








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:

Limited 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—wood-fired Santa Maria style cooking.

STARTERS

10 portions

SEASONAL

FIGS IN A BLANKET | \$32

Figs, goat cheese, asparagus, honey-balsamic glaze. 20 portions. **V**

SHRIMP 'CEVICHE' WONTON | \$35

Wood-fired shrimp, spicy paprika rub, grilled citrus, avocado, cucumber, mango, cilantro, fried wonton.

CHILAQUILES DEVEILED EGG | \$30

Traditional deviled egg, avocado egg filling, roasted corn-tomato relish, Tajin chip. 20 half eggs. **V**

CRAB CAKE | \$40

Crab meat, seasoned bread crumbs, jalapeño béchamel sauce, red pepper aioli, Sriracha sauce. 20 portions.

FAVORITES

HARRY'S BRUSCHETTA | \$39

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

VEGETABLE 'CRUDITÉS' PLATTER | \$45

Fresh cucumber, red bell pepper, pickled carrots, asparagus. Served with herb Aji Verde sauce. **V GF**

DEVEILED EGG | \$27

Bourbon & Baker style, bacon, smoked paprika. 20 half eggs. **GF**

CHIMICHURRI CHICKEN MEATBALL | \$42

Chicken, poblano peppers, green herbs, chimichurri sauce.

SAUSAGE & MUSHROOM SKEWER | \$45

Smoked spicy andouille sausage, poblano pepper, red bell pepper, portobello mushroom. Served with Citrus BBQ sauce. **GF**

SHRIMP COCKTAIL | \$42

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

SMOKED CORN DIP | \$30

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

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 Santa Maria wood-fired beef, smoked mozzarella, Dijon aioli, giardiniera, brioche slider bun.

BBQ CHICKEN SLIDER | \$45

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

PORK TENDERLOIN SLIDER | \$45

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

MUSHROOM SLIDER | \$45

Roasted portobello mushroom, herbed tomatoes, Aji Verde sauce, field greens, brioche slider bun. **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

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 | \$190

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 | \$190

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**

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 | \$35

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 and onions in a sweet chile glaze. **V 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**

HOUSE POTATO CHIPS | \$25

House-fried chips, Santa Maria seasoned. **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. Your choice of wood-fired pork tenderloin or creamy chicken breast. Served with Citrus BBQ sauce, chimichurri sauce. Sides include garlic mashed potatoes, Sunday green beans, focaccia bread.

SANTA MARIA FAJITA BAR | \$190

Chopped Santa Maria beef, pineapple-chile marinated chicken, smoked mozzarella cheese, sautéed peppers and onion, tomato pico de gallo, salsa verde, lettuce mix, flour tortillas. Served with cilantro rice, pinto beans and fried corn tortilla chips.

BOXED SIGNATURE SLIDER PACKAGE | \$170

10 boxed meals of two sliders each (your choice of one or two varieties), house potato chips, mac & cheese bake, chocolate chip cookie.

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

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 | \$12


Fresh tomatoes and crispy bacon bits.

SALSA VERDE | \$15

Roasted poblano and tomatillo, onion, cilantro, lime, garlic, spices. Medium heat. 

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

72 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

72 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

72 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 18% for a standard buffet to up to 35% 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

Catering service is for groups of 10-500 people

Menu items are priced to serve 10 portions (unless otherwise noted)

Order with Catering Coordinator
• 72 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. Serving utensils for the food items will be included. Guest service ware, plates, flatware and glassware is the responsibility of the guest and should be arranged in advance of the order. One Egg Catering can assist with connecting the guest with the necessary vendor. On-site full-service menu items 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. Guest table coverings and set-up are the responsibility of the guest unless otherwise arranged in advance of your event. 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.