

The legend of the Blue Moose started many years ago in the neighborly confines of Prairie Village, Kansas. Stories of this tall, darkish blue beast with huge antlers quickly spread throughout the local community. Recently though, evidence of a third, more probable outcome has emerged. As the story goes, a group of friends gave a ride to a tall blue hitchhiker from Kansas City who claimed he was, "headed west." After consuming a few of his beloved spirits, he left the caravan for some munchies at the first gas stop and never returned. Since then, tales of a kind, but somewhat tipsy, moose doing good deeds have become part of Topeka folklore. Whenever something good happens in the community, it is now customary to look to the ground for the slightest evidence of hoof prints. It is because of his good nature that we honor Big Blue by naming our place after him. We are proud to continue his legend through the good will, good times and good eats shared inside the Blue Moose Bar & Grill in Topeka.



Catering

3030 SW Wanamaker • Topeka, KS 66614 • (785) 272-6800

a la carte elegant small bites

each platter has 20 servings each

Smoked Paprika Shrimp Crostinis \$105
with pork belly ragu (40 pieces)

Kielbasa Sausage Canapés \$85
Maytag bleu cheese, apple walnut chutney, pretzel crostini (40 pieces)

Asian Chicken Salad Canapés \$85
pumpnickel crostini with ginger scallion aioli (40 pieces)

Mini Crab Cakes \$85
Dijon mustard sauce and chipotle remoulade (40 pieces)

Rose Beef Canapés \$105
whole-grain bread, garlic cream cheese,
arugula and rare roast beef (40 pieces)

Mozzarella, Tomato and Basil Bites \$65
drizzled in balsamic glaze (40 pieces)

Smoked Salmon and Dill Mascarpone Toasts \$85
cold smoked salmon, mascarpone, dill and fresh lemon zest (40 pieces)

Bacon Wrapped Ginger Soy Scallops \$105
sea scallops, bacon, water chestnuts, ginger and soy (40 pieces)

Greek Vegetarian Crostinis \$65
Kalamata olives, roasted red peppers, garlic (40 pieces)

White Bean Puree, Spinach and Sun-Dried Tomato Crostinis \$65
cannellini beans and baby spinach (40 pieces)

Sesame Chicken Ginger Lettuce Wraps \$85
rice vinegar, Bibb lettuce and basil (40 pieces)

Sausage and Cheddar Stuffed Mini Mushrooms \$65
Italian sausage and cheeses (50 pieces)

Caprese Salad Shooters \$65
mozzarella, basil, cherry tomatoes, balsamic vinaigrette,
speared with a fork in a mini shot glass (40 pieces)

Veggie Crudité Shooters \$65
Grape tomato, baby carrot, asparagus, yellow pepper,
roasted garlic dressing, speared with a fork in a mini shot glass (40 pieces)



a la carte hors d'oeuvres

each platter has 20 servings each

Parmesan Polenta Meatball Lollipops \$65

bed of Parmesan polenta, topped with Parmesan fondue (40 pieces)

Cranberry Walnut Chicken Wraps \$65

build your own wraps with cranberries, walnuts, grilled chicken, champagne vinaigrette, bibb lettuce (40 pieces)

Cheese and Bacon Stuffed Mushrooms \$45

bacon and three cheeses (50 pieces)

Tomato Bruschetta \$65

vine ripe fresh tomatoes with onion, garlic and basil, on toasted crostini with Boursin cheese (40 pieces)

Shrimp Cocktail \$85

served chilled with house-made cocktail sauce (40 pieces)

Prosciutto-Wrapped Asparagus \$85

lightly grilled over live hickory (24 pieces, 3 spears in each piece)

Mediterranean Shrimp Skewers \$85

with lemon chardonnay sauce (60 pieces, 20 skewers)

BBQ Meatball Lollipops \$45

beef and pork meatballs in tangy barbeque sauce (40 pieces)

Traditional Hummus \$45

with Kalamata olives and pita

Hickory Grilled Vegetables \$45

seasonal vegetables grilled over live hickory

Goat Cheese Terrine \$65

cased with pecan crumbs, with lavosh crackers and crostinis

Fresh Vegetable Crudités \$45

cucumber, assorted bell peppers, zucchini, broccoli, cauliflower, yellow squash and roasted garlic ranch dressing

