



LUNCH

Our menus draw inspiration from both regional and international cuisines. To make ordering simple, we've highlighted a selection of our most popular "crowd-pleaser" buffets below. These represent our greatest hits—perfect if you'd prefer a quick choice rather than exploring our full menu lineup.

Beef Stroganoff • Colorado • \$19

With Wild Mushrooms. Served with Olathe Sweet Corn & Quinoa Salad and Green Chili Cornbread Muffins with Local Honey Butter

House-Smoked Brisket • Southern/BBQ • \$21

Served with Creamy Dill Potato Salad and Molasses Beans

Jerk Chicken Thighs • Caribbean • \$16.5

With Mango Salsa. Served with our Caribbean Cobb Salad and Coconut Rice

Barbacoa Tamales • Southwest • \$19

Served with Elote Corn Salad and our Southwest Chop Salad

Blackened Chicken Breast • Cajun • \$17

With Cajun Cream Sauce. Served with Creole Coleslaw and Red Beans and Rice

Pork Milanese • Italian • \$18.5

Served with Antipasto Salad and Roasted Summer Vegetables

Korean Beef Bulgogi • Asian • \$18

Served with Coconut Rice and Soy Garlic Broccoli

Beef Kofta (Mediterranean Meatballs) • Mediterranean • \$17.5

With Tzatziki. Served with Greek Tomato Cucumber Salad, Hummus and Pita

BYO Hawaiian Bowls • Hawaiian • \$19

Accompanied by: White Rice, Avocado, Chili Cucumber, Pineapple, Mango, Edamame, Pineapple Ponzu, Huli Huli Sauce and Sriracha Aioli

Choose One: General Tso's Chicken, Honey-Garlic Chicken, Korean BBQ Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef, or Sesame Tofu. **+\$3 for two proteins**

Cedar Plank Salmon with Maple Glaze • Pacific Northwest • \$20

Served with Garlic-Roasted Baby Potatoes and our Pacific Northwest Salad

Bistro Steak Medallions • French Bistro • \$21

With Juniper Bordelaise. Served with Grilled Local Sourdough with Truffle Whipped Butter & French Green Bean Almondine

Rosemary Garlic Pork Loin • Farm to Table • \$18

With Blackberry demi-Glace. Served with our Farm-To-Table Salad and Grilled Sourdough with Garlic & Herb Compound Butter

Cedar Plank Salmon



Looking for something unique, or "off menu"? Let us know! We'd love to craft a menu tailored to your event.

We regularly accommodate guests with dietary restrictions - please let us know and we can make any necessary changes. We're also happy to amend buffets based on the needs of your group! Please note - there is a minimum order of 10 for all buffets

COLORADO

Pueblo Pork Green Chili • \$17.5

Served with Warm Flour Tortillas, Olathe Sweet Corn & Quinoa Salad, Green Chili Cornbread Muffins with Local Honey Butter

Beef Stroganoff • \$19

With Wild Mushrooms. Served with Olathe Sweet Corn & Quinoa Salad and Green Chili Cornbread Muffins with Local Honey Butter

Grilled Lamb Chops • \$22

With Blackberry demi-Glace. Served with Roasted Pueblo Chile & Fingerling Hash and a Palisade Peach & Arugula Salad

Rocky Mountain Trout • \$18.5

With Stranahan's Peach Gastrique. Served with craft IPA Mac n Cheese and a Palisade Peach & Fennel Salad

