

The Westin St. Louis  
2024





# CONTINENTAL BREAKFASTS

Priced per Guest, Requires No Minimum, and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas

## THE CONTINENTAL

### \$32.00 Per Guest

- Orange and Apple Juice
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Sweet Breads

## THE EXECUTIVE CONTINENTAL

### \$36.00 Per Guest

- Orange and Apple Juice
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Sweet Breads

### Choice of Two:

- An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (*Soy, Oat and Almond Milk on Request*)
- New York Style Bagels | Regular and Flavored Cream Cheese
- Individual Low-Fat Fruit and Greek Yogurts (V, GF)
- Fruit Yogurt Parfait | Housemade Granola and Berries

## CONTINENTAL BREAKFAST ENHANCEMENTS

### Breakfast Sandwiches | 9 Per Guest

- **Buttermilk Biscuit** | Scrambled Egg, Breakfast Sausage, Pepper Jack Cheese
- **French Butter Croissant** | Soft Scrambled Eggs, Smokehouse Ham, Cheddar Cheese
- **Breakfast Burrito** | Southwestern Egg, Monterey Jack Cheese, Salsa
- **Tortilla Wrap** | Egg Whites, Roasted Vegetables, Spinach, Feta Cheese (V)

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**Scrambled Eggs** | 5

### Applewood Smoked Bacon or Pork Sausage Links | 7

### Create Your Own Yogurt Parfait (V) | Fruits, Berries, Nuts and Granola | 8

### Individual Plain, Fruit and Greek Yogurts (V) | 5

### Oatmeal (V, GF) | Brown Sugar, Dried Fruits, Nuts Milk | 7

### Chilled Hard Boiled Eggs | 36/Dozen

### Smoothie Shooters (V, GF) | 7

*Please Select Two*

- Mixed Berry
- Strawberry-Banana
- Kale, Green Apple, Spinach

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# BREAKFAST TABLES

Priced per Guest, Based on 90 Minutes of Continuous Service, Requires a 20 Guest Minimum, and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection Specialty Tazo® Teas

## COMPLETE BREAKFAST TABLE

**\$46.00 Per Guest**

- Orange and Apple Juice
- Sliced Seasonal Fruits and Berries (VE, GF, DF)
- Assorted Low Fat Regular and Greek Yogurts (V, GF)
- Freshly Baked Morning Pastries and Breakfast Breads | Fruit Preserves and Butter
- Farm Fresh Eggs Scrambled

### Substitute Scrambled Eggs:

- Farm Fresh Eggs Scrambled | Scallions (GF)
- Mushroom, Asparagus, Goat Cheese Scramble
- Roasted Vegetable Frittata | Add 3
- Cheese Frittata | Sausage, Pepper and Cheddar | Add 3

### Please Select Two (All GF)

- Applewood Smoked Bacon
- Country Pork Sausage Patties
- Country Pork Sausage Links
- Grilled Smokehouse Ham
- Turkey Sausage
- Apple Chicken Sausage | Add 3

### Please Select One

- Crispy Breakfast Potatoes | Peppers and Onions (VE, GF, DF)
- Hash Browns (VE, GF, DF)
- Oven Roasted Yukon Gold Potatoes (VE, GF, DF)

### Please Select One

*Served with Warm Maple Syrup and Butter*

- Cinnamon Glazed French Toast
- Griddle Pancakes
- Belgian Waffles

## BREAKFAST ENHANCEMENTS

**Eggs Your Own Way\*\* (GF) | 14\*\***

*Minimum 20 Guests*

Cheddar Cheese, Mozzarella Cheese, Smokehouse Ham, Sliced Mushrooms, Diced Tomatoes, Diced Peppers, Diced Onions, Baby Spinach, Bacon, Salsa

**Thin Sliced Smoked Salmon | 13**

Assorted Bagels, Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes, Chopped Egg

**Oatmeal (V, GF) | 7**

Brown Sugar, Dried Fruits, Nuts, Milk

**Buttermilk Biscuits and Country Sausage Gravy | 7**

**Avocado Toast Bar | 12**

Fresh Crushed Avocado and Assorted Toasts

**Toppings |** Crumbled Goat Cheese, Diced Cucumber, Grape Tomatoes, Arugula, Roasted Red Pepper, Basil, Olive Oil, Fresh Cracked Black Pepper, Sea Salt Flakes

+ Smoked Salmon | Add 3

\*\* *Attendant Fee | 150*

**BRUNCH IT UP!****\$15.00 Per Guest***Select any Three Items to be Added to your Breakfast Buffet*

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing (V)
- **Garden Salad** | Mixed Seasonal Greens, English Cucumber, Roma Tomatoes, Carrots, Red Peppers, Red Onion, Sliced Radish, Champagne Vinaigrette (VE, DF, GF)
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (V)
- **Cucumber and Tomato Salad** | Red Onions, Red Wine Vinaigrette (GF, VE, DF)
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Glaze (V, GF) | Add 4
- **Smoked Salmon** | Assorted Mini Bagels, Tomato, Red Onion, Capers, Cream Cheese | Add 7
- **Charcuterie Presentation** | Imported and Domestic Meats and Cheeses, Nuts, Grapes, Water Crackers Add 8
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (GF, DF)
- **Buttermilk Southern Fried Chicken**
- **Poached or Seared Fresh Catch** | Herbed Garlic Butter, Red Pepper Risotto
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan-Reggiano
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce (V)
- **St. Louis Goopy Butter Cake** | Caramel Sauce
- **Ultimate Chocolate Cake** | Chocolate Sauce
- **Carrot Cake** | Cream Cheese Frosting
- **Chocolate Flourless Cake** | Berry Puree (GF)
- **House Baked Cookies and Brownies**

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# MORNING BREAKS

Priced per Guest and Requires No Minimum

**HOT BEVERAGES** | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa (AM), and a Selection of Specialty Tazo® Teas

**COLD BEVERAGES** | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water

**ENHANCED BEVERAGES** | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

## BEVERAGE SERVICE

### 90-Minute Beverage Service

- Hot Beverages | 9
- Cold Beverages | 5
- Enhanced Beverages | 7
- Hot and Cold Beverages | 14
- Hot and Enhanced Beverages | 16

### Half-Day Beverage Service

*Refreshed up to Four Hours*

- Hot Beverages | 16
- Cold Beverages | 9
- Enhanced Beverages | 12
- Hot and Cold Beverages | 25
- Hot and Enhanced Beverages | 28

### All-Day Beverage Service

*Refreshed up to Eight Hours*

- Hot Beverages | 25
- Cold Beverages | 14
- Enhanced Beverages | 19
- Hot and Cold Beverages | 39
- Hot and Enhanced Beverages | 44

### Enhanced Beverage Selection

*Must Select Three*

- Gatorade | G Zero
- CELSIUS Energy Drinks
- Pure Leaf Iced Teas
- Tropicana Fruit Juices
- Kickstart Energy Drinks
- Sugar Free Red Bull Energy Drink
- Starbucks® Frappuccino and Double Shots
- Assorted Naked Brand Smoothies
- Coconut Water
- San Benedetto Still and Sparkling Water
- Perrier Sparkling Water

## AM BOOST

*Based on up to 60 Minutes of Service*

Select Up to 3 | 21

Select Up to 5 | 28

- Warmed Assorted Danish, Pastries and Muffins
- Coffee Cake
- Scones | Fruit Preserves
- Assorted Bagels | Regular and Flavored Cream Cheese and Butter
- Apple Fritters
- Fruit Kabobs | Yogurt Dip (V, GF)
- Fruit and Brie Skewers
- Sliced Melons, Seasonal Fruits and Berries (VE, GF, DF)
- Seasonal Whole Fruit (VE, GF, DF)
- Designer Trail Mix Station | Granola, Raisins, Sunflower Seeds, Mixed Dried Fruits, Almonds, Pretzels, Banana Chips
- Assorted Granola, Fruit and Nut Bars
- Individual Yogurt Parfaits | Berries and Granola
- Smoothie Shooters (VE, GF, DF) | Strawberry-Banana, Mixed Berries
- Hard Boiled Eggs (GF)
- Avocado Toast | Smashed Avocado, Crumbled Goat Cheese, Diced Cucumber, Grape Tomatoes, Arugula | Add 3

## THE ULTIMATE INFUSED WATER STATION

**\$5.00 Per Glass**

*Select up to Three Flavors*

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

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# AFTERNOON BREAKS

Priced per Guest and Requires No Minimum

**HOT BEVERAGES** | Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas

**COLD BEVERAGES** | Pepsi's® Collection of Soft Drinks, Pepsi Zero Sugar, Bubly Sparkling Water, and Bottled Water

**ENHANCED BEVERAGES** | The Cold Beverage Collection Plus Three (3) Additional Items from the Enhanced Section Below

## BEVERAGE SERVICE

### 90-Minute Beverage Service

- Hot Beverages | 9
- Cold Beverages | 5
- Enhanced Beverages | 7
- Hot and Cold Beverages | 14
- Hot and Enhanced Beverages | 16

### Half-Day Beverage Service

*Refreshed up to Four Hours*

- Hot Beverages | 16
- Cold Beverages | 9
- Enhanced Beverages | 12
- Hot and Cold Beverages | 25
- Hot and Enhanced Beverages | 28

### All Day Beverage Service

*Refreshed up to Eight Hours*

- Hot Beverages | 25
- Cold Beverages | 14
- Enhanced Beverages | 19
- Hot and Cold Beverages | 39
- Hot and Enhanced Beverages | 44

### Enhanced Beverage Selection

*Must Select Three*

- Gatorade | G Zero
- CELSIUS Energy Drinks
- Pure Leaf Iced Teas
- Tropicana Fruit Juices
- Kickstart Energy Drinks
- Sugar Free Red Bull Energy Drink
- Starbucks® Frappuccino and Double Shots
- Assorted Naked Brand Smoothies
- Coconut Water
- San Benedetto Still and Sparkling Water
- Perrier Sparkling Water

## PM RECHARGE

*Based on up to 60 Minutes of Service*

Select Up to 3 | 22

Select Up to 5 | 29

- Assorted Granola, Fruit and Nut Bars
- Crudité | Housemade Ranch Dressing and Hummus
- Sliced Fresh Fruit Platter and Seasonal Berries
- Seasonal Whole Fruit
- Toasted Pita Chip | Hummus Trio
- Designer Trail Mix Station | Granola, Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&M's
- Assorted Fresh Baked Cookies
- Decadent Fudge Brownies and Chocolate Chunk Blondies
- Assorted Candy Bars
- Assorted Individual Bags of Peanuts, Chips, Popcorn
- Tortilla Chips (GF) | Salsa (GF, DF), Guacamole (VE, GF, DF)
  - Warmed Queso (GF) | Add 2
- Warmed Bavarian Pretzels | Yellow Mustard (GF)
  - Spicy Cheddar Dip (GF) | Add 2
- Toasted Ravioli | Marinara
- Selection of Three Domestic Cheeses | Crackers, Seasonal Berries, Preserves | Add 5

