



PLATE  
ITALIANO MODERNO

# PRIVATE DINING

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# PRIVATE DINING

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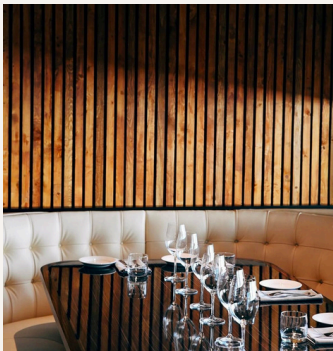
## MODERNO CON UN TOCCO

Plate Italiano Moderno: Where classic Italian cuisine meets contemporary flair. We bring a touch of the unexpected to every dish, blending traditional flavors with innovative techniques.

Elevate your dining experience by reserving our private dining spaces. Whether you're celebrating a special occasion with loved ones or hosting a sophisticated business gathering, our exclusive settings provide an intimate and refined atmosphere where you can savor our *Modern with a Touch* cuisine in a truly unforgettable setting.

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## EXCLUSIVE SERVICE

Each private dining reservation includes dedicated service from our most knowledgeable and attentive servers, ensuring a seamless and unforgettable experience.

## CUSTOMIZABLE EXPERIENCES

Create a truly bespoke dining experience with our customizable private dining options. Choose from a variety of elegant spaces, from intimate rooms to an exclusive restaurant rental. Design a buildable menu that perfectly suits your preferences.

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11655 Ash St, Leawood KS, 66211



### SIENA | PRIVATE DINING UP TO 12 GUESTS

Our intimate private dining room, perfect for gatherings of up to 12 guests, offers a secluded and sophisticated setting. Enclosed in glass with solid lower walls, this elegant space ensures complete noise control and privacy, while still allowing for an abundance of natural sunlight. Each table is adorned with a seasonal fresh floral or plant centerpiece, adding a touch of nature's beauty.

**Please note: A F&B minimum of \$400 applies to all reservations before 4:00 PM daily; \$650 after 4:00 PM Monday - Thursday & Sunday; \$850 after 4:00 PM Friday & Saturday.**



### VENICE | SEMI-PRIVATE DINING UP TO 14 GUESTS

Enjoy an intimate dining experience within our main dining area. This exclusive space features discreet partitions that create a semi-private setting for your group of up to 14 guests. Experience the lively atmosphere of the restaurant while enjoying the added privacy and noise control provided by the tasteful partitions. It's the perfect option for those seeking a more intimate gathering without feeling completely isolated.

**Please note: A F&B minimum of \$400 applies to all reservations before 4:00 PM daily; \$650 after 4:00 PM Monday - Thursday & Sunday; \$850 after 4:00 PM Friday & Saturday.**



### FLORENCE | PRIVATE DINING UP TO 52 GUESTS

Host unforgettable gatherings in our spacious private dining room, accommodating up to 52 guests. This elegant space features a combination of comfortable booths and tables, tastefully sectioned off from the main dining area by glass partitions and elegant draping. Enjoy an abundance of natural light through beautiful windows during the day, and experience the warm ambiance created by our exquisite fixtures as the sun sets.

**Please note: A F&B minimum of \$400 applies to all reservations before 4:00 PM Daily; \$2,200 after 4:00 PM Monday-Thursday & Sunday. This space is only available for parties larger than 20. This space is not available on Friday & Saturday evenings; after 4:00 PM.**



### PATIO

### BAR & CHEF'S COUNTER

### EXCLUSIVE USE

Elevate your next social gathering with a unique and unforgettable experience by reserving our vibrant patio, stylish bar, or captivating chef's counter. These dynamic areas can be reserved in their entirety or creatively sectioned off to provide a sense of privacy while still enjoying the lively ambiance of our restaurant.

**F&B minimums vary depending on the date, time, and scope of the event. Please contact our private events manager for a personalized quote and to discuss your specific requirements.**

# PLATED BRUNCH

WE OFFER THREE TIERS OF PLATED BRUNCH MENUS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADD-ONS.

## STARTER *please select one*

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### FOCACCIA

lemon ricotta, rosemary, olive oil  
*for the table*

### ITALIAN DONUTS

house made italian donuts, orange marscapone cream,  
powdered sugar, pistachios  
*for the table*

## ENTREES *please select three*

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..... \$30 per person

### BRUNCH PIZZA

mozzarella, fontina, egg\*, garlic oil, prosciutto, arugula

### BACON PIZZA

bacon, mozzarella, fontina, pomodoro,  
caramelized onion

### FRENCH TOAST

brioche bread, maple syrup, bacon,  
breakfast potatoes, peach jam

### STANDARD BREAKFAST

2 eggs\* any style, potatoes, bacon,  
brioche toast, peach jam

## ALCOHOLIC DRINKS *add-on*

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### MIMOSA

\$20 per person

grapefruit, orange, or cranberry juice  
*limit 4 drinks per guest*

### BLOODY MARY

\$20 per person

bloody mary service  
*limit 3 drinks per guest*

## ENTREES *please select three*

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..... \$35 per person

### FRENCH TOAST

brioche bread, maple syrup, bacon,  
breakfast potatoes, peach jam

### STANDARD BREAKFAST

2 eggs\* any style, potatoes, bacon,  
brioche toast, peach jam

### FRITTATA

spinach + mozzarella omelete, blistered tomatoes,  
truffle aioli, potatoes or arugula salad

