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MENU PRICES ARE SUBJECT TO CHANGE.

PATTY LONG CATERING IS HAPPY TO ACCOMMODATE ANY AND ALL DIETARY RESTRICTIONS.

PLEASE LET YOUR SALES MANAGER KNOW IF YOU HAVE ANY QUESTIONS.








 INDICATES GLUTEN FREE  INDICATES VEGAN

# BUTLER PASSED HORS D'OEUVRES





MAXIMUM OF FIVE DIFFERENT SELECTIONS

## FROM THE GARDEN:

### CHILLED

	FETA BRUSCHETTA - BANANA PEPPERS, TOMATO, OLIVE AND FRESH OREGANO	\$2.40 PER PIECE
	FRESH CRUDITÉ SHOOTER - CREAMY RANCH DIP	\$2.40 PER PIECE
	CHAMPAGNE WATERMELON SHOOTER (SEASONAL)	\$2.30 PER PIECE
	GREEK SALAD BITE – CUCUMBER, FETA, OLIVE, RED ONION AND TOMATO	\$2.50 PER PIECE
	CRISPY SWEET POTATO WITH WHIPPED BOURSIN GOAT CHEESE	\$2.50 PER PIECE
	CAPRESE PICK – TOMATO, MOZZARELLA, FRESH BASIL AND BALSAMIC DRIZZLE	\$2.50 PER PIECE
	ANTIPASTO SKEWER – ITALIAN CHEESES AND VEGETABLES	\$2.50 PER PIECE
	GRILLED ZUCCHINI WRAP STUFFED WITH BOURSIN CHEESE AND CARROT BATONNET	\$2.40 PER PIECE
	 RICE PAPER SPRING ROLL - JULIENNE VEGETABLES, ASIAN RICE NOODLES, SPICY RED PEPPER SAUCE	\$2.75 PER PIECE

### WARM

	ROASTED BRUSSEL SPROUT PICK WITH MAPLE ONION JAM	\$2.10 PER PIECE
	SPANAKOPITA	\$2.50 PER PIECE
	SPINACH AND ARTICHOKE STUFFED BUTTON MUSHROOM	\$2.45 PER PIECE
	SAVORY PEAR AND GORGONZOLA BOUCHÈE	\$2.65 PER PIECE
	SAINT LOUIS STYLE PIZZA – PROVEL CHEESE AND BELL PEPPERS	\$2.25 PER PIECE
	ITALIAN CROSTINI - BASIL, TOMATO, ROASTED RED PEPPER AND MOZZARELLA	\$2.50 PER PIECE
	PICKLED JALAPENO CORN PUPPY WITH GARLIC MAYO	\$2.60 PER PIECE
	BASIL TOMATO SOUP WITH MINI GRILLED CHEESE SANDWICH	\$2.60 PER PIECE
	 POTATO GRATIN STACK - YUKON GOLD, SWEET AND PERUVIAN PURPLE POTATOES	\$2.75 PER PIECE
	WILD MUSHROOM BEGGAR'S PURSE	\$2.90 PER PIECE
	MINI EGGPLANT PARMESAN BITES	\$2.90 PER PIECE
	CRISPY ORZO AND PARMESAN CHEESE BITE	\$3.20 PER PIECE

## BUTLER PASSED HORS D'OEUVRES (CONTINUED)

### FROM THE LAND:

#### CHILLED

CURRIED CHICKEN SALAD PROFITEROLE	\$2.50 PER PIECE
MINI BLT SANDWICH	\$2.40 PER PIECE
BEEF TERIYAKI CRISP - HORSERADISH MAYONNAISE	\$2.60 PER PIECE
APPLE WALNUT BITES - GRUYERE CHEESE AND PROSCIUTTO IN PASTRY SHELL	\$2.55 PER PIECE
GF FORKED STEAK ROULADE - SUNDRIED TOMATO, BASIL AND FONTINA CHEESE	\$3.40 PER PIECE
BEEF TENDERLOIN HERBED TOAST - ARTICHOKE PARMESAN COULIS AND FRESH BASIL	\$3.75 PER PIECE
DUCK CRÊPE - MAPLE MASCARPONE AND CARAMELIZED LEEKS	\$3.80 PER PIECE

#### WARM

CHICKEN BITES - BASIL AND PARMESAN WITH ROASTED TOMATO SAUCE	\$2.50 PER PIECE
SAINT LOUIS STYLE PIZZA – ITALIAN SAUSAGE AND PROVOL CHEESE	\$2.50 PER PIECE
SAGE TURKEY BITE IN SPICY CRANBERRY CHUTNEY	\$2.50 PER PIECE
GF CHICKEN CILANTRO MEATBALLS WITH SPICY MANGO SAUCE	\$2.50 PER PIECE
BUFFALO CHICKEN WITH BLUE CHEESE TAQUITO	\$2.60 PER PIECE
ASIAN PORK POT STICKER - GINGER GLAZE	\$2.60 PER PIECE
KOREAN BARBEQUE BEEF WONTON WITH SWEET & SOUR SAUCE	\$2.65 PER PIECE
MINI CAJUN CHICKEN QUESADILLA - GUACAMOLE AND PICO DE GALLO	\$2.70 PER PIECE
SWEET ITALIAN SAUSAGE STUFFED MUSHROOM	\$2.90 PER PIECE
GF TWICE BAKED FINGERLING POTATO WITH BACON, SOUR CREAM AND CHIVES	\$2.90 PER PIECE
GF CHEDDAR POLENTA ROUNDS - BBQ CHICKEN AND AVOCADO SAUCE	\$2.90 PER PIECE
ANDOUILLE SAUSAGE AND MOZZARELLA CHEESE PINWHEEL	\$3.25 PER PIECE
SWEET POTATO CAKE, PORK TENDERLOIN, BOURBON GLAZE AND ONIONS	\$3.15 PER PIECE
GF POLISH SAUSAGE WITH PEPPERS IN TOMATO SAUCE	\$3.25 PER PIECE
GF NY STRIP, SHISHITO PEPPERS AND WASABI MAYO	\$3.90 PER PIECE
MINI BEEF WELLINGTON	\$3.75 PER PIECE
BUFFALO CHICKEN AND BLUE CHEESE TAQUITO	\$2.60 PER PIECE

