



Pick-up or Delivery **\$24/person**
 *Delivery Fee Quoted Per Event
 Email info@ourhousekc.com for Full Service info

Signature Smokehouse Buffet

Please call **48 hours** in advance.

FOR LARGE GROUPS OF 20 PEOPLE OR MORE

Smoked Meats

Served with buns on the side

choose 2

- Brisket
- Pulled Pork
- Turkey
- Ham
- Sausage
- Burnt Ends extra \$2/ person

Sides

choose 2

- BBQ Beans
- Mac N Cheese (v)
- House Made Chips (v)
- Potato Salad (v)
- Coleslaw (v)



Salads

choose 1

OurHouseKC Salad

mixed greens, candied pecans, raisins, feta cheese, diced avocado, poppyseed vinaigrette

Greek Salad

mixed greens, thinly sliced red onion, kalamata olives, cucumbers, cherry tomatoes, feta cheese, lemon dill vinaigrette

Strawberry Spinach Salad

spinach with strawberries, thinly sliced red onion, toasted almonds and poppyseed vinaigrette

Caesar Salad

large leaves of romaine with shaved parmesan, Caesar dressing and house made croutons

Add Some Fan Favorites!

Avocado Slider Tray

Tray of 5 or 10 Avocado, tomato, onion & lettuce sliders on brioche bun. Trays of 5 \$26.25 / Trays of 10 \$52.50

Southwestern Quinoa Pan

diced avocado, roasted peppers, roasted corn, mixed greens, drizzled with chipotle cream sauce. *Vegetarian, Gluten Free.
 Half pan (6-8ppl) \$65 / Full pan (12-16ppl) \$130

Herbivore Quinoa Pan

zucchini, squash, asparagus, roasted red pepper relish, roasted corn, diced carrots, mixed greens, drizzled with lemon dill, olive oil and red wine vinegar*Vegetarian, Vegan, Gluten Free, Dairy Free.
 Half pan (6-8ppl) \$65 / Full pan (12-16ppl) \$130

Appetizers

Half Pan feeds 8-10
 Full Pan feeds 16-20

Totchos - \$50 Half / \$100 Full

tater tots, smoked chicken, roasted peppers, diced tomatoes, cheddar cheese, avocado ranch

Loaded Fries - \$50 Half / \$100 Full

French fries, smoked brisket, caramelized onions, provolone cheese, chipotle cream & BBQ sauces

Deviled Eggs - \$45 Half / \$90 Full

traditional deviled eggs from our family recipe

Cucumber Bites - \$45 Half / \$90 Full

sliced cucumber, hummus, sliced tomato, feta cheese & smoked paprika

Loaded Hummus - \$70 Half / \$140 Full

Hummus, roasted red pepper, cucumber, tomato, olives, feta, onion. Served with our house chips.

Crudite Party Tray - \$75 serves 12-15

raw seasonal veggies served with ranch & hummus

Sweets & Treats

Assorted Dessert Tray \$60

-16 assorted seasonal desserts

Scratch baked Cookies \$3/person

- Chocolate Chunk
- Snickerdoodle

Dessert Bars \$6/person

- Goopy Butter Bar
- Lemon Bar
- Chocolate Ganache Brownie Bar

Chocolate Cream Pie \$8/person

Key Lime Tart \$8/person

Sheet Cakes / Round Cakes

*Feel free to Inquire about our full scratch bakery & dessert menu!

Drinks

Delivery:

Bottled Water \$2.50/each

12 oz can of Coke \$2.50/each

12 oz can of Diet Coke \$2.50/each

12 oz can of Sprite \$2.50/each

In-house

event: **Fountain/Tea/Coffee \$3.50/each**

Live Music



Starts at \$75/ hour

Want to take your event over the top? Add on a live musician!
 We do all the work, you just say the word.

OurHouseKC.com
 1815 W 39th St.
 Kansas City, MO 64111

Restaurant Hours
 monday closed
 tue-thu 11 am - 9 pm
 fri-sat 10 am - 10 pm
 sunday 10 am - 8 pm

Café Hours
 monday closed
 tue-sun 7 am - 5 pm

(816) 442-8569
(816) 442-8581
(816) 442-8636

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House Breakfast Buffet

Please call **48 hours** in advance

FOR LARGE GROUPS OF 20 PEOPLE OR MORE

Biscuits & Batters

Sides

Beverage totes

choose 1

- Biscuits and Gravy
- Pancakes
- French Toast



choose 4

- Scrambled Eggs
- Bacon
- Sausage
- Fresh Fruit
- Seasoned Potatoes

comes with cups and fixins'

- 1 gallon tote \$36 - serves 12 ppl
- 5 gallon cambro \$180 - serves 60 ppl

- Coffee
- Orange Juice
- Iced Tea
- Raspberry Passion Tea Punch
- Cold Brew
- Bottled Water **\$2.50/each**

Need ice? 1 gal \$5 / 5 gal bucket \$15

Add Some Fun Favorites a la carte!

