

# Event Menu 2023



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# BRUNCH

Available every day of the week, priced per person  
Any parties over 75 is buffet only

## A LA CARTE

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### EGGS

- scrambled | \$4
- three cheese scramble | \$5
- mushroom and gruyere frittata | \$6
- quiche lorraine (bacon, onion, swiss) | \$8
- classic eggs benedict (poached eggs, canadian  
bacon, english muffin, hollandaise) | \$8
- broccoli cheddar strata | \$6

### STARCHES

- cheddar biscuits with sausage gravy | \$6
- triple cooked breakfast potatoes | \$4
- cheddar grits | \$4
- roasted potato pepper hash | \$5
- waffles | \$5
- french toast | \$5

### MEATS

- bacon | \$5
- sausage links | \$5
- sausage patties | \$5
- grilled ham | \$5

### SWEETS

- mixed berry muffins | \$3
- seasonal fruit salad | \$4
- cinnamon rolls | \$4
- bread pudding | \$5
- assorted pastries | \$6
- fruit parfait (citrus yogurt, homemade granola) | \$6

## PACKAGES

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### CONTIENTAL I \$15

- orange juice
- cinnamon rolls
- seasonal fruit
- 2-hour coffee service

### PACKAGE II I \$20 BUFFET, \$22 PLATED

- breakfast potatoes
- scrambled eggs
- smoked bacon
- seasonal fruit
- cinnamon rolls
- 2-hour coffee service



GRAND STREET

# BRUNCH

Available every day of the week, priced per person

## PACKAGE III | \$24 BUFFET \$26 PLATED

*\*includes 2-hour coffee and juice service at the bar*

### EGGS (choose 1)

scrambled  
three cheese scramble  
mushroom and gruyere frittata

### STARCHES (choose 1)

cheddar biscuits with sausage gravy (adds \$2 pp)  
triple cooked breakfast potatoes  
cheddar grits  
roasted potato pepper hash

### MEATS (choose 2)

bacon  
sausage links  
sausage patties  
grilled ham

### SWEETS (choose 2)

mixed berry muffins  
seasonal fruit salad  
cinnamon rolls  
bread pudding  
fruit smoothie

## PACKAGE IV \$42, BUFFET

### EGGS (choose 2)

scrambled  
classic eggs Benedict  
three cheese scramble  
mushroom and gruyere frittata  
quiche Lorraine  
broccoli cheddar strata

### STARCHES (choose 2)

cheddar biscuits with sausage gravy  
triple cooked breakfast potatoes  
waffles  
french toast  
cheddar grits  
roasted potato pepper hash

### MEATS (choose 2)

bacon  
sausage links  
sausage patties  
grilled ham

### SWEETS (choose 3)

mixed berry muffins  
seasonal fruit salad  
cinnamon rolls  
bread pudding  
fruit parfait  
assorted pastries

Our most inclusive packages will be served with a demi buffet of chilled items to include: smoked salmon salad, Caesar salad, caprise salad, grilled vegetables, seasonal fruit salad, and 2-hour coffee service at the bar.

# APPETIZERS & HORS D'OEUVRES

## COLD CANAPES

Priced by the dozen, minimum order of 2 dozen

### AVACADO TOAST | \$26

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

### TOMATO BRUSCHETTA | \$26

basil, fresh mozzarella, balsamic gastrique, toasted baguette

### DEVEILED BACON EGGS (GF) | \$22

pickled mustard seeds

### SMOKED SALMON CRISPS | \$28

pickled mustard seeds, whipped horseradish, pumpernickel crisps, chive

### SHRIMP SALAD | \$28

avocado mousse, cucumber ribbons, seeded lavosh

### BEEF TENDERLOIN SLIDERS | \$36

horseradish aioli, tomato jam, fried onion straws

### SMOKED TROUT & EVERYTHING SPICED BAGEL CRISPS | \$32

dirty martini cream cheese, pickled pearl onions

### 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

### SHRIMP SHOOTERS (GF) | \$36

housemade cocktail sauce

## PLATTERS

Priced per person

### HUMMUS WITH PITA | \$3

### WHITE TRUFFLE KETTLE CORN (GF) | \$3

### GRILLED VEGETABLE PLATTER (GF) | \$4

pesto, whipped ricotta

### HOUSE MADE POTATO CHIPS | \$3

pimento cheese

### SEASONAL FRUIT TRAY (GF) | \$5

honey lime dressing, citrus yogurt

### WARM ROSEMARY SPICED BAR NUTS (GF) | \$3

### CHEF'S BOARD (GF) | \$8

assorted house cured and imported meat and cheese, pickled vegetables, toasted baguette, and pita crackers

