

RESTAURANT • BAR • BANQUETS • EVENTS

## Banquet and

## Event

Menus

ELEMENTS at Holiday Inn
St. Louis Airport West Earth City
3400 Rider Trail South
Earth City, Missouri 63045
(314)291-6800
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It is our pleasure at ELEMENTS to meet special dietary requests to the best of our ability. We can accommodate requests for meals that are vegetarian, vegan, gluten free and low carb. We can plan your menu to avoid or include red meat, pork, fish, dairy and so on.

Our kitchen cannot accommodate religious diets such as Kosher or Halaal.

And it is important to note that our kitchen is not allergen free and menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans.

## Breakfast

## Classic Continental

Assorted pastries and muffins (mini or full sized), fresh fruit salad, a selection of juices, coffee, and hot teas.
Deluxe Continental ..... \$15
Assorted premium pastries, muffins and breakfast breads including bagels and English muffins; served with cream cheese and a selection of jams. Sliced, fresh fruit, seasonal berries, whole fruit, and a variety of yogurt and granola. Selection of juices, coffee, and hot teas.
Casserole Breakfast ..... \$16Hot Egg Casserole - (Vegetarian and Meat options), with fresh fruitsalad, assorted pastries, and a selection of juices, coffee,and hot teas.\$18Deluxe Breakfast Buffet (min 20 people)
Fluffy scrambled eggs, bacon, sausage links, seasoned breakfast potatoes,and choice of biscuits and gravy, or mini waffles or mini pancakes withwarm syrup. Assorted premium pastries, muffins and breakfast breadsincluding bagels and English muffins; served with cream cheese and aselection of jams. Sliced, fresh fruit, seasonal berries, whole fruit, anda variety of yogurt and granola. Selection of juices, coffee, and hot teas.
Plated Lunches Plated lunches are available for up to80 people
Chicken Breast -select one of the following: ..... \$19
Herb Roasted Chicken Breast
Boneless, skinless, chicken breast, slow-roasted with savory herbs.
Chicken Parmesan
Boneless breast of chicken, topped with marinara sauce and mozzarella cheese. Finished with parmesan and parsley.
Chicken Terriyaki
Chicken breast baked in teriyaki sauce with sesame seeds.
Chicken Modiga
Boneless chicken breast, sautéed in olive oil and topped with mozzarella cheese.
Served in a white wine, lemon, butter, and mushroom sauce.
Chicken Marsala
Seasoned chicken breast with a Marsala wine sauce.
Roast Beef Sirloin ..... \$19
Sliced, roasted beef with a mushroom demi-glaze.
Baked Tilapia ..... \$19
Tilapia, baked in a lemon butter sauce.
Grilled Pork Tenderloin ..... \$19
Three pork medallions drizzled with Chef's secret sauce.
Stuffed Bell Peppers ..... \$19
With a blend of wild rice, pearled cous cous and red quinoa with tomatoes and spinach, topped with mozzarella cheese and drizzled with a balsamic glaze.
Vegetarian Pasta ..... \$19
Penne pasta with roasted garden vegetables, tomatoes and a fresh basil pesto topped with grated parmesan.

Lunch Selections are served with a tossed side salad, fresh rolls and butter, iced tea, hot coffee and a choice of one of each of the following:

Rice pilaf
Wild rice
Garlic mashed potatoes
Roasted red potatoes (not with vegetarian options)

Steamed broccoli
Green beans almondine
Glazed carrots
Vegetable medley
Steamed asparagus

## Salads

Salad lunches can be served boxed individually or platter style to share. All salad lunches come with a cookie and bottled water or soft drink. For an additional \$3 per person you may add a soup.
Chicken Caesar ..... \$15
Grilled marinated chicken with crisp romaine lettuce, parmesan cheese, herbed croutons and chef's Caesar dressing.
Spinach Salad with Nuts and Berries ..... \$15
Fresh seasonal berries, candied walnuts, red onions and feta cheese, recommended with our raspberry viniagrette dressing.
Duo Salad ..... \$17
A bed of mixed greens with a scoop of chicken salad, and a scoop of tuna salad, garnished with fresh sliced fruit and served with a dinner roll.
Chef's Salad ..... \$17Fresh mixed romaine and iceberg lettuce, chopped ham, turkey, and baconwith boiled egg, shredded cheese, and ranch dressing.

