



OVERLAND PARK CONVENTION CENTER

MENU

OP — KS

OVERLAND PARK

BEST SMALL CONVENTION CENTER
IN NORTH AMERICA



BREAKFAST SPREADS

Freshly made buffets to start the day off right—served with coffee brewed in-house, a selection of hot teas & fruit-infused water stations

THE EARLY BIRD \$17.75
Warm Coffee Cake | Mini Pastries | Croissants | Mini Muffins | Yogurt Shooters | Seasonal Fruit & Berries | House-Made Jam

THE FARMSTAND CLASSIC \$24.75
Cherrywood Smoked Ham | Cheesy Scrambled Eggs | Rosemary Breakfast Potatoes with Peppers & Onions | Mini Pastries & Muffins

BREAKFAST SOUFFLÉ \$25.25
Puff Pastry | Ham | Three Cheeses | Onion | Spinach
Bacon | Sausage Links | Rosemary Breakfast Potatoes with Peppers & Onions | Seasonal Fruit & Berries

BREAKFAST ENCHILADAS \$29.00
Corn Tortillas | Scrambled Eggs | Hemme Brothers Creamery Cheese Blend | Charred Baby Bells | Chopped Bacon | Green Chili Sauce

Poblano Breakfast Hash | Sausage Patties | Salsa | Sour Cream

Mini Pastries & Blue Corn Muffins

MIDWEST BREAKFAST \$31.00
Thick Cut French Toast | Sausage Link | Cheesy Scrambled Eggs | Rosemary Breakfast Potatoes with Peppers & Onions | Seasonal Fruit & Berries

THE OP LOCAL \$31.25
Cheesy Scrambled Eggs | Bacon | Biscuits & Sausage Gravy | Rosemary Breakfast Potatoes with Peppers & Onions | Seasonal Fruit & Berries

BREAKFAST PLATES

Breakfast plates so good, they'll steal the show—served with fresh orange juice, water, coffee brewed in-house & a selection of hot teas

POTATO BACON STRATA \$20.95
Eggs | Potatoes | Bacon Crumbles | Spinach | Mushrooms | Prosciutto | Pesto Cream Sauce

BURNT END FRITTATA \$22.00
Eggs | Burnt Ends | Onions | Green Peppers | BBQ Hollandaise | Roasted Poblano Potato Hash

FARMHOUSE BREAKFAST \$23.50
Cheesy Scrambled Eggs | Thick-Cut Bacon | Rosemary Breakfast Potatoes with Peppers & Onions

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



BREAKS

THE HEALTH NUT

Great on-the-go, healthy & downright delicious snack options for the health conscious. All items are per piece.

INDIVIDUAL PLANTERS TRAIL MIX OR NUTS	\$3.25
HUMMUS CUP	\$5.25
Hummus Seasonal Vegetables	
CRUDITÉ CUP	\$5.00
Ranch Seasonal Vegetables	
MAKE YOUR OWN TRAIL MIX (PER PERSON)	\$7.50
Mixed Nuts Coconut Craisins Chocolate Chips	
MINI HERBED COUSCOUS SALAD	\$3.00
Couscous Fresh Herbs Heirloom Tomato Herb Vinaigrette	
COTTAGE CHEESE SHOOTERS	\$3.00
Peach Honey & Basil Tomato & Pesto	
HOMEMADE GRANOLA BAR	\$2.25
Oats Honey Granola Chocolate Honey Peanut Butter Dried Fruit	
ASSORTED HUMMUS CUPS	\$5.50
Black Bean Hummus Beet Hummus Preserved Lemon Hummus Seasonal Vegetables	
COWBOY CRUDITE CUP	\$5.25
Cowboy Ranch Seasonal Vegetables	
DARK CHOCOLATE PISTACHIO PROTEIN CLUSTERS	\$3.75
Dark Chocolate Chips Cottage Cheese Vegan Protein Powder Honey Rolled Oats Shelled Pistachios Sea Salt	

