BLUE MOOSE
BAR & GRILL
THE
Red Bridge room
AT BLUE MOOSE
11134 Holmes Road | Kansas City, MO 64131
816.759.8510 | REDBRIDGEEVENTS@KCHOPPS.COM

The Red Bridge Room

Seating Capacity: 68 | Reception Capacity: 100

Custom Room Set-Up

The Red Bridge Room can be set to the style of your event. We offer several custom cocktail and formal set-ups. All set-up needs must be confirmed 1 week prior to event date. Some set-up requests may require additional fees or may be unavailable based on room capacity and your final guest count.

Amenities & Audio Visual Services

Cocktail Area | Private Bar | Head Table | Lounge | Outside Entrance
HDTVs | Computer Hook Up | Sound & Lighting Control

Linen and Decor

Linen napkins, china, glassware and flatware are included with all events.
Black or white linen table cloths may be added to guests tables at an additional charge.
Banners, confetti and wall decor are not permitted.

A notice of one week is required for all special needs.

Menu

Group size will determine the menu options available. Our buffet-style menus are selected and paid for by the event hosts. Menus are required to be confirmed 1 week prior to event date. Celebratory desserts from a licensed retailer are allowed. No other outside food or drink is permitted in The Red Bridge Room.

Items marked as Gluten Free have ingredients that have been verified as gluten free by our suppliers OR can omit ingredients which contain wheat gluten. While we strive to provide accurate information, ingredients do change from time to time and our kitchen is NOT gluten free. Cross contact may occur. Please help us prepare your meal to your satisfaction by stating your dietary needs when ordering.

Deposits and Payments

A minimum in food and beverage is required for a room reservation. A deposit of the minimum may be required on the date you book to hold your reservation. Full payment of the food and beverage minimum will be charged on the day of the event. Any minimum food and beverage amount not spent between the hours of the reservation will be charged as a room rental fee. Food and beverage minimums will be quoted based on the date and time requested.

Payment may be made in cash or with any major credit card. Blue Moose does not accept personal checks or money orders. Minimums are subject to change during peak event seasons.

Service Charges

A 20% service charge on the host check and all individual guest checks will be presented for your convenience.

Guest Rewards dollars may be used for payment, excluding tax and service charge. The maximum amount of Guest Rewards points that can be accrued during a party is 2,500.

Cancellation

Cancellation within 14 days of your event will result in a loss of 50% of the deposit. Cancellation within 7 days of your event will result in a loss of 100% of the deposit.

Classic Appetizers

Platters have 20 servings each

FRESH FRUIT TRAY...$65
Fresh seasonal fruit with vanilla yogurt for dipping.

FRESH VEGETABLE TRAY...$45
An assortment of fresh cut vegetables served with our signature roasted garlic dressing for dipping.

HICKORY GRILLED VEGETABLES...$45
Seasonal vegetables grilled over live hickory.

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. *Available as mini veggie shooters...$65 for 40*

DOMESTIC CHEESE TRAY...$65
DELUXE CHEESE TRAY...$85
Assortment of market fresh cheeses.

CLASSIC HUMMUS...$45
Served with cucumber, sundried tomatoes, kalamata olives, feta cheese, olive oil and pita bread.

CAPRESE SALAD SHOOTERS (40 PIECES)...$65
Mozzarella, basil , cherry tomatoes and balsamic vinaigrette speared with a fork in a mini shot glass.

BRUSCHETTA (40 PIECES)..$65
Vine ripe fresh tomatoes with onion, garlic and basil on toasted crostini with Boursin cheese.

SPINACH DIP...$45
A creamy blend of cheeses and spinach with warm pita and tortilla chips for dipping. **Add Salsa...$15**

CHIPS AND SALSA...$40
Corn tortilla chips with house-made salsa.

CHEESE AND BACON STUFFED MUSHROOMS (50 PIECES)...$45
Stuffed with bacon and three types of cheeses.

SAUSAGE AND CHEDDAR STUFFED MUSHROOMS (50 PIECES)...$65
Stuffed with Italian sausage and cheeses.

SMOKED CHEDDAR MAC AND CHEESE CROQUETTES (40 PIECES)...$45
Flash-fried to a golden brown. Served with spicy roasted tomato sauce.

BBQ MEATBALL LOLLIPOPS (40 PIECES)...$45
Beef and pork meatballs in a tangy barbeque sauce.