## Sandwiches

Sandwich lunches can be served boxed individually or platter style to share. All sandwich lunches come with potato chips, an apple, cookie and bottled water or soft drink. For an additional \$3 per person you may add a soup or side salad.
Chicken Club ..... \$17
Grilled chicken breast, pepper jack cheese, Applewood bacon, romaine, tomato and onion, on a fresh roll.
Fire Roasted Vegetable Panini Wrap ..... \$17
Zucchini, squash, portabello mushrooms, mixed bell peppers, red onion and feta cheese in a grilled flour tortilla.
Mesquite Grilled Chicken Panini Wrap ..... \$17
Marinated and grilled chicken breast with mesquite seasoning, spinach, pepper-jack cheese, bacon, tomato and barbeque ranch in a grilled flour tortilla.
Ham \& Swiss ..... \$17
Thinly sliced ham and Swiss cheese with lettuce and tomato on rye.
Roast Beef ..... \$17
Thinly sliced roast beef, cheddar cheese, lettuce, tomato and onion on sourdough.
Turkey Sandwich ..... \$17
Thinly sliced turkey with Swiss cheese, lettuce and tomato on wheat.
Chicken or Tuna Salad ..... \$17Shredded chicken with a mayonnaise based dressing served withlettuce and tomato on a fresh croissant.
BLT Sandwich ..... \$17Thick sliced Applewood bacon, romaine lettuce, fresh sliced tomatoand mayonnaise, served on toasted sourdough bread.
Baked Vegetarian Portabella ..... \$19
With cous cous, red quinoa \& spinach, grilled zucchini, tomatoes, caramelized onions, with marinara and balsamic drizzle.
Chicken Cordon Bleu ..... \$21
Stuffed boneless chicken breast with ham and swiss cheese, lightly breaded and fried and topped with a supreme sauce. Served with a blended rice and fresh buttered green beans.
Sirloin Steak ..... \$21
8 oz. center cut top sirloin topped with a red wine mushroom sauce, with garlic mashed potatoes and baby carrots.
Grilled Salmon ..... \$21With couscous and grilled asparagus drizzled in a balsamic glaze.
Steak \& Shrimp ..... \$29
8oz. sirloin steak with five gulf shrimp, sautéed in garlic butter with grilled asparagus and roasted red skin potatoes .

Dinner Selections are served with a tossed side salad, fresh rolls and butter, iced tea, hot coffee and a choice of one of each of the following:

Rice pilaf Wild rice Garlic mashed potatoes
Roasted red potatoes (not with vegetarian options)

Steamed broccoli Green beans almondine

Glazed carrots
Vegetable medley
Steamed asparagus

Brownies drizzled in fudge sauce
Fresh berry parfait
Chocolate cake
Cherry, peach or apple pie or cobbler

## Themed Buffets

| Deli Platter (10 People Minimum) <br> Chef's selection of deli meats and cheeses served with pasta salad, potato salad, chips and a relish platter including lettuce, tomato, onion, pickles and condiments with fresh rolls and Chef's choice of homemade soup. | \$19 |
| :---: | :---: |
| Italian Hot Buffet (20 People Minimum) <br> Toasted ravioli, with marinara, cheese tortellini in a fresh tomato cream sauce, chicken alfredo, Italian mixed salad and dinner rolls. | \$20 |
| Mexican Buffet (20 People Minimum) Grilled chicken with peppers and onions, seasoned ground beef, soft tortillas, tortilla chips, Spanish rice, southwest salad with ranch, shredded lettuce, cheese, Pico de Gallo, sour cream, and salsa. | \$24 |
| Southern Buffet ( 20 People Minimum) <br> Fried or baked tilapia, fried chicken, green beans, mac and cheese, garden salad with Italian and Ranch dressing, cornbread muffins and butter. | \$25 |
| Barbecue Buffet (20 people Minimum) <br> BBQ pulled pork, chicken breast with a BBQ glaze, coleslaw, potato salad, baked beans, kernel corn and fresh rolls with butter. | \$25 |
| St. Louis Buffet ( 20 people Minimum) <br> Toasted ravioli with marinara sauce, pork steaks - smothered with caramelized onions or BBQ sauce, slowly roasted, sliced, tender beef brisket, garlic mashed potatoes, hot yeast rolls, St. Louis style salad with mixed greens, Provel cheese, pepperoni, black olives, and a creamy dressing. For dessert, our famous gooey butter cake bars. | \$28 |

