



BLUE MOOSE

BAR & GRILL



CATERING & PRIVATE EVENTS

3030 SW WANAMAKER | TOPEKA, KS

785.272.6800 | TOPEKABLUEMOOSEEVENTS@KCHOPPS.COM



The Blue Room

Seating Capacity: 25 | Reception Capacity: 30

The Capital Room

Seating Capacity: 25 | Reception Capacity: 30

Book Both Rooms Together!

Seating Capacity: 55 | Reception Capacity: 70

Complimentary Audio Visual Services

HDTVs | Wifi | HDMI | DirecTV

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. Votives and decor are allowed. Banners, confetti and wall decor are not permitted.

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

Menu Selection

Group sizes will determine the menu options that are available. Menus must be confirmed one week prior to event. Some items may not be available for catering.

☞ 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. Minimums will be quoted by the management staff. A deposit of the minimum is 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 Charge & Guest Rewards

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 fees. The maximum amount of Guest Rewards points that can be accrued during a party is 2,500.

Cancellation

Cancellation within 6 days of your event will result in a loss of 50% of the deposit. Cancellation within 72 hours of your event will result in a loss of 100% of the deposit.

A La Carte Hors D'Oeuvres

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.

BRUSCHETTA (40 PIECES)..\$80

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

SPINACH & ARTICHOKE 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.

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 fondue.

PORK POT STICKERS (40 PIECES)...\$80

With soy ginger dipping sauce.

SHRIMP WONTONS (40 PIECES)...\$65

With sweet n' sour chili sauce.

SHRIMP COCKTAIL (40 PIECES)...\$85

Served chilled with house-made cocktail sauce.

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.



A La Carte Hors D'Oeuvres Continued

Platters have 20 servings each

🍷 PROSCIUTTO-WRAPPED ASPARAGUS

BUNDLES (24 PIECES)...\$85

Lightly grilled over live hickory.

CHICKEN SATAY SKEWERS (40 PIECES)...\$45

Marinated chicken skewers with spicy peanut sauce.

CHICKEN SLIDERS (40 PIECES)...\$80

Lettuce, tomato, red onions, cheddar cheese, bacon and pickles.

BEEF SLIDERS (40 PIECES)...\$80

Grilled onions, pickles, lettuce and tomato.

A La Carte Small Plates

Platters have 20 servings each

ASIAN CHICKEN SALAD CANAPÉS (40 PIECES)...\$85

Pumpernickel crostini with ginger scallion aioli.

KIELBASA SAUSAGE CANAPÉS (40 PIECES)...\$85

Maytag bleu cheese, apple walnut chutney, pretzel crostini.

ROAST BEEF CANAPÉS (40 PIECES)...\$105

Whole-grain bread, garlic cream cheese, arugula and rare roast beef.

SAUSAGE & CHEDDAR STUFFED MUSHROOMS (50 PIECES)...\$65

Stuffed with Italian sausage and cheeses.

MINI CRAB CAKES (40 PIECES)...\$95

With Dijon mustard and chipotle remoulade.

MOZZARELLA, TOMATO & BASIL BITES (40 PIECES)...\$65

Drizzled with balsamic glaze.

SMOKED SALMON & DILL MASCARPONE TOASTS (40 PIECES)...\$85

Cold smoked salmon, mascarpone, dill and fresh lemon zest.

WHITE BEAN PUREE, SPINACH & SUN-DRIED TOMATO CROSTINIS (40 PIECES)...\$65

Cannellini beans and baby spinach.

🍷 VEGETABLE CRUDITÉ SHOOTERS...\$65

Grape tomato, baby carrot, asparagus, yellow pepper, roasted garlic dressing, speared with a fork in a mini shot glass.

SMOKED CHEDDAR MAC AND CHEESE CROQUETTES (40 PIECES)...\$45

Flash-fried to a golden brown. Served with spicy roasted tomato sauce.