a La Carte Vegan Protein: Lentil Salisbury Medallion with Morel Sauce• \$14

SOUTHERN / BBQ

{Served with Pickled Red Onions, Pickles and White Bread}

House-Smoked Pulled Pork • \$18

Served with Mac & Cheese and our Southern Salad

House-Smoked Brisket• \$20.5

Served with Creamy Dill Potato Salad and Molasses Beans

Sweet Tea Smoked Turkey • \$17.5

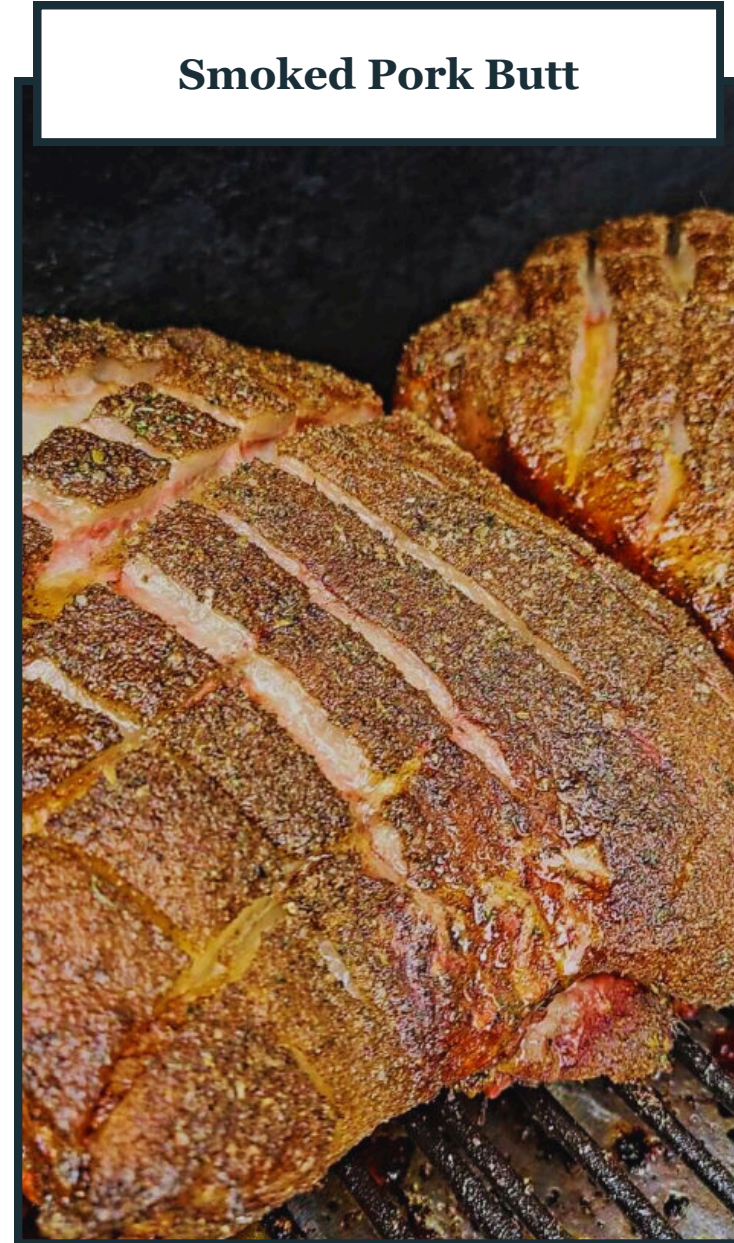
Brined, Smoked and Glazed with a Sweet Tea Reduction. Served with Southern Creamed Corn and Mac & Cheese

Smoked BBQ Bone-In Chicken Quarters • \$17

With House Chipotle BBQ Sauce. Served with Corn on the Cob with Compound Butter and our Southern Salad

a La Carte Vegan Protein: Tempeh Ribs: \$14

Smoked Pork Butt



NORTHEAST

Roast Turkey Breast w/Cranberry Relish • \$16.5

Served with Old Bay Roasted Potatoes and our Harvest Salad

Crab and Cod Bake • \$20

Served with Roasted Butternut Squash and our Harvest Salad

Apple Cider Glazed Pork Tenderloin • \$19

Served with Roasted Brussels Sprouts and Cheddar and Chive Biscuits with Maple Butter

Roasted Corn Chowder • \$16.5

Served with Cheddar and Chive Biscuits with Maple Butter and Steamed Green Beans with Lemon & Sea Salt

a La Carte Vegan Protein: Mushroom Mélange • \$14

Grilled Sourdough with Compound Butter



PACIFIC NORTHWEST

Wild Mushroom Brie & Herb Chicken Roulade • \$18.5

Charred Scallion Vinaigrette. Served with Wild Rice Pilaf with Dried Cranberries and Garlic Roasted Baby Potatoes

Cedar Plank Salmon with Maple Glaze • \$20

Served with Garlic-Roasted Baby Potatoes and our Pacific Northwest Salad

Roasted Pork Loin • \$18.5

Blackberry Balsamic Reduction. Served with Garlic-Roasted Baby Potatoes and Roasted Seasonal Vegetables

