



A FLINT HILLS WOOD FIRE FOOD EXPERIENCE

**SAME DAY SELECTIONS • PICK UP & DROP OFF
CLASSIC CATERING AT YOUR LOCATION
GUEST-FOCUSED FULL SERVICE
CUSTOMIZED FOOD & CRAFT COCKTAILS • BAR SERVICE**

We believe that every meal should be one to remember, no matter the occasion, and that sharing food among friends is one of the best ways to create memories. The culinary and bar teams of our One Egg Group restaurants – Bourbon & Baker, Guilty Biscuit and Tallgrass Tap House – have curated our catering menu to focus on approachable food and beverage with offerings prepared by scratch from high quality ingredients. Bring the collective experience of our brands to your home, business, or group of friends for a uniquely Manhattan catering experience. Our catering offerings are designed to fit many needs – an impromptu small gathering, well-planned group events both large and small, as well as varied styles of service from pick up or drop off to simple buffets or upscale custom culinary dining experiences.

HOW TO PLACE YOUR ORDER:

-  Choose your menu
-  Choose your format
-  Decide on service format
-  Contact us
-  Want a bar add-on?

PLACE AN ORDER FOR YOUR EVENT! HERE'S HOW TO CONTACT US:

Email us at
catering@one-egg.com

OR

Call us at
785.537.1396
and choose option 1

OR

Fill out the event information
page for our Catering
Kitchen at one-egg.com

We'll generally be back in touch within 24 hours.

CATERING MENU

Our wood fire catering food menu centers around Kansas' rich history of farming and ranching with a midwestern spin on the West Coast's oldest ranching culture cuisine – a Santa Maria style feast. Inspired by our own families' fresh wood fire campfires set in the majestic Flint Hills, we quickly felt a connection to the traditions of West Coast ranching when the local ranches would host a Spanish-style feast for the vaqueros, family and friends. Dating back to the mid-1800s, the traditional Santa Maria style feast includes meat seasoned with salt, pepper and garlic that is grilled over an oak wood fire.

STARTERS

10 portions

HARRY'S BRUSCHETTA | \$38 V 1hr

Herbed heirloom tomatoes, goat cheese, olive tapenade, grilled French bread.

CHARCUTERIE BOARD | \$38 1hr

Bologna, salami, capicola, toasted almond goat cheese, smoked mozzarella, pickled red onion, pickle spear, Dijon aioli, toasted naan, crackers (items vary by season).

WOOD ROASTED VEGETABLES & DIP | \$40 V

Zucchini, squash, portabella mushrooms, cauliflower, red onion, bell peppers, served with Aji Verde dipping sauce.

DEVEILED EGGS | \$25

Pecan bacon, smoked paprika.

CHORIZO STUFFED DATES | \$38

Medjool dates, chorizo sausage, pecan bacon, chile d'arbol tomato sauce.

BLACK EYED PEA HUMMUS | \$21 V

Toasted black eyed pea hummus, roasted chickpeas, pickled peppers, piquillo coulis, grilled naan bread.

CHILLED SMOKED CORN DIP | \$35 V

Creamy roasted corn dip with caramelized onion, poblano, served with fried flour tortillas and grilled naan bread.

ANDOUILLE CANAPÉ | \$35

Wood fired andouille sausage, pimento cheese, homemade pickle, fried flour tortilla.

TOMATO AVOCADO CEVICHE | \$21 V 1hr

Heirloom tomatoes, avocado, mango, papaya, lime vinaigrette, fried flour tortilla.

CHICKEN TACOS | \$32 1hr

Chicken, pineapple-orange chile marinade, smoked mozzarella cheese, caramelized onions, tomato pico de gallo, flour tortillas.

SMOKED CHICKEN & POBLANO CHEESE DIP | \$28

Smoked chicken, roasted poblano peppers, goat & Menonita cheeses, heirloom tomato-poblano relish, fried flour tortilla.

MAINS

10 portions. Seasoned with a choice of traditional Santa Maria rub OR spicy paprika rub, then chargrilled over oak coals.

TRI TIP OF BEEF | \$MKT

Served medium rare to medium unless otherwise noted.

HALF CHICKEN | \$59

Citrus brined, cut into quarters for a blend of white and dark meat.

ANDOUILLE SAUSAGE LINKS | \$65

Spicy smoked Cajun pork sausage.

PORK TENDERLOIN | \$60

"Smashed" pork tenderloin.

PORTABELLA MUSHROOM | \$40 V

Lightly basted with garlic and herbs and served whole.

SHRIMP SKEWER | \$75

Served with pickled cucumber relish.

