

Seated Dinner

Starters



Garden

Roasted Artichokes 🌱

Stuffed with Spinach and Parmesan

Tomato and Roasted Garlic Focaccia 🥖

Burrata Toasts

Seasonal Jam, Honey

Brie Tartlett

Puff Pastry, Brie, Seasonal Jam

Spring Rolls 🌱 🥖

Rice Paper, Mixed Vegetables,
Cilantro, Sweet Thai Chili Sauce

Bruschetta

Tomato, Parmesean, Basil, Crostini

Falafel Bites 🥖

Tzatziki Sauce

Brussel Sprout Lollipop 🌱 🥖

Lemon Bourbon Glaze

Pesto Skewers 🥖

Sundreid Tomato, Marinated Artichoke,
Cheese Tortellini

Florentine Portobello 🌱

Artichoke and Spinach

Pretzel bites 🥖

City Wide Pale Ale Cheese Sauce

Pork

Madjool Dates 🌱

Bacon, Goat Cheese

Pot-stickers 🥖

Chinese dumplings stuffed with
pork and green onions with Ponzu

Almond Encrusted Candied Bacon 🌱 🥖

Bacon Cheddar Potato Croquets 🌱

Spicy Tomato Sauce

Brie Crostini

Poached Pear, Prosciutto,
Balsamic Glaze

Poultry

Chicken Brochette 🌱 🥖

Moroccan Lemon Spice

Chicken and Waffles 🥖

Hot Honey

Mini Street Tostata 🌱 🥖

Roasted Pulled Chicken, Salsa
Verde, Pico De Gallo, Cotija

Korean Lettuce Wrap 🌱 🥖

Kimchi, Peanut, Coriander

🌱 This Item is or Can be Made Gluten Free

🥖 This Item is or Can be Made Dairy Free

Select Three to be Included During Your Cocktail Hour
Add a Fourth Option for \$4.25 per person

Starters



Seafood

Smoked Salmon Crostini

Caper Crema, Pickled Red Onion, Cucumber

Ahi Togarashi 🌱 🥚

Ahi tuna, Marinated Cucumber Salad, Wasabi Mayo, Wonton Crisp

Maryland Blue Crab Cakes

Sriracha Aioli, Asian Slaw

Panko Shrimp 🥚

Honey Soy Dipping Sauce
(additional \$1 per person)

Smoked Trout Canapés

Pita Chip, Chive

Lobster Mac and Cheese Croquet

Cognac Cream

Beef & Game

Mini Beef Wellington Tenderloin

Wrapped in Puff Pastry, Roasted Garlic Aioli

St. Louis Toasted Ravioli

Marinara Sauce

Beef Tenderloin Crostini 🥚

Beef Tenderloin, Crostini, Whipped Feta, Balsamic Reduction

Lamb Lollipop 🌱 🥚

Mint Dipping Sauce, Ground Lamb
Upgrade to Lambchops for additional fee

Sweet & Spicy Veal Croquet 🥚

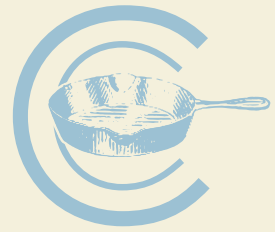
Yukon Gold Truffle Puree

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Select Three to be Included During Your Cocktail Hour
Add a Fourth Option for \$4.25 per person

First Course




Salads

Romaine, Parmesan Crisp, Cucumber, Marinated Tomato, Pickled Red Onion, Balsamic Vinaigrette  


Arugula, Shaved Parmesan, Heirloom Tomato, Red Onion, Lemon Honey Dressing  


Frisee, Poached Pear, Goat Cheese, Shallot, Candied Pecans, Port Wine Reduction Vinaigrette  

