

BUFFET PACKAGES

— Unlimited up to two hours.

KANSAS CITY / 40 PER PERSON

CHOPPED SALAD (GF)

bacon, cheddar cheese, boiled eggs, iceberg lettuce, ranch dressing

WHISKEY SMOKED BURNT ENDS (GF)

Kansas City Whiskey bbq sauce, pickled onions

VERMOUTH MARINATED CHICKEN BREAST (GF)

toasted onion cream

TRUFFLE MAC AND CHEESE (VEG)

tomato, chives

CHARRED BRUSSELS SPROUTS (GF)

bacon

JALAPEÑO CORN BREAD (VEG)

honey butter

BLACKBERRY BREAD PUDDING (VEG)

bourbon cream, white chocolate

KEY LIME TARTLETS (VEG)

whipped cream, blueberry

MONOGRAM / 65 PER PERSON

CEASAR SALAD

white anchovy, parmesan crouton

KANSAS CITY STRIP STEAK (GF)

roasted shallot butter basted

ATLANTIC SALMON (GF)

black pepper seared, roasted red pepper beurre blanc

VEGETABLE GNOCCHI (VEG)

charred tomato, spinach, cream

DELMONICO POTATOES (GF, VEG)

poached potato finished in cream and parmesan

ROASTED ASPARAGUS (GF, VEG)

salted butter, thyme

CRÈME BRÛLÉE (GF, VEG)

vanilla bean, fresh berries

FLOURLESS CHOCOLATE TORTE (GF, VEG)

chocolate mousse, blackberries

GF = GLUTEN-FREE | VEG = VEGETARIAN | VGN = VEGAN

*Consuming raw or undercooked products may increase the risk of foodborne illnesses.
Please let your server know if you have any food allergies or restrictions.



BUFFET PACKAGES

ALIX HOYLMAN, DIRECTOR OF PRIVATE EVENTS
AHOYLMAN@JRIEGERCO.COM | O: 816.702.7814

J. Rieger & Co.

BUFFET PACKAGES CONT.

— Unlimited up to two hours.

PRIVATE STOCK / 55 PER PERSON

MONOGRAM SALAD (GF, VEG)

greens, sweet tea poached blackberries, gorgonzola, blackened pecans, balsamic vinaigrette

VERMOUTH MARINATED CHICKEN BREAST (GF)

toasted onion cream

BRAISED SHORT RIBS (GF)

cabernet, roasted garlic

SOBA NOODLES

red curry and vodka braised root vegetables, wilted bok choy

NEW POTATOES (GF, VEG)

butter and garlic braised

ROASTED BROCCOLINI (GF, VEG)

honey butter

LEMON BARS (VEG)

lemon and strawberry conserves

CHOCOLATE MOUSSE (GF, VEG)

fresh berries



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HORS D'OEUVRES

- Passed or displayed.
- Unlimited up to two hours.

\$25 PER PERSON — Choose three options

\$30 PER PERSON — Choose four options

\$35 PER PERSON — Choose five options

VEGETARIAN

WHIPPED CHEVRE (VEG)

crispy phyllo cups, whipped goat cheese, fig coulis, chives

ROASTED MUSHROOM PURSE (VEG)

crisp wonton, cream cheese, parsley, chili oil

SPANAKOPITA (VEG)

baked phyllo triangles, whipped garlic feta

TEMPURA MUSHROOM (VEG)

tempura fried oyster mushrooms, black garlic aioli, caper dust

POMME NOISETTE (VEG)

brown butter fried potato, tomato confit, house aioli, chive

FRIED FALAFEL (VGN)

cucumber salad, mint pesto

CAPRESE CROSTINI (VEG)

fresh mozzarella, basil, balsamic tomatoes

MINI GRILLED CHEESE (VEG)

white cheddar, Kansas City Whiskey onion jam

MEAT

SMOKED MEATBALLS

demi-glace, charred red onion, crispy shiitake mushrooms, arugula

BEEF TENDERLOIN**

Boursin cheese, hollandaise, crostini

HOT CHICKEN

crispy fried hot chicken, ranch sour cream, pickles

GREEN TEA PORK SKEWERS

Kansas City Whiskey onion jam, carrot slaw

SEAFOOD

GIN-CURED SALMON CANAPES (GF)

dill crème fraîche

YELLOWFIN TUNA

nori crusted, wonton, sweet chili, soy steeped onion

SHRIMP** (GF)

seared U10 prawns, beurre blanc

CRAB CAKE**

chili remoulade

SCALLOP CEVICHE SHOOTER (GF)

avocado whip

CHILLED LOBSTER SALAD** (GF)

toasted jalapeño, onion jam

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HORS D'OEUVRES

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J. P. Rieger & Co.

