








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

SEASONAL

PORK TENDERLOIN CROSTINI | \$30

Sliced pork tenderloin, herbed goat cheese, spiced apple chutney, toasted focaccia.

STUFFED MUSHROOMS | \$38

Spinach, artichoke, three cheese blend, olives, sundried tomatoes, Parmesan cheese, balsamic reduction. **V** **GF**

HARVEST VEGETABLE TARTLET | \$35

Roasted harvest vegetables, herbed cheese, sage honey vinaigrette, tartlet shell. **V**

POT STICKERS | \$45

Shiitake mushroom pot sticker, maple ginger soy sauce, candied pumpkin seeds, citrus apple slaw. **V**

BEEF WONTON | \$49

Sliced bulgogi marinated shoulder filet, citrus apple slaw, fried wonton.

FAVORITES

HARRY'S BRUSCHETTA | \$39

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

VEGETABLE 'CRUDITÉS' PLATTER | \$45

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

DEVILED EGGS | \$27

Traditional filling, andouille sausage relish, smoked paprika. **GF**

CHIMICHURRI CHICKEN MEATBALL | \$42

Chicken, poblano peppers, green herbs, chimichurri sauce. **GF**

SHRIMP COCKTAIL | \$42

Cocktail sauce, lemon wedges. 20 large shrimp per order. **GF**

LAYERED HUMMUS DIP | \$39

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

PINQUITO 'COWBOY CAVIAR' BEAN DIP | \$29

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

CHARCUTERIE BOARD | \$95

Seasonal combination of meats, cheeses, pickled vegetables and sauces, toasted pita bread. Serves 30-40 guests per order.

SIGNATURE SLIDERS

SLICED BEEF SLIDER | \$70

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

BBQ CHICKEN SLIDER | \$55

Shredded chicken thigh, Citrus BBQ sauce, bacon, smoked mozzarella, pickles, brioche slider bun.

PORK TENDERLOIN SLIDER | \$55

Sliced pork tenderloin, corn relish, chimichurri sauce, red pepper aioli, brioche slider bun.

V Vegetarian dishes

GF Gluten-Free

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.

SHOULDER FILET OF BEEF | \$160

Sliced and served with herb compound butter. **GF**

CREAMY CHICKEN BREAST | \$69

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

PORK TENDERLOIN MEDALLIONS | \$69

Pork tenderloin served with roasted corn relish. **GF**

ANDOUILLE SAUSAGE LINKS | \$69

Spicy smoked Cajun pork sausage. **GF**

MUSHROOM ROCKEFELLER | \$70

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

MAHI MAHI LA PLANCHA | \$160

Mahi Mahi fish fillet, paprika rubbed, cucumber salsa, grilled lime. **GF**

If interested, please inquire about our other steak options such as prime rib, ribeye, or beef tenderloin.

SIDES

10 portions

SANTA MARIA SALAD | \$40

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

COUSCOUS SALAD | \$39

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

MAC & CHEESE BAKE | \$50

Elbow macaroni, golden and mozzarella cheeses. **V**

STREET CORN | \$39

Roasted corn, lime-cream sauce, Cotija cheese, pico de gallo, cilantro. **V GF**

SUNDAY GREEN BEANS | \$40

Fresh green bean, bacon, yellow onion. **GF**

MUSHROOM ROCKEFELLER | \$70

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

PINQUITO BEANS | \$29

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

HARRY'S MASHED POTATOES | \$35

Potato, butter, heavy cream, roasted garlic. **V GF**

CILANTRO RICE | \$29

Toasted spice mix, cilantro, diced tomato. **V GF**

ROSEMARY FOCACCIA | \$15

Sliced with garlic butter. **V**

V Vegetarian dishes

GF Gluten-Free

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

CATERING MENU

GROUP FOOD BAR & THEMED PACKAGES

Serves 10

CELEBRATION PACKAGE | \$190

A full meal package that includes: Santa Maria salad, bacon tomato ranch dressing, balsamic vinaigrette dressing. Wood-fired pork tenderloin served with citrus BBQ sauce, chimichurri sauce. Sides included are garlic mashed potatoes, Sunday green beans, focaccia bread.

SANTA MARIA FAJITA BAR | \$165

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.

KONZA PRAIRIE BAR | \$190

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.

LOADED MAC & CHEESE BAR | \$180

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.

DESSERTS

10 portions

CHOCOLATE FUDGE SHEET CAKE | \$30

CHOCOLATE CHIP COOKIES | \$30

9" BOURBON & BAKER TWO-LAYER SLICED CAKE | \$50

Serves 12-16. 

CHEESECAKE | \$80

Serves 12-16. 

BEVERAGES

COFFEE | \$35

120 fl oz. Served with sweetener and individual creamers.

BOTTLED WATER | \$20

10 individual bottles.

ICED TEA | \$25

120 fl oz.

HOUSEMADE SAUCES

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

CITRUS BBQ | \$10

Spicy and sweet sauce.  

CHIMICHURRI | \$15

Green sauce with parsley, cumin, spices, garlic.  

BARREL SAUCE (STEAK SAUCE) | \$10

Tangy and smoky pepper sauce.  

BACON TOMATO RANCH | \$19

Fresh tomatoes and crispy bacon bits.

PICO DE GALLO | \$10

AJI VERDE SAUCE | \$12

Creamy Peruvian green sauce.  

FIREFLY SAUCE (HOT SAUCE) | \$10

Medium spiced red pepper blend sauce.  

 Vegetarian dishes

 Gluten-Free

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.
-



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.
-



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

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

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.