



HEREFORD HOUSE SHAWNEE

17244 Midland Drive, Shawnee, KS 66217
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www.herefordhouse.com

PRIVATE DINING & BANQUET INFORMATION



Hereford House has been the home of Kansas City's best steak since 1957. We take great pride in our facilities. Our outstanding service staff can make even the largest group feel right at home. We have served rehearsal dinners, anniversary gatherings, retirements, weddings, holiday parties and countless business meetings with complete dedication.

With our veteran serving staff and devoted culinary team, you can feel confident that your event will be in the hands of professionals. Our "beyond expectations" belief has brought us many repeat guests and rest assured your event will not be any different. We can customize your menu, add colored linens and even supply door prizes.

The Shawnee Hereford House is located northwest of Interstate 435 and Midland Drive. We are minutes from the Legends at Village West Shopping Mall, Shawnee Mission Park and Tomahawk Golf Course. Our convenient location, professional staff and excellent reputation makes the Shawnee Hereford House the perfect place for your event.

Please contact me to make your reservations today and see why we're continually voted as having the *Best Steak in Kansas City!*

Thank you,

Katheleen Do

Private Dining Manager
kdo@herefordhouse.com

Mark Hembrey

General Manager
mhembrey@herefordhouse.com



Updated 8/2009



TERMS & CONDITIONS

- A final confirmation of the guaranteed number of guests is required **three** business days prior to your event. Charges are based on 100% of the guaranteed count.
- Your entrée package includes House salad, sautéed vegetable, one house side dish, fresh bread service, butter, coffee & tea.
- Parties of 20 guests or less may order from the regular menu.
- Parties of 21-125 guests choose from a pre-selected menu of up to three entrées only. The choice of salad, side and dessert must be the same for the entire group. All guaranteed **guest counts** and **entrée counts** are required 72 hours prior to your event.
- To reserve your date, we require a signed contract and a credit card to hold the date. If need be, you may cancel your reservation 14 days prior to the date of your event (**30 days prior in December**) with no charge to your credit card. If you cancel your reservation less than 14 days prior to your event (**less than 30 days prior in December**), the minimum room charge amount will be charged to your credit card.
- A minimum of 20 guests is required to book the Shawnee Room as a private event.
- Payment is due at the conclusion of your event.
- Guests are asked to secure management's approval before bringing in any outside food. Specialty cakes are welcome.
- 18% gratuity on food and beverage, 10% Kansas liquor tax and 8.05% Kansas food tax will be added to your charges.
- Prices are guaranteed on all reservations booked within 60 days of event but are subject to change thereafter.
- An LDC projector, screen and AV cables are available upon request at no charge.



DECEMBER: ALL ROOMS ARE DECORATED FOR THE HOLIDAYS WITH LIGHTS AND WREATHS. MOST ROOMS HAVE A CHRISTMAS TREE.





BREAKFAST SELECTIONS

Minimum of 30 guests

BUFFET #1

Scrambled eggs, bacon and sausage, hash browns, fruit platter, pastry/bread platter, orange juice, coffee or milk
\$10.95 per person

BUFFET #2

Quiche Lorraine, bacon and sausage, hash browns, biscuits & gravy, fruit platter, pastry/bread platter, orange juice, coffee or milk
\$12.95 per person

Add grilled top steak \$4 per person

APPETIZERS/COLD SELECTIONS

Create an appetizer buffet for your guests to enjoy during the cocktail reception.

