



EST. 2022

THE PATIO PACKAGE



Enjoy our most popular food selections featured in this menu, but don't feel limited—our team is happy to accommodate any special requests to make your event uniquely yours. For custom menus, special accommodations, or any questions, feel free to call or email us directly. We're here to make sure your event is just as exceptional as you've imagined.



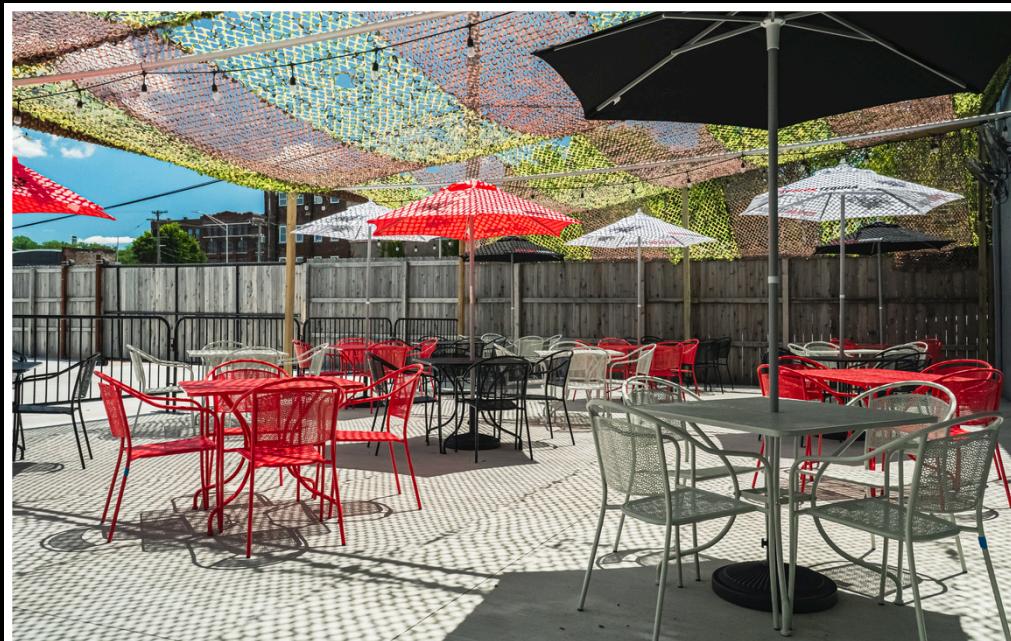
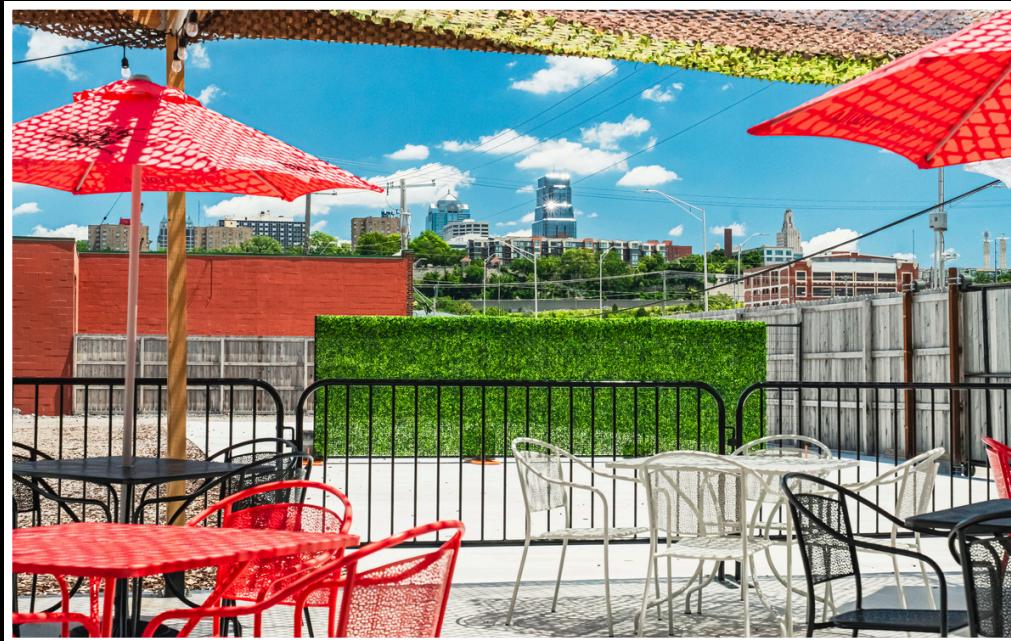
816-278-8114



ADRIAN.MURGUIA1@GMAIL.COM



WWW.INCLINEON9TH.COM



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SPACE AVAILABILITY

SEATED DINNERS FOR 30-60 GUESTS | COCKTAIL PARTY FOR 30-80 GUESTS
MONDAY - THURSDAY: ALL-DAY AVAILABILITY | SUNDAY: EVENING ONLY

DAYTIME HOURS: 11AM-3PM (3 HOUR LIMIT, 1 HOUR ACCESS TO SPACE BEFOREHAND)

EVENING HOURS: 4PM-11PM (3 HOUR LIMIT, 1 HOUR ACCESS TO SPACE BEFOREHAND)

DAYTIME MINIMUM: \$1500 MINIMUM SPEND + 22% SERVICE FEE

EVENING MINIMUM: \$2500 MINIMUM SPEND + 22% SERVICE FEE

GUESTS MUST BE ON ONE CHECK



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APPETIZERS

CAPRESE SKEWERS

\$24

Fresh Mozzarella, Cherry Tomatoes, And Basil, Drizzled With Balsamic Glaze On Individual Skewers.

