

Saddle + Siroloin Club

Banquet



Menu's

Saddle + Sirlain Club

BREAKFAST SELECTIONS

Buffet Options

Continental Breakfast

Bagels with cream cheese & jelly
Assorted Danishes
Fresh fruit display with seasonal berries
Orange juice & coffee

Power Breakfast

Assorted protein bars
Granola bars
Yogurt
Cereals & milk
Orange juice & coffee

Country Buffet

Scrambled Eggs
Bacon or Sausage
Breakfast potatoes
Assorted mini muffins
Fresh fruit
Orange juice & coffee

Waffle Bar

Belgium waffles, pancakes, or French toast
Whipped cream
Chocolate chips
Macerated berries
Candied Nuts
Maple Syrup
Seasonal fresh fruit
Bacon or sausage

Quiche Corner

Quiche ala reign, Florentine,
or three meat
Fresh fruit display
Assorted Danish
Bacon or sausage
Orange juice & coffee

Deluxe Country Buffet

Assorted Danishes & mini muffins
Fresh fruit tray
Scrambled eggs
Live omelet station*
Bacon & sausage
Breakfast potatoes
Pancakes or waffles with butter
& maple syrup

Plated Options

Marry Ellen

Fruit cup
Mini muffins
Two scrambled eggs
Two dollar sized pancakes
Breakfast potatoes
Bacon or sausage

Biscuit & Gravy Breakfast

Fruit cup
Mini muffins
Biscuit and sausage gravy with scrambled
eggs
Breakfast potatoes
Bacon or sausage
Coffee
Orange juice

Quiche

Quiche ala reign, Florentine, or three
meat
Fresh fruit salad with honey poppy seed
dressing
Mini muffins
Bacon or sausage
Coffee
Orange Juice

Crepes

Chicken, vegetable, or spinach and
artichoke
Crepes served with wild rice and chef's
choice of vegetable
Fresh fruit salad or any
other starter salad
Rolls or mini muffins

TRAY SELECTIONS

Priced per number of guests

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- Fresh fruit display with seasonal berries
 - Crudités display
 - Domestic cheese display
 - Imported cheese display
 - Baked brie display with apple wedges, crackers, and toasted sliced French baguette
 - Whole smoked salmon display with cocktail rye and garnishes
 - Side of smoked salmon display with cocktail rye & garnishes
 - Spinach and artichoke dip with chips
 - Chips & Salsa
 - Roasted red pepper hummus & pita chips
 - Black bean & corn salsa with chips
 - Antipasti display with crostini
 - Mexican layer dip with chips
 - Queso dip with chips
 - Chili con queso with chips
 - French onion dip with chips
 - Chilled shrimp display with cocktail sauce and lemon wedges
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Saddle + Sirlain Club



CARVED MEAT SELECTIONS

Smoked pork loin with egg buns, whole grain mustard, mayonnaise, and barbeque sauce

Turkey breast with egg buns, whole grain mustard, mayonnaise, and barbeque sauce

Fricks bone in ham with egg buns, whole grain mustard, mayonnaise, and barbeque sauce

Roasted beef tender loin with egg buns, whole grain mustard, horseradish cream, and barbeque sauce

Roasted prime rib with egg buns, whole grain mustard, horseradish cream, and au jus

A chef attendant's fee of \$75 applies to all carved meat selections.

STARTER SOUPS & SALADS

Soups

Chicken & Orzo: A slight twist on a classic

Southwestern Chicken & Barley: Chicken, corn, & black beans put a twist on this southwestern classic

Clam Chowder: Just like in New England

Seafood Bisque: Rich shrimp & lobster base with a variety of seafood with a smooth finish

French Onion: Caramelized onions & a rich beef broth served with croutons and Swiss cheese

Vegetable Beef: Prime beef served in a hearty soup with a medley of vegetables

Starter Salads

House Salad with choice of dressing

Mixed greens, tomato wedge, cucumber, black olive, carrot, & red onion

Caesar Salad

Romaine lettuce, diced tomato, black olives, red onion, mushroom, croutons, and parmesan cheese all tossed in Caesar dressing

Boston Bibb Salad

Bibb lettuce topped with candied nuts, cranberry jewels, mandarin oranges, tomato wedge, cucumber, and shaved red onion with balsamic vinegar



PLATED ENTRÉES

Salads

All served with rolls, butter, and coffee, tea, or water

Cobb Salad

Chef's mixed greens topped with diced tomato, avocado, black olives, hard boiled egg, bacon bits, and grilled chicken. Served with your choice of dressing.

Grilled or Fried Chicken Salad

Tossed greens, tomatoes, hard boiled egg, black olives, red onion, and fried or grilled chicken. Topped with shredded cheddar cheese and served with your choice of dressing.

Spinach & Salmon Salad

Fresh baby spinach tossed with roasted red peppers, artichoke hearts, red onion, goat cheese, and balsamic vinaigrette.

Caesar Salad

Grilled Chicken Breast *Grilled Strip Steak* *Grilled Shrimp*
Cool, crisp romaine tossed with diced tomato, black olives, red onion, mushroom, croutons, and parmesan cheese all in a Caesar dressing.