## BUTLER PASSED HORS D'OEUVRES (CONTINUED)

### FROM THE SEA:

#### CHILLED

SHRIMP CEVICHE CUP - MANGO AND AVOCADO IN A PHYLLO CUP	\$3.00 PER PIECE
Ⓞ ESPELETTE TUNA AND WASABI MAYO ON A WONTON CRISP	\$3.25 PER PIECE
SPICY TUNA SUSHI ROLL WITH SOY PIPETTE AND PICKLED GINGER	\$3.00 PER PIECE
Ⓞ CRAB AND MANGO SPRING ROLL	\$3.70 PER PIECE
ATLANTIC SALMON MOUSSE ON CROSTINI	\$3.70 PER PIECE
LOBSTER ROLL – DAIKON, CILANTRO AND CHIPOTLE AIOLI	\$4.15 PER PIECE
Ⓞ GRILLED JUMBO TANDOORI SHRIMP - HERBED YOGURT SAUCE	\$4.75 PER PIECE

#### WARM

MINI SALMON CAKE – LEMON DILL AIOLI	\$3.20 PER PIECE
Ⓞ CRISPY FIRM GRITS WITH GARLIC SHRIMP	\$3.20 PER PIECE
CRAB AND BLUE CHEESE BEIGNET WITH RED PEPPER COULI	\$3.30 PER PIECE
Ⓞ LOBSTER ON POLENTA CAKE – WARM BACON TOMATO JAM	\$4.25 PER PIECE
Ⓞ BUTTER SHRIMP ON A BAMBOO SPOON WITH BRAISED LEEKS	\$3.50 PER PIECE
Ⓞ LOBSTER BISQUE SHOOTER – POLENTA CRISP	\$3.50 PER PIECE
Ⓞ PEPPERED-BACON WRAPPED SCALLOP - HONEY DRIZZLE	\$3.75 PER PIECE
Ⓞ FORKED CITRUS JALAPENO GLAZED SCALLOP	\$3.75 PER PIECE
MINI CRAB CAKE - CHIPOTLE AIOLI	\$4.25 PER PIECE
Ⓞ SEARED SCALLOP - PARSNIP CREAM AND WHITE TRUFFLE OIL	\$4.75 PER PIECE

## SEATED APPETIZERS


Ⓞ GRILLED LAMB CHOP (SCOTTADITO STYLE) WITH CHOPPED OLIVES	\$6.25 PER PERSON
Ⓞ SEARED SCALLOPS OVER FENNEL, ORANGE, ARUGULA & LEMON-VINAIGRETTE	\$6.50 PER PERSON
Ⓞ SESAME SEARED AHI TUNA OVER ENGLISH CUCUMBER RIBBONS	\$8.50 PER PERSON
Ⓞ DUCK CONFIT OVER POMMES ANNA AND CHIVE CRÈME FRAICHE	\$8.50 PER PERSON
PAN SEARED JUMBO LUMP CRAB CAKE WITH FRESH HERB AIOLI	\$12.00 PER PERSON

# DISPLAYS | MINIMUM OF 25 GUESTS PER DISPLAY

**GUS' PRETZEL** **\$2.60 PER PERSON**  
PRETZEL BITES - WARM CHEESE SAUCE

**MINI SANDWICH (SELECT ANY 3) 1 PER PERSON** **\$3.50 PER PERSON**  
ROAST BEEF, PROVOLONE, HORSERADISH CREAM  
SMOKED TURKEY, TOMATO, CHIPOTLE AIOLI  
CURRIED CHICKEN SALAD  
LOCAL HAM, CHEDDAR, SPICY PEPPER BACON & GREEN TOMATO RELISH  
HEIRLOOM TOMATO, BASIL, MOZZARELLA (SEASONAL)  
SPICY SALUMI, GOAT CHEESE AND ARUGULA

**WARM SPINACH AND ARTICHOKE DIP** **\$4.25 PER PERSON**  
CROSTINI AND PITA BREAD

 **GF HUMMUS – (SELECT 1)** **\$4.40 PER PERSON**  
ROASTED GARLIC, RED PEPPER OR FETA OLIVE HUMMUS  
GRILLED PITA TRIANGLES AND FRESH SEASONAL CRUDITÉ

**FRESH FRIUT SALSA** **\$4.25 PER PERSON**  
APPLES, BERRIES AND MELON WITH CINNAMON CRISP

**WARM CRAB AND PEPPER DIP (MINIMUM 50 GUESTS)** **\$5.25 PER PERSON**  
CRISPY WON TON CHIPS, CROSTINI AND PITA

**GF DOMESTIC CHEESES AND FRUIT** **\$6.50 PER PERSON**  
CHEDDAR, SWISS, GOAT, PROVOLONE, PEPPER JACK  
ASSORTED BREADS AND CRACKERS  
*SUPPLEMENTAL: SPICY PEPPER, BACON AND GREEN TOMATO RELISH* **\$1.50 PER PERSON**

**GF SUSHI (3 PCS)** **\$7.50 PER PERSON**  
SPICY TUNA ROLL, SALMON CUCUMBER ROLL, VEGETABLE AVOCADO ROLL,  
TEMPURA SHRIMP ROLL, CALIFORNIA CRAB ROLL AND EEL ROLL  
SERVED WITH PICKLED GINGER, SOY SAUCE AND WASABI

**GF ANTIPASTO** **\$7.75 PER PERSON**  
DISPLAY OF ITALIAN CAPICOLA, MORTADELLA, PROSCIUTTO, SALAMI  
AND PROVOLONE WITH OLIVES, HOUSE MADE GIARDINIERA VEGETABLES  
(CAULIFLOWER, CARROTS, CELERY AND MINI ONIONS)  
*SUPPLEMENTAL: SPICY PEPPER, BACON AND GREEN RELSIH* **\$1.50 PER PERSON**

# DISPLAYS CONTINUED | MINIMUM OF 25 GUESTS PER DISPLAY

**GP** **ARTISAN CHEESES, FRUIT AND HONEY COMB** **\$9.65 PER PERSON**  
GORGONZOLA, TALEGGIO, IBERICO, OLD AMSTERDAM, DILL HAVARTI  
ASSORTED BREADS AND CRACKERS

**CHARCUTERIE** **\$9.75 PER PERSON**  
SAINT LOUIS MADE SOPPRESSATA SICILIANO AND SOPPRESSA DA VENETA SALUMI,  
VOLPI COPPA ROMANA AND VOLPI PROSCIUTTO  
SERVED WITH SEASONAL RELISH, MUSTARD SAUCE AND ASSORTED BREADS  
RELISH: FALL - PEAR, WINTER - FIG, SPRING - SPICY BACON, SUMMER - GREEN TOMATO

