



Feel the Hamptonality™

Hampton Inn and Suites-Chesterfield
#5 McBride and Son Center Drive
Chesterfield, Missouri 63005
636-530-0770
636-530-0772 (Fax)
Stlouischesterfieldsuites.hamptoninn.com

Meeting Room / Catering Information

Thank you for taking the time out of your busy schedule to inquire about the Hampton Inn and Suites. We welcome the opportunity to host your upcoming event! Our well-trained staff will assist you in every way possible to prepare a successful event.

Meeting Rooms

The Hampton Inn and Suites is proud to offer two different meeting rooms to accommodate all of your meeting needs. Please contact our sales office for more information.

Audio Visual Equipment

We would be happy to arrange for any audio-visual requirements for your event. All audio-visual equipment rentals are subject to applicable taxes. For extensive set-up, arrangements will be made through our office to contact local professional audio-visual services with your requests.

Screen 6x6-\$30.00

Whiteboard-\$20.00

LCD Projector-\$200.00

Computer Speakers-\$15.00

Overhead Projector-\$35.00

25" Monitor with VCR/DVD-\$100.00

Flipchart with markers-\$30.00

Speaker Phone-\$25.00

Audio-Visual Cart-complimentary

Podium-Complimentary

Wireless Internet Service-Complimentary

Wired Microphone-\$100



Feel the Hamptonality™

Food and Beverage Service

The Hampton Inn and Suites reserves the right to inspect and control all parties, meetings, receptions, etc. being held on premises. All food & beverages must be purchased through the hotel. Groups are NOT PERMITTED TO BRING IN THEIR OWN FOOD & BEVERAGES, without written consent from the Director of Sales or the General Manager. If outside food is brought into the meeting room, a \$200.00 clean up fee will apply and be added to the invoice. All food/beverage orders are subject to an 20% service charge and all applicable taxes. Delivery charge is \$20-\$25. Prices are subject to change.

Billing

A credit card is required in advance to guarantee the event date. This will be held as a guarantee, no charges will be applied until services are rendered.

Minimum Guarantee

A final guarantee of attendance is required 72 hours in advance for all food and beverage functions. The number of attendees is final and not subject to reduction. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. If your event is scheduled for a weekend, the final guarantee is due the Wednesday prior to your function.

Cancellation Policy

If the function is canceled by the Group within 7 days of the function date for reasons other than acts of God, war, government regulation, civil disorders or other emergencies beyond the control of either party, the Group will pay a cancellation fee of 50% of the contracted amount, which is considered lost revenue.

“Lost Revenue” is defined as the contracted number of attendees, multiplied by the charge per attendee, plus the cost of room rental. Because we have foregone the opportunity to serve other groups, the damages sustained as a result of the cancellation are impossible to ascertain. Therefore, the cancellation charge is deemed to be liquidated damages, and not a penalty.

Security and Storage

The Hampton Inn and Suites will not be responsible for any loss of material, equipment or personal belongings left prior to, during, or after any event. Limited storage space is available for materials shipped prior to an event; however, any prior shipping needs to be cleared through the sales office before shipment is sent, and upon return



Feel the Hamptonality™

Hampton Inn & Suites Breakfast/Break Menus:

Breakfast Buffets

We are pleased to offer your guests the availability to go through our Breakfast Buffet located in our breakfast lodge. We offer different options to best fit your needs. The Breakfast Buffets are available to groups of 10 or more people. An 18% service charge and applicable taxes apply to all orders.

Full Breakfast Buffet- \$10.45 per person

Hot Egg Entrees
Breakfast Meats
Assorted Bagels with Cream Cheese
Assorted Petite Cinnamon Rolls, Assorted Danish, Muffins and Breakfast Breads
Assorted Cereals and Milk
Assorted Yogurt
Waffles
Oatmeal
Whole Fresh Fruit
Hard-Boiled Eggs
Assorted Fruit Juices
Assorted Herbal Teas
Freshly brewed regular and decaffeinated Coffee

A La Carte Breakfast and Enhancements:

If a limited hot or cold breakfast is required, please contact your sales representative and your request can be created and placed in your meeting room. Pricing is determined on selections and labor incurred. An 18% service charge and applicable taxes apply to all orders.

