

BUFFET PACKAGES

PACKAGE 1 | \$25 per person

Salads: (Choose 1) House Salad or Caesar Salad

Entrées: (Choose 2) - 6oz Total Protein Per Guest

- Grilled Chicken Breast w/ Green Herb Butter and Chicken Jus Lie
- White Wine Poached Cod with Tarragon Lemon Veloute
- Herb Roasted Pork Loin with Bacon Apple Onion Compote
- Grilled Sirloin Red Wine Sauce and Onion Marmalade
- Rigatoni Pasta with Crushed Tomato Sauce, Italian Sausage, Broccolini Fresh Basil & White Ricotta

Starch: (Choose 1) Whipped Potatoes, Parmesan Risotto, or Herb Roasted Potatoes

Vegetables: (Choose 1)

- French Green Beans with Roasted Shallots
- Sautéed Zucchini and Squash with Roasted Tomatoes and Basil

PACKAGE 2 | \$29 per person

Salads: (Choose 1) House Salad or Caesar Salad

Entrées: (Choose 2) -8oz Total Protein Per Guest

- Roasted Chicken Breast, Roasted Tomato Butter Sauce
- Grilled Salmon Citrus Beurre Blanc
- Carved Prime Rib with Au Jus and Horseradish Crème Fraiche
- Brine Roasted Pork Chop with Whole Grain Mustard Demi Glace
- Ricotta Goat Cheese Cannelloni w/ Roasted Mushroom Marsala Cream
- Rigatoni Pasta Crushed Tomato Sauce, Italian Sausage, Broccolini, Fresh Basil, whipped ricotta

Starch: (Choose 1) Whipped Potatoes, Herb Roasted Potatoes, Crispy Parmesan Polenta Cakes, or Mushroom Risotto

Vegetables: (Choose 1)

- French Green Beans with Roasted Shallots
- Sautéed Zucchini and Squash with Roasted Tomatoes and Basil
- Butter Poached Asparagus
- Roasted Root Vegetables Glazed with Honey and Thyme

PACKAGE 3 | \$35 per person

Salads: (Choose 1) House Salad or Caesar Salad

Entrées: (Choose 3) -12oz Toatal Protien Per Guest

- Roasted Chicken Breast, Roasted Tomato Butter Sauce
- Lemon Rosemary Roasted Baby Chicken, Garlic Pan Sauce
- Grilled Salmon Citrus Beurre Blanc
- Sautéed Jumbo Shrimp
- Carved Prime Rib with Au Jus and Horseradish Crème Fraiche
- Sliced Beef Tenderloin, Cabernet Demi Glace (Add \$5 per person)
- Pork Chop with Whole Grain Mustard Demi Glace
- Chorizo Stuffed Pork Roulade Cumin Chili Jus
- Roasted Duck Breast with Orange Coriander Duck Sauce
- Ricotta Goat Cheese Cannelloni w/ Roasted Mushroom Marsala Cream
- Rigatoni Pasta Crushed Tomato Sauce, Italian Sausage, Broccolini, Fresh Basil , Whipped Ricotta

Starch: (Choose 2) Whipped Potatoes, Dauphinoise Potatoes, Crème Fraiche Melted Leek Potatoes, Mushroom Risotto, or Crisp Parmesan Polenta Cakes

Vegetables: (Choose 2)

- French Green Beans with Roasted Shallots,
- Butter Poached Asparagus
- Sautéed Zucchini and Squash with Roasted Tomatoes and Basil
- Roasted Brussels Sprouts with Bacon
- Roasted Root Vegetables Glazed with Honey and Thyme
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TOP SHELF BEVERAGE PACKAGES

SPIRITS: Ketel One Vodka, Hendricks Gin, Johnny Walker Red Scotch, Makers Mark Bourbon, Herradura Tequila, Pyrat Reserve XO

BEER ON TAP: Miller Lite, Boulevard Pale Ale, Boulevard Wheat, Blue Moon

WINE: Chardonnay-Sonoma-Cutrer, Cabernet – Chateau St. Michelle Indian Wells, Merlot – Robert Mondavi, Napa, Pinot Grigio– Pighin Fruili

