

★★★★ KANSAS CITY'S ORIGINAL ★★★★★



PRIVATE DINING & CATERING

★★★★ KANSAS CITY'S ORIGINAL ★★★★★



THANK YOU FOR CHOOSING HEREFORD HOUSE

Hereford House has been the home of Kansas City's best steak since 1957. We take great pride in providing the finest private dining and catering options for your event. Our outstanding service staff strives to make even the largest group feel right at home. We specialize in rehearsal dinners, anniversary gatherings, retirements, weddings, holiday parties and countless business meetings. No matter the occasion, we promise to go above and beyond to ensure that each meal we serve is of the finest quality from our grill to your table.

BANQUETS & PRIVATE DINING

Each Hereford House location has private banquet rooms for larger events, private dining and smaller banquet rooms for more intimate gatherings, and private dining areas available for a personal celebration of two or more.

Hereford House is prepared with LCD, LED screens, broadband internet connections and AV equipment you might need for your business or group entertaining. For special table arrangements, linens and custom requests, simply contact the private dining manager.

OFF SITE CATERING

Our dedicated private dining and catering managers are eager to discuss your needs and customize a meal specifically for your event.

Please contact the Private Dining & Catering Manager listed below at your location preference.

LEAWOOD • 5001 Town Center Dr. • Leawood, KS • Seating for up to 100 guests

Genny Scott • 913.327.0800 • gscott@herefordhouse.com

INDEPENDENCE • 19721 E. Jackson Dr. • Independence, MO • Seating for up to 720 guests

Genny Scott • 913.327.0800 • gscott@herefordhouse.com

SHAWNEE • 17244 Midland Dr. • Shawnee, KS • Seating for up to 50 guests

Katie Hale • 913.268.8000 • khale@herefordhouse.com

ZONA ROSA • 8661 N. Stoddard Ave. • Kansas City, MO • Seating for up to 50 guests

Adrea Pavsek • 816.584.9000 • apavsek@herefordhouse.com

HEREFORDHOUSE.COM

LEAWOOD

5001 Town Center Dr.
Leawood, KS 66211
913.327.0800

INDEPENDENCE

19721 East Jackson Dr.
Independence, MO 64057
816.795.9200

SHAWNEE

17244 Midland Dr.
Shawnee, KS 66217
913.268.8000

ZONA ROSA

8661 North Stoddard Ave.
Kansas City, MO 64153
816.584.9000

BREAKFAST

BUFFET SELECTIONS

PRICED PER GUEST

MINIMUM OF 20 GUESTS REQUIRED

ALL BREAKFAST SELECTIONS ARE SERVED WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, CHILLED ORANGE JUICE AND ICE WATER