Italian Focaccia Pizzas

Thick focaccia bread with signature sauces, melted mozzarella and provolone cheeses, topped with our favorite combinations and cut into 24 square pieces. Serves approximately 20 guests.

Ask about our flatbread pizzas! Pizzas not available for catering.

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.

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.

ROSEMARY ROASTED CHICKEN...\$225

Served with natural rosemary jus.

CLASSIC BAKED LASAGNA...\$150

Layers of pasta with ground beef and Italian sausage with mozzarella and ricotta cheeses and marinara sauce.

MEDITERRANEAN CHICKEN PASTA...\$225

With lemon chardonnay sauce served over bow-tie pasta.

ROASTED PORK LOIN...HALF \$75...FULL \$150

With rosemary and garlic.

MILK BRAISED PORK...\$225

Tender and succulent.

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...\$325

Slow roasted aged prime rib carved to order. Served with au jus and creamy horseradish sauce.

Add a carving station and have it carved to order by one of our skilled chefs...\$75

ADD BREAD TO ANY MEAL

Ciabattina Rolls...\$.75 ea

Dinner Rolls...\$.50 ea

Garlic Bread...\$1.00 ea



Buffet Accompaniments - \$40 each

20 side servings each

HOUSE OR CAESAR SALAD
PUB CHIPS
SKIN-ON MASHED POTATOES

LOW-CARB WHIPPED CAULIFLOWER
BROCCOLI
BLACK BEANS

RICE PILAF
COLE SLAW
SQUASH & ZUCCHINI MEDLEY

Buffet Accompaniments - \$60 each

20 side servings each

CRANBERRY WALNUT SALAD
SPINACH STRAWBERRY SALAD
ROASTED VEGETABLE MEDLEY

SAUTÉED GREEN BEANS
BAKED POTATO
ROASTED POTATOES

MACARONI & CHEESE
CHIPOTLE RICE
ASPARAGUS

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, Fat-Free French, Fat-Free Italian, Thai Peanut



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 or Pasta Salad
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 or Pasta Salad

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.

 May be modified as gluten-free.

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.

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.

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 or Shrimp \$6

CAESAR SALAD...\$8

Romaine hearts with Caesar dressing with croutons and Parmesan cheese. +Chicken \$2 +Salmon or Shrimp \$6

CRANBERRY WALNUT SALAD...\$10

Fresh spring greens topped with toasted walnuts and sun-dried cranberries with champagne vinaigrette. +Chicken \$2 +Salmon or Shrimp \$6

Continental Breakfast

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.

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 & BAGELS (20 SERVINGS)...\$126

Side of hickory smoked salmon accompanied with tomatoes, capers, cucumbers and onions. Served with an assortment of fresh bagels and whipped cream cheese.

PANCAKE...\$1 PER PERSON

FRENCH TOAST...\$1.50 PER PERSON

FRESH FRUIT...\$2 PER PERSON

HAM OR BACON...\$3 PER PERSON

BISCUITS & GRAVY...\$4 PER PERSON

ORANGE JUICE...\$18

1 gallon of fresh squeezed orange juice.

COFFEE...\$13

1 gallon of fresh brewed coffee.

Sweets and Treats

ASSORTED BROWNIES, COOKIES & DESSERT BARS...\$25 PER DOZEN

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 (20 SERVINGS)...\$50
With seasonal fruit.

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.

Whole Cakes

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

Plated Desserts

CRÈME BRÛLÉE...\$5 EACH
CHEF'S FEATURED CHEESECAKE...\$5 EACH

CHOCOLATE TORTE...\$5 EACH
LIMONCELLO CRÈME TORTE...\$5 EACH



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.

We Have a Portable Bar!

WE'LL BRING THE FUN TO YOU!

Includes the bar, staff, beer, wine and liquor. Ask us for more information.

Beverages

ICED TEA...\$13 PER GALLON

LEMONADE...\$13 PER GALLON

HOT COFFEE...\$13 PER GALLON

PEPSI PRODUCTS...\$1.25 PER CAN

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Sierra Mist





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