Deluxe Vegetable Crudités \$65

cucumber, assorted bell peppers, zucchini, broccoli, cauliflower, yellow squash, asparagus, French green beans, organic baby carrots and roasted garlic ranch dressing

Domestic Cheeses \$65

assortment of market fresh cheeses

Deluxe Gourmet Cheese Platter \$85

domestic and imported cheeses

Fresh Fruit Tray \$65

selection of fresh seasonal fruits with vanilla yogurt dipping sauce



a la carte pub appetizers

each platter has 20 servings each

Chips and Spicy Salsa \$45

corn tortilla chips with house-made spicy salsa

Spinach and Artichoke dip \$45

warm tortilla chips

Buffalo Style Chicken Wings \$45

roasted garlic ranch dressing (40 pieces)

Loaded Baked Potato Wedges \$65

crisp potato wedges loaded with a blend of melted cheese, Crisp bacon, tomatoes and scallions (40 pieces)

Chicken Tenders \$45

marinated in buttermilk, hand-breaded and lightly fried,
Served with honey-lime dressing (40 pieces)

Chicken Satay Skewers \$45

marinated chicken skewers with spicy peanut sauce (40 pieces)

Southwest Chicken Cups \$65

served with chipotle sour cream (40 pieces)

Chicken Sliders \$65

lettuce, tomato, red onions, cheddar cheese,
bacon, pickles (40 pieces)

Beef Sliders \$65

grilled onions, pickles, lettuce, tomato (40 pieces)

Sliced Meat and Cheese Deli Platter \$100

cheeses, sliced turkey, roast beef, ham and fixings
(30 fresh baked buns)



per person appetizer & hors d'oeuvre packages

certain per person minimums apply

Menu One: \$15 a person

Choose three:

BBQ Meatballs
Cheese and Bacon Stuffed Mushrooms
Spinach Artichoke Dip,
Fresh Vegetable Crudités
Hummus and Pita
Tomato Bruschetta
Buffalo Style Chicken Wings

Menu Two: \$35 a person

Choose four:

Parmesan Polenta Meatball Lollipops
Sausage and Cheddar Stuffed Mushrooms
Goat Cheese Terrine
Deluxe Vegetable Crudités
Domestic Cheese Tray
Buffalo Style Chicken Wings
Tomato Bruschetta
Mozzarella, Tomato and Basil Bites
Mini Crab Cakes
Asian Chicken Salad Canapé



Menu Three: \$55 a person

Choose five:

Mini Crab Cakes
Asian Chicken Salad Canapé
Parmesan Polenta Meatball Lollipops
Sausage and Cheddar Stuffed Mushrooms
Deluxe Vegetable Crudités
Mozzarella, Tomato and Basil Bites
Kielbasa Sausage Canapés
Shrimp Cocktail
Deluxe Cheese and Fruit Tray
Caprese Salad Shooters
Prosciutto Wrapped Asparagus
Rose Beef Canapés
Smoked Salmon and Dill Mascarpone Toasts
Bacon Wrapped Ginger Soy Scallops

build your own cold cut bar

\$11.25 a person, minimum of 20 people required
Includes the following to build your own sandwiches
Turkey, Roast Beef, Pepperoni
Cheddar and Provolone Cheese
Tomato, Onions, Pickles
Mayonnaise and Mustard
Pub Style Potato Chips
House-made Coleslaw
Choice of wheat bread or fresh buns

build your own salad bar

\$4.50 a person, minimum of 20 people required
Includes the following to build your own salad
Salad Mix, Cucumbers, Tomatoes, Red Onions, Carrots, Red Bell Peppers,
Olives, Green Onions, Parmesan Cheese, Mixed Cheese Blend, Croutons,
Ham, Turkey, Grilled Chicken, Bacon Bits
Choice of 2 dressings
Bleu Cheese, Champagne Vinaigrette, Caesar, Dijon Vinaigrette,
Fat-Free French, Fat-Free Italian, Honey-Lime Mustard,
Roasted Garlic Ranch, Red Wine Balsamic Vinaigrette,
Strawberry Poppy Seed, 1000 Island, Thai Peanut



build your own burger bar

\$12.50 a person, minimum of 20 people required

Includes the following to build on fresh buns

Angus Beef Burgers

American & Swiss Cheese

Lettuce, Tomato, Onions and Pickles

Mayonnaise, Ketchup and Mustard

Pub Style Potato Chips

House-made Coleslaw

Substitute Burgers for Grilled Chicken Sandwiches



build your own pasta bar

\$100, per pasta selection, 20 servings each

Does not include side additions

Pesto and Orecchietta (little ear)

