



Catering MENU

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

BREAKFAST

PLATED MENUS

The Traditional

Scrambled Eggs, Choice of Bacon or Sausage, Breakfast Potatoes, Coffee & Orange Juice.....\$17 pp

French Toast

French Toast with Powdered Sugar, Butter and Syrup, Choice of Bacon or Sausage, Coffee & Orange Juice \$17 pp

Vegetarian

Spinach and Mushroom Quiche, Breakfast Potatoes, Fruit Garnish, Coffee & Orange Juice.....\$15 pp

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 \$23 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 \$18 pp

The Continental

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

Menu Price \$14 pp

Add Whole Fresh Fruit (\$3.00 per person)



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.



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REFRESHMENT BREAKS (Ala Carte)

Beverages

Coffee Service (Includes Regular, Decaffeinated & Iced Tea and condiments for full day).....	\$8 pp
Coke Product Beverages (Assorted cans of soda available for full day)	\$8 pp
Bottled Water (price per dozen bottles)	\$18
Orange & Apple Juice (assorted, price per dozen)	\$32
Hot Chocolate	\$4 pp
Lemonade (by the gallon).....	\$25 per gallon

Snacks & Goodies

Assorted Whole Fruit (price per dozen).....	\$24
Assorted Sliced Fruit.....	\$6 pp
Assorted Granola Bars (price per dozen)	\$18
Assorted Candy Bars (price per dozen).....	\$30
Home Baked Cookies (price per dozen)	\$30
Assorted Bags of Chips (price per dozen).....	\$24

SNACK BREAKS

The Dip

Warm Breadsticks and Warm Pretzel Sticks served with Marinara and Cheese Dipping Sauces	\$15 pp
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The Cheesecake Break

Slices of Traditional Cheesecake served with assorted Toppings to customize.....	\$10 pp
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The Stay Fit Break

Roasted Red Pepper Hummus, Roasted Garlic Hummus. Fresh cut Celery, Carrots, and Peppers. Served with Toasted pita bread	\$17pp
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PLATED ENTRÉES

SANDWICHES

The Wrap

Hickory Smoked Turkey Breast, Bacon, Swiss, Honey Mustard, Lettuce and Tomato, served with House Chips, Iced Tea and Lemonade.....\$15 pp

Also available as a to-go box lunch

Add a side Garden Salad to start your meal (additional \$4 pp)

The Beckett Burger

Charbroiled Hamburger with Lettuce, Tomato & American Cheese, served with French Fries, Iced Tea and Lemonade. Condiments included.\$19 pp

Add a side Garden Salad to start your meal (additional \$4 pp)

The Chicken Sandwich

Grilled Chicken Sandwich with Lettuce, Tomato & Swiss, served with French Fries, Iced Tea and Lemonade.

Condiments included.\$19 pp

Add a side Garden Salad to start your meal (additional \$4 pp)

The B-B-Q

Traditional BBQ Beef Sandwich served with French Fries, Iced Tea and Lemonade. Condiments included. ..\$24 pp

Add a side Garden Salad to start your meal (additional \$4 pp)

PASTAS

Lasagna

Baked Lasagna served with side Garden Salad, Asparagus, Breadstick, Iced Tea and Lemonade.\$27 pp

Chicken Parmesan

Classic Chicken Parmesan served over Angel Hair Pasta with a Marinara Sauce. Includes side Garden Salad,

Breadstick, Iced Tea and Lemonade \$29 pp

Chicken Alfredo

Grilled Chicken & Fettuccini Noodles served in a creamy Alfredo Sauce. Served with a side Garden Salad,

Asparagus, Breadstick, Iced Tea and Lemonade.....\$31 pp

Pasta Primavera

Vegetarian classic with fresh vegetables and pasta tossed a light Garlic sauce. Served with side Garden Salad,

Breadstick, Iced Tea and Lemonade... ..\$22 pp



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PLATED ENTRÉES

SPECIALTY

Pork Chop

8oz Grilled Pork Chop with Mashed Potatoes, Gravy and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea and Lemonade.\$37 pp

Ribeye Steak

10oz Ribeye Steak with Baked Potato and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea and Lemonade.\$52 pp

Chicken and Sirloin Duo

Grilled Chicken Breast and Marinated Sirloin Steak, Served with Garlic Mashers and Asparagus and Steak House Sauce. Served with Side Garden Salad, Roll with Butter, Iced Tea and Lemonade \$45pp

Salmon

Grilled Salmon served with Jasmine Rice and Asparagus. Served with Side Garden Salad, Roll with Butter, Iced Tea and Lemonade.\$38 pp

Seabass

Pistachio crusted Chilean Seabass served on a Smoked Tomato and Mushroom Risotto. Served with a Side Garden Salad, Roll with Butter, Iced Tea and Lemonade\$45pp

