

MISSOURI ATHLETIC CLUB

Downtown Clubhouse Catering



Thank you for your interest in hosting an upcoming event at the Missouri Athletic Club. The Missouri Athletic Club's Downtown Clubhouse has experienced professionals to offer advice and help guide the planning for special events for 10 to 500 guests. A designated event planner will collaborate with the host to satisfy specific needs, personal tastes, and fine details. Suggested menus, ordering guidelines, and tips included in this packet will help with the initial stages of planning.

EVENT ROOM OPTIONS AND FEES

Each room at the Missouri Athletic Club's Downtown Clubhouse has its own characteristics and can be set up to the host's preference. Due to the high volume of requests and limited amount of space, the MAC requests that a food and beverage minimum is met. Service charges do not count towards the food and beverage minimum calculation. The banquet rooms can be used without ordering food or beverages; however, a room rental fee will be charged as follows:

Missouri Room | \$3,000

Eads Room | \$400

Art Lounge | \$1,000

Crystal Room | \$750

Empire Room | \$50

St. Louis Room | \$150

Chouteau Room | \$150

Lewis & Clark Room | \$150

Hall of Fame | \$150

Athletic Directors | \$50

Veteran's Room | \$100

Jefferson Room | \$50

Washington Room | \$50

Lincoln Room | \$50

Jack Murphy Board Room | \$75

Guests of the MAC are required to provide a member sponsor to host an event at the Club. All events must have a signed contract and credit card on file prior to the event date. Any delinquent and uncollectable balance for a sponsored event will become the responsibility of the member.

Signed catering event orders (CEOs) are required prior to the start of any function. If a signed CEO is not received prior to the event, the last order form sent to the client will be accepted as approved.



MISSOURI ATHLETIC CLUB



GUARANTEED NUMBER OF GUESTS

The host must provide a guaranteed number of guests attending three business days prior to the event. This number is not subject to reduction. If the actual number of guests exceeds the guaranteed number, the MAC will strive to accommodate everyone. However, the menu for the additional guests may differ from the original.

It is the host's responsibility to confirm the guarantee number of guests with the MAC.



MENU SELECTIONS AND REMOVAL OF FOOD

The MAC requires pre-arranged menus for events with 15 or more guests. All menu selections must be finalized at least one week prior to the event. The MAC reserves the right to make any reasonable menu substitutions (at its sole discretion) for any last-minute requests or changes in food market limitations.

Due to health regulations and food safety concerns, only the MAC's catering staff can remove any unconsumed food after the event.

Cakes from other distributors are the only outside food items permitted on the premises of the MAC's West Clubhouse; however, a cake cutting fee of \$1.50 per guest will be charged on the final bill.



BAR SERVICES

The MAC offers a variety of bar options including a host bar, cash bar, and a flat-rate bar. For cash bars set up within the banquet room, the MAC requires a bartender fee of \$125 if the revenue does not exceed \$250.



AUDIO VISUAL EQUIPMENT

The MAC offers a variety of audio visual equipment, including but not limited to the following:

- Wireless handheld microphone | \$45
- Projector | \$100
- Flat screen television | \$85
- DVD player | \$50
- Flip chart and markers | \$15
- Whiteboard and markers | \$15
- Speaker phone | \$25
- Power cords | \$5

MISSOURI ATHLETIC CLUB



LINENS

The MAC's Downtown Clubhouse has an assortment of linen colors to use for your event. If the Downtown Clubhouse does not carry the linen color requested, the MAC can rent linens from an outside vendor for an additional charge. Please see the Catering Manager for current linen rental rates.



METHOD OF PAYMENT

Billing can be made by a charge to a member account, check, or a credit card. All food and beverage items are subject to a 23% charge. This charge is not a tip or gratuity; however, a portion of this charge may be distributed to service employees.



CANCELLATIONS

In the unfortunate occurrence of an event cancellation, please notify the MAC as soon as possible. Events canceled with less than 72 hours' notice will incur a cancellation fee of up to 100% of the event costs.



