



# 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: chef@theivorygrille.com

## BREAKFAST

### PLATED MENUS

#### *The Traditional*

Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes, Fruit Garnish ..... \$12 pp

#### *French Toast*

French Toast with Powdered Sugar, Butter and Syrup, Choice of Bacon or Sausage ..... \$14 pp

#### *Vegetarian*

Spinach and Mushroom Quiche, Breakfast Potatoes, Fruit Garnish..... \$13 pp

Include Orange Juice, Coffee, Pepsi Products..... \$1.00pp

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

### 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

Menu Price ..... \$16 pp

#### *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

Menu Price ..... \$15 pp



### Payment Information

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# Catering MENU

## BREAKFAST BUFFET MENUS

### *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

Menu Price ..... \$12 pp  
Add Cinnamon Rolls (\$1.50 per person); Add Whole Fresh Fruit (\$1.00 per person)

## REFRESHMENT BREAKS (Ala Carte)

### *Beverages*

Coffee Service (Includes Regular, Decaffeinated & Iced Tea and condiments for full day)..... \$7.0 pp  
 Pepsi Product Beverages (Assorted cans of soda available for full day) ..... \$7.0 pp  
 Sparking Ice (price per dozen) ..... \$30  
 Assorted Energy Drinks (price for 6 bottles) ..... \$28  
 Bottled Iced Coffee (assorted flavors price per dozen) ..... \$35  
 Bottled Water (price per dozen bottles) ..... \$18  
 Orange & Apple Juice (assorted, price per dozen)..... \$32  
 Hot Chocolate..... \$2 pp  
 Lemonade (by the gallon)..... \$10 per gallon

### *Snacks & Goodies*

Assorted Whole Fruit (price per dozen)..... \$13  
 Assorted Sliced Fruit..... \$4 pp  
 Assorted Granola Bars (price per dozen) ..... \$10.5  
 Assorted Candy Bars (price per dozen)..... \$24  
 Home Baked Cookies (price per dozen) ..... \$25  
 Assorted Bags of Chips (price per dozen)..... \$14



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## REFRESHMENT BREAKS (Packages)

### *The Dip*

Warm Breadsticks and Warm Pretzel Sticks served with Marinara and Cheese Dipping Sauces. Includes Assorted Pepsi Products, Assorted Bottled Sparkling Ice, Bottled Water, ..... \$12 pp

### *The Cookie Break*

Assorted Freshly Baked Cookies, Pepsi Products, Bottled Water, Regular and Decaf Coffee ..... \$10 pp

### *The Cheesecake Break*

Slices of Traditional Cheesecake served with assorted Toppings to customize. Includes Pepsi Products, Bottled Water, Regular and Decaf Coffee ..... \$10 pp

### *The Energy Break*

Assorted Energy Drinks, Canned Sparkling Water, Bottled Water, Granola Bars, Whole Fruit ..... \$12 pp

### *The Coffee Break*

Regular Coffee, Decaffeinated Coffee, Hot Water & Assorted Teas, Iced Tea, Bottled Water and Coffee Cake ..... \$12 pp

## PLATED ENTRÉES

### SANDWICHES

Add a side Salad to start your meal (additional \$4.00 pp)

Include a choice of Iced Tea or Lemonade, and Coke Products..... \$1.00pp

### *The Croissant*

Hot Ham & Swiss Croissant served with House Chips, or Potato Salad .....\$13 pp

### *The Classic Hamburger*

Charbroiled Hamburger with Lettuce, Tomato & Cheese toppings and served with French Fries, or Potato Salad, Condiments included..... \$13 pp

### *The Chicken Sandwich*

Grilled Chicken Sandwich with Lettuce, Tomato & Cheese toppings and served with French Fries, or Potato Salad, Condiments included... \$13 pp



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**PLATED ENTRÉES**

**SANDWICHES**

*Add a side Salad to start your meal (additional \$4.00 pp)*

*Include a choice of Iced Tea or Lemonade, and Coke Products..... \$1.00pp*

*The B-B-Q*

Traditional BBQ Beef Sandwich served with French Fries, or Potato Salad Condiments included.....\$14 pp

**PASTAS**

*Add a side Salad to start your meal (additional \$4.00 pp)*

*Lasagna*

Baked Lasagna served with Asparagus, a Roll and Butter..... \$20 pp

*Chicken Parmesan*

Classic Chicken Parmesan served over Angel Hair Pasta with a Marinara Sauce. Served with a Roll and Butter..... \$22 pp

*Chicken Alfredo*

Grilled Chicken & Fettuccini Noodles served in a creamy Alfredo Sauce. Served with Asparagus, Served with a Roll and Butter..... \$22 pp

*Pasta Primavera*

Vegetarian classic with fresh vegetables and pasta tossed a light Garlic sauce. Served with a Roll and Butter.....\$18 pp