Assorted Bagels with Cream Cheese-. \$16.50 per dozen

Tray of Petite Cinnamon Rolls, Assorted Danish and Muffins-\$15.50 per tray

NutriGrain and Granola Bars-.\$12.50 per dozen

Assorted Yogurts-\$12.50 per dozen

Whole Fruit (Apples & Bananas)-\$12.50 per dozen

Freshly Baked Cookies-. \$15.50 per dozen

Chocolate Chunk Brownies-\$18.50 per dozen

Continental Breakfast- \$8.45 per person

Tray of Assorted Petite Cinnamon Rolls, Assorted Danish and Muffins
Assorted Breakfast Breads with accompaniments
Bagels with Cream Cheese Assorted Fruit Juices
Assorted Herbal Teas
Freshly brewed regular and decaffeinated Coffee



Feel the Hamptonality™

A La Carte Break Selections:

Continuous Beverage Break- \$9.50 per person (all day break)
Assorted Herbal Teas
Freshly brewed regular and decaffeinated Coffee
Assorted Soft Drinks
Bottled Water

Candy Buffet Bar-\$8.45 per person
Gummy Bears
Chocolate Covered Raisins or Peanuts
MM's
Flavored Popcorn
Licorice
Pink Lemonade
Bottled Water

Chocolate Delight Break-\$8.00 per person
Chocolate Chunk Fudge Brownies
Assorted Candy Bars
Chocolate Chip Cookies
Assorted Soft Drinks
Milk

Sweet "n" Salty Break-\$8.00 per person
Assorted freshly baked cookies or Chocolate Chunk Fudge Brownies
Bags of Chips or Pretzels
Assorted Soft Drinks
Bottled water

Take Me Out To the Ballgame Break-\$9.00 per person
Shelled Peanuts
Cracker Jacks
Pretzels
Potato Chips
Licorice
Assorted Soft Drinks
Bottled Water

Health-Nut Break-\$10.00 per person
Granola Bars
Trail Mix
Whole Fresh Fruit
Energy Drinks
Bottled Water



Feel the Hamptonality™

A La Carte Beverage Selections:

If you are interested in beverages for your group, please contact your sales representative and your request can be created and placed in your meeting room. Pricing is determined on selections and labor incurred. An 18% service charge and applicable taxes apply to all orders.

Freshly Brewed Coffee Regular or Decaffeinated. \$25.00 per gallon

Bottled Waters-\$2.50 each

Assorted Soft Drinks- \$2.00 each

Assorted Bottled Juices-\$2.50 each

Milk-\$10 per carafe

Bottled Ice Tea-\$2.50 each

Red Bull Energy Drink-\$5.00 each

Gatorade-\$2.50 each

Meeting Simplified Package-\$25.00 per person

Our Basic Package includes

Meeting room with set up

Flipchart with Markers

All-day non alcoholic beverage Service

***Minimum of 10 attendees required**

Taxes and gratuities are not included



VALENTI'S MARKET AND CATERING
SANDWICH AND SALAD BOX LUNCH MENU

COLD SANDWICHES

American	Roast Beef
Tuna Salad	
Italian	Chicken Salad
Pastrami	
Healthy Turkey	Roasted Chicken
Classic Club	
Baked Ham	Polish (made w/krakau sausage)
Poorboy Sandwich	

- All sandwiches come with cheese (Swiss or American or Pepper Jack or Colby cheese), lettuce, tomatoes and mayo & mustard packets. You may choose from a croissant, hoagie roll, wheat bread or homemade Italian Bread.
- All cold sandwiches are \$12.99

ASSORTED WRAPS

Buffalo Chicken	Healthy Turkey
Tuna	
Grilled Chicken Cesar	Pulled BBQ Pork Wrap
Classic Club	
Veggie	Pulled BBQ Chicken Wrap
American	

- Assorted Flavor Wraps in tomato basil, spinach, wheat or flour
- All assorted wraps are \$12.99



HOT SANDWICHES

French Dip	Boca Burger
Chicken cor don Bleu	
Grilled Penie Ham and Cheese	BBQ Pulled Pork
Meatball Sub	
Chicken Parmesan	BBQ Pulled Chicken
Pub Burger	
Southern Style Chicken	Corned Beef with Sauerkraut
Grilled Chicken Club	

- All sandwiches come with cheese (Swiss, American, Pepper Jack, and Colby cheese), lettuce, tomatoes and mayo & mustard packets. You may choose from a croissant, hoagie roll, wheat bread or homemade Italian Bread.
- All hot sandwiches are \$13.99

