



PRIVATE DINING MENU



Effective September 10, 2026

INDEPENDENCE

19721 E. Jackson Dr.
Independence, MO

SANDY CLEGG

816.499.8576 • sclegg@herefordhouse.com

Restaurant Seating up to: 75 guests

Hotel Banquet Seating up to: 600 guests

SHAWNEE

17244 Midland Dr.
Shawnee, KS

GENNY SCOTT

913.268.8000 • gscott@herefordhouse.com

Seating for up to 100 guests

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BREAKFAST

Minimum of 20 guests.



BUFFET

CONTINENTAL ^v \$18 per guest
assorted pastries, assorted fruit yogurts, granola,
seasonal fruit, coffee station, orange juice

CLASSIC ^{gf} \$18 per guest
scrambled eggs, sausage links, bacon, breakfast
potatoes, coffee station, orange juice

RANCH HAND \$28 per guest
country fried steak, biscuits and gravy, scrambled eggs,
breakfast potatoes, coffee station, orange juice

TRAIL BOSS ^{gf} \$30 per guest
grilled 8oz top sirloin, scrambled eggs, breakfast potatoes,
fresh fruit salad, coffee station, orange juice

UPGRADES: 5oz filet +\$10; 7oz filet +\$15; 10oz KC strip +\$17;
12oz KC strip +\$22

BEVERAGES

COFFEE
per person \$3

ORANGE JUICE
per person \$3

MIMOSA
per glass \$8
per carafe \$26

BLOODY MARY
per glass \$8
per carafe \$26



A LA CARTE* *priced per guest*

SCRAMBLED EGGS ^{gf} \$3

SAUSAGE LINKS ^{gf} \$3

APPLEWOOD SMOKED BACON ^{gf} \$3

BREAKFAST POTATOES ^{gf v} \$3

BISCUITS & GRAVY \$5

YOGURT CUPS & GRANOLA ^v \$4

BAGEL & CREAM CHEESE ^v \$4

ASSORTED PASTRIES ^v \$4

SEASONAL FRUIT ^{vg gf} \$4

**minimum of three choices*



APPETIZERS

COLD *per 50 person platter*

CHARCUTERIE \$180

genoa salami, pepperoni, capicola, prosciutto, and marinated vegetables

BRUSCHETTA ^v \$75

salad of small diced tomatoes with fresh basil, garlic, lemon juice, and olive oil served with sourdough toast points

CHICK PEA HUMMUS ^v \$75

traditional creamy hummus, olive salad garnish, and grilled pita bread

CHEESE PLATTER ^v \$135

a selection of domestic cheeses with fresh berries, grapes, and assorted crackers

CHEESE & CHARCUTERIE COMBO \$160

a selection of domestic cheeses and cured meats with fresh berries, marinated vegetables and assorted crackers

FRESH FRUIT PLATTER ^{gf vg} \$135

sliced cantaloupe, honeydew, pineapple, fresh strawberries and blueberries

VEGETABLE CRUDITE ^{gf v} \$90

fresh celery, baby carrots, zucchini, yellow squash, cauliflower, and broccoli with ranch and caesar dressings

SANTA FE CHEESE ^v \$90

a savory blend of goat cheese and habanero jam with fresh strawberries and crostini

JUMBO SHRIMP COCKTAIL ^{gf} \$300

ten pounds of boiled spiced jumbo shrimp with traditional cocktail sauce and fresh lemon

BEEF TENDERLOIN CROSTINI \$250

beef tenderloin roasted medium rare and sliced, layered on crostini with housemade pimento cheese and whiskey-bacon jam

DEVILED EGGS ^{gf v} \$75

classic deviled eggs with smoked paprika

APPETIZERS

HOT per 50 person platter

BONELESS CHICKEN WINGS \$125

crispy fried chicken bites tossed in our hot honey buffalo sauce served with ranch and blue cheese dressing

VEGETARIAN STUFFED MUSHROOMS^v \$90

white mushroom caps filled with a mix of red pepper, harissa, cream cheese, breadcrumbs

SEAFOOD STUFFED MUSHROOMS \$120

white mushroom caps filled with blue crab, pimento cheese, breadcrumbs

BEEF TIP KABOBS^{gf} \$145

grilled beef tips, red onion, red bell pepper, and mushroom; glazed with a savory blend of dijon and brown sugar

