



HEREFORD HOUSE LEAWOOD

5001 TOWN CENTER DRIVE, LEAWOOD, KS 66211

PHONE: 913-327-0800 FAX: 913-327-0881

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 Hereford House Leawood is north of Town Center Plaza Shopping Mall. We are minutes away from the City of Overland Park, Interstate I-435 and the Sprint/Nextel Campus. Our convenient location, professional staff and excellent reputation makes the Leawood 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!

Sincerely,
Genny Scott
Banquet & Catering Manager
gscott@herefordhouse.com
913.327.0800



PLATED LUNCH SELECTIONS

LITE LUNCH MENU

\$15 CHOICE OF ONE ENTRÉE

SERVED WITH CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

STEAKBURGER* | One half-pound steakburger, ground fresh and hickory grilled, served on a Kaiser roll with a side of fries

SMOKEHOUSE BBQ CHICKEN SANDWICH | Grilled chicken breast topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and onions, served on a Kaiser roll with a side of fries

VEGETARIAN PASTA | Fresh vegetables tossed with house-made marinara and penne pasta

HEREFORD HOUSE COBB SALAD | Iceberg lettuce, asparagus, charred red onion, eggs, avocado, tomatoes, black olives, smoked bacon, Maytag bleu cheese crumbles and Ranch dressing with grilled chicken breast

MAVERICK MENU

\$21 CHOICE OF ONE ENTRÉE

SERVED WITH HEREFORD HOUSE SALAD, ROLL WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

TWIN MEDALLIONS* | Twin 5oz. bacon-wrapped medallions, hickory grilled

HICKORY GRILLED CHICKEN | Boneless chicken breast, hickory grilled and served with shallot demi-glace

NORTH ATLANTIC COD | Topped with bread crumbs and baked to a golden brown, drizzled with beurre blanc sauce

OUTLAW PASTA | Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with chicken

THE DUKE'S MENU

\$26 CHOICE OF ONE ENTRÉE

SERVED WITH HEREFORD HOUSE SALAD, ROLL WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

KANSAS CITY STRIP^{gf} | 10oz. cut of the steak that made Kansas City famous

SALMON | Oven roasted and topped with garlic herb butter

CHICKEN PICCATA | Pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce

FOR LARGE PARTIES ASK ABOUT OUR LUNCH COMBINATION PLATES

*With guest counts exceeding 20, all steaks will be prepared to medium temperature

LUNCH SERVED DAILY UNTIL 3PM

*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions

LUNCH BUFFET SELECTIONS I

A MINIMUM OF 20 GUESTS IS REQUIRED - PRICES BASED PER GUEST

SERVED WITH HERFORD HOUSE SALAD, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA.

\$14 CHOICE OF ONE ENTRÉE \$16 CHOICE OF TWO ENTRÉES

HOT BEEF | Sliced beef served with white bread, whipped mashed potatoes and brown gravy

STEAKHOUSE STROGANOFF | Pappardelle pasta, beef short ribs, mushrooms, shallots & sour cream

SMOKEHOUSE BBQ CHICKEN | Grilled and topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and scallions, served with whipped mashed potatoes

OUTLAW PASTA | Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with chicken

LUNCH BUFFET SELECTIONS II

A MINIMUM OF 20 GUESTS IS REQUIRED - PRICES BASED PER GUEST

SERVED WITH ROLL WITH BUTTER, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

BAKED POTATO & SALAD BAR \$12 PER GUEST

HOT BAKED POTATOES | Toppings include bacon, cheddar cheese, sour cream, butter and scallions

HERFORD HOUSE SALAD | Iceberg lettuce topped with tomatoes, cucumbers, white cheddar cheese, bacon and house-made croutons, served with creamy Italian, creamy cheddar cheese and ranch dressings

ADD 🍷 STEAK SOUP OR 🍷 CHILI FOR AN ADDITIONAL \$2 PER PERSON

GRILLED FAJITA BAR \$13 PER GUEST

Grilled chicken strips, peppers and onions, salsa, cheddar cheese, sour cream, tomatoes, lettuce and flour tortillas (2 per guest) served with Spanish rice and black beans.

