

COLBERT'S BAR & GRILL

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THANK YOU for considering **COLBERT HILLS** to be a part of **YOUR SPECIAL DAY!** Situated in the midst of the Flint Hills, Colbert Hills Clubhouse features multiple windows that provide abundant natural light and stunning views of the Number One Public Golf Course in Kansas. Whether you're looking for a semi-private luncheon, an intimate gathering, or a large celebration, Colbert Hills offers an array of flexible and unique event spaces to choose from. We can build a menu for you based on your budget with options for buffet, plated, or specific menu. Our Executive Chef is happy to accommodate special requests.



ROOM RENTAL FEES AND CAPACITY

Rental Includes tables, standard chairs, place settings, set up and teardown of these items

FOUNDERS ROOM

— \$200 — {32 guests}

SEMI-PRIVATE DINING ROOM

— \$300 — {75 guests}

CLUBHOUSE

\$2,400 {225 guests} {minimum food & beverage requirement of \$5,000}

setup may begin at 8 am the morning of the event and the event must conclude by midnight.

PAR THREE OUTDOOR CEREMONY SITE

— \$500 — {225 guests}

Please note: All food and beverage for events must be purchased through Colbert Hills {you may bring in your own celebration dessert}. Sales tax and a 20% service charge will be added to all food and beverage purchases.



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CONTINENTAL BREAKFAST

Assorted Danishes and pastries served with a sliced seasonal fresh fruit platter.

STARTER BUFFET

Bacon, sausage, scrambled eggs, and oven roasted potatoes.

EXECUTIVE BUFFET

- \$17 pp -

Your choice of Bake:

Colbert Hills Breakfast Bake filled with scrambled eggs, sausage, and hashbrowns



Denver Scramble Bake with ham, onions, peppers, and cheese

Served with your choice of bacon, sausage links, or pulled pork, oven roasted breakfast potatoes and a sliced fruit platter.

CHEF ATTENDED OMELET STATION

(Add to any of the breakfast options)

Chef will cook omelets to order with your choice of bacon, sausage, ham, spinach, mushrooms, tomatoes, and cheese.

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BREAKFAST MENU

0630

À LA CARTE ITEMS

BISCUITS & GRAVY

——— \$3.50 each ——(2) Buttermilk Biscuits topped with Homemade Country Sausage Gravy.

BREAKFAST BURRITO

—— \$6 each ——

with scrambled eggs, peppers, onions, cheddar cheese and your choice of bacon, ham, sausage, or pulled pork. Served with a side of salsa.

BAGELS WITH CREAM CHEESE

– \$25 per dozen -

ASSORTED SEASONAL WHOLE FRUIT SELECTION.

CHILLED JUICE

apple, orange, cranberry

HOT BEVERAGES

Hot Tea (assorted options), Hot Chocolate, Coffee

🖁 GRAB-AND-GO MEETING ESSENTIALS ⊱

\$2 each

0630

Whole fruit Granola bars Popcorn Assorted chips Trail mix Assorted Candy bars

Soxed LUNCHES & BUFFETS

DELI SANDWICHES

- \$17 pp -

Served with sliced cheese and your choice of shaved turkey, ham, or roast beef. Lettuce, tomato, mayonnaise, and mustard on the side. Served with potato chips, potato salad, and a cookie. Available as a buffet or boxed lunch

ALL AMERICAN

– \$18 pp -

Combination of grilled hamburgers and hot dogs on buns with lettuce, tomato, pickle, onion, mayonnaise, and mustard on the side. Served with baked beans, potato chips, and a cookie. Available as a buffet or boxed lunch.

TACO BUFFET

— \$17 pp —

Your choice of ground beef, diced chicken, or pulled pork. Served with Spanish rice, black beans, Pico de Gallo, garden fresh salsa, shredded lettuce, jalapenos, shredded cheese, sour cream, flour, and corn tortillas.

> Add guacamole \$3 pp Warm queso \$3 pp

FAJITA BUFFET

- \$19 pp -

Grilled steak, chicken, sauteed peppers, and onions. Served with Spanish rice, black beans, Pico de Gallo, shredded cheese, shredded lettuce, sour cream, flour, and corn tortillas. Add grilled shrimp \$3 pp

Soxed LUNCHES & BUFFETS

0630

ITALIAN BUFFET

—— \$24 pp ——
 Homemade beef lasagna,
 chicken alfredo over penne pasta,
 Italian green beans, warm bread sticks,
 and a house salad with two dressings.

AMERICAN ROYAL KC BBQ BUFFET

Served with buns, pickles, and BBQ sauce, Your choice of . . .

BARBECUE CHICKEN BREAST

- \$16 pp -

PULLED PORK

- \$18 pp -

SMOKED BRISKET

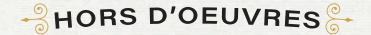
— \$20 pp —

add a second meat for \$4 pp

Your choice of two sides:

Cole Slaw Potato Salad Baked Beans Fresh Fruit Salad Pasta Salad Potato Chips House Salad

Discounted buffet rates for children 12 and under



0630

FRESH VEGETABLE PLATTER

Served with house made Ranch Dressing and French Onion dip. *Priced for 50 people

CHEESE PLATTER

Assorted Alma Cheese served with crackers. *Priced for 50 people

FRESH FRUIT PLATTER

FRESH SALSA DUO DISPLAY

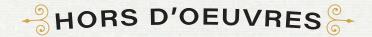
- \$90 -

Garden fresh tomato salsa and roasted corn with black bean salsa. Add Salsa Verde \$2 pp Add homemade guacamole \$3 pp Add queso \$3 pp *Priced for 50 people

