



PRIVATE DINING APPETIZERS

PRICED PER PIECE | MINIMUM 25 PIECES PER ORDER

Standing and Passed | Standing with Appetizer Table | Seated and Placed

TEMPURA FRIED GULF SHRIMP WITH REMOULADE	\$3.5
CRAB SALAD ON BRIOCHE CRISP WITH GRANNY SMITH APPLE	\$3
HAMACHI CRUDO ON CRISPY RICE PAPER	\$4.25
SHRIMP COCKTAIL WITH COCKTAIL SAUCE	\$4.5
OYSTERS ON THE HALF SHELL	\$3
WOOD FIRED OYSTERS WITH MAITRE D' BUTTER	\$3
HOUSE-MADE HUSHPUPPIES WITH CRAB SPREAD	\$2.5
LOBSTER GRATIN 'DIP' WITH CHICHARRONES	\$3.5
WAGYU STEAK TARTAR WITH PASTRAMI SPICE, ROASTED BEETS, PICKLED OYSTER MUSHROOMS, PINE NUT & CHILI, PARMESAN	\$3
DRY-AGED RIBEYE WITH HORSERADISH ON SOURDOUGH	\$6
WAGYU & RICOTTA MEATBALLS WITH TOMATO FRESCA, CILIEGINE MOZZARELLA, FENNEL AIOLI	\$3
WHITE TRUFFLE ARANCINI'S WITH TOMATO SOFRITO	\$3.5
WILD MUSHROOM CIGARS	\$3
PASTRAMI SLIDERS	\$4.5
SHORT RIB SLIDERS	\$4.5
CRISPY SMOKED BEEF TROTTERS WITH PIMENTO CHEESE, RED PEPPER JELLY, PICKLED BLACK MUSTARD SEED	\$3.5
CHARCUTERIE BOARD	\$9
CHEESE BOARD	\$9

FOR BOOKINGS, CONTACT HOLLI SMITH
DIRECT: 816-984-8044 | OFFICE: 816-214-8607, OPTION 1
HOLLI@BREADNBUTTERCONCEPTS.COM

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