ADD STEAK FOR AN ADDITIONAL \$3 PER PERSON

STEAKBURGER* & CHICKEN BAR \$15 PER GUEST

Hereford House steakburger*, or grilled chicken breast, Kaiser buns, assorted sliced cheeses, lettuce, tomatoes, onions and pickles, served with potato salad and house-made potato chips

KANSAS CITY CLASSIC BBQ \$17 PER GUEST

Grilled boneless chicken breast, glazed with barbeque sauce, sliced brisket, coleslaw, cheddar ranch potatoes and sautéed green beans

ADD PORK RIBS FOR AN ADDITIONAL \$3 PER GUEST

LUNCH SERVED DAILY UNTIL 3PM

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DINNER MENUS

PLATED DINNER SELECTIONS

FRONTIER

\$24 CHOICE OF ONE ENTRÉE

SERVED WITH HEREFORD HOUSE SALAD, ROLL, GREEN BEANS, WHIPPED MASHED POTATOES, COFFEE AND ICED TEA

TWIN MEDALLIONS* | Twin 4oz. bacon-wrapped medallions, hickory grilled

HICKORY GRILLED CHICKEN | Twin boneless chicken breasts hickory grilled and served with shallot demi-glace

NORTH ATLANTIC COD | Topped with bread crumbs and baked to a golden brown, drizzled with beurre blanc sauce

SADDLE UP

\$30 CHOICE OF ONE ENTRÉE

SERVED WITH HEREFORD HOUSE SALAD, ROLL, GREEN BEANS, WHIPPED MASHED POTATOES, COFFEE AND ICED TEA

PRIME RIB* | 12oz. Hereford House beef, oven roasted with our own blend of special seasonings

CHICKEN PICCATA | Pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce

OUTLAW PASTA | Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with shrimp

WILD WEST

\$34 CHOICE OF ONE ENTRÉE

SERVED WITH HEREFORD HOUSE SALAD, ROLL, GREEN BEANS, WHIPPED MASHED POTATOES, COFFEE AND ICED TEA

KANSAS CITY STRIP* | 12oz. cut of the steak that made Kansas City famous
(\$3 supplement to replace Kansas City Strip with 7oz. Filet Mignon)

BONE-IN SMOKEHOUSE BBQ CHICKEN | Pan seared, bone-in chicken breasts, with HH bbq sauce, cheddar cheese, bacon and scallions, served with mashed potatoes and a green bean garnish

SALMON | Your choice of oven roasted or grilled, topped with garlic herb butter

*With guest counts exceeding 20, all steaks will be prepared to medium temperature

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DINNER MENUS

PLATED DINNER PACKAGES

SERVED WITH APPETIZER (SERVED BUFFET STYLE OR PLATED), SALAD, SIDES AND DESSERT

SANTA FE TRAIL

\$49 CHOICE OF ONE ENTRÉE

SERVED WITH SHRIMP COCKTAIL, HEREFORD HOUSE SALAD, ROLL WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHEESECAKE WITH BERRY SAUCE, COFFEE AND ICED TEA

FILET MIGNON* | 7oz. cut of the steak lover's steak, center cut from the finest beef tenderloins

SALMON | Your choice of oven roasted or grilled, served with garlic herb butter

BONE-IN SMOKEHOUSE BBQ CHICKEN | Pan seared, bone-in chicken breasts, with HH bbq sauce, cheddar cheese, bacon and scallions, served with mashed potatoes and a green bean garnish

OREGON TRAIL

\$52 CHOICE OF ONE ENTRÉE

SERVED WITH BAKED STUFFED MUSHROOMS, CAESAR SALAD, ROLL WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHOCOLATE CAKE WITH CHOCOLATE SAUCE, COFFEE AND ICED TEA

SURF-N-TURF* | 7oz. filet, grilled shrimp and a crab cake

FILET OSCAR* | 7oz. cut of the steak lover's steak, center cut from the finest beef tenderloins, topped with lump blue crab and béarnaise sauce

MIXED GRILL* | 5oz. bacon wrapped filet, grilled shrimp and grilled chicken breast

