



OUR DAILY BREAD BAKE SHOP & BISTRO

“THE GARDEN” SPECIAL DINING PRICE GUIDE AND CAPABILITIES

Prices Effective January 2010



Our Daily Bread’s dining hall, “The Garden” is available for groups of 8 to groups of 125. We strive to make your event effortless on your part. As part of that endeavor we have provided this guide which includes **sample** menus, however, dining at Our Daily Bread is as individualized as your group. To help you make your event the best it can be, our Events Coordinator is available to help you customize your event to your individual specifications and budget.

Whether your event is a weekly staff lunch meeting for 12 or a wedding reception for 120, “The Garden” is available to host your special event. Our Daily Bread Bake Shoppe and “The Garden” is located in a newly renovated turn-of-the-century building in Barnes, Kansas. Our large commercial kitchen is paired with the charm and elegance of an cozy dining hall with 14’ tin ceilings, large painted murals, and huge floor to ceiling windows.



All the food on your menu is prepared right here on premises and offers the best in taste and originality. Our Daily Bread specialties include our own farm-raised Angus Beef, gourmet desserts and delicious breads. Every meal is made the old-fashioned way, “from scratch” and with special care and attention to give you and your group a memorable dining experience.

Our Daily Bread Bake Shoppe & Bistro
23 N. Center St. Barnes, KS 66933
785-763-4269 ourdailybread@barnesks.net

www.Our-DailyBread.com

RESERVATIONS

Reservations are accepted on a first-come first-served basis. Spring, summer and holidays are very popular seasons, so plan early. Events are booked up to 11 months prior to the event. At Our Daily Bread our regular business hours do not include evenings, therefore we require a \$300 minimum budget for an evening event. For all groups, over 8 individuals, a 17% gratuity will automatically be added to your bill and we require one contact person to settle the bill and collect the funds if individuals wish to pay separately.

START & END TIMES

A catered event in The Garden is considered a 3 hour event from arrival to departure. An event may be extended at the cost of \$100 per hour. Groups who wish to bring in decorations or other items may do so after 4:00 p.m. by appointment.

DEPOSITS & PAYMENT

A \$50.00 deposit (later applied to your final bill) is required to hold the space for your group. This deposit is refundable up to two weeks prior to your event and forfeited if cancelled after that date. For groups over 50 persons, a 50% deposit is due two weeks prior to your event and the balance of your fees due at the time of your event.

GUARANTEES:

Please provide a final guaranteed attendance five business days before your event. This will allow us to provide the proper staffing, food production and room setup. If the actual attendance differs greatly (over 10%) from the guaranteed count, we can not ensure our ability to provide food and services. Final charges for your event will be based upon whichever is greater the guaranteed attendance or the actual attendance.

CANCELLATIONS:

If it should be necessary to cancel an event, notify us immediately. If the event is cancelled less than 48 hours in advance, you will be charged for the expenses incurred. Cancellations within 14 days of your event will result in the forfeiture of your \$50.00 deposit.

PLANNING YOUR EVENT

The following menus are provided to give you some ideas of what we can provide. Changes can be made to fit your group's personality and budget. At the end of this price guide is a list of many of our fine meals and desserts. The sky's the limit! If you can dream it we will try to achieve it! If you have any questions as you begin your planning do not hesitate to call our Event Coordinator.

DAYTIME GROUP SUGGESTIONS:

Continental Breakfast: \$5.00*/person

Platter of our delicious cinnamon rolls,
kolaches, scones, and muffins
Coffee, tea, water

Brunch:\$7.95*/person

Egg and sausage or bacon casserole
Or
Bacon Quiche
Bread basket with cinnamon rolls,
kolaches, scones, and muffins
Slice of Fruit
Coffee/Tea/Water

LUNCH:\$8.95*/person

1 Entrée Choice from List A
1 Choice from Sides List
Bread
Dessert
Coffee/Tea/Water

Dessert Shower: \$4.00* /person

1 Choice from Dessert List
(2 Choices add \$.40)
Coffee/Tea/Water

*Prices **do not include** 17% service charge or 7.3% tax

EVENING GROUP SUGGESTIONS:

BUFFET DINNERS:

\$9.95*/person

1 Entrée from List A
2 choices from Side List
Dessert
Bread
Coffee/Tea/Water

\$10.95*/person

1 Entrée from List B
2 choices from Side List
Dessert
Bread
Coffee/Tea/Water

\$12.95*/person

2 Entrées from List B
2 choices from Side List
Salad
2 Choices from Dessert List (3 for groups 50 or more)
Coffee/Tea/Water

*Prices **do not include** 17% service charge or 7.3% tax

PLATED DINNER:

\$9.95*/person
Entrée from List A
2 Choices from Side List
Bread Basket
Dessert – 2 Choices
Coffee/Tea/Water

\$10.95*/person
Entrée from List B (2 Choices add \$1.00)
2 Choices from Side List
Bread Basket
Dessert – 2 Choices
Coffee/Tea/Water