BREAKFAST SELECTIONS

◆ MAC FAVORITE

Chef selection of seasonal fruit and berries
Choice of Greek or flavored yogurt
Danishes, muffins, croissants and bagels
Jellies and cream cheese
Orange juice, coffee, iced tea and water
\$15

HEALTHY START

Freshly squeezed orange and grapefruit juice
Steel cut oatmeal with poached raisins, walnuts
and brown sugar
Greek yogurt bar with honey, dried fruits, house-made granola,
nuts and berries
House-made breakfast pastries
Coffee, iced tea and water
\$17

◆ GREAT DAYS START HERE

Breakfast sandwich \$9
Scrambled egg, turkey sausage patty, cheddar cheese on English muffin
Croissant sandwich \$9
Seared St. Louis Miller ham, scrambled egg, pepper jack cheese
Breakfast wrap \$9
*Stuffed with scrambled eggs, country sausage, potatoes, peppers, onions
and salsa*

BREAKFAST IS SERVED

*All served breakfasts include a basket of seasonal breakfast
breads and mini muffins (served at each table)*

The Mid-American \$12
*Scrambled eggs, hashbrown potatoes
Choice of applewood smoked bacon, link sausage or Miller ham*

Midwest Classic \$13
*Poached eggs on Miller ham and spinach with shredded smoked cheddar
Ranch-style potatoes with peppers and onions*

Protein Breakfast \$14
*Grilled house blend burger on hashbrown potatoes
Green chili sauce topped with chihuahua*

BREAKFAST SELECTIONS

*Breakfast buffet options
Minimum of 15 guests required for buffet service*

BREAKFAST EXPRESS

◆
Chef's selection of seasonal fruit and berries
Choice of Greek or flavored yogurt
Scrambled eggs with salsa and shredded cheddar
Hardwood smoked bacon and sausage links
Hashbrown potatoes with peppers and onions
Orange juice, coffee, iced tea, water
\$19

THE RENDEZVOUS ROOM

House-made pumpkin, poppyseed and cranberry nut breads
Yogurt bar with freshly sliced seasonal fruits, berries
and granola
Scrambled eggs with salsa, shredded cheddar
Hardwood smoked bacon, sausage links
and turkey sausage patties
Hashbrown potatoes with peppers and onions
Juice bar with orange, cranberry, ruby red, grape
and tomato juice
Coffee and tea
\$21

ST. LOUIS BREAKFAST BUFFET

Sliced fresh fruit with poppyseed and honey dip
Scrambled eggs with pepper jack cheese, green onions, diced
tomatoes
Ranch style potatoes with peppers and onions
Applewood smoked bacon, link sausage or Miller ham
Buttermilk biscuits and country gravy topped with shredded
cheddar cheese
Cinnamon-dusted artisan French toast berry compote,
whipped cream, maple syrup
Orange juice, coffee, iced tea and water
\$24

*Turkey sausage patty or vegetarian sausage options
available upon request. Additional fees may apply.*

All food & beverage is subject to 23% service charge.

ENHANCEMENTS & BEVERAGE SERVICE

◆
The following are available for an additional charge

Bagels by the dozen \$24
Served with flavored house-made cream cheese and assorted jellies

Fresh-baked pastries by the dozen \$24
Breakfast breads, muffins, chocolate croissants and danishes

Steel-cut oatmeal \$5
Served with brown sugar, pecans and poached raisins

Greek yogurt and granola \$6
Accompanied by fresh seasonal berries and sliced almonds

Biscuits and gravy \$5
*House-made buttermilk biscuits topped with country gravy and shredded
cheddar cheese*

Omelet station \$12
*Your guests may create an omelet specific to their tastes with the following
accompaniments available: diced ham, red onions, basil and tomatoes, red
and green peppers, spinach, mushrooms, shredded cheddar and fresh salsa*

Multi-grain pancakes \$6
*Accompanied by maple syrup, whipped butter, warm fruit compote and
whipped cream*

Bottled water \$3

Sparkling water \$5

Refreshments by the gallon \$25
Regular or decaffeinated Dubuque Coffee, iced tea

Apple-a-Day Beverages \$2
Three varieties

Red Bull Energy Drink \$5

Soda \$3
Regular and sugar-free

MAC THEMED BREAKS

All breaks come with our house blend coffee and tea



HEALTH BREAK

House-made granola bars
Assorted whole fruits and seasonal berries
Whole roasted nut mix
Vitamin water
\$18

BUILD-A-PARFAIT

Granola
Greek Yogurt
Strawberries, blueberries, pineapple, kiwi
Walnuts and sliced almonds
\$16

SWEET DELIGHTS

Chocolate chip, gooey butter, raisin oatmeal and peanut butter cookies
Brownies and blondies
2% milk and chocolate syrup
\$18

TAKE ME OUT TO THE BALLGAME

Hot pretzel bites with mustard and cheese dip
Nacho chips, salsa and jalapeños
Crackerjacks popcorn
Gardetto's
Assorted soft drinks
\$21

BREADS & SPREADS

Dip your tortilla chips or pita chips in a selection of four spreads, accompanied by a seasonal sliced fruit tray.
Spread selection: ginger verde guacamole, warm spinach dip, feta and roasted garlic dip, traditional hummus, roasted red pepper hummus, artichoke and olive dip
\$16

SIGNATURE ICE CREAM BREAK

MAC Signature ice cream served with choice of three toppings: salty caramel, chocolate shavings, cookie chunks, whipped cream, strawberry sauce, Snickers pieces, mini M&Ms, toasted coconut, hot fudge, toffee bar chunks
\$15

POPCORN BAR

Buttery popcorn served with assorted seasonings and M&M candy
\$12

All food & beverage is subject to 23% service charge.

