

# *The Chase Park Plaza*

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ROYAL SONESTA HOTEL

## CATERING MENU

212 KINGSHIGHWAY BLVD | ST. LOUIS | MISSOURI 63108



Great events are defined by the space, the ambiance and of course, the food.

At The Chase Park Plaza Royal Sonesta Hotel, we follow a Food Is Art philosophy, meaning food is created to be an all-sensory experience.

Our innovative cuisine begins with quality ingredients and a focus on sustainability, from our in-house micro-greenery to rooftop honeybees.

From there, our Executive Chef Gunter Weber embraces locally sourced food and infuses international flavor to create unique culinary selections. His creativity, fueled by his worldly travels, goes beyond “what’s trending” to offer inventive dishes that are pleasing to the eye as well as the taste buds.

Whether you are planning a grand reception or an intimate gathering, experience the difference for yourself.

**WELCOME TO THE CHASE.**

# CONTINENTAL BREAKFAST



## CONTINENTAL BREAKFAST

Pricing based on 90 minutes of service. All continental breakfasts include assorted tea selections, coffee and decaffeinated coffee.

### Quick Start

Fresh Squeezed Orange Juice  
Individual Greek Yogurts  
Chef's Selection of Fresh Fruits and Berries  
Fresh Breakfast Pastries and Breakfast Breads  
Sweet Butter and Fruit Preserves

***\$27 per guest***

### Healthy Start

Fresh Squeezed Orange Juice  
Chef's Selection of Fresh Fruits and Berries  
Fresh Breakfast Breads  
Sweet Butter and Fruit Preserves  
Create your own Yogurt Parfait - Greek Yogurt,  
Berries, Home Made Granola  
Steel Cut Oatmeal with Dried Fruit, Nuts and  
Brown Sugar

***\$30 per guest***

### Preston's Continental

Fresh Squeezed Orange Juice  
Chef's Selection of Fresh Fruits and Berries  
Fresh Breakfast Pastries and Muffins  
Sweet Butter and Fruit Preserves  
Individual Parfaits, Greek Yogurt, Berries,  
Homemade Granola  
Smoked Salmon, Bagels, Cream Cheese, Capers  
Steel Cut Oatmeal with Dried Fruit, Nuts and  
Brown Sugar

***\$33 per guest***

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# B

## REAKFAST BUFFETS



### BREAKFAST BUFFETS

Minimum of 25 guests required. Pricing based on 90 minutes of service. All breakfast buffets include assorted tea selections, coffee and decaffeinated coffee.

#### Waterman

Fresh Squeezed Orange Juice  
Individual Greek Yogurt  
Chef's Selection of Fresh Fruits and Berries  
Fresh Breakfast Pastries and Breakfast Breads  
Breakfast Bread Pudding  
Sweet Butter and Fruit Preserves  
Scrambled Eggs  
Breakfast Sausage Links  
Roasted Breakfast Potatoes

***\$35 per person***

#### Portland

Fresh Squeezed Orange Juice  
Individual Greek Yogurt  
Chef's Selection of Fresh Fruits and Berries  
Fresh Breakfast Pastries and Breakfast Breads  
Sweet Butter and Fruit Preserves  
Spinach and Gruyere Quiche  
Scrambled Eggs  
Applewood Smoked Bacon  
Roasted Red Skin Potatoes

***\$37 per guest***

#### Sante

Fresh Squeezed Orange Juice  
Individual Greek Yogurt  
Chef's Selection of Fresh Fruits and Berries  
Whole Wheat Bagels with Assorted Cream Cheese  
Bircher Muesli, Fresh Fruit and Nuts  
Egg White Frittata - Cherry Tomatoes, Spinach, Oregano, Cheese  
Chicken Sausage  
Turkey Bacon  
Garden Breakfast Hash - Root Vegetable, Roasted Peppers, Onion, Herbs

***\$40 per person***

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# B

## REAKFAST BUFFETS



### BREAKFAST BUFFETS CONTINUED

Minimum of 25 guests required. Pricing based on 90 minutes of service. All breakfast buffets include assorted tea selections, coffee and decaffeinated coffee.

