



# BLUE MOOSE

BAR & GRILL



## CATERING & PRIVATE EVENTS

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## *The Blue Room*

Seating Capacity: 26 | Reception Capacity: 32

(Add the private covered patio for additional seating)

## *The Trail Room*

Seating Capacity: 72 | Reception Capacity: 100

(Private outside entrance, restroom and bar)

## *Custom Room Set-Up*

The Blue Room and Trail 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.

## *Complimentary Audio Visual Services\**

HDTV | Wifi | Projector & Screen | Computer Hookup | Lighting & Sound 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.

\*Audio Visual Services vary based on room. 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 14 days prior to event date. Celebratory desserts from a licensed retailer are allowed. No other outside food or drink is permitted in The Blue Room or The Trail 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

If a deposit is taken upon booking: Cancellation of event within 14 days of said date will result in retention of 100% of the deposit. Cancellation within 7 days of said event will result in retention of 100% of the agreed food and beverage minimum plus tax and service fees. If your pre-ordered food is greater than the agreed food and beverage minimum, you will be charged for the pre-ordered food plus tax and service fees.

\*Certain items are subject to availability or price increase with only the consent of increase to the guest 10 days before event.

# Classic Appetizers

Platters have 20 servings each

## **FRESH FRUIT TRAY...\$75**

Fresh seasonal fruit. Add Vanilla Yogurt for \$5

## **FRESH VEGETABLE TRAY...\$60**

An assortment of fresh cut vegetables served with our signature ranch dressing for dipping.

## **DELUXE VEGETABLE CRUDITÉS...\$80**

Cucumber, assorted bell peppers, zucchini, broccoli, cauliflower, yellow squash, asparagus, French green beans, organic baby carrots and ranch dressing.

*Available as mini veggie shooters...\$80 for 40*

## **CHEF'S CHEESE PLATE...\$85**

An assortment of hand-picked market fresh cheeses, no substitutions.

## **CLASSIC HUMMUS...\$50**

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

## **CAPRESE SALAD SHOOTERS (40 PIECES)...\$75**

Mozzarella, basil, cherry tomatoes and balsamic vinaigrette in a mini shot glass.

## **BRUSCHETTA (40 PIECES)..\$80**

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

## **SHRIMP COCKTAIL (60 PIECES)...\$125**

Served chilled with house-made cocktail sauce.

## **SPINACH ARTICHOKE DIP...\$65**

A creamy blend of cheeses, spinach and artichoke with warm pita and tortilla chips for dipping.

**Add Salsa...\$15**

## **CHEESE AND BACON STUFFED MUSHROOMS (50 PIECES)...\$55**

Stuffed with bacon and three types of cheeses.

## **SAUSAGE AND CHEDDAR STUFFED MUSHROOMS (50 PIECES)...\$75**

Stuffed with Italian sausage and cheeses.

## **SMOKED CHEDDAR MAC AND CHEESE CROQUETTES (40 PIECES)...\$60**

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





## Classic Appetizers Continued

Platters have 20 servings each

### **BBQ MEATBALL LOLLIPOPS (40 PIECES)...\$60**

Beef and pork meatballs in a tangy barbeque sauce.

### **PARMESAN MEATBALL LOLLIPOPS (40 PIECES)...\$75**

Pork and beef meatballs served over creamy polenta and topped with Parmesan fondue.

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

With soy ginger dipping sauce.

### **MINI CRAB CAKES (40 PIECES)...MARKET PRICE**

With chipotle remoulade and lemon caper aioli.

### **CHIPS & GUCAMOLE...\$60**

Corn tortilla chips with house-made guacamole.

**Add salsa...\$15**

### **CHICKEN TENDERS (40 PIECES)...\$65**

Marinated in buttermilk, hand-breaded and lightly fried. Served with honey-lime mustard dressing.



### **SPICY HOT CHICKEN BITES...\$70**

Crispy, boneless chicken pieces fried with Stroud's famous breading. Tossed in mouth sizzling Stroud's Spicy Hot Sauce. Served with ranch dressing.



# 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.

## **GRILLED CHICKEN BREAST...\$200**

Herb-marinated and grilled over live hickory. Ask about our Hawaiian or blackened options!

## **ITALIAN STUFFED CHICKEN BREAST...\$250**

Stuffed with bell peppers, onions, spinach and Italian cheeses.

## **CHICKEN PICCATA..\$225**

Served with lemon caper beurre blanc.

## **CHICKEN MARSALA...\$225**

Marsala wine sauce with mushrooms.

## **PORK TENDERLOIN...\$225**

With rosemary and garlic.

## **GRILLED SIRLOIN (4oz)...\$225**

With garlic butter.

## **ROASTED KC STRIP LOIN (5oz)...\$375**

With mushroom Madeira demi glace,

## **ROASTED BEEF TENDERLOIN (5oz)...\$450**

Grilled to perfection over live hickory.

