



The Michael Forbes Restaurants team has been delighting the palettes of Kansas City for over 20 years. Because of our vast experience with different cuisines, you can be assured that Michael Forbes Grille will create a catering program as simple or as flamboyant as you desire. A classic barbecue . . . a festa Italiano . . . an elegant bistro-style meal . . . anything is possible. Whatever your needs, you can be assured we will provide the best food, the most courteous service, and a quality presentation, but our absolute goal is to provide you peace of mind, so you can focus on the fun. We'll do the rest.



INCLUDED IN ALL EVENTS

- ◆ Heavy black plastic dinnerware and disposable napkins

OPTIONAL SERVICES

- ◆ Buffet service with linen skirting for all tables
- ◆ Professional wait staff throughout your event
- ◆ White china plates, stainless flatware, and white linen napkins
- ◆ Cake service
- ◆ Table-side plate service
- ◆ Carving station N/C
- ◆ Wedding cakes
- ◆ White linen for guest tables
- ◆ Iced tea, water and coffee
- ◆ Full Bar.....beer-wine-cocktails



APPETIZERS

(priced per person with buffet)

SMOKED SALMON WITH AVOCADO HOLLANDAISE	\$2.95
SHRIMP PESTO	\$3.25
VEGETABLE OR FRUIT PLATTER	\$2.25
RUBY RED TROUT CRUSTINI	\$2.95
BEEF WITH ROASTED RED PEPPERS ON BAGETTE	\$2.50
SHRIMP COCKTAIL OVER ICE	MARKET
SMOKED CHICKEN NACHOS	\$2.25
QUESO DIP WITH FRESH TORTILLA CHIPS	\$1.50
SPINACH AND ARTICHOKE DIP	\$1.95
GREEK PINWHEELS	\$2.25
SMOKED SALSA	\$1.95
CRAB AND SHRIMP CAKES	\$2.95
DEILED EGGS	\$1.50
SHRIMP CEVICHE	MARKET
MEATBALLS CLASSIC OR BBQ	\$2.25
BAR-B-QUE SHRIMP	\$2.95
BRUSCHETTA	\$1.95
BUFFALO WINGS	\$2.50
SMOKED CHICKEN WINGS GARLIC OR BBQ	\$2.50
HUMMUS PLATTER	\$2.5
TERIYAKI CHICKEN SATAY	\$2.50



MENU CHOICES

SIDE DISHES

OVEN ROASTED RED POTATOES

GREEN BEANS WITH ONIONS AND BACON

ASPARAGUS

CHEESY CORN

AU-GRATIN POTATOES

ORZO PASTA WITH BASIL, MUSHROOMS, AND RED PEPPERS

FRESH VEGETABLE MEDLEY

HOME FRIED POTATOES

GARLIC MASHED POTATOES

SEASONAL FRESH VEGETABLE

PENNE ALFREDO

LEMON SPINACH ORZO

GLAZED CARROTS

HOUSE BLACK BEANS

SMOKEY BAKED BEANS

COLE SLAW



SALADS

GREEK SALAD

Lettuce tossed with tomatoes, kalamata olives and feta cheese and red onions tossed in our own GREEK Dressing

TUSCAN PASTA SALAD

Penne pasta tossed with artichoke hearts and black olives, tossed in an Italian vinaigrette

POTATO SALAD

Housemade with baby red potatoes and caraway seed

SPINACH SALAD

Fresh spinach with bacon, candied walnuts, and egg and red onions in a raspberry vinaigrette

CAESAR

Traditional with chopped romaine, house made croutons, parmesan and romano cheese

TOSSED SALAD

Mixed greens with tomatoes, red onions, cheddar cheese, carrots and croutons with your choice of dressings

CALIFORNIA SALAD

Romaine lettuce with smoked turkey, roasted red peppers, candied walnuts, and artichoke hearts tossed in our garlic blue cheese dressing



ENTRÉES

MADEIRA CHICKEN

Smothered in a mushroom wine sauce

CHICKEN ENCHILADAS

Smoked chicken rolled in a corn tortilla topped with an avocado hollandaise sauce

ROTISSERIE CHICKEN

Topped with a light lemon garlic sauce

BBQ COMBO

Choose from any two meats: Turkey, Pulled Pork, Pit Ham, Beef Brisket

CHICKEN PESTO ALFREDO PASTA

Penne pasta tossed with mushrooms and roasted red peppers

GRILLED CHICKEN ROLINS

Artichokes, mushrooms, lemon in a white wine cream sauce

WOODFIRE CHICKEN BREAST

Topped with beef brisket and pepper jack cheese

GRILLED PORK TENDERLOIN

In Marsala wine sauce

BONELESS BREAST OF TURKEY

Sliced in a light demi-glaze

GARLIC CHICKEN PASTA

Penne pasta tossed with chicken and alfredo sauce

CHICKEN PESTO TORTELLINI

Cheese-filled tortellini in basil and pine nuts

DILL CHICKEN

Over spinach orzo topped with a creamy dill sauce

SICILIAN PORK CHOPS

Mushrooms, green olives and white wine sauce



PREMIUM ENTRÉES

PRIME RIB

Hand carved with au-jus and horseradish
Add. \$9.00/person

PRIME RIB SANDWICH

Served with au-jus and creamy horseradish sauce
Add \$5.00 person

RACK OF LAMB

Add \$12.00/person

FILET OF BEEF TENDERLOIN

Add. \$12.00/person

BARON OF BEEF

Hand carved with au-jus
Add \$10.00/person

BABY BACK RIBS

Add. \$6.00/person

WOOD ROASTED SALMON

With avocado hollandaise
Add. \$6.00/person

SHRIMP SCAMPI

Market

TERES MAJOR STEAK

with mushroom demi glace
add \$6.00



Option #1

**Choice of : House Garden Salad, Caesar Salad or Greek Salad
Oven Roasted Herb Chicken with Lemon Garlic Sauce
Smoked Red Pepper Pasta
Garlic Mashed Potatoes
Green Beans or Steamed Broccoli
\$18 Per Person**

Option #2

**Choice of : House Garden Salad, Caesar Salad or Greek Salad
Chicken Fried Chicken
Smoked Tender Brisket
Garlic Mashed Potatoes with Country Cream Gravy
Green Beans
\$20 Per Person**

Tax and 18 % service charge are added to all parties



Option #3

Choice of: House Garden Salad, Caesar Salad or Greek Salad
Chicken Marsala
Creamy Steak Rigatoni
Oven Roasted Potatoes
Seasonal Vegetable
\$23 Per Person

Option #4

Choice of: House Garden Salad, Caesar Salad or Greek Salad
Steak Portobello Demi-Glace
Grilled Chicken with Mushroom Artichoke Cream Sauce
Potatoes Au-Gratin
Seasonal Vegetable
\$26 per Person

Tax and 18 % service charge are added to all parties



DESSERTS

CHOCOLATE-DIPPED STRAWBERRIES

\$4.95/person

SOUR CREAM APPLE PIE

\$3.95/person

FLOURLESS CHOCOLATE CAKE

\$4.95/person

ASSORTED FRESH BAKED COOKIES

\$2.95/person

LEMON BARS AU RASPBERRY

\$3.50/person

HOMEMADE BROWNIES

\$2.95/person