**GP** **SEAFOOD DISPLAY** **\$14.25 PER PERSON**  
GRAVLAX, CRAB CLAW, SHRIMP AND SEARED SCALLOP  
DILL CREAM CHEESE, CAPERS, RED ONION, LEMON WEDGES,  
COCKTAIL SAUCE AND CROSTINI

**BRUSCHETTA BAR** **\$4.50 PER PERSON**  
CROSTINI, FOCACCIA, OLIVE TAPENADE, BASIL PESTO, BACON, FETA, MOZZARELLA,  
RED PEPPER, TOMATO, RED ONION AND EVOO

**GP** **V** **SEASONAL GRILLED VEGETABLES** **\$5.25 PER PERSON**  
ASPARAGUS, BELL PEPPER, MUSHROOMS, YELLOW SQUASH AND ZUCCHINI

# PLATED DINNERS | INCLUDES CHOICE OF SOUP OR SALAD AND TWO SIDES

MULTIPLE CHOICE ENTREES REQUIRE A \$2.00 SERVICE CHARGE PER PLATE

## WHITE MEAT

- SEARED AIRLINE CHICKEN BREAST** **\$36.00 PER PERSON**  
FRESH HERB GARLIC VELOUTÉ (ASK ABOUT OUT GLUTEN-FREE SAUCES)
- GF CHICKEN SALTIMBOCCA ROULADE** **\$37.00 PER PERSON**  
PROSCIUTTO AND PROVOLONE CHEESE, MUSHROOM MARSALA SAUCE
- SEARED PORK TENDERLOIN MEDALLIONS** **\$37.00 PER PERSON**  
HONEY RED WINE REDUCTION
- GF MEDITERRANEAN CHICKEN ROULADE** **\$39.00 PER PERSON**  
SUNDRIED TOMATO, ARTICHOKE, FETA AND OLIVE RED WINE REDUCTION
- GF BRAISED DUCK BREAST** **\$45.00 PER PERSON**  
BLACKBERRY MERLOT SAUCE
- GF ROASTED QUAIL** **\$45.00 PER PERSON**  
HONEY-GRAIN MUSTARD GLAZED

## RED MEAT

- GF BRAISED SHORT RIB** **\$43.00 PER PERSON**  
SLOW-COOKED IN URBAN CHESTNUT STOUT
- GF GRILLED NY STRIP LOIN** **\$42.00 PER PERSON**  
ROSEMARY SCENTED DEMI GLAZE
- GF GRILLED FILET MIGNON** **\$46.00 PER PERSON**  
PORT WINE REDUCTION
- GF BRAISED LAMB SHANK** **\$49.00 PER PERSON**  
IN A TOMATO BASIL SAUCE
- GF ROASTED COLORADO LAMB CHOPS** **\$50.25 PER PERSON**  
PISTACHIO AND FRESH HERB ENCRUSTED WITH  
GOAT CHEESE STUFFED HONEYSWEET PEAR

## SEAFOOD

- GF BROILED BRANZINO FILLET** **\$35.00 PER PERSON**  
ITALIAN SALSA (TOMATO, CAPER & OLIVES)

**GF** **ROASTED ATLANTIC SALMON** **\$37.00 PER PERSON**  
PISTACHIO ENCRUSTED, MISO ORANGE GLAZE

**GF** **BROILED STUFFED LOBSTER TAIL** **MARKET PRICE**  
FILLED WITH CRAB MEAT AND CHAMPAGNE CREAM SAUCE

**GF** **SEARED CHILEAN SEA BASS** **MARKET PRICE**  
LEMON PARSLEY PUREE

## DUELING PLATES

**PREMIUM SELECTIONS** **\$43.00 PER PERSON**

**SELECT TWO OF THE FOLLOWING:**

- GF** GRILLED FILET MIGNON - RICH CABERNET SAUCE
- FRESH HERB SEARED CHICKEN BREAST - GARLIC VELOUTÉ
- GF** ROASTED BRANZINO FILLET - ITALIAN SALSA (TOMATO, CAPER & OLIVES)
- GF** ROASTED PISTACHIO ENCRUSTED SALMON - MISO ORANGE GLAZE

**ULTRA SELECTIONS** **\$53.00 PER PERSON**

**SELECT TWO OF THE FOLLOWING:**

- GF** GRILLED FILET MIGNON – GORGONZOLA CREAM
- GF** GRILLED CITRUS MARINATED SHRIMP (3) – LOBSTER CREAM REDUCTION
- GF** SEARED SCALLOPS (3) – PINK GRAPEFRUIT & ORANGE CREAM
- PRIME NY STRIP - RICH CABERNET REDUCTION

## VEGETARIAN | INCLUDES CHOICE OF SOUP OR SALAD

**BUTTERNUT SQUASH RAVIOLI** **\$31.50 PER PERSON**  
SAGE AND ROSEMARY BROWN BUTTER SAUCE

**MUSHROOM RAVIOLI** **\$33.00 PER PERSON**  
FALL/WINTER: ARRABIATA SAUCE, SPRING/SUMMER: SOULARD VEGETABLE SAUCE

**EGGPLANT PARMESAN** **\$33.60 PER PERSON**  
MOZZARELLA, PROVOLONE CHEESE AND MARINARA

**GF** **V** **COCONUT CURRY VEGETABLES** **\$33.60 PER PERSON**  
SOULARD SEASONAL VEGETABLES SIMMERED IN A MADRAS CURRY SAUCE  
OVER JASMINE RICE

**GF** **V** **ROASTED SEASONAL VEGETABLE NAPOLEON** **\$34.65 PER PERSON**  
RED BELL PEPPER, YELLOW SQUASH, ZUCCHINI AND PORTABELLA MUSHROOMS  
ON A BED OF GARBANZO BEANS AND HERBED QUINOA

**GF** **V** **THAI SWEET AND SOUR EGGPLANT** **\$35.00 PER PERSON**  
WITH LEMON MARINATED GRILLED ASPARAGUS AND A TOMATO BASIL EMULSION

