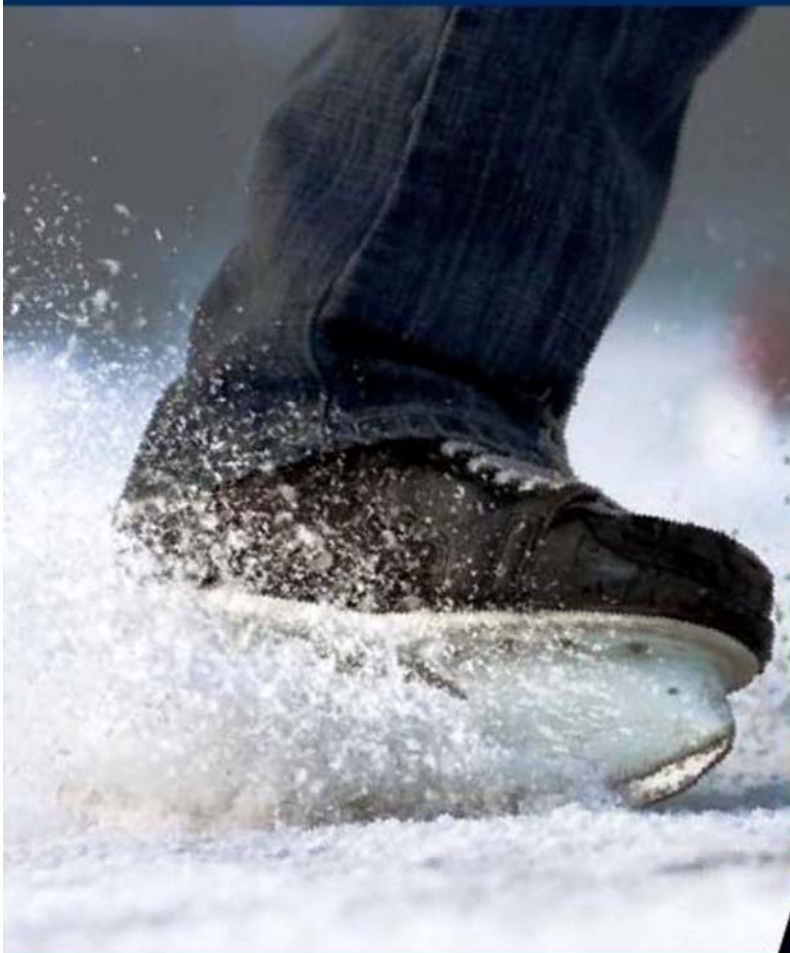


SUITE MENU



INDEPENDENCE
EVENTS ★ CENTER

CUSTOM PACKAGES

THE SANTA FE TRAIL

\$260 ~ Serves 10 Guests

Pre Event Snacks

Bottomless Bucket of fresh popped popcorn with assorted seasonings
Dry Roasted Peanuts
Party Mix
Tortilla Chips with Salsa

Our Signature Santa Fe Chili with Honey Cornbread

Cooked all day just for you! Steak chili with shredded cheese, diced white onions, sour cream and hot sauce served with fresh baked cornbread and sweet honey butter

Baja Beef or Chicken Fajitas

Sliced grilled chicken breast or beef accompanied with sautéed onions and peppers, served with flour tortillas, cheese, sour cream, guacamole and sour cream

Fiesta 7 Layer Dip

Shredded Cheddar cheese, guacamole, sour cream, black olives, green onions and refried beans

Assorted Cookies and Fudge Brownies



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

CUSTOM PACKAGES

THE CALIFORNIA TRAIL

\$310 ~ Serves 10 guests

Pre Event Snacks

Bottomless Bucket of fresh popped popcorn with assorted seasonings
Party Mix
Kettle Cooked Potato Chips with French Onion Dip
Dry Roasted Peanuts

California Cobb Salad

Bacon, avocado, grilled chicken breast, blue cheese crumbles, tomato, hard boiled egg, chives arranged on a bed of Spring mix

Bacon Wrapped Teriyaki Kabobs

Grilled bacon wrapped chicken breast and pineapple basted with a sweet teriyaki sauce

The Itty Bitty Baja Burgers

Itty bitty burgers topped with avocado, pico de gallo, queso and sour cream.