Mushroom & Sage Polenta • \$17

Served with Roasted Seasonal Vegetables and Local Sourdough with Confit Garlic Olive Oil and Sea Salt

a La Carte Vegan Protein: Farro Stuffed Squash with Garlic Herb Oil • \$12

CAJUN / CREOLE

Blackened Chicken Breast • \$17.5

With Cajun Cream Sauce. Served with Creole Coleslaw and Red Beans and Rice

Shrimp Etouffee • \$20

Served with Cornbread Muffins w/ Honey Butter and Cajun Roasted Root Vegetables

Veggie Étouffée • \$16.5

Cajun Holy Trinity (Roasted Celery, Onion & Celery), Okra & Mushrooms. Served with Creole Coleslaw and Red Beans and Rice

Andouille Sausage & Chicken Jambalaya • \$18.5

Served with Red Beans & Rice and Creole Coleslaw

Cajun Roasted Pork Tenderloin • \$19

With Mango Salsa. Served with Red Beans & Rice and our Cajun Salad

a La Carte Vegan Protein: Vegan Gumbo • \$14

SOUTHWEST

Chipotle Honey-Glazed Chicken Breast • \$17.5

With Roasted Poblano Crema. Served with Cilantro Lime Rice and our Southwest Chop Salad

BYO Fajita Bar • \$19

Accompanied by Flour Tortillas, Fajita Veggies, Cheese, Chipotle Sour Cream and Guacamole. Served with Cilantro Lime Rice and Black Bean & Corn Salad

Choose one: Fajita Chicken, Fajita Steak, Vegan Southwest Soy Protein. +\$2 for two proteins

Barbacoa Tamales • \$18.5

Served with Elote Corn Salad and our Southwest Chop Salad

Southwest Chicken Enchiladas • \$17.5

Roasted Poblano Crema. Served with Elote Corn Salad and Cilantro Lime Rice
Black Bean & Sweet Potato Enchiladas (Veg) Available (Min. 10)

a La Carte Vegan Protein: Black Bean & Sweet Potato Enchiladas • \$14

FARM-TO-TABLE

Herb-Roasted Chicken with Thyme and Lemon • \$17

Served with Roasted Root Vegetables and Garlic Mashed Potatoes

Rosemary Garlic Pork Loin • \$18.5

With Blackberry demi-Glace. Served with our Farm-To-Table Salad and Grilled Sourdough with Garlic & Herb Compound Butter

Chili-Lime Seared Salmon • \$20

Served with Roasted Brussels Sprouts w/Bacon Jam and Garlic Mashed Potatoes

Herb-Seared Bistro Steak • \$22

With Chimichurri Compound Butter. Served with Garlic Mashed Potatoes and Roasted Root Vegetables

a La Carte Vegan Protein: Confit Root Vegetable and Pomegranate Farro • \$14

Steak Fajitas



ALL-AMERICAN

Midwest Sandwich Buffet • \$17.5

Served With: Individually Bagged Chips and our Classic Salad

Choose One:

Italian Beef Sandwich: French Roll, Braised Beef, Au Jus, Giardiniera

Chicago Dog: Poppy Seed Bun, All Beef Hot Dog, Yellow Mustard, Green Relish, Onions, Tomato Wedges, Pickle Spear, Sport Peppers, Celery Salt

Philly Cheesesteak: Amoroso Roll, Grilled Ribeye, Grilled Onions & Bell Peppers, Mushrooms with Provolone Cheese Sauce and Cheese Whiz

Sausage & Peppers Sandwich: Hoagie Roll, Grilled Italian Sausage, Grilled Onions & Bell Peppers, Marinara

Chef Renee's "The Sandwich": French Roll, Capicola, Salami, Ham, Provolone, Slaw

Burger & Brat Buffet • \$18

Cheddar & Pepper Jack Cheese, Lettuce, Tomato, Dill Pickles, Mayo, Mustard & Ketchup. Served with our signature Jalapeno Mac Salad and Individually Bagged Chips

HAWAIIAN

BYO Hawaiian Bowls • \$19

Accompanied by: White Rice, Avocado, Chili Cucumber, Pineapple, Mango, Edamame, Pineapple Ponzu, Huli Huli Sauce and Sriracha Aioli

Choose One: General Tso's Chicken, Honey-Garlic Chicken, Korean BBQ Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef, or Sesame Tofu. **+\$4 for two proteins**

