



HEREFORD HOUSE INDEPENDENCE

19721 East Jackson Drive, Independence, MO 64057
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www.herefordhouse.com

PRIVATE DINING & BANQUET INFORMATION



Hereford House has been the home of Kansas City's best steak since 1957. We take great pride in our facilities. Our outstanding service staff can make even the largest group feel right at home. We have served rehearsal dinners, anniversary gatherings, retirements, weddings, holiday parties and countless business meetings with complete dedication.

With our veteran serving staff and devoted culinary team, you can feel confident that your event will be in the hands of professionals. Our "beyond expectations" belief has brought us many repeat guests and rest assured your event will not be any different. We can customize your menu, add colored linens and even supply door prizes.

Please contact me to make your reservations today and see why we're continually voted as having the *Best Steak in Kansas City!*

Sincerely,

Jackie Julian or Saige Austin

Private Dining and Banquet Managers

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816.795.9200



Updated 4/2013



LITE LUNCH MENU \$14.95 Choice of one entrée

Served with Chef's dessert selection, coffee and iced tea

- STEAKBURGER* One half-pound steakburger, ground fresh and hickory grilled, served on a Kaiser roll with a side of chips
- GRILLED SMOKEHOUSE CHICKEN Grilled chicken breast topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and onions, served on a Kaiser roll with a side of chips
- VEGETARIAN PASTA Fresh vegetables tossed with house-made marinara and penne pasta
- HEREFORD HOUSE CLUB SALAD A blend of romaine and iceberg lettuce topped with smoked turkey, bacon and tomatoes, accompanied by black olives, cheddar cheese and hard boiled eggs

MAVERICK MENU \$19.95 Choice of one entrée

Served with Hereford House salad, roll with butter, green beans, whipped mashed potatoes, Chef's dessert selection, coffee and iced tea

- TWIN MEDALLIONS* Twin 4oz. bacon-wrapped medallions, hickory grilled
- HICKORY GRILLED CHICKEN WITH BBQ SAUCE Boneless chicken breast hickory grilled and served with barbecue sauce
- NORTH ATLANTIC COD Topped with bread crumbs and baked to a golden brown, drizzled with buerre blanc sauce
- OUTLAW PASTA Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with chicken

THE DUKE'S MENU \$23.95 Choice of one entrée

Served with Hereford House salad, roll with butter, green beans, whipped mashed potatoes, Chef's dessert selection, coffee and iced tea

- KANSAS CITY STRIP* 10oz. cut of the steak that made Kansas City famous
- NORTH ATLANTIC SALMON Oven roasted and topped with garlic herb butter
- CHICKEN PICCATA Pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce

For large parties ask about our lunch combination plates

**With guest counts exceeding 20, all steaks will be prepared to medium temperature*

LUNCH SERVED EVERYDAY UNTIL 3PM

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



LUNCH BUFFET SELECTIONS I

Served with Hereford House salad, Chef's dessert selection, coffee and iced tea

\$13.95 Choice of one entrée \$15.95 Choice of two entrées

HOT BEEF Sliced beef served with white bread, whipped mashed potatoes and gravy

SMOKEHOUSE CHICKEN Grilled and topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and scallions, served with whipped mashed potatoes

MEATLOAF Hereford House classic meatloaf served with whipped mashed potatoes and gravy

OUTLAW PASTA Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with chicken

LUNCH BUFFET SELECTIONS II

Served with roll with butter, Chef's dessert selection, coffee and iced tea

BAKED POTATO & SALAD BAR \$10.95 per person

Hot baked potatoes - toppings include bacon, cheddar cheese, sour cream, butter and scallions, followed by our Hereford House salad consisting of iceberg and romaine lettuce tossed with carrots and red cabbage, garnished with tomato and cucumber, served with creamy Italian, creamy cheddar cheese and ranch dressing

ADD STEAK SOUP FOR AN ADDITIONAL \$2 PER PERSON

STEAKBURGER* & CHICKEN BAR \$14.95 per person

Grilled steakburgers and grilled chicken breasts, Kaiser buns, assorted sliced cheeses, lettuce, tomatoes, onions and pickles, served with potato salad and potato chips

