



HEREFORD HOUSE

Banquet & Catering Menu

Downtown

2 East 20th Street
Kansas City, Missouri 64108
(816) 842-1080 Fax (816) 842-5107

Leawood

5001 Town Center Drive
Leawood, Kansas 66211
(913) 327-0800 Fax (913) 327-0881

Independence

19721 East Jackson Drive
Independence, Missouri 64057
(816) 795-9200 Fax (816) 795-9804

Zona Rosa

8661 North Stoddard Avenue
Kansas City, Missouri 64153
(816) 584-9000 Fax (816) 878-6215

Shawnee

17244 Midland Drive
Shawnee, Kansas 66217
(913) 268-8000 Fax (913) 248-1734

Absolutely the best steak in Kansas City...

I guarantee it!

Rod Anderson Owner and Operator

Terms and Conditions

- Your package will include salad, coffee, iced tea, water, bread and butter service.
- Catered parties of 20 or more guests will be required to set the choice of salad, entrée and dessert to be the same for the entire group. All guaranteed guest counts are required 72 hours prior to your event.
- Payment is due at conclusion of your event. Charges are based on 100% of the guaranteed count.
- Pricing is subject to change as market conditions may require, however prices are guaranteed on all reservations booked 60 days prior to the date of the price change.
- Independence sales tax of 7.725%. Downtown sales tax of 9.725%. Kansas sales tax of 7.925% and 10% Kansas Liquor tax will be added to your bill. Zona Rosa sales tax of 10.975% will be added to your bill. Shawnee sales tax of 7.65% and 10% Kansas Liquor tax.
- All in house catered events are subject to 18% gratuity.
- All out of house catered events are subject to 20% gratuity.
- For all out of house catered events rental fees for linen, plates, utensils, and glassware will be set according to the size of event. Plastic ware and china are both available.
- To reserve your date, we require a signed contract with a credit card to hold the date.
- If need be, you may cancel your reservation 14 days prior to the date of your event with no charge to your credit card. If you cancel your reservation less than 14 days prior to your event, the minimum amount will be charged to your credit card. We require 30 days notice of cancellation in December.
- A minimum of 20 guests is required for all in house catered events and a minimum of 30 guests for all out of house catered events.
- All steaks will be cooked medium unless otherwise specified by client.
- There will be a \$2.00 per person service fee for all cakes brought in house. We supply the plates, napkins and silverware.

Menu Guidelines for In House Private Dining

- A menu will need to be selected one week prior to the event date. Guaranteed entree counts and/or guest counts are required 72 hours prior to the event date.
- Parties of 20 guests or less may order from the regular menu.
- We offer a second menu option for groups of up to 20 guests. Your group may order from a pre-selected menu, of up to 3 entrees, upon arrival. The choice of salad, house side dish and dessert must be the same for the entire group. All steaks are prepared to a medium temperature.
- Parties of 21-125 guests choose from a pre-selected menu of up to three entrees only. The choice of salad, house side dish and dessert must be the same for the entire group. All guaranteed guest counts and entree counts are required 72 hours prior to the event. All steaks are prepared to a medium temperature.

Out of House Rental Fees and Extras

Rental Package:

China, Flatware, Glassware and Linen- \$7.00 per person

Disposable Package:

China, Flatware, Glassware and Linen- \$4.00 per person

Mirrors- \$3.00 each

Votive Candles- \$1.00 each

Champagne Fountain- \$50.00 plus cost of Champagne

Colored Napkins- \$.50 each

Colored Table Cloths- \$4.00 each

Buffets, audio visual and certain table configurations take up more space in the rooms, so the maximum number of guest will vary.