### DOMESTIC CHEESE PLATTER & CRACKERS (GF) | \$4

\*add fruit \$2, add imported cheeses \$3

### SMOKED PORK SHOULDER LETTUCE WRAPS (GF) \$6

house made hot sauce, kc red bbq, carolina gold bbq, bread and butter pickles, soy pickled mushrooms

### SHRIMP COCKTAIL (GF) | \$6

### PUFF PASTRY WRAPPED BRIE | \$6

caramelized apples, fig jam, candied walnuts, grilled baguette

## BOWLS

1 for \$4 | 2 for \$6 | 3 for \$7

Served with bread and crackers

- herb white bean puree
- spinach artichoke, feta
- ricotta olivade
- fresh basil, pepperonata
- parmesan roasted eggplant

# APPETIZERS & HORS D'OEUVRES

## HOT CANAPES

Priced by the dozen, minimum order of 2 dozen

### WARM SALTED PRETZELS | \$22

white cheddar fondue

### ASPARAGUS RICOTTA ROTOLO | \$30

tarragon pistachio, lemon

### PROSCIUTTO WRAPPED BRIE | \$26

toasted baguette, white truffle honey, chive

### GOLDEN POTATO CRAB CAKES | MP

sriracha remoulade, chive

### ROASTED MUSHROOM SPRING ROLLS | \$26

candied garlic syrup, gremolata

### GRILLED ASPARAGUS BUSHETTA | \$26

saint andre brie, porcini mushroom aioli, seeded  
baguette

### CANDIED GARLIC GLAZED CHICKEN SKEWERS

(GF)

\$28

hot mustard, scallion

### SOY CARAMEL GLAZED BEEF SKEWERS (GF) | \$36

chimichurri sauce, cilantro, sliced fresno chilis

### ITALIAN MEATBALLS | \$32

pepperonata, basil, goat cheese, herb bread crumbs

### BRAISED SHORT RIB SLIDER | \$36

arugula, gorgonzola aioli, balsamic onion marmalade

### FRENCH DIP SPRING ROLLS | \$36

sliced prime rib, gruyere caramelized onion, demi-  
glace, scallions

### WHITE FLATBREAD | \$28

brussels sprouts, bacon, candied garlic syrup,  
roasted garlic, mozzarella

## ENTREE PREVIEW

### MINI BEEF WELLINGTON | MP

mushroom pate, prosciutto, port wine demi glace,  
horseradish potato puree

### MARINATED LAMB LOLLIPOPS (GF) | \$11

parsnip puree, butternut squash jam

### FENNEL & CORIANDER SPICED SEARED SCALLOP (GF) | \$11

cauliflower puree, smoked golden raisins, orange, pine  
nuts, cilantro oil



GRAND STREET

# LUNCH SANDWICHES

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Priced per person, includes iced tea or soda

## **PASTRAMI SANDWICH | 18**

gruyere cheese, giardiniera, worcestershire steak sauce, marble rye bread, horseradish aioli, chips

## **BLT | 17**

double thick bacon, tomato, boston lettuce, bacon aioli, multi grain bread, fries

## **GRAND STREET STACK | 19**

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

## **GRILLED CHICKEN | 18**

double thick bacon, cheddar cheese, boston lettuce, tomato, toasted brioche bun, fries

## **GRAND STREET CHEESEBURGER | 18**

2-4 oz angus beef patties, gruyere cheese, crispy onion straws, toasted bun, lettuce, tomato, fries

## **SMOKED TURKEY | 17**

double thick bacon, roasted tomato, pickled onion, smoked turkey, bacon aioli, toasted multi grain bread, fries

# SALADS

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Priced per person, includes iced tea or soda

## **GRAND STREET CAESAR | 17**

grilled chicken, romaine, garlic croutons, parmesan, gluten free without the croutons

## **BILL'S CHICKEN SALAD | 18**

fried or grilled coconut chicken, mixed greens, egg, tomato, artichoke hearts, shredded cheese, avocado, hot mustard, balsamic vinaigrette

## **GRILLED SALMON SALAD | 20**

spinach, boston lettuce, blue cheese potato straws, toasted almonds, cranberry vinaigrette , gluten free