Penne and Marinara (cylinder)

Alfredo and Fusilli (corkscrew)

Macaroni and Cheese - our famous cavatappi (curly) pasta tossed in our rich six-cheese sauce

accoutrements

20 servings each

\$50 each

Grilled or Breaded Chicken,

Wood-Grilled Shrimp, Meatballs,

Italian Sausage

\$30 each

Pit-Smoked Ham, White Truffle Oil, Pulled Pork,

Kalamata Olives, Pine Nuts, Parmesan Cheese,

Sun-dried Tomatoes, Maytag Bleu Cheese

\$20 each

Hickory-Smoked Bacon, Sautéed Mushrooms,

Tomatoes, Red Peppers, Red Onions, Black Olives,

Capers, Steamed Broccoli, Sautéed Spinach,

Roasted Garlic, Grilled Asparagus



*The state health department rules require us to state the following:
consuming raw or under cooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. Some foods are prepared with nuts.

boxed lunches

served with a freshly baked chocolate chip cookie, house-made pickle and choice of assorted Miss Vickie's flavored potato chips, pasta salad, red-skin potato salad or fresh fruit

Turkey Caprese Sandwich \$10

Thinly shaved turkey layered with smoked fresh mozzarella cheese, sliced tomato and arugula, served with basil pesto aioli on a freshly baked ciabatta hoagie roll

The Country Club \$11

Smoked Ham, turkey, provolone and cheddar cheeses stacked with bacon, tomato lettuce and Mayonnaise on the side, on a freshly-baked multi-grain wheat bread

Italian Stallion \$10

Shaved pepperoni, salami and ham with provolone cheese, mixed greens, tomato, shaved red onion and Italian herbs on freshly baked French bread, served with red cherry pepper aioli

The Ultimate Veggie Stack \$10

Thinly sliced raw zucchini, bell pepper, red onion, and vine-ripened tomatoes layered with fontina cheese, fresh avocado and alfalfa sprouts, topped with a dill cream cheese schmear, served on freshly baked multi-grain wheat bread

The New Yorker \$10

Corned beef and smoked turkey piled high and served on butter-seared light rye bread, served with caraway-infused Thousand Island dressing and creamy cole slaw

3 Little Pigs \$12

Sliced pork, ham and smoked bacon lightly glazed with smokey Chipotle BBQ sauce, cilantro and dill pickles, served on butter-seared pullman white bread with extra BBQ sauce on the side

Waldorf Chicken Salad Wrap \$10

Grilled chicken, crunchy apples, grapes, golden raisins and mayonnaise, served with mixed greens and wrapped in our honey-wheat tortilla

Southwest Chicken & Avocado Club \$10

Spicy grilled chicken, avocado, Cheddar-Jack cheese, bacon, tomato and arugula wrapped in our Chipotle tortilla Served with Chipotle remoulade
For a real kick add Ghost Pepper Jack Cheese \$1.00

Grilled Mediterranean Vegetable Wrap \$9

Grilled zucchini, bell peppers, mushrooms and Roma tomatoes, wrapped up with our traditional garlic-lemon hummus, kalamata olives, feta cheese in our garden-fresh spinach tortilla

House Salad \$8

mixed greens with carrots, cucumbers, onions, cheese and croutons, your choice of dressing
+chicken \$2 +salmon \$6 +shrimp \$6

Caesar Salad \$8

romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese
+chicken \$2 +salmon \$6 +shrimp \$6

Cranberry Walnut Salad \$10

fresh spring greens topped with toasted walnuts and sun-dried cranberries with our champagne vinaigrette
+chicken \$2 +salmon \$6 +shrimp \$6

Strawberry Spinach Salad \$10

fresh baby spinach topped with red onions, candied pecans and fresh strawberries, paired with our strawberry poppy seed vinaigrette. +chicken \$2 +salmon \$6 +shrimp \$6

per person package dinner menus

certain per person minimums apply, courses may be reduced for smaller price quotes.

