

BUFFET

Simply Classic Hors D'Oeuvres



Includes:

CRISP VEGETABLE PLATTER

Buttermilk Ranch

Choice of four:

ASSORTED DOMESTIC CHEESE PLATTER

Crackers

SEASONAL SLICED FRUIT

Honey Lime Yogurt

CRISPY RAMAKI

Water Chestnuts | Bacon

MINI ITALIAN MEATBALLS

MawMaw's Marinara

MINI SWEDISH MEATBALLS

Creamy Pan Gravy

HOT SPINACH ARTICHOKE DIP

Tortilla Chips

CARAMELIZED ONION DIP

Housemade Chips

ULTIMATE GUACAMOLE

Plantain Chip

HOT + SPICY ESPINACA DIP

Pepperjack | Swiss | Tomato | Spinach | Onion |
Tortilla Chips

HOUSEMADE ITALIAN SAUSAGE

Pepper | Onion

PUFFS

Choice of: Mushroom Gouda or Tomato Gruyere

QUESADILLAS

Chicken or Cheese
Salsa | Sour Cream

CHICKEN STRIPS

Traditional or Coconut
Honey Mustard | Housemade BBQ Sauce

CHICKEN WINGS

Bone-in or Boneless
Buffalo | Mild | Fiery Hot | Honey BBQ | Teriyaki |
Garlic Parmesan | Cajun | Cantonese

SILVER DOLLAR SANDWICHES

White + Wheat Roll | Turkey | Ham | Roast Beef |
Cheddar | Provolone | Swiss | Mayo | Mustard

TORTILLA PINWHEELS

Herbed Cream Cheese | Spinach | Turkey | Provolone
OR
Cilantro | Scallion | Spicy Salsa | Cream Cheese |
Black Bean | Corn

OR

Buffalo Chicken

STUFFED NEW POTATOES

Herbed Cream Cheese **OR**
Sausage | Cream Cheese | Walnuts **OR**
Cream Cheese | Sour Cream | Jack | Cheddar | Chive

ROASTED GARLIC HUMMUS

Pita

BACON WRAPPED DATES

Parmesan | Balsamic Reduction

CLASSIC BRUSCHETTA

Tomato | Basil | Olive Oil | Parmesan

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

BUFFET

Black Tie Hors D'Oeuvres



Choice of one:

CRISP VEGETABLE PLATTER

Buttermilk Ranch

ROASTED VEGETABLE PLATTER

Balsamic Reduction

Choice of two:

ASSORTED DOMESTIC CHEESE PLATTER

Crackers

SEASONAL SLICED FRUIT

Honey Lime Yogurt

FRENCH BRIE WHEEL

Basil Pesto | Strawberry | Lahvosh

STUFFED NEW POTATOES

Cream Cheese | Sour Cream | Jack | Cheddar | Chive

SPANIKOPITA

Spinach | Feta | Onion | Phyllo

CUCUMBER CANAPES

Cucumber | Salmon Mousse | Fresh Dill Garnish

BRUSCHETTA

Tomato | Basil | Olive Oil | Parmesan **OR**

Goat Cheese | Tomato | Basil | Garlic Crostini **OR**

Goat Cheese | Olive Tapenade | Garlic Crostini **OR**

SEASONAL OPTIONS (UPON REQUEST)

MINI CLUB SANDWICHES

Turkey | Ham | Bacon | Lettuce | Tomato | Mayo

MINI WELLINGTON

Choice of

Beef | Chicken | Spinach + Goat Cheese

MINI CUCUMBER CUP

Olive Tapenade

Choice of two:

MINI CHICKEN SPEDINI

Italian Cheese | Ham

PETITE CRAB CAKES

Remoulade or Red Pepper Cream

GRAPE + GOAT CHEESE TRUFFLES

Chopped Pistachio

STUFFED MUSHROOMS

Sausage | Cream Cheese | Walnut

EMPANADAS

Chicken | Cheddar | Southwest Crema

FRIED MAC N' CHEESE BITES

Sriracha Ranch

MINI MEATBALLS

Choice of

Italian | Swedish | BBQ | Stout Glaze

STUFFED MUSHROOMS

Quinoa + Veggies

VEGGIE CHICKEN ROULADE

Roasted Tomato Sauce | Bacon

Choice of one:

HOT SPINACH ARTICHOKE DIP

Tortilla Chips | Baguette | Carrot | Celery

SMOKED SALMON DIP

Lahvosh | Crackers

CRAB RANGOON DIP

Wonton Chips

VEGAN CEVICHE

Tortilla Chips

Choice of two:

ICED WATER

ICED TEA

LEMONADE

FRESH BREWED COFFEE

*ITEMS FROM THE SIMPLY CLASSIC MENU ARE OPTIONS FOR YOUR SELECTIONS

APPETIZERS

By The Piece

BRUSCHETTAS + BITES

CLASSIC BRUSCHETTA

Tomato-Basil Relish | Shaved Parmesan

GOAT CHEESE BRUSCHETTA

Tomato-Basil Relish | Goat Cheese

*also available with Olive Tapenade

STEAK BRUSCHETTA

Chipotle Goat Cheese | Cabernet Onion
Marinated Shaved Steak

ASIAN BEEF BRUSCHETTA

Soy Ginger Marinated Steak | Wasabi Aioli

FIG BRUSCHETTA

Chevre | Pimento | Fig Coulis

SUMMER BRUSCHETTA

Goat Cheese | Roasted Corn | Tomato | Avocado |
Cilantro | Lime Juice

*Try me Edible Spoon style! (add \$1/ea)

BBQ SALMON BRUSCHETTA

Jalapeno Cornbread | BBQ Ranch | Smoked Salmon |
Sangria Tomato Relish | Micro Greens

MUSHROOM ARANCINI

Crispy Rice Ball | Pancetta Stuffed |
Gorgonzola Aioli

PICADILLO ARANCINI

Cuban Picadillo stuffed Rice | Southwest Crema

FRIED MAC 'N CHEESE BITES

Sriracha Ranch

BOULEVARD BITES

Soft Pretzel Bite | Pale Ale Cheese Mousse |
Fresh Jalapeño | Bacon Crisp

WEDGE SKEWERS

Iceberg | Cucumber | Tomato | Slab Bacon | Peppercorn
Parmesan Dressing | Bleu Cheese Crumble

DUCK TOSTADAS

Crispy Corn Tostada | Roasted Duck Confit | Corn | Wild
Mushroom | chipotle BBQ Sauce | Queso Fresco

GREAT PASSERS

PORK BELLY BLTS

Brioche | Crispy Pork Belly | Roma Tomato |
Lemon-Herb Aioli | Micro Greens

MINI BEEF WELLINGTON

Mushroom + Shallot Duxelles | Dijon Aioli

STUFFED MUSHROOMS

Sausage + Cream Cheese | Buttered Panko
Topping

STUFFED BABY NEW POTATOES

4 Cheese Blend Cheddar | Chives

GREEK SPANIKOPITA

Spinach | Greek Cheese | Phyllo Dough

CAESAR BASKETS

Parmesan + Gruyere Crisps | Classic Caesar
Salad

GRAPE + GOAT CHEESE TRUFFLES

Goat Cheese Rolled Grapes | Caramelized
Pistachios

BACON WRAPPED DATES

Parmesan Stuffed Medjools | Applewood
Smoked Bacon

TUNA TARTARE ON WONTON CHIP

Wonton Chip | Sriracha-Ginger Aioli | Scallion
Avocado | Black + White Sesame Seeds

BEET HUMMUS CRISPS

Bite-size Crispy Pita | Piped Beet Hummus |
Black Sesame Seed + Scallion Ribbon Garnish

SMOKED SHRIMP CAKE

Smoked Shrimp | "Crab-Cake Style" |
Poblano-Corn Relish | Cilantro Vinaigrette

PROSCIUTTO + MELON SKEWERS

APPETIZERS

By The Piece

SLIDERS

CLASSIC BURGER SLIDERS

Brioche | Chipotle Aioli | Caramelized Onion | American Cheddar

BLACK N'BLEU SLIDERS

Grilled Burger Slider | Gorgonzola Aioli | Roma Tomato Slice | Micro Greens

TENDERLOIN SLIDERS

Grilled+Chilled Sliced Beef Tenderloin | Cabernet Red Onion | Smoked Gouda | Micro Greens | Herb Aioli

ADOBO TENDERLOIN SLIDERS

Adobo Marinated Beef Tenderloin | Chimichurri | Angelhair Cabbage | Cilantro | Pickled Onions | Avocado-Lime Aioli | Queso Fresco

CAJUN CHICKEN SLIDERS

Blackened Chicken | Pepperjack Cheese | Avocado | Lettuce | Tomato | Chipotle Aioli

