



# BANQUET INFORMATION

135TH & METCALF \* 913-897-1114  
[WWW.WILJENNYS.COM](http://WWW.WILJENNYS.COM)

# LUNCH BUFFET

## STARTER SALAD \* \$2 PER PERSON

**WIL'S** – LETTUCE MIX, TOMATO, BACON, CHEDDAR & JACK CHEESE, RED CHILE CROUTONS AND RANCH DRESSING

OR

**JENNY'S** – FILED GREENS, RED ONION, CANDIED PECANS, TOMATO AND JACK CHEESE IN A HONEY LIME VINAIGRETTE

## FAJITA BUFFET \* \$11 PER PERSON

**CHICKEN AND STEAK**

*SERVED WITH FLOUR TORTILLAS, BANDERA RICE, RANCH BEANS, ONIONS, PEPPERS, SOUR CREAM, CHEDDAR CHEESE, LETTUCE & PICO*  
GUACAMOLE ADD \$1 PER PERSON

## HOUSE SMOKED BBQ BUFFET \* \$12 PER PERSON

**CHOICE OF 2 MEATS:**

**TEXAS BRISKET** – SLOW SMOKED BEEF BRISKET

**BURNT ENDS** – CARAMELIZED BRISKET SMOTHERED IN BBQ SAUCE

**BEEF SAUSAGE** – DIRECT FROM THE GREAT STATE, ELGIN TEXAS SMOKED SAUSAGE

**SLICED TURKEY** – OUR SLOW SMOKED TURKEY BREAST

**DR. PEPPER BABY BACK RIBS** – ADD \$3 PER PERSON

*SERVED WITH WHITE BREAD, ONIONS, PICKLES AND A CHOICE OF 2 OF THE FOLLOWING SIDES: HILL COUNTRY SLAW, CLASSIC POTATO SALAD, CORN PUDDING, BBQ BAKED BEANS, RANCH BEANS, GREEN BEANS OR GREEN CHILE MAC-N-CHEESE.*

## RANCH COOKING BUFFET \* \$13 PER PERSON

**CHOICE OF TWO ENTREES:**

**SOUTHERN-FRIED PECAN CHICKEN** – HAND BREADED CHICKEN BREAST AND CRACKED PEPPER GRAVY FINISHED WITH A DRIZZLE OF HONEY

**CHARDONNAY CHICKEN** – SAUTÉED CHICKEN BREAST WITH HOUSE BACON, JACK CHEESE, SPINACH, TOMATOES AND ARTICHOKE AND CHARDONNAY BUTTER SAUCE

**CHICKEN FRIED STEAK** – HAND BREADED TOP SIRLOIN WITH CRACKED PEPPER GRAVY

**TEXAS WHITE FISH ALMANDINE** – SERVED WITH A LEMON CAPER BUTTER

**PORK LOIN** – SLOW SMOKED WITH AN CHIPTOLE-CHILE HONEY GLAZE

*SERVED WITH DINNER ROLLS AND CHOICE OF TWO SIDES: MASHED POTATOES, GREEN BEANS, GREEN CHILE MAC-N-CHEESE, CORN PUDDING, MIXED VEGETABLES OR BAKED BEANS*  
BALSAMIC ASPARAGUS ADD \$1.50 PER PERSON

## PRIME RIB BUFFET \* \$14 PER PERSON

**SLOW SMOKED PRIME RIB SLICED IN A CHIPOTLE AU JUS.**

*SERVED WITH DINNER ROLLS AND CHOICE OF TWO SIDES: MASHED POTATOES, GREEN BEANS, GREEN CHILE MAC-N-CHEESE, CORN PUDDING, MIXED VEGETABLES*  
BALSAMIC ASPARAGUS ADD \$1.50 PER PERSON