CHICKEN KABOBS^{gf} \$125

brined chicken bites, zucchini, and tomato; grilled and glazed with chipotle honey

PRIME RIB SLIDERS \$275

thinly sliced prime rib layered on silver dollar rolls, horseradish cream, beef jus

SEAHOGS^{gf} \$225

bacon-wrapped jumbo shrimp, creamy tomato-horseradish cream, fresh lemon

COCKTAIL MEATBALLS \$75

house-made seasoned meatballs with your choice of BBQ sauce or fresh tomato basil sauce
(can be tossed in sauce or served on the side)



SPINACH & ARTICHOKE DIP^v \$95

creamy melted cheddar, cream cheese, artichoke hearts, baby spinach, charred tomato purée, crostini

LUNCH

Select one entrée choice upon arrival.
 Water, coffee, and ice tea service included.



PLATED

THE SLIM \$20 per guest

ENTRÉE SELECTIONS

STEAKBURGER* 10oz signature blend of ground CHB ribeye, tenderloin & KC strip; cheddar cheese, lettuce, tomato, red onion, dill pickle, on a brioche bun, seasoned fries

CHICKEN SANDWICH charcoal grilled chicken breast, smoked provolone, lettuce, tomato, red onion, dill pickle, on a brioche bun, seasoned fries

VEGETARIAN PASTA ^v seasonal fresh vegetables with housemade tomato sauce and rigatoni pasta

CAESAR SALAD grilled chicken, romaine hearts, croutons, parmesan, creamy parmesan dressing **SUB:** salmon +\$3

THE MAVERICK \$28 per guest

all entrées served with garden salad, seasonal vegetables, mashed potatoes, dinner roll

ENTRÉE SELECTIONS

GRILLED MEATLOAF signature blend of ground CHB ribeye, tenderloin & KC Strip; topped with bacon & sauce au poivre

BARBECUE CHICKEN ^{gf} hickory grilled chicken breast with housemade barbecue sauce

NORTH ATLANTIC COD oven roasted with herbed garlic butter, grilled lemon

THE DUKE \$32 per guest

all entrées served with garden salad, seasonal vegetables, mashed potatoes, dinner roll

ENTRÉE SELECTIONS

BACON WRAPPED BEEF TENDERLOIN* ^{gf} single 5oz medallion grilled over hickory charcoal **ADDITIONAL MEDALLIONS:** +\$8 each

OVEN ROASTED ATLANTIC SALMON ^{gf} with herbed garlic butter

COUNTRY FRIED CHICKEN buttermilk batter fried boneless chicken breast with country gravy

PRIME RIB ^{gf} +\$12 per guest 12oz cut, signature rub, slow roasted to mouth-watering perfection, served with beef jus, creamy horseradish

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST



LUNCH

Minimum of 20 guests.
\$150 surcharge for parties less than 20 guests.

BUFFET

TRADITIONAL ONE ENTRÉE: \$22 per guest | **TWO ENTRÉES:** \$28 per guest

served with mashed potatoes, seasonal vegetables, dinner rolls & whipped butter, garden salad,
Chef's dessert selection, coffee & iced tea

ENTRÉE SELECTIONS

BARBECUE CHICKEN ^{gf} hickory grilled chicken breast with housemade barbecue sauce

GRILLED MEATLOAF signature blend of ground CHB ribeye, tenderloin & KC Strip; topped with
bacon & sauce au poivre

GRILLED CHICKEN RIGATONI marinated charcoal-grilled chicken, spinach and mushrooms,
with sun dried tomato pesto cream

STEAKBURGER & GRILLED CHICKEN \$20 per guest

served with coleslaw, Chef's dessert selection, coffee & iced tea, choice of seasoned fries or housemade potato chips

ENTRÉES

STEAKBURGER 10oz signature blend of ground CHB ribeye, tenderloin & KC strip;
cheddar cheese, lettuce, tomato, red onion, dill pickle, on a brioche bun, seasoned fries