KANSAS CITY CLASSIC BBQ \$16.95 per person

Grilled boneless chicken breast glazed with barbecue sauce, sliced brisket, coleslaw, cheddar ranch potatoes and sautéed green beans

ADD PORK RIBS FOR AN ADDITIONAL \$3 PER PERSON

LUNCH SERVED EVERYDAY UNTIL 3PM

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PLATED DINNER SELECTIONS

FRONTIER \$23.95 Choice of one entrée

Served with Hereford House salad, roll, green beans, whipped mashed potatoes, coffee and iced tea

TWIN MEDALLIONS* Twin 4oz. bacon-wrapped medallions, hickory grilled

HICKORY GRILLED CHICKEN Twin boneless chicken breasts hickory grilled and served with barbecue sauce

BAKED ATLANTIC COD Topped with bread crumbs and baked to a golden brown, drizzled with beurre blanc sauce

SADDLE UP \$28.95 Choice of one entrée

Served with Hereford House salad, roll, green beans, whipped mashed potatoes, coffee and iced tea

PRIME RIB* 12oz. Hereford House beef, oven roasted with our own blend of special seasonings

TWIN BONELESS PORK CHOPS House cured, hickory grilled and topped with a seasonal pear and root beer reduction

OUTLAW PASTA Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with shrimp

WILD WEST \$30.95 Choice of one entrée

Served with Hereford House salad, roll, green beans, whipped mashed potatoes, coffee and iced tea

KANSAS CITY STRIP* 12oz. cut of the steak that made Kansas City famous
(\$3 supplement to replace Kansas City Strip with 7oz. Filet Mignon)

CHICKEN PICCATA Twin chicken breasts lightly dusted in flour and pan seared, topped with artichokes, capers and fresh tomatoes in a rich bechamel sauce

NORTH ATLANTIC SALMON Oven roasted and topped with garlic herb butter

**With guest counts exceeding 20, all steaks will be prepared to medium temperature*

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



PLATED DINNER PACKAGES

Served with appetizer (served buffet style or plated), salad, sides and dessert

SANTA FE TRAIL \$46.95 Choice of one entrée

Served with shrimp cocktail, Herford House salad, roll with butter, green beans, whipped mashed potatoes, cheesecake with berry sauce, coffee and iced tea

FILET MIGNON* 7oz. cut of the steak lover's steak, center cut from the finest beef tenderloins

NORTH ATLANTIC SALMON Oven roasted and served with garlic herb butter

CHICKEN PICCATA Twin chicken breasts lightly dusted in flour and pan seared, topped with artichoke, capers and fresh tomatoes in a rich béchamel sauce

OREGON TRAIL \$49.95 Choice of one entrée

Served with baked stuffed mushrooms, Caesar salad, roll with butter, green beans, whipped mashed potatoes, chocolate cake with chocolate sauce, coffee and iced tea

SURF-N-TURF* 7oz. filet and grilled shrimp

FILET OSCAR* 7oz. cut of the steak lover's steak, center cut from the finest beef tenderloins, topped with lump blue crab and béarnaise sauce

MIXED GRILL* 4oz. bacon wrapped filet, oven roasted salmon and grilled chicken breast

CHISHOLM TRAIL \$52.95 Choice of one entrée

Served with sea hogs, spring salad, roll with butter, green beans, whipped mashed potatoes, carrot cake with caramel sauce, coffee and iced tea

SURF-N-TURF* 7oz. filet, grilled shrimp and scallops

FILET MIGNON* 9oz. cut of the steak lover's steak, center cut from the finest beef tenderloins, served with a rosemary jus

FILET* & LOBSTER TAIL 7oz. filet and cold water lobster tail

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DINNER BUFFETS

All packages include roll with butter, coffee and iced tea
Choice of creamy Italian, creamy cheddar cheese or ranch dressing for salads

