

The legend of the Blue Moose started many years ago in the neighborly confines of Prairie Village, Kansas. Stories of this tall, darkish blue beast with huge antlers quickly spread throughout the local community. Recently though, evidence of a third, more probable outcome has emerged. As the story goes, a group of friends gave a ride to a tall blue hitchhiker from Kansas City who claimed he was, "headed west." After consuming a few of his beloved spirits, he left the caravan for some munchies at the first gas stop and never returned. Since then, tales of a kind, but somewhat tipsy, moose doing good deeds have become part of Topeka folklore. Whenever something good happens in the community, it is now customary to look to the ground for the slightest evidence of hoof prints. It is because of his good nature that we honor Big Blue by naming our place after him. We are proud to continue his legend through the good will, good times and good eats shared inside the Blue Moose Bar & Grill in Topeka.



*Catering*

3030 SW Wanamaker • Topeka, KS 66614 • (785) 272-6800

## *a la carte elegant small bites*

each platter has 20 servings each

### **Smoked Paprika Shrimp Crostinis \$105**

with pork belly ragu (40 pieces)

### **Kielbasa Sausage Canapés \$85**

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

### **Asian Chicken Salad Canapés \$85**

pumpernickel crostini with ginger scallion aioli (40 pieces)

### **Mini Crab Cakes \$85**

Dijon mustard sauce and chipotle remoulade (40 pieces)

### **Rose Beef Canapés \$105**

whole-grain bread, garlic cream cheese, arugula and rare roast beef (40 pieces)

### **Mozzarella, Tomato and Basil Bites \$65**

drizzled in balsamic glaze (40 pieces)

### **Smoked Salmon and Dill Mascarpone Toasts \$85**

cold smoked salmon, mascarpone, dill and fresh lemon zest (40 pieces)

### **Bacon Wrapped Ginger Soy Scallops \$105**

sea scallops, bacon, water chestnuts, ginger and soy (40 pieces)

### **Greek Vegetarian Crostinis \$65**

Kalamata olives, roasted red peppers, garlic (40 pieces)

### **White Bean Puree, Spinach and Sun-Dried Tomato Crostinis \$65**

cannellini beans and baby spinach (40 pieces)

### **Sesame Chicken Ginger Lettuce Wraps \$85**

rice vinegar, Bibb lettuce and basil (40 pieces)

### **Sausage and Cheddar Stuffed Mini Mushrooms \$65**

Italian sausage and cheeses (50 pieces)

### **Caprese Salad Shooters \$65**

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

### **Veggie Crudité Shooters \$65**

Grape tomato, baby carrot, asparagus, yellow pepper, roasted garlic dressing, speared with a fork in a mini shot glass (40 pieces)



## *a la carte hors d'oeuvres*

each platter has 20 servings each

### **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)

### **Cheese and Bacon Stuffed Mushrooms \$45**

bacon and three cheeses (50 pieces)

### **Tomato Bruschetta \$65**

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

### **Shrimp Cocktail \$85**

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

### **Prosciutto-Wrapped Asparagus \$85**

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

### **Mediterranean Shrimp Skewers \$85**

with lemon chardonnay sauce (60 pieces, 20 skewers)

### **BBQ Meatball Lollipops \$45**

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

### **Traditional Hummus \$45**

with Kalamata olives and pita

### **Hickory Grilled Vegetables \$45**

seasonal vegetables grilled over live hickory

### **Goat Cheese Terrine \$65**

cased with pecan crumbs, with lavosh crackers and crostinis

### **Fresh Vegetable Crudités \$45**

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

### **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

### **Domestic Cheeses \$65**

assortment of market fresh cheeses

### **Deluxe Gourmet Cheese Platter \$85**

domestic and imported cheeses

### **Fresh Fruit Tray \$65**

selection of fresh seasonal fruits with vanilla yogurt dipping sauce



## *a la carte pub appetizers*

each platter has 20 servings each

### **Chips and Spicy Salsa \$45**

corn tortilla chips with house-made spicy salsa

### **Spinach and Artichoke dip \$45**

warm tortilla chips

### **Buffalo Style Chicken Wings \$45**

roasted garlic ranch dressing (40 pieces)

### **Loaded Baked Potato Wedges \$65**

crisp potato wedges loaded with a blend of melted cheese,  
Crisp bacon, tomatoes and scallions (40 pieces)

### **Chicken Tenders \$45**

marinated in buttermilk, hand-breaded and lightly fried,  
Served with honey-lime dressing (40 pieces)

### **Chicken Satay Skewers \$45**

marinated chicken skewers with spicy peanut sauce (40 pieces)

### **Southwest Chicken Cups \$65**

served with chipotle sour cream (40 pieces)

### **Chicken Sliders \$65**

lettuce, tomato, red onions, cheddar cheese,  
bacon, pickles (40 pieces)

### **Beef Sliders \$65**

grilled onions, pickles, lettuce, tomato (40 pieces)

