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GRAND STREET EVENT MENU

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SPRING 2019



COUNTRY CLUB PLAZA

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4740 Grand Ave, Kansas City, MO, 64112

816.561.8000

LENEXA

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8815 Renner Blvd, Lenexa, KS, 66219

913. 601.3500

# BRUNCH

AVAILABLE EVERY DAY OF THE WEEK, PRICED PER PERSON

## A LA CARTE

### EGGS

- Scrambled | 4
- Three cheese scramble | 5
- Caprese scrambled | *cherry tomatoes, mozzarella, basil* | 6
- Mushroom and gruyere frittata | 6
- Quiche Lorraine | *bacon, onion, swiss* | 8
- Classic eggs Benedict | *poached eggs, Canadian bacon, English muffin, Hollandaise* | 8

### STARCHES

- Cheddar biscuits | 3
  - add sausage gravy* | 2
  - oyster mushroom gravy* | 3
- Triple cooked breakfast potatoes | 4
- Cheddar grits | 4
- Roasted potato pepper hash | 5
- Waffles | 5
- French toast | 6
- Broccoli cheddar strata | 6

### MEATS

- Bacon | 5
- Sausage links | 5
- Sausage patties | 5
- Grilled ham | 5
- Brown sugar bacon | 5

### SWEETS

- Mixed berry muffins | 3
- Seasonal fruit salad | 4
- Cinnamon rolls | 4
- Fruit smoothie | 5
- Assorted Danish | 5
- Bread pudding | 5
- Assorted pastry | 6
- Fruit parfait | *citrus yogurt, homemade granola* | 6
- Melon skewers | *prosciutto, honey whipped mascarpone* | 6

## PACKAGES

### I. CONTINENTAL | \$14

- Assorted fruit juices and smoothies
- Assorted pastries
- Cinnamon rolls
- Seasonal fruit salad
- 2-hour coffee service

### PACKAGE II | \$17, BUFFET | \$19, PLATED

- Triple cooked breakfast potatoes
- Scrambled eggs or three cheese scramble  
(\$1 extra per-person for 50/50)
- Smoked bacon
- Seasonal fruit salad
- Cinnamon rolls
- 2-hour coffee service

## PACKAGE III

\$23, BUFFET | \$26, PLATED (INCLUDES 2-HOUR COFFEE AND JUICE SERVICE)

### EGGS (choose 1)

Scrambled eggs  
Three cheese scramble eggs  
Caprise scrambled | *cherry tomatoes, mozzarella, basil*  
Mushroom and gruyere frittata

### STARCHES (choose 1)

Triple cooked breakfast potatoes  
Roasted potato pepper hash  
Waffles  
Cheddar biscuits  
*add sausage gravy | 2*  
*add oyster mushroom gravy | 3*  
Cheddar grits

### MEATS (choose 2)

Bacon  
Sausage links  
Grilled ham  
Sausage patties  
Brown sugar bacon

### SWEETS (choose 2)

Assorted Danish  
Cinnamon rolls  
Bread pudding  
Mixed berry muffins  
Seasonal fruit salad  
Fruit smoothie

## PACKAGE IV

\$32, BUFFET

Our most inclusive package will be served a with demi buffet of chilled items to include: smoked salmon salad, Caesar salad, caprise salad, pasta salad, grilled vegetables, hummus and pita bread, seasonal fruit salad as well as 2-hour coffee and juice service

### EGGS (choose 2)

Classic eggs Benedict  
Scrambled eggs  
Three cheese scrambled eggs  
Caprese scrambled  
Mushroom and gruyere frittata  
Quiche Lorraine

### STARCHES (choose 2)

Triple cooked breakfast potatoes  
Roasted potato pepper hash  
Waffles  
French toast  
Cheddar biscuits | *choice of sausage or oyster mushroom gravy*  
Cheddar grits  
Broccoli cheddar strata

### MEATS (choose 2)

Bacon  
Sausage links  
Sausage patties  
Grilled ham  
Brown sugar bacon

### SWEETS (choose 3)

Fruit smoothie  
Seasonal fruit salad  
Mixed berry muffins  
Cinnamon rolls  
Assorted Danish  
Bread pudding  
Assorted pastry  
Fruit parfait  
Melon skewers

# APPETIZERS & HORS D'OEUVRES

## COLD CANAPES

PRICED BY THE DOZEN, MINIMUM ORDER OF TWO DOZEN

### AVOCADO TOAST | 24

lemon mashed avocado, pumpernickel toast, marinated zucchini ribbons, radish, roasted garlic oil

### PARMESAN FRICO | 24

whipped feta, heirloom tomato caper relish, basil

### ROASTED TOMATO BRUSCHETTA | 28

basil, fresh mozzarella, balsamic gastrique, toasted baguette

### DEVEILED BACON EGGS | 18

pickled mustard seeds

### SMOKED SALMON PASTRAMI | 26

pickled mustard seed, whipped horseradish, pumpernickel crisps, pearl onion, chive

