



## 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





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



# 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\***



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

# 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\*



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

# 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



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

# 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\**

## 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	
Michelob Ultra	
Boulevard Wheat	

## CALL SPIRITS

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

## NON ALC BEVERAGES & MIXERS

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

## 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

## PREMIUM SPIRITS

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



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