



Weddings/Special Events Menus

HORS D' OEUVRES:

Bacon Wrapped Chicken

All natural chicken | wrapped in bacon | topped with a citrus pistachio gastrique

Chicken Gyro Tart

Roasted chicken | kalamata olive | feta cheese | in a flaky phyllo shell | topped with tatziki | baby lettuce

Crispy Chicken Pot Sticker

Served with a Japanese style dipping sauce

Duck & Sweet Corn Wonton

Creamy corn | duck | in a crispy wonton shell

Chipotle Fried Chicken Satay

Chipotle buttermilk marinated dark meat chicken | fried crispy | topped with a mile aioli

Jerk Chicken Satay

Caribbean marinated all natural chicken | topped with a mojo sauce

Bacon Wrapped Beef Tenderloin

Savory beef tenderloin | wrapped in bacon | skewered | served with a red onion chutney

Fig & Pig

Bacon wrapped mission fig | topped with a yuzu marmalade glaze

Bacon Wrapped Bison Sausage

Served with salsa molcajete

Country Ham Arancini

Ham | caramelized onion | in a risotto ball | deep fried | topped with a grain mustard aioli

Crispy Shrimp Wonton

With a coconut curry

Wild Salmon Cakes

Topped with a Mediterranean relish

Horseradish Salmon Mousse

On a cucumber slice | With dill | red onion

Puttanesca Arancini

Shrimp | capers | tomato | in a risotto ball | deep fried | topped with an olive tapenade

Mini Chili Rellenos

Classic green chili rellenos | served crispy | with a salsa verde

Caprese Skewers

Grape tomato | fresh basil | mozzarella cheese | topped with aged balsamic

Roasted Mushroom Turnover

Flaky puff pastry | stuffed with mushrooms | fontina cheese | fresh herbs | topped with red pepper jam

Caramelized Onion & Parmesan Tarts

Caramelized onion | Parmesan custard | inside a savory tart shell

Artisan Crostini

Fig & olive tapenade | on a crispy baguette | topped with shaved comte cheese

Strawberry & Black Pepper Tart

Savory tart shell | with strawberries | warm brie

Mini Beef Wellington

With rosemary | creme fraiche

Tarragon Crab Salad

In phyllo | with heirloom tomato relish

Seared Ahi Tuna

On top of a Japanese pancake | wasabi mayonnaise

Bacon Wrapped Scallops

With yuzu glaze | black sesame

SALADS:

Roasted Sweet Potato Salad

Roasted jewel sweet potatoes | pepita | dried cherry | ricotta salata | Italian parsley | tossed with a maple ginger vinaigrette

The Chop Chop

Finley shredded cabbage | scallions | julienned carrot | sliced almond | sesame seeds | crispy wonton crisps | wasabi soy dressing

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The Tuscan

Crisp romaine | pancetta | red onion | focaccia croutons | grape tomato | creamy pesto dressing

Mini Mac

Beef cheeseburger | on a sesame bun | pickles | lettuce | onion | mini mac sauce

Smoked Pork Biscuit

Shredded pork | on a buttermilk biscuit | house-made pickles | BBQ aioli

Pork Belly Steamed Bun

Char su pork | scallions | hoisin

Curried Lamb Burger

On naan breadr | fresh cucumber | curry aioli

Meatball Marinara

Beef meatballs | with giardiniera | on a sweet roll

The Philly

Thin sliced rib-eye | on a petite bun | house-made cheese sauce | sweet pepper relish

Mini Bratwurst

With red kraut | grain mustard

The Caesar

Crisp romaine | focaccia croutons | shaved parmesan | classic Caesar dressing

The Superfood

Baby kale | dried blueberries | house-made granola | dried cranberries | green apple | spiced carrot vinaigrette

The Classic

Heritage field greens | roma tomato | julienned carrot | English cucumber | creamy buttermilk dressing

The Farmer

Heritage field greens | sweet corn | aged cheddar | English peas | aged cheddar cheese | red onion | dill & buttermilk dressing

CHICKEN:

Seared All Natural Chicken Breast Medallions

With your choice of the following sauces:

Spicy roasted tomato garlic burre blanc

Champagne saffron burre blanc

Hazel del mushroom and thyme cream

Caramelized onion | roasted garlic | tomato ragout

Pasilla Crusted Airline Chicken Breast

With Palisade peach & hatch chili compote

Fall Spiced Airline Chicken Breast

With pear and apple compote

BEEF:

Bistro Tenderloin Medallions

New York Strip Steak

Center Cut Sirloin

Filet Mignon Medallions

Angus Flat Iron Steak

With your choice of the following sauces:

Stranahan's whiskey & bacon cream

Red wine demi-glace

Chimmichurri

Roasted wild mushroom ragout

Burnt onion glaze

Charred tomato butter

Caramelized onion | horseradish cream

LAMB-PORK:

