

CONTACT:

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SHARED AND PASSED:

ENHANCE YOUR EVENT WITH OUR SELECTION OF DISPLAY PLATTER
APPETIZERS, HORS D'OEUVRES OR SHARABLE PUNCH BOWLS.

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*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BRISTOL SEAFOOD + STEAK + SOCIAL

Kansas City Power & Light District | 816.448.6007

DISPLAY PLATTERS

CHEESE & FRUIT DISPLAY selection of domestic & imported cheeses, fresh seasonal fruits 55

SHELLFISH SAMPLER* oysters, jumbo cocktail shrimp, lobster claws, king crab legs, cocktail sauce, creole remoulade 199 // serves 10-12

FRIED CALAMARI sweet & sour sauce, creole remoulade 42

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch 55

JUMBO SHRIMP COCKTAIL cocktail sauce, creole remoulade 80

CRISPY CHILE CAULIFLOWER lightly breaded & fried cauliflower tossed in a fiery chile sauce, micro greens, sesame seeds 45

LOBSTER PIZZA cheese blend, lobster thermidor sauce, basil oil poached lobster tossed in lemon fine herbs, watercress 70

DESSERT PLATTER chef's selection of assorted desserts 39

HORS D'OEUVRES

Grilled Beef Tenderloin*	\$22 per ½ dozen \$42 per dozen
Chicken Satay	\$16 per ½ dozen \$30 per dozen
Beef Satay*	\$19 per ½ dozen \$36 per dozen
Crab Meat Stuffed Mushrooms	\$20.5 per ½ dozen \$39 per dozen
Mini Crab Cakes	\$20.5 per ½ dozen \$39 per dozen
Prosciutto Crusted Scallops	\$22 per ½ dozen \$42 per dozen
Oysters Rockefeller	\$19 per ½ dozen \$36 per dozen
Goat Cheese Bruschetta	\$13 per ½ dozen \$24 per dozen
Lobster Roll Sliders	\$31 per ½ dozen \$60 per dozen
Oysters on the Half Shell*	\$19 per ½ dozen \$60 per dozen

SHARING IS CARING: PUNCH BOWLS

SPARKLING BLACKBERRY PUNCH Stolli Vodka, Chambord, freshly-squeezed lemon juice, pure cane syrup, prosecco
Single martini 12 // Shareable (4-drinker minimum) 38



RESPECT YOUR ELDERFLOWER Hendrick's, St-Germain, fresh lime juice, pineapple juice, Sprite
Single martini 12 // Shareable (4-drinker minimum) 38

SPECIAL SERVICES:

BOOKING INFORMATION:

COMPLIMENTARY WIRELESS INTERNET

COMPLIMENTARY A/V SCREENS AND PROJECTOR
AVAILABLE IN THE BANQUET & SEMI-PRIVATE ROOMS

GROUPS MAY BUY OUT THE BAR, PARTIAL
OR ENTIRE RESTAURANT.

GUESTS WILL RECEIVE PERSONAL ATTENTION FROM PRIVATE
EVENTS COORDINATOR, ROCHELLE NEDDO TO SPECIALIZE
EVENTS OR PAIR WINES

OFF-SITE CATERING AVAILABLE

PACKAGES ARE NOT REQUIRED.
HOWEVER, PACKAGES MUST BE SELECTED
ONE WEEK PRIOR TO EVENT

GROUPS MAY CUSTOMIZE DINNER PACKAGE
SELECTIONS AND MENU HEADING MESSAGE

PRICES ARE LISTED WITHOUT TAX AND GRATUITY

FINAL NUMBER OF GUESTS IS DUE
24 HOURS PRIOR TO THE EVENT

LUNCH PACKAGES:

DINNER PACKAGES:

PACKAGE ONE 29 PER PERSON

FIRST COURSE CHOICE

House Salad, Caesar Salad
or Lobster Bisque

ENTRÉE CHOICE

Lemon Chicken Campanelle
Grilled Salmon
Black Angus Burger*
Lobster Cobb Salad
Jumbo Lump Crab Cakes

DESSERT CHOICE

Seasonal Berries
Crème Brûlée

PACKAGE TWO 38 PER PERSON

FIRST COURSE CHOICE

House Salad, Caesar Salad
or Lobster Bisque

ENTRÉE CHOICE

6 oz. Center-Cut Filet*
Lemon Chicken Campanelle
Grilled Salmon
Jumbo Lump Crab Cakes
Lobster Cobb Salad

DESSERT CHOICE

Seasonal Berries
Crème Brûlée

PACKAGE THREE 45 PER PERSON

FIRST COURSE CHOICE

House Salad, Caesar Salad
or Lobster Bisque

ENTRÉE CHOICE

6 oz. Center-Cut Filet*
Lemon Chicken Campanelle
Seared Georges Bank
Sea Scallops
Seafood Mixed Grill
Seared Ahi Tuna*
or Seasonal Fresh Fish*

DESSERT CHOICE

Seasonal Berries
Crème Brûlée

PACKAGE ONE 60 PER PERSON

FIRST COURSE CHOICE

House Salad, Caesar Salad
or Lobster Bisque

ENTRÉE CHOICE

6 oz. Center-Cut Filet*
Lemon Chicken Campanelle
Grilled Salmon
Seared Georges
Bank Sea Scallops

DESSERT CHOICE

Chocolate Lava Cake
Crème Brûlée

PACKAGE TWO 70 PER PERSON

FIRST COURSE CHOICE

House Salad, Caesar Salad
or Lobster Bisque

ENTRÉE CHOICE

8 oz. Center-Cut Filet*
Lemon Chicken Campanelle
Jumbo Lump Crab Cakes
Seared Georges
Bank Sea Scallops
Seasonal Fresh Fish*

DESSERT CHOICE

Chocolate Lava Cake
Crème Brûlée

PACKAGE THREE 80 PER PERSON

FIRST COURSE CHOICE

House Salad, Caesar Salad or
Lobster Bisque

ENTRÉE CHOICE

8 oz. Center-Cut Filet Oscar*
14 oz. KC Strip*
Lemon Chicken Campanelle
Seasonal Fresh Fish*
1/2 lb. Lobster Tail
6 oz. Filet with Seared
Georges Bank Sea Scallops*

DESSERT CHOICE

Chocolate Lava Cake
Crème Brûlée
Carrot Cake†

PACKAGE FOUR 94 PER PERSON

FIRST COURSE CHOICE

Iced Shellfish Platter*

SECOND COURSE CHOICE

House Salad, Caesar Salad
or Lobster Bisque

ENTRÉE CHOICE

8 oz. Center-Cut Filet Oscar*
14 oz. KC Strip*
Lemon Chicken Campanelle
Seasonal Fresh Fish*
1/2 lb. Lobster Tail
6 oz. Filet with Seared
Georges Bank Sea Scallops*

DESSERT CHOICE

Chocolate Lava Cake
Crème Brûlée
Carrot Cake†

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

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Entrées are served with grilled asparagus and yukon mashed potatoes, unless otherwise stated. Vegetarian and gluten-free menus available upon request.