



# BREAKFAST

---

## CONTINENTAL BREAKFAST

\$32 per person, a labor fee of \$200 will apply for less than 25 guests

chilled orange & cranberry juice

market-fresh sliced fruit and berries, whole fresh fruit

housemade granola, individual greek yogurt

housebaked croissants, danish, muffins, butter, assorted jams and marmalades

> all breakfast selections come with regular and decaffeinated lavazza coffee and selection of ikaati teas.

---

## BREAKFAST ENHANCEMENTS

CHOOSE ONE FOR \$8, TWO FOR \$13, THREE FOR \$18, FOUR FOR \$23, OR FIVE FOR \$25

- scrambled or hard-boiled eggs
- buttermilk pancakes, maple syrup
- bread pudding french toast, maple syrup
- belgian waffles, maple syrup
- breakfast potatoes, red pepper, onion
- spiced hash browns
- sweet potato hash
- smoked cheddar stone ground grits
- hickory smoked salmon, cream cheese, capers, red onion, bagel chips
- mini avocado toast, pico de gallo, lime, cilantro, brioche
- applewood smoked bacon
- turkey bacon
- pork, turkey, or chicken/apple sausage
- greek yogurt parfait, local honey, berries
- smoothies—choose (3): berry/beet, tropical sunshine, skinny almond joy, pear/banana/cinnamon, cantaloupe/coconut
- mini quiche: mushroom/kale/gruyere, bacon/caramelized onion/chive, chorizo/bell pepper/manchego
- mini tortilla de papas (spanish potato omelet)
- oatmeal with raisins, almonds, walnuts, dried cranberries, brown sugar

> breakfast enhancements can only be purchased in conjunction with the continental breakfast. pricing is based on 90 minutes of service

---



# BREAKFAST

---

## BREAKFAST ADDITIONS

> a labor fee of \$200 will apply for less than 25 guests, pricing is based on 90 minutes of service

### OMELETS TO ORDER / \$20 per person

chef attendant required, \$150 per 75 guests

fresh eggs, eggbeaters, egg whites, applewood smoked bacon,  
country ham, chicken sausage, mushroom, spinach, tomato,  
onion, bell pepper, asparagus, cheddar, mozzarella

### HOUSE BAKED BAGELS / \$75 per dozen

plain, "everything", and poppy seed bagels with  
plain cream cheese, strawberry cream cheese,  
herb & chive cream cheese

### BREAKFAST BURRITOS & SANDWICHES / \$88 per dozen

*choose your bread:*

biscuit, croissant, english muffin, bagel, flour tortilla

*choose your protein:*

scrambled egg, fried egg, egg white, eggbeaters, fried boneless chicken thigh

*choose your meat:*

bacon, sausage patty, canadian bacon, candied black pepper bacon,  
country ham, chorizo

*choose your garnish:*

sliced tomato, spinach, bell pepper, potato, boursin cheese, gruyere cheese, pepper  
jack cheese, provolone cheese, cheddar cheese, smoked cheddar, smoked mozzarella,  
salsa, hot sauce, hot honey



# BREAKFAST

---

## BUFFET OPTIONS

> *buffet selections include regular and decaffeinated lavazza coffee and selection of ikaati teas*

a labor fee of \$200 will apply for less than 25 guests, pricing is based on 90 minutes of service

### STANDARD BREAKFAST BUFFET

\$55 per person

- chilled orange & cranberry juice
- market-fresh sliced fruit and berries, whole fruit
- individual greek yogurt
- housemade granola
- oatmeal, raisin, almond, walnut, dried cranberry, brown sugar, low-fat milk
- croissant, danish, muffin, butter, fruit preserves
- scrambled eggs, tobasco sauce, ketchup
- choose two meats: pork sausage links, grilled ham, all natural bacon, turkey bacon, chicken/apple sausage, turkey/maple sausage
- choose one accompaniment: breakfast potatoes, roasted gruyere potato, potato hash, potato pancakes

### BLOODY MARY BAR

\$14 per drink or \$20 per person for one hour, \$30 per person for two hours, \$40 per person for three hours

tito's, zing zang bloody mary mix, celery, black pepper bacon, pickles, limes, pepper, olives, hot sauce

### SIGNATURE BREAKFAST BUFFET

\$60 per person

- chilled orange & cranberry juice
- market-fresh fruit and berries, whole fruit
- individual greek yogurt
- housemade granola
- oatmeal, raisin, almond, walnut, dried cranberry, brown sugar, low-fat milk
- croissant, danish, muffin, butter, fruit preserves
- scrambled eggs, tobacco sauce, ketchup
- applewood smoked bacon, chicken apple sausage
- smoked salmon, red onion, caper, bagel chips
- choose one accompaniment: breakfast potatoes, roasted gruyere potato, potato hash, potato pancakes

### MIMOSA BAR

\$14 per drink or \$20 per person for one hour, \$30 per person for two hours, \$40 per person for three hours

house prosecco, orange, cranberry, mango juice, pineapple juice, fresh strawberries, blueberries, raspberries, blackberries, mint, basil



# BREAKFAST

---

>> *buffet selections include regular and decaffeinated lavazza coffee and selection of ikaati teas*  
a labor fee of \$200 will apply for less than 25 guests, pricing is based on 90 minutes of service

## ULTIMATE BRUNCH

\$72 per person

- chilled orange & cranberry juice
- market-fresh sliced fruit and berries, fresh whole fruit
- Individual greek yogurt
- housemade granola
- croissant, danish, muffins
- butter, fruit preserves, marmalade
- scrambled eggs, tabasco, ketchup
- breakfast potatoes
- applewood smoked bacon, chicken apple sausage
- belgian waffles, maple syrup
- smoked salmon, red onion, capers, bagel chips
- garlic and rosemary breast of chicken
- orecchiette, roasted garlic pesto sauce
- mixed greens salad with assorted add-ins
- grilled seasonal vegetable
- lemon tart, carrot cake bites, chocolate raspberry cremeux

## PLATED BREAKFAST

\$42 per person—select one item

- scrambled eggs, grilled pork sausage patty, roasted tomato, hash browns
- pancakes, fruit compote, maple syrup
- french toast, maple syrup
- breakfast burrito, scrambled egg, pepper jack, chorizo, salsa, potato
- biscuit sandwich, fried chicken, smoked mozzarella, hot honey

