

COMMUNITYAMERICA BALLPARK 2007 Suite Menu



Creating something special.

Welcome

CENTERPLATE CATERING welcomes you and your guests to CommunityAmerica Ballpark.

Our goal is to Create Something Special to make sure every game is a memorable one – not just on the field, but in your suite as well. We've customized an extensive menu just for CommunityAmerica Ballpark with original recipe appetizers, tempting hot entrées and indulgent desserts. Your meals will be accompanied by top name soft drinks, wines and spirits.

Centerplate also specializes in special requests. So please don't hesitate to contact us about anything you need to maximize your enjoyment of the event. Centerplate Catering Services is available at 913.328.5644, Monday through Friday from 10:00 am to 4:00 pm. Or visit us online at www.ezplanit.com.

We're all anxious to Create Something Special just for you.

Services Directory

Centerplate Catering
Centerplate Catering Fax Line913.328.5603
Centerplate Catering General Manager913.328.5600
CommunityAmerica Ballpark General Information 913.328.BALL
CommunityAmerica Ballpark Group Sales 913.328.5622



Creating something special.



Suite Custom Packages

For your convenience and special enjoyment, Centerplate has designed five (5) Custom Packages for the 2007 season, each offering a unique dining experience for you and your guests.

Custom Packages serve 12 guests.

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K.C. BALL PARK PACKAGE \$199 · Serves 12 guests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Country-Style Potato Salad

With celery, onion and Italian parsley in a creamy dressing

All-Beef Hot Dog Bar

(18) Hot dogs served with fresh baked buns, chili and traditional condiments of diced onions, grated Cheddar cheese, relish, ketchup and mustard

SEVENTH INNING STRETCH

PARTY PIZZA PACKAGE

\$199 · Serves 12 guests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Classic Caesar Salad

With crisp romaine lettuce, garlic croutons, Parmesan cheese and traditional Caesar dressing

Pizza Bar

(3) Homemade 16-inch Centerplate pizzas - your choice of cheese, pepperoni, sausage or vegetarian served with red pepper flakes and shredded Parmesan cheese

SEVENTH INNING STRETCH

BUTCHERS BLOCK BURGER PACKAGE

\$249 · Serves 12 guests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Country Style Potato Salad

With celery, onion and Italian parsley in a creamy dressing

Gourmet Hamburger Bar

(18) 1/3 Pound burgers, grilled to perfection and served with all the trimmings: fresh baked buns, lettuce, tomatoes, onions, mayonnaise, mustard, ketchup and sliced American cheese

SEVENTH INNING STRETCH

T-BONE BARBEQUE PACKAGE

\$249 · Serves 12 guests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Creamy Red and Green Cole Slaw

Thinly sliced cabbage in a creamy dressing

Barbeque Pulled Pork Sandwich

Smoked pulled pork served with fresh Kaiser rolls and sliced pickles

Smoked Beef Brisket

Kansas City style with our own T-Bone's barbeque sauce made by Original Juan's®

Slow Roasted Barbeque Baked Beans

SEVENTH INNING STRETCH

T-BONES YARD SANDWICH

\$249 · Serves 12 guests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Homemade Pasta Salad

Bowtie pasta, grape tomatoes, black olives and green onions tossed in our chef's homemade herb vinaigrette dressing

Centerplate's Gourmet Sandwich By the Yard

Featuring one foot spicy Italian, one foot turkey and one foot vegetarian, on freshly baked ciabatta bread, each topped with shredded romaine lettuce, sliced tomato, pepperoncini and pitted kalamata olives served with Italian vinaigrette dressing, mayonnaise and mustard

SEVENTH INNING STRETCH

A LA CARTE

SNACKSServes 12 guests

Roasted Peanuts in the Shell \$12

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn \$12

Gourmet Roasted Mixed Nuts \$16

Tortilla Chips and Cilantro Salsa by Original Juan's® \$14

Toasted Onion Dip with Ruffles® Potato Chips \$15

Original Juan's® Salsa Sampler \$35

Freshly made black bean and corn salsa, mild cilantro salsa and sweet peach salsa with crisp tortilla chips