MISSOURI ROOM BRUNCH

\$44



COLD SELECTION

Seasonal fresh fruit and berries
Grilled vegetables drizzled with balsamic vinaigrette
Smoked salmon, trout and mackerel

HOT SELECTION

Scrambled eggs
Crisp applewood bacon, sausage links and kielbasa
Ranch style potatoes with peppers and onions
Buttermilk biscuits and country gravy
Asparagus, honey roasted carrots and almond tossed green beans
Eggs benedict with crab hollandaise on top of an English muffin
Pan-seared chicken breast with wild mushroom sherry cream sauce
Oven roasted salmon on baby spinach with fresh tomato pico

OMELET STATION

Let your guests create the perfect omelet by choosing from the following accompaniments:
Diced ham, red onions, basil and tomatoes, red and green peppers,
spinach, mushrooms, shredded cheddar cheese and fresh salsa
Egg whites and egg beaters are also available

CARVED TRI TIP OF BEEF

Accompanied by thyme au jus, creamy and grated horseradish and assorted house-made dollar rolls

VIENNESE PASTRY DISPLAY

Assortment of freshly baked cakes
Flan, cheesecake, miniature cream puffs
Chocolate covered strawberries

PLATED LUNCH

*Includes a choice of soup or salad with
entrée and dessert, fresh-baked house rolls
and butter, coffee and tea service*



STARTERS

Tomato Basil Soup

with toasted sesame seeds

Chicken & Sausage Gumbo

topped with scallions

Woodland Mushroom Soup

scallion & soup cream

New England Clam Chowder

fresh chives

MAC House Salad

*Kale, cucumbers, grape tomatoes, pickled red onions and
house dressing*

Hearts of Romaine

*Sun-dried tomatoes, romano cheese, balsamic vinaigrette and
garlic bruschetta*

Spinach Salad

*Harvest greens, poached pear, candied walnuts, strawberries,
creamy herb dressing*

Loaded Wedge

*Grape tomatoes, bacon, shredded pepper jack with creamy
avocado dressing*

Caesar Salad

*Fork & knife romaine, shredded romano cheese, house-made
Caesar dressing with garlic croutons*

Greek Salad

*Peppers, artichoke hearts, feta cheese, tossed in roasted
garlic vinaigrette*

PLATED LUNCH (CONTINUED)

◆ HOT ENTRÉE SELECTION

Traditional Baked Lasagna (minimum order of 12)

Garlic and thyme-spiced ground beef with mascarpone and ricotta cheese, natural tomato sauce served with steamed broccoli and garlic bread sticks (vegetarian option available)

\$24

Chili Coffee Rubbed Sliced Tri Tip of Beef

Grilled French bread, roasted red peppers, arugula, tomato, grain mustard vinaigrette, garlic roasted baby red potatoes

\$26

Pecan Crusted Chicken Breast

Shredded potato cake, market vegetables and honey dijon cream

\$25

Scottish Salmon

Sautéed spinach and shallots with chimichurri, smoked cheddar potato plank

\$27

Chicken Piccata

Lemon caper cream sauce, parmesan risotto, olive oil broccolini

\$25

Chicken Boursin Rigatoni Rustica

Grilled chicken breast tossed with broccoli, fresh tomatoes, toasted pine nuts, rigatoni pasta in a creamy boursin cheese sauce

\$22

Pan Seared Gulf Coast Snapper

Olive oil roasted fingerling potatoes, French beans, saffron cream

\$28

MAC Style Chicken Spiedini

With lemon cream sauce, rolled and stuffed with three cheeses, parmesan risotto, olive oil broccolini

\$25

Sliced Smoked Brisket with Smokey BBQ Sauce

Potato bun, parmesan seasoned fries

\$26

Shrimp & Grits

Sautéed peppers and onions

\$28

Quinoa Cake (v)

Served with tomato chutney

\$22

◆ DESSERT SELECTION

Flourless Chocolate Cake (GF)

Alternating layers of rich flourless chocolate cake and raspberry mousse. Served with raspberry sauce and fresh cream