BBQ Beef Brisket

Tender BBQ Beef Brisket served with Mashed Potatoes, Gravy and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea and Lemonade\$37 pp

Fried Chicken

Golden, Crispy Fried Chicken with Au Gratin Potatoes and Green Beans. Served with Side Garden Salad, Roll with Butter, Iced Tea and Lemonade\$31 pp

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BUFFET ENTRÉES

The Traditional Buffet

Buffet includes Two Side Choices, One Salad Choice, Rolls with Butter, Iced Tea and Lemonade
One Entrée: \$30pp | Two Entrées: \$39pp

Choice of Entree:

Herb Marinated Sliced Pork Loin, Pasta Primavera, Grilled Chicken Piccata, Lemon Pepper Baked Tilapia,
Honey Roasted Ham

Choice of Sides:

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

Choice of Salad:

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

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

Prime Rib: \$550.00 | Ham: \$200.00 | Pork Loin: \$250.00 / Chefs carving fee 75\$

The Deluxe Buffet

Buffet includes Three Side Choices, Two Salad Choices, Rolls with Butter, Iced Tea and Lemonade
Two Entrées: \$39pp | Three Entrées: \$45pp

Choice of Entree:

Beef Brisket, Baked Ziti with Sausage, Herb Marinated Sliced Pork Loin, Pasta Primavera, Grilled Chicken
Piccata, Lemon Pepper Baked Tilapia, Oven Baked Salmon

Choice of Side:

Asparagus, Roasted Carrots, Country Style Green Beans, Steamed Broccoli, Vegetable Melody, Wild or
Jasmine Rice, Au Gratin Potatoes, Roasted Red Potatoes, Roasted Garlic Masher's

Choice of Salad:

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

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

Prime Rib: \$550 | Ham: \$200 | Pork Loin: \$250 /Chefs carving fee \$75

IVORY
GRILLE

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BUFFET ENTRÉES

The Deli Bar

Buffet includes Iced Tea and Lemonade.

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 \$20 pp

The Italian Bar

Choice of 1st Entrée for \$27; Additional Entrée's add \$10.00 per person

Buffet includes Iced Tea and Lemonade

Entrée Choice's:

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

Add-On's:

Chicken (add \$7.00 per person per entrée) or Shrimp (Add \$10.00 per person per entrée)

Sides Include Caesar Salad and Garlic Bread.

Menu Price *Beginning at \$27 pp*

The Southwest

Choice of 1st Entrée for \$25; Additional Entrée's add \$10.00 per person

Buffet includes Iced Tea and Lemonade.

Entrée Choice's:

Tequila Lime Chicken or Seasoned Ground Beef

Add-On's:

Pineapple Roasted Pork "El Pastor" (add \$8.00 per person per entrée)

Fajita Style Shrimp (add 10.00 per person per entrée)

Salsa, Onion, Jalapenos, Shredded Lettuce, Pico de Galo, Black Olives, Sour Cream, Shredded Cheese Hard and Soft Shells

Sides Include Choice of Refried or Black Beans, Spanish Rice or Cilantro lime rice

Menu Price *Beginning at \$25 pp*



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DESSERTS

Desserts Served by the Slice (\$9 per person)

Classic Cheesecake
Goosey Butter Cake
Chocolate Cake
Bread Pudding
Tiramisu

HOR'DOURVES

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

Chef's Charcuterie (inquire for details and pricing)

Must order a Minium of 25

Signature Selections..... \$5.00 per person, per hor'dourve

Crab Rangoon
Meatballs with Marinara or BBQ Sauce
Tomato & Basil Bruschetta Cristinis
Katy Trail Bites

Deluxe Selections \$6.00 per person, per hor'dourve

Fresh Fruit Platter
Vegetable Platter
Assorted Cheese Platter

Specialty Selections..... \$8.00 per person, per hor'dourve

Pork Pot Stickers
Spring Rolls with Dipping Sauce
Hummus with Pita Points
Philly Cheese Steak Eggrolls

Premium Selections \$10.00 per person, per hor'dourve

Tuna Poke with Wonton Chips
Beef & Mushroom Skewers
Mini Crab Cakes with Dipping Sauce

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BOX LUNCHES

Must order minimum of 10

To-go boxed lunches

Served with bottled water, chips, and fresh fruit.....\$15 per person

Turkey Club

Lettuce, tomato, red onion, roasted turkey breast, swiss cheese, applewood smoked bacon on wheatberry bread

Ham & Cheddar

Lettuce, tomato, red onion, honey baked ham, cheddar cheese, on wheat berry bread

Chicken Caesar Wrap

Grilled chicken breast, parmesan cheese, crisp romaine lettuce, Caesar dressing in a flour tortilla

Southwestern Chicken Wrap

Grilled chicken breast, Pico de Galo, roasted corn, black beans, southwestern ranch dressing and cheddar cheese in a flour tortilla



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