FULL BAR
2 hours | 29
3 hours | 32
4.75 hours | 35

BEER & WINE ONLY
2 hours | 24
3 hours | 27
4.75 hours | 30

PREMIUM BEVERAGE PACKAGES

SPIRITS: Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Four Roses Small Batch Bourbon, Jose Cuervo Tequila, Bacardi Rum

BEER ON TAP: Miller Lite, Boulevard Pale Ale and Wheat, Blue Moon

WINE: 7 Falls Chardonnay, Cabernet, Merlot Pighin Fruili Pinot Grigio

FULL BAR
2 hours | 22
3 hours | 25
4.75 hours | 30

BEER & WINE ONLY
2 hours | 19
3 hours | 21
4.75 hours | 25

HOUSE BEVERAGE PACKAGES

SPIRITS: Vodka, Gin, Bourbon, Tequila, Rum, Scotch

BEER ON TAP: Miller Lite, Boulevard Wheat and Pale Ale

WINE: Sycamore Lane Chardonnay, Cabernet, Merlot, Pinot Grigio

FULL BAR
2 hours | 19
3 hours | 21
4.75 hours | 25

BEER & WINE ONLY
2 hours | 17
3 hours | 19
4.75 hours | 23

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

BASED ON CONSUMPTION

Top Shelf Cocktail | 10
Premium Cocktail | 8
House Cocktail | 5
Top Shelf Wine | 12 glass | 48 bottle
Premium Wine | 8 glass | 32 bottle
House Wine | 6 glass | 24 bottle
Top Shelf Martini | 10
Premium Martini | 8

House Martini | 6
Domestic Beer on Tap | 4
Microbrew on Tap | 5
Soft Drinks | 2.50
Coffee Service Bar Side | 50
(approximately 35 cups)
Coffee Service Table Side | 2.50

Cash Bars Will have a \$75 Fee Applied to Each Bar
Grand Street Café practices responsible dispensing of alcohol.
Shot service is not permitted with any bar packages.
We reserve the right to refuse service to any patron.



BANQUET & CATERING MENU

GRAND STREET PLAZA

4740 Grand | Kansas City, Missouri

816.561.8000

PlazaEvents@grandstreetcafe.com

GRAND STREET LENEXA

8815 Renner Road | Lenexa, Kansas

913.601.3500

Kristi@grandstreetcafe.com

BREAKFAST

Prices are listed per person.

- Al A Carte**
- Coffee and Juice Service** | 6
- Bagels and Cream Cheese** | 6
- Waffles** | 5
- Pancakes** | 5
- Omelets** | 4
- Biscuits and Gravy** | 5
- Quiche** | 7
- Continental Breakfast** | 12
 - Fresh Fruit Juices
 - House Made Pastries and
 - Muffin Assorted Fruit
 - 2 Hour Coffee Service
- Plated Breakfast** | 16
 - Scrambled Eggs
 - Choice of Bacon or Sausage
 - Roasted Potatoes
 - Assorted Pastries
- 2 Hour Coffee Service
- Breakfast Buffet** | 15
 - Fresh Fruit
 - Assorted Pastries
 - Scrambled Eggs
 - Choice of Bacon or Sausage
 - Roasted Potatoes
 - 2 Hour Coffee Service
- Brunch** | 24
 - Includes Choice Of Two Entrees From Our Regular Menu And Brunch Appetizer Bar (sundays only)
 - Down Home
 - ButterMilk Pancakes
 - Belgium Waffles
 - Quiche Of The Day
 - Oven Roasted Chicken
 - Steak and Eggs
 - Pork Chop
 - Frittata
 - Salmon Salad

APPETIZERS

Priced by the dozen, minimum order of 2 dozen.