SALADS

House Salad	Chef Salad
Mediterranean Salad (Topped w/Tomato and Provolone Cheese & Cheese)	(Topped w/Turkey, Ham & Cheese)
Strawberry Walnut Salad	Greek Olive Salad
Strawberry Pecan Salad	
Grilled Chicken Salad	Cranberry Walnut Salad
Cucumber Salad (Topped w/sliced Chicken Breast)	

- All salads come with dinner roll & butter, assorted dressing packets or our Famous WOW Dressing
- All salads are \$13.99

SIDES FOR OUR SANDWICH BOX LUNCHES

Tortellini Pasta Salad	V & O Cole Slaw
Chips	
Red Skin Potato Salad	Side House Salad
Granola Bar	

DESSERT

Chocolate Fudge Brownie	Baklava
Fruit Cup	

Prices exclude Tax and Delivery Charge



Callier's Catering Box Lunches

All boxes include quality napkins, forks, and condiments. Personal Boxes requiring names where the sides and sandwiches vary are \$15.99 per box. Pricing does not include tax. Although we appreciate 24 hours notice, Box lunch deliveries can normally be made with three hours notice.

Sandwich Boxes include Side & Dessert-\$11.99

Our Famous Callier's Combo Sub

Lettuce, tomato, onion, turkey, ham, provol cheese, salami, beef, and our house dressing served on French bread.

Smoked Turkey

With provol cheese, lettuce and tomato on a croissant or bun

Our Great Kosher Style Corned Beef and Swiss

On Pumpernickel or Kaiser with a side of horseradish sauce.

Grilled Chicken /Bacon Club

With pepper jack cheese served on wheat bun with lettuce, tomato.

White Meat Chicken Salad or Tuna Salad

With lettuce and tomato, served on croissant or wheat bun.

Top Round of Beef

Thinly sliced with provol cheese, lettuce, and tomato served on an onion roll.

Baked Ham

With baby Swiss served on brioche.

Veggie Wrap

Lettuce, tomato, green pepper, cucumbers, black olives, onions, artichokes, Feta Cheese, or cheddar cheese, and our house dressing in a spinach wrap.

Grilled Chicken Ranch Wrap

Grilled chicken served in a sundried tomato wrap with fresh lettuce, tomato, cheddar cheese, red onion and ranch dressing

Side Orders

New Potato Salad • Italian Pasta Salad • Potato Chips • Fresh Fruit Cup

Creamy Slaw • Whole apple

Bottled Water • Canned Soft Drink

Additional Sides Available for \$1.50 per item added

Desserts

Cookie • Brownie • Gooley Butter Cake • Lemon Bar



Boxed Salads include club crackers and Dessert-\$11.99

Our Chef Salad (Turkey or Salami)

Chicken Caesar Salad

Greek Salad

Seasoned Beef Taco Salad

Asian Fried Chicken Salad

Choice of dressings: Bleu Cheese, French, Ranch, Fat Free Ranch, 1000 Island, Honey Mustard, Poppy Seed, Caesar, House Italian

Personal Box Lunch-\$13.99 per guest

Continental Lunch Buffet-\$12.99

12 person minimum required

Includes four of the following, choose one from each category

Salad

(Choose one)

House Salad

Caesar Salad

Chef Salad

Greek Salad

Spring Mix Salad

Seasoned Beef Taco Salad

Entree

(Choose one)

Assorted Sandwich Tray

(choose a combination of sandwiches from our Box Lunch menu)

Or

Meat and Cheese Trays

Three Meats, Two Cheeses, and Condiment Tray with Bakery White, Rye and Wheat Breads

(Choose 2)

Smoked Turkey, Baked Ham, Top Round of Beef,

(Choose 2)

Provel, Swiss, and American cheese.

Sides & Soups

(Choose one)

(If your choice is Soup add \$1.95)

Sides

New Dill Potato Salad • Italian Pasta Salad • Cole Slaw • Assorted Potato Chips • Fresh Fruit Salad • **Add an additional side for \$1.50**

Soups

Creamy Broccoli & Cheese • Cream of Potato • House Made Beef Chili • White Chicken Chili • Garden Vegetable • Roasted Chicken & Wild Rice • Chicken Tortilla



Desserts

(Choose one)

Assorted Gourmet Cookies • Ultimate Chocolate Brownies • Carrot Cake • Vanilla Cheesecake w/Raspberry Sauce • Chocolate Cake •
Homemade Goey Butter Cake

Popular Lunch Buffets

12 Person Minimum Required

Chicken Chablis-\$15.95

Lightly Breaded chicken with a lemon butter sauce. Served with Yukon Gold Potatoes. Buffet includes House Salad and Dessert of your choice.

