



Catering Menu



THE CHARLES F.
KNIGHT
EXECUTIVE EDUCATION
& CONFERENCE
CENTER

Breakfast & Morning Breaks

Minimum 15 Persons; Pricing is Per Person

All Breakfast Buffets come with Assorted Juices,

Freshly Brewed Regular/ Decaffeinated Coffee Water and Tea Selections.

Traditional Continental Breakfast 18

Freshly Baked Seasonal Mini Muffins, Freshly Baked Pastries, Croissants, Cereal, Butter, Preserves, Fresh Fruit, Bagels & Cream Cheese

Hotel Breakfast Buffet 23

Chef's Selection Entrée, Scrambled Eggs (Egg Whites Available Upon Request), Smoked Bacon, Sausage Patties, Home Fries, Sliced Fresh Fruit, Breakfast Pastries, Cereal, Butter, Preserves, Cream Cheese.

Breakfast Sandwich Bar* 19

(Choice of three.) Served with seasonal fruit & potatoes.

- Canadian Bacon, Egg, American Cheese, English Muffin
- Bacon, Egg, American Cheese, Bagel
- Sausage, Egg, Cheddar, Ciabatta
- Turkey Bacon, Egg, Swiss, Roll
- Western Omelet, Pepper Jack, Wrap
- Breakfast Burrito

*Egg whites available at \$1.50 per person

Oatmeal Bar 16

Whole Grain Rolled Oats, Brown Sugar, Honey & Maple Syrup, Fresh Berries, Dried Cranberries, Banana Chips, Sunflower Seeds, Pumpkin Seeds, Whole Milk, Almond Milk

Smoked Salmon Bar 19

Smoked Salmon, Sliced Hard Boiled Eggs, Capers, Dill, Sliced Tomato, Sliced Tomato, Onion, Cream Cheese (plain and chive), Lemon, Assorted Bagels

Greek Yogurt Bar 19

Greek Yogurt, House-Made Granola, Seasonal Berries, Fresh Fruit, Bananas, Raisins, Dried Cranberries, Honey, Agave

Avocado Toast Bar 17

Assorted Bread, Mashed Ripe Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro Sprigs

Energy Bites 8

A bite-size version of a Homemade Granola Bar.

(Choice of Two)

- White Chocolate, Cranberry, Sunflower Seed
- Tropical with Dried Pineapple, Medjool Dates, Coconut, Rolled Oats, Agave Nectar, and Seeds
- Dark Chocolate, Cherry
- Pumpkin Seed, Cinnamon Spice

Smoothing Smoothies 7

Served in 8oz Shooters. (Choice of Two)

- Strawberry, Banana, Vanilla Yogurt
- Spinach, Avocado, Almond Milk, Agave
- Orange Creamsicle

Enhancements

- Fruit & Berry Platter 8 Per Person
- Individual Yogurt Parfaits 7 Per Person
- Dozen Seasonal Pastries 24 Per Dozen
- Dozen Hot Breakfast Sandwiches 36 Per Dozen

Dozen Mixed Bagels 32 Per Dozen

Cream Cheese



Lunch | Sandwich Bars

Minimum 15 Persons; Pricing is Per Person

Includes: Assorted Mini Pastries, Tartlets, Dessert Bars, BBQ House Made Potato Chips

Freshly Brewed Regular and Decaffeinated Coffee, Deluxe Tea Service, Coke Products, Juices, And Filtered Water.

Gluten Free Bread Available Upon Request for \$2.00 per Person.

Mini Deli Sandwich Bar 24

Choice of Three

- Miso Glazed Salmon, Asian Slaw, Watercress
- Petite Tenderloin, White Cheddar, Arugula, Caramelized Shallot Aioli
- Turkey, Brie, Cranberry Aioli, Mixed Greens
- Smoked Truly, Cabbage Slaw, Swiss Cheese Rye, Bread.
- Turkey Club Sandwich on a Roll with Bacon, Lettuce, Tomato.
- Shrimp Salad, Sliced Tomato, Lettuce
- Tomato, Mozzarella, Arugula, Pesto
- Grilled Vegetables, Goat Cheese, Mixed Greens
- All-White Meat Waldorf Chicken Salad, Diced Apples, Celery