CONTINENTAL

ASSORTED PASTRIES | YOGURT & GRANOLA | SEASONAL FRUIT // \$10

CLASSIC

SCRAMBLED EGGS | SAUSAGE | BACON | BREAKFAST POTATOES | SEASONAL FRUIT // \$12

FRESH PASTRIES MAY BE ADDED FOR \$2 PER PERSON

SOUTHWEST

build your own breakfast burrito featuring

SCRAMBLED EGGS | DICED RED POTATOES | BACON | SAUSAGE | DICED PEPPERS | DICED RED ONIONS

SHREDDED CHEDDAR CHEESE | FRESH CILANTRO | SOUR CREAM | SALSA | FLOUR TORTILLAS | SEASONAL FRUIT // \$15

À LA CARTE SELECTIONS

PRICED PER GUEST

MINIMUM OF 20 GUESTS REQUIRED

BISCUITS & GRAVY // \$5

YOGURT & GRANOLA // \$4

BAGELS & CREAM CHEESE // \$4

ASSORTED PASTRIES // \$5

BLOODY MARY

PER GLASS // \$8 | PER CARAFE // \$26

MIMOSAS

PER GLASS // \$6 | PER CARAFE // \$18

ASK ABOUT OUR PLATED OPTIONS | CUSTOMIZE ANY MENU OR BANQUET TO FIT YOUR NEEDS

PRICED PER GUEST

SERVICE LIMITED TO ONE HOUR PER BREAK | BREAKS ONLY OFFERED IN RESTAURANT BANQUET FACILITY

SALTY BREAK

SERVED WITH COFFEE AND WATER

POTATO CHIPS | PRETZELS | POPCORN | MIXED NUTS // \$5

HEALTHY BREAK

SERVED WITH COFFEE AND WATER

GRANOLA BARS AND YOGURT | SEASONAL SLICED FRUIT | ASSORTED VEGETABLES AND DIP // \$7

SWEET TOOTH BREAK

SERVED WITH COFFEE AND WATER

ASSORTED COOKIES | BROWNIES | FRESH SEASONAL FRUIT // \$6

FRESH FRUIT TRAY

SERVED WITH COFFEE AND WATER

SLICED SEASONAL FRUIT // \$5

CHEESE TRAY

SERVED WITH COFFEE AND WATER

ASSORTED DOMESTIC CHEESES WITH CRACKERS // \$7

SEASONAL VEGETABLE TRAY

SERVED WITH COFFEE AND WATER

CHEF'S ASSORTED SELECTION // \$5

DRINK BREAK

1 BEVERAGE // \$2.50 | 2 BEVERAGES // \$4

Beverage Selection

SOFT DRINKS | LEMONADE | BOTTLED WATER | ICED TEA | COFFEE

COLD APPETIZERS

FULL ORDERS BASED ON 50 PIECES, HALF ORDERS ALSO AVAILABLE

AHI POKE WONTONS

DICED AHI TUNA, SESAME-SOY-GINGER MARINADE, CUCUMBERS, GREEN ONIONS,
TOPPED WITH SESAME SEEDS AND WASABI CREAM SERVED IN A WONTON CUP WITH RICE // \$80

ANTIPASTO PLATTER

SALAMI, PEPPERONI, CAPICOLA, MARINATED VEGETABLES, ASSORTMENT OF CHEF SELECTED CHEESES // \$150

BRUSCHETTA PLATTER

TRADITIONAL WITH FRESH TOMATOES, BASIL AND GARLIC, SERVED WITH TOAST POINTS // \$70

CHEESE PLATTER

A SELECTION OF DOMESTIC CHEESE GARNISHED WITH GRAPES AND BERRIES // \$150

CRABMEAT DIP

HOUSEMADE CREAMY CRAB AND HERB SPREAD SERVED WITH ASSORTED CRACKERS // \$90

DEVEILED EGGS

TRADITIONAL HOMESTYLE WITH PAPRIKA // \$80

FRESH FRUIT & VEGETABLE PLATTER

SEASONAL FRESH VEGETABLE CRUDITÉ AND SEASONAL FRESH FRUIT // \$125

GRILLED VEGETABLE PLATTER

ASSORTED SELECTION SERVED WITH BLACKENED RANCH DIP // \$80

SANTA FE CHEESE

A SAVORY BLEND OF ALMOND-CRUSTED GOAT CHEESE LAYERED WITH A SUN-DRIED TOMATO PESTO,
SERVED WITH SEASONAL FRUIT AND GARLIC TOAST // \$90

SHRIMP COCKTAIL

CHILLED SHRIMP PLATTER SERVED WITH A HORSERADISH COCKTAIL SAUCE // \$140

TENDERLOIN CROSTINI BITES

SLICED BEEF TENDERLOIN SEASONED WITH SIGNATURE HOUSE BLEND SEASONING ON TOP OF
A CROSTINI, FINISHED WITH BRANDIED BLUE CHEESE CREAM AND WHISKEY BACON JAM // \$190