Full orders are based on 50 pieces

SANTA FE CHEESECAKE

A savory blend of almond-crust goat cheese layered with a sun-dried tomato pesto, served with seasonal fruit and garlic toast.
\$75 (half order \$37.50)

CRABMEAT DIP

Creamy crab and herb spread served with assorted crackers.
\$75 (half order \$37.50)

CHEESE PLATTER

A selection of domestic cheese displayed with grapes, berries and assorted crackers.
\$100 (half order \$50)

BRUSCHETTA PLATTER

Traditional with fresh tomatoes, basil and garlic. Served with toast points.
\$50 (half order \$25)

FRESH FRUIT PLATTER

Seasonal fresh melons, pineapple, grapes and berries.
\$75 (half order \$37.50)

CRISP VEGETABLE CRUDITE

A variety of seasonal vegetables served with a creamy ranch dip.
\$75 (half order \$37.50)

GRILLED VEGETABLE PLATTER

Served with blackened ranch dip.
\$80 (half order \$40)

SMOKED SALMON

Thinly sliced with toast points and traditional garnish.
\$120 (half order \$60.00)

SHRIMP COCKTAIL

Chilled shrimp with a horseradish cocktail sauce.
\$125 (half order \$62.50)

APPETIZERS/HOT SELECTIONS

Create an appetizer buffet for your guests to enjoy during the cocktail reception.

Full orders are based on 50 pieces

TOASTED RAVIOLI

Cheese filled ravioli, toasted and served with marinara sauce.
\$50 (half order \$25)

HEREFORD HOUSE COCKTAIL MEATBALLS

Seasoned meatballs smothered in a tangy barbecue sauce.
\$55 (half order \$27.50)

CHICKEN TENDERS

Battered-dipped and crisp fried, served with honey mustard and barbecue sauce
\$65 (half order \$32.50)

VEGETABLE SPRING ROLLS

Vegetables wrapped in a spring roll, served with house made sweet & sour chili sauce.
\$75 (half order \$37.50)

HEREFORD HOUSE DRUMMIES

A hearty helping of fried chicken drummies, served with a tangy wing sauce and ranch dressing.
\$75 (half order \$37.50)

Boneless Buffalo Wings - \$75 (half order \$37.50)

SMOKED CHICKEN QUESADILLAS

Smoked chicken, cheddar and jack cheese, peppers and tomatoes wrapped in a flour tortilla. Served with salsa.
\$75 (half order \$37.50)

SPINACH & ARTICHOKE DIP

Fresh spinach and tender artichoke hearts in a creamy, robust dip. Served with tortilla chips.
\$75 (half order \$37.50)

BAKED SEAFOOD STUFFED MUSHROOMS

Large mushroom caps stuffed with a crab and shrimp cream cheese filling.
\$80 (half order \$40)

BEEF TENDERLOIN KABOBS

Beef tenderloin chunks, marinated in a cabernet mushroom sauce and char-grilled.
\$100 (half order \$50)

GRILLED CHICKEN BROCHETTES

Skewered chicken tenders, char-grilled with a cilantro chili glaze
\$100 (half order \$50)

BACON-WRAPPED SCALLOPS

Tender scallops wrapped in bacon and lightly dusted with Italian breadcrumbs.
\$125 (half order \$62.50)

SHRIMP SCAMPI

Sauteed in garlic, white wine and fresh herbs.
\$125 (half order \$62.50)

MINI CRAB CAKES

Lump crab cakes baked and finished with a poblano pepper and garlic aioli.
\$125 (half order \$62.50)



LUNCH SELECTIONS

Our steak and specialty entrées are served with a house salad, sautéed vegetables and one house side dish, rolls & butter and coffee or iced tea.

STEAKS

KANSAS CITY STRIP

The steak that made Kansas City famous!
8oz. \$17.95

FILET MIGNON

The steak lover's steak, cut from the center of the finest tenderloin.
6oz. \$18.95

TENDERLOIN MEDALLIONS

Twin 4-ounce bacon wrapped tenderloins.
\$16.95

PRIME RIB

Hereford House beef, oven roasted with our own blend of special seasonings.
8oz. \$15.95

RIBEYE

Well marbled for extra flavor.
10oz. \$18.95

STEAK & DIJON CHICKEN COMBINATION

A 4oz. bacon wrapped medallion and a grilled chicken breast topped with Dijon and brown sugar glaze.
\$16.95

SPECIALTIES

CHICKEN PASTA PRIMAVERA

Grilled chicken and penne pasta and garden vegetables tossed in marinara sauce.