- HOT**
- Golden Potato Crab Cakes** | 28
Siracha Remoulade, chive
- Candied Garlic Glazed Chicken Skewers** | 25
Hot Mustard, Scallion
- Soy Caramel Glazed Beef Skewers** | 27
Chimichurri Sauce, Cilantro, Sliced Fresno
- G-Man Sliders** | 30
Smoked BBQ Chicken, Onion Straws, Pickles, Cheddar
- Roasted Mushroom Spring Rolls** | 24
Candied Garlic Syrup, Gremolata
- Chef's Choice Flatbread** | 20
- Warm Salted Pretzels** | 16
White Cheddar Fondue
- Grilled Shrimp Skewers** | 28
Mango Relish, Tzatziki, cilantro
- Smoked Pork Belly Sliders** | 30
Barbecue Glaze, Horseradish Brussels Sprout Slaw
- Fried Prosciutto Artichoke Hearts** | 26
Roasted Pepper Aioli, pesto
- Philly Cheese Steak Spring Rolls** | 30
Caramelized Onion, Tomato Jam, Scallion
- Prosciutto Wrapped Brie** | 24
Toasted Baguette, White Truffle Honey, Chive
- Warm Puff Pastry Volevant** | 32
choice of:
Chicken, Bacon, Goat Cheese, Garlic Syrup, Chive Smoked Salmon, Herb Cream Cheese, Pickled Beets, Red Wine Braised Beef, Gorgonzola Whipped Potatoes, Caramelized Onion Marmalade
- Hot Smoked Trout** | 32
Crispy Potato Coins, Lemon Chive Creme Fraiche, Caramelized Shlot
- Lamb Sausage Meatballs** | 32
Choice of:
Pepperonia, Basil, Goat Cheese, Herb Bread Crumbs, Fig Gastrique, Pistachio, Pecorino, Chive Curry Sauce, Tzatziki, Cucumber, Fried Pita
- COLD**
- Chilled Crab Avocado salad** | 38
Salt and Vinegar Poached Golden Potatoes, Lemon Aioli, Dill Pickled Cucumber
- Seared Tuna Crudo** | 30
Hot Mustard Cracker, Wasabi Crème Fraiche, Soy Caramel, cilantro, wasabi peas
- Beef Tenderloin Sliders** | 36
Horseradish Aioli, Tomato Jam, Fried Onion Straws
- Smoked Pastrami Tea Sandwiches** | 36
Pickled Mustard Seed, Horseradish Creme Fraiche, Pickled Onion, Arugula, Pickles, Marble Rye
- Bruschetta**
Roasted Tomato, Basil, Fresh Mozzarella, Balsamic Gastrique | 28
- Goat Cheese**, Fig Red Onion Compote, Pistachio | 28
- Olive Oil Poached Tuna**, Herb Bean Puree, Pepperonata, Oregano | 32
- Roasted Garlic Puree**, Marinated Artichoke, Feta, Greek Olives | 28
- Smoked Turkey Sliders** | 27
Roasted Tomato, Butter Lettuce, Pickled Onion, Candied Bacon Aioli
- Goat Cheese Tarts** | 28
Caramelized Onion Marmalade, Pickled Grapes, Balsamic Gastrique, Chive
- Bresola Wrapped Asparagus** | 28
Horseradish Creme Fraiche
- Chilled Shrimp Shooter** | 30
Tomato Gazpacho, Chive Straw, Lemon
- Goat Cheese and Prosciutto Stuffed Peppadew** | 18
Pesto Oil
- Deviled Bacon and Eggs** | 18
Pickled Mustard Seeds
- Salmon Three Ways** | 32
Rillettes, Gravlox, Caviar, Marinated Cucumber

Prices are listed per person.

- Cannellini Bean Hummus** | 2.50
Marinated Olives, Grilled Pita
- Seasonal Fruit Tray** | 4
Honey Lime Dressing, Citrus Yogurt
- Grilled Vegetable Platter** | 3
Pesto, Whipped Ricotta
- White Truffle Kettle Corn** | 2.50
- Warm Rosemary Spiced Bar Nuts** | 3
- Chefs Board** | 5
Assorted House Cured and Imported Meats, Pickled Vegetables, Beer Mustard, Toasted Baguette

- Domestic Cheese Platter and Crackers** | 4
ADD FRUIT: 2
IMPORTED CHEESES ADDITIONAL: 3
- Smoked Pork Shoulder Lettuce Wraps** | 5
House Made Hot Sauce, KC Red BBQ, Carolina Gold BBQ, Bread and Butter Pickles, Soy Pickled Mushrooms
- Feta Pesto Roulade** | 5
Caramelized Onion, Roasted Garlic, Peppernata, House Made Lavosh Crackers
- House Made Potato Chips** | 3
Gorgonzola Dip, Tomato Jam
- Shrimp Cocktail** | 5
Bloody Mary Cocktail Sauce

LUNCH

Prices are listed per person. Includes roll & butter service, one tea or soda & a cookie.