Teriyaki Beef • \$18.5

Served with Hawaiian Sweet Rolls, White Sticky Rice and our Island Salad

Kalbi Beef Ribs • \$20

Served with Tropical Slaw, White Sticky Rice and our Island Salad

Kalua Pork • \$18

Served with Hawaiian Mac Salad and our Island Salad

Signature Hawaiian Buffet • \$18.5

Pineapple-Soy Chicken Thighs and Grilled Spam. Served with White Sticky Rice, our Island Salad and Hawaiian Mac Salad

Pineapple-Soy Chicken Thighs • \$17.5

Served with White Sticky Rice and Hawaiian Mac Salad

Tropical Slaw



Tacos al Pastor



FRENCH BISTRO

Coq au Vin • \$17.5

Braised Chicken Thighs w/Red Wine & Mushrooms. Served with our French Bistro Salad and Sage & Gruyere Potato Gratin

Bistro Steak Medallions • \$22

With Juniper Bordelaise. Served with Grilled Local Sourdough with Truffle Whipped Butter & French Green Bean Almondine

Herbes de Provence Pork Chops • \$18.5

With Whole Grain Mustard Sauce. Served with Roasted Carrots with Honey & Thyme and Sage & Gruyere Potato Salad

Ratatouille (Vegetarian) • \$16.5

Served with our French Bistro Salad and Roasted Carrots with Honey & Thyme

a La Carte Vegan Protein: Mushroom Cassoulet • \$14

MEXICAN

BYO Street Taco Bar • \$18.75

Accompanied by Corn & Flour Tortillas, Cotija Cheese, Cilantro & Onion, House-made Salsa, Sour Cream, Limes and Jalapenos. Served with Spanish Rice and Southwest Black Beans

Choose One: Pollo Asada, Al Pastor, Carnitas, Beef Barbacoa, Carne Asada, Ancho Citrus Shrimp. **+\$3 for two proteins**

BYO Burrito Bowls • \$19

Spanish Rice, Black Bean and Corn Salad, Queso, House-made Salsa, Cilantro & Onion, Elote Corn Salad

Choose One: Pollo Asada, Al Pastor, Carnitas, Beef Barbacoa, Carne Asada, Ancho Citrus Shrimp, Soyrito, Vegan Asada, Vegan Al Pastor. **+\$3 for two proteins**

Pollo Asada & Beef Barbacoa Buffet • \$19

Served with our Mexican Salad, Queso & Chips and Spanish Rice

Carne Asada & Carnitas Buffet • \$19.5

Served with our our Charred Chayote Salad and Southwest Black Beans

MEDITERRANEAN

BYO Mediterranean Bowls • \$19.5

Accompanied by Cucumbers, Tomatoes, Bell Pepper, Pickled Red Onion, Kalamata Olives, Feta Cheese, Toasted Pita Strips, Tzatziki, Baba Ghanoush.

Choose One: Mediterranean Chicken Breast, Gyro Lamb & Beef, Beef Kofta Meatballs, Mediterranean Crusted Salmon **+\$3 for two proteins**

Pan-Seared Chicken Breast • \$16.5

With Tomato, Olive and Caper Pan Sauce. Served with Mediterranean Rice Pilaf and Mediterranean Seasoned Vegetables.

Beef Kofta (Mediterranean Meatballs) with Tzatziki • \$18

Served with Greek Tomato Cucumber Salad, Hummus and Pita

Herb-Seared Lamb Chops • \$22

With Mint Chimichurri. Served with Roasted Lemon Pepper Potatoes and our Greek Salad

Mediterranean Crusted Salmon • \$19

With Garlic Lemon Butter & Caper Garnish. Served with our Greek Salad and Mediterranean Rice Pilaf

a La Carte Vegan Protein: Mediterranean Trio Bean Stew • \$14

CARIBBEAN

BYO Caribbean Bowls • \$19

Accompanied by Coconut Rice, Mango Salsa, Charred Pineapple, Pickled Purple Cabbage, Red Bell Pepper, Scallions, Maduros, Jerk Aioli, Plantain Chips.