**MAKE IT SURF AND TURF**

**ADD SHRIMP SCAMPI \$2 PER PERSON**

*ABOVE PRICES DO NOT INCLUDE TAX AND GRATUITY. PRICES SUBJECT TO CHANGE.*

# LUNCH PLATED

## SALADS

### **HONEY BBQ CHOPPED SALAD \$9**

CRISP GREENS, SMOKED CHICKEN, TURKEY, TOMATO CHEDDAR, BACON, RED ONION TOSSED IN HONEY BBQ DRESSING

### **PEAR POLLO PECAN \$9**

FIELD GREENS & MIXED LETTUCE, SLICED PEARS, CANDIED PECANS, DRIED CRANBERRIES AND GRILLED CHICKEN TOSSED IN A HONEY LIME VINAIGRETTE TOPPED WITH BLUE CHEESE CRUMBLES

### **DUELING ENCHILADA \$10**

CHICKEN AND CHEESE ENCHILADAS WITH FIELD GREENS & MIXED LETTUCE, PICO, JACK CHEESE, AVOCADO AND CORN IN A HONEY LIME VINAIGRETTE

## TEX-MEX

### **ROASTED TOMATILLO CHICKEN ENCHILADAS \$10**

BRAISED CHICKEN, VERDE SAUCE, QUESO FRESCO, BLUE CORN TORTILLAS AND SHAVED ONION

### **ROJO BEEF TACOS \$9**

TACOS OR ENCHILADAS, SMOKED BRISKET, ROJO CHILE SAUCE AND CHEDDAR CHEESE

### **BBQ SHRIMP ENCHILADA \$11**

SAUTÉED SHRIMP IN ENCHILADA SAUCE, BLUE CORN TORTILLAS AND JACK CHEESE

## HOUSE SMOKED BBQ PLATER-\$10

### **PRE-SELECT 2 MEATS AND 2 SIDES**

SLOW SMOKED BEEF BRISKET, BURNT ENDS OR SLICED TURKEY

### **CHOICE OF TWO SIDES**

*SERVED WITH WHITE BREAD, ONIONS, PICKLES AND A CHOICE OF 2 OF THE FOLLOWING SIDES: HILL COUNTRY SLAW, CLASSIC POTATO SALAD, CORN PUDDING, BBQ BAKED BEANS, RANCH BEANS OR GREEN CHILE MAC-N-CHEESE.*

### **THE LOUIE MUELLER- \$10**

HANDCUT BRISKET WITH JACK CHEESE, CANDIED JALAPENOS AND RED ONIONS ON JALEPENO CORN TEXAS TOAST

### **TEXA-DELPHIA- \$12**

SHAVED SMOKED PRIME RIB, GRILLED ONIONS, PEPPERS, MUSHROOMS ON TOASTED HOAGIE WITH GREEN CHILE CHEESE SAUCE

### **SWEET PEPPER TURKEY WRAP-\$8**

SMOKED TURKEY, FIRE ROASTED RED PEPPERS, ROMAINE LETTUCE AND JACK CHEESE TOSSED IN CHIPOTLE PESTO RANCH

## RANCH COOKING

### **SOUTHERN-FRIED PECAN CHICKEN \$9**

HAND BREADED CHICKEN BREAST SERVED WITH GREEN BEANS, MASHED POTATOES AND CRACKED PEPPER GRAVY FINISHED WITH A DRIZZLE OF HONEY