SANDWICHES

Please choose Chips or French fries.

- G-Man Sandwich** | 15
Smoked Chicken, KC Red BBQ, Pickles, Cheddar, Beer Battered Onion Rings, Onion Bun
- Turkey Sandwich** | 16
BBQ Bacon, Roasted Tomato, Candied Bacon Aioli, butter Lettuce, Pickled Onion

BLT

Thick Cut Pepper Bacon, Tomato, Boston Lettuce, Pickled Mustard Aioli, Multi Grain Bread

- Grand Street Stack** | 18
Grilled Sirloin, Caramelized Onions, Roasted Mushrooms, Mozzarella, Cabernet Demi- Glace

- Grilled Chicken Wrap** | 15
Bacon, Lettuce, Tomato, Scallion Aioli, Sundried, Tomato Wrap

Seasonal Vegetable Grilled Cheese

| 14

PASTA

- Rigatoni Pasta** | 16
Crushed Tomato Sauce, Italian Sausage, Broccolini, Fresh Basil , Whipped Ricotta

- Penne Pasta** | 16
Garlic Lemon Cream, Roasted Chicken, Roasted Tomatoes, Spinach, Pecorino Romano

- Bucatini** | 18
Sautéed Shrimp, Tomato Sauce, Basil, Fresh Tomato, Zucchini

- Cavatappi Pasta** | 16
Mushroom Duxelles Cream sauce, Roasted Mushrooms, Asparagus, White Truffle Oil, Herb Bread Crumbs

- Adult Mac and Cheese** | 15
Elbow Macaroni, Cheddar, Fontina, Parmesan, Burgers Smokehouse Bacon, Herb Bread Crumbs

- Caprise Risotto** | 15
Parmesan, Marinated Tomatoes, Fresh Mozzarella, Basil, Red Wine Balsamic Vincotto

- Ricotta Goat Cheese Cannelloni** | 15
Roasted Mushroom Marsala Or Creamy Tomato, Basil, Fresh Mozzarella

SALAD

- Chopped Salad** | 17
Romaine Lettuce, Bacon, English, Cucumbers, Roasted Tomatoes, Soft Boiled Egg, Roasted Chicken, Croutons, Gorgonzola Cheese Dressing

- Grand Street Caesar** | 15
Grilled Chicken, Hearts of Romaine, White Anchovies, Garlic Croutons, Parmesan Cheese

- Bills Chicken Salad** | 16
Fried Coconut Chicken, Mixed Greens, Eggs, Tomatoes, Artichoke Hearts, Shredded Cheese, Avocado, Hot Mustard and Balsamic Vinaigrette

- Grilled Salmon Salad** | 18
Spinach, Boston Lettuce, Blue Cheese, Potato Straws, Toasted Almonds, Cranberry Vinaigrette

- House Salad** | 5
Mixed Greens, Spiced Pumpkin Seeds, Ricotta Salata, Sherry Thyme Vinaigrette

ENTREE

- 8oz Roasted Chicken** | 17
Yukon Potatoes, French Green Beans, Artichokes, Roasted Tomatoes, Garlic, Chicken Jus

- 7oz Roasted Pork Chop** | 19
Herb Whipped Potatoes, French Green Beans, Whole Grain Mustard Demi Glace

- 6oz Grilled Chicken Breast** | 16
Whipped Potatoes, French Green Beans, Green Herb Butter, Chicken Jus

- 5oz Sautéed Salmon** | 20
Parmesan Basil Risotto, Sautéed Asparagus, Citrus Butter Sauce, Parmesan Crisp

- 6 oz Beef Tenderloin** | 40
Whipped Potatoes, French Green Beans, Cabernet Demi Glace

- Crispy Lemon Sole** | 18
Fingerling Potato Fries, Green Herb Aioli, Malt Vinegar Celery Root Slaw

- 6 oz Marinataed Sirloin** | 22
Whipped Potatoes, Fried Onion Straws, Cabernet Demi-Glace, French Green Beans