Parmesan Encrusted Chicken Breast-\$15.95

Lightly Breaded chicken with a lemon butter sauce. Served with Yukon Gold Potatoes. Buffet includes House Salad and Dessert of your choice.

Beef Pepper Steak -\$16.95

Tender Beef Tips with Green Peppers. Served with White or Brown Rice. Buffet includes House Salad and Dessert of your choice.

Baked Potato Bar-\$16.95

Baked Potatoes Served with steamed broccoli, cheese sauce, butter, sour cream, & bacon bits. Choice of Pulled Pork or Chicken for Protein topping. Buffet includes House Salad and Dessert of your choice.

Fajita Bar - \$16.95

Chicken and Beef Fajitas (Sour Cream, Cheddar, Fresh Salsa, Lettuce and Warm Tortillas)

Southwest Black Beans or Refried Beans (Select 1)

Spanish Rice

Add Tortilla Chips served with Queso -\$1.95

Includes Cookie and Brownie Tray

BBQ Pack- 1 Entrée: \$15.95 2 Entrees \$17.95

Chargrilled Chicken Breast or Pulled BBQ Chicken (Select 1)

Smoked Beef Brisket or Pulled Pork (Select1)

Select 2 Sides

New Potato Salad • Macaroni and Cheese • Seasoned Green Beans • Baked Beans •

Creamy Cole Slaw • House Salad • Fresh Fruit Salad • Homemade Chips

Includes your choice of Goey Butter Cake, Cookies, or Brownies

Classic Grill Pack

Grilled All Beef Hot Dogs, Grilled Hamburgers, Select 2 Sides from BBQ Pack.

Condiment Tray (Pickles, Onions, Tomatoes, and American Cheese) & Buns Included

Includes your choice of Goey Butter Cake, Cookies, or Brownies

Prices exclude Tax and Delivery Charge



Boxed Lunch Meal Options

Select from a Chick-fil-A Chicken Sandwich

Add:

Potato Chips and a cookie	\$10.00
Potato Chips, Fruit Cup and a cookie	\$15.00

Cool Wrap (Cool Wrap choices: Spicy, Char grilled, Caesar or Vegetarian)

Add:

Potato Chips and a cookie	\$13.00
Potato Chips, Fruit Cup and a cookie	\$17.00

Chick-fil-A Tray Options

Chick-fil-A Nuggets Tray

Small (approx. 8 servings)	\$36.00
Medium (approx. 15 servings)	\$59.00
Large (approx. 25 servings)	\$92.00

Chick-fil-A Chick-N-Strips Tray

Small (approx. 8 servings)	\$36.00
Medium (approx. 15 servings)	\$59.00
Large (approx. 25 servings)	\$92.00

Cool Wrap Tray

Small (6 Cool Wrap Halves)	\$36.00
Medium (10 Cool Wrap Halves)	\$50.00
Large (14 Cool Wrap Halves)	\$62.00

Chick-fil-A Chicken Salad Sandwich Tray

Small (18 sandwich thirds)	\$36.00
Medium (36 sandwich thirds)	\$68.00
Large (48 sandwich thirds)	\$88.00

Combo Tray: Cool Wrap and Chicken Salad Sandwich Tray

Small (4 Cool Wrap Halves & 6 sandwich thirds)	\$35.00
Medium (8 Cool Wrap Halves & 12 sandwich thirds)	\$58.00
Large (10 Cool Wrap Halves & 18 sandwich thirds)	\$76.00

Fruit Tray

Small (approx. 12 servings)	\$38.00
Large (approx. 26 servings)	\$75.00

*Fruit trays include one 8-ounce container of caramel sauce. Additional caramel sauce is \$1.89 each) Prices exclude Tax and Delivery Charge



Dessert Tray Options

Chocolate Chip Cookie Tray	
Small (12)	\$21.00
Large (24)	\$40.00

Breakfast Tray Options

Chick-fil-A Chick-N-Minis Tray	
Small (20 Minis)	\$22.00
Large (40 Minis)	\$40.00