## **CHIPOTLE BRAISED BEEF SHORT RIBS...\$275**

Tender short ribs served with a spicy barbecue jus.

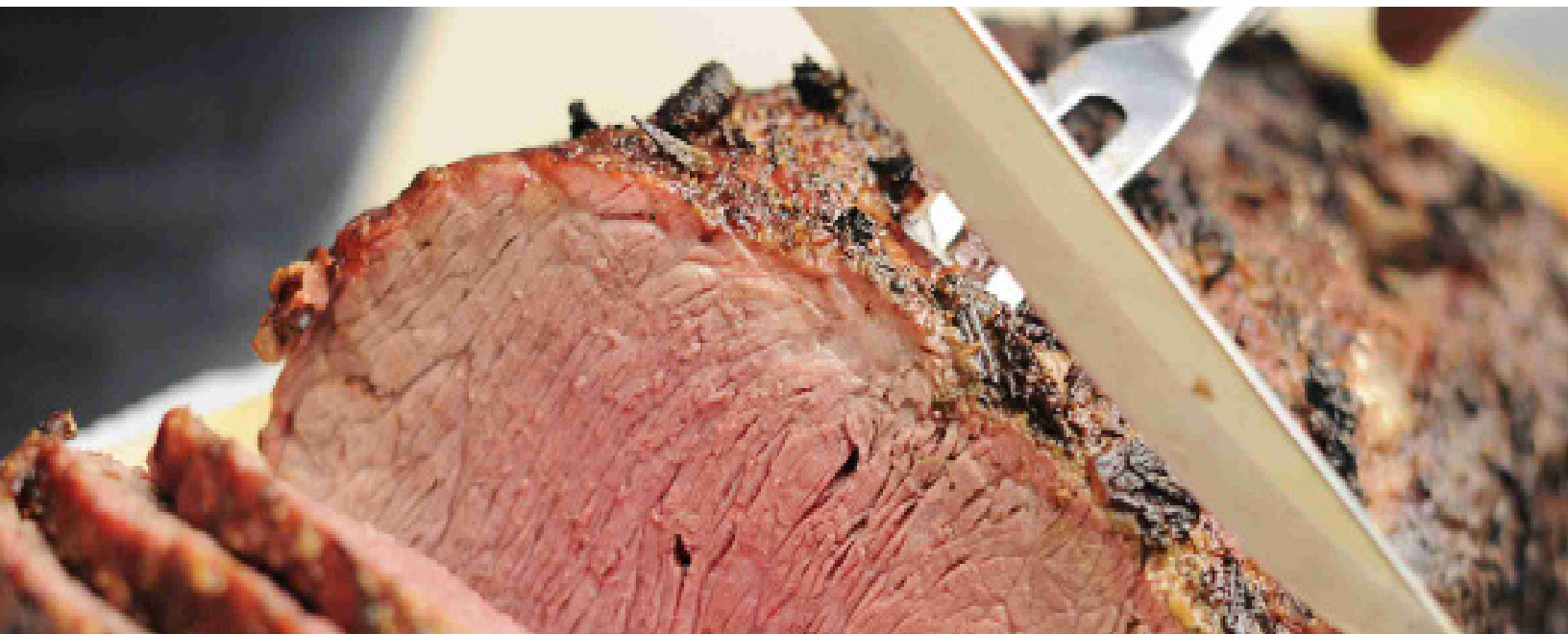
## **PRIME RIB CARVING STATION...\$325**

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

## **ADD BREAD TO ANY MEAL**

Dinner Rolls...\$1.00 ea

Garlic Bread...\$1.00 ea



## Buffet Accompaniments - \$50

20 side servings each

HOUSE OR CAESAR SALAD

🌿 FRENCH FRIES

🌿 SWEET POTATO FRIES

🌿 PUB CHIPS

🌿 SKIN-ON MASHED POTATOES

🌿 LOW-CARB WHIPPED CAULIFLOWER  
🌿 BROCCOLI

🌿 BLACK BEANS

🌿 RICE PILAF

🌿 COLE SLAW

## Buffet Accompaniments - \$65

20 side servings each

🌿 CRANBERRY WALNUT SALAD

🌿 ROASTED VEGETABLE MEDLEY

🌿 SAUTÉED GREEN BEANS

🌿 BAKED POTATO

🌿 ROASTED POTATOES

MACARONI & CHEESE

ALFREDO PASTA

CHIPOTLE RICE

## Salad Bar - \$130

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

grilled chicken

bacon bits

### CHOICE OF 2 DRESSINGS

Ranch, Bleu Cheese, Caesar, Honey-Lime Mustard, Champagne Vinaigrette,  
Balsamic Vinaigrette, Oil and Vinegar, Fat-Free Italian.



## *Taco Bar*

Includes Pepperjack cheese sauce, black beans, diced tomatoes, black olives, jalapeños, mixed cheese, shredded lettuce, sour cream, scallions and homemade salsa.