### SHRIMP SALAD | 28

avocado mousse, cucumber ribbons, seeded lavosh

### MINI DUCK CONFIT TARTLETS | 30

goat cheese, peach confiture, fried leeks

### EVERYTHING BAGEL SPICED PANCAKES | 32

smoked trout, dirty martini cream cheese, pickled pearl onions

### CHILI SPICED SHRIMP | 36

mango gazpacho, charred corn, cilantro

### HONEY MASCARPONE TARTS | 36

Medjool dates, grated Manchego, prosciutto di parma

### BEEF TENDERLOIN SLIDERS | 36

horseradish aioli, tomato jam, fried onion straws

### SMOKED SALMON CORNETS | 36

salmon mousse, salmon caviar, herb whipped goat cheese

### STEAK TARTARE CORNETS | 45

marinated minced beef tenderloin, dijon mousse, pickled mustard seed chives

### SEARED TUNA CRUDO | 36

hot mustard cracker, wasabi crème fraiche, soy caramel, cilantro, wasabi peas

### SEARED STRIP STEAK CRUDO | 38

candied bacon onion relish, steak sauce aioli, double thick potato chip

### FOIE GRAS TORCHON | 54

strawberry balsamic preserves, pistachio, brioche toast

## ARTISAN BREAD BOWLS

1 for \$4 | 2 for \$6 | 3 for \$7  
served with toast and lavosh

### HERB WHITE BEAN PUREE

### SPINACH ARTICHOKE AND FETA DIP

### RICOTTA OLIVADE

### FRESH BASIL PEPPERONATA

### PARMESAN ROASTED EGGPLANT DIP

## PLATTERS

PRICED PER PERSON

### WHITE TRUFFLE KETTLE CORN | 3

### GRILLED VEGETABLE PLATTER | 4

pesto, whipped ricotta

### HOUSE MADE POTATO CHIPS | 3

gorgonzola dip, tomato jam

### SEASONAL FRUIT TRAY | 4

honey lime dressing, citrus yogurt

### WARM ROSEMARY SPICED BAR NUTS | 3

### CHEF'S BOARD | 7

assorted house cured and imported meats, pickled vegetables, beer mustard, toasted baguette

### DOMESTIC CHEESE PLATTER AND CRACKERS | 4

[add fruit, 2 | add imported cheeses, 3]

### SMOKED PORK SHOULDER LETTUCE WRAPS | 5

house made hot sauce, KC red BBQ, Carolina gold BBQ, bread and butter pickles, soy pickled mushrooms

### SHRIMP COCKTAIL | 5

Bloody Mary cocktail sauce

### PUFF PASTRY WRAPPED BRIE | 6

caramelized apples, fig jam, candied walnuts, grilled baguette

# HOT CANAPES

PRICED BY THE DOZEN, MINIMUM ORDER OF TWO DOZEN

**WARM SALTED PRETZELS** | 20  
white cheddar fondue

**CHEF'S CHOICE FLATBREAD** | 20

**RICOTTA AND MOZZARELLA FRITTERS** | 26  
Calabrian chili orange marmalade, fresh basil

**CRISPY POLENTA** | 26  
marsala mushroom ragout, pine nuts, gorgonzola cream

**FRIED ARTICHOKE HEARTS** | 26  
black truffle aioli, pumpkin seed dukkah spice

**ASPARAGUS RICOTTA ROTOLO** | 30  
tarragon pistachio, lemon

**PROSCIUTTO WRAPPED BRIE** | 24  
toasted baguette, white truffle honey, chive

**GOLDEN POTATO CRAB CAKES** | 32  
sriracha remoulade, chive

**ROASTED MUSHROOM SPRING ROLLS** | 26  
candied garlic syrup, gremolata

**GRILLED ASPARAGUS BRUSCHETTA** | 26  
Saint Andre Brie, porcini mushroom aioli, seeded baguette

**CANDIED GARLIC GLAZED CHICKEN SKEWERS** | 28  
hot mustard, scallion

**SOY CARAMEL GLAZED BEEF SKEWERS** | 36  
chimichurri sauce, cilantro, sliced fresno chilis

**CHORIZO AND BRAISED OCTOPUS SKEWERS** | 36  
Aleppo pepper and orange glaze

**PORK BELLY AND SHRIMP YAKITORI** | 36  
tamarind soy glaze, sesame seeds

**DUCK CONFIT CROQUETTES** | 36  
brie cheese, fig jam

**LAMB SAUSAGE MEATBALLS** | 32  
pepperonata, basil, goat cheese, herb bread crumbs

**MINI LAMB SLIDERS** | 38  
romesco aioli, feta, arugula, pickled onion

**BRAISED SHORT RIB SLIDER** | 40  
arugula, gorgonzola aioli, balsamic onion marmalade

**FRENCH DIP SPRING ROLLS** | 36  
sliced prime rib, Gruyere caramelized onion, demi-glace, scallions

## ENTREE PREVIEWS

*PRICE PER ITEM*

**ROASTED SLICED DUCK BREAST** | 7  
duck confit potato hash, sweet pepper jam

**MINI BEEF WELLINGTON** | 8  
mushroom pate, prosciutto, port wine demi glace, horseradish potato puree

**PUMPKIN SEED CRUSTED FRIED QUAIL** | 9  
crème fraiche whipped potato, bacon apple compote, hot sauce honey butter

**MARINATED LAMB LOLLIPOPS** | 9  
parsnip puree, butternut squash jam

**FENNEL & CORIANDER SPICED SEARED SCALLOP** | 9  
cauliflower puree, smoked golden raisins, orange, pine nuts, cilantro oil

# LUNCH

## PRICED PER PERSON

Includes tea and soda, rolls and butter, and a cookie for every guest

### SALADS

#### ROASTED BEET SALAD | 17

red and gold beets, citrus, goat cheese, candied cashews, arugula, champagne vinaigrette

#### GREEK SALAD | 17

shaved zucchini, Boston lettuce, pecorino, cucumber, tomato, feta, polenta croutons, lemon caper vinaigrette

#### GRAND STREET CAESAR | 15

grilled chicken, hearts of romaine, white anchovies, garlic croutons, parmesan cheese

