



BLUE MOOSE

BAR & GRILL



CATERING & PRIVATE EVENTS

10064 Woodland Road | Lenexa, KS 66220

913.213.6950 | LENEXABLUEMOOSSEVENTS@KCHOPPS.COM



The Blue Room

Seating Capacity: 24 | Reception Capacity: 30
(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 | Computer Hookup | Lighting & Sound Control

Linen and Decor

Linen napkins, china, glassware and flatware are included with all events. Black or white table cloths may be added to guests tables at an additional charge starting at \$3/table or \$6 for the conference room table. 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. Payments can be made with a company check. Declined checks are subject to appropriate fees.

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

FRUIT SALAD BOWL...\$50

Mandarin oranges, pineapple, honeydew, cantaloupe, and grapes. Add Vanilla Yogurt for \$5.

FRESH FRUIT DELUXE...\$80

Fresh cut watermelon, pineapple, cantaloupe, honeydew, grapes, and strawberries with yogurt dipping sauce.

DELUXE VEGETABLE TRAY...\$80

Cucumber, carrots, celery, red bell pepper, cherry tomatoes, broccoli, cauliflower with ranch.

SMOKED SALMON CHARCUTERIE BOARD...\$125

Cream cheese, pickled red onions, capers, sundried tomatoes, lemon slices and toasted crostini.

CHARCUTERIE BOARD...\$80

Salami, pepperoni, smoked ham, assortment of cheeses (cheddar, pepperjack, provolone and whipped goat cheese), homemade pickles, kalamata olives, sundried tomatoes, and crostini.

CLASSIC HUMMUS...\$50

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.

PEEL & EAT 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

Add Queso...\$30

CHEESE AND BACON STUFFED MUSHROOMS (50 PIECES)...\$60

Stuffed with bacon and three types of cheeses.

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

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



Classic Appetizers Continued

Platters have 20 servings each

BAKED BRIE BRUSCHETTA...\$85

Vine ripe fresh tomatoes with onion, garlic and basil on a baked brie wheel with toasted crostini crust.

TURKEY WRAP PINWHEELS...\$75

Garlic aioli, with thinly sliced turkey, lettuce, tomatoes, red onions in flour tortillas.
Sub veggie ranch if preferred.

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

Beef and pork meatballs in a tangy barbeque sauce.

CRAB CAKES (40 PIECES)...\$125

With chipotle remoulade and lemon caper aioli.

CHIPS & GUCAMOLE...\$60

Corn tortilla chips with house-made guacamole.

Add salsa...\$15 Add queso...\$30

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

Marinated in buttermilk, hand-breaded and lightly fried. Choice of dipping sauce; Honey Lime, Ranch or BBQ. **Additional sauces...\$15**

STROUD'S 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.

PARTY WINGS...\$160

Choice of Buffalo, Honey Siracha or BBQ sauce.



Entree Buffet Packages

20 servings each

BROILED COD...\$225

Served in lemon dill sauce.

GRILLED SALMON...\$235

Lightly seasoned Atlantic salmon grilled over live hickory with lemon garlic butter sauce. Add ancho chili ginger or sweet chili Thai sauce for \$25.

GRILLED CHICKEN BREAST...\$200

Herb-marinated and grilled over live hickory. Ask about our mushroom marsala, pineapple teriyaki options for \$25!

ITALIAN STUFFED CHICKEN BREAST...\$250

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

CHICKEN PICCATA...\$235

Served with lemon caper beurre blanc with mushrooms and parsley.

CHICKEN MARSALA...\$225

Marsala wine sauce with mushrooms.

PORK TENDERLOIN...\$225

With rosemary and garlic. Add bourbon raisin/apple chutney topping for \$25.

CHICKEN CURRY...\$225

With peanut sauce and white rice.

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

With garlic butter. Add mushroom maderia sauce or demi-glace sauce for \$25.

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

With garlic butter. Add mushroom maderia sauce or demi-glace sauce for \$25.

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

With garlic butter. Add mushroom maderia sauce or demi-glace sauce for \$25.

BRAISED BEEF SHORT RIBS...\$275

Tender short ribs served with rich red wine sauce topped with crispy onion straws.

SLICED PRIME RIB (6-8oz portions)...\$325

Served medium rare to medium with au jus and creamy horseradish sauce.