### **CHARDONNAY CHICKEN \$11**

SAUTÉED CHICKEN BREAST WITH HOUSE BACON, SPINACH, TOMATOES AND ARTICHOKE SERVED OVER POTATO DUMPLINGS

### **CAMPFIRE TROUT ALMANDINE \$10**

SAUTÉED RAINBOW TROUT TOPPED WITH LEMON CAPER BUTTER AND TASTED ALMONDS OVER CRISPY POBLANO POTATO HASH

### **CHICKEN FRIED STEAK \$11**

HAND BREADED TOP SIRLOIN WITH CRACKED PEPPER GRAVY, MASHED POTATOES, AND HOMESTYLE GREEN BEANS

### **SIRLOIN \$15**

BASEBALL CUT 8 OZ SIRLOIN SERVED WITH MASHED POTATOES AND ASPARAGUS

**PARTIES UNDER 50 PLEASE LIMIT YOUR CHOICES TO 3 ITEMS,  
PARTIES OF 50 OR MORE TO 2 ITEMS.**

*ABOVE PRICES DO NOT INCLUDE TAX AND GRATUITY. PRICES SUBJECT TO CHANGE.*

# DINNER BUFFET

## STARTER SALAD \* \$2 PER PERSON

**WIL'S** — LETTUCE MIX, TOMATO, BACON, CHEDDAR & JACK CHEESE, RED CHILE CROUTONS AND RANCH DRESSING

OR

**JENNY'S**— FILED GREENS, RED ONION, CANDIED PECANS, TOMATO AND JACK CHEESE IN A HONEY LIME VINAIGRETTE

## FAJITA BUFFET \* \$13 PER PERSON

CHICKEN AND STEAK

*SERVED WITH FLOUR TORTILLAS, BANDERA RICE, RANCH BEANS, ONIONS, PEPPERS, SOUR CREAM, CHEDDAR CHEESE, LETTUCE & PICO*

GUACAMOLE ADD \$1 PER PERSON

## HOUSE SMOKED BBQ BUFFET \* \$14 PER PERSON

CHOICE OF TWO MEATS: 2 HOT SIDES AND ONE COLD SIDE

**TEXAS BRISKET**— SLOW SMOKED BEEF BRISKET

**BURNT ENDS**— CARAMELIZED BRISKET SMOTHERED IN BBQ SAUCE

**BEEF SAUSAGE**— DIRECT FROM THE GREAT STATE, ELGIN TEXAS SMOKED SAUSAGE

**SLICED TURKEY**— OUR SLOW SMOKED TURKEY BREAST

**DR. PEPPER BABY BACK RIBS**-ADD \$3 PER PERSON

*SERVED WITH WHITE BREAD, ONIONS, PICKLES*

*COLD: HILL COUNTRY SLAW, CLASSIC POTATO SALAD,*

*HOT: CORN PUDDING, BBQ BAKED BEANS, RANCH BEANS, GREEN BEANS OR GREEN CHILE MAC-N-CHEESE.*

## RANCH COOKING BUFFET \* \$15 PER PERSON

CHOICE OF TWO ENTREES: 2 SIDES

**SOUTHERN-FRIED PECAN CHICKEN**— HAND BREADED CHICKEN BREAST BEANS CRACKED PEPPER GRAVY FINISHED WITH A DRIZZLE OF HONEY

**CHARDONNAY CHICKEN**— SAUTÉED CHICKEN BREAST WITH HOUSE BACON, JACK CHEESE, SPINACH, TOMATOES, ARTICHOKE AND CHARDONNAY BUTTER SAUCE

**CHICKEN FRIED STEAK**— HAND BREADED TOP SIRLOIN WITH CRACKED PEPPER GRAVY

**CAMPFIRE TROUT ALMANDINE**— SERVED WITH A LEMON CAPER BUTTER

**PORK LOIN**— SLOW SMOKED WITH AN CHIPTOLE-CHILE HONEY GLAZE

*SERVED WITH DINNER ROLLS*

*CHOICE OF TWO SIDES:*

*MASHED POTATOES, GREEN BEANS, GREEN CHILE MAC-N-CHEESE, CORN PUDDING, MIXED VEGETABLES*  
BALSAMIC ASPARAGUS ADD \$1.50 PER PERSON

## PRIME RIB BUFFET \* \$22 PER PERSON

**SLOW SMOKED PRIME RIB SLICED IN A CHIPOTLE AU JUS.**

*SERVED WITH DINNER ROLLS AND CHOICE OF TWO SIDES:*

*MASHED POTATOES, GREEN BEANS, GREEN CHILE MAC-N-CHEESE, CORN PUDDING, MIXED VEGETABLES*

BALSAMIC ASPARAGUS ADD \$1.50 PER PERSON

**MAKE IT SURF AND TURF**

**ADD SHRIMP SCAMPI \$2 PER PERSON**

*ABOVE PRICES DO NOT INCLUDE TAX AND GRATUITY. PRICES SUBJECT TO CHANGE.*

# DINNER PLATED

## STARTER SALADS

\$2 PER PERSON, CHOICE OF:

### **WIL'S SALAD**

ICEBERG & ROMAINE, TOMATO, BACON, CHEDDAR & JACK CHEESE, RED CHILE CROUTONS AND RANCH DRESSING

### **JENNY'S SALAD**

FIELD GREEN MIX, RED ONION, RADISH, CANDIED PECANS, TOMATO AND JACK CHEESE TOSSED IN A HONEY LIME VINAIGRETTE

## LEGENDARY STEAKS

OUR STEAKS ARE RUBBED WITH LOVE SEASONING AND GRILLED TO MEDIUM OVER HICKORY CHARCOAL.

SERVED WITH YOUR CHOICE OF MASHED POTATO AND ASPARAGUS.

**CENTER CUT FILET (8oz.) \$23**

**BASEBALL CUT SIRLOIN (8oz.) \$15**

**SMOKED PRIME RIB (12oz OR 16 oz) \$19/ \$22**

**STEAK AND CHICKEN-\$17**

5 OZ FILET SERVED WITH OUR CHARDONNAY CHICKEN

**STEAK AND SHRIMP-\$19**

5 OZ FILET AND OUR SHRIMP SCAMPI

## HOUSE SMOKED BBQ- \$14

**CHOICE OF 2 MEATS AND 2 SIDES**

SLOW SMOKED BEEF BRISKET, CARAMELIZED BURNT ENDS, SLOW SMOKED TURKEY

DR. PEPPER BABY BACK RIBS ADD \$3 PER PERSON

*SERVED WITH WHITE BREAD, ONIONS, PICKLES*

*CHOICE OF 2 OF THE FOLLOWING SIDES:*

*HILL COUNTRY SLAW, CLASSIC POTATO SALAD, CORN PUDDING, BBQ BAKED BEANS, RANCH BEANS OR GREEN CHILE MAC-N-CHEESE.*

## RANCH COOKING

**SOUTHERN-FRIED PECAN CHICKEN \$14**

HAND BREADED CHICKEN BREAST SERVD WITH GREEN BEANS, MASHED POTATOES AND CRACKED PEPPER GRAVY FINISHED WITH A DRIZZLE OF HONEY

**CHARDONNAY CHICKEN \$14**

SAUTÉED CHICKEN BREAST WITH HOUSE BACON, SPINACH, JACK CHEESE, TOMATOES, ARTICHOKE SERVED OVER POTATO DUMPLINGS WITH A CHARDONNAY BUTTER SAUCE