## THE ULTIMATE INFUSED WATER STATION

**\$5.00 Per Guest**

*Select up to Three Flavors*

Orange, Lemon, Lime, Green Apple, Strawberries, Watermelon, Cantaloupe, Honeydew, Cucumber, Basil, Cinnamon, Cilantro, Mint, Lavender

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# WELLNESS BREAKS

Priced per Guest, Based on up to 90 Minutes of Service, and Requires a 15 Guest Minimum

## FOCUS + CONCENTRATE | 26

- Dark Chocolate –Dipped Coconut Macaroons
- Broccoli and Herb Goat Cheese Frittata
- Pear Spinach and Coconut Water Smoothies

## CONNECT + COLLABORATE | 26

- Assortment of Local Pastries
- Crudités | Muhamarra Dip (VE, DF, GF)
- Bananas Foster Smoothie (V, GF)

## REST + RECUPERATE | 26

- French Macaroons (V)
- Turkey & Brie Toast | Tomato Lavender Chutney
- Citrus Chamomile Lemonade

## ENERGIZE + MOTIVATE | 26

- Crunchy Caramel and Chocolate Chip Cookies
- Kale Chips | Parmesan Reggiano
- Grapefruit, Ginger, and Mint Shooters (V, GF)

## SUPERFOOD ENHANCEMENTS | 8 per Guest, per Item

- **Brain Boost** | Blueberries, Purple Grapes, Raspberries, Walnuts
- **Harmony (GF)** | Hot Green Tea and Assorted Seasonal Smoothie
- **Stress Reducer** | Assorted Dried Fruits and Nuts

## WESTIN WELLNESS

*An alternative for 15-minute break to keep attendees rejuvenated throughout the meeting. Inquire for details.*

- **Shades of Relaxation** | 25

A stress relieving option for your attendees. An adult coloring book with colored pencils.

- **Rest + Relax** | 35 (25 Guest Minimum Required)

Enjoy a 15 minutes of deep breathing instructions.

Session includes monitor in your meeting rooms with video session.

- **Rejuvenate + Wake up** | 35 (25 Guest Minimum Required)

Kick the meeting off with an exciting quick work out with a 15 minute core stretch to Show tunes. Session includes speakers and audio player and instructor.

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# PLATED LUNCHEON

Plated Luncheons Require a Minimum of 10 Guests and Include Three Courses, Assorted Rolls and Whipped Butter

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas, and Iced Tea Upon Request.

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

## FIRST COURSE

*Please Select One*

- **Baby Field Greens Salad** | Cucumber, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (VE, GF, DF)
- **Caesar Salad** | Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Beets, Feta, Red Onions, Toasted Walnuts, Balsamic Vinaigrette (V)
- **Baby Arugula Salad** | Sliced Strawberries, Black Pepper Goat Cheese, Red Onions, Marcona Almonds, Balsamic Vinaigrette (V)
- **Tomato Basil Soup** | Croutons, Parmesan (V)
- **Sweet Potato Chipotle Soup** | Fresh Cilantro (V, GF)

## MAIN COURSE

*Please Select One Hot or Chilled Entrée*

### Chilled Entrées

- **Traditional Chopped Cobb** (GF) | 37  
Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Crumbles, Blue Cheese Dressing
- **Grilled Chicken Caesar Salad** | 37  
Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing  
+ Substitute Seared Salmon | Add 6  
+ Substitute Grilled Flank Steak | Add 8

### Hot Entrées

*Includes Chef's Choice of Seasonal Vegetable*

- **Grilled Chicken Penne Pasta** | 50  
Boursin Cream Sauce
- **Fresh Herb Crusted Chicken Breast** | 52  
Roasted Garlic Mashed Potato, Tasso Cream Sauce
- **Dijon Panko Crusted Salmon** | 56  
Roasted Red Pepper Coulis, Herb Basmati Rice
- **Tuscan Grilled Flat Iron Steak** | 62  
Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

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## VEGETARIAN SELECTION

*Please Select One*

- **Zucchini and Asparagus Roulade** | Herb and Olive Oil Tossed Pasta, Grilled Tomato Sauce (VE)
- **Roasted Vegetable Crepes** | Tomato Basil Sauce, Baby Arugula

## FINAL COURSE

*Please Select One*

- **Cheesecake** (GF) | Fresh Fruit Compote
- **St. Louis Goopy Butter Cake** | Caramel Sauce
- **Ultimate Chocolate Cake** | Chocolate Sauce
- **House-Made Shortcake** | Fresh Berries, Whipped Sweet Cream
- **Carrot Cake** | Cream Cheese Frosting
- **Key Lime Pie**
- **Chocolate Flourless Cake** (GF) | Berry Puree
- **Platter of Assorted Mini Dessert for the Table** | Add 4

# CHILLED LUNCH TABLES

All Lunch Tables are Priced Per Guest, Based on 60 Minutes of Continuous Service, Require a Minimum of 20 Guests, and Include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas.

Enjoy Preferred Pricing if Menu is Selected on Indicated Day.

## SIMPLY SANDWICHES

**\$59.00 Per Guest**

*Monday and Thursday Preferred Pricing | 54*

- **Chef's Seasonally Inspired Soup**
- **Mixed Greens Salad** | Carrots, Cucumbers, Cherry Tomatoes, Croutons, Red Wine Vinaigrette (VE, GF, DF)
- **Roasted Vegetable Pasta Salad** | Broccoli, Peppers, Mushrooms, Red Onions, Feta, Italian Dressing (V)
- **Roasted Gobbler on Farm House White** | Oven Roasted Turkey, Cranberry Apple Relish, Cheddar, Tomato, Lettuce
- **Albacore Tuna Salad on a Whole Wheat Roll** | Red Peppers, Celery, Mayo, Tomato, Romaine Hearts
- **Smoked Ham and Swiss on a Croissant** | Honey Dijon Mustard, Baby Spinach
- **Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Tapenade (V)
- House Made Ranch and BBQ Spiced Potato Chips (V, GF) | French Onion Dip (V)

### Dessert (All V)

- Carrot Cake | Whipped Cream
- Assorted Cookies and Brownies

## SPRUCE STREET DELI

**\$59.00 Per Guest**

*Wednesday Preferred Pricing | 54*

- **Chef's Seasonally Inspired Soup**
- **Baby Spinach Salad** | Feta, Strawberries, Red Onions, Walnuts, Balsamic Vinaigrette (V)
- **Warm Roasted Yukon Gold Potato Salad** | Sour Cream and Chives (V, GF)
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Aioli
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone, Lettuce and Tomato, Red Wine Vinaigrette
- **Caprese Wrap** | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup (V)
- Housemade Potato Chips (V, GF)

### Dessert (All V)

- Goopy Butter Cake
- Peach Cobbler

**SOULARD MARKET STAND****\$59.00 Per Guest***Tuesday and Friday Preferred Pricing | 54*

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Glaze (V, GF)
- **Country Cucumber and Tomato Salad** | Red Onion, Red Wine Vinaigrette (VE, GF, DF)
- **Greens** | Romaine Hearts, Iceberg Lettuce, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola Crumbles, Smoked Bacon, Eggs, Focaccia Croutons
- **Proteins** | *Select Three* | Roasted Chicken Breast, Grilled Flank Steak, Seared Atlantic Salmon, Portobello Mushrooms (GF, DF), Sautéed Shrimp, Crispy Tofu (VE)
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic and Red Wine Vinaigrettes (VE, GF, DF)
- Assorted Rolls | Butter

**Dessert (All V)**

- Fruit Tart of the Season | Fruit Coulis
- Ultimate Chocolate Cake | Chocolate Sauce

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# HOT LUNCH TABLES

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Enjoy Preferred Pricing if Menu is Selected on Indicated Day.

## TASTE OF THE MEDITERRANEAN

**\$64.00 Per Guest**

*Monday and Thursday Preferred Pricing | 59*

- **Chef's Seasonally Inspired Soup**
- **Baby Spinach Salad** | Peppered Goat Cheese, Strawberries, Red Onions, Walnuts, Balsamic Vinaigrette (V, GF)
- **Roasted Vegetable Pasta Salad** | Broccoli, Peppers, Mushrooms, Red Onions, Feta, Italian Dressing (V)
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter, Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (GF, DF)
- Marinated and Grilled Vegetables (VE, GF, DF)

### Desserts (All V)

- Seasonal Fresh Berries Zabaglione (GF)
- Carrot Cake | Cream Cheese Frosting

## ST. LOUIS STYLE BBQ

**\$64.00 Per Guest**

*Tuesday and Friday Preferred Pricing | 59*

- **Chef's Seasonally Inspired Soup**
- **Baby Field Greens Salad** | Cucumber, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (VE, GF, DF)
- **Warm Roasted Yukon Gold Potato Salad** | Sour Cream and Chives (V, GF)
- **BBQ Glazed Salmon** (GF, DF)
- **Smoked Beef Brisket** (GF, DF)
- **Baked Macaroni and Cheese** (V)
- Roasted Creamed Corn (V, GF)
- Green Bean Casserole (GF)
- Texas Toast Garlic Bread

### Desserts (All V)

- Gooey Butter Cake
- Peach Cobbler



**NO PLACE LIKE ROME****\$64.00 Per Guest***Wednesday Value Pricing | 59*

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing (V)
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Glaze (V, GF)
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (GF, DF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Italian Sausage, Shaved Parmesan-Reggiano
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce (V)
- Garlic Cheese Toasted Focaccia
- Seasonal Vegetables (VE, GF, DF)

**Dessert (All V)**

- Tiramisu
- Cannoli

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# GRAB AND GO LUNCH

## LUNCHES TO GO

\$44.00 Per Box

### All Boxes Include

#### Choice of:

- Whole Grain Mustard Potato Salad (V, GF)
- Mediterranean Pasta Salad (V, DF)
- Homemade Coleslaw (V, GF)

Bag of Potato Chips

Season's Picked Fresh Whole Fruit (VE, GF, DF)

Freshly Baked Chocolate Chip Cookie

Bottled Water

Pepsi's Collection of Soft Drinks | Add 3

## SANDWICH SELECTION

Groups Up to 25 Guests, Select Two Sandwiches

Groups Over 25 Guests, Select Three Sandwiches

**Roasted Gobbler on Farm House White** | Oven Roasted Turkey, Cranberry Apple Relish, Cheddar, Tomato, Lettuce

**Albacore Tuna Salad on a Whole Wheat Roll** | Red Peppers, Celery, Mayo, Tomato, Romaine Hearts

**Smoked Ham and Swiss on a Croissant** | Honey Dijon Mustard, Baby Spinach

**Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Tapenade (V)

**Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

**Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Aioli

**Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone, Lettuce and Tomato, Red Wine Vinaigrette

**Caprese Wrap** | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup (V)

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# SMALL GROUP LUNCH

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## SMALL GROUP COLD BUFFET

**\$64.00 Per Guest**

- Chef's Seasonally Inspired Soup
- House Made Ranch and BBQ Spiced Potato Chips (V, GF)

