



FULL CATERING MENU | TABLE OF CONTENTS

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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 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 FINE-HERB BOURSIN CHEESE	\$2.40 PER PIECE
  RICE PAPER SPRING ROLL - JULIENNE VEGETABLES, ASIAN RICE NOODLES SPICY RED PEPPER SAUCE	\$2.75 PER PIECE

WARM

SPANAKOPITA	\$2.50 PER PIECE
 SPINACH AND ARTICHOKE STUFFED BUTTON MUSHROOM	\$2.45 PER PIECE
SAVORY PEAR AND GORGONZOLA BOUCHÉE	\$2.65 PER PIECE
SAINT LOUIS STYLE PIZZA – PROVOLONE CHEESE AND BELL PEPPERS	\$2.25 PER PIECE
ITALIAN CROSTINI - BASIL, TOMATO, ROASTED RED PEPPER AND MOZZARELLA	\$2.50 PER PIECE
SOUTHWEST 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 COULI AND FRESH BASIL	\$3.75 PER PIECE
DUCK CRÊPE - MAPLE MASCARPONE AND CARAMELIZED LEEKS	\$3.80 PER PIECE

WARM

CHICKEN BITES - BASIL AND PARMESAN	\$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	\$2.50 PER PIECE
SOUTHWEST CORN PUPPY IN A GARLIC MAYO	\$2.60 PER PIECE
ASIAN PORK POT STICKER - GINGER GLAZE	\$2.60 PER PIECE
KOREAN BARBEQUE BEEF WONTON	\$2.65 PER PIECE
MINI CAJUN CHICKEN QUESADILLA - GUACAMOLE AND PICO DE GALLO	\$2.70 PER PIECE
GF TWICE BAKED FINGERLING POTATO WITH BACON, SOUR CREAM AND CHIVES	\$2.90 PER PIECE
CHEDDAR POLENTA ROUNDS - BBQ CHICKEN AND AVOCADO SAUCE	\$2.90 PER PIECE
ANDOUILLE SAUSAGE, MOZZARELLA CHEESE PINWHEEL	\$3.25 PER PIECE
SWEET POTATO CAKE, PORK TENDERLOIN, BOURBON GLAZE AND ONIONS	\$3.15 PER PIECE
POLISH SAUSAGE WITH PEPPERS IN TOMATO SAUCE	\$3.25 PER PIECE
NY STRIP, SHISHITO PEPPERS AND WASABI MAYO	\$3.90 PER PIECE
MINI BEEF WELLINGTON	\$3.75 PER PIECE

BUTLER PASSED HORS D'OEUVRES (CONTINUED)

FROM THE SEA

CHILLED

SHRIMP CEVICHE CUP - MANGO AND AVOCADO IN A CRISP CORN CUP	\$3.00 PER PIECE
ESPELETTE TUNA, WASABI MAYO ON 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
Ⓞ 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 (SCOTTO DITO 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 FRESH	\$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 (CHOOSE 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, PITA AND CRUDITE

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

GF **V** **SEASONAL GRILLED VEGETABLES** **\$4.40 PER PERSON**
ASPARAGUS, BELL PEPPER, MUSHROOMS, YELLOW SQUASH AND ZUCCHINI

GF **DOMESTIC CHEESES AND FRUIT** **\$6.50 PER PERSON**
CHEDDAR, SWISS, GOAT, PROVOLONE, PEPPERJACK
ASSORTED BREADS AND CRACKERS
SUPPLEMENTAL: SPICY PEPPER, BACON AND GREEN TOMATO RELISH **\$.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 CAPPACOLA, MORTADELLA, PROSCIUTTO, SALAMI
AND PROVOLONE WITH OLIVES, HOUSE MADE GIARDINIERA VEGETABLES
(CAULFLOWER, CARROTS, CELERY AND MINI ONIONS)
SUPPLEMENTAL: SPICY PEPPER, BACON AND GREEN RELSIH **\$.50 PER PERSON**

GF **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

☞ 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

PLATED DINNERS | INCLUDES CHOICE OF ONE SOUP OR SALAD AND TWO SIDES MULTIPLE CHOICE ENTREE REQUIRES A \$2.00 SERVICE PER PLATE

WHITE MEAT

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

RED MEAT

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

SEAFOOD

GF BROILED SOLE FILLET ITALIAN SALSA (TOMATO, CAPER & OLIVES)	\$35.00 PER PERSON
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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 CHILIAN SEA BASS** **MARKET PRICE**
LEMON PARSLEY PUREE

DUELING PLATES

PREMIUM SELECTIONS **\$43.00 PER PERSON**

SELECT TWO OF THE FOLLOWING:

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

ULTRA SELECTIONS **\$53.00 PER PERSON**

SELECT TWO OF THE FOLLOWING:

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

VEGETARIAN | INCLUDES CHOICE OF ONE SOUP OR SALAD

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

MUSHROOM RAVIOLI **\$33.00 PER PERSON**
FALL/WINTER: ARABBIATA 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

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

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

VEGETABLES AND SIDES

GF SOULARD MARKET VEGETABLES

SPRING GNOCCHI WITH ASPARGUS AND PESTO

GF BROCCOLINI WITH HERB BUTTER

GF GRILLED LEMON MARINATED ASPARAGUS

GF GREEN BEANS AND ROASTED SHALLOTS

GF BATTONET CARROT AND ZUCCHINI WITH THYME BUTTER

GF ROASTED SPAGHETTI SQUASH WITH ROSEMARY

V GF SAUTÉED ARUGULA, KALE AND SPINACH

V GF ROASTED CAULIFLOWER

V GF 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

CAESAR

ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC PARMESAN CRISP AND CLASSIC CAESAR DRESSING

ARUGULA AND SPINACH

GOAT CHEESE, CANDIED WALNUTS, PICKLED RED ONION AND DIJON DRESSING

GF KALE AND SPINACH

BROCCOLI, EDAMAME, CARROTS, CRAISINS, SUNFLOWER SEEDS AND BALSAMIC DRIZZLE

MARINATED PEAR

MIXED GREENS, DOMESTIC BLEU CHEESE, CANDIED WALNUTS, RED ONION AND ROASTED SHALLOT VINAIGRETTE

SHAVED BABY VEGETABLE

MIXED GREENS, SHAVED BABY BEETS, CARROTS, RADISH AND TURNIPS WITH WHITE BALSAMIC VINAIGRETTE

GF GRILLED WATERMELON (SEASONAL ITEM)

SPINACH, CRUMBLER GOAT CHEESE AND BALSAMIC DRIZZLE

GF ZUCCHINI RIBBON

BABY SPINACH, TOASTED ALMONDS, DRIED CHERRIES, CHERRY TOMATO, MARINATED HERB FETA AND LEMON ORANGE VINAIGRETTE

TRI-COLOR SALAD

ARUGULA, ENDIVE & RADICCHIO, ORANGE SLICES, CRACKED HAZELNUTS, PARMESAN CHEESE IN ROASTED GARLIC AND WHITE WINE VINEGRETTE

SOUTHERN SPINACH

BLACK-EYED PEAS, HARD-BOILED EGG, CHERRY TOMATO AND BACON DRESSING

TOMATO SALAD (SEASONAL LATE SPRING TO EARLY FALL) SUPPLEMENT \$1

CELERY HEARTS, CILIGINE MOZZARELLA, BASIL & EXTRA VIRGIN OLIVE OIL

GRILLED PEACH (SEASONAL ITEM)

MIXED GREENS, RED ONIONS, CANDIED PECANS AND MAPLE PEPPER DRESSING

SOUPS

GF CHAMPAGNE WATERMELON GAZPACHO (SEASONAL)

\$5.25 PER CUP \$2.35 PER SHOOTER

GF BASIL TOMATO BISQUE

\$5.25 PER CUP \$2.35 PER SHOOTER

GF BUTTERNUT SQUASH

\$5.25 PER CUP \$2.35 PER SHOOTER

CREAM OF POTATO LEEK WITH CARMELIZED BACON BITS

\$5.25 PER CUP \$2.35 PER SHOOTER

CREAM OF MUSHROOM

\$5.80 PER CUP \$2.60 PER SHOOTER

LOBSTER BISQUE (ADD \$2.00 PER PERSON FOR PLATED DINNER)

\$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, BOLOGNAISE, BASIL MARINARA, BRAISED PEPPERS & ANDOUILLE OR
SWEET ITALIAN SAUSAGE MUSHROOM CREAM

CHOOSE ONE: CHIANTI BRAISED BEEF SHORT RIB RAVIOLI or LASAGNA

CHOOSE ONE: CHICKEN PARMESAN, CHICKEN PICCATA or CHICKEN CACCIATORI

BELL PEPPER AU GRATIN
GARLIC BREADSTICKS

SOUTHERN INSPIRATION

\$29.50 PER PERSON

SOUTHERN SALAD WITH BACON DRESSING
JALAPENO AND CHEDDAR CORNBREAD DRESSING
ROASTED BARBEQUE CHICKEN – BREAST, THIGH, WING, LEGS
CRISPY CATFISH WITH CAJUN REMOULADE
BRUSSELS SPROUT WITH BACON
TRADITIONAL 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:

Saint Louis Style Ribs or Pulled Pork Served with Buns

TASTE OF SAINT LOUIS

\$33.00 PER PERSON

"THE HILL"