Mixed Field Greens, Toasted Walnuts, Feta, Dried Apricot, Orange White Balsamic  

Heirloom Tomato with Burrata, Herb Pesto 
Seasonal customization available

Inquire about Soup options

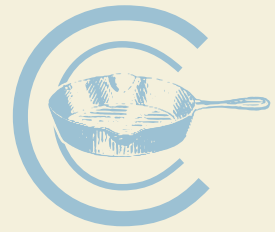
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Also Included in Your Experience:
Assorted Artisan Breads, Coffee

Upgrade to Duet for \$5 per person
Ask for Seasonal Salads and Soups

Main



Seafood

Rainbow Trout (GF) (DF)

Pesto Penne, Roasted
Seasonal Vegetables

Panko Crusted Salmon

Dill Caper Cream, Saffron
Couscous, Roasted Broccoli

Sesame Crusted Tuna (GF) (DF)

Asparagus, Saffron CousCous

Lemon Garlic Shrimp

Bourbon Brussel Sprouts,
Risotto Cakes

\$50 per person

Poultry

Parmesan Crusted Chicken

Sundried Tomato Cream Sauce, Herbed
Risotto Cakes, Wilted Spinach

Chicken Florentine

Artichokes, Wilted Spinach, Roasted
Asparagus, Duchess Potatoes

Herbed Lemon Chicken (GF) (DF)

Garlic and Boursin Mashed Potatoes,
Green Beans in Brown Butter

Cornish Game Hen (GF) (DF)

Honey, Cherry Brandy Demi-Glace,
Sweet Potato Hash, Roasted Broccoli
in Garlic Butter

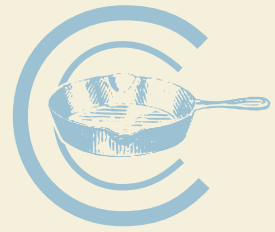
\$47 per person

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All Entrees with Suggested Sides

Main



Pork

Pork Roulade 🌾

Giardiniera, Leek Smashed Potatoes, Asparagus

Pork Tenderloin Medallions 🌾 🥚

Smoked Tomato Demi-Glace, Sweet Potato Puree, Asparagus

Roasted Pork Loin 🌾 🥚

Stil630 Bourbon Glaze, Cacio e Pepe Truffle Gnocchi, Roasted Seasonal Vegetables

Pork Chop 🌾 🥚

Apple Chutney, Garlic Boursin Mashed Potatoes, Bourbon Brussel Sprouts

\$50 per person

Beef

Beef Tenderloin Filet

Yukon Gold White Truffle Puree, Roasted Rosemary Potatoes, Broccoli

Beef Medallions 🌾 🥚

Macerated Cherry Port Wine Demi-Glace, Leek Smashed Potatoes, Green Beans in Brown Butter

Flat Iron Steak 🌾 🥚

Confit Garlic and Blistered Tomato Aioli a Campanelle Pasta in Parmesan Cream Sauce, Maple Carrots

Beef Tips 🌾

Brandy Peppercorn Cream, Garlic and Boursin Mashed Potatoes, Bourbon Brussel Sprouts

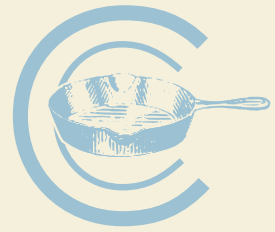
\$54 per person

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All Entrees with Suggested Sides

Main



Vegetarian

Wild Mushroom Ravioli

Dijon Cream Sauce, over Wilted Spinach, Roasted Vegetable*

Stuffed Portobella Mushroom

Creamy Spinach, Parmesan Cheese, Roasted Rosemary Potatoes, Asparagus*

Mediterranean Lasagna 🌾

Grilled Vegetables, Bechemel, Parmesan Cheese, Micro Greens

Ratatouille

Zucchini, Tomato, Squash, Eggplant, Over Polenta

\$45 per person

Vegan

Stuffed Squash

Squash, Farro, Celery Root, Arugula, Sweet Potatoes, Herb Pistachio Gremolata

Mediterranean Couscous

Tomato, Caper Olives, Herbs Fines Over Ratatouille Provencale

Wild Mushroom Ragu 🌾

Braised Forest Mushrooms, Garlic, Herbs, Stone Ground Polenta, Leafy Greens

Loaded Sweet Potato 🌾

Roasted Sweet Potato, Spinach, Seasoned Black Beans, Roasted Tomatillo Salsa Verde, Avocado

