








# A FLINT HILLS WOOD FIRE FOOD EXPERIENCE

**PICK UP & DROP OFF**  
**CLASSIC CATERING AT YOUR LOCATION**  
**GUEST-FOCUSED FULL SERVICE**  
**CUSTOMIZED FOOD & CRAFT COCKTAILS • BAR SERVICE**

We believe that every meal should be one to remember, no matter the occasion, and that sharing food among friends is one of the best ways to create memories. The culinary and bar teams of our One Egg Group restaurants – Bourbon & Baker, Bootsies and Tallgrass Tap House – have curated our catering menu to focus on approachable food and beverages. Bring the collective experience of our brands to your home, business, or group of friends for a uniquely Manhattan catering experience. Our catering offerings are designed to fit many needs – an impromptu small gathering, well-planned group events both large and small, as well as varied styles of service from pick up or drop off to simple buffets or upscale custom culinary dining experiences.

## HOW TO PLACE YOUR ORDER:

-  Choose your menu
-  Choose your format
-  Decide on service format
-  Contact us
-  Want a bar add-on?

**PLACE AN ORDER FOR YOUR EVENT!**  
**PICKUP | DELIVERY | ON-SITE | FULL SERVICE**  
**HERE'S HOW TO CONTACT US:**

Order online



**OR**

Call us at  
785.537.1396  
and choose option 1  
or email us at  
catering@one-egg.com

**OR**

Fill out the event information  
page for our Catering  
Kitchen at one-egg.com

We'll generally be back in touch within 24 hours.

# CATERING MENU

Our wood fire catering food menu centers around Kansas' rich history of farming and ranching with a midwestern spin on the West Coast's oldest ranching culture cuisine – a Santa Maria style feast.

## STARTERS

10 portions

### HARRY'S BRUSCHETTA

Grilled French bread coins, goat cheese, olive tapenade, herbed heirloom tomatoes.

### CHARCUTERIE BOARD

Seasonal combination of meats, cheeses, pickled vegetables and sauces, toasted pita bread.

### VEGETABLE 'CRUDITÉS' PLATTER

Cucumber, red bell pepper, cherry tomatoes, marinated artichoke, green beans, pickles, Aji Verde sauce, hummus

### DEVILED EGGS

Pecan bacon, smoked paprika.

### CHORIZO STUFFED DATES

Medjool dates, chorizo sausage, pecan bacon, chile d'arbol tomato sauce.

### CHIMICHURRI CHICKEN MEATBALL

Chicken, poblano peppers, green herbs, chimichurri sauce.

### CHILLED SMOKED CORN DIP

Creamy roasted corn dip with caramelized onion, poblano, served with fried corn tortillas.

### SHRIMP SKEWER

Grilled shrimp, cucumber relish. Served two shrimp per skewer.

### CUCUMBER SALSA

Fresh cucumber, peppers, onion, lime, corn tortilla.

### TRI TIP SLIDER

Sliced tri tip of beef, smoked mozzarella, Dijon aioli, giardiniera, brioche slider bun.

### COCKTAIL SHRIMP

Cocktail sauce, lemon wedges.  
40 shrimp per order.

### CHICKEN TACOS

Chicken, pineapple-orange chile marinade, smoked mozzarella, caramelized onions, tomato pico de gallo, flour tortillas.

### WOOD-FIRED SHRIMP TOSTADA

Fried corn tortilla, jicama slaw, red pepper aioli, Cotija cheese.

### LAYERED HUMMUS DIP

Chimichurri hummus, smoked red bell peppers, herb tomatoes, chopped olive tapenade, marinated artichokes, feta cheese, tzatziki sauce, toasted pita bread.

### PINQUITO 'COWBOY CAVIAR' BEAN DIP

Pinquito beans, roasted corn, red bell pepper, yellow onion, poblano pepper, corn tortilla chips.

### FRESH FRUIT SKEWERS

Individual skewers with pineapple, grapes, strawberries.