CLASSIC HILL SALAD WITH SWEET ITALIAN VINAIGRETTE

TOASTED BEEF RAVIOLI – ARRABITA SAUCE

SAINT LOUIS STYLE PIZZA – PROVEL AND SWEET ITALIAN SAUSAGE

"SOUTH GRAND"

ORANGE SESAME CHICKEN

EGG ROLLS - SWEET AND SOUR SAUCE

FRIED RICE - CARROTS, ONION, GREEN PEAS AND EGGS

"CHEROKEE"

CHEESE ENCHILADA WITH ANCHO CHILLI SAUCE

MEXICAN STREET CORN on the COB WITH QUESO FRESCA

HOUSE MADE CHIPS AND SALSA

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

SOULARD MARKET VEGETABLES

SELECT TWO OF THE FOLLOWING:

GRILLED CHICKEN BREAST - ROSÉ CREAM SAUCE

PROVENÇAL HERB ROASTED CHICKEN - CHICKEN PAN JUS

ROASTED TURKEY - SAGE PAN JUS

ROAST BEEF - PORT MUSHROOM SAUCE

SPICED PORK LOIN - CARAMELIZED PEARL ONIONS

ASSORTED ROLLS AND BUTTER

SAVORY FAIR

\$43.00 PER PERSON

ARUGULA AND SPINACH SALAD

BLEU CHEESE, SHALLOT BREAD PUDDING

ASSORTED ROLLS AND BUTTER

SELECT TWO OF THE FOLLOWING:

GRILLED CHIMICHURRI SKIRT STEAK

BEEF TENDERLOIN AU POIVRE - BRANDY CRÈME

PORK TENDERLOIN - BOURBON APPLE GLAZE

SALMON FLORENTINE EN CROUTE - SAFFRON CREAM

ROASTED SOLE – ITALIAN SALSA (TOMATO, OLIVE CAPERS) DRIZZLED WITH BALSAMIC REDUCTION

SELECT TWO SIDES:

CARROTS AND ZUCCHINI WITH THYME BUTTER

ROASTED BRUSSEL SPROUTS WITH BACON

MUSHROOM RAGOUT

BABY VEGETABLE MEDLY

GOLDEN BASMATI RICE WITH TOASTED PECANS

YUKON GOLD AND SWEET POTATO HASH WITH ROSEMARY AND DREID CRANBERRIES

TRUFFLE MASHED POTATOES

THEMED STATIONS

ACTION STATIONS REQUIRE CULINARY SUPPORT ADDED TO CATERING CONTRACT (\$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, BOLOGNAISE OR BASIL MARINARA

GREEK – MINIMUM OF 25 GUESTS **\$15.75 PER PERSON**

SPANAKOPITA

ROASTED GARLIC HUMMUS WITH PITA OR ANCIENT GRAIN CRISP

ARTICHOKE DOLMADES

KALAMATA OLIVE, CUCUMBER, TOMATO, MINT AND LEMON ORZO

SLICED LAMB GYROS WITH RED ONION, TOMATO, FETA, GARLIC YOGURT SAUCE 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

ACTION PREMIUM CARVING – MINIMUM OF 50 GUESTS **\$28.00 PER PERSON**

SELECT TWO OF THE FOLLOWING:

BEEF CHOICE TENDERLOIN WITH CREAMY PARMESAN PEPPERCORN SAUCE

ROASTED PORK LOIN WITH APPLE MANGO CHUTNEY

NY CHOICE STRIPLOIN WITH A CHIMICHURRI SAUCE

SALMON FLORENTINE EN CROUTE

ASSORTED ROLLS AND BUTTER

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)

STATIONS

ACTION STATIONS REQUIRE CULINARY SUPPORT ADDED TO CATERING CONTRACT (\$100 PER CULINARY TEAM MEMBER)

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

GOURMET FLATBREAD – MINIMUM OF 25 GUESTS **\$8.50 PER PERSON**

CHOOSE THREE OF THE FOLLOWING:

GRILLED CHICKEN, RED ONION, CHEDDAR CHEESE AND BARBEQUE SAUCE

BLUE CHEESE, CARAMELIZED ONION, RED WINE SOAKED PEAR AND BASALMIC GLAZE

SOUTHWESTERN STEAK, TRI-COLORED PEPPERS AND JACK CHEESE, ANCHO CREAM

PROSCIUTTO, ASPARAGUS AND PARMESAN WITH 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 & SUNDRIED TOMATO

CHEDDAR AND CHIVES WITH BACON WHIPPED YUKON POTATO PUREE

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 – CARAMELIZED ONIONS AND APRICOT GLAZE

POLISH SAUSAGE – BRAISED PEPPERS IN TOMATO SAUCE

BEEF NY STRIP LOIN - BEARNAISE AIOLI

ROASTED LAMB - CUCUMBER YOGURT SAUCE AND SAUTÉED SPINACH

SHREDDED JERK CHICKEN - CREAMY JICAMA SLAW

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, PORK BELLY, TOPPED WITH CRISPY GREENS