LARGE DISPLAYS

SAVORY

— priced per person

HUMMUS (VGN) / 6

toasted pita, crispy chickpeas, roasted red pepper, extra virgin olive oil

SALUMI (GF) / 8

chef's choice of four imported and domestic cured meats, crackers, olives

CHEESE & FRUIT (GF, VEG) / 9

chef's choice of four imported and domestic cheese and fruit, crackers, whiskey fig jam

ROASTED & RAW VEGETABLES (GF, VEG) / 6

blend of seasonal vegetables, onion and benedictine dip

HEIM PRETZEL DISPLAY (VEG) / 7

white cheddar sauce, house made pickles, grain mustard

PIMENTO CHEESE / 7

crostini, roasted red pepper, chipotle

SLIDER STATION

— 25 sliders per order

— Add fries or truffle fries for \$5 per person upcharge

ELECTRIC PARK SLIDERS 150

american cheese, grilled onion, tomato

PULLED PORK SLIDERS 120

Kansas City Whiskey onion jam, carrot slaw

HOT CHICKEN SLIDERS 100

crispy fried hot chicken, ranch sour cream, pickles

MUSHROOM SLIDERS 120

braised mushrooms, roasted red pepper, arugula, garlic aioli

FLATBREADS

— 16" each

MARGHERITA (VEG) / 22

tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil

PEPPERONI 22

tomato sauce, pepperoni, mozzarella

KC BBQ 22

shredded chicken, Kansas City Whiskey bbq sauce, cheddar, red onions, green onion

MEDITERRANEAN (VEG) / 22

tomato sauce, roasted zucchini, kalamata olives, red onion, feta



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ACTION STATIONS

- Priced per person for groups of 20+.
 - Includes bread & butter, roasted vegetables, roasted fingerling potatoes.
-

ENTRÉES

PRIME RIB / 40

beef jus, horseradish cream, french rolls

ROASTED BEEF TENDERLOIN / 55

bearnaise sauce, french rolls

ROASTED SALMON FILETS (GF) / 35

hollandaise sauce, preserved lemon
beurre fondue, french rolls

PORCHETTA (GF) / 33

herbed marinated Duroc pork loin wrapped
in pork belly, butter pan jus, french rolls

BUILD YOUR OWN MAC AND CHEESE / 28

mac and cheese, tomatoes, bacon, chicken breast, olives,
fresh herbs, pulled pork, shrimp, roasted mushrooms,
steamed broccoli



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BREAKFAST & LUNCH DISPLAY

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J. Rieger & Co.

CONTINENTAL BREAKFAST

— \$20 per person

DISPLAYED FOOD

- assortment of baked from scratch croissants, fruit and cream cheese danishes
- fresh melon, berries and fruit
- yogurt parfait

DISPLAYED BEVERAGES

- fresh brewed Thou Mayest Coffee and decaf
- hot tea selection
- soft drinks

LUNCH DISPLAY

— \$22 per person

— Build your own sandwich from our curated deli board. Includes choice of one soup or salad.

DELI BOARD OFFERINGS

MEATS

house roast sirloin, smoked turkey, black forest ham

TOPPINGS

roasted vegetables, assorted cheese, lettuce, tomato, mayonnaise, dijon, house aioli

BREADS

Italian bread, focaccia, sourdough bread

SOUPS

TOMATO BISQUE (GF)

basil, parmesan, crouton

POTATO CHEDDAR SOUP

toasted cheese, chives

LOBSTER BISQUE

sherry, chives

SALADS

CAESAR SALAD

white anchovy, parmesan crouton

MONOGRAM SALAD (GF, VEG)

greens, sweet tea poached blackberries, gorgonzola, blackened pecans, balsamic vinaigrette

SPINACH SALAD (GF, VEG)

strawberries, red onions, toasted pumpkin seeds, sweet cider vinaigrette

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LUNCH SERVED

— \$22 per person

— Choice of half sandwich, soup and salad (soup and salad must be the same for the whole group).