SALTY SATISFIERS

Well balanced, perfectly-sized savory snacks

ASSORTED CHIPS	\$3.50
Miss Vickie's Sun Chips Pretzel Twists	
CHIPS & SALSA (PER PERSON)	\$3.75
Salsa Roja Salsa Verde Tri-Color Tortilla Chips	
PARMESAN RANCH CHIPS WITH ONION DIP (PER PERSON)	\$5.00
WHITE QUESO DIP & CHIPS (PER PERSON)	\$4.25
Queso Blanco Roasted Tomatoes Tri-Color Tortilla Chips	
GOURMET POPCORN ASSORTMENT	\$3.50
Butter Manchego Truffle Caramel Sea Salt	
ELOTE CUP	\$2.75
Corn Butter Mayo Cotija Cheese Paprika	
MINI CHARCUTERIE CUPS	\$7.50
Cured Meat Cubed Cheese Dried Fruit Nuts Grissini Gherkin	
CHEF'S DEVILED EGG TRIO	\$39/DZ
Prosciutto & Turmeric Deviled Egg Spinach & Tomato Confit Deviled Egg Traditional Deviled Egg with Balsamic Caviar	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

BREAKS (CONTINUED)

THE SWEET TOOTH

Cupcakes, brownies, ice cream treats & more—choose from a selection of grab & go, sugary sweets. All items are per piece.

ASSORTED COOKIES	\$3.50
Toffee Chocolate Chip M&M Chocolate Chip Lemon Cooler Peanut Butter Double Chocolate	
CINNAMON ROLLS WITH CREAM CHEESE FROSTING	\$3.00
TUXEDO BROWNIES	\$3.25
Fudge Brownie Vanilla Buttercream Icing Dark Chocolate	
ASSORTED BROWNIES	\$3.50
Chocolate Peanut Butter Butterscotch Blondie Turtle	
LOADED RICE KRISPY TREATS	\$3.75
ASSORTED MINI CANDY BARS	\$4.00
MINI CANNOLIS	\$4.00
MINI CUPCAKES	\$3.25
Chocolate Dulce de Leche Strawberry Dulce de Leche	
BERRY BLISS PANCAKE STACK	\$3.75
Blueberry Ricotta Silver Dollar Pancake Strawberry Blueberry Mint Skewer	
SWEET & CITRUS BROWNIE SKEWER	\$3.25
Brownie Bite Mandarin Orange Sea Salt Caramel Drizzle	
STRAWBERRY POUND CAKE BITES	\$3.25
Pound Cake Strawberry Caramel Drizzle Skewer	
ASSORTED MINI TIRAMISU CUP	\$5.00
Traditional Tiramisu Strawberry Tiramisu Matcha Tiramisu	
MINI CITRUS TARTS WITH TORCHED MERINGUE	\$4.00
Mini Lemon Meringue Tart Mini Lime Meringue Tart	



FRESH GREENS

Choice of OPCC house salad included with all hot lunch & dinner plate selections

HEIRLOOM TOMATO SALAD

Lemon Herb Ricotta | Heirloom Tomatoes | Radish | Fresh Basil | Smoked Sea Salt | Lime Crispies | Lemon Basil Vinaigrette

FARMERS SALAD

Field Greens | Cherry Tomatoes | Green Beans | Shredded Cabbage | Pepperoncini | Pepitas | Citrus Vinaigrette

STRAWBERRY SPINACH SALAD

Spinach | Strawberries | Goat Cheese | Red Onions | Red Wine Vinaigrette

ANTIPASTO SALAD

Imported Italian Meats & Cheeses | Microgreens | Heirloom Cherry Tomatoes | Greek Olives | Fresh Herbs | Light Greek Vinaigrette

KALE & COUSCOUS SALAD

Kale | Couscous | Fresh Herbs | Dried Fruit

TUSCAN CHOPPED SALAD

Greens | English Cucumber | Roma Tomatoes | Pickled Red Onion | Red Wine Vinaigrette | Garlic Croutons

PURPURA

Baby Spinach | Lola Rosa | Tomatillo | Purple Carrot | Peas | Broccolini | Parsley Vinaigrette

SUMMER MARKET SALAD

Oranges | Grapefruit | Red Onion | Cherry Tomatoes | Hot Agave

+ \$2.00

SMOKED BEET & PISTACHIO SALAD

Red Beets | Candied Pistachios | Feta | Burnt Orange Shavings

+ \$3.00

CITRUS BREEZE

Arugula | Grapefruit | Oranges | Pickled Red Onion | Pepitas | Champagne Vinaigrette