SHRIMP - LOBSTER CREAM SAUCE

LOBSTER WITH TRUFFLE OIL **(ADD \$2.50 PER PERSON)**

GRILLED CHEESE & SOUP -- MINIMUM OF 25 GUESTS **\$10.50 PER PERSON**

SHARP CHEDDAR ON SOURDOUGH

BRIE & PROSCIUTTO ON FOCCACCIA

SOUPS:



BASIL TOMATO
CREAM OF POTATO LEEK WITH CARMELIZED BACON BITES

GRAND FINALE

MINI SWEET BITES

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
ASSORTED TRUFFLES	\$2.60 PER PIECE
CHOCOLATE DIPPED STRAWBERRIES	\$2.60 PER PIECE
OLD FASHION LEMON BARS	\$2.60 PER PIECE
GERMAN CHOCOLATE BARS	\$2.60 PER PIECE
CRÈME BRÛLÉE	\$2.60 PER PIECE
WHITE CHOCOLATE MOUSSE IN A DARK CHOCOLATE CUP	\$3.25 PER PIECE
BAILEY'S IRISH CREAM CHEESECAKE	\$2.60 PER PIECE
MINICANNOLI WITH RICOTTA AND CHOCOLATE CHIPS	\$2.75 PER PIECE
OPERA ALMOND LIQUER 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
VANILLA PANNA COTTA WITH SEASONAL COULIS	\$6.35 PER PERSON
 PASSION FRUIT TRIFLE RASPBERRY COULIS, VANILLA CAKE AND CHAMPAGNE SYRUP	\$7.35 PER PERSON
 NUTELLA CHEESECAKE	\$7.35 PER PERSON

GRAND FINALE STATIONS

ACTION STATIONS REQUIRE CULINARY SUPPORT ADDED TO CATERING CONTRACT (\$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,	\$6.95 PER PERSON
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OREO COOKIE CRUMBLES, SPRINKLES AND WHIPPED CREAM

GRAND FINALE STATIONS *(CONTINUED)*

ACTION STATIONS REQUIRE CULINARY SUPPORT ADDED TO CATERING CONTRACT (\$100 PER CULINARY TEAM MEMBER)

GF "THE ISLAND" FROZEN YOGURT	\$6.95 PER PERSON
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	
GOURMET COFFEE	\$7.35 PER PERSON
LOCALLY BREWED MISSISSIPPI MUD REGULAR AND DECAF COFFEE CREAM, SUGAR, HAZELNUT AND VANILLA FLAVORED SYRUPS BAILEY'S, RUM CHATA, KAHLUA, AMARETTO, WHIPPED CREAM, CHOCOLATE SHAVINGS AND FLAVORED STIRS	
ACTION FLAMING CREPE – MINIMUM OF 25 GUESTS	\$8.40 PER PERSON
SEASONAL FRUIT COMPOTE, FRESH WHIPPED CREAM, AND VANILLA BEAN ICE CREAM	

LATE NIGHT SNACKS

FRENCH FRY DISPLAY	\$3.70 PER PERSON
TRADITIONAL CRISPY FRENCH FRY - KETCHUP SWEET POTATO FRY WITH SPICY SOUTHERN DIP WAFFLE FRY WITH GARLIC & HERB SOUR CREAM	
GOURMET BUILD-YOUR-OWN HOT DOG BAR	\$5.50 PER PERSON
NATHAN'S ALL BEEF HOT DOG MUSTARD, TOMATO, DICED ONION, SWEET DILL RELISH, SPORT PEPPERS, CELERY SALT AND DILL PICKLE SPEAR	
MINI BUILD-YOUR-OWN BURGER BAR	\$4.50 PER PERSON
BEEF BURGERS CHEDDAR, SWISS, TOMATOES, LETTUCE, PICKLES, ONION, MUSTARD, KETCHUP AND CHIPOTLE MAYO	
TOASTED RAVIOLI STATION	\$5.25 PER PERSON
TRADITIONAL BEEF WITH MARINARA SAUCE SPINACH AND ARTICHOKE WITH PROVOLONE AND PARMESAN CHEESE SAUCE	

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, DOMESTIC BOTTLED BEER (BUDWEISER, BUD LIGHT, SCHLAFLY PALE ALE & O'DOUL'S), HEALDSBURG RANCH 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 VIGNOLES

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, HEALDSBURG RANCH 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

VUE DE VERNAY CHAMPAGNE TOAST	\$3.50 PER PERSON
SECCO ITALIAN BUBBLES ROSÉ TOAST	\$4.50 PER PERSON
	\$4.50 PER PERSON

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