



PRIVATE EVENTS MENU

[MCLAINSKC.COM/PRIVATEEVENTS](https://mclainkc.com/privateevents)

MCLAIN'S BAKERY | WALDO
201 E. GREGORY BLVD | 816.523.9911

MCLAIN'S MARKET | OVERLAND PARK
10695 ROE AVE | 913.242.8222

MCLAIN'S MARKET | SHAWNEE
5833 NIEMAN RD | 913.215.9288

MCLAIN'S MARKET | STANLEY
15102 TRAVIS ST | 913.242.8077

McLAIN'S

since 1945

APPETIZERS

Minimum 2 dozen for all appetizers, except Veggie KSO

bacon wrapped dates

\$25/dz

pitted medjool dates wrapped in bacon

ham-wrapped asparagus

\$25/dz

roasted asparagus, wrapped in ham

bruschetta

\$25/dz

minimum 2 dozen of one variety

housemade ciabatta crostini, with choice of:

- avocado (avocado spread, cherry tomatoes, feta cheese, on crostini)
- classic tomato
- asparagus, ham, caramelized onions, havarti cheese
- roasted red pepper mozzarella with balsamic glaze
- blt - cheddar, red onion, bacon, sliced tomato, arugula
- smoked salmon

sliders

\$42/dz

minimum 2 dozen of one variety

choice of cbs (chicken bacon sandwich), chicken salad, turkey, or hamburger sliders

sandwich platter

\$38/dz

minimum 2 dozen of one variety

choice of reuben, chicken salad, turkey, hot pastrami on rye, club sandwich, tuna salad or blt, cut into quarters

meatballs

\$50/dz

meatballs marinated in a housemade coffee bbq sauce, topped with grated parmesan cheese, and parsley

crab cakes

\$50/dz

baked crab cakes, topped with roasted red pepper aioli

crab stuffed mushroom caps

\$50/dz

baked cremini mushroom caps, filled with crab cake filling

veggie k-so

\$89

carrots, onions, celery, peppers, tomato, corn, and kale folded into a white cheese served with housemade tortilla chips

SALADS + BOWLS

serves 20-25 people

waldo cobb salad

\$79

mixed greens, chicken, avocado, bacon, tomato, egg, cheese, and croutons. served with housemade creamy italian dressing on the side

mediterranean chop salad

\$53

chopped lettuce, tomato, cucumber, red onion, kalamata olives, and feta. served with housemade herb vinaigrette dressing on the side

kale caesar salad

\$55

marinated kale, romaine, croutons and parmesan. served with housemade caesar dressing on the side

lemon pepper quinoa bowl

\$89

spring/summer

warm quinoa tossed with chicken, ham, leeks, red bell pepper, carrot, red potato, arugula, parmesan cheese

harvest quinoa bowl

\$89

fall/winter

warm quinoa tossed with chicken, bacon, roasted cremini mushrooms, asparagus, sweet potatoes, with marinated kale, feta cheese, and fried sage

MCLAIN'S

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BOARDS + TRAYS

serves 20-25 people, unless otherwise stated

large midwest charcuterie board **\$331**

serves 25-30 people

a variety of cured local meats, artisanal cheese, pickled vegetables, jelly, pimento dip and bacon tomato dip, housemade breads, and crackers

small midwest charcuterie board **\$195**

serves 15-20 people

a variety of cured local meats, artisanal cheese, pickled vegetables, jelly, pimento dip and bacon tomato dip, housemade breads, and crackers

large mediterranean charcuterie board **\$331**

serves 25-30 people

a variety of cured and other meats, cheeses, mediterranean-style dips, hummus, veggies, olives, bacon wrapped dates, housemade breads and crackers

small mediterranean charcuterie board **\$195**

serves 15-20

a variety of cured and other meats, cheeses, mediterranean-style dips, hummus, veggies, olives, bacon wrapped dates, housemade breads and crackers

toast charcuterie board **\$121**

deconstructed to allow for guest's choice of toppings:

- salmon toast (multigrain bread, salmon, dill spread, capers, onions)
- avocado toast (multigrain bread, avocado spread, feta, sliced tomato)
- sunflower toast (sourdough bread, sunflower butter, mixed berries, chia seeds, and honey glaze)

cheese tray **\$79**

select artisanal cheeses, grapes, sourdough, multigrain bread and fruit preserves

trio dip tray **\$68**

sweet onion dip, bacon + tomato dip, pimento dip. served with housemade chips, bread, and crackers.

fruit tray **gfi** **\$105**

fruit tray with assorted seasonal fruit, with buttercream (serves 25-30)

hummus tray **\$68**

assorted raw veggies, red pepper hummus served with housemade pita, and classic ranch

sourdough fondue **\$52**

grilled sourdough bread bites served with a pepperjack cheese sauce

veggie tray **gfi** **\$68**

celery, carrots, cucumber, red peppers, cherry tomatoes, with classic ranch dip

shrimp cocktail **gfi** **\$68/2lbs**

2lb minimum

peeled shrimp served with lemons, cocktail sauce, topped with parsley

gfi = made with gluten-friendly ingredients

Our gluten-friendly items are prepared in a common kitchen and cross contamination may occur.

