



# Private Dining Menu

## **LEAWOOD**

5001 Town Center Dr.  
Leawood, KS

**Genny Scott**

913.327.0800 • [gscott@herefordhouse.com](mailto:gscott@herefordhouse.com)

**Seating for up to 100 guests**

## **INDEPENDENCE**

19721 E. Jackson Dr.  
Independence, MO

**Genny Scott**

913.327.0800 • [gscott@herefordhouse.com](mailto:gscott@herefordhouse.com)

**Seating for up to 720 guests**

## **SHAWNEE**

17244 Midland Dr.  
Shawnee, KS

**Katie Hale**

913.268.8000 • [khale@herefordhouse.com](mailto:khale@herefordhouse.com)

**Seating for up to 50 guests**

## **ZONA ROSA**

8661 N. Stoddard Ave.  
Kansas City, MO

**Adrea Pavek**

816.584.9000 • [apavek@herefordhouse.com](mailto:apavek@herefordhouse.com)

**Seating for up to 50 guests**



# Breakfast

Priced per guest.  
Minimum of 20 guests.

## PLATED

**CONTINENTAL** \$11  
assorted pastries, yogurt cups & granola,  
seasonal fruit

**CLASSIC** \$12  
scrambled eggs, sausage, bacon,  
breakfast potatoes, seasonal fruit



## A LA CARTE\* priced per guest

**SCRAMBLED EGGS** \$2

**SAUSAGE** \$2

**BACON** \$2

**BREAKFAST POTATOES** \$2

**BISCUITS & GRAVY** \$4

**YOGURT CUPS & GRANOLA** \$4

**PLAIN BAGELS & CREAM CHEESE** \$3

**ASSORTED PASTRIES** \$4

**SEASONAL FRUIT** \$4

*\*minimum of three choices*

## ADULT BEVERAGES

**BLOODY MARY**  
per glass \$8  
per carafe \$26

**MIMOSA**  
per glass \$8  
per carafe \$26



# Lunch

Select one entrée choice upon arrival.  
Bread service, water, coffee & iced tea included.

## PLATED

**THE SLIM** \$15 per guest

### ENTRÉE SELECTIONS

**steakburger\*** 8oz. house-ground, charcoal grilled steakburger,  
topped with your choice of cheese, lettuce, tomato, onion,  
and pickle, served on a brioche bun with a side of fries

**chicken sandwich** charcoal grilled chicken breast topped with  
your choice of cheese, lettuce, tomato, onion, and pickle,  
served on a brioche bun with a side of fries

**vegetarian pasta** fresh vegetables tossed with house-made  
marinara and pasta

**caesar salad:** grilled chicken or salmon (+ \$3), romaine hearts,  
parmesan cheese, croutons, house-made caesar dressing

**THE MAVERICK** \$22 per guest

*all entrées served with garden salad, fire-roasted sweet corn  
and mashed potatoes*

### ENTRÉE SELECTIONS

**single medallion\*** 5oz. bacon-wrapped medallion  
*add one additional 5oz. medallion for + \$6 per guest*

**hickory grilled chicken** boneless chicken breast served with  
shallot demi-glace

**north atlantic cod** topped with bread crumbs, baked to a  
golden brown, drizzled with beurre blanc sauce

**THE DUKE** \$27 per guest

*all entrées served with garden salad, fire-roasted sweet corn  
and mashed potatoes*

### ENTRÉE SELECTIONS

**twin medallions** two tender 5oz. cuts, wrapped in bacon  
**fresh salmon** oven roasted, topped with garlic herb butter  
**smokehouse chicken** charcoal grilled chicken breasts topped  
with cheddar cheese, bacon, scallions & HH bbq sauce

*VEGETARIAN OPTIONS AVAILABLE UPON REQUEST*







# Appetizers

Make your appetizers into a snack plate, ask us how!

## COLD *full order serves approximately 50 guests, half order serves approximately 25 guests*

### CHARCUTERIE PLATTER \$200

salami, pepperoni, capicola, prosciutto, marinated vegetables

### BRUSCHETTA PLATTER \$75

traditional with fresh tomatoes, basil and garlic, served with toast points

### CHEESE PLATTER \$190

a selection of domestic cheese garnished with grapes and berries

### CRABMEAT SPREAD \$110

house-made creamy crab and herb spread served with assorted crackers

### DEVEILED EGGS \$40

traditional home-style topped with paprika and candied bacon

### FRESH FRUIT PLATTER \$145

seasonal fresh fruit

### GRILLED VEGETABLE PLATTER \$80

colorful selection of assorted grilled vegetables served with blackened ranch dip

### SANTA FE CHEESE \$90

a savory blend of goat cheese and habanero jam, served with fresh strawberries and crostini

### JUMBO SHRIMP COCKTAIL \$200

chilled shrimp platter served with a horseradish cocktail sauce

### TENDERLOIN CROSTINI BITES \$200

sliced beef tenderloin seasoned with signature house seasoning on top of a crostini, finished with brandied blue cheese cream and whiskey-bacon jam

**ASK US ABOUT PERSONAL SNACK PLATES**



# Appetizers

Make your appetizers into a snack plate, ask us how!

