



# BANQUET MENUS

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# MENU GUIDELINES

Menu selection and set-up details should be arranged at least thirty (30) days in advance of your function. If the function is booked within thirty (30) days of occurrence, the menu selections are due at that time.

**Parties of 20 guests or less** may order from the regular menu, however, house sides are limited to two.

**Parties of 20 – 50 guests** may choose from a pre-selected menu of up to three entrees only. The choice of salad and side dish(es) must be the same for the entire group. ***All steaks are prepared to medium temperature.***

**Parties of 50 – 100 guests** may pre-order from a selected menu of up to two entrees only. The choice of salad and house side dish(es) must be the same for the entire group. ***All steaks are prepared to medium temperature.***

**Buffet options** are available to groups larger than 20.

***Any leftover food for any event may not be removed from the premises and will be discarded immediately. This is due to Kansas Department of Agriculture health guidelines.***



# BREAKFAST BUFFET SELECTIONS

Priced per guest. A minimum of 20 guests is required.

All breakfast buffets are served with freshly brewed coffee (regular and decaffeinated), chilled orange juice and a selection of herbal tea.

## CONTINENTAL \$9.95

Assorted pastries, breads, muffins and a fresh fruit tray.

## CLASSIC \$12.95

Fluffy scrambled eggs, sausage, bacon and hash browns served with assorted pastries and fresh fruit.

With biscuits and gravy \$14.95

## SOUTHWEST \$15.95

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

## BREAKFAST A LA CARTE

FRESHLY BREWED COFFEE OR DECAFFEINATED COFFEE.....	\$20.00 PER GALLON
ICED TEA/HOT TEA .....	\$20.00 PER GALLON
CHILLED FRUIT JUICES.....	\$5.00 PER CARAFE
BOTTLED WATER.....	\$2.00 EACH
ASSORTED CANNED SOFT DRINKS.....	\$1.25 EACH
YOGURT PARFAIT .....	\$4.00 PER GUEST
ASSORTMENT OF BREAKFAST BREADS .....	\$2.75 PER GUEST
ASSORTMENT OF PASTRIES .....	\$3.50 PER GUEST
WHOLE FRUIT – APPLES, ORANGES, BANANAS .....	\$1.00 PER PIECE
BREAKFAST BURRITOS.....	\$9.95 PER GUEST
BREAKFAST SANDWICHES .....	\$9.95 PER GUEST



# BREAK TIME

Priced per guest. A minimum of 20 guests is required. Service limited to one hour per break.

## SALTY BREAK \$4.95

Served with coffee and iced water.

Potato chips, pretzels, popcorn, and mixed nuts

## HEALTHY BREAK \$6.95

Served with coffee and iced water.

Granola bars & yogurt, seasonal sliced fruit, and assorted vegetables and dip

## SWEET TOOTH BREAK \$5.95

Served with coffee and iced water.

Assorted cookies, brownies and fresh fruit

## BREAK TIME A LA CARTE

FRESHLY BREWED COFFEE OR DECAFFEINATED COFFEE.....	\$20.00 PER GALLON
ICED TEA/HOT TEA .....	\$20.00 PER GALLON
CHILLED FRUIT JUICES.....	\$5.00 PER CARAFE
BOTTLED WATER.....	\$2.00 EACH
ASSORTED CANNED SOFT DRINKS.....	\$1.25 EACH
WHOLE FRUIT – APPLES, ORANGES, BANANAS .....	\$1.00 PER PIECE
PRETZELS.....	\$1.50 PER GUEST
SNACK MIX.....	\$1.50 PER GUEST
INDIVIDUAL BAGS OF CHIPS .....	\$1.00 PER GUEST
TORTILLA CHIPS/SALSA .....	\$1.50 PER GUEST
ASSORTMENT OF NUTS .....	\$10.00 PER POUND
ASSORTED GRANOLA BARS .....	\$1.75 PER GUEST
ASSORTMENT OF YOGURT CUPS.....	\$1.50 PER GUEST
RICE KRISPY TREATS .....	\$1.75 PER GUEST
COOKIES.....	\$1.50 PER GUEST
FUDGE BROWNIES .....	\$1.50 PER GUEST
ASSORTED CANDY BARS.....	\$1.75 PER GUEST



# LUNCH SELECTIONS

Priced per guest.