CRISPY CHICKEN SLIDER

Crispy Chicken | Mayo | Pickle Coins

NASHVILLE HOT CHICKEN SLIDER

Crispy Chicken | Hot Honey | Pickle Coin | Ranch

CHICKEN + WAFFLE SLIDERS

Nashville Hot Chicken | Mini Waffle Buns | Syrup

HOUSE MADE MEATBALL SLIDERS

Beef+Pork Meatballs | Mawmaw's Marinara | Provolone | Mozzarella | Peppers & Onions

CUBANO SLIDERS

Mojo Marinated Pulled Pork | Swiss Cheese | Sour Dill Pickles | Dijon Aioli | Butter Pressed Bread

BAHN MI SLIDERS

Pork Belly | Quick Pickled Veggies | Cilantro | Sriracha Aioli

PULLED PORK SLIDERS

Brioche Bun | House made BBQ Sauce | Pickles

SALMON PRETZEL SLIDERS

Grilled Salmon | Pretzel Bun | Arugula | Remoulade

CRAB CAKE CLUB SLIDERS

Pretzel Roll | Remoulade | Greens | Avocado | Bacon

MOZZARELLA FOCACCIA SLIDER

Buffalo Mozzarella | Arugula | Roasted Peppers | Lemon-Herb Aioli | Pesto

MINI CLUB SANDWICHES

Pretzel Roll | Turkey | Ham | Bacon | Lettuce | Tomato | Mayonnaise

*Try any slider "naked" style with the buns on the side!

SATAYS + SKEWERS

THAI CHICKEN SATAY

Thai Peanut Sauce | Cilantro | Crushed Peanuts

TERIYAKI BEEF SATAY

Teriyaki Glaze | Black + White Sesame Seeds | Scallions

TEQUILA-LIME CHICKEN SKEWER

Marinated Grilled Chicken | Micro Greens | Lime Crema | Pico De Gallo

ANTIPASTI SKEWERS

Mozzarella (Cilingene) | Grape Tomato | Artichoke Heart | Balsamic Glaze

Dips

HOT DIPS

HOT SPINACH ARTICHOKE DIP

Tortilla Chips | Baguette

HOT + SPICY ESPINACA DIP

Pepperjack | Swiss | Tomato | Spinach | Onion
Tortilla Chips

HOT CHILI CON QUESO

Cheddar | Beef Chili | Tortilla Chips

CRAB RANGOON DIP

Cream Cheese Blend | Flaked Crab | Scallions Wonton
Chips

REUBEN DIP

Cream Cheese Blend | Thousand Island | Sauerkraut |
Chipped Corned Beef | Rye Toast Points

BRASS ONION DIP

Boursin Cheese Blend | Caramelized Onion | Crostini

WARM GRUYERE + BACON DIP

Caramelized Onions | Chives + Pomegranate Aerils
Garnish | Crustini

BACON JALAPENO POPPER DIP

Cream Cheese | Shredded Colby Jack | Smoked Bacon |
Fresh Jalapeno | Kettle Chips

COLD DIPS

COLD SPINACH + ARTICHOKE DIP

Pita | Bell Peppers | Cucumber | Carrot Dippers

SMOKED SALMON DIP

Hickory Smoked Salmon | Cream Cheese Blend | Capers |
Red Onion | Lavosh Crackers

CARAMELIZED ONION DIP

House-made Kettle Chips

COLD MEXICAN LAYER DIP

Refried Beans | Sour Cream | Guacamole
Fiesta Cheese | Scallion | Tomato | Black Olives Tortilla
Chips

CHILLED CORN DIP

Spicy Cream Cheese Blend | Corn | Black Beans |
Tomato+Green Chilies | Tortilla Chips

CALICO CORN SALSA

Corn | Black Beans | Chopped Red Onion | Diced Red
Pepper | Cilantro | Southwest Spices | Olive Oil
Lime Juice | Tortilla Chips

HOUSEMADE SALSA + GUACAMOLE

Classic Red Salsa | Salsa Verde | Guacamole
Tortilla Chips

HUMMUS

HUMMUS VARIETIES

Choose your favorite
Served with pita wedges

- Classic Chickpea
- Smoked Edamame
- Roasted Red Pepper
- Red Beet
- White Bean + Lemon Thyme

7 LAYER HUMMUS

Classic Hummus | Kalamata Olives
Feta Cheese | Parsley | Cucumber
Zatar spiced pine nuts | multi-color
Cherry Tomatoes | Grilled Pita