BRUSCHETTA

\$38

Heirloom tomatoes, red pepper pesto, fresh mozzarella, balsamic reduction

FRIED CHEESE

\$38

Panko breaded whipped goat cheese served with hot honey or bacon jam

RANGOON CUPS

\$48

Crispy Wonton Cups Filled With Creamy Crab Rangoon Mix, Topped With Green Onion And Sweet Chili.

CHICKEN SPIEDINI BITES

\$60

Marinated Chicken Pieces Lightly Breaded And Grilled, Served On Skewers With A Zesty Lemon Butter Sauce.

BACON WRAPPED SCALLOPS

\$120

Maple Soy Bourbon Glazed Scallops with Chipotle lime aioli

SMOKED SALMON BITES

\$70

Smoked Salmon On Crisp Cucumber Rounds, Garnished With Dill, Capers, And A Touch Of Lemon Cream.

SHRIMP SCAMPI SKEWERS

\$70

Juicy Shrimp Sautéed In Garlic Butter And White Wine, Served On Skewers With Fresh Parsley.

SLICED STEAK CROSTINI

\$60

Seared sliced steak on top of toasted crostini topped with chimichurri and fresh herbs

PLATTERS

DELI PLATTER

\$120

Choice of: Italian Club, Turkey Club, Classic Ham, Roast Beef, Pastrami, Corned Beef.

standard setups, can be customizable

includes potato Chips

SANDWICH PLATTER

\$120

Choice of: Chicken Salad, Cucumber, Smoked Salmon, Tuna Salad, Egg Salad, Apple Fennel Salad.

standard setups

BURGERS & DOGS

\$180

Choice of: Hot Dogs, Bratwurst, Polish Sausage, Italian Sausage, All Beef burgers, Veggie Burgers.

standard condiments provided, extra toppings available for purchase

includes potato chips



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BUFFET OFFERINGS

\$40

per person

3 courses

**all items served
by an attendant**

INSTRUCTIONS:

choose one salad

choose two entrees

choose one dessert

***additional entrees
\$10 per person**

SALADS

HOUSE arugula, red onion, grape tomato, cucumber, and feta cheese, tossed in green goddess dressing

CAESAR romaine lettuce, shaved pecorino Romano, and homemade croutons, tossed in homemade caesar dressing

ENTREES

PAPRIKA CHICKEN marinated grilled chicken breast, white rice, and seasonal vegetables

CHICKEN SPIEDINI garlic amogio sauce w/ pasta in light garlic wine sauce

FLANK STEAK w/ potatoes, seasonal vegetables and side of chimichurri sauce

SEARED SALMON beurre blanc sauce w/ white rice and seasonal vegetables

GRILLED PORK LOIN tequila lime sauce w/ rice and seasonal vegetables

DESSERT

ASSORTED MINI CHEESECAKES mini cheesecake bites



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DRINK PACKAGES

CHOOSE YOUR TIER

CONSUMPTION • *HOST PAYS PER DRINK

TIER 1 • \$35 PERSON

Unlimited Beer and Wine for Three Hours

TIER 2 • \$45 PERSON

Unlimited Beer, Wine, & Call spirits for Three Hours

TIER 3 • \$55 PERSON

Unlimited Beer, Wine, & Premium Spirits for Three Hours

all packages include NA beverages

specialty cocktails may be added to tiers two and three for an additional \$10 per person



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BEERS

| | |
|-----------------|------------------|
| Busch Light | Boulevard Tank 7 |
| PBR | Boulevard Space |
| Hamm's | Camper |
| Old Style | Sierra Nevada |
| Bud Light | Pale Ale |
| Budweiser | Yuengling Lager |
| Coors Light | Corona |
| Coors Banquet | Modelo |
| Miller Lite | Guinness |
| Miller Highlife | Boulevard Wheat |
| Michelob Ultra | |

WINES BY THE GLASS

RED

Louis Martini Cabernet
Souleil Vin De Bonte Grenache
Inscription Pinot Noir

White, Sparkling, Rose

La Marca Prosecco
Starborough Sauvignon Blanc
William Hill Chardonnay
Ferrari Carano Fume Blanc
Studio by Miraval Rosé

CALL SPIRITS

Tito's Vodka
Bacardi Rum
Tom's Town Gin
Espolon Tequila
Blanco
Jim Beam
Bourbon

PREMIUM SPIRITS

Ketel One Vodka
Bacardi 8 year
Hendrick's Gin
La Gritona Tequila
Maker's Mark
Bourbon

NON ALC BEVERAGES & MIXERS

| | |
|-----------------|-----------------|
| Soft Drinks | Soda Water |
| Coffee | Tonic Water |
| Teas | Ginger Beer |
| Sparkling Water | Cranberry Juice |



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