\$12.00 - \$20.00*/person based on Market Price*

Appetizer
Entrée from List C
2 Choices from Side List
Bread Basket
Dessert – 2 Choices
Coffee/Tea/Water

*Prices **do not include 17%** service charge or 7.3% tax

VALUE ADDED SERVICES:

Hot and Cold Hors d'oeuvres: \$1.00 - \$3.00 each piece

Fruit & Cheese Trays: starting at \$1.50 per person

Fruit Display: starting at \$1.50 per person

Dessert Buffet: \$5.00 to \$7.50 per person additional

Wedding Cake/Special Occasion Cake: Starting at \$1.25 per person

Special Touches: Our Daily Bread has a standard centerpiece which includes a candle with a decorative base. This is available for your group at no charge. For an additional charge, our staff can arrange for themed décor, special linens and floral arrangements.

Alcoholic Beverages: Beer, Wine and a limited Liquor selection can be made available for your group; however we do not have a full service bar. In accordance with Kansas Liquor laws we do not allow any carry in or carry out of alcoholic beverages to our establishment. If you require a specific type of alcohol for your event we would be more than glad to research our ability to provide it for your group.

ENTRÉE CHOICES A					* = SEASONAL
Bacon Quiche	Asparagus Quiche *	Chicken Cordon Bleu Bake	Chicken Enchiladas	Pork Roast W/ Stuffing	
Turkey Tetrazini	Beef Lasagna	Chicken Poppyseed	Hot Chicken Salad	Baked Spaghetti	
Monte Cristo	BBQ Meatballs	Chicken Florentine	Creamy Chicken & Rice	Kim's 3 Cheese Chicken	
Ham Balls	Ham & Asparagus Lasagna *	Chicken Pot Pie	Chicken Divan	Seafood Enchilada	
Chicken Spaghetti	Beef Stroganoff	Swiss Enchiladas	Chicken Garden Medley		
4 Cheese Fettuccini	Florentine Fettuccini Chicken	Vegetable Lasagna	Eggplant Parmesan	Chicken & Cornbread Bake	
Rancher's Pie	Beefy Tortilla Bake	Chicken Salad on Croissant	Tuna Salad on Croissant		

ENTRÉE CHOICES B				
Baked Steak with mushroom sauce	Roast Beef	Fried Chicken	Baked Ham	Stuffed Pork Chop
Swiss Steak	Beef Brisket	Roast Turkey	Roast Pork	Pork Loin
Chicken Fried Steak	Marinated Chicken Breast	Smoked Pork Chop		

ENTRÉE CHOICES C				
Cornish Game Hen	Marinated Steak (Various Cuts)	Beef Tenderloin	Porterhouse Pork Chop	Prime Rib
Chicken in Phyllo	Beef Wellington	Surf and Turf *	Pork Loin Fillet	

SIDE DISH CHOICES					* = SEASONAL
Side Dishes			Salads		
Hash Brown Casserole	Scalloped Potatoes	Imperial Green Beans	Broccoli/cauliflower salad	Potato salad	
Twice Baked Potatoes (add \$1.00)		Mashed Potatoes (Regular or Garlic),	Cole slaw	Pasta salad	Cranberry Relish *
Loaded Mashed Potatoes	Key Largo Vegetables	California Blend Vegetables	House Salad - spring salad mix, fresh strawberries or dried cranberries, caramelized pecans and poppy seed dressing	Italian Salad * tomatoes, fresh mozzarella with olive oil dressing and fresh basil	
Roasted Red Potatoes	Garlic Rice	Pasta			
Asparagus with hollandaise sauce *					

DESSERT CHOICES				* = SEASONAL
Fruit Pies	Cream Pies	Cakes	Cheesecakes	
Cherry	Coconut Cream	German Chocolate	Cherry	
Apple	Lemon Meringue	Waldorf Astoria Red Velvet	Strawberry Swirl	
Peach	Chocolate Cream	Carrot Cake	Blueberry	
Pecan	Banana Cream	Chocolate Marshmallow	Raspberry Swirl	
Blueberry	Peanut Butter	Chocolate Chocolate Cake	Chocolate Chip	
Gooseberry	Key Lime	Pumpkin Roll *	Caramel Apple *	
Pumpkin	Raisin Cream	Trifle	Turtle	
Blackberry	Cream Cheese Sour Cream Raisin	Banana Coconut	Marble	
Strawberry-Rhubarb	Sour Cream Raisin Meringue	White Coconut	Pumpkin Swirl (Seasonal)	
Rhubarb		Lemon Cake w/ Blackberry Curd	White Chocolate	
Sugar Free Cherry		Black Forest Cake	Lemon	
Sugar Free Apple		Pumpkin Praline & Cream Cake *	Chocolate Velvet	
		Lemon Cream Cake	White Chocolate Raspberry	

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