Also available as vegetarian.
(Does not include side dish)

\$12.95

CHICKEN PICCATA

A chicken breast lightly dusted in flour and pan seared, topped with artichoke, capers and fresh tomatoes in a rich béchamel sauce

\$13.95

HEREFORD HOUSE MEATLOAF

Home made with ground chuck and topped with brown gravy.

\$12.95

BAKED ATLANTIC COD

Baked with fresh herb crust and tangy white wine butter sauce

\$13.95

BEEF BURGUNDY

Beef tenderloin tips with sauteed onions and mushrooms in a rich burgundy wine sauce.

\$13.95

CHICKEN MARSALA

A boneless, skinless pan-seared chicken breast, topped with a homemade mushroom Marsala sauce.

\$12.95

NORTH ATLANTIC SALMON

Oven-roasted and topped with garlic herb butter.

\$15.95

ACCOMPANIMENTS

Try one of these Hereford House steak extras!

Béarnaise Sauce

Cracked Black Pepper & Blue Cheese

Whiskey Sauce

Dijon Mustard & Brown Sugar Glaze

These accompaniments are available per person or per table.

Ask your sales representative for pricing and details.

ADDITIONAL SIDE DISHES

One house side dish and sautéed vegetables are included with our entrées.

Additional side dishes may be selected.

HOUSE SIDE DISHES:

Baked Potato Mashed Potatoes

Twice Baked Potato Rice Pilaf

PREMIUM SIDE DISHES: \$2.95

Asparagus Portobello Mushrooms Spinach
(All sautéed in garlic butter)



LUNCH SELECTIONS

ENTREE SALADS

Entrée salads are served with rolls & butter and coffee or iced tea.

ORIENTAL CHICKEN SALAD

Fresh spring greens tossed in an oriental vinaigrette, topped with golden fried crispy chicken breast and toasted almonds.

\$11.95

MIXED GREEN SALAD

Mixed spring greens tossed with housemade balsamic vinaigrette and topped with red onions, candied walnuts and parmesan cheese.

\$11.95

SPINACH SALAD

Spinach leaves tossed in our shallot vinaigrette, topped with fresh mushrooms, chopped egg and bacon.

\$11.95

SANDWICHES

Sandwiches are served with one house side dish and coffee or iced tea.

STEAKBURGER

Our half-pound steakburger, ground fresh and hand-pattied daily. Served on a Kaiser roll.

\$9.95

GRILLED SMOKEHOUSE CHICKEN

Grilled and topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and scallions. Served on a Kaiser roll.

\$9.95

CHICKEN SALAD

Chicken salad topped with candied walnuts and crisp apples. Served on a flaky croissant.

\$9.95

CHICKEN PESTO SANDWICH

Grilled chicken breast with tomato pesto, Swiss cheese and crisp bacon strips, served on a Kaiser roll.

\$9.95

ADDITIONAL SIDE DISHES

One house side dish and sautéed vegetables are included with our entrées.

Additional side dishes may be selected.

HOUSE SIDE DISHES:

Baked Potato Mashed Potatoes
Twice Baked Potato Rice Pilaf

PREMIUM SIDE DISHES: \$2.95

Asparagus Portobello Mushrooms Spinach
(All sautéed in garlic butter)



LUNCH BUFFET SELECTIONS

Great for groups that want a working lunch or have a limited amount of time.

The following lunch buffet selections include coffee, tea and brownie.