## BOXED LUNCHESES \$13.95

Served with bottled water or canned soda, fruit, chips, cookie and an assortment of condiments.

**ROAST BEEF & CHEDDAR:** Sliced roast beef, cheddar cheese, lettuce and tomato on a hoagie roll.

**TURKEY CLUB:** Sliced smoked turkey and bacon on whole wheat bread with lettuce and tomato.

**HAM & SWISS:** Sliced ham and Swiss cheese on a hoagie roll with lettuce and tomato.

**CHICKEN SALAD:** Tender chicken blended with mayonnaise, chopped apples, celery and onions served on a croissant.

**PORTOBELLO SANDWICH:** House marinated mushroom cap topped with grilled tomato, Swiss cheese, mixed greens and balsamic vinaigrette served on a Kaiser roll.

**GRILLED VEGGIE WRAP:** Grilled vegetables wrapped in a soft tortilla.

**BUFFALO CHICKEN WRAP:** Fried chicken tenders tossed in a tangy buffalo sauce with lettuce and tomato, wrapped in a soft tortilla. Served with ranch dressing on the side.

## BOXED SALADS \$13.95

Served with bottled water or canned soda.

**CHEF SALAD:** Smoked turkey, ham, Swiss and cheddar cheese, boiled eggs and tomatoes served on mixed lettuce greens with your choice of dressing.

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

**CHICKEN CAESAR SALAD:** Crisp romaine tossed with a creamy Caesar dressing, topped with parmesan cheese and garlic croutons topped with a grilled chicken breast.

**TOMATO SALAD:** Tomatoes and fresh mozzarella cheese topped with a balsamic vinaigrette dressing.

## GOURMET DELI TRAY \$13.95

Served with an assortment of condiments, house-made potato chips & choice of salad (house, Caesar or potato)

Roast beef, smoked turkey, honey baked ham, American, cheddar and Swiss cheese and rolls.



# LUNCH SELECTIONS

Priced per guest. Minimum of 20 guests.

## CLASSIC LUNCH BUFFET

**ONE ENTREE \$13.95 TWO ENTREES \$15.95**

Served with house salad, mashed potatoes, Chef's dessert selection and coffee or iced tea.

**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.

## THEMED LUNCH BUFFETS

The following lunch buffet selections include coffee, tea and Chef's dessert selection.

### BAKED POTATO & SALAD BAR \$10.95

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 and cucumber. Served with creamy Italian, creamy Cheddar cheese and ranch dressing.

**Add steak soup \$12.95**

### STEAKBURGER & CHICKEN BAR \$14.95

Grilled steakburgers and grilled chicken breasts, kaiser buns, assorted sliced cheese, lettuce, tomato, onion and pickle. Served with potato salad and potato chips.

### KANSAS CITY CLASSIC BBQ \$16.95

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

**Add pork ribs \$19.95**

### GRILLED FAJITA BAR \$15.95

Choice of Chicken or Beef, grilled peppers and onions, salsa, cheddar cheese, sour cream, tomatoes, lettuce and flour tortillas (2 per guest) served with Spanish rice and black beans.



# PLATED LUNCH SELECTIONS

Priced per guest.

## LITE LUNCH MENU **\$15.95 CHOICE OF ONE ENTRÉE**

Served with Chef's dessert selection, coffee and iced tea.

**STEAKBURGER\***: One half-pound steakburger, ground fresh and 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, bleu cheese crumbles and ranch dressing with grilled chicken breast.

## MAVERICK MENU **\$21.95 CHOICE OF ONE ENTRÉE**

Served with Hereford House salad, rolls with butter, mixed vegetables, mashed potatoes, Chef's dessert selection, coffee and iced tea.