#### Kingsbury

Fresh Squeezed Orange Juice

Create your own Yogurt Parfait - Greek Yogurt, Berries, Home Made Granola

Chef's Selection of Fresh Fruits and Berries

Fresh Breakfast Pastries and Breakfast Breads

Sweet Butter and Fruit Preserves

Scrambled Eggs

Buttermilk Biscuits, Sausage Gravy

Grilled Pork Steak

Applewood Smoked Bacon

Cheesy Breakfast Potatoes - Scallion, Shredded Cheddar, Red Peppers

***\$42 per person***

#### Empire

Fresh Squeezed Orange Juice

Individual Greek Yogurts

Chef's Selection of Fresh Fruits and Berries

Fresh Breakfast Pastries and Breakfast Breads

Sweet Butter and Fruit Preserves

Scrambled Eggs

French Toast, Syrup

Cheese Blintz, Fruit Compote

Breakfast Sausage Links

Applewood Smoked Bacon

Roasted Baby Potatoes, Fresh Herbs

***\$42 per person***

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# B

## REAKFAST ENHANCEMENTS



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A continental or breakfast buffet is required when adding any of the breakfast enhancements. Breakfast enhancements may not be ordered individually and must be ordered based upon the guest guarantee.

#### Breakfast Sandwich

*(Choose one based on guest guarantee)*

Biscuit – Egg, Sausage and Cheddar

Croissant – Egg, Ham and Swiss

Breakfast Burrito – Scrambled Egg, Bacon, Cheddar, Potatoes and Roasted Peppers

English Muffin – Egg, Sausage and American Cheese

**\$6 each**

#### Omelette Station

Chef attendant fee of \$150

Minimum of 25 guests required

Eggs, Egg Whites

Spinach, Onions, Tomatoes, Peppers, Mushrooms, Bacon, Sausage, Ham, Cheese

**\$14 per person**

#### Breakfast Enhancements

Whole Fruit (Banana, Apple, Orange)

**\$4 each**

Assorted Breakfast Breads

**\$35 per dozen**

Assorted Muffins

**\$50 per dozen**

Cinnamon Rolls

**\$60 per dozen**

Assorted Bagels and Cream Cheese

**\$50 per dozen**

Gluten Free Breakfast Breads

**\$65 per dozen**

Gluten Free Assorted Muffins

**\$75 per dozen**

Toast Station – White, Wheat, Rye

**\$3 per person**

Assorted Cereal with Milk

**\$6 per person**

Spinach and Gruyere Quiche

**\$6 per person**

Cheese Blintz, Fruit Compote

**\$6 per person**

Steel Cut Oatmeal with Dried Fruits and Nuts

**\$6 per person**

Individual Breakfast Frittatas

Cherry Tomato, Spinach, Oregano, Cheese

**\$8 per person**

Smoked Salmon, Cream Cheese, Cappers, Shallots, Bagels

**\$9 per person**

French Toast, Syrup

**\$8 per person**

Pancakes, Syrup

**\$8 per person**

Belgian Waffles, Whipped Cream

**\$8 per person**

Buttermilk Biscuit, Sausage Gravy

**\$10 per person**

Additional Breakfast Meat

**\$4 per person**

*(Choose one)*

Breakfast Sausage Links

Applewood Smoked Bacon

Chicken Sausage

Turkey Bacon

Grilled Pork Steak

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# B RUNCH



## BRUNCH

Minimum of 40 guests required. Priced based upon 90 minutes of service.

### Chase Signature Brunch

Fresh Squeezed Orange Juice

Individual Greek Yogurts

Seasonal Fresh Fruits and Berries

Fresh Baked Breakfast Pastries and  
Breakfast Breads

Fruit Preserves, Honey

Smoked Salmon and Bagels

Scrambled Eggs

Roasted Red Potatoes with Sautéed Peppers  
and Onions

Applewood Smoked Bacon

Country Sausage Links

Cheese Blintzes, Berry Compote

Rosemary Rubbed Chicken Breast, Roasted  
Forest Mushrooms, Balsamic Tomato Jam

Herb Crusted Cod Loins, Garlic Herb  
Butter Sauce

Whipped Boursin Mashed Potatoes

Seasonal Vegetable

Assorted Petite Desserts

Regular and Decaffeinated Coffee Service,  
Assorted Tea Selections

***\$67 per person***

### CARVING STATION ENHANCEMENT

All carving stations require an attendant fee  
of \$150 based upon 90 minutes of service