## **STEAK SALAD | 21**

romaine, grilled sirloin (M) bacon, egg, red onion, garlic croutons, gorgonzola buttermilk, gluten free without the croutons

## **SAUTEED SHRIMP SALAD | 20**

Argentinian shrimp, mixed greens, toasted almonds, ricotta salata, dried cranberries, sherry thyme vinaigrette

# LUNCH

## LARGE PLATES

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Priced per person, includes iced tea or soda

### **SMOKED DOUBLE THICK PORK CHOP | 33**

whipped potatoes, french green beans, sherry bbq glaze, spiced chicharrone

### **CHICKEN PICCATA | 27**

lemon caper butter, french green beans, whipped potatoes

### **7OZ SEARED SALMON | 33**

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

### **CORNMEAL CRUSTED TROUT | 29**

warm potato salad, creamed brussels sprouts, bacon, charred lemon butter sauce

### **BRAISED SHORT RIBS | MP**

whipped potatoes, brussels sprouts, mushroom marsala

### **GRILLED SIRLOIN | MP**

6 oz sirloin, whipped potatoes, French green beans, cabernet demi-glace  
(6 oz tenderloin add \$10)

## PASTA

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Priced per person, includes iced tea or soda

### **GARGANELLI | 28**

scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

### **TAGLIATELLE | 28**

sauteed shrimp, citrus tomato sauce, zucchini, basil, crab lemon ricotta

### **CAPELLINI | 28**

prosciutto, grilled chicken, sweet peas, roasted tomatoes, pinot grigio cream sauce

### **VEGETARIAN | 23**

choose any pasta without any meat.

# DINNER PLATED

Priced per person, includes house or Caesar salad

Pick three entrees and ask for your guests RSVP's. Placards are needed to be made on your end. Otherwise, everyone gets the same entree.

## **GARGANELLI | 31**

scimeca's italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

## **TAGLIATELLE | 31**

sauteed shrimp, citrus tomato sauce, zucchini, basil, crab lemon ricotta

## **CAPELLINI | 31**

prosciutto, grilled chicken, sweet peas, roasted tomatoes, pinot grigio cream sauce

## **VEGETARIAN | 25**

choose any pasta without any meat.

## ENTREES

### **SMOKED DOUBLE THICK PORK CHOP | 35**

whipped potatoes, french green beans, sherry bbq glaze, spiced chicharrone

### **7OZ SEARED SALMON | 35**

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

### **CHICKEN PICCATA | 30**

lemon caper butter, French green beans, whipped potatoes

### **BRAISED SHORT RIBS | MP**

whipped potatoes, brussels sprouts, mushroom marsala

### **GRILLED SIRLOIN | MP**

6 oz sirloin, whipped potatoes, french green beans, cabernet demi-glace  
(6 oz tenderloin add \$10)

### **SURF & TURF #1 | MP**

4 oz seared salmon, grilled chicken, lemon beurre blanc, whipped potatoes, seasonal vegetable

### **SURF & TURF #2 | MP**

6 oz grilled sirloin, 4 oz grilled shrimp, horseradish butter, seasonal vegetable, mushroom risotto



GRAND STREET



# DINNER BUFFET 1

\$33 per person

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing  
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme  
vinaigrette, toasted almonds

## **STARCH | (CHOOSE 1)**

whipped potatoes  
roasted sweet potatoes | maple syrup and toasted pecans  
roasted golden potato hash | sweet peppers, caramelized onion, rosemary  
whole grain rice pilaf  
roasted mushroom risotto

## **VEGETABLE | (CHOOSE 1)**

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  
brussel sprouts | bacon, onion, balsamic Glaze

## **ENTREES | (CHOOSE 2)**

grilled chicken breast | lemon caper butter  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino,  
tomato wine sauce, fresh basil  
roasted airline chicken breast | fine herb dijon cream  
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
marinated grilled sirloin | cabernet demi glace, fried onion straws  
sausage & peppers | grilled scimecas' italian sausage links, stewed sweet  
peppers, onions, basil  
apple cider roasted pork loin | dried cherry apple bacon compote  
chicken milanese | lemon aioli, tomato, mozzarella, basil  
cavatappi pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon  
pepper cream sauce

# DINNER BUFFET 2

\$36 per person

## SALAD | (CHOOSE 1)

caesar salad | romaine, garlic croutons, pecorino, caesar dressing  
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds  
spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

