



PRIVATE DINING MENU 1

\$60 PER PERSON

COURSE ONE

INCLUDES ALL SELECTIONS

SH SALAD

field greens, dried cherries, Green Dirt Farm fresh cheese, sunflower seed brittle, champagne & pear vinaigrette

SEASONAL SOUP OF THE DAY

chef's creation

COURSE TWO

7 OZ. WET-AGED FILET MIGNON*

Grand Island, Nebraska, hand selected, aged 30 days, with Robuchon whipped potatoes & seasonal vegetable

ORA KING SALMON*

crispy fingerling potatoes, oyster mushroom & asparagus ragout, horseradish & dill crème

10 OZ. HANGER STEAK*

black peppercorn crusted, gruyere spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring

PRESERVED LEMON & HERB CHICKEN

Campo Lindo Farms, mafaldine pasta, green apple & roasted garlic jam, white balsamic & truffle vinaigrette

SIDES FOR THE TABLE

add \$2 per person, per side

ROBUCHON WHIPPED POTATOES

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

SAUTÉED MUSHROOMS & SHALLOTS

BLACKENED CAULIFLOWER, SUMAC AIOLI, PICKLED CORN, DUKKAH

CHEESY CORN & RICE CASSEROLE

SEASONAL VEGETABLE

COURSE THREE

SELECT TWO DESSERTS

SH BANANA SPLIT

strawberry mousse, dark chocolate magic shell, caramelized banana, sea salt fudge, caramel pecans

CARROT CAKE

carrot swiss roll, buttercream, red miso milk jam, carrot agrodolce, walnut praline, parsnip ice cream

CHOCOLATE TORTE

tonka bean creme, black cherry, almond nougatine

VANILLA BRULEE

roasted rhubarb-strawberry jam, pie shards, gewurztraminer, brown butter & cinnamon hickory nuts

ICE CREAM SANDWICH

lemon & orange blossom macaron, raspberries, maple-goat cheese semifreddo, white chocolate sesame crunchies, raspberry jam

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam, creme fraiche ice cream, meringue

FOR BOOKINGS, CONTACT CINDY EDDLEMAN, DIRECTOR OF SALES
CINDY@BREADNBUTTERCONCEPTS.COM | 816-984-8045

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
PRICES LISTED BEFORE TAX & GRATUITY



PRIVATE DINING MENU 2

\$80 PER PERSON

COURSE ONE

FOR THE TABLE

SHRIMP COCKTAIL

lemon champagne whipped cream
cheese, horseradish, tomato conserva

SHISHITO PEPPERS

huitlacoche chimichurri, burrata, chickpea
croutons, grilled sourdough

COURSE TWO

INCLUDES ALL SELECTIONS

SPINACH & WATERCRESS

salsa verde vinaigrette, Sea Island red
peas, snap peas, aged white cheddar

CRAB BISQUE

brioche crisps, pickled onion, king crab

SEASONAL SOUP OF THE DAY

LITTLE GEM

blue cheese, bacon, egg, chopped radish,
tomato, green goddess dressing

COURSE THREE

10 OZ. WET-AGED FILET MIGNON*

Grand Island, Nebraska, hand selected,
aged 30 days, with Robuchon whipped
potatoes & seasonal vegetable

PRESERVED LEMON & HERB CHICKEN

Campo Lindo Farms, mafaldine pasta,
green apple & roasted garlic jam, white
balsamic & truffle vinaigrette

14 OZ. WET-AGED KANSAS CITY STRIP*

Grand Island, Nebraska, hand selected,
aged 30 days, with Robuchon whipped
potatoes & seasonal vegetable

ORA KING SALMON*

crispy fingerling potatoes, oyster
mushroom & asparagus
ragout, horseradish & dill crème