McLAIN'S

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ENTREES

serves 20-25 people

salmon \$210

baked salmon, seasoned with basil pesto or italian herbs, served over rice with sugar snap peas, peppers, and onions

oven baked chicken quinoa platter \$158

seasoned and marinated chicken, over warm quinoa, served with seasonal vegetables

roasted beef tenderloin \$236

beef tenderloin roasted with an espresso rub, served with fried potatoes and topped with fresh parsley

mac + cheese tray \$58

add chicken for an additional \$11

cavatappi noodles, mild cheddar cheese, cream

All five add-ons for an additional \$20:

- bacon
- kale
- onions
- cherry tomatoes
- ghost pepper cheese

DESSERT

serves 20-25 people

dessert tray \$184

dessert board filled with a variety of housemade mini desserts including cake bites, mini cupcakes, strawberries, cookies and more

gluten-friendly dessert tray \$84

dessert board filled with a variety of housemade gluten-friendly sweets including truffles, cookies and more, served with vanilla buttercream

pastry charcuterie board \$158

beautifully arranged assorted housemade pastries, served with signature danish icing

mini dessert box \$56

serves 12

8 cake bites, 8 peanut butter bites, 8 mini cheesecakes

cupcakes half dozen \$16.5

vanilla topped with vanilla buttercream, chocolate topped with chocolate buttercream, vanilla funfetti topped with vanilla buttercream, ask about seasonal flavor!

cupcake dozen \$30.25

vanilla topped with vanilla buttercream, chocolate topped with chocolate buttercream, vanilla funfetti topped with vanilla buttercream, ask about seasonal flavor!

assorted cookies \$24.2 per dozen

chocolate chip, oatmeal raisin, mountain munch (oats, chocolate chips, coconut, walnuts), monster (gluten friendly, peanut butter oat base, m&m's, chocolate chips), peanut butter, snickerdoodle, double chocolate (gluten friendly), coconut macaroons, sugar sprinkle

mini cheesecakes \$26.4 per dozen

white chocolate, peanut butter & chocolate, cherry

mini cupcakes \$12.65 per dozen

vanilla topped with vanilla buttercream, chocolate topped with chocolate buttercream, red velvet topped with cream cheese frosting, carrot topped with cream cheese frosting

cupcookies \$10.99/dz

our signature cookie! pecan sandy, topped with chocolate icing or white buttercream, pecans, sea salt

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SWEET TREATS

PASTRIES

donuts	\$2.2 ea
glazed, chocolate with sprinkles, or cinnamon sugar	
muffins	\$2.85 ea
blueberry, carrot, or lemon raspberry poppyseed	
danish	\$2.95 ea
cherry, pineapple, apple, raspberry, blueberry, cheese, butter rolls. ask about our seasonal offerings	
croissant	\$4.2 ea
chocolate, everything croissant, ham + cheese, plain	
cinnamon roll	\$3.85 ea
sticky bun	\$4.15 ea
pecan twist	\$3.5 ea
almond cheese pocket	\$3.45 ea
assorted dozen	\$33 ea

MINI DESSERTS

cake bites	\$2.4 ea
vanilla with white chocolate shell, chocolate with dark chocolate shell	
flourless chocolate cake bite 	\$2.4 ea
flourless chocolate cake bite with a dark chocolate shell, brushed with a gold accent	
peanut butter bite	\$2.4 ea
peanut butter and rice crispy ball coated in milk chocolate, topped with a white chocolate drizzle	
cupcakes	\$2.75 ea
vanilla topped with vanilla buttercream, chocolate topped with chocolate buttercream, vanilla funfetti topped with vanilla buttercream, ask about seasonal flavor!	

 = made with gluten-friendly ingredients

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DRINK MENU

COCKTAILS

old fashioned \$8.25 ea

bourbon, blood orange shrub, bitters, orange slice

bloody mary \$8.25 ea

vodka, kc canning bloody mary mix, hot sauce, olive garnish

market mule \$8.25

ea vodka, blood orange shrub, ginger beer

mimosa \$5.5 ea

champagne, orange juice, elderflower liqueur

mimosa carafe \$15.5

serves 3

champagne, orange juice, elderflower liqueur

DRINK PACKAGES

Unlimited for a two hour party

unlimited non-alcoholic drinks \$8.4/person

+^{\$3} for every additional hour

all grab and go drinks, plus lemonade, tea, drip coffee

unlimited coffee bar \$12.6/person

+^{\$4} for every additional hour

all espresso bar drinks, all grab and go, tea, lemonade, drip coffee

unlimited alcohol bar \$21/person

+^{\$5} for every additional hour

all you can drink alcohol and non-alcoholic drinks

WINE

evolution \$10/glass | \$36/bottle

red + white blend

champagne \$8/glass | \$32/bottle

NON - ALCOHOLIC

Ghirardelli hot chocolate bar \$53

serves 10-12

a carafe of Ghirardelli hot chocolate, served with

homemade whipped cream, chocolate curls,

marshmallows, sprinkles and cinnamon sugar on the side

Get it spiked for an additional \$30

coffee carafe \$26

serves 10-12

roasted by our sister company, Sway Coffee Roasters

cold brew gallon \$42/gl

roasted by our sister company, Sway Coffee Roasters

iced tea gallon \$15/gl

black tea or berry tea, from Hugo Tea

lemonade gallon \$26/gl

bottled water \$2 ea

bottled orange juice \$2 ea

canned beverages \$1.50 ea

12 oz cans

canned sodas and sparkling water vary by store