SMOKED CHICKEN ENCHILADAS | \$36 1hr

Smoked chicken, onion, poblano, flour tortilla, smoked mozzarella garlic cream sauce, pico de gallo.

PRIME RIB | \$MKT

Black pepper crusted prime rib, wood fired, slow roasted (must purchase whole roast).

CATERING MENU

SIDES

10 portions

GREEN SALAD | \$37

Kale, red cabbage, Brussels sprouts, shredded carrot, sunflower seeds, parmesan cheese. Choice of bacon tomato ranch or balsamic vinaigrette dressing.

PINQUITO BEANS | \$59

Bacon blanketed pink beans with peppers and onions in a sweet chile glaze.

SMOKED CORN ON THE COB | \$40

Served with chimichurri butter.

JICAMA SLAW | \$39

Jicama and cabbage slaw with mango, roasted red peppers, citrus vinaigrette, toasted celery seed.

MAC & CHEESE BAKE | \$32

Elbow macaroni, golden and mozzarella cheeses.

FRENCH BREAD | \$20

French loaf with chimichurri butter.

BEVERAGES

Served in 120 fl oz portions

GUILTY REFRESHERS | \$32.5

BOTTLED WATER | \$25

Ten 12oz bottles.

LOCAL COFFEE | \$32.5

HOUSEMADE SAUCES

10 portions. All housemade sauces are paired to perfectly complement our style of oak wood grilling.

CITRUS BBQ | \$10

Spicy and sweet sauce.

CHIMICHURRI | \$19

Green sauce with parsley, cumin, spices, garlic.

BARREL SAUCE (STEAK SAUCE) | \$19

Tangy and smoky pepper sauce.

BACON TOMATO RANCH | \$25

Fresh tomatoes and crispy bacon bits.

SALSA FRESCA | \$25

Fresh tomato sauce with cilantro, onion and pepper.

CHIMICHURRI BUTTER | \$25

Our chimichurri blend with softened butter.

FIREFLY SAUCE (HOT SAUCE) | \$10

Medium spiced red pepper blend sauce.

DESSERTS

10 portions

CHOCOLATE FUDGE

SHEET CAKE BROWNIE | \$30

BOURBON & BAKER CAKE | \$50

Our Bourbon & Baker favorites fashioned as a two-layer catering cake. (Serves 12)

- Blueberry Crumble
- Birthday Cake
- Black & White
- Chocolate Chocolate

BOURBON & BAKER COOKIES | \$27.5

Our Bourbon & Baker favorites available in saucer or "mini" sizes.

- Chocolate Chip
- Sugar
- Snickerdoodle

WOOD FIRE CATERING PACKAGES

A FLINT HILLS WOOD FIRE FOOD EXPERIENCE

For groups of 10-250 people

Priced per person. Order in increments of 10 people

Order with catering coordinator – 72 hour notice

Pick your Catering Format: Pick Up • Drop Off • Buffet • Plated

1. POLLO A LA PARRILLA “LUNCH #1” | \$13/PERSON

Santa Maria or spicy paprika seasoned bone-in, wood fire chicken paired with choice of 2 housemade sauces. Served with choice of one side: green salad, piquito beans, smoked corn on the cob, jicama slaw or mac & cheese.

2. TRI TIP EXPRESS | \$25/PERSON

Santa Maria dry rubbed, wood fire tri tip of beef paired with choice of 2 housemade sauces. Served with choice of one side: green salad, piquito beans, smoked corn on the cob, jicama slaw or mac & cheese.

3. TRADITIONAL SANTA MARIA FEAST | \$34/PERSON

Santa Maria dry rubbed, wood fire tri tip of beef paired with housemade chimichurri & salsa fresca. Served with piquito beans, smoked corn on the cob and green salad.

4. RED OAKED HOG | \$23/PERSON

Wood fire pork tenderloin steak & sausage links paired with choice of 2 housemade sauces. Served with jicama slaw and mac & cheese bake.

*Add andouille canapé starter for \$3.5/person.

5. FLINT HILLS FAVORITES \$18/PERSON

Wood fire pork tenderloin paired with a choice of 2 housemade sauces. Served with piquito beans and mac & cheese bake.

6. BUILD YOUR OWN BUNDLE | \$21-\$39/PERSON

Host's choice of 1 starter, 1 main paired with 2 housemade sauces & 2 sides.

PACKAGED ADDITIONS

Add dessert to any package for \$2.5-\$4/person (varies by selection)

Add Guilty Refreshers to any package for \$3.25/person (varies by selection)

CATERING MENU

BREAKFAST SELECTIONS 10 portions unless otherwise noted.

HALF DOZEN

BISCUITS & JAM | \$14

Buttermilk biscuits with seasonal housemade jam. 6 portions.

EGG & CAPICOLA BAKE | \$28

Egg, mozzarella, capicola, green onion.

SCONES | \$16.5

Varieties change seasonally. 6 portions.

CINNAMON ROLLS | \$16

With bourbon frosting.
9 portions.

BUTTER TARTS | \$31.5

9 portions.

GB BURRITO | \$49

Crispy fried potatoes, scrambled eggs, sausage, American cheese, green onion, flour tortilla, sausage gravy.

BISCUITS & GRAVY | \$42

Sausage gravy, green onions, bacon bits, diced tomatoes. 6 portions.

BREAKFAST SIDES

GUILTY POTATOES | \$31

Crispy fried potatoes, garlic-green onion sauté.

HOUSEMADE SAUSAGE PATTIES | \$36

PECAN SMOKED BACON | \$36

DROPPED BISCUITS | \$39

Fried biscuit dumplings, mixed berry jam, powdered sugar.

CATERING FORMATS

1hr

SAME DAY SELECTIONS

Ideal for impromptu social gatherings or a small group!

THE DETAILS

1 hour notice

 Denotes available for same day online ordering

Available 10 a.m. - 5 p.m.
Tuesday - Saturday

Order online at guiltybiscuit.com
from "Same Day Catering" Menu

Pick Up & Curbside Pick Up
Location at Guilty Biscuit + OE
Catering Kitchen 3033 Anderson
Ave | 785.537.6800



Scan here to
order Same Day
Selections online



PICK UP & DROP OFF

Great for when you're throwing a party and feeding your crew! Hearty selections for groups sized 10-250. Customize your menu from our variety of unique selections prepared by scratch from high quality ingredients.

THE DETAILS

Priced per menu selection.
Prepared as 10 portions to serve up to 10 people unless otherwise noted

72 hour notice

Order with Catering Coordinator

Pick Up & Curbside Pick Up
Location at 3033 Anderson Ave
785.537.6800

Drop Off available within 15 mile
radius (subject to delivery fees)



BUFFET MEALS

Choose from our curated packages or build your own menu.

THE DETAILS

Priced per 10 people and starting at \$13 per person, then based on selections or package
72 hour notice

Order with Catering Coordinator
Group sizes of 10 - 250 people
\$500 minimum order

One Egg Full Service charges apply



PLATED MEALS

Fitting for more formal events. Our team will be on-site to create and coordinate a smooth seated dining experience for your guests. Customize a multi-course menu that fits your event's needs and venue's kitchen capacity. (Location of the event will impact our menu capabilities.)

THE DETAILS

Priced per person and starting at \$30 per person, then based on menu creation

Group sizes of 20-150.

Order with Catering Coordinator
3 - 5 course menus

Food and beverage minimum of \$1,000

Menu consultation with Executive Chef to customize your menu

One Egg Full Service charges apply



TASTE OF THE LITTLE APPLE RECEPTION STYLE EVENTS

Entertaining with the best of our One Egg Group restaurant brands with reception style appetizer events. Customize a menu with a range of 3-12 appetizer style menu items for a unique menu fitting your guests' needs and venue's kitchen capacity.

THE DETAILS

Priced per person and starting at \$15 per person

14 day notice

Group sizes of 20-250

Order with Catering Coordinator

Food and beverage minimum of \$1,000

One Egg Full Service charges apply



PRIX FIXE MENU PRIVATE CHEF EXPERIENCES

Create a 3-5 course prix fixe menu designed in consultation with you and our Executive Chef. Add wine, whiskey or beer pairings in consultation with our beverage team comprised of Certified Sommelier, Head Brewer and Whiskey Steward.

THE DETAILS

Priced per person and starting at \$75 per person + beverage and bar selections

30 day notice

Group sizes of 4 - 25 people

Food and beverage minimum of \$1,000

Guest-focused full service

CATERING SERVICE OPTIONS

We wouldn't be One Egg Group without our dedicated and hardworking team. If you are wanting our team on-site to assist you, we are happy to help! We have these service options for you to choose from:



ONE EGG FULL SERVICE

The charge for an on-site food-focused service ranges from 20% for a standard buffet to up to 30% for plated multi-course meals. Our food minimum for full service events is \$500.

WHAT OUR TEAM WILL DO FOR YOU:

1. Show up with the food and set it up at its designated location.
 2. Stay for up to 3 hours of the event to attend to the food and focus on your guests' needs.
 3. Clean up before we leave.
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ONE EGG LIMITED SERVICE

\$30 per hour per server. If you would like a small gathering or event staffed with a service team to bring the full One Egg experience to you, we are happy to accommodate.

WHAT OUR TEAM WILL DO FOR YOU:

1. Arrive on time and ready to go!
 2. You'll have a designated lead server to coordinate multi-server events.
 3. Focus on your guests by providing our brand of hospitality.
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BAR SERVICE

We'll provide the bar, the bartender or both! We have trained bartenders to help pull off a simple beer and wine event all the way up to a pre-arranged theme craft cocktail menu. See details on next page.

BARTENDING SERVICES

MOBILE BAR SERVICE & OFFERINGS

We can bring the bar, bartender or both! Pick from the style of bar you would like, get in touch with us and we'll begin the planning!

JUST BARTENDING SERVICE

We provide a trained bartender for two hours. You supply everything else. Minimums and added hours apply.

KANSAS BEER & WINE SERVICE

Three beers, three wines and one seltzer all with Kansas ties.

FULL BAR SERVICE

Add to the Kansas Beer & Wine Service to include our additional liquor offerings, juices and traditional mixers.

CRAFTED COCKTAIL SERVICE

Add to your full bar with two craft cocktails created to best showcase your event to your guests.

EVERYTHING ELSE

Add the basics: disposable cups, napkins and utensils for \$2 per guest.

NO PROOF MENU | \$80 | 12 PORTIONS

Creative non-alcoholic cocktail menu to choose from. Pick up or drop off and \$160 minimum. Delivery fees apply.

HOT COCOA BAR | \$80 | 15 PORTIONS

A fun and creative cocoa bar. House cocoa mix served hot along with multiple toppings. Pick up or drop off and \$160 minimum. Delivery fees apply.

MIMOSA BAR | \$120 | 10 PORTIONS

Sparkling wine and your choice of 2 juices. We'll pre-mix for pick up or the bar and bartender will come to your location. Minimums and service fees apply.



JUST BARTENDING SERVICE

\$4 per guest: you supply the bar, we provide the bartender. A trained bartender will be at your event for up to two hours with just a few bar tools.

Party host will provide all the bar products.

\$150 minimum and \$2 per guest per additional hour.



KANSAS BEER & WINE SERVICE

\$3 per guest, plus per item charge. Four beer offerings, four wine offerings, all with a Kansas focus!

\$4 per beer, \$8 per wine, \$3 per N/A beverage.

A trained, insured and licensed bartender will be at your event for up to two hours with just a few bar tools.

The basic bar supplies are included (cups, napkins and ice).

\$300 minimum and \$1 per guest per additional hour, plus per item charge.



FULL BAR SERVICE

\$3 per guest, plus per item charge. Add a liquor bar to our Kansas Beer & Wine Service.

A liquor bar of 6 offerings, juices, house mixers and garnishes.

\$8 per drink, \$4 per beer, \$8 per wine, \$3 per N/A beverage.

A trained, insured and licensed bartender will be at your event for up to two hours with just a few bar tools.

The basic bar supplies are included (cups, napkins and ice).

\$300 minimum and \$1 per guest per additional hour, plus per item charge.



CRAFTED COCKTAIL SERVICE

\$4 per guest, plus per item charge. Add two craft cocktails designed for your party in addition to our full bar and Kansas Beer & Wine Services.

\$9 per craft cocktail, \$8 per drink, \$4 per beer, \$8 per wine, \$3 per N/A beverage.

A trained bartender will be at your event for up to two hours with just a few bar tools.

The basic bar supplies are included (cups, napkins and ice).

\$500 minimum and \$1 per guest per additional hour, plus per item charge.


EVERYTHING ELSE

All of our catering selections are plated on high quality disposable platters or aluminum pans. Plating on alternate platters and bowls may be available with advance notice and may be subject to an additional plating charge. Disposable utensils, plates and napkins are available for \$2 per person.

CATERING DETAILS

Catering service is for groups of 10-250 people

Priced to serve 10 portions (unless otherwise noted)

 Denotes available for same day online ordering – 1 hour notice

Order with Catering Coordinator – 72 hour notice

Pick Up & Curbside
Pick Up location:
3033 Anderson Ave
785.537.6800

Delivery available within 15 mile radius • subject to delivery fees

Additional service formats available – see Catering Formats page

OTHER OPTIONS

CUSTOM MENU ITEM CREATION

Work with our Culinary Team and/or beverage team to design and create custom menu items in advance of your event. Culinary menu development professional service rates of \$50 per hour apply. Minimum of 1 hour. If you choose OEG Catering for your event, we'll apply a 50% discount to the total time.

SAMPLE MENU TASTING

Want to try samples of menu items before making final decisions? We think you should! Kitchen menu sampling is offered at \$100 per tasting for up to 4 guests.



**SCAN HERE TO PLACE
A SAME DAY ORDER
THROUGH GUILTY BISCUIT**