SELECTIONS

BAKED POTATO & SALAD BAR

Hot baked potatoes - toppings include bacon, cheddar cheese, sour cream, butter and scallions. Followed by our Hereford House salad consisting of iceberg and romaine lettuce tossed with carrots and red cabbage, garnished with tomato, cucumber and daikon radish. Served with Creamy Italian, Creamy Cheddar Cheese and Ranch dressing.
\$10.95 per person

Add steak soup \$12.95 per person

STEAKBURGER & CHICKEN BAR

Grilled steakburgers and grilled chicken breasts, Kaiser buns, assorted sliced cheese, lettuce, tomato, onion and pickle. Served with potato salad and potato chips.
\$12.95 per person

KANSAS CITY CLASSIC BBQ

Grilled boneless chicken breast glazed with barbecue sauce, sliced brisket, coleslaw, cheddar ranch potatoes and sautéed green beans.
\$15.95 per person

Add pork ribs for an additional \$3 per person

TOWN CENTER DELI BUFFET

Deli sliced ham, roast beef and smoked turkey breast, sliced cheddar, Swiss and American cheeses, sliced tomatoes, onions, crisp lettuce, dill pickles, buns, ketchup, mustard, mayonnaise, pasta salad and housemade potato chips.
\$16.95 per person

HEREFORD HOUSE CLASSIC

Includes house salad
- iceberg lettuce and romaine tossed with carrots and red cabbage, topped with tomato, cucumber and daikon radish.
Served with Creamy Italian, Creamy Cheddar Cheese and Ranch dressing.

Served with mashed potatoes and chocolate brownie dessert.

HOT BEEF

Sliced beef served with white bread on the side.

SMOKEHOUSE CHICKEN

Grilled and topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and scallions.

BEEF STROGANOFF

Braised beef tips in a burgundy wine sauce, served over penne pasta, topped with sour cream.

CHICKEN PENNE PASTA

Grilled chicken breast tossed with fresh vegetables and marinara sauce, served over penne pasta.

\$11.95

One Entrée Selection

\$13.95

Two Entrée Selection

BUFFET ENHANCEMENTS

Additional price per person

Grilled Shrimp - three pieces per person \$4
Tenderloin Medallion - one per person \$6

Cakes:
German Chocolate, Coconut, Banana, \$2
Chocolate or Orange

Homemade Cobbler (buffet style) \$3
Apple, Cherry, Blueberry



BOX LUNCH SELECTIONS

18% service/delivery charge will be added to all orders.

ENTREE SALADS

DRESSING CHOICES:

Ranch, Blue Cheese, Honey Mustard,
HH Creamy Italian, HH Cheddar Cheese,
Fat Free Ranch and Fat Free Italian

(All dressing served on the side)

Served with a piece of fresh fruit, and cookie
and choice of beverage:

Pepsi, Diet Pepsi, Sierra Mist or Bottle Water

HEREFORD HOUSE SALAD

Iceberg lettuce blended with crisp
romaine, tossed with shredded red
cabbage and carrots, topped with tomato,
cucumber and daikon radish.

Served with choice of dressing

\$8

CAESAR SALAD

Cool, crisp romaine topped with freshly grated
Parmesan cheese and garlic croutons.

Served with Caesar dressing.

\$8

CLUB SALAD

A bed of lettuce topped with smoked
turkey, bacon and tomatoes,
accompanied by black olives, cheddar cheese
and hard boiled eggs.

Served with choice of dressing.

\$13.50

SALAD ENHANCEMENTS

Additional price per person

Grilled Chicken Breast	\$4
Oven Roasted Salmon	\$6
Beef Tenderloin Kabob	\$6

SANDWICHES

All sandwiches are garnished with lettuce,
tomato, onion and a pickle.

Served with potato chips, a piece of fresh
fruit, cookie and beverage:

Pepsi, Diet Pepsi, Sierra Mist or Bottle Water

ROAST BEEF AND CHEDDAR

Sliced Hereford House roast beef and
cheddar cheese, served on a hoagie bun.
Horseradish cream sauce served on the side.