APPETIZERSServes 12 Guests

Spicy Buffalo Wings \$50

(36) Jumbo chicken wings tossed in a hot pepper sauce served with cool ranch dip and celery sticks

Chicken Breast Strips \$50

(36) Served with Centerplate's spicy barbeque sauce and honey mustard sauce

Chicken Quesadillas \$45

Flour tortillas stuffed with marinated chicken, Monterey Jack cheese, diced onions and green chilies served with salsa fresca, sour cream and guacamole

Nachos Grande \$60

Crispy tortilla chips served with seasoned ground beef, shredded chicken, jalapeño cheese sauce, sliced jalapeños, diced tomatoes and green onions, sour cream and guacamole

Imported and Domestic Cheese Display \$60

Chef's selection of domestic and imported cheeses accented with fresh fruit, served with specialty crackers and baguettes

APPETIZERS

Triple Play \$70

(15) Barbeque meatballs, (15) spicy Buffalo wings, and (15) chicken breast strips served with barbeque sauce, honey mustard and ranch dipping sauces

Chilled Jumbo Shrimp Cocktail \$100

(36) Jumbo shrimp served with cocktail sauce and lemon

Centerplate Homemade Pizza

16-inch pizzas served with red pepper flakes and shredded Parmesan cheese

Cheese \$22
Pepperoni \$25
Sausage \$25
Vegetarian \$25

Sliced mushrooms, olives, onions and peppers

The Works \$28

Pepperoni, sausage, mushrooms, olives, onions and peppers

FROM THE GRILL

Serves 12 guests

All-Beef Hot Dog Bar \$60

(12) Hot dogs served with fresh baked buns, chili and traditional condiments of diced onions, grated Cheddar cheese, relish, ketchup and mustard

Sausage Sampler \$80

(18) Assorted sausages - (6) grilled Cheddarwurst, (6) bratwurst and (6) hot link sausages served with 6-inch French hoagie rolls, grilled onions, peppers, spicy brown and yellow mustards

Gourmet Hamburger Bar \$65

(12) 1/3-pound burgers, grilled to perfection and served with all the trimmings - fresh baked buns, lettuce, tomatoes, onions, mayonnaise, mustard, ketchup and sliced American cheese

Smoked Beef Burger \$75

(12) 1/2-pound burgers, smoked to perfection and served with all the trimmings - fresh baked buns, lettuce, tomatoes, onions, mayonnaise, mustard, ketchup, barbeque sauce and sliced American cheese

An 18% service charge will be added to all food and beverage orders. Applicable sales tax will be added to the total charges.

A LA CARTE

SANDWICHESServes 12 quests

Grilled Breast of Chicken Sandwich \$60

(12) Marinated grilled chicken breast with fresh baked rolls, lettuce and tomato and served with mayonnaise and mustard

Barbeque Pulled Pork Sandwich \$70

Smoked pulled pork served with Kaiser roll and sliced pickles and onions

Centerplate's Gourmet Sandwich by the Yard \$90

Featuring one foot spicy Italian, one foot turkey and one foot vegetarian, on freshly baked ciabatta bread, each topped with shredded romaine lettuce, sliced tomato, pepperoncini and pitted kalamata olives served with Italian vinaigrette dressing, mayonnaise and mustard

FRESH FRUITS AND VEGETABLES Serves 12 guests

Sliced Seasonal Fresh Fruit and Berries \$60

With honey yogurt dipping sauce

Garden Fresh Vegetable Crudités \$40

With buttermilk herb dipping sauce

Farmers Market Antipasto Platter \$100

With imported meats and cheeses, roasted peppers, marinated olives and herbs and sliced baguettes

SALADS AND SIDES

Serves 12 guests

Garden Salad \$25

Baby lettuce, grape tomatoes, cucumber, shredded carrot, radishes and seasoned croutons with creamy Italian dressing

Classic Caesar Salad \$30

With crisp romaine lettuce, garlic croutons, Parmesan cheese and traditional Caesar dressing

Creamy Red and Green Cole Slaw \$15

Thinly sliced cabbage in a creamy dressing

Country-Style Potato Salad \$20

With celery, onion and Italian parsley in a creamy dressing

Marinated Chicken and Cannellini Bean Salad \$40

Served cold with fresh green beans, tossed in our own homemade vinaigrette dressing

