

PLATED BREAKFAST

IMPALA PLATED BREAKFAST

\$23 per person

Scrambled Eggs (*Option to have Eggs topped with sautéed Green & Red Peppers, Cheddar Cheese), Bacon, Sausage Patties, Hashbrowns, Sliced Seasonal Fresh Fruit, Biscuits with Butter & Assorted Jellies, Choice of (1) Juice (Apple, Orange or Cranberry), Freshly Brewed Regular & Decaf Coffee, Assorted Hot Tea

BUFFET BREAKFAST

*20 GUEST MINIMUM|ONE HOUR OF CONTINUOUS SERVICE

THUNDERBIRD BREAKFAST BUFFET

\$25 per person

Scrambled Eggs (*Option to have Eggs topped with sautéed Green & Red Peppers, Cheddar Cheese or Sautéed Mushrooms and Onions), Bacon & Sausage Patties, French Toast, Hashbrowns, Biscuits & Gravy, Sliced Seasonal Fresh Fruit, Assorted Pastries and Muffins, Choice of (2) Juices (Apple, Orange or Cranberry), Freshly Brewed Regular & Decaf Coffee, Assorted Hot Tea

LINCOLN BREAKFAST BUFFET

\$20 per person

Scrambled Eggs (*Option to have Eggs topped with sautéed Green & Red Peppers, Cheddar Cheese), Bacon, Sausage Links, Hashbrowns, Assorted Pastries and Muffins, Choice of (1) Juice (Apple, Orange or Cranberry), Freshly Brewed Regular & Decaf Coffee, Assorted Hot Tea

BUFFET ENHANCEMENTS

Biscuits & Sausage Gravy \$4 per person

Oatmeal with Accompaniments \$4 per person

Vanilla Greek Yogurt with Assorted Berries \$3 per person



LUNCH BUFFET

*25 GUEST MINIMUM *ONE HOUR OF CONTINUOUS SERVICE

* INCLUDES FRESHLY BREWED REGULAR & DECAF COFFEE, ICED TEA

\$3 PER PERSON FOR 15-24 GUESTS \$3 PER PERSON TO ADD DESSERT TO ANY BUFFET

ST. LOUIS BARBEQUE BUFFET

\$28 per person

BBQ Chicken and St. Louis BBQ Pork Steaks topped with Onions

Straws

Baked Beans

Creamy Coleslaw

Corn Casserole

Twice-Baked Yukon Gold Potato Salad

Sweet Corn Bread with Honey Butter

MEXICAN BUFFET

\$27 per person

Tostada Salad

Blackened Flank Steak with Chimichurri Sauce

Chicken Enchiladas

Refried Beans

Spanish Rice

Salsa, Shredded Cheese, Sour Cream, Lettuce and Tomato

Warm Flour Tortillas

ITALIAN BUFFET

\$27 per person

Tossed Caesar Salad or St. Louis Salad

Lasagna with Meat Sauce

Pasta Primavera

Chicken Picatta

Garlic Bread Sticks

DELI BUFFET

\$25 per person

Soup Du Jour

House-Made Yukon Gold Potato Salad

Black Forest Ham, Oven Roasted Turkey, Prime

Roast Beef

Kaiser Rolls, Ciabatta Rolls, Croissants

Pepper Jack, Swiss and Cheddar Cheese

Potato Chips

Relish Tray

Seasonal Fruit Salad

TAILGATE BUFFET

\$25 per person

Grilled Hamburgers

Beer-Poached Bratwurst with Sauerkraut

Creamy Cole Slaw

Twice Baked Yukon Gold Potato Salad

Baked Beans

Relish Tray

Potato Chips

10709 Watson Road ● St. Louis, MO 63127 ● 314-821-6600



BUILD YOUR OWN BUFFET

*25 GUEST MINIMUM *ONE HOUR OF CONTINUOUS SERVICE* Buffet includes choice of Salad, (1) Vegetable, (2) Starches, Dinner Rolls & Butter, Dessert, Iced Tea, Regular and Decaf Coffee

Two Entrée Buffet

Three Entrée Buffet

\$30 per person

\$34 per person

CHOICE OF SALAD

Caesar, Garden Salad with Ranch and Vignette Dressing or St. Louis Salad

ENTRÉEISHRIMP AND GRITS-Chef's Signature Dish

Sautéed Gulf Shrimp atop Cajun seasoned Grits mixed with Peppers, Onions, Cheddar Cheese, Butter and Cream