**GF** **SEARED WILD MUSHROOM RISOTTO CAKES** **\$35.00 PER PERSON**  
ROASTED RED BELL PEPPER CREAM SAUCE



# VEGETABLES AND SIDES



 SOULARD MARKET VEGETABLES


SPRING GNOCCHI WITH ASPARAGUS AND PESTO

 BROCCOLINI WITH HERB BUTTER

  GRILLED LEMON MARINATED ASPARAGUS

  GREEN BEANS AND ROASTED SHALLOTS

  BATONNET CARROT AND ZUCCHINI WITH THYME BUTTER

  ROASTED SPAGHETTI SQUASH WITH ROSEMARY


  SAUTÉED ARUGULA, KALE AND SPINACH

  SMASHED GARLIC CAULIFLOWER


  ROASTED BRUSSELS SPROUTS

GNOCCHI WITH TOMATO AND MUSHROOMS

SAVORY SHALLOT AND BLEU CHEESE BREAD PUDDING

 WILD MUSHROOM RISOTTO

 GOLD BASMATI RICE WITH PECANS

 ROASTED POTATOES, GARLIC AND ROSEMARY

GREEK ORZO


 ROASTED GARLIC MASHED POTATOES

 SWEET AND YUKON POTATO HASH WITH DRIED CRANBERRIES

 SAFFRON SARDINIAN COUSCOUS

  GARBANZO BEANS AND HERBED QUINOA

# UPGRADED VEGETABLES AND SIDES

 YUKON GOLD AND SWEET POTATO GRATIN


**\$1.15 PER PERSON**

 TRUFFLE MASHED POTATOES

**\$1.10 PER PERSON**

  WHOLE ROASTED BABY VEGETABLES

**\$2.10 PER PERSON**

 BRUSSEL SPROUTS WITH BACON

**\$.50 PER PERSON**

FALL GNOCCHI WITH SWEET ITALIAN SAUSAGE AND CREAM

**\$1.00 PER PERSON**

  MUSHROOM RAGOUT

**\$2.00 PER PERSON**

  TIED SEASONAL VEGETABLE BUNDLE

**\$2.00 PER PERSON**

# SALADS

- GF
**CAESAR**  
 ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC PARMESAN CROSTINI AND CLASSIC CAESAR DRESSING
  
- GF
**ARUGULA AND SPINACH**  
 GOAT CHEESE, CANDIED WALNUTS, PICKLED RED ONION AND DIJON DRESSING
  
- V GF
**KALE AND SPINACH**  
 BROCCOLI, EDAMAME, CARROTS, CRAISINS, SUNFLOWER SEEDS AND BALSAMIC DRIZZLE
  
- GF
**MARINATED PEAR**  
 MIXED GREENS, DOMESTIC BLEU CHEESE, CANDIED WALNUTS, RED ONION AND ROASTED SHALLOT VINAIGRETTE
  
- GF
**SHAVED BABY VEGETABLE**  
 MIXED GREENS, SHAVED BABY BEETS, CARROTS, RADISH AND TURNIPS WITH WHITE BALSAMIC VINAIGRETTE
  
- GF
**GRILLED WATERMELON (SEASONAL ITEM)**  
 SPINACH, CRUMBLLED GOAT CHEESE AND BALSAMIC DRIZZLE
  
- GF
**ZUCCHINI RIBBON**  
 BABY SPINACH, TOASTED ALMONDS, DRIED CHERRIES, CHERRY TOMATO, MARINATED HERB FETA AND LEMON ORANGE VINAIGRETTE
  
- GF
**TRI-COLOR SALAD**  
 ARUGULA, ENDIVE & RADICCHIO, ORANGE SLICES, CRACKED HAZELNUTS, PARMESAN CHEESE IN ROASTED GARLIC AND WHITE WINE VINAIGRETTE
  
- GF
**SOUTHERN SPINACH**  
 BLACK-EYED PEAS, HARD-BOILED EGG, CHERRY TOMATO AND BACON DRESSING
  
- GF
**TOMATO SALAD (SEASONAL: LATE SPRING TO EARLY FALL) SUPPLEMENT \$1**  
 CELERY HEARTS, CILIEGINE MOZZARELLA, BASIL & EXTRA VIRGIN OLIVE OIL
  
- GF
**ROASTED GARBONZO BEAN**  
 MIXED GREENS, CARROT, RED ONION, CHERRY TOMATO AND CREAMY AVACODO DRESSING

# SOUPS

<span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; text-align: center; line-height: 1em;">V GF</span>	<span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; text-align: center; line-height: 1em; margin-right: 0.5em;">GF</span> CHAMPAGNE WATERMELON GAZPACHO (SEASONAL)	\$5.25 PER CUP	\$2.35 PER SHOOTER
	<span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; text-align: center; line-height: 1em; margin-right: 0.5em;">GF</span> BASIL TOMATO	\$5.25 PER CUP	\$2.35 PER SHOOTER
<span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; text-align: center; line-height: 1em;">V GF</span>	<span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; text-align: center; line-height: 1em; margin-right: 0.5em;">GF</span> BUTTERNUT SQUASH CREAMY POTATO LEEK WITH CARAMELIZED BACON BITS	\$5.25 PER CUP	\$2.35 PER SHOOTER
	<span style="display: inline-block; width: 1em; height: 1em; border: 1px solid black; border-radius: 50%; text-align: center; line-height: 1em; margin-right: 0.5em;">GF</span> CREAM OF MUSHROOM LOBSTER BISQUE (ADD \$2.00 PER PERSON FOR PLATED DINNER)	\$5.80 PER CUP	\$2.60 PER SHOOTER
		\$7.35 PER CUP	\$3.15 PER SHOOTER