CHARCUTERIE PLATTER

— \$225 —

-Seasonal sliced fruits, domestic cheeses, vegetable crudites', assorted nuts, olives, sliced meats, and crackers. *Priced for 50 people



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FIRECRACKER SHRIMP PLATTER

- \$125 ----

Breaded shrimp with homemade sweet and sour sauce. Served over white rice. *Priced for 50 people

SOUTHWESTERN EGG ROLLS

- \$150 -

Egg Rolls filled with diced chicken, golden corn, red bell peppers, black beans, and jalapenos. Garnished with avocado chipotle cream sauce. *Priced for 50 people

STUFFED MUSHROOM CAPS

- \$175 -

Mushroom Caps stuffed with spinach and parmesan cheese. {Mushroom Caps stuffed with Crab and Alfredo sauce Available at Market Price} *Priced for 50 people

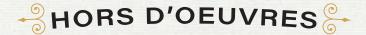
MEATBALLS

Choice of Barbecue or Swedish Meatballs. *Priced for 50 people

CLASSIC BRUSCHETTA CROSTINI

- \$150 —

Grilled baguette rubbed with garlic and olive oil topped with diced tomatoes and goat cheese with a balsamic reduction. \$150 {add grilled Teres Major Steak \$200} *Priced for 50 people



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SPINACH AND ARTICHOKE DIP

Spinach and Artichoke Dip topped with shaved parmesan. Served with tortilla chips. ***Priced for 50 people**

ROASTED RED PEPPER HUMMUS

COLBERT HILLS SLIDERS

Sliders platter with your choice of grilled chicken or pulled pork on a toasted mini bun. {KC Strip Steak \$275} *Priced for 50 people

COLBERT'S BAR AND GRILL CHICKEN TENDERS

- \$7.50 pp –

Your choice of three fried or grilled buttermilk-marinated chicken tenderloins. Served with your choice of available dips.

LUNCH & DINNER ENTRÉES

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{Options may be Plated or Buffet}

Meals include

Entrée and Two Sides of your choice {listed below} Water, Iced Tea & Coffee Stations

Add a house salad and dinner rolls with butter for an additional \$3.50 pp

Add a Chef-Attended Carving Station \$50

CHICKEN PICCATA

Grilled chicken breast with a lemon butter sauce, topped with capers.

HERB ROASTED CHICKEN

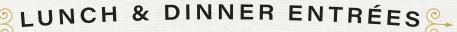
— \$19 pp —

Garlic herb butter roasted airline chicken breast. Add a pink peppercorn cream sauce \$2 pp

CLASSIC CHICKEN PARMESAN

ROASTED PORK LOIN

Grilled garlic and rosemary pork loin with a sage Sherry cream sauce.



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{Options may be Plated or Buffet}

BELLA VISTA PASTA

Grilled chicken and shrimp tossed in a Fiji apple and fresh sage cream sauce, served over penne pasta.

CHICKEN ALFREDO

- \$18 pp -

Your choice of grilled or blackened chicken, served over linguine tossed in a creamy Alfredo sauce and topped with shaved parmesan.

HONEY PARMESAN SALMON

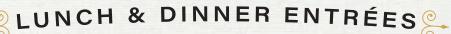
Grilled salmon encrusted in honey and parmesan.

USDA PRIME RIB

 market price pp
 USDA Prime Rib served with au jus and horseradish cream sauce.
 Chef attended carving station recommended {additional \$50}

HONEY BOURBON HAM

 —— \$21 pp ——
 Smoked ham glazed with honey bourbon and served with spicy mustard.



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{Options may be Plated or Buffet}

COLBERTS BEEF TIPS

Beef Tips simmered in a burgundy mushroom sauce.

BAKED SALMON FILET

Salmon filet baked with zested lemon and dill.

KANSAS CITY STRIP STEAK

——— market price pp —— Kansas City Strip served with horseradish cream sauce and au jus.

ENTREE SIDES

0630

Roasted Red Potatoes Garlic Mashed Potatoes Wild Rice Pilaf Sweet Corn Risotto {add \$2 pp} Au Gratin Potatoes {add \$3 pp}

Penne Pasta

Seasonal Fresh Vegetables Farmer Style Green Beans Sauteed Broccoli Grilled Asparagus {market price} Fire Roasted Corn O'brien Sauteed Baby Carrots in a brown sugar glaze {add \$2 pp}

SCHILDREN'S MENU

0630

{12 and under}

2 DESSERTS 2

ASSORTED FRESH-BAKED COOKIES

— \$24 per doz

HOMEMADE BROWNIES

— \$24 per doz —

NEW YORK STYLE CHEESECAKE

– \$7 pp -

SHEET CAKE

{white, chocolate, or carrot}

SPECIALTY DESSERTS

— market price pp your special selection

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🖁 BAR OPTIONS ⊱

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BEER

Domestic {starting at \$4 ea} | **Import** {starting at \$5 ea} **Premium** {starting at \$6 ea}

LIQUOR

House {\$4 ea} | Call {\$5 ea} | Premium {starting at \$6 ea}

WINE

House {starting at \$6 gl} | Specialty {market price} Corkage fee of \$15 per bottle and \$20 per box

BARTENDER FEE

– \$75 per bartender ——

SATELLITE BAR

\$100 per bar
{price does not include bartender}



0630

For more information, please contact:

Director of Marketing & Events

– Megan Schuldt –

785-776-6475 ext 214 megan@colberthills.com

Please visit our website for our current offerings or to contact our catering team. Facebook - @colberthillsmhk Twitter - @colberthills Instagram - @colberthills

Scan here for the most up to date catering offerings and a view of our venue



0630

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