- Assorted Pastry Tray \$60**
1 dozen scratch baked pastries
- Cinnamon Rolls**
6pk \$36 / 12pk \$72
- Yogurt parfaits**
6 pack \$48 / 12pk \$96

Want to make it brunchy? Add on a few brunch items from our House Party Menu and up the vibe!

Slider Trays

trays of 5 or 10

- Burnt Ends \$27.50 / \$55
- Brisket \$26.25 / \$52.50
- Pork \$25 / \$50
- Carolina \$26.25 / \$52.50
- Turkey \$25 / \$50
- Ham \$25 / \$50
- Chicken Salad \$27.50 / \$55
- Avocado \$26.25 / \$52.50

Salads half \$45 / full \$90

half pan or full pan

- OurHouseKC Salad**
mixed greens, candied pecans, craisins, feta cheese, diced avocado, poppyseed vinaigrette
- Greek Salad**
mixed greens, thinly sliced red onion, kalamata olives, cucumbers, cherry tomatoes, feta cheese, lemon dill vinaigrette
- Spinach Salad**
spinach with strawberries, thinly sliced red onion, toasted almonds and poppyseed vinaigrette
- Caesar Salad**
large leaves of romaine with shaved parmesan, Caesar dressing and house made croutons

Quinoa Pans half \$65 / full \$130

half pan or full pan

- Herbivore Quinoa Pan**
zucchini, squash, asparagus, roasted red pepper relish, roasted corn, diced carrots, mixed greens, drizzled with lemon dill, olive oil and red wine vinegar*Vegetarian, Vegan, Gluten Free, Dairy Free
- Southwestern Quinoa Pan**
diced avocado, roasted peppers, roasted corn, mixed greens, drizzled with chipotle cream sauce. *Vegetarian, Gluten Free

half pan feeds 8-10 / full pan feeds 16-20

Appetizers

Half Pan feeds 8-10
Full Pan feeds 16-20

- Totchos - \$50 Half / \$100 Full**
tater tots, smoked chicken, roasted peppers, diced tomatoes, cheddar cheese, avocado ranch
- Loaded Fries - \$50 Half / \$100 Full**
French fries, smoked brisket, caramelized onions, provolone cheese, chipotle cream & BBQ sauces
- Deviled Eggs - \$45 Half / \$90 Full**
traditional deviled eggs from our family recipe
- Cucumber Bites - \$45 Half / \$90 Full**
sliced cucumber, hummus, sliced tomato, feta cheese & smoked paprika
- Loaded Hummus - \$70 Half / \$140 Full**
Hummus, roasted red pepper, cucumber, tomato, olives, feta, onion. Served with our house chips.
- Crudite Party Tray - \$75** serves 12-15
raw seasonal veggies served with ranch & hummus

Sweets & Treats

- Assorted Pastry Tray \$60/dozen**
- Scratch Baked Cookies \$3/person**
-Chocolate Chunk
-Snickerdoodle
- Dessert Bars \$6/person**
-Goopy Butter Bar
-Lemon Bar
-Chocolate Ganache Brownie Bar
- Chocolate Cream Pie \$8/person**
- Key Lime Tart \$8/person**
- Sheet Cakes / Round Cakes**

*Feel free to Inquire about our full scratch bakery & dessert menu!

Drinks

- priced per person for events
- House Coffee \$3.50/person**
- Orange Juice \$3.50/person**
- Iced Tea \$3.50/person**
- Bottled Water \$2.50/person**

Live Music



Starts at \$75/ hour
 Want to take your event over the top? Add on a live musician!
 We do all the work, you just say the word.

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Café Hours
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Pick-up or Delivery **\$21/person**
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Sliders, Soup & Salad Spread

Please call **48 hours** in advance.

FOR LARGE GROUPS OF 20 PEOPLE OR MORE

Sliders

1 slider per person

choose 2

- Burnt Ends** +\$2 per person
- Brisket**
- Pork**
- Carolina**
- Turkey**
- Ham**
- Chicken Salad**
- Avocado (vegetarian)**

Soup

choose 1

- ***Roasted Red Pepper & Carrot Soup**
- ***Broccoli Cheddar Soup**
- ***Chili** (available seasonally)
+ \$2/person upcharge



Salad

add smoked chicken
+\$5/person

Choose 1

- OurHouseKC Salad**
mixed greens, candied pecans, craisins, feta cheese, diced avocado, poppyseed vinaigrette
- Greek Salad**
mixed greens, thinly sliced red onion, kalamata olives, cucumbers, cherry tomatoes, feta cheese, lemon dill vinaigrette
- Strawberry Spinach Salad**
spinach with strawberries, thinly sliced red onion, toasted almonds and poppyseed vinaigrette
- Caesar Salad**
large leaves of romaine with shaved parmesan, Caesar dressing and house made croutons

Add Some Fan Favorites!