Herb & Garlic Roasted Prime Rib  
***(Serves 30) - \$500 each***

Maple & Mustard Bone-In Ham  
***(Serves 30) - \$425 each***

Oven Roasted Turkey Breast  
***(Serves 25 people) - \$295 each***

Slow Roasted Leg of Lamb  
***(Serves 25) - \$350 each***

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# BREAKS À LA CARTE



## BREAKS À LA CARTE

### BEVERAGES

Regular, Decaffeinated Coffee and Assorted Tea Selections

**\$82 per gallon**

Brewed Iced Tea or Lemonade

**\$69 per gallon**

Go Green Water  
Infused Water Station Selection of Citrus,  
Cucumber Mint, Berry Basil

**\$35 per gallon**

Orange Juice, Apple Juice, Cranberry Juice,  
Grapefruit Juice

**\$79 per gallon**

Individual Orange, Grapefruit, Cranberry, Apple,  
Tomato Juice, V8 Juice

**\$6 each**

Acqua Panna Water

**\$5 each**

Pellegrino Sparkling Water

**\$6 each**

Coke, Diet Coke, Sprite

**\$5 each**

Individual Bottled Iced Tea

**\$6 each**

Coconut Water

**\$7 each**

Redbull

**\$6 each**

### Morning

Assorted Bagels and Cream Cheese

**\$50 per dozen**

Chase Signature Muffins  
Chocolate, Blueberry, Lemon Poppy Seed

**\$50 per dozen**

Cinnamon Rolls

**\$60 per dozen**

Fresh Fruit Display with Berries

**\$6 per person**

Fresh Fruit Kabobs with Honey Yogurt Dip

**\$60 per dozen**

Individual Yogurts

**\$5 each**

Whole Fruit (Banana, Apple, Orange)

**\$4 each**

Granola and Kashi Bars

**\$5 each**

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# BREAKS À LA CARTE



## BREAKS À LA CARTE, CONTINUED

### AFTERNOON

Price based upon 60 minutes of service

Chef's Seasonally Inspired Grilled Fruit Kabobs,  
Lime and Honey Dip

**\$60 per dozen**

Chase Signature Cookies

**\$46 per dozen**

Goosey Butter Cake  
Double Chocolate, Strawberry Shortcake,  
Traditional

**\$45 per dozen**

Brownies and Blondies

**\$45 per dozen**

Chase Signature Cupcakes  
Vanilla, Chocolate, Red Velvet

**\$50 per dozen**

Macaroons  
Chef selection of Traditional and  
Innovative Flavors

**\$45 per dozen**

Vegetable Crudité Shooters  
Red Pepper Hummus and Creamy  
Peppercorn Dip

**\$45 per dozen**

Candy Bars, Granola, Energy Bars, Individual Bags  
of Chips, Trail Mix, Pretzels