Medi Spread

Garlic Hummus
Red Beet Hummus
Cold Spinach Dip
Grilled Pita Wedges
Pita Chips | Pretzel Sticks
Crisp Veggies:
Carrot + Cucumber,
Snap Peas + Mini Bell Peppers
Lemon Roasted Olives
Artichoke Hearts

EDAMAME CRUDITE CUPS

Smoked Edamame Hummus
In individual cups with
black + white sesame seeds

Dipping Vegetables:
Carrot | Celery | Cucumber
Red Bell Pepper
Cherry Tomato

BEET HUMMUS BREAD BOWL MINIS

Red Beet Hummus
Mini Sourdough Bread Bowls
Sugar Snap Peas | Crumbled Feta

APPETIZERS

Graze & Display

CHEESE + FRUIT

CREAMY BRIE WHEEL

Pesto | Strawberries | Crackers | Croccantini

ROASTED RED PEPPER + PESTO CHEESECAKE

Lahvosh Crackers

DOMESTIC CHEESE + FRUIT BOARD

Sharp Cheddar | Swiss | Pepperjack | Havarti | Gouda | Strawberries | Grapes | Assorted Crackers

SEASONAL SLICED FRUIT

Honey Lime Yogurt

VEGGIES

GRILLED + CHILLED VEGETABLE BOARD

Asparagus | Long Green Beans | Long Stem Carrot | Mini Bell Peppers | Brussel Sprouts | Red Onion | Portobello | Zucchini | Yellow Squash

CRISP VEGETABLE PLATTER

Carrot | Celery | Cauliflower | Broccoli | Black Olives | Peperoncini | Buttermilk Ranch



DISPLAYS

SMOKED SALMON DISPLAY (ADD \$7/PP)

Hickory Smoked Whole Salmon Filet | Pimento | Caper | Red Onion | Hard-Boiled Egg | Dill Remoulade | Lahvosh Crackers

ASIAN LETTUCE WRAP BAR (ADD \$5/PP)

Bibb Lettuce Cups | Ginger Soy Chicken | Carrot | Cilantro | Crispy Noodles | Bamboo Sprouts | Thai Peanut Sauce | Ginger-Soy Sauce

BAR SNACK BOARD

Kettle Chips | Caramelized Onion Dip | Chef Jason's Sweet + Savory Snack Mix | Buffalo Pinwheels | Pimento Stuffed Celery | Steak + Potato Skewers | Chipotle Spiced Chickpeas

KC FARMER'S MARKET GRAZING TABLE

Prosciutto, Capicola, Salami, Turkey
Assorted Hard & Soft Cheeses + Crackers
Fresh & Dried Fruit Garnish
Rosemary & Sea Salt Roasted Almonds
Roasted Red Pepper Cheese Tort
with Lahvosh Crackers
Marinated Olives + Artichokes
Sweety Drop Peppers

White Bean + Lemon Thyme Hummus
Dipping Vegetables:
Asparagus Spears, Bell Pepper, Carrot, Cucumber,
Cherry Tomatoes

APPETIZERS

Boards + Trays

FLATBREADS

MARGHERITA

Mawmaw's Marinara | Mozzarella | Roma Tomatoes | Basil

PEPPERONI

Mawmaw's Marinara | Mozzarella | Pepperoni

ITALIAN SAUSAGE

Mawmaw's Marinara | Mozzarella | House made Italian Sausage

PEAR + BRIE

Olive Oil Grilled Flatbread | Garlicky Brie Spread | Poached Pear | Candied Pecans | Lemony Arugula

PISTACHIO + PROSCIUTTO

Pistachio Pesto Spread | Fontina Cheese Blend | Prosciutto Ribbons | Caramelized Onion | Apple (or Pear, if in season) | Honey Drizzle

THAI CHICKEN

House made BBQ Sauce | Asian Marinated Grilled Chicken | Mozzarella | Carrots | Cilantro | Thai Peanut Drizzle

BUFFALO CHICKEN

Shredded Chicken | Buffalo Sauce | Bleu Cheese | White Cheddar | Green Onion Garnish

PESTO SMOKED CHICKEN

Smoked Chicken | Basil Pesto Sauce | Goat Cheese | Tomato Basil Relish | Baby Mozzarella