### BISCUITS + GRAVY

house made parmesan biscuit, sausage gravy,  
breakfast potatoes

### BRUNCH PIZZA

mozzarella, fontina, egg\*, garlic oil, prosciutto, arugula

## ENTREES *please select three*

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..... \$40 per person

### FRENCH TOAST

brioche bread, maple syrup, bacon,  
breakfast potatoes, peach jam

### STANDARD BREAKFAST

2 eggs\* any style, potatoes, bacon,  
brioche toast, peach jam

### BISCUITS + GRAVY

house made parmesan biscuit, sausage gravy,  
breakfast potatoes

### CHICKEN + RISOTTO

fried chicken breast, 2 eggs\* any style, parmesan risotto

### STEAK + EGGS

6 oz bistro filet, 2 eggs\* any style, potatoes, toast

# PLATED LUNCH

WE OFFER THREE TIERS OF PLATED LUNCH MENUS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADD-ONS.

## STARTER *please select one*

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### FOCACCIA

lemon ricotta, rosemary, olive oil  
*for the table*

### MEATBALLS

house pork veal blend, san marzano tomato sauce  
*for the table*

## ENTREES *please select three*

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..... \$35 per person

### PIZZA

margherita - pepperoni - salsiccia - mushroom

### BURGER

kansas beef, fontina cheese, prosciutto, arugula,  
house aioli

### ROSEMARY CHICKEN SANDWICH

grilled marinated chicken breast, smoked mozzarella,  
arugula, crispy prosciutto, house dijonaise

### BUCATINI ALL'AMATRICIANA

guanciale, toasted garlic, san marzano tomatoes,  
chili flake, pecorino

### CACCIO I PEPE

spaghetti pasta, toasted black pepper,  
pecorino romano

## DESSERT *please select one*

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### TIRAMISU

espresso soaked lady fingers, mascarpone cream,  
cocoa powder

### LIMONCELLO CAKE

limon sponge cake, mascarpone cream

## ENTREES *please select three*

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..... \$40 per person

### EGGPLANT PARMESAN

house pomodoro sauce, mozzarella, parmesan, basil

### PAPPARDELLE

white tuscan pork ragout, rosemary,  
sage, pecorino romano

### ITALIAN CHOPPED CHICKEN SALAD

romaine hearts, chickpeas, salami, olives, grilled  
chicken, cherry tomatoes, smoked mozzarella, herb  
red wine vinaigrette

### NEAPOLITAN SANDWICH

melted fontina, burrata, pistachio, mortadella, basil  
pesto, arugula, pickled red onion, grana padano

### BUCATINI ALL'AMATRICIANA

guanciale, toasted garlic,  
san marzano tomatoes, chili flake, pecorino

## ENTREES *please select three*

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..... \$45 per person

### BOLOGNESE

rigatoni, pancetta braised beef chuck,  
san marzano tomatoes, grana padano, thyme

### STEAK + SPINACH SALAD

grilled bistro filet, baby spinach, arugula,  
pickled red onions, gorgonzola, cherry tomatoes,  
cucumbers, gorgonzola dressing

### ITALIAN CHOPPED CHICKEN SALAD

romaine hearts, chickpeas, salami, olives,  
grilled chicken, cherry tomatoes, smoked mozzarella,  
herb red wine vinaigrette

### CHICKEN MARSALA

grilled chicken breast, polenta, roasted mushrooms,  
marsala sugo

### PAPPARDELLE

white tuscan pork ragout, rosemary, sage,  
pecorino romano

# PLATED DINNER

WE OFFER THREE TIERS OF PLATED DINNER MENUS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADD-ONS.

## SALAD *please select one*

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### CAESAR

hand chopped romaine hearts,  
garlic anchovy dressing, parmesan tuile

### ARUGULA

pecorino romano, parmesan,  
extra virgin olive oil, lemon vinaigrette

## ENTREES *please select three*

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..... \$65 per person

### SPAGHETTI POMODORO

toasted garlic, san marzano tomatoes,  
grana padano, virgin olive oil

### PAPPARDELLE

white tuscan pork ragout, rosemary, sage,  
pecorino romano

### BOLOGNESE

rigatoni, pancetta braised beef chuck,  
san marzano tomatoes, grana padano, thyme

### ZOZZONA

guanciale, spicy sausage, pomodoro,  
pecorino romano, egg, black pepper

### CACCIO I PEPE

spaghetti pasta, toasted black pepper,  
pecorino romano

## DESSERT *please select one*

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### TIRAMISU

espresso soaked lady fingers, mascarpone cream,  
cocoa powder

### LIMONCELLO CAKE

limon sponge cake, mascarpone cream

## ENTREES *please select three*

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..... \$75 per person

### POLLO TOSCANA

airline chicken breast, sundried tomato cream sauce

### SALMON

organic scottish salmon, tomato agrodolce,  
white balsamic

### OSSO BUCCO

braised pork osso bucco, saffron risotto,  
apple fennel salad, sugo natural

### RIGATONI E GAMBERI

shrimp, tomato vodka sauce, cream, basil

### BOLOGNESE

rigatoni, pancetta braised beef chuck,  
san marzano tomatoes, grana padano, thyme

## ENTREES *please select three*

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..... \$85 per person

### BRANZINO

mediterranean sea bass, Sicilian caponata,  
fennel, currants, pine nuts, lemon

### OSSO BUCCO

braised pork osso bucco, saffron risotto,  
apple fennel salad, sugo natural

### BISTECCA

12 oz local KC strip, roasted garlic,  
rosemary, smoked butter

### PAPPARDELLE

white tuscan pork ragout, rosemary, sage,  
pecorino romano

### RIGATONI E GAMBERI

shrimp, tomato vodka sauce, cream, basil

# APPETIZER MENUS

WE OFFER THREE TIERS OF APPETIZER ADD-ONS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT BAR PACKAGE & ADDITIONAL DETAILS.