New York Style Cheesecake

Strawberry sauce and whipped cream

Carrot Cake

Spiced carrot cake with cream cheese frosting (contains nuts)

German Chocolate Mousse Bombe

Chocolate mousse with a creamy coconut and pecan filling on a chocolate cake base. Garnished with toasted coconut (contains nuts)

Whiskey Pecan Brownie

Rich chocolate brownie with layers of whiskey caramel mousse, pecans and whipped cream (contains nuts)

Chocolate Mousse

Served on a base of flourless chocolate cake with whipped cream and chocolate shavings

Twisted Key Lime Pie

Crunchy graham cracker crust is layered with white chocolate and key lime mousses. Topped with toasted meringue

Black Forest Torte

Dark chocolate cake topped with Kirsch-infused whipped cream, sweet dark cherries and garnished with chocolate shavings

Pecan Bread Pudding

Our homemade caramel rolls with caramel sauce (contains nuts)

Apple Pie

With cinnamon oatmeal streusel

Walnut Espresso Roulade

Walnut sponge swirled with chocolate espresso, served with whipped cream (contains nuts)

Apple Strudel

Flaky puff pastry filled with apple filling with cranberries and walnuts

PLATED LUNCH (CONTINUED)

◆
CHILLED "CHOOSE 2" SELECTION

Includes a choice of soup or dessert with cold entrée, fresh-baked house rolls and butter, coffee and tea service

Grilled Chicken Caesar Salad

Fork & knife romaine, shredded Romano cheese, house made Caesar dressing & garlic croutons

(Try it blackened in a tomato wrap!)

\$20

Turkey Croissant

Layers of roast turkey with lettuce, Swiss cheese, smoked bacon terragon mayonnaise

\$20

Grilled Vegetable Wrap

Seasonal olive oil-grilled vegetables rolled in sun-dried flour tortilla, wild rice medley

and roasted chili tomato sauce

\$19

Chef Salad

Julienne ham, turkey, Swiss, cheddar cheese, tomato wedges, cooked wedge and Arcadian greens,

choice of two dressings

\$20

Seafood Louie

Shrimp and crab meat in Louie sauce, sliced tomatoes, eggs, Arcadian greens

\$24

Cobb Salad

Grilled chicken breast, hardwood smoked bacon, cooked eggs, tomatoes, blue cheese crumbles,

buttermilk ranch dressing

\$19

Greek Salad

Romaine lettuce, cucumbers, grape tomatoes, artichokes, olives, feta cheese, red wine vinaigrette

\$20

Add a third course for \$4 per person

All food & beverage is subject to 23% service charge.

LUNCH BUFFET

Lunch buffets are designed for a minimum of 25 guests



THE LUNCH BREAK DELI \$22

Signature soup of the day

~

Seasonal salad bar

*Dried cranberries, sunflower seeds, garlic croutons, grape tomatoes, cucumbers,
blue cheese, bacon bits, shredded cheddar, carrots with assorted dressings,*

Artichoke, cucumber, tomato, red onion salad

Creamy dill red potato salad

~

Deli platter of hickory smoked ham, roast turkey breast and angus roast beef

Cheese platter of sliced Swiss, cheddar, provolone and American

Leaf lettuce, sliced red onions, tomatoes, pickles

Signature potato chips, assorted house-made rolls and sliced breads

Mayonnaise, mustard, creamy horseradish

Assorted fresh baked cookies and brownies

TEX-MEX BUFFET \$28

Texas chili with shredded jack cheese with jalapeño cornbread

Romaine, grilled corn, black beans, marinated red onions, shredded jack cheese

Chimichurri vinaigrette

Nacho chips and salsa

Grilled beef fajitas, flour tortillas, tomatoes, shredded lettuce,

sour cream, guacamole, peppers and onions

Smoked chicken enchiladas

Spanish rice, refried pinto beans, queso fresco

Crème caramel flan, chili-scented chocolate brownies

THE HEARTLAND BUFFET \$27

Romaine, red cabbage, tomatoes and bacon in buttermilk ranch

Spinach and kale salad with mandarin oranges, toasted almonds,

strawberries, crumbled blue cheese with honey lime vinaigrette

Creamy dill red potato salad

Shredded root vegetable slaw

Grilled seasonal vegetables

Bacon, cheddar potato casserole

Grilled salmon with fresh tomato salsa

Breast of chicken picatta

Classic beef burgundy served on a bed of rice

Chef selection of pastries

All food & beverage is subject to 23% service charge.