# BUFFETS | MINIMUM OF 50 GUESTS PER BUFFET


## MEXICAN FIESTA

\$27.00 PER PERSON

FIESTA SALAD - CUMIN RANCH DRESSING

CHICKEN ENCHILADAS - PICO DE GALLO

 PORK CHILI VERDE- SLOW ROASTED PORK IN GREEN CHILI SAUCE


  SPANISH YELLOW RICE

  NOPALES AND CORN SAUTÉED WITH GARLIC AND ONIONS

 CORN TORTILLA CHIPS WITH HOUSE-MADE SALSA

## A TASTE OF ITALY

\$29.50 PER PERSON

 CLASSIC HILL SALAD WITH SWEET ITALIAN VINAIGRETTE

FARFALLE OR FUSILLI PASTA

### SELECT ONE SAUCE:

GARLIC ALFREDO, PESTO CREAM, BOLOGNESE, BASIL MARINARA, BRAISED PEPPERS &

SWEET ITALIAN SAUSAGE MUSHROOM CREAM

**SELECT ONE:** CHIANTI BRAISED BEEF SHORT RIB RAVIOLI or LASAGNA

**SELECT ONE:** CHICKEN PARMESAN, CHICKEN PICCATA or CHICKEN CACCIATORE

BELL PEPPER AU GRATIN

GARLIC BREADSTICKS

## SOUTHERN INSPIRATION

\$29.50 PER PERSON

 SOUTHERN SALAD WITH BACON DRESSING

JALAPENO AND CHEDDAR CORNBREAD DRESSING

 ROASTED CHICKEN – BREAST, THIGH, WING, LEGS WITH CAROLINA BARBEQUE SAUCE

CRISPY CATFISH WITH CAJUN REMOULADE

 BRUSSELS SPROUTS WITH BACON

WHITE CHEDDAR MACARONI AND CHEESE

BISCUITS AND HONEY WHIPPED BUTTER

## MUMBAI


\$31.00 PER PERSON

 KACHUMBER SALAD - TOSSED IN LEMON HERB DRESSING

CHICKEN TIKKA MASALA IN CURRY TOMATO SAUCE

  NAVRATAN KORMA WITH TOFU AND SEASONAL VEGETABLES

  GOLDEN BASMATI RICE WITH PECANS

 SAAG PANEER- BLENDED SPINACH, CHEESE AND TOFU

 TRADITIONAL INDIAN PICKLES

 RAITA SAUCE AND TAMARIND CHUTNEY

NAAN BREAD

## SAINT LOUIS BARBEQUE

\$31.00 PER PERSON

 RED BLISS POTATO SALAD

 SWEET AND SOUR SLAW

 GRILLED CORN ON THE COB

 COUNTRY STYLE BAKED BEANS WITH BACON

 ROASTED BBQ CHICKEN- BREAST, THIGH, LEG, AND WING

CORNBREAD MUFFINS WITH WHIPPED HONEY BUTTER

### SELECT ONE OF THE FOLLOWING:

 SAINT LOUIS STYLE RIBS

 PULLED PORK SERVED WITH BUNS

# BUFFETS (CONTINUED) | MINIMUM OF 50 GUESTS PER BUFFET

## TASTE OF SAINT LOUIS

**\$33.00 PER PERSON**

### SELECT THREE OF THE FOLLOWING:

#### "THE HILL"

- GF CLASSIC HILL SALAD WITH SWEET ITALIAN VINAIGRETTE
- TOASTED BEEF RAVIOLI – ARRABIATA SAUCE
- SAINT LOUIS STYLE PIZZA – PROVEL AND SWEET ITALIAN SAUSAGE

#### "SOUTH GRAND"

- GARLIC SESAME CHICKEN
- EGG ROLLS - SWEET AND SOUR SAUCE

- V FRIED RICE - CARROTS, ONION, GREEN PEAS AND EGGS

#### "CHEROKEE"

- CHEESE ENCHILADA WITH ANCHO CHILI SAUCE

- GF SKILLET MEXICAN STREET CORN WITH QUESO FRESCO

- GF HOUSE MADE CHIPS AND SALSA

#### "SOULARD"

- JAMBALAYA - CHICKEN, ANDOUILLE SAUSAGE, SHRIMP AND RICE
- MUFFALETTA - MARINATED OLIVE SALAD, CAPICOLA, SALAMI, MORTADELLA AND PROVOLONE

#### "THE LOU"

- BBQ PULLED PORK WITH BUNS
- MUSTARD POTATO SALAD
- COLLARD GREENS

## GATEWAY CLASSIC

**\$34.25 PER PERSON**

- MARINATED PEAR SALAD WITH ROASTED SHALLOT VINAIGRETTE
- ROSEMARY AND GARLIC ROASTED RED POTATOES
- FARFALLE OR FUSILLI PASTA WITH OLIVE OIL, GARLIC, BASIL AND ROASTED TOMATOES

- GF V SOULARD MARKET VEGETABLES

- ASSORTED ROLLS AND BUTTER

### SELECT TWO OF THE FOLLOWING:

- GF GRILLED CHICKEN BREAST - ROSÉ CREAM SAUCE
- GF PROVENÇAL HERB ROASTED CHICKEN - CHICKEN PAN JUS
- GF ROASTED TURKEY - SAGE PAN JUS
- GF ROAST BEEF - PORT MUSHROOM SAUCE
- GF SPICED PORK LOIN - CARAMELIZED PEARL ONIONS

# BUFFETS (CONTINUED) | MINIMUM OF 50 GUESTS PER BUFFET

## SAVORY FAIR

**\$43.00 PER PERSON**

- GF ARUGULA AND SPINACH SALAD
- BLEU CHEESE AND SHALLOT BREAD PUDDING
- ASSORTED ROLLS AND BUTTER
- SELECT TWO OF THE FOLLOWING:**
- GF GRILLED CHIMICHURRI SKIRT STEAK
- GF BEEF TENDERLOIN AU POIVRE - GORGONZOLA CRÈME
- GF PORK TENDERLOIN - BOURBON APPLE GLAZE
- SALMON FLORENTINE EN CROUTE - SAFFRON CREAM
- MUSHROOM RAVIOLI- FALL/WINTER: ARABBIATA SAUCE, SPRING/SUMMER: SOULARD VEGETABLE SAUCE
- ROASTED BRANZINO – ITALIAN SALSA (TOMATO, OLIVE, AND CAPER) DRIZZLED WITH BALSAMIC REDUCTION
- SELECT TWO SIDES:**
- GF CARROTS AND ZUCCHINI WITH THYME BUTTER
- GF ROASTED BRUSSELS SPROUTS WITH BACON
- GF MUSHROOM RAGOUT
- GF BABY VEGETABLE MEDLEY
- GF GOLDEN BASMATI RICE WITH TOASTED PECANS
- GF YUKON GOLD AND SWEET POTATO HASH WITH ROSEMARY AND DRIED CRANBERRIES
- GF TRUFFLE MASHED POTATOES