\$10.25

TURKEY CROISSANT

Flaky croissant filled with sliced
smoked turkey and bacon.

Chipotle mayonnaise served on the side.

\$10.25

CHICKEN SALAD CROISSANT

Tender chicken blended with mayonnaise,
chopped apples, celery and onions.

Served on a flaky croissant.

\$12.25

PORTOBELLO SANDWICH

Sliced cucumbers, grilled tomatoes, onions,
lettuce and provolone cheese on a Kaiser roll.

Served with a poblano aioli sauce.

\$10.25



DINNER SELECTIONS

Our dinner entrées are served with a house salad, sautéed vegetables and one house side dish, rolls & butter and coffee or iced tea.

STEAKS

TWIN MEDALLIONS

Twin 4oz. bacon-wrapped medallions, hickory grilled.
\$22.95

FILET MIGNON

The steak lover's steak, center cut from the finest beef tenderloins.

6oz. \$28.95 9oz. \$36.95

KANSAS CITY STRIP

The steak that made Kansas City famous!

10oz. \$28.95 14oz. \$33.95

T-BONE

A steakhouse favorite.

22oz. \$37.95

PRIME RIB

Hereford House beef, oven roasted with our own blend of special seasonings.

10oz. \$24.95 14oz. \$28.95

COMBINATIONS

TWIN LOBSTER TAILS

Savory 6oz. cold water lobster tails, served with drawn butter and lemon.

\$39.95

STEAK & SALMON

A 6oz. filet and oven roasted salmon combination.

\$34.95

STEAK & SHRIMP SCAMPI

A 6oz. filet and shrimp scampi combination.

\$34.95

STEAK & LOBSTER

A 6oz. filet and 6oz. cold water lobster tail combination.

\$39.95

STEAK & CHICKEN

A 6oz. filet and grilled chicken breast combination, served with a side of béarnaise sauce.

\$34.95

HEREFORD HOUSE MIXED GRILL

Grilled beef tenderloin, oven roasted salmon and grilled chicken breast combination

\$35.95

SPECIALTIES

CHICKEN MARSALA

Twin boneless, pan-seared chicken breasts, topped with a homemade mushroom Marsala sauce.

\$22.95

CHICKEN PASTA PRIMAVERA

Grilled chicken and penne pasta and garden vegetables tossed in marinara sauce.

(Does not include side dish)

\$20.95

(also available as a vegetarian dish)

BAKED ATLANTIC COD

North Atlantic cod drizzled with beurre blanc sauce, topped with bread crumbs and baked to a golden brown, served with lemon.

\$22.95

CHICKEN PICCATA

Twin chicken breasts lightly dusted in flour and pan seared, topped with artichoke, capers and fresh tomatoes in a rich béchamel sauce

\$21.95

BAKED TILAPIA

Baked, served with a tomato pesto cream sauce.

\$23.95

DOUBLE BONE PORK CHOP

House cured, hickory grilled and topped with a dried fruit chutney.

\$21.95

NORTH ATLANTIC SALMON

Oven roasted and topped with garlic herb butter.

\$24.95

BEEF BURGUNDY

Beef tenderloin tips with sauteed onions and mushrooms in a rich burgundy wine sauce.

\$20.95

ADDITIONAL SIDE DISHES

One house side dish and sautéed vegetables are included with our entrées.

Additional side dishes may be selected.

HOUSE SIDE DISHES:

Baked Potato Mashed Potatoes

Twice Baked Potato Rice Pilaf

PREMIUM SIDE DISHES: \$2.95

Asparagus Portobello Mushrooms Spinach
(All sautéed in garlic butter)

ACCOMPANIMENTS

Try one of these Hereford House steak extras!

Béarnaise Sauce Cracked Black Pepper & Blue Cheese Whiskey Sauce Dijon Mustard & Brown Sugar Glaze

These accompaniments are available per person or per table. Ask your sales representative for pricing and details.