LUNCH BUFFET

(CONTINUED)

Lunch buffets are designed for a minimum of 25 guests



ST. LOUIS ITALIAN \$32

*Romaine hearts with focaccia croutons
Shredded romano cheese, classic Caesar dressing,
Mozzarella, red oak, tomato, black olive salad with basil vinaigrette
Sliced Italian deli display of
Mortadella, capicola, salami, mozzarella, provolone
Olives, pepperoncini and cherry peppers
Garlic bread sticks
Olive oil Italian roasted vegetables
Bronzini roasted tomato broth
Tri-colored tortellini with garlic cream
Baked beef and Italian sausage lasagna
Chicken picatta with lemon caper sauce
Tiramisu and whipped ricotta-filled cannoli*

TAILGATE \$32

*Texas-style chili with jalapeño cheddar cornbread
Cole slaw
Celery, carrots, olives, pepperoncini and cherry peppers
Pasta salad with ham, red peppers in tarragon ranch
Italian sub cut and picked
Blackened chicken wraps
Hot wings with celery, ranch and blue cheese dip
Baked mac & cheese with smoked cheddar and ham
Grilled bratwurst with peppers, onions, sauerkraut
Spicy fried chicken
Assorted cookies and brownies*

EXECUTIVE LUNCH WITH GOURMET SANDWICHES \$22

*Roast beef, provolone, artichoke relish and pesto mayo on baguette
Apple bacon chicken salad on flaky croissant
Turkey cobb lavash with bacon, blue cheese crumble and avocado mayo
Granny smith apples and brie with fresh baby spinach on a French baguette (V)
Traditional garden salad with duo of dressings on the side
Toasted cranberry apple couscous with apricots, granny smith apples, almonds,
red onions, fresh spinach and scallions
House made potato chips
Assorted condiments and pickles
Assorted cookies and brownies*

All food & beverage is subject to 23% service charge.

BOX LUNCHES

Your choice of sandwiches/wraps/salad below with individual bag of potato chips, apple, cookie or brownie and bottle of water

\$14.95



BLACKENED CHICKEN CAESAR WRAP

Shredded romaine, peppers, onions, shaved parmesan cheese tossed in house-made Caesar dressing

TURKEY CLUB CROISSANT

Shaved roast turkey, lettuce, tomato, Swiss cheese with dijon sandwich spread

DELI SLICED HAM & CHEESE

Pepper jack cheese, miller ham, ciabatta bun with honey mustard

GREEK SALAD

Romaine lettuce, cucumbers, grape tomatoes, artichokes, olives, feta cheese, red wine vinaigrette

GRILLED VEGETABLE WRAP

*Seasonal olive oil grilled vegetables rolled up in sun-dried flour tortilla
Wild rice medley and roasted chili tomato sauce*

All food & beverage is subject to 23% service charge.

DINNER SELECTIONS

Three-Course Plated Dinner Menu Options



FIRST COURSE OPTIONS

Roasted Tomato Basil Soup

Toasted sesame seeds

MAC Chicken & Sausage Gumbo

Steamed rice and green onions

Woodland Mushroom Soup

Medley of shiitake, oyster and cremini mushrooms

England Clam Chowder

Fresh chives

Maryland Style Crab Cake with Cajun Cream

Bacon-Wrapped Shrimp

On hay stick apples with BBQ glaze

MAC House Salad

Kale, cucumbers, grape tomatoes, pickled red onions and house dressing

Hearts of Romaine

Sun-dried tomatoes, shredded romano cheese, balsamic vinaigrette and garlic bruschetta

Spinach Salad

Harvest greens, poached pear, candied walnuts, strawberries with creamy herb dressing

Loaded Wedge

Grape tomatoes, bacon, shredded pepper jack cheese with creamy avocado dressing

Greek Salad

Romaine lettuce, cucumbers, grape tomatoes, artichokes, olives, feta cheese, red wine vinaigrette

Caesar Salad

Fork & knife Romaine, shredded romano cheese, house-made Caesar dressing with garlic croutons

DINNER SELECTIONS

Three-Course Plated Dinner Menu Options



ENTRÉE COURSE OPTIONS

POULTRY ENTRÉES

MAC Style Chicken Spiedini \$32

Chicken breast stuffed with fresh basil, shaved parmigiano-reggiano cheese and rolled in panko bread crumbs with silky lemon cream sauce

Artichoke Chicken \$34

Chicken breast sautéed with artichokes, sun-dried tomato relish and dijon cream sauce

Wild Mushroom Stuffed Chicken \$35

Chicken breast stuffed with woodland mushrooms, fresh thyme chasseur, green peppercorn sauce

Almond-Crusted Chicken \$34

Sautéed chicken breast with herbed breading topped with green onion relish and sherry cream sauce