## STARCH | (CHOOSE 1)

whipped potatoes | roasted sweet potatoes | maple syrup and toasted pecans  
roasted golden potato hash | sweet peppers, caramelized onion, rosemary  
oven roasted fingerling potatoes | whole grain rice pilaf  
roasted mushroom risotto | fried polenta cakes | creamy goat cheese polenta  
grilled broccolini | cotija cheese & lime juice | buttered asparagus | grilled lemon

## VEGETABLE | (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  
brussel sprouts | bacon, onion, balsamic glaze  
sweet bell peppers and onions  
broccolini | lemon butter, cotija cheese

## ENTREES | (CHOOSE 2)

grilled chicken breast | lemon caper butter  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil  
roasted airline chicken breast | fine herb dijon cream  
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
marinated grilled sirloin | cabernet demi glace, fried onion straws  
sausage & peppers | grilled scimecas' italian sausage links, stewed sweet peppers, onions, basil  
apple cider roasted pork loin | dried cherry apple bacon compote  
chicken milanese | lemon aioli, tomato, mozzarella, basil  
seared salmon | sweet basil emulsion, fresh lemon  
penn pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce  
garganelli pasta | scimecas' italian sausage, peppernata, spinach, basil, gorgonzola cream sauce  
butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown butter, fontina cheese  
Braised Beef Short Ribs | Mushroom Marsala Sauce ( add \$2 pp)  
Carved Prime Rib | Horseradish, Au Jus (add \$5 pp)

# DINNER BUFFET 3

\$40 per person

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing

house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds

spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

boston lettuce salad | lemon caper vinaigrette, polenta croutons, radish, pecorino cheese

## **STARCH | (CHOOSE 2)**

whipped potatoes

roasted sweet potatoes | maple syrup and toasted pecans

roasted golden potato hash | sweet peppers, caramelized onion, rosemary

oven roasted fingerling potatoes

whole grain rice pilaf

roasted mushroom risotto

fried polenta cakes

creamy goat cheese polenta

broccoli cheddar risotto

## **VEGETABLE | (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

roasted root vegetables | honey brown butter

asparagus cacio e pepe | grilled asparagus, bread crumbs, black pepper, pecorino

parmesan cauliflower puree | roasted cauliflower romanesco

charred baby carrots | romesco sauce, pistachios

brussel sprouts | bacon, onion, balsamic glaze

grilled broccolini | lemon butter, cotija cheese



# DINNER BUFFET 3

\$40 per person

## ENTREES | (CHOOSE 3)

### PORK

sausage and peppers | grilled scimecas' italian sausage links, stewed sweet peppers, onion, basil  
spoked pork belly burnt ends | sherry barbecue glaze, pickled mustard seeds  
italian sausage and apricot stuffed pork loin | calabrian chili orange marmalade, basil  
porchetta | spice cured pork loin wrapped in pork belly, agrodolce sauce  
prosciutto wrapped pork tenderloin | balsamic onion marmalade  
brined marinated pork chops | sherry barbecue glaze

### BEEF

pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
ancho chili smoked beef brisket | sherry barbecue glaze, pickled onion relish  
carved prime rib | au jus, horseradish crème fraiche (add \$3 pp)  
braised short ribs | mushroom masala sauce (add \$2 pp)  
sliced beef tenderloin | cabernet demi-glaze (add \$5 pp)  
6 oz. beef wellington | mushroom pate, prosciutto, puff pastry, port wine demi glaze (\$7 pp)

### CHICKEN

chicken milanese | lemon aioli, tomato, mozzarella, basil  
chicken piccata | lemon caper butter sauce  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil  
roasted airline chicken breast | fine herb dijon cream  
roasted chicken | marinated roasted chicken breast, crispy confit chicken, lemon rosemary chicken demi-glaze

### FISH

seared salmon | sweet basil emulsion, fresh lemon  
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

### PASTAS

butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown butter, fontina cheese  
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce  
garganelli | scimeca's italian sausage, peppernata, spinach, basil, gorgonzola cream sauce



GRAND STREET

# BITE SIZE DESSERTS

Priced by the dozen, min order 2 dozen

## **CHOCOLATE GANACHE TRUFFLES | \$28**

Select one:

dark chocolate, amaretto, espresso

## **GRAND BARS | \$24**

chewy caramel rolled in rice krispies, dipped in dark chocolate

## **LEMON MERINGUE TARTLETS | \$24**

lemon curd cookie tart, fresh berries, toasted meringue

## **CUPCAKES | \$24**

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

vanilla cake - white or chocolate buttercream

## **MINI CHEESECAKES | \$28**

Select one:

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

## **MINI CREME BRULEE | \$24**

vanilla, fresh berry \*Lenexa location only

## **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 COOKIES | \$20**

Choose one:

snickerdoodle, chocolate chip, peanut butter, salted caramel, kitchen sink cookie

## **CAKE POPS | \$32**

Choose one:

carrot cake – cream cheese icing, white chocolate, pecans

devil's food cake – dark chocolate buttercream, dark chocolate, chocolate sprinkles



GRAND STREET

# PLATED DESSERTS

## **GRAND STREET PHYLLO BROWNIE**

**REGULAR \$9 | SMALL \$6**

raspberry coulis, crème anglaise, toasted hazelnuts

## **SEASONAL FRUIT PIE | \$9**

crispy puff pastry crust, seasonal warm fruits, vanilla whipped cream

## **SEASONAL CRÈME BRULEE**

**REGULAR \$9 | SMALL 6**

Choice of: espresso, chocolate, or vanilla topped with caramelized sugar shell

## **SEASONAL CHEESECAKE**

**REGULAR \$9 | SMALL \$6**

Select one:

white chocolate with raspberry coulis

pumpkin with caramelized apple

lemon with blueberry

## **LEMON ALMOND TART | \$9**

sweet almond paste, lemon curd, vanilla meringue

## **CARROT CAKE | \$9**

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 | \$11**

flourless chocolate cake, crunchy peanut butter mousse, white chocolate folded with rice krispies, dipped in a dark chocolate shell



GRAND STREET

# LIBATIONS

## HOUSE

### **SPIRITS**

VODKA, GIN, BOURBON, TEQUILA, RUM, SCOTCH

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE

### **WINE**

SYCAMORE LANE CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT

### **FULL BAR**

2 HOURS \$24 | 3 HOURS \$27 | 4.75 HOURS \$30

### **BEER & WINE ONLY**

2 HOURS \$22 | 3 HOURS \$25 | 4.75 HOURS \$27

Priced per person and includes soft drinks & iced tea

## PREMIUM

### **SPIRITS**

TITO'S VODKA, TANQUERAY GIN, DEWER'S SCOTCH, FOUR ROSES  
BOURBON, JOSE CUERVO TEQUILA, BACARDI RUM

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE  
MOON

### **WINE**

7 FALLS CHARDONNAY, 7 FALLS CABERNET, 7 FALLS MERLOT, PINOT  
GRIGIO

### **FULL BAR**

2 HOURS \$28 | 3 HOURS \$31 | 4.75 HOURS \$36

### **BEER & WINE ONLY**

2 HOURS \$25 | 3 HOURS \$27 | 4.75 HOURS \$31

Priced per person and includes soft drinks & iced tea

# LIBATIONS

## TOP SHELF

### **SPIRITS**

KETTLE ONE VODKA, HENDRICKS GIN, MAKERS MARK BOURBON,  
PATRON TEQUILA, THREE STAR PLANTATION RUM, JOHNNY WALKER  
RED SCOTCH

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE  
MOON

### **WINE**

SONOMA CUTRER CHARDONNAY, PINOT GRIGIO, CHATEAU ST.  
MICHELLE INDIAN WELLS CABERNET, MERLOT

### **FULL BAR**

2 HOURS \$35 | 3 HOURS \$37 | 4.75 HOURS \$41

### **BEER & WINE ONLY**

2 HOURS \$30 | 3 HOURS \$33 | 4.75 HOURS \$36

Priced per person and includes soft drinks & iced tea

## BASED ON CONSUMPTION

TOP SHELF COCKTAIL \$12

PREMIUM COCKTAIL \$10

HOUSE COCKTAIL \$7

TOP SHELF MARTINI \$14

PREMIUM MARTINI \$12

HOUSE MARTINI \$10

DOMESTIC BEER ON TAP \$5

MICROBREW ON TAP \$6

TOP SHELF WINE \$14 GLASS \$56 BOTTLE

PREMIUM WINE \$10 GLASS \$40 BOTTLE

HOUSE WINE \$8 GLASS | \$32 BOTTLE

SOFT DRINKS \$3.5

COFFEE SERVICE BAR SIDE \$7.5

*\*apx 35 cups*

COFFEE SERVICE TABLE SIDE \$3.50



GRAND STREET