CREATE AN APPETIZER BUFFET FOR YOUR GUESTS TO ENJOY DURING THE COCKTAIL RECEPTION

HOT APPETIZERS

FULL ORDERS BASED ON 50 PIECES, HALF ORDERS ALSO AVAILABLE

BONELESS CHICKEN WINGS

BATTERED, CRISP FRIED AND TOSSED IN OUR STEAKHOUSE BUFFALO SAUCE, SERVED WITH RANCH DRESSING // \$85

BAKED STUFFED MUSHROOMS

SEAFOOD: MUSHROOM CAPS STUFFED WITH CRAB, SHRIMP, BREAD CRUMBS AND CREAM CHEESE FILLING // \$95

VEGETARIAN: MUSHROOM CAPS STUFFED WITH BREAD CRUMBS AND CREAM CHEESE FILLING // \$80

COCKTAIL MEATBALLS

TRADITIONAL: SEASONED MEATBALLS SMOTHERED IN A TANGY BARBECUE SAUCE // \$75

SIGNATURE: SEASONED MEATBALLS SMOTHERED IN A WHISKEY BACON JAM // \$80

MINI CRABCAKES

PAN SEARED AND SERVED WITH GRILLED TOMATO MUSTARD SAUCE // \$150

KABOBS

BEEF: TENDERLOIN TIPS, MARINATED AND TOPPED WITH BROWN SUGAR DIJON MUSTARD GLAZE // \$140

CHICKEN: GRILLED, MARINATED AND TOPPED WITH SWEET THAI CHILI GLAZE // \$140

VEGETABLE: GRILLED, MARINATED IN ITALIAN HERB DRESSING // \$100

PRIME RIB SLIDERS

SLICED PRIME RIB ON SILVER DOLLAR ROLLS WITH HORSERADISH AND THICKENED AU JUS // \$250

SEAHOGS

JUMBO SHRIMP, BACON WRAPPED AND GRILLED, SERVED WITH OUR TOMATO HORSERADISH SAUCE // \$140

SPINACH & ARTICHOKE DIP

FRESH SPINACH AND TENDER ARTICHOKE HEARTS IN A CREAMY, ROBUST DIP, SERVED WITH GARLIC TOAST POINTS // \$80

CREATE AN APPETIZER BUFFET FOR YOUR GUESTS TO ENJOY DURING THE COCKTAIL RECEPTION

CARVING STATIONS

ADD A CARVING STATION TO YOUR APPETIZER, LUNCH OR DINNER BUFFET TO ENHANCE YOUR EXPERIENCE.

ALL CARVING STATIONS REQUIRE A MINIMUM OF ONE CHEF.

SLOW OVEN ROASTED PORK TENDERLOIN

\$190

APPROXIMATELY A 7-9LB LOIN | CHEF APPOINTED

- OVEN ROASTED WITH SIGNATURE SEASONINGS
- SEASONAL FRUIT CHUTNEY
- SILVER DOLLAR ROLLS

SIGNATURE OVEN ROASTED PRIME RIB

\$360

APPROXIMATELY A 7-9LB ROAST | CHEF APPOINTED

- OVEN ROASTED WITH SIGNATURE SEASONINGS
- HORSERADISH SAUCE
- AU JUS
- SILVER DOLLAR ROLLS

JUICY OVEN ROASTED BEEF TENDERLOIN

\$420

APPROXIMATELY A 7-9LB LOIN | CHEF APPOINTED

- OVEN ROASTED WITH SIGNATURE SEASONINGS
- HORSERADISH SAUCE
- AU JUS
- SILVER DOLLAR ROLLS

ADDITIONAL FEE OF \$50 PER CHEF FOR ALL CARVING STATIONS

SIDE STATIONS

ADD AN ACTIVE SIDE STATION TO ENHANCE YOUR LUNCH OR DINNER BUFFET.
MINIMUM OF 15 GUESTS, MAXIMUM OF 50 GUESTS.

MAC N CHEESE STATION

PER GUEST

\$7

- FOUR CHEESE MACARONI, ALFREDO MACARONI
- SHORT RIBS, GRILLED CHICKEN, BACON
- GREEN ONIONS, RED PEPPERS, CRISPY ONIONS, TOMATOES, JALEPENOS
- BARBECUE SAUCE, SALSA

MASHED POTATO STATION

PER GUEST

\$5

- MASHED POTATOES
- SHORT RIBS, BACON
- CHEDDAR CHEESE
- SOUR CREAM, BUTTER, CHIVES

PASTA STATION

PER GUEST

\$7

- PENNE, SPAGHETTI
- GRILLED CHICKEN, ITALIAN SAUSAGE, BACON
- MUSHROOMS, SEASONAL VEGETABLES, TOMATOES, SPINACH, OLIVES, GARLIC, ONION, BELL PEPPERS, SUNDRIED TOMATOES, BASIL, PARMESAN CHEESE
- ALFREDO, MARINARA, PESTO

ADDITIONAL FEE OF \$50 PER CHEF FOR ALL ACTION STATIONS

LITE LUNCHEES TO-GO

BOXED LUNCHEES

PER GUEST **\$12**

SERVED WITH COOKIE AND CHOICE OF CHIPS OR FRUIT

- ROAST BEEF on a hoagie roll with cheddar cheese, lettuce, tomato & chipotle mayonnaise
- SMOKED TURKEY CLUB on a croissant with lettuce, tomato, mayonnaise and bacon
- HAM & SWISS on a hoagie roll with lettuce, tomato and mayonnaise

BOXED SALADS

PER GUEST **\$12**

SERVED WITH COOKIE AND CHOICE OF CHIPS OR FRUIT

ADD SLICED SIRLOIN, SALMON, CHICKEN OR SHRIMP \$6 PER GUEST

- COBB Iceberg lettuce, asparagus, charred red onion, eggs, avocado, tomatoes, black olives, smoked bacon, Maytag bleu cheese crumbles and ranch dressing
- MIXED GREENS mixed greens, cucumbers, tomatoes, crispy onions, shallot vinaigrette
- CAESAR romaine hearts, parmesan cheese, house-made croutons, house-made caesar dressing

GOURMET DELI TRAY

PER GUEST **\$12**

SERVED WITH AN ASSORTMENT OF CONDIMENTS

- ROAST BEEF | SMOKED TURKEY | HONEY BAKED HAM | AMERICAN CHEESE
CHEDDAR CHEESE | SWISS CHEESE | ROLLS
- ADD: CHIPS +\$1 PER GUEST | COOKIE +\$1 PER GUEST | POTATO SALAD +\$2 PER GUEST
- ADD CHIPS, COOKIE & POTATO SALAD +\$3 PER GUEST

