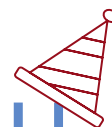




house party menu

LUNCH & DINNER CATERING



Please call **48 hours** in advance.

SLIDER TRAYS

trays of 5

Burnt Ends \$35
Brisket \$32.50
Pork \$30
Carolina \$32.50
Turkey \$32.50
Ham \$30
Chicken Salad \$35
Avocado \$30

trays of 10

Burnt Ends \$70
Brisket \$65
Pork \$60
Carolina \$65
Turkey \$65
Ham \$60
Chicken Salad \$70
Avocado \$60



APPETIZERS

Totchos \$50 Half / \$100 Full

tater tots covered in smoked chicken, roasted peppers, diced tomatoes, cheddar cheese & topped with our avocado ranch dressing

Loaded Fries \$50 Half / \$100 Full

French fries piled high with smoked brisket, caramelized onions, melted provolone cheese, topped with our chipotle cream & bbq sauces

Smoked Cuterie Sample Platter \$80 Half / \$160 Full

burnt ends, pulled pork, brisket, Italian sausage, tater tots, pickles, caramelized onions, BBQ sauce and served with slices of our toasted baguette.

Loaded Hummus \$70 Half / \$140 Full

Hummus topped with roasted red pepper, tomato, cucumber, onion, feta, olives & served with our house made chips.

Half Pan serves 18-20 / Full Pan Serves 36-40

Deviled Eggs \$45 Half / \$90 Full

traditional style deviled eggs from our family recipe
half pan = 20 deviled eggs / full pan = 40 deviled eggs

