



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, Guilty Biscuit and Tallgrass Tap House – have curated our catering menu to focus on approachable food and beverage with offerings prepared by scratch from high quality ingredients. 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! 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. Inspired by our own families' fresh wood fire campfires set in the majestic Flint Hills.

STARTERS

10 portions

HARRY'S BRUSCHETTA

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

CHARCUTERIE BOARD

Bologna, salami, capicola, toasted almond goat cheese, smoked mozzarella, pickled red onion, housemade pickles, Dijon aioli, toasted naan, crackers (items vary by season).

WOOD ROASTED VEGETABLES & DIP

Zucchini, squash, portabella mushrooms, cauliflower, red onion, bell peppers, served with Aji Verde dipping sauce. Can be offered as a side as well.

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 flour tortillas.

ANDOUILLE CANAPÉ

Wood-fired andouille sausage, pimento cheese, homemade pickle, toasted naan bread.

TOMATO AVOCADO CEVICHE

Heirloom tomatoes, avocado, mango, papaya, lime vinaigrette, fried flour tortilla.

WOOD-FIRED CHICKEN WINGS

Paprika rubbed, served with Firefly hot sauce. Approximately 30 wings.

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 tortilla (corn or flour), jicama slaw, red pepper aioli, Cotija cheese.

SMOKED CHICKEN & POBLANO CHEESE DIP

Smoked chicken, roasted poblano peppers, goat & Menonita cheeses, heirloom tomato-poblano relish, fried flour tortilla.

PINQUITO BEAN DIP

Warm bean dip with mixed cheeses, peppers, onions and cilantro. Served with fried flour tortillas.

 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.

TRI TIP OF BEEF

Served medium unless otherwise noted.

WOOD-FIRED CHICKEN

Citrus brined, bone in, cut into quarters, dark meat only.

CREAMY CHICKEN BREAST

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

ANDOUILLE SAUSAGE LINKS

Spicy smoked Cajun pork sausage.

PORK TENDERLOIN

Pork tenderloin served with roasted corn relish.

PORTABELLA MUSHROOM

Olive oil, Santa Maria rub. Served sliced.

GRILLED SHRIMP

Served with pickled cucumber relish.

SMOKED CHICKEN ENCHILADAS

Smoked chicken, onion, poblano, flour tortilla, smoked mozzarella garlic cream sauce, pico de gallo.

PRIME RIB

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

SMOKED RIBS

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

SANTA MARIA CHILI

Pork, tomato, beans, chili spices. Sour cream, cheddar cheese, spicy pickled onion served on the side.

SIDES

10 portions

SANTA MARIA SALAD

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

MAC & CHEESE BAKE

Elbow macaroni, golden and mozzarella cheeses.

ESQUITES

Roasted corn, Cotija cheese, mayo-sour cream, lime, heirloom tomato-poblano relish, cilantro.

ROASTED RED POTATO HASH

Roasted red potatoes, mixed peppers, onion.

PINQUITO BEANS

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

WOOD ROASTED VEGETABLES & DIP

Zucchini, squash, portabella mushrooms, cauliflower, red onion, bell peppers, served with Aji Verde dipping sauce.

CILANTRO RICE

Toasted spice mix, cilantro, diced tomato.

JICAMA SLAW

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

AJÍ PASTA SALAD

Mixed wood fired vegetables, elbow pasta, Aji Verde dressing.

FRENCH BREAD

French loaf with chimichurri butter.

 Vegetarian dishes

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

CATERING MENU

SANDWICHES & SUGGESTED LUNCH SELECTIONS

For groups of 10-500. Serves 10. You can choose one or more packaging preference:

- Platter-Assembled
- Platter-Build Your Own
- Boxed Individually.

TRI TIP SANDWICHES

Thin sliced wood-fired tri tip of beef, smoked mozzarella, Firefly giardiniera, creamy Dijon sauce, bun.