24 HOUR ADVANCE NOTICE REQUESTED TO GUARANTEE SELECTION

AVAILABLE FOR DROP OFF CATERING/PICK-UP ONLY | MINIMUM 10 GUESTS | SUBJECT TO DELIVERY FEE

LUNCH BUFFETS

A MINIMUM OF 20 GUESTS IS REQUIRED

TRADITIONAL BUFFET

SELECT ONE ENTRÉE OPTION \$15 PER GUEST | SELECT TWO ENTRÉE OPTIONS \$17 PER GUEST

SERVED WITH ROLLS AND BUTTER, GARDEN SALAD, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA.

ENTRÉE SELECTIONS:

- HOT BEEF sliced beef served with white bread, whipped mashed potatoes and brown gravy
- STEAKHOUSE STROGANOFF pappardelle pasta, beef short ribs, mushrooms, shallots & sour cream
- HICKORY GRILLED CHICKEN boneless chicken breast served with shallot demi-glace, green beans and whipped mashed potatoes
- OUTLAW PASTA fettuccine pasta tossed with broccoli and red bell peppers in a creamy alfredo sauce, topped with chicken

BAKED POTATO & SALAD BUFFET

PER GUEST **\$12**

SERVED WITH ROLLS AND BUTTER, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

- GARDEN SALAD iceberg lettuce, tomatoes, cucumbers, duo of HH creamy italian and HH creamy cheddar cheese dressing
- HOT BAKED POTATO toppings include: bacon | cheddar cheese | sour cream | butter | scallions

ADD HH STEAK SOUP OR HH CHILI FOR AN ADDITIONAL \$2 PER GUEST

GRILLED FAJITA BUFFET

PER GUEST **\$13**

SERVED WITH CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

- GRILLED CHICKEN STRIPS | FLOUR TORTILLAS | PEPPERS AND ONIONS | SALSA | CHEDDAR CHEESE
SOUR CREAM | TOMATOES | LETTUCE | SPANISH RICE | BLACK BEANS

ADD STEAK FOR AN ADDITIONAL \$3 PER PERSON

STEAKBURGER & GRILLED CHICKEN BUFFET

PER GUEST **\$15**

SERVED WITH CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

- CHOICE OF STEAKBURGER OR GRILLED CHICKEN BREAST kaiser buns, assorted sliced cheeses, lettuce, tomatoes, onions and pickles, served with potato salad and house-made potato chips

KANSAS CITY CLASSIC BBQ BUFFET

PER GUEST **\$20**

SERVED WITH ROLLS AND BUTTER, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

- BBQ GLAZED GRILLED BONELESS CHICKEN BREAST | SLICED BRISKET | COLESLAW | CHEDDAR RANCH POTATOES | BAKED BEANS

ADD PORK RIBS FOR AN ADDITIONAL \$4 PER GUEST

LUNCH SERVED DAILY UNTIL 3PM

PLATED LUNCH SELECTIONS

GUEST SELECT ONE ENTRÉE CHOICE UPON ARRIVAL

SERVED WITH COFFEE AND ICED TEA, & CHEF'S DESSERT SELECTION.

THE SLIM

PER GUEST **\$15**

GUEST ENTRÉE SELECTIONS:

- STEAKBURGER* 8oz. steakburger, ground fresh and hickory grilled, served on a Kaiser roll with a side of fries
- SMOKEHOUSE BBQ CHICKEN SANDWICH grilled chicken breast topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and onions, served on a Kaiser roll with a side of fries
- VEGETARIAN PASTA fresh vegetables tossed with house-made marinara and penne pasta
- HEREFORD HOUSE COBB SALAD iceberg lettuce, asparagus, charred red onion, eggs, avocado, tomatoes, black olives, smoked bacon, Maytag bleu cheese crumbles and Ranch dressing with grilled chicken breast

THE MAVERICK

PER GUEST **\$21**

ALL ENTRÉES SERVED WITH GARDEN SALAD, GREEN BEANS, AND WHIPPED MASHED POTATOES

GUEST 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

VEGETARIAN OPTION AVAILABLE UPON REQUEST

THE DUKE

PER GUEST **\$26**

ALL ENTRÉES SERVED WITH GARDEN SALAD, GREEN BEANS, AND WHIPPED MASHED POTATOES

GUEST ENTRÉE SELECTIONS:

- KANSAS CITY STRIP*^{9f} 10oz. cut of the steak that made Kansas City famous
- SALMON 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