## SELECT 2

**\$15 per person**

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**MEATBALLS**                    **\$10 ADD-ON TO SET MENU**  
ARANCINI  
ANTIPASTI MISTI  
BURRATA BRUSCHETTA  
TOMATO & RICOTTA BRUSCHETTA  
PEAR BRUSCHETTA  
FOCACCIA  
TRUFFLE GARLIC BREAD

## SELECT 3

**\$20 per person**

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**MEATBALLS**                    **\$15 ADD-ON TO SET MENU**  
ARANCINI  
ANTIPASTI MISTI  
BURRATA BRUSCHETTA  
TOMATO & RICOTTA BRUSCHETTA  
PEAR BRUSCHETTA  
FOCACCIA  
TRUFFLE GARLIC BREAD

## SELECT 5

**\$30 per person**

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MEATBALLS  
ARANCINI  
ANTIPASTI MISTI  
BURRATA BRUSCHETTA  
TOMATO & RICOTTA BRUSCHETTA  
PEAR BRUSCHETTA  
FOCACCIA  
TRUFFLE GARLIC BREAD

# SHARED MENUS

## SERVED FAMILY STYLE OR BUFFET

BUFFET IS ONLY AVAILABLE FOR PARTIES OF 20 OR MORE

### BRUNCH

\$37 per person

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FRENCH TOAST  
BREAKFAST POTATOES  
SCRAMBLED EGGS  
BACON  
ASSORTED FRESH FRUIT

### LUNCH

\$45 per person

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FOCACCIA  
MEATBALLS  
ARUGULA SALAD  
SPAGHETTI POMODORO  
CHICKEN MARSALA

### DINNER

\$65 per person

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TRUFFLE GARLIC BREAD  
MEATBALLS  
ARUGULA SALAD  
BOLOGNESE  
SPAGHETTI POMODORO  
POLLO TOSCANA

# BAR MENUS

OPEN BAR – 2 HRS

1

## HOUSE

\$35.00

House Wine Red  
House Wine White  
Domestic Beer Bottles  
Well Liquor

2

## PREMIUM

\$42.00

Premium Red – Sonoma Cabernet, Italian red  
Premium White – Sauvignon Blanc, Italian White  
Beer Bottles – Michelob Ultra, Bud Light  
Premium Liquor – Tito's, Dewars, Tanquray gin.

*selections subject to change based on availability*

3

## TOP SHELF

\$50.00

Napa Cabernet  
Napa Chardonnay  
Premium Beer – Stella Artois, martin city hardway  
Top Shelf Liquor – Ketel One, Basil Hayden's,  
Hendricks gin,

*selections subject to change based on availability*

## DRINK TICKETS

HOUSE	\$12 PER TICKET
PREMIUM	\$14 PER TICKET
TOP SHELF	\$16 PER TICKET

# ADD-ONS

## SELECT ANY 2 SIDES

\$7.00 pp

## SELECT ANY 2 APPETIZERS

\$10.00 pp

select any combination of appetizers or sides to compliment your set menu seamlessly. please note: our appetizers and sides are for the table.



**BROCCOLINI** \$4.00 pp

toasted garlic, olive oil



**RISOTTO** \$4.00 pp

mushroom risotto, truffle butter



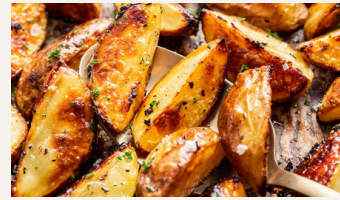
**ANTIPASTI MISTI** \$6.00 pp

assorted italian meats, cheeses, & accoutrements



**BRUSCHETTA** \$4.50 pp

tomato & ricotta, buratta or pear



**ROASTED POTATOES** \$4.00 pp

rosemary, garlic, olive oil



**MEATBALLS** \$5.50 pp

house pork veal blend meatball, san marzano tomato sauce



**ARANCINI** \$5.50 pp

arborio rice, pancetta, pomodoro, calabrian chile, mozzarella, pecorino



**MUSHROOMS** \$4.00 pp

herb oil, roasted garlic

# ADD-ONS



## SELECT ANY 2 SALADS

\$7.00 pp

select any combination of salads, breads, or additional add-ons to compliment your set menu seamlessly.  
please note: our breads are for the table.