Can be served with Flour or Corn Tortillas or Tri Color Tortilla Chips

**BEEF \$115 CHICKEN \$125 STEAK \$135**

## *Cold Cut Bar - \$250*

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

### **BUILD YOUR OWN WITH:**

turkey  
roast beef  
pepperoni  
cheddar & provolone cheese

tomato  
onions  
pickles  
leaf lettuce

mayonnaise & mustard  
pub chips  
choice of Farm to Market Grains  
Galore or Egg Bun

## *Pasta Bar - \$100 per pasta*

20 servings each (does not include accouterments)

### **PESTO & BOW TIE**

**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

### **\$30 EACH**

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

### **\$40 EACH**

Hickory-Smoked Bacon  
Sautéed Mushrooms  
Pit-Smoked Ham  
Kalamata Olives

### **\$60 AND ABOVE:**

Grilled or Breaded Chicken \$50  
Meatballs \$50  
Italian Sausage \$50  
Wood-Grilled Shrimp \$70

## *Burger Bar - \$275*

20 servings each. Farm to Market 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 & Provolone Cheese  
Lettuce, Tomato, Onion & Pickle

Mayo, Ketchup & Mustard  
Pub Chips



# *Plated Lunch and Dinner Menus*

Menus must be pre-selected in advance and are served for groups of 30 or less. Dinner menu also available for lunch.

## *\$20 2-Course Lunch Menu*

### **First Course**

Lodge Salad, Caesar Salad, or Cup of Soup of the Day

### **Second Course**

Blue Moose Burger served with Fruit, French Fries or Homemade Pub Chips **OR**  
Grilled Chicken Sandwich served with Fruit, French Fries or Homemade Pub Chips **OR**  
Grilled Salmon with Steamed Broccoli

## *\$25 3-Course Lunch Menu*

### **First Course**

Lodge Salad, Caesar Salad, or Cup of Soup of the Day

### **Second Course**

Blue Moose Burger served with Fruit, French Fries or Homemade Pub Chips **OR**  
Grilled Chicken Sandwich served with Fruit, French Fries or Homemade Pub Chips **OR**  
Grilled Salmon with Steamed Broccoli

### **Third Course**

Chocolate Torte, Chef's Cheesecake, or Creme Brulee

## *\$30 2-Course Dinner Menu*

### **First Course**

Lodge Salad, Caesar Salad, or Cup of Soup of the Day

### **Second Course**

Grilled Twin Chicken Breast (6oz. each) with Marsala Sauce, Mashed Potatoes, and Mixed Vegetable Medley **OR**  
Grilled Salmon (8oz.) with Lemon Dill Sauce, Mashed Potatoes, and Mixed Vegetable Medley **OR**  
Grilled Sirloin (8oz.) with Cabernet Demi Glace, Mashed Potatoes, and Mixed Vegetable Medley

## *\$35 3-Course Dinner Menu*

### **First Course**

Lodge Salad, Caesar Salad, or Cup of Soup of the Day

### **Second Course**

Grilled Twin Chicken Breast (6oz. each) with Marsala Sauce, Mashed Potatoes, and Mixed Vegetable Medley **OR**  
Grilled Salmon (8oz.) with Lemon Dill Sauce, Mashed Potatoes, and Mixed Vegetable Medley **OR**  
Grilled Sirloin (8oz.) with Cabernet Demi Glace, Mashed Potatoes, and Mixed Vegetable Medley

### **Third Course**

Chocolate Torte, Chef's Cheesecake, or Creme Brulee

## *Breakfast to Brunch*

### **TRADITIONAL PLATE...\$12 PER PERSON**

Scrambled eggs, home fried potatoes, choice of ham or bacon, wheat toast and fresh juice.

### **BUFFET IN STYLE...\$15 PER PERSON**

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

## *Continental*

### **CITY...\$8 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones. Served with butter, cream cheese and preserves.

### **COUNTRY...\$12 PER PERSON**

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

### **STATE...\$10 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones and orange juice. Served with butter, cream cheese and preserves.

### **CONTINENTAL...\$15 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...\$20/DOZEN**

Fresh assortment of bagels with fresh-whipped 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...\$2.00 EACH**

### **INDIVIDUAL DESSERTS...\$5 EACH**

**Chef's Featured Cheesecake**

🍰 Crème Brûlée

🍰 Chocolate Torte

**Seasonal Cobbler**

Chocolate Peanut Butter Parfait

Chocolate Chip and Toffee Cookie

Tray (5 each)

**WHOLE CHEF'S FEATURED CHEESECAKE...\$40  
(12-14 SLICES)**

New York style, seasonal flavors.

🍰 **CHOCOLATE TORTE...\$40 (12-14 SLICES)**

Flourless chocolate torte with chocolate mouse and fresh raspberry sauce.

## *Beverages and 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.

### **UNLIMITED TEA, LEMONADE AND WATER STATION**

\$30 per 20 guests

### **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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