Cinnamon Cluster Tray	
Small (6 clusters)	\$22.00
Medium (12 clusters)	\$36.00
Large (16 clusters)	\$46.00

Family Size Servings

Bulk Side Salad	
Small	\$20.00
Large	\$42.00

Chick-fil-A Chicken Salad	
Serves 8	\$24.00

Fruit Cup (large)	\$ 9.00
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Individual Entrees

Chick-fil-A Chicken Sandwich	\$ 6.00
Cool Wrap (Char grilled, Caesar or Spicy)	\$ 9.00
Chick-fil-A Grilled Market Salad	\$ 11.00

Prices exclude Tax and Delivery Charge



\$9 Combo (soup and salad)

Pick either a mixed green salad or Caesar salad.

Then choose from 1 of the items below:

Roasted Tomato Basil Soup
French Onion Soup
Shrimp and Lobster Chowder

\$10 Combo

Pick either a mixed green salad or bowl of soup. Then choose 1 from below:

Chicken Strawberry half salad
Chicken Avocado half sandwich
Third pound steakhouse burger

\$11 Combo

Pick either a mixed green salad or Caesar salad, or a bowl of soup and choose 1 from below:

Steak and Bacon half sandwich
Chilled Roast Beef half sandwich
Shaved Prime Rib half sandwich

Choice of Salad Dressing

Caesar
Ranch
Blue Cheese
French
Balsamic Vinaigrette
Raspberry Vinaigrette

Prices exclude Tax and Delivery Charge



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Morning Continental
 An assortment of freshly baked bagels, morning pastries & croissants. Served with cream cheese spread, butter & preserves plus orange juice & coffee
 CONTAINS 10 ITEMS
 \$59.99

Bagels & Morning Pastries
 An assortment of freshly baked bagels & pastries served with cream cheese spread, butter & preserves
 CONTAINS 10 ITEMS
 \$39.99

Granola Parfait
 Low-fat, organic vanilla yogurt, maple butter pecan granola & fresh strawberries
 SERVES 10
 \$34.99



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Sandwich Boxed Lunches
 Served with potato chips, a pickle spear & a cookie

PREMIUM	\$12.99
SIGNATURE	\$11.99
CAFE	\$10.99

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Morning Pastries
 An assortment of freshly baked croissants, muffins, scones and pastries served with butter & preserves
 CONTAINS 10 ITEMS \$36.99

Bagel Pack
 Your choice of 13 freshly baked bagels with 2 tubs of spreads
 \$18.99

Fruit Bowl
 An assortment of fresh seasonal fruits
 LARGE SERVES 10 \$39.99
 SMALL SERVES 5 \$32.99



Salad Boxed Lunches
 Served with a portion of French
 or
 Whole Grain baguette & a
 cookie

PREMIUM	\$12.99
SIGNATURE	\$11.99
CAFE	\$10.99

Half Sandwich, Half Salad Box
 Served with a portion of French
 or
 Whole Grain baguette & a
 cookie

PREMIUM	\$12.99
SIGNATURE	\$11.99
CAFE	\$10.99

Deluxe Assorted Sandwiches
 Assortment
 10 half sandwiches individually
 wrapped and labeled. Served
 with our Classic Salad and
 potato chips, pickle
 Spears and your choice of
 bread, plus an assortment of
 freshly baked cookies.

\$79.99

Assorted Sandwiches
 Assortment
 10 half sandwiches individually
 wrapped and labeled. Served
 with 5 bags of potato chips,
 pickle spears.

\$59.99

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Premium Signature Salads
 STRAWBERRY AND
 CHICKEN, BBQ CHICKEN

\$59.99

Signature Salads
 THAI CHICKEN, CHICKEN
 CAESAR, FUJI APPLE
 CHICKEN

\$54.99

Cafe Salads
 GREEK, CAESAR, CLASSIC

\$44.99

ALL SALADS, SOUPS AND
 HOT ENTRÉES SERVED
 WITH CHOICE OF FRESHLY
 BAKED FRENCH OR WHOLE
 GRAIN BAGUETTE.