ENTRÉE|BEEF

Beef Brisket with Bordelaise Sauce

Marinated Flank Steak with Duxelles Sauce

Braised Short Ribs - Braised & Slow Cooked with Onions, Carrots, Celery topped with Demi Glaze Sauce

ENTRÉE | POULTRY

Chicken Spedini - Boneless, Italian-Breaded Chicken Breast, baked and topped with Garlic, Lemon and Butter

Chicken Marsala - Boneless Chicken Breast with Marsala Wine Sauce & Mushrooms

Chicken Cordon Bleu - Chicken Breast with Ham and Swiss Cheese topped with Cream Sauce

ENTRÉE | PORK

Roasted Pork Loin with Stewed Apples Baked Ham with Honey and Brown Sugar Glaze St. Louis Style BBQ Pork Steak topped with Onion Straws

ENTRÉEIVEGETARIAN SELECTIONS

Vegetable Lasagna with Broccoli, Spinach, Squash, Zucchini, Tomatoes, Peppers layered in a Blush Sauce Pasta Primavera - Penna Pasta tossed with Spinach, Zucchini, Tomatoes, Broccoli in Garlic Lemon Oil and topped with Parmesan Cheese

ENTRÉE |FISH

Baked Cod with Lemon Dill Sauce
Au Gratin Halibut with Butter and Panko

VEGETABLE SELECTIONS

Honey Glazed Carrots Roasted Brussels Sprouts Buttered Broccoli & Cauliflower Parmesan Southern Green Beans with Bacon & Onion Chef's Selection of Seasonal Grilled Vegetables

STARCH SELECTIONS

Cavatelli Broccoli Au Gratin Potatoes Roasted Fingerlings Chef's Famous Macaroni & Cheese Yukon Garlic Whipped Potatoes Orzo Pasta with Fresh Roma Tomatoes and Spinach

DESSERT

Key Lime Pie
Assorted Cakes
Strawberry Shortcake
St. Louis Gooey Butter Cake
Bread Pudding with Bourbon Caramel Sauce
New York Style Cheesecake

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PLATED LUNCH

*Plated Lunch includes, Garden Salad with Ranch & Vinaigrette Dressing, Chef's selection of Seasonal Vegetable, Chef's selection of Starch, Rolls & Butter, Dessert, Iced Tea, Regular and Decaf Coffee

CHICKEN KIEV

\$28|per person

Breaded Chicken Breast stuffed with Herbs, Butter and Chives topped with Garlic Cream Sauce

SHORT RIBS

\$28|per person

Braised & slow cooked Short Ribs with Onions, Carrots, Celery in Demi Glaze Sauce

CHICKEN FLORENTINE

\$27|per person

Boneless Chicken Breast stuffed with Spinach and topped with a Creamy White Sauce

CHICKEN MARSALA

\$26|per person

Boneless Chicken Breast topped with a Marsala Wine Sauce & Mushrooms

ROASTED PORK LOIN

\$26|per person

Roasted Pork Loin topped with Stewed Apples & Homemade Cornbread Dressing

COD GRATINA

\$25|per person

White Fish, marinated in Parmesan, Garlic and topped with Bread Crumbs

DESSERT

Key Lime Pie
Assorted Cakes
Strawberry Shortcake
St. Louis Gooey Butter Cake
Bread Pudding with Bourbon Caramel Sauce
New York Style Cheesecake

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PLATED DINNER

*Plated Dinner include, Garden Salad with Ranch & Vinaigrette Dressing, Chef's selection of Seasonal Vegetable, Chef's selection of Starch, Rolls & Butter, Dessert, Iced Tea, Regular and Decaf Coffee. Gluten Free and Vegetarian options available.

6oz. FILET MIGNON

\$36 per person

Charbroiled to medium rare and finished with Maître d' Butter and Boursin Cheese

TERIYAKI SALMON

\$33 per person

6oz. portion of Fresh Salmon glazed with Teriyaki Sauce served on a bed of Jasmine Rice with Roasted Root Vegetables

PRIME RIB

\$32 per person 12oz. \$30 per person 10oz.