Choose One: Jerk Seared Flank Steak, Chopped Citrus Marinated Pork Loin, Sweet & Sticky Shrimp or Mango BBQ Salmon. +\$3 for two proteins

Jerk-Seared Flank Steak • \$20

With Papaya Relish. Served with Caribbean Coleslaw, Maduros and Jerk Roasted Vegetables

Citrus-Marinated “Mojo” Pork Loin • \$18.5

With Mango Salsa. Served with Mango and Avocado Salad and Tropical Fruit Salad

Coconut Curry Shrimp • \$17.5

Served with Jerk Roasted Vegetables and Coconut Rice

Mango BBQ Glazed Salmon • \$19

Served with our Caribbean Cobb Salad and Jerk Roasted Vegetables

Jerk Chicken Thighs • \$16.5

With Mango Salsa. Served with our Caribbean Cobb Salad and Coconut Rice

a La Carte Vegan Protein: Jerk Tofu • \$14

ASIAN FUSION

BYO Asian Bowls • \$19.25

Accompanied by Jasmine Rice, Steamed Broccoli with Soy Garlic Glaze, Edamame, Water Chestnuts, Shredded Carrots and Wonton Strips.

Choose One: General Tso’s Chicken, Honey-Garlic Chicken, Korean Beef Bulgogi, Sweet & Spicy Shrimp, Black Pepper Beef, Soy Yuzu Tofu or Sesame Tofu. +\$3 for two proteins

General Tso’s Chicken • \$16.5

Served with our Chinese Chop Salad and Veggie Lo Mein

Honey Garlic Chicken • \$17

Served with Jasmine Rice and Soy Garlic Broccoli

Black Pepper Beef • \$18.5

Served with Jasmine Rice and Asian Cucumber Salad

Korean Beef Bulgogi • \$19.25

Served with Coconut Rice and Soy Garlic Broccoli

a La Carte Vegan Proteins: Sesame Tofu Stir Fry or Soy Yuzu Tofu • \$14

ITALIAN

Tuscan Chicken Breast • \$17.25

With Spinach & Sun-Dried Tomato Cream Sauce. Served with Roasted Yukon Gold Potatoes and our Caprese Salad

Chicken Piccata • \$17

With Lemon Caper Sauce. Served with Garlic Parmesan Capellini Noodles and Roasted Eggplant with Citrus Glaze

Pork Tenderloin Marsala • \$18.5

With Creamy Mushroom Sauce. Served with Pesto Gnocchi and Roasted Summer Vegetables

Shrimp Scampi • \$19

With Garlic Lemon Butter. Served with Roasted Eggplant and Sweet Potato Gnocchi

Pork Milanese • \$19

Served with Antipasto Salad and Roasted Summer Vegetables

a La Carte Vegan Protein: Vegan Bolognese with Rigatoni • \$14

Pork Milanese



DELI

Assorted Wrap Buffet • \$18

Assorted Deli Wraps, served with your choice of Soup or Salad, Seasonal Fruit Platter and Individually Bagged Chips

BYO Sandwich Buffet • \$18.5

Sliced Turkey, Ham & Roast Beef. Served with White & Wheat Bread, Lettuce, Tomato, Cheddar, Swiss, Dill Pickles, Mayo, Brown Mustard. Accompanied by your choice of Soup or Salad and Individually Bagged Chips

Executive Sandwich Buffet • \$21

Sliced Turkey, Ham & Roast Beef, Marinated Grilled Portobellos. Served with Local, Organic Sourdough, Ciabatta and Marble Rye. Served with sliced White Cheddar, Smoked Gouda and Swiss, Butter Lettuce, Tomatoes, Pickled Red Onions, Cornichons, Roasted Garlic Aioli, Stone Ground Mustard, Basil Pesto Mayo, Horseradish Cream

Soup & Salad Buffet • \$19.5

Romaine, Mixed Greens, Grilled Chicken, Shredded Carrots, Onions, Cucumber, Red Peppers, Heirloom Grape Tomatoes, Dried Cranberries, Shredded Cheese, Croutons, Ranch & White Balsamic Vinaigrette. Accompanied by Dinner Rolls and **your choice of Soup**

SOUPS

Sold per gallon

Each soup serves 15 guests. Includes bowls, spoons & crackers

Signature Coast2Coast New England Clam Chowder • \$55

Roasted Tomato Basil • \$42

Loaded Baked Potato • \$46

Chicken Tortilla • \$46

Creamy Wild Mushroom Bisque • \$46

Fennel Salmon Lemon Soup • \$48

Italian Wedding • \$42

Thai Coconut Chicken • \$48

Broccoli Cheddar • \$46

Lobster Bisque • \$55

Butternut Squash Soup • \$46

Assorted Wrap Buffet



Classic Salad • \$4

Mixed Greens, Heirloom Grape Tomatoes, Red Onion, Cucumber, Croutons, Ranch Dressing

