

## APPETIZERS AND HORS D'OEUVRES

### Buffet Style

- Hummus (4-6 people) With pita chips \$12
- Chef's Party Mix (25 people) \$25
  - Home made chex mix
- Artichoke spread (4-6 people) \$12
  - With lavosh cracker
- Charcuterie board (10-12 people) \$45
  - with pickled vegetables, toasted baguette
  - + chicken liver pâté \$5
- Cheese and Fruit (10-12 people) \$35
- Artisan Cheese and Fruit (10-12 people) \$50
- Vegetable Crudités \$18 (4-8 people)

### Flatbreads \$18 per flatbread (3-5 people)

- Wild mushrooms, asparagus, feta, Parmesan, mozzarella cheeses
- Goat cheese, pears, arugula, prosciutto, deviled walnuts
- Pesto, tomatoes, red onion, balsamic, mozzarella cheese

### Crostini \$24 per dozen

- Roasted beef, horseradish cream, scallions
- Dill cream cheese, lox, capers, red onion
- Mushroom, Parmesan cream, herbs, caramelized onion
- Brie and Cranberry Mostarda
- Apricot chutney, herbed goat cheese, prosciutto +\$3/dozen
- Goat cheese, bacon, rosemary honey, roasted grapes +\$3/dozen

### Passed/Plated

- Melon and Prosciutto Skewers \$18 per dozen
- Caprese Skewers \$14 per dozen
- BLT Sliders \$18 per dozen
- Ham and Brie slider \$18 per dozen
- Deviled eggs \$24 per dozen
- Mini Jumbo Lump Crab Cakes \$36 per dozen
- Bacon Wrapped Scallops \$36 per dozen
- Beef Tenderloin Kebabs \$32 per dozen
- Shrimp Cocktail(21-25 ct) \$22 a pound
- Homemade Meatballs \$22 a dozen
- Jalapeno Poppers \$18 a dozen
- Polenta Bites \$15 per dozen

### Sweets

- Mini Crème Brûlée \$18 per dozen
  - Chocolate chip cookies \$12 per dozen
  - \*Mini vanilla cheesecakes \$18 per dozen
  - \*Mini Chocolate torte \$18 per dozen
  - Macerated berries and whipped cream \$24 per dozen
- \* minimum order of two dozen required

## ENTRÉES

### Plated Items

Parties of 15 to 30 guests may choose three options, parties of 30 to 75 guests may choose up to four options. A garden salad and dessert are included in the price of all plated options

8oz. Beef Tenderloin Filet - Whipped Potatoes, Asparagus, Bordelaise sauce \$48

Filet Oscar - 8oz. Beef Tenderloin filet with Jumbo Lump Crab meat and Hollandaise Sauce \$56

Duroc Pork Chop - Sweet Corn Bread, Farmer Greens, Maple Chili Glaze \$37

Chicken Breast - Risotto, Green Bean, Marsala Pan Sauce \$38

Roasted Scottish Salmon - Mushroom Couscous, Asparagus, Tomato, Leek Bechamel \$38

Prime Rib-Sliced prime rib with au jus, horseradish, herbed potatoes and asparagus. \$48

Seasonal Market Whitefish - Seasonal Catch with Chef's Selection of accompaniments \$MKT

Shrimp Fra Diavolo Linguini- Spicy Chèvre Cream, Bell Peppers, Onions, Spinach, Linguini Pasta \$35

Mushroom and Truffle Ravioli - Mushroom-Sherry Cream, Fresh herbs, caramelized onions \$35

Potato Gnocchi - Petite Tomatoes, Zucchini, Onions, Brown Butter, Mozzarella Cheese \$35

## A LA CARTE ENTRÉES

Choose a protein and two side accompaniments. Two side accompaniments, a side salad and dessert are included in the protein price unless otherwise noted.

### Proteins

- 8oz. Beef Filet \$47
- Prime Rib \$47
- Duroc Pork Chop \$38
- Chicken Breast \$33
- Scottish Salmon \$36
- Duck Breast \$38

### Sides

- Herb roasted potatoes
- Roasted Root Vegetables
- Whipped Potatoes
- Brussels Sprouts
- Rice Pilaf
- Ratatouille
- Risotto
- Cauliflower au Gratin
- Grilled Asparagus
- Wild Mushrooms
- Braised Greens
- Cheese Grits

### Supplemental Proteins

- Shrimp \$7 per plate
- Chicken Breast \$6 per plate
- Jumbo Lump Crab Meat (2oz.) \$8 per plate
- Foie Gras (2oz.) \$14 per plate

## DESSERTS

Whole cake options are available- prices vary

\$7 per serving:

Crème Brûlée ~ Vanilla or Chocolate Cupcake

\$6 per serving:

Carrot Cake ~ Traditional Cheesecake ~

flourless chocolate tort ~ Seasonal cobbler

\$5 per serving:

Homemade ice cream ~ Bread Pudding

## THE FINE PRINT

Occupancy - Classic Cellar 75 people  
Dining Room 100 people  
Sidewalk Patio 22 people  
Back Patio 98 people

### Food and Beverage Minimums(subject to change) -

- Classic Cellar
  - Friday and Saturday Evening \$1000
  - Sunday through Thursday Evening \$500
  - Breakfast, Lunch, and Brunch \$500
- Main Dining Room
  - Fri and Saturday Evening \$2000
  - Sunday through Thursday Evening \$1000
  - Saturday and Sunday Brunch \$18000
  - Monday through Friday Breakfast/Lunch \$8000

Bar - We are happy to set your bar up however you would like. Drinks are based on consumption. We have house wine starting at \$7 per glass, with options up to \$12 per glass. We also have an extensive reserve bottle list to choose from.  
Bottled beer is \$5 per bottle. Cocktails are \$6 for well, \$8 for call, and \$10 for premium. We are happy to design a signature cocktail for your event if you would like.

Parking - Free parking is available in the Plaza Central Parking Garage directly behind the restaurant on Central St. The Classic Cellar entrance is on the 3rd level of the parking garage and is the only handicap accessible entrance. Plaza Parking regulations are enforced.

Service Charge - The larger amount of 20% of the final bill or \$100 per server for 4 hours. An additional \$25/hour applies to events going over 4 hours.

Deposit - Required to finalize the reservation. It is transferable if the date changes with 7 days notice. Refundable up to 30 days prior to event. Non-refundable after that point.

Classic Cellar - \$250  
Main Dining Room - \$250

## CONTACT INFORMATION

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PRIVATE DINING MENU AND  
INFORMATION