### **Sliced Meat and Cheese Deli Platter \$100**

cheeses, sliced turkey, roast beef, ham and fixings  
(30 fresh baked buns)



# *per person appetizer & hors d'oeuvre packages*

certain per person minimums apply

## **Menu One: \$15 a person**

### **Choose three:**

BBQ Meatballs  
Cheese and Bacon Stuffed Mushrooms  
Spinach Artichoke Dip,  
Fresh Vegetable Crudités  
Hummus and Pita  
Tomato Bruschetta  
Buffalo Style Chicken Wings

## **Menu Two: \$35 a person**

### **Choose four:**

Parmesan Polenta Meatball Lollipops  
Sausage and Cheddar Stuffed Mushrooms  
Goat Cheese Terrine  
Deluxe Vegetable Crudités  
Domestic Cheese Tray  
Buffalo Style Chicken Wings  
Tomato Bruschetta  
Mozzarella, Tomato and Basil Bites  
Mini Crab Cakes  
Asian Chicken Salad Canapé



## **Menu Three: \$55 a person**

### **Choose five:**

Mini Crab Cakes  
Asian Chicken Salad Canapé  
Parmesan Polenta Meatball Lollipops  
Sausage and Cheddar Stuffed Mushrooms  
Deluxe Vegetable Crudités  
Mozzarella, Tomato and Basil Bites  
Kielbasa Sausage Canapés  
Shrimp Cocktail  
Deluxe Cheese and Fruit Tray  
Caprese Salad Shooters  
Prosciutto Wrapped Asparagus  
Rose Beef Canapés  
Smoked Salmon and Dill Mascarpone Toasts  
Bacon Wrapped Ginger Soy Scallops



## *build your own cold cut bar*

\$11.25 a person, minimum of 20 people required

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

## *build your own salad bar*

\$4.50 a person, minimum of 20 people required

Includes the following to build your own salad

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



## *build your own burger bar*

\$12.50 a person, minimum of 20 people required

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



## *build your own pasta bar*

\$100, per pasta selection, 20 servings each

Does not include side additions

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



\*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.

## *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

### **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

### **3 Little Pigs \$12**

Sliced pork, ham and smoked bacon lightly glazed with smokey Chipotle BBQ sauce, cilantro and dill pickles, served on butter-seared pullman white bread with extra BBQ sauce on the side

### **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  
For a real kick add Ghost Pepper Jack Cheese \$1.00

### **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 \$6 +shrimp \$6

### **Caesar Salad \$8**

romaine hearts tossed in Caesar dressing with croutons and Parmesan cheese  
+chicken \$2 +salmon \$6 +shrimp \$6

### **Cranberry Walnut Salad \$10**

fresh spring greens topped with toasted walnuts and sun-dried cranberries with our champagne vinaigrette  
+chicken \$2 +salmon \$6 +shrimp \$6

### **Strawberry Spinach Salad \$10**

fresh baby spinach topped with red onions, candied pecans and fresh strawberries, paired with our strawberry poppy seed vinaigrette. +chicken \$2 +salmon \$6 +shrimp \$6



# *per person package dinner menus*

certain per person minimums apply, courses may be reduced for smaller price quotes.

## **Menu One: \$30 a person**

### **Choose two appetizers:**

BBQ Meatballs, Cheese and Bacon Stuffed Mushrooms, Spinach Artichoke Dip,  
Fresh Vegetable Crudités, Hummus and Pita, Tomato Bruschetta

### **Choose two salads:**

House Salad, Caesar Salad, Cranberry Walnut Salad, Baby Spinach Salad

### **Choose two entrées :**

Classic Baked Lasagna, BBQ Beef Brisket, Broiled Tilapia,  
Roasted Pork Loin, Blackened or Grilled Chicken

### **Choose two entrée accompaniments:**

Skin-On Mashed Potatoes, Cole Slaw, Baked Beans, Rice Pilaf, Pub Style Potato Chips,  
Low-Carb Whipped Cauliflower, Broccoli, Zucchini/Asparagus Mix

### **Choose two desserts:**

Chocolate Chip Toffee Cookies, Chocolate Fudge Brownies, Petite Cheesecake, Assorted Cup Cakes

## **Menu Two: \$45 a person**

### **Choose two appetizers:**

Parmesan Polenta Meatball Lollipops, Sausage and Cheddar Stuffed Mushrooms,  
Goat Cheese Terrine, Deluxe Vegetable Crudités, Pork Pot Stickers, Domestic Cheese Tray

### **Choose two salads:**

House Salad, Caesar Salad, Cranberry Walnut Salad, Baby Spinach Salad

### **Choose two entrées :**

Mediterranean Chicken Pasta, Grilled Sirloin, Grilled Salmon,  
Milk Braised Pork, Italian Stuffed Chicken Breast