GRILLED CHICKEN ^{gf} 6oz charcoal-grilled boneless chicken breasts

BUFFET INCLUDES: assorted sliced cheeses, brioche buns, lettuce, sliced tomatoes, sliced red onions,
dill pickles, mayonnaise, ketchup, Hereford House steak sauce, yellow mustard, dijon mustard

GRILLED FAJITA \$22 per guest

served with spanish rice and black beans, Chef's dessert selection, coffee & iced tea

MARINATED GRILLED AND SLICED CHICKEN BREAST or **SUB:** beef flank steak ^{gf} for +\$6

BUFFET INCLUDES: warm flour tortillas, sautéed poblano and red bell peppers, caramelized sweet onions,
red tomato salsa, shredded cheddar cheese, sour cream, diced fresh tomatoes, shredded lettuce, fresh limes

KANSAS CITY CLASSIC BBQ \$28 per guest

served with coleslaw, cheddar ranch potatoes, baked beans, dinner rolls & whipped butter, garden salad,
Chef's dessert selection, coffee & iced tea

ENTRÉES

HARDWOOD SMOKED PULLED PORK ^{gf}

HICKORY CHARCOAL GRILLED CHICKEN BREAST ^{gf}

ADD: sliced brisket ^{gf} +\$7 | pork ribs ^{gf} +\$8

BUFFET INCLUDES: housemade barbecue sauce, dill pickles

DINNER

Select one entrée choice upon arrival.
 Dinner rolls & whipped butter, water, coffee & iced tea included.

PLATED

FRONTIER \$38 per guest

all entrées served with garden salad, seasonal vegetables, and mashed potatoes

ENTRÉE SELECTIONS

BACON WRAPPED BEEF TENDERLOIN*^{gf} single 5oz medallion grilled over hickory charcoal **ADDITIONAL MEDALLIONS:** \$8 each

COUNTRY FRIED CHICKEN buttermilk batter fried chicken breast, country gravy

BLACKENED SHRIMP LINGUINE creole spiced seared shrimp, grape tomatoes, spinach with lemon parmesan cream

WILD WEST \$52 per guest

all entrées served with garden salad, seasonal vegetables, and mashed potatoes

ENTRÉE SELECTIONS

SLOW ROASTED PRIME RIB*^{gf} 12oz cut with beef jus and horseradish sauce

HICKORY GRILLED PORK CHOPS^{gf} twin bone-less pork chops with sage and brown butter sauce

OVEN ROASTED SALMON^{gf} garlic herb butter and grilled lemon

SADDLE UP \$58 per guest

all entrées served with garden salad, seasonal vegetables, mashed potatoes, and cheesecake

ENTRÉE SELECTIONS

FILET MIGNON*^{gf} 7oz center-cut of certified hereford beef* tenderloin

SALMON*^{gf} 7oz fillet, oven roasted with garlic herb butter

CHIPOTLE GLAZED CHICKEN^{gf} Two 6oz grilled chicken breast glazed with chipotle honey

CALIFORNIA TRAIL \$67 per guest

all entrées served with caesar salad, seasonal vegetables, mashed potatoes, and chocolate layer cake

ENTRÉE SELECTIONS

SURF N TURF*^{gf} 7oz filet mignon with grilled jumbo shrimp

FILET OSCAR*^{gf} 7oz filet mignon topped with blue crabmeat and bearnaise sauce

MIXED GRILL*^{gf} 5oz bacon wrapped filet, hickory grilled chicken breast, and two grilled jumbo shrimp



DINNER

Select one entrée choice upon arrival.
Dinner rolls & whipped butter, water, coffee & iced tea included.

PLATED

SANTA FE TRAIL \$69 per guest

all entrées served with shrimp cocktail, garden salad, seasonal vegetables, mashed potatoes, and cheesecake

ENTRÉE SELECTIONS

FILET MIGNON*^{gf} 7oz center-cut of certified hereford beef* tenderloin

SALMON*^{gf} 7oz fillet, oven roasted with garlic herb butter

CHIPOTLE GLAZED CHICKEN^{gf} two 6oz grilled chicken breast glazed with chipotle honey

OREGON TRAIL \$78 per guest

all entrées served with seafood stuffed mushrooms, caesar salad, seasonal vegetables, mashed potatoes, and chocolate layer cake