Choice of Two

- Pee Wee Potato Salad, Whole Grain Mustard, Dill
- German Potato Salad, Bacon Bits
- Quinoa Tabbouleh
- Grilled Vegetables
- Rice Noodles, Marinated Tofu, Crispy Vegetable
- Mixed Greens Salad, Carrot, Cucumber, Grape Tomatoes, Radish
- Traditional Caesar Salad
- Tomato, Mozzarella, Basil Salad

Hot Slider Bar 28

Choice of Three

- Buffalo Chicken Slider: Brioche Bun, Aged Cheddar, Applewood Smoked Bacon, Ranch
- Lamb Slider: Brioche Bun, Tzatziki, Pickled Red Onion, Arugula, Aged White Cheddar
- Asian Slider: All Beef Patty, Gochujang Aioli, Cabbage Slaw, Jalapeno, Daikon Radish
- Shrimp Bahn Mi Slider: Jalapeno, Green Onion, Kimchi, Watermelon Radish, Baguette
- Bacon Cheddar Slider: All Beef Patty, Applewood Smoked Bacon, Brioche Bun, Aged Cheddar
- Cheddar Slider: All Beef Patty, Brioche Patty, Aged Cheddar

Choice of Two

- Pee Wee Potato Salad, Whole Grain Mustard, Dill
- German Potato Salad, Bacon Bits
- Quinoa Tabbouleh
- Grilled Vegetables
- Rice Noodles, Marinated Tofu, Crispy Vegetable
- Mixed Greens Salad, Carrot, Cucumber, Grape Tomatoes, Radish
- Traditional Caesar Salad
- Tomato, Mozzarella, Basil Salad



Lunch-Boxed

Minimum 15 Persons; Pricing is Per Person
Includes: Cookie, Home Made Chips, Whole Fruit, Coleslaw or Potato Salad, Soft Drink.
Any sandwich choice can be made into a wrap.
Maximum of 4 Main Selections.

Main Sandwiches

22

- Grilled Chicken, Provolone, Roasted Red Pepper, Pesto Aioli, Lettuce, Ciabatta
- Turkey, Brie, Whole Grain Mustard, Arugula, Brioche Bun
- Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese
- Italian Hoagie, Salami, Prosciutto, Capicola, Provolone, Lettuce, Tomato, Hoagie
- Ham, Swiss, Honey Mustard, Sliced Tomato, Lettuce, Pretzel Roll
- Tomato, Mozzarella, Pesto, Arugula, Three Cheese Focaccia
- Roasted Portobello, Roasted Red Pepper, Mozzarella, Sundried Tomato Pesto, Focaccia
- Turkey Club, Turkey, Lettuce, Tomato, Red Onion, Mayonnaise, Brioche Bun

Gluten free bread is available upon request at \$2.00 per person.

Main Salads

22

- Strawberry And Spinach Salad: Fresh strawberries, spinach, arugula, candied walnuts, shaved parmesan, mint, strawberry vinaigrette, balsamic glaze
- Classic Caesar Salad: Chopped romaine, Caesar dressing, shaved parmesan, croutons, cherry tomatoes
- Greek Salad: Chopped romaine, red onion, cherry tomatoes, olives, cucumber, feta, Greek dressing
- Caprese Salad: Spring mix, arugula, fresh mozzarella, tomatoes, fresh basil, olive oil, balsamic dressing
- Chicken Cobb Salad: Boston bibb lettuce, egg, avocado, cherry tomato, blue cheese, green goddess dressing marinated chicken breast



Reception & Afternoon Breaks

Minimum 15 Persons; Pricing is Per Person.