### Choice of One Leaf Salad

- Crisp Caesar Salad
- Baby Spinach Salad
- Mixed Greens Salad

### Choice of One Composed Salad

- Homemade Coleslaw (V, GF)
- Roasted Vegetable Pasta Salad (V, DF)
- Country Cucumber and Tomato Salad (VE, GF, DF)
- Warm Roasted Yukon Gold Potato Salad (V, GF)

### Choice of Two Sandwiches

- Roasted Gobbler on Farm House White | Cranberry Apple Relish, Cheddar, Tomato and Lettuce
- Tuna Salad on a Whole Wheat Roll | Red Peppers, Celery, Mayo, Tomato And Romaine Hearts
- Smoked Ham and Swiss on a Croissant | Honey Dijon Mustard and Baby Spinach
- Roasted Vegetable Wrap | Hummus, Baby Spinach (V)
- Three Cheese Panini on Farmhouse White | Havarti, Swiss, Fresh Mozzarella Cheeses, Basil, Roma Tomato (V)
- Oven Roasted Beef Tenderloin on Pretzel Bread | Gruyere Cheese, Horseradish Mayo, Baby Spinach
- Open-Faced Salmon BLT on Garlic Texas Toast | Applewood Smoked Bacon, Lemon Herb Aioli
- Grilled Chicken Panini | Whole Grain Mustard, Green Apples, Cheddar Cheese, Baby Spinach

### Choice of Two Desserts (All V)

- Carrot Cake | Cream Cheese Frosting
- Cheesecake | Fresh Fruit Compote
- Flourless Chocolate Cake (GF)
- Churros | Chocolate Sauce and Honey
- Seasonal Fruit Salad | Mint and Passion Fruit Juice (VE, GF, DF)
- Goopy Butter Cake
- Peach Cobbler
- Cookies and Brownies

## SMALL GROUP HOT BUFFET

**\$69.00 Per Guest**

- Chef's Seasonally Inspired Soup
- Assorted Artisanal Rolls and Sweet Creamery Butter
- Chef's Selection of Seasonal Vegetables and Starches

### Choice of One Leaf Salad

- Crisp Caesar Salad
- Baby Spinach Salad
- Mixed Greens Salad

### Choice of Two Entrées

- Fajita Grilled Flank Steak | Peppers and Onions (GF, DF)
- Chipotle Lime Roasted Bone-In Chicken (GF, DF)
- Rosemary Grilled Chicken Breast | Feta Demi-Glace (GF)
- Baked Salmon | Tomato Basil Relish
- BBQ Glazed Salmon (GF, DF)
- Smoked Beef Brisket (GF, DF)
- Macaroni and Cheese (V)

### Choice of Two Desserts (All V)

- Carrot Cake | Cream Cheese Frosting
- Cheesecake | Fresh Fruit Compote
- Flourless Chocolate Cake (GF)
- Churros | Chocolate Sauce and Honey
- Seasonal Fruit Salad | Mint and Passion Fruit Juice (V, GF, DF)
- Goopy Butter Cake
- Peach Cobbler
- Cookies and Brownies

**SMALL GROUP WORKING LUNCH****\$44.00 Per Guest***Available Every Day for Groups of Fewer than 10 Guests**Items subject to change based on Seasonality***Mixed Greens Salad** (VE, GF, DF) | Carrots, Cucumbers, Cherry

Tomatoes, Croutons, Red Wine Vinaigrette

*Served Family Style***Each Guest Select Individual Entrée and Side***Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event*

- **TURKEY CLUB** | Lettuce, Tomato, Bacon, Mayo
- **CRISPY FRIED CHICKEN SANDWICH** | Lettuce, Tomato, Toasted House Bun, Choice of Sauce
- **TUNA MELT** | House Made Tuna Salad, Tomato, White Cheddar, Toasted English Muffin
- **QUATTRO CLASSIC BURGER** | 7oz Special Blend Patty, American Cheese, Lettuce, Tomato, Onion Pickle, Toasted House Bun
- **VEGETARIAN WRAP** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Tapenade
- **PEPPERONI OR CHEESE PIZZA**

**Choice of Side** | Fries, Sweet Fries, OR Fruit Cup**Includes Assorted Soft Drinks****Chef's Selection of Dessert***Served Family Style*

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# RECEPTION TABLES

Priced Per Guest and Based on 60/Up to 120 Minutes of Continuous Service. These Display Stations are not Portioned as Entrées

## TRADITIONAL DISPLAYS

### Artisanal Cheese Display | 21/31

Chef's Selection of Local, Domestic and Imported Cheeses (GF)

Appropriate Accompaniments

Assorted Crackers and Sliced Baguettes

### From The Garden | 16/24

Display of Crisp Garden Vegetables

Grilled Asparagus and Zucchini

House-Made Hummus (VE, GF, DF) and Creamy Ranch Dip (GF)

### Signature Sweets | 22/33

Collection of Bakery Cakes, Fruit Pies, Assorted Bars, Petit Fours and Brownies Freshly Brewed Starbucks Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas

### Seasonal Fruit Table | 14/21

Seven Hand Cut Fruits and Berries

Honey Yogurt Dip and Nutella (GF)

### European Antipasti | 25/37

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses

Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Crusty Country Bread, Crackers, Crostini

### Chef's Grazing Table | 50/75

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto

Selection of Local and Imported Cheeses including Fresh Mozzarella, Aged Provolone

Crisp Garden Vegetables | Creamy Ranch and House-Made Hummus

Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted

Tomatoes and Artichoke Hearts

Sliced Baguettes and Crostini

Dried Fruits and Grapes

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## SIGNATURE DISPLAYS

### Gourmet Mac & Cheese Bar | 24/36

**Penne** | New York Sharp Cheddar Sauce

**Orecchiette Pasta** | White Alfredo Sauce

**Sautéed Toppings to include** (GF) | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Wild Mushrooms, Green Onions, Fresh Peas

### Slider Bar | 21

*Select Three | One of Each Slider per Guest*

*Served on Slider Buns and House-Made Potato Chips and Onion Dip*

- **Pulled BBQ Pork** | Jalapeno Jicama Slaw
- **Nashville Hot Chicken** | Pickle Chips
- **Classic Beef** | Caramelized Onion Mustard
- **Impossible Burger** | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli (VE, V)
- **Blackened Salmon** (V) | Lemon Aioli
- **House-Made Crab Cake** | Avocado Corn Relish, Sriracha Aioli | Add 6

### Taco Stand | 24/36

Made-To-Order Tacos

Soft Flour Tortillas

**Proteins** | *Select Two* | (All GF, DF) | Pork Carnitas, Chipotle Chicken, Beef Carnitas, Marinated Shrimp

**Toppings** | Salsa Rojo, Salsa Verde, Pico De Gallo, Shredded Cabbage, Sour Cream, Chopped Cilantro, Limes, Diced Red Onions

### Farm Stand "Chop Chop" | 22/33

**Greens** | Romaine Hearts, Baby Field Greens, Arugula Blend, Baby Spinach Leaves

**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onions, Sliced Cucumbers, Julienne Peppers, Walnuts, Pecans, Bleu Crumbles, Shredded Cheddar, Parmesan, Bacon, Eggs, Croutons

**Dressings** | Housemade Ranch, Creamy Caesar, Balsamic and Red Wine Vinaigrette (GF)



# INTERACTIVE STATIONS

Includes Uniformed Attendant and are Based on 60/Up to 120 Minutes of Continuous Service. Action Stations are not Portioned as Entrées, Require a 20 Guest Minimum and a Chef Attendant Per Station | 150

## PASTA CREATIONS | 26/39

**Pasta** | *Select Two* | Herb Rotini, Penne, Cheese Tortellini

**Sauces** (GF) | *Select Two* | Plum Tomato Basil, Alfredo, Pesto

**Proteins** (GF) | *Select Two* | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp, Smoked Andouille Sausage, Fresh Herb Grilled Chicken

**Toppings** (GF) | Broccoli Florets, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes, Fresh Parmesan, Extra Virgin Olive Oil Focaccia, Roasted Garlic and Cheese Bread

## SWEETS STATION | 28/42

### Made-To-Order Cake Waffles:

Yellow, Red Velvet, Chocolate Cake, Carrot Cakes

**Toppings** | Cream Cheese, Chocolate and Vanilla Icings,

Cherries, Strawberries, Blueberries, Pineapple (VE, GF, DF)

Chocolate Chips, Sprinkles, Pecans, Walnuts

Whipped Cream, Sauce, Chocolate Sauce, Caramel Sauce

St. Louis Goopy Butter Cake

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## ASIAN STIR FRY | 25/37

Fried Rice, Lo Mein Noodles

**Proteins** | Beef, Chicken, Shrimp

**Toppings** | Tofu, Shredded Carrots, Snow Peas, Bean Sprouts, Water Chestnuts, Ginger, Garlic, Scrambled Eggs (GF), Scallions, Shiitake Mushrooms, Roasted Red Pepper

**Sauces** | Teriyaki, Hoisin, Soy, Sweet Thai (V, DF)

## RISOTTO | 28/42

Classic White Wine and Red Wine Risotto

**Select Two Proteins** | Pesto Chicken (GF), Shrimp Scampi (GF), Braised Short Ribs (DF, GF), Crispy Pork Belly (DF, GF), Grilled Salmon (DF, GF), Butter Poached Crab (GF)

**Toppings** | Roasted Mushrooms, Peppers, Caramelized Onions, Parmesan Reggiano, Roasted Cherry Tomatoes, Fresh Herbs, Sautéed Squash, Pine Nuts

# CARVING STATIONS

Includes Uniformed Attendant and Assorted Rolls and Whipped Butter and are Based on 60 Minutes of Continuous Service. Action Stations Include 3-4oz Portions are not Portioned as Entrées Chef Attendant Per Station | 150

## TABLESIDE CAVERY

*Priced Per Piece*

### **Sage-Butter Glazed Turkey Breast** | 380

Cranberry Mayo, Pan Gravy (GF)

Serves 20 Guests

### **Dry Rubbed and Smoked Prime Rib of Beef** | 530

Horseradish Aioli, Peppercorn Brandy Demi (GF)

Serves 25 Guests

### **Apricot Thyme Glazed Ham** | 380

Pineapple Mango Relish, Sriracha Honey Mustard ^ (GF, DF)

Serves 35 Guests

### **Bourbon Black Pepper Marinated Pork Loin** | 405

Beer Mustard, Apple Cranberry Chutney (GF, DF)

Serves 25 Guests

### **Oven Roasted Salmon** | 355

Lemon Aioli, Dill and Caper Cream Sauce (GF)

Serves 20 Guests^

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## CARVING STATION ENHANCEMENTS | 7

*Priced Per Guest*

### **Vegetarian**

- Truffle Mac and Cheese

### **Vegetarian, Gluten Free**

- Smashed Yukon Potatoes | Olive Oil, Sea Salt, Chives
- Creamed Spinach and Artichoke

### **Vegetarian, Gluten Free, Dairy Free**

- Herb Roasted Fingerling Potatoes
- Roasted Seasonal Vegetables
- Balsamic Grilled Asparagus
- Caramelized Brussels Sprouts and Onions

# PASSED HORS D'OEUVRES

Items are Priced Per Piece and must be Ordered in 25 Piece Increments.