Assorted Cookies and Fudge Brownies



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

CUSTOM PACKAGES

THE OREGON TRAIL

\$280 ~ Serves 10 guests

Pre Event Snacks

Bottomless Bucket of fresh popped popcorn served with assorted seasonings
Party Mix
Kettle Chips Potato Chips with French Onion Dip
Dry Roasted Peanuts

Creamy Cole Slaw

Shredded cabbage with shredded carrots tossed in a creamy dressing

Northwest Clam Chowder

Rich and creamy Clam Chowder served with salty oyster crackers

Pork Tenderloin

Roasted Pork Tenderloin served hot on a cedar plank with herb roasted fingerling potatoes, fruit chutney and fresh seasonal and cocktail rolls

Salmon-entrée on plank

Roasted filet of salmon served hot on a cedar plank with herb roasted fingerling potatoes, dill beurre blanc, fresh seasonal vegetables and cocktail rolls

Assorted Cookies and Fudge Brownies



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

CUSTOM PACKAGES

ZARDA'S TAILGATE PARTY

\$310 ~ Serves 10 guests

Pre Event Snacks

Bottomless Bucket of fresh baked popcorn with assorted seasonings

Party Mix

Kettle Cooked Potato Chips with Caramelized Onion and Roasted Red Pepper

Dip

Dry Roasted Peanuts

Cheesy Cheddar Corn

Corn slow cooked with shredded Cheddar Cheese

Baked Beans

Slow-cooked in molasses-spiked baked beans

Pork Ribs

Baby back pork ribs smothered with Zarda's Original BBQ sauce

Pulled Chicken

Slow roasted Chicken, shredded and simmered with Zarda's Zesty BBQ sauce

Assorted Cookies and Fudge Brownies



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

CUSTOM PACKAGES

THE SUITE PICNIC

\$260/Serves 10 guests

Pregame Snacks

Bottomless Bucket of fresh popped popcorn with assorted seasonings
Party Mix
Kettle Cooked Potato Chips with Caramelized Onions and
Roasted Red Pepper Dip
Dry Roasted Peanuts

The All American Hot Dog Bar

Traditional all-beef hot dogs served with ketchup, mustard relish and sauerkraut

Scimeca's Sausage Sampler

Grilled to perfection Scimeca's Italian Sausages, German Bratwurst, and All-American Cheddar Filled

Show Me Steak Burger Bar

1/2 Pound burgers grilled to perfection! Served with Blue cheese crumbles, sliced Cheddar and Swiss, fresh baked gourmet buns, lettuce, tomato, onions pickles, served with ketchup, mustard and mayo

Home style Red Potato Salad

Red skin potatoes with celery, onions and fresh herbs in a creamy dressing

Assorted Cookies and Fudge Brownies



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

FAMILY FRIENDLY FAVORITES

	Party of 4	Party of 8	Party of 12
The Warm Up	\$55	\$100	\$150
1 Snack 1 Entrée 1 Dessert			
The Power Play	\$63	\$116	\$174
2 Snacks 1 Entrée 1 Dessert			
The Main Event	\$79	\$148	\$222
2 Snacks 2 Entrée 1 Dessert			

Snacks

Bottomless Bucket of Fresh Popped Popcorn with assorted Seasonings
Salted Peanuts in the Shell
Tortilla Chips and Salsa
Kettle Cooked Potato Chips with French Onion Dip
Arena Party Mix

Entrée

A Half Pound Gourmet Hamburger served with sliced Cheddar cheese and condiment bar (1 per person)

All Beef Hot Dog served with fresh condiment bar (1.5 Hot Dogs per person)

Scimeca's Bratwurst served with sauerkraut and fresh condiment bar (1.5 Bratwursts per person)

Arena Nachos (Choose Beef or Chicken) All nacho platters served with a generous portion of tortilla chips topped with meat, jalapeños, queso shredded lettuce, salsa, black olives and sour cream

16" Pizzas - Choice of Cheese, Pepperoni or Sausage (8 slices per pizza)

Dessert

Assortment of Fresh Baked Gourmet Cookies
Double Chunk Fudge Brownies
Fresh Cut Fruit with Yogurt Dip

A L A CARTE ITEMS

SNACKS

Serves 10 guests

Sweet Kettle Corn \$16

Bottomless Bucket of Fresh Popcorn \$14

With assorted seasonings

Salted Peanuts in the Shell \$18

Mixed Nuts \$20

Salty Pretzels \$16

Gourmet Kettle Potato Chips \$21

With French Onion Dip

Chips 'n Dips \$35

Potato and tortilla chips served with French Onion Dip, Spinach and Artichoke Dip and Salsa