#### BILL'S CHICKEN SALAD | 16

fried coconut chicken, mixed greens, eggs, tomatoes, artichoke hearts, shredded cheese, avocado, hot mustard, balsamic vinaigrette

#### GRILLED SALMON SALAD | 18

spinach, Boston lettuce, blue cheese, potato straws, toasted almonds, cranberry vinaigrette

#### HOUSE SALAD | 6

mixed greens, spiced pumpkin seeds, ricotta salata, dried cranberries, sherry thyme vinaigrette

### PASTA

#### MUSHROOM LASAGNA | 18

mushroom duxelles, porcini mushroom cream, roasted wild mushrooms, mozzarella, caramelized onions

#### LASAGNA BOLOGNESE | 19

Italian sausage, ground seasoned beef, pancetta, parmesan béchamel, mozzarella

#### BUTTERNUT SQUASH CANNELLONI | 18

roasted squash and kale filling, hazelnut béchamel, lemon honey brown butter, fontina cheese

#### CAVATAPPI PASTA | 18

artichoke parmesan cream, lemon roasted chicken, sundried tomatoes, arugula

#### PENNE PASTA | 19

chicken sausage meatballs, lemon, white wine roasted mushroom ragout, spinach, parmesan cheese

### SANDWICHES

#### HOT HAM AND CHEESE | 17

Burgers' smokehouse ham, dijonaise, Muenster cheese, gruyere cheese, grilled sourdough bread, white cheddar fondue

#### PASTRAMI SANDWICH | 18

gruyere cheese, giardiniera, Worcestershire steak sauce, marble rye bread, horseradish aioli

#### GRILLED CHICKEN SANDWICH | 17

smoked bacon, cheddar cheese, brioche bun, lettuce, pickled onion, tomato, green herb aioli

#### FETA PESTO WRAP | 17

grilled zucchini, quinoa tabbouleh, diced tomato, spinach, herb white bean hummus, whole wheat wrap

#### BLT | 16

thick cut pepper bacon, tomato, Boston lettuce, pickled mustard aioli, multi grain bread

#### GRAND STREET STACK | 18

grilled sirloin, caramelized onions, mozzarella, roasted mushrooms, cabernet demi-glace

#### TROTTOLE PASTA | 19

roasted tomato sauce, pepperonata, lamb sausage meatballs, goat cheese, basil

#### ORECCHIETTE PASTA | 19

pecorino brodo, grilled Italian sausage, roasted broccoli, lemon juice, red chili

#### CAVATAPPI PASTA CARBONARA | 17

bacon braised onions, pancetta, black pepper, pecorino cheese, chives, egg yolk

#### BUCATINI PASTA | 21

roasted red pepper amatriciana sauce, sautéed shrimp, chopped oregano, pancetta, Calabrian chillies, braised red onion, San Marzano tomatoes

#### GEMELLI PASTA | 16

pencil asparagus, green beans, cannellini beans, peas, pistachio lemon pesto, whipped ricotta cheese

## ENTREE DUOS

### **SURF AND TURF #1 | 28**

4 oz roasted salmon, 8 oz pan roasted chicken,  
spiral cut summer squash, pistachio lemon pesto,  
fried polenta

### **SURF AND TURF #2 | 30**

6 oz marinated sirloin, 4 oz grilled shrimp,  
honey glazed baby carrots, roasted mushroom risotto,  
horseradish butter

### **SURF AND TURF #3 | 65**

6 oz beef tenderloin, 4 oz lobster tail,  
sautéed asparagus, dauphinoise potatoes,  
béarnaise sauce, port wine demi-glace

### **TURF AND TURF #1 | 28**

8 oz pan roasted chicken breast, 4 oz marinated sirloin,  
roasted Brussels sprouts, cheddar chive whipped potatoes,  
fine herb dijon cream sauce

### **CHEFS CHOICE TURF AND TURF | 55**

6 oz rendered duck breast, 6 oz mustard crusted lamb rack,  
sweet potato puree, cauliflower romanesco,  
sweet potato hay, blackberry port demi-glace

## ENTREES

### **ROASTED CHICKEN BREAST (8 OZ) | 20**

roasted broccoli cheddar risotto, country ham, fine herb dijon cream sauce

### **GRILLED CHICKEN BREAST (6 OZ) | 18**

lemon caper butter, roasted pepper coulis, green beans, whipped potatoes

### **SEARED SALMON (5 OZ) | 22**

goat cheese polenta, ratatouille, fresh mozzarella, sweet basil emulsion

### **HOT SMOKED TROUT (5 OZ) | 21**

shrimp fried carolina gold rice, charred pineapple agrodolce, togarashi

### **SEASONAL FISH | MKT**

roasted fingerling potatoes, salsa verde, sweet corn butter sauce, crab pickled tomato relish

### **GRILLED SIRLOIN (6 OZ) | 24 | (substitute 12 oz ribeye for \$43 or 14 oz dry aged strip steak for \$62)**

whipped potatoes, onion straws, sautéed green beans, French onion demi-glace

### **SWEET MUSTARD GLAZED PORK CHOP (7 OZ) | 21**

raclette cheese scalloped potatoes, grilled broccolini

### **PAN SEARED BEEF TENDERLOIN (6 OZ) | 45 | (substitute 8 oz filet for additional \$8 per plate)**

mushroom pate, whipped potatoes, sautéed asparagus, port wine demi-glace

# DINNER

## PRICED PER PERSON

Includes a choice of house or caesar salad and a roll and butter for each guest

### PASTA

#### MUSHROOM LASAGNA | 22

mushroom duxelles, porcini mushroom cream, roasted wild mushrooms, caramelized onions