- Cornbread Muffins** \$2/person added to buffet OR order a la carte - \$12 half dozen / \$24 dozen
- Garlic Toasted Baguette** \$2/person added to buffet OR order a la carte - \$12 half dozen / \$24 dozen
- Southwestern Quinoa Pan**
diced avocado, roasted peppers, roasted corn, mixed greens, drizzled with chipotle cream sauce. *Vegetarian, Gluten Free.
Half pan (6-8ppl) \$65 / Full pan (12-16ppl) \$130
- Herbivore Quinoa Pan**
zucchini, squash, asparagus, roasted red pepper relish, roasted corn, diced carrots, mixed greens, drizzled with lemon dill, olive oil and red wine vinegar*Vegetarian, Vegan, Gluten Free, Dairy Free.
Half pan (6-8ppl) \$65 / Full pan (12-16ppl) \$130

Appetizers

Half Pan feeds 8-10
Full Pan feeds 16-20

- Totchos - \$50 Half / \$100 Full**
tater tots, smoked chicken, roasted peppers, diced tomatoes, cheddar cheese, avocado ranch
- Loaded Fries - \$50 Half / \$100 Full**
French fries, smoked brisket, caramelized onions, provolone cheese, chipotle cream & BBQ sauces
- Deviled Eggs - \$45 Half / \$90 Full**
traditional deviled eggs from our family recipe
- Cucumber Bites - \$45 Half / \$90 Full**
sliced cucumber, hummus, sliced tomato, feta cheese & smoked paprika
- Loaded Hummus - \$70 Half / \$140 Full**
Hummus, roasted red pepper, cucumber, tomato, olives, feta, onion. Served with our house chips.
- Crudite Party Tray - \$75** serves 12-15
raw seasonal veggies served with ranch & hummus

Sweets & Treats

- Assorted Dessert Tray \$60**
-16 assorted seasonal desserts
- Scratch baked Cookies \$3/person**
-Chocolate Chunk
-Snickerdoodle
- Dessert Bars \$6/person**
-Goopy Butter Bar
-Lemon Bar
-Chocolate Ganache Brownie Bar
- Chocolate Cream Pie \$8/person**
- Key Lime Tart \$8/person**
- Sheet Cakes / Round Cakes**
*Feel free to Inquire about our full scratch bakery & dessert menu!

Drinks

1 gallon tote \$36
5 gallon cambro \$180

- Delivery:**
- Iced Tea**
- Raspberry Passion Tea Punch**
- Cold Brew**
- Bottled H2O / 12oz can soda** \$2.50/each
Need ice? 1 gal \$5 / 5 gal bucket \$15
- In-house event:** **Fountain/Tea/Coffee \$3.50/each**

Live Music



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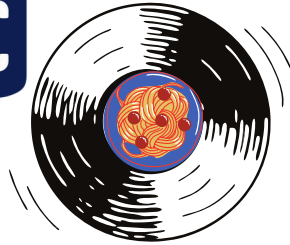
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The Pasta Playlist

Please call **48 hours** in advance.

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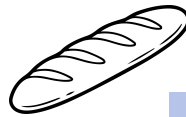
Pastas

choose 2

- Smoked Chicken Alfredo** +\$3/person
- Fettuccini, house red sauce & Italian Sausage** + \$3/person
- Fettuccini Alfredo** (vegetarian)
- Fettuccini & house red sauce** (vegetarian)
- Mac N' Cheese** (vegetarian)

Bread

Served with **Toasted Garlic Baguette**



Salads

choose 1

- OurHouseKC Salad**
mixed greens, candied pecans, craisins, feta cheese, diced avocado, poppyseed vinaigrette
- Greek Salad**
mixed greens, thinly sliced red onion, kalamata olives, cucumbers, cherry tomatoes, feta cheese, lemon dill vinaigrette
- Strawberry Spinach Salad**
spinach with strawberries, thinly sliced red onion, toasted almonds and poppyseed vinaigrette
- Caesar Salad**
large leaves of romaine with shaved parmesan, Caesar dressing and house made croutons

Add Some Fan Favorites!