SMOKED SHORT RIB

green garlic farro risotto, farmer
vegetables, ravigote, parmesan chips

SIDES FOR THE TABLE

add \$2 per person, per side

ROBUCHON WHIPPED POTATOES

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

SAUTÉED MUSHROOMS & SHALLOTS

BLACKENED CAULIFLOWER, SUMAC

AIOLI, PICKLED CORN, DUKKAH

CHEESY CORN & RICE CASSEROLE

SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

SH BANANA SPLIT

strawberry mousse, dark chocolate
magic shell, caramelized banana,
sea salt fudge, caramel pecans

CARROT CAKE

carrot swiss roll, buttercream,
red miso milk jam, carrot agrodolce,
walnut praline, parsnip ice cream

CHOCOLATE TORTE

tonka bean creme, black cherry,
almond nougatine

VANILLA BRULEE

roasted rhubarb-strawberry jam,
pie shards, gewurztraminer, brown
butter & cinnamon hickory nuts

ICE CREAM SANDWICH

lemon & orange blossom macaron,
raspberries, maple-goat cheese
semifreddo, white chocolate sesame
crunchies, raspberry jam

MEYER LEMON

lemon curd, pine nut & vanilla wafer
crust, hibiscus jam, creme fraiche ice
cream, meringue

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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PRIVATE DINING MENU 3

\$88 PER PERSON

COURSE ONE

FOR THE TABLE
SELECT TWO

SHRIMP COCKTAIL
lemon champagne whipped cream
cheese, horseradish, tomato conserva

HAMACHI CRUDO*
crispy rice papers, scallion miso
vinaigrette, yuzu aioli, black sesame

**SMOKED CONFIT
CHICKEN WINGS**
Alabama white bbq sauce, giardinera

COURSE TWO

INCLUDES ALL SELECTIONS

SPINACH & WATERCRESS
salsa verde vinaigrette, Sea Island red
peas, snap peas, aged white cheddar

LITTLE GEM
blue cheese, bacon, egg, chopped radish,
tomato, green goddess dressing

CRAB BISQUE
brioche crisps, pickled onion, king crab

SEASONAL SOUP OF THE DAY

COURSE THREE

10 OZ. WET-AGED FILET*
Grand Island, Nebraska, hand selected,
aged 30 days, with Robuchon whipped
potatoes & seasonal vegetable

**14 OZ. WAGYU
KANSAS CITY STRIP***
Rosewood Ranch, Texas, with Robuchon
whipped potatoes & seasonal vegetable

**16 OZ. WET-AGED
RIBEYE, BONE IN***
Grand Island, Nebraska, hand selected,
aged 30 days, with Robuchon whipped
potatoes & seasonal vegetable

BRAISED RABBIT*
whole grain mustard parisian gnocchi,
lion's mane mushrooms, armagnac,
pickled onion petals, spinach creme

SCALLOPS*
celery & radish marmalade, scallop
chicharrón, rutabaga purée, potato
croquette, honey tarragon vinaigrette

PAN SEARED HALIBUT*
saffron pearl couscous risotto, broken
nettle vinaigrette, sweet miso & lemon
aioli, squash & peas

SIDES FOR THE TABLE

add \$2 per person, per side

ROBUCHON WHIPPED POTATOES
HORSERADISH HASHBROWNS
TRIPLE COOKED FRENCH FRIES
GRUYERE SPAETZLE
SAUTÉED MUSHROOMS & SHALLOTS

**BLACKENED CAULIFLOWER, SUMAC
AIOLI, PICKLED CORN, DUKKAH**
CHEESY CORN & RICE CASSEROLE
SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

SH BANANA SPLIT
strawberry mousse, dark chocolate
magic shell, caramelized banana,
sea salt fudge, caramel pecans

CHOCOLATE TORTE
tonka bean creme, black cherry,
almond nougatine

ICE CREAM SANDWICH
lemon & orange blossom macaron,
raspberries, maple-goat cheese
semifreddo, white chocolate sesame
crunchies, raspberry jam

CARROT CAKE
carrot swiss roll, buttercream,
red miso milk jam, carrot agrodolce,
walnut praline, parsnip ice cream

VANILLA BRULEE
roasted rhubarb-strawberry jam,
pie shards, gewurztraminer, brown
butter & cinnamon hickory nuts