+\$3.00

THE FARMHOUSE SALAD

Bibb Lettuce | Roasted Asparagus | Fennel | Heirloom Grape Tomatoes | Sharp Cheddar Garlic Crostini | Lemon-Basil Vinaigrette

+ \$4.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



LUNCH SPREADS

Served with iced water & freshly brewed coffee

ULTIMATE COMFORT BUFFET \$39.00

Hand-Breaded Kansas City Fried Chicken | Yukon Gold Mashed Potatoes with Black Pepper Gravy | Pork Belly Collard Greens | Macaroni Salad | Dinner Rolls with Smoke-Whipped Butter | Cinnamon Rolls | Hot Honey | Hot Sauce

Enhancements: Fresh garden salad - \$5

CUSTOM COOP SALAD BAR \$32.00

Field Greens | Grilled Chicken Thighs | Vegetables | Two Cheeses | Golden Raisins | Croutons | Sunflower Seeds | Honey Dijon & Ranch Dressings | Grilled Baguette | Strawberry Pound Cake

Enhancements: Tarragon Tuna Salad - \$7 | Smoked Pork Burnt Ends - \$7 | Agave Citrus Salmon - \$10

RUSTIC ITALIAN MARKET \$40.00

Chicken Piccata | Linguine Con Piccata | Smoked Parmesan & Garlic Green Beans with Caramelized Onions | Grilled Baguette

Cardini Caesar Salad: Heart of Romaine | Parmesan | Cherry Tomato | 40 Day Lemon Preserves | Croutons | Caesar Dressing

Mini Chocolate Chip & Cherry Cannolis

Enhancements: Prosecco butter poached shrimp - \$7

SOUTH AMERICAN BUFFET \$31.50

Chopped Greens | Cucumber | Tomato, Bacon | Chickpeas | Honey Lime Vinaigrette

Grilled Chicken Breast: Chimichurri | Red Pepper Sauce | Pineapple Salsa | Peruvian Corn | Pasta Salad | Lime Basmati Rice | Roasted Red Potatoes | Jalapeno Pico de Gallo | Tortilla Chips

Dulce de Leche Chocolate Cupcakes or Chilled Cinnamon Rice Pudding

THE CARVING BOARD \$36.00

Caprese Tortellini Pasta Salad | Dill & Cucumber Salad | Kettle Chips | Premade Sandwiches | Lavender Lemon Bars

Lemon Turkey Sandwich
Turkey Breast | Avocado Aioli | Lemon Jam | Sprouts | Sliced Roma Tomato | Olive Oil | Ciabatta

OP BLT Sandwich
Sliced Pork Belly | Hot House Tomato | Green Leaf Lettuce | Carlic Confit Aioli | Ciabatta

The Stockyard Sandwich
Pastrami | Swiss Cheese | House Cured Pickles | Mustard Cabbage Salad Slaw | Marble Reuben Rye

Lavender Lemon Bars
Buttery Shortbread Crust | Silky Lemon Curd | Powdered Sugar | Lavender Steeped Honey | Lavender Flower

BOXED LUNCHES

Delicious and nutritious lunch options on the go. Choose up to three (3) selections. Each boxed lunch includes Water Tower Stations, Miss Vickie's® Chips, a fresh apple, and a chocolate chip cookie (unless otherwise noted). Bottled water and soft drinks are available upon request.

CHICKEN BAHN MI \$24.00

Roasted Sliced Chicken Thigh | Jalapeno Aioli |
Pickled Carrot Salad | Arugula | Ciabatta Hogie

Served with Street Corn Salad

RUSTIC CHICKEN PARMESAN \$24.00

Sliced Chicken Breast | Grilled Eggplant | Provolone
| Marinara | Lemon Arugula | Mini Loaf

Served with Antipasto Salad | Marinara Dipping
Sauce

GREENHOUSE \$24.00

Sliced Mozzarella | Hot House Tomatoes | Pesto
Aioli | Fresh Basil | Balsamic Reduction | Ciabatta

