



0830



COLBERT'S  
— BAR & GRILL —



0830



**COLBERT'S**  
BAR & GRILL

**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.



# BREAKFAST MENU

## CONTINENTAL BREAKFAST

————— \$9.50 pp —————

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

## STARTER BUFFET

————— \$14 pp —————

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

OR

### 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)

————— \$12 pp —————

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

# BREAKFAST MENU

## 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.

————— \$2 pp —————

### CHILLED JUICE

————— \$3 pp —————

apple, orange, cranberry

### HOT BEVERAGES

————— \$3 pp —————

Hot Tea (assorted options), Hot Chocolate, Coffee

## GRAB-AND-GO MEETING ESSENTIALS

————— \$2 each —————

Whole fruit  
Granola bars  
Popcorn

Assorted chips  
Trail mix  
Assorted Candy bars

## BOXED 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**

## BOXED LUNCHES & BUFFETS

### 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



## HORS D'OEUVRES

### FRESH VEGETABLE PLATTER

————— \$125 —————

Served with house made Ranch Dressing  
and French Onion dip.

**\*Priced for 50 people**

### CHEESE PLATTER

————— \$200 —————

Assorted Alma Cheese served with crackers.

**\*Priced for 50 people**

### FRESH FRUIT PLATTER

————— \$125 —————

Sliced seasonal fruit.

**\*Priced for 50 people**

### 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**



## HORS D'OEUVRES

### 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

————— \$75 —————

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**

## HORS D'OEUVRES

### SPINACH AND ARTICHOKE DIP

————— \$150 —————

Spinach and Artichoke Dip topped with shaved parmesan. Served with tortilla chips.

**\*Priced for 50 people**

### ROASTED RED PEPPER HUMMUS

————— \$75 —————

Roasted Red Pepper Hummus with sweet red bell peppers, chickpeas, and garlic. Served with pita chips.

**\*Priced for 50 people**

### COLBERT HILLS SLIDERS

————— \$200 —————

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

{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

————— \$21 pp —————

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

————— \$20 pp —————

Breaded chicken breast encrusted with  
parmesan and marinara sauce.

## ROASTED PORK LOIN

————— \$21 pp —————

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



# LUNCH & DINNER ENTRÉES

{Options may be Plated or Buffet}

## BELLA VISTA PASTA

————— \$22 pp —————

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

————— \$24 pp —————

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.

## LUNCH & DINNER ENTRÉES

{Options may be Plated or Buffet}

### COLBERTS BEEF TIPS

————— \$23 pp —————

Beef Tips simmered in a burgundy mushroom sauce.

### BAKED SALMON FILET

————— \$22 pp —————

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

**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}

## CHILDREN'S MENU

{12 and under}

———— \$9 pp —————

Includes French fries or fresh fruit,  
and choice of  
**Chicken Tenders, Macaroni & Cheese,  
Hamburger, or Hot Dog**

## DESSERTS

**ASSORTED  
FRESH-BAKED COOKIES**

———— \$24 per doz —————

**HOMEMADE BROWNIES**

———— \$24 per doz —————

**NEW YORK STYLE CHEESECAKE**

———— \$7 pp —————

**SHEET CAKE**

———— \$4 pp —————

{white, chocolate, or carrot}

**SPECIALTY DESSERTS**

———— market price pp —————  
your special selection



## BAR OPTIONS

### 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}



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**