CHISHOLM TRAIL

\$60 CHOICE OF ONE ENTRÉE

SERVED WITH SEA HOGS, SPRING SALAD, ROLL WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CARROT CAKE WITH CARAMEL SAUCE, COFFEE AND ICED TEA

SURF-N-TURF* | 7oz. filet, grilled shrimp and scallops

FILET MIGNON* | 9oz. cut of the steak lover's steak, center cut from the finest beef tenderloins, served with a red shallot demi-glace

FILET* & LOBSTER TAIL | 7oz. filet and cold water lobster tail

*With guest counts exceeding 20, all steaks will be prepared to medium temperature

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DINNER MENUS

DINNER BUFFETS

ADD A CARVING STATION - PRICED PER 50 GUESTS.

SLOW OVEN ROASTED PORK TENDERLOIN \$190

Oven roasted with signature seasonings, served with seasonal fruit chutney, accompanied by silver dollar rolls

Ⓜ SIGNATURE OVEN ROASTED PRIME RIB \$360

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

JUICY OVEN ROASTED BEEF TENDERLOIN \$380

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

THEMED DINNER BUFFET

A MINIMUM OF 20 GUESTS IS REQUIRED - PRICES BASED PER GUEST

CHILDREN 12 & UNDER ARE HALF-PRICE

All packages include roll with butter, coffee and iced tea.

Choice of creamy Italian, creamy cheddar cheese or ranch dressing for salads

DODGE CITY - \$31 PER GUEST

Hereford House salad, pork tenderloin carving station, smoked turkey breast, whipped mashed potatoes, green beans, and vanilla cheesecake

KANSAS CITY CLASSIC BBQ - \$33 PER GUEST

Hereford House salad, hickory chicken breast, beef brisket, Hereford House ribs, cheddar ranch potatoes, green beans, and vanilla cheesecake

HIGH PLAINS DRIFTER - \$34 PER GUEST

Hereford House salad, roasted prime rib carving station, hickory chicken breast with a shallot demi-glaze, whipped mashed potatoes, green beans, and chocolate layer cake

MAKE MY DAY - \$38 PER GUEST

Hereford House salad, roasted beef tenderloin carving station, chicken piccata, whipped mashed potatoes, green beans, and carrot cake

APPETIZER SELECTIONS

CREATE AN APPETIZER BUFFET FOR YOUR GUESTS TO ENJOY DURING THE COCKTAIL RECEPTION

FULL ORDERS BASED ON 50 PIECES

HOT SELECTIONS

BONELESS CHICKEN WINGS \$85 (half order \$42.50)

Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

BAKED SEAFOOD STUFFED MUSHROOMS \$80 (half order \$40)

Mushroom caps stuffed with crab, shrimp, bread crumbs & cream cheese filling

BEEF TENDERLOIN KABOBS \$140 (half order \$70)

Beef tenderloin tips, marinated and topped with brown sugar Dijon mustard glaze

BEEF & VEGETABLE KABOBS \$140 (half order \$70)

Grilled, topped with shallot demi-glaze

COCKTAIL MEATBALLS \$75 (half order \$37.50)

Seasoned meatballs smothered in a tangy barbecue sauce

CRABCAKES \$150 (half order \$75)

pan seared and served with grilled tomato mustard sauce

GRILLED OYSTERS \$190 (half order \$95)

Grilled, topped with shallot demi-glaze

SEAHOGS \$140 (half order \$70)

Jumbo shrimp, bacon wrapped and grilled, served with our tomato horseradish sauce

SPINACH & ARTICHOKE DIP \$80 (half order \$40)

Fresh spinach and tender artichoke hearts in a creamy, robust dip, served with garlic toast points

COLD SELECTIONS

BRUSCHETTA PLATTER \$50 (half order \$25)

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

CHEESE PLATTER \$100 (half order \$50)

A selection of domestic cheese displayed with grapes and berries

CRABMEAT DIP \$90 (half order \$45)

Creamy crab and herb spread served with assorted crackers

FRESH FRUIT & VEGGIE PLATTER \$75 (half order \$37.50)