Cucumber Bites \$45 Half / \$90 Full

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

Crudite Party Tray \$75 each - serves 12-15

raw seasonal veggies served with ranch and hummus

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



***Loaded Hummus**
Half Pan
feeds 18-20
Full Pan
feeds 36-40

Soup

Broccoli Cheddar Soup

\$12 Pint feeds 2

Roasted Carrot & Red Pepper Soup

\$24 Quart feeds 4

\$48 Half Gallon feeds 8

Cornbread Muffins \$12 half dozen / \$24 dozen

*Chili is seasonally

Toasted Garlic Baguette \$12 half dozen / \$24 dozen

available

SIDES

Tator Tots \$6.50 per bag

French Fries \$5.50 per bag

Housemade Chips \$5 per bag

Onion Rings \$8 per bag



Mac n Cheese + \$2 each size

Potato Salad

Housemade Applesauce

BBQ Beans

Coleslaw



\$10 Pint feeds 2-3

\$16 Quart feeds 4-6

\$24 Half Gallon feeds 8-10

*Chili is seasonally available

MEATS BY THE POUND

1lb serves 3 adults

Burnt Ends \$27

Brisket \$25

Pork \$22

Turkey \$23

Ham \$22

Chicken Salad pint \$14/ qt \$28

Chicken Tenders \$15 6-8 tenders



PARTY PASTA

Mac N Cheese by The Pan \$60 | Half / \$120 | Full

Smoked Chicken Alfredo

Spaghetti & Italian Sausage

Entree Portions

\$70 Half Pan

feeds 6-8



Entree Portions

\$140 Full Pan

feeds 12-16

Toasted Garlic Baguette Pan

\$12 | half dozen / \$24 | full dozen

PARTY SALAD

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

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

\$45 Half Pan

feeds 6-8

Add smoked Chicken + \$25

\$90 Full Pan

feeds 12-16

Add smoked Chicken + \$50



Quinoa Pans

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

\$65 Half Pan

feeds 6-8

Add Chicken / Pulled Pork + \$25
Add Burnt Ends + \$35

\$130 Full Pan

feeds 12-16

Add Chicken / Pulled Pork + \$50
Add Burnt Ends + \$60

EXTRAS

Bread \$6 12 pk buns

Bottle of Sauce \$5/bottle BBQ, Ketchup or Ranch

Plates + Utensils + Napkins \$1/person

Serving Utensils \$2/each

Chafing Dish+Sternos+foil pan liner \$20

entrees

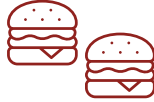
BREAKFAST SANDWICHES

Sausage English Muffin \$11

sausage, scrambled eggs & American cheese on a freshly toasted English Muffin

Bacon Breakfast Biscuit \$11

bacon, scrambled eggs & American cheese on a freshly baked biscuit

**Avocado Vegetarian Sandwich \$12**

avocado, scrambled eggs & provolone cheese on multi-grain toast

BREAKFAST BURRITOS

Classic Breakfast Burrito \$12

sausage, bacon, scrambled eggs, cheddar cheese, & potatoes wrapped in a flour tortilla

Southwest Breakfast Burrito \$12

pulled pork scrambled eggs, cheddar cheese, potatoes & roasted peppers wrapped in a flour tortilla

Veggie Breakfast Burrito \$12

avocado, scrambled eggs, cheddar cheese, potatoes & roasted peppers wrapped in a flour tortilla



BREAKFAST SCRAMBLES

Loaded Breakfast Scramble \$14

Sausage, bacon, eggs, cheese & potatoes

Veggie Breakfast Scramble \$14

eggs, cheese, potatoes, avocados & roasted bell peppers

Vegan Breakfast Hash \$14

potatoes, tomatoes, asparagus, roasted bell peppers & avocado

GOURMET BREAKFAST CASSEROLE

Sausage Breakfast Casserole

sausage, egg, cheddar, brioche, sausage gravy

Vegetarian Breakfast Casserole

egg, caramelized onion, sun dried tomato, roasted red & green peppers, asparagus, brioche & cheddar

Half Pan feeds 6-8 \$60**Full Pan feeds 12-15 \$120**

BREAKFAST BY THE PAN

Biscuits & Gravy

a pan of our buttermilk biscuits accompanied with our sausage gravy

Pancakesyour choice of plain, blueberry, chocolate chip or banana pancakes (served with butter & syrup) - **one variety per pan****French Toast**

brioche loaf hand battered in cinnamon and egg batter, dusted with powdered sugar (served with butter & syrup)

Half Dozen Pan (serves 6) \$36 / B&G \$42**Full Dozen Pan (serves 12) \$72 / B&G \$84**

drinks

COFFEE OR COLD BREW TOTE

with all the cups & fixins

1 Gallon Tote serves 12 \$36**5 Gallon Cambro serves 60 \$180**

add 5 gal cooler filled with ice for cold brew \$15

HOT CHOCOLATE TOTE

comes with cups

1 Gallon Tote serves 12 \$42**5 Gallon Cambro serves 60 \$210**

ICED TEA TOTE

with all the cups & fixins

1 Gallon Tote serves 12 \$36**5 Gallon Cambro serves 60 \$180**

add 5 gal cooler filled with ice for cups \$15

HOT TEA TOTE

**1 Gallon hot water
with assorted tea bags
serves 12 \$36**

ORANGE JUICE

comes with plastic cups

1 Gallon Tote serves 12 \$36**5 Gallon Cambro serves 60 \$180**

RASPBERRY PASSION TEA PUNCH

comes with plastic cups

1 Gallon Tote serves 12 \$36**5 Gallon Cambro serves 60 \$180**

add 5 gal cooler filled with ice for cups \$15

FRUIT FOR A GROUP

Seasonal Fruit Bowl**serves 12****\$60****Yogurt Parfaits****6 pack \$48****12 pack \$96**

BREAKFAST STAPLES BY THE PAN

half pan of **one** of the following:**bacon strips / sausage links / scrambled eggs****Half Pan (serves 12) \$48**

2 dozen strips, links or eggs in each half pan

ASSORTED PASTRY TRAY

Assorted Pastry Tray \$601 dozen seasonal assorted pastries
baked fresh & arranged on a tray