#### LASAGNA BOLOGNESE | 23

Italian sausage, ground seasoned beef, pancetta, parmesan béchamel, mozzarella

#### BUTTERNUT SQUASH CANNELLONI | 22

roasted squash and swiss chard filling, hazelnut béchamel, lemon honey brown butter, fontina cheese

#### CAVATAPPI PASTA | 22

artichoke parmesan cream, lemon roasted chicken, sundried tomatoes, arugula

#### PENNE PASTA | 23

chicken sausage meatballs, lemon, white wine roasted mushroom ragout, spinach, parmesan cheese

#### TROTTOLE PASTA | 23

roasted tomato sauce, pepperonata, lamb sausage meatballs, goat cheese, basil

#### ORECCHIETTE PASTA | 23

pecorino brodo, grilled Italian sausage, roasted broccoli, lemon juice, red chili

#### CAVATAPPI PASTA CARBONARA | 21

bacon braised onions, pancetta, black pepper, pecorino cheese, chives, egg yolk

#### BUCATINI PASTA | 25

roasted red pepper amatriciana sauce, sautéed shrimp, chopped oregano, pancetta, Calabrian chillies, braised red onion, San Marzano tomatoes

#### GEMELLI PASTA | 20

pencil asparagus, green beans, cannellini beans, peas, pistachio lemon pesto, whipped ricotta cheese

## CARVING & LIVE STATIONS

priced per person plus \$100 attendant fee for 2 hours  
\$25 for each additional hour

#### SALMON DUO | 14

sliced house cured gravlax, hot smoked salmon, gournay cheese, fried capers, pickled shallots, grated egg, everything bagel toast

#### PORCHETTA | 16

slow roasted fennel and garlic pork belly, pork shoulder, agrodolce, capponata, Calabrian chili hot sauce, toasted focaccia

#### HERB CRUSTED BEEF TENDERLOIN | 18

chimichurri, port wine demi-glace, horseradish creme fraiche, toast points

## BUILD YOUR OWN RISOTTO

priced per person  
1 for \$12 | 2 for \$18

#### PARMESAN RISOTTO

pepperonata, fresh mozzarella, cherry tomato salad, pine nuts, fresh basil parmesan

#### MUSHROOM RISOTTO

mushrooms conserva, gorgonzola, wilted arugula, balsamic braised onions



## ENTREE DUOS

### **SURF AND TURF #1 | 33**

4 oz roasted salmon, 8 oz pan roasted chicken,  
spiral cut summer squash, pistachio lemon pesto,  
fried polenta

### **SURF AND TURF #2 | 35**

6 oz marinated sirloin, 4 oz grilled shrimp,  
honey glazed baby carrots, roasted mushroom risotto,  
horseradish butter

### **SURF AND TURF #3 | 70**

6 oz beef tenderloin, 4 oz lobster tail,  
sautéed asparagus, dauphinoise potatoes,  
béarnaise sauce, port wine demi-glace

### **TURF AND TURF #1 | 33**

8 oz pan roasted chicken breast, 4 oz marinated sirloin,  
roasted Brussels sprouts, cheddar chive whipped potatoes,  
fine herb dijon cream sauce

### **CHEFS CHOICE TURF AND TURF | 60**

6 oz rendered duck breast, 6 oz mustard crusted lamb rack,  
sweet potato puree, cauliflower romanescos,  
sweet potato hay, blackberry port demi-glace

## ENTREES

### **ROASTED CHICKEN BREAST (16 OZ) | 26**

roasted broccoli cheddar risotto, country ham, fine herb dijon cream sauce

### **GRILLED CHICKEN BREAST (12 OZ) | 25**

lemon caper butter, roasted pepper coulis, green beans, whipped potatoes

### **SEARED SALMON (7 OZ) | 32**

goat cheese polenta, ratatouille, fresh mozzarella, sweet basil emulsion

### **HOT SMOKED TROUT (8 OZ) | 28**

shrimp fried carolina gold rice, charred pineapple agrodolce, togarashi

### **SEASONAL FISH | MKT**

roasted fingerling potatoes, salsa verde, sweet corn butter sauce, crab pickled tomato relish

### **PAN SEARED SCALLOPS | 43**

parmesan cauliflower, cauliflower romanescos, smoked golden raisins, citrus, pine nuts, cilantro oil

### **GRILLED SIRLOIN (8 OZ) | 30** *(substitute 12 oz ribeye for \$43 or 14 oz dry aged strip steak for \$62)*

whipped potatoes, onion straws, sautéed green beans, french onion demi-glace

### **SWEET SOY BRAISED BEEF SHORT RIBS (6 OZ) | 35**

soba noodle shiitake salad, soy mushroom broth, scallions, sesame seeds

### **PAN SEARED BEEF TENDERLOIN (6 OZ) | 50** *(substitute 8 oz filet for additional \$8 per plate)*

mushroom pate, whipped potatoes, sautéed asparagus, port wine demi-glace

### **SWEET MUSTARD GLAZED PORK CHOP (14 OZ) | 32**

raclette cheese scalloped potatoes, grilled broccolini

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# BUFFET PACKAGE I

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\$27 per person

## SALAD | (Choose 1)

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**CAESAR SALAD** | Garlic Croutons, Pecorino Cheese, Romaine Hearts, Caesar Dressing

**HOUSE SALAD** | Mixed Greens, Sherry Thyme Vinaigrette, Ricotta Salata, Dried Cranberries, Spiced Pumpkin Seeds

## STARCH | (Choose 1)

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**BUTTERMILK MASHED POTATOES**