### **Choose two entrée accompaniments:**

Skin-On Mashed Potatoes, Cole Slaw, Baked Beans, Rice Pilaf, Pub Style Potato Chips,  
Low-Carb Whipped Cauliflower, Broccoli, Zucchini/Asparagus Mix, Italian Pasta Salad,  
Macaroni and Cheese, Sautéed Green Beans, Roasted Vegetable Medley, Chipotle Rice

### **Choose two desserts:**

Chocolate Chip Toffee Cookies, Chocolate Fudge Brownies, Petite Cheesecake,  
Assorted Cup Cakes, Petite Limoncello Crème Torte, Petite Chocolate Torte

## **Menu Three: \$60 a person**

### **Choose two appetizers:**

Mini Crab Cakes, Kielbasa Sausage Canapés, Shrimp Cocktail, Deluxe Cheese and Fruit Tray  
Caprese Salad Shooters, Prosciutto Wrapped Asparagus

### **Choose two salads:**

House Salad, Caesar Salad, Cranberry Walnut Salad, Baby Spinach Salad

### **Choose two entrées :**

Almond-Encrusted Chicken Breast, Prime Rib Carving Station, Chipotle Braised Beef Short Ribs,  
Herb Encrusted Sea Bass, Roasted Beef Tenderloin

### **Choose two entrée accompaniments:**

Skin-On Mashed Potatoes, Cole Slaw, Baked Beans, Rice Pilaf, Pub Style Potato Chips,  
Low-Carb Whipped Cauliflower, Broccoli, Zucchini/Asparagus Mix, Italian Pasta Salad,  
Macaroni and Cheese, Sautéed Green Beans, Roasted Vegetable Medley,  
Chipotle Rice, Baked Potatoes, Alfredo Pasta

### **Choose two desserts:**

Chocolate Chip Toffee Cookies, Chocolate Fudge Brownies, Petite Cheesecake, Fruit Cobbler,  
Assorted Cup Cakes, Petite Limoncello Crème Torte, Petite Chocolate Torte

*Courses may be reduced for small price quotes.*

## *a la carte entrée buffet packages*

20 servings each, does not include side items

### **Classic Baked Lasagna \$150**

layers of pasta with ground beef and Italian sausage, with mozzarella, ricotta cheese and marinara sauce

### **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

### **BBQ Beef Brisket \$189**

zesty bbq sauce with buns, pickles and cole slaw

### **Grilled Sirloin \$225**

with a mushroom Madeira demi glace

### **BBQ Back Ribs \$225**

tender pork ribs basted with our sweet BBQ sauce

### **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

### **Rosemary Roasted Chicken \$225**

served with a natural Rosemary jus

### **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 BBQ jus

### **Roasted Beef Tenderloin \$300**

grilled to perfection over live hickory

### **Prime Rib \$325**

slow roasted aged prime rib with au jus and horseradish

*\*Add a carving station for \$75 and have your selection carved to order by one of our skilled chefs*



## *a la carte entrée accessories*

**\$40, 20 side servings each**

House Salad

Caesar Salad

Broccoli

Skin-On Mashed Potatoes

Cole Slaw

Baked Beans

Black Beans

Rice Pilaf

Pub Style Potato Chips

Low-Carb Whipped Cauliflower

Squash and Zucchini Medley

**\$60, 20 side servings 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

Asparagus



**Add these**

Dinner roll .50 each

Ciabattina Rolls, .75 each

Garlic Bread, \$1.00 each

## *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 and Bagels \$126 20 servings**

a side of hickory smoked salmon accompanied with tomatoes, capers, cucumbers and onions, served with an assortment of fresh bagels and whipped cream cheese

### **Add a Side Order to any Package**

Pancakes.....\$1 each

French Toast.....\$1.50 each

Ham or Bacon.....\$3 each

Fresh Fruit.....\$2 each

Biscuits and Gravy.....\$4 each

### **Orange Juice \$18**

fresh squeezed orange juice, one gallon

### **Coffee \$13**

per gallon

## *sweets*

**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** \$50, 20 servings  
seasonal fruit selections offered

**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





## *beverages*

Iced Tea, \$13 per gallon

Lemonade, \$13 per gallon

Hot Coffee, \$13 per gallon

Pepsi Products, \$1.25 a can

Pepsi, Diet Pepsi, Dr. Pepper,

Diet Dr. Pepper, Sierra Mist

## *we have a portable bar!*

We'll bring the bar, the staff, the beer, the wine and the liquor

Ask us for details!



*need more?*

Let us create a custom menu for you.

With a scratch kitchen,  
your requests are our delight!

Set-up, service, delivery and other purchase requirements may apply.

Contact us today!

At the Blue Moose, 785.272.6800, [bluemoosecatering@kchopps.com](mailto:bluemoosecatering@kchopps.com)  
Director of Events for KC Hopps, 913.322.2440 x.104, [binman@kchopps.com](mailto:binman@kchopps.com)



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*Locally Owned...Locally Grown*

