

Events Menu



Lenexa
8815 Renner Blvd.
Lenexa, KS 66219
913.601.3500
lenexaevents@gmail.com

APPETIZERS & HORS D'OEUVRES

COLD CANAPES

Priced by the dozen, minimum order of 2 dozen

AVACADO TOAST | \$26

lemon mashed avocado, pumpernickel toast, marinated zucchini ribbons, radish, roasted garlic oil

TOMATO BRUSCHETTA | \$26

basil, fresh mozzarella, balsamic glaze

DEVEILED BACON EGGS (GF) | \$24

pickled mustard seeds

SMOKED SALMON CRISPS | \$28

pickled mustard seeds, whipped horseradish, pumpernickel crisps, chive

SEASONAL BERRY BRUSCHETTA | \$28

goat cheese, balsamic glaze

BEEF TENDERLOIN SLIDERS | \$42

horseradish aioli, tomato jam, fried onion straws

SMOKED TROUT & EVERYTHING SPICED BAGEL CROSTINIS | \$32

dirty martini cream cheese, pickled pearl onions

SEARED TUNA CRUDO | \$36

hot mustard cracker, wasabi crème fraiche, soy caramel, cilantro, wasabi peas

SEARED STRIP STEAK CRUDO | \$38

candied bacon onion relish, steak sauce aioli, double thick potato chip

SHRIMP SHOOTERS (GF) | \$36

housemade cocktail sauce

PLATTERS

Priced per person

HUMMUS WITH PITA | \$3

WHITE TRUFFLE KETTLE CORN (GF) | \$3.5

GRILLED VEGETABLE PLATTER (GF) | \$5

pesto, whipped ricotta

HOUSE MADE POTATO CHIPS | \$3.5

pimento cheese

SEASONAL FRUIT TRAY (GF) | \$6

honey lime dressing, citrus yogurt

WARM ROSEMARY SPICED BAR NUTS (GF) | \$3.5

SEASONAL CHARCUTERIE BOARDS (GF) | \$8

DOMESTIC CHEESE PLATTER & CRACKERS (GF) | \$4

*add fruit \$3, add imported cheeses \$4

CHICKEN FRIED BRUSSELS SPROUTS | \$4

pickled shallots, pecorino peppercorn dressing

SHRIMP COCKTAIL (GF) | \$7

housemade cocktail sauce, lemon

PUFF PASTRY WRAPPED BRIE | \$6

caramelized apples, fig jam, candied walnuts, grilled baguette

BOWLS

1 for \$4 pp | 2 for \$7 pp | 3 for \$9 pp

Served with bread and crackers

- herb white bean puree
- spinach artichoke, feta
- ricotta olivade
- fresh basil, pepperonata
- parmesan roasted eggplant

APPETIZERS & HORS D'OEUVRES

HOT CANAPES

Priced by the dozen, minimum order of 2 dozen

WARM SALTED PRETZELS | \$24

white cheddar fondue

COCONUT FRIED CHICKEN BITES | \$28

hot mustard

PROSCIUTTO WRAPPED BRIE | \$28

toasted baguette, white truffle honey, chive

GOLDEN POTATO CRAB CAKES | \$30

sriracha remoulade, chive

ROASTED MUSHROOM SPRING ROLLS | \$26

candied garlic syrup, gremolata

GRILLED ASPARAGUS BUSCHETTA | \$28

saint andre brie, porcini mushroom aioli

COCONUT FRIED SHRIMP | \$32

Misto Frita Sauce

CANDIED GARLIC GLAZED CHICKEN SKEWERS

(GF) | \$28

hot mustard, scallion

SOY CARAMEL GLAZED BEEF SKEWERS (GF) | \$36

chimichurri sauce, cilantro, sliced fresno chilis

ITALIAN MEATBALLS | \$32

pepperonata, basil, goat cheese, herb bread crumbs

BRAISED SHORT RIB SLIDER | \$39

arugula, gorgonzola aioli, balsamic onion marmalade

FRENCH DIP SPRING ROLLS | \$39

sliced prime rib, gruyere caramelized onion, demi-glaze, scallions

WHITE FLATBREAD | \$28

brussels sprouts, bacon, candied garlic syrup, roasted garlic, mozzarella

BUTTERMILK FRIED CHICKEN SLIDERS | \$39

brussels sprout slaw, pimento cheese



GRAND STREET

LUNCH SANDWICHES

—
Priced per person, includes iced tea or soda

PASTRAMI SANDWICH | 18

gruyere cheese, giardiniera, worcestershire steak sauce, marble rye bread, horseradish aioli, chips