SANDWICHES

ROASTED SIRLOIN

horseradish sauce, Havarti cheese, red onion, lettuce, tomato, Italian bread

SMOKED CHICKEN BREAST

tarragon aioli, white cheddar, red onion, lettuce, tomato, focaccia

FRENCH HAM AND CHEESE

Black Forest ham, swiss cheese, dijon, caramelized onion, toasted brioche

OPEN FACED MUSHROOM TOAST

roasted mushrooms, Boursin cheese, blistered cherry tomatoes, toasted focaccia

TURKEY CLUB

peppercorn mayonnaise, Swiss cheese, applewood bacon, tomato, lettuce, sourdough

SOUPS

TOMATO BISQUE (GF)

basil, parmesan, crouton

POTATO CHEDDAR SOUP

toasted cheese, chives

LOBSTER BISQUE

sherry, chives

SALADS

CAESAR SALAD

white anchovy, parmesan crouton

MONOGRAM SALAD (GF, VEG)

greens, sweet tea poached blackberries, gorgonzola, blackened pecans, balsamic vinaigrette

SPINACH SALAD (GF, VEG)

strawberries, red onions, toasted pumpkin seeds, sweet cider vinaigrette



LUNCH SERVED

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DESSERTS

INDIVIDUAL

— priced per person

CHERRY CHEESECAKE TARTLETS (VEG) / 6

black cherry compote, cheesecake, mint

CRÈME BRÛLÉE (GF, VEG) / 6

vanilla bean, berries

LEMON BARS (VEG) / 6

lemon and strawberry conserves

RASPBERRY TARTLETS (VEG) / 6

diplomat cream, apricot jam

FLOURLESS CHOCOLATE TORTE (GF, VEG) / 6

white chocolate mousse, raspberry

CHOCOLATE MOUSSE (GF, VEG) / 6

chocolate cup, fresh berries

BERRY TRIFLE (VEG) / 6

pound cake, pastry cream, strawberries

GOURMET ICE CREAM BAR

\$15 per person, minimum of 20 guests

ICE CREAM FLAVORS

Madagascar Vanilla, Belgian Chocolate, Gin and Tonic Sorbet

TOPPINGS

André's Kansas City Whiskey Salted Caramel Sauce, fresh berries, candied nuts, crushed shortbread

CAFFÈ AMARO FLOAT

ROUND CELEBRATORY CAKES (sheet cakes available by request)

8" / 34

serves 8-10

9" / 38

serves 10-12

10" / 50

serves 12-16

14" / 85

serves 20-25

16" / 100

serves 25-30

CAKE FLAVORS

Vanilla | Chocolate

ADD \$5

Carrot | Funfetti | Red Velvet | Lemon Cake

ADD \$10

German Chocolate

BUTTERCREAM FLAVORS

Vanilla | Chocolate | Cream Cheese | Lemon

ADDITIONAL OPTIONS

MINI CUPCAKES / 14

(per dozen)

REGULAR CUPCAKES / 28

(per dozen)

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DESSERTS

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J. Rieger & Co.

JACK STACK BBQ

- Includes 1 hour of buffet service by Jack Stack
- Available for Atrium, Monogram Lounge and The Hey! Hey! Club



JACK STACK BBQ

PREFERRED CATERER

ALIX HOYLMAN, DIRECTOR OF PRIVATE EVENTS
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ORIGINAL — \$40 PER PERSON

Includes hickory pit beans, creamy coleslaw, Jack Stack potato salad, Jack Stack original and spicy barbecue sauces, dill pickles and assorted breads. *Substitute Cheese Corn Bake for an additional \$4 per person.*

BEEF BRISKET | PULLED PORK | BBQ BONE-IN CHICKEN

TRADITIONAL — \$45 PER PERSON

Includes hickory pit beans, creamy coleslaw, Jack Stack potato salad, Jack Stack original and spicy barbecue sauces, dill pickles and assorted breads. *Substitute Cheese Corn Bake for an additional \$4 per person.*

PORK SPARE RIBS | BEEF BRISKET | BBQ BONE-IN CHICKEN

FEAST — \$50 PER PERSON

Includes hickory pit beans, creamy coleslaw, Jack Stack potato salad, Jack Stack original and spicy barbecue sauces, dill pickles and assorted breads. *Substitute Cheese Corn Bake for an additional \$4 per person.*

PORK SPARE RIBS | BEEF BURNT ENDS | BEEF BRISKET | BBQ BONE-IN CHICKEN | CHUNK POLISH SAUSAGE

JACK STACK X RIEGER BBQ AND WHISKEY PAIRING EXPERIENCE

A one-of-a-kind pairing experience with three cuts of BBQ featuring rubs and sauces to pair perfectly with our whiskeys. Includes bread & butter pickles and assorted sauces. Inquire for pricing based on guest count.

BEEF BURNT ENDS

Served with Demi-Que. Paired with Straight Bourbon.

PORK SPARE RIBS

Served with Jack Stack Spicy BBQ Sauce. Paired with Kansas City Whiskey.