**CAMPFIRE TROUT ALMANDINE \$14**

SAUTÉED RAINBOW TROUT TOPPED WITH LEMON CAPER BUTTER AND TASTED ALMONDS OVER CRISPY POBLANO POTATO HASH

**CHICKEN FRIED STEAK \$12**

HAND BREADED TOP SIRLOIN WITH CRACKED PEPPER GRAVY, MASHED POTATOES, AND HOMESTYLE GREEN BEANS

**PORK CHOPS \$17**

TWO SLOW SMOKED CHOPS WITH AN CHIPTOLE-CHILE HONEY GLAZE SERVED WITH GREEN CHILE MAC-N-CHEESE AND GREEN BEANS

**HICKORY GILLED ATLANTIC SALMON \$16**

SERVED WITH MASHED POTATOES AND ASPARAGUS AND FINISHED WITH LEMON DILL BUTTER

**PARTIES UNDER 50 PLEASE LIMIT YOUR CHOICES TO 3 ENTREES,  
PARTIES OF 50 OR MORE TO 2 ENTREES.**

*ABOVE PRICES DO NOT INCLUDE TAX AND GRATUITY. PRICES SUBJECT TO CHANGE.*

# EXTRAS...

## APPETIZERS

GUACAMOLE _____	\$2.00 PER PERSON
WIL JENNY'S QUESO WITH CHIPS AND SALSA _____	\$2.00 PER PERSON
ADD GUAC \$1.00 MORE PER PERSON	
CHICKEN OR STEAK QUESADILLA _____	\$2.00 PER PERSON
MINI LOUIE MUELLERS _____	\$2.00 PER PERSON
STUFFED MUSHROOMS _____	\$2.50 PER PERSON
BAKED CRAB DIP _____	\$3.00 PER PERSON
CHICKEN FINGERS _____	\$2.50 PER PERSON
BURNT END SLIDERS _____	\$2.50 PER PERSON
SMOKED PRIME RIB W/HORSERADISH SAUCE ON CRUSTINI _____	\$2.50 PER PERSON
BLT PINWHEELS _____	\$1.50 PER PERSON
BUFFALO PINWHEELS _____	\$1.50 PER PERSON
CRAB AND AVOCADO ON WHITE CORN TOSTADA _____	\$3.00 PER PERSON
GRILLED & CHILLED VEGETABLE CRUDITÉS _____	\$2.00 PER PERSON
ASSORTED CHEESE & FRESH FRUIT _____	\$2.00 PER PERSON
HAWAIIAN SMOKED PORK SLIDER _____	\$3.00 PER PERSON
SHRIMP COCKTAIL _____	\$3.00 PER PERSON

## DESSERTS

**BUFFET DESSERTS \$3 PER PERSON**  
CHOICE OF TWO DESSERTS.

**PLATED DESSERT \$2.50 PER PERSON**  
CHOOSE ONE

### **GOOEY BROWNIE**

SERVED WITH WHIPPED CREAM, CARAMEL SAUCE, CHOCOLATE SAUCE AND CANDIED PECANS

### **PEACH COBBLER**

SERVED WARM WITH WHIPPED CREAM

### **BREAD PUDDING**

SERVED WARM WITH CRÈME ANGLAISE AND WHIPPED CREAM

### **PECAN PIE**

SERVED WITH CARAMEL WHIPPED CREAM

### **RED VELVET CAKE**

SERVED WITH WHIPPED CREAM

# BEVERAGES

## NON ALCOHOLIC

COKE, DIET COKE, SPRITE, ROOT BEER, ICED TEA OR COFFEE (UNLIMITED REFILLS)	\$2.00
DR. PEPPER OR DIET DR. PEPPER LONGNECKS	\$2.00
BIG RED, TEXAS RED CREAM SODA	\$1.50
HOMEMADE LEMONADE, LIMEADE OR CHERRY LIMEADE (REFILLS \$1.00)	\$2.50

## MARGARITAS

### FROZEN 'RITAS (MUG, GRANDE, PITCHER)

EL CHEAPO— TEQUILA, TRIPLE SEC & LI ME JUICE	\$4, \$7, \$19
TOP NOTCH— CUERVO GOLD, TRIPLE SEC, ORANGE & LIME JUICE	\$6, \$12, \$26
STRAWBERRY— HOUSE RITA WITH FRESH STRAWBERRY	\$5, \$9, \$22

### "RITAS ON THE ROCKS (MUG, GRANDE, PITCHER)

EL CHEAPO— TEQUILA, TRIPLE SEC & LI ME JUICE	\$4, \$7, \$19
TOP NOTCH— CUERVO GOLD, TRIPLE SEC, ORANGE & LIME JUICE	\$6, \$12, \$26

## BEER

### DRAFT (MUG, GRANDE, PITCHER)

BUD LIGHT	\$3, \$4.50, \$11.25
SHINER BOCK	\$3, \$4.50, \$11.25
MILLER LITE	\$3, \$4.50, \$11.25
DOS EQUIS AMBER	\$3.50, \$5.50, \$13
BOULEVARD WHEAT	\$3.50, \$5.50, \$13

