



BLUE MOOSE

BAR & GRILL



*the*  
**Blue**  
*room*

PRIVATE EVENT SPACE

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## *The Blue Room*

Seating Capacity: 32 | Reception Capacity: 50  
(Add the private covered patio for additional seating)

### *Custom Room Set-Up*

The Blue 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.

### *Audio Visual Services*

HDTV | Wifi | Projector & Screen | Computer Hookup | Audio 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 Blue 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...\$50**

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...\$80**

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...\$80 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)...\$80**

Vine ripe fresh tomatoes with onion, garlic and basil on toasted crostini with Boursin cheese.

## **SPINACH DIP...\$55**

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)...\$80**

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)...\$95**

With Dijon mustard and chipotle remoulade.

## **CRANBERRY WALNUT CHICKEN WRAPS (40 PIECES)...\$65**

Build your own wraps 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)...\$65**

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 crostinis 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...\$220**

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...\$150**

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...\$150**

With rosemary and garlic.

**MILK BRAISED PORK...\$225**

Tender and succulent.

**GRILLED SIRLOIN (5oz)...\$225**

With garlic butter.

**ROASTED KC STRIP LOIN (5oz)...\$300**

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

White Truffle Oil  
Roasted Tomatoes  
Tomatoes  
Roasted Red Peppers  
Caramelized Onions  
Black Olives  
Capers  
Steamed Broccoli  
Sautéed Spinach  
Roasted Garlic  
Grilled Asparagus

### \$30 EACH

Hickory-Smoked Bacon  
Sautéed Mushrooms  
Pit-Smoked Ham  
Pulled Pork  
Kalamata Olives  
Pine Nuts  
Parmesan Cheese  
Maytag Bleu Cheese

### \$50 AND ABOVE:

Grilled or Breaded Chicken \$50  
Meatballs \$50  
Italian Sausage \$50  
Wood-Grilled Shrimp \$60

## Burger Bar - \$250

20 servings each. Buns included. 🌱 Gluten-free bun Add \$1.50 per person.

Sub Grilled Chicken for \$1 per person.

### 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.

### **BUFFET IN STYLE...\$11 PER PERSON**

Scrambled eggs, French toast, home fried potatoes, grilled ham steak, crisp bacon and fresh fruit.

### **CLASSIC FRITTATA...\$10 PER PERSON**

Traditional frittata baked with spinach, tomato, red onion and ricotta cheese. Served with fresh fruit.

## *Continental*

### **CITY...\$5 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones. 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.

### **STATE...\$7 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones 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

### **SMOKED SALMON AND BAGELS...\$126/PLATTER (20 SERVINGS)**

Hickory-smoked salmon with tomatoes, capers, cucumbers and onions with fresh bagels and cream cheese.

### **FRUIT SCONES...\$13/DOZEN**

Baked scones with fresh fruit

## *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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