**ROASTED SWEET POTATOES** | Maple Syrup and Toasted Pecans

**ROASTED GARLIC MULTIGRAIN PILAF**

**ROASTED GOLDEN POTATO HASH** | Sweet Peppers, Caramelized Onion, Rosemary

## VEGETABLES | (Choose 1)

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**FRENCH GREEN BEANS** | Roasted Shallots

**EVERYTHING BAGEL SPICE ROASTED CAULIFLOWER**

**ROASTED ZUCCHINI AND SQUASH** | Pistachio Lemon Pesto

**CARROT DUO** | Honey Glazed Carrots, Roasted Garlic Carrot Puree

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## ENTRÉES

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(Choose 2)

**GRILLED CHICKEN BREAST** | Lemon Caper Butter

**CHICKEN PARMESAN** | Breaded Fried Chicken Cutlet, Mozzarella, Pecorino, Tomato Wine Sauce, Fresh Basil

**CHICKEN SCALOPINI** | Prosciutto, Sage Veloute

**POT ROAST** | Slow Cooked Bottom Round, Roasted Mirepoix, Stout Beer Gavy

**BRAISED BEEF TIKKA MASALA** | Red Curry, Braised Brisket, Golden Raisins, Roasted Peppers, Cilantro Gremolata, Greek Yogurt

**MARINATED GRILLED SIRLOIN** | French Onion Demi Glace, Fried Straw Onions

**SAUSAGE AND PEPPERS** | Grilled Scimecas' Italian Sausage Links, Stewed Sweet Peppers, Onions, Basil

**APPLE CIDER BRINED ROASTED PORK LOIN** | Dried Cherry Apple Bacon Compote

**PORK MILANESE** | Lemon Aioli, Tomato, Fresh Mozzarella, Basil

**SMOKED PORK BELLY BURNT ENDS** | Sherry Barbecue Glaze, Pickled Mustard Seeds

**CITRUS CURED SALMON CROQUETTES** | Dill Lemon Crème Fraiche, Fried Capers

**CAJUN SPICED CATFISH** | Crayfish Butter Sauce

**CAVATAPPI PASTA** | Artichoke Parmesan Cream, Lemon Roasted Chicken, Sundried Tomatoes, Arugula

**GEMELLI PASTA** | Pencil Asparagus, Green Beans, Cannellini Beans, Peas, Pistachio Lemon Pesto, Whipped Ricotta

# BUFFET PACKAGE II

\$32 per person

## SALAD | (Choose 1)

**CAESAR SALAD** | Garlic Croutons, Pecorino Cheese, Romaine Hearts, Caesar Dressing

**HOUSE SALAD** | Mixed Greens, Sherry Thyme Vinaigrette, Ricotta Salata, Dried Cranberries, Spiced Pumpkin Seeds

**SPINACH SALAD** | Dried Cranberries, Gorgonzola Cheese, Toasted Almonds, Fried Potato Straws, Cranberry Sage Dressing

## STARCH | (Choose 1)

**BUTTERMILK MASHED POTATOES**

**ROASTED SWEET POTATOES** | Maple Syrup and Toasted Pecans

**ROASTED GARLIC MULTIGRAIN PILAF**

**ROASTED GOLDEN POTATO HASH** | Sweet Peppers, Caramelized Onion, Rosemary

**ROASTED MUSHROOM RISOTTO**

**FRIED POLENTA CAKES** | Pistachio Lemon Pesto

**ROASTED FINGERLING POTATOES** | Salsa Verde

**CREAMY GOAT CHEESE POLENTA**

## VEGETABLES | (Choose 2)

**FRENCH GREEN BEANS** | Roasted Shallots

**EVERYTHING BAGEL SPICE ROASTED CAULIFLOWER**

**ROASTED ZUCCHINI AND SQUASH** | Pistachio Lemon Pesto

**CARROT DUO** | Honey Glazed Carrots, Roasted Garlic Carrot Puree

**ROASTED SPAGHETTI SQUASH** | Hazelnut Brown Butter and Lemon

**WHITE CHEDDAR SCALLOPED BROCCOLI**

**GRILLED BROCCOLINI** | Cotija Cheese and Lime Juice

**ROASTED ROOT VEGETABLES** | Honey Brown Butter

**BUTTERED ASPARAGUS** | Grilled Lemon

## ENTRÉES

(Choose 2)

### CHICKEN

**GRILLED CHICKEN BREAST** | Lemon Caper Butter

**CHICKEN PARMESAN** | Breaded Fried Chicken Cutlet, Mozzarella, Pecorino, Tomato Wine Sauce, Fresh Basil

**CHICKEN SCALOPINI** | Prosciutto, Sage Veloute

**MOSCATO BRAISED CHICKEN THIGHS** |  
Roasted Grapes and Rosemary

**ROASTED AIRLINE CHICKEN BREAST** | Fine Herb Dijon Cream

**CHICKEN POT PIE** | Roasted Mushroom Gravy, Roasted Vegetables and Cheddar Biscuit Topping

### BEEF

**SWEET SOY BRAISED BEEF SHORT RIBS** | Soy Pickled Mushrooms, Scallion, Sesame

**ANCHO CHILI SMOKED BEEF BRISKET** | Sherry Barbecue Glaze, Pickled Onion Relish

**CARVED PRIME RIB** | Au Jus, Horseradish Creme Fraiche  
(Add \$50 Attendant Fee)

**MARINATED GRILLED SIRLOIN** | French Onion Demi-Glace, Fried Straw Onions

**BRAISED BEEF TIKKA MASALA** | Red Curry Braised Brisket, Golden Raisins Roasted Peppers, Cilantro Gremolata, Greek Yogurt

