffee & Decaffeinated Coffee



## The Smoke Out

Garden Salad, Cole Slaw, Broccoli Salad, Potato Salad, Cowboy Smoked Pit Beans, Cheesy Corn, BBQ Basted & Smoked Chicken, Pecan Wood Smoked Pork Butt, House Made BBQ Sauces, Fresh Corn Bread & Honey Butter, Pickled Red Peppers, Dill Pickles, Appropriate Condiments, Seasonal Sliced Fruit Pie **\$39**

## South of the Border

Romaine & Iceberg Mix, Southwest Ranch, Roasted Corn Salsa, Corn Chips with Pico de Gallo, Salsa Verde & Guacamole, Black Beans, Ranchero Rice, Beef & Chicken, Hard & Soft Taco Shells, Shredded Iceberg, Cheddar-Jack, Tomatoes, Sour Cream, Jalapeños, Black Olives, Chorizo Quesadilla, Tres Leches **\$39**

## Little Italy

Classic Caesar Salad, Antipasto Display, Caprese Salad, Italian Meatballs, Chicken Parmesan, Roasted Mixed Vegetables, Garlic Bread, Marinara Sauce, Alfredo Sauce, Canollie, Amaretto Cheese Cake **\$42**

## Kinderhook Buffet

House Salad with Choice of Dressings, Green Beans with Bacon & Onions, Herb Roasted New Potatoes, Cherry Wood Smoked Pork Loin, Chicken Marsala, New York Style Cheesecake with Berry Coulis **\$39**



## Children's Plates Age 11 and under

Chicken Strips, House-Made Mac & Cheese, Fruit Cup **\$15**  
 Peanut Butter & Jelly, Potato Chips, Whole Fruit **\$15**  
 Cheese Burger, Fries, Seasonal Fruit Cup **\$15**



# Dessert

## Tiramisu

Fresh Seasonal Berries, Whipped Cream \$8

## Flourless Chocolate Cake

Fresh Berry Coulis, Powdered Sugar \$8

## Tres Leches Cheese Cake

Salted Carmel \$8



## Strawberry Shortcake

Shortbread, Macerated Strawberries, Whipped Cream \$7

## Bread Pudding

Coffee Crème Anglaise \$6

## Seasonal Sliced Fruit Pie

Cherry and apple \$7

## New York Cheesecake

Fresh Berry Coulis \$7





# Beverage

\$150 Bartender Fee Applies. Bartender Fee will be Waived with \$250 in beverage sales, per bartender.

House  
\$6 each

New Amsterdam Vodka, New Amsterdam Gin,  
Costillo Rum, Tortilla Tequila, Seagram 7, Ten High  
Bourbon, Stuart Scotch, Amaretto, Peach  
Schnapps

Call Bar  
\$8 each

Titos, Beefeater, Cuervo Gold, Bacardi, Jim Beam,  
Jack Daniel's, Dewar's Scotch, Amaretto Di  
Saronno, Kahlua, Fireball

Premium Bar  
\$9 each

Kettle One, Tanqueray, Patron Silver, Captain  
Morgan, Crown Royal, Makers Mark, Johnny  
Walker Red, Amaretto Disaronno, Grand Marnier,  
Bailey's Irish Cream

Package Bars by the Hour House Brand Bar - \$12/  
Person for first hour, \$6.00/Person Each Hour  
Following

Call Brand Bar - \$16/Person for first hour, \$8.00/  
Person Each Hour Following

Premium Brand Bar - \$18/Person for first House,  
\$9.00/Person Each Hour Following

KEGS 1/2 - 1/6

Michelob ULTRA \$550/ \$200

Busch Light \$550/ \$200

Bud Light \$550/ \$200

Budweiser \$550/ \$200

Miller Light \$550/ \$200

1/2 kegs serves 124/16oz.

1/6 keg serves 42/16oz.

SIGNATURE DRINKS \$ 8 each

Black Cherry Rum Lemonade

Kinderhook Sangria

Cranberry Mojito

Moscow Mule

Domestic Beer  
\$5 each

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

Hand Crafted Beer  
\$6 each

Blue Moon, Boulevard Pale Ale, Sam Adams  
Boston Lager, Boulevard Wheat, Corona

House Wine  
\$7 each

Silver Gate Chardonnay, Silver Gate Pino Grigio,  
Mondavi Woodbridge Moscato, Monavi  
Woodbridge Cabernet, Mondavi Woodbridge  
Merlot

Premium Wine  
\$9 each

Chateau St. Michelle Chardonnay, Hayes Ranch  
Pinot Grigio, Norton Moscato, Columbia Crest  
Cabernet, Columbia Crest Merlot

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# Audio-Visual

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## Computer/Data Projection

Data Projector / LCD 1080p 72" TV \$150

Laptop Computer \$75

## Accessories

Slide Show Advancer \$20

White Board with Markers \$30

MO & US Flags with Stands \$35

Flip Chart Stand, Pad of Paper, Markers

\$30 Flip Chart Stand with Post it Paper \$35

Additional Flip Chart Pad of Paper \$20

7ft. Wide Drop Down Screen \$35 each

(1) 7ft. Wide Portable Screen \$35 each

Tripod Easel \$10

Extension Cords \$5 each

HDMI Cable \$15

Banner Service (3M Hooks) \$25 each

## Equipment

Podium \$25

Meeting Owl \$300

Dance Floor \$600

## Sound

Wireless Handheld or Lavalier Microphone \$75

Portable Sound System \$95

## Extras

Technician/Labor \$50/hr

Ice Delivery \$25 per cooler

All Pricing is Subject to Change

Service Charge (Currently 24%) will be added to all charges





# Catering Practices

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All pricing is subject to **service charge (currently 24%)** and applicable **sales tax (currently 5.725%)** unless group provides Missouri State Sales Tax Exemption Certificate.

Meal guarantees are required a minimum of **72 hours / 3 business days** prior to the event. If a meal guarantee is not received, the anticipated amount of guests will become the meal guarantee. Old Kinderhook prepares food for three (3) percent over the guarantee. Old Kinderhook will not package food for removal from the premises nor allow guests to remove food from the premises.

A minimum guarantee of **30** guests is required for buffet service.

**In the event of inclement weather, functions scheduled outdoors will be discussed a minimum of three (3) hours prior.** Old Kinderhook will make a final determination whether to move indoors two and one half hours prior to the event start time.

Function locations are subject to change in the event of unforeseen circumstances.

All food and beverage served and consumed in public spaces must be provided by Old Kinderhook.


All pricing is subject to change. Prices are confirmed thirty (**30**) days prior to the event date, via Banquet Event Order.

Menu selections must be received a minimum of fourteen (**14**) days prior to the event date. Menu changes will not be accepted less than fourteen (**14**) days prior to the event date.

Guests will assume all responsibility for their property while on site.

**Final payment of the event is due at the conclusion of the event, unless billing has been authorized prior to arrival.**

The Lodge at Old Kinderhook will assess handling/storage fees for freight shipped to the hotel. Any materials left behind are not the responsibility of the hotel. Arrangements to retrieve freight / items left behind must be made with the Events Department. A storage fee will be assessed if items are not retrieved within three (3) days of departure. Items not retrieved within seven (7) days of departure will be discarded.



OLD  
KINDERHOOK