Salsa with Warm Tortilla Chips \$18

Spicy Party Mix \$16

M&Ms Plain or Peanut \$22

Arena Party Mix \$16

Snack Attack Package \$38

Includes Arena Party Mix, Salty Pretzels, M&M's (Plain and Peanut), Salsa With Warm Tortilla Chips and Bottomless Popcorn



A L A CARTE ITEMS

COLD APPETIZERS ENTREES

Serves 10 guests

Fiesta 7 Layer Dip \$50

Shredded Cheddar Cheese, guacamole, sour cream, black olives, green onions and refried beans

Shrimp Cocktail \$100

(36) Cooked Shrimp ice chilled, served with a zesty cocktail sauce and lemon wedges

Three Trails Pinwheel Platters \$80

(36) Mini Pinwheels –Southwest, Turkey Club, Ham Club, & California Club

Smoked Summer Sausage and Domestic Cheese Tray \$90

Beef Summer Sausage, smoked cheddar cheese, spicy pepper jack cheese, and gourmet cheese balls served with hors d'oeuvre crackers

Mini Deli Sandwich Tray \$72

(24) Mini sandwiches, an assortment of Ham, Turkey & Roast Beef

Vegetable Tray \$45

Assortment of seasonal vegetables served with Buttermilk Ranch

Bruschetta \$45

Goat Cheese, diced tomatoes and fresh basil

A LA CARTE ITEMS

HOT APPETIZERS ENTREES

Serves 10 guests

Chicken Wing Party Platter \$60

Choose up to three varieties, served with celery, blue cheese and ranch dressing

Dry Rubbed Teriyaki	BBQ Buffalo	Caribbean Jerk Sweet Thai Chili
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Chicken Strips \$50

(24) Strips of Chicken Breast Deep Fried to Perfection, served with Sweet Honey BBQ Sauce and Honey Mustard for Dipping

Honey Mustard Sweet BBQ	Ranch Teriyaki	Buffalo Blue Cheese
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Spinach and Artichoke Dip \$42

A creamy combination of cheese, spinach, garlic and artichoke hearts, served hot with tortilla chips

Arena Nachos \$75

(Choose Beef or Chicken) All nacho platters served with a generous portion of tortilla chips topped with your choice of meat, jalapenos, queso, shredded lettuce, salsa, black olives and sour cream

Fresh Baked JUMBO Soft Pretzels \$36

(6) Warm fresh baked pretzels, served with spicy and traditional mustard and spicy cheese dip

Itty Bitty Burger Sampler \$65

(4) Ground beef Sliders topped with Cheddar Cheese, (4) Deep Fried Chicken topped with zesty Buffalo sauce and Pepper Jack cheese, (4) Zarda's Pulled Pork served with vinegar slaw on the side

A LA CARTE ITEMS

QUEEN CITY 16" PIZZA PIES

Cut into 8 slices

Create Your Own Pizza Pie \$26

Start with a cheese pizza and pick your favorite toppings for an additional price

Each Additional Topping- \$1.50

Pineapple, Onions, Green Peppers, Sautéed Mushrooms, Black Olives, Extra Mozzarella, Jalapenos, Ground Beef, Pepperoni, Canadian Bacon, Anchovies, Italian Sausage

Italian Bread Basket \$20

An assortment of (6) garlic toast, (6) cheese pizza bread and (6) fresh baked Italian bread sticks served with marinara sauce for dipping



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

A L A CARTE ITEMS

SALADS

Serves 12 guests

Red Skin Potato Salad \$22

Red skin potatoes with celery, onions and fresh herbs in a creamy dressing

Creamy Cole Slaw \$22

Shredded cabbage with carrots tossed in a creamy dressing with fresh herbs

California Cobb Salad \$45

Bacon, avocado, cubes of chicken breast, blue cheese crumbles, tomato, hard-boiled egg, and chives arranged on a bed of Romaine lettuce

Classic Caesar Salad \$32

Crisp Romaine, parmesan and homemade croutons served with Caesar and Ranch dressings

Add Marinated, Grilled Chicken Breast for \$8

Southwest Chicken Salad \$40

Salad greens, tri-colored tortilla chips, roasted corn, black beans, shredded cheese and marinated grilled chicken breast with Chipotle Ranch dressing