Slow Roasted Lamb Shoulder

With a burnt onion demi-glace | fresh pea green salad

Lamb T-Bone

Pan seared local lamb | herbs provence | espelette lamb jus

Bacon Wrapped Pork Tenderloin

Sweet & sour cabbage | charred apple demi-glace

Fennel & Roasted Garlic Stuffed Pork Loin

Caramelized onion nage | fresno chilies

SEAFOOD:

Pan Seared Wild Salmon

Spanish sofritto cream | peppery arugula salad

Roasted Artich Char

Served with wild mushroom & artichoke ragout



Pan Seared Steelhead Trout

Light herb vinaigrette

White Miso Glazed Atlantic Salmon

Topped with shaved asparagus and soy

VEGETARIAN:

Roasted Pablano Relleno

Fire roasted pablano | stuffed with smoked tomato risotto | roasted vegetables | topped with salsa roja | crema

Summer Squash Tart

Seasonal roasted squash | atop a rich pesto custard | in a flaky shell | topped with baby spinach | aged balsamic

Roma Tomato & Parmesan Tart

Puff pastry shell | filled with roasted roma tomatoes | mozzarella cheese | parmesan cheese | topped with wild arugula | balsamic

Quinoa Stuffed Red Pepper

Roasted red peppers | stuffed with organic quinoa | fennel | pine nuts | topped with an arugula pistou

STARCHS-GRAINS-RICE:

Mashed Potatoes

Start with your choice of Yukon Gold Potatoes or Louisiana Sweet Potatoes then choose one of the following finishing touches:

**Crème Fraîche | Roasted Garlic
Caramelized Onion | Pecorino Cheese
Creamy Chipotle | Scallions
Aged Cheddar Cheese | Chives
Genovese Pesto**

Herb & Garlic Roasted Fingerling Potatoes

Roasted with butter | garlic | fresh herbs

Crushed Red Bliss Potatoes

With Spanish olive oil | pecorino cheese

Macaroni and Cheese

Classic Elbow Macaroni mixed with your choice of one of the following options:

**Creamy Aged Cheddar Sauce topped with
Herbed Bread Crumbs
Bacon, Kale, Caramelized Onions and a smoke
Provolone Cream
Roasted Green Chilies, Pepper Jack Cheese,
and Queso Fresco**

Authentic Italian-style Risotto

Finished with your choice of one of the following options:

**Genovese Pesto | Parmesan Cheese
Roasted Artichoke | Black Truffle | Crimini
Mushrooms
Fresh Herbs | Mascarpone**

VEGETABLES:

Seasonal Vegetable Blend

Fresh basil | pesto | summer herbs | olive oil

Succotash

Olathe corn | mushrooms | peas | leeks |
sauteed with a citrus butter

Roasted Sweet Corn

Smoked paprika | cojita cheese | lime crema

Crisp Asparagus

Lemon | olive oil | fresh herbs

Heirloom Carrots Julianne

With citrus honey butter

French Green Beans

Carafmelized onion | herbs

STATIONS:

BBQ PIT

HORS D' OEUVRES:

Compressed Watermelon Lollipop

Pistachio dust | & aged balsamic

Brisket Slider

On a petite biscuit | house made pickles | KC style
BBQ sauce

Olathe Corn Fritters

Dill aioli

Mini Mac

All beef hamburger | cheddar cheese | special
sauce | house made pickles | on a sesame bun

Chipotle Buffalo Sausage

With a red onion chutney

Jalapeno Hushpuppies

With a red pepper jam

SALADS:

Poblano Apple Slaw

With cilantro lime vinaigrette

Southwestern Slaw

Shredded cabbage | julienned poblano | sweet
corn & chipotle dressing

Potato Salad

Bacon | sour cream | cheddar cheese | chives

Creamy macaroni salad

With celery | green onion | red peppers

Orzo Pasta Salad

Sundried tomatoes | feta cheese | Kalamata olives
| tossed in a Mediterranean vinaigrette

SIDES:

Cowboy Beans

Baked Potatoes

With sour cream | cheese | green onion | bacon

Palisade Peach Cobbler

Grilled Sweet Corn

With chive butter

Olathe Corn Spoon Bread

ENTREES:

White Miso BBQ Chicken

Bone in chicken | white miso BBQ sauce

Fried Chicken

Buttermilk fried bone in chicken | country gravy

24 Hour Smoked Brisket

Smoked on-site | served with root beer BBQ sauce

Smoked Bison Chipotle Sausage

Country Style Pork Ribs

Thick cut | grilled pork ribs | tossed in a Kansas city style BBQ

Pulled Pork

Braised pork with Louisiana style BBQ | served with sweet rolls

Pricing is per person and unless noted is subject to 20% service charge and 7.5% sales tax