Prices exclude Tax and Delivery



Wings:

Syberg's Original, Buffalo Sauce, Suicide, Syberg's Buffalo Brown Sugar, BBQ, Teriyaki or Sweet Chili
(No trashed wings or split orders)
40 wings per bucket
Bucket-\$41.00

Toasted Ravioli with Meat Sauce

50 pieces per bucket
Bucket-\$35.00

Potato Skins (SYSKINS) with sour cream

25 pieces per bucket
Bucket-\$39.00

Chicken Strips with Honey Mustard, House Ranch, or Syberg's Sauce

30 pieces per bucket
Bucket-\$39.00

Crab Rangoon (SYGOONS) served with Sweet Chili Sauce

30 pieces per bucket
Bucket-\$39.00

Grilled Shark Chunks with Seasonal Fruit (serves 10-15 guests)

Bucket-\$53.00

House Salad with One Dressing

Small Bowl (serves 15 guests)-\$30.00
Large Bowl (serves 30 guests)-\$47.00

Dollar Rolls Sandwiches (choice of Ham, Beef, Turkey, or Chicken Salad)

30 sandwiches-\$32.00
60 sandwiches-\$64.00

Party Sandwiches (1 ft serves 3 guests) Turkey, Ham, Salami, Lettuce, Tomato and Cheese

\$12.00 per foot

Mostaccioli or Pasta Con Broccoli

Half Pan (Serves 25-30 guests)-\$35.00
Full Pan (Serves 40-45 guests)-\$50.00

Fruit or Vegetable Platter

Small tray (serves 30 guests)-\$53.00
Large tray (serves 50 guests) \$89.00

Peel and Eat Shrimp Platter (75 shrimp with Cocktail Sauce and Lemon Wedges)

Platter-\$47.00

Cubed Cheese Platter

Small Tray (serves 30 guests)-\$63.00
Large Tray (serves 50 guests)-\$104.00

Additional Sauces-\$5.00 per pint

Prices exclude Tax and Delivery Charge



Box Lunches

Choose 1 panini or pizza & Choose 1 side

\$12/person

Add soda & cookie for +\$3/person

PANINI OR PIZZA

Caprese Muffaletta

Buffalo mozzarella, tomatoes, red onion, basil and drizzled with olive oil & balsamic

Parmiggiana chicken

Parmiggiana topped with mozzarella cheese & marinara, served on artisan bread

Chicken Asiago

Grilled chicken, bacon, asiago cheese & arugula served with a Dijon dressing on artisan bread

Chicken Pesto

Grilled chicken, fresh mozzarella, spinach, red pepper & red onions, topped with pesto aioli

Grilled Vegetable

Grilled vegetables served with mint & aged balsamic vinegar on our signature bread

Roast Beef

Thinly sliced roast beef topped with provolone on a house made hoagie bun

Turkey Bacon Avocado

Turkey, bacon, avocado, arugula & brie served on our signature bread with 1000 island dressing

Vito's Signature

One Topping Pizza 10" hand tossed white crust topped with fresh mozzarella, parmigiano & oregano

SIDE

Antipasto Salad

Mixed greens, cherry tomatoes, onions, cucumber, calamata olives, focaccia croutons, topped with mozzarella & salami, served with House dressing

Caesar Salad

Tossed with Caesar dressing, parmigiano cheese & focaccia croutons, garnished with anchovies & lemon

Chips

Fries

The Vito's

Choose 1 insalate & Choose 1 pasta

Includes house made bread rolls

\$13/person

INSALATE

Antipasto Salad

Mixed greens, cherry tomatoes, onions, cucumber, calamata olives, focaccia croutons, topped with mozzarella & salami, served with House dressing

Caesar Salad

Tossed with Caesar dressing, parmigiano cheese & focaccia croutons, garnished with anchovies & lemon

PASTA

Penne alla Vodka

Penne pasta with apple wood smoked bacon, sautéed in a vodka cream tomato sauce

Farfalle al Salmone

Bowtie pasta, fresh salmon, capers, sundried tomatoes simmered in a cream sauce with a touch of vodka

Penne con Pesto

Penne pasta with Genovese pesto topped with pine nuts & tomato relish

Seafood Ravioli

Sherry wine, sundried tomato, trinity of pepper in a tomato cream sauce & garnished with roasted Portobello mushrooms with a balsamic reduction

Trapanese Campanelle

Campanelle pasta tossed with grilled chicken, tomatoes, garlic, olive oil & basil topped with a drizzled balsamic glaze

Tortellini

Prosciutto di parma, peas & porcini mushrooms in a black truffle oil cream sauce
Penne Bolognese penne pasta tossed in a marinara bolognese and parmigiano cheese