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

A L A CARTE ITEMS

HOT OFF THE GRILL FAVORITES

Serves 12 guests

Scimeca's Sausage Sampler \$72

Grilled to perfection Scimeca's (4) Italian Sausages, (4) Authentic Wisconsin Bratwurst, (4) Spicy Polish Sausages

The All American City Hot Dog Bar \$72

(12) Traditional All-beef hot dogs served with ketchup, mustard relish and sauerkraut

Show Me Steak Burger Bar \$90

(12) Half Pound Burgers grilled to perfection! Served with Blue cheese crumbles, sliced Cheddar and Swiss, fresh baked buns, lettuce, tomato, onions, pickles, and served with ketchup, mustard and mayo



A 19 % service charge and 8.225% state sales tax will be added to all food and beverage orders.

A L A CARTE ITEMS

SANDWICHES AND WRAPS

Serves 10 guests

Zarda's Burnt Ends \$96

Burnt ends smothered with Zarda's BBQ sauce served with gourmet buns

Downtown Delicatessen \$70

Deli platter with an assortment of sliced ham turkey and roast beef accompanied with Cheddar, Swiss and Pepper Jack cheese with the traditional dressings, mayonnaise, yellow mustard and spicy mustard, lettuce and tomato served with assorted mini sandwich rolls

Assorted Wrap Platter \$80

An assortment of Club Salad Wraps, Southwestern Wraps and Chicken Caesar Wraps

A L A CARTE ITEMS

CROCK POT FAVORITES

Serves 10 guests

Our Signature Santa Fe Chili with Honey Cornbread \$80

Cooked all day just for you! Steak chili with shredded cheese, diced white onions, sour cream and hot sauce served with fresh baked corn bread and sweet honey butter

Cheesy Broccoli Soup \$70

Creamy cheese soup accompanied by fresh broccoli and red peppers

Homemade Chicken and Noodle Soup \$70

House made chicken and noodles

Loaded Baked Potato Soup \$70

Creamy baked potato soup served with shredded cheese, chives and bacon bits

SOUP AND DELI SANDWICH BUFFET \$185

Serves 10

All four soups combined with an assortment of mini deli sandwiches featuring, ham, turkey and roast beef, served with assorted sliced cheeses, mayo, mustard, tomato and lettuce

A L A CARTE ITEMS

MIDWEST CEDAR PLANKS

Serves 10 guests

Oven Roasted Cedar Plank Tenderloin of Beef \$190

Roasted tenderloin of beef served hot on a cedar plank with herb roasted Yukon Gold potatoes, fresh baby vegetables, cocktail rolls and horseradish sauce

Oven Roasted Cedar Plank Salmon \$110

Roasted filet of salmon served hot on a cedar plank with herb roasted fingerling potatoes, sun dried tomato relish, fresh seasonal vegetables and cocktail rolls

Oven Roasted Cedar Plank Pork Tenderloin \$80

Roasted pork tenderloin served hot on a cedar plank with roasted red skin potatoes, roasted baby vegetables, cocktail rolls and whole grain mustard

Oven Roasted Cedar Plank Chicken Breast \$75

Roasted chicken breast served hot on a cedar plank with roasted red skin potatoes, seasonal baby vegetables, cocktail rolls and dijonaise sauce

DECADENT DESSERTS

Gourmet Cookie Basket \$26

(12) Assorted cookies - baked fresh daily

Double Fudge Chunk Brownies \$26

(12) Fudge Chunk Brownies

Cookie and Fudge Brownie Platter \$32

(8) Assortment of Gourmet Cookies and (8) Double Chunk Fudge Brownies

Lemon Bars \$29

(12) Sweet and Tangy bars topped with powdered sugar

Chocolate Raspberry Dessert Bars \$27

(12) Tempting and tasty! Rich chocolate accompanied with raspberry fillings!

