



PRIVATE DINING MENU 1

\$65 PER PERSON

COURSE ONE

INCLUDES ALL SELECTIONS

SH SALAD
Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, goat cheese, dried cherries

CRAB BISQUE
brioche crisps, pickled onion, king crab

COURSE TWO

7 OZ. WET-AGED FILET MIGNON*
Quenemo, Kansas, hand selected, aged 30 days, with SH whipped potatoes & seasonal vegetable

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

SALMON*
pistachio crusted, artichoke & asparagus lyonnaise, beurre rouge, potato purée

CHICKEN PANZANELLA
heirloom tomatoes, house-made sourdough, basil pesto, roasted potatoes

3 CHEESE TORTELLI
roasted dates, rosemary & cashew vinaigrette, pickled shallot

SIDES FOR THE TABLE

add \$2 per person, per side

SH WHIPPED POTATOES
STEAK HOUSE POTATOES
roasted with onion, white BBQ, scallions
TRIPLE COOKED FRENCH FRIES
GRUYERE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO
thyme & lemon
SAUTEED MUSHROOMS & SHALLOTS
CREAMED SPINACH & PEARL ONIONS
sourdough crumble
SEASONAL VEGETABLE

COURSE THREE

SELECT TWO DESSERTS

BILLIONAIRE PIE
black cherry cream cheese mousse, pineapple, pistachio, gold flake

CARAMEL MACCHIATO CHEESECAKE
espresso chantilly, white chocolate, dulce, vanilla cookie crust

S'MORES CHOUX
crispy cream puff, milk chocolate ganache, marshmallow, campfire smoked vanilla

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



PRIVATE DINING MENU 2

\$85 PER PERSON

COURSE ONE

FOR THE TABLE

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

WAGYU MEATBALLS
tomato sugo, garlic confit, balsamic
reduction, pine nuts

COURSE TWO

INCLUDES ALL SELECTIONS

SH SALAD
Missing Ingredient greens, maple dijon
vinaigrette, spiced pecans, goat cheese,
dried cherries

CRAB BISQUE
brioche crisps, pickled onion, king crab

STEAKHOUSE WEDGE
blue cheese vinaigrette, bacon, tomato,
egg, French radish

**10 OZ. WET-AGED
FILET MIGNON***
Quenemo, Kansas, hand selected,
aged 30 days, with SH whipped
potatoes & seasonal vegetable

SALMON*
pistachio crusted, artichoke & asparagus
lyonnaise, beurre rouge, potato purée

**16 OZ. WET-AGED
RIBEYE, BONE IN***
Quenemo, Kansas, hand selected,
aged 30 days, with SH whipped
potatoes & seasonal vegetable

CHICKEN PANZANELLA
heirloom tomatoes, house-made
sourdough, basil pesto, roasted potatoes

3 CHEESE TORTELLI
roasted dates, rosemary & cashew
vinaigrette, pickled shallot

COURSE THREE

SIDES FOR THE TABLE

add \$2 per person, per side

SH WHIPPED POTATOES
STEAK HOUSE POTATOES
roasted with onion, white BBQ, scallions
TRIPLE COOKED FRENCH FRIES
GRUYERE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO
thyme & lemon
SAUTEED MUSHROOMS & SHALLOTS
CREAMED SPINACH & PEARL ONIONS
sourdough crumble
SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

BILLIONAIRE PIE
black cherry cream cheese mousse,
pineapple, pistachio, gold flake

S'MORES CHOUX
crispy cream puff, milk chocolate
ganache, marshmallow, campfire
smoked vanilla

**CARAMEL MACCHIATO
CHEESECAKE**
espresso chantilly, white chocolate,
dulce, vanilla cookie crust



PRIVATE DINING MENU 3

\$95 PER PERSON

COURSE ONE

FOR THE TABLE
SELECT TWO

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

WAGYU MEATBALLS
tomato sugo, garlic confit, balsamic
reduction, pine nuts

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

COURSE TWO

INCLUDES ALL SELECTIONS

SH SALAD
Missing Ingredient greens, maple dijon
vinaigrette, spiced pecans, goat cheese,
dried cherries

CRAB BISQUE
brioche crisps, pickled onion, king crab

STEAKHOUSE WEDGE
blue cheese vinaigrette, bacon, tomato,
egg, French radish

10 OZ. WET-AGED FILET*
Quenemo, Kansas, hand selected,
aged 30 days, with SH whipped
potatoes & seasonal vegetable

**16 OZ. WET-AGED
RIBEYE, BONE IN***
Quenemo, Kansas, hand selected,
aged 30 days, with SH whipped
potatoes & seasonal vegetable

**14 OZ. WAGYU
KANSAS CITY STRIP***
Durham Ranch Wagyu, Texas, with SH
whipped potatoes & seasonal vegetable

SCALLOPS*
braised leek raviolo, soppressata, spring
vegetable fricassee, gremolata

COURSE THREE

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SH WHIPPED POTATOES
STEAK HOUSE POTATOES
roasted with onion, white BBQ, scallions
TRIPLE COOKED FRENCH FRIES
GRUYERE SPAETZLE

GRAND RIVER MUSHROOM RISOTTO
thyme & lemon
SAUTEED MUSHROOMS & SHALLOTS
CREAMED SPINACH & PEARL ONIONS
sourdough crumble
SEASONAL VEGETABLE

COURSE FOUR

SELECT TWO DESSERTS

BILLIONAIRE PIE
black cherry cream cheese mousse,
pineapple, pistachio, gold flake

S'MORES CHOUX
crispy cream puff, milk chocolate
ganache, marshmallow, campfire
smoked vanilla

**CARAMEL MACCHIATO
CHEESECAKE**
espresso chantilly, white chocolate,
dulce, vanilla cookie crust