

## PRIVATE EVENTS MENU

#### MCLAINSKC.COM/PRIVATEEVENTS

MCLAIN'S BAKERY | WALDO 201 E. GREGORY BLVD | 816.523.9911

MCLAIN'S MARKET | OVERLAND PARK 10695 ROE AVE | 913.242.8222

# MCIAIN'S since 1945

#### **APPETIZERS**

minimum 2 dozen for all appetizers, except spinach artichoke dip

bacon wrapped dates in

\$25/dz

pitted medjool dates wrapped in bacon

bruschetta

25/dz

minimum 2 dozen of one variety

housemade ciabatta crostini, with choice of:

- · avocado (avocado spread, cherry tomatoes, feta cheese, on crostini)
- · classic tomato
- · roasted red pepper mozzarella with balsamic glaze

#### meatballs with tomato sauce

\$48/dz

minimum 2 dozen

local Scavuzzo's meatballs, served warm in housemade tomato sauce

crab cakes

\$50/dz

baked crab cakes, topped with roasted red pepper aioli

sliders

\$47/dz

minimum 2 dozen of one variety

choice of cbs (chicken bacon sandwich), chicken salad, turkey, bacon cheeseburger, sweet potato falafel (vegetarian), or hot ham + cheese

#### sandwich platter

\$38/dz

minimum 2 dozen of one variety

choice of chicken salad, turkey, club sandwich, or blt, cut into quarters

#### spinach artichoke dip

\$89

classic spinach artichoke dip served with housemade pita chips

#### housemade chips

\$25

#### SALADS

serves 20-25 people

#### waldo cobb salad

\$85

berry kale salad

\$70

mixed greens, chicken, avocado, bacon, tomato, egg,

cheese, and croutons. served with housemade creamy italian dressing on the side

#### 59th street salad fi



**\$70** 

seasonal - fall/winter

kale, arugula, sliced apples, toasted walnuts, dried cranberries, goat cheese, and red onion. served with a cranberry vinaigrette on the side

seasonal - spring/summer

kale, arugula, sliced apples, toasted walnuts, dried cranberries, goat cheese, and red onion. served with a cranberry vinaigrette on the side

# since 1945

#### **BOARDS + TRAYS**

serves 20-25 people, unless otherwise stated

#### large midwest charcuterie board

\$295

serves 25-30

a variety of cured local meats, cheeses, pickled vegetables, jelly, pimento dip and bacon tomato dip, housemade breads, and crackers

#### small midwest charcuterie board

**\$150** 

serves 15-20

a variety of cured local meats, cheeses, pickled vegetables, jelly, pimento dip and bacon tomato dip, housemade breads, and crackers

#### large mediterranean charcuterie board

**\$295** 

serves 25-30

a variety of cured and other meats, cheeses, mediterranean-style dips, hummus, veggies, olives, bacon wrapped dates, housemade breads and crackers \*dairy free option available upon request

#### small mediterranean charcuterie board

**\$150** 

serves 15-20

a variety of cured and other meats, cheeses, mediterranean-style dips, hummus, veggies, olives, bacon wrapped dates, housemade breads and crackers \*dairy free option available upon request

#### toast charcuterie board

**\$150** 

deconstructed to allow for guest's choice of toppings:

- · salmon toast (multigrain bread, salmon, dill spread, capers, onions)
- · avocado toast (multigrain bread, avocado spread, feta, sliced tomato)
- sunflower toast (sourdough bread, sunflower butter, mixed berries, chia seeds, and honey glaze)

#### cheese tray

\$84

select cheeses, grapes, sourdough, multigrain bread and fruit preserves

#### trio dip tray

\$50

sweet onion dip, bacon + tomato dip, pimento dip. served with housemade chips, bread, and crackers

#### fruit tray



**\$105** 

serves 25-30

fruit tray with assorted seasonal fruit, with buttercream

#### hummus tray

**\$68** 

assorted raw veggies, red pepper hummus served with housemade pita, and classic ranch

#### veggie tray 🏻 🎟



**\$72** 

celery, carrots, cucumber, red peppers, cherry tomatoes, with classic ranch dip

# MCLAIN'S since 1945

#### ENTREES

all entrees are served buffet style

salmon 👊



\$11/person

minimum 10 servings per entree order

baked salmon, seasoned with choice of basil pesto or italian herbs. served with rice, sugar snap peas, peppers, & onions

oven baked 🐠

\$11/person

### chicken quinoa platter

minimum 10 servings per entree order seasoned and marinated sliced chicken breast, with warm guinoa, served with seasonal vegetables

roasted beef tenderloin



\$12/person

minimum 10 servings per entree order

beef medallions roasted with an espresso rub, served with fried potatoes and topped with fresh parsley

#### mac + cheese tray

\$120

serves 20-25

add chicken or bacon in the mac for an additional \$11 cavatappi noodles, mild cheddar cheese, cream All five add-ons for an additional \$20:

· bacon

· cherry tomatoes

kale

ghost pepper cheese

onions

#### harvest quinoa bowl 🌃



**\$140** 

seasonal - fall/winter, serves 20-25

warm quinoa tossed with chicken, bacon, roasted cremini mushrooms, asparagus, sweet potatoes, marinated kale, feta, and fried sage

#### mediterranean bowl @



\$70

seasonal - spring/summer, serves 20-25

quinoa, romaine, cucumber, sun-dried tomatoes, onion, olives, feta, hummus and flax seed, with a dill vinaigrette