BBQ CHICKEN

Smoked Chicken | Brancato's BBQ Sauce | Caramelized Onion Shredded Cheddar & Mozzarella | Tennessee White BBQ Sauce Drizzle | Cilantro Garnish

SOUTHWEST FLATBREAD

Flatbread | Refried Black Bean Spread | Fire-Roasted Corn | Pulled Smoked Chicken | Pico de Gallo | Queso Fresco | Lime Jalapeno Crema

IRISH FLATBREAD

Spreadable Brie | Shaved Brussel Sprouts | Bacon | White Onion | White Cheddar

SEAFOOD

Cold

CLASSIC SHRIMP COCKTAIL

Chilled Cocktail Shrimp | Horseradish | Cocktail Sauce | Lemon wedges | Served on Crushed Ice

Also great as a passed appetizer in mini shooter glasses!

MINI LOBSTER ROLLS

Toasted Brioche Demi Roll | Lump Lobster | Green Goddess Dressing | Pickled Celery | Celery Shoots

CRAB SALAD SPOON

Edible Sea Salt Cracker Spoon | Mayo | Lime Zest | Red Pepper Flakes | Avocado

SHRIMP CEVICHE

Diced Shrimp | Minced Jalapeño + Red Onion | Diced Tomato | Lime Juice | Olive Oil | Chopped Cilantro | Served in individual vessels | Accompanied by Tortilla Chips

BAJA TACO

Crispy Wonton | Miso Glazed White Fish | Angel Hair Cabbage | Avocado Crema | Pico

Hot

FIRECRACKER SHRIMP

Crispy Shrimp | Thai Basil | Jalapenos | Chipotle Aioli

PETITE CRAB CAKES

House made Remoulade

APPLEWOOD BACON WRAPPED SHRIMP

Smoked Bacon | Large Shrimp | BBQ Glaze

LOBSTER NEWBURG

Puff Pastry | Seafood | Lobster | Brandy Newburg Sauce

BACON SCALLOP SKEWER

Sea Scallop | Bacon Wrapped | Mango Salsa

WONTON FISH TACO

Crispy Wonton Shell | Miso-glazed White Fish | Angel hair Cabbage | Chipotle Aioli | Pico de Gallo

APPETIZERS

Old Fashioned Favorites



Cold

CANAPES

Cucumber | Salmon Mousse

BUFFALO CHICKEN PINWHEELS

SILVER DOLLAR SANDWICHES

White + Wheat Roll | Turkey | Ham | Roast Beef |
Cheddar | Provolone | Swiss | Mayo | Mustard

TURKEY PINWHEELS

Herbed Cream Cheese | Spinach | Turkey |
Provolone

SOUTHWEST PINWHEELS

Cilantro | Scallion | Spicy Salsa | Cream Cheese |
Black Bean | Corn

CHICKEN STRIPS

Traditional or Coconut
Honey Mustard | Housemade BBQ Sauce | Ranch

CHICKEN WINGS

Bone-in or Boneless

Choose Your Sauce!

Buffalo | Mild | Fiery Hot | Honey BBQ | Teriyaki
Garlic Parmesan | Cajun | Cantonese

MINI CHICKEN SPEDINI

Italian Bread Crumbs | Italian Cheese | Ham

QUESADILLAS

Chicken or Cheese
Salsa | Sour Cream

REUBEN QUESADILLA

House Corned Beef | Sauerkraut | 1000 Island
Swiss

Hot

MINI MEATBALLS

choice of : Swedish | Marinara | BBQ | Teriyaki

CRISPY RAMAKI

Water Chestnuts | Bacon

STUFFED NEW POTATOES

Cream Cheese | Sour Cream | Jack | Cheddar |
Chive

SPANIKOPITA

Spinach | Feta | Onion | Phyllo

EMPANADAS

Chicken | Cheddar | Southwest Crema

APPETIZERS

Stations

FARMER'S MARKET

Brie Wheel
pesto | fresh strawberries

Roasted Vegetable Display

Roasted Red Pepper Torte
Lahvosh

Assorted Domestic Cheese Display
Fresh Fruit Garnish

Mel's Spinach Salad Cups
Spinach | Strawberries | Apples | Feta | Poppyseed
Vinaigrette