PARMESAN MEATBALL LOLLIPOPS (40 PIECES)...$65
Pork and beef meatballs served over creamy polenta and topped with Parmesan fondu.

PORK POT STICKERS (40 PIECES)...$65
With soy ginger dipping sauce.

SHRIMP WONTONS (40 PIECES)...$65
With sweet n' sour chili sauce.

Classic Appetizers Continued

Platters have 20 servings each

SHRIMP COCKTAIL (40 PIECES)...$85
Served chilled with haus-made cocktail sauce.

MINI CRAB CAKES (40 PIECES)...$85
With Dijon mustard and chipotle remoulade.

CRANBERRY WALNUT CHICKEN WRAPS (40 PIECES)...$65
Build your ownwraps with cranberries, walnuts, grilled chicken, champagne vinaigrette and bibb lettuce.

CHICKEN TENDERS (40 PIECES)...$45
Marinated in buttermilk, hand-breaded and lightly fried. Served with honey-lime mustard dressing.

BUFFALO CHICKEN WINGS (40 PIECES)...$60
Served with our signature roasted garlic ranch dressing.

PROSCIUTTO-WRAPPED ASPARAGUS BUNDLES (24 PIECES)...$85
Lightly grilled over live hickory.

ASIAN CHICKEN SALAD CANAPÉS (40 PIECES)...$85
Pumpernickel crostini with ginger scallion aioli.

GOAT CHEESE TERRINE...$65
Cased with pecan crumbs. Served with lavosh crackers and crostinis.

Italian Focaccia Pizzas

Cut into 24 square pieces. Serves approximately 20 guests.

JUST PLAIN CHEESE...$35
Mozzarella, provolone, smoked cheddar and Parmesan.

MARGHERITA...$50
Marinara, crushed tomatoes, mozzarella cheese and basil.

CLASSIC...$50
Marinara, Italian sausage, pepperoni and three cheeses.

BBQ CHICKEN...$50
BBQ sauce with grilled chicken, red peppers, red onions, cilantro and three cheeses.

THE GREEK...$50
Creamy artichoke sauce topped with fresh baby spinach, Kalamata olives, red onions, artichoke, mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese.

Entree Buffet Packages

20 servings each

BROILED TILAPIA...$189
Served in lemon butter sauce.

GRILLED SALMON...$225
Lightly seasoned Atlantic salmon grilled over live hickory.

HERB ENCRUSTED SEABASS...$275
Fresh herb-lemon beurre blanc.

SESAME ENCRUSTED AHI TUNA...$275
Seared rare with ginger and wasabi.

GRILLED CHICKEN BREAST...$189
Herb-marinated and grilled over live hickory. Ask about our Hawaiian or blackened options!

ITALIAN STUFFED CHICKEN BREAST...$225
Stuffed with bell peppers, onions, spinach and Italian cheeses.

ALMOND ENCRUSTED CHICKEN BREAST...$275
Served with sherry wine gastrique.

ROSEMARY ROASTED CHICKEN...$225
Served with natural rosemary jus.

CHICKEN PICCATA..$225
Served with lemon caper beurre blanc.

MEDITERRANEAN CHICKEN PASTA...$225
With lemon chardonnay sauce served over bow-tie pasta.

PORK TENDERLOIN...$189
With rosemary and garlic.

MILK BRAISED PORK...$225
Tender and succulent.

GRILLED SIRLOIN (5oz)...$225
With garlic butter.