### BOTTLES

BUD, BUD LIGHT, BUD SELECT, MICH ULTRA, MILLER LIGHT, COORS LIGHT OR BOULEVARD PALE ALE	\$3.25
CORONA, CORONA LIGHT, SHINER HEFEWEIZEN, SHINER BLOND, DOS XX LAGER, TECATE, NEGRA MODELO, PACIFICA	\$4

## WINE BY THE GLASS

### WHITE

REX GOLIATH CHARDONNAY	\$6
KENDALL JACKSON CHARDONNAY	\$9
SUTTER HOME WHITE ZIN	\$5
FIRESTEED PINOT GRIS	\$8
REISLING	\$8
FRIEXINET CHAMPAGNE	\$8
BOTTLE HOUSE WHITES	\$22

### RED

REX GOLIATH PINOT NOIR	\$6
BLACKSTONE MERLOT	\$8
REX GOLIATH CABERNET	\$6
KENDAL JACKSON CABERNET	\$9
BOTTLE HOUSE REDS	\$22

## MIXED DRINKS

### WELL DRINKS \$4.55

VODKA, GIN, RUM, SCOTCH, BOURBON AND TEQUILA

### CALL DRINKS \$5- \$5.50

ABSOLUTE, STOLI, BACARDI, CAPTAIN MORGAN, BOMBAY, CUERVO GOLD AND JACK DANIELS

### PREMIUM DRINKS \$6- \$6.50

GREY GOOSE, KETTLE ONE, TANQUERAY, HENDRICKS, PATRON, CROWN ROYAL

### SUPER PREMIUM \$7.00 AND UP

BELVEDERE, CHOPIN, PATRON SILVER, JACK SINGLE BARREL, GLENLEVEY

ABOVE PRICES DO NOT INCLUDE TAX AND GRATUITY. PRICES SUBJECT TO CHANGE.

# **GUIDELINES & GENERAL INFORMATION**

## **GUARANTEE**

A FINAL CONFIRMATION OF THE GUARANTEED NUMBER OF GUESTS IS REQUIRED THREE BUSINESS DAYS PRIOR TO YOUR EVENT WITH US. THIS NUMBER WILL BE CONSIDERED FINAL AND YOU WILL BE CHARGED ACCORDINGLY FOR PRE-ORDERED MENU ITEMS. OTHERWISE, THE NUMBER LISTED ON YOUR EVENT CONTRACT WILL BE CONSIDERED THE FINAL COUNT.

## **DEPOSITS**

25% OF THE TOTAL ESTIMATED COST IS DUE UPON BOOKING (DURING HOLIDAY SEASON).

## **CANCELLATIONS**

FOR PARTIES CANCELLED AT LEAST 30 DAYS PRIOR TO THE EVENT, THE DEPOSIT IS REFUNDABLE. IF A CANCELLATION OCCURS WITHIN 30 DAYS OF THE FUNCTION, THE DEPOSIT WILL BE FORFEITED.

## **SERVICE CHARGE**

A RECOMMENDED 20% GRATUITY ALONG WITH APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGES.

## **OUTSIDE FOOD**

GUESTS ARE REQUIRED TO SECURE MANAGEMENT'S APPROVAL BEFORE BRINGING IN OUTSIDE FOOD. SPECIALTY CAKES ARE WELCOME.

## **MENU CARDS**

WIL JENNY'S WILL GLADLY DESIGN A CUSTOM MENU CARD FOR YOUR SPECIAL EVENT.

## **ROOM MINIMUMS**

MINIMUMS ARE SET TO INCLUDE FOOD, BEVERAGE OR RETAIL SALES. IF MINIMUMS ARE NOT MET, THE REMAINING AMOUNT WILL BE MADE UP WITH GIFT CARD PURCHASES. SERVICE CHARGES DO NOT COUNT TOWARDS THE MINIMUM TOTAL.

## **AUDIO-VISUAL**

FOR YOUR PRESENTATION NEEDS, WE OFFER WIRELESS INTERNET ACCESS AND PROJECTION SCREEN (72" x 80").