**POT ROAST** | Slow Cooked Bottom Round, Roasted Mirepoix, Stout Beer Gravy

**BRACIOLE** | Pounded Beef Roulade Filled with Basil Mozzarella, Prosciutto Braised in Red Wine Tomato Sauce

### FISH

**CAJUN SPICED CATFISH** | Crayfish Butter Sauce

**HOT SMOKED TROUT** | Charred Pineapple, Pineapple Agrodolce

**SEARED SALMON** | Sweet Basil Emulsion, Fresh Lemon

**CITRUS CURED SALMON CROQUETTES** | Dill Lemon Crème Fraiche, Fried Capers

### PORK

**SAUSAGE AND PEPPERS** | Grilled Scimecas' Italian Sausage Links, Stewed Sweet Peppers, Onion, Basil

**ITALIAN SAUSAGE AND APRICOT STUFFED PORK LOIN** | Calabrian Chili Orange Marmalade, Basil

**PORK MILANESE** | Lemon Aioli, Tomato, Mozzarella, Basil

**APPLE CIDER BRINED ROASTED PORK LOIN** | Dried Cherry Apple Bacon Compote

**SMOKED PORK BELLY BURNT ENDS** | Sherry Barbecue Glaze, Pickled Mustard Seeds

**BRAISED PORK PIE** | Braised Pork Shoulder, Andouille Sausage, Roasted Mirepoix, French Onion Gravy, Crispy Pie Crust

### PASTA

**BUTTERNUT SQUASH CANNELONI** | Roasted Squash and Kale Filling, Hazelnut Bechamel, Lemon Honey Brown Butter, Fontina Cheese

**GEMELLI PASTA** | Pencil Asparagus, Green Beans, Cannellini Beans, Peas, Pistachio Lemon Pesto, Whipped Ricotta Cheese

**CAVATAPPI PASTA** | Artichoke Parmesan Cream, Lemon Roasted Chicken, Sundried Tomatoes, Arugula

# BUFFET PACKAGE III

\$39 per person

## SALAD | (Choose 1)

**CAESAR SALAD** | Garlic Croutons, Pecorino Cheese, Romaine Hearts, Caesar Dressing

**SPINACH SALAD** | Dried Cranberries, Gorgonzola Cheese, Toasted Almonds, Fried Potato Straws, Cranberry Sage Dressing

**HOUSE SALAD** | Mixed Greens, Sherry Thyme Vinaigrette, Ricotta Salata, Dried Cranberries, Spiced Pumpkin Seeds

**Boston Lettuce Salad** | Lemon Caper Vinaigrette, Polenta Croutons, Radish, Pecorino Cheese

**Roasted Beet Salad** | Arugula, Goat Cheese, Candied Cashews, Champagne Vinaigrette

## STARCH | (Choose 2)

**BUTTERMILK MASHED POTATOES**

**ROASTED SWEET POTATOES** | Maple Syrup and Toasted Pecans

**ROASTED GARLIC MULTIGRAIN PILAF**

**ROASTED GOLDEN POTATO HASH** | Sweet Peppers,  
Caramelized Onion, Rosemary

**ROASTED MUSHROOM RISOTTO**

**FRIED POLENTA CAKES** | Pistachio Lemon Pesto

**ROASTED FINGERLING POTATOES** | Salsa Verde

**CREAMY GOAT CHEESE POLENTA**

**CHEDDAR CHIVE WHIPPED POTATOES**

**RACLETTE CHEESE SCALLOPED POTATOES**

**BROCCOLI CHEDDAR RISOTTO**

**COLCANNON POTATOES** | Braised Cabbage, Roasted Onion,  
Creamed Potatoes

## ENTRÉES:

(Choose 3)

### CHICKEN

**GRILLED CHICKEN BREAST** | Lemon Caper Butter

**CHICKEN PARMESAN** | Breaded Fried Chicken Cutlet,  
Mozzarella, Pecorino, Tomato Wine Sauce, Fresh Basil

**CHICKEN SCALLOPINI** | Prosciutto, Sage Veloute

**CHICKEN POT PIE** | Roasted Mushroom Gravy,  
Roasted Vegetables and Cheddar Biscuit Topping

**MOSCATO BRAISED CHICKEN THIGHS** |  
Roasted Grapes and Rosemary

**ROASTED AIRLINE CHICKEN BREAST** | Fine Herb Dijon Cream

**CRISPY BONELESS CHICKEN ROULADE** | Calabrian Chili Tomato Sauce

**CHICKEN DUO** | Marinated Roasted Chicken Breast, Crispy Confit  
Chicken Leg, Lemon Rosemary Chicken Demi-Glace

### FISH

**CITRUS CURED SALMON CROQUETTES** | dill lemon crème fraiche,  
fried capers

**CAJUN SPICED CATFISH** | Crayfish Butter Sauce

**SEARED SALMON** | Sweet Basil Emulsion, Fresh Lemon

**HOT SMOKED TROUT** | Charred Pineapple, Pineapple Agrodolce

**CATCH OF THE DAY** | Sweet Corn Butter Sauce, Crab Pico De Gallo

**GRILLED SWORDFISH** | Chipotle Honey Glaze, Charred Corn,  
Salsa Verde

**CIOPPINO** | Stewed Mussels, Clams, Shrimp, Calamari,  
Calabrian Chili Tomato Broth, Shaved Fennel

**SHRIMP AND CHORIZO PAELLA** | Saffron Tomato Rice,  
Roasted Peppers

### PASTA

**CAVATAPPI PASTA** | Artichoke Parmesan Cream, Lemon  
Roasted Chicken, Sundried Tomatoes, Arugula

**GEMELLI PASTA** | Pencil Asparagus, Green Beans, Cannellini  
Beans, Peas, Pistachio Lemon Pesto, Whipped Ricotta Cheese