**\$4 each**

Gourmet Mixed Nuts

**\$25 per pound**

Billy Goat Potato Chips

**\$5 each**

Bavarian Pretzel Sticks, Mustard Dip

**\$5 each**

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# THEMED BREAKS



## THEMED BREAKS

### MORNING

Price based upon 60 minutes of service

#### Early Riser

Vanilla and Strawberry Yogurt, House Made Granola, Assorted Berries

Breakfast Breads

Fresh Sliced Fruit

Granola Bars

Apple Juice, Orange Juice

**\$15 per person**

#### Jump Start Bowls

Raspberry Bowl – Mangos, Peaches, Raspberries, Coconut Milk, Granola

Arugula – Sweet Potatoes, Tomatoes, Shaved Egg Yolk

Chocolate Quinoa – Almond Milk, Banana, Shaved Chocolate

**\$15 per person**

#### EuroStart

Croissants with Assorted Jams and Honey

Bruschetta with House Made Fruit Confitures

Sliced Cacciatorini, Capicola, Hard Salami

Chef's Selection of Artisan Cheese and Fruit

**\$17 per person**

### AFTERNOON

#### Serenity Now

Edamame

Macha Tea Cakes

Dango on a Stick

Hoisin Meatball Skewer

Dried Figs and Apricots

Bottled Green Tea, Bottled Coconut Water

**\$17 per person**

#### Mediterranean

Hummus

Baba Ganoush

Vegetable Crudit 

Pita Chips, Terra Chips

Assorted Olives

Baklava

Pomegranate Iced Tea

**\$15 per person**

#### Taste of STL

Billy Goat Chips

Vegetable Crudit  with Mayfair Dressing

Toasted Ravioli, Marinara Sauce

Goopy Butter Cake

Fitz Root Beer

**\$16 per person**

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# THEMED BREAKS



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

## THEMED BREAKS CONTINUED

### AFTERNOON

Price based upon 60 minutes of service

#### 7th Inning Stretch

Nathan's Mini Hotdogs, Yellow Mustard and Relish

Nachos with Jalapeños and Cheese Sauce

Crackerjacks

Ice Cream Sandwiches

Fitz Root Beer

**\$17 per person**

#### Chocolate Lover

Chocolate Fudge Brownies, Chocolate Croissant, Chocolate Espresso Beans, Chocolate Covered Almonds, Milk Chocolate Mousse Pops

Chocolate Milk, Whole Milk

**\$15 per person**

### Cookies and Milk

Chocolate Chip, Peanut Butter, Sugar, Cranberry White Chocolate, Oreos

Whole Milk, Chocolate Milk, Strawberry Milk

**\$13 per person**

### Gluten Free Cookies and Milk Break

**\$22 per person**

### DIY Trail Mix Break

Roasted Cashews, Almonds, Candied Hazelnuts, Roasted Walnuts, Roasted and Salted Peanuts, Freeze Dried Blueberries, Dried Papaya, Dried Cranberries, Freeze Dried Raspberries, Dried Bananas, Sunflower Seeds, Coconut Flakes, Golden Raisins Chocolate Chips, White Chocolate Chips, Chocolate Covered Espresso Beans, Freeze Dried Marshmallows, Peanut Butter Chips

**\$16 per person (minimum of 25 guests)**

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# PLATED LUNCH



*The Chase Park Plaza*

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## PLATED TWO COURSE LUNCH

All lunches are served with fresh bread and butter and choice of dessert. All plated lunches include iced tea, coffee and decaffeinated coffee.

### LUNCH

#### Chicken Caesar

Romaine, Grilled Chicken, Shaved Parmesan, Croutons, Caesar Dressing

**\$29 per person**

#### Chicken Tortilla

Iceberg and Romaine, Grilled Chicken, Corn and Black Bean Relish, Tomatoes, Fried Tortilla Strips, Chipotle Ranch Dressing

**\$31 per person**

#### Hot Pressed Italian Panini

Salami, Pepperoni, Mortadella, Arugula, Black Olive Tapenade, House Made Chips

**\$37 per person**

#### Buffalo Chicken Wrap

Breaded Chicken Tender, Chopped Lettuce, Ranch Dressing, House Made Chips

**\$35 per person**

#### Tri-Colored Tortellini

Garlic Cream Sauce, Sautéed Spinach, Dried Tomatoes

**\$34 per person**

### DESSERT

*(choose one)*

#### Peanut Butter and Chocolate Mousse Dome

Peanut Butter Mousse, Chocolate Crèmeux, Hazelnut Crunch

#### Lemon Meringue Tart

Lemon Curd, Italian Meringue, Blueberry Compote

#### Red Velvet Cheesecake

Red Velvet Sponge Cake, Vanilla Bean Cheesecake, Cherry Sauce

#### Chocolate Cheesecake

Cookie Crust, Whipped Cream, Chocolate Glaze

#### Strawberry Shortcake

Vanilla Sponge Cake, Macerated Berries, Whipped Cream

#### Coconut Panna Cotta

Passion Fruit Gel, Coconut Snow, Mango Crispies

#### Espresso Tart

Chocolate Sponge Cake, Espresso Ganache, Coffee Cream

#### Carrot Cake

Cream Cheese Icing, Candied Pecans, Salted Caramel Sauce

**\*Custom Dessert Logos are available \$3 per person**

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# PLATED LUNCH



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

## PLATED THREE COURSE LUNCH

Minimum of 25 guests required. All lunches are served with fresh bread and butter, choice of salad and choice of dessert. All plated lunches include iced tea, coffee and decaffeinated coffee.