Barbequed Baked Beans \$30

Homemade Pasta Salad \$30

Bowtie pasta, grape tomatoes, black olives and green onions tossed in our Chef's homemade herb vinaigrette dressing

Beef Fiesta Taco Salad \$60

(12) Crispy taco salad bowls served with our Fiesta Bar of shredded lettuce, shredded cheese, diced tomatoes, sliced green onions, sliced jalapeños, and all-beef taco meat served with Original Juan's® cilantro salsa, sour cream and guacamole

Chicken Fiesta Taco Salad \$70

(12) Crispy taco salad bowls served with our Fiesta Bar of shredded lettuce, shredded cheese, diced tomatoes, sliced green onions, sliced jalapeños, and shredded chicken taco meat served with Original Juan's® cilantro salsa, sour cream and guacamole

A LA CARTE

HOT ENTRÉE SELECTIONS

Serves 12 guests

Cedar Plank Roasted Salmon \$120

(12) 6 oz. Pan-seared slowly roasted filet of salmon, served on a cedar plank with herb-roasted potatoes, seasonal fresh vegetables and cocktail rolls

Cedar Plank Smoked Beef Brisket \$90

Slow-smoked beef brisket served on a cedar plank with herbed potatoes, fresh seasonal vegetables and cocktail rolls

Cornish Games Hens \$150

(12) Cornish hens stuffed with wild rice pilaf served on a cedar plank with fresh seasonal vegetables and cocktail rolls

A LA CARTE

SWEET SELECTIONS

Serves 12 guests

- (12) Assorted Gourmet Cookies \$20
- (12) Double Fudge Brownies \$20
- (18) Assorted Gourmet Cookies and Double Fudge Brownies \$35

Specialty Cakes \$50

Carrot cake, cheesecake and chocolate cake

Sheridan's® Premium Homemade Custard \$9 By the quart

Vanilla, chocolate, cookie dough, oreo and butter pecan

K.C. BALL PARK PACKAGE \$199 · Serves 12 quests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Country-Style Potato Salad

With celery, onion and Italian parsley in a creamy dressing

All-Beef Hot Dog Bar

(18) Hot dogs served with fresh baked buns, chili and traditional condiments of diced onions, grated Cheddar cheese, relish, ketchup and mustard

SEVENTH INNING STRETCH

PARTY PIZZA PACKAGE

\$199 · Serves 12 guests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Classic Caesar Salad

With crisp romaine lettuce, garlic croutons, Parmesan cheese and traditional Caesar dressing

Pizza Bar

(3) Homemade 16-inch Centerplate pizzas - your choice of cheese, pepperoni or sausage, served with red pepper flakes and shredded Parmesan cheese

SEVENTH INNING STRETCH

BUTCHERS BLOCK BURGER PACKAGE

\$249 · Serves 12 guests

THE WELCOME

Roasted Peanuts in the Shell

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn

Toasted Onion Dip and Kettle Potato Chips

LEAD-OFF DELIVERY

Country-Style Potato Salad

With celery, onion and Italian parsley in a creamy dressing

Gourmet Hamburger Bar

(18) 1/3-pound burgers, grilled to perfection and served with all the trimmings - fresh baked buns, lettuce, tomatoes, onions, mayonnaise, mustard, ketchup and sliced American cheese

SEVENTH INNING STRETCH

SNACKS Serves 12 quests

Roasted Peanuts in the Shell \$12

Bottomless Bucket of Freshly Popped Orville Redenbacher® Popcorn \$12

Gourmet Roasted Mixed Nuts \$16

Tortilla Chips and Cilantro Salsa by Original Juan's® \$14

Toasted Onion Dip with Ruffles® Potato Chips \$15

APPETIZERS

Spicy Buffalo Wings \$50

(36) Jumbo chicken wings tossed in a hot pepper sauce served with cool ranch dip and celery sticks

Chicken Breast Strips \$50

(36) Served with Centerplate's spicy barbeque sauce and honey mustard sauce

Triple Play \$70

(15) Barbeque meatballs, (15) spicy Buffalo wings, and

(15) chicken breast strips served with choice of barbeque sauce, honey mustard and ranch dipping sauces