## COLD SPECIALTIES

### \$6.00 Each

- Spicy Sweet Potato and Roasted Broccoli Crostini (V) | Toasted Pistachios, Mint and Basil
- Marinated Grape Salad and Citrus Ricotta Served on a Crisp Pita (V)
- Cranberry Almond Chicken Lettuce Wrap (GF)
- Diced Tomatoes and Fresh Mozzarella Cheese on a Basil Crostini (V)

### \$8.00 Each

- Edamame and Sweet Pea Puree on Crostini | Seared Beef Filet, Tomato Jam
- Smoked Salmon Deviled Egg | Dill and Lemon
- Tuna au Poivre | Avocado Cream Served on a Crisp Cucumber
- Fennel and Chili Pickled Shrimp | House Made Cocktail Sauce

## HOT SPECIALTIES

### \$6.00 Each

- St. Louis Hand-Made Toasted Ravioli | Marinara Sauce
- Artichoke Heart and Boursin Cheese Beignet (V)
- Fresh Mozzarella Cheese and Basil Arancini (V) | Tomato Basil Sauce
- Toasted Spinach and Feta Cheese Phyllo Pocket (V)
- Buffalo Chicken Potsticker | Ranch Dip
- Phyllo Wrapped Asparagus | Lemon Dill Cream

### \$8.00 Each

- Cajun Seared Chicken Skewer (GF) | Smoked Cheddar Cheese Cream Sauce
- Beef and Chimmichurri Empanada | House Made Salsa
- Garlic and Herb Marinated Shrimp Skewer (GF, DF) | Spicy Honey Mustard
- Oven-Baked Crab Cake | Avocado Corn Relish and Sriracha Aioli
- Korean BBQ Satay

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## PASSED HORS D' OEUVRES RECEPTION PACKAGES

*Priced Per Guest | Minimum 20 Guests*

*Based on 60 Minutes of Service*

*Excludes Market Priced Items*

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 28
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 40
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 52

### Add a Display Table with Your Reception Package:

*Based on 60 Minutes of Service*

- Artisanal Cheese Display | 19
- Crudités | 14
- Seasonal Fruit | 12

# RECEPTION PACKAGE

## ROAMING RECEPTION PACKAGE | 99

Price based upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required.

### CHOOSE TWO DISPLAYS

#### Artisanal Cheese Display

Chef's Selection of Local, Domestic and Imported Cheeses (GF), Appropriate Accompaniments Assorted Crackers and Sliced Baguettes

#### From The Garden

Display of Crisp Garden Vegetables, Grilled Asparagus, Zucchini House-Made Hummus (VE, GF, DF) and Creamy Ranch Dip (GF)

#### European Antipasti | Add 5

Capicola, Genoa Salami, Mortadella, Prosciutto Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts Crusty Country Bread, Crackers, Crostini

#### Farm Stand "Chop Chop"

**Greens** | Romaine Hearts, Baby Field Greens, Arugula Blend, Baby Spinach Leaves

**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onions, Sliced Cucumbers, Julienne Peppers, Walnuts, Pecans, Bleu Crumbles, Shredded Cheddar, Parmesan, Bacon, Eggs, Croutons

**Dressings** | Housemade Ranch, Creamy Caesar, Balsamic and Red Wine Vinaigrette (GF)

#### Gourmet Mac & Cheese Bar | 24/36

**Penne** | New York Sharp Cheddar Sauce

**Orecchiette Pasta** | White Alfredo Sauce

**Toppings** | Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Wild Mushrooms, Green Onions, Fresh Peas

#### Slider Bar | Add 5

*Select Three | One of Each Slider per Guest*

*Served on Slider Buns and House-Made Potato Chips and Onion Dip*

**Pulled BBQ Pork** | Jalapeno Jicama Slaw

- **Nashville Hot Chicken** | Pickle Chips
- **Classic Beef** | Caramelized Onion Mustard
- **Impossible Burger** | Sautéed Spinach Tomato, Pickled Onion, Herb Aioli (VE, V)

### CHOOSE ONE INTERACTIVE STATION

#### Pasta Creations

**Pasta** | *Select Two* | Herb Rotini, Penne, Cheese Tortellini

**Sauces** (GF) | *Select Two* | Plum Tomato Basil, Alfredo, Pesto

**Proteins** (GF) | *Select Two* | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

Smoked Andouille Sausage, Fresh Herb Grilled Chicken

**Toppings** (GF) | Broccoli Florets, Roasted Bell Peppers, Mushrooms, Artichokes, Red Pepper Flakes, Fresh Parmesan

Extra Virgin Olive Oil, Focaccia, Roasted Garlic and Cheese Bread

#### Asian Stir Fry Station

Fried Rice, Lo Mein Noodles

**Proteins** | Beef, Chicken, Shrimp

**Toppings** | Tofu, Shredded Carrots, Snow Peas, Bean Sprouts, Water Chestnuts, Ginger, Garlic, Scrambled Eggs (GF), Scallions, Shiitake Mushrooms, Roasted Red Pepper

**Sauces** | Teriyaki, Hoisin, Soy, Sweet Thai (V, DF)

#### Risotto to Order | Add 4

Classic White Wine and Red Wine Risotto

**Select Two Proteins** | Pesto Chicken (GF), Shrimp Scampi (GF), Braised Short Ribs (DF, GF), Crispy Pork Belly (DF, GF), Grilled Salmon (DF, GF), Butter Poached Crab (GF)

**Toppings** | Roasted Mushrooms, Peppers, Caramelized Onions, Parmesan Reggiano, Roasted Cherry Tomatoes, Fresh Herbs, Sautéed Squash, Pine Nuts

#### Taco Stand | Add 6

Soft Corn Tortillas

**Select Two Proteins:** | Pork Carnitas, Chipotle Chicken, Beef Carnitas, Marinated Shrimp

**Toppings** | Salsa Rojo, Salsa Verde, Pico De Gallo, Shredded Cabbage, Sour Cream, Chopped Cilantro, Limes, Diced Red Onions

- **Blackened Salmon** (V) | Lemon Aioli
- **House-Made Crab Cake** | Avocado Corn Relish, Sriracha Aioli |  
Add 6

**Chef's Grazing Table** | Add 15

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto  
Selection of Local and Imported Cheeses including Fresh Mozzarella, Aged  
Provolone  
Crisp Garden Vegetables | Creamy Ranch and House-Made Hummus  
Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted  
Tomatoes, Artichoke Hearts, Sliced Baguettes and Crostini, Dried Fruits,  
Grapes



**CHOOSE FOUR PASSED HORS D'OEUVRES****Chilled Specialties**

- Spicy Sweet Potato and Roasted Broccoli Crostini (V) | Toasted Pistachios, Mint and Basil
- Marinated Grape Salad and Citrus Ricotta Served on a Crisp Pita (V)
- Cranberry Almond Chicken Lettuce Wrap (GF)
- Diced Tomatoes and Fresh Mozzarella Cheese on a Basil Crostini (V)
- Edamame and Sweet Pea Puree on Crostini | Seared Beef Filet, Tomato Jam
- Smoked Salmon Deviled Egg | Dill and Lemon
- Tuna au Poivre | Avocado Cream Served on a Crisp Cucumber | Add 2
- Fennel and Chili Pickled Shrimp | House Made Cocktail Sauce | Add 2

**Hot Specialties**

- St. Louis Hand-Made Toasted Ravioli | Marinara Sauce
- Artichoke Heart and Boursin Cheese Beignet (V)
- Fresh Mozzarella Cheese and Basil Arancini (V) | Tomato Basil Sauce
- Toasted Spinach and Feta Cheese Phyllo Pocket (V)
- Buffalo Chicken Potsticker | Ranch Dip
- Phyllo Wrapped Asparagus | Lemon Dill Cream
- Cajun Seared Chicken Skewer (GF) | Smoked Cheddar Cheese Cream Sauce
- Beef and Chimmichurri Empanada | House Made Salsa
- Garlic and Herb Marinated Shrimp Skewer (GF, DF) | Spicy Honey Mustard | Add 2
- Oven-Baked Crab Cake | Avocado Corn Relish and Sriracha Aioli | Add 3
- Korean BBQ Satay | Add 2

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**CHOOSE ONE CARVING STATION**

- **Sage-Butter Glazed Turkey Breast** | Cranberry Mayo, Pan Gravy (GF)
- **Apricot Thyme Glazed Ham** | Pineapple Mango Relish, Sriracha Honey Mustard (GF, DF)
- **Bourbon Black Pepper Marinated Pork Loin** | Beer Mustard, Apple Raisin Chutney (GF, DF)
- **Oven Roasted Salmon** | Lemon Aioli, Dill and Caper Cream Sauce (GF)
- **Dry Rubbed and Smoked Prime Rib of Beef** | Horseradish Aioli, Peppercorn Brandy Demi (GF) | Add 10

**CHOOSE ONE ENHANCEMENT**

- Truffle Mac and Cheese (V)
- Smashed Yukon Potatoes | Olive Oil, Sea Salt, Chives (V, GF)
- Creamed Spinach and Artichoke (V, GF)
- Herb Roasted Fingerling Potatoes (V, GF, DF)
- Roasted Seasonal Vegetables (V, GF, DF)
- Balsamic Grilled Asparagus (V, GF, DF)
- Caramelized Brussels Sprouts and Onions (V, GF, DF)

# PLATED DINNERS

All Plated Dinners Require a Minimum of 10 Guests, and Include Three Courses, Assorted Rolls with Whipped Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas.