Vegetarian dishes

Our kitchen can accommodate all kinds of group sizes and budget needs.  
Contact our Catering Coordinator.

# CATERING MENU

## MAINS

10 portions. Seasoned with a choice of traditional Santa Maria rub OR spicy paprika rub, then chargrilled over oak coals.

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### TRI TIP OF BEEF

Served medium unless otherwise noted.

### CREAMY CHICKEN BREAST

Citrus brined, boneless, sliced. Served in a Santa Maria cream sauce.

### ANDOUILLE SAUSAGE LINKS

Spicy smoked Cajun pork sausage.

### PORK TENDERLOIN MEDALLIONS

Pork tenderloin served with roasted corn relish.

### PORTOBELLO MUSHROOM ROCKEFELLER

Wood-smoked, Santa Maria rub, butter, herb breading. Served sliced.

### GRILLED SHRIMP

Grilled shrimp, cucumber relish.  
Served four shrimp per skewer.

### PRIME RIB

Black pepper crusted prime rib, wood-fired, slow roasted (must purchase whole roast). Serves 15-40 portions.

### SMOKED PORK RIBS

Full slab of St. Louis style pork ribs, spicy paprika rub, citrus BBQ sauce.

## SIDES

10 portions

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### SANTA MARIA SALAD

Our green salad with cucumber, pickled red onion and roasted corn, served with Bacon Tomato Ranch or balsamic vinaigrette.

### COBB SALAD

Salad mix, bacon bits, hard-boiled egg, cheddar cheese, herb tomatoes, cucumber, pickled red onion. Deviled egg dressing served on the side.

### MAC & CHEESE BAKE

Elbow macaroni, golden and mozzarella cheeses.

### ELOTES

Roasted corn, lime-cream sauce, Cotija cheese, Pico de Gallo, cilantro.

### SUNDAY GREEN BEANS

Fresh green bean, bacon, yellow onion.

### ROASTED RED POTATOES

Roasted red potatoes, mixed peppers, onion.

### PINQUITO BEANS

Pink beans with peppers, pecan bacon and onions in a sweet chile glaze.

### PORTOBELLO MUSHROOM ROCKEFELLER

Wood-smoked, Santa Maria rub, butter, herb breading. Served sliced.

### CILANTRO RICE

Toasted spice mix, cilantro, diced tomato.

### JICAMA SLAW

Jicama and cabbage slaw with mango, roasted red peppers, citrus vinaigrette, toasted celery seed.

### COUSCOUS SALAD

Couscous, tomatoes, cucumbers, herb, lemon zest, lemon-oregano vinaigrette.

### ROSEMARY FOCACCIA

Sliced with garlic butter.



Vegetarian dishes

Our kitchen can accommodate all kinds of group sizes and budget needs.  
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# CATERING MENU

## GROUP FOOD BAR & THEMED PACKAGES

Serves 10

### SANTA MARIA FAJITA BAR

Chopped Santa Maria beef, pineapple-chile marinated chicken, smoked mozzarella, peppers and onions, tomato pico de gallo, flour tortillas. Served with pinto beans, cilantro rice and fried corn tortillas on the side.

### LOADED MAC & CHEESE BAR

Baked mac & cheese, sliced andouille sausage, bacon bits, sautéed fajita vegetables, Pico de Gallo, citrus BBQ sauce, Firefly Hot Sauce. Served with a Santa Maria salad.

### KONZA PRAIRIE BAR

Lemon-herb marinated chicken, warm pita, chimichurri hummus, cherry tomatoes, marinated artichokes, marinated cucumbers, olives, tzatziki sauce, crumbled feta, smoked red bell peppers, pickled red onion. Served with couscous salad and Santa Maria salad.

## DESSERTS

10 portions

### CHOCOLATE FUDGE

### SHEET CAKE BROWNIE

### CHOCOLATE CHUNK COOKIES

### CHOCOLATE MOCHA TORTE

Serves 12.