Centerplate Homemade Pizza

16-inch pizzas served with red pepper flakes and shredded Parmesan cheese

Cheese \$22 Pepperoni \$25 Sausage \$25

FROM THE GRILL

Serves 12 guests

All-Beef Hot Dog Bar \$60

(12) Hot dogs served with fresh baked buns, chili and traditional condiments of diced onions, grated Cheddar cheese, relish, ketchup and mustard

Gourmet Hamburger Bar \$65

(12) 1/3-pound burgers, grilled to perfection and served with all the trimmings - fresh baked buns, lettuce, tomatoes, onions, mayonnaise, mustard, ketchup and sliced American cheese

Barbeque Pulled Pork Sandwich \$70

Smoked pulled pork served with Kaiser rolls and pickle spears

SALADS AND SIDES

Serves 12 guests

Garden Salad \$25

Baby lettuce, grape tomatoes, cucumber, shredded carrot, radishes and seasoned croutons with creamy Italian dressing

Classic Caesar Salad \$30

With crisp romaine lettuce, garlic croutons, Parmesan cheese and traditional Caesar dressing

Creamy Red and Green Cole Slaw \$15

Thinly sliced cabbage in a creamy dressing

Country-Style Potato Salad \$20

With celery, onion and Italian parsley in a creamy dressing

Homemade Pasta Salad \$30

Bowtie pasta, grape tomatoes, black olives and green onions, tossed in our Chef's homemade herb vinaigrette dressing

SWEET SELECTIONS

Serves 12 guests

- (12) Assorted Gourmet Cookies \$20
- (12) Double Fudge Brownies \$20
- (18) Assorted Gourmet Cookies and Double Fudge Brownies \$35

Sheridan's® Premium Homemade Custard \$9 By the quart

Vanilla, chocolate, cookie dough, oreo and butter pecan

BEVERAGES

To complement your dining experience, we are proud to provide an extensive list of premium liquors, beers, wines and beverages.

AMERICAN BEER By the 6-Pack

Budweiser \$25
Bud Light \$25
Miller Genuine Draft \$20
Miller Lite \$20
Coors Light \$20
Heineken \$24
Corona \$24
Sierra Nevada \$24
Amstel Light \$24
O'Doul's Amber (non-alcoholic) \$20

MALT BEVERAGES By the 6-Pack

Smirnoff Ice \$24 Smirnoff Triple Black \$24 Mike's Hard Lemonade \$24

SANGRIA \$18 By the Carafe

SOFT DRINKS By the 6-Pack

Coke \$16 Diet Coke \$16 Sprite \$16 Root Beer \$16 Lemonade \$16 Dasani Bottled Water \$16 Full Throttle Energy Drink \$18

MIXERS By the Liter

Bloody Mary Mix \$7 Sweet & Sour Mix \$7 Ocean Spray Orange Juice \$7 Ocean Spray Grapefruit Juice \$7 Ocean Spray Cranberry Juice \$7 Ocean Spray Pineapple Juice \$7

HOT BEVERAGESBy the 10-cup Airpot

Freshly Brewed Roasterie Coffee \$18
Freshly Brewed Roasterie
Decaffeinated Coffee \$18
Celestial Seasons Teas \$12
Hot Chocolate \$12

BEVERAGES

LIQUORBy the Liter

VODKA

Smirnoff \$26 ABSOLUT \$40 Ketel One \$40 Grey Goose \$70

GIN

Tanqueray \$34 Bombay \$38

SCOTCH

J&B Rare \$44 Glenlivet Single Malt \$50 Chivas \$53

BOURBON

Jack Daniel's \$38

WHISKEY

Seagram's 7 Crown \$28 Crown Royal \$39

RUM

Bacardi Superior \$28 Captain Morgan's Original Spiced \$31

TEQUILA

José Cuervo Especial \$32

COGNAC

Hennessy VS \$48

CORDIALS By the 375 ml

DeKuyper Triple Sec \$17 Kahlúa \$33 Baileys Irish Cream \$44 Disaronna Amaretto \$48