PRICES BASED PER PERSON · CHILDREN 12 AND UNDER ARE HALF-PRICE

DODGE CITY

\$30.95

HEREFORD HOUSE SALAD

A blend of romaine and iceberg lettuce, topped with cucumbers and diced tomatoes

PORK TENDERLOIN *(carving station)*

Oven roasted with signature seasonings, served with seasonal fruit chutney

SMOKED TURKEY BREAST

Oven roasted with signature seasonings

WHIPPED MASHED POTATOES

Our specialty house made potatoes

GREEN BEANS

Green beans sautéed in garlic butter and seasonings

VANILLA CHEESECAKE

New York style topped with berry sauce

KANSAS CITY CLASSIC BBQ

\$32.95

HEREFORD HOUSE SALAD

A blend of romaine and iceberg lettuce, topped with cucumbers and diced tomatoes

HICKORY CHICKEN BREAST

Grilled boneless chicken breasts glazed with barbecue sauce

BEEF BRISKET

Sliced slow roasted and served with house-made barbecue sauce

HEREFORD HOUSE RIBS

St. Louis style pork ribs, glazed with barbeque sauce

CHEDDAR RANCH POTATOES

Baked with a white cheddar cream sauce

GREEN BEANS

Green beans sautéed in garlic butter and seasonings

VANILLA CHEESECAKE

New York style topped with berry sauce

HIGH PLAINS DRIFTER

\$33.95

HEREFORD HOUSE SALAD

A blend of romaine and iceberg lettuce, topped with cucumbers and diced tomatoes

ROASTED PRIME RIB

(carving station)

Oven roasted with signature seasonings, served with horseradish sauce and au jus

HICKORY CHICKEN BREAST

Marinated, grilled chicken breasts

WHIPPED MASHED POTATOES

Our specialty house made potatoes

GREEN BEANS

Green beans sautéed in garlic butter and seasonings

CHOCOLATE LAYER CAKE

A rich chocolate cake layered with chocolate frosting, drizzled with chocolate sauce

MAKE MY DAY

\$37.95

HEREFORD HOUSE SALAD

A blend of romaine and iceberg lettuce, topped with cucumbers and diced tomatoes

ROASTED BEEF TENDERLOIN

(carving station)

Oven roasted with signature seasonings, served with horseradish sauce and au jus

CHICKEN PICCATA

Lightly breaded and pan seared, topped with artichokes, capers and fresh tomatoes in a rich béchamel sauce

WHIPPED MASHED POTATOES

Our specialty house made potatoes

GREEN BEANS

Green beans sautéed in garlic butter and seasonings

CARROT CAKE

Traditional layer cake with cream cheese icing, walnuts and caramel sauce



APPETIZER SELECTIONS

Create an appetizer buffet for your guests to enjoy during the cocktail reception

FULL ORDERS BASED ON 50 PIECES

COLD SELECTIONS

SANTA FE CHEESE \$75 (half order \$37.50) A savory blend of almond-crusted goat cheese layered with a sun-dried tomato pesto, served with seasonal fruit and garlic toast

CRABMEAT DIP \$90 (half order \$45) Creamy crab and herb spread served with assorted crackers

CHEESE PLATTER \$100 (half order \$50) A selection of domestic cheese displayed with grapes and berries

BRUSCHETTA PLATTER \$50 (half order \$25) Traditional with fresh tomatoes, basil and garlic, served with toast points

FRESH FRUIT & VEGGIE PLATTER \$75 (half order \$37.50) Seasonal fresh melons, pineapple, grapes and berries

GRILLED VEGETABLE PLATTER \$80 (half order \$40) Served with blackened ranch dip

SHRIMP COCKTAIL \$140 (half order \$70) Chilled shrimp with a horseradish cocktail sauce

HOT SELECTIONS

COCKTAIL MEATBALLS \$75 (half order \$37.50) Seasoned meatballs smothered in a tangy barbecue sauce

BONELESS CHICKEN WINGS \$85 (half order \$42.50) Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

SMOKED CHICKEN QUESADILLAS \$75 (half order \$37.50) Smoked chicken, cheddar and jack cheese, peppers and tomatoes wrapped in a flour tortilla, served with salsa

SPINACH & ARTICHOKE DIP \$80 (half order \$40) Fresh spinach and tender artichoke hearts in a creamy, robust dip, served with garlic toast points