**TRUFFLE GARLIC BREAD** \$3.50 pp

garlic oil, black truffle butter, parmesan, red pepper flake



**FOCACCIA** \$2.50 pp

lemon ricotta, rosemary, olive oil



**FILET MIGNON** \$10.00 pp

8oz filet mignon, roasted garlic



**KC STRIP** \$8.00 pp

usda prime 12 oz KC strip, bone marrow butter



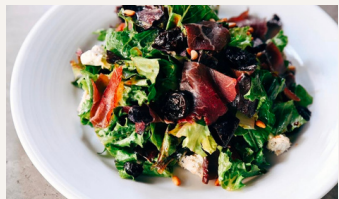
**CAESAR** \$4.00 pp

caesar



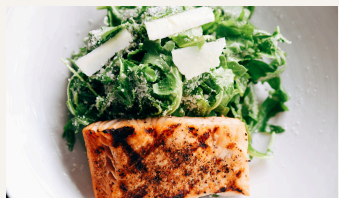
**ARUGULA** \$4.00 pp

arugula



**MODERNO** \$4.00 pp

moderno



**PROTEIN** \$4.00 pp

salmon  
shrimp  
chicken

\*may be added to salad or pasta

# 2026 TERMS & CONDITIONS

**Please note: ALL private dining reservations require a signed contract and deposit.  
The event will only be secured upon receipt of both the signed contract and deposit.**

## FOOD & BEVERAGE MINIMUM

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Our f&b minimum is the predetermined amount patrons must spend on food and beverages during their visit. This expenditure ensures exclusive use of our private dining rooms & spaces for the specified time, and any costs incurred beyond the f&b minimums contribute to enhancing your overall dining experience. To achieve or surpass the minimum spend for your exclusive reservation, any distinctive requests, menus, a la cart add-ons, and bar packages will contribute toward this threshold.

This predefined amount is meticulously established to ensure a heightened standard of culinary excellence and an unforgettable experience. It is imperative to note that our primary aim is to make your event an unequivocal success. If the total bill falls short of the stipulated minimum, Plate Italiano Moderno reserves the right to process the unmet minimum earmarked for your special occasion.

\*A/V rental, labor, and miscellaneous fees will not contribute to the f&b minimum. The f&b minimum relates to food & beverage only.

Food and Beverage minimums must be met prior to the addition of sales tax & 20% gratuity.

## DEPOSITS & CANCELLATIONS

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A 25% deposit is required at the time of booking. The deposit amounts are based on the food & beverage minimum required for events with 14 guests or less. For events greater than 14 guests, the deposit will be based on the chosen food & beverage menu.

Failure to remit the deposit within 7 days of the event date may result in the cancellation of the event by Plate Italiano Moderno.

Events that require rescheduling will not experience any initial penalties. Guests are allowed to reschedule an event up to one time before loss of the deposit.

Cancellation of the event must be made at least 14 days prior to the event date for a refund of the deposit. Events cancelled greater than 14 days in advance will receive a refund of the deposit, minus a \$50 administrative fee.

In the event of a cancellation less than 14 days before the agreed-upon date, the deposit is nonrefundable.

In the event that the scheduled event is canceled with less than forty-eight (48) hours' notice by the guest, the guest shall be liable to pay the full contracted amount, without exception. This contracted amount encompasses all fees, charges, deposits and expenses outlined in the agreement.

Please contact our Events Management Team directly to cancel your private dining reservation. Please do not submit this request to the restaurant or via OpenTable. Cancellation requests will not be accepted without confirmation from Plate Italiano Moderno's Event Management Team.

## MANDATORY GRATUITY

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A mandatory twenty percent (20%) gratuity charge will be applied based on the pre-tax bill.

## GUARANTEED GUEST COUNT

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We ask for a committed guaranteed guest count at least 14 days prior to your event date. A guaranteed guest count in the context of private dining refers to the confirmed number of attendees expected for your reservation. It is a critical piece of information provided by the event organizer or host to Plate Italiano Moderno Events Management Team. The guaranteed guest count allows us to plan and prepare for the event, ensuring we have sufficient staff, seating, food, and other resources to accommodate the specified number of guests. This structure allows us to deliver a seamless and enjoyable experience for all attendees.

A guaranteed guest count applies to events with a set menu. For events with an open menu, the minimum spend requirement applies. Please refer to the "Minimum Spend" subsection for further information. The guaranteed guest count multiplied by the set menu price per person constitutes the contracted amount owed by the event organizer and host.

Kindly be advised that reducing the guaranteed final guest count cannot be accommodated within 14 days of the scheduled event, without written approval from Plate Italiano Moderno Events Management Team.

## MENU SELECTIONS & CONFIRMATION

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An open menu is optional and applicable for parties of 14 guests or less. An open menu allows guests to order from the regular restaurant menu, just as they would when dining in the main dining room. Guests will receive the same dinner, lunch, or brunch menu with the corresponding pricing.

All open menu requests for parties larger than 14 guests must be approved by Plate Italiano Moderno Events Management Team prior to securing the reservation.

Plate Italiano Moderno may request individual menu selections for larger parties and parties occurring on peak nights and seasons, such as, but not limited to, Fridays and Saturdays, and specific dates between November and May.

We respectfully request that all menu selections be finalized at least 14 days before your event.

## SPECIAL PROMOTIONS & BILLING

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To ensure clarity regarding payment and discounts, kindly note that discounts and promotional items are applicable exclusively in the main dining room. Promotional materials, including restaurant week specials, discounted vouchers, discounted gift cards, VIP membership perks, etc., are not applicable for private dining reservations.

The remaining balance for your event is due in full at the conclusion of the event, in person. An itemized bill will be presented to the event's host or organizer.