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

## FIRST COURSE

*Please Select One*

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing (V)
- **Mixed Greens** | Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (VE, GF, DF)
- **Baby Arugula Salad** | Sliced Strawberries, Black Pepper Goat Cheese, Red Onions, Marcona Almonds, Balsamic Vinaigrette (V, GF)
- **Chopped Romaine Salad** | Kalamata Olives, Roasted Red Peppers, Red Onion, Feta, Oregano Vinaigrette (V, GF)
- **Baby Spinach Salad** | Roasted Beets, Feta, Red Onions, Toasted Walnuts, Sherry-Dijon Vinaigrette (V, GF)
- **Caprese** | Beefsteak Tomatoes, Fresh Mozzarella Salad, Basil Chiffonade, Balsamic Drizzle (V, GF)
- **Tomato Basil Soup** | Croutons, Parmesan (V)
- **Sweet Potato Chipotle Soup** | Fresh Cilantro (V, GF)

## MAIN COURSE

*Includes Chef's Choice of Seasonal Vegetables*

- **Lemon Pepper Seared Chicken Breast** | 73  
Madeira Shallot Sauce, Herb Roasted Fingerling Potatoes
- **Classic Chicken Piccata** | 74  
Lemon-Caper White Wine Sauce, Vegetable Rice Pilaf
- **Stuffed Chicken Breast** | 76  
Boursin, Spinach, Prosciutto, Tomato Basil Sauce, Parmesan Herb Risotto
- **Braised Short Rib** (GF) | 86  
Roasted Shallot Red Wine Sauce, Chive Whipped Potatoes
- **Fajita Marinated Flat Iron Steak** (GF) | 95  
Pineapple Chimichurri, Jack Cheese Whipped Potatoes
- **Herb-Crusted Beef Tenderloin** | MP  
Horseradish Whipped Potatoes, Red Wine Demi
- **Pan Seared Halibut** | MP  
Scallion Rice, Chili and Orange Glaze
- **Seared Salmon** | 79  
Lemon Garlic Beurre Blanc, Whipped Potatoes

## DUET ENTRÉE ENHANCEMENTS

*(Add to Any Entrée)*

- **Herb Marinated Jumbo Shrimp (3)** (GF) | 13
- **Sea Scallops (2)** (GF) | 10
- **Seared Salmon** (GF) | 10
- **Petite Filet** (GF) | MP
- **Crab Cake** | | MP

## VEGETARIAN ENTRÉE SELECTION

*Please Select One*

- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil and Herb Tossed Pasta
- **Roasted Vegetable Crepes** | Zucchini, Squash, Peppers, Mushroom, Tomato Basil Sauce
- **Eggplant Parmesan** | Linguini, Vodka Cream

## FINAL COURSE

*Please Select One (All V)*

- **Cheesecake** | Fresh Fruit Compote
- **St. Louis Goopy Butter Cake** | Caramel Sauce
- **Ultimate Chocolate Cake** | Chocolate Sauce
- **Carrot Cake** | Cream Cheese Frosting
- **Italian Cream Cake**
- **Chocolate Flourless Cake** (GF) | Berry Puree
- **Platter of Assorted Mini Desserts for the Table** | Add 4

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# DINNER TABLES

All Dinner Tables are Priced Per Guest, Based on 60 Minutes of Continuous Service, Require a Minimum of 20 Guests, and Include Assorted Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection of Specialty Tazo® Teas.

## VIVO ITALIANO

**\$89.00 Per Guest**

- **Tomato Basil Soup**
- **Panzanella Salad** | Fresh Tomato, Basil, Parmesan, Bread, Red Wine Vinaigrette (V)
- **Crisp Caesar Salad** | Romaine Heart, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing (V)
- **Antipasto Platter** | Salami, Prosciutto, Fresh Mozzarella, Provolone, Marinated and Grilled Vegetables, Olives (GF)
- **Pork Marsala** | Mushrooms, Grilled Asparagus, Red Peppers (GF)
- **Chicken Cacciatore** | Herb and Olive Oil Tossed Pasta
- **Tuscan Grilled Flank Steak** | Parmesan Herb Risotto (GF)
- **Ricotta Ravioli** | Roasted Vegetables, Boursin Cream (V)
- Focaccia | Olive Oil and Balsamic Vinegar

### Dessert (All V)

- Tiramisu | Espresso-Soaked Lady Fingers, Cocoa, Mascarpone Filling
- Italian Cream Cake

## ST. LOUIS BBQ | 92

**\$99.00 Per Guest**

- **Corn and Potato Chowder**
- **Baby Field Greens Salad** | Cucumber, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (VE, GF, DF)
- **Fresh Tomato, Red Onion and Cucumber Salad** | Red Wine Vinaigrette (VE, GF, DF)
- **Grilled Salmon** | Bourbon Glaze, Poblano and Corn Relish (GF, DF)
- **BBQ Chicken** | Heinz 57
- **Budweiser Braised St. Louis Style Pork Ribs**
- Homemade Coleslaw (V)
- Homestyle Baked Beans
- Corn on The Cob (V, GF)
- Artisan Rolls | Butter

### Dessert (All V)

- Shortcake | Seasonal Fresh Berries
- Warm Fruit Cobbler

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## CHOP HOUSE

**\$104.00 Per Guest**

- **French Onion Soup** | Cheesy Croutons
- **Wedge of Iceberg** | Tomato Wedge, Smoked Bacon, Blue Cheese, Shaved Red Onion, Balsamic Vinaigrette, Ranch Dressing (GF)
- **Marinated Vegetable Salad** | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Red Wine Vinaigrette (V, GF)
- **Fire-Grilled New York Strip** | Green Peppercorn Demi-Glace
- **Pan-Roasted Atlantic Salmon Fillet** | Lemon Caper Beurre Blanc
- **Grilled Marinated Bone-In Pork Chop** | Cranberry Apple Relish, Mustard Demi
- **Baked Potato Bar** | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Soft Butter
- Oven-Roasted Steakhouse Asparagus (VE, GF, DF)
- Assorted Artisanal Bread | Whipped Butter

### Dessert (All V)

- Cheesecake | Berry Coulis
- Warm Fruit Cobbler

# TRADITIONAL BARS

Bartender Fees | Flat \$150 per Bartender

Staffing | One Bar Required For Every 100 Guests

## TRADITIONAL BRANDS

- **Spirits** | Svedka Vodka, New Amsterdam Stratusphere, Bacardi Superior, Lunazul Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Budweiser, Bud Select, Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Stella Artois

## TRADITIONAL BARS

### Package Bar | Priced per Guest

- First Hour | 22
- Additional Hours | 12

### Hosted Bar | Priced per Drink

- Mixed Drinks | 12
- Premium Drinks | 15
- Imported Beer | 9
- Domestic Beer | 8
- Wine by the Glass | 12
- Soft Drinks and Bottled Waters | 6

### Beer, Wine, Soft Drinks Bar | Priced per Guest

- First Hour | 17
- Additional Hours | 8

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## PREMIUM SPIRIT UPGRADE

*Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3 to Each Package Bar Hour or Add \$3 to Each Drink on Hosted Bars*

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Tanqueray London Dry, Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Patrón Añejo, Casamigos Blanco, Corazon Blanco, Don Julio Silver, Espolon Blanco, Herradura Reposado, Mijenta Blanco, Siete Leguas, Del Maguey Vida Mezcal, Ilegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black
- **Cordials** | Campari, Bailey's Irish Cream, Chambord, Cointreau, Fireball, Grand Marnier, Disaronno, Grand Marnier, Kahlua, St. Germain

## WINE UPGRADE

### Add \$2.00 to Package Prices and by the Glass Price

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

### Add \$4.00 to Package Prices and by the Glass Price

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon



# BAR SPECIALTIES

Specialty Cocktails Sold by the Batch of 25 Cocktails | 350

## BOURBON COCKTAILS

- **Bourbon Twist** | Jack Daniel's, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig
- **Spiked Fruit** | Maker's Mark Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig
- **Apple of My Eye** | Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

## MARGARITA COCKTAILS

- **Berry Berry Margarita** | Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge
- **Raspberry Margarita** | Lunazul Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig
- **Peach Margarita** | Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Dropped Raspberries, Peach Slices

## SPARKLING COCKTAILS

- **Sweet and Berrilicious** | Veuve du Vernay Brut, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig
- **Bubble Jito** | Veuve du Vernay Brut, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint
- **Sparkling Pear** | Veuve du Vernay Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

## ULTIMATE BLOODY MARY BAR

*Priced per Guest*

*First Hour | 15*

*Each Additional Hour | 12*

*Minimum Sales | 350*

*Bartender Required*

**Poison** | *Select Two* | Absolut, Tito's Handmade, Ketel One

**Salad** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Bacon, Oysters, Cooked Shrimp, Beef Jerky

**Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

**Flavor** | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

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# BUBBLES & WINE

All wines are by the bottle

## SPARKLING

- Veuve Clicquot Yellow Label, **Brut**, Champagne, France | 209
- Moët & Chandon, **Rosé Imperial**, Épernay, France | 230
- Villa Sandi NV Il Fresco, **Prosecco**, Prosecco DOC | 46
- Decoy Brut Cuvée, **Sparkling**, CA | 54
- Chandon, **Garden Spritz\***, CA | 68

## WHITES + ROSÉ

- Cakebread Cellars, **Chardonnay**, Napa Valley, CA | 134
- Chateau Montelena, **Chardonnay**, Napa Valley, CA | 239
- Simi, **Chardonnay**, Sonoma County, CA | 49
- Talbott Kali Hart, **Chardonnay**, Santa Lucia Highlands | 54
- Wente Vineyards Riva Ranch Single Vineyard, **Chardonnay**, Arroyo Seco, Monterey, CA | 61
- Alto Vento, **Pinot Grigio**, delle Venezie IGT, Italy | 34
- August Kessler “R”, **Riesling**, Rheingau, Germany | 45
- AIX, **Rosé**, Provence, France | 56
- Duckhorn Vineyards, **Sauvignon Blanc**, North Coast, CA | 90
- JUSTIN, **Sauvignon Blanc**, Central Coast, CA | 49
- The Crossings, **Sauvignon Blanc**, Awatere Valley/Marlborough, New Zealand | 36
- Twomey Cellars, **Sauvignon Blanc**, Napa Valley / Sonoma County, CA | 106

## REDS

- Michael David Winery Inkblot, **Cabernet Franc**, CA | 76
- Ferrari-Carano, **Cabernet Sauvignon**, Sonoma County, CA | 82
- Greenwing, **Cabernet Sauvignon**, Columbia Valley, Washington | 66
- Roth Estate, **Cabernet Sauvignon**, Alexander Valley, CA | 62
- Silver Oak, **Cabernet Sauvignon**, Alexander Valley, CA | 292
- Unshackled by The Prisoner Wine Company, **Cabernet Sauvignon**, CA | 77
- Vina Cobos Felino, **Malbec**, Mendoza, Argentina | 58
- Duckhorn, **Merlot**, Napa Valley, CA | 214
- Robert Hall, **Merlot**, Paso Robles, CA | 46
- Argyle, **Pinot Noir**, Willamette Valley, Oregon | 66
- Calera, **Pinot Noir**, Central Coast, CA | 58
- Craggy Range, **Pinot Noir**, Martinborough, New Zealand | 82
- Joseph Faiveley Bourgogne, **Pinot Noir**, Bourgogne, Burgundy, France | 114
- Sanford Estate, **Pinot Noir**, Sta. Rita Hills, CA | 130
- The Prisoner, **Pinot Noir**, Russian River, Carneros, CA | 158
- Trimbach Reserve, **Pinot Noir**, Alsace, France | 98
- Orin Swift 8 Years in the Desert, **California Red Blend**, CA | 125
- Intercept, **Red Blend**, Paso Robles, CA | 58
- Marqués de Cáceres “Excellens”, **Rioja**, Rioja, Spain | 53
- Albert Bichot Santenay 1er Cru “Clos Rousseau”, **Burgundy**, Cote de Beaune | 173

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# DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting. Please contact our sales office for pricing.