\$45 per person

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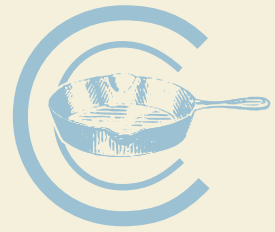
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*With Suggested Sides

Vegan and Vegetarian options without and asterisk cannot be changed

Buffet Menu

Buffet Menu 1



First Course

Romaine Lettuce, Parmesan, Crouton, Caesar Dressing

Mixed Greens, Fennel, Tomato, Golden Raisins, Carrots, Lemon Vinaigrette

Field Greens, Cucumber, Tomato, Red Onion, Carrot, Crouton, Balsamic Vinaigrette

Main Course

Herb Roasted Turkey Breast

Apple Orange Chutney

Garlic Roasted Chicken

Lemon, Thyme Butter

Jamaican Pork Loin

Jerk Spice, Mango Pineapple Salsa

Flank Steak

Spinach, Gorgonzola, Red Peppers Compound Butter

Wild Mushroom Ravioli

Dijon Cream Sauce, over Wilted Spinach

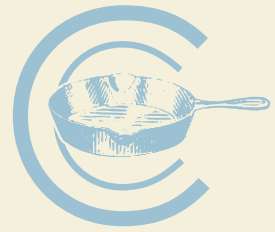
\$35 per person

Experience Also Includes:

Three Sides and Artisan Bread

Choice of Two Starters or One Dessert

Buffet Menu 2



First Course

Spring Mix, Mozzarella, Tomatoes, Basil, Balsamic Vinegar, Olive Oil

Spring Mix, Almond, Carrot, Napa Cabbage, Peppers, Candied Lemon,
Lemon Curry Vinaigrette

Romaine, Kalamata Olive, Feta Cheese, Artichoke, Cucumber, Tomato,
Red Wine Oregano Vinaigrette

Main Course

Broiled Mahi Mahi

Tropical Mango, Pineapple, Onion, Cilantro Relish

Honey Roasted Pork Loin

Apple Plum Chutney

Roasted Chicken

Artichoke, Kalamata Olive, Feta

Garlic Roasted Prime Rib

Au Jus, Horseradish sauce

*Hand Carved

Stuffed Portobello

Spinach, Artichoke Parmesan

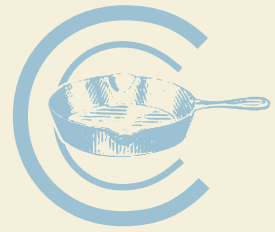
\$40 per person

Experience Also Includes:

Three Sides and Artisan Bread

Choice of Two Starters or One Dessert

Buffet Menu 3



First Course

Field Greens, Apple, Roquefort, Walnuts, Champagne Vinaigrette

Poached Pear, Goat Cheese, Shallot, Candied Pecans, Port Wine
Reduction Vinaigrette

Mixed Field Greens, Toasted Walnuts, Feta, Dried Apricot, Cranberries,
Balsamic Vinaigrette

Main Course

Poached Salmon

Sundried Tomato, Artichoke, Kalamata Olive, Onion, Caper, Lemon Zest Relish

Bourbon Street Roasted Pork Tenderloin

Creole Mustard Sauce

Cornish Game Hen

Honey Mustard Brandy Demi-glaze

Grilled Garlic Tenderloin

Bearnaise, Horseradish Sauce

*Hand Carved

Eggplant Parmesan

Tomato, Parmesan, Mozzarella

\$45 per person

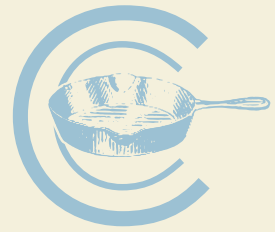
Experience Also Includes:

Three Sides and Artisan Bread

Choice of Two Starters or One Dessert

Sides

Choice of 1 Starch and 2 Vegetables



Grains

Wild Rice and Pecan Pilaf
Cheddar Grits
Spiced Red Beans and Rice
Herbed Parmesan Polenta
Basmati Rice with Wild Mushrooms

Potato

Rosemary and Garlic Roasted Potatoes
Sweet Potato Au Gratin
Roasted Garlic and Boursin
Mashed Potatoes
Twice Baked Red Potato with Chives
Crispy Fingerling Potatoes

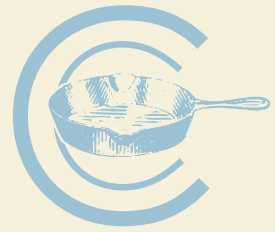
Pasta

Couscous Primavera,
Seasonal Vegetable
Penne Pasta with Rustic Tomato
Basil Sauce
Bowtie Pasta In Roasted Garlic,
Parmesan Cream Sauce
Pesto Penne, Pine Nuts
Herbed Risotto Cakes
Toasted Parmesan Orzo

Vegetables

Maple Carrots
Louisiana Cream Corn,
Roasted Peppers
Saffron Cauliflower
Asparagus
Green Beans, Toasted Almonds,
Brown Butter
Roma Tomatoes Stuffed with
Spinach Florentine
Roasted Red Peppers,
Mozzarella, Marinara
Steamed Snap Peas
Brussel Sprouts with Parmesan
and Leeks

Desserts



Options

Chocolate Mousse

Seasonal Berries

Dessert Platter

House Cookies, Brownies, and Dessert Bars

Peanut Butter Tart

Chocolate Wafer Crust, Chocolate Sauce, Salted Peanuts

Tiramisu

Mascarpone Cheese, Espresso, Cocoa

Lemon Curd Cake

Cream Cheese Frosting, Strawberries

Bread Pudding

Caramel Sauce, Whipped Cream

Chef's Dessert Table

Assortment of Cake, Cheesecake, Dessert Bar,
Petit Fours, Chocolate Dipped Berries

Additional Charges may apply

Seasonal Fruit Cobbler

Vanilla Ice Cream

Molten Chocolate Cake

Seasonal Berries, Whipped Cream

Salted Caramel Cake

Vanilla Ice Cream

Stations Menu

Stations Options

Choose a minimum of three stations for your guests to enjoy
Inquire about our Signature Drink pairings to elevate your guests experience!



Bbq

Choice of Two Meats:

St. Louis Ribs

Barbeque Chicken

Pulled Pork

St. Louis Pork Steak

House Smoked Brisket

Served with Traditional Sweet Barbeque,
Hot and Spicy & Smoked Chipotle Sauces

Served with Creamy Cole Slaw

Cheesy Potatoes

Corn Bread

\$14 per person

Chinese Takeout

Choice of Two Proteins:

Sweet and Sour Chicken

Beef and Broccoli

Orange Chicken

Mongolian Pork

Chicken Teriyaki

**Served with Plain Rice, Fried Rice or
Lo Mein Noodles With Egg Rolls & Crab
Rangoon**

Sweet and Sour Sauce, Soy Sauce, & Sriracha

Served in individual Chinese carryout
containers with chop sticks

\$12 per person

Prepared table side by staff for additional fees

Keep It Local

An Assortment of St. Louis Specialties

Toasted Raviolis

St. Louis Style Pizzas

Gus' German Style Pretzel Sticks

Served with Cheese

Gooey Butter Cake

\$10 per person

*Add Ted Drewes for \$4 per person
Add St. Louis Salad for \$3 per person*

Chicken Wings

*An Assortment of Chicken Wings Choose
Three Styles:*

Tossed in your choice of:

Teriyaki

Barbecue

Buffalo

Sweet Chili

Lemon Pepper

Garlic Butter

Mango Habanero

Greek Rub

\$10 per person

Add Boneless Wings for additional \$1 per person

Stations Options



Pasta

Rigatoni with a Tomato Beef
Bolognese Sauce

Campanelle Pasta in a Parmesan
Cream Sauce

Cheese Tortellini in Pesto Sauce
Served with Garlic Cheese Bread
Caesar Salad

Romaine Lettuce, Parmesan and
Croutons in Creamy Caesar Dressing

\$13 per person

*Add Grilled Chicken to Campanelle Pasta-
\$2 per person*

South of the Border

Street Taco Bar with Toppings and Sides

Choose Two:

Pork Carnitas, Pollo Asado(chicken), Ground
Beef, Carne Asada, Sofrita (tofu), Chorizo

Toppings include:

Shredded Lettuce, Onions, Cilantro, Cotija
Cheese, Sour Cream, Radish, Limes,
Jalapeno, Guacamole, Pico De Gallo

Includes

Flour Tortillas, Tortilla Chips, White Queso,
Cilantro Lime Rice, Mexican Street Corn Off
the Cobb

\$13 per person

Add Grilled Shrimp \$3 per person

Indian

Vegetarian Station

Cauliflower Tikka Masala

Chickpea Curry

Vegetable Briyani

Basmati Rice

Naan

\$9 per person

Add Butter chicken for \$5 per person

Sliders

Choose Three:

Cheese Burger

Buffalo Chicken

Hot Honey Chicken

Sloppy Joe

Black Bean Burger

BBQ Porksteak

Fish Sandwich

Served with House Made Russet Chips

\$8 per person

Add additional slider option for \$1.50 per person

Stations Options



Seafood

An Assortment of Seafood Dishes Served Tapas Style

Shrimp Cocktail

Crabcakes with Redpepper Coulis

Smoked Salmon

Herbed Goat Cheese, Marinated Tomatoes, Pickled Onion, Caper on a Baguette

Shrimp and smoked white cheddar Grits

\$16 per person

Add Oysters on a Half Shell for Additional Fee

Greek

A Greek Experience with Gyros and Sides

Choose one:

Lamb Gyro Meat Served or Chicken Schwarma with Pita

Accompanied with Feta Cheese, Iceberg lettuce, Cucumbers, Tomato, Onion, Lemon Kalamata Olive, & Tzatziki Sauce

Greek Salad with Artichoke, Feta, Onion, Cucumber, Iceberg Lettuce, Kalamata Onion and Mediterranean Dressing

Spanakopita

Spinach, Feta, Onions, Phyllo dough

\$11 per person

Late Night Snacks

Warm Chocolate Chip Cookies & Chilled Milk Shooters

Mini Cheeseburgers & Chocolate Shake Shooters

Grilled Cheese & Tomato Soup Sippers

Chocolate- Covered Bacon Strips

Popcorn

Build Your Own S'Mores

\$5 per person (per snack)

(Choose one)

Charcuterie

Chefs Assorted Meats

Imported and Domestic Cheese, Seasonal Fresh Fruit, Almonds, Pecans, Olives, Artichokes, Nuts, Marinated Vegetables, Dried Apricot and Cranberries, Pickles and Ferments

Assorted Rustic Bread and Crackers.

\$10 per person

Dessert Stations



Chef's Dessert Table

Cookies and Bars	Rice Crispy Treats
Brownies	Chocolate Chip Cookies
Lemon Bar	Sugar Cookies
Turtle Bar	Chocolate Covered Strawberries
Chocolate Truffles	

\$5 per person

Sweet Shots

Choose four:

Classic Turtle Brownie	Cookies & Cream Baklava
Bread Pudding	Cheesecake
Crème Brulee	Lemon Cake with Fruit Compote
Tiramisu	
Panna Cotta	

\$5 per person

Selections may vary depending on the season

Ice Cream Sundae

Vanilla and Chocolate Ice Cream
Scooped to Order

Served with Chocolate Sauce,
Caramel Sauce, Sprinkles & Assorted
Crushed Candies

\$5 per person