BLT | 17

double thick bacon, tomato, boston lettuce, bacon aioli, multi grain bread, fries

GRAND STREET STACK | 19

grilled sirloin, caramelized onions, roasted mushrooms, mozzarella, cabernet demi- glace, baguette bread, fries

GRILLED CHICKEN | 19

double thick bacon, cheddar cheese, boston lettuce, tomato, toasted brioche bun, fries

GRAND STREET CHEESEBURGER | 18

2-4 oz angus beef patties, gruyere cheese, crispy onion straws, toasted bun, lettuce, tomato, fries

SMOKED TURKEY | 17

double thick bacon, roasted tomato, pickled onion, smoked turkey, bacon aioli, toasted multi grain bread, fries

SALADS

—
Priced per person, includes iced tea or soda

GRAND STREET CAESAR | 17

grilled chicken, romaine, garlic croutons, parmesan, gluten free without the croutons

BILL'S CHICKEN SALAD | 19

fried or grilled coconut chicken, mixed greens, egg, tomato, artichoke hearts, shredded cheese, avocado, hot mustard, balsamic vinaigrette

GRILLED SALMON SALAD | 21

spinach, boston lettuce, blue cheese potato straws, toasted almonds, cranberry vinaigrette , gluten free

STEAK SALAD | 21

romaine, grilled sirloin (M) bacon, egg, red onion, garlic croutons, gorgonzola buttermilk, gluten free without the croutons

SAUTEED SHRIMP SALAD | 20

Argentinian shrimp, mixed greens, toasted almonds, ricotta salata, dried cranberries, sherry thyme vinaigrette

LUNCH

LARGE PLATES

Priced per person, includes iced tea or soda

SMOKED DOUBLE THICK PORK CHOP | 33

whipped potatoes, french green beans, sherry bbq glaze, spiced chicharrone

CHICKEN PICCATA | 27

lemon caper butter, french green beans, whipped potatoes

7 OZ SEARED SALMON | 33

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

CORNMEAL CRUSTED TROUT | 30

warm potato salad, creamed brussels sprouts, bacon, charred lemon butter sauce

BRAISED SHORT RIBS | MP

whipped potatoes, brussels sprouts, mushroom marsala

GRILLED SIRLOIN | MP

6 oz sirloin, whipped potatoes, French green beans, cabernet demi-glace
(6 oz tenderloin add \$10)

PASTA

Priced per person, includes iced tea or soda

GARGANELLI | 28

scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

BUCATINI | 28

sauteed shrimp, citrus tomato sauce, zucchini, basil, crab lemon ricotta

CAPPELLINI | 28

julienne prosciutto, grilled chicken, sweet peas, roasted roma tomatoes, pinot grigio cream sauce

VEGETARIAN | 24

choose any pasta

DINNER PLATED

priced per person, includes house or Caesar salad

Pick three entrees and ask for your guests RSVP's. Placards are needed to be made on your end. Otherwise, everyone gets the same entree.

GARGANELLI | 32

scimeca's italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

BUCATINI | 32

sauteed shrimp, citrus tomato sauce, zucchini, basil, crab lemon ricotta

CAPPELLINI | 31

julienne prosciutto, grilled chicken, sweet peas, roasted roma tomatoes, pinot grigio cream sauce

VEGETARIAN | 25

choose any pasta

ENTREES

SMOKED DOUBLE THICK PORK CHOP | 36

whipped potatoes, french green beans, sherry bbq glaze, spiced chicharrone

7OZ SEARED SALMON | 37

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

CHICKEN PICCATA | 31

lemon caper butter, French green beans, whipped potatoes

BRAISED SHORT RIBS | 40

whipped potatoes, brussels sprouts, mushroom marsala

GRILLED SIRLOIN | 39

6 oz sirloin, whipped potatoes, french green beans, cabernet demi-glace
(6 oz tenderloin add \$10)