### SALAD

*(choose one)*

#### Baby Romaine Heart

Shaved Parmesan, Pancetta Lardons, Chopped Egg, Cherry Tomatoes, Fresh Herbs, Creamy Dressing

#### Field Greens

Shaved Radishes, Olive Oil Marinated Fennel, Raspberry Crunch, White Wine Vinaigrette

#### Baby Kale

Shaved Parmesan, Toasted Croutons, Caesar Dressing

#### Port Wine Compressed Watermelon

Feta Crumbles, Baby Arugula, Honey Vinaigrette

#### Roasted Beets Frisée

Watercress, Blue Cheese Crumbles, Red Onions, Balsamic Dressing

#### Burrata and Tomato

Baby Greens, Sherry Balsamic Dressing

#### Baby Spinach

Pickled Red Onions, Shaved Red Beets, Blue Cheese Crumbles, Walnut Vinaigrette

#### Spring Greens

Roasted Apples, Caramelized Bacon, Yellow Cherry Tomatoes, Chase Park Plaza Dressing

### FEATHER

#### Roasted Chicken Breast

Roasted Garlic Mash Potatoes, Brown Butter Broccolini, Scallion Herb Oil, Red Wine Reduction

**\$41 per person**

#### Seared Duck Breast

Yukon Gold Potatoes, Fava Beans and Fennel, Orange Ginger Glaze

**\$43 per person**

#### Spinach and Boursin Cheese

#### Stuffed Chicken Roulade

Roasted Root Vegetables, Apples and Fennel

**\$45 per person**

### FIN

#### Dill Rubbed Seared Salmon

Jasmine Rice, Soy Glazed Baby Bok Choy, Red Cabbage Slaw

**\$44 per person**

#### Seared Monk Fish

Green Pea and Herb Risotto, Saffron Cream Sauce

**\$47 per person**

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# PLATED LUNCH



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

## PLATED THREE COURSE LUNCH CONTINUED

Minimum of 25 guests required. All lunches are served with fresh bread and butter, choice of salad and choice of dessert. All plated lunches include iced tea, coffee and decaffeinated coffee.

### VEGETARIAN

#### Crispy Tofu

Stir Fry Vegetable, Ginger Soy Sauce

**\$36 per person**

### HOOF

#### Fig Stuffed Pork Loin

Potato Au Gratin, Braised Red Cabbage, Chestnut Crumbles

**\$45 per person**

#### Grilled Flat Iron

Chimichurri Sauce, Roasted Red Skin Potatoes, Braised Fennel, Sherry Demi-Glace

**\$52 per person**

#### Hanger Steak

Parsnip Puree, Roasted Local Mushrooms, Brussel Sprouts, Dijon Demi-Glace

**\$53 per person**

#### Red Wine Braised Beef Short Rib

Mashed Purple Potatoes, Asparagus Tips and Braising Reduction

**\$55 per person**

### VEGAN / GLUTEN-FREE / DAIRY-FREE

#### Red Quinoa Bowl

Beets, Edamame, Toasted Almonds, Baby Kale, Cilantro Vinaigrette

### DESSERTS

*(choose one)*

#### Peanut Butter and Chocolate Mousse Dome

Peanut Butter Mousse, Chocolate Crèmeux, Hazelnut Crunch

#### Lemon Meringue Tart

Lemon Curd, Italian Meringue, Blueberry Compote

#### Red Velvet Cheesecake

Red Velvet Sponge Cake, Vanilla Bean Cheesecake, Cherry Sauce

#### Chocolate Cheesecake

Cookie Crust, Whipped Cream, Chocolate Glaze

#### Strawberry Shortcake

Vanilla Sponge Cake, Macerated Berries, Whipped Cream

#### Coconut Panna Cotta

Passion Fruit Gel, Coconut Snow, Mango Crispies