Served with Pasta Salad

VIOLET GRAIN BOWL \$24.00

Purple Rice & Quinoa Blend | Roasted Sweet Potato
| Hot Honey Shaved Brussel Sprouts | Spinach

Served with Hummus & Seasonal Vegetables &
Vegan Chocolate Bar

SPITFIRE \$25.00

Pork Al Pastor | Pineapple Relish | Chipotle Aioli |
Torta

Served with Street Corn Salad

HARVEST TURKEY \$25.00

Sliced Turkey Breast | Cranberry Aioli | Brie Spread |
Mixed Greens | Sliced Tomato | Wheat Ciabatta

Served with Pasta Salad

LEMON TURKEY \$25.00

Roasted Turkey Breast | Avocado Aioli | Lemon Jam
| Sprouts | Sliced Roma Tomato | Olive Oil | Ciabatta

Served with Pasta Salad

OP "BLT" \$25.00

Sliced Pork Belly | Hot House Tomato | Crisp Green
Leaf Lettuce | Garlic Confit Aioli

Served with Antipasto Salad

SMOKEHOUSE STACK \$28.00

Sliced Roast Beef | Chimichurri | Pickled Red Onion |
Pepper Jack Cheese | Arugula | Ciabatta

Served with Street Corn Salad

THE STOCKYARD \$28.00

Sliced Pastrami | Swiss Cheese | House Cured
Pickles | Cabbage Salad | Reuben Sauce | Marble
Reuben Rye

Served with Pasta Salad



LUNCH PLATES—HOT

Served with choice of OPCC house salad, assorted rolls, water, freshly brewed coffee & choice of homemade dessert

CACIO E PEPE CHICKEN \$37.00
Cacio e Pepe Chicken Breast | Rosemary Fingerlings
| Charred Jumbo Carrots

PERUVIAN CHICKEN \$34.00
Peruvian Chicken Thigh | Chicken Jus | Creamy Corn
Polenta | Braised Greens

ANTICUCHO CHICKEN \$35.00
Grilled Chicken Thigh | Herb Aioli | Black Garlic BBQ
Sauce | Roasted Purple Potatoes | Verde Vegetables

CITRUS-GARLIC ROLLED STEAK \$39.00
Rolled Top Round | Preserved Lemon & Garlic
Compound Butter | Grilled Squash | Roasted
Fingerling Potato

LOADED SWEET POTATO BOWL \$35.00
Jumbo Sweet Potato | Black Beans | Wild Mushrooms
| Tofu Sour Cream | Carrot Bacon | Chopped Chive |
Braised Greens

PORCHETTA \$35.00
Herb & Garlic Porchetta | Smoked Butter Mashed |
Balsamic Roasted Broccoli

LUNCH PLATES—COLD

Served with choice of OPCC house salad, assorted rolls, water, freshly brewed coffee & choice of homemade dessert

PROVENÇAL CHICKEN SALAD \$28.00
Romain | Kale | Arugula | Spring Mix | Grilled Chicken
Thigh | Roasted Cherry Tomato | Nicoise Olives |
Roasted Green Beans | Seasoned Fried Chickpea |
Shaved Parmesan | Lemon Dijon Vinaigrette

VERDE ENTRÉE SALAD \$28.00
Baby Spinach | Arugula | Tomatillo | Shaved
Asparagus | Peas | Broccolini | Chimichurri Chicken
Thigh | Parsley Vinaigrette

MEDITERRANEAN MARKET SALAD \$30.00
Purple & Brown Rice | Red & White Quinoa |
Cucumber | Cherry Tomato | Pickled Shallot | Mint |
Dill | Hemme Feta | Sumac Chicken Breast | Preserve
Lemon Vinaigrette

MIDWEST STEAKHOUSE SALAD \$35.00
Butter Lettuce | Arugula | Grilled Sliced Flank Steak |
Pickled Red Onion | Hemme Smoked Feta | Roasted
Sweet Corn | Crispy Potato Chips | Champagne &
Shallot Vinaigrette

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



DINNER PLATES

Served with choice of OPCC house salad, assorted rolls, water, freshly brewed coffee & choice of homemade dessert