## ALL DAY FOOD AND BEVERAGE

### Continuous Service

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Hot Cocoa, and a Selection of Specialty Tazo® Teas
- Assorted Pepsi® Soft Drinks and Bottled Water
- Ripe Seasonal Hand Fruit

### Executive Continental Breakfast

- Sliced Melons, Seasonal Fruits And Berries
- An Assortment of Breakfast Cereals | Bananas, Whole and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Flavored and Regular Cream Cheese
- Freshly Baked Morning Pastries

### Mid-Morning Refresh

- Individual Fruit and Plain Yogurts
- Granola Station | Dried Fruits And Nuts
- Daily Enhancement

### Lunch

- Menu Based on Group Size (See DMP Lunch Tab)

### Afternoon Break

- Assortment of House Made Cookies or Brownies
- Tortilla Chips | Salsa
- Crudité and Assorted Dips

## TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriately Sized Screen
- (1) Flip Chart Package | Easel, Post-It Pad, Assorted Markers
- (1) Simple Wireless High Speed Internet Access Connection
- Up to (3) Power Strips with Extension Cords

## MEETING SUPPORT SERVICES

- General Session Meeting Room (Breakouts Subject to Rental Charges)
- Dedicated On-site Meeting Manager
- Complimentary Package Handling For Up To 5 Standard Sized Boxes
- Up to 150 B/W Complimentary Copies
- NO EVENT FEE

## BREAKFAST ENHANCEMENT

### Breakfast Sandwiches | 9 Per Guest

- **Buttermilk Biscuit** | Scrambled Egg, Breakfast Sausage, Pepper Jack Cheese
- **French Butter Croissant** | Soft Scrambled Eggs, Smokehouse Ham, Cheddar Cheese
- **Breakfast Burrito** | Southwestern Egg, Monterey Jack Cheese, Salsa
- **Tortilla Wrap** | Egg Whites, Roasted Vegetables, Spinach, Feta Cheese (V)

### Scrambled Eggs | 5

### Applewood Smoked Bacon or Pork Sausage Links | 7

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# DMP LUNCH

Choose from a variety of healthful bites and beverages to fit your group's needs and keep them nourished throughout the day.

## MONDAY AND THURSDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Mixed Greens Salad** | Carrots, Cucumbers, Cherry Tomatoes, Croutons, Red Wine Vinaigrette (VE, GF, DF)
- **Roasted Vegetable Pasta Salad** | Broccoli, Peppers, Mushrooms, Red Onions, Feta, Italian Dressing (V)
- **Roasted Gobbler on Farm House White** | Oven Roasted Turkey, Cranberry Apple Relish, Cheddar, Tomato, Lettuce
- **Albacore Tuna Salad on a Whole Wheat Roll** | Red Peppers, Celery, Mayo, Tomato, Romaine Hearts
- **Smoked Ham and Swiss on a Croissant** | Honey Dijon Mustard, Baby Spinach
- **Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Tapenade (V)
- **House Made Ranch and BBQ Spiced Potato Chips** (V, GF) | French Onion Dip (V)
- **Carrot Cake** | Whipped Cream
- **Assorted Cookies and Brownies**

## TUESDAY AND FRIDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Glaze (V, GF)
- **Country Cucumber and Tomato Salad** | Red Onion, Red Wine Vinaigrette (VE, GF, DF)
- **Greens** | Romaine Hearts, Iceberg Lettuce, Baby Greens
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola Crumbles, Smoked Bacon, Eggs, Focaccia Croutons
- **Proteins** | Roasted Chicken Breast, Grilled Flank Steak, Seared Atlantic Salmon
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Balsamic and Red Wine Vinaigrettes (VE, GF, DF)
- **Assorted Rolls** | Butter
- **Fruit Tart of the Season** | Fruit Coulis
- **Ultimate Chocolate Cake** | Chocolate Sauce

### WEDNESDAY LUNCH

- **Chef's Seasonally Inspired Soup**
- **Baby Spinach Salad** | Feta, Strawberries, Red Onions, Walnuts, Balsamic Vinaigrette (V)
- **Warm Roasted Yukon Gold Potato Salad** | Sour Cream and Chives (V, GF)
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Sliced Roast Beef on Marble Rye** | Aged Cheddar, Tomato, Horseradish Aioli
- **Classic Italian Submarine Sandwich** | Genoa Salami, Capicola, Provolone, Lettuce and Tomato, Red Wine Vinaigrette
- **Caprese Wrap** | Fresh Mozzarella, Tomatoes, Baby Spinach, Pesto, Honey, Balsamic Syrup (V)
- **Housemade Potato Chips** (V, GF)
- **Goosey Butter Cake**
- **Peach Cobbler**

### SMALL GROUP DMP LUNCH

*Served to Groups of Fewer than 15 Guests*

**Mixed Greens Salad** (VE, GF, DF) | Carrots, Cucumbers, Cherry Tomatoes, Croutons, Red Wine Vinaigrette

*Served Family Style*

### Each Guest Select Individual Entrée and Side

*Orders Must be Submitted to Banquet Captain by 10am on the Day of Your Event*

- **TURKEY CLUB** | Lettuce, Tomato, Bacon, Mayo
- **CRISPY FRIED CHICKEN SANDWICH** | Lettuce, Tomato, Toasted House Bun, Choice of Sauce
- **TUNA MELT** | House Made Tuna Salad, Tomato, White Cheddar, Toasted English Muffin
- **QUATTRO CLASSIC BURGER** | 7oz Special Blend Patty, American Cheese, Lettuce, Tomato, Onion Pickle, Toasted House Bun
- **VEGETARIAN WRAP** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, Tapenade
- **PEPPERONI OR CHEESE PIZZA**

**Choice of Side** | Fries, Sweet Fries, OR Fruit Cup

**Includes Assorted Soft Drinks**

**Chef's Selection of Dessert**

*Served Family Style*

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# PACKAGES

## ALL PACKAGES INCLUDE:

- Complimentary Suite for the Bride and Groom on the Night of the Wedding
- Preferred Rates for overnight accommodations
- Complimentary Menu Tasting for 4 Guests
- Standard 66" Round Hotel Tables and Banquet Chairs
- Floor Length Linens and Cloth Napkins
- Mirror Tile with Three Decorative Votive Candles on Each Table
- Tables for Gifts, Place Cards, Sign-in Book, Cake, and DJ
- Parquet Dance Floor
- Seasonal Coat Check
- Complimentary Wedding Cake Cutting and Service
- Complimentary Sparkling Wine or Cider Toast
- Two Course Plated Dinner
- Coffee and Tea Service with Dessert
- Complimentary Event Self-Parking

## CEREMONY PACKAGE INCLUSIONS

Function Space for Up To (2) Hours

Infused Water Station

Standard Hotel Chairs

Rider on request

\$1000

## SPECIAL MEAL PRICING

Children's Meals (Under 12) | \$25

- Chicken Fingers
- French Fries
- Mac & Cheese
- Fruit Cup
- Soft Drinks

## PACKAGES

**Classic Soiree** | 139

### One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Reception Display

### Four Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Two Course Plated Dinner
  - ◻ Choice of Starter
  - ◻ Choice of One Entrée

**Essential Soiree** | 159

### One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Reception Display or Four (4) Passed Hors d'Oeuvres

### Four Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Two Course Plated Dinner
  - ◻ Choice of Starter
  - ◻ Choice of Two (2) Entrees Plus Vegetarian Entrée
- House Wines with Dinner

**Luxury Soiree** | 199

### One Hour Cocktail Reception

- One Hour Premium Open Bar
- Choice of Four (4) Butler Passed Hors d'oeuvres
- Choice of Reception Display

### Four Hour Dinner Reception

- Three-Hour Premium Open Bar
- Two Course Plated Dinner
  - ◻ Choice of Starter
  - ◻ Choice of Two (2) Entrees Plus Vegetarian Entrée
- House Wines with Dinner
- Choice of Late-Night Snack

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# RECEPTIONS

## PASSED HORS D'OEUVRE SELECTION

### Chilled Specialties

- Spicy Sweet Potato and Roasted Broccoli Crostini (V) | Toasted Pistachios, Mint and Basil
- Marinated Grape Salad and Citrus Ricotta Served on a Crisp Pita (V)
- Cranberry Almond Chicken Lettuce Wrap (GF)
- Diced Tomatoes and Fresh Mozzarella Cheese on a Basil Crostini (V)
- Edamame and Sweet Pea Puree on Crostini | Seared Beef Filet, Tomato Jam
- Smoked Salmon Deviled Egg | Dill and Lemon
- Tuna au Poivre | Avocado Cream Served on a Crisp Cucumber | Add 2
- Fennel and Chili Pickled Shrimp | House Made Cocktail Sauce | Add 3

### Hot Specialties

- St. Louis Hand-Made Toasted Ravioli | Marinara Sauce
- Artichoke Heart and Boursin Cheese Beignet (V)
- Fresh Mozzarella Cheese and Basil Arancini (V) | Tomato Basil Sauce
- Toasted Spinach and Feta Cheese Phyllo Pocket (V)
- Cajun Seared Chicken Skewer (GF) | Smoked Cheddar Cheese Cream Sauce
- Beef and Chimmichurri Empanada | House Made Salsa | Add 2
- Garlic and Herb Marinated Shrimp Skewer (GF, DF) | Spicy Honey Mustard | Add 3
- Oven-Baked Crab Cake | Avocado Corn Relish and Sriracha Aioli | Add 4
- Blue Crab Fritters | Cajun Remoulade | Add 4

## DISPLAY STATION SELECTION

### Midwest Artisanal Cheese Display

Smoked Holland Gouda, Emmenthaler Swiss, Brie, Boursin and a Selection of Locally Renowned Artisanal Cheese Makers (GF)

