



Catering



**THE CHESHIRE**

---

SAINT LOUIS

# Catering

## BRUNCH BUFFET

### BRUNCH BUFFET

Scrambled Eggs  
Fresh Seasonal Fruit Display  
Fresh Baked Bread and Pastry Basket  
Bacon  
Creamy White Cheddar Cheese Grits  
Cheshire Potato Hash  
Field Greens with Assorted Condiments and Toppings  
Cinnamon Raisin Bread Pudding or Biscuits and Gravy

Beverage Requirements  
Coffee, Tea and Juice Included in Package  
All Additional Beverages on Consumption

**\$26 PER GUEST**

### EXECUTIVE BRUNCH BUFFET

Omelet Station  
Assorted Waffles & Accompaniments  
Fresh Seasonal Fruit Display  
Fresh Baked Bread and Pastry Basket  
House-Made Turkey and Pork Sausage or Bacon  
Creamy White Cheddar Cheese Grits  
Cheshire Potato Hash  
Field Greens with Assorted Condiments and Toppings  
Cinnamon Raisin Bread Pudding or Biscuits and Gravy

Beverage Requirements  
Coffee, Tea and Juice Included in Package  
All Additional Beverages on Consumption

**\$36 PER GUEST**

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

# Catering

## LUNCH PLATED

### SALADS

Pickled Local Beet Salad  
With Toasted Pistachio, Spiced Yogurt

Tuscan Kale Salad  
With Shaved Parmesan, Fried Crouton, Lemon

Field Greens Salad  
With Toasted Almonds, Baetje Farms Goat Cheese Crostini  
and Port Wine Vinaigrette

### ENTREES

Spinach & Ricotta Cannelloni - \$33  
Wild Mushroom Ragout, Parmesan Cheese

Rainbow Trout - \$35  
Seasonal Vegetables, Cucumbers & Tomato Salad, Citrus Vinaigrette

Grilled Hanger Steak with Tomato Horseradish - \$38  
Compote With Fennel & Golden Potato Gratin

Fusilli Pasta - \$31  
Smoked Chicken, Sun Dried Tomatoes, Smoked Bacon,  
Seasonal Vegetables & Baetje Farms Goat Cheese

Roasted Salmon - \$36  
Seasonal Root Vegetable Puree, Citrus Butter, Chervil

Split Roasted Natural Chicken - \$36  
With Lemon Garlic Thyme Butter, White Cheddar Grits and Seasonal Vegetables

Smoked Beef Brisket - \$33  
With Prairie Breeze White Cheddar Macaroni & Cheese

### DESSERT

Chocolate Goopy Butter Cake  
Strawberry & Chocolate Sauces  
Apple Crisp

Vanilla Chantilly Cream  
Bittersweet Chocolate Parfait  
Brownie, Caramel, Chocolate Panna Cotta  
Meyer Lemon Tart  
Short Bread Cookies  
Missouri Pecan Tart

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

# Catering

## RECEPTION HORS D'OEUVRES

### BUTLER PASSED HOT SELECTIONS

PRICING REFLECTS 25 PIECES

- Ozark Forest Mushroom, Smoked Bacon & Fontina Cheese Turnover - \$65
- Arancini Risotto Cake with Spicy Sausage & Pomodoro - \$58
- Korean Barbecue Pork Sliders, Kimchee, & Pickled Cucumbers - \$65
- Steak Skewers, Tomato Herb Aioli - \$68
- Tempura Shrimp with Passion Fruit Red Chile Sauce - \$88
- Cheese, Chicken or Vegetable Quesadilla - \$58
- Mini Beef Wellington - \$65
- Spanokopitta - \$58
- Kozy Shrimp - \$62
- Chicken Empanadas - \$65

### BUTLER PASSED COLD SELECTIONS

PRICING REFLECTS 25 PIECES

- Smoked Salmon on Corn Cake Herb Mascarpone - \$75
- Ahi Tuna Thin & Raw Herb Crostini - \$85
- Steak Tartare with Truffle Mayonnaise on Crostini - \$75
- Tomato, Marchoot Mozzarella & Pesto - \$65
- Chilled Shrimp on Corn Cake with Remoulade Sauce - \$62

### HORS D'OEUVRES STATIONS

- Raw/Seafood Bar - Shrimp and Oysters - \$18 per person
- Local Artisan Cheese & Dried Fruit Display - \$12 per person
- Crudit  Display - \$6 per person
- Antipasto - \$12 per person

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

# Catering

## DINNER

### FIRST COURSE SELECTIONS

Field Greens Salad  
With Toasted Almonds, Baetje Farms Goat Cheese Crostini,  
and Port Wine Vinaigrette

Cheshire All-Season Salad  
Arugula with Berries, Candied Walnuts, Bleu Cheese, and Citrus Vinaigrette

### ENTREE SELECTION

Vegetables and Starches are Customizable - Vegetarian Options Available

Split Roasted Natural Chicken - \$59  
With Garlic Thyme Butter, White Cheddar Grits and Seasonal Vegetables

Sea Bass - \$60  
Wild Mushroom Risotto and Citrus Herb Butter

Herb Marinated Sirloin Steak - \$47  
With Cheshire Potato Cake, Roasted Mushrooms

Grilled Filet and Roasted Salmon - \$62  
With Seasonal Vegetable and Olive Confit

Wild Salmon - \$52  
Seasonal Vegetables and White Truffle Whipped Potatoes and Pinot Noir Jus

Simply Grilled Seasonal Fish - \$48  
With Braised Spinach and Lemon

Rain Crow Ranch Roasted Pork Loin - \$44  
With Potato Leek Cake, Seasonal Fruit Butter, Herb Jus