SURF & TURF #1 | MP

4 oz seared salmon, grilled chicken, lemon beurre blanc, whipped potatoes, seasonal vegetable

SURF & TURF #2 | MP

6 oz grilled sirloin, 4 oz grilled shrimp, horseradish butter, seasonal vegetable, mushroom risotto



GRAND STREET

DINNER BUFFET 1

\$38 per person
price includes bread service

SALAD | (CHOOSE 1)

caesar salad | romaine, garlic croutons, pecorino, caesar dressing
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme
vinaigrette, toasted almonds

STARCH | (CHOOSE 1)

whipped potatoes
roasted sweet potatoes | maple syrup and toasted pecans
roasted golden potato hash | sweet peppers, caramelized onion, rosemary
whole grain rice pilaf
roasted mushroom risotto

VEGETABLE | (CHOOSE 1)

French green beans | roasted shallots
everything bagel spice roasted cauliflower
roasted zucchini and squash | pistachio lemon pesto
carrot duo | honey glazed carrots, roasted garlic carrot puree
Brussels sprouts | bacon, onion, balsamic glaze

ENTREES | (CHOOSE 2)

grilled chicken breast | lemon caper butter
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino,
tomato wine sauce, fresh basil
seared salmon | sweet basil emulsion, fresh lemon
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy
marinated grilled sirloin | cabernet demi glace, fried onion straws
lasagna | bolognese sauce, white cheddar bechamel, basil, parmesan
apple cider roasted pork loin | dried cherry apple bacon compote
chicken milanese | lemon aioli, tomato, mozzarella, basil
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon
pepper cream sauce

DINNER BUFFET 2

\$40 per person | price includes bread service

SALAD | (CHOOSE 1)

caesar salad | romaine, garlic croutons, pecorino, caesar dressing
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds
spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

STARCH | (CHOOSE 2)

whipped potatoes |
roasted sweet potatoes | maple syrup and toasted pecans
roasted golden potato hash | sweet peppers, caramelized onion, rosemary
oven roasted fingerling potatoes
broccoli cheddar risotto
fried polenta cakes or creamy goat cheese polenta

VEGETABLE | (CHOOSE 1)

French green beans | roasted shallots
everything bagel spice roasted cauliflower
roasted zucchini and squash | pistachio lemon pesto
carrot duo | honey glazed carrots, roasted garlic carrot puree
Brussels sprouts | bacon, onion, balsamic glaze
sweet bell peppers and onions
broccolini | lemon butter, cotija cheese

ENTREES | (CHOOSE 2)

grilled chicken breast | lemon caper butter
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, basil
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy
marinated grilled sirloin | cabernet demi glace, fried onion straws
apple cider roasted pork loin | dried cherry apple bacon compote
seared salmon | sweet basil emulsion, fresh lemon
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce
garganelli pasta | Scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce
butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown butter, fontina cheese
lasagna | bolognese sauce, white cheddar bechamel, basil, parmesan
braised beef short ribs | mushroom marsala sauce (add \$3 pp)
carved prime rib | horseradish, au jus (add \$5 pp)

DINNER BUFFET 3

\$43 per person
price includes bread service

SALAD | (CHOOSE 1)

caesar salad | romaine, garlic croutons, pecorino, caesar dressing
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds
spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette
boston lettuce salad | lemon caper vinaigrette, polenta croutons, radish, pecorino cheese

STARCH | (CHOOSE 2)

whipped potatoes
roasted sweet potatoes | maple syrup and toasted pecans
roasted golden potato hash | sweet peppers, caramelized onion, rosemary
oven roasted fingerling potatoes
whole grain rice pilaf
roasted mushroom risotto
fried polenta cakes
creamy goat cheese polenta
broccoli cheddar risotto

VEGETABLE | (CHOOSE 2)