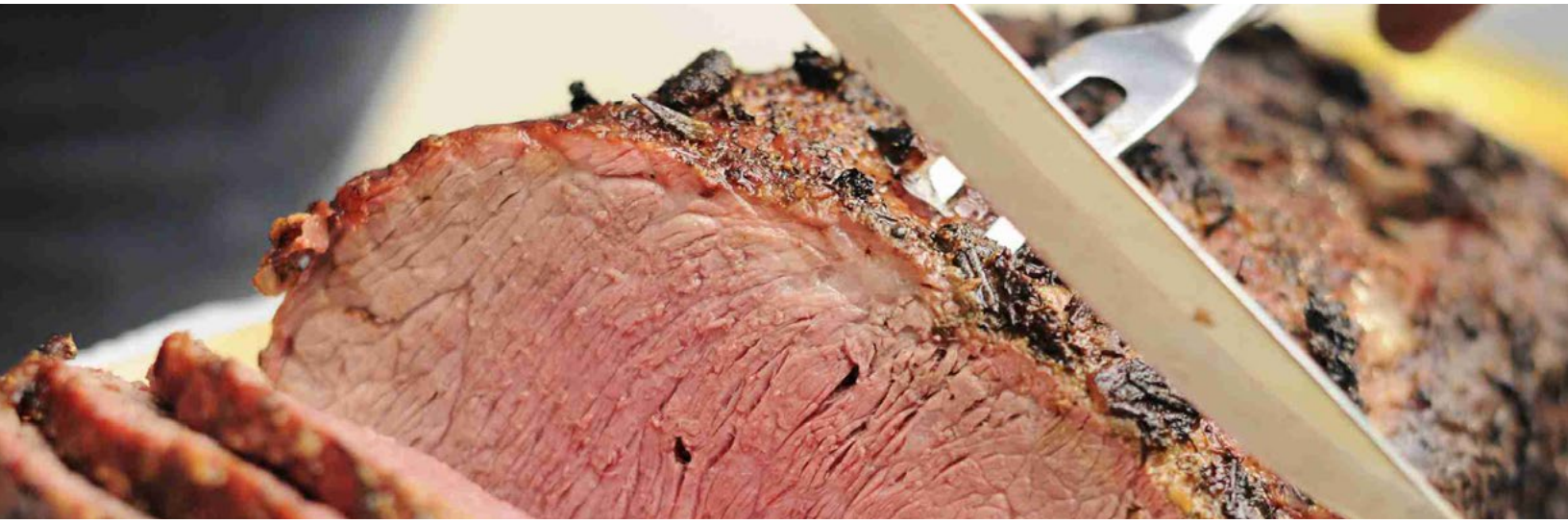
ROASTED KC STRIP LOIN (5oz)...$250
With mushroom Madeira demi glace,

ROASTED BEEF TENDERLOIN (5oz)...$375
Grilled to perfection over live hickory.

CHIPOTLE BRAISED BEEF SHORT RIBS...$275
Tender short ribs served with a spicy barbecue jus.

PRIME RIB CARVING STATION...$325
Slow roasted aged prime rib carved to order. Served with au jus and creamy horseradish sauce.

ADD BREAD TO ANY MEAL
Ciabattina Rolls...$.75 ea
Dinner Rolls...$.50 ea
Garlic Bread...$1.00 ea



Buffet Accompaniments - $40

20 side servings each

HOUSE OR CAESAR SALAD
FRENCH FRIES
SWEET POTATO FRIES
PUB CHIPS

SKIN-ON MASHED POTATOES
CRISPY YUKON GOLD POTATOES
LOW-CARB WHIPPED CAULIFLOWER
BROCCOLI

BAKED BEANS
BLACK BEANS
RICE PILAF
COLE SLAW

Buffet Accompaniments - $60

20 side servings each

CRANBERRY WALNUT SALAD
SPINACH STRAWBERRY SALAD
ROASTED VEGETABLE MEDLEY

SAUTÉED GREEN BEANS
BAKED POTATO
ROASTED POTATOES
ITALIAN PASTA SALAD

MACARONI & CHEESE ALFREDO PASTA
CHIPOTLE RICE

Salad Bar - $90

20 servings each. May be modified as gluten-free.

SALAD MIX WITH:
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

Roasted Garlic Ranch, Bleu Cheese, Caesar, Honey-Lime Mustard, Champagne Vinaigrette, Dijon Vinaigrette, Red Wine Vinaigrette, Oil and Vinegar, Strawberry Poppyseed, 1000 Island, Fat-Free French, Fat-Free Italian.

Cold Cut Bar - $225

20 servings each. May be modified as gluten-free.