Crudité Vegetables	8
Raw Cauliflower, Raw Carrots, Cucumbers, Red Peppers, Raw Broccoli, Green Goddess Dressing, Hummus	
Hummus Break	7
Traditional Chickpea Hummus, Roasted Pepper Hummus, Assorted Crisps, Pita Crisps	
Mediterranean	12
Hummus, Falafel, Grilled Pita, Shepherd's Salad, Tzatziki, Kalamata Olives with Roasted Garlic and Lemon Peel	
Chips and Dips	11
Sea Salt Cracked Pepper House Made Chips, Sour Cream & Onion House Made Chips, Tortilla Chips, Fire Roasted House Made Salsa Traditional House Made Guacamole, Sour Cream, Ranch Dip, Fire Roasted Salsa	
Rice Krispie Break	6
Classic Rice Krispie Treat, Chocolate Dipped Rice Krispie Treat, Caramel Drizzled Rice Krispie Treat	
Bruschetta Break	12
Grape Tomato, Basil, Mozzarella; Kalamata Olive Tapenade; Pear, Bleu Cheese	



Antipasto	12
Prosciutto, Capicola, Genoa Salami, Dry Saucisson, Cipollini Onion, Cornichons, Whole Grain Mustard, Pesto Grilled Focaccia & Grissini	
Baked Potato Bar	12
Salt Crusted Idaho Potatoes, Sour Cream, Pickled Jalapenos, Shredded Cheddar, Caramelized Onions, Roasted Corn, Broccoli, Chopped Bacon, Scallions, Roasted Red Tomatoes	
Artisan Cheese Board	14
(Selections subject to availability)	
Aged Goat Cheese, Parmesan, Cheddar, Smoked Gouda, Brie, Havarti with Dill, Berries, Truffle Honey, Breadsticks, Crackers, Sliced Baguette, Grapes	



Reception & Afternoon Breaks

Minimum 15 Persons; Pricing is Per Person.

Carving Board 35

Includes Mini Rolls, Spreads, and Chutneys.
\$150.00 per hour chef Fee will apply.

Choose One:

- Herb & Garlic Roasted Leg of Lamb
- Traditional Horseradish Crusted Prime Rib
- Whole Poached or Roasted Filet of Salmon
- Maple Roasted Turkey Breast

Flatbreads 21

Choice of Three:

- Smoked Salmon, Cream Cheese, Dill, Capers, Red Onion, Tomato, Lemon
- Chicken Tikka Masala, Red Peppers, Red Onion, Cilantro, Feta
- Buffalo Chicken, Mozzarella, Applewood Smoked Bacon, Ranch
- Wild Mushroom, Arugula, Goat Cheese, Garlic Sauce, Truffle Oil

Happy Hour Station 19

Boneless Chicken Wings, Celery & Carrot Crudités, Seasoned Waffle Fries, Spanish Beef Empanadas, Chimi-Churri Sauce, Margherita Flatbread, Classic Caesar Salad, Buffalo Sauce, Ranch Dressing

Taste of Asia 18

Pork Bao, Hoisin, Pickled Vegetables, Asian Spareribs, Shitake & Leek Spring Rolls, Steamed Chicken Pot Stickers, Crispy Asian Slaw, Wakame Salad, Sweet Chili & Ginger-Soy Sauces, Pickled Ginger



Sundae Bar 11

Vanilla, Strawberry and Chocolate Ice Cream, Hot Fudge, Fresh Whipped Cream, Maraschino Cherries, Strawberries, Bananas, Crushed Oreos, Snickers, Heath Bar, M&Ms

Cake and Pastry Table 14

Gluten Free Chocolate, Petit Fours, Sweet Shooters Macarons, Bars, Assorted Miniature Desserts including Churros, Cupcakes & Tartlets

May be modified by Chef

Hydration Station 5

Choose One:

- Sparkling Blackberry & Mint
- Ginger & Lemon Verbena,
- Cucumber & Melon

Beverage Station 12

Freshly Brewed Regular and Decaffeinated Coffee, Deluxe Tea Service, Assorted Coke Products

Cookie Break 6

Assortment of Chocolate Chip, Sugar & Oatmeal Raisin Cookies



Hors D'Oeuvres & Canapés

Must order minimum of 20 and increase in quantities of 5 unless otherwise noted.

