

the
blue bar & grill
moose

Legend has it a few years ago a Paul Bunyan-esque beast was navigating the neighborhoods of Overland Park and Prairie Village. This savvy scavenger of sass quickly staked claim to the bar and grill that bared his name: The Blue Moose. It was his kind of scene: spirits, sports and succulent nourishment. Living it up with the locals, he lingered over libations and lounged fireside. Whoa, but once nature called [the patios were his idea] the Moose hoofed it homeward. Though now he eludes us, the paradox of his presence propels our patrons to have a good time, every time – at The Blue Moose.



Eat. Drink. Party.

4160 West 71st Street • Prairie Village • Kansas
Blue Moose Bar & Grill Private Events Menu

READY TO BOOK YOUR EVENT?

SunRoom

Seating Capacity-40

Standing Capacity-75

Complimentary AV Services

Lap-top connection to plug into HD TV's, WI – FI, Direct TV

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

Linen and Decor

Linen table cloths, votives and seasonal décor have additional charge.

Banners and wall décor are not permitted.

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

Menu Selection

Group sizes confirmed will determine what menu options are available.

Menus must be confirmed one week prior to event date.

Deposits and Payments

A minimum in food and beverage is required for room reservation. A deposit of the minimum is required to hold your reservation on the date of initial booking. Full payment of 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 room rental.

Minimums will be quoted by the General Manager or company Event Director.

Payment can be made in cash or with any major credit card.

Blue Moose does not accept personal checks.

Service Charge and Guest Rewards

An 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 gratuities. The maximum amount of Guest Rewards points that one Guest Rewards Member can accrue in a party is 2,500 points.

Cancellation

Cancellation of event within 6 days of said date will result in loss of 50% of the deposit. Cancellation within 72 hours of agreed event date will result in loss of 100% of the deposit.



APPETIZERS AND HORS D'OEUVRES

each platter has 20 servings each

Fresh Vegetable Crudités \$45

cucumber, assorted bell peppers, zucchini, broccoli, cauliflower, yellow squash and roasted garlic ranch dressing

Chips and Spicy Salsa \$45

corn tortilla chips with house-made spicy salsa

Spinach and Artichoke dip \$45

warm pita and corn tortilla chips

Traditional Hummus \$45

with kalamata olives and pita

BBQ Meatballs Lollipops \$45

beef and pork meatballs in tangy barbeque sauce (40 pieces)

Crispy Chicken Tenders \$45

honey lime dressing (40 pieces)

Buffalo Style Chicken Wings \$45

roasted garlic ranch dressing (40 pieces)

Hickory Grilled Vegetables \$45

seasonal vegetables grilled over live hickory

Cheese and Bacon Stuffed Mushrooms \$45

these go fast! (50 pieces)

Smoked Cheddar Mac & Cheese Croquettes \$45

Flash-fried to a golden brown, served with spicy roasted tomato sauce (40 pieces)

Tomato Bruschetta \$65

vine ripe fresh tomatoes with onion, garlic and basil, on toasted crostini with Boursin cheese (40 pieces)

Domestic Cheeses \$65

assortment of market fresh cheeses

Goat Cheese Terrine \$65

cased with pecan crumbs, with lavosh crackers and crostinis

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 shot glass shooters! \$65 for 40



APPETIZERS AND HORS D'OEUVRES CONTINUED

each platter has 20 servings each

Pork Pot Stickers \$65

with soy ginger dipping sauce (40 pieces)

Shrimp Wontons \$65

with sweet n' sour chili sauce (40 pieces)

Fresh Fruit Tray \$65

selection of fresh seasonal fruits with
vanilla yogurt dipping sauce

Caprese Salad Shooters \$65

mozzarella, basil, cherry tomatoes, balsamic vinaigrette,
speared with a fork in a mini shot glass (40 pieces)