The Sicilian

Choose 1 insalate & Choose 1 antipasti or pasta & Choose 1 entree

Includes house made bread rolls

\$17/person

INSALATE

Antipasto Salad

Mixed greens, cherry tomatoes, onions, cucumber, calamata olives, focaccia croutons, topped with mozzarella & salami, served with House dressing

Caesar Salad

Tossed with Caesar dressing, parmigiano cheese & focaccia croutons, garnished with anchovies & lemon

ANTIPASTI OR PASTA

Antipasto Platter

Authentic Italian antipasti: prosciutto di Parma, smoked salmon, Calabrese salami, mozzarella & variety of olives and cheeses served with bruschetta, Caponata & crostinis

Arancini

Fried saffron risotto balls, filled with meat, mozzarella & peas

Bruschetta

Tomato relish, garlic and fresh basil served on crostini bread

Frittura di Calamari

Fried calamari served on a bed of arugula & tossed with calabrese garlic aioli sauce & marinara

Toasted Ravioli

St. Louis style meat ravioli served with our homemade marinara sauce

Penne alla Vodka

Penne pasta with applewood smoked bacon, sautéed in a vodka cream tomato sauce

Penne con Pesto

Arugula & genovese pesto, topped with pine nuts & tomato relish

Trapanese Campanelle

Campanelle pasta tossed with grilled chicken, tomatoes, garlic, olive oil & basil

Penne Bolognese

Penne pasta tossed in a marinara bolognese and parmigiano cheese

ENTRÉE

Pollo al Marsala

Grilled chicken sautéed with shitake mushrooms, roasted red peppers & shallots in a marsala reduction sauce

Spidini di Carne

Grilled beef tenderloin stuffed with seasoned breadcrumbs, Fontinella cheese & salami

Spidini di Pollo alla Fiorentina

Chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella cheese & mushrooms, served with a mushrooms sauce

Eggplant Parmiggiana

Fresh eggplant lightly dusted in seasoned bread crumbs and sautéed, topped with homemade marinara sauce, mozzarella and parmesan cheese and finished with fresh basil

Kabobs

Steak, chicken shrimp or mixed vegetable

The Bistro

Choose 1 insalate & Choose 1 antipasti & Choose 1 pasta & Choose 1 entrée

Includes house made bread rolls

\$21/person

INSALATE

Antipasto Salad

Mixed greens, cherry tomatoes, onions, cucumber, calamata olives, focaccia croutons, topped with mozzarella & salami, served with House dressing

Caesar Salad

Tossed with Caesar dressing, parmigiano cheese & focaccia croutons, garnished with anchovies & lemon

ANTIPASTI

Antipasto Platter

Authentic Italian antipasti: prosciutto di Parma, smoked salmon, Calabrese salami, mozzarella & variety of olives and cheeses served with bruschetta, Caponata & crostinis

Arancini

Fried saffron risotto balls, filled with meat, mozzarella & peas

Bruschetta

Tomato relish, garlic and fresh basil served on crostini bread

Frittura di Calamari

Fried calamari served on a bed of arugula & tossed with calabrese garlic aioli sauce & marinara

Toasted Ravioli

St. Louis style meat ravioli served with our homemade marinara sauce

PASTA

Penne alla Vodka

Penne pasta with applewood smoked bacon, sautéed in a vodka cream tomato sauce

Penne con Pesto

Penne pasta, genovese pesto, topped with pine nuts & tomato relish

Trapanese Campanelle

Campanelle pasta tossed with grilled chicken, tomatoes, garlic, olive oil & basil

Penne Bolognese

Penne pasta tossed in a marinara bolognese and parmigiano cheese

ENTRÉE

Pollo al Marsala

Grilled chicken sautéed with shitake mushrooms, roasted red peppers & shallots in a marsala reduction sauce

Spidini di Carne

Grilled beef tenderloin stuffed with seasoned breadcrumbs, Fontinella cheese & salami

Spidini di Pollo alla Fiorentina

Chicken breast stuffed with spinach, pancetta, pine nuts, shallots, mozzarella cheese & mushrooms, served with a mushrooms sauce

Eggplant Parmiggiana

Fresh eggplant lightly dusted in seasoned bread crumbs and sautéed, topped with homemade marinara sauce, mozzarella and parmesan cheese and finished with fresh basil

Kabobs

Steak, chicken shrimp or mixed vegetable

Prices exclude Tax and Delivery Charge