VEGETARIAN OPTION AVAILABLE UPON REQUEST

FOR LARGE PARTIES ASK ABOUT OUR LUNCH COMBINATION PLATES | GUEST COUNTS EXCEEDING 20, ALL STEAKS WILL BE PREPARED TO MEDIUM DONENESS

LUNCH SERVED DAILY UNTIL 3PM

DINNER BUFFETS

A MINIMUM OF 20 GUESTS IS REQUIRED

ALL DINNER BUFFETS SERVED WITH ROLLS AND BUTTER, GARDEN SALAD, COFFEE AND ICED TEA
CHOICE OF CREAMY ITALIAN, CREAMY CHEDDAR CHEESE OR RANCH DRESSING FOR GARDEN SALAD

DODGE CITY

PER GUEST **\$29**

- PORK TENDERLOIN CARVING STATION
- SMOKED TURKEY BREAST
- WHIPPED MASHED POTATOES
- ROASTED VEGETABLE MEDLEY
- CHEESECAKE berry sauce

KANSAS CITY CLASSIC BBQ

PER GUEST **\$33**

- HICKORY CHICKEN BREAST
- BEEF BRISKET
- HERFORD HOUSE RIBS
- CHEDDAR RANCH POTATOES
- BAKED BEANS
- CHEESECAKE berry sauce

HIGH PLAINS DRIFTER

PER PERSON **\$34**

- ROASTED PRIME RIB CARVING STATION
- HICKORY CHICKEN BREAST WITH A SHALLOT DEMI GLAZE
- WHIPPED MASHED POTATOES
- ROASTED VEGETABLE MEDLEY
- CHOCOLATE LAYER CAKE chocolate drizzle

MAKE MY DAY

PER GUEST **\$38**

- ROASTED BEEF TENDERLOIN CARVING STATION
- CHICKEN PICCATA
- WHIPPED MASHED POTATOES
- ROASTED VEGETABLE MEDLEY
- CHOCOLATE LAYER CAKE chocolate drizzle

MEALS FOR CHILDREN 12 & UNDER ARE HALF-PRICE

PLATED DINNER SELECTIONS

GUEST SELECT ONE ENTRÉE CHOICE UPON ARRIVAL

SERVED WITH ROLLS AND BUTTER, GARDEN SALAD, COFFEE AND ICED TEA.

FRONTIER

PER GUEST **\$28**

GUEST ENTRÉE SELECTIONS:

- TWIN MEDALLIONS* two 5oz. bacon-wrapped medallions served with green beans and whipped mashed potatoes
- HICKORY GRILLED CHICKEN boneless chicken breast served with shallot demi-glace, served with green beans and whipped mashed potatoes
- NORTH ATLANTIC COD topped with bread crumbs, baked to a golden brown, drizzled with beurre blanc sauce, served with green beans and whipped mashed potatoes

SADDLE UP

PER GUEST **\$34**

GUEST ENTRÉE SELECTIONS:

- KANSAS CITY STRIP*^{9f} 12oz. cut served with green beans and whipped mashed potatoes
(UPGRADE TO FILET MIGNON +\$3)
- CHICKEN PICCATA pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce, served with green beans and whipped mashed potatoes
- SHRIMP SCAMPI grilled shrimp, fettuccine pasta, asparagus and tomatoes in a white wine sauce topped with parmesan cheese

WILD WEST

PER GUEST **\$36**

GUEST ENTRÉE SELECTIONS:

- PRIME RIB* 12oz. cut, oven roasted with our signature seasoning, served with green beans and whipped mashed potatoes
- CHICKEN PICCATA pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce, served with green beans and whipped mashed potatoes
- SALMON oven roasted, topped with garlic herb butter, served with green beans and whipped mashed potatoes

GUEST COUNTS EXCEEDING 20, ALL STEAKS WILL BE PREPARED TO MEDIUM DONENESS

PLATED DINNER PACKAGES

GUEST SELECT ONE ENTRÉE CHOICE UPON ARRIVAL

ALL DINNER PACKAGES ARE SERVED WITH AN APPETIZER (BUFFET STYLE OR PLATED),
COFFEE AND ICED TEA, ROLLS AND BUTTER, SALAD, SIDES, & DESSERT

SANTA FE TRAIL

PER GUEST **\$49**

SERVED WITH SHRIMP COCKTAIL, GARDEN SALAD, GREEN BEANS, WHIPPED MASHED POTATOES, & CHEESECAKE WITH BERRY SAUCE

ENTRÉE SELECTIONS:

- FILET MIGNON* 7oz. cut of the steak lover's steak, center cut from the finest beef tenderloins
- SALMON 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

PER GUEST **\$52**

SERVED WITH STUFFED MUSHROOMS, CAESAR SALAD, GREEN BEANS, WHIPPED MASHED POTATOES,
& CHOCOLATE LAYER CAKE WITH CHOCOLATE SAUCE