Dry Rubbed and Slow Cooked served with Au Jus and Horseradish Mousse

10oz. NEW YORK STRIP

\$31 per person

Charbroiled to medium rare, finished with Herb Butter or Whiskey Pepper Cream Sauce

CHICKEN MARSALA

\$29 per person

Chicken Breast topped with Marsala Wine Sauce and sautéed Mushrooms

CHICKEN MODIGA

\$29 per person

Italian Breaded Chicken Breast with Provel Cheese, Smoked Bacon, Mushrooms, and Lemon Garlic White Wine Sauce

ROASTED PORK LOIN

\$28per person

Herb Roasted Pork Loin topped with Stewed Apples and Pork Gravy served with Cornbread Dressing

BAKED TILAPIA

\$27 per person

Tilapia stuffed with fresh Lemon and Dill finished with Cream Sauce

DUO PLATE SELECTION

Any two 4oz. portions of above plated options

Priced based on higher entrée

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RECEPTION DISPLAY MENU SERVES 50 PEOPLE PER ORDER

ANTIPASTO DISPLAY

\$300 per order

An array of Volpi Italian Meats and Cheeses including Soppressata, Prosciutto, Mortadella, Capicola, Parmesan and Provolone Cheese, Cherry Peppers, Marinated Mushrooms, Grilled Asparagus and Kalamata Olives served with Crostini and Flatbreads

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

\$195 per order

Assorted Cheese to include Smoked Gouda, Brie, Aged Cheddar, Parmesan, Maytag Bleu Cheese, Assorted Fresh Berries, Crackers and Flatbreads

SEASONAL FRUIT DISPLAY

\$150 per order

Freshly Sliced Seasonal Fruits, Melon & Berries

CRUDITE DISPLAY

\$120 per order

An assortment of Crisp Fresh Vegetables served with Ranch and Southwest Chipotle Dip

SHRIMP DISPLAY

Chilled Jumbo Shrimp served with Lemon Wedges and Homemade Cocktail Sauce Prevailing Market Price

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AUDIO-VISUAL PRICE LIST

PRICED PER ITEM PER DAY

FLIP CHART W/MARKERS	\$35.00
4x4 PROJECTION SCREEN	\$30.00
7x7 PROJECTION SCREEN	\$50.00
8x8 PROJECTION SCREEN	\$60.00
10X10 PROJECTION SCREEN	\$85.00
LCD PROJECTOR	\$150.00
DEDICATED INTERNET CONNECTION	\$75.00
ROUTER	\$75.00
VGA SWITCH BOX	\$75.00
WIRED MICROPHONE	\$50.00
WIRELESS LAVALIER/LAPEL MICROPHONE	\$150.00
WIRELESS MICROPHONE	\$125.00
HOUSE SOUND PATCH FEED	\$50.00
4-CHANNEL MIXER	\$50.00
32" FLAT PANEL TV	\$100.00
SPEAKER PHONE	\$75.00
EASEL	\$3.00 EACH
RISERS 4' x 8'	\$50.00 PER SECTION
EXTENSION CORD & POWER STRIP	\$5.00 PER TABLE
AV CART WITH EXTENSION CORD AND POWER STRIP	*\$10.00 PER TABLE

^{*}AV Cart, Extension Cord and Power Strip included with Screen and/or LCD Projector rental*

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A LA CARTE BEVERAGES

All DAY BEVERAGE SERVICE

\$20 per Person Regular and Decaf Coffee, Assorted Soft Drinks, Assorted Hot Tea & Iced Tea

FRESHLY BREWED REGUALR OR DECAF COFFEE

\$28 per Gallon

ICED TEA

\$24 per Gallon

LEMONADE

\$20 per Gallon

ASSORTED HOT TEA

\$16 per Gallon

COOKIES & MILK

\$15 per Person Chocolate Chip, Macadamia Nut and Sugar Cookies served with 2% Milk

ASSORTED SOFT DRINKS

\$3 per Can Coke, Diet Coke or Sprite

DASINI BOTTLED WATER

\$3 per Bottle

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HORS D' OEUVRES|50 PIECES PER ORDER