DINNER PACKAGES

All packages include sautéed vegetables, coffee, ice tea, rolls and butter

Select one option from each category. Prices based per person.

PACKAGE #1

\$43.95

APPETIZER

Shrimp Cocktail
Coconut Chicken Strips

SALAD

House
Caesar
Spring

ENTRÉE

Filet Mignon 6oz.
Cilantro Salmon
Oven Roasted Prime Rib 14oz.
Mixed Grill
(Filet, Salmon & Chicken Breast)
Combination Plate
(Filet & Shrimp Scampi)

SIDE DISH

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato
Roasted Red Potatoes

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

DESSERT

Carrot Cake
(with caramel sauce)
Chocolate Cake
(with chocolate sauce)
Cheesecake
(with berry sauce)
Peach Cobbler a la mode

PACKAGE #2

\$46.95

APPETIZER

Tomato Bruschetta
Coconut Fried Shrimp
Baked Stuffed Mushrooms

SALAD

House
Caesar
Spring

ENTRÉE

Surf & Turf
(Filet, Shrimp & Scallops)
Filet Oscar
(topped with béarnaise & crab cake)
Mixed Grill
(Filet, Salmon & Chicken Breast)

SIDE DISH

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato
Roasted Red Potatoes

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

DESSERT

Carrot Cake
(with caramel sauce)
Chocolate Cake
(with chocolate sauce)
Cheesecake
(with berry sauce)
Peach Cobbler a la mode

PACKAGE #3

\$49.95

APPETIZER

Pan Seared Crab Cakes
Shrimp Cocktail
Bacon Wrapped Scallops

SALAD

House
Caesar
Spring
Spinach

ENTRÉE

Surf & Turf
(Filet, Shrimp & Scallops)
Center-Cut Filet
(9oz. - with Rosemary Jus)
Mixed Grill
(Filet, Salmon & Chicken Breast)
Filet (6oz.) & Lobster Tail
Twin Lobster Tails

SIDE DISH

Mashed Potatoes
Rice Pilaf
Twice Baked Potato
Baked Potato
Roasted Red Potatoes

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

DESSERT

Carrot Cake
(with caramel sauce)
Chocolate Cake
(with chocolate sauce)
Cheesecake
(with berry sauce)
Peach Cobbler a la mode



DINNER BUFFETS

Buffets include coffee, ice tea, rolls and butter

Prices based per person. Children 12 and under are half-price.

DODGE CITY

\$27.95

HEREFORD HOUSE SALAD

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

INSIDE ROUND OF BEEF

(carving station)

Oven roasted beef, served with horseradish sauce and au jus.

SMOKED TURKEY BREAST

Oven roasted with signature seasonings.

MASHED POTATOES

Our specialty made potatoes with fresh herbs.

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

VANILLA CHEESECAKE

Served with peach coulis and four-berry coulis.

HIGH PLAINS DRIFTER

\$29.95

HEREFORD HOUSE SALAD

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

ROASTED PRIME RIB

(carving station)

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

CHICKEN BREAST MEDALLIONS

Marinated, grilled chicken breasts topped with white wine onion sauce.

MASHED POTATOES

Our specialty made potatoes with fresh herbs.

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

CHOCOLATE LAYER CAKE

Layers of chocolate cake between layers of chocolate icing, drizzled with housemade caramel sauce.

MAKE MY DAY

\$34.95

MIXED GREEN SALAD

Mixed spring greens tossed with housemade balsamic vinaigrette and topped with red onions, candied walnuts and parmesan cheese.

ROASTED TENDERLOIN

(carving station)

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

CHICKEN PICCATA

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

SCALLOPED RANCH POTATOES

Sliced potatoes cooked with white cheddar cream cheese.

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

CARROT CAKE

Two layers of housemade carrot cake with white frosting in the middle, served with caramel sauce and candied walnuts.