**BUTTERNUT SQUASH CANNELLONI** | Roasted Squash and Swiss  
Chard Filling, Hazelnut Béchamel, Lemon Honey Brown Butter,  
Fontina Cheese

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# BUFFET PACKAGE III

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\$39 per person

## VEGETABLES | (Choose 2)

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**FRENCH GREEN BEANS** | Roasted Shallots

**EVERYTHING BAGEL SPICE ROASTED CAULIFLOWER**

**ROASTED ZUCCHINI AND SQUASH** | Pistachio Lemon Pesto

**CARROT DUO** | Honey Glazed Carrots, Roasted Garlic Carrot Puree

**ROASTED SPAGHETTI SQUASH** | Hazelnut Brown Butter and Lemon

**WHITE CHEDDAR SCALLOPED BROCCOLI**

**GRILLED BROCCOLINI** | Cotija Cheese and Lime Juice

**ROASTED ROOT VEGETABLES** | Honey Brown Butter

**BUTTERED ASPARAGUS** | Grilled Lemon

**ASPARAGUS CACIO E PEPE** | Grilled Asparagus, Bread Crumbs, Black Pepper, Pecorino Butter

**BLISTERED FRENCH GREEN BEANS** | Shishito Peppers, BBQ Peanuts, Chipotle Emulsion, Labneh

**PARMESAN CAULIFLOWER PUREE** | Roasted Cauliflower Romanesco

**CHARRED BABY CARROTS** | Romesco Sauce, Pistachios

**ROASTED MUSHROOMS** | Buttered Peas, Balsamic Glazed Pearl Onions

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## ENTRÉES:

(Choose 3)

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### PORK

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**SAUSAGE AND PEPPERS** | Grilled Scimecas' Italian Sausage Links, Stewed Sweet Peppers, Onion, Basil

**APPLE CIDER BRINED ROASTED PORK LOIN** | Dried Cherry Apple Bacon Compote

**PORK MILANESE** | Lemon Aioli, Tomato, Mozzarella, Basil

**SMOKED PORK BELLY BURNT ENDS** | Sherry Barbecue Glaze, Pickled Mustard Seeds

**ITALIAN SAUSAGE AND APRICOT STUFFED PORK LOIN** | Calabrian Chili Orange Marmalade, Basil

**BRAISED PORK PIE** | Braised Pork Shoulder, Andouille Sausage, Roasted Mirepoix, French Onion Gravy, Crispy Pie Crust

**PORCHETTA** | Spice Cured Pork Loin Wrapped in Pork Belly, Agrodolce Sauce

**HONEY HAM BRAISED PORK SHANKS** | Grilled Pineapple, Rum Pineapple Jus

**PROSCIUTTO WRAPPED PORK TENDERLOIN** | Balsamic Onion Marmalade

**BRINED MARINATED PORK CHOPS** | Sweet Mustard Glaze

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### BEEF

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**POT ROAST** | Slow Cooked Bottom Round, Roasted Mirepoix, Stout Beer Gravy

**BRAISED BEEF TIKKA MASALA** | Red Curry Braised Brisket, Golden Raisins Roasted Peppers, Cilantro Gremolata, Greek Yogurt

**MARINATED GRILLED SIRLOIN** | French Onion Demi-Glace, Fried Straw Onions

**BRACIOLE** | Pounded Beef Roulade Filled with Basil Mozzarella, Prosciutto Braised in Red Wine Tomato Sauce

**ANCHO CHILI SMOKED BEEF BRISKET** | Sherry Barbecue Glaze, Pickled Onion Relish

**SWEET SOY BRAISED BEEF SHORT RIBS** | Soy Pickled Mushrooms, Scallion, Sesame

**CARVED PRIME RIB** | Au Jus, Horseradish Crème Fraiche  
*(Add \$50 Attendant Fee)*

**ROASTED SLICED BEEF TENDERLOIN** | Mushroom Pate, Port Wine Demi-Glace *(Add \$5 Per Guest)*

**6 OZ BEEF WELLINGTON** | Mushroom Pate, Prosciutto, Puff Pastry, Port Wine Demi-Glace *(Add \$7 Per Guest)*

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### GAME MEAT

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**ROASTED DUCK BREAST** | Orange Coriander Duck Demi-Glace

**BRAISED LAMB SHEPHERD PIE** | Rosemary Red Wine Gravy, Roasted Mirepoix, Chive Whipped Potato Topping

**CRISPY DUCK CONFIT** | Calabrian Chili Orange Marmalade

**BRAISED RABBIT POT PIE** | Porcini Mushroom Gravy, Puff Pastry

**WILD BOAR SAUSAGE** | Caramelized Apple Cranberry Ragout

**LEMON ROSEMARY ROASTED CORNISH GAME HENS** | Charred Lemon Veloute

# LIBATIONS

All Hourly Bar Packages are Priced Per Person and Includes Soft Drinks & Iced Tea

## HOUSE BEVERAGE PACKAGES

	FULL BAR	BEER & WINE ONLY
<b>SPIRITS</b>   Vodka, Gin, Bourbon, Tequila, Rum, Scotch	2 Hours   19	2 Hours   17
<b>BEER ON TAP</b>   Miller Lite, Boulevard Wheat, Boulevard Pale Ale	3 Hours   21	3 Hours   19
<b>WINE</b>   Sycamore Lane Chardonnay, Pinot Grigio, Cabernet, Merlot	4.75 Hours   25	4.75 Hours   23