FISH ENTRÉES

Chilean Sea Bass | Market price

Fillet of Chilean sea bass, herb-dusted and pan-seared, served on a bed of sautéed spinach and citrus reduction

Salmon \$40

Scottish salmon rubbed with olive oil and house seasoning on a bed of julienned vegetables with fresh pico de gallo

Grilled Mahi-Mahi \$42

Served with pineapple chutney and lemon-ginger cream

Herb-Roasted Halibut \$48

Alaskan halibut roasted and topped with jumbo lump crab meat with a roasted shallot and thyme lemon cream sauce

BEEF ENTRÉES

New York Strip au Poivre \$41

Char-grilled 10 oz. New York strip with green peppercorn jus lie and roma tomato and green onion relish

Roasted Tenderloin of Beef \$42

Sliced garlic-roasted beef tenderloin, port wine demi and shiitake mushroom butter

Filet Mignon \$48

Char-grilled 8 oz. certified Angus beef, maître d'hôtel butter and port wine demi

All food & beverage is subject to 23% service charge.

DINNER SELECTIONS

Three-Course Plated Dinner Menu Options



ENTRÉE COURSE OPTIONS

COMBINATION PLATES

Roasted Tenderloin & Scottish Salmon \$48

Beef tenderloin rubbed in garlic and roasted
Salmon with lemon cream and Cabernet butter mushrooms

Filet Mignon & Crab Cake \$52

5 oz. grilled filet with stone-ground mustard cream sauce
Tomato and onion relish

Roasted Tenderloin & Shrimp \$47

Roasted beef tenderloin and shrimp scampi served with port wine demi-glace
and caramelized shallot and tomato chutney

Grilled Salmon & Shrimp \$44

Olive oil-rubbed salmon, grilled black tiger shrimp scampi
Fresh pico de gallo

Filet Mignon & Chicken \$47

5 oz. char-grilled filet topped with garlic butter
Grilled chicken breast with sun-dried tomato cream

VEGETARIAN ENTRÉES

Vegetable Lasagna \$25

Layered zucchini squash, marscapone cheese, tomatoes, broccoli and mushrooms

Quinoa Cake \$25

Served with tomato chutney

Vegan Plate \$27

Grilled eggplant and sautéed kale with dried cherries and roasted almond pesto, roma tomato and sautéed mushrooms in garlic with French green beans and baby carrots

ENTRÉE ACCOMPANIMENTS

VEGETABLES

Asparagus (seasonal availability), steamed broccoli, green bean bundle, grilled seasonal vegetables, herb-roasted roma tomatoes, honey-glazed carrots, roasted Brussels sprouts

STARCH

Asiago au gratin potato wedge, wild rice pilaf, Yukon gold potato cake, wild mushroom & truffle risotto, double-stuffed baby red potatoes, herb-buttered linguine pasta, smoked cheddar cheese potato plank, garlic and rosemary roasted fingerling potatoes, tri-colored orzo, goat cheese & roasted garlic mashed potatoes

All food & beverage is subject to 23% service charge.

DESSERT SELECTIONS



Flourless Chocolate Cake

Alternating layers of rich flourless chocolate cake and raspberry mousse

Served with raspberry sauce and fresh cream (GF)

New York Style Cheesecake

Strawberry sauce and whipped cream

Carrot Cake

Spiced carrot cake with cream cheese frosting (contains nuts)

German Chocolate Mousse Bomb

Chocolate mousse with a creamy coconut and pecan filling on a chocolate cake base.

Garnished with toasted coconut (contains nuts)

Whiskey Pecan Brownie

Rich chocolate brownie with layers of whiskey caramel mousse, pecans and whipped cream (contains nuts)

Chocolate Mousse

Served on a base of flourless chocolate cake with whipped cream and chocolate shavings

Twisted Key Lime Pie

Crunchy graham cracker crust layered with white chocolate and key lime mousses

Topped with toasted meringue

Black Forest Torte

Dark chocolate cake topped with Kirsch-infused whipped cream, sweet dark cherries and garnished with chocolate shavings

Pecan Bread Pudding

Our homemade caramel rolls with caramel sauce (contains nuts)

Apple Pie

With cinnamon oatmeal streusel

Walnut Espresso Roulade

Walnut sponge swirled with chocolate espresso (contains nuts)

Served with whipped cream

Apple Streudel

Flaky puff pastry filled with apple filling with cranberries and walnuts

All food & beverage is subject to 23% service charge.