**SPECIALTY**

*Add a side Salad to start your meal (additional \$4.00 pp)*

*Include a choice of Iced Tea or Lemonade, and Coke Products..... \$1.00pp*

*Pork Chop*

8oz Grilled Pork Chop with Mashed Potatoes, Gravy and Green Beans. Served with a Roll and Butter..... \$31 pp

*Ribeye Steak*

8oz Ribeye Steak with Baked Potato and Asparagus. Served with a Roll and Butter..... \$42



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**PLATED ENTRÉES**

**SPECIALTY**

*Add a side Salad to start your meal (additional \$4.00 pp)*

*Include a choice of Iced Tea or Lemonade, and Coke Products..... \$1.00pp*

***Chicken Marsala***

Lightly coated Chicken Breast braised with Marsala Wine and Mushrooms. Served with Mashed Potatoes and Green Beans. Served with a Roll and Butter..... \$25 pp

***Salmon***

Grilled Salmon served with Jasmine Rice and Asparagus. Served with a Roll and Butter..... \$30 pp

***Panko Encrusted Tilapia***

Golden Panko Encrusted Tilapia served with Jasmine Rice and Asparagus. Served with a Roll and Butter.....\$20 pp

***Chipotle Meatloaf***

Served with Mashed Potatoes, Topped with rich Onion Gravy and Green Beans. Served with a Roll and Butter..... \$22 pp

***Traditional Pot Roast***

Pot Roast served with Au Gratin Potatoes and Green Beans. Served with a Roll and Butter..... \$28 pp

***Fried Chicken***

Golden, Crispy Fried Chicken with Au Gratin Potatoes and Green Beans. Served with a Roll and Butter..... \$25 pp

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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.  
One Entrée: \$20.00pp | Two Entrées: \$25.00pp

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:

Garden or Caesar 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: \$450.00 | Ham: \$150.00 | Pork Loin: \$200.00*

*The Deluxe Buffet*

Buffet includes Three Side Choices, Two Salad Choices, Rolls with Butter, Iced Tea and Pepsi Products.  
Two Entrées: \$26.00pp | Three Entrées: \$31.00pp

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: \$450.00 | Ham: \$150.00 | Pork Loin: \$200.00*



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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

Menu Price ..... \$16 pp

### *The Italian Bar*

Choice of 1<sup>st</sup> Entrée for \$15; Additional Entrée's add \$10.00 per person

Buffet includes Iced Tea and Pepsi Products.

Entrée Choices:

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

Add-On's:

Chicken (add \$6.00 per person per entrée) or Shrimp (Add \$8.00 per person per entrée)

Sides Include Caesar Salad and a Roll and Butter.

Menu Price ..... Beginning at \$15 pp

### *The Fajita Bar*

Choice of 1<sup>st</sup> Entrée for \$16; Additional Entrée's add \$10.00 per person

Buffet includes Iced Tea and Pepsi Products.

Entrée Choices:

Marinated Grilled Chicken or Taco-Spiced Ground Beef

Add-On's:

Marinated Pulled Pork (add \$5.00 per person per entrée) or Grilled Steak (add \$6.00 per person per entrée)

Sautéed Onions, Peppers and Flour Tortillas Included

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

Menu Price ..... Beginning at \$16 pp



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**BUFFET ENTRÉES**

*The Picnic*

Buffet includes Iced Tea and Pepsi Products.

Entrée:

Build Your Own Hamburger and Hot Dog  
(Add Grilled Chicken for Additional Cost)

Toppings include Lettuce, Tomatoes, Pickles, Relish, Cheese, Red Onion, Mayonnaise, Mustard and Ketchup

Sides Include Baked Beans and Potato Salad

Menu Price..... \$16 pp  
Add Grilled Chicken..... \$22 pp

**DESSERTS**

*Desserts Served by the Slice*

Classic Cheesecake..... \$9 pp  
Brownie ..... \$9 pp  
Cinnamon Churros ..... \$9 pp  
Vanilla Cake ..... \$9 pp  
Chocolate Cake ..... \$9 pp  
Pumpkin Pie..... \$9 pp  
Apple Pie..... \$9 pp  
Lemon Crème Cake ..... \$9 pp  
Assorted Meringue Pies ..... \$9 pp

*Dessert Packages*

The Cheesecake Break..... \$10 pp  
The Cookie Break..... \$11 pp  
The Coffee Break ..... \$12 pp



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## 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* ..... \$5.00 per person, per Hor'dourves

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

*Deluxe Selections* ..... \$6.00 per person, per Hor'dourves

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

*Specialty Selections* ..... \$7.00 per person, per Hor'dourves

- Spring Rolls with Dipping Sauce
- Spanakopita
- Hummus with Pita Points
- Bacon Gouda Mac & Cheese Bites

*Premium Selections* ..... \$8.00 per person, per Hor'dourves

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

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