



PRIVATE DINING APPETIZERS

PRICED PER PIECE | MINIMUM 25 PIECES PER ORDER

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

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
CRAB FRITTERS WITH YUZU AIOLI & CHERMOULA	\$2.5
LOBSTER GRATIN 'DIP' WITH CHICHARRONES	\$3.5
STEAK TARTARE WITH DIJON, OLIVE OIL, FINES HERBES, GRATED EGG, HOUSEMADE POTATO CHIPS, PARMESAN	\$3
WAGYU MEATBALLS WITH TOMATO SUGO, GARLIC CONFIT, BALSAMIC REDUCTION, PINE NUTS	\$3
WHITE TRUFFLE ARANCINI'S WITH TOMATO SOFRITO	\$3.5
STUFFED MUSHROOM WITH GRUYERE FONDUE	\$3
PASTRAMI SLIDERS	\$4.5
SHORT RIB SLIDERS	\$4.5
CHARCUTERIE BOARD, SELECTION OF MEATS, SEASONAL CHEESES & ACCOUTERMENTS	\$9
CHEESE BOARD, SELECTION OF SEASONAL CHEESES	\$9
HOUSEMADE COOKIES	\$1.5

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