Menu One: \$30 a person

Choose two appetizers:

BBO Meatballs, Cheese and Bacon Stuffed Mushrooms, Spinach Artichoke Dip, Fresh Vegetable Crudités, Hummus and Pita, Tomato Bruschetta

Choose two salads:

House Salad, Caesar Salad, Cranberry Walnut Salad, Baby Spinach Salad

Choose two entrées :

Classic Baked Lasagna, BBO Beef Brisket, Broiled Tilapia, Roasted Pork Loin, Blackened or Grilled Chicken

Choose two entrée accompaniments:

Skin-On Mashed Potatoes, Cole Slaw, Baked Beans, Rice Pilaf, Pub Style Potato Chips, Low-Carb Whipped Cauliflower, Broccoli, Zucchini/Asparagus Mix

Choose two desserts:

Chocolate Chip Toffee Cookies, Chocolate Fudge Brownies, Petite Cheesecake, Assorted Cup Cakes

Menu Two: \$45 a person

Choose two appetizers:

Parmesan Polenta Meatball Lollipops, Sausage and Cheddar Stuffed Mushrooms, Goat Cheese Terrine, Deluxe Vegetable Crudités, Pork Pot Stickers, Domestic Cheese Tray

Choose two salads:

House Salad, Caesar Salad, Cranberry Walnut Salad, Baby Spinach Salad

Choose two entrées :

Mediterranean Chicken Pasta, Grilled Sirloin, Grilled Salmon, Milk Braised Pork, Italian Stuffed Chicken Breast

Choose two entrée accompaniments:

Skin-On Mashed Potatoes, Cole Slaw, Baked Beans, Rice Pilaf, Pub Style Potato Chips, Low-Carb Whipped Cauliflower, Broccoli, Zucchini/Asparagus Mix, Italian Pasta Salad, Macaroni and Cheese, Sautéed Green Beans, Roasted Vegetable Medley, Chipotle Rice

Choose two desserts:

Chocolate Chip Toffee Cookies, Chocolate Fudge Brownies, Petite Cheesecake, Assorted Cup Cakes, Petite Limoncello Crème Torte, Petite Chocolate Torte

Menu Three: \$60 a person

Choose two appetizers:

Mini Crab Cakes, Kielbasa Sausage Canapés, Shrimp Cocktail, Deluxe Cheese and Fruit Tray, Caprese Salad Shooters, Prosciutto Wrapped Asparagus

Choose two salads:

House Salad, Caesar Salad, Cranberry Walnut Salad, Baby Spinach Salad

Choose two entrées :

Almond-Encrusted Chicken Breast, Prime Rib Carving Station, Chipotle Braised Beef Short Ribs, Herb Encrusted Sea Bass, Roasted Beef Tenderloin

Choose two entrée accompaniments:

Skin-On Mashed Potatoes, Cole Slaw, Baked Beans, Rice Pilaf, Pub Style Potato Chips, Low-Carb Whipped Cauliflower, Broccoli, Zucchini/Asparagus Mix, Italian Pasta Salad, Macaroni and Cheese, Sautéed Green Beans, Roasted Vegetable Medley, Chipotle Rice, Baked Potatoes, Alfredo Pasta

Choose two desserts:

Chocolate Chip Toffee Cookies, Chocolate Fudge Brownies, Petite Cheesecake, Fruit Cobbler, Assorted Cup Cakes, Petite Limoncello Crème Torte, Petite Chocolate Torte

Courses may be reduced for small price quotes.

a la carte entrée buffet packages

20 servings each, does not include side items

Classic Baked Lasagna \$150

layers of pasta with ground beef and Italian sausage, with mozzarella, ricotta cheese and marinara sauce

Grilled Chicken \$189

ask about how we do it Hawaiian style!