Chicken or tuna salad surrounded with fresh fruit \$11.95

Homemade chicken or tuna salad surrounded by seasonal fresh fruit.

ENTREES

All served with choice of house or Caesar salad. Rolls, butter, and coffee, tea, or water included with each entrée.

Chicken Arlene

Chicken breast, caramelized mushroom, onion, wilted spinach, and Swiss cheese all enrobed in a puff dough with sauce supreme. Wild rice and chef's choice of vegetable.

Chicken Marasala

Sautéed breast of chicken topped with a mushroom marasala demiglace, mashed potato, & chef's choice of vegetable.

Pan Seared or Broiled Salmon

Salmon your way served with wild rice and chef's choice of vegetable. Topped with a dill lemon beurre blanc.

Seafood Stuffed Tilapia

Lump crab meat encased by tilapia filet broiled and topped with a sun dried tomatoes Chablis with wild rice and chef's choice of vegetable.

Oven Roasted Prime Rib

Slow roasted USDA choice beef rib eye served with au jus, horseradish cream, baked potato, and chef's choice of vegetable.

KC Strip loin Anglaise

USDA certified choice strip loin with a brown sugar mustard glaze served with a portabella demiglace, served with mashed potatoes and chef's choice of vegetable.

Roasted Beef Tenderloin

USDA certified choice beef tenderloin roasted to perfection and served with horseradish cream, mashed potatoes, and chef's choice of vegetable.

6 oz. Surf & Turf

Roasted beef tenderloin and a 6 oz coldwater lobster tail paired with mashed potatoes and chef's choice of vegetable with drawn butter.

THEME BUFFETS

Deli Buffet

Deli meat display with ham, turkey, & roast beef
Assorted breads (white, wheat, & rye)
Garnish tray (tomato, red onion, pickles, & lettuce leafs)
Slices cheese tray (American, Swiss, & cheddar)
Condiments (mayonnaise, mustard, barbeque sauce)

Choice of four sides

- Chips
- Fruit Salad
- Potato salad
- Cookie Tray
- Coleslaw
- Pasta Salad

Mexican Buffet

Choice of two meats
Seasoned ground beef with hard shells
Beef fajitas with soft shells and caramelized pepper and onion
Chicken fajitas with soft shells and caramelized pepper and onion
Pulled pork in Mexican mole
Chicken enchiladas
Lettuce, tomato, onions, cheddar cheese, sour cream, and guacamole served with all Mexican Buffet entrees.

Includes 3 sides

- Refried beans
- Spanish Rice
- Chips & Salsa

Complete Mexican theme décor available

Italian Buffet

Choice of two meats
Chicken Parmesan
Chicken Marasala
Beef Lasagna
Pesto Chicken
Italian Sausages with Caramelized Pepper and Onion
Grilled Chicken Aroura
Spaghetti and Meat Balls

Choice of four sides

- Zucchini Provencal
- Shells and cheese
- Caesar Salad
- Italian seasoned mixed vegetables
- Marinated tomato, cucumber, and red onion salad
- Pasta salad with vegetables

Barbeque Buffet

Choice of two meats

- BBQ Brisket
- BBQ Chicken (Bone in)
- Baby Back Ribs
- Smoked Turkey Breast

Choice of four sides

- Baked Beans
- Cheesy Corn Bake
- Corn Cobbett's
- Coleslaw
- Fruit Salad
- Tossed Salad
- Seven Layer Salad
- Augratin Potatoes
- Green Beans with Bacon & Onion



The Saddle & Sirloin is pleased to present our all inclusive packages. The following packages have been put together for your convenience and include a combination of hors d'oeuvres, salads, entrees, sides, and bar packages.

All Inclusive Package #1

Hors d'oeuvres tables for 1 hour

Choice of 3

- Fresh fruit display
- Chicken drummies (regular or spicy)
- Spanakopita
- Chips & salsa
- Mini egg rolls with asian dipping sauce
- Fresh vegetable crudites display
- Mozzarella sticks with marinara
- Spinach & artichoke dip with chips
- Phyllo cups with brei cheese & apricot jam

Mini salad bar with tomato, cucumber, & red onion, choice of three dressings: ranch, French, Italian, bleu cheese, or thousand island.

Choice of one cold salad

- Potato salad
- Pasta salad
- Fresh green pea & macaroni salad

Choice of 1 entree

- Chicken marasala
- Grilled chicken aurora
- Roasted 8 piece chicken
- Roasted pork loin with portabella mushroom sauce
- Smoked pork loin with mango barbeque sauce
- Broiled tilapia
- Pan seared salmon with dill lemon buerre blanc

Choice of 1 starch

- Mashed potatoes
- Wild rice
- Cheesy potato casserole
- Au Gratin potatoes
- Mashed sweet potatoes
- Oven roasted red potatoes

Choice of 1 vegetable

- Buttered broccoli
- Green beans almandine
- Summer squash medley

House wine & domestic beer package for 2 hours



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All Inclusive Package # 2

Hors d'oeuvres table for 1 hour

Choice of 4

Any hors d'oeuvres from Package #1 or
Cubed domestic cheese display with assorted crackers
Tempura chicken with honey and toasted coconut
Mini chicken brochettes
Phyllo cups with raspberry jam, pecans, & brie cheese
Roasted red pepper hummus with pita chips
Queso dip with chips
Meatball (barbeque or Swedish)
Crab rangoons

Mini salad bar with tomato, cucumber, & red onion, choice of three dressings:
ranch, French, Italian, bleu cheese, or thousand island.