HOT

Vegetable

Vegetable Spring Roll, Chili Sauce	3.75
White Mushroom Tart	3.75
Spanakopita	3.75
Asparagus Risotto Bites	3.75
Truffle Mac & Cheese Tarts	3.75
Sweet Potato Latke Chive Crème Fraiche	3.75
Seared Tofu and Shiitake Mushroom	3.75
Bites with Ginger Honey Glaze	3.75
Cheese Quesadilla, Guacamole	3.75

Sea

Coconut Shrimp, Pina Colada Dip	4.25
Crab Cake with Tomato Chutney	4.25
Scallop in Bacon, Apricot Glaze	4.25
Lobster & Shrimp Mac & Cheese Fritter	4.25

Land

Hot Corn Cakes, BBQ Smoked Brisket	4.50
Short Rib Wrapped in Bacon	4.50
Beef Wellington	4.50
Chicken Quesadilla, Guacamole	4.50
Beef Barbacoa Taquito	4.50
Chicken Spring Roll	4.50
Mini Pork Sui Bao Bun	4.50
Lamb Meatballs, Mint Pesto	4.50
Chicken Satay, Honey Sesame Glaze	4.50
Beef Empanadas	4.50

COLD

Vegetable

Tomato, Mozzarella, Basil Bruschetta	3.75
Marinated Spring Vegetable Roll	3.75
Asparagus and Chickpea Hummus Bites	3.75
Cucumber Cup, Grain Salad, Chimi Churri	3.75
Watermelon Cups, Feta, Micro Basil	3.75
Street Corn Cups	3.75

Sea

Smoked Salmon Roulade on Marble Rye	4.00
Shrimp Cocktail Shot, Horseradish Sauce	4.00
Seared Pepper crust Ahi Tuna on Wonton	4.00
Fresh Peruvian Ceviche Shot	4.00

Land

Curried Chicken Salad, Honey, Apple Tart	4.00
Beef Tenderloin, Horseradish, Olive Crostini	4.00
Prosciutto, Smoked Mozzarella, Garlic Toast	4.00
Goat Cheese Mousse, Fig, Fried Prosciutto	4.00



Plated | Lunch or Dinner

Entrée Selection includes Choice of Salad, Chef's Choice of Starch, Vegetable, and Choice of Dessert.

More than one entrée offering requires place cards denoting pre-ordered entrée selection.

No more than three choices including vegetarian/vegan.

All menus include freshly brewed regular and decaffeinated coffee, deluxe tea service,
Coke products, juices, and filtered water.

Greens

- Mixed Greens, Grape Tomato, Carrot, Sliced Radish, Cucumber, Sprouts, Seasonal Vinaigrette
- Lettuce, Strawberries, Cucumber, Radish, Chevre, Balsamic Glaze and Balsamic Dressing
- Watermelon & Jicama Salad, Feta, Grapefruit, Yellow Tomato, Arugula, Lime & Honey
- Classic Caesar Salad, Crouton, Shaved Parmesan, Traditional Dressing
- Roasted Granny Apples, Brie, Candied Walnuts, Seasonal Greens, Cider Vinaigrette

Poultry

38

- Spinach & Fontina Stuffed Chicken Roulade, Shallots Agro Dolce
- Mustard Crusted Chicken Breast, Rosemary Jus
- Frenched Chicken with Apple Brioche Stuffing, Cranberry Butter
- Korean Fried Chicken Breast, Pickled Radish, Sticky Rice

Meat

49

- Grilled Petite Beef Filet Medallions, Gorgonzola Butter
- Braised Beef Short Ribs, Red Wine Reduction
- New York Strip Steak, Chimichurri Sauce
- Horseradish Crusted Prime Rib of Beef, Au Jus Lie



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Seafood

45

- Herb Crusted Salmon, Lemon Butter
- Roasted Halibut, Tomato Chutney
- Lobster Ravioli, Cognac Cream
- Jumbo Scallops, Roasted Corn Puree, Bacon Jam

Combination

52

- Grilled Petite Beef Filet Medallions, Gorgonzola Butter
- Braised Beef Short Ribs, Red Wine Reduction
- New York Strip Steak, Chimichurri Sauce
- Horseradish Crusted Prime Rib of Beef, Au Jus Lie

Vegetarian

36

- Sweet Corn Risotto Cake, Romesco Sauce
- Herb and Goat Cheese Polenta Cake, Celery Root Puree, Spinach & Wild Mushroom Puree
- Thai Coconut Curry Vegetable Potato Stew, Jasmine Rice
- Pasta Primavera, Seasonal Vegetables in a Tomato Cream Sauce, Parmesan

Dessert

- Crispy Apple Beggar's Purse Crepe, Local Vanilla Ice Cream, Cookie Crumbs
- Chocolate Pot De Crème, Sunflower Seed Brittle
- Flourless Chocolate Cake, Fresh Berries & House Whipped Cream
- Strawberries & Cream Cake, Crème Auglaize
- Warm Bourbon Toffee Bread Pudding, Vanilla Cream



Buffet | Lunch or Dinner

Minimum 15 persons. Pricing is per person.