Hereford House Appetizers

Shrimp Cocktail \$125

Chilled shrimp with cocktail sauce (50 pieces)

Peppered Ahi Tuna \$125

Seared "rare" served with lavosh crackers and wasabi crème

Crabmeat Dip \$75

Creamy crab and herb spread with assorted crackers

Santa Fe Cheesecake \$75

Creamy goat cheese mixture with toasted almonds and sun-dried tomatoes with garlic toast points

Smoked Salmon \$120

Thinly sliced and served with toast points and traditional garnish

Cheese Platter \$100

Domestic and imported cheese served with fresh berries and crackers

Chicken Drumsticks \$75

Crispy fried chicken drumsticks served with mild buffalo and ranch dressing (50 pieces)

Cocktail Meatballs \$55

Seasoned meatballs tossed in a tangy barbeque sauce. (50 pieces)

Artichoke and Spinach Dip \$75

Fresh spinach and tender artichokes in a creamy sauce, served with tortilla chips

Chicken Fingers \$65

Battered-dipped and crisp fried, served with honey mustard and barbeque sauce. (50 pieces)

Mini Crab Cakes \$125

Oven roasted Maryland crab meat, served with a garlic and poblano aioli (50 pieces)

Grilled Vegetable Platter \$80

Balsamic marinated vegetables, grilled and served with blackened ranch dressing

Fresh Fruit Display \$75

Pineapples, strawberries, grapes and melons served with Cinnamon Sour Cream

Bruschetta Platter \$50

Traditional with fresh tomatoes, basil and garlic, served with garlic toast points

Vegetable Platter \$75

Sliced vegetables with a creamy ranch dressing

Toasted Ravioli \$50

Cheese filled, toasted and served with marinara sauce

Bacon-Wrapped Scallops \$125

Tender scallops wrapped in bacon and lightly dusted with Italian bread crumbs (50 pieces)

Shrimp Scampi or Tequila BBQ Shrimp \$125

Guests choice (50 pieces)

Baked Stuffed Mushrooms \$80

Large mushroom caps stuffed with crab and shrimp in a creamy cheese filling (50 pieces)

Chocolate Fountain \$425

Pineapples, pound cake, marshmallows, graham crackers, pretzels, strawberries and more (Serves 150 guests)

Beef Tenderloin Kabobs \$150

Tender chunks of beef, skewered with peppers and onions, marinated in a red wine sauce and char-grilled (50 pieces)

Grilled Chicken Brochettes \$100

Skewered chicken tenders, char-grilled with a cilantro chili glaze (50 pieces)

Boneless Buffalo Wings \$75

Served with mild buffalo and ranch dressing

Chicken Spring Rolls \$75

Chicken and vegetables wrapped in a spring roll, served with house made sweet and sour chili sauce

Smoked Chicken Quesadilla \$70

Smoked chicken, cheddar and jack cheese, peppers and tomatoes wrapped in a flour tortilla (50 pieces)

High Plains Drifter Buffet

Your buffet package includes coffee, iced tea, rolls and butter
\$29.95 per person

Hereford House Salad

A blend of romaine and iceberg lettuce topped with
diced tomatoes, cucumbers and daikon radish.
Served with Creamy Italian and Cheddar Cheese Dressing

Roasted Prime Rib

Oven roasted with signature seasonings
served with horseradish sauce and au jus

Chicken Picatta

Lightly breaded and pan seared topped
with artichokes, capers and fresh tomatoes
in a rich béchamel sauce

Garlic Mashed Potatoes

Our specially made potatoes with fresh herbs
and roasted garlic

Seasonal Vegetables

A medley of vegetables cooked in garlic butter
and seasonings

Chocolate Layered Cake

Layers of chocolate cake between layers of chocolate icing
drizzled with house-made caramel sauce

The Dodge City Buffet

Your buffet package includes coffee, iced tea, rolls and butter
\$27.95 per person

Hereford House Salad

A blend of romaine and iceberg lettuce topped with
diced tomatoes, cucumbers and daikon radish.
Served with Creamy Italian and Cheddar Cheese Dressing

Carving Station with Inside Round of Beef

Oven roasted with signature seasonings served
with horseradish sauce and au jus

Smoked Turkey Breast

Oven roasted with signature seasonings

Scalloped Ranch Potatoes

Sliced potatoes cooked with white cheddar
cheese cream sauce

Seasonal Vegetables

A medley of vegetables cooked in garlic butter
and seasonings

Vanilla Cheesecake

Served with peach coulis and raspberry coulis

Make My Day Buffet

Your buffet package includes coffee, iced tea, rolls and butter
\$34.95 per person

Mixed Green Salad

Mixed spring greens tossed with house-made
Balsamic vinaigrette and topped with red onions,
candied walnuts and Parmesan cheese

