



TOURNAMENT BUFFET MENU

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– Breakfast & Brunch -

GRAB & GO

BREAKFAST BURRITOS \$8++

Choose One or Enjoy an assortment Bacon • Sausage • Chorizo With eggs, cheese, & potatoes in a flour tortilla

BREAKFAST SANDWICHES \$8++

Choose One or Enjoy an assortment Bacon •
Sausage With eggs & cheese on Toasted Bread Bagel
Sandwiches ADD \$1++

CONTINENTAL BREAKFAST \$13++

Food Selections: Asst. of muffins, Danish or donuts, whole fruit & yogurt.

Add On: Breakfast burritos \$6++ person

HOT BREAKFAST BUFFET \$20++ PER PERSON

Scrambled Eggs with Cheese & Chives, Breakfast Potatoes, Sliced Bacon, Sausage Links, Oatmeal, Croissant, Bread Selection: Sourdough & Wheat

WAFFLE BUFFET \$20++ PER PERSON

Fresh Berries • Chocolate Chips • Bananas • Marshmallows • Maple Syrup • Chocolate Sauce

BISCUITS & GRAVY BUFFET

Homemade Sausage Gravy, Your choice of Two Types of Biscuits Served with Fresh Fruit Biscuits: Jalapeno Cheddar • 5 Cheese • Buttermilk • Gluten Free • Low Calorie Biscuit

Add Ons:

Breakfast Potatoes \$5++
Scrambled Eggs with Cheese & Chives \$5++

QUICHE \$8++ PER SINGLE SLICE

Cheddar & Bacon • Spinach Manchego • Smoked Salmon & Boursin • Roasted Vegetables • Sausage & Ham









DRINKS & BEVERAGES -

DRINKS BAR \$8++ PER PERSON

Add OJ, Coffee, Iced Tea & water

BLOODY MARY BAR \$12++ PER PERSON

Enjoy our three signature bloody mary mixes and all the fixins!

MIMOSAS

\$7++ PER GLASS \$25++ PER CARAFE

Orange • Apple • Cranberry • Pineapple • Grapefruit

NON-ALCOHOLIC BEVERAGES

ICE TEA \$16++ PER GALLON
LEMONADE \$16++ PER GALLON
HOT COFFEE \$16++ PER GALLON
COKE PRODUCTS \$3++ PER CAN



CHEF-INSPIRED BUFFETS

Iced tea, lemonade and soda are included with each Chef-Inspired Buffet. Prices shown are per person.

THE PRAIRIE HIGHLANDS BUFFET THE FIESTA MEXICAN BUFFET THE SPIN PIZZA BUFFET THE DELI BUFFET BUFFET THE SALAD BAR CREATE-YOUR-OWN BOX LUNCHES PREMIUM BOX LUNCHES	\$32 ++ \$30 ++ \$30 ++ \$20 ++ \$20 ++ \$16 ++
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THE PRAIRIE HIGHLANDS BUFFET S32++ PER PERSON

The most popular option for golf tournaments! Your choice of two grilled meats, two sides, freshly baked buns, accoutrement, condiments and fresh cookies.

Water Service, Lemonade, Iced Tea & Sodas are included

MEATS

Pick Two

Grilled Herb Chicken Breast • Grilled Angus Hamburgers • Grilled Black Bean Burgers • All Beef Hot Dogs

CHEESES

Pick Two

American • Cheddar • Swiss • Provolone • Pepper Jack • Chevre.

SIDES

Pick Two

BBQ Baked Beans • Cheddar Gouda Cheese Corn • Fresh Seasonal Fruit • Coleslaw • Potato Salad • Assorted Potato Chips.

DESSERT

Chocolate Chip Toffee Cookies - Baked fresh before your event

CONDIMENTS INCLUDED:

Lettuce, Tomato, Shaved Red onion, House -made dill pickles, Pickles Relish. Assorted Mustards, Ketchup and Mayonnaise.