French green beans | roasted shallots
everything bagel spice roasted cauliflower
roasted zucchini and squash | pistachio lemon pesto
carrot duo | honey glazed carrots, roasted garlic carrot puree
roasted spaghetti squash | hazelnut brown butter and lemon
roasted root vegetables | honey brown butter
asparagus cacio e pepe | grilled asparagus, bread crumbs, black pepper, pecorino
parmesan cauliflower puree | roasted cauliflower romanesco
charred baby carrots | romesco sauce, pistachios
Brussels sprouts | bacon, onion, balsamic glaze
grilled broccolini | lemon butter, cotija cheese

DINNER BUFFET 3

\$43 per person
price includes bread service

ENTREES | (CHOOSE 3)

PORK

sausage and peppers | grilled Scimeca's Italian sausage links, stewed sweet peppers, onion, basil
smoked pork belly burnt ends | sherry barbecue glaze, pickled mustard seeds
italian sausage and apricot stuffed pork loin | Calabrian chili orange marmalade, basil
porchetta | spice cured pork loin wrapped in pork belly, agrodolce sauce
prosciutto wrapped pork tenderloin | balsamic onion marmalade
brined marinated pork chops | sherry barbecue glaze

BEEF

pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy
ancho chili smoked beef brisket | sherry barbecue glaze, pickled onion relish
carved prime rib | au jus, horseradish crème fraiche (add \$3 pp)
braised short ribs | mushroom masala sauce (add \$3 pp)
sliced beef tenderloin | cabernet demi-glace (add \$5 pp)

CHICKEN

chicken milanese | lemon aioli, tomato, mozzarella, basil
chicken piccata | lemon caper butter sauce
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil
roasted airline chicken breast | fine herb dijon cream
roasted chicken | marinated roasted chicken breast, lemon rosemary chicken demi-glace

FISH

seared salmon | sweet basil emulsion, fresh lemon
grilled swordfish | chipotle honey glaze, charred corn, salsa verde
cioppino | stewed mussels, clams, shrimp, calamari, Calabrian chili tomato broth, shaved fennel
shrimp and chorizo paella | saffron tomato rice, roasted peppers

PASTAS

butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown
butter, fontina cheese
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce
garganelli | Scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce
cappellini | julienne prosciutto, sweet peas, roasted roma tomatoes, pinot grigio cream sauce
vegetarian | any pasta selection, excluding the meat
lasagna | bolognese sauce, white cheddar bechamel, basil, parmesan

BITE SIZE DESSERTS

Priced by the dozen, min order 2 dozen

CHOCOLATE GANACHE TRUFFLES | \$28

Select one:

dark chocolate, amaretto, espresso

GRAND BARS | \$24

chewy caramel rolled in rice krispies, dipped in dark chocolate

LEMON MERINGUE TARTLETS | \$24

lemon curd cookie tart, fresh berries, toasted meringue

CUPCAKES | \$24

Select one:

devil's food cake – soaked with cocoa syrup, dark chocolate buttercream, chocolate straws

lemon cake – soaked with lemon syrup, vanilla buttercream, white chocolate pearls

funfetti cake – soaked with vanilla syrup, white chocolate buttercream, rainbow sprinkles

vanilla cake - white or chocolate buttercream

MINI CHEESECAKES | \$28

Select one:

white chocolate – graham cracker crust, white chocolate curls, raspberries, raspberry coulis

espresso – graham cracker crust, espresso caramel, dark chocolate sauce

lemon – graham cracker crust, lemon curd, blueberry compote

keylime-

MINI CREME BRULEE | \$24

vanilla, fresh berry

SALTED CARAMEL TARTS | \$30

chewy caramel filled tartlets topped with dark chocolate mousse and sea salt

MINI MOUSSE "DRUMSTICK" | \$38

sweet waffle cone shells filled with your choice of mousse:

dark chocolate mousse – candied hazelnut and espresso caramel

pistachio mousse – white chocolate, ground pistachio, white chocolate pearls

strawberry mousse – balsamic caramel, chocolate covered strawberry topper

FRESH BAKED COOKIES | \$20

Choose one:

snickerdoodle, chocolate chip, peanut butter, salted caramel, kitchen sink cookie