## THEMED STATIONS

ACTION STATIONS REQUIRE CULINARY SUPPORT AT \$100 PER CULINARY TEAM MEMBER

### ACTION PASTA - MINIMUM OF 25 GUESTS

**\$15.00 PER PERSON**

DICED ITALIAN SAUSAGE, GRILLED CHICKEN, PARMESAN CHEESE, SEASONAL VEGETABLES,  
GARLIC BREAD STICKS  
FARFALLE AND FUSILLI PASTA

#### SELECT TWO OF THE FOLLOWING SAUCES:

GARLIC ALFREDO, PESTO CREAM GF, BOLOGNESE GF OR BASIL MARINARA GF

### GREEK – MINIMUM OF 25 GUESTS

**\$15.75 PER PERSON**

- SPANAKOPITA
- GF ROASTED GARLIC HUMMUS WITH PITA
- ARTICHOKE DOLMADES
- KALAMATA OLIVE, CUCUMBER, TOMATO, MINT AND LEMON ORZO
- SLICED LAMB GYROS WITH RED ONION, TOMATO, FETA, TZATZIKI AND WARM PITA

### ACTION CARVING – MINIMUM OF 50 GUESTS

**\$19.50 PER PERSON**

#### SELECT TWO OF THE FOLLOWING:

ROASTED FRENCH TURKEY BREAST WITH CRANBERRY CHUTNEY  
BEEF ROULADE WITH WALNUT PARSLEY PESTO  
TOP ROUND OF BEEF WITH HORSERADISH CREAM  
MESQUITE PORK LOIN WITH CHIPOTLE BARBEQUE SAUCE  
ASSORTED ROLLS AND BUTTER

# THEMED STATIONS (CONTINUED)

ACTION STATIONS REQUIRE CULINARY SUPPORT AT \$100 PER CULINARY TEAM MEMBER

## **ACTION PREMIUM CARVING – MINIMUM OF 50 GUESTS**

**\$28.00 PER PERSON**

### **SELECT TWO OF THE FOLLOWING:**

- BEEF CHOICE TENDERLOIN WITH HORSERADISH CREAM
- ROASTED PORK LOIN WITH APPLE MANGO CHUTNEY
- NY CHOICE STRIP LOIN WITH A CHIMICHURRI SAUCE
- SALMON FLORENTINE EN CROUTE
- ASSORTED ROLLS AND BUTTER

## **MEXICAN STATION**

**\$15.00 PER PERSON**

### **SELECT ONE OF THE FOLLOWING:**

GROUND RED CHILI BEEF, GRILLED CUMIN CHICKEN OR SHREDDED GREEN CHILI PORK  
**CHOOSE ONE:** PINTO BEANS WITH BACON OR SAFFRON RICE WITH CARROTS AND PEAS  
WITH FLOUR TORTILLA, HOUSE FRIED CORN CHIPS, HOUSE MADE SALSA, SOUR CREAM,  
LETTUCE, CHIHUAHUA CHEESE, CHEDDAR CHEESE, TOMATO, ONION  
ADD: GUACAMOLE \$1.00

## **GOURMET MASHED POTATO – MINIMUM OF 25 GUESTS**

**\$7.50 PER PERSON**

### **SELECT TWO OF THE FOLLOWING:**

YUKON GOLD, ROASTED GARLIC, ASIAGO, OR SWEET POTATO  
AGED CHEDDAR, DOMESTIC BLEU CHEESE, BACON, SOUR CREAM, BUTTER AND SCALLIONS  
(PECANS AND BROWN SUGAR INCLUDED WITH SWEET POTATO)

## **MARTINI SALAD – ONE PER PERSON**

**\$6.50 PER PERSON**

### **SELECT TWO OF THE FOLLOWING: (SEE PAGE 9 FOR DESCRIPTIONS)**

- CAESAR
- ARUGULA AND SPINACH
- KALE AND SPINACH
- MARINATED PEAR
- TRICOLOR SALAD
- SOUTHERN SPINACH
- SHAVED BABY VEGETABLE
- ROASTED GARCONZO BEAN

## **GOURMET FLATBREAD – MINIMUM OF 25 GUESTS**

**\$8.50 PER PERSON**

### **CHOOSE THREE OF THE FOLLOWING:**

GRILLED CHICKEN, RED ONION, CHEDDAR CHEESE AND BARBEQUE SAUCE  
BLEU CHEESE, CARAMELIZED ONION, RED WINE SOAKED PEAR AND BALSAMIC GLAZE  
SOUTHWESTERN STEAK, TRI-COLORED PEPPERS, JACK CHEESE AND ANCHO CREAM  
PROSCIUTTO, ASPARAGUS, PARMESAN AND ALFREDO SAUCE  
CHICKEN, ARTICHOKE HEARTS, SUN-DRIED TOMATOES, PARMESAN AND PESTO SAUCE  
MARGHERITA: FRESH TOMATO, FRESH MOZZARELLA, FRESH BASIL AND OLIVE OIL  
BABY SHRIMP, SPINACH, PARMESAN AND SAFFRON ALFREDO SAUCE  
SALMON LOX, CHIVE CREAM CHEESE & SUN-DRIED TOMATO  
CHEDDAR, CHIVES AND BACON WHIPPED YUKON POTATO PUREE

# THEMED STATIONS (CONTINUED)

ACTION STATIONS REQUIRE CULINARY SUPPORT AT \$100 PER CULINARY TEAM MEMBER

## SLIDERS – MINIMUM OF 25 GUESTS

**\$8.75 PER PERSON**

### SELECT TWO OF THE FOLLOWING:

MAPLE DUCK WITH LEEKS AND RASPBERRY DRIZZLE  
SHRIMP WITH ARUGULA AND AVOCADO AIOLI  
BRAISED PORK WITH CARAMELIZED ONIONS AND APRICOT GLAZE  
CARRIBEAN JERK SAUSAGE WITH SPICY PINEAPPLE SAUCE  
BEEF BRISKET WITH CAROLINA BARBEQUE SAUCE  
ROASTED LAMB WITH CUCUMBER YOGURT SAUCE AND SAUTÉED SPINACH  
PULLED CHICKEN WITH BALSAMIC GLAZED RED ONION AND TOMATO