We primarily accept cash and card payments. Certified checks (cashier's or certified business checks) are accepted with at least 10 days' prior notice. For check and cash payments, an alternative payment method is required on file for any add-ons. Acceptable checks are only accepted for set menu reservations.

We accept non-physical credit cards. To process the remaining balance to the authorized card on file, please request this at least 48 hours prior to the event. Otherwise, an itemized bill will be presented to the event organizer on-site.

Plate Italiano Moderno reserves the right to process any outstanding balances to the authorized method of payment.

## PRIVATE DINING TIMELINESS

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Private dining reservations are reserved in increments of 2.5 hours during peak nights and seasons, such as, but not limited to, Fridays and Saturdays, and specific dates between November and May.

Private dining reservations are reserved in increments of 3 hours during non-peak nights and seasons.

To request additional time, please contact our Plate Italiano Moderno Events Management Team at least 14 days before the event.

It is imperative that the party arrives on time to ensure the timeliness and flow of the event is executed in alignment with expectations. We strongly suggest arriving 15-20 minutes prior to the event time to ensure everyone is seated and accounted for as the event begins.

Arriving late to the event may disrupt the experience.

Timed services, such as open bar packages, will promptly begin at the specific time outlined in the signed contract. Timed services will not be extended by Plate Italiano Moderno to accommodate late parties.

During peak nights and seasons, reservations may be subject to cancellation due to excessive tardiness. If the party arrives more than 30 minutes after the scheduled reservation time, we may not be able to accommodate the reservation. In the event of a cancellation due to tardiness, the event organizer will still be responsible for the full remaining contracted amount.

## UNFORSEEABLE CIRCUMSTANCES

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In the event of an unforeseeable circumstance, we will allow the guest to reschedule their event one time without penalty, subject to availability.

If the unforeseeable circumstance does not impact the operation of our restaurant, we will remain open, and the event will proceed as scheduled.

Should an unforeseeable circumstance **necessitate the closure of our restaurant** on the date of your scheduled event, we will offer the following options: Reschedule: The guest may reschedule their event as outlined above; Cancellation: The guest may cancel their event and receive a full refund of their deposit, less a \$50 administrative fee.

Please contact our Events Management Team directly to cancel your private dining reservation. Please do not submit this request to the restaurant or via OpenTable. Cancellation requests will not be accepted without confirmation from Plate Italiano Moderno's Event Management Team.

## WHAT IS A F&B MINIMUM?

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Our minimum spend is the predetermined amount patrons must spend on food and beverages during their visit. This expenditure ensures exclusive use of our private dining rooms & spaces for the specified time, and any costs incurred beyond the minimum spend contribute to enhancing your overall dining experience. To achieve or surpass the minimum spend for your exclusive reservation, any distinctive requests, menus, a la cart additions, and bar packages will contribute toward this threshold.

This predefined amount is meticulously established to ensure a heightened standard of culinary excellence and an unforgettable experience. It is imperative to note that our primary aim is to make your event an unequivocal success. If the total bill falls short of the stipulated minimum, Plate Italiano Moderno reserves the right to process the unmet minimum earmarked for your special occasion.

\*A/V rental, labor, and miscellaneous fees will not contribute to the minimum spend. The minimum spend relates to food & beverage only.

Food and Beverage minimums must be met prior to the addition of sales tax & 20% gratuity.

## HOW DOES THE BOOKING PROCESS WORK?

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**Determine Basic Event Details:** Choose your event date, time, and provide an estimated guest count. If your guest count exceeds 14, a set menu will be required. If a set menu is not required, please review our minimum spend requirements for the appropriate private space.

**Review Menu Options (if applicable):** Explore our set menu offerings, add-ons, and bar packages to find the best fit for your group.

**Contact the Events Team:** Share your preferred set menu, additional information, and guest count with our Events Management Team.

**Guest Portal Creation:** We will then create a guest portal for you. Through the guest portal, you will have access to the contract, payment portal, and any outstanding tasks needed to secure your reservation.

**Confirmation of Your Event:** Once the contract and deposit are completed, you will receive confirmation of your upcoming event.

**Finalization & Execution:** We will ensure your event details are finalized at least 14 days in advance and no question is left unanswered. Our Events Management Team will remain in close contact until your event has concluded.

## WHAT IF I NEED TO CANCEL?

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Please contact our Events Management Team directly to cancel your private dining reservation. Please do not submit this request to the restaurant or via OpenTable Network. Cancelling at least 14 days in advance will result in a refund of the deposit, minus a \$50 Admin Fee. Cancelling less than 14 days in advance may result in a full loss of the deposit. Cancelling less than 48 (forty-eight) hours in advance, may result in a full loss of the deposit & the guest shall be liable to pay the full contracted amount.

## WHEN DO I NEED TO SUBMIT MY FINAL GUEST COUNT?

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We ask for a committed guaranteed guest count at least 14 days prior to your event date. A guaranteed guest count in the context of private dining refers to the confirmed number of attendees expected for your reservation. It is a critical piece of information provided by the event organizer or host to Plate Italiano Moderno Events Management Team.

## CAN I ORDER FROM THE MENU?

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An open menu is optional and applicable for parties of 14 guests or less. An open menu allows guests to order from the regular restaurant menu, just as they would when dining in the main dining room. Guests will receive the same dinner, lunch, or brunch menu with the corresponding pricing.