ASIAN CHICKEN SATE	\$150.00
TERIYAKI BEEF SATE	\$150.00
MINI BEEF WELLINGTON	\$125.00
SEAFOOD STUFFED MUSHROOMS	\$125.0
CONTINENTAL SANDWHICHES Assorted Ham, Beef & Turkey served with Mayo and Mustard	\$125.00
CHICKEN TENDERS -Served with Honey Mustard, BBQ or Ranch	\$120.00
SPANAKOPITA	\$120.00
ITALIAN SAUSAGE STUFFED MUSHROOMS	\$115.00
CRAB RANGOON WITH SWEET & SOUR SAUCE	\$105.00
CHICKEN DRUMMIES-Served with Honey Mustard, BBQ or Ranch	\$105.00
BBQ MEATBALLS	\$100.00
TOASTED RAVIOLI WITH MARINARA SAUCE	\$100.00
POTATO SKINS WITH SOUR CREAM	\$95.00
PASTRY WRAPPED BRIE	\$95.00
CHICKEN QUESADILLAS WITH SALSA & SOUR CREAM	\$95.00
VEGETABLE SPRING ROLLS WITH SWEET & SOUR SAUCE	\$95.00
PUFF PASTRY WRAPPED COCKTAIL FRANKS	\$90.00

CHOOSE ANY 5 HORS D' OEUVRES

\$475|5 Selections

*Select Hors d' oeuvres may be served "Butler Passed"

One server per 50 guests required for Butter Passed Hors d' oeuvres

\$75 per server

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ALL DAY MEETING PACKAGE - OPTION 1 25 GUEST MINIMUM

CONTINENTAL BREAKFAST

Assorted Pastries and Muffins, Assorted Bagels with Cream Cheese Spread, Fresh Seasonal Fruit & Berry Display, Orange Juice, Freshly Brewed Regular & Decaf Coffee, Assorted Hot Tea

MID-MORNING BEVERAGE REFRESH

Assorted Hot Tea Freshly Brewed Regular & Decaf Coffee Assorted Soft Drinks (Coke, Diet Coke, Sprite)

BUFFET LUNCH

All buffets served with Garden Salad, choice of Vinaigrette or Ranch Dressing, Chef's Selection of Starch, Rolls with Butter, Regular & Decaf Coffee and Iced Tea

Choose one of the following Entrees:

- Chef's selection of Seasonal Vegetable
- Sliced Top Round of Beef with Bordelaise Sauce
- Chicken Marsala
- Orange Ginger Chicken
- Herb Baked Chicken
- Sliced Pork Loin with Stewed Apples
- Pasta Primavera with Grilled Chicken
- Meat Lasagna
- Chicken Spiedini
- Vegetable Lasagna
- Baked Cod with Lemon Dill Sauce

AFTERNOON BREAK

Choice of (1)
Assorted Trail Mix
Double Chocolate Brownies
St. Louis Gooey Butter Squares
Sliced Fresh Seasonal Fruit and Berry Display
Chocolate Chip, Macadamia Nut and Sugar Cookies

Iced Tea, Assorted Hot Tea, Freshly Brewed Regular & Decaf Coffee, Soft Drinks (Coke, Diet Coke, Sprite) \$38 per person

Groups below 25 persons minimum should refer to the "Plated Lunch Entrees"

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ALL DAY MEETING PACKAGE - OPTION 2 15 GUEST MINIMUM

\$32 per person \$3 additional per person if guest count is between 10-14 guests

CONTINENTAL BREAKFAST

Assorted Pastries & Muffins, Assorted Bagels with Cream Cheese Spread, Fresh Seasonal Fruit & Berry Display, Orange Juice, Freshly Brewed Regular & Decaf Coffee, Assorted Hot Tea

MID-MORNING BEVERAGE REFRESH

Assorted Hot Tea Freshly Brewed Regular & Decaf Coffee Assorted Soft Drinks (Coke, Diet Coke, Sprite)

DELI DISPAY

Displayed Assorted Sandwiches (Chicken Salad, Ham, Roast Beef, Turkey)

Choose two sides

- Assorted Fruit Cup
- Chocolate Chip Cookie
- Double Choc Brownie
- House-Made Potato Salad
- Potato Chips
- Pasta Salad

AFTERNOON BREAK

Choice of (1)
Assorted Trail Mix
Double Chocolate Brownies
St. Louis Gooey Butter Squares
Sliced Fresh Seasonal Fruit and Berry Display
Chocolate Chip, Macadamia Nut and Sugar Cookies

Iced Tea, Assorted Hot Tea, Freshly Brewed Regular & Decaf Coffee, and Soft Drinks (Coke, Diet Coke, Sprite)

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BOXED LUNCHES 10 GUEST MINIMUM

Box Lunches include Sandwich with Lettuce and Tomato, Mustard, Mayonnaise, Two Sides, Bottled Water or Soft Drink