CHILDREN'S MENU SELECTIONS

Ages 12 and under | Choice of starter, entrée and dessert | \$15



STARTER

- Applesauce
- Small house salad
- Soup of the day
- Carrots and celery with ranch dip

ENTRÉE

- Chicken fingers with French fries, honey mustard and ketchup
- Macaroni and cheese
- Penne pasta with marinara sauce
- Kids burger with French fries and ketchup

DESSERT

- Cookies and milk
- Brownie with ice cream
- Fresh fruit cup

All food & beverage is subject to 23% service charge.

DINNER BUFFETS



THE EADS BUFFET \$34

Includes house salad bar with toppings and dressings and dessert display

Accompanied by house rolls, butter, coffee and tea service

ACCOMPANIMENTS

Vegetables (select one)

Roasted root vegetables
Steamed broccolini
Green beans and red peppers
Grilled seasonal vegetables
Herb-roasted roma tomatoes
Sautéed spinach and mushrooms
Honey-glazed carrots
Cauliflower au gratin

Starch (select one)

Asiago potatoes
Vegetable rice pilaf
Risotto balls in marinara
Sweet potato risotto
Yukon gold potato cake
Double-stuffed baby red potatoes
Herb-buttered linguine pasta
Bleu cheese potato plank
Goat cheese thyme polenta cake

Entrée (select three)

Chicken picatta with lemon caper sauce
Chicken spiedini with lemon cream
Chicken Parmesan with marinara sauce
Roasted pork loin with hunters sauce
Boneless pork chop with apple chutney
Thai-marinated flank steak
Marinated beef tenderloin tips
Grilled BBQ salmon
Herb-roasted tilapia on corn cake
Trout almandine
Grilled mahi-mahi with pineapple relish
Chicken breast marsala

Dessert (pick two from dessert selection)

DINNER BUFFETS



CHERRY DIAMOND BUFFET \$40

Salad bar including grape tomatoes, crumbled bacon, julienne carrots, red onions, cucumbers and assorted dressings

Grilled vegetable platter with balsamic drizzle

Seasonal fresh vegetable medley

Herb-roasted baby red potatoes

Rigatoni pasta with broccoli, mushrooms, tomatoes in boursin cream

Baked chicken with sun-dried tomato and shiitake mushroom sauce

Roasted Scottish salmon with fresh pico de gallo

Garlic-rubbed prime rib of beef with shallot and thyme au jus and appropriate accompaniments

Chef's selection of assorted pastries

SOUTH OF THE BORDER \$34

Pinto bean and ground angus chili with cornbread

Wedges of romaine with marinated red onions and jalapeño ranch dressing

Grilled beef and chicken fajitas accompanied by peppers and onions, fire-roasted corn relish, salsa, guacamole, sour cream and nacho chips

Mexican rice

Roasted vegetables

Crème caramel flan and chili-scented brownies

BACKYARD COOKOUT \$36

Baby mixed greens accompanied by garlic croutons, tomato wedges, cucumbers, julienned carrots and assorted dressings

Creamy dill red potato salad

Gemelli pasta salad with shredded cheddar and apple

Molasses bacon baked beans

Pulled pork with St. Louis BBQ sauce

Grilled chicken breast with pineapple relish

Beer bratwurst accompanied by sauerkraut, peppers and onions

Cornmeal-fried catfish

Slow-roasted beef brisket with house-made rolls and appropriate accompaniments

Apple cobbler and gooey butter cake

RECEPTION

*Hors D'oeuvres Selection
(Can be passed or displayed)*



COLD | \$2.75 PER PIECE

Smoked salmon on rye crostini with salmon caviar

Asparagus wrapped with prosciutto

Lobster and tarragon salad on cornmeal crostini

Caprese skewers (V & GF)

Sun-dried tomato-wrapped roast beef roll with horseradish

Grilled marinated artichoke and ricotta crostini

Avocado, baby mozzarella and oven-roasted tomato crostini

HOT | \$3.75 PER PIECE

Brie cheese wedge and candied apples on crostini

Spanakopita

Petite crab cake with remoulade sauce

Applewood bacon-wrapped shrimp with spicy honey drizzle

Chinese pork pot stickers with soy sauce

Bousin cheese-stuffed cremini mushrooms (V)

Lamb meatballs with roasted tomato aioli

Vegetable spring rolls with sweet chili dipping sauce

Toasted ravioli with marinara sauce

Seared petite tenderloin with Gorgonzola on crostini

Applewood bacon-wrapped scallops with chimichurri

Arancini with marinara sauce and shredded Parmesan

Artichoke fritter with lemon aioli

Coconut fried shrimp with sweet chili sauce

All food & beverage is subject to 23% service charge.