**TWIN MEDALLIONS\***: Twin 5 oz. bacon-wrapped medallions.

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

**BAKED ATLANTIC COD**: Baked with fresh herb crust and tangy white wine butter sauce.

## THE DUKE'S MENU **\$25.95 CHOICE OF ONE ENTRÉE**

Served with Hereford House salad, rolls with butter, mixed vegetables, mashed potatoes, Chef's dessert selection, coffee and iced tea.

**KANSAS CITY STRIP\***: 10 oz. cut of the steak that made Kansas City famous.

**SALMON**: Oven roasted and topped with a garlic herb butter.

**CHICKEN CARBONARA**: Grilled chicken breast tossed with bacon and peas in a white cream sauce, served over pasta.

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

LUNCH SERVED DAILY UNTIL 3 PM



# APPETIZERS

Full orders are based on 50 pieces. Half-orders are available for most items.

## COLD SELECTIONS

### **Fresh Mozzarella Caprese Skewers**

fresh mozzarella, tomatoes and assorted herbs skewered and drizzled with olive oil & balsamic vinegar

**\$80 (half order \$45)**

### **Charcuterie**

an assortment of cured meats, marinated artichoke hearts, gorgonzola cheese, tomatoes and olives, served with garlic bread

**\$150 (half order \$80)**

### **Cheese Platter**

a selection of domestic cheese served with assorted crackers

**\$100 (half order \$55)**

### **Grilled Vegetable Platter**

a variety of vegetables grilled and served with a blackened ranch dip

**\$80 (half order \$45)**

### **Beef Gorgonzola Pinwheel**

beef mixed with gorgonzola cheese and spread on a flour tortilla, then rolled and sliced

**\$80 (half order \$45)**

### **Smoked Salmon**

thinly sliced with toast points and traditional garnish

**\$120 (half order \$70)**

### **Fresh Fruit Platter**

seasonal fresh melons, pineapple, grapes and berries

**\$75 (half order \$40)**

### **Asian Chicken Wonton**

crisp wonton filled with shredded cabbage and grilled chicken drizzled with an Asian dressing

**\$100 (half order \$55)**

### **Chicken Salad on Cucumber**

tender chicken breast blended with mayonnaise, chopped apple, celery and onions served on cucumbers and topped with candied walnuts

**\$75 (half order \$40)**

### **Edamame Hummus**

hummus made fresh with edamame served with toast points

**\$90 (half order \$50)**

### **Crisp Vegetable Crudit **

a variety of seasonal vegetables served with a creamy ranch dip

**\$150 (half order \$80)**

### **Pancetta with Quinoa and Cheese**

crisp pancetta topped with a quinoa and goat cheese mixture, topped with arugula

**\$90 (half order \$50)**

### **Shrimp Cocktail**

chilled shrimp served with a horseradish cocktail sauce

**\$150 (half order \$80)**





# APPETIZERS

Full orders are based on 50 pieces. Half-orders are available for most items.

## HOT SELECTIONS

### Hereford House Cocktail Meatballs

seasoned meatballs smothered in a tangy barbecue sauce, marinara sauce or sweet chili sauce

**\$80 (half order \$45)**

### Vegetable Spring Rolls

vegetables wrapped in a spring roll served with house made honey sesame sauce

**\$90 (half order \$50)**

### Chicken Tenders

batter-dipped and crisp fried, served with honey mustard and barbecue sauce

**\$80 (half order \$45)**

### Grilled Chicken Brochettes

skewered chicken tenders, char-grilled with a spicy ginger chili sauce

**\$125 (half order \$65)**

### Pork or Beef Empanadas

pastry stuffed with pork or beef and served with adobo sauce

**\$90 (half order \$50)**

### Smoked Chicken Cornucopias

smoked chicken, cheddar and jack cheese, peppers and tomatoes stuffed in a tortilla cornucopia, served with salsa

**\$80 (half order \$45)**

### Crab Claws

Steamed and served with drawn butter

**\$30/dozen**

### Baked Seafood Stuffed Mushrooms

large mushroom caps stuffed with crab, shrimp and a cream cheese filling and lightly dusted with Italian breadcrumbs