BAKED SEAFOOD STUFFED MUSHROOMS \$80 (half order \$40) Mushroom caps stuffed with a crab and shrimp cream cheese filling

BEEF TENDERLOIN KABOBS \$140 (half order \$70) Beef tenderloin tips, marinated and topped with brown sugar Dijon mustard glaze

BACON-WRAPPED SCALLOPS \$150 (half order \$75) Tender scallops wrapped in bacon and lightly dusted with Italian breadcrumbs

SEA HOGS \$140 (half order \$70) Jumbo shrimp, bacon wrapped and grilled, served with our tomato horseradish sauce

SWEET SELECTION

MINI DESSERT TRAY \$100 (half order \$50) Brownies, cookies, cheesecake and carrot cake



APPETIZER BUFFETS

Includes a carving station

PRICES BASED PER PERSON

THE SIX GUN

\$24.95

ROASTED PORK TENDERLOIN

Oven roasted with signature seasonings, served with seasonal fruit chutney, accompanied by silver dollar rolls
(carving station)

SPINACH &
ARTICHOKE DIP
with garlic toast points

BONELESS CHICKEN WINGS

Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

FRESH FRUIT DISPLAY
with honey cinnamon sour cream

GRILLED VEGETABLE PLATTER
with blackened ranch dressing

CHEESE DISPLAY
domestic and imported

STUFFED MUSHROOMS
seafood stuffed and baked

THE HOMESTEAD

\$32.95

ROASTED PRIME RIB

Oven roasted with our signature seasonings, served with horseradish sauce and au jus, accompanied by silver dollar rolls
(carving station)

SPINACH & ARTICHOKE DIP
with garlic toast points

BONELESS CHICKEN WINGS

Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

FRESH FRUIT DISPLAY
with honey cinnamon sour cream

COCKTAIL MEATBALLS
in a tangy barbecue sauce

SHRIMP COCKTAIL
chilled, served with cocktail sauce

CHEESE DISPLAY
domestic and imported

STUFFED MUSHROOMS
seafood stuffed and baked

SMOKED CHICKEN QUESADILLAS
with salsa



BREAKFAST BUFFET SELECTIONS

A minimum of 20 people is required

All breakfast selections are served with freshly brewed regular and decaffeinated coffee, chilled orange juice and a selection of herbal tea

CLASSIC \$13.95 per person

Fluffy scrambled eggs, sausage, bacon, and roasted red potatoes, served with fresh pastries and seasonal fruit

HOMESTYLE \$14.95 per person

Fluffy scrambled eggs, ham steak, roasted red potatoes, biscuits and gravy, served with fresh pastries and seasonal fruit

SOUTHWEST \$14.95 per person

Build your own breakfast burrito featuring scrambled eggs, diced red potatoes, bacon, sausage, diced peppers, diced red onions, shredded cheddar cheese, fresh cilantro, sour cream, salsa and flour tortillas, served with seasonal fruit

ASK ABOUT OUR PLATED OPTIONS

DESSERT SELECTIONS

PRICES BASED PER PERSON

Desserts can be added to lunch, dinner or appetizer buffets

VANILLA CHEESECAKE \$6.95 New York style topped with berry sauce

CARROT CAKE \$6.95 Traditional layer cake with cream cheese icing, walnuts and caramel sauce

CHOCOLATE CAKE \$6.95 A rich chocolate cake layered with chocolate frosting, drizzled with chocolate sauce

BROWNIE \$4.95 Dark chocolate brownie topped with rich chocolate sauce

WINE & BAR SELECTIONS

PLEASE ASK THE PRIVATE DINING AND BANQUET MANAGER FOR ASSISTANCE WITH
SELECTING A WINE AND BAR PACKAGE FOR YOUR EVENT.

Liquor, beer and wine may be purchased by consumption or as an all-inclusive bar package. We offer an extensive list of wines along with domestic, imported and craft beers. Additionally, we are prepared to offer unique liquor or specialty drinks along with several customized full bar options. We take pride in assisting you with planning the perfect event for your guests.