# MCLAIN'S

#### DESSERTS

serves 20-25 people, unless otherwise stated

#### large dessert charcuterie board

**\$160** 

serves 25-30

dessert board with housemade mini desserts including cake bites, mini cupcakes, strawberries, cookies & more

#### small dessert charcuterie board

\$80

serves 15-20

dessert board with housemade mini desserts including cake bites, mini cupcakes, strawberries, cookies & more

# large gluten-friendly @dessert charcuterie board

**\$160** 

serves 25-30

dessert board with housemade gluten-friendly sweets including truffles, cookies, and more, served with vanilla buttercream

# small gluten-friendly dessert charcuterie board

**\$80** 

serves 15-20

dessert board with housemade gluten-friendly sweets including truffles, cookies, and more, served with vanilla buttercream

#### pastry charcuterie board

**\$150** 

beautifully arranged assorted housemade pastries, served with signature danish icing

#### cupcakes

\$30.25/dz

vanilla topped with vanilla buttercream, chocolate topped with chocolate buttercream, vanilla funfetti topped with vanilla buttercream

#### assorted cookies

\$27/dz

chocolate chip, oatmeal raisin, mountain munch (oats, chocolate chips, coconut, walnuts), monster (gluten friendly, peanut butter oat base, m&m's, chocolate chips), peanut butter, snickerdoodle, coconut macaroons, sugar sprinkle

#### gluten friendly assortment

\$24.20

assortment of monster, double chocolate cookie brittle and chocolate dipped coconut macaroons

#### classic dessert box

\$67.20

serves 12-15

10 cake bites, 10 peanut butter bites, 10 mini cheesecakes

# MCLAIN'S since 1945

## SWEET TREATS

PASTRIFS

\$2.40 ea donuts

glazed, chocolate with sprinkles, or cinnamon sugar

\$3 ea muffins

blueberry, carrot, or lemon raspberry poppyseed

\$2.75 ea butter rolls

danish \$2.95 ea

cherry, apple, raspberry, blueberry, cheese, ask about our seasonal offerings

\$3.40 - \$4.20 ea croissant

chocolate, everything croissant, ham + cheese, plain

cinnamon roll \$3.95 ea

\$4.15 ea sticky bun

\$3.45 ea pecan twist

almond cheese pocket \$3.45 ea

the classic dozen assortment \$36.85

3 chocolate croissants, 3 cinnamon rolls, 3 butter rolls, and 3 filled danish

cupcookies

\$10.99/dz

our signature cookie! pecan sandy, topped with chocolate icing or white buttercream, pecans, sea salt

MINI DESSERTS

mini cupcakes

\$12.65/dz

vanilla topped with vanilla buttercream, chocolate topped with chocolate buttercream, red velvet topped with cream cheese frosting, carrot topped with cream cheese frosting

mini cheesecakes

\$26.40/dz

classic, cherry, or seasonal

cake bites

\$26.40/dz

vanilla with white chocolate shell, chocolate with dark chocolate shell

flourless chocolate truffles 🏻 🏚

\$26.40/dz

flourless chocolate cake bite with a dark chocolate shell. brushed with a gold accent

peanut butter bites 🌃

\$26.40/dz

peanut butter and rice crispy ball coated in milk chocolate, topped with a white chocolate drizzle

# MCLAIN'S

### DRINK MENU

#### COCKTAILS

#### tom's town canned cocktail

\$8.25 ea

120z can, choice of: strawberry mint vodka, elderflower lime gin, grapefruit clove gin, lemon gin collins

#### graham + fisk's canned wine

\$10 ea

250ml can, choice of: sparkling, california white, california red

#### mimosa carafe

\$15.50 ea

serves 3

champagne, orange juice, elderflower liqueur

#### champagne

\$32/bottle

champagne, orange juice, elderflower liqueur

#### **DRINK PACKAGES**

Unlimited for a two hour party

#### unlimited non-alcoholic drinks \$8.40/person

+\$3 for every additional hour

canned soda, sparkling water, juice boxes, lemonade, tea, and drip coffee

#### unlimited coffee bar

\$12.60/person

all espresso bar drinks, canned soda, sparkling water, juice boxes, lemonade, tea, and drip coffee

#### unlimited alcohol bar

\$21/person

+\$5 for every additional hour

all you can drink alcohol, espresso bar drinks, canned soda, sparkling water, juice boxes, lemonade, tea, and drip coffee

#### **NON - ALCOHOLIC**

#### Ghirardelli hot chocolate bar

\$53

serves 10-12

a carafe of Ghirardelli hot chocolate, served with whipped cream, chocolate curls, marshmallows, sprinkles and cinnamon sugar on the side

Get it spiked for an additional \$30

#### coffee carafe

\$31.50

serves 10-12

roasted by our sister company, Sway Coffee Roasters

#### cold brew gallon

\$42/ql

roasted by our sister company, Sway Coffee Roasters

#### iced tea gallon

\$15/gl

black tea or berry tea, from Hugo Tea

#### lemonade gallon

\$20/gl

### classic arnold palmer gallon

**\$17** 

Hugo black lced tea + housemade lemonade

#### market palmer gallon

\$17

serves 10

Hugo berry hibiscus iced tea + housemade lemonade

#### Poppi Prebiotic Soda

\$2.75ea / \$30cs

doc pop, cherry limeade, or raspberry rose

#### bottled orange juice

\*2 ea

#### canned beverages

\$1.50 ea

12 oz cans

canned sodas and sparkling water vary by store

<sup>+\$4</sup> for every additional hour