Choice of 1 cold salad

5 cup salad Coleslaw Fruit Salad
Tomato, cucumber, & red onion with fresh basil tossed in balsamic vinegar
Or any cold salad from Package #1

Choice of 2 Entrées

Any entrées from Package #1 or
Oven roasted prime rib (pre-sliced) with au jus
Seared or broiled salmon with sun dried tomato Chablis
Broiled tilapia with broken shrimp & lobster cream sauce
Chicken parmesan
Roasted 8 piece chicken with orange thyme glaze

Choice of 1 starch

Lyonnaise potatoes Loaded mashed potatoes
Baked potato with butter & sour cream Or any starch from Package #1

Choice of 1 vegetable

Green beans with bacon & onion Cheesy corn bake
Buttered corn Broccoli Normandy
Buttered baby carrots Or any vegetable from Package #1

House brands bar for 2 hours





All Inclusive Package #3

Hors d'oeuvres table for 2 hours

Choice of 4

Any hors d'oeuvres from Package #1 or #2

Baby beef wellington

Mini crab cakes

Beef satays with Asian dipping sauce

Shrimp shooters with cocktail sauce

Rumaki

Baby carne asads

Cheviche shooters with garnish

Mini salad bar with tomato, cucumber, & red onion, choice of three dressings: ranch, French, Italian, bleu cheese, or thousand island.

Choice of 1 additional salad

Caesar salad

Italian risotto salad

Tomatoes, cucumber, and buffalo mozzarella salad

Choice of 2 entrées

Roasted KC strip anglaise*

Roasted beef tenderloin*

Or any entrée from Package #1 or #2

**Chef attendant required*

Choice of 2 starches

Twice baked duchess potatoes

Scalloped potatoes

Rosemary & garlic infused red skin mashed potato

Or any starch from Package #1 or #2

Choice of 2 vegetables

Sugar snap peas

Asparagus bundles

Sweet glazed baby carrots with honey and mint

Or any vegetable from Package #1 or #2

Premium brands bar package for 2 hours



DESSERT OPTIONS

Chocolate mousse cake

Rich chocolate mousse sandwiched between layers of chocolate cake topped with ganache

Lemon yogurt mousse cake

Fresh lemon juice & yogurt combined with white sponge cake

Double chocolate decadence

Rich chocolate pecan cake double stacked & coated with bitter sweet ganache

Flourless chocolate cake

French dark chocolate is used to create a rich yet delicate cake covered in a smooth chocolate coating

French apple tart

Tender tart shell filled with pastry cream & topped with thinly sliced apples, dusted with cinnamon & sugar

German chocolate torte

An old favorite with buttery coconut pecan filling & frosting, garnished with toasted coconut

Italian cream cake

Layer of vanilla sponge cake with a candied nut cream filling & finished with vanilla butter cream

Macadamia nut tart

Tender tart dough filled with pecan pie mix & caramelized macadamia nuts and caramel

Passion fruit mousse cake

Raspberry & tropical passion fruit mousse surrounded by lady fingers, topped with a raspberry mirror

Pistachio cheese cake

Italian pistachio nut extract & a touch of amaretto

Grand Mariner chocolate swirl cheese cake

Chocolate cheese cake & vanilla swirl together with grand mariner

Tiramisu Cake

Mascarpone & cream cheese filling on espresso soaked layers of sponge cake surrounded by lady fingers.

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BAR PACKAGES

All bar packages include beer, wine, & soda

Beer & Wine	2 hours	3 ½ hours
House Brands	2 hours	3 ½ hours
Premium Brands	2 hours	3 ½ hours

Additional bar time can be added by the hour to the 3 1/2 hour packages
Any time added the night of the event will be based on the number of guests guaranteed, not off of the number of guests remaining.

ADDITIONAL BAR OPTIONS

- **CASH BAR**
- **BAR CHARGED PER DRINK**
- **KEG BEER AVAILABLE**
- **WINES AVAILABLE BY THE BOTTLE**



The Saddle & Sirloin Club is proud to have
Executive Chef Nathan Havercroft
lead our catering and banquet team. Chef Nathan brings a wide range of private club experience with him as well as extensive training in pastry arts. He has won several awards, including some on the national level, for his culinary skills and is widely respected within the Kansas City culinary community. He brings a high level of sophistication to each menu he creates. We invite you to experience the distinctive culinary difference brought to you by Chef Nathan & the Saddle & Sirloin Club.

All food & beverage purchases are subject to a 25% service charge and all applicable taxes.