Parmesan Polenta Meatball Lollipops \$65

bed of Parmesan Polenta, topped with
Parmesan fondue (40 pieces)

Cranberry Walnut Chicken Wraps \$65

build your own wraps with cranberries,
walnuts, grilled chicken, champagne vinaigrette,
bibb lettuce (40 pieces)

Sausage and Cheddar Stuffed Mushrooms \$65

Italian sausage and cheeses (50 pieces)

Deluxe Gourmet Cheese Platter \$85

domestic and imported cheeses

Kielbasa Sausage Canapés \$85

Maytag bleu cheese, apple walnut chutney,
pretzel crostini (40 pieces)

Asian Chicken Salad Canapés \$85

pumpnickel crostini with ginger scallion aioli (40 pieces)

Shrimp Cocktail \$85

served chilled with house-made cocktail sauce (40 pieces)

Mini Crab Cakes \$85

served with Dijon mustard sauce
and chipotle remoulade (40 pieces)

Prosciutto-Wrapped Asparagus \$85

lightly grilled over live hickory (24 pieces, 3 spears in each)



ITALIAN FOCACCIA PIZZAS

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

Classic

Marinara, Italian sausage, pepperoni and three cheeses
\$50

Margherita

Marinara, crushed tomatoes, fresh mozzarella cheese and basil. Simple and delicious
\$50

BBQ Chicken

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

The Greek

Creamy artichoke sauce topped with fresh baby spinach, kalamata olives, red onions, Artichoke mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese
\$50

Just Plain Cheese

Mozzarella, provolone, smoked cheddar and parmesan
\$35



ENTREES 20 servings each

Grilled Chicken \$189

ask about how we do it Hawaiian style!

Broiled Tilapia \$189

served in a lemon butter sauce

Roasted Pork Loin \$189

with Rosemary and garlic

Blackened Chicken \$189

grilled over live hickory

Grilled Sirloin \$225

with a mushroom Madeira demi glace

Mediterranean Chicken Pasta \$225

lemon chardonnay sauce served over bow-tie pasta

Grilled Salmon \$225

grilled over live hickory

Italian Stuffed Chicken Breast \$225

stuffed with bell peppers, onions, spinach and Italian cheeses

Milk-Braised Pork \$225

tender and succulent

Chicken Piccata \$225

served with a lemon caper beurre blanc

Roasted KC Strip Loin \$250

with a mushroom Madeira demi glace

Herb-Encrusted Sea Bass \$275

fresh herb lemon beurre blanc

Sesame-Encrusted Ahi Tuna \$275

seared rare with ginger and wasabi

Almond-Encrusted Chicken Breast \$275

served with a Sherry wine gastrique

Chipotle Braised Beef Short Ribs \$275

tender short ribs served with a spicy barbeque jus

Roasted Beef Tenderloin \$300

grilled to perfection over live hickory

Prime Rib Carving Station \$325

slow-roasted aged prime rib carved to order, served with au jus and horseradish



ACCOMPANIMENTS

20 side servings each

Choose your favorites

\$40 each

House Salad

Caesar Salad

French Fries

Broccoli

Skin-On Mashed Potatoes

Cole Slaw

Baked Beans

Sweet Potato Fries

Black Beans

Rice Pilaf

Pub Style Potato Chips

Crispy Yukon Roasted Potatoes

Low-Carb Whipped Cauliflower



Choose your favorites

\$60 each

Cranberry Walnut Salad

Italian Pasta Salad

Spinach Strawberry Poppy Seed Salad

Macaroni & Cheese

Sautéed Green Beans

Baked Potato

Chipotle Rice

Roasted Potatoes

Alfredo Pasta

Roasted Vegetable Medley

Add these

Dinner rolls .50 each

Ciabattina Rolls, .75 each

Garlic Bread, \$1.00 each

*The state health department rules require us to state the following: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Some foods are prepared with nuts.