Themed buffets include iced tea, hot coffee and a choice of the following desserts: Pie or Cobbler (cherry, peach or apple), assorted mini dessert bites, or sliced chocolate brownies (St. Louis buffet has gooey butter bars in lieu of other dessert).

Premium Desserts
Can be added for an additional

- Carrot Cake
- New York Style Cheesecake
- Red Velvet Cake
- Mousse pie - Strawberry, Chocolate or Peanut butter.


## Build Your Own Buffet

All buffets include your choice of a salad, 2 starches, a vegetable side, and 2 or 3 entrees. Also included are dinner rolls and butter, iced tea, hot coffee, and a choice of desserts.
With 2 Entrees \$25
With 3 Entrees \$28

## Entrees:

Chicken Terriyaki
Chicken breast baked in teriyaki sauce with sesame seeds.
Chicken Cacciatore
Seasoned sautéed chicken breast, smothered in a tomato, vegetable sauce
Chicken Modiga
Boneless chicken breast, lightly breaded, sautéed in olive oil and topped with mozzarella cheese. Served in a white wine, lemon, butter, and mushroom sauce.
Chicken Marsala
Seasoned sautéed chicken breast with a Marsala wine sauce.
Chicken with Jack Daniels Sauce
Grilled chicken breast, topped grilled peppers and mushrooms and a honey- jack glaze.

## Chicken Parmesan

Boneless chicken breast, lightly breaded, sautéed in olive oil, topped with marinara sauce and mozzarella cheese.
Chicken Piccata
Pan-fried chicken breast with a fresh lemon-butter sauce, capers and parsley.
Fried Chicken
Mixed chicken pieces, breaded and deep fried.
Lemon Tilapia
Tilapia fillets baked in a flavorful lemon butter sauce
Sliced Top Sirloin with a Mushroom Demi-glaze
Thinly sliced roast beef with delicious mushroom glaze.
Meatloaf
Chef's homemade specialty.

## Pulled Pork

Slow cooked, pulled and mixed with a St. Louis style BBQ sauce

## Sliced Ham

With a pineapple glaze

## Pork Steak

A St. Louis original - smothered with caramelized onions or served with BBQ sauce

## Lasagna

Layers of pasta and Italian cheeses with your choice of meat sauce or vegetarian with roasted garden vegetables and marinara sauce.

## Build Your Own Buffet Sides

Salads (choose 1):

- Garden Salad
- Spinach Salad
- Caesar Salad
- Coleslaw

Starch (choose 2):

- Garlic mashed potatoes
- Roasted red potatoes
- Potato salad
- Pasta Alfredo
- Pasta Marinara
- Mac 'n Cheese
- Corn
- Rice Pilaf
- Wild rice


## Desserts (choose 1)

- Brownies drizzled in fudge sauce
- Fresh berry parfait
- Chocolate Cake
- Cherry, peach or apple pie or cobbler


## Premium Desserts

Can be added for an additional

## Vegetables (choose 1)

- Steamed Asparagus
- Steamed Vegetable Medley
- Roasted Italian mixed vegetables
- Steamed broccoli
- Green beans with almonds
- Glazed carrots
- Carrot Cake
- New York Style Cheesecake
- Red Velvet Cake
- Mousse pie - Strawberry, Chocolate or Peanut butter.