Appropriate Accompaniments

Assorted Crackers and Sliced Baguettes

### From The Garden

Display of Crisp Garden Vegetables

Grilled Asparagus and Zucchini

House-Made Hummus (VE, GF, DF) and Creamy Ranch Dip (GF)

## RECEPTION DISPLAY ENHACEMENT

### European Antipasti | Add 4

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses

Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Crusty Country Bread, Crackers, Crostini

### Slider Bar | Add 5

*(3) Sliders Per Guest (One of Each)*

Pulled BBQ Pork | Jalapeno Jicama Slaw On Soft White Roll

House-Made Crab Cake | Avocado Corn Relish And Sriracha Aioli On Soft Wheat Roll

Classic Beef | Caramelized Onion Mustard on a Pretzel Roll

Housemade Chips | French Onion Dip

### Taco Stand | Add 5

*Made-To-Order Tacos*

Soft Corn Tortillas

Select Two: (All GF, DF) | Pork Carnitas | Chipotle Chicken | Beef Carnitas | Marinated Shrimp

Toppings | Salsa Rojo, Salsa Verde, Pico De Gallo, Shredded Cabbage, Sour Cream, Chopped Cilantro, Limes, Diced Red Onions

### Build Your Own Risotto | Add 5

Classic White Wine and Red Wine Risotto

Roasted Mushrooms, Peppers, Caramelized Onions, Parmesan Reggiano,

Roasted Cherry Tomatoes, Fresh Herbs, Sautéed Squash, Pine Nuts

Select Two:

- Pesto Chicken (GF)
- Shrimp Scampi (GF)
- Braised Short Ribs (DF, GF)
- Crispy Pork Belly (DF, GF)
- Grilled Salmon (DF, GF)
- Butter Poached Crab (GF)

### Chef's Grazing Table | Add 12

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto

Selection of Local and Imported Cheeses including Fresh Mozzarella, Aged Provolone

Crisp Garden Vegetables | Creamy Ranch and House-Made Hummus

Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted

Tomatoes and Artichoke Hearts

Sliced Baguettes and Crostini

Dried Fruits and Grapes



DRY FRUITS and GRAPES

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# PLATED DINNERS

## FIRST COURSE

Please Select One

- **Mixed Greens** | Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (V, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Beets, Feta, Red Onions, Toasted Walnuts, Sherry-Dijon Vinaigrette (V, GF)
- **Baby Arugula Salad** | Sliced Strawberries, Black Pepper Goat Cheese, Red Onions, Marcona Almonds, Balsamic Vinaigrette (V, GF) | Add 2
- **Chopped Romaine Salad** | Kalamata Olives, Roasted Red Peppers, Red Onion, Feta, Oregano Vinaigrette (V, GF) | Add 2
- **Caprese** | Beefsteak Tomatoes, Fresh Mozzarella Salad, Basil Chiffonade, Balsamic Drizzle
- **Sweet Potato Chipotle Soup** | Fresh Cilantro (V, GF)
- **Tomato Basil Soup** | Croutons, Parmesan (V)

## MAIN COURSE

Please Select Two Entrees plus a Vegetarian Entrée

Chef's Selection of Seasonal Vegetable

- **Lemon Pepper Seared Chicken Breast** | Madeira Shallot Sauce, Herb Roasted Fingerling Potatoes
- **Classic Chicken Piccata** | Lemon-Caper White Wine Sauce, Vegetable Rice Pilaf
- **Stuffed Chicken Breast** | Boursin, Spinach, Prosciutto, Tomato Basil Sauce, Parmesan Herb Risotto
- **Braised Short Rib** | Roasted Shallot Red Wine Sauce, Chive Whipped Potatoes (GF) | Add 5
- **Fajita Marinated Flat Iron Steak** | Pineapple Chimichurri, Monterey Jack Cheese, Whipped Potatoes (GF) | Add 5
- **Grilled Beef Tenderloin** | Caramelized Onion Roasted Potatoes, Red Wine Demi-Glace (GF) | Add 10
- **Seared Salmon** | Lemon Garlic Beurre Blanc, Whipped Potatoes
- **Pan Roasted Halibut** | English Pea Risotto, Compound Butter | Add 8

## VEGETARIAN

- **Herb Roasted Vegetable Crepes** | Tomato Basil Sauce
- **Grilled Zucchini Wrapped Asparagus** | Roasted Tomato Sauce, Olive Oil
- **Portobello Ravioli** | Mushroom Ragu, Parmesan, Truffle Glaze, Fresh Herbs

## DUET ENHANCEMENTS

Add to Any Entrée

- Herb Marinated Jumbo Shrimp (3) (GF) | 13
- Sea Scallops (2) (GF) | 10
- Petite Filet (GF) | 12
- Seared Salmon (GF) | 10
- Crab Cake | MP

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# DINNER TABLES

## BUILD YOUR OWN BUFFET | ADD 20

*Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas*

### STARTERS

*Select Two*

- **Mixed Greens** | Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (V, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Beets, Feta, Red Onions, Toasted Walnuts, Sherry-Dijon Vinaigrette (V, GF)
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette
- **Panzanella Salad** | Cubed Sourdough Bread, English Cucumber, Red Bell Pepper, Green Bell Pepper, Red Onion, **Caprese Salad** | Fresh Mozzarella, Grape Tomatoes, Soft Greens, Basil, Balsamic Drizzle (V, GF)
- Basil, Parsley, Capers, Italian Bella Toscana Dressing
- **Warm Roasted Yukon Gold Potato Salad** | Sour Cream and Chives (V, GF)
- **Sweet Potato Chipotle Soup** | Fresh Cilantro (V, GF)
- **Tomato Basil Soup** | Croutons, Parmesan (V)

### ENTREES

*Select Three*

- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (GF, DF)
- **Chicken Marsala** | Mushrooms, Demi-Glace
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (GF, DF)
- **Smoked Beef Brisket** (GF, DF)
- **Grilled Salmon** | Herbed Garlic Butter
- **Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers (GF)
- **Baked Atlantic Cod** | Citrus Basil Butter
- **Baked Macaroni and Cheese** (V)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano (V)
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce (V)
- **Vegetarian Risotto** | Seasonal Squash, Onion, Garlic, Parmesan Cheese (V)

### ACCOMPANIMENTS

*Select Two*

- Truffle Mac and Cheese
- Smashed Yukon Potatoes | Olive Oil, Sea Salt, Chives (V, GF)
- Herb Roasted Fingerling Potatoes (V, GF, DF)
- Roasted Creamed Corn (V, GF)
- Green Bean Casserole (GF)
- Roasted Seasonal Vegetables (V, GF, DF)
- Balsamic Grilled Asparagus (V, GF, DF)
- Caramelized Brussels Sprouts and Onions (V, GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Grilled Mixed Vegetables (GF, DF)

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# BARS

Bartender Fee | 150 Per Event

## TRADITIONAL BRANDS

- **Spirits** | Svedka Vodka, New Amsterdam Stratusphere, Bacardi Superior, Lunazul Blanco Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Budweiser, Bud Select, Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Stella Artois

## WINE UPGRADES

### Add \$2.00 to Package Prices and by the Glass Price

- Talbott Kali Hart Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- MacMurray Estate Central Coast Pinot Noir

### Add \$4.00 to Package Prices and by the Glass Price

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

## PREMIUM SPIRIT UPGRADE

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to the Wedding Package Price Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | Tanqueray London Dry, Aviation, Bombay Sapphire, Fords, Gray Whale, Hendrick's
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Patrón Añejo, Casamigos Blanco, Corazon Blanco, Don Julio Silver, Espolon Blanco, Herradura Reposado, Mijenta Blanco, Siete Leguas, Del Maguey Vida Mezcal, Ilegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Garrison Brothers Small Batch, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Michter's Single Barrel Rye, Bulleit Rye, Rittenhouse Rye
- **Scotch and Cognac** | Johnnie Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS Black
- **Cordials** | Campari, Bailey's Irish Cream, Chambord, Cointreau, Fireball, Grand Marnier, Disaronno, Grand Marnier, Kahlua, St. Germain

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# LATE NIGHT SNACKS

## LATE NIGHT SNACKS

*Prices per Guest*

*Minimum order of 20 Guests*

### Sweet Potato and Steak Fries | 5

Assorted Condiments

### Warm Pretzel Bread Sticks | 5

Yellow Mustard

### Assorted Gourmet Cookies | 3

2% and Skim Milk

### Saint Louis Style Pizza | 8

Cheese, Italian Meats or Veggie

## LATE NIGHT STATIONS

### Meet Me in Saint Louis | 12

Toasted Ravioli

Goopy Butter Cake

Companion Pretzel Sticks

### Sliders | 8

*Select Two*

Grilled Chicken Breast | Pesto

Pulled Pork | BBQ Sauce, Slaw, Crispy Onions

Angus Cheese Burger | Bacon Jam

Cheese Steak | Peppers, Onions

Lobster Rolls | Lemon Aioli, Chives | Add 6

### Wings Four Ways | 10

*Minimum 20 Guests Required*

Crispy Chicken Wings

BBQ, Buffalo, Sriracha, Teriyaki Sauces

Ranch, Bleu Cheese

Carrots, Celery

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# HOSPITALITY SUITES

## BRIDAL SUITE DELIGHTS

### Priced Per Platter

*Serves up to 12 Guests*

- **Locally Sourced Crudité** | Cucumber Dill and Caramelized Onion Dips | 60
- **Hot Artichoke Dip with Roasted Garlic and Crispy Bacon** | 72
- **Brie en Croute** | Apricot or Raspberry Jam | Crackers | 72
- **Miniature Pastries, Tarts and Tea Cakes** | 84
- **Seasonal Fruit Salad** | 60
- **Scones** | Raspberry Preserves, Crème Fraiche | 72

### Priced per Guest

*12 Guest Minimum*

### Garden Party | 20

Assorted Domestic and Imported Cheeses

Fresh Garden Vegetables | Ranch and Cucumber Dill Dips

Seasonal Sliced Fruits and Berries | Yogurt Dip

Crispy Wafers, French Baguettes

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

### Sweet and Savory | 20

Assorted House Made Pastries

Quiche Lorraine and Frittata Bites

Seasonal Sliced Fruits and Berries | Yogurt Dip

Regular and Decaffeinated Coffee and a Selection of Specialty Teas

### Fingerlicious | 22

Smoked Salmon and Cucumber Dill Finger Sandwiches

Charcuterie Board | Imported and Domestic Meats and Cheeses

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

### Snack Pack | 16

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds,

Mixed Dried Fruits, Yogurt Covered Pretzels, Banana Chips (V, GF, DF)

Assorted Granola and Energy Bars (V, GF, DF)