## HOT *full order serves approximately 50 guests, half order serves approximately 25 guests*

### BONELESS CHICKEN WINGS \$85

battered, fried and tossed in our hot honey buffalo sauce, served with ranch or blue cheese dressing

### BAKED STUFFED MUSHROOMS

**seafood:** mushroom caps stuffed with crab, shrimp, bread crumbs & cream cheese \$80

**vegetarian:** mushroom caps stuffed with bread crumbs and cream cheese \$70

### COCKTAIL MEATBALLS \$75

house-made seasoned meatballs with your choice of BBQ sauce or fresh tomato basil sauce

### MINI CRABCAKES \$150

oven-roasted blue lump crab cakes, served with lemon-herb aioli

### MINI KABOBS

**beef tips**, marinated and topped with brown sugar dijon mustard glaze \$140

**grilled chicken**, marinated and topped with sweet thai chili glaze \$140

**grilled vegetables**, marinated in italian herb dressing \$100

### PRIME RIB SLIDERS \$250

sliced prime rib on silver dollar rolls with horseradish and au jus

### SEAHOGS \$210

jumbo shrimp, bacon-wrapped and grilled, served with our tomato horseradish sauce

### SPINACH & ARTICHOKE DIP \$80

fresh spinach and tender artichoke hearts in a creamy dip, served with crostini



## CREATE AN APPETIZER PLATTER

4-6 persons per table





# Dinner

Select one entrée choice upon arrival.  
Bread service, water, coffee & iced tea included.

## PLATED

### FRONTIER \$28 per guest

all entrées served with garden salad, fire-roasted sweet corn and mashed potatoes

#### ENTRÉE SELECTIONS

- twin medallions\*** two tender 5oz. cuts, wrapped in bacon
- hickory grilled chicken** boneless chicken breast served with shallot demi-glace
- outlaw pasta** fettuccine pasta tossed with red bell peppers, broccoli, alfredo sauce, topped with blackened chicken & finished with parmesan cheese and garlic bread (this entrée selection does not include sides)

### SADDLE UP \$34 per guest

all entrées served with garden salad, fire-roasted sweet corn, and mashed potatoes

#### ENTRÉE SELECTIONS

- kansas city strip\*** 9oz. cut that made Hereford House famous (upgrade to 7oz. filet mignon + \$3)
- smokehouse chicken** charcoal grilled chicken breasts topped with cheddar cheese, bacon, scallions and HH bbq sauce
- north atlantic cod** topped with bread crumbs, baked to a golden brown, drizzled with beurre blanc sauce

### WILD WEST \$36 per guest

all entrées served with garden salad, fire-roasted sweet corn, and mashed potatoes

#### ENTRÉE SELECTIONS

- prime rib\*** 12oz. cut, oven roasted with our HH signature seasoning, served with au jus
- chicken piccata** lightly breaded and pan-seared boneless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce
- salmon\*** oven roasted, topped with garlic herb butter

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST



# Dinner+

Includes appetizer & dessert!  
Select one entrée choice upon arrival. Bread service, water, coffee & iced tea included.

## PLATED

### SANTA FE TRAIL \$49 per guest

all entrées served with jumbo shrimp cocktail, garden salad, seasonal vegetables, mashed potatoes and seasonal cheesecake

#### ENTRÉE SELECTIONS

- filet mignon\*** 9oz. center-cut of certified hereford beef\*
- salmon\*** 7oz. fillet, oven roasted, topped with garlic herb butter
- chicken piccata** pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce

### OREGON TRAIL \$52 per guest

all entrées served with stuffed mushrooms, caesar salad, seasonal vegetables, mashed potatoes and chocolate layer cake

#### ENTRÉE SELECTIONS

- surf n turf\*** 7oz. filet mignon alongside jumbo grilled shrimp
- filet oscar\*** 7oz. filet mignon topped with lump blue crab and béarnaise sauce
- mixed grill\*** 5oz. bacon-wrapped filet alongside two jumbo grilled shrimp and a hickory grilled chicken breast

### CHISHOLM TRAIL \$64 per guest

all entrées served with jumbo bacon-wrapped seahogs, seasonal salad, seasonal vegetables, mashed potatoes and carrot cake with caramel sauce

#### ENTRÉE SELECTIONS

- filet mignon\*** 9oz. center-cut with a shallot demi-glace sauce
- filet & lobster tail\*** 7oz. cut alongside a 4oz. cold water lobster tail
- seafood mixed grill\*** 7oz. salmon fillet alongside grilled shrimp and scallops

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST







# Desserts

and drinks

## PRICED PER GUEST

VANILLA CHEESECAKE \$7

CARROT CAKE \$7

CHOCOLATE CAKE \$7

BROWNIE \$5

VANILLA ICE CREAM SCOOP \$2



## CAN'T DECIDE?

DESSERT PLATTER \$120

*total 50 pieces*

assorted mini brownie, carrot cake  
and cheesecake

## HOSTED BAR

### SPIRITS

select \$7

premium \$8

top shelf \$9

### BEER

domestic \$5

craft \$6

imports \$7

### WINE

select \$30 per bottle

premium \$40 per bottle

top shelf \$50 per bottle