FIESTA MEXICAN BUFFET

\$30++ PER PERSON

PROTEINS

Pick Two

Shredded Chicken • Ground Beef • Shredded Pork

TOPPINGS

Jalapenos • Sour Cream • Fresh
Guacamole • Cilantro • Tortilla Chips
• Pico de Gallo • Diced Tomatoes •
Shredded Lettuce • House Made Salsa •
Shredded Cheese Corn & Flour Tortillas

SIDES

Black Beans • Chipotle Rice

DESSERTS

Pick One

Brownies • Chocolate Chip Cookies • Fruit Cobbler • Triple Chocolate Cheesecake • Limoncello Creme Torte





- SPIN! PIZZA BUFFET -

\$30++ PER PERSON

PIZZA SELECTIONS

Your choice of Traditional & Detroit styles

SALAD

Pick One

ARTISAN HOUSE SALAD

Pickled Onions • Carrots • Cherry Tomatoes • Balsamic Vinaigrette

CAESAR SALAD

Chopped Romaine Hearts • Baguette Croutons Rigato Parmesan • Homemade Caesar Dressing

BOSTON LETTUCE WEDGE SALAD

Bibb Lettuce • Bacon Lardons • Cherry Tomatoes • Gorgonzola Cheese • Crispy Apple Bacon Bacon • Thyme Buttermilk Dressing

SIDES

Breadsticks • Flatbread • Hummus

LASAGNA

ADD \$8++

Alfredo Spinach • Chicken Parmesan • Smoked Salmon & Roasted Tomato • Classic Italian

SALAD BAR \$20++ PER PERSON

SALAD MIX INCLUDES

Parmesan Cheese • Mixed Cheese
Blend • Croutons • Bacon Bits •
Cucumbers • Tomatoes Red Onions
• Carrots • Red Bell Peppers •
Olives • Green Onions

DRESSINGS

Pick Two

Chipotle Honey Vinaigrette • Green Goddess Dressing • Banana Ginger Vinaigrette Caesar Dressing • Roasted Garlic Ranch • Blue Cheese Honey-Lime • Oil and Vinegar • Champagne Vinaigrette

PROTEIN

Pick One

Ham • Turkey • Grilled Chicken Add 2nd protein \$5++









THE DELI BUFFET ——

\$18++ PER PERSON

Our Deli Buffet offers your guests an opportunity to build their own cold sandwiches using high-quality meats, cheeses, produce and house made accompaniments. Included in the price are your choice of two meats, two cheeses, two sides, freshly baked breads and rolls, accourtement and condiments. Coffee, tea or lemonade are included.

PROTEIN

Pick Two

Turkey • Roast Beef • Ham

CHEESES

Pick Two

Cheddar • Provolone

SIDES

Pick Two

Potato Chips • Coleslaw • Pasta Salad • Red-Skin Potato Salad

SALAD

Add a salad buffet for \$10 per person.

Dressing Options: Chipotle Honey Vinaigrette
- Green Goddess Dressing - Banana Ginger
Vinaigrette - Caesar Dressing - Roasted Garlic
Ranch - Blue Cheese - Honey-Lime - Oil and
Vinegar - Champagne Vinaigrette

CONDIMENTS INCLUDED: Lettuce - Tomato - Onions - Dill Pickles - Mustard - Mayonnaise



CREATE-YOUR-OWN BOX LUNCHES

\$16++ PER PERSON

Served in an individual box with: Chips, Fruit Cup & Cookie. (Or plated-depending upon event needed & requests)

CHOICE OF BREADS (SELECT 1)

Croissant, Flat Bread, Harvester, Hogie

CHOICE OF MEAT (SELECT 1)

Smoked Turkey, Ham, Roast Beef

CHOICE OF CHEESE (SELECT 1)

American, Cheddar, Provolone, Pepperjack

PREMIUM BOX LUNCHES

\$20++ PER PERSON

All individual boxed lunches are prepared fresh from our kitchen and served with a bag of kettle chips, fresh fruit, & freshly baked dessert. Condiments served on the side upon request. Gluten-free and vegetarian options available on most boxed lunches

SMOKED CLUB

Smoked Ham, Turkey, Cheddar Cheese, Bacon, Tomato, Bibb Lettuce, Mayo, Multigrain Wheat Bread

TURKEY CAPRESE

Turkey, Smoked Fresh Mozzarella, Tomato, Mix greens, Basil Pesto Aioli, Ciabatta Roll

ROAST BEEF & CHEDDAR

Shaved Roast Beef, Horseradish, Sharp, White Cheddar, Mix Greens, Shaved Red Onions, Tomatoes, Honey Mustard, New York Rye Bread

THE CUBANO

Braised pork, ham, Swiss, shaved pickles, yellow mustard, and garlic-mojo sauce on a Cuban long roll

ITALIAN STALLION

Shaved Pepperoni & Capicola, Ham, Provolone, Mix greens, Tomatoes, Shaved Red Onion, Herbs, Piquant Pepper aioli, French baguette.

GRILLED MEDITERRANEAN VEGETABLE WRAP

Grilled Zucchini, Peppers, Mushrooms, Tomatoes, Traditional Garlic Hummus, Kalamata Olives, Spanish Cheese with Spinach tortilla