Assorted Artesian Breads
Pesto Dip | Whipped Herb Butter

MEDITERRANEAN

Tomato-Basil Bruschetta

Olive Tapenade

Roasted Red Pepper Hummus
Grilled Pita | Crostini

Roasted Vegetable Display

Marinated Olives + Artichokes

Grilled Chicken Satay
Medi Spices | Tzatziki Sauce

ITALIAN

Italian Sausage Arancini
Crispy Rice | Mozzarella | MawMaw's Marinara

Mini Chicken Spedini
Italian Bread Crumbs | Italian Cheese | Ham

Caesar Baskets
Parmesan Cup | Classic Caesar Salad

Pear+Brie Flatbread
Olive Oil Grilled Flatbread | Garlicky Brie Spread |
Poached Pear | Candied Pecans | Lemony Arugula

Fire Roasted Tomato Pasta
Gemelli | Braised Beef | San Marzano Tomatoes | Mint |
Pecorino

GEMELLI PAST IN PARMESAN WHEEL
(CHEF ATTENDED)

CARVING STATION

Chef attended station
Carved Beef Tenderloin
Chimichurri | Creamy Horseradish | Au Jus
Rolls + Butter

Mini Crispy Potatoes
Joe's KC Seasoning

Smokey Cider Salad Cups
Butternut Squash | Mixed Greens | Pignoli | Smoked Wild
Mushrooms | Goat Cheese | Maple Cider Vinaigrette

Southwestern Pasta Salad
Cavatappi | Avocado | Grilled Corn | Black Beans | Cherry
Tomato | Lime | Cilantro | Chipotle Dressing

APPETIZERS

Stations

LATIN

Picadillo Arancini

Southwest crema

Mini Barbacoa Tacos

Crispy Shell | Beef Barbacoa | Pico de Gallo |
Cojita Cheese | Avocado | South American crema

Chips + Dip Bar

Espinaca | Esquites | Housemade
Red Salsa | Guacamole

Tequila-Lime Chicken Skewer

Marinated Grilled Chicken - skewered | Micro Greens |
Lime Crema | Pico De Gallo

Chilaquiles (GF)

Tortilla Strips | Green Chile Shredded Chicken | Quail Egg |
Avocado | Cotija Cheese | Authentic Crema | Pico Garnish |
Served in Individual Bowls

Elote Cups

Fire-Roasted Corn | Chipotle Aioli | Cilantro |
Queso Fresco | Lime Wedge

Adobo Tenderloin Sliders

Adobo Marinated Beef Tenderloin | Chimichurri | Angelhair
Cabbage | Cilantro | Pickled Onions | Avocado-Lime Aioli |
Queso Fresco

Mini Sweet Potato Taco

Crispy Corn Shell | Sweet Potato Crinkle |
Angel Hair Cabbage

ASIAN

Micro Bahn Mi

Pork belly | Quick-pickled veggies | Cilantro
Sesame-ginger Aioli

Warm Crab Rangoon Dip

Wonton Chips

Thai Noodle Salad

Pad Thai Noodles | Shaved Teriyaki Chicken |
Ponzu Napa Cabbage | Bean Sprouts | Scallion |
Sunflower Seeds | Cilantro | Thai Peanut Dressing

Firecracker Shrimp

Crispy Shrimp | Thai Basil | Jalapenos | Chipotle Aioli

Pork Belly Home Fries (GF)

Crispy Potatoes | Pork Belly | Pickled Peppers + Radish
Cilantro | Asian Fish Sauce Vinaigrette |
Sesame-Ginger Aioli

Beef Yakatori

Beef Yakatori | Togarashi Aioli | Sriracha Salt | Served
with Edamame Fried Rice

Ahi Poke Bowl

Layered Jasmine Rice | Tuna Tartare | Shoyu Sauce |
Diced Avocado | Crunchy Garlic Sauce |
Crispy Rice Balls | Ginger-Sesame Aioli

BULGOGI BAO BUNS

Classic Bao Buns | Crispy Bulgogi | Spicy Kale Slaw

TASTE OF KANSAS CITY

Mac n' Ends Cups

Gourmet 4-Cheese Mac + BBQ Beef Burnt Ends

Kettle Chips

Caramelized onion dip

KC Classics

Panini Grilled | Brisket | Candied Jalapeño | BBQ Cream Cheese

Pulled Pork Sliders

Brioche Bun | Pulled Pork | House made BBQ Sauce | Classic Slaw | Pickle Garnish

BBQ Salmon Bruschetta

Jalapeno Cornbread | BBQ Ranch | Smoked Salmon | Sangria Tomato Relish | Micro Greens

Boulevard Bites

Pale Ale Cheese Mousse | Fresh Jalapeno | Crisp Bacon