APPETIZER BUFFETS

Includes a carving station

Prices based per person.

THE SIX GUN

\$22.95

INSIDE ROUND OF BEEF

A carving station of seasoned oven roasted beef, served with horseradish sauce and au jus (accompanied by silver dollar rolls)

SPINACH & ARTICHOKE DIP

with tri-colored tortilla chips

CHICKEN TENDERS

with buffalo sauce, honey mustard and barbecue sauce

FRESH FRUIT DISPLAY

with honey cinnamon sour cream

GRILLED VEGETABLE PLATTER

with blackened ranch dressing

CHEESE DISPLAY

domestic and imported

STUFFED MUSHROOMS

seafood stuffed and baked

THE HOMESTEAD

\$29.95

ROASTED PRIME RIB

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

SPINACH & ARTICHOKE DIP

with tri-colored tortilla chips

CHICKEN TENDERS

with buffalo sauce, honey mustard and barbecue sauce

FRESH FRUIT DISPLAY

with honey cinnamon sour cream

COCKTAIL MEATBALLS

in a tangy barbecue sauce

SHRIMP COCKTAIL

chilled, served with cocktail sauce

CHEESE DISPLAY

domestic and imported

STUFFED MUSHROOMS

seafood stuffed and baked

SMOKED CHICKEN QUESADILLAS

with salsa

CRAB CAKES

with poblano aioli sauce



DESSERTS / ENHANCEMENTS AND BEVERAGE PLANS

PREMIUM SELECTIONS

CHEF'S CHOICE SHEETCAKE
\$2

VANILLA CHEESECAKE
Served on a pool of peach coulis
and topped with berry coulis.
\$4.95

CARROT CAKE
Served chilled, a Hereford House favorite -
iced with white chocolate cream cheese frosting
and topped with English walnuts and caramel sauce.
\$4.95

CHOCOLATE CAKE
A rich chocolate cake layered with
chocolate frosting, drizzled with chocolate sauce
\$4.95

INDIVIDUAL SAMPLER
Choice of vanilla cheesecake,
chocolate cake or carrot cake.
Two Choices \$7
Three Choices \$10

CHOCOLATE FOUNTAIN
Includes strawberries, pineapple, graham crackers,
marshmallows, pretzels and potato chips.
\$4.25
(includes cost of the milk chocolate and attendant)

BAR SELECTIONS

Drinks are charged based on consumption.
WITH : rocks juice pour
\$.50-\$.75 supplement
ULTRA : Martinis, Manhattans, or Margaritas
\$2.50-\$3.00 supplement

Well Brand \$4.00
Call Brand \$6.00-\$7.00
Premium Brand \$8.00-\$10.00

WINE SELECTIONS

Tier I \$6.00-\$7.50
Tier II \$7.25-\$9.00
Tier III \$9.25-\$13.00

BEER SELECTIONS

Domestic Bottle Beer \$3.25
Bud, Bud Light, Miller Lite,
Michelob Ultra and O'Douls

Microbrew Bottled Beer \$4.00
Boulevard Unfiltered Wheat
and Boulevard Pale Ale

Imported Bottled Beer \$4.50
Corona, Becks, Negra Modela,
Fat Tire, Heineken, Stella Artois,
Bass and Harp

Domestic Draft Beer \$2.50
Bud Light and Coors Light

Microbrew Draft Beer \$3.00-\$4.00
Boulevard Unfiltered Wheat
Boulevard Pale Ale, Blue Moon,
Boulevard Seasonal, Guinness,
and Samuel Adams Boston Lager

OUT-OF-HOUSE RENTAL FEES AND ENHANCEMENTS

Rental Package

China, Flatware, Glassware and Linen \$7 per person

Disposable Package

China, Flatware, Glassware and Linen \$4 per person

Extras

Colored Napkins \$.50 each / Colored Table Cloths \$4 each
Champagne Fountain \$50 (plus cost of Champagne)