

CAFE & STEAKHOUSE



DUSTY TRAIL

PRIVATE DINING MENU

## *Let Us Take Care of Every Detail*

Step back in time to homemade food, timeless decor, and exceptional service. Whether you have a group of 20 or 200, Dusty Trail can cater to your needs. Dine in either our Lewis or Clark rooms, or combine the two for larger events. Our event planner will curate your perfect event.

Call 660-744-6389 or email us at [DustyTrailSteakhouse@gmail.com](mailto:DustyTrailSteakhouse@gmail.com) to discuss your event and set up a tour.



## *Appetizers*

Our event planner will guide you through planning your perfect cocktail hour or pre-dinner hors d'oeuvres - or let us customize an appetizer selection for you. Prices are set per person and are calculated based on party size and selected appetizers.

Pickle "Pie" Sliders  
Dusty Trail Ham & Cheese Sliders  
Cream Cheese & Mushroom Meatballs  
Herb Butter Meatballs  
Dusty Trail Meatballs

Crudite & Dip  
Fruit Tray and Dip  
Chips and Assorted Dip  
Stuffed Mushrooms  
Mushroom Crostini



## *Plated Lunch Selections*

Choose two entree options to please every guest. Each entree includes coffee, or iced tea.

Menus can be customized to accommodate your needs. Prices are set per person.

Pulled Pork and Apple Slaw Sandwich with Fries	\$12
Grilled Chicken Club Sandwich with Fries	\$12
Open-Face Hot Pork Tenderloin with Mashed Potatoes	\$12
Lasagna with Garlic Bread and Side Salad	\$12
2 pc Fried Chicken Dinner with Mashed Potatoes and Vegetable	\$12
Chicken Pot Pie with Side Salad	\$12
Southwest Chicken Salad	\$12
Soup and Salad	\$10

## *Plated Dinner Selections*

Each entree includes coffee, iced tea, dinner rolls and salad and our signature raspberry chocolate torte for dessert. Menus can be customized to accommodate your needs.

Prices are set per person.

12oz Prime Rib with Mashed Red Potatoes and Seasonal Vegetables	\$31
6oz Filet Mignon with Mashed Red Potatoes and Oven Roasted Mushrooms	\$31
5oz Top Sirloin with Mashed Red Potatoes and Seasonal Vegetables	\$20
Deconstructed Chicken Cordon Bleu over Fettuccine	\$24
Blackened Chicken Kabobs with Chipotle Sweet Potato Mash and Seasonal Vegetables	\$22
Beef or Chicken Kabob with 5oz Top Sirloin, Mashed Red Potatoes and Seasonal Vegetables	\$30

Ask us about a Wild Game Feature option for your event

Market

## Drinks

Iced Tea, Water and Coffee are always complimentary with banquets. Cash or open bar.\*  
\$200 bar tab minimum for private service bar.

Soft Drinks	\$2
Well Liquor	\$5
Premium Liquor	\$7
House Wine	\$4
Premium Wine**	\$7
Domestic Bottled Beer**	\$4
Craft & Imported Bottled Beer**	Quoted
Pony Keg**	Quoted
J. Roget Champagne**	\$20/Bottle

\*No tabs for cash bars. Open bar tabs must be paid in full at end of night on a single ticket.

\*\*Kegs, Premium Wines, Bottle Beers, and Champagne must be determined 2 weeks in advance of the party to allow for order. Any orders after this time will incur a surcharge or potentially may not be filled.



## Dessert

Choose a dessert to sweeten your event. Prices are per person.

Dinner Entrees automatically included Raspberry Torte, but substitutions are available.

Raspberry Chocolate Torte with White Chocolate Mousse	\$5
Pie	\$4
Ice Cream	\$3
Specialty Cake	Quoted

# GUIDELINES & REQUIREMENTS

## *Minimums and Capacities for Private Use*

Lewis Room	20-65
Clark Room	50-80
Lewis & Clark Rooms	80-145

## *Room Rental Fee*

Weekdays	
Lewis Room	\$25
Clark Room	\$50
Lewis and Clark Rooms	\$75
Weekends	
Lewis Room	\$50
Clark Room	\$75
Lewis and Clark Rooms	\$100

## *Additional Options*

Audio Visual	\$25
Custom Linens	Quoted
Custom Centerpieces	Quoted

For full restaurant reservation or meeting room only pricing, please contact us directly for a bid.

## *Important Information*

All events are subject to final sales tax and a 20% gratuity.  
All audio visual equipment must be provided and tested at least 1 day prior to event.  
All rooms are reserved for banquets for 3 hours. Additional time is \$25/half hour.  
A final headcount is required by 10 am, 7 days prior to your event.  
A final pre-order is required by 10 am, 3 days prior to your event.  
Payment is required, in full and on one ticket, at the end of your event on the same day.