Broiled Tilapia \$189

served in a lemon butter sauce

Roasted Pork Loin \$189

with Rosemary and garlic

Blackened Chicken \$189

grilled over live hickory

BBQ Beef Brisket \$189

zesty bbq sauce with buns, pickles and cole slaw

Grilled Sirloin \$225

with a mushroom Madeira demi glace

BBQ Back Ribs \$225

tender pork ribs basted with our sweet BBQ sauce

Mediterranean Chicken Pasta \$225

lemon chardonnay sauce served over bow-tie pasta

Grilled Salmon \$225

grilled over live hickory

Italian Stuffed Chicken Breast \$225

stuffed with bell peppers, onions, spinach and Italian cheeses

Milk-Braised Pork \$225

tender and succulent

Rosemary Roasted Chicken \$225

served with a natural Rosemary jus

Chicken Piccata \$225

served with a lemon caper beurre blanc

Roasted KC Strip Loin \$250

with a mushroom Madeira demi glace

Herb-Encrusted Sea Bass \$275

fresh herb lemon beurre blanc

Sesame-Encrusted Ahi Tuna \$275

seared rare with ginger and wasabi

Almond-Encrusted Chicken Breast \$275

served with a sherry wine gastrique

Chipotle Braised Beef Short Ribs \$275

tender short ribs served with a spicy BBQ jus

Roasted Beef Tenderloin \$300

grilled to perfection over live hickory

Prime Rib \$325

slow roasted aged prime rib with au jus and horseradish

**Add a carving station for \$75 and have your selection carved to order by one of our skilled chefs*



a la carte entrée accessories

\$40, 20 side servings each

House Salad

Caesar Salad

Broccoli

Skin-On Mashed Potatoes

Cole Slaw

Baked Beans

Black Beans

Rice Pilaf

Pub Style Potato Chips

Low-Carb Whipped Cauliflower

Squash and Zucchini Medley

\$60, 20 side servings each

Cranberry Walnut Salad

Italian Pasta Salad

Spinach Strawberry Poppy Seed Salad

Macaroni & Cheese

Sautéed Green Beans

Baked Potato

Chipotle Rice

Roasted Potatoes

Alfredo Pasta

Roasted Vegetable Medley

Asparagus



Add these

Dinner roll .50 each

Ciabattina Rolls, .75 each

Garlic Bread, \$1.00 each

breakfast to brunch

20 servings each

Eggs \$40

freshly scrambled eggs

Home-Fried Potatoes \$40

seasoned and fried

Ham Steak \$60

grilled over live hickory

Bacon \$60

hickory-smoked bacon slices

Griddle Cakes \$40

fresh griddle cakes served with maple syrup and whipped butter

French Toast \$40

thick-sliced grilled brioche, served with maple syrup and whipped butter

Biscuits & Gravy \$80

hot fresh jumbo biscuits and house-made gravy

Wheat Toast \$10

locally baked wheat toast with whipped butter

Fresh Fruit Tray \$65

seasonal fruit platter



additions

Assorted Bagels \$13 per dozen

a fresh assortment of bagels split down the middle and accompanied with whipped cream cheese

Assorted Scones \$13 per dozen

fresh baked scones accented with fresh fruit and baked with sugar

Salmon and Bagels \$126 20 servings

a side of hickory smoked salmon accompanied with tomatoes, capers, cucumbers and onions, served with an assortment of fresh bagels and whipped cream cheese

Add a Side Order to any Package

Pancakes.....\$1 each
French Toast.....\$1.50 each
Ham or Bacon.....\$3 each
Fresh Fruit.....\$2 each
Biscuits and Gravy.....\$4 each

Orange Juice \$18

fresh squeezed orange juice, one gallon

Coffee \$13

per gallon

sweets

Brownies \$25 per dozen
house-made with chocolate chips

Chocolate Chip Cookies \$25 per dozen
freshly baked with toffee

Assorted Cupcakes \$30 per dozen
assorted variety of 3 freshly baked cupcakes

Fruit Cobbler \$50, 20 servings
seasonal fruit selections offered

Petite Cheesecake \$30 per dozen
New York style or fruit topping of the day

Petite Limoncello Crème Torte \$30 per dozen
vanilla cake soaked in Limoncello liqueur and
layered with lemon mascarpone cream

Petite Chocolate Torte \$30 per dozen
flourless chocolate torte topped with chocolate
mousse and a fresh raspberry sauce



beverages

Iced Tea, \$13 per gallon
Lemonade, \$13 per gallon
Hot Coffee, \$13 per gallon

Pepsi Products, \$1.25 a can
Pepsi, Diet Pepsi, Dr. Pepper,
Diet Dr. Pepper, Sierra Mist

we have a portable bar!

We'll bring the bar, the staff, the beer, the wine and the liquor
Ask us for details!



need more?

Let us create a custom menu for you.
With a scratch kitchen,
your requests are our delight!

Set-up, service, delivery and other purchase requirements may apply.

Contact us today!

At the Blue Moose, 785.272.6800, bluemoosecatering@kchopps.com
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KC HOPPS
Locally Owned...Locally Grown