**\$100 (half order \$55)**

### Spinach & Artichoke Dip

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

**\$75 (half order \$40)**

### Beef Pepper Stacks

tender beef bites and red pepper skewered and drizzled with a veal demi-glaze

**\$150 (half order \$80)**

### Bacon Wrapped Scallops

tender scallops wrapped in bacon served with a honey mustard sauce

**\$150 (half order \$80)**

### Sea Hogs

bacon-wrapped jumbo shrimp grilled with our tomato horseradish sauce

**\$150 (half order \$80)**

### Mini Crab Cakes

lump crab cakes baked and finished with a roasted tomato whole grain mustard sauce

**\$150 (half order \$80)**



# CUSTOM APPETIZER BUFFET

Priced per guest. Minimum of 20 guests.

## CHOICE OF ONE CARVING STATION

### **PORK TENDERLOIN \$25.95**

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

### **KC STRIP \$29.95**

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

### **PRIME RIB \$35.95**

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

## **CHOICE OF TWO COLD APPETIZERS**

Fresh Fruit Platter  
Grilled Vegetable Platter  
Cheese Display  
Chicken Salad On Cucumber  
Beef Gorgonzola Pinwheel

## **CHOICE OF THREE HOT APPETIZERS**

Hereford House Cocktail Meatballs  
Seafood Stuffed Mushrooms  
Spinach Artichoke Dip  
Smoked Chicken Cornucopias  
Chicken Tenders  
Vegetable Spring Rolls  
Pork or Beef Empanadas

## **CHOICE OF ONE PREMIUM APPETIZER**

Beef Pepper Stacks  
Sea Hogs  
Mini Crab Cakes  
Bacon Wrapped Scallops  
Shrimp Cocktail



# DINNER MENUS

## THEMED DINNER BUFFET

Priced per guest. A minimum of 20 guests is required. Children ages 3-12 are half-price.

All buffets include rolls with butter, coffee and iced tea.

### WICHITA \$26

Hereford House Salad, beef tips with a mushroom sauce, chicken medallions, mashed potatoes, green beans and carrot cake.

### DODGE CITY \$29

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

### KANSAS CITY CLASSIC BBQ \$33

Hereford House Salad, grilled chicken breast, beef brisket, Hereford House ribs, cheddar ranch potatoes, green beans and bread pudding.

### HIGH PLAINS DRIFTER \$36

Hereford House Salad, roasted prime rib carving station, chicken marsala, mashed potatoes, green beans and chocolate layer cake.

### MAKE MY DAY \$44

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

## ADD ONS

Priced per guest.

NORTH ATLANTIC SALMON .....	\$5
ADDITIONAL HOUSE SIDE DISH.....	\$2
ADDITIONAL PREMIUM SIDE DISH.....	\$3.25



# PLATED DINNER SELECTIONS

Priced per guest.

## FRONTIER \$25.95 CHOICE OF ONE ENTRÉE

Served with Hereford House salad, rolls with butter, green beans, mashed potatoes, coffee and iced tea.

**TWIN MEDALLIONS\***: Twin 4 oz. bacon-wrapped medallions

**CHICKEN BREAST MEDALLIONS**: Marinated, grilled chicken breast topped with white wine onion sauce

**NORTH ATLANTIC COD**: Topped with bread crumbs and baked to a golden brown, drizzled with Beurre blanc sauce

## SADDLE UP \$29.95 CHOICE OF ONE ENTRÉE

Served with Hereford House salad, rolls with butter, green beans, mashed potatoes, coffee and iced tea.

**PRIME RIB\***: 12 oz. 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

**DOUBLE BONE PORK CHOP**: Grilled and oven roasted, finished with a hard apple cider ginger glaze

## WILD WEST \$32.95 CHOICE OF ONE ENTRÉE

Served with Hereford House salad, rolls with butter, green beans, mashed potatoes, coffee and iced tea.