- #1 Surf and Turf** | 25
4oz Sautéed Salmon, 8oz Roasted Chicken Breast, Roasted Tomato Butter Sauce, French Green Beans, Roasted Potatoes

- #2 Surf and Turf** | 27
3oz Grilled Shrimp, 6oz Sirloin, Green Herb Butter, Cabernet Demi-Glace Whipped Potatoes, Sautéed Asparagus

- Shrimp Risotto** | 19
5oz Jumbo Shrimp, Parmesan Basil Risotto, Citrus Lobster Broth

DINNER

Prices are listed per person. Includes choice of House or Caesar Salad, roll & butter service.

ENTREE

- 14oz Roasted Pork Chop** | 30
Herb Whipped Potatoes, French Green Beans, Whole Grain Mustard Demi Glace

- 12oz Grilled Chicken Breasts** | 22
Whipped Potatoes, French Green Beans, Green Herb Butter, Chicken Jus

- 7oz Sautéed Salmon** | 30
Parmesan Basil Risotto, Sautéed Asparagus, Citrus Butter Sauce, Parmesan Crisp

- Beef Tenderloin** | 6oz 45 | 8oz 50
Whipped Potatoes, French Green Beans, Cabernet Demi Glace

- Braised Short Ribs** | 32
Sautéed Peas, Carrots, Creamy Polenta, Red Wine Reduction,

- 16oz Roasted Chicken** | 24
Yukon Potatoes, French Green Beans, Artichokes, Roasted Tomatoes, Garlic, Chicken Jus

- Rigatoni Pasta** | 19
Crushed Tomato Sauce, Italian Sausage, Rapini, Fresh Basil, Whipped Ricotta
- Seafood Linguini** | 20
Sautéed Shrimp, Tomato Sauce and Basil, Fresh Tomato, Zucchini

- Cavatappi Pasta** | 19
Mushroom Duxelles Cream sauce, Roasted Mushrooms, Asparagus, White Truffle Oil, Herb Bread Crumbs

PASTA

- Ricotta Goat Cheese Stuffed Cannelloni** | 17
Roasted Mushroom Marsala or Creamy Tomato, Basil, Fresh Mozzarella

- Penne Pasta** | 19
Roasted Garlic Lemon Sauce, Roasted Chicken, Roasted Tomatoes, Spinach, Pecorino Romano

- Caprise Risotto** | 17
Parmesan. Baby Tomatoes, Fresh Mozzarella, Fresh Basil, Red Wine Balsamic Vincotto

DESSERTS

Prices are listed per person.

- Grand St. Café Phyllo Brownie** | 7 | Small 5
Raspberry Sauce, Creme Anglaise, Hazelnuts

- Hot Apple Pie** | 7
Caramel sauce Cinnamon Whipped Cream

- Flourless Chocolate Cake** | 7
Peanut Butter Mousse, Espresso Caramel Sauce, Chocolate Toffee Crumble

- Seasonal Crème Brulee** | 7 | Small 4
Chice of, Espresso, Chocolate or Vanilla

BITE SIZED DESSERTS

Priced by the dozen, minimum order of 2 dozen.

- Brownie Truffles** | 20
House Made Chocolate Ganache Brownies Dipped in Dark Chocolate

- Grand Bars** | 20
Caramel Rolled in Rice Krispies and Dipped in Chocolate

- Chocolate Turtles** | 20
Caramel, Chocolate Ganache in Mini Tartlets with Pecans

- Lemon meringue tarts** | 20
Shortbread Crust Fresh fruit

- Mini Chocolate Cups**
18 - one flavor 22- assorted flavors Mini
Chocolate Cups Filled with Flavored Mousse (Chocolate, Vanilla, Peanut Butter, Raspberry)

- Mini Cupcakes** | 22
Seasonal Cheesecake | 20
Choice of White Chocolate, Espresso, Lemon

- Fresh Baked Cookies** | 18
Cake Pops |
carrot cake, cream cheese icing - 24
Black Forrest Cake, brandied Cherries, Dark Chocolate - 28

- French Macaroons** | 24
Choice of Dark Chocolate, Pistachio, Salted Carmel

- Chocolate Covered Strawberries** | MKT