Harvest Salad • \$4.75

Mixed Greens, Dried Cranberries, Goat Cheese, Candied Pecans, Maple Vinaigrette

Pacific Northwest Salad • \$4.75

Mixed Greens, Tillamook Aged Cheddar, Candied Pecans, Dried Cherries, Poached Pear, Charred Scallion Vinaigrette

French Bistro Salad • \$4.75

Butter Lettuce Blend, Pickled Shallots, Walnuts, Goat Cheese, Dijon Vinaigrette

Farm To Table Salad • \$4.75

Mixed Greens, Goat Cheese, Candied Pecans, Roasted Butternut Squash, Dijon Vinaigrette

Southern Salad • \$4.75

Mixed Greens with Cheddar Cheese, Tomatoes, Croutons, Cucumber, Sunflower Seeds, Pickle Ranch

Southwest Chop Salad • \$4

Romaine, Corn, Black Beans, Peppers, Tomatoes and Green Onion, Southwest Dressing

Greek Salad • \$4.75

Romaine, Cucumbers, Tomatoes, Bell Pepper, Red Onion, Kalamata Olives, Feta Cheese, Herbed Citrus Vinaigrette

Caribbean Cobb • \$4.75

Romaine, Purple Cabbage, Mango, Red Bell Pepper, Avocado, Scallions, Plantain Chips, Cotija, Creamy Coconut Dressing

Palisade Peach & Arugula Salad • \$4.75

Baby Arugula, Palisade Peaches, Goat Cheese and Candied Pecans, Peach Vinaigrette

Caesar Salad • \$4

Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Harvest Salad



Chinese Chop Salad • \$4.75

Napa & Red Cabbage, Edamame, Shredded Carrots, Green Onions, Sliced Almonds, Wonton Strips, Mandarin Oranges, Sesame Vinaigrette

Cajun Salad • \$4.75

Mixed Greens, Charred Corn, Red Peppers, Pepper Jack Cheese, Roasted Sweet Potatoes, Cajun Ranch Dressing

Hawaiian Salad • \$4.75

Romaine and Cabbage, Pineapple, Mango, Crispy Onions, Wonton Strips, Cilantro, Furikake, Jalapeno, Macadamia Nuts, Spicy Creamy Vinaigrette

Mexican Salad • \$4

Iceberg Lettuce, Chayote, Corn, Tomato, Red Onion, Cilantro, Chipotle Lime Vinaigrette

“Caprese” Salad • \$4.75

Mixed Greens, Mozzarella, Tomato, Basil, Balsamic Glaze, White Balsamic Vinaigrette

A LA CARTE VEGAN ENTREES

Sold per guest • \$14 each

Eggplant Rollatini

Thinly sliced, rolled around a Cashew Ricotta filling, topped with Marinara
(vv,gf,sf)

Pumpkin and Sage Risotto

With Smoked Paprika Drizzle
(vv,gf,sf)

Thai Coconut Curry with Vegetables

Sweet Potatoes, Bell Peppers, Snap Peas, Tofu and Chickpeas, served over
Jasmine Rice
(vv,gf,sf)

Sweet Potato and Black Bean Enchilada

Corn Tortillas, Smoky Chipotle Enchilada Sauce, Pico de Gallo
(vv,gf,sf)

Poblano Relleno

Rancheros Sauce, Southwestern Risotto
(vv,gf,sf)

Lentil Salisbury Medallion

Topped with Morel Mushroom Sauce
(vv,sf)

Mushroom Mélange

Cremini, Shiitake & Oyster Mushrooms with Brown Rice, Lemon, Parsley &
Toasted Almonds
(vv,gf,sf)

Confit Root Vegetable and Pomegranate Farro

Confit Carrots, Beets and Parsnips with Farro and Herbs
(vv,df,sf)

Mediterranean Trio Bean Stew

Cannellini, Chickpeas & Black Beans with Aromatic Vegetables, Tomatoes &
Fresh Herbs
(vv,gf,sf)

Vegan Bolognese with Rigatoni

Marinara, Fresh Herbs, Vegan Soy Protein, Vegan Cheese
(vv, sf)

**Confit Root Vegetable
and Pomegranate Farro**