All open menu requests for parties larger than 14 guests must be approved by Plate Italiano Moderno Events Management Team prior to securing the reservation. Open menu requests are approved on a case-by-case basis.

## HOW DO I KNOW IF MY EVENT IS CONFIRMED?

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Events will be confirmed by our Events Management Team upon receipt of both the signed contract and completed deposit. You will also receive a reservation confirmation via OpenTable Network. Please do not make any event changes through the OpenTable confirmation. For changes to your event, please be sure to contact our Events Management Team.

Upon your initial inquiry, a member of our Events Management Team will be assigned to your event. They will remain as the primary point of contact throughout the detailing of your event. For any event related inquiries, please be sure to contact your assigned Event Team Member via phone call, email, or guest portal.

Our on-site Managing Partners and Team will be available for any questions upon arrival & throughout the duration of the event.

# PARKING GUIDE FOR PLATE ITALIANO MODERNO



We are conveniently located within the Park Place development at 11655 Ash St, Leawood KS, 66211, with easy access to parking in the 117th Street Car Park directly behind our restaurant (space #14 on the map). This guide will help you find the best parking options and navigate to our entrance.

## PRIMARY PARKING LOCATION: 117TH ST CAR PARK

- Access Point: The main entrance to the parking garage is located on 117th Street, just east of Ash Street. (See the "GARAGE ENTRANCE LEVEL 1" label on the map).
- Direct Access to Restaurant: This garage provides the most direct access to our restaurant (#14). Park on any level and proceed to the garage's exit leading towards the main Park Place plaza. We are located directly behind the buildings facing 117th Street.
- Elevator Access: Elevators are available within the parking garage for access to different levels and the plaza level.

## FROM THE NORTH

- Head south on Ash Street.
- Turn east (left) onto 117th Street.
- The entrance to the 117th Street Car Park will be on your right-hand side.

## FROM THE SOUTH

- Head north on Ash Street.
- Turn east (right) onto 117th Street.
- The entrance to the 117th Street Car Park will be on your right-hand side.

## FROM THE EAST

- Head west on 117th Street.
- The entrance to the 117th Street Car Park will be on your left-hand side, just past the intersection with Ash Street.

## FROM THE WEST

- Head east on 117th Street.
- The entrance to the 117th Street Car Park will be on your right-hand side, before you reach Ash Street.

**11655 ASH ST  
LEAWOOD, KS  
66211**

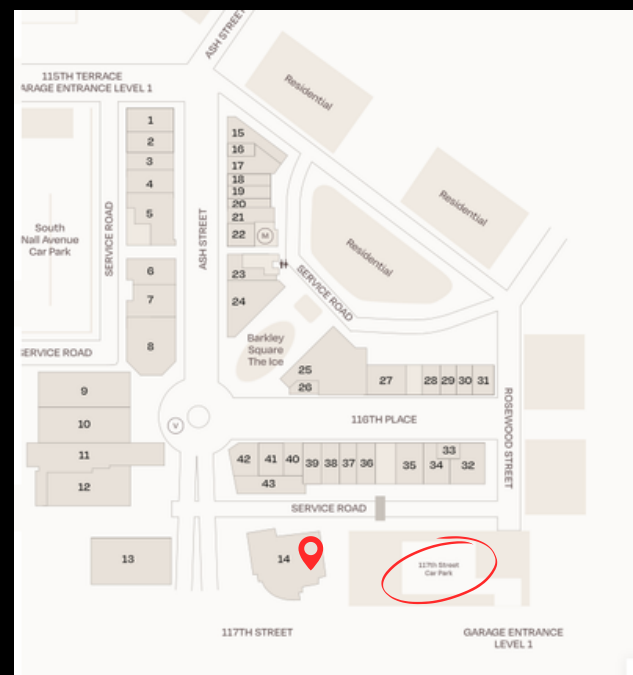




PLATE  
ITALIANO MODERNO

**CATERING**

[www.platekc.com](http://www.platekc.com) | [dia@platekc.com](mailto:dia@platekc.com) | 816.325.3501

# CATERING

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## MODERNO CON UN TOCCO

Plate Italiano Moderno: Where classic Italian cuisine meets contemporary flair. We bring a touch of the unexpected to every dish, blending traditional flavors with innovative techniques.

Elevate your next event with catering. Whether you're celebrating a special occasion with loved ones or hosting a sophisticated business gathering, our menus offer a *Modern with a Touch* cuisine to perfectly compliment your event.

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## BEYOND THE TABLE SERVICE

From impeccable service to artfully presented cuisine, every detail is thoughtfully curated to exceed expectations - whether in-house or at your chosen venue.

## CUSTOMIZABLE EXPERIENCES

Create a truly bespoke dining experience with our customizable catering options. Choose from a variety of menus, well suited for intimate gatherings to large scale events. Design a buildable menu that perfectly suits your preferences.



# SANDWICHES

WE OFFER TWO SANDWICH OPTIONS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT PACKAGE & ADD-ONS.