RECEPTION



DISPLAYED RECEPTION

Action stations require one chef per 100 guests, unless otherwise recommended.

Chef attendant fee: \$125

IMPORTED AND DOMESTIC CHEESE DISPLAY

Aged Midwest cheeses from local American regional creameries, imported French and Spanish cheese with fresh fruit and berries, freshly baked flat breads and baguettes

\$20 per person

CRUDITÉS AND BRUSCHETTA BAR

Display of ricotta and roasted artichoke, Greek olives, assortment of fresh crisp produce

Grilled seasonal vegetables, oven-roasted tomatoes, hummus with pita chips

\$15 per person

CHEF-INSPIRED CAESAR SALAD

Guests compose a custom-made salad with crisp, center-cut Romaine lettuce with pickled red onions, oven-roasted tomatoes, marinated artichokes, smoked salmon, pesto grilled chicken, garlic croutons, shredded Romano cheese

House-made Caesar and oil vinegar

\$16 per person

AUTHENTIC TASTE OF THE HILL

Stuffed ravioli, penne pasta and gnocchi with choice of marinara sauce, asiago cream and olive oil

Topping to include asparagus, grilled vegetables, pepper flakes, mushrooms, olives, roasted tomatoes, prosciutto, capers, roasted garlic, anchovies and grated romano

Freshly baked Italian rolls

\$18 per person

BRIE BAKED IN PUFF PASTRY

Raspberry preserve with walnuts and crisp selection of French breads

\$15 per person

RECEPTION



CHEF-ATTENDED CARVING STATIONS

Carving stations serve 25 guests

Action stations require one chef per 100 guests, unless otherwise recommended

Chef attendant fee: \$125

GARLIC-MARINATED ROAST TENDERLOIN OF BEEF

Horseradish sauce, spicy mustard, chipotle mayonnaise, shallot-thyme au jus

House-made dollar rolls

\$275 each

WHOLE ROAST TURKEY

Cranberry sauce, dill mayonnaise, spicy grain mustard, rosemary pan gravy

House-made dollar rolls

\$135 each

CLOVE-STUDED BONE-IN MILLER HAM

Spicy grain mustard, golden raisin relish, orange cranberry glaze

House-made dollar rolls

\$160 each

CHIPOTLE BBQ RUBBED BEEF STRIPLOIN

Horseradish sauce, spicy mustard, tarragon mayonnaise, crispy onion strips

House-made dollar rolls

Port wine thyme au jus

\$225 each

SALMON EN CROUTE

Baked puff pastry, stuffed with spinach and shallot mouuse

Salsa verde, cilantro jalapeño mayonnaise, stone ground mustard

\$225 each

WHOLE ROAST PORK LOIN

Horseradish sauce, spicy mustard, chipotle mayonnaise, pan dripping sauce

House-made dollar rolls

\$160 each

All food & beverage is subject to 23% service charge.

BAR SERVICE

◆ Beverages

The Missouri Athletic Club is proud to offer members and guests a fine selection of wines, spirits and non-alcoholic refreshments for any occasion.

DELUXE BRANDS

Three Olives, Brokers Gin, Bacardi, Captain Morgan, Seagram's 7, Four Roses, Dewar's

PREMIUM BRANDS

Tito's, Tanqueray, Bacardi, Captain Morgan, Seagram's 7, Buffalo Trace, Dewar's

TOP-SHELF BRANDS

Tito's, Nolet Gin, Bacardi, Mount Gay, Captain Morgan Premium, Crown Royal, Woodford Reserve, Glenmorangie

ALL PACKAGES INCLUDE:

Budweiser, Bud Select, house wine selection, Pepsi soft drinks, bottled water, juices

Ask your event manager for a current wine list to enhance your bar.

PACKAGES

Beer, Wine & Soda

First Hour | \$15
Two Hours | \$24
Each Additional Hour | \$5

Deluxe

First Hour | \$16
Two Hours | \$25
Each Additional Hour | \$7.50

Premium

First Hour | \$18
Two Hours | \$29
Each Additional Hour | \$8

Hosted Bar | The host or hostess will be charged per beverage consumed by event attendees.

Cash Bar | Individuals will be responsible for purchasing beverages.

Pricing is per beverage

Deluxe brand | \$7
Premium Brand | \$8
Top-Shelf Brand | \$9
Cordials (up to) | \$10
Domestic Beer | \$3.75
Imported Beer | \$4.50
House Wine | \$7
Soft Drinks | \$2.50
Perrier | \$3.25

Additional Fees

Bartender (up to four hours, one per 100 guests required) | \$125
Cashier (up to three hours) | \$45

All food & beverage is subject to 23% service charge.