CAKE POPS | \$32

Choose one:

carrot cake – cream cheese icing, white chocolate, pecans

devil's food cake – dark chocolate buttercream, dark chocolate, chocolate sprinkles



GRAND STREET

PLATED DESSERTS

SELECT UP TO 2 CHOICES

GRAND STREET PHYLLO BROWNIE

REGULAR - 10 | SMALL - 7

raspberry coulis, crème anglaise, toasted hazelnuts

SEASONAL FRUIT PIE | 10

crispy puff pastry crust, seasonal warm fruits, vanilla whipped cream

SEASONAL CRÈME BRULEE

REGULAR - 9 | SMALL - 6

select one:

chocolate or vanilla, fresh berries

CHEESECAKE | 10

select one:

white chocolate with raspberry coulis

lemon with blueberry compote

LEMON ALMOND TART | 9

sweet almond paste, lemon curd, vanilla meringue

CARROT CAKE | 9

cream cheese icing, candied carrot, caramel sauce, toasted coconut

TRIPLE CHOCOLATE LAYER CAKE | 10

cocoa syrup soaked chocolate cake, milk chocolate buttercream icing, dark chocolate mousse, raspberry chocolate sauce

GRAND BAR | 12

flourless chocolate cake, crunchy peanut butter mousse, white chocolate folded with rice krispies, dipped in a dark chocolate shell



GRAND STREET

LIBATIONS

HOUSE

SPIRITS

VODKA, GIN, BOURBON, TEQUILA, RUM, SCOTCH

BEER

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE

WINE

SYCAMORE LANE CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT

FULL BAR

2 HOURS \$24 | 3 HOURS \$27 | 4 HOURS \$30

BEER & WINE ONLY

2 HOURS \$22 | 3 HOURS \$25 | 4 HOURS \$27

Priced per person and includes soft drinks & iced tea

PREMIUM

SPIRITS

TITO'S VODKA, TANQUERAY GIN, DEWAR'S SCOTCH, FOUR ROSES
BOURBON, JOSE CUERVO TEQUILA, BACARDI RUM

BEER

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE
MOON

WINE

COLUMBIA CREST GRAND ESTATES | CHARDONNAY, CABERNET,
MERLOT

MASO CANALI PINOT GRIGIO

FULL BAR

2 HOURS \$29 | 3 HOURS \$32 | 4 HOURS \$36

BEER & WINE ONLY

2 HOURS \$26 | 3 HOURS \$28 | 4 HOURS \$33

Priced per person and includes soft drinks & iced tea



GRAND STREET

LIBATIONS

TOP SHELF

SPIRITS

KETTLE ONE VODKA, HENDRICKS GIN, MAKERS MARK BOURBON,
PATRON TEQUILA, THREE STAR PLANTATION RUM, JOHNNY WALKER
RED SCOTCH

BEER

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE
MOON

WINE

SONOMA CUTRER CHARDONNAY, PINOT GRIGIO, CHATEAU ST.
MICHELLE INDIAN WELLS CABERNET, MERLOT

FULL BAR

2 HOURS \$36 | 3 HOURS \$38 | 4 HOURS \$41

BEER & WINE ONLY

2 HOURS \$31 | 3 HOURS \$34 | 4 HOURS \$37
Priced per person and includes soft drinks & iced tea

BASED ON CONSUMPTION

TOP SHELF COCKTAIL \$12

PREMIUM COCKTAIL \$10

HOUSE COCKTAIL \$7

TOP SHELF MARTINI \$14

PREMIUM MARTINI \$12

HOUSE MARTINI \$10

DOMESTIC BEER ON TAP \$5

MICROBREW ON TAP \$6

TOP SHELF WINE \$14 GLASS \$56 BOTTLE

PREMIUM WINE \$10 GLASS \$40 BOTTLE

HOUSE WINE \$8 GLASS | \$32 BOTTLE

SOFT DRINKS \$3.5

COFFEE SERVICE BAR SIDE \$125

**apx 35 cups*

COFFEE SERVICE TABLE SIDE \$3.50



GRAND STREET