Raspberry Cheesecake Swirl \$27

(12) Sweet shortbread swirled with raspberry filling

Oreo Cookie Dessert Bar \$27

(12) Creamy layers of white chocolate, dark chocolate and loaded with America's favorite cookie

BEVERAGES

DOMESTIC BEER

By the 6 pack
Budweiser \$22
Bud Light \$22
Bud Select \$22
Michelob Ultra \$22
Miller Lite \$22
Coors Lite \$22

PREMIUM BEER

By the 6 pack
Corona \$24
Corona Light \$24
Land Shark \$24
Heineken \$24
Guinness Stout \$26
Stella Artois \$26
Blue Moon \$26
Boulevard Wheat \$24
Boulevard Pale \$24
Leinenkugel Red \$28
Labatt Blue \$28

SPECIALITY AND MALT BEVERAGES

By the 6 pack
Smirnoff Ice \$24
Mike's Hard Lemonade \$24
Mike's Hard Cranberry Lemonade \$24

SOFT DRINKS

By the 6 pack
Pepsi \$12
Diet Pepsi \$12
Sierra Mist \$12
Mountain Dew \$12
Mug Root Beer \$12
Lemonade \$12
Dr. Pepper \$12
Diet Dr. Pepper \$12
Aquafina Water \$14
Energy Drinks \$18

JUICES AND MIXERS

Orange Juice \$14
Grapefruit Juice \$14
Cranberry Juice \$14
Pineapple Juice \$14
Club Soda \$12
Tonic Water \$12
Sweet and Sour \$14
Zing Zang Bloody Mary Mix \$14
Fresh Brewed Iced Tea \$12

HOT BEVERAGES

10-cup Airpot
Caffeinated Coffee \$18
Decaffeinated Coffee \$18
Hot Chocolate \$18

BEVERAGES

VODKA

By the .750 ml
Smirnoff \$45
Absolut \$65
Grey Goose \$72

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Tanqueray \$60
Bombay \$60
Bombay Sapphire \$65

WHISKEY

Jim Beam \$40
Jameson Irish Whiskey \$50
Jack Daniels \$55
Crown Royal \$60

SCOTCH

Chivas Regal \$75
Glenlivet \$85

RUM

Captain Morgan Original Spiced Rum \$40
Bacardi Lite \$45

TEQUILA

Jose Cuervo Gold \$55
Patron Anejo \$75

CORDIALS

Bailey's Original Irish Cream \$50

WINES

WHITE WINES

Vendange Chardonnay \$22
La Terre Chardonnay \$25
Caposaldo Pinot Grigio \$26

RED WINES

Vendange Cabernet \$22
Rancho Zabacco Red Zinfandel \$27
Ravenswood Merlot \$27
Haymen & Hill Cabernet \$28

BLUSH WINES

Vendange White Zinfandel \$21

GENERAL INFORMATION

Advanced Food Ordering

Suite ordering should be placed by 2 p.m., 5 days prior to event.

Orders placed after that time must select from the Event Day Menu only.

We ask that you notify us as soon as possible of any cancellations. Orders cancelled at least 3 days prior to the event will not be charged. Orders canceled within 48 hours will be charged 50% of the estimated costs.

Menus

In addition to our printed Suite Menus, we will do our best to accommodate any special requests. Please contact our catering department at catering@independenceeventscenter.com with any special requests. Please be aware that no outside food or beverages are allowed into the facility and that no food or beverage can leave the premises.

Hours Of Operation

Generally the suite doors will open 1-1½ hours prior to the event and will remain open ½ hour after the conclusion of the event.

Be the MVP - Drink Responsibly

To maintain compliance with rules and regulations set forth by the State of Missouri, we ask that you adhere to the following:

- It is the responsibility of the Suite holder or their representative to monitor and control alcohol consumption within the suite.

- Minors under the age of 21, by law, are not permitted to consume alcoholic beverages.

- It is unlawful to serve alcoholic beverages to anyone that appears to be intoxicated.

Security

The Independence Events Center cannot be responsible for lost or misplaced property left unattended in the suite.

Payment Procedure

A 19% service charge and an 8.225% Sales Tax will be added to all orders. We require a credit card along with a list of authorized signatures when placing food and beverage orders on game days.

Suite holders may choose to provide an alternate credit card or pay cash in lieu of credit card on file.

Special Event Catering

The Independence Events facility is a full service premier banquet facility. Our facility is available year round for events, meetings, weddings, awards banquets, graduations and any special occasion you have.

For more information and a complete catering menu please contact the Independence Events Center at catering@independenceeventscenter.com.

Suite Staffing

Suite attendants are provided to assist you on event day. Personal suite attendants and bartenders are available upon request. Please notify the Independence Events Center of your request four business days prior to the event. A fee of \$100 will be applied for each attendant or bartender requested.

