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### **THE DINING EXPERIENCE: AT HOME LAUNCHES WITH SEASONAL AND HOLIDAY MENUS**

*Six New Menus to be Released through November for Contactless Pickup at the Kauffman Center*

Kansas City, MO (Oct. 7, 2020) – The exceptional food for which The Dining Experience at the Kauffman Center is known will now be available for contactless pickup on the Center’s south drop-off drive.

Executive Chef Laura Comer has cooked up a series of six menus, with special selections for Halloween, Thanksgiving, Christmas and New Year’s Eve. Or choose from delicious seasonally-inspired meals. The first two menus are on sale now. Each meal requires an advanced order, and they must be placed a minimum of seven days before the pickup date.

**“During this time, people are dining at home more often and are looking for ways to bring new dishes, flavors and dining experiences to their tables,” Comer said. “It is a wonderful opportunity to pair the cuisine that guests have come to love from the Kauffman Center’s Dining Experience with a carry-out menu option that brings the delicious flavors to tables at home.”**

This tasty series debuts with a fall-inspired menu of pumpkin soup, pan-roasted pheasant and a decadent French apple tart. A vegetarian entrée is available upon request. Order by Oct. 16 for pickup on Oct. 23 from 5 to 7 p.m. Minimum two meals per order.

Chef Comer taps into her spooky side for a Halloween-focused menu. This meal for four is complete with homemade chicken pot pie, autumn salad, melt-in-your-mouth yeast rolls and spiderweb brownies! For some ghostly fun, add a Spooky-Sweet Cupcake Decorating Kit. Orders for this menu close Oct. 24, with pickup Oct. 31 from 2 to 6 p.m.

More great menus will be released in November. Plus, festive holiday cookie decorating kits will be available to order Nov. 1, with pickup beginning Dec. 1.

While the Kauffman Center misses welcoming guests in the building this time of year, we hope these to-go meals help create happy fall and holiday memories with close family and friends.

**To place an order, call 816.994.7208.** Payment will be taken over the phone, and you will be emailed a confirmation to bring with you at pickup. For more information and to view each menu as it becomes available, visit [kauffmancenter.org/dining-at-home](http://kauffmancenter.org/dining-at-home).

### **About Executive Chef Laura Comer**

Executive Chef Laura Comer brings a wealth of fine dining history to her work at the Kauffman Center, where she has led the culinary team since fall 2016. Her background includes time with well-known local establishments including Bluestem, Justus Drugstore and Treat America. The Greater Kansas City Restaurant Association named Comer its 2018 “Chef of the Year.” Comer is a Kansas City native and graduate of the University of Missouri-Kansas City Conservatory of Music and Dance. She holds an A.O.S. in Culinary Arts and Le Cordon Bleu Diploma from The California School of Culinary Arts.

### **About the Kauffman Center for the Performing Arts**

The Kauffman Center for the Performing Arts – a major not-for-profit center for music, opera, theater and dance designed by Moshe Safdie – opened in 2011. Serving as a cultural cornerstone for Kansas City and the region, the Kauffman Center delivers extraordinary and diverse performing arts experiences. Honored as one of the World’s 15 Most Beautiful Concert Halls, the Kauffman Center attracts some of the world’s most renowned performers and entertainers.

Through educational outreach programs and community enrichment, the Kauffman Center supports Kansas City as a cultural destination. More information on the Kauffman Center for the Performing Arts is available at [kauffmancenter.org](http://kauffmancenter.org).

Visit the Kauffman Center’s online press room for media resources, multimedia library, press release archive and more: [kauffmancenter.org/about/press-room/](http://kauffmancenter.org/about/press-room/)

Follow the Kauffman Center on Facebook, Instagram and Twitter to get more details about upcoming performances and behind-the-scenes access.



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