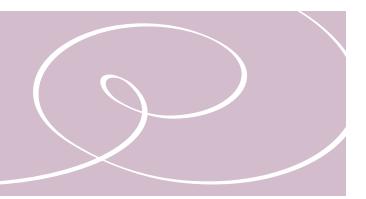


11228 Lone Eagle Drive Bridgeton, Missouri 63044 314-291-6700

### BANQUET





### **BREAKFAST | CONTINENTAL BREAKFAST**

### **HEALTHY START CONTINENTAL**

Assorted Low Fat Yogurts with Granola

An Assortment of Freshly Baked Muffins including:

Low Fat Bran and Blueberry Muffins with Preserves and Honey Butter

Fresh Seasonal Sliced Fruit

An Assortment of Juices

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$25 per person

### **EXECUTIVE CONTINENTAL**

Sliced Freshly Baked Breakfast Breads

Specialty Danish, Muffins and Flaky Croissants

Assortment of Fresh Bagels with Flavored Whipped & Plain Cream Cheese

Fresh Seasonal Sliced Fruit

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$23 per person

### THE AIRPORT CONTINENTAL

Fresh Seasonal Sliced Fruit including Sliced Melon, Pineapple, and Assorted Fresh Berries with Honey Yogurt Dip, Granola Topping

Fresh Scones, Cinnamon Buns, Muffins with Butter and Preserves,

Assorted Freshly Baked Danish, Sliced Freshly Baked Fruit Breads

Assorted Cold Cereals with Milk, Individual Assorted Fruit Yogurts

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$24 per person

### **BREAKFAST ENHANCEMENTS**

Yogurts with Berries - \$4.50

Bottled Water - \$4.25

Assorted Soft Drinks - \$4.50

Oatmeal - \$4.50

House Baked Biscuits & Gravy - \$5.50

Sausage Biscuits - \$5.50

Breakfast Burrito - \$5.50

Sausage and Egg Biscuits - \$7.00

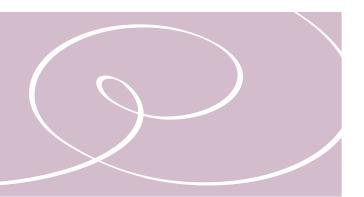
Ham and Cheese Croissants - \$6.50

Egg and Bacon Croissant Sandwich - \$6.50

Eggs to Order - Plus Attendant Fee - \$6.50

Smoked Salmon and Bagel - \$8.50





### **BREAKFAST | BRUNCH**

Selection of Fresh Chilled Juices

Display of Fresh Sliced Seasonal Melons

Fresh Fruits and Berries with Yogurt Dipping Sauce

Assorted Individual Fruit Yogurts

Assorted Breakfast Cereal with Dried Fruits and Granola

Whole and Skim Milk

Assorted Freshly Baked Danish, Muffins and Croissants

with Sweet Butter and Assorted Preserves

Assorted Bagels with Flavored Whipped and Regular Cream Cheese

European Style Meat and Cheese Display with Artisan Breads, Relishes and Mustards

Smoked Salmon Display with Appropriate Condiments

Pan Seared Breast of Chicken with Pancetta, Wilted Leeks and White Pice

with Steamed White Rice

Farm Fresh Scrambled Eggs with Chives

Applewood Smoked Bacon

Country Sausage Links or Turkey Sausage

Roasted Breakfast Potatoes with Fine Herbs

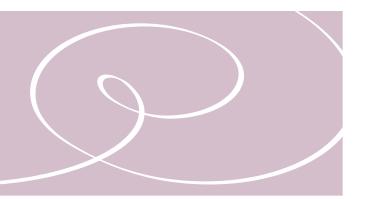
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee

Tazo® Tea Selection

\$40 per person

There will be an additional \$100 charge for parties less than 50 guests





### **BREAKFAST | BREAKFAST BUFFET**

### THE AMERICAN BREAKFAST BUFFET

Selection of Fresh Chilled Juices

Display of Sliced Fresh Seasonal Melons, Fruits and Berries

Individual Fruit Flavored and Plain Yogurt

Farm Fresh Scrambled Eggs with Chives

House Baked Biscuits and Gravy

Buttermilk Pancakes with Vermont Maple Syrup

Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage

Breakfast Potatoes with Fresh Herbs

Breakfast Pastries including: Freshly Baked Danish Muffins and Croissants

with Sweet Butter, Margarine and Assorted Preserves

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$33 per person

### SUNRISE BUFFET

Selection of Fresh Chilled Juices

Display of Sliced Fresh Seasonal Melons, Fruits and Berries

Whole Bananas, Assortment of Breakfast Cereals and Granola

Farm Fresh Scrambled Eggs with Chives

Breakfast Potatoes with Fresh Herbs

Applewood Smoked Bacon, Country Sausage Links or Turkey Sausage

Breakfast Pastries including: Freshly Baked Danish, Muffins and Croissants

with Sweet Butter, Margarine and Assorted Preserves

Whole and Skim Milk

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

\$29 per person

### **BREAKFAST ENHANCEMENTS**

Yogurts with Berries - \$4.50

Bottled Water - \$4.25

Assorted Soft Drinks - \$4.50

Oatmeal - \$4.50

House Baked Biscuits & Gravy - \$5.50

Sausage Biscuits - \$5.50

Breakfast Burrito - \$5.50

Sausage and Egg Biscuits - \$7.00

Ham and Cheese Croissants - \$6.50

Egg and Bacon Croissant Sandwich - \$6.50

Eggs to Order - Plus Attendant Fee - \$6.50

Smoked Salmon & Bagel - \$8.50

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.





### **BREAKFAST | BREAKFAST BUFFET**

### **OMELET STATION**

Omelets are made to order with choice of: Onions, Bell Peppers, Spinach, Sauteed Mushrooms, Ham, Bacon, Tomatoes and Cheddar Cheese
- Egg Whites and Egg Beaters are available upon request

\$7.50 per person

### WAFFLE STATION

Served with Fruit Toppings, Hot Vermont Syrup, Fresh Whipped Cream, Chocolate Chips and Whipped Butter

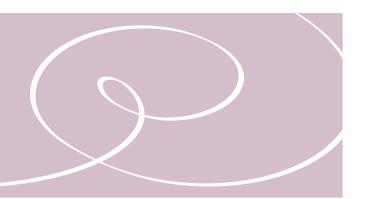
\$7.50 per person

### ADDITIONAL STATION

Additional \$100 Uniformed Chef charge per station

There will be an additional \$100 buffet fee for parties less than 20 guests





### **BREAKFAST | PLATED BREAKFAST**

### **CROISSANT**

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon or Smokehouse Breakfast Ham served on a Large French Croissant Topped with Sliced White Cheddar Cheese Served with Breakfast Potatoes and Fresh Seasonal Fruit

\$22 per person

### **BREAKFAST BURRITO**

Flour Tortilla filled with Farm Fresh Scrambled Eggs Country Sausage, Peppers and Cheese Topped with Mild Salsa Served with Hash Browns and Fresh Seasonal Fruit

\$25 per person

### THE ALL AMERICAN

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Smokehouse Breakfast Ham or Country Sausage Breakfast Potatoes, Fresh Seasonal Fruit

\$28 per person

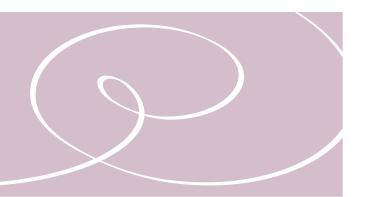
### EGGS BENEDICT

English Muffin with Canadian Bacon, Poached Eggs Topped with Hollandaise Sauce Served with Breakfast Potatoes and Fresh Seasonal Fruit \$29 per person

### BREAKFAST ENHANCEMENTS

Yogurts with Berries - \$4.50
Bottled Water - \$4.25
Assorted Soft Drinks - \$4.50
Oatmeal - \$4.50
House Baked Biscuits & Gravy - \$5.50
Sausage Biscuits - \$5.50
Breakfast Burrito - \$5.50
Sausage and Egg Biscuits - \$7.00
Ham and Cheese Croissants - \$6.50
Egg and Bacon Croissant Sandwich - \$6.50
Eggs to Order - plus attendant fee - \$6.50
Smoked Salmon & Bagel - \$8.50





### **BREAKS | BREAKS**

# BREAKS

### BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water One Hour

\$16 per person

### AM/PM BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water One hour each break

\$25 per person

### CONTINUOUS BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee Selection of Tazo Fine Teas, Assorted Soft Drinks and Bottled Water In room all day

\$30 per person

### **CHILL OUT**

Assorted Ice Cream Novelties Freshly Brewed Regular and Decaffeinated Coffee Assorted Soft Drinks and Bottled Water

\$20 per person

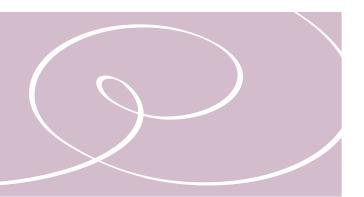
### **COOKIES AND MILK**

Assorted Freshly Baked Jumbo Cookies, Brownies and Blondies Chilled Milk 2%, Whole and Chocolate Milk Freshly Brewed Regular and Decaffeinated Starbucks® Coffee Selection of Fine Teas, Assorted Soft Drinks and Bottled Water \$19 per person

### TAILGATE BREAK

Hot Dogs with Assorted Condiments
Popcorn, Jumbo Hot Pretzels with Pommery Mustard,
Classic Cheese Nachos, Assorted Soft Drinks and Bottled Water
\$24 per person





### **BREAKS | BREAKS**

# BREAKS

### CHOCOLATE LOVERS

Chocolate Chunk Cookies, Double Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Fondue with Diced Fresh Fruit for Dipping
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Assorted Soft Drinks
\$24 per person

SPIRIT OF ST. LOUIS

A true taste of St. Louis classics to include: Individual Ted Drewes Frozen Custard Toasted Ravioli with Marinara Sauce House Baked Assorted Cookies Assorted Fitz's Soda and Bottled Water \$24 per person

### HEALTHY POWER BREAK

Whole Fresh Fruits
Assorted Fruit Yogurts
Trail Mix and Yogurt Covered Pretzels
Power Bars and Granola Bars
Assorted Bottled Juices
Spring Water, Energy Drinks and Soda
\$24 per person

### **ENHANCEMENTS**

Whole Fresh Fruits - \$4.00 each
Assorted Smoothies and Energy Drinks - \$6.00 each
House Baked Brownies and Assorted Cookies - \$38 per dozen
Warm Sourdough Pretzels - \$39 per dozen
Chocolate Dipped Strawberries - \$42 per dozen

Breaks have a maximum duration time of 45 minutes. There will be an additional \$100 charge for parties less than 10 guests.





### **BREAKS | ALL DAY BREAK**

# BREAKS

### ALL DAY BREAK

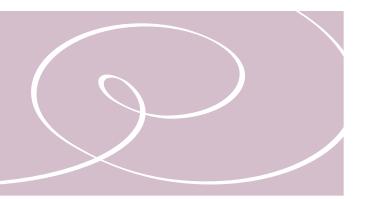
Early Morning - One Hour of Service
Assorted Mini Danish, Muffins, Croissants
with Preserves and Sweet Butter
Sliced Seasonal Fruit, Individual Fruit Yogurts
Freshly Brewed Regular and Decaffeinated Starbucks® Coffee
Selection of Fine Teas, Chilled Assorted Fruit Juices

**Mid-Morning Refresh** - 45 Minutes of Service Freshly Brewed Regular and Decaffeinated Starbucks Coffee Selection of Fine Teas, Assorted Soft Drinks and Bottled Water Whole Fresh Fruit

Afternoon - 45 Minutes of Service
Select two snacks from the list below:
Gourmet Brownies, Lemon Bars, Fresh Baked Cookies
Fruit and Cereal Bars and Granola Bars
Warm Jumbo Pretzels and Cracker Jacks and Gourmet Chips
Celery and Carrot Sticks with Herbal Dip
Imported Cheese Tray
St. Louis' Famous Gooey Butter Cake
Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Selection of Tazo Fine Teas
Assorted Soft Drinks and Bottled Water

\$45 per person





### **BREAKS | BREAK ENHANCEMENTS**

## BREAKS BEAKS

### COFFEE BREAKS, REFRESHMENTS AND SNACKS

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee \$70 per gallon

Freshly Brewed Tazo Hot and Iced Teas, Hot Chocolate \$60 per gallon

Assorted Soft Drinks \$4.75 each

Bottled Water \$4.25 each

Assorted Smoothies and Energy Drinks \$6.00 each

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice \$4.75 per bottle

Whole Fresh Fruits \$4.00 each

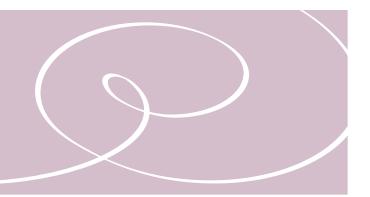
Assorted Breakfast Pastries to include: Croissants, Breakfast Breads, Cinnamon Buns, Danish and Muffins \$39 per dozen

House Baked Brownies and Assorted Cookies \$38 per dozen

Warm Sourdough Pretzels \$39 per dozen

Chocolate Dipped Strawberries \$45 per dozen





### LUNCH | LIGHT LUNCH

### GRILLED CHICKEN SANDWICH

Boneless Breast of Chicken, Pepper Jack Cheese and Bacon Served on an Onion Roll with Three Pepper Mayonnaise, Herb New Potatoes and Condiments

\$29 per person

### CHICKEN CAESAR SALAD

\$28 per person

### AIRPORT CLUB

Deli-Sliced Turkey Breast, Bacon, Lettuce and Tomato with Cranberry Mayonnaise, Served on Multi-Grain Wheat Bread, Chilled Composed Salads

\$29 per person

### CHICKEN SALAD WRAP

White Chicken Meat with Craisins and Walnuts, Garnished with Housemade Chips Lettuce, Tomato, and Sprouts on a Herb Flour Tortilla

\$29 per person

### DESSERT SELECTION

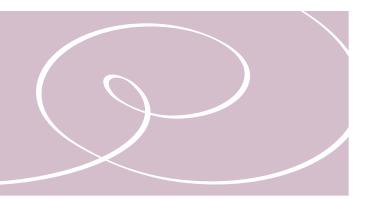
Choose one to accompany your entree selection Cookie Duo, Lemon Bar, Two House Baked Jumbo Cookies Brownie with Whipped Cream Garnish

### LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle
Bottled Water - \$4.25 each
Assorted Soft Drinks - \$4.25 each
Whole Fresh Fruits - \$4.00 each
Assorted Smoothies and Energy Drinks - \$6.00 each
Soup of the Day - \$4.50

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection





### **LUNCH | BOXED LUNCH**

### HONDI I

### HERB ROASTED CHICKEN SLICED ON SLIPPER BREAD

Basil Mayonnaise, Potato Chips, Seasonal Fresh Fruit House Baked Jumbo Cookies \$29 per person

### CHOICE OF HAM, TURKEY OR ROAST BEEF

Served on a Kaiser Roll Lettuce, Tomato, & Onion Potato Chips, Seasonal Fruit, Cookie Bar \$29 per person

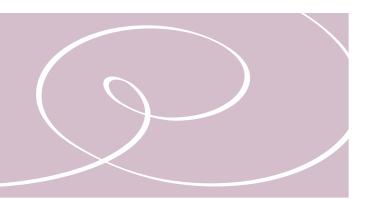
### GRILLED EGGPLANT, TOMATO, PARMESAN SANDWICH

Sourdough Bread with Verte Sauce, Terra Chips, Seasonal Fresh Fruit, Power Bar **\$29 per person** 

### LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle Bottled Water - \$4.25 each Assorted Soft Drinks - \$4.25 each Assorted Smoothies and Energy Drinks - \$6.00 each





### LUNCH | PLATED LUNCH

## HONDIA TO THE PROPERTY OF THE

### BEEF

Roast Sirloin of Beef - \$38

Sliced and Served with Bordelaise Sauce

Grilled Sirloin Steak - \$39

Topped with Herb Butter

Char-Grilled Flat Iron Steak - \$38

with Merlot Sauce and Blue Cheese Grits

**Roasted Peppered Filet of Beef - \$39** 

with Cabernet Demi-Glace

### **POULTRY**

Chicken Imperial - \$32

Pan Seared Breast of Chicken served with a Lobster Basil Cognac Sauce over Asparagus and Wild Mushroom Risotto

Marinated Grilled Chicken Breast - \$32

with Creole Mustard Sauce

Roasted Chicken - \$32

Shallot Demi-Glace with Woodland Mushroom Medley and Fresh Rosemary

**Chicken Florentine - \$35** 

Stuffed with Spinach and Asiago Cheese Picante Red Pepper Coulis

### **PORK**

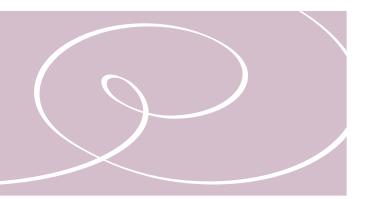
Grilled Boneless Pork Loin Chops - \$35

Topped with a Parmesan Herb Topping

Dry Rubbed Loin of Pork - \$36

with Classic Apple Sauce and Armagnac Demi-Glace





### LUNCH | PLATED LUNCH

## HONDIA TO THE PROPERTY OF THE

### **SEAFOOD**

Pan Seared Salmon - \$38

**Balsamic Reduction** 

### Tilapia - \$36

with Roasted Tomatoes, Mushrooms and Smoked Gouda

### **PASTA**

### Penne Pasta with Basil and Olive Oil - \$29

Tossed with Asparagus, Mushrooms and Julienne Bell Peppers Add Grilled Chicken - \$4.25 Add Grilled Shrimp - \$6.25

### **SALADS**

Classic Caesar with Parmesan Croutons

Spinach with Mushrooms, Onions, Eggs, and Tomato with Herb Vinaigrette

Vine Ripened Tomatoes with Fresh Mozzarella, and Basil Olive Oil

Crowne Salad

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts

Fresh Shaved Parmesan Cheese, Herb Vinaigrette

### DESSERTS

Lemon Berry Mascarpone Cake

New York Cheesecake

Layered Lemon Curd Cake

Chocolate Lovin Spoon Cake

Carrot Cake with Cream Cheese Icing

### LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle

Bottled Water - \$4.25 each

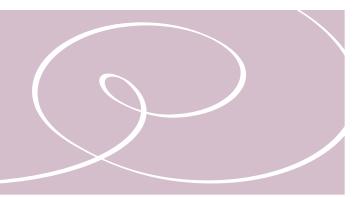
Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

Soup of the Day - \$4.50





### **LUNCH | BUFFET LUNCH**

## HONDINA TO THE PROPERTY OF THE

### FROM THE HILL

Crowne Salad, Caesar Salad

Tomato and Buffalo Mozzarella Salad

Antipasto Display

Pan Seared Chicken with Herb Tomato and Roasted Garlic

Grilled Pesto Salmon with Creamy Polenta

Cheese Tortellini with Roasted Vegetables, Olive Oil and Garlic Saffron Broth

Artisan Breads and Garlic Bread

Tiramisu & Cannolis

### \$40 per person

### **AMERICAN BUFFET**

Tangle of Mixed Greens with Two Dressings

Roasted Yukon Potato Salad with Green Onions, Eggs

and Chipotle Ranch Dressing, Fresh Fruit Salad

Hamburgers - Turkey and Vegetable Burgers available on request

Grilled Boneless Chicken Breast

Baked Beans, Corn on the Cob, Steak Fries and Kaiser Rolls

Sliced Tomatoes, Market Basket of Local Lettuce

Selection of Sliced Cheeses, Bermuda Onions and Kosher Style Pickles

Apple Pie, Pecan Pie

### \$40 per person

### SOUTHWEST BUFFET

Roasted Corn, Black Bean

Southwest Mixed Salad with Avocado, Cucumber, Peppers and Tortilla Strips

Fajita Chicken and Beef with Grilled Peppers and Onions

Baja Tilapia with Lime and Tequila Glaze

Soft Flour Tortillas, Southwest Style Rice

Pico de Gallo, Shredded Lettuce, Jalapeno, Sour Cream, Guacamole

and Grated Monterey and Cheddar Cheeses

Key Lime Cheesecake, Churros Dusted with Cinnamon and Powdered Sugar

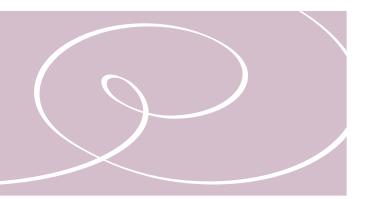
### \$42 per person

Lunch Buffets are priced to include one hour of service.

There will be an additional \$100 charge for parties less than 30 guests.

Minimum of 25 people required for buffets.





### **LUNCH | BUFFET LUNCH**

## E O N D D

### **DELI BUFFET**

Featured Soup of the Day

Tossed Mixed Greens and Seasonal Accompaniments and House Dressing Penne Pasta Salad, Vegetable Slaw with Creme Fraiche and Mustard Dressing Roasted Yukon Potato Salad with Green Onions,

Eggs with Chipotle Ranch Dressing

Sliced Virginia Ham, Roasted Smoked Turkey Breast

Roast Peppered Sirloin of Beef, Volpi Aged Salami, Sliced Emmental

Wisconsin Cheddar and Smoked Provolone Cheeses

Market Basket of Local Lettuce, Sliced Tomatoes, Bermuda Onions and Kosher Style Pickles, Pommary and Grain Mustards and Mayonnaise

Rustic French and Italian Bread Presentation

Jumbo Baked Cookies and Brownies

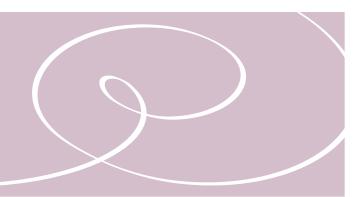
### \$40 per person

### LUNCH ENHANCEMENTS

Chilled Orange, Grapefruit, Cranberry, Apple or Tomato Juice - \$4.75 per bottle
Bottled Water - \$4.25 each
Assorted Soft Drinks - \$4.25 each
Whole Fresh Fruits - \$4.00 each
Assorted Smoothies and Energy Drinks - \$6.00 each
Soup of the Day - \$5.00

Lunch Buffets are priced to include one hour of service. There will be an additional \$100 charge for parties less than 30 guests. Minimum of 25 people required for buffets.





### **DINNER | SOUP and APPETIZERS**

# AHZINE AND THE RESERVE OF THE PARTY OF THE P

### SOUPS

Lobster Bisque with Aged Sherry Roasted Tomato Bisque with Sundried Tomato Crostini Creamy Asparagus with Pistachios

Add \$5.00 to Entree Price

### **APPETIZERS**

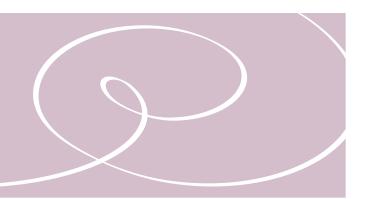
Lemon Steamed Artichokes with Pesto Cream Sauce and Herbed Angel Hair Pasta **\$5.00 additional** 

Crab Cake on Ginger Scallion Aioli Sesame Cucumber Salad with a Sesame Crisp

\$7.00 additional

Pan Seared Shrimp over Wilted Greens with Citrus Vinaigrette and Toasted Pecans **\$7.00 additional** 





### **DINNER | PLATED DINNER**

### MER MER

### **POULTRY**

### Chicken Capri

Broiled Chicken Breast with a Smoked Gouda and Wild Mushroom Sauce, Dauphinoise Potatoes

\$45 per person

### **Pecan Crusted Chicken**

Marsala Cream Sauce. Sweet Mashed Potatoes and Chives

\$45 per person

### **Breast of Chicken**

Pan Seared, Herb Marinated with Roasted Shallot Demi-Glace Woodland Mushroom Medley and Fresh Rosemary Roasted Red Potatoes

\$45 per person

### Chicken Modiga

Breast of Chicken, Char-Broiled and Topped with Onion, Mushrooms, Bacon and Cheese, Herb Orzo

\$45 per person

### **Chicken Florentine**

Stuffed with Spinach and served with Picante Red Pepper Coulis and Basmati Rice \$45 per person

### **Chicken Wellington**

Boneless Breast of Chicken in Flaky Puff Pastry with Mushroom Duxelle, Light Merlot Sauce **\$47 per person** 

### **VEGETARIAN**

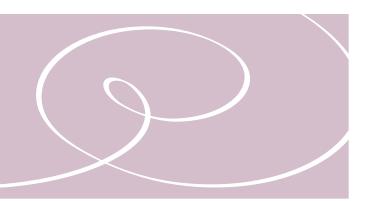
### Polenta Napoleon

Layers of Grilled Veggies, Spinach, Fontina Cheese and Mushroom Ragout **\$39 per person** 

### **Stuffed Portobello**

Filled with Curried Couscous, Grilled Vegetables, Herbs and Red Pepper Coulis **\$40 per person** 





### **DINNER | PLATED DINNER**

### **BEEF**

**Roasted Sirloin of Beef** 

with Five Peppercorn Blend

\$59 per person

**Grilled New York Strip Steak** 

\$54 per person

**Oven Roasted Beef Tenderloin** 

with Merlot Demi-Glace

\$60 per person

**Grilled Filet Mignon** 

Mushroom Bordelaise Sauce

\$61 per person

**Beef Wellington** 

with Mushroom Duxelle and Perigordine

Sauce

\$61 per person

PORK AND VEAL

**Roasted Pork Loin** 

with Granny Smith Apple and Raisin Chutney, Dauphinoise Potatoes

\$49 per person

**Herb Pork Tenderloin** 

Herb Demi-Glace, Creamy Polenta

\$45 per person

**Roast Loin of Veal** 

with a Lemon Roasted, Garlic Apple Sauce and Savory Risotto

\$59 per person





### **DINNER | PLATED DINNER**

# DIN KR

### LAMB

### Rack of Lamb

Topped with Herb and Grain Mustard Crust, Rosemary Lamb Jus Smashed Potatoes

\$60 per person

### FRESH SEAFOOD

### **Grilled Salmon**

with Citrus and Dried Cherry Glaze and Creamy Polenta

\$51 per person

### Cajun Tilapia

with Dirty Rice

\$49 per person

### **Seared Grouper**

Minted Red & Yellow Tomato Relish over Roasted Vegetable Couscous

\$49 per person

### **ENHANCEMENTS**

Bottled Water - \$4.25 each

Assorted Soft Drinks - \$4.25 each

Whole Fresh Fruits - \$4.00 each

Assorted Smoothies and Energy Drinks - \$6.00 each

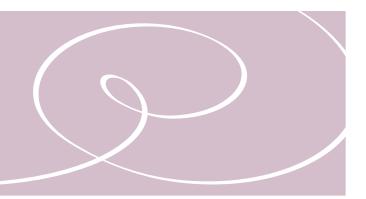
Served with Assorted Rolls and Butter

Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Tea Selection

### Dinner selection includes:

Salad and Dessert Selection and Chef's Selection of Vegetable





### **DINNER | COMBINATION PLATED DINNER**

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### **COMBINATION**

### **Mixed Grill**

Medallions of Chicken, Tarragon Herbs, Beef Tenderloin, Portobello Demi-Glace

\$64 per person

### Roasted Tenderloin of Beef with Missouri Wild Mushroom Demi-Glace

Paired with Pan Seared Pacific Salmon

\$66 per person

### **Grilled Trio**

Herb Grilled Shrimp, Roast Tenderloin of Beef and Chicken Roulade with Spinach, Pine Nuts and Asiago Cheese

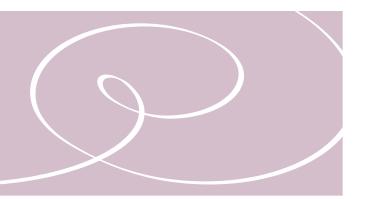
\$68 per person

### Pepper Rubbed Tenderloin and Seared Sea Bass

With Lobster Cognac Sauce

\$72 per person





### DINNER | PLATED DINNER SALAD AND DESSERT

# DIN KR

### **SALAD**

### **Crowne Salad**

Mixed Greens Roasted Red Peppers, Honey Peppered Walnuts Fresh Shaved Parmesan Cheese, Herb Vinaigrette

### Fresh Baby Spinach Salad

With Chopped Bacon, Diced Egg and Avocado, Citrus Vinaigrette

### Classic Caesar Salad

Croutons, Parmesan Cheese, Caesar Dressing

### **Midwest Iceberg and Romaine Lettuces**

Julienne of Carrot and Zucchini, Plum Tomatoes Red Onion Creamy Parmesan Dressing

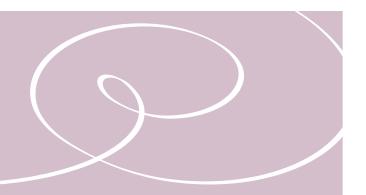
### **Field Greens Tossed**

With Toasted Pecans, Oranges, Sun Dried Cranberries Chives and Champagne Vinaigrette

### DESSERT SELECTION

Lemon Berry Mascarpone Cake New York Cheesecake Layered Lemon Curd Cake Chocolate Lovin Spoon Cake Carrot Cake with Cream Cheese Icing





### **DINNER | BUFFET DINNER**

# A HERE

### WESTERN BUFFET

Tangle of Baby Lettuce and Garden Greens with Tomatoes and Cucumber with Two Dressings

Roasted Yukon Potato Salad with Green Onions

Eggs, and Chipotle Ranch Dressing

Signature Vegetable Slaw with Creme Fraiche and Mustard Dressing

Cornbread, Jalapeno Muffins and Biscuits

BBQ Brisket of Beef with Grilled Onions and Mushrooms

Herb Basted Roast Chicken with Chipotle Butter, Baby Back Ribs

Lyonnaise Potatoes, Baked Beans, Corn on the Cob

Bread Pudding, Strawberry Shortcake

Assorted Sliced Melon and Whole Strawberries

### \$55 per person

### AIRPORT BUFFET

Mixed Greens with Roasted Red Peppers, Shaved Parmesan Cheese

Artichoke Hearts with Sundried Tomato Dressing

Marinated Tomato, Red Onion and Cucumber Salad

Seafood Pasta Salad

Caesar Salad with Garlic Croutons

Roasted Sirloin of Beef with Five Peppercorn Blend

Grilled Pacific Salmon with Chardonnay Cream

Chicken Caprice with Lemon Butter, Mushrooms and Artichoke Hearts

Dauphiniose Potatoes, Wild Rice

Fresh Steamed Green Beans with Roasted Red Peppers

Chef's Dessert Table

### \$55 per person

### DINNER AT THE HILL BUFFET

Baby Spinach and Arugula Salad with Grilled Vegetables

and Italian Balsamic Dressing

Buffalo Mozzarella, Sliced Roma Tomatoes, Chiffonade of Basil and Basil Dressing

Assorted Antipasto to include:

Assorted Tapenade, Crostini, Marinated Olives, Italian Cured Meats

and Assorted Breads and Rolls

Grilled Pesto Marinated Chicken with Pan Juices and Mushrooms

Penne Pasta with Italian Sweet Sausage and Marinara Sauce

Eggplant Parmesan

Pistachio-Crusted Pan Seared Salmon Filet with Wilted Greens

Chef's Selection of Italian-style Vegetable

Artisan Bread Display

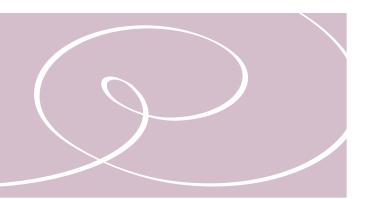
Italian Cannolis, Tiramisu, New York Cheesecake

### \$56 per person

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.





### **DINNER | BUFFET DINNER**

### MER MER

### THE BIG EASY

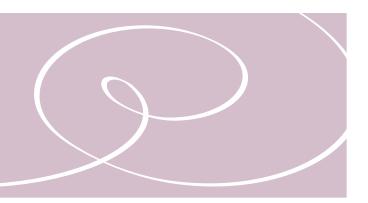
Seafood Gumbo
Bayou Garden Greens with Honey Habanero Dressing
Bayou Chicken with Pecan Glaze
Cornmeal Crusted Catfish with Bacon Corn Relish
Red Beans and Rice
Seafood Etouffe, Louisiana Vegetable Medley
Pecan Pie, Bread Pudding with Vanilla Sauce
\$60 per person

### **DINNER ENHANCEMENTS**

Bottled Water - \$4.25 each
Assorted Soft Drinks - \$4.25 each
Whole Fresh Fruits - \$4.00 each
Assorted Smoothies and Energy Drinks - \$6.00 each
Soup of the Day - \$5.00

There will be an additional \$100 charge for parties less than 50 guests. Minimum of 30 people required for buffets.





### **RECEPTIONS | CARVING STATION**

### MAPLE AND ROSEMARY GLAZED ROASTED LOIN OF PORK

With Apple Chutney and Assorted Rolls **\$240 per 35 guests** 

### SMOKED VIRGINIA BAKED HAM

With Honey Mustard Glaze Sweet Mustard Sauce Assorted Rolls and Buttermilk Biscuits \$290 per 35 guests

### WHOLE OVEN ROASTED TURKEY BREAST

With Turkey Gravy, Cranberry Chutney and Assorted Rolls \$270 per 30 guests

### PEPPER ROASTED BEEF TENDERLOIN

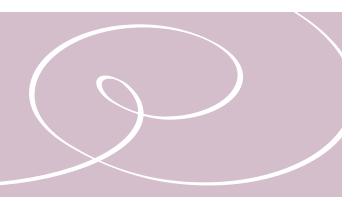
With Merlot Sauce Whole Grain Mustard, Horseradish Cream and Assorted Rolls \$350 per 35 guests

### **BARON OF BEEF**

Au Jus, Horseradish Cream and Assorted Rolls **\$775 per 100-175 guests** 

Each Carving Station requires a uniformed Chef at \$75 (based on one hour of service)





### **RECEPTIONS | STATIONS**

### **CRUDITIES**

A Seasonal Assortment of Crisp Fresh Vegetables with Ranch and Spinach Dip **\$7 per person** 

### FRESH FRUIT DISPLAY

Seasonal Fresh Sliced Fruits, Berries and Melons with Fruit Yogurt Dipping Sauce **\$7 per person** 

### CHEESE DISPLAY

Assorted Cheeses with Dried Fruit and Nuts, Crackers and French Breads **\$9 per person** 

### **ANTIPASTO**

Imported Italian Meats and Cheeses, Olives, Marinated Artichoke Hearts Grilled Marinated Vegetables, Crisp Pizza Squares, Olive Dipping Oil Artisan Bread Display and Focaccia

\$19 per person

### BAKED AND MASHED POTATO BAR

Buttermilk Mashed Potatoes and Whole Baked Potatoes with an assortment of toppings: Bacon Pieces, Green Onions, Sour Cream, Cheddar Cheese, Diced Tomatoes Grilled Portobello Mushrooms, Onion Marmalade and Savory Butter

\$18 per person

### AIRPORT MONTAGE

International and Domestic Cheese, Seasonal Fruits, Grilled Marinated Vegetables, Dried Fruits, Cured Meats, French Bread and a Variety of Fruit and Vegetable Dips Served with appropriate condiments, Lavosh and Water Crackers

\$18 per person

### **BIG PIZZA PIE**

action statons are only permitted with the additional purchase of hot and/or cold hors d'oeuvres

Assorted Pizzas with Toppings to include:

Sweet Italian Sausage, Pepperoni

Mushrooms, Red and Green Peppers

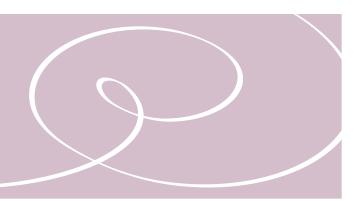
Fresh Mozzarella Cheese, Fresh Basil

Olive Oil Sprinkled with Oregano

Grated Parmesan Cheese and Red Pepper Flakes

\$21 per person





### **RECEPTIONS | STATIONS**

### ITALIAN TRATTORIA

ACTION STATIONS ARE ONLY PERMITTED WITH THE ADDITIONAL PURCHASE OF HOT AND/OR COLD HORS D'OEUVRES
Penne, Tortellini and Orecchiette Pasta
Prepared to Order by our Chef with your Choice of Sauces

### Choice of two:

Marinara, Pesto Cream, Alfredo and Fresh Herb Olive Oil Prepared with Assorted Vegetables Italian Sausage, Shrimp and Chicken Breast Toppings: Grated Parmesan Cheese Red Pepper Flakes, Basil Chiffonard Served with Garlic Bread and Focaccia

### \$22 per person

### ASIAN STIR FRY STATION

ACTION STATIONS ARE ONLY PERMITTED WITH THE ADDITIONAL PURCHASE OF HOT AND/OR COLD HORS D'OEUVRES
Wok Stirred Beef, Chicken or Shrimp
with Bok Choy, Bamboo Shoots, Carrots
Peppers, Baby Corn, Broccoli, Bean Sprouts and Water Chestnuts
Prepared with Sesame Oil by our Chef
Pork and Chicken Pot Stickers with Soy Dipping Sauce
Steamed Rice and Fortune Cookies

### \$25 per person

Price based on 25 person minimum.

Each Action Station requires a uniformed Chef at \$75 (based on one hour of service)





### **RECEPTIONS | HOT HORS D'OEUVRES**

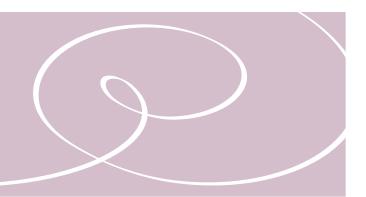
### \$150 per 50 pieces

Toasted Ravioli with Marinara Chinese Egg Rolls with Hot Mustard Sauce Feta and Spinach Spanikopita Buffalo Chicken Wings with Blue Cheese Sauce Assorted Mini Deep Dish Pizzas Mushroom Beggar Purses

### \$190 per 50 pieces

Vegetable Spring Rolls Vegetable Quesadilla Grilled Shrimp Skewers Hibachi Chicken Skewers Canneloni Bites Chicken Drummettes with Spicy BBQ Sauce Crabmeat Rangoon with Sweet and Sour Sauce Spinach and Feta in Phyllo with Spicy Ranch Sauce Petite Quiche Lorraine Kalamata Olives and Artichoke Tarts Cozy Shrimp Crabcakes with Remoulade Sauce Thai Chicken and Cashew Springrolls Scallops in Bacon Mini Beef Wellington Pork Pot Stickers with Soy Dipping Sauce Smoked Chicken Quesadilla





### RECEPTIONS | COLD HORS D'OEUVRES

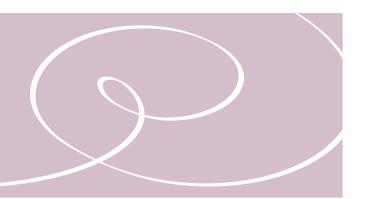
### \$150 per 50 pieces

Olive Tapenade Bruschetta with Goat Cheese Mozzarella and Tomato on a Garlic Pesto Crostini

### \$220 per 50 pieces

California Nori Rolls with Soy Dipping Sauce
Seared Beef Tenderloin Carpaccio with Spicy Aioli
Mini BLT's
Petite Continental Sandwiches
Jumbo Shrimp Cocktail
Asparagus Wrapped in Smoked Salmon
Belgium Endive with Lump Crab Meat
Grilled Tenderloin with Red Pepper Aioli on Toast Point





### **BEVERAGES | WINES**

### **SPARKLING**

Freixenet Negro Brut Sparkling - \$28 Segura Viudas Brut Sparkling - \$26 Domain Chandon Blanc De Noir Sparkling - \$31 Moet y Chandon White Star Champagne - \$76 Dom Perignon - \$131

### **CABERNETS**

BV Vintners Collection Cabernet Sauvignon - \$29 Castle Rock Cabernet Sauvignon - \$31 Hess Select Cabernet Sauvignon - \$36 Dynamite Cabernet Sauvignon - \$39 Cosentino Cabernet Sauvignon - \$73

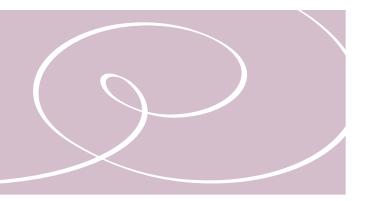
### **OTHER REDS**

Schmitt Sohne Riesling - \$25
Louis Jadot Beaujolais Villages - \$27
BV Vintners Collection Merlot - \$27
Alamos Merlot - \$27
Firesteed Pinot Noir - \$29
Black Opal Shiraz - \$30
Castle Rock Merlot - \$31
Sterling Vintners Collection Merlot - \$32
Castle Rock Pinot Noir - \$32
Ravenswood Lodi Zinfandel - \$35
Ferrari-Carano Merlot - \$48

### WHITE WINES

Belmondo Pinot Grigio - \$25 Rosemount Chardonnay - \$27 Smoking Loon Viognier - \$27 BV Vintners Collection Chardonnay - \$29 Veramonte Sauvignon Blanc - \$29 Hess Select Chardonnay - \$30 Honig Sauvignon Blanc - \$31 Castle Rock Sauvignon Blanc - \$31 Castll Rock Chardonnay - \$31 St Supery White Meritage - \$57 Cakebread Chardonnay - \$69





### **BEVERAGES | CASH AND HOSTED BARS**

### PREMIUM HOST SPONSORED BAR - PER PERSON

One Hour - \$18

Each Additional Hour - \$8.00

### HOST SPONSORED PREMIUM BAR - BY THE DRINK

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine - \$8.25

Cocktails - \$8.50

Jim Beam, Smirnoff, Beefeaters, Bacardi, J&B Scotch, Canadian Club, Jose Cuervo Tequila Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's

Beringer White Zinfandel, BV Coastal Chardonnay, Merlot and Cabernet

### **CASH BAR**

Soft Drinks - \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Call Brands - \$8.00

Select Wine - \$8.25

Premium Cocktails - \$8.50

Top Shelf - \$9.00

### TOP SHELF HOST SPONSORED

One Hour - \$19

Each Additional Hour -\$9

### TOP SHELF BY THE DRINK

Soft Drinks- \$4.25

Mineral Water - \$4.25

Domestic Beer - \$5.50

Premium and Imported Beer - \$6.00

Wine- \$8.25

Cocktails - \$9.00

Jack Daniel's, Grey Goose, Bombay Sapphire, Captain Morgan, Chivas Regal,

Crown Royal, Jose Cuervo 1800

Budweiser, Bud Light, Budweiser Select, Michelob Ultra, Heineken, O'Doul's, Carona

Sam Adams Boston Ale

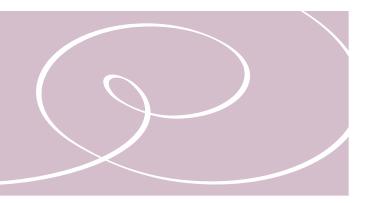
Clos du Bois Chardonnay, Merlot, Sterling Vintners Collection Cabernet, Beringer White Zinfandel

\$100 Bartender Fee per bartender for a maximum of 4 hours. One bartender per 100 guests.

All prices subject to 25% service charge and applicable taxes. Prices subject to change without notice.

If you have any concerns regarding food allergies, please alert your Event Manager.





### TECHNOLOGY | AUDIO VISUAL EQUIPMENT

### TRIPOD SCREEN PACKAGE - \$170

Tripod Screen to accommodate room size Tripod Skirt Projection Stand with skirt Cables, power and connectors

### 10'x10' SCREEN PACKAGE - \$285

10'x10' Screen Projection Stand with skirt Cable, power and connectors

### 6'x10'8" FASTFOLD SCREEN PACKAGE 1 - \$345

6'x10'8" Fastfold Screen (front or rear) Projection Stand with skirt Cables, power and connectors

### 8'x14' FASTFOLD SCREEN PACKAGE - \$470

8'x14' Fastfold Screen (front or rear) Projection Stand with skirt Cables, power and connectors

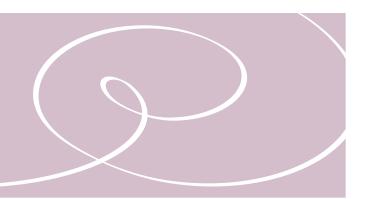
Computer - Laptop - \$225 Wireless Presenter - \$50 D'son Perfect Cue - \$125

Additional Screen Sizes - Call
Production Packages - Call
Lighting Packages - Call
Custom Stage Sets - Call
Production Camera Packages - Call
Video Wall - Call
10'x30' Screen - Call
Additional Projector Packages - Call

### PROFESSIONAL AUDIO VISUAL TECHNICIAN

Half Day Rate - \$510 Full Day Rate - \$850





### TECHNOLOGY | AUDIO VISUAL EQUIPMENT

### PROJECTOR PACKAGE 3000 LUMEN PROJECTOR - \$470

Tripod Screen to Accommodate Room Size 3000 Lumen Projector Projection Stand with Skirt Cables, Power and Connectors

### PROJECTOR PACKAGE 5000 LUMEN PROJECTOR - \$670

Tripod Screen to Accommodate Room Size 5000 Lumen Projector Projection Stand with Skirt Cables, Power and Connectors

### 10'x10' CRADLE SCREEN 5000 LUMEN PROJECTOR - \$785

10'x10' Cradle Screen 5000 Lumen Projector Projection Stand with Skirt Cables, Power and Connectors

### 6'x11' PROJECTOR PACKAGE 5000 LUMEN PROJECTOR - \$895

6'x11' Fastfold Screen (front or rear) Projection Stand with Skirt Cables, Power and connectors

### 8'x14' PROJECTOR PACKAGE 10,000 LUMEN PROJECTOR - \$1,485

8'x14' Fastfold Screen 10,000 Lumen Projector Projection Stand with Skirt Cables, Power and Connectors

POWER-UP PACKAGE - Per Person, Per Day - \$3

**REGISTRATION POWER** - Per Strip - \$25

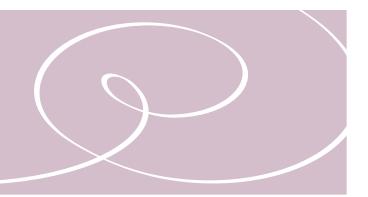
**WIRED INTERNET -** Per Room - \$125 Additional Wired Internet Line - \$25

### WIRELESS INTERNET

1 - 25 Users - Per Person, Per Day - \$12 26-50 Users - Per Person, Per Day - \$8 51-50 Users - Per Person, Per Day - \$6 101-200 Users - Per Person, Per Day - \$5 201-400 Users - Per Person, Per Day - \$4.25 NOT TO EXCEED \$5,000 PER EVENT.

DEDICATED BANDWIDTH AND CUSTOM SSID AVAILABLE - CALL





### TECHNOLOGY | AUDIO VISUAL EQUIPMENT

### WIRED MICROPHONE PACKAGE - \$175

5M58 Microphone Audio Mixer Audio Patch into House Sound System 42" Cart with Skirt Cables, Power and Connectors

### WIRELESS MICROPHONE PACKAGE - \$275

Wireless Microphone - Lapel or Handheld Audio Mixer Audio Patch into House Sound System 42" Cart with Skirt Cable, Power and Connectors

AL 'CART PODIUM MICROPHONE - \$65 AL 'CART WIRELESS MICROPHONE - \$165 AL 'CART PATCH INTO HOUSE SOUND SYSTEM - \$62

### TENT MEETING SPACE SOUND PACKAGES

All Tent Sound Packages include:

QSC Speakers, Stand, Audio Mixer, LTI computer Interface 1/8" and 42" Cart with Drape

2 Speaker Sound Package - \$345

Suggested for Up to 50 People

4 Speaker Sound Package - \$545

Suggested for Up to 200 People

6 Speaker Sound Package - \$745

Suggested for 200+ People

POLYCOM SPEAKERPHONE - \$165 TELOS-CONFERENCE PHONE DEVICE - CALL

### **FLIP CHART PACKAGE - \$85**

Flip Chart Stand Flip Chart Paper Flip Chart Markers

### FLIP CHART PACKAGE - POST-IT PAD - \$95

Flip Chart Stand Flip Chart Paper Flip Chart Markers