## PREMIUM BEVERAGE PACKAGES

	FULL BAR	BEER & WINE ONLY
<b>SPIRITS</b>   Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Four Roses Small Batch Bourbon, Jose Cuervo Tequila, Bacardi Rum	2 Hours   24	2 Hours   21
<b>BEER ON TAP</b>   Miller Lite, Boulevard Pale Ale, Boulevard Wheat, Blue Moon	3 Hours   27	3 Hours   23
<b>WINE</b>   Chardonnay - 7 Falls, Cabernet - 7 Falls, Merlot - 7 Falls, Pinot Grigio - Pighin Fruili	4.75 Hours   32	4.75 Hours   27

## TOP SHELF BEVERAGE PACKAGES

	FULL BAR	BEER & WINE ONLY
<b>SPIRITS</b>   Ketel One Vodka, Hendricks Gin, Johnny Walker Red Scotch, Makers Mark Bourbon, Patron Tequila, Three Star Plantation Rum	2 Hours   31	2 Hours   26
<b>BEER ON TAP</b>   Miller Lite, Boulevard Pale Ale, Boulevard Wheat, Blue Moon	3 Hours   33	3 Hours   29
<b>WINE</b>   Chardonnay - Sonoma Cutrer, Pinot Grigio - Pighin Fruili, Cabernet - Chateau St. Michelle Indian Wells, Merlot - Robert Mondavi	4.75 Hours   37	4.75 Hours   32

## BASED ON CONSUMPTION

Top Shelf Cocktail | 10  
Premium Cocktail | 8  
House Cocktail | 5

Domestic Beer on Tap | 4  
Microbrew on Tap | 5  
Soft Drinks | 3

Coffee Service Bar Side | 50  
(approximately 35 cups)

Top Shelf Martini | 12  
Premium Martini | 10  
House Martini | 6

Top Shelf Wine | 12 glass | 48 bottle  
Premium Wine | 8 glass | 32 bottle  
House Wine | 6 glass | 24 bottle

Coffee Service Table Side | 2.50

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# DESSERT

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## PLATED

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**GRAND STREET PHYLLO BROWNIE** | Regular 8 | Small 6  
raspberry coulis, creme anglaise, toasted hazelnuts

**SEASONAL FRUIT PIE** | 8  
crispy puff pastry crust, seasonal warm fruits,  
vanilla whipped cream

**FLOURLESS CHOCOLATE CAKE** | 9  
peanut butter mousse, espresso caramel sauce,  
chocolate toffee crumble

**SEASONAL CREME BRULEE** | Regular 8 | Small 5  
choice of: espresso, chocolate, or vanilla  
topped with caramelized sugar shell

**SEASONAL CHEESECAKE** | Regular 8 | Small 5  
*select one:*  
white chocolate with raspberry coulis  
pumpkin with caramelized apple  
lemon with blueberry

**LEMON ALMOND TART** | 8  
sweet almond paste lemon curd, vanilla meringue

**PASSION FRUIT PANNA COTTA** | 8  
strawberry basil compote, pistachio biscotti crumble

**CARROT CAKE** | 8  
cream cheese icing, candied carrot, caramel sauce,  
toasted coconut

**TRIPLE CHOCOLATE LAYER CAKE** | 9  
cocoa syrup soaked chocolate cake,  
milk chocolate buttercream icing, dark  
chocolate mousse, raspberry chocolate sauce

**GRAND BAR** | 9  
flourless chocolate cake, crunchy peanut butter mousse,  
white chocolate folded with rice krispies,  
dipped in a dark chocolate shell

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## BITE SIZED DESSERTS

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priced by the dozen, minimum order of 2 dozen

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**ASSORTED CHOCOLATE GANACHE TRUFFLES** | 28  
dark chocolate, amaretto, espresso

**GRAND BARS** | 24  
chewy caramel rolled in rice krispies, dipped in dark chocolate

**LEMON MERINGUE TARTLETS** | 24  
lemon curd sugar cookie tart, fresh berries, toasted meringue

**MINI CUPCAKES** | 28  
*select one :*

**Devil's food cake** - soaked with cocoa syrup,  
dark chocolate buttercream, chocolate straws  
**lemon cake** - soaked with lemon syrup, vanilla buttercream,  
white chocolate pearls  
**funfetti cake** - soaked with vanilla syrup,  
white chocolate buttercream, rainbow sprinkles

**MINI CHEESECAKES** | 28  
**white chocolate** - graham cracker crust, white chocolate curls,  
raspberries, raspberry coulis  
**espresso** - graham cracker crust, espresso caramel,  
dark chocolate sauce  
**lemon** - graham cracker crust, lemon curd, blueberry compote

**BROWNIE TRUFFLES** | 24  
fudge brownie, milk chocolate ganache, dark chocolate shell

**SALTED CARAMEL TARTS** | 30  
chewy caramel filled tartlets  
topped with dark chocolate mousse and sea salt

**MINI MOUSSE "DRUMSTICK"** | 38  
*sweet waffle cone shells filled with your choice of mousse:*  
**dark chocolate mousse** - candied hazelnut and espresso caramel  
**pistachio mousse** - white chocolate, ground pistachio,  
white chocolate pearls  
**strawberry mousse** - balsamic caramel,  
chocolate covered strawberry topper

**FRESH BAKED JUMBO COOKIES** | 18  
snicker doodle | chocolate chip | peanut butter  
salted caramel | kitchen sink cookie

**CAKE POPS** | 32  
**carrot cake** - cream cheese icing, white chocolate, pecans  
**Devil's food cake** - dark chocolate buttercream, dark chocolate,  
chocolate sprinkles