### CHEESECAKE

Serves 12.

### BOURBON & BAKER CAKE

Our Bourbon & Baker favorites fashioned as a two-layer catering cake. (Serves 12)

- Birthday Cake
- Black & White
- Chocolate Chocolate

## BEVERAGES

### COFFEE

120 fl oz. Served with sweetener and individual creamers.

### BOTTLED WATER

10 individual bottles.

### ICED TEA

120 fl oz.

## HOUSEMADE SAUCES

10 portions. All housemade sauces are paired to perfectly complement our style of oak wood grilling.

### CITRUS BBQ

Spicy and sweet sauce.

### CHIMICHURRI

Green sauce with parsley, cumin, spices, garlic.

### BARREL SAUCE (STEAK SAUCE)

Tangy and smoky pepper sauce.

### BACON TOMATO RANCH

Fresh tomatoes and crispy bacon bits.

### PICO DE GALLO

### AJI VERDE SAUCE

Creamy Peruvian green sauce.

### FIREFLY SAUCE (HOT SAUCE)

Medium spiced red pepper blend sauce.



Vegetarian dishes

Our kitchen can accommodate all kinds of group sizes and budget needs.  
Contact our Catering Coordinator.

# CATERING FORMATS



## PICK UP & DROP OFF

Great for when you're throwing a party and feeding your crew! Hearty selections for groups sized 10-500. Customize your menu from our variety of unique selections prepared by scratch from high quality ingredients.

### THE DETAILS

Priced per menu selection. Prepared as 10 portions to serve up to 10 people unless otherwise noted

48 hour notice | Order with Catering Coordinator or order online

Pick Up & Curbside Pick Up Location at 3033 Anderson Ave | 785.537.6800

Drop Off available within 15 mile radius (subject to delivery fees)



## BUFFET MEALS

Great for when you're throwing a party and feeding your crew!

### THE DETAILS

Priced per 10 people and starting at \$15 per person, then based on selections or package

48 hour or more notice

Order with Catering Coordinator

Group sizes of 10 - 500 people | \$500 minimum order

One Egg Full Service charges apply



## PLATED MEALS

Fitting for more formal events. Our team will be on-site to create and coordinate a smooth seated dining experience for your guests. Customize a multi-course menu that fits your event's needs and venue's kitchen capacity. (Location of the event will impact our menu capabilities.)

### THE DETAILS

Priced per person, then based on menu creation and location of event

Group sizes of 20-300

Order with Catering Coordinator

3 - 5 course menus

Food and beverage minimum of \$1,000

One Egg Full Service charges apply



## RECEPTION STYLE EVENTS

Great for when you're throwing a party and feeding your crew! Customize a menu with a range of 3-12 appetizer style menu items for a unique menu fitting your guests' needs and venue's kitchen capacity.

### THE DETAILS

Priced per person and starting at \$12 per person

48 hour or more notice | Group sizes of 20-500

Order with Catering Coordinator

Food and beverage minimum of \$500

One Egg Full Service charges apply

Our kitchen can accommodate all kinds of group sizes and budget needs.  
Contact our Catering Coordinator.

# CATERING SERVICE OPTIONS

We wouldn't be One Egg Group without our dedicated and hardworking team.  
If you are wanting our team on-site to assist you, we are happy to help!  
We have these service options for you to choose from:



## ONE EGG FULL SERVICE

The charge for an on-site food-focused service ranges from 20% for a standard buffet to up to 30% for plated multi-course meals. Our food minimum for full service events is \$500.

### WHAT OUR TEAM WILL DO FOR YOU:

1. Show up with the food and set it up at its designated location.
  2. Stay for up to 2 to 3 hours of the event to attend to the food and focus on your guests' needs.
  3. Clean up before we leave.
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## ONE EGG LIMITED SERVICE

\$39 per hour per server. If you would like a small gathering or event staffed with a service team to bring the full One Egg experience to you, we are happy to accommodate.

