



SAMPLE MENUS

Please note that the following menu samples highlight just a few of the various types of menus we can provide. We look forward to helping you curate the perfect menu for your event.



PICK-UP & DELIVERY

STAFF APPRECIATION MEAL FOR 25 GUESTS | \$14.00-\$16.00 PER PERSON*

SMOKED CHICKEN ENCHILADAS

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

CHICKEN TACO

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

CILANTRO RICE

White rice mixed with fresh cilantro and toasted spices.

PINQUITO BEANS

Pink beans with peppers, pecan bacon and onions in a sweet chile glaze.

FULL BUFFET OFFICE LUNCH FOR 20 GUESTS | \$17.00-\$19.00 PER PERSON*

DEVEILED EGGS

Pecan bacon, smoked paprika.

BBQ CHICKEN SANDWICH

Pulled chicken, citrus BBQ sauce, pecan bacon, mozzarella, sliced homemade pickles, potato crisps, bun.

TRI TIP SANDWICH

Thin sliced wood-fired tri tip of beef, smoked mozzarella, Firefly giardiniera, creamy Dijon sauce, bun.

ROASTED RED POTATO HASH

Roasted red potatoes, mixed peppers, onion.

JICAMA SLAW

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

CHOCOLATE FUDGE SHEET CAKE BROWNIE

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PICK-UP & DELIVERY

BOXED MEAL FOR TEAM OF 400 GUESTS | \$16.00-\$18.00 PER PERSON*

WOOD-FIRED CHICKEN

Citrus brined, bone in, cut into quarters, dark meat only.

PORK TENDERLOIN

Pork tenderloin served with roasted corn relish.

PINQUITO BEANS

Pink beans with peppers, pecan bacon and onions in a sweet chile glaze.

MAC & CHEESE BAKE

Elbow macaroni, golden and mozzarella cheeses.

FRENCH BREAD

French loaf with chimichurri butter.

BOURBON & BAKER COOKIE

Our Bourbon & Baker favorites.

- Chocolate Chip
- Sugar
- Snickerdoodle

TEAM CELEBRATION BREAKFAST | \$25.00-\$27.00 PER PERSON*

BREAKFAST BURRITO

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

ROASTED RED POTATO HASH

Roasted red potatoes, mixed peppers, onion.

SALSA FRESCA & FIREFLY HOT SAUCE

PECAN SMOKED BACON

BISCUITS & GRAVY

Sausage gravy.

FRUIT PLATTER

Variety of seasonal fruits from melons, berries, stone fruit and dried fruit. Changes by season.

CINNAMON ROLLS

With bourbon frosting.

LOCAL COFFEE & FRESH SQUEEZED ORANGE JUICE

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BUFFET

LOCAL CLUB CELEBRATION FOR 40 GUESTS | \$16.00-\$18.00 PER PERSON*

SANTA MARIA SALAD

Our green salad with cucumber, pickled red onion and roasted corn, served with Bacon Tomato Ranch or balsamic vinaigrette.

WOOD-FIRED CHICKEN WITH CHIMICHURRI SAUCE

Citrus brined, bone in, cut into quarters, dark meat only.

PORK TENDERLOIN WITH CITRUS BBQ SAUCE

Pork tenderloin served with roasted corn relish.

MAC & CHEESE BAKE

Elbow macaroni, golden and mozzarella cheeses.

FRENCH BREAD

French loaf with chimichurri butter.

WEDDING FOR 300 GUESTS | \$19.00-\$22.00 PER PERSON*

SANTA MARIA SALAD

Our green salad with cucumber, pickled red onion and roasted corn, served with Bacon Tomato Ranch or balsamic vinaigrette.

ROASTED RED POTATO HASH

Roasted red potatoes, mixed peppers, onion.

MAC & CHEESE BAKE

Elbow macaroni, golden and mozzarella cheeses.

WOOD ROASTED VEGETABLES WITH AJI VERDE SAUCE

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

WOOD-FIRED CHICKEN WITH CHIMICHURRI SAUCE

Citrus brined, bone in, cut into quarters, dark meat only.

TRI TIP OF BEEF

Served medium unless otherwise noted.

FAMILY REUNION FOR 100 GUESTS | \$18.00-\$23.00 PER PERSON*

HARRY'S BRUSCHETTA

Grilled French bread coins, goat cheese, olive tapenade, herbed heirloom tomatoes.

TRI TIP OF BEEF

Served medium unless otherwise noted.

SANTA MARIA SALAD

Our green salad with cucumber, pickled red onion and roasted corn, served with Bacon Tomato Ranch or balsamic vinaigrette.

ESQUITES

Roasted corn, Cotija cheese, mayo-sour cream, lime, heirloom tomato-poblano relish, cilantro.

PINQUITO BEANS

Pink beans with peppers, pecan bacon and onions in a sweet chile glaze.

BOURBON & BAKER CAKE

Our Bourbon & Baker favorites fashioned as a two-layer catering cake: Blueberry Crumble, Birthday Cake, Black & White, Chocolate Chocolate

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PLATED

SANTA MARIA EXPERIENCE FOR 100 GUESTS | \$28.00 PER PERSON*

FIRST COURSE

HARRY'S BRUSCHETTA FOR ONE

Grilled French bread coins, goat cheese, olive tapenade, herbed heirloom tomatoes.

SECOND COURSE

TRI TIP OF BEEF

Served medium unless otherwise noted. Served with sweet chile glazed beans, local heirloom tomato salad and barrel sauce.

THIRD COURSE

BOURBON & BAKER TWO LAYER BLUEBERRY CRUMBLE CAKE

RETIREMENT DINNER FOR 60 GUESTS | \$45.00-\$48.00 PER PERSON*

APPETIZERS

HARRY'S BRUSCHETTA

Grilled French bread coins, goat cheese, olive tapenade, herbed heirloom tomatoes.

WOOD-FIRED SHRIMP TOSTADA

Fried tortilla (corn or flour), jicama slaw, red pepper aioli, Cotija cheese.

FIRST COURSE

WINTER PEAR SALAD

Arugula, radicchio, mixed pears, cranberries, toasted pecans, romano and red wine cheese crumbles with a balsamic pomegranate vinaigrette.

SECOND COURSE

6 OZ ROASTED PORK TENDERLOIN

Chimichurri rubbed, served with red potato hash, mango-jicama slaw, roasted red peppers and citrus BBQ sauce.

THIRD COURSE

BISCUIT BREAD PUDDING

Bread pudding with homemade whipped cream and caramel drizzle.

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CELEBRATION DINNER FOR 350 GUESTS | \$50.00 PER PERSON*

FIRST COURSE

BURRATA & HEIRLOOM TOMATO SALAD

Burrata cheese, heirloom cherry tomato, arugula, fresh basil, balsamic vinaigrette.

SECOND COURSE

BEEF SHORT RIB & MAHI MAHI

Braised beef short rib, rustic tomato pan sauce; alongside wood-fired Mahi Mahi filet with chimichurri sauce, all over a roasted corn and black eyed pea succotash.

THIRD COURSE

ALTERNATING DESSERTS FROM BOURBON & BAKER

Blueberry swirled cheesecake, Swiss meringue buttercream, ganache painted plate (individual flourless chocolate torte, white chocolate mousse, raspberry crumble).

LUNCHEON SPEAKER & PRESENTATION FOR 150 GUESTS | \$19.00 PER PERSON*

FIRST COURSE

SANTA MARIA SALAD

Our green salad with cucumber, pickled red onion and roasted corn, served with Bacon Tomato Ranch or balsamic vinaigrette.

SECOND COURSE

WOOD-FIRED CHICKEN WITH BARREL SAUCE

Citrus brined, bone in, cut into quarters, dark meat only. Served with jicama salad and mac & cheese.

THIRD COURSE

BLACK & WHITE CUPCAKE

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RECEPTION

CUSTOMER SOCIAL HOUR WITH CRAFT COCKTAILS FOR 150 GUESTS

\$11.00 PER PERSON FOR FOOD* | \$8.00 AVERAGE FOR BAR*

SMALL BITES

HARRY'S BRUSCHETTA

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

CRAB SALAD LETTUCE WRAPS

Lump crab meat salad wrapped in endive lettuce and drizzled with a key lime and wood-fire jalapeño vinaigrette.

SHRIMP CROSTINI

Chile lime marinated and wood grilled shrimp over poblano and fried flour tortilla rounds topped with a corn salsa.

CRAFT COCKTAILS & WINE

PEACHES & BOURBON

Grilled peach, sage and honey infused Bulleit bourbon over ice.

SWEET BASIL

Boot Hill vodka shaken with lime juice, elderflower liquor, simple syrup and fresh basil.

SEAN MINOR CHARDONNAY

Sonoma Coast, CA 2019

SEAN MINOR CABERNET SAUVIGNON

Paso Robles, CA 2019

DAVE & DANI APPLE CRAFT CIDER

Manhattan, KS

HOLIDAY MENU FOR 400 GUESTS | \$29.00-\$32.00 PER PERSON*

DANISH MEATBALL

Blend of meats and spices into a two bite meatball.

CUBAN PORK SLIDERS

Smoked pork, sliced ham, mustard sauce, pickles, slider bun.

HARRY'S SMOKED SALMON

Toasted rye points, capers, hard boiled egg, diced onion, herbed cream cheese, fresh lemon and basil.

SHRIMP ON THE BARBIE

Shrimp skewer with pickled cucumber relish.

DEVEILED EGGS

Pecan bacon.

KANGAROO CHORIZO CHEESE DIP

Kangaroo chorizo, cheese blend, spices and house-fried chips.

POLLO DE PARILLA Y BIRRIA

Chicken thigh wood-fired then served in a rich birria style sauce.

ALLIGATOR SAUSAGE BITES

Toasted naan bread, pimento cheese, pickle slice, grilled alligator sausage.

BLACK EYED PEA AND PINQUITO BEAN DIP

A nod to a successful year ahead!

ESQUITES

Roasted corn, Cotija cheese, mayo-sour cream, lime, heirloom tomato-poblano relish, cilantro.

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one-egg.com | 785.537.1396 | catering@one-egg.com

Pick Up & Curbside Pick Up: Guilty Biscuit + OE Catering Kitchen • 3033 Anderson Ave



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RECEPTION

FUNDRAISER FOR 300 GUESTS | \$26.00-\$29.00 PER PERSON*

FOOD STATIONS TO START

SHRIMP SKEWERS

CHORIZO STUFFED DATES

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

SEASONAL CHARCUTERIE

MAIN BUFFET TABLE

TRI TIP OF BEEF

Served medium rare to medium unless otherwise noted.

PORK TENDERLOIN

Pork tenderloin served with roasted corn relish.

PINQUITO BEANS

Pink beans with peppers, pecan bacon and onions in a sweet chile glaze.

WOOD ROASTED VEGETABLES WITH AJI VERDE SAUCE

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

FRENCH BAGUETTE & PICKLED VEGETABLES

BOURBON & BAKER CAKE

Our Bourbon & Baker favorites fashioned as a two-layer catering cake.

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

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CHEF EXPERIENCE

PRIVATE WINE DINNER FOR 12 GUESTS

\$75.00-\$150.00 PER PERSON FOR FOOD* | \$25.00-\$50.00 FOR WINE PAIRINGS

FIRST COURSE

POTATO SCALLOP

Potato "scallop", roasted cauliflower puree, fried leeks, pickled carrot, gremolata.

WINE PAIRING: Morgen Long 'Seven Springs' Chardonnay

SECOND COURSE

SHIITAKE MUSHROOM & GOAT CHEESE SOUP

Shiitake mushroom, goat cheese, cream, biscuit crumble, bacon salt, chive.

WINE PAIRING: Marine Layer 'Ayres' Chardonnay

THIRD COURSE

SCALLION PANCAKE WITH BRAISED LAMB

Scallion pancake, braised lamb, cashew hoisin sauce, gochujang cream, sesame.

WINE PAIRING: Auguste Clape Cotes du Rhone

FOURTH COURSE

PAINTED BISON FILET

Herb roasted bison filet, smoked red pepper coulis, spinach and herb puree, bechamel, yellow pepper and mustard sauce, black pepper beet reduction.

WINE PAIRING: Arnot-Roberts 'Fellom Ranch' Cabernet Sauvignon

FIFTH COURSE

CHOCOLATE GANACHE TART

Chocolate ganache tart, luxardo cherry sauce.

WINE PAIRING: Graham's Six Grapes Ruby Port

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