MEYER LEMON
lemon curd, pine nut & vanilla wafer
crust, hibiscus jam, creme fraiche ice
cream, meringue

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



PRIVATE DINING MENU 4

\$92 PER PERSON

COURSE ONE

FOR THE TABLE
INCLUDES ALL SELECTIONS

STEAK TARTARE*

pine nut gremolata, shaved parmesan, egg yolk, chips

LOBSTER GRATIN

creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva

COURSE TWO

INCLUDES ALL SELECTIONS

SPINACH & WATERCRESS

salsa verde vinaigrette, Sea Island red peas, snap peas, aged white cheddar

LITTLE GEM

blue cheese, bacon, egg, chopped radish, tomato, green goddess dressing

CRAB BISQUE

brioche crisps, pickled onion, king crab

SEASONAL SOUP OF THE DAY

COURSE THREE

10 OZ. WET-AGED FILET*

Grand Island, Nebraska, hand selected, aged 30 days, with Robuchon whipped potatoes & seasonal vegetable

14 OZ. WAGYU KANSAS CITY STRIP*

Rosewood Ranch, Texas, with Robuchon whipped potatoes & seasonal vegetable

16 OZ. WET-AGED RIBEYE, BONE IN*

Grand Island, Nebraska, hand selected, aged 30 days, with Robuchon whipped potatoes & seasonal vegetable

5 SPICE DUCK

egg noodles, plum & ginger jam, fried basil, crispy snap peas, duck jus

PAN SEARED HALIBUT*

saffron pearl couscous, broken nettle vinaigrette, sweet miso & lemon aioli, squash & peas

LOBSTER & GRITS*

Anson Mills white grits, fennel, spring onion, buttered hot sauce

SIDES FOR THE TABLE

add \$2 per person, per side

ROBUCHON WHIPPED POTATOES

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

SAUTÉED MUSHROOMS & SHALLOTS

BLACKENED CAULIFLOWER, SUMAC AIOLI, PICKLED CORN, DUKKAH

CHEESY CORN & RICE CASSEROLE

SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

SH BANANA SPLIT

strawberry mousse, dark chocolate magic shell, caramelized banana, sea salt fudge, caramel pecans

CHOCOLATE TORTE

tonka bean creme, black cherry, almond nougatine

ICE CREAM SANDWICH

lemon & orange blossom macaron, raspberries, maple-goat cheese semifreddo, white chocolate sesame crunchies, raspberry jam

CARROT CAKE

carrot swiss roll, buttercream, red miso milk jam, carrot agrodolce, walnut praline, parsnip ice cream

VANILLA BRULEE

roasted rhubarb-strawberry jam, pie shards, gewurztraminer, brown butter & cinnamon hickory nuts

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam, creme fraiche ice cream, meringue

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



PHARMACEUTICAL MENU

\$74 PER PERSON

COURSE ONE

FOR THE TABLE

SMOKED SALMON RILLETTE
tabbouleh, grilled focaccia, pistachio dukkah, dill & mint yogurt

COURSE TWO

SH SALAD
field greens, dried cherries, Green Dirt Farm fresh cheese, sunflower seed brittle, champagne & pear vinaigrette

SEASONAL SOUP OF THE DAY
chef's creation

COURSE THREE

7 OZ. WET-AGED FILET MIGNON*
Grand Island, Nebraska, hand selected, aged 30 days, with Robuchon whipped potatoes & seasonal vegetable

ORA KING SALMON*
crispy fingerling potatoes, oyster mushroom & asparagus ragout, horseradish & dill crème

10 OZ. HANGER STEAK*
black peppercorn crusted, gruyere spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring

PRESERVED LEMON & HERB CHICKEN
Campo Lindo Farms, mafaldine pasta, green apple & roasted garlic jam, white balsamic & truffle vinaigrette

COURSE FOUR

DESSERT DUO

small versions of these two favorites

CHOCOLATE TORTE
tonka bean creme, black cherry, almond nougatine

MEYER LEMON
lemon curd, pine nut & vanilla wafer crust, hibiscus jam, meringue

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