



Menu: Tuesday 9-15 thru Saturday 9-19

## Rosh Hashanah Specialty Menu – Available All Week!

### **Seattle Alder Smoked Salmon, Parmesan and Scallion Dip**

**\$19 | pint**

Served with vegetable crudité and peppered lavosh strips.

### **Roasted Carrot Soup Infused with Ginger and Orange (Veg/GF)**

**\$15.00 | quart**

Pan roasted spiced carrots and onions accented with ginger, orange juice, celery and onions in a rich vegetable stock. Delicious served chilled or hot.

### **Caramelized Salmon Filets with a Balsamic-Soy-Orange Syrup**

**\$65 serves 4 | \$37.5 serves 2**

4 – (5 oz.) Filets of fresh Canadian salmon dredged in a mixture of sugar and crushed white peppercorns, pan seared and caramelized then drizzled with a reduced balsamic vinegar, soy and orange syrup. Served with Israeli couscous with 7 vegetables.

### **Lamb Ragout (DF)**

**\$68 serves 4 | \$39 serves 2**

An Alsatian inspired dish comprised of large tender morsels of leg of lamb simmered with mushrooms, onions, and tomatoes. Seasoned with kosher salt, cracked black pepper, red wine, and a touch of cinnamon. Served over egg noodles.

### **Roasted Butternut Squash, Mushroom and Goat Cheese Savory Bread Pudding (Veg)**

**\$24 | serves 4**

This savory bread pudding is a perfect medley of fall flavors...butternut squash, sautéed mushrooms, challah bread, thyme, and creamy goat cheese with a touch of bourbon...our secret ingredient!

### **Israeli Couscous with 7 Vegetables (Veg)**

**\$22 | serves 4**

Pearl couscous combined with asparagus, zucchini, yellow squash, carrots, red onion, red bell pepper and Brussels sprouts that have been roasted with delicious fennel bulb, garlic, white pepper and olive oil. The couscous and vegetables are then lightly tossed with a dressing of honey, olive oil, vinegar, pepper and salt to form a velvety dressing. A great dish either warm or at room temperature.

### **Kugel Noodle Pudding (Veg)**

**\$22 | serves 4**

The traditional holiday dish that is a sweet intersection of a pudding and a casserole! Crispy on the outside and creamy on the inside.

### **Best-Ever Apple Cake (DF)**

**\$24 | serves 4**

This apple cake is moist and delicious with the perfect amount of sweetness and spice – plus large chunks of apple and chopped walnuts add great flavor and texture. Once this apple cake comes out of the oven, a wonderful sweet buttery vanilla glaze is poured over the top which soaks into the cake making it even more delicious!



## Shareables

### **Wild Mushroom and Gruyere Mini Tarts**

**\$28 | 12**

Savory bite-size mini tarts featuring a wild mushroom ragout and gruyere cheese custard baked until golden.

### **Shore Salad (GF)(DF)**

**\$25 | pint**

**\$6 | dozen house made crostinis**

Tender chunks of Gulf shrimp and sweet lump crabmeat tossed with celery, crunchy water chestnuts, and lightly dressed with a house crafted lemon and caper aioli spiked with a touch of Horseradish. Quite possibly the freshest and best seafood salad you will ever experience! An indulgence all on its own or use as a topping on our house made crostinis and you have a great appetizer to share with friends and family!

### **Lon Lane's Famous Onion Puffs**

**\$36 | serves 4-6 (24 puffs)**

Our world-famous onion puffs – at parties you must show restraint, now you can have as many as you please and sharing is optional! Onion puff toasts and special mix comes ready for you to assemble and bake fresh at home.

## Salads & Such

### **Chef's Mix of Power Greens with Oranges, Strawberries, Red Onion and Toasted Pecans (GF, DF)**

**\$24 | serves 4 (as a side salad) | \$15 serves 2**

Power Greens topped with sliced oranges, strawberries, shaved red onion and toasted pecans. Served with a red wine vinaigrette

### **Fall Harvest Salad (GF/DF)**

**\$24 | serves 4 (as a side salad) | \$15 serves 2**

Baby spinach and romaine with roasted corn, heirloom cherry tomatoes, red pepper strips, and cucumber topped with fried shallot rings. Served with a white balsamic roasted garlic vinaigrette.

### **Fresh Daily Round Bread Loaf**

**\$8.5**

Baked daily, this crusty on the outside, chewy on the inside bread is versatile for breakfast toast, sandwich bread or grilled for dinner.

### **Signature Lavosh**

**\$10 | serves 4**

Flat bread brushed with herb butter then dusted with Parmesan cheese and cracked black pepper - one of our signature items! Great with soup, salad or all on its own!

## Entrées

### **Roasterie Espresso and Green Peppercorn Encrusted Tenderloin**

**\$78 serves 4 | \$44 serves 2**

4 – (5 oz) Tenderloin medallions of midwestern beef encrusted with our house made rub of The Roasterie's Espresso grind coffee and green peppercorns, grilled until medium rare and served with horseradish crème and cabernet sauce. Served with our Signature cream cheese mashed potatoes.