10-15 Choose one sandwich selection
16-25 Choose up to two sandwich selections
26+ Choose up to three sandwich selections

HAM & CHEDDAR

\$18 per person Cured Ham and Cheddar Cheese served on a Ciabatta Roll

ROAST BEEF & PROVOLONE

\$18 per person Roast Beef & Provolone Cheese served on a Kaiser Roll

TURKEY & SWISS

\$18 per person Oven Roasted Turkey & Swiss Cheese served on a Croissant

CHICKEN SALAD

\$18 per person House Made Chicken Salad served on a Croissant

VEGETARIAN

\$16 per person

Assorted Roasted Vegetables and Mozzarella Cheese tossed in Sweet & Tangy Vinaigrette wrapped in Wheat Tortilla

Gluten-Free Wraps Available on Request

SIDES

Assorted Fresh Fruit Cup Creamy Cole Slaw Pasta Salad with Julienne Vegetable tossed in Sweet Vinaigrette Chocolate Chip Cookie House Made Potato Salad Individual Bag of Potato Chips Double Chocolate Brownie

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A LA CARTE ITEMS

CONTINENTAL BREAKFAST

\$17 per person

Assorted Pastries and Muffins, Assorted Bagels with Cream Cheese Spread, Fresh Seasonal Fruit and Berry Display, Orange Juice, Freshly Brewed Regular & Decaf Coffee, Assorted Hot Tea

Freshly Baked Cookies

\$26 per dozen

Chocolate Chip, Macadamia Nut, Sugar

Assorted Bagels with Cream Cheese Spread

\$25 per dozen

Double Chocolate Brownies

\$25 per dozen

Soft Pretzel Bites served with warm Cheese Sauce & Spicy Mustard (min 4 dozen)

\$25 per pound

Assorted Pastries

\$24 per dozen

Assorted Muffins

\$23 per dozen

Assorted Party Mix

\$19 per pound

1lb. serves 10 guests

Fresh Sliced Seasonal Fruit & Berry Display

\$6 per person

Pretzels or Ruffle Potato Chips with House-Made French Onion Dip

\$4 per person

1 lb. serves 10 guests

Whole Fruit

\$3 per person

Apples, Oranges and Bananas

Assorted Chobani Individual Yogurt (min 5 each)

\$3 each

Assorted Individual Nature Valley Granola Bars (min 5 each)

\$3 each

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Bar Selections

OPEN BAR

Call Bar

\$17 | 2 hours \$22 | 3 hours

\$27 | 4 hours

Premium Bar

\$21 | 2 hours

\$27 | 3 hours

\$33 | 4 hours

Cash & Host Bar

Minimum Sales \$300.00

•	Premium Brand		\$7.00
•	Call Brand	\$6.00	
•	Premium Bottled Beer		\$6.00
•	Wine		\$5.00
•	Domestic Bottled Beer	\$5.00	
•	Coke, Diet Coke, Sprite	\$2.00	

Specialty Bar

Domestic Beer, Wine and Soda (Coke, Diet Coke, Sprite)

\$14 | 2 hours

\$19 | 3 hours

\$22 | 4 hours

Juice & Soda Bar

Coke, Diet Coke, Sprite Apple, Orange, Cranberry \$7 | 2 hours \$10 | 3 hours

\$125 Bartender Fee

(2) Bartenders required for every 100 guests
All Bar plans include Cocktails, Beer, Wine, Soda, Mixers, Glassware, Ice
Standard measure is 1 ounce per glass

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Bar Brands

Call

Absolut Vodka
Tito's Vodka
Fris Vodka
Fris Vodka
Beefeaters Gin
Dewar's Scotch
Seagram's 7 Blended Whiskey
Jack Daniels Bourbon
Jim Beam
Bacardi Rum
Captain Morgan Spiced Rum
Jose Cuervo Gold Tequila
ENJ Brandy

Premium

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Tanqueray Gin
Johnny Walker Black Scotch
Dewar's Scotch
Crown Royal Whiskey
Marker's Mark Bourbon
Jim Beam
Patron Silver Tequila
Jose Cuervo Silver

Wine

We proudly serve Oak Vineyard Wines
Merlot
Moscato
Cabernet
Pinot Noir
Chardonnay
White Zinfandel

Domestic Bottled Beer

Bud Light Bud Select Budweiser

Imported Bottled Beer

Corona Heineken Schlafly Pale Ale

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