



Catering MENU

Ivory Grille Restaurant & Oak Room Lounge | 317 S. Ohio Ave | Sedalia, MO
Hotel: (660) 826-5588 ext 2 | Dining Room: (660) 829-0060 | Cell: (660) 620-9926
Email: mwaibel@hotelbothwell.com

BREAKFAST

PLATED MENUS

The Traditional

Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes, Fruit Garnish, Coffee & Orange Juice

French Toast

French Toast with Powdered Sugar, Butter and Syrup, Choice of Bacon or Sausage, Coffee & Orange Juice

Vegetarian

Spinach and Mushroom Quiche, Breakfast Potatoes, Fruit Garnish, Coffee & Orange Juice

Something else in mind? Customize your plated menu with different entrées and sides to accommodate your catering needs.

BREAKFAST BUFFET MENUS

The Deluxe

Choice of Two:

Scrambled Eggs, Eggs Benedict, Spinach & Mushroom Quiche or French Toast

Choice of Two:

Bacon, Sausage or Turkey Sausage

Breakfast Potatoes, Sliced Assorted Fruit, Regular & Decaffeinated Coffee, Orange Juice & Iced Tea

The Standard

Choice of One:

Scrambled Eggs, Spinach & Mushroom Quiche or French Toast

Choice of One:

Bacon, Sausage or Turkey Sausage

Breakfast Potatoes, Sliced Assorted Fruit, Regular & Decaffeinated Coffee, Orange Juice & Iced Tea



If you have food allergies, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Continental

Bagels with Cream Cheese & Jelly, Assorted Muffins, Sliced Fresh Fruit, Assorted Yogurts and Coffee Cake
Includes Regular and Decaffeinated Coffee, Orange Juice & Iced Tea

Add Cinnamon Rolls; Add Whole Fresh Fruit

REFRESHMENT BREAKS (Ala Carte)

Beverages

Coffee Service (Includes Regular, Decaffeinated & Iced Tea and condiments for full day)

Pepsi Product Beverages (Assorted cans of soda available for full day)

Bottled Iced Coffee (assorted flavors price per dozen)

Bottled Water (price per dozen bottles)

Orange & Apple Juice (assorted, price per dozen)

Hot Chocolate

Lemonade (by the gallon)

Snacks & Goodies

Assorted Whole Fruit (price per dozen)

Assorted Sliced Fruit

Assorted Granola Bars (price per dozen)

Assorted Candy Bars (price per dozen)

Home Baked Cookies (price per dozen)

Assorted Bags of Chips (price per dozen)

REFRESHMENT BREAKS (Packages)*The Cookie Break*

Assorted Freshly Baked Cookies, Pepsi Products, Bottled Water, Regular and Decaf Coffee

The Cheesecake Break

Slices of Traditional Cheesecake served with assorted Toppings to customize. Includes Pepsi Products, Bottled Water, Regular and Decaf Coffee

The Coffee Break

Regular Coffee, Decaffeinated Coffee, Hot Water & Assorted Teas, Iced Tea, Bottled Iced Coffee, Bottled Water and Coffee Cake

PLATED ENTRÉES**SANDWICHES***The Croissant*

Hot Ham & Swiss Croissant served with House Chips, Potato Salad, Iced Tea and Pepsi Product
Add a side Garden Salad to start your meal

The Chicken Sandwich

Grilled Chicken Sandwich with Lettuce, Tomato & Cheese toppings and served with French Fries, Potato Salad, Iced Tea and Pepsi Products. Condiments included.
Add a side Garden Salad to start your meal

PLATED ENTRÉES

PASTAS

Chicken Parmesan

Classic Chicken Parmesan served over Angel Hair Pasta with a Marinara Sauce. Includes side Garden Salad, Breadstick, Iced Tea and Pepsi Products.

Chicken Alfredo

Grilled Chicken & Fettuccini Noodles served in a creamy Alfredo Sauce. Served with a side Garden Salad, Asparagus, Breadstick, Iced Tea and Pepsi Products.

Pasta Primavera

Vegetarian classic with fresh vegetables and pasta tossed a light Garlic sauce. Served with side Garden Salad, Breadstick, Iced Tea and Pepsi Products.

SPECIALTY

Pork Chop

8oz Grilled Pork Chop with Mashed Potatoes, Gravy and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.

Ribeye Steak

8oz Ribeye Steak with Baked Potato and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.



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PLATED ENTRÉES

SPECIALTY

Chicken Marsala

Lightly coated Chicken Breast braised with Marsala Wine and Mushrooms. Served with Mashed Potatoes and Green Beans. Includes Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.

Salmon

Grilled Salmon served with Jasmine Rice and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.

Panko Encrusted Tilapia

Golden Panko Encrusted Tilapia served with Jasmine Rice and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi

Traditional Pot Roast

Pot Roast served with Au Gratin Potatoes and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.

