



PRIVATE DINING MENU 1

\$60 PER PERSON

COURSE ONE

INCLUDES ALL SELECTIONS

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, Green Dirt Farm fresh cheese, roasted winter squash, dried cranberries

WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French radish

COURSE TWO

7 OZ. WET-AGED FILET MIGNON*

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

10 OZ. HANGER STEAK*

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

ORA KING SALMON*

creamed savoy cabbage, lobster dumpling, maltaise sauce, hackleback caviar

ROASTED CHICKEN

creamy whipped potatoes, truffled goat cheese stuffed hearts of palm, broccolini, smoked chicken jus

SIDES FOR THE TABLE

add \$2 per person, per side

ROBUCHON WHIPPED POTATOES

SCALLOPED HORSERADISH POTATOES

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

COFFEE & COOKIES

coffee mousse, dark chocolate magic shell, heath bar, fudge flakes, oreo cookies

APPLE BREAD PUDDING

chestnut ice cream, applesauce cake & croissant bread pudding, butter pecan toffee sauce, cinnamon scented kataifi

CHOCOLATE TORTE

tonka bean creme, black cherry, almond nougatine

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam, crème fraîche ice cream, meringue

BLACK & WHITE CHEESECAKE

brownie bottom, vanilla bean cheesecake, graham cracker crumble, brown butter caramel sauce

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

CRISPY SMOKED BEEF TROTTERS
pimento cheese, red pepper jelly, pickled
black mustard seed

COURSE TWO

INCLUDES ALL SELECTIONS

SH SALAD
Missing Ingredient greens, maple dijon
vinaigrette, spiced pecans, Green Dirt
Farm fresh cheese, roasted winter
squash, dried cranberries

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

CRAB BISQUE
brioche crisps, pickled onion, king crab

**WINTER SQUASH &
GREEN APPLE SOUP**
smoked crème, spiced pepitas, French
radish

COURSE THREE

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

ROASTED CHICKEN
creamy whipped potatoes, truffled goat
cheese stuffed hearts of palm,
broccolini, smoked chicken jus

**14 OZ. WET-AGED
KANSAS CITY STRIP***
Grand Island, Nebraska, hand selected,
aged 30 days, with Robuchon whipped
potatoes & seasonal vegetable

ORA KING SALMON*
creamed savoy cabbage, lobster
dumpling, maltaise sauce, hackleback
caviar

RED SNAPPER*
wild onion risotto tot, panang coconut
curry, kale, cinnamon cap mushrooms

SIDES FOR THE TABLE

add \$2 per person, per side

ROBUCHON WHIPPED POTATOES
SCALLOPED HORSERADISH POTATOES
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

COFFEE & COOKIES
coffee mousse, dark chocolate magic
shell, heath bar, fudge flakes, oreo
cookies

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

APPLE BREAD PUDDING
chestnut ice cream, applesauce cake &
croissant bread pudding, butter pecan
toffee sauce, cinnamon scented kataifi

BLACK & WHITE CHEESECAKE
brownie bottom, vanilla bean
cheesecake, graham cracker crumble,
brown butter caramel sauce

CHOCOLATE TORTE
tonka bean creme, black cherry,
almond nougatine



PRIVATE DINING MENU 3

\$88 PER PERSON

COURSE ONE

FOR THE TABLE
SELECT TWO

SHRIMP COCKTAIL

lemon champagne whipped cream
cheese, horseradish, tomato conserva

WAGYU MEATBALLS

coriander, piri piri, ponzu mayo, pickled
ginger, crispy rice noodles

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, Green Dirt
Farm fresh cheese, roasted winter
squash, dried cranberries

STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons,
tomato, egg, French radish

CRAB BISQUE

brioche crisps, pickled onion, king crab

WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French
radish

COURSE THREE

10 OZ. WET-AGED FILET*

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

BRAISED LAMB SHANK

burnt scallion bbq, winter squash & white
cheddar Anson Mills grits, cauliflower
steak, horseradish pickled cucumber,
fried onions

14 OZ. WAGYU KANSAS CITY STRIP*

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

SCALLOPS*

kombu forbidden black rice, sweet &
sour pork belly, 5 spice blend roasted
turnips

16 OZ. WET-AGED RIBEYE, BONE IN*

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

RED SNAPPER*

wild onion risotto tot, panang coconut
curry, kale, cinnamon cap mushrooms

SIDES FOR THE TABLE

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ROBUCHON WHIPPED POTATOES

SCALLOPED HORSERADISH POTATOES

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

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sourdough crumble

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shell, heath bar, fudge flakes, oreo
cookies

MEYER LEMON

lemon curd, pine nut & vanilla wafer
crust, hibiscus jam, crème fraîche ice
cream, meringue

APPLE BREAD PUDDING

chestnut ice cream, applesauce cake &
croissant bread pudding, butter pecan
toffee sauce, cinnamon scented kataifi

BLACK & WHITE CHEESECAKE

brownie bottom, vanilla bean
cheesecake, graham cracker crumble,
brown butter caramel sauce

CHOCOLATE TORTE

tonka bean creme, black cherry,
almond nougatine

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PRIVATE DINING MENU 4

\$92 PER PERSON

COURSE ONE

FOR THE TABLE
INCLUDES ALL SELECTIONS

STEAK TARTARE*

pine nut & chili, pickled ramp aioli, shaved parmesan, Campo Lindo egg yolk, chips

SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva

LOBSTER GRATIN

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

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STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons, tomato, egg, French radish

CRAB BISQUE

brioche crisps, pickled onion, king crab

WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French radish

COURSE THREE

10 OZ. WET-AGED FILET*

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

BONE-IN DRY AGED PORK MILANESE

skillet Idaho potatoes, brown sugar & pepper bacon lardons, fried Campo Lindo egg, caper beurre blanc

14 OZ. WAGYU

KANSAS CITY STRIP*

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

RED SNAPPER*

wild onion risotto tot, panang coconut curry, kale, cinnamon cap mushrooms

16 OZ. WET-AGED RIBEYE, BONE IN*

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

SCALLOPS*

kombu forbidden black rice, sweet & sour pork belly, 5 spice blend roasted turnips

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