

the  
blue bar & grill  
moose  
t o p e k a , k a n s a s

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.



Eat. Drink. Party.

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

Blue Moose Bar & Grill Private Events Menu

# READY TO BOOK YOUR EVENT?

## **Blue Room**

Seating Capacity-25

Standing Capacity-30

## **Capital Room**

Seating Capacity-30

Standing Capacity-40



*Both of our private rooms can now be booked as one!*

## **Complimentary AV Services**

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

### 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 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

May be presented on a buffet or plated based on amount ordered

## 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



## **Mini Shot Glasses \$2 each**

Petite Crème Brulee

Chocolate Peanut Butter Parfait

Seasonal Cobbler

Petite Cheesecake

Limoncello Crème Tort



## **Plated Desserts \$5 each**

Crème Brulee

Chef's Featured Cheesecake

Chocolate Torte

Limoncello Crème Tort

## **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

Limoncello Crème Tort – vanilla soaked in Limoncello liqueur, layered with lemon mascarpone cream

*Cakes must be ordered a week prior to event date*



## PLATED MEAL, THE MOOSE MENU

\$21 per person, up to 25 people

*Individual menu selections and order must be pre-determined one-week before event date*

### **Salad Course**

*Choice of 1 by host*

House Salad

Caesar Salad

### **Entrée Course**

*Choice of 3 by host*

Marinated Grilled Chicken Breast

Chicken Marsala

5 oz. Grilled Atlantic Salmon

Milk-Braised Pork

Crispy Chicken Tenderloins

### **Accessories**

*Choice of 2 Paired with Entrées by host*

Skin-on Mashed Potatoes

Steamed Broccoli with Garlic Butter

Seasonal Vegetables

Rice Pilaf

Fresh Sautéed Green Beans

Low Carb Whipped Cauliflower

### **Dessert Course**

*Choice of 1 by host*

Limoncello Crème Tort

Chef's Featured Cheesecake



# PLATED MENU, THE BLUE MENU

\$27 per person, up to 25 people

*Individual menu selections and order must be  
pre-determined one-week before event date*

## **Salad Course**

*Choice of 1 by host*

House Salad

Caesar Salad

Cranberry Walnut Salad

Baby Spinach Salad

## **Entrée Course**

*Choice of 3 by host*

8 oz. Grilled Atlantic Salmon

Chicken Piccata

Rosemary Roasted Chicken

5 oz. Steak Dianne

## **Accessories**

*Choice of 2 Paired with Entrées by host*

Skin-on Mashed Potatoes

Steamed Broccoli with Garlic Butter

Seasonal Vegetables

Rice Pilaf

Fresh Sautéed Green Beans

Low Carb Whipped Cauliflower

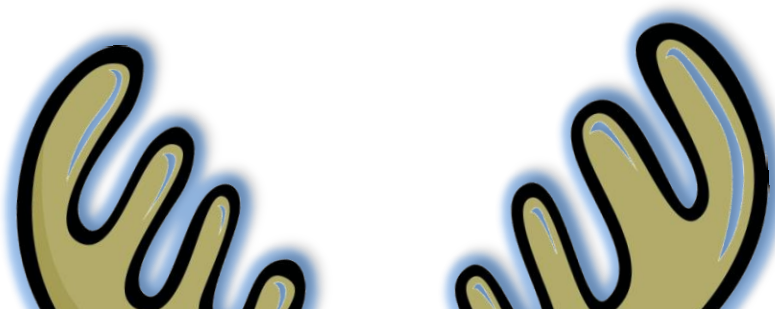
Grilled Asparagus and Zucchini

## **Dessert Course**

*Choice of 1 by host*

Limoncello Crème Tort

Chef's Featured Cheesecake



# PLATED MENU, THE STATE MENU

\$33 per person, up to 25 people

*Individual menu selections and order must be pre-determined one-week before event date.*

## **Salad Course**

*Choice of 1 by host*

House Salad

Caesar Salad

Cranberry Walnut Salad

Baby Spinach Salad

## **Entrée Course**

*Choice of 3 by host*

Maple Glazed Atlantic Salmon with Jumbo Shrimp

Apple Wood Roasted Pork Loin

K.C. Strip with Blue Cheese Compound Butter

Mediterranean Chicken Pasta

## **Accessories**

*Choice of 2 Paired with Entrées by host*

Skin-on Mashed Potatoes

Steamed Broccoli with Garlic Butter

Seasonal Vegetables

Rice Pilaf

Fresh Sautéed Green Beans

Low Carb Whipped Cauliflower

Grilled Asparagus and Zucchini

Loaded Baked Potato

## **Dessert Course**

*Choice of 2 by host*

Limoncello Crème Tort

Chef's Featured Cheesecake

Crème Brulee



# 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!**

3030 SW Wanamaker

Topeka, KS 66614

(785) 272-6800

[topeka.thebluemoosebarandgrill.com](http://topeka.thebluemoosebarandgrill.com)

# THINK INSIDE THE BOX



*Introducing*

## **BLUE MOOSE BOXED LUNCHES**

EASY. DELICIOUS. SMART.

*Choose from our delicious menu of sandwiches, wraps and salads like the*

### **COUNTRY CLUB SANDWICH**

Ham, turkey, cheddar and provolone cheese stacked with bacon, lettuce, tomatoes and mayo served on toasted wheat bread.

CONTACT OUR CATERING DEPARTMENT TODAY!  
785.272.6800 | [BLUEMOOSSECATERING@KCHOPPS.COM](mailto:BLUEMOOSSECATERING@KCHOPPS.COM)