**KANSAS CITY STRIP\***: 12 oz. cut of the steak that made Kansas City famous

**SMOKEHOUSE BBQ CHICKEN**: Pan-seared, bone-in chicken breasts, with HH BBQ sauce, cheddar cheese, bacon and scallions

**SALMON**: Seared, served with garlic herb butter

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



# PLATED DINNER PACKAGES

Priced per guest. Served with appetizer, salad, sides and dessert.

## **SANTA FE TRAIL \$48.95 CHOICE OF ONE ENTRÉE**

Served with shrimp cocktail, Hereford House salad, rolls with butter, green beans, mashed potatoes, cheesecake with berry sauce, coffee and iced tea.

**FILET MIGNON\***: 6 oz. cut of the steak lover's steak, center cut from the finest beef tenderloins

**SALMON**: Seared, 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

## **OREGAN TRAIL \$54.95 CHOICE OF ONE ENTRÉE**

Served with baked stuffed mushrooms, Caesar salad, rolls with butter, green beans, mashed potatoes, chocolate cake with chocolate sauce, coffee and iced tea.

**SURF-N-TURF\***: 6 oz. filet and grilled shrimp

**FILET OSCAR\***: 6 oz. filet topped with lump crab and béarnaise sauce

**MIXED GRILL\***: 5 oz bacon wrapped filet, grilled shrimp and grilled chicken breast

## **CHISHOLM TRAIL \$64.95 CHOICE OF ONE ENTRÉE**

Served with sea hogs, spring salad, rolls with butter, green beans, mashed potatoes, carrot cake with caramel sauce, coffee and iced tea.

**SURF-N-TURF\***: 6 oz. filet, grilled shrimp and a crab cake

**FILET MIGNON\***: 9 oz. cut of filet, served with a shallot demi-glace

**FILET\* AND LOBSTER TAIL**: 6 oz. filet and cold water lobster tail

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



# DESSERT SELECTIONS

Priced per guest. Desserts can be added to lunch, dinner or appetizer buffets.

## **VANILLA CHEESECAKE \$7**

Made in-house and served with your choice of caramel, strawberry or chocolate sauce

## **CHOCOLATE TOWER CAKE \$7**

Rich chocolate cake layered with chocolate mousse,  
topped with chocolate ganache, served with caramel and chocolate sauce

## **CARROT CAKE \$7**

Blended with pineapple and coconut, layered around a white chocolate cream cheese filling,  
topped with brown sugar glaze and toasted candied English walnuts

## **WHITE CHOCOLATE BREAD PUDDING \$7**

Served warm with white chocolate ganache and caramel sauce

## **MINI DESSERT DISPLAY \$5.95**

Chef's choice of miniature desserts

## **CHEF'S CHOICE SHEETCAKE \$4.50**



# WINE & BAR SELECTIONS

Drinks are charged based on consumption. Neat or rocks pour, or with juice or coffee - \$2 supplement

<b>DOMESTIC BOTTLE BEER</b> .....	<b>\$4</b>
<b>DOMESTIC KEG</b> .....	<b>\$300</b>
<b>MICROBREWED BOTTLE BEER</b> .....	<b>\$4.75</b>
<b>MICROBREWED KEG</b> .....	<b>\$350</b>
<b>IMPORTED BOTTLE BEER</b> .....	<b>\$4.75</b>
<b>IMPORTED KEG</b> .....	<b>\$350</b>
<b>STANDARD (WELL) DRINKS</b> .....	<b>\$6</b>
<b>CLASSIC (CALL) DRINKS</b> .....	<b>\$8</b>
<b>PREMIUM DRINKS</b> .....	<b>\$10</b>
<b>TIER I WINE</b> .....	<b>\$9</b>
<b>TIER II WINE</b> .....	<b>\$11</b>
<b>WINE BY THE BOTTLE</b> .....	<b>VARIES</b>
<b>CHAMPAGNE TOAST</b> .....	<b>\$3/PERSON</b>
<b>CHAMPAGNE BY THE BOTTLE</b> .....	<b>VARIES</b>