> *includes orange and cranberry juice, breakfast pastries, butter, fruit and berry preserves, seasonal sliced fruit, regular and decaffeinated lavazza coffee and selection of ikaati teas*



# COFFEE BREAK

---

## TIME FOR A BREAK

Each break, \$24 per person | We recommend one for morning, one for afternoon

### SEVENTH INNING

- House made pretzel knots, dijon mustard, smoked cheddar cheese dip
- Miniature corn dog, spicy ketchup
- Sea salt popcorn
- Spiced peanuts
- Fitz's root beer

### CHEESE & CHARCUTERIE

- Imported and domestic cured meats
- Imported and domestic farmstead cheeses
- Marinated olives, assorted house pickled vegetables
- Assorted breads and crackers, house made jams

### HIGH TEA

Choose one sandwich, or 2 for an additional \$2 pp

- Egg salad, chives, pickled onion
- Chicken salad, grapes, walnuts, tarragon
- Smoked salmon, cucumber, dill crème fraiche
- Fresh baked scones, mascarpone cream, house made strawberry jam
- Assorted miniature cookies
- Premium hot tea selections

### NOSTALGIA

- Celery bites with peanut butter and cream cheese
- Oatmeal raisin cookies, mini whoopie pies, rice crispy treats
- Assorted juices



# COFFEE BREAK

---

## A LA CARTE OPTIONS

### INDIVIDUAL

- Power bar \$6
- Cliff bar \$6
- Candy bars \$5 | reese's, kit kat, snickers, hershey's, hershey's with almonds
- Granola bar \$5
- Sea salt potato chips \$4
- Cocktail pretzels \$4
- Whole fresh fruit \$3 | apple, banana, orange, pear, mandarin oranges

---

### BY THE DOZEN / HALF DOZEN

- Whole fresh fruit \$30 / \$18 | apple, banana, orange, pear, mandarin oranges
- Fruit skewers with honey yogurt dip \$52 / \$30
- Rice krispy treats \$48 / \$26
- Mini whoopie pies \$48 / \$26
- House made granola bars \$48 / \$26
- Mini muffins \$36 / \$20
- Jumbo cookies \$75 / \$42 | chocolate chip, oatmeal raisin, peanut butter, snickerdoodle
- Brownies \$75 / \$42
- Lemon coconut blondies \$75 / \$42
- Chocolate covered strawberries \$48 / \$26
- Fresh locally made donuts \$50 / \$30
- Mini sandwiches \$96 | maximum of two varieties per dozen
  - Roasted turkey wrap
  - Chicken salad croissant
  - Tomato, mozzarella, pesto
  - Fried chicken, honey aioli, b&b pickle
  - Shaved beef, black garlic aioli, caramelized onion, provolone
  - Muffaletta, olive, assorted Italian meats, focaccia



# COFFEE BREAK

---

## BUILD YOUR OWN

Choose any two items \$16 per person

Choose any three items \$21 per person

Choose any four items \$24 per person

Choose any five items \$29 per person

## SWEET

- Brownies
- Chocolate chip cookies
- Lemon coconut blondies
- Mini assorted cookies
- Mini cupcakes
- Rice krispie treats
- Mini whoopie pies
- Mini muffins

## SAVORY

- Mixed nuts
- House made seasoned potato chips
- Corn tortilla chips, salsa guacamole
- House made pretzel knots, dijon mustard, cheese dip
- Warm artichoke dip, pita & crackers
- Dips: tomato basil, tzatziki, crostini, crackers
- Popcorn: sea salt and white cheddar
- Assorted cheeses, breads, crackers
- Marinated olives and nuts

## HEALTHY

- Assorted fruit yogurt
- Assorted fresh pressed juices
- Trail mix
- Fruit salad
- Whole fresh fruit
- Dried fruit: dates, pineapple, apricot, cranberries, cherries
- House made granola bars
- Fruit skewer with honey yogurt dip
- Fresh vegetables, onion dip, hummus



# COFFEE BREAK

---

## BEVERAGES

### LAVAZZA COFFEE

Regular and decaffeinated

\$95 per gallon

### JUICE OF THE DAY

Fresh squeezed, daily selection

\$95 per gallon

### BOTTLED JUICE

Orange, apple, cranberry

\$7 each

### IKAATI TEAS

Assortment

\$95 per gallon

### CHILLED JUICE

Orange, apple, cranberry, grapefruit

\$65 per gallon

### SPECIALTY

Red bull, sugar free red bull, gatorade

\$8 each

### ICED TEA

Classic unsweetened

\$68 per gallon

### SOFT DRINKS & WATER

Coke, diet coke, sprite, still and sparkling water

\$6 each

### HOT CHOCOLATE

House made

\$95 per gallon

---

## PREMIUM BEVERAGE BREAK

\$48 per person/per day

- Lavazza regular and decaffeinated coffee
- Assortment of ikaati teas
- Soft drink: coke, diet coke, sprite
- Classic iced tea
- Bottled water: still and sparkling
- Bottled juice: orange, apple, cranberry
- Energy drinks: red bull, sugar free red bull, gatorade

## CLASSIC BEVERAGE BREAK

\$38 per person/per day

- Lavazza regular and decaffeinated coffee
- Assortment of ikaati teas
- Soft drinks: coke, diet coke, sprite
- Bottled water: still and sparkling





# LUNCH

---

## PLATED LUNCH 2-COURSE

Soup/salad combo entrée \$40 per person

Pasta entrée \$42 per person

Vegetarian entrée \$48 per person

Chicken entrée \$55 per person

Fish entrée \$58 per person

Beef entrée \$69 per person

> Choose one soup or salad

> Lunch pricing includes artisan rolls, regular and decaffeinated Lavazza coffee and selection of Ikaati teas.