All menus include freshly brewed regular and decaffeinated coffee, deluxe tea service, Coke products, juices, and filtered water.

Pizza Party 28

Choice of Three:

- Margherita
- Wild Mushroom, Red Onion, Parmesan, Mozzarella, Truffle Arugula
- Broccoli, Roasted Yellow Tomato, Onion, Sliced Olive, Mushroom
- BBQ Chicken, Roasted Peppers, Blue Cheese
- Salami, Parmesan, Pickled Cherry Peppers, Mozzarella
- Garlic Sauce, Shrimp, Arugula, Cherry Tomato, Lemon Zest

Served with Italian Salad, Grilled Vegetable Display, Pesto Pasta Salad, Chef's Choice Dessert

Back Yard BBQ 36

- Hamburgers and Veggie Burgers
- Bone-in Smokey BBQ Chicken
- Home Made BBQ Pulled Pork
- Hebrew National All Beef Franks
- Sliced Tomato, Red Onion, Lettuce, Pickles, American Cheese, Mayonnaise, Mustard, Ketchup, and Brioche Buns
- Grilled Corn on the Cob
- Pasta Salad, Parmesan, Grape Tomato, Black Olives, Arugula
- Grilled Broccoli Salad, Cheddar, Dried Cranberries, Sunflower Seeds
- Mixed Greens Salad with Two Dressings
- Sliced Watermelon
- Assorted Ice Cream Novelties
- BBQ Beef Brisket 9.00 upcharge
- Grilled Salmon or Shrimp Kebobs (10.00 upcharge)

Taste of St. Louis 35

- Cheese and Beef Toasted Ravioli
- St. Louis Salad with Provel and Italian Vinaigrette
- Broccoli Raisin Salad
- Fitz Root Beer Glazed BBQ Pork Steaks, Rosemary Fingerling Potatoes
- Millers Chicken, Baby Carrots, Arugula Farro
- Cheese Tortellini with Wild Mushroom Sauce
- Mini Tiramisu

Italian Bistro 32

- Italian Egg Drop Soup
- Caprese Salad, Sea Salt, Olive Oil
- Arugula & Parmesan, Lemon, Olive Oil
- Giardiniera
- Jumbo Meatballs
- Seared Chicken Puttanesca
- Penne all'Arrabbiata
- Broccolini, Whole Roasted Garlic, Sundried Tomatoes
- Cannoli's
- Tiramisu
- Sliced Fruit and Berries



Buffet | Lunch or Dinner Continued

Minimum 15 persons. Pricing is per person.

All menus include freshly brewed regular and decaffeinated coffee, deluxe tea service, Coke products, juices, and filtered water.

Comfort Classics 39

- Chicken & Noodle soup
- Traditional Caesar Salad
- Cookies & Brownies

Choose Two:

- Yankee Pot Roast, Rustic Vegetables
- Lasagna Bolognese, Ricotta, Mozzarella
- Chicken Pot Pie, Freshly Baked Biscuit Crust
- Pesto Crusted Haddock, Sauce Vert
- Brined Pork Tenderloin Medallions, with Apple Butter

Choose Three:

- Baked Macaroni & Cheese
- Smashed, Roasted Garlic Potatoes
- Quinoa & Cauliflower Hash, and Shitake Mushrooms
- Seasonal Mixed Vegetables Tossed in Romesco Sauce
- Sautéed Green Beans, Sundried Tomatoes, Garlic, Parsley, Lemon Juice

Local Harvest 36

- Spring Vegetable "Pistou" Soup
- Chopped Salad, Seasonal Vegetables, Seeds & Unique Dressing
- Bacon Wrapped Pork Tenderloin, Apple Butter
- Seared Atlantic Cod, Steamed Clams & Pan Jus
- Local Seasonal Vegetable
- Whipped Bliss Potatoes, Fresh Horseradish, Dill & Crème Fraîche
- Dinner Rolls & Whipped Butter
- Mini Vanilla Crème Brûlée
- Sliced Fruit and Berries