## BOX LUNCH *please select three*

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..... \$18 per person

*each boxed lunch includes a quartered pickle, chips, house-made italian cookie and served on house made focaccia*

### **CAPRESE**

fresh mozzarella, tomato, basil, balsamic glaze

### **PROSCIUTTO + PROVOLONE**

arugula, fig jam

### **ITALIAN COLD CUT**

salami, mortadella, capicola, provolone, peperoncini romaine, evoo

### **GRILLED VEGGIE**

zucchini, eggplant, roasted red peppers, goat cheese

### **CHICKEN PESTO**

grilled chicken, basil pesto, roasted tomato, provolone

## SPREAD *please select three*

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..... \$24 per person

*our sandwich spreads are designed for a buffet or "serve your self" environment*

### **CAPRESE**

fresh mozzarella, tomato, basil, balsamic glaze

### **PROSCIUTTO + PROVOLONE**

arugula, fig jam

### **ITALIAN COLD CUT**

salami, mortadella, capicola, provolone, peperoncini romaine, evoo

### **GRILLED VEGGIE**

zucchini, eggplant, roasted red peppers, goat cheese

### **CHICKEN PESTO**

grilled chicken, basil pesto, roasted tomato, provolone

## SIDES *please select two*

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### **PASTA SALAD**

### **CAESAR SALAD**

### **ARUGULA SALAD**

### **FRESH FRUIT**

### **CHIPS**

## DESSERT *included*

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### **HOUSE-MADE ITALIAN COOKIE**

biscotti, rosemary lemon, chocolate almond



# APPETIZERS

WE OFFER A VERSATILE APPETIZER SPREAD TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE SELECTIONS PACKAGE & ADD-ONS.

## ANTIPASTI *please select four*

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..... \$25 per person

*an assortment of classic italian antipasti items, served with fresh-baked focaccia + ciabatta bread*

### **CURED MEATS + CHEESES**

prosciutto, mortadella, salami, and soppressata; marinated parmesan reggiano, gorgonzola, and taleggio

### **MARINATED VEGETABLES**

roasted red peppers, artichoke hearts, marinated mushrooms, and grilled eggplant; served with a drizzle of balsamic + evoo

### **OLIVES + PICKLED ITEMS**

assorted house marinated italian olives (castelvetrano, kalamata, and gaeta); pickled vegetables (giardiniera and pepperoncini)

### **CAPRESE SKEWERS**

cherry tomatoes, fresh mozzarella, basil leaves; served with a drizzle balsamic reduction

### **MEATBALLS**

plate signature meatballs with house tomato sauce

### **ARANCINI AMATRICIANA**

fried rice balls, pomodoro cream, pecorino romano

### **BRUSCHETTA TRIO**

tomato + basil  
pear, gorgonzola, walnut  
burrata, peach, honey

# ENTREE SALADS

WE OFFER A VARIETY OF ENTREE SALADS TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT SELECTIONS & ADD-ONS.

**SERVES 10-12**

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*our entree salads are designed for a buffet or "serve your self" environment. each order includes fresh-baked italian ciabatta + house-made italian cookies*

**ITALIAN CHOPPED CHICKEN ..... \$180**

romaine hearts, chickpeas, salami, olives,  
grilled chicken, cherry tomatoes,  
smoked mozzarella, herb red wine vinaigrette

**CAESAR WITH CHICKEN ..... \$180**

hand chopped romaine hearts, grilled chicken,  
garlic anchovy dressing, house croutons

**PANZANELLA ..... \$160**

wild arugula, mozzarella, crispy prosciutto,  
tomato vinaigrette, toasted ciabatta

**STEAK + SPINACH ..... \$200**

grilled bistro filet, baby spinach, arugula, pickled red  
onions, gorgonzola, cherry tomatoes, cucumbers,  
gorgonzola dressing

**MODERNO WITH ROASTED SALMON ..... \$200**

fresh greens, bresaola (cured beef),  
roasted salmon, charred leek goat cheese,  
cherries, espresso vinaigrette, pine nuts

**WILD ARUGULA WITH SHRIMP ..... \$190**

wild arugula, grana padano, cherry tomatoes,  
lemon vinaigrette, grilled shrimp

# PASTA + ENTREES

WE OFFER A VARIETY OF PASTAS AND ENTREES TO CRAFT A MEMORABLE EXPERIENCE FOR YOUR EVENT. OUR EVENTS TEAM WILL WORK WITH YOU TO FINALIZE YOUR EVENT WITH THE PERFECT SELECTIONS & ADD-ONS.

## SERVES 10-12

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..... \$120 per selection

*our pastas are designed for a buffet or "serve your self" environment.*

### **RIAGTONI ALLA VODKA**

shrimp, tomato vodka sauce, cream, basil

### **BOLOGNESE**

rigatoni, pancetta braised beef chuck, san marzano tomatoes, grana padano, thyme

### **ARRABBIATA**

fusilli, spicy pomodoro, fresh mozzarella, basil

### **BAKED ZITI**

spicy sausage, mozzarella, san marzano tomatoes, pesto

## SERVES 10-12

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*our entrees are designed for a buffet or "serve your self" environment.*

### **CHICKEN MARSALA ..... \$175**

grilled chicken breast, polenta, roasted mushrooms, marsala sugo

### **EGGPLANT PARMESAN ..... \$160**

house pomodoro sauce, mozzarella, parmesan, basil

### **VEAL SCALOPPINI ..... \$175**

lightly breaded veal cutlet, lemon butter sauce

### **POLLO TOSCANA ..... \$175**

airline chicken breast, sundried tomato cream sauce

### **SALMON LIVORNESE ..... \$190**

toasted garlic, white wine, capers, olives, tomatoes

# CATERING OPTIONS

*Plate Italiano Moderno offers flexible catering options to meet your event's specific needs, ranging from simple delivery to comprehensive full-service catering.*

*Please see below for detailed information on our available services.*

## DELIVERY

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### **Delivery Fee Structure:**

- 0-10 miles: \$25 delivery fee
- 11-20 miles: \$50 delivery fee
- Deliveries beyond 20 miles: Currently not supported.