> Add \$14 per person to add a third course

> A labor fee of \$200 will apply for less than 25 guests

## SPRING & SUMMER

**TOMATO GAZPACHO** basil, whipped ricotta, grana padano, crouton

**RED PEPPER GAZPACHO** almonds, crème fraiche, fresno chili

**ROASTED TOMATO SOUP** basil, brioche, crème fraiche

**FIVE ONION SOUP** sherry, gruyere, baguette

**BABY GEM** shaved red onion, sweet peppers, alamata olives, herbs, smoked paprika vinaigrette

**PANZANELLA** heirloom tomato, burrata, basil, roasted garlic crouton, herb vinaigrette

**CAESAR** roasted garlic crouton, shaved parmesan, creamy anchovy dressing

**BABY SPINACH** pickled onion, goat cheese, herbs, candied pepitas, cornbread crouton, herb vinaigrette

**BABY ARUGULA** spiced walnuts, dried cherries, feta, raspberries, raspberry vinaigrette

## FALL & WINTER

**MINISTRONE** seasonal vegetables, ditalini, herbs

**ROASTED CARROT** cilantro, cumin, crème fraiche

**CREAM OF MUSHROOM** marsala, smoked mozzarella crostini, chives

**ROASTED BUTTERNUT SQUASH** whipped ricotta, candied pepitas, fried sage

**HAM & POTATO** lardon, chives

**BABY SPINACH** pickled onion, goat cheese, herbs, candied pepitas, cornbread crouton, herb vinaigrette

**CAESAR** roasted garlic crouton, shaved parmesan, creamy anchovy dressing

**BEET ROOT** artisanal lettuce, whipped chevre, crispy shallots, cucumber, fennel vinaigrette

**CHOPPED COBB** tomato, red onion, bacon, egg, blue cheese dressing

**SWEET POTATO TART** leeks, pesto, watercress



# LUNCH

> Choose one main course, one sauce, two sides, and one dessert. A labor fee of \$200 will apply for less than 25 guests

> Lunch pricing includes house baked rolls, regular and decaffeinated lavazza coffee and selection of ikaati teas.

## PASTA

**PENNE** bolognese, shaved parmesan, basil

**ORECCHIETTE** rock shrimp, charred lemon, white wine, garlic, tarragon

**RAVIOLI** chef's seasonal selection of ravioli and sauce

## CHICKEN

**FRIED** chicken sandwich, b&b pickles, herb aioli, smoked cheddar

**HERB ROASTED** chicken breast

**SWEET & SPICY MARINATED** chicken breast

## SIDES

Glazed roasted potato

Roasted garlic parmesan whipped potato

Potato gratin

Goat cheese polenta

## SAUCES

Salmoriglio

Citrus buerre blanc

Chermoula

Red pepper coulis

Saffron buerre blanc

Roasted shallot jus

## FISH

**GRILLED** tuna sandwich, harissa aioli, tomato, pickled slaw, brioche bun

**GRILLED** citrus salmon

**PAN SEARED** black bass

**PAN FRIED** grouper

## BEEF

**SHAVED** prime rib sandwich, black garlic aioli, caramelized onion, provolone, ciabatta

**GRILLED** 6oz strip steak

**OVEN ROASTED** 6oz ribeye

**GRILLED** petite 4oz filet (add \$5)

Crispy brussels sprouts , confit onion

Roasted seasonal vegetables

Glazed rainbow carrots

Grilled lemon asparagus

Thyme jus

Balsamic onion compound

Au poivre

butter

Gremolata

## VEGETARIAN

**ROASTED CAULIFLOWER STEAK** farro salad, chermoula

**SMOKED EGGPLANT LASAGNA** tomato coulis, basil, smoked mozzarella

**BBQ GRILLED PORTABELLA MUSHROOM SANDWICH** bbq spice, slaw, alabama sauce, brioche bun

## DESSERT

**STRAWBERRY PARFAIT (GF)** strawberry panna cotta, vanilla chantilly

**CHOCOLATE MOUSSE (GF)** raspberry, flourless chocolate cake

**LEMON MERINGUE TART** fresh berries, raspberry sauce

**CARROT CAKE** dulcey chocolate mousse, citrus cream cheese chantilly

**MANGO CHEESECAKE (V)** cashew, coconut, habanero tuille



# LUNCH

---

## **BUILD YOUR OWN BUFFET** A labor fee of \$200 will apply for less than 25 guest

\$75 per person

> Lunch pricing includes artisan rolls, regular and decaffeinated lavazza coffee and selection of ikaati teas.

### > Choose two items

**TOMATO SOUP** basil, garlic crouton, whipped ricotta

**LEMON ORZO CHICKEN SOUP** pasta, lemon, herbs

**MINISTRONE** seasonal vegetables, ditalini, herbs

**ROASTED CHICKEN NOODLE SOUP** seasonal vegetables, shredded chicken

**CAESAR** romaine, shaved parmesan, roasted garlic crouton, creamy anchovy dressing

**BABY SPINACH** pickled onion, goat cheese, herbs, candied pepitas, cornbread crouton, herb vinaigrette

**BABY GEM** shaved red onion, sweet peppers, kalamata olives, herbs, smoked paprika vinaigrette

**BABY ARUGULA** spiced walnuts, dried cherries, feta, raspberries, raspberry vinaigrette

### > Choose three desserts

#### **BROWNIE**

**LEMON** meringue tart

**STRAWBERRY** shortcake

**CITRUS** panna cotta (GF)

**SEASONAL** cream puffs

**LEMON** coconut blondie

**PECAN** tart

**TURTLE** cheesecake

**S'MORES** tart

**MINI** limoncello cupcakes

### > Choose three entrees

**MUSHROOM RAVIOLI** wild mushrooms, marsala cream sauce, chives

**CHEESE TORTELLINI** grilled chicken, roasted tomato, pesto cream sauce

**CHICKEN SALTIMBOCCA** prosciutto, sage, fontina, white wine, garlic, lemon sauce

**CHICKEN FRANCAISE** herb breading, garlic, charred lemon

**SALMON PICATTA:** capers, mushrooms, white wine, lemon sauce

**SEA BASS** blistered tomato, saffron beurre blanc

**PORK LOIN** bourbon honey glaze, apple cider jus

**PETITE FILET (ADD \$6):** roasted wild mushrooms, confit onion, thyme jus

### > Choose two sides

**GLAZED** roasted pee wee potatoes

**MASHED** roasted garlic parmesan mashed potato

**GRATIN** potato

**POLENTA** goat cheese

**CRISPY** brussels sprouts, confit onions

**ROASTED** seasonal vegetables

**GLAZED** rainbow carrots

**GRILLED** lemon asparagus



# LUNCH

---

## COCINA LATINA BUFFET

\$68 per person

- Tortilla soup, sour cream, chips, lime
- Texas style corn salad, black bean, cilantro
- Bay scallop salad, tequila lime dressing
- Fajita bar:
- Tequila lime chicken, ancho rubbed beef, mojo garlic shrimp
- Peppers, onions
- Soft flour and corn tortillas
- Shredded lettuce, queso fundido, tomato, cheddar
- Red onion, jalapeno, sour cream, lime, cilantro
- Guacamole, salsa
- Spanish rice, refried beans
- Tequila lime tart, tres leches, spicy chocolate mousse

> Menus include regular and decaffeinated Lavazza coffee and selection of Ikaati teas.