PASTRY PACKS

1 variety per pack

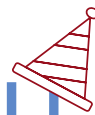
Cinnamon Rolls**Sticky Buns****6 pack \$36****12 pack \$72****Coffee Cake****Chocolate Croissants****6pk \$30 / 12pk \$60****Muffins****6pk \$24 / 12pk \$48**

DANISH DELIGHTS

**Mixed Berry Danish
Cheese Danish****6 pack \$30****12 pack \$60****Savory Breakfast Danish**egg, cheese, bacon, ham &
sausage gravy on puff pastry**6 pack \$42****12 pack \$84****Assorted Danish Tray \$68**1 dozen assorted Danishes on a tray
includes 4 of each Danish variety

EXTRAS

Plates + Utensils + Napkins \$1/person**Serving Utensils \$2/each****Chafing Dish+Sternos+foil pan liner \$20**



Please call **48 hours** in advance.

pastries

assorted pastry tray

1 dozen \$60

12 seasonal assorted pastries
baked fresh from our bakery



assorted Danish tray

1 dozen \$68

12 assorted Danishes on a tray.
Includes 4 of each Danish variety
Mixed Berry | Cheese | Savory



Danish delights

Mixed Berry Danish
Cheese Danish

6 pack \$30
12 pack \$60



Savory Breakfast Danish
egg, cheese, bacon, ham &
sausage gravy on puff pastry

6 pack \$42
12 pack \$84

pastry packs

1 variety per pack



6 pack \$36
12 pack \$72

Cinnamon Rolls
Sticky Buns



6 pack \$30
12 pack \$60

Coffee Cake
Chocolate Croissants



6 pack \$24
12 pack \$48

Muffins



EXTRAS

Plates + Utensils + Napkins \$1/person
Serving Utensils \$2/each

desserts

assorted dessert tray

16 desserts \$60

16 assorted seasonal desserts
arranged beautifully on a tray



cookie packs

1 variety per pack

6 pack \$18

12 pack \$36

Chocolate Chunk
Snickerdoodle
Brown Butter Toffee
Iced Sugar Cookie **\$24 / \$48**



bars

1 variety per pack

6 pack \$36

12 pack \$72

Lemon Bar
Chocolate Ganache Brownie Bar
Gooley Butter Bar



cupcakes

1 variety per pack

6 pack \$24

12 pack \$48

Chocolate
Vanilla
Lemon



individual pies & tarts

1 variety per pack

6 pack \$48

12 pack \$96

Chocolate Cream Pie
Peanut Butter Pie
Key Lime Tart



9" big pies

starting at \$34

add whipped cream +\$5

Pumpkin
Pecan
Apple
Bumbleberry
Chocolate Cream
Key Lime



cakes

12" cookie cake

\$42

Chocolate Chunk
Snickerdoodle
Sugar Cookie



custom round cakes

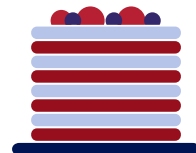
6" starting at \$45

8" starting at \$60

10" starting at \$75

Cake flavors:

White Cake
Chocolate Cake
Red Velvet Cake



Frosting Flavors:

Vanilla Cream Cheese Frosting
Chocolate Cream Cheese Frosting
* Other flavors available upon request

sheet cakes

Size

1/4 sheet - \$59

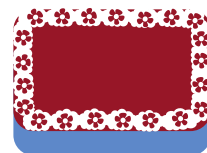
serves 12-15

1/2 sheet - \$89

serves 24-30

Full sheet - \$139

serves 48-60



Cake Flavors

White Cake
Chocolate Cake
Red Velvet Cake

Frosting Flavors

Vanilla Cream Cheese Frosting
Chocolate Cream Cheese Frosting

Additional decorations available:

Rainbow Sprinkles
Chocolate Curls
Colored Sugar Crystals
Chocolate Ganache Drip **\$10**
Message Written
Addition of a photo or image **\$25**

*fresh from our
bakery...*

made with love