BUILD YOUR OWN WITH:
turkey
roast beef
pepperoni

cheddar & provolone cheese
tomato
onions
pickles

mayonnaise & mustard
pub style potato chips
coleslaw
choice of wheat bread or buns

Pasta Bar - $100 per pasta

20 servings each (does not include accouterments)

PESTO & ORECCHIETTA (Little Ear Pasta)
PENNE & MARINARA (Cylinder Pasta)
ALFREDO & FUSILLI (Corkscrew Pasta)

MACARONI & CHEESE
Our famous cavatappi (curly pasta)
tossed in a rich six-cheese sauce

Pasta Accouterments

20 side servings each

$20 EACH
Hickory-Smoked Bacon
Sauteed Mushrooms
Tomatoes
Red Peppers
Red Onions
Black Olives
Capers
Steamed Broccoli
Sauteed Spinach
Roasted Garlic
Grilled Asparagus

$30 EACH
Pit-Smoked Ham
White Truffle Oil
Pulled Pork
Kalamata Olives
Pine Nuts
Parmesan Cheese
Sun-Dried Tomatoes
Maytag Bleu Cheese

$50 EACH:
Grilled or Breaded Chicken
Wood-Grilled Shrimp
Meatballs
Italian Sausage

Burger Bar - $250

20 servings each. Buns included. May be modified as gluten-free.

BUILD YOUR OWN WITH:

Angus Beef Burgers (sub Grilled Chicken)
American & Swiss Cheese
Lettuce, Tomato, Onion & Pickle

Mayo, Ketchup & Mustard
Pub-Style Potato Chips
Coleslaw

Breakfast to Brunch

TRADITIONAL PLATE...$9 PER PERSON
Scrambled eggs, home fried potatoes, choice of ham or bacon, wheat toast and fresh juice.

CLASSIC FRITTATA...$10 PER PERSON
Traditional frittata baked with spinach, tomato, red onion and ricotta cheese. Served with fresh fruit.

BUFFET IN STYLE...$11 PER PERSON
Scrambled eggs, French toast, home fried potatoes, grilled ham steak, crisp bacon and fresh fruit.

Continental

CITY...$5 PER PERSON
Assorted bagels, breakfast breads, danishes, muffins and scones. Served with butter, cream cheese and preserves.

STATE...$7 PER PERSON
Assorted bagels, breakfast breads, danishes, muffins and scones and orange juice. Served with butter, cream cheese and preserves.

COUNTRY...$9 PER PERSON
Assorted bagels, breakfast breads, danishes, muffins and scones, fresh fruit and orange juice. Served with butter, cream cheese and preserves.

CONTINENTAL...$11 PER PERSON
Assorted bagels, breakfast breads, danishes, muffins and scones, orange juice, fresh fruit and fresh brewed coffee. Served with butter, cream cheese and preserves.

From the Bakery

ASSORTED BAGELS...$13/DOZEN
Fresh assortment of bagels with fresh-whipped cream cheese

FRUIT SCONES...$13/DOZEN
Baked scones with fresh fruit

SMOKED SALMON AND BAGELS...$126/PLATTER (20 SERVINGS)
Hickory-smoked salmon with tomatoes, capers, cucumbers and onions with fresh bagels and cream cheese.

Accompaniments

PANCAKE...$1.50 PER PERSON
FRENCH TOAST...$1.50 PER PERSON
FRESH FRUIT...$2 PER PERSON

HAM OR BACON...$3 PER PERSON
BISCUITS & GRAVY...$4 PER PERSON

Sweets and Treats

HOUSE-MADE BROWNIES, CHOCOLATE CHIP COOKIES AND ASSORTED DESSERT BARS...$1.50 EACH

INDIVIDUAL DESSERTS...$5 EACH

Chef's Featured Cheesecake
Crème Brûlée
Chocolate Torte
Limoncello Creme Torte

MINI SHOT GLASSES...$2 EACH

Petite Crème Brûlée
Chocolate Peanut Butter Parfait
Seasonal Cobbler
Petite Cheesecake
Limoncello Creme Torte

WHOLE CHEF'S FEATURED CHEESECAKE...$36 (12-14 SLICES)
New York style, seasonal flavors.

CHOCOLATE TORTE...$36 (12-14 SLICES)
Flourless chocolate torte with chocolate mouse and fresh raspberry sauce.

CHOCOLATE CAKE...$36 (12-14 SLICES)
With fresh berries

LIMONCELLO CREME TOTRE...$36 (12-14 SLICES)
Vanilla torte soaked in Limonello liqueur and layered with lemon mascarpone cream.

Bar Packages

OPEN BAR
Each guest can drink as they please. All charges will be tracked by the server and paid for by the host.

CASH BAR
Each guest is on a separate check, and responsible for the cost of their own drinks.

LIMITED BAR
Host pays, but sets a limit on the amount of rounds.

LIMITED CASH BAR
Host limits the spending on the total bar tab.

LIMITED BAR MENU
Host limits the type of drinks the guests can order.

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