> A labor fee of \$200 will apply for less than 25 guests

## BBQ IN THE LOU BUFFET

\$68 per person

- Twice baked potato salad, bacon, sour cream
- Vegetable slaw, vinaigrette
- Four cheese mac n' cheese
- Sauteed corn, tomato
- Grilled chicken breast, smokey bbq sauce
- Sweet bbq pulled pork
- Bbq shrimp, garlic butter
- Grilled halloumi cheese and vegetable kabobs
- Corn bread muffins, artisan rolls
- Chocolate chip cookie, gooey butter cake bite, pecan tart



# LUNCH

---

## THE HILL BUFFET

\$70 per person

> Choose three entrees

**CHICKEN PICCATA** rosemary jus

**GRILLED SALMON** saffron, baby shrimp bisque

**CHEESE SPINACH TORTELLINI** four cheese alfredo sauce

**GRILLED CHICKEN PENNE** spinach, pepper, pesto

**MUSHROOM RAVIOLI** madeira sauce

**BOWTIE** pasta, Italian sausage, marinara

> Menu includes the following salads and desserts

**TOMATO BOCCONCINI SALAD** cracked pepper

**ORZO PASTA SALAD** spinach, apple, oregano vinaigrette

**ITALIAN SALAD** lettuce, pepperoni, pepperoncini, provolone, olive, tomato, italian dressing

### DESSERTS

Tiramisu, chocolate chip cannoli, limoncello mini cupcakes

> Includes artisan rolls, focaccia, regular and decaffeinated Lavazza coffee and selection of Ikaati teas

> A labor fee of \$200 will apply for less than 25 guests

---

## ULTIMATE POWER BOWL BUFFET

\$60 per person

- Romaine lettuce, tuscan lettuce
- Brown rice, white rice, quinoa
- Tomatoes, shaved carrots, cucumber, sweet baby peppers, egg, radish, grilled asparagus, spiced walnuts, croutons
- Blue cheese, shaved parmesan
- Grilled shredded salmon, herb roasted shredded chicken, black beans
- Honey balsamic dressing, raspberry vinaigrette, champagne honey vinaigrette, lemon olive oil
- Granola bars, dark chocolate bark, carrot muffins

> Includes regular and decaffeinated Lavazza coffee and selection of Ikaati teas.

> A labor fee of \$200 will apply for less than 25 guests

---

## URBAN PICNIC BUFFET

\$60 per person

- Seasonal hot soup of the day
- Marinated asparagus, grana padano cheese
- Caesar salad, romaine, focaccia crouton
- Roasted turkey breast, country ham, roast beef
- Chicken salad, tuna salad
- Extra sharp cheddar, provolone, gruyere, tomato, lettuce, dill pickle spear, horseradish, mayonnaise
- Fresh sliced bread, housemade kettle chips
- Turtle cheesecake, brownie, strawberry shortcake



# LUNCH

---

## BOXED OR BUFFET LUNCH

\$50 per person as a buffet, or \$58 per person packaged to-go

### > Choose three sandwiches

**STEAK** black garlic aioli, caramelized onion, provolone, ciabatta

**GRILLED CHICKEN** bacon, b&b pickles, herb aioli, smoked cheddar, ciabatta

**BLT** applewood bacon, tomato, leaf lettuce, pimento aioli, brioche

**TURKEY** onion marmalade, bacon, provolone, lettuce, tomato, wheat bread

**GRILLED SHRIMP** spicy remoulade, greens, ciabatta

**ITALIAN MEAT** smoked mozzarella, harissa aioli, focaccia bread

**VEGETARIAN** bbq grilled portabella mushroom, slaw, alabama bbq sauce, potato bun

### > Choose two sides

**PESTO POTATO SALAD** parmesan, lemon

**ASIAN COUS COUS** edamame, sesame mint dressing

**QUINOA** tabbouleh, fresh mint

**CAVATAPPI SALAD** cucumber, red onion, herbs, creamy italian dressing

**SEASONAL** whole fresh fruit

**POTATO** chips

### > Choose one dessert

**CHOCOLATE** chip cookie

**BROWNIE**

**LEMON** coconut blondie

> menu includes regular and decaffeinated lavazza coffee and selection of ikaati teas. Soft drinks and bottled water available for \$6, charged on consumption

---



# RECEPTION

---

## HOR'S D'OEUVRES

priced per piece | may be butler passed or displayed

### COLD

**\$9**

- Goat Cheese Stuffed Strawberry, Pistachio
- Tamari Soy Cured Deviled Egg
- Brie Cheese Skewer with Blackberry
- Smoked Cheddar with Thyme-Roasted Grapes
- Shrimp on Cucumber, Fresh Herb & Shrimp Salad
- Mini Avocado Toast, Chia Seeds, Radish, Pickled Onion
- Salami Antipasti Skewer, Bresaola, Kalamata Olive
- Endive Boats, Blue Cheese, Caramelized Pear, Candied Walnut
- Bruschetta with Pomegranate and Hazelnut

**\$11**

- Chardonnay Poached Shrimp Cocktail
- Salmon Tartare, Sesame Cone
- Blue Crab Deviled Eggs
- Duck Rillettes Cornette, Grain Mustard, Cornichons
- Beef Tartare Crostini
- Tuna Tataki, Togarashi
- Smoked Salmon Profiterole with Crispy Caper
- Black Truffle Ricotta Phyllo Tart, Local Honey, Almond
- Lobster Tartlet, Chive Crème Fraiche
- Blue Cheese Date Ball with Pistachio

### WARM

**\$9**

- Traditional Toasted Ravioli
- Spinach & Artichoke Toasted Ravioli
- Coconut Shrimp, Sweet Chili Sauce
- Vegetable Eggroll, Mae Ploy
- Crispy Potato Cheddar Bite
- Wild Mushroom Strudel
- Phyllo Caponata
- Maple Glazed Pork Belly
- Chicken Potsticker with Chili Ponzu
- Crispy Jalapeno Mac & Cheese Bite
- Foie Gras Profiterole, Pistachio
- Crispy Artichoke with Boursin Cheese