ENTRÉE SELECTIONS

SURF N TURF*^{gf} 7oz filet mignon with grilled jumbo shrimp

FILET OSCAR*^{gf} 7oz filet mignon topped with blue crabmeat and bearnaise sauce

MIXED GRILL*^{gf} 5oz bacon wrapped filet, hickory grilled chicken breast, and two grilled jumbo shrimp

CHISHOLM TRAIL \$90 per guest

all entrées served with bacon-wrapped jumbo shrimp, seasonal salad, seasonal vegetables, mashed potatoes, and carrot cake with caramel sauce

ENTRÉE SELECTIONS

FILET MIGNON*^{gf} 9oz center cut with cabernet veal reduction

FILET & LOBSTER TAIL*^{gf} 7oz filet mignon with 6oz canadian lobster tail

SALMON OSCAR*^{gf} 7oz salmon fillet, blue crab, bearnaise, asparagus

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST





DINNER

Minimum of 20 guests.
\$150 surcharge for parties less than 20 guests.

BUFFET

All dinner buffets include bread service, garden salad with a choice of housemade dressing: creamy italian, creamy cheddar, or ranch dressing, coffee and iced tea.

KANSAS CITY CLASSIC BBQ: \$39 per guest

ENTRÉES:

barbecue glazed grilled chicken ^{gf} hardwood smoked brisket ^{gf}
hickory smoked pork ribs ^{gf} +ADD pulled pork ^{gf} +\$4



BUFFET INCLUDES: cheddar ranch potatoes, baked beans, double chocolate fudge brownie

HIGH PLAINS DRIFTER: ONE ENTRÉE: \$36 per guest | TWO ENTRÉE: \$42 per guest

SALAD (select one)

house salad
caesar salad
spinach salad
mixed greens salad

ENTRÉE (select one or two)

sliced sirloin
smoked sliced bbq brisket
hickory grilled chicken
oven roasted salmon
baked cod with lemon
roast turkey breast
brown butter & sage pork chop
vegetarian lasagna
chipotle glazed chicken

VEGETABLE (select one)

sautéed green beans
baby carrots
broccoli
roasted seasonal vegetables
fire-roasted sweet corn

STARCH (select two)

roasted red potatoes
mashed potatoes
cheddar ranch potatoes
rice pilaf
rigatoni pasta with alfredo or marinara

DESSERT (select one)

chocolate layer cake | carrot layer cake | ny style cheesecake | dessert sampler (assortment of all three options)
topped with whipped cream and choice of caramel or chocolate sauce

CARVING STATION: serves approximately 30 people | chef attended - \$50 chef fee per carving station

GLAZED PORK LOIN ROAST brown butter & sage cream + \$180

INSIDE ROUND OF BEEF ^{gf} served with au jus and horseradish cream + \$285

PRIME RIB ^{gf} served with au jus and horseradish cream + \$535

PRICED PER GUEST

VANILLA CHEESECAKE ^v \$8

mixed berry sauce

CARROT CAKE ^v \$8

candied pecans and caramel

CHOCOLATE CAKE ^v \$8

whipped cream and strawberry

BROWNIE ^v \$6

whipped cream and maraschino cherry

VANILLA ICE CREAM SCOOP ^{gf v} \$2

large scoop vanilla bean ice cream



CAN'T DECIDE?

DESSERT PLATTER \$120

50 piece assortment of mini brownies, carrot cake, and cheesecake

COOKIES AND BROWNIES PLATTER \$90

50 piece assortment of mini brownies and assorted cookies

FEES AND SERVICES ONSITE

AV MONITOR/SCREEN: \$25 each

MICROPHONE: \$25

FLORAL ARRANGEMENTS: mkt *(available upon request with seven day notice)*

LINENS: mkt *(additional colors available upon request with seven day notice)*

CAKE CUTTING FEE: \$2 per guest

TAX RATE: determined by state and county

GRATUITY: 20% *(automatically charged on all food and beverage totals)*

CHEF FEE: \$100 per Chef *(1 Chef per 100 guests)*



BAR SELECTIONS

We encourage all of our guests to drink responsibly. Our bartenders and staff are trained in "Alcohol Awareness". Applicable sales tax and service charge is added to our hosted bar.