## GOURMET MACARONI AND CHEESE – MINIMUM OF 25 GUESTS

**\$9.45 PER PERSON**

### SELECT TWO OF THE FOLLOWING:

SOUTHWESTERN: ADOBO PORK, GREEN CHILE AND ROASTED CORN  
MEDITERRANEAN: GOAT CHEESE, SPINACH AND OLIVE  
CAJUN: ANDOUILLE SAUSAGE AND ROASTED TRI-COLORED PEPPERS  
SOUTHERN: TRADITIONAL MACARONI AND CHEESE AND PORK BELLY, TOPPED WITH CRISPY GREENS  
SHRIMP: LOBSTER CREAM SAUCE  
LOBSTER: WITH TRUFFLE OIL (**ADD \$2.50 PER PERSON**)

## ASIAN STATION – MINIMUM OF 25 GUESTS

**\$14.00 PER PERSON**

### SELECT FOUR OF THE FOLLOWING:

CRISPY PORK OR VEGETABLE POT STICKERS, STEAMED SHRIMP AND PORK LADY PURSES,  
CHICKEN SKEWER WITH SPICY PEANUT SAUCE, CRAB RANGOON, VEGETABLE SPING ROLL,  
CHILLED CANTON NOODLE SALAD, EDANAME IN THE SHELL  
SWEET AND SPICY THAI GRILLED SHRIMP, PORK EGGROLL

## GRILLED CHEESE & SOUP -- MINIMUM OF 25 GUESTS

**\$10.50 PER PERSON**

SHARP CHEDDAR ON SOURDOUGH  
BRIE & PROSCIUTTO ON FOCACCIA

### SOUPS:

 TOMATO BASIL  
CREAM OF POTATO LEEK WITH CARAMELIZED BACON BITS

# GRAND FINALE

## MINI SWEET BITES

(MINIMUM TWO DOZEN EACH)

GOOEY BUTTER CAKE	\$2.65 PER PIECE
WILD CHERRY CRUMB TARTS	\$2.45 PER PIECE
ASSORTED MACARONS (SEASONAL FLAVORS)	MARKET PRICE PER PIECE
CHOCOLATE ÉCLAIRS	\$2.60 PER PIECE
GF ASSORTED TRUFFLES	\$2.60 PER PIECE
GF CHOCOLATE DIPPED STRAWBERRIES	\$2.60 PER PIECE
OLD FASHION LEMON BARS	\$2.60 PER PIECE
GERMAN CHOCOLATE BARS	\$2.60 PER PIECE
GF CRÈME BRÛLÉE	\$2.60 PER PIECE
GF WHITE CHOCOLATE MOUSSE IN A DARK CHOCOLATE CUP	\$3.25 PER PIECE
BAILEY'S IRISH CREAM CHEESECAKE	\$2.60 PER PIECE
MINI CANNOLI WITH RICOTTA AND CHOCOLATE CHIPS	\$2.75 PER PIECE
OPERA ALMOND LIQUEUR CAKE BITE	\$2.75 PER PIECE
PUMPKIN GOOEY BUTTER CAKE (SEASONAL)	\$2.65 PER PIECE

## INDIVIDUAL PLATED DESSERTS

GOLDEN APPLE AND RAISIN CROISSANT BREAD PUDDING WITH BOURBON CARAMEL SAUCE	\$6.35 PER PERSON
OPERA CAKE-ESPRESSO ALMOND CAKE, COFFEE BUTTER CREAM AND CHOCOLATE GANACHE	\$6.35 PER PERSON
GF VANILLA PANNA COTTA WITH SEASONAL COULIS	\$6.35 PER PERSON
PASSION FRUIT TRIFLE RASPBERRY COULIS, VANILLA CAKE AND CHAMPAGNE SYRUP	\$7.35 PER PERSON
GF NUTELLA CHEESECAKE	\$7.35 PER PERSON

# GRAND FINALE STATIONS

ACTION STATIONS REQUIRE CULINARY SUPPORT AT \$100 PER CULINARY TEAM MEMBER

## S'MORES

TOAST YOUR OWN MARSHMALLOWS OVER OUR SIGNATURE INDOOR CAMPFIRE GRAHAM CRACKERS, MARSHMALLOWS, MILK CHOCOLATE, BANANAS, PEANUT BUTTER AND RASPBERRY JAM	\$5.25 PER PERSON
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## DONUT

GLAZED AND POWDERED SUGAR DONUT HOLES CHOCOLATE SAUCE, RASPBERRY JELLY, CHOPPED NUTS, SPRINKLES AND CINNAMON SUGAR	\$5.25 PER PERSON
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## COBBLER

BLACKBERRY COBBLER, PEACH COBBLER AND APPLE CRISP FRENCH VANILLA ICE CREAM	\$5.75 PER PERSON
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## TED DREWES

FROZEN VANILLA CUSTARD CUPS WITH ASSORTED TOPPING TO INCLUDE HOT CARAMEL, HOT FUDGE, NUTS, CHERRIES, HEATH BITS, OREO COOKIE CRUMBLES, SPRINKLES AND WHIPPED CREAM	\$6.95 PER PERSON
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**“THE ISLAND” FROZEN YOGURT**

FROZEN YOGURT (ASK YOUR SALES MANAGER FOR A LIST OF AVAILABLE FLAVORS)  
HOT CARAMEL, HOT FUDGE, NUTS, CHERRIES, HEATH BITS,  
OREO COOKIE CRUMBLES, SPRINKLES AND WHIPPED CREAM

**\$6.95 PER PERSON**

**GOURMET COFFEE**

LOCALLY BREWED MISSISSIPPI MUD REGULAR AND DECAF COFFEE  
CREAM, SUGAR, HAZELNUT AND VANILLA FLAVORED SYRUPS  
BAILEY’S, RUMCHATA, KAHLUA, AMARETTO,  
WHIPPED CREAM, CHOCOLATE SHAVINGS AND FLAVORED STIRS

**\$7.35 PER PERSON**

**ACTION FLAMING CREPE – MINIMUM OF 25 GUESTS**

SEASONAL FRUIT COMPOTE, FRESH WHIPPED CREAM,  
AND VANILLA BEAN ICE CREAM

**\$7.00 PER PERSON**

## LATE NIGHT SNACKS

**NACHO BAR**

HOUSE FRIED TORTILLA CHIPS, SEASONED GROUND BEEF, QUESO CHEESE SAUCE,  
JALAPENOS AND DICED ONION

**\$4.50 PER PERSON**

**FRENCH FRY DISPLAY**

TRADITIONAL CRISPY FRENCH FRY WITH KETCHUP  
SWEET POTATO FRY WITH SPICY SOUTHERN DIP  
WAFFLE FRY WITH GARLIC & HERB SOUR CREAM