COLD CUT BAR

served buffet style

\$225, 20 servings each

**Includes the following to
build your own sandwiches**

Turkey, Roast Beef, Pepperoni

Cheddar and Provolone Cheese

Tomato, Onions, Pickles

Mayonnaise and Mustard

Pub Style Potato Chips

House-made Coleslaw

Choice of wheat bread or fresh buns



SALAD BAR

served buffet style

\$90, 20 servings each

Includes the following to build your own salads

Salad Mix, 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

Bleu Cheese, Champagne Vinaigrette, Caesar, Dijon Vinaigrette,

Fat-Free French, Fat-Free Italian, Honey-Lime Mustard,

Roasted Garlic Ranch, Red Wine Balsamic Vinaigrette,

Strawberry Poppy Seed, 1000 Island, Thai Peanut



PASTA BAR

\$100 per pasta selection, 20 servings each, served buffet style

Does not include accoutrements

Pesto and Orecchietta (little ear)

Penne and Marinara (cylinder)

Alfredo and Fusilli (corkscrew)

Macaroni and Cheese – our famous cavatappi (curly) pasta tossed in our rich six-cheese sauce

ACCOUTREMENTS 20 servings each

\$50 each

Grilled or Breaded Chicken,

Wood-Grilled Shrimp, Meatballs,

Italian Sausage

\$30 each

Pit-Smoked Ham, White Truffle Oil, Pulled Pork,

Kalamata Olives, Pine Nuts, Parmesan Cheese,

Sun-dried Tomatoes, Maytag Bleu Cheese

\$20 each

Hickory-Smoked Bacon, Sautéed Mushrooms,

Tomatoes, Red Peppers, Red Onions, Black Olives,

Capers, Steamed Broccoli, Sautéed Spinach,

Roasted Garlic, Grilled Asparagus



BURGER BAR

\$250, 20 servings each, served buffet style

Includes the following to build on fresh buns

Angus Beef Burgers

American & Swiss Cheese

Lettuce, Tomato, Onions and Pickles

Mayonnaise, Ketchup and Mustard

Pub Style Potato Chips

House-made Coleslaw

Substitute Burgers for Grilled Chicken Sandwiches



BREAKFAST TO BRUNCH

Presented buffet style, or plated, certain minimums apply

Traditional Plate

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

\$9 per person

Buffet in Style

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

\$11 per person

Classic Frittata

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

\$10 per person



FROM THE BAKERY

Assorted Bagels

Fresh assortment of bagels with fresh whipped cream cheese

\$13 per dozen

Fruit Scones

Baked scone accented with fresh fruit, baked with sugar

\$13 per dozen

Smoked Salmon & Bagels

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

\$126 per platter of 20 servings

ACCOMPANIMENTS

add to any package

Pancakes

\$1.50 per person

French Toast

\$1.50 per person

Fresh Fruit

\$2 per person

Ham or Bacon

\$3 per person

Biscuits and Gravy

\$4 per person

SWEETS

Cookies, Brownies & Bars \$1.50 each

House-Made Brownies

Freshly Baked Chocolate Chip Cookies

Assorted Flavored Dessert Bars



Plated Desserts \$5 each

Crème Brulee

Chef's Featured Cheesecake

Chocolate Torte

Dueling Goopy Butter Cakes

Cakes \$36 each, 12-14 slices

Chef's Featured Cheesecake – New York style, fruit topping of the day or other seasonal flavors

Chocolate Torte – flourless chocolate torte with chocolate mouse and a fresh raspberry sauce

Chocolate Cake – chocolate cake with fresh berries

Cakes must be ordered a week prior to event date

SPIRITS, WINE & BEER

Open Bar

Each guest can drink as they please and 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 limits the rounds of drinks paid for

Limited Cash Bar

Host limits the spending limit on the total bar tab

Limited Menu Bar

Host limits the type of drinks guests can choose from



Contact us today!

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prairievillage.thebluemoosebarandgrill.com