**\$11**

- Handmade Cauliflower Arancini, Red Pepper Jelly
- Kelley's Crab Cake, Remoulade
- Peking Duck Spring Roll, Plum Sauce
- Beef Frank en Croute
- Beef Wellington
- Thai Peanut-Chicken Spring Roll



# RECEPTION

## RECEPTION STATIONS *All Stations Priced Per Person and Based on 90 Minutes of Service*

### SLIDERS \$28 | choose two

- Beef Slider with Caramelized Onions, American Cheese and Special Sauce
- Crispy Chicken Slider with Honey Hot Sauce and Pickles
- Ras el Hanout Spiced Lamb Slider with Cucumber-Garlic Labneh
- Falafel with Olive Tapenade, Cucumber and Tomato
- Pulled Pork, Pickled Onion, BBQ

### STREET TACOS \$28

- Includes Choice of Two
- Traditional Meats: Beef Barbacoa, Al Pastor, Chicken Tinga, Pork Carnitas OR Tacos Americanos: Crispy Shell, Ground Beef, Lettuce, Cheese, Taco Sauce
- Served with: Corn or Flour Tortillas, Diced Onions and Cilantro, Salsa Verde, Salsa Rojas, Guacamole, Queso Fresco, Warm Tortilla Chips

### MAC & CHEESE BAR \$32

- Cavatappi Macaroni & Cheese
- Popcorn Shrimp, Popcorn Chicken, Seasoned Skirt Steak
- Bacon, Jalapenos, Fried Shallots, Blue Cheese, Smoked Gouda
- Hot Sauce & Spices: Tabasco, Cholula, Sriracha, Frank's Red Hot, El Yucateco, Tajin, Tony Chacheres Creole Seasoning, Everything Bagel Seasoning, Red Hot Riplet Seasoning

### CHEESE & CHARCUTERIE \$30

- Brie with Truffle, Parmesan, Herbed Gouda, Manchego, Goat Cheese Balls, Taleggio, Smoked Cheddar, Boursin, Blue Cheese
- Assorted Charcuterie, Bresaola Stuffed Cream Cheese with Truffle
- Served with: Honeycomb, Honey Bar, Herbs, Mustard, Jam, Dried Fruit, Nuts, Grapes, Crispy Bread

### HOT & CRISPY \$18

- House Made Potato Chips, Tortilla Chips, French Fries, Onion Rings
- French Onion Dip, Fire Roasted Salsa, Queso Cheese Sauce, Special Sauce

### LEBANESE MEZZE \$25

- Hummus, Eggplant Baba Ghanoush, Muhammara, Fattoush,
- Mixed Arabic Pickles, Tahini, Tabouleh, Labneh with Mint,
- Grape Leaves Stuffed with Rice and Pomegranate Molasses
- Crispy Arabic Bread with za'atar

### FARMER'S MARKET \$25

- Acadian Mixed Greens, Gem Lettuce, Baby Spinach
- Diced Cucumber, Cherry Tomatoes, Broccoli Florets, Kalamata Olives, Feta Cheese, Candied Walnuts, Parmesan Cheese, Garlic Croutons
- Red Wine Vinaigrette, Caesar, and Ranch Dressing,
- Quinoa Tabouleh, Tomato, Parsley, Lemon, Olive Oil

### BUILD YOUR OWN PASTA \$28

- Two Pastas and Garlic Bread Included with Choice of 2 Sauces
- Penne Pasta and Cheese Tortellini
- Marinara, Pesto, Bolognese, Alfredo
- Toppings: Italian Sausage, Chicken, Shrimp, Mushroom, Spinach, Bell Pepper, Artichoke, Cherry Tomatoes
- Supplemental Add Ons:  
Poached Lobster Meat \$26  
Blue Crab Meat \$24  
Braised Osso Bucco \$24

### OSTERIA LA COLLINA, THE HILL

- Tuscan Kale Salad, Lemon Vinaigrette, Pecorino, Garlic Croutons
- Oven Roasted Cherry Tomatoes and Burrata with Ciabatta Garlic Toast
- Roasted Branzino, Lemon Broccolini Includes choice of one risotto:  
Mushroom Risotto with Truffle \$38  
Seafood Risotto with Lobster, Blue Crab, Scallops \$48  
Saffron Risotto with Asparagus \$36  
Duck Confit Risotto, Fontina, Pancetta, Pine Nuts \$44
- \$2000 Upcharge to Serve in a Half Parmesan Wheel



# RECEPTION

---

**CARVING STATIONS** Priced Per Person and Based on 90 Minutes of Service.

One chef attendant required per 75 guests at \$150 per attendant

Beef Steamship Round \$32

Beef Tomahawk Steaks \$50

Hog Roast | Pigs Head, Pork Belly, Pork Shoulder, & Trotter \$26

Crab Encrusted Salmon \$32

Herb Crusted Lamb Chops \$38

Herb Roasted Whole Chicken \$28

Beef Prime Rib \$35

Whole Red Snapper, Lemon Almond Crust \$32

---

## STATIONED DINNER - STREETS OF ST. LOUIS

\$155 per person |

### THE HILL

Baked Penne Pasta, Tomato Sauce, Provel  
Tuscan Kale Salad, Lemon Vinaigrette, Pecorino, Garlic  
Croutons  
Toasted Ravioli with marinara sauce

### MIDTOWN

#### House Smoked Meats

St. Louis Style Pork Ribs, BBQ Lacquer Chicken Breast  
Roasted Fingerling Potato Salad, grain mustard dressing  
Fried Corn on the Cobb, red hot seasoned

### SOULARD

Chef's Selection of Cheese and Charcuterie  
Brie with Truffle, Parmesan, Herbed Gouda, Manchego,  
Goat Cheese Balls, Taleggio, Smoked Cheddar, Boursin,  
Blue Cheese  
Assorted Charcuterie, Bresaola Stuffed Cream Cheese  
with Truffle  
Served with: Honeycomb, Honey Bar, Herbs, Mustard,  
Jam, Dried Fruit, Nuts, Grapes, Crispy Bread