BLACK GARLIC ROASTED CAULIFLOWER \$38.00
Roasted Quarter Cauliflower | Black Garlic BBQ & Herbed Aioli | Sumac Whipped Tofu | Potato Confit | Grilled Leek

BLACK PEPPER POMEGRANATE CHICKEN \$38.75
Pomegranate Black Pepper Chicken Thigh | Roasted Leek Risotto | Fried Leek Garnish

FRENCH GARLIC CHICKEN \$37.75
Boneless Chicken Breast with Garlic | Rosemary Mashed Potatoes | Balsamic Glazed Onions | Green Beans | Baby Carrots

CHICKEN SPIEDINI \$39.75
Traditional Chicken Spiedini | Tri-Colored Cauliflower | Truffle Risotto | House-Made Gremolata | Garlic Herb Oil

DOUBLE BONE-IN PORK CHOP \$48.95
Slow Roasted Double Bone-In Pork | Bacon Black Pepper Gravy | Parmesan Grits | Pickled Braised Red Cabbage

BLACK GARLIC SHORT RIB \$59.00
Braised Short Rib | Black Garlic BBQ Sauce | Smoked Parmesan Mashed Potatoes | Roasted Broccolini

SMOKED TRI TIP \$60.00
Smoked Tri Tip | Red Chimichurri | Herb Roasted Fingerlings | Cowboy Butter Asparagus

DESSERT

House specialties included with your entrée selection or an upgraded dessert can be added for an additional cost.

CHOCOLATE MOUSSE
White & Milk Chocolate Mousse Layers

BERRIES & CREAM
Whipped Mascarpone | Winter Berries | Caramel Dust

BLACK FOREST POT DE CRÈME
Chocolate Custard | White Chocolate Mousse | Cherry Compote | Chantilly Cream | Maraschino Cherry

BOOZY BERRY CAKE + \$ 3.25
Lemon Zest | Amaretto-Infused Berries | Grilled Pound Cake

OP TRIO + \$4.25
Chocolate Dipped Strawberry | Coconut Macaroon | Lemon Mousse Shooter

TRIPLE THREAT + \$ 4.25
Baileys Cheesecake | Irish Baileys Cream Liqueur | Pot de Crème | Berry Trifle

TRUFFLES & TART + \$4.25
Fruit Tart | Fresh Berries | Truffle Trio with Coconut, Cocoa or Chopped Nuts

NEW YORK CHEESECAKE + \$4.25
Cheesecake | Fresh Berries

BAILEYS TART + \$4.25
Cheesecake | Irish Baileys Cream Liqueur

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



HORS D'OEUVRES—COLD/AMBIENT

A minimum order of 100 pieces applies to each hors d'oeuvres. All prices are per piece.

BLT CUCUMBER BITE \$2.25
Cucumber | House-Made Sauce | Bacon Crumbles |
Diced Tomatoes | Chopped Spinach

MEXICAN STREET CORN \$2.75
Mexican Street Corn in a Cup | Butter | Mayo | Cotija
Cheese | Paprika

PROSCIUTTO & MELON \$4.75
Prosciutto di Parma | Cantaloupe | Extra Virgin Olive
Oil | Micro Italian Basil

TURMERIC DEVILED EGG \$3.25
Pickled Deviled Egg | Turmeric | Candied Bacon

PIQUILLO TOAST \$4.50
Local Wheat Bread | Piquillo Pepper Confit | Herbs |
Whipped Goat Cheese (Substitute Whipped Tofu for
Vegan Option)

BEET & GOAT CHEESE SALAD \$3.25
Smoked Red Beets | Smoked Goat Cheese | Pepitas |
Simple Syrup | Burnt Orange

ANTIPASTO CUP \$3.00
Diced Olives | Artichoke | Dried Apricots | Mozzarella
Cheese | Garlic | Olive Oil | Pepperoni Cup

CAPRESE SKEWER \$3.75
Baby Mozzarella | Oregano | Thyme | Cherry
Tomatoes | Sweet Balsamic Reduction

ANTIPASTO KABOB \$3.75
Baby Mozzarella | Oregano | Thyme | Tortellini |
Kalamata Olives | Artichoke