ENTRÉE SELECTIONS:

- SURF-N-TURF* 7oz. Filet Mignon alongside grilled shrimp
- FILET OSCAR* 7oz. Filet Mignon topped with lump blue crab and bearnaise sauce
- MIXED GRILL* 5oz. bacon wrapped filet alongside grilled shrimp and a grilled chicken breast

CHISHOLM TRAIL

PER GUEST **\$62**

SERVED WITH SEAHOGS, MIXED GREENS SALAD, GREEN BEANS, WHIPPED MASHED POTATOES, & CARROT CAKE WITH CARAMEL SAUCE

ENTRÉE SELECTIONS:

- SALMON* 7oz. fillet alongside grilled shrimp and scallops
- FILET MIGNON* 9oz. cut with a red shallot demi-glace sauce
- FILET & LOBSTER TAIL* 7oz. cut alongside a cold water lobster tail

GUEST COUNTS EXCEEDING 20, ALL STEAKS WILL BE PREPARED TO MEDIUM DONENESS

DESSERT SELECTIONS

PRICES BASED PER GUEST

VANILLA CHEESECAKE

NEW YORK STYLE TOPPED WITH BERRY SAUCE // \$7

CARROT CAKE

TRADITIONAL LAYER CAKE WITH CREAM CHEESE ICING, WALNUTS AND CARAMEL SAUCE // \$7

CHOCOLATE CAKE

A RICH CHOCOLATE CAKE LAYERED WITH CHOCOLATE FROSTING, DRIZZLED WITH CHOCOLATE SAUCE // \$7

BROWNIE

DARK CHOCOLATE BROWNIE TOPPED WITH RICH CHOCOLATE SAUCE // \$5

A LA MODE

ADD VANILLA ICE CREAM TO ANY DESSERT // \$2

DOLCE PLATTER

50 PIECES

BROWNIE | CARROT CAKE | CHEESECAKE // \$120

CREATE A DESSERT BUFFET FOR YOUR GUESTS TO ENJOY AFTER YOUR MEAL

HOSTED BAR

**BAR CHARGES ARE BASED ON CONSUMPTION. BAR LIMITS CAN BE SET AT ANY LEVEL, DRINK TICKETS ARE AVAILABLE.
ASSORTMENT OF LIQUOR MAY VARY AT EACH LOCATION.**

SPIRITS

ESSENTIAL // \$7

MCCORMICK DISTILLERY VODKA | GIN | SCOTCH | WHISKEY | RUM | TEQUILA

PREMIUM // \$8

INCLUDING BUT NOT LIMITED TO: ABSOLUT | STOLI | TANQUERAY | BOMBAY | DEWAR'S | JIM BEAM | WILD TURKEY |
JACK DANIELS | CAPTAIN MORGAN | BACARDI LIGHT | CUERVO GOLD

TOP SHELF // \$9

INCLUDING BUT NOT LIMITED TO: GREY GOOSE | KETEL ONE | BELVEDERE | TANQUERAY 10 | BOMBAY SAPPHIRE |
CHIVAS | CROWN ROYAL | MAKER'S MARK | PYRAT XO | PATRON SILVER

ROCKS AND NEAT POUR, MARGARITA, WITH JUICE OR COFFEE \$1.50 ADDITIONAL. | MANHATTAN AND MARTINI \$3.00 ADDITIONAL.

HEREFORD HOUSE IS PLEASED TO OFFER A SIGNATURE DRINK CREATION FOR YOUR SPECIAL OCCASION.

BEER

DOMESTIC // \$5

BUDWEISER | BUD LIGHT | COORS LIGHT | MILLER LITE | MICHELOB ULTRA

CRAFT // \$6

BOULEVARD PALE ALE | BULLY PORTER | UNFILTERED WHEAT | KC PILS

IMPORTS // \$7

STELLA ARTOIS | CORONA

HEREFORD HOUSE HAS ACCESS TO NEARLY ANY LABEL UPON REQUEST. IF YOU DON'T SEE YOUR FAVORITE JUST ASK.

WINE

HEREFORD HOUSE'S ESSENTIAL // \$30 PER BOTTLE

CHARDONNAY | PINOT GRIGIO | SAUVIGNON BLANC | MERLOT | CABERNET SAUVIGNON | PINOT NOIR

HEREFORD HOUSE'S PREMIUM // \$40 PER BOTTLE

CHARDONNAY | PINOT GRIGIO | SAUVIGNON BLANC | MERLOT | CABERNET SAUVIGNON | PINOT NOIR

HEREFORD HOUSE'S TOP SHELF // \$50 PER BOTTLE

CHARDONNAY | FUMÉ BLANC | MERLOT | CABERNET SAUVIGNON | PINOT NOIR

**HEREFORD HOUSE MAINTAINS AN EXTENSIVE WINE LIST WITH OVER 300 SELECTIONS. OUR EXPERT WINE STAFF WILL BE PLEASED
TO ASSIST IN PAIRING THE PERFECT WINES TO COMPLEMENT EACH COURSE OF YOUR DINING EXPERIENCE.**

BARTENDER FEES APPLY.