Roasted Tenderloin

Oven roasted with signature seasonings
served with horseradish sauce and au jus

Chicken Breast Medallions

Marinated, grilled chicken breast
topped with a white wine onion sauce

Garlic Mashed Potatoes

Our specially made potatoes with fresh herbs
and roasted garlic

Seasonal Vegetable Medley

Steamed and tossed in garlic butter and
house blend of seasonings

House-made Carrot Cake

Two layers of carrot cake with a white chocolate frosting in
the middle served with caramel sauce and candied walnuts

The Homestead Appetizer Buffet

Includes a carving station
\$29.95 per person

Roasted Prime Rib

Oven roasted with signature seasonings served
with horseradish sauce and au jus
(accompanied by silver dollar rolls)

Spinach and Artichoke Dip with Tri-Colored
Tortilla Chips

Iced Shrimp Cocktail with Classic
Cocktail Sauce

Chicken Tenders with Buffalo Sauce

Domestic and Imported Cheese Display

Fresh Fruit Display with Honey
Cinnamon Sour Cream

Baked Seafood Stuffed Mushrooms

Cocktail Meatballs in Tangy Barbeque Sauce

Smoked Chicken Quesadillas

Crab cakes with Poblano Aioli Sauce

The Six Gun Appetizer Buffet

Includes a carving station
\$21.95 per person

Inside Round of Beef

Oven roasted with signature seasonings served
with horseradish sauce and au jus
(accompanied by silver dollar rolls)

Spinach and Artichoke Dip with
Tri-Colored Tortilla Chips

Grilled Vegetable Platter with
Blackened Ranch Dressing

Chicken Tenders with Buffalo Sauce

Domestic and Imported Cheese Display
with crackers

Fresh fruit Display with Honey and
Cinnamon Sour Cream

Seafood Stuffed Mushrooms

The Oregon Trail Appetizer Buffet

Includes a carving station
\$27.95 per person

Carved Roasted Porkloin

Oven roasted with signature seasonings served with
seasonal fruit chutney

Spinach and Artichoke Dip with
Tri-Colored Tortilla Chips

Grilled Vegetable Platter with
Blackened Ranch Dressing

Chicken Tenders with Buffalo Sauce

Domestic and Imported Cheese Display
with crackers

Fresh fruit Display with Honey and
Cinnamon Sour Cream

Santa Fe Cheesecake –
A savory blend of Almond Crusted Goat Cheese
layered with a Sun-dried Tomato Pesto served with
Grapes and Garlic Toast Points

Cocktail Meatballs in Tangy Barbeque Sauce

Smoked Chicken Quesadillas

HH Lunch Menu Options Plated or Buffet

All buffet selections include iced tea, coffee, rolls and butter

Choose one option from each category: \$13.95 per person

House Salad
Caesar Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Hereford House Meatloaf
Penne Pasta Primavera
Grilled Chicken Lyonnaise
Baked Atlantic Cod

Choose one option from each category: \$16.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Oven Roasted Salmon
Sautéed Chicken Marsala
Beef Burgundy
8oz. Oven Roasted Prime Rib

Choose one option from each category: \$18.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Bacon Wrapped Petite Tenderloins
Sliced Bistro Tenderloin
Oven Roasted Salmon
Chicken Picatta
8oz. Oven Roasted Prime Rib

Choose one option from each category: \$24.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

6oz. Filet Mignon
Cilantro Salmon
Chicken Picatta
10oz. Oven Roasted Prime Rib

HH Compliments

Add on: per person

Sautéed Vegetable Medley-\$1.95
Sautéed Asparagus-\$2.95
Sautéed Portobello-\$2.95

Add on: per person

Carrot Cake with Caramel Sauce-\$4.95
Chocolate Cake with Chocolate Sauce-\$4.95
Cheese Cake with Berry Sauce-\$3.95

HH Menu Dinner Options

All menu selections include iced tea, coffee, rolls and butter

Choose one option from each category: \$21.95 per person

House Salad
Caesar Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Beef Burgundy
Penne Pasta Primavera
Grilled Chicken Lyonnaise
Baked Atlantic Cod

