

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 Total Protein 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	Plated Breakfast 16
Coffee and Juice Service 6	<ul style="list-style-type: none">Scrambled EggsChoice of Bacon or SausageRoasted PotatoesAssorted Pastries
Bagels and Cream Cheese 6	
Waffles 5	
Pancakes 5	<ul style="list-style-type: none">2 Hour Coffee Service
Omelets 4	
Biscuits and Gravy 5	Breakfast Buffet 15
Quiche 7	<ul style="list-style-type: none">Fresh FruitAssorted PastriesScrambled EggsChoice of Bacon or SausageRoasted Potatoes2 Hour Coffee Service
Continental Breakfast 12	
<ul style="list-style-type: none">Fresh Fruit JuicesHouse Made Pastries andMuffin Assorted Fruit2 Hour Coffee Service	

APPITIZERS

Priced by the dozen, minimum order of 2 dozen.

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

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
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Grilled Chicken Wrap 15 Bacon, Lettuce, Tomato, Scallion Aioli, Sundried, Tomato Wrap

Seasonal Vegetable Grilled Cheese

PASTA

Rigatoni Pasta 16 Crushed Tomato Sauce, Italian Sausage, Broccolini, Fresh Basil , Whipped Ricotta
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Penne Pasta 16 Garlic Lemon Cream, Roasted Chicken, Roasted Tomatoes, Spinach, Pecorino Romano
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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
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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
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Ricotta Goat Cheese Cannelloni 15 Roasted Mushroom Marsala Or Creamy Tomato, Basil, Fresh Mozzarella
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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
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Bills Chicken Salad 16 Fried Coconut Chicken, Mixed Greens, Eggs, Tomatoes, Artichoke Hearts, Shredded Cheese, Avocado, Hot Mustard and Balsamic Vinaigrette
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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
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ENTREE

8oz Roasted Chicken 17 Yukon Potatoes, French Green Beans, Artichokes, Roasted Tomatoes, Garlic, Chicken Jus
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7oz Roasted Pork Chop 19 Herb Whipped Potatoes, French Green Beans, Whole Grain Mustard Demi Glace
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6oz Grilled Chicken Breast 16 Whipped Potatoes, French Green Beans, Green Herb Butter, Chicken Jus
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5oz Sautéed Salmon 20 Parmesan Basil Risotto, Sautéed Asparagus, Citrus Butter Sauce, Parmesan Crisp
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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
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#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
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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
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7oz Sautéed Salmon 30 Parmesan Basil Risotto, Sautéed Asparagus, Citrus Butter Sauce, Parmesan Crisp
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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,
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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
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PASTA

Ricotta Goat Cheese Stuffed Cannelloni 17 Roasted Mushroom Marsala or Creamy Tomato, Basil, Fresh Mozzarella
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Penne Pasta 19 Roasted Garlic Lemon Sauce, Roasted Chicken, Roasted Tomatoes, Spinach, Pecorino Romano
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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
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Hot Apple Pie 7 Caramel sauce Cinnamon Whipped Cream
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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
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BITE SIZED DESSERTS

Priced by the dozen, minimum order of 2 dozen.

Brownie Truffles 20 House Made Chocolate Ganache Brownies Dipped in Dark Chocolate
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Grand Bars 20 Caramel Rolled in Rice Krispies and Dipped in Chocolate

Chocolate Turtles 20 Caramel, Chocolate Ganache in Mini Tartlets with Pecans
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Lemon meringue tarts 20 Shortbread Crust Fresh fruit
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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
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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
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Chocolate Covered Strawberries MKT