**\$4.25 PER PERSON**

**GOURMET BUILD-YOUR-OWN HOT DOG BAR**

NATHAN'S ALL BEEF HOT DOG  
MUSTARD, TOMATO, DICED ONION, SWEET DILL RELISH, SPORT PEPPERS,  
CELERY SALT AND DILL PICKLE SPEAR

**\$5.50 PER PERSON**

**MINI BUILD-YOUR-OWN BURGER BAR**

BEEF BURGERS  
CHEDDAR, SWISS, TOMATOES, LETTUCE, PICKLES,  
ONION, MUSTARD, KETCHUP AND CHIPOTLE MAYO

**\$4.50 PER PERSON**

**TOASTED RAVIOLI STATION**

TRADITIONAL BEEF WITH MARINARA SAUCE  
SPINACH AND ARTICHOKE WITH PROVOLONE AND PARMESAN CHEESE SAUCE

**\$5.25 PER PERSON**

# BEVERAGE SERVICES

## OPEN ULTRA PREMIUM BAR

GREY GOOSE, BOMBAY SAPPHIRE GIN, MYERS RUM, MAKERS MARK BOURBON, CROWN ROYAL, CHIVAS REGAL SCOTCH, 1800 TEQUILA, DISARONNO AMARETTO, BOTTLED BEER (BUDWEISER, BUD LIGHT, SCHLAFLY PALE ALE, O'FALLON 5 DAY IPA AND O'DOUL'S), MAGNOLIA COURT CABERNET SAUVIGNON AND CHARDONNAY AND ASSORTED SOFT DRINKS

1 HOUR BAR	\$19 PER PERSON
2 HOUR BAR	\$23 PER PERSON
3 HOUR BAR	\$26 PER PERSON
4 HOUR BAR	\$29 PER PERSON
5 HOUR BAR	\$31 PER PERSON

## OPEN PREMIUM BAR

SKYY VODKA, BEEFEATERS GIN, BACARDI RUM, JIM BEAM, SEAGRAMS 7, DEWERS SCOTCH, JOSE CUERVO TEQUILA, LEROUX AMARETTO, DOMESTIC BOTTLED BEER (BUDWEISER, BUD LIGHT, SCHLAFLY PALE ALE & O'DOUL'S), BLACK'S STATION CABERNET SAUVIGNON AND CHARDONNAY AND ASSORTED SOFT DRINKS

1 HOUR BAR	\$17 PER PERSON
2 HOUR BAR	\$21 PER PERSON
3 HOUR BAR	\$24 PER PERSON
4 HOUR BAR	\$27 PER PERSON
5 HOUR BAR	\$28 PER PERSON

## OPEN RAIL BAR

HOUSE HARD LIQUORS, DOMESTIC BOTTLED BEER (BUDWEISER, BUD LIGHT, SCHLAFLY PALE ALE AND O'DOUL'S) CABERNET SAUVIGNON AND CHARDONNAY HOUSE WINE AND ASSORTED SOFT DRINKS

1 HOUR BAR	\$13 PER PERSON
2 HOUR BAR	\$17 PER PERSON
3 HOUR BAR	\$20 PER PERSON
4 HOUR BAR	\$22 PER PERSON
5 HOUR BAR	\$23 PER PERSON

## OPEN LOCAL BAR

CARDINAL SIN ARTISAN VODKA, PINCKNEY BEND HAND CRAFTED GIN, STL ISLAND RUM, WOOD HAT RUBENESQUE BOURBON, DEFIANCE HIGH RYE WHISKEY, JJ NEUKOMM MALT WHISKEY, BUD LIGHT, SCHLAFLY PALE ALE, O'FALLON 5 DAY IPA, 4 HANDS SINGLE SPEED, AUGUSTA NORTON AND CHARDONNEL

1 HOUR	\$21 PER PERSON
2 HOUR	\$25 PER PERSON
3 HOUR	\$28 PER PERSON
4 HOUR	\$30 PER PERSON
5 HOUR	\$31 PER PERSON

## OPEN PREMIUM BEER AND WINE BAR

BUD LIGHT, O'FALLON 5 DAY IPA, SCHLAFLY PALE ALE, 4 HANDS SINGLE SPEED, DIVERSION CABERNET AND CHARDONNAY, CANYON ROAD PINOT GRIGIO AND PINOT NOIR

1 HOUR BAR	\$15 PER PERSON
2 HOUR BAR	\$19 PER PERSON
3 HOUR BAR	\$22 PER PERSON
4 HOUR BAR	\$24 PER PERSON
5 HOUR BAR	\$25 PER PERSON

## BEVERAGE SERVICES *(continued)*

### **OPEN SOFT BAR**

DOMESTIC BOTTLED BEER (BUDWEISER, BUD LIGHT, SCHLAFLY PALE ALE AND O'DOUL'S) HOUSE CABERNET SAUVIGNON AND CHARDONNAY AND ASSORTED SOFT DRINKS

1 HOUR BAR	\$11 PER PERSON
2 HOUR BAR	\$14 PER PERSON
3 HOUR BAR	\$17 PER PERSON
4 HOUR BAR	\$19 PER PERSON
5 HOUR BAR	\$20 PER PERSON

### **OPEN NON-ALCOHOLIC SOFT BAR**

ASSORTED SOFT DRINKS, FITZ'S ROOT BEER AND ORANGE SODA

1 HOUR BAR	\$6 PER PERSON
2 HOUR BAR	\$7 PER PERSON
3 HOUR BAR	\$8 PER PERSON
4 HOUR BAR	\$9 PER PERSON
5 HOUR BAR	\$10 PER PERSON

### **WINE POUR WITH DINNER**

WITH ULTRA BAR PACKAGE	\$6 PER PERSON
WITH PREMIUM BAR PACKAGE	\$5 PER PERSON
WITH RAIL AND SOFT BAR PACKAGE	\$4 PER PERSON

### **HOUSE CHAMPAGNE TOAST**

\$3.50 PER PERSON

### **VUE DE VERNAY CHAMPAGNE TOAST**

\$4.50 PER PERSON

### **MIONETTO PROSECCO TOAST**

\$4.50 PER PERSON

**SPECIALTY DRINKS, INCLUDING CORDIALS, ARE AVAILABLE FOR AN ADDITIONAL COST**