BBQ CHICKEN SANDWICHES

Pulled chicken, citrus BBQ sauce, pecan bacon, mozzarella, sliced homemade pickles, potato crisps, bun.

PORTABELLO SANDWICHES

Herb basted portabello mushroom, red pepper aioli, jicama slaw, bun.

CHICKEN TACOS

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

SMOKED CHICKEN ENCHILADAS

Smoked chicken, onion, poblano, flour tortilla, smoked mozzarella garlic cream sauce, pico de gallo. One enchilada per person.

SANTA MARIA SALAD

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

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 flour tortillas on the side.

BEVERAGES

COFFEE

120 fl oz. Served with sweetener and individual creamers.

BOTTLED WATER

10 individual bottles.

ICED TEA

120 fl oz.

FRESH ORANGE JUICE

32 fl oz.

HOT CHOCOLATE BAR

80 fl oz.

DESSERTS

10 portions.

CHOCOLATE FUDGE

SHEET CAKE BROWNIE

BOURBON & BAKER COOKIES

Our Bourbon & Baker favorites.

- Chocolate Chip
- Sugar
- Snickerdoodle

BOURBON & BAKER CAKE

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

- Blueberry Crumble
- Birthday Cake
- Black & White
- Chocolate Chocolate

 Vegetarian dishes

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

CATERING MENU

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.

SALSA FRESCA

Fresh tomato sauce with cilantro, onion and pepper.

AJI VERDE SAUCE

Creamy Peruvian green sauce.

FIREFLY SAUCE (HOT SAUCE)

Medium spiced red pepper blend sauce.

SUPERFLY HOT SAUCE

Spicy blend of our Firefly Hot Sauce.

BREAKFAST MAINS

10 portions unless otherwise noted.

EGG BAKE

Egg, mozzarella, capicola, green onion.

GB BURRITO

Crispy fried potatoes, scrambled eggs, sausage, American cheese, green onion, flour tortilla, sausage gravy.

BISCUITS & GRAVY

Sausage gravy. 10 portions.

BREAKFAST BEVERAGES

COFFEE

120 fl oz. Served with sweetener and individual creamers.

BOTTLED WATER

10 individual bottles.

ICED TEA

120 fl oz.

FRESH ORANGE JUICE

32 fl oz.

HOT CHOCOLATE BAR

80 fl oz.

PASTRIES & SIDES

10 portions unless otherwise noted.

BISCUITS & JAM

Buttermilk biscuits with seasonal housemade jam.

SCONES

Varieties change seasonally. 6 portions.

CINNAMON ROLLS

With bourbon frosting. 9 portions.

BUTTER TARTS

9 portions.

ROASTED RED POTATO HASH

Roasted red potatoes, mixed peppers, onion.

PECAN SMOKED BACON

SEASONAL FRUIT TRAY

Variety of seasonal fruits from melons, berries, stone fruit, and dried fruit. Changes by season.

 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

Choose from our curated packages or build your own menu.

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



TASTE OF THE LITTLE APPLE RECEPTION STYLE EVENTS

Entertaining with the best of our One Egg Group restaurant brands with reception style appetizer events. 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



PRIX FIXE MENU PRIVATE CHEF EXPERIENCES

Create a 3-5 course prix fixe menu designed in consultation with you and our Executive Chef. Add wine, whiskey or beer pairings in consultation with our beverage team comprised of Certified Sommelier, Head Brewer and Whiskey Steward.

THE DETAILS

Priced per person and starting at \$75 per person + beverage and bar selections

30 day notice | Group sizes of 4 - 25 people

Food and beverage minimum of \$1,000

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

\$35 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

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

\$4 per beer, \$7 per wine, \$3 per N/A beverage

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

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

A liquor bar, juices, house mixers and garnishes

\$7 per drink, \$4 per beer, \$7 per wine, \$3 per N/A beverage

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

Per guest 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

\$8-12 per craft cocktail, \$7 per drink, \$4 per beer, \$7 per wine, \$3 per N/A beverage

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 doing business as Guilty Biscuit 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.