CATERING BAR PACKAGES

PRICING PER GUEST. 50 GUEST MINIMUM.

All inclusive package, based on 4 hours of open bar. pricing based on confirmed headcount. Guests 21 & under - \$8. Last call is 15 minutes prior to the end of your event. For every extra hour after the 4 hours of included time, there will be an additional charge of \$5 per guest. glassware and linens are included.

We recommend 1 bartender for every 100 guests. 1/2 hour set-up and 1/2 hour break down time is added to serving time.

Table wine service and sparkling greet are available for an additional charge. We are pleased to customize a bar package to meet your needs.

ESSENTIAL HOST BAR

PER GUEST **\$29**

SIGNATURE COCKTAIL AVAILABLE +\$5 PER GUEST

- WINE (CASTLE ROCK OR EQUIVALENT • SELECT 2 WHITE & 2 RED)
WHITE: CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC | RED: PINOT NOIR, MERLOT, CABERNET SAUVIGNON
- BEER (SELECT FOUR)
BOULEVARD BULLY PORTER | BOULEVARD KC PILLS | BOULEVARD PALE ALE | BOULEVARD UNFILTERED WHEAT | BUDWEISER | BUD LIGHT | COORS LIGHT | MILLER LITE | MICHELOB ULTRA

PREMIUM HOST BAR

PER GUEST **\$34**

SIGNATURE COCKTAIL AVAILABLE +\$5 PER GUEST

- WINE (ESTANCIA OR EQUIVALENT • SELECT 2 WHITE & 2 RED)
WHITE: CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC | RED: PINOT NOIR, MERLOT, CABERNET SAUVIGNON
- BEER (SELECT FOUR)
BOULEVARD BULLY PORTER | BOULEVARD KC PILLS | BOULEVARD PALE ALE | BOULEVARD UNFILTERED WHEAT | BUDWEISER | BUD LIGHT | COORS LIGHT | MILLER LITE | MICHELOB ULTRA
- SPIRITS
ABSOLUT | STOLI | TANQUERAY | BOMBAY | DEWAR'S | JIM BEAM | JACK DANIELS | WILD TURKEY | CAPTAIN MORGAN | BACARDI LIGHT | CUERVO GOLD
OTHER LABELS AVAILABLE UPON REQUEST

TOP SHELF HOST BAR

PER GUEST **\$39**

SIGNATURE COCKTAIL INCLUDED

- WINE (ROBERT MONDAVI OR EQUIVALENT • SELECT 2 WHITE & 2 RED)
WHITE: CHARDONNAY, FUME BLANC | RED: PINOT NOIR, MERLOT, CABERNET SAUVIGNON
- BEER (SELECT FOUR)
BOULEVARD BULLY PORTER | BOULEVARD KC PILLS | BOULEVARD PALE ALE | BOULEVARD UNFILTERED WHEAT | BUDWEISER | BUD LIGHT | COORS LIGHT | MILLER LITE | MICHELOB ULTRA | STELLA ARTOIS | CORONA
- SPIRITS
GREY GOOSE | KETEL ONE | BELVEDERE | TANQUERAY 10 | BOMBAY SAPPHIRE | CHIVAS | CROWN ROYAL | MAKER'S MARK | PYRAT XO | PATRON SILVER
OTHER LABELS AVAILABLE UPON REQUEST

BANQUET & CATERING POLICIES

In arranging a special function, your menu and beverage requirements need to be confirmed with the Banquet & Catering Manager no later than two (2) weeks prior to the actual date of the event. No food or beverage of any kind may be brought to the event by any host or guests without prior arrangements and approval and is subject to a lost revenue surcharge per guest according to the final guest count, the exception will be a wedding cake, (prepared by a licensed food vendor). All food and non-alcoholic prices are subject to State Sales Tax and 20% service charge. Prices are subject to change with guaranteed pricing thirty (30) days prior to the function.

BOOKING POLICIES

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your catering up to thirty (30) days prior to the date of the event at no charge. No refund will be given if canceled less than thirty (30) days prior to your event.

GUARANTEED ATTENDANCE & MENU SELECTION POLICIES

The guaranteed number of guests represents the minimum number for which you will be charged. The guaranteed number of guests is required seven (7) business days prior to the event. You will be responsible for the seven (7) business days guaranteed guest count, regardless of attendance. If a guaranteed number is not given at this time, you will be billed for the estimated or actual attendance, whichever is greater. Once the guaranteed number is given seven (7) business days prior to the event, the pricing will not be decreased.