Beef Brisket - \$45  
With Horseradish Potatoes, Roasted Vegetables

Braised Beef Short Rib - \$43  
With Roasted Garlic Mash and Baby Carrots

Tri-Peppered Beef Tenderloin - \$54  
Bordelaise Sauce, Yukon Gold and Stilton Gratin Potato

### DESSERTS

Chocolate Goey Butter Cake - Apple Crisp - Vanilla Chantilly Cream  
Bittersweet Chocolate Parfait - Brownie, Caramel, Chocolate Panna Cotta  
Meyer Lemon Tart with Shortbread Crust - Missouri Pecan Tart - Vanilla Crème Brule

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

# Catering

## RECEPTION ENHANCEMENTS

### ACTION STATIONS

Seafood Station  
50 guest minimum  
\$22 Per Person

Italian Pasta or Risotto Station  
50 guests minimum  
\$18 Per Person

### CARVING STATIONS

Attendant Fee - \$75

Roasted Pork Loin with Chutney  
Minimum 30 Guests  
\$225 Each

Roasted Turkey Breast Jus and Seasonal Relish  
Minimum 30 Guests  
\$225 Each

Peppered Tenderloin Whole Grain Mustard, Horseradish Cream  
Minimum 30 Guests  
\$290 Each

Smoked Rain Crow Ranch Ham Sweet Mustard Glaze  
Minimum 30 Guests  
\$240 Each

### DESSERT STATION

Seasonal Desserts  
Pastry Chef's Selection  
\$10 Per Person

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

# Catering

## MEETINGS ALL DAY

### ALL DAY MEETING PACKAGE

Plated or Buffet Lunch

**\$65 PER GUEST**

### CONTINENTAL BREAKFAST

Assorted House Made Mini Danish, Muffins, and Croissants  
with Preserves and Butter

Sliced Seasonal Fruit, House Made Fruit Yogurt

Beverage Station

### EARLY MORNING

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Fine Teas and Fruit Juice, Bottled Water

### AFTERNOON BREAK

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Fine Teas, Coke, Diet Coke, Sprite, Bottled Water  
Cookies and Snacks

### LUNCH

Plated Lunch

Chef's Selection of Seasonal Local Harvest

OR

Buffet Lunch

Chef's Selection of Seasonal Local Harvest

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

# Catering

## MEETINGS ALL DAY

### EXECUTIVE ALL DAY MEETING PACKAGE \$90 PER GUEST

#### HOT BREAKFAST BUFFET

Farm Fresh Scrambled Eggs  
House Baked Biscuits and Gravy  
Applewood Smoked Bacon  
Country Sausage Links  
Breakfast Potatoes with Fresh Herbs  
Assorted House Made Mini Danish, Muffins,  
and Croissants with Preserves and Butter  
Sliced Seasonal Fruit, House Made Fruit Yogurt

#### BEVERAGE STATION EARLY MORNING

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Fine Teas and Fruit Juice, Bottled Water

#### AFTERNOON BREAK

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Fine Teas, Coke, Diet Coke, Sprite, Bottled Water  
Cookies, Cheshire Trail Mix,  
and Assorted Fruit, Brownies, House Made Chips

#### BUFFET LUNCH

Roasted Beef Sandwich  
With Horseradish Cream and Marcoat Alpine on an Asiago Brioche Roll  
Herb Roasted Turkey Sandwich  
With Basil Mayonnaise and Arabella Cheese (Brie) on Herb Focaccia Bread  
Grilled Chicken Wrap  
With Crisp Lettuce, Tomato, Smoked Bacon, and Goat Cheese  
Black Kale Salad  
Lemon Anchovy Vinaigrette, Soft Boiled Egg  
Cheshire All-Season Salad  
Arugula with Candied Walnuts, Blue Cheese,  
and Pomegranate Vinaigrette

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.



# Catering

## BAR & WINE

### PREMIUM HOST BAR SELECTIONS

PER PERSON

One Hour - \$17    Two Hours - \$24    Each Additional Hour - \$6

Jim Beam, Bombay, Bacardi Light, Dewars,  
Canadian Club, Captain Morgan, Jose Cuvero,  
Bailey's, Kahlua, House Amaretto, Tito's Vodka.

Budweiser, Bud Select, Michelob Ultra, Schlafly Pale Ale,  
Stella Artois, O'Doul's

Pinot Noir, Cabernet, Pinot Grigio, Riesling and Chardonnay  
Sparkling Wine

### TOP SHELF HOST BAR SELECTIONS

PER PERSON

One Hour - \$20    Two Hours - \$28    Each Additional Hour - \$7

Makers Mark, Bombay Sapphire, Bacardi Select Rum, Chivas Regal,  
Crown Royal, Captain Morgan, Grey Goose Flavored Vodkas,  
Patron Tequila, Baileys, Kahlua, Disaronno Amaretto

Bud Light, Bud Select, Michelob Ultra, Stella Artois,  
Assortment of Local Craft Beer

Selection of Premium Wine  
Hess Select - Chardonnay and Cabernet,  
Torre di Luna Pinot Grigio, Hybrid Pinot Noir

### BEER AND WINE SELECTIONS

PER PERSON

One Hour - \$12    Two Hours - \$17    Each Additional Hour - \$5

Budweiser, Bud Select, Michelob Ultra,  
Schlafly Pale Ale, Stella Artois, O'Doul's

Pinot Noir, Cabernet,  
Pinot Grigio, and Chardonnay, Sparkling Wine

### CASH BAR

Bartender/Cashier Fee for Cash Bar - \$75

Soft Drinks - \$3    Domestic Beer - \$6    Select Wine - \$7  
Premium Cocktails - \$8    Top Shelf Cocktails - \$9

PRICES ARE SUBJECT TO 6% SERVICE CHARGE,  
APPLICABLE TAXES AND 18% GRATUITY.  
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.