## Chef's Carving Station

For a minimum of 40 People

## Chef's Carving Fee <br> \$125

Your Choice of Two \$ 32

- Roast Beef
- Honey glazed ham
- Whole roasted turkey

Carving Stations include dinner rolls and butter, iced tea, hot coffee and your choice of the following:

Salads (choose 1):

- Garden Salad
- Spinach Salad
- Caesar Salad
- Coleslaw

Starch (choose 2):

- Garlic mashed potatoes
- Roasted red potatoes
- Potato salad
- Pasta Alfredo
- Pasta Marinara
- Mac 'n Cheese
- Corn
- Rice Pilaf
- Wild rice


## Premium Desserts

Can be added for an additional

- Carrot Cake
- New York Style Cheesecake
- Red Velvet Cake
- Mousse pie - Strawberry, Chocolate or Peanut butter.

Vegetables (choose 1)

- Steamed Asparagus
- Steamed Vegetable Medley
- Roasted Italian mixed vegetables
- Steamed broccoli
- Green beans almondine
- Glazed carrots


## Desserts (choose 1)

- Brownies drizzled in fudge sauce
- Fresh berry parfait
- Chocolate Cake
- Cherry, peach or apple pie or cobbler


## Appetizers

## Priced per 50 pieces:

- Italian, Swedish or Barbecue Meatballs ..... \$60
- Toasted Ravioli with Marinara Sauce
- Spicy Hot Wings ..... $\$ 70$- Tomato Basil Bruschetta
- Crab Rangoon with Sweet and Sour Sauce ..... \$75- Mini Egg Rolls with Dipping Sauce- Mini Quesadillas with Salsa
- Spanakopita ..... \$95- Pineapple Chicken Satay- Teriyaki Chicken Skewers- Assorted Mini Quiche
- Assorted Dollar Sandwiches
- Buffalo Chicken Sliders
- Fried Chicken Drummies
- Mini Crab Cakes ..... \$110
- Chef's Choice, Deluxe Assorted Hors d'oeuvres ..... \$140
Platters:

Cheese tray with a selection of 3 cheeses, Cubed, served with crackers, and garnished with fresh fruit

Vegetable crudité with dip
Fresh, sliced seasonal fruit
Hummus with pita chips
Warm spinach and artichoke dip with pita chips Tomato salsa and guacamole with tortilla chips

Small (15-25)
\$55
Medium (25-50) $\$ 80$
Large (50-75) \$125
Small (15-25) $\quad \$ 50$
Medium (25-50) $\$ 75$
Large (50-75) $\$ 115$
Small (15-25) $\$ 40$
Medium (25-50) $\$ 65$
Large (50-75) \$90

## A' la Carte

PASTRIES and DESSERTS per dozen
Gourmet Large Danish Assortment ..... \$35
Large flakey Croissants
\$30
Large Cinnamon Rolls
\$30
\$30
Large Assorted Muffins
Large Assorted Muffins
\$30
\$30
Mini Assorted Muffins
Mini Assorted Muffins
\$30
\$30
Assorted Bagels w/ cream cheese
Assorted Bagels w/ cream cheese .....
\$26 .....
\$26 ..... \$26
Gooey Butter Cake Bars
Gooey Butter Cake Bars
Assorted Dessert Bars
Assorted Dessert Bars
\$26
\$26
Mini Danish Assortment
Mini Danish Assortment
\$20
\$20
Assorted giant cookies
Assorted giant cookies ..... \$20
Brownies and Blondies
DESSERTS and SNACKS per single serving
Berry, yogurt and granola parfaits ..... \$6
Bagged Trail mix ..... \$2
Branded assorted chips ..... \$2
Assorted candy bars ..... \$2
Granola bars ..... \$2
Rice Krispie Treats ..... \$2
BEVERAGES
Coffee per gallon (regular or decaf) ..... \$28
Hot Tea per gallon ..... \$28
Iced Tea / Lemonade / Assorted juices per gallon ..... \$28
Bottled Vitamin Water ..... \$4
Powerade ..... \$3
Bottled juices ..... \$3
Monster Energy Drink ..... \$3
Bottled water ..... \$2
Soda cans ..... \$2
Mini 2\% milk cartons with straw ..... \$2