### FOREST PARK

#### Farm to Table

Roasted Missouri Trout with tomato stewed fennel  
Grilled Zucchini and Yellow Squash, roasted shallot  
marinade

### CENTRAL WEST END BAKERY

Lemon meringue tarts  
Goosey butter cake  
Chocolate raspberry cremeux (GF)

Two culinary attendants required per 75 guests at \$150  
per attendant

> menu includes lavazza regular and decaffeinated coffee,  
selection of ikaati teas, pricing based on 90 minutes of  
service



# RECEPTION DESSERT STATIONS

## ICE CREAM STATION \$18 per person

> Choose Any Two. Attendant Required at \$150 per 75 guests

- **ICE CREAM:** Vanilla, Chocolate, Strawberry
- **SORBET:** Raspberry, Passion Banana, Coconut
- **SAUCES:** Salted Caramel, Chocolate, Strawberry Compote
- **TOPPINGS:** Chocolate Chips, Pecan Pieces, Sprinkles, Crushed Oreo, M&Ms, Maraschino Cherries, Vanilla Chantilly, Gummy Bears.

< Served in Ceramic Cups. \$3 Each for Additional Flavors

## ICE CREAM SANDWICHES \$14 each

> Minimum of 6 per flavor

- **COOKIE:** Chocolate or Vanilla Shortbread
- **ICE CREAM:** Vanilla, Chocolate, Strawberry
- **DIPPED** in Chocolate

## BOOZY POPCICLES \$12 each

> Minimum of 6 per flavor

- Gin & Tonic
- Strawberry Negroni
- Chocolate Dipped Mudslide

## CUPCAKES \$20 per person / choose two. < minimum of 6 per flavor, \$3 each for additional flavors

- **VANILLA** Vanilla Frosting
- **CHOCOLATE** Chocolate Frosting
- **LEMON** Meringue
- **STRAWBERRY** House Made Strawberry Jam
- **RED VELVET** Cream Cheese Frosting
- **COOKIES & CREAM** Oreo Frosting
- **CARROT CAKE** Cream Cheese Frosting
- **MARGARITA** Tequila, Lime Buttercream
- **BAILEYS** Bailey's Irish Cream, Espresso Buttercream
- **LIMONCELLO** Lemon Buttercream

## MINIATURE DESSERT BUFFET \$25 per person / choose three

- Strawberry Shortcake
- Vanilla Panna Cotta (GF)
- Fruit Tarts
- Carrot Cake
- Goopy Butter Cake
- Tres Leches
- Spiced Apple Tart
- Tiramisu
- Chocolate Mousse
- S'mores Tart
- Chocolate Raspberry Cremeux (GF)
- Chocolate Cheesecake

## GOOEY BUTTER CAKE \$20 per person

- **FLAVOR:** Traditional or Chocolate Goopy Butter Cake
- **SAUCES:** Salted Caramel, Chocolate, Raspberry
- **TOPPINGS:** Chocolate Chips, Pecan Pieces, Crushed Oreo Cookies, Strawberries, Vanilla Chantilly

## SODA FLOAT STATION \$18 per person

> attendant required \$150 per 75 guests

House-made Vanilla Ice Cream with Choice of Fitz's Soda Pour Over

## CRÈME BRULÉE STATION \$24 per person

> attendant required \$150 per 75 guests. Choose Two Flavors, + \$3 per person for each additional flavor.

- Vanilla Bean, Chocolate, Raspberry, Earl Grey, Lemon, Pistachio, Spiced Chai, Bailey's Irish Cream
- Served with Biscotti and Fresh Berries



# DINNER

> a labor fee of \$200 will apply for less than 25 guests

---

## PLATED DINNER 3-COURSE

- > Menu includes artisan rolls, regular and decaffeinated lavazza coffee and selection of ikaati teas.
- > For guests' advance choice of entrée: select two entrees + vegetarian, final entrée count is due (5) business days prior to event. host must provide an escort card for each guest indicating their entrée choice for ease of service.
- > For tableside choice of entrée: select two entrees, the same starter and dessert for all guests, and add \$25 per person. available for a maximum of 25 guests.

---

## STARTER (CHOOSE ONE)

### SPRING/SUMMER

Romaine Lettuce, Shaved Parmesan, Semi-Dried Cherry Tomato, Focaccia Crouton, Truffle Caesar Dressing  
Watercress & Frisée Salad, Missouri Goat Cheese, Onion Ash, Shaved Radish & Fennel, Roasted Shallot Vinaigrette  
Mixed Greens Salad, Hearts of Palm, Avocado, Onion, Cherry Tomato, Parmesan Crisp, Passionfruit Dressing, Crispy Sourdough  
Baby Spinach, Pickled Onion, Goat Cheese, Roasted Hazelnut, Cornbread Crouton, Black Olive & Herb Dressing  
Baby Iceberg, Sunflower Seed, Tomato, Pickled Red Onion, Crispy Pancetta Wheel, Creamy Bleu Cheese Dressing  
Chilled Tomato Gazpacho, Lump Blue Crab, Vegetable & Almond Relish, Extra Virgin Olive Oil

### FALL/WINTER

Mixed Greens Salad, Blue Crab, Winter Citrus, Shaved Parmesan, Citrus Dressing, Crispy Bread  
Romaine Lettuce, Shaved Parmesan, Semi-Dried Cherry Tomato, Focaccia Crouton, Truffle Caesar Dressing  
Watercress & Frisée Salad, Missouri Goat Cheese, Onion Ash, Shaved Beetroot & Carrots, Roasted Shallot Vinaigrette  
Mixed Greens Salad, Hearts of Palm, Avocado, Onion, Cherry Tomato, Parmesan Crisp, Passionfruit Dressing, Crispy Sourdough  
Baby Spinach, Pickled Onion, Goat Cheese, Roasted Hazelnut, Cornbread Crouton, Black Olive & Herb Dressing  
Warm Cheese Tart with Braised Baby Spinach, Boursin Cheese, Mixed Greens, Lemon Dressing  
Roasted Heirloom Carrot Salad, Ricotta Salata, Sorrel, Dukkah Spice, Pumpkin Seed Vinaigrette  
Sweet Potato Tart, Leeks, Pesto, Watercress

---

## ADD A FOURTH COURSE (CHOOSE ONE) \$18

Burrata Salad, Mixed Lettuces, Heirloom Cherry Tomato, Basil Dressing, Crispy Bagel Bread  
Foie Gras Torchon, Brioche Toast, Mixed Berries, Spicy Apple Compote  
Salmon Rillettes, Jalapeno Oil, Cherry Tomato, Avocado, Mascarpone Cheese, Lavash Cracker  
Lobster Pasta, Deconstructed Ravioli, Cognac Lobster Cream, Red Vein Sorrel  
Arugula Salad with Seared Yellowtail Tuna, Pineapple Relish, Baby Radish, Sourdough Crouton



# DINNER

---

## **ENTRÉE** Price Includes Starter and Dessert Proteins are 6oz Each Unless Otherwise Specified

- Jerk Chicken Breast, Caribbean Black Beans & Rice, Mango Sauce **\$74**
- Organic Chicken Breast, Roasted Garlic Parmesan Mashed Potatoes, Haricots Vert, Thyme Jus **\$76**
- Chicken Parmesan, Smoked Tomato & Basil Sauce, Fresh Mozzarella, Garlic Broccolini **\$78**
- Halibut, Grilled Eggplant, Vizcaina Pepper Sauce, Fennel Salad **\$90**
- Seared Salmon, Baby Potato, Avocado Puree, Horseradish Cream Sauce **\$72**
- Branzino with Vegetables Caponata, Breaded Mussels, Lemon Caper Sauce **\$85**
- Sea Bass Filet with Butternut Squash Puree, Lemon Asparagus, Dill Ginger Sauce **\$95**
- Deconstructed Beef Wellington, Mille-Feuille Mushroom, Baby Spinach, Grapes Jus **\$115**
- Herbed Short Ribs with Sweet Corn Puree, Lemon Asparagus, Roasted Hazelnut, Red Pepper Coulis **\$100**
- Slow Cooked Beef Tenderloin, Duck Fat Roasted Potato, Porcini Mushroom, Red Peppercorn Jus **\$95**
- Beef Strip Steak, Polenta, Pepperonata, Chimichurri **\$89**
- Beef Tournedos with Seared Foie Gras, Beech Mushroom, Carrot Puree, Juniper Sauce **\$130**
- Domestic Lamb Chops, Yukon Potato Puree, Broccolini, Rosemary Jus **\$125**

## **VEGAN ENTREES** \$68 Price Includes Starter and Dessert

- Farro Pilaf, Shaved Spring Vegetables, Cashew Dukkha
- Tahini Roasted Cauliflower Steak, Golden Raisins, Za'atar Spice, Crispy Chickpeas, GF
- Spring Pea Succotash, Sweet Corn, Peppers, Smoked Tamari Tofu, GF
- Quinoa Pasta, Cashew Nut "Alfredo" Sauce, Nutritional Yeast, Asparagus, GF
- Saffron Risotto, Nutritional Yeast, Crispy Basil, GF
- Ratatouille, Baby Squash, Quinoa, Tomato Chutney, GF
- Farro and Butternut Squash, Pepitas, Pickled Red Beets
- Tamari Roasted Sweet Potato, Bok Choy, Foraged Mushroom-Fried Rice, GF
- Pumpkin Risotto, Nutritional Yeast, Pumpkin Seed Oil, GF
- Quinoa Pasta, Cashew-Carrot-Miso "Cream", Arugula, Gremolata, GF
- Basmati Pilaf, Vadouvan-Coconut Curry, Braised Swiss Chard, GF
- Eggplant Puttanesca, Quinoa, Olives, Capers, Tomato Ragu, GF



# DINNER

---

## DUAL PROTEIN ENTRÉE

**Choose Two, Cost Per Person is the Combined Price of Both Options. Proteins are 4oz Each Unless Otherwise Specified**

- Grilled Angus Beef Filet, Roasted Shallot Jus **\$63**
- Herb Roasted Free-Range Chicken Breast, Chimichurri **\$49**
- Braised Beef Short Rib, Natural Jus **\$67**
- Pan Roasted Halibut, Tomato Conserva **\$60**
- Seared Alaskan Salmon, Lemon Caper Cream Sauce **\$48**
- Marinated U-10 Black Tiger Shrimp, 3 pieces **\$46**
- Seared U-10 Scallops **\$52**

### Choose A Pairing of Sides

- Potato Gratin & Jumbo Asparagus
- Heirloom Purple Potato Puree & Haricots Vert
- Red Wine Braised Mushrooms & Crispy Shoestring Onions
- Roasted Garlic-Celeriac Puree & Broccolini
- Parsnip Puree & Roasted Baby Carrots

### Optional Upgrades

- 2oz Roasted Muscovy Duck Foie Gras **\$35**
- Blue Cheese Topping **\$12**
- Boursin Fondue Substitute **\$8**
- Caviar-Chive Buerre Blanc Substitute **\$12**
- Bone Marrow Bordelaise Substitute **\$10**
- Blue Crab Bearnaise Sauce Substitute **\$14**
- Butter Poached ½ Lobster Tail (3oz) **\$26**

**DESSERT (Choose one. + \$5 for Two Full Size Alternating Desserts or + \$7 for a Mini Dessert Duo. Add a Custom Logo for + \$3)**

- Coconut Lime—Coconut mousse, Lime, White Chocolate (GF)
- Raspberry Almond Tart—Passion Fruit Cream, Tarragon Chantilly
- Strawberry Coconut Ganache—Vanilla Short Bread, Fresh Berries (V)
- Port Poached Pear—Almond Cake, Mascarpone Chantilly, Orange Sauce
- Pineapple Pecan Tart—Caramelized Pineapple, Vanilla Bean Chantilly
- Chocolate Dulce Torte—Dulce de Leche, Chocolate Shortbread, Espresso Caramel
- Espresso Brownie—Walnuts, Creamy Chocolate Coffee, Whipped Coffee Ganache



# DINNER

---

## DINNER BUFFET

### GATEWAY ARCH

\$105 per person

- Broccoli cheddar soup, corn bread
- Field green salad, pear, walnut, Goat cheese, assorted dressing
- Marinated vegetable salad
- Three bean salad, corn, pepper, Cilantro, white balsamic dressing
- Grilled beef tenderloin, rosemary sauce
- Sauteed haricots vert, shallot butter
- Baked potato bar, classic toppings
- Artisan roll, sweet butter
- Goopy butter cake
- Chocolate mousse
- Vanilla cheesecake

### LAFAYETTE SQUARE

\$120 per person

- Field green salad, pear, walnut, Goat cheese, assorted dressing
- Farfalle pasta salad, olive, sundried Tomato, parsley
- Greek salad, tomato, cucumber, Feta, red wine vinaigrette
- Halibut medallion, corn, tomato
- Roasted chicken, pineapple chutney, Sweet barbeque sauce
- Honey roasted pork loin, apple Cider sauce
- Roasted potato, pesto butter
- Seasonal vegetable
- Artisan roll, sweet butter
- Carrot cake
- Fruit tart
- Chocolate raspberry cremeux

### FOREST PARK

\$135 per person

- Arugula, assorted mushroom, red Onion, feta, vine ripened tomato
- Grilled asparagus, roasted cipollini Onion, sweet pepper
- Laura Chenel goat cheese, leek, walnut tart
- Chicken saltimbocca, white bean Salad
- Baked halibut, tomato, pepper
- Petit filet mignon, cabernet Reduction
- Risotto primavera
- House baked roll, sweet butter
- Strawberry panna cotta (GF)
- Roasted apple tart
- S'mores tart

> Dinner buffets are designed for 25 guests or more. Groups of less than 25 guests will be charged a \$200 labor fee.

All dinner buffet options are including regular and decaffeinated Lavazza coffee and selection of Ikaati teas.

Pricing based on 90 minutes of service.



# CONSUMPTION BAR SELECTIONS

> final bill is based upon actual consumption during the event. a bartender fee of \$150 will apply based on one per 75 guests. additional bartenders may be requested at \$350 each.

## HOUSE BAR

### HOUSE COCKTAILS \$14

- wheatly vodka
- bombay sapphire gin
- captain morgan rum
- bulleit rye bourbon
- crown royal whiskey
- dewar's white label scotch
- mi campo blanco tequila

### WINE \$45 PER BOTTLE

- proverb chardonnay, sauvignon blanc, pinot noir and cabernet sauvignon

### DOMESTIC BEER \$9 EACH

- budweiser, bud light, blue moon, sam adams

### IMPORTED BEER \$10 EACH

- heineken, stella artois, corona

## PREMIUM BAR

### PREMIUM COCKTAILS \$16

- titos vodka
- plymouth gin
- bacardi rum
- maker's mark bourbon
- crown royal whiskey
- the glenlivet scotch
- patron tequila

### WINE \$60 PER BOTTLE

- daou chardonnay, craggy range sauvignon blanc, angels ink pinot noir, ravel and stich cabernet sauvignon

### MINERAL WATER \$6 EACH

- san benedetto still and sparkling

### JUICE \$7 EACH

- orange, grapefruit, cranberry, pineapple

## ULTIMATE BAR

### ULTIMATE COCKTAILS \$20

- ketel one vodka
- tanqueray gin
- el dorado rum
- buffalo trace bourbon
- tullamore dew whiskey
- the macallan 12 year scotch
- don julio blanco tequila

### WINE \$85 PER BOTTLE

- louis latour chardonnay, twomey sauvignon blanc, crustom pinot noir, routestock cabernet sauvignon

### SOFT DRINKS \$6 EACH

- coke, diet coke, sprite, iced tea



# ADDITIONAL BAR OPTIONS

---

## OPEN BAR PACKAGES

### HOUSE OPEN BAR

one hour \$25  
two hours \$40  
three hours \$55  
four hours \$65  
dinner wine \$30

### PREMIUM OPEN BAR

one hour \$30  
two hours \$45  
three hours \$65  
four hours \$75  
dinner wine \$40

### ULTIMATE OPEN BAR

one hour \$35  
two hours \$50  
three hours \$70  
four hours \$80  
dinner wine \$50

> pricing is per person. does not include champagne, cordials or draft beer. a bartender fee of \$150 will apply based on one per 75 guests. additional bartenders may be requested at \$350 each.

---

## SPECIALITY BAR SELECTIONS

### BOOZY COFFEE STATION

\$14 PER DRINK

- lavazza coffee and espresso
- house made hot chocolate
- kahlua, baileys, amaretto, frangelico, godiva dark chocolate liqueur, crème de menthe
- ice cream: vanilla, chocolate, banana rum

### CASH BAR

> drink prices are inclusive of tax and service charge. a bartender fee of \$150 per bar will apply. in addition, one cashier for every two bars will be charged at \$150 each.

HOUSE COCKTAILS \$15 EACH

PREMIUM COCKTAILS \$17 EACH

ULTIMATE COCKTAILS \$22 EACH

DOMESTIC BEER \$10 EACH

WINE \$15 PER GLASS

IMPORTED BEER \$12 EACH

SOFT DRINKS, MINERAL WATER, JUICE \$7 EACH

---





# WINE LIST

---

## HOUSE WINE

### HAYES RANCH \$41

california, chardonnay,  
california, sauvignon blanc  
california, pinot grigio

### HAYES RANCH \$41

california, cabernet sauvignon  
california, merlot

### HAYES RANCH \$41

california, rosé

## PREMIUM WINE

### WENTE VINEYARDS \$55

central coast, chardonnay  
central coast, sauvignon blanc

### WENTE VINEYARDS \$55

central coast, merlot

## WHITE WINE

### BLENGIO LA MOROSA \$55

piemonte, moscato

### CRAGGY RANGE \$65

martinborough, sauvignon blanc

### TREFETHAN \$68

marlborough, sauvignon blanc

### DUCKHORN \$70

napa valley, sauvignon blanc

### CLOUDY BAY \$90

marlborough, sauvignon blanc

### CHANSON \$110

burgundy, chardonnay

## SPARKLING WINE

### ZARDETTO \$55

veneto, prosecco, brut

### FERRARI \$110

trento, rosé brut

### LAURENT PERRIER \$160

epernay, brut

## RED WINE

### RAVEL & STITCH \$65

central coast, cabernet sauvignon

### HARRY & HARRIET \$65

central coast, red blend

### ANGEL'S INK \$65

central coast, pinot noir

### ROUTESTOCK \$80

napa valley, cabernet sauvignon

### CRISTOM \$80

willamette valley, pinot noir

### GAJA "PROMIS" \$110

tuscany, super tuscan

## ROSÉ

### PLANETA \$70

sicily, nero d'avola

---

> please ask your catering representative for sommelier's recommendation, including custom wine pairings for your menu