### WHAT OUR TEAM WILL DO FOR YOU:

1. Arrive on time and ready to go!
  2. You'll have a designated lead server to coordinate multi-server events.
  3. Focus on your guests by providing our brand of hospitality.
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## BAR SERVICE

We'll provide the bar and the bartender. We have trained bartenders to help pull off a simple beer and wine event all the way up to a pre-arranged theme craft cocktail menu.  
See details on next page.

Our kitchen can accommodate all kinds of group sizes and budget needs.  
Contact our Catering Coordinator.

# BARTENDING SERVICES

## MOBILE BAR SERVICE & OFFERINGS

We can bring the bar and bartender! Pick from the style of bar you would like, get in touch with us and we'll begin the planning!

### KANSAS BEER & WINE SERVICE

Three beers, three wines and one seltzer all with Kansas ties.

### FULL BAR SERVICE

Add to the Kansas Beer & Wine Service to include our additional liquor offerings, juices and traditional mixers.

### CRAFTED COCKTAIL SERVICE

Add to your full bar with one-two craft cocktails created to best showcase your event to your guests.



#### KANSAS-INSPIRED BEER & WINE SERVICE

Bartender fee, plus per item charge. Beer and wine offerings, all with a Kansas focus!

A trained bartender will be at your event with just a few bar tools

The basic bar supplies are included (cups, napkins and ice)



#### FULL BAR SERVICE

Bartender fee, plus per item charge. Add a liquor bar to our Kansas Beer & Wine Service.

A liquor bar, juices, house mixers and garnishes

A trained bartender will be at your event with just a few bar tools

The basic bar supplies are included (cups, napkins and ice)



#### CRAFTED COCKTAIL SERVICE

Bartender fee, plus per item charge.

Add one-two craft cocktails designed for your party in addition to our full bar and Kansas Beer & Wine Services

A trained bartender will be at your event with just a few bar tools

The basic bar supplies are included (cups, napkins and ice)

We maintain a Kansas catering liquor license for off-site functions.

Our kitchen can accommodate all kinds of group sizes and budget needs.  
Contact our Catering Coordinator.

# EVERYTHING ELSE

## CATERING DETAILS

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Catering service is for groups of 10-500 people

Priced to serve 10 portions (unless otherwise noted)

Order with Catering Coordinator  
• 48 hour or more notice

Pick-Up & Curbside  
Pick-Up Location:  
3033 Anderson Ave  
785.537.6800

Delivery available within 20 mile radius  
• subject to delivery fees

Additional service formats available  
• see Catering Formats page

All of our catering selections are plated on high quality disposable platters or aluminum pans for pick up and drop off orders. Guest service ware, plates, flatware and glassware is the responsibility of the guest and should be arranged in advance of the event date. One Egg Catering can assist with connecting the guest with the necessary vendor. On-site full-service meals will be plated on high quality bowls, platters and chafing dishes unless disposables are requested by the guest in advance.

Plating on alternate platters and bowls may be available with advance notice and may be subject to additional plating charge.

Disposable utensils, plates and napkins are available for \$2 per person.

Our services do not provide table coverings, table decor or guest serviceware. We can help connect you to the preferred vendor.

See agreement terms for more details.

## OTHER OPTIONS

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### CUSTOM MENU ITEM CREATION

Work with our Culinary Team and/or beverage team to design and create custom menu items in advance of your event. Culinary menu development professional service rates of \$50 per hour apply. Minimum of 1 hour. If you choose OEG Catering for your event, we'll apply a 50% discount to the total time.

### SAMPLE MENU TASTING

Want to try samples of menu items before making final decisions? We think you should! Kitchen menu sampling is offered at \$100 per tasting for up to 4 guests. We'll apply a \$50 credit to your event order on any order over \$500.



**SCAN HERE TO  
PLACE AN ORDER**

Our kitchen can accommodate all kinds of group sizes and budget needs.  
Contact our Catering Coordinator.