Herbivore Quinoa Pan

zucchini, squash, asparagus, roasted red pepper relish, roasted corn, diced carrots, mixed greens, drizzled with lemon dill, olive oil and red wine vinegar*Vegetarian, Vegan, Gluten Free, Dairy Free.
 Half pan (6-8 ppl) \$65 / Full pan (12-16 ppl) \$130

Smoked Cuterie Platter

burnt ends, pulled pork, brisket, Italian sausage, tater tots, pickles, caramelized onions, BBQ sauce and served with slices of our toasted baguette.
 Half pan (6-8 ppl) \$85 / Full pan (12-16 ppl) \$170

Appetizers

Half Pan feeds 8-10
 Full Pan feeds 16-20

- Totchos - \$50 Half / \$100 Full**
tater tots, smoked chicken, roasted peppers, diced tomatoes, cheddar cheese, avocado ranch
- Loaded Fries - \$50 Half / \$100 Full**
French fries, smoked brisket, caramelized onions, provolone cheese, chipotle cream & BBQ sauces
- Deviled Eggs - \$45 Half / \$90 Full**
traditional deviled eggs from our family recipe
- Cucumber Bites - \$45 Half / \$90 Full**
sliced cucumber, hummus, sliced tomato, feta cheese & smoked paprika
- Loaded Hummus - \$70 Half / \$140 Full**
Hummus, roasted red pepper, cucumber, tomato, olives, feta, onion. Served with our house chips.
- Crudite Party Tray - \$75** serves 12-15
raw seasonal veggies served with ranch & hummus

Sweets & Treats

- Assorted Dessert Tray \$60**
-16 assorted seasonal desserts
- Scratch baked Cookies \$3/person**
-Chocolate Chunk
-Snickerdoodle
- Dessert Bars \$6/person**
-Goey Butter Bar
-Lemon Bar
-Chocolate Ganache Brownie Bar
- Chocolate Cream Pie \$8/person**
- Key Lime Tart \$8/person**
- Sheet Cakes / Round Cakes**
*Feel free to Inquire about our full scratch bakery & dessert menu!

Drinks

- Delivery:**
- Bottled Water \$2.50/each**
 - 12 oz can of Coke \$2.50/each**
 - 12 oz can of Diet Coke \$2.50/each**
 - 12 oz can of Sprite \$2.50/each**
- In-house event:** **Fountain/Tea/Coffee \$3.50/each**

Live Music



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Smoke & Salsa Taco Bar

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Tacos

2 tacos per person

*Comes with our 2 signature taco meats: ground beef and our smoked pulled pork.

*Served with both hard shell corn tortilla and soft shell corn tortilla

Taco Dressings

- *Cheese
- *Lettuce
- *Sour Cream
- *Onion



Sides

- *Black Beans
- *Cilantro Lime Rice
- *Chips and Salsa



Add Some Fan Favorites!

Southwestern Quinoa Pan

diced avocado, roasted peppers, roasted corn, mixed greens, drizzled with chipotle cream sauce. *Vegetarian, Gluten Free. Half pan (6-8 ppl) \$65 / Full pan (12-16 ppl) \$130

Herbivore Quinoa Pan

zucchini, squash, asparagus, roasted red pepper relish, roasted corn, diced carrots, mixed greens, drizzled with lemon dill, olive oil and red wine vinegar*Vegetarian, Vegan, Gluten Free, Dairy Free.

Half pan (6-8 ppl) \$65 / Full pan (12-16 ppl) \$130

Avocado Slider Tray

Tray of 5 or 10 Avocado, tomato, onion & lettuce sliders on brioche bun. Trays of 5 \$26.25 / Trays of 10 \$52.50

Appetizers

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tater tots, smoked chicken, roasted peppers, diced tomatoes, cheddar cheese, avocado ranch

Loaded Fries - \$50 Half / \$100 Full

French fries, smoked brisket, caramelized onions, provolone cheese, chipotle cream & BBQ sauces

Deviled Eggs - \$45 Half / \$90 Full

traditional deviled eggs from our family recipe

Cucumber Bites - \$45 Half / \$90 Full

sliced cucumber, hummus, sliced tomato, feta cheese & smoked paprika

Loaded Hummus - \$70 Half / \$140 Full

Hummus, roasted red pepper, cucumber, tomato, olives, feta, onion. Served with our house chips.

Crudite Party Tray - \$75 serves 12-15

raw seasonal veggies served with ranch & hummus

Sweets & Treats

Assorted Dessert Tray \$60

-16 assorted seasonal desserts

Scratch baked Cookies \$3/person

- Chocolate Chunk
- Snickerdoodle

Dessert Bars \$6/person

- Goey Butter Bar
- Lemon Bar
- Chocolate Ganache Brownie Bar

Chocolate Cream Pie \$8/person

Key Lime Tart \$8/person

Sheet Cakes / Round Cakes

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Drinks

Delivery:

Bottled Water \$2.50/each

12 oz can of Coke \$2.50/each

12 oz can of Diet Coke \$2.50/each

12 oz can of Sprite \$2.50/each

In-house

event: Fountain/Tea/Coffee \$3.50/each

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