Choose one option from each category: \$24.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Oven Roasted Salmon
Sautéed Chicken Marsala
10oz. Oven Roasted Prime Rib
Oven-Roasted Pork Loin

Choose one option from each category: \$26.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Bacon Wrapped Petite Tenderloins
Sliced Bistro Tenderloin
Oven Roasted Salmon
Chicken Picatta
10oz. Top Sirloin

Choose one option from each category: \$29.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

10oz. Kansas City Strip
Cilantro Salmon
14oz. Oven Roasted Prime Rib
Baked Tilapia

HH Compliments

Add on: per person

Sautéed Vegetable Medley-\$1.95
Sautéed Asparagus-\$2.95
Sautéed Portobello-\$2.95

Add on: per person

Carrot Cake with Caramel Sauce-\$4.95
Chocolate Cake with Chocolate Sauce-\$4.95
Cheese Cake with Berry Sauce-\$3.95

HH Menu Dinner Options

All menu selections include iced tea, coffee, rolls and butter

Choose one option from each category: \$31.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Double Bone Pork Chop
Baked Atlantic Cod
1/2 Slab Rib and Chicken
6oz. Filet Mignon

Choose one option from each category: \$33.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

Sliced Tenderloin and Chicken
Sliced Tenderloin and Salmon
14oz. K.C. Strip
Baked Tilapia Buerre Blanc Sauce

Choose one option from each category: \$35.95 per person

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

14 oz. Oven Roasted Prime Rib
1/2 Slab Rib, Brisket and Chicken Breast
12oz. Kansas City Strip Au Poivre
Baked Tilapia Buerre Blanc Sauce

HH Compliments

Add on: per person

Sautéed Vegetable Medley-\$1.95
Sautéed Asparagus-\$2.95
Sautéed Portobello-\$2.95

Add on: per person

Carrot Cake with Caramel Sauce-\$4.95
Chocolate Cake with Chocolate Sauce-\$4.95
Cheese Cake with Berry Sauce-\$3.95

HH Menu Dinner Options

All menu selections include iced tea, coffee, rolls and butter

Choose one option from each category: \$44.95 per person

Shrimp Cocktail
Beef Tenderloin Kabobs
Pan Seared Crab Cakes

House Salad
Caesar Salad
Spring Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato

6oz. Filet Mignon
Cilantro Salmon
14oz. Oven Roasted Prime Rib
Sliced Tenderloin, Salmon and Chicken
Sliced Tenderloin and Shrimp Scampi

Carrot Cake with Caramel Sauce
Chocolate Cake with Chocolate Sauce
Cheesecake with Berry Sauce
Peach Cobbler a la mode

Choose one option from each category: \$49.95 per person

Beef Tenderloin Kabobs
Pan Seared Crab Cakes
Coconut Fried Shrimp
Baked Stuffed Mushrooms

House Salad
Caesar Salad
Spring Salad
Spinach Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato
Herb Mashed Potatoes

Mixed Grill of Tenderloin, Shrimp and Scallops
Sliced Tenderloin and Snow Crab Legs
Filet Oscar Style– Topped with Crab Cake
Sliced Tenderloin, Salmon and Chicken Breast

Carrot Cake with Caramel Sauce
Chocolate Cake with Chocolate Sauce
Cheesecake with Berry Sauce
Peach Cobbler a la mode
Vanilla Crème Brulee

Choose one option from each category: \$53.95 per person

Shrimp Cocktail
Pan Seared Crab Cakes
Carpaccio
Chicken Brochettes
Bacon Wrapped Scallops

House Salad
Caesar Salad
Spring Salad
Spinach Salad
Crab Salad

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato
Shallot Mashed Potatoes

Mixed Grill of Tenderloin, Shrimp and Scallops
Sliced Tenderloin and Lobster Tail
Sliced Tenderloin, Salmon and Chicken Breast
10oz. Center-Cut Filet with Rosemary Jus
Sliced Tenderloin, Pork loin and Chicken Breast

Carrot Cake with Caramel Sauce
Chocolate Cake with Chocolate Sauce
Cheesecake with Berry Sauce
Peach Cobbler a la mode
Vanilla Crème Brulee
Strawberry Roulade Sponge Cake