ADD BREAD TO ANY MEAL

20 Dinner Rolls with butter...\$25

20 Buttered Garlic Dinner Rolls...\$30



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

☞ ASPARAGUS W/ TRUFFLE OIL,
BALSAMIC AND PARMESAN

☞ SAUTÉED GREEN BEANS

☞ BAKED POTATO

☞ ROASTED POTATOES

☞ ROASTED VEGETABLE MEDLEY -
SQUASH, ZUCCHINI, RED ONIONS,
RED BELL PEPPER

6 CHEESE MACARONI & CHEESE
CHIPOTLE RICE

☞ CAPRESE SALAD - MOZZARELLA,
BASIL, SLICED TOMATOES, OLIVE
OIL AND BALSAMIC GLAZE

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,
Balsamic Vinaigrette, Oil and Vinegar, Fat-Free Italian.



Taco Bar

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

Served with flour and corn tortillas. Add tri color tortilla chips for \$20.

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
Ham
Cheddar & Provolone Cheese

Tomato
Onions
Pickles
Leaf Lettuce

Mayonnaise & Mustard
Pub Chips, Fries or Tater Tots
Sweet Fries \$15 extra
Choice of Farm to Market Grains
Galore or Egg Bun

Pasta Bar - \$100 per pasta

20 servings each (does not include accouterments)

PENNE OR CAVATAPPI & MARINARA (Cylinder Pasta)

PENNE OR CAVATAPPI & SMOKED GOUDA CREAM

PENNE OR CAVATAPPI & ALFREDO SAUCE

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
Grilled Asparagus

\$40 EACH

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

\$50 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, Turkey or Impossible Burger for \$1 per person.

BUILD YOUR OWN WITH:

Angus Beef Burgers
American & Provolone Cheese, Pepper Jack, Cheddar
Lettuce, Tomato, Onion & Pickle

Mayo, Ketchup & Mustard
Choose fries, tater tots or chips.
Sweet Fries \$10 extra.

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

\$35 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

\$40 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

20 people

TRADITIONAL BUFFET...\$300

Scrambled eggs, bacon or sausage, breakfast potatoes, fruit bowl. Orange juice and coffee. Additional juices \$15 extra.

BUFFET IN STYLE...\$340

Scrambled eggs, bacon, sausage, breakfast potatoes, fruit bowl, french toast with syrup or biscuits and gravy. Orange juice and coffee. Additional juices \$15 extra.

FULL BREAKFAST BUFFET...\$400

Scrambled eggs, bacon, sausage, ham, breakfast potatoes, fruit bowl, biscuits and gravy, french toast with syrup. Assorted danishes or scones, brioche and grains galore toast with butter and jelly. Orange juice and coffee. Additional juices \$15 extra.

Add Fruit Wheels, Frosted Flakes Cereal and Vitamin D Milk for \$10 extra.

Continental

CITY...\$8 PER PERSON

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

COUNTRY...\$12 PER PERSON

Assorted bagels, breakfast breads, danishes, muffins and scones, fresh fruit 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

WAFFLE...\$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

JUICE...\$15 (CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO)

Sweets and Treats

Assorted Dessert Tray: **HOUSE-MADE BROWNIES, CHOCOLATE CHIP COOKIES AND ASSORTED DESSERT BARS...\$5.00 PER PERSON**

Chef's Featured Cheesecake...\$5 per person

☞ Crème Brûlée... \$5 per person

☞ Chocolate Torte...\$5 per person

Seasonal Cobbler...\$5 per person

Chocolate Peanut Butter Parfait...\$5 per person

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.

Bar Packages

IT'S A CELEBRATION

House Wine by the glass 6oz – Pinot Noir, Cabernet, Sauvignon Blanc, Pinot Grigio, Chardonnay

Well Liquor – Vodka, Gin, Rum, Bourbon

Domestic 16oz Bottles – Coors Light, Bud Light, Miller Lite

LET'S HAVE A GREAT TIME

- Pick 3 to 4 Wines by the bottle of Red and 3 to 4 Wines by the bottle White off our bottle list.
- Any bottle opened that is not finished is welcome to be bagged up to go.
- Call Liquor and choose 4 to 5 featured cocktails from our cocktail list.
- Domestic 16oz Bottles, 12 oz bottles and cans of local and craft brew.

FIGHT FOR YOUR RIGHT TO PARTY

- Premium Wine by the bottle or ask us to purchase any featured wine that the guest prefers to serve.
- Premium Liquor and ask for premium cocktails that we can make for your group. If you have a specialty cocktail that you want us to feature or for us to come up with to wow your guests.
- All offerings of our beer selection or if you would like us to purchase anything special for your party.

We can also customize any bar selections that you would like to limit or increase for your celebration or meeting. Please consult the event coordinator for your choices.



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