House made Chips and Dip

Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

### Coffee, Tea and a Selection of Specialty Teas | 9

### Assorted Soft Drinks and Bottled Still and Sparkling Water | 4

## DELIGHTFUL BARS

### ULTIMATE BLOODY MARY BAR | 15

*Priced per Guest and Based on 90 Minutes of Service*

*Base Bloody Mary Mix will be Served in Pitchers*

**Poison** | *Please Select One* | Absolut, Tito's Handmade, Ketel One

**Salad** | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions

**Protein** | Bacon, Cooked Shrimp

**Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

**Flavor** | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

### BUILD YOUR OWN MIMOSAS | 13

*Priced per Guest and Based on 90 Minutes of Service*

*Veuve du Vernay Brut | Select Three Flavors*

- Watermelon
- Strawberry
- Pineapple
- Grapefruit
- Orange
- Mango
- Cranberry

### SANGRIA | 14

*Priced per Guest and Based on 90 Minutes of Service*

*Served in Pitchers | Please Select Two*

- **White Sangria #1** | Silver Gate Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Fresh Strawberries Sliced Thin, Mint
- **White Sangria #2** | Silver Gate Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apples Pieces, Q Drinks Soda Water, Mint
- **White Sangria #3** | Silver Gate Chardonnay, Absolut Citron, Kiwi, Watermelon Balls, Q Drinks Soda Water
- **Red Sangria #1** | Vina Cobos Felino Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks Ginger Beer
- **Red Sangria #2** | Silver Gate Cabernet, Absolut Mandarin, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water

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# REHEARSAL DINNERS

## BUILD YOUR OWN BUFFET

**\$69.00 Per Guest**

*Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrees, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas*

## LEAF SALADS

*Select one*

- **Mixed Greens** | Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (V, GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Beets, Feta, Red Onions, Toasted Walnuts, Sherry-Dijon Vinaigrette (V, GF)

## COMPOSED SALADS

*Select One*

- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette (V)
- **Panzanella Salad** | Cubed Sourdough Bread, English Cucumber, Red Bell Pepper, Green Bell Pepper, Red Onion (V)
- **Caprese Salad** | Fresh Mozzarella, Grape Tomatoes, Soft Greens, Basil, Balsamic Drizzle (GF, V)
- **Cucumber and Tomato Salad** | Red Onions, Red Wine Vinaigrette (VE, DF, GF)
- **Warm Roasted Yukon Gold Potato Salad** | Sour Cream and Chives (V, GF)

## MAIN COURSE

*Select Two*

- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (GF, DF)
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Flank Steak** | Peppers, Green Onion, Balsamic Jus (GF, DF)
- **Smoked Beef Brisket** (GF, DF)
- **Grilled Salmon** | Herbed Garlic Butter, Red Pepper Risotto
- **Baked Sole** | Fresh Herbs, Extra Virgin Olive Oil, Lemon (GF, DF)
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano (V)
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce (V)
- **Baked Macaroni and Cheese** (V)

## DESSERT

## PLATED REHERSAL DINNER

**\$59.00 Per Guest**

*Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas*

## FIRST COURSE

*Select One*

- **Mixed Greens** | Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Wine Vinaigrette (VE, GF, DF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing (V)
- **Baby Spinach Salad** | Roasted Beets, Feta, Red Onions, Toasted Walnuts, Sherry-Dijon Vinaigrette (V, GF)
- **Caprese** | Fresh Mozzarella, Roasted Tomato, Basil Chiffonade, Balsamic Drizzle, Crostini (GF, V) | Add 3
- **Sweet Potato Chipotle Soup** | Fresh Cilantro (V, GF)
- **Tomato Basil Soup** | Croutons, Parmesan (V)

## MAIN COURSE

*Select One*

- **Grilled Chicken Penne Pasta** | Boursin Cream Sauce
- **Fresh Herb Crusted Chicken Breast** | Roasted Garlic Mashed Potato, Tasso Cream Sauce
- **Dijon Panko Crusted Salmon** | Roasted Red Pepper Coulis, Herb Basmati Rice
- **Tuscan Grilled Flat Iron Steak** | Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

## Select One Vegetarian Entrée

- **Roasted Vegetable Crepes** | Tomato Basil Sauce, Baby Arugula
- **Tuscan Ratatouille Tart** | Zucchini, Squash, Peppers, Mushroom and Ricotta
- **Penne Primavera** | Roasted Vegetable, Baby Spinach

## FINAL COURSE

*Select One*

- Cheesecake (GF) | Fresh Fruit Compote
- St. Louis Goopy Butter Cake | Caramel Sauce
- Ultimate Chocolate Cake | Chocolate Sauce
- Carrot Cake | Cream Cheese Frosting
- Chocolate Flourless Cake (GF) | Berry Puree
- Fruit Tart of the Season | Fruit Coulis
- Key Lime Pie



*Select Two*

- Cheesecake | Fresh Fruit Compote (GF)
- St. Louis Gooey Butter Cake | Caramel Sauce
- Ultimate Chocolate Cake | Chocolate Sauce
- Carrot Cake | Cream Cheese Frosting
- Chocolate Flourless Cake | Berry Puree (GF)
- Fruit Tart of the Season | Fruit Coulis
- Key Lime Pie

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# FAREWELL BREAKFAST

Priced Per Guest, Based on 90 Minutes of Continuous Service, Requires a 20 Guest Minimum, and Includes Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a Selection Specialty Tazo® Teas

## FAREWELL CONTINENTAL

**\$36.00 Per Guest**

- Orange and Apple Juice
- Season's Picked Fresh Whole Fruit
- Sliced Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Sweet Breads
- New York Style Bagels | Regular and Flavored Cream Cheese
- Fruit Yogurt Parfait | Housemade Granola and Berries

## FAREWELL BREAKFAST

**\$46.00 Per Guest**

- Orange and Apple Juice
- Sliced Seasonal Fruits and Berries (VE, GF, DF)
- Assorted Low Fat Regular and Greek Yogurts (V, GF)
- Freshly Baked Morning Pastries and Breakfast Breads | Fruit Preserves and Butter
- Farm Fresh Eggs Scrambled (GF)
- Applewood Smoked Bacon
- Country Sausage Patties
- Crispy Breakfast Potatoes | Peppers and Onions (VE, GF, DF)
- Cinnamon Glazed French Toast | Warm Maple Syrup (Not GF) and Seasonal Fruit Compote (GF)

## BRUNCH ENHANCEMENT

**\$15.00 Per Guest**

*Select any Three Items to be Added to your Breakfast Buffet*

- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing (V)
- **Garden Salad** | Mixed Seasonal Greens, English Cucumber, Roma Tomatoes, Carrots, Red Peppers, Red Onion, Sliced Radish, Champagne Vinaigrette (V, GF)
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herb Vinaigrette (V)
- **Cucumber and Tomato Salad** | Red Onions, Red Wine Vinaigrette (GF, VE, DF)
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Glaze | Add 4 (V, GF)
- **Smoked Salmon** | Assorted Mini Bagels, Tomato, Red Onion, Capers, Cream Cheese | Add 7
- **Charcuterie Presentation** | Imported and Domestic Meats and Cheeses, Nuts, Grapes, Water Crackers Add 8
- **Chicken Chardonnay** | Grilled Chicken, Roasted Tomatoes, Artichokes, Garlic Confit (GF, DF)
- **Buttermilk Southern Fried Chicken**
- **Poached or Seared Fresh Catch** | Herbed Garlic Butter, Red Pepper Risotto
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan-Reggiano
- **Cheese Ravioli** | Grilled Vegetables, Roasted Garlic Cream Sauce (V)
- **St. Louis Goopy Butter Cake** | Caramel Sauce
- **Ultimate Chocolate Cake** | Chocolate Sauce
- **Carrot Cake** | Cream Cheese Frosting
- **Chocolate Flourless Cake** | Berry Puree (GF)
- **House Baked Cookies and Brownies**

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# INFORMATION

## GENERAL INFORMATION

### FOOD AND BEVERAGE & MENU PRICING

Menu prices cannot be guaranteed before 12 months prior to your wedding, and are exclusive of 25% service charge, 9% Event Fee on Food and Beverage Only and applicable sales taxes. All food and beverage must be provided by the Westin with the exception of your wedding cake, unless coordinated through the Westin Event Manager

### DEPOSIT & PAYMENT

To secure a date, a signed contract and non-refundable deposit is required. A deposit schedule will be outlined in the agreement. All deposits are nonrefundable and are credited to the final balance. A cost estimate will be provided to you and final payment of the event

### CULINARY SELECTIONS

Enclosed are a range of suggested menus. Please note that these selections are simply a sample of the services and amenities that our catering and services staff are able to provide. We welcome the opportunity to create custom menus to meet the needs and preferences of you and your guests. The catering department must be provided with an exact count of the main course selections, no later than three business days prior to the event.

### MARRIOTT REWARD EVENTS PROGRAM

The Westin San Diego honors the three points for each dollar spent on all charges excluding service charge and sales tax. There is a maximum of 50,000 points and 15,000 miles per event. Points will be processed approximately 7-10 business days after your wedding.

### GUARANTEES

Final attendance is needed five business days prior to your event. If we have not received a guarantee three business days prior to your wedding, you will be billed at the contracted number listed on your agreement or the actual number of guests served, whichever is greater.

### GIFT BAGS

The Westin St. Louis would be pleased to hand out gift bags, provided by the couple, to guests upon check-in at no additional cost. We ask that all bags be the same, without specific guest names on them, to expedite the check-in process.

### LOSS & DAMAGE

Hotel does not assume responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during, or following an event.

# CHEF

Our trusted and talented Chefs provide an enriching and unique culinarian experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated these menus to ensure our guests leave feeling better than when they arrived.

## **EXECUTIVE CHEF JOSH WEDEL**

Josh Wedel has always loved to cook. As a child he would stand on a chair next to his mom and observe her cooking. After high school Chef Josh attended Florida Culinary school where he obtained a degree in culinary arts and food and beverage management. Chef Josh moved back to St. Louis in 2001 and started his career at the Westin St. Louis as a pantry line cook and over the next six years worked his way up to becoming Executive chef of the Westin St. Louis in 2007. Chef Josh is inspired by the diversity of his craft; trends, tastes, ingredients, and techniques are always evolving and learning and improving are a never-ending process. Chef Josh loves to cook simple foods with great flavors. In both the Clark Street Grill and Banquets these flavors and dishes can be seen in the menus. Chef Josh is an active member of the HEI Hotels Chef Council that is responsible for finding new and innovative ways improve culinary operations throughout the company. Chef Josh also participates in task force opportunities to open newly added hotels in the HEI portfolio. When Chef Josh isn't working he like to spend time with his wife and kids. Chef Josh also enjoys doing crossfit and watching football.