Fried Chicken

Golden, Crispy Fried Chicken with Au Gratin Potatoes and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea or Pepsi Product.

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BUFFET ENTRÉES

The Traditional Buffet

Buffet includes Two Side Choices, One Salad Choice, Rolls with Butter, Iced Tea and Pepsi Products.

Choice of Entree:

Herb Marinated Sliced Pork Loin, Pasta Primavera, Grilled Chicken Breast, Lemon Pepper Baked Tilapia, Sliced Ham, Airline Chicken with Blistered Tomatoes

Choice of Sides:

Roasted Carrots, Green Beans, Steamed Broccoli, Peas, Roasted Red Potatoes, Wild or Jasmine Rice, Au Gratin Potatoes

Choice of Salad:

Pasta Salad, Deviled Egg Potato Salad, Cucumber Dill Salad, Spring Slaw, Broccoli Salad, Tomato Salad

Add A Carving Station To Your Event (prices per 25 guests):

Prime Rib: | Ham: | Pork Loin:

The Deluxe Buffet

Buffet includes Three Side Choices, Two Salad Choices, Rolls with Butter, Iced Tea and Pepsi Products.

Choice of Entree:

Pot Roast, Baked Ziti with Sliced Chicken, Chicken Marsala, Airline Chicken with Blistered Tomatoes, Herb Marinated Sliced Pork Loin, Pasta Primavera, Grilled Chicken Breast, Lemon Pepper Baked Tilapia

Choice of Side:

Asparagus, Roasted Carrots, Green Beans, Steamed Broccoli, Peas, Wild or Jasmine Rice, Aug Gratin Potatoes, Roasted Red Potatoes

Choice of Salad:

Garden or Caesar Salad, Broccoli Salad, Pasta Salad, Deviled Egg Potato Salad, Tomato Salad, Cucumber Dill Salad, Spring Slaw

Add A Carving Station To Your Event (prices per 25 guests):

Prime Rib | Ham | Pork Loin



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BUFFET ENTRÉES

The Deli Bar

Buffet includes Iced Tea and Pepsi Products.

Sliced Ham, Sliced Roast Beef, Sliced Turkey, Rye Bread, Wheat Bread, Sourdough Bread

Toppings include Lettuce, Tomatoes, Pickles, Mayonnaise, Dijon Mustard

Sides Include House Made Chips & Choice of Pasta Salad or Potato Salad

The Italian Bar

Buffet includes Iced Tea and Pepsi Products.

Entrée Choice's:

Penne Pasta with Alfredo or Marinara Sauce, Linguini Pasta Primavera, Spaghetti with Meatballs

Add-On's:

Chicken or Shrimp

Sides Include Caesar Salad and Garlic Bread.

The Fajita Bar

Buffet includes Iced Tea and Pepsi Products.

Entrée Choice's:

Marinated Grilled Chicken or Taco-Spiced Ground Beef

Add-On's:

Marinated Pulled Pork or Grilled Steak

Sautéed Onions, Peppers and Flour Tortillas Included

Sides Include Choice of Refried or Black Beans, Spanish Rice, Salsa, Sour Cream & Chips



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DESSERTS

Desserts Served by the Slice

Classic Cheesecake
Brownie Ala Mode
Cinnamon Churros
Vanilla Cake
Chocolate Cake
Pumpkin Pie
Apple Pie
Gooey Butter Cake Ala Mode
Lemon Crème Cake
Assorted Meringue Pies

Dessert Packages

The Cheesecake Break
The Cookie Break
The Coffee Break



Catering MENU

HOR'DOURVES

Hor'dourves selections are priced per person and displayed in a buffet style setting. Please inquire regarding passed (via servers) Hor'dourves.

Signature Selections

Crab Rangoon
Meatballs with Marinara or BBQ Sauce
Tomato & Basil Bruschetta

Deluxe Selections

Ivory Grille Trail Bites
Pork Pot stickers
Fresh Fruit Platter
Vegetable Platter
Assorted Cheese Platter

Specialty Selections

Spring Rolls with Dipping Sauce
Spanakopita
Bacon Gouda Mac & Cheese Bites

Premium Selections

Chicken Skewers
Beef & Mushroom Skewers
Mini Crab Cakes with Dipping Sauce
Chicken Empanada

Something else in mind? Customize your plated menu with different Hor'dourves to accommodate your catering needs.



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Notice

To confirm a catering booking date, you must put down a %50 deposit. Once that deposit is placed you are guaranteed that date. All prices and item availability are subject to change until two weeks before the event. The rest of the deposit is due two weeks prior to the event. Once the rest of the deposit is placed then the price and item availability are guaranteed for that date. This process is to ensure customer satisfaction.

Disclaimer

***Due to COVID-19 all prices are subject to change based on Market Pricing. Availability of items varies at this time. We are sorry for any inconvenience. To inquire about pricing and product availability please contact us through phone or e-mail. ***

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