Authentic Mexican Taqueria 29

- Soft Flour Tortillas
- Corn Tortillas
- Mexican Cilantro Rice
- Black Bean Sofrito
- Tortilla Chips, House-made Guacamole, Fire Roasted Tomato Salsa, Sour Cream, Pickled Red Onions, Cilantro, Limes
- Pineapple Lime Agua Fresca
- Coconut Rice Pudding, Freshly Baked Cookies, Brownies

Choose Two:

- Chicken Tinga
- Carne Asada
- Pork Carnitas

Mediterranean 31

- Chicken Souvlaki Skewer
- Falafel with Tzatziki
- Beef Gyro with assorted toppings
- Roasted Vegetables
- Tabbouleh Salad
- Mediterranean Salad
- Hummus and Pita Bread
- Baklava and Cookies

Beverages | Beer, Wine & Spirits

Domestic Beer 6.00

Import/Premium Beer 7.00

Mixed Drinks (Call) 8.00/Glass

Mixed Drinks (Premium) 9.00/Glass

White Wines

Woodbridge Pinot Grigio	28.00
Woodbridge Chardonnay	28.00
Josh Cellars Chardonnay	32.00
Josh Cellars Sauvignon Blanc	32.00
Bartenura Moscato	38.00
Terra D'Oro Pinot Grigio	38.00
Cupcake Sauvignon Blanc	32.00
Starborough Sauvignon Blanc	32.00
Chateau Ste. Michelle	
Canoe Ridge Chardonnay	32.00
San Simeon Chardonnay	38.00
Korbel Brut	28.00

Red Wines

Woodbridge Merlot	28.00
Woodbridge Cabernet Sauvignon	28.00
Josh Cellars Merlot	32.00
Josh Cellars Cabernet Sauvignon	32.00
Gnarly Head Pinot Noir	32.00
Angels Ink Pinot Noir	38.00
Cuarto Dominio Malbec	38.00
Concha Y Toro Casillero	
Diablo Carmenere	32.00
Bear Flag Eureka	
Red Batch Number 1	38.00
Folie A Deux Cabernet Sauvignon	38.00

House Wine/Glass | Woodbridge 8.00

Premium Wine/Glass | Josh Cellars 10.00

Boxed Still Water 3.50

Sparkling Water 5.00

Coca-Cola Products 3.50

Domestic Beers

Budwesier

Bud Light

Bud Select

Michelob Ultra

Shock Top

Imported/Premium Beers

Pilsner Urquell

Modelo

Schlafley Pale Ale

Schlafley Hefeweizen

Goose Island IPA

Call Selections

Vodka—Tito's

Gin—Tanqueray

Rum—Bacardi

Tequila—Jose Cuervo

Whiskey—Jack Daniel's Bourbon—Jim Beam

Scotch—Dewar's

Premium Selections

Vodka—Grey Goose

Gin—Bombay Sapphire

Rum—Captain Morgan

Tequila—Sauza Hornitos

Whiskey—Crown Royal

Bourbon—Makers Mark

Scotch—Johnnie Walker Black

Catering Policies

- Guarantees are due 4 business days prior to the event.
- Menu selections are due 2 weeks prior to the event, otherwise, the Knight Center reserves the right to create a menu within the group's budget.
- Special dietary needs need to be discussed with your conference planner at the time of menu selection.
- Food can only stay out for 2 hours at a time; if the event exceeds that, please discuss various options with your conference planner.
- Guests are not permitted to transfer alcohol or food on or off the Knight Center property.
- A bar fee of \$75.00 per Bartender per hour with a one-hour minimum. We recommend one bartender for every 75 people.
- Beer and wine selections are subject to change based on seasonality and availability.
- An Administrative Fee of 23% will be added to the total food and beverage revenue outside of package inclusions, plus appropriate Missouri and Local Taxes.

The Conference Center retains the administrative fee, is not a tip, gratuity, or service charge for any employee, and is not the property of the employee(s) providing service to you. Some stations and services may also be subject to an additional fee. Any such additional fee is not a tip or gratuity and is not distributed to staff.