POLISH SAUSAGE MEDALLIONS

Served with Honey BBQ Sauce. Paired with Bottled In Bond Rye.

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GAROZZO'S



- Includes 1 hour of buffet service by Garozzo's
- Available for Atrium, Monogram Lounge and The Hey! Hey! Club

\$35 MENU *Includes Italian sliced bread and butter and choice of house or caesar salad*

CHICKEN SPIEDINI *choose one*

- SAMANTHA – alfredo (artichoke hearts optional)
- GIOVANNI – lemon, butter, mushrooms, capers and black olives
- GAROZZO'S – amogio (olive oil, lemon, garlic and Italian herbs)
- GABRIELLA – spicy diablo sauce
- GEORGIO – olive oil, crushed tomatoes, basil, garlic and spinach

BEEF/PORK *choose one*

- Mini Meatballs | Italian Sausage

PASTA *choose two*

- Hill Special | Baked Pasta | Baked Lasagna | Rigatoni w/ Vodka Sauce | Pasta Alfredo | Pasta Primavera

\$50 MENU *Includes Italian sliced bread and butter and choice of house or caesar salad*

CHICKEN *choose one*

- Any Spiedini (see \$35 menu) | Lemonata | Marsala | Frankie's Chicken | Mike's Diet Chicken

PASTA *choose one*

- (see \$35 menu)

BEEF/PORK *choose one*

- Mini Meatballs | Italian Sausage | Bistecca Modiga | Grilled Beef Tenderloin

VEGETABLE *choose one*

- Italian Green Beans | Italian Broccoli | Amaretto Carrots

\$75 MENU *Includes Italian sliced bread and butter and choice of house or caesar salad*

BEEF/PORK *choose one*

- Mini Meatballs | Italian Sausage | Bistecca Modiga | Grilled Beef Tenderloin

PASTA *choose one*

- (see \$35 menu)

SEAFOOD *choose one*

- Salmon | Shrimp Spiedini | Lobster Spiedini

VEGETABLE *choose one*

- Italian Green Beans | Italian Broccoli | Amaretto Carrots

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GAROZZO'S
PREFERRED CATERER

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COURSED DINNER IN JACOB'S BARREL ROOM

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COURSED DINNER IN JACOB'S BARREL ROOM

- Four courses created by Chef Charles D'Ablaing.
- \$75 per person. Menu is the same for all guests.
- *Please inform us of any dietary restrictions in your party.

THE JACOB

- 1ST COURSE:** lobster bisque, chive, aleppo pepper
- 2ND COURSE:** shaved butternut squash, apple, fall greens, toasted almonds, gorgonzola, port wine vinaigrette
- 3RD COURSE:** garlic braised beef tenderloin, parmesan-potato croquette, truffled asparagus
- DESSERT:** pear and almond tartlet, dulce de leche

THE ALEXANDER

- 1ST COURSE:** seared diver caught scallop, braised endive, beet
- 2ND COURSE:** baby arugula, garlic braised soft egg, bacon, balsamic tomatoes
- 3RD COURSE:** prime beef strip loin, herb crusted, lobster -mushroom ragout, asparagus risotto
- DESSERT:** crème brûlée

THE HEIM

- 1ST COURSE:** roasted corn chowder, shallot straws
- 2ND COURSE:** winter greens, goat cheese, bbq almonds, red onion, mustard vinaigrette
- 3RD COURSE:** hot smoked salmon, hickory spiced bamboo rice, corn fricassee
- DESSERT:** whiskey caramel cake

ABOUT THE CHEF

Culinary Director Charles d'Ablaing brings his love for Southern cuisine and extensive background in fine dining to J. Rieger & Co.. Hailing from Atlanta, Georgia, d'Ablaing grew up wanting to cook - his mother even drove him to the School of Culinary Arts, helping to fuel his passion for all things culinary. From pasta-making to ice carving, d'Ablaing learned to do it all, embracing a jack-of-all-trades mentality. Living off and on in Kansas City since 1997, d'Ablaing worked at the Webster House and Raphael Hotel. It wasn't until 2018 when d'Ablaing opened the beloved Brookside Poultry and shared his passion for all things fried chicken with Kansas City. His whole roasted birds, fried green tomatoes, and black-eyed pea soup were hits with the local community. In the fall of 2021 Brookside Poultry closed its doors and d'Ablaing joined the J. Rieger & Co. family. His culinary expertise is showcased in our Monogram Lounge with mouthwatering burnt ends and succulent half chicken, out in Electric Park with his fried chicken thighs, and our catering menu with elegant options such as Braised Short Rib and Porchetta. Chef Charles d'Ablaing is ready to delight your senses.

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