EGGPLANT CAPONATA \$4.00

BRUSCHETTA
Braised Eggplant | Celery | Capers | Bell Peppers |
Raisins | Red Wine Vinegar | Garlic Crostini

ROASTED TOMATO & RICOTTA \$4.00

BRUSCHETTA
Lemon Ricotta | Tomato Confit | Balsamic | Extra
Virgin Olive Oil | Garlic Crostini

FLANK STEAK & GOAT CHEESE \$4.25

BRUSCHETTA
Flank Steak | Molasses | Honey | Cracked Black
Peppercorn | Garlic Crostini | Goat Cheese

JUMBO SHRIMP COCKTAIL \$5.75

Jumbo Shrimp | Cocktail Sauce | Lemon

CHEESY BACON STUFFED \$3.25

PEPPADEW
Peppadew | Cream Cheese | Mozzarella Cheese |
Bacon | Candied Bacon

SHORT RIB TOSTADA \$5.00

Short Rib Tostada | Seasonal Jam | Pickled Red
Onion | Lime Crema

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



HORS D'OEUVRES—HOT

A minimum order of 100 pieces applies to each hors d'oeuvres. All prices are per piece.

MAC ARANCINI \$3.50
Macaroni & Cheese | Fried Breeding | Tomato Aioli

VEGGIE SPRING ROLL \$3.25
Cabbage | Carrots | Bell Peppers | Red Onions |
Garlic | Celery | Fried Wrap | Sweet Thai Chili Sauce

SWEET THAI CHILI MEATBALLS \$3.25
Meatballs | Rice Wine | Soy | Chili Flakes | Ginger

**PORK BELLY WITH BLUEBERRY
GASTRIQUE** \$4.25
Pork Belly | Blueberry Gastrique

SOUTHWEST EGG ROLLS \$4.00
Chicken | Roasted Corn | Black Beans | Red Pepper |
Jalapeno | Green Onion | Cilantro | Cheese | Cilantro
Avocado Ranch

GAMBAS AL AJILLO \$5.25
Seared Shrimp | Spicy Sherry Vinaigrette | Burnt
Lemon

HOT HONEY CHICKEN LOLLIPOP \$4.75
Frenched Drumstick | Hot Honey Glaze

CHEESY JALAPENO PORK BOMB \$3.75
Pulled Pork | Jalapeno | Cheese | BBQ Sauce | Panko
| Slaw

IT'S A DATE (WITH BACON) \$6.00
Dates | Peppered Bacon

MINI BEEF WELLINGTONS \$5.25
Tenderloin | Wild Mushrooms | Puff Pastry | Creamy
Horseradish Sauce

**ROSEMARY SKEWERED GRILLED
BREAD CHEESE** \$4.25
Grilled Bread Cheese Slices | Rosemary Sprig |
Chipotle Maple Glaze

THE MINI CRAB CAKE \$6.25
Mini Maryland Crab Cakes | Chesapeake Bay Cajun
Mayo Sauce

BACON BLUE SLIDERS \$6.25
Mini Hamburger Sliders | Smoky Bacon | Blue
Cheese Aioli

ANGEL ON HORSEBACK \$6.25
Jumbo Shrimp | Peppered Bacon with Brown Sugar

SWEET & SPICY CHICKEN SLIDER \$6.00
Breaded Chicken | BBQ Glaze | Pickled Cucumbers |
Red Onions | Hawaiian Bun

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



BEVERAGES

COFFEE (PER GALLON) \$50.00
Regular or Decaffeinated

TEA OR LEMONADE (PER GALLON) \$50.00
Iced Tea | Hot Tea | Lemonade

TROPICANA BOTTLED JUICE (EACH) \$5.00
Orange | Apple | Cranberry

GATORADE & ROCKSTAR (EACH) \$6.00

BOTTLED PEPSI DRINKS & WATER \$4.00
Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper | Diet
Dr. Pepper | Mountain Dew

HOSTED BAR

TOP SHELF COCKTAILS \$10.00
Grey Goose | Tanqueray | Crown Royal | Captain
Morgan | Sauza Blue Tequila | Glenlivet | Knob Creek