Menu selection is due two (2) weeks prior to the event.

BAR POLICIES

1. Hereford House and the employees of Hereford House take our responsibility of serving alcoholic beverages very seriously. **2.** We are licensed and regulated by the state of Kansas and Missouri, we will comply with all laws governing the sale and service of alcoholic beverages. **3.** All individuals purchasing and/or consuming alcoholic beverages must be a minimum of twenty-one (21) years of age. **4.** We reserve the right to refuse alcohol service to anyone who cannot provide proper identification to verify age. **5.** We reserve the right to remove any guest who purchases and supplies alcohol to a minor or to anyone who has already been refused service. **6.** We reserve the right to refuse alcoholic beverage service to anyone who appears to be intoxicated. **7.** We reserve the right to confiscate any alcoholic beverage brought in from outside sources. **8.** Our bartenders will not serve shots or doubles. **9.** Only two (2) drinks per person/I.D. may be served at any time. **10.** Alcoholic beverages may not be self-poured. **11.** We reserve the right to remove any guest, discontinue all alcohol service or discontinue an entire event for failure to abide by Kansas and/or Missouri law, Hereford House regulations and or the instruction of Hereford House staff. **12.** Should any of these actions become necessary, payment for the event will remain due in full and no refund will be given for any inconvenience or embarrassment cause.

FOOD & BEVERAGE FOR CONTRACTED ENTERTAINERS/VENDORS

Please inform the Banquet & Catering Manager one (1) week prior to your event if food and beverage will be provided to the entertainers/vendors.

MISCELLANEOUS

Hereford House will not assume responsibility for the damage or loss of any merchandise or articles left in the function room(s) prior to or following your event.

CATERING FEES & SERVICES

SETUP & BREAKDOWN FEE

EVENTS WITHOUT ANY ALCOHOL	\$50.00 PER 50 GUESTS (\$50.00 MINIMUM)
EVENTS SERVING BEER & WINE ONLY	\$100.00 PER 50 GUESTS (\$100.00 MINIMUM)
EVENTS SERVING A FULL BAR	\$150.00 PER 50 GUESTS (\$150.00 MINIMUM)

CHINAWARE (WHEN NOT INCLUDED)

PLATEWARE WITH STAINLESS STEEL SILVERWARE	\$2.00 PER COURSE PER GUEST (UP TO 200 GUESTS)
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GLASSWARE (WHEN NOT INCLUDED)

EVENTS WITHOUT ANY ALCOHOL	\$1.50 PER GUEST
EVENTS SERVING BEER & WINE ONLY	\$2.00 PER GUEST
EVENTS SERVING A FULL BAR	\$2.50 PER GUEST

LINENS

BLACK LAP LENGTH TABLECLOTHS	\$5.00 EACH
BLACK OR WHITE LINEN NAPKINS	\$0.25 EACH
BLACK FLOOR LENGTH TABLECLOTHS	\$25.00 EACH
ADDITIONAL COLORS MAY BE AVAILABLE	PRICING VARIES

CAKE CUTTING FEE

CAKE FEE ALSO APPLIES TO BANQUETS IN RESTAURANT	\$25.00 EACH
MULTI TIER CAKE	\$2.00 PER GUEST

LIQUOR LICENSE

2 WEEK NOTICE REQUIRED	\$25.00 FLAT FEE
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BARTENDER FEE

\$150.00 PER BARTENDER (1 PER 100 GUESTS)

CHEF FEE

\$50.00 PER CARVING/SERVING STATION

FLORAL ARRANGEMENTS

AVAILABLE UPON REQUEST

AV/SOUND EQUIPMENT

AVAILABLE UPON REQUEST

GRATUITY

20% OF FOOD & BEVERAGE	
EVENTS BEFORE 3:00PM	\$50.00 MINIMUM
EVENTS AFTER 3:00PM	\$100.00 MINIMUM

LATE BOOKING FEE

EVENTS BOOKED WITH HEREFORD HOUSE WITH LESS THAN 5 BUSINESS DAYS NOTICE	\$50.00
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TAX RATE

STATE TAX RATE

CATERING BOOKING POLICIES

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your catering up to thirty (30) days prior to the date of the event at no charge. No refund will be given if canceled less than thirty (30) days prior to your event.

Menu selection and guaranteed guest count is due no later than one (1) week prior to the event. The guaranteed number of guests represents the minimum number for which you will be charged.

Final payment is due at the conclusion of your event. You will be responsible for the guaranteed guest count, regardless of attendance.

For more information on policies, please see page 17 of the banquet and catering menu.