SPIRITS

LIQUOR

Bar Prices

Well Drinks	\$7
Call Drinks	\$9
Premium Drinks	\$10
Domestic & Non-Alcoholic Beer	\$5
Import & Specialty Beer	\$6



WINES

BY THE GLASS	\$7
Featuring Canyon Road Wines	
Chardonnay, White Zinfandel, Merlot, Cabernet	

BY THE BOTTLE	starting at \$26
Ask about our current selection	

TABLESIDE SERVICE	\$100 per 75 guests
Bottles starting at \$26	

*Looking for a specific wine or label?
Allow our knowledgeable staff to
help you with a selection.*

PACKAGED HOST BAR SELECTIONS

Priced per person for the first three (3) hours

PLATINUM PACKAGE	\$30 per person
Add \$8 per person for each additional hour	
Premium Liquor, Wine, Beer & Soda	

GOLD PACKAGE	\$28 per person
Add \$6 per person for each additional hour	
Call Liquor, Wine, Beer & Soda	

SILVER PACKAGE	\$25 per person
Add \$4 per person for each additional hour	
Well/House Liquor, Wine, Beer & Soda	

BRONZE PACKAGE	\$20 per person
Add \$3 per person for each additional hour	
Wine, Domestic Beer & Soda	

Premium Liquors
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Canadian Whisky, 1800 Tequila Reposado, Chivas Scotch

Call Liquors
Tito's Vodka, Beefeater Gin, Jim Beam Bourbon, Dewar's Scotch, Bacardi Rum, Captain Morgan Spiced Rum

Domestic & Non-Alcoholic Beer
Budweiser, Bud Light, Coors Light, Miller Lite, O'Douls

Import & Specialty Beer
Boulevard Pale Ale, Boulevard Wheat, Corona



POLICIES

No food or beverage of any kind may be brought to the event by any host or guests without prior arrangements and approval and is subject to a surcharge per guest according to the final guest count. All food and non-alcoholic prices are subject to State Sales Tax and 20% service charge. Prices are subject to change with guaranteed pricing thirty (30) days prior to the function.

BOOKING POLICIES

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your event up to thirty (30) days prior to the date of the event at no charge. No refund will be given if canceled less than thirty (30) days prior to your event.

GUARANTEED ATTENDANCE & MENU SELECTION POLICIES

The guaranteed number of guests represents the minimum number for which you will be charged. The guaranteed number of guests is required seven (7) business days prior to the event. You will be responsible for the seven (7) business days guaranteed guest count, regardless of attendance. If a guaranteed number is not given at this time, you will be billed for the estimated or actual attendance, whichever is greater. Once the guaranteed number is given seven (7) business days prior to the event, the pricing will not be decreased.

In arranging a special function, your menu and beverage requirements need to be confirmed with the Private Dining Manager no later than two (2) weeks prior to the actual date of the event.

BAR POLICIES

1. Hereford House and the employees of Hereford House take our responsibility of serving alcoholic beverages very seriously. 2. We are licensed and regulated by the state of Kansas and Missouri, we will comply with all laws governing the sale and service of alcoholic beverages. 3. All individuals purchasing and/or consuming alcoholic beverages must be a minimum of twenty-one (21) years of age. 4. We reserve the right to refuse alcohol service to anyone who cannot provide proper identification to verify age. 5. We reserve the right to remove any guest who purchases and supplies alcohol to a minor or to anyone who has already been refused service. 6. We reserve the right to refuse alcoholic beverage service to anyone who appears to be intoxicated. 7. We reserve the right to confiscate any alcoholic beverage brought in from outside sources. 8. Our bartenders will not serve shots or doubles. 9. Only two (2) drinks per person/I.D. may be served at any time. 10. Alcoholic beverages may not be self-poured. 11. We reserve the right to remove any guest, discontinue all alcohol service or discontinue an entire event for failure to abide by Kansas and/or Missouri law, Hereford House regulations and or the instruction of Hereford House staff. 12. Should any of these actions become necessary, payment for the event will remain due in full and no refund will be given for any inconvenience or embarrassment cause.

MISCELLANEOUS

Hereford House will not assume responsibility for the damage or loss of any merchandise or articles left in the function room(s) prior to or following your event. Menus are subject to change and not guaranteed more than three months prior to the function date.