BAR SUPPLIES Garnish Tray

Celery Sticks, Large Olives, Lemon Twists, Lemon & Lime Wedges \$8

BEVERAGES

PREMIUM WINES AND CHAMPAGNES

WHITE CHARDONNAY

Santi Pinot Grigio \$19
Somerset, Chardonnay \$23
Somerset, Octoberfest \$23
Gallo of Sonoma, Sonoma \$32
Kendall-Jackson, California \$36
Mirrasou, California \$37
Beaulieu Vineyards, Chardonnay \$42
Robert Mondavi, Napa Valley \$48
Frei Brothers, Alexander Valley, Sonoma \$52

BLUSH

Somerset, Buffalo Red \$23 Turning Leaf, Sonoma \$25

SPARKLING WINE AND CHAMPAGNE

Domaine Ste. Michelle Brut \$29 Chandon Brut \$42 Moët and Chandon White Star \$75 Veuve Clicquot Yellow Label \$90 Dom Perignon \$120

RED

Somerset Red \$26
Mirassou, Cabernet, California \$37
Gallo of Sonoma, Cabernet, Sonoma \$49
Beaulieu Vineyards, Napa Valley \$44
Frei Brothers, Alexander Valley, Sonoma \$52
Mirassou Merlot, California \$37
Gallo of Sonoma, Merlot, Sonoma \$37
Penfols Thomas Hyland Shiraz, Australia \$35

GENERAL INFORMATION

FOOD AND BEVERAGE ORDERING

To ensure the best quality, presentation and service, we ask that all orders (including special requests) be received by 12:00 pm (3) business days prior to each event. Orders placed after this time must be selected from the Event Day Menu only.

Please notify us as soon as possible of any cancellations. Orders cancelled at least (1) business days prior to the event will not be charged.

It is strictly prohibited to bring any food and beverage in the suite from outside of CommunityAmerica Ball Park.

HOURS OF OPERATION

The suites are open for guest arrival one and a half (1-1/2) hours prior to the event and remain open thirty (30) minutes after the end of the event.

GAME/EVENT DAY ORDERING

Game/Event day services begin one and a half (1-1/2) hours prior to the event. Additional food and beverage orders may be placed with your suite attendant. Please note that Event Day orders are meant to supplement your advance order.

SPECIAL REQUESTS

Centerplate will make every effort to fulfill special requests including personalized napkins, specialty linen, celebration décor, party favors and floral services. Please call 913.328.5644 for more details. We would appreciate (5) business days notice for any special requests.

BE A TEAM PLAYER - DRINK RESPONSIBLY

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

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption within the suite.
- · Minors (those 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.
- · Suite Attendants and Bartenders are available to you as a requested service to monitor and serve alcohol within your suite.

GENERAL SUITE INFORMATION

FOOD AND BEVERAGE DELIVERY

Your menu selections will be delivered to your suite prior to your arrival unless alternative arrangements have been made. Some items may be delivered closer to event time to ensure the highest quality. If you desire a specific delivery time, please contact Centerplate at 913.328.5644.

PAYMENT POLICY

The suite holder will receive an itemized invoice detailing all pre-orders and final alcohol and beverage replenishment charges at the end of the event. An 18% service charge and applicable state sales tax will be included. All suite holders shall provide Centerplate with a credit card number to be kept on file. This credit card will be used for your requests and will also be used for invoices that are 30 days past due.

SUITE STAFFING

Centerplate staffs the CommunityAmerica Ball Park Suite Level with suite attendants supervised by suite area supervisors. It is their responsibility to ensure that your suite food and beverage pre-orders are delivered and to assist you on event day.

Private suite attendants and bartenders are available to assist with the greeting of your guests, bartending and personalized attention to the needs of you and your guests. Please notify Centerplate of your request (5) business days prior to the event. A fee of \$65 will be applied for each attendant or bartender requested.

SPECIAL EVENT CATERING

We do offer a variety of catering services during non-event times at the CommunityAmerica Ball Park. We cater everything from small business breakfasts and luncheons to large corporate picnics. Please fell free to contact Rick Brown at 913.328.5600 for additional information.

