



# PRIVATE DINING MENU 1

\$60 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

### KING SALMON\*

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

### ROASTED CHICKEN BREAST

arrabbiata, potato gnocchi, chicken sausage, sweet pepper, preserved lemon

### 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

### ESPRESSO POT DE CREME

chantilly cream, raspberry doughnut holes, coffee sugar

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

\$80 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

#### KING SALMON\*

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

#### 14 OZ. WET-AGED KANSAS CITY STRIP\*

Quenemo, Kansas, hand selected,  
aged 30 days, with SH whipped  
potatoes & seasonal vegetable

#### ROASTED CHICKEN BREAST

arrabbiata, potato gnocchi, chicken  
sausage, sweet pepper, preserved  
lemon

#### HALIBUT\*

crab & potato hash, cherry tomato,  
tartar sauce, almonds

#### 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

#### ESPRESSO POT DE CREME

chantilly cream, raspberry doughnut  
holes, coffee sugar

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



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

**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

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

**CRAB BISQUE**  
brioche crisps, pickled onion, king crab

### COURSE THREE

**10 OZ. WET-AGED FILET\***  
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

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

**RACK OF LAMB**  
togarashi crusted, celery root purée,  
kimchi brussels sprouts

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

**HALIBUT\***  
crab & potato hash, cherry tomato, tartar  
sauce, almonds

**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 FOUR

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

**ESPRESSO POT DE CREME**  
chantilly cream, raspberry doughnut  
holes, coffee sugar

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\***  
dijon, olive oil, fines herbes, grated egg,  
house made potato chips, parmesan

**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

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

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

**CRAB BISQUE**  
brioche crisps, pickled onion, king crab

## COURSE THREE

**10 OZ. WET-AGED FILET\***  
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

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

**CHAR SIU PORK CHOP**  
crispy pig ears, dan dan sauce, bean  
sprouts, miso grits

**HALIBUT\***  
crab & potato hash, cherry tomato, tartar  
sauce, almonds

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

**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 FOUR

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

**ESPRESSO POT DE CREME**  
chantilly cream, raspberry doughnut  
holes, coffee sugar