PREMIUM COCKTAILS \$9.00
Tito's | Beefeater | Bacardi | Johnnie Walker Red
Label | Jose Cuervo | Jim Beam | Seagrams 7

HOUSE WINE (BY THE GLASS) \$9.00
Robert Mondavi Woodbridge: Chardonnay |
Cabernet | Merlot | Pinot Grigio
\$45.00

HOUSE WINE (BY THE BOTTLE)
Robert Mondavi Woodbridge: Chardonnay |
Cabernet | Merlot | Pinot Grigio

PREMIUM WINE (BY THE BOTTLE) \$50.00
Mondavi Private Select: Cabernet | Merlot |
Chardonnay | Pinot Grigio

CHAMPAGNE (BY THE BOTTLE) \$60.00
Korbel

CHAMPAGNE (BY THE GLASS) \$12.00
Korbel

CHAMPAGNE (TASTING POUR) \$6.00
Korbel

IMPORTED & LOCAL CRAFT BEER \$8.00
Modelo | Boulevard Wheat | IPA | Stella Artois | Quirk

DOMESTIC BEER \$7.00
Coors Light | Miller Light | Michelob Ultra



JACK STACK BBQ

Treat your guests to Kansas City's best barbecue with a memorable Jack Stack buffet. Each meal includes assorted breads and buns, dill pickle chips, Original and Spicy Jack Stack Barbecue Sauce, two hot sides, two cold sides, one dessert, coffee and water stations. A minimum of 35 guests is required, or a \$150 service fee applies. All items are gluten-free except for the rolls, bread, macaroni and cheese, and desserts.

THE ULTIMATE \$50.25

Choice of Two Sliced Meats:

- Sliced Beef Brisket
- Smoked Turkey
- Hickory Roasted Ham
- Pulled Pork

Two Signature Hot Sides:

- Hickory Pit Beans
- Cheesy Corn Bake

Choice of Two Signature Cold Sides:

- Creamy Coleslaw
- Potato Salad
- Garden Salad with Ranch & Italian
- Spinach Salad with Pecans, Strawberries, Bacon, Onions & Feta

THE TRAILBLAZER \$53.75

Hickory Grilled Bone-In Chicken

Choice of Two Sliced Meats:

- Sliced Beef Brisket
- Smoked Turkey
- Hickory Roasted Ham
- Pulled Pork

Two Signature Hot Sides:

- Hickory Pit Beans
- Cheesy Corn Bake

Choice of Two Signature Cold Sides:

- Creamy Coleslaw
- Potato Salad
- Garden Salad with Ranch & Italian
- Spinach Salad with Pecans, Strawberries, Bacon, Onions & Feta

BARBECUE LOVERS \$65.50

Hickory Smoked Brisket of Beef

Barbecue Pork Spare Ribs

Hickory Grilled Bone-In Chicken

Chunk Polish Sausage

Beef Burnt Ends

Choice of Two Signature Hot Sides:

- Hickory Pit Beans
- Cheesy Corn Bake
- Cheesy Potato Bake
- Baked Macaroni & Cheese

Choice of Two Signature Cold Sides:

- Creamy Coleslaw
- Potato Salad
- Garden Salad with Ranch & Italian Dressing
- Spinach Salad with Pecans, Strawberries, Bacon, Onions & Feta

DESSERT

Choice of One:

- Seasonal Fruit Crisp
- Bread Pudding
- Assorted Cookies & Brownies
- Assorted Cakes & Pies

SUBSTITUTIONS

For Creamy Coleslaw or Potato Salad:

- Marinated Vegetable Salad - \$4

For Cheesy Corn Bake:

- Cheesy Potato Bake - \$6
- Fire Grilled Vegetables - \$6
- Macaroni & Cheese - \$6

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



++Applicable sales tax and management fee (taxable by Kansas law) will be added to all food and beverage pricing.

Management Charge. Licensee acknowledges that all catered events and audio visual services are subject to a management charge (the “Management Charge”). This Management Charge is the sole property of the Licensor and is used to cover such party’s costs and expenses in connection with catered and audio visual services (not including employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. Accordingly, the Management Charge does not constitute a tip, gratuity, or other service charge, nor is it purported to be a tip, gratuity, or service charge, for any staff employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services at the event.