### **Delivery Parameters:**

- This delivery fee covers drop-off only. It does not include setup of the food or presentation.
- If you require setup, such as arranging the food, providing serving utensils, or creating a food display, an additional setup fee will apply. Please inquire for a customized quote.

### **Delivery Confirmation:**

- To ensure timely delivery, all deliveries must be finalized and the delivery address confirmed at least 48 hours in advance.

## PICKUP

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- **Scheduled Pickup:** All pickup orders must be scheduled and coordinated within the operating hours of Plate Italiano Moderno.
- **Pickup Confirmation:** All pickup orders must be finalized and confirmed at least 48 hours in advance of the scheduled pickup time.

## SERVICED CATERING

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### **Full-Service Catering (Staffed):**

- For events up to 50 guests, we offer full-service catering, including dedicated staff to serve and assist your guests throughout the event.
- This service includes setup, breakdown, and staffing.
- Fees for full-service catering are determined by the number of staff assigned to your event, serving style, and complexity of your menu.

### **Self-Service Catering (Drop-Off & Setup):**

- For a more flexible option, we also offer self-service catering.
- Our Plate Italiano Moderno events management team will arrive on-site to set up your chosen area with chafing dishes and any necessary equipment.
- We will then return at the conclusion of your event for breakdown and cleanup.
- Self-service catering includes setup and breakdown fees.

## UTENSILS & SERVING SUPPLIES

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Please note that utensils and serving supplies are not included in our standard catering packages.

However, we offer convenient add-on options at the following flat rates:

- Disposable Plates: \$25
- Disposable Bowls: \$20
- Disposable Utensils: \$20
- Disposable Utensils (individually wrapped with napkins): \$25
- Serving Utensils: \$5 per utensil

# 2026 TERMS & CONDITIONS

**Please note: ALL catering requests require a signed contract and deposit.**

**The catering request will only be confirmed upon receipt of both the signed contract and deposit.**

## DEPOSITS & CANCELLATIONS

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A 25% deposit is required at the time of booking. The deposit amounts are based on chosen catering package, add-ons, and applicable fees.

Failure to remit the deposit within 48 hours of the confirmed date may result in the cancellation of the catering order by Plate Italiano Moderno.

Events that require rescheduling will not experience any initial penalties. Guests are allowed to reschedule an event up to one time before loss of the deposit.

Cancellation of the order must be made at least 14 days prior to the confirmation date for a refund of the deposit. Events cancelled greater than 14 days in advance will receive a refund of the deposit, minus a \$50 administrative fee.

In the event of a cancellation less than 14 days before the agreed-upon date, the deposit is nonrefundable.

In the event that the scheduled event is canceled with less than twenty-four (24) hours' notice by the guest, the guest shall be liable to pay the full contracted amount, without exception. This contracted amount encompasses all fees, charges, deposits and expenses outlined in the agreement.

Please contact our Events Management Team directly to cancel your catering order. Please do not submit this request to the restaurant. Cancellation requests will not be accepted without confirmation from Plate Italiano Moderno's Event Management Team.

## BILLING

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To streamline the billing process and ensure timely service, remaining payments for your catering order will be processed on the morning of your confirmed event date. A detailed receipt will be sent to the email address provided on your account.

As a requirement for securing your catering order, you must authorize the use of your credit card for future transactions. This allows us to efficiently process the final payment on the day of your event. Please note that your 25% deposit will be deducted from the remaining balance due.

While full payment in advance is not mandatory, it is welcomed. Should you prefer to pay your order in full prior to the event date, please contact your assigned events management team member to schedule a payment.

A standard 2.75% non-cash adjustment fee will be applied to all transactions.

Plate Italiano Moderno reserves the right to process any outstanding balances to the authorized method of payment.

## SPECIAL PROMOTIONS

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To ensure clarity regarding payment and discounts, kindly note that discounts and promotional items are applicable exclusively while dining in. Promotional materials, including restaurant week specials, discounted vouchers, discounted gift cards, VIP membership perks, etc., are not applicable for catering orders, unless specified.

## UNFORSEEABLE CIRCUMSTANCES

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In the event of an unforeseeable circumstance, we will allow the guest to reschedule their catering order one time without penalty, subject to availability.

If the unforeseeable circumstance does not impact the operation of our restaurant, we will remain open, and the catering order will proceed as scheduled.

Should an unforeseeable circumstance necessitate the closure of our restaurant on the date of your scheduled catering order, we will offer the following options: Reschedule: The guest may reschedule their order as outlined above; Cancellation: The guest may cancel their order and receive a full refund of their deposit, minus a \$50 administrative fee.

Please contact our Events Management Team directly to cancel your catering order. Please do not submit this request to the restaurant. Cancellation requests will not be accepted without confirmation from Plate Italiano Moderno's Event Management Team.