Seasonal fresh melons, pineapple, grapes and berries

GRILLED VEGETABLE PLATTER \$80 (half order \$40)

Served with blackened ranch dip

SANTA FE CHEESE \$75 (half order \$37.50)

A savory blend of almond-crusted goat cheese layered with a sun-dried tomato pesto, served with seasonal fruit and garlic toast

SHRIMP COCKTAIL \$140 (half order \$70)

Chilled shrimp with a horseradish cocktail sauce

APPETIZER BUFFETS

INCLUDES A CARVING STATION

A MINIMUM OF 20 GUESTS IS REQUIRED - PRICES BASED PER GUEST

THE SIX GUN \$25

ROASTED PORK TENDERLOIN (CARVING STATION)

Oven roasted with signature seasonings, served with seasonal fruit chutney, accompanied by silver dollar rolls

SPINACH & ARTICHOKE DIP with garlic toast points

BONELESS CHICKEN WINGS

Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

FRESH FRUIT DISPLAY with honey cinnamon sour cream

GRILLED VEGETABLE PLATTER with blackened ranch dressing

CHEESE DISPLAY domestic and imported

STUFFED MUSHROOMS Mushroom caps stuffed with crab, shrimp, bread crumbs & cream cheese filling

THE HOMESTEAD \$33

ROASTED PRIME RIB (CARVING STATION)

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

SPINACH & ARTICHOKE DIP with garlic toast points

BONELESS CHICKEN WINGS

Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

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 Mushroom caps stuffed with crab, shrimp, bread crumbs & cream cheese filling

LET US CUSTOMIZE YOUR APPETIZER BUFFET. SIMPLY SELECT ONE CARVING STATION,
3 HOT AND 3 COLD ITEMS OR 4 HOT AND 3 COLD ITEMS.

SHRIMP AND CRAB CAKES MAY BE ADDED TO ANY BUFFET

BREAKFAST BUFFET SELECTIONS

A MINIMUM OF 20 GUESTS IS REQUIRED

PRICES BASED PER GUEST

ALL BREAKFAST SELECTIONS ARE SERVED WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, CHILLED ORANGE JUICE AND A SELECTION OF HERBAL TEA. BREAKFAST PROTEIN MAY BE SUBSTITUTED.

CONTINENTAL \$10

Assorted pastries, bagels with cream cheese (2 per guest), served with sliced seasonal fruit, and juice

CLASSIC \$12

Fluffy scrambled eggs, sausage, bacon, and roasted red potatoes, served with fresh pastries and seasonal fruit

SOUTHWEST \$15

Build your own breakfast burrito featuring scrambled eggs, diced red potatoes, bacon, sausage, diced peppers, diced red onions, shredded cheddar cheese, fresh cilantro, sour cream, salsa and flour tortillas, served with seasonal fruit

ASK ABOUT OUR PLATED OPTIONS

DESSERT SELECTIONS

PRICES BASED PER GUEST

DESSERTS CAN BE ADDED TO LUNCH, DINNER OR APPETIZER BUFFETS

VANILLA CHEESECAKE \$7

New York style topped with berry sauce

CARROT CAKE \$7

Traditional layer cake with cream cheese icing, walnuts and caramel sauce

CHOCOLATE CAKE \$7

A rich chocolate cake layered with chocolate frosting, drizzled with chocolate sauce

BROWNIE \$7

Dark chocolate brownie topped with rich chocolate sauce

MINI DESSERT TRAY \$100 (half order \$50)

Brownies, cookies, cheesecake and carrot cake

WINE & BAR SELECTIONS

PLEASE ASK THE PRIVATE DINING AND BANQUET MANAGER FOR ASSISTANCE WITH SELECTING A WINE AND BAR PACKAGE FOR YOUR EVENT.

Liquor, beer and wine may be purchased by consumption or as an all-inclusive bar package. We offer an extensive list of wines along with domestic, imported and craft beers. Additionally, we are prepared to offer unique liquor or specialty drinks along with several customized full bar options. We take pride in assisting you with planning the perfect event for your guests.

DESSERTS CAN BE ADDED TO LUNCH, DINNER OR APPETIZER BUFFETS