## Meeting Planner Package

Designed to make Meeting Planning simple, fast and effective, our Meeting Planner's Package includes:

- Room Rental
- All Day Beverage Service (coffee, tea, water and soda)
- Breakfast
- Lunch
- Afternoon Snack

Our Executive Chef prides himself on tailoring a Chef's choice menu for breakfast, lunch and afternoon snack, to provide meals of exceptional quality and variety for your meeting guests.
\$48 per person (minimum of 10 people)

## Bar Packages Open Bar

## House Brand Bar

House Brand Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Amaretto, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon
\$9 first hour, \$3 each additional hour per person

## Call Brand Bar

Smirnoff Red Label Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Golf Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Seagram's VO Canadian Whiskey, Dewar's White Label Scotch, Amaretto, Peach Schnapps, Budweiser, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Corona, Chardonnay, Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon.
\$15 first hour, \$3 each additional hour per person

## Premium Brand Bar

Absolute Vodka, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Sauza Hornitos Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Johnny Walker Red Label Scotch, Jameson Irish Whiskey, Disaronno Amaretto, Budweiser, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Corona, Heineken, Chardonnay, Moscato, Pinot Grigio, Riesling, Pinot Noir, Merlot, Cabernet Sauvignon
\$22 first hour, \$3 each additional hour per person

## Soda Package

Coke Products<br>\$3 first hour, \$1 each additional hour per person

## Cash or Host Bar

Bartender Fee\$100(up to 4 hours, 1 bartender required per 50 guests)22\% service charge will be added to a Host Bar final bill.Sales Tax is included in prices below.House Mixed Drinks ..... \$5
Call Mixed Drinks ..... \$6
Premium Mixed Drinks ..... \$7
Domestic Beer ..... \$4
Import/Craft Beer ..... \$5
House Wine ..... \$6
Call Wine ..... \$7
Premium Wine ..... \$9
Soda ..... \$2

## Audiovisual

## Charged per day

Tripod Screen with a/v cart ..... \$50
Display Easel ..... \$10
Standing podium ..... \$20
Whiteboard with markers $6 \times 3$ ..... \$30
Flipchart with markers on easel ..... \$40
Post-it style Flipchart with markers on easel ..... \$60
Wireless high speed internet no charge
Power strip ..... \$10
Extension cord ..... \$10
Connector cables ..... \$10
Laser pointer ..... \$10
LCD projector rental ..... \$175
Wireless handheld or lapel microphone with mixer and speaker ..... \$150
4 Channel Mixer and speaker ..... \$75
Speaker Phone ..... \$25

Additional audio visual requirements quoted on request.

## Special Events Add-On's

We are pleased to work with you to create the event of your dreams and offer many customizable additional options for your consideration.

Passed Hors d'oeuvres Service - \$100 per server (1 server per 50 guests)
Champagne Toast for all Guests - $\mathbf{\$ 2} \mathbf{5 0}$ per person
Cork Fee - \$20 per bottle
Cake Cutting Service - \$150

## Custom Linens

Colored Tablecloths - from \$15 each
Colored Napkins - from \$1 each
Colored Runners - from \$4 each
Colored Overlays - from \$4 each
Chair Covers - from \$4 each
Chair Sashes - from \$2 each
Up-lighting
Red, green or blue - \$20 each (max 4)
Room Set-up Options
Risers - \$50 per section
Dance Floor - \$20 per section
50 guests - 9ft x 9ft dance floor - 9 sections
70 guests - 9ft x 12 ft dance floor - 12 sections
100 guests- $12 \mathrm{ft} \times 12 \mathrm{ft}$ dance floor -16 sections
120 guests- $12 \mathrm{ft} \times 15 \mathrm{ft}$ dance floor -20 sections
150 guests- $15 \mathrm{ft} \times 15 \mathrm{ft}$ dance floor - 25 sections
200 guests $-18 f t \times 18 f t$ dance floor -36 sections

Pipe and drape, ceremonial carpet runners, special lighting and many other customizable options quoted on request.