### **Pan Seared Chicken Piccata (GF)**

**\$65 serves 4 | \$34 serves 2**



Eight (3 oz) medallions of tender chicken breast quickly sautéed in butter, lemon and white wine with caramelized roasted grape tomatoes and artichoke quarters in a lemon and caper butter sauce. Served with buttered noodles.

**Spinach, Mushroom and Ricotta Jumbo Stuffed Shells (Veg) – Back Again!**

**\$55 serves 4 | \$32.5 serves 2**

12- jumbo pasta shells stuffed with a mixture of sautéed cremini mushrooms, fresh sautéed spinach and seasoned ricotta accented with white wine and a touch of red chili flake. Simmered in a homemade marinara sauce and topped with fresh mozzarella and parmesan. Served with grilled zucchini and yellow squash with red pepper.

*A la Carte*

**Roasted Brussels Sprouts, Grape Tomatoes and Mushrooms (GF, DF)**

**\$22 | serves 4**

**Inspired Occasions Signature Cream Cheese Whipped Potatoes (GF)**

**\$22 | serves 4**

**Mélange of 7-Vegetables Oven Roasted with Fennel (GF,DF)**

**\$24 | serves 4**

Asparagus, zucchini, yellow squash, carrots, red onion, red bell pepper and Brussels sprouts roasted with delicious fennel bulb, garlic, white pepper and olive oil.

*House Crafted Desserts*

**Decadent Chocolate Espresso Brownies**

**\$18 | dozen of 2x2" squares**

Rich and decadent, these chocolate brownies are highlighted with espresso powder and walnuts with a light dusting of powdered sugar as they fly out the door. What a sweet way to put some pep in your step!

**Call to Order 816.444.8372**



## From Our Chefs to Your Table

### How to Order:

- Call Inspired Occasions at **816-444-8372** by 11:00 a.m. to place a same-day order.
- Ordering in advance is encouraged and appreciated!

### Curbside Pick-Up Details – 6306 Morningside Drive, KC, MO 64113:

- Pick-up can be made from 4:00 pm - 6:00 pm **Tues - Sat** and 3:00 pm- 5:00 pm on Saturday, September 19th.
- Curbside pick-up is located on Morningside Drive in the front of the building.
- Upon arrival, client should remain in vehicle and call 816-444-8372. Food will be brought to curb and placed in back seat or trunk of car, maintaining a no-contact policy.
- Gratuities are not expected but appreciated!

### Delivery Details:

- Deliveries will be made from 4:00 p.m. - 6:00 p.m. September 15<sup>th</sup> through September 19th.
- Delivery fee of \$8 for orders within 5 miles. \$10 for 5-10 miles. Extra charges will apply for over 10 miles.
- A minimum of \$50.00 must be ordered.
- Delivery Drivers are Inspired Occasions staff and will be in Lon Lane's Inspired Occasions branded attire and vehicles.
- Drivers will follow delivery protocol requested by client at time of order.
- Food items will be delivered in a branded bag and secured with a tamper resistant sticker that indicates the name of the delivery driver and the time the food is delivered.
- We practice a “**No Contact**” delivery protocol.
- Delivery drivers are not expecting a gratuity.
- Clients will receive a text message that their delivery has been completed.

### Safety:

- Rigorous cleanliness standards including but not limited to the following: frequent handwashing, food-safe gloves being worn during preparation and food contact, the cleaning of high touch surfaces regularly.
- A log of kitchen staff is kept identifying what staff member prepared what items.
- Delivery drivers will wear food-safe gloves and masks when handling delivery bags.

### Forms of Payment:

- Credit Cards are the only form of payment and must be received at time of order.
- Credit card convenience fees are waived.
- Orders are subject to tax and delivery fee.

#### **CONSUMER ADVISORY AND ALLERGY DISCLAIMER**

Menu items Contain (or may contain) raw or undercooked ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish, or any eggs may increase your risk of food borne illness.

Lon Lane's Inspired Occasions will accommodate most allergy and special meal requests if sufficient notice is provided, ideally three business days. When the allergy requires special food preparation, the special request order may incur additional cost to cover custom products and additional labor. Every effort will be made to ensure that allergen-containing ingredients are not present in the requested menu item; however, there is always a risk of cross contamination as commercial catering kitchens are not allergen free environments. Some allergies, such as nut and shellfish, can cause severe reactions, sometimes life threatening. We highly recommend that an individual with a life-threatening food allergy provide his/her own food or carry the appropriate antidote prescribed by the individual's doctor. Lon Lane's Inspired Occasions will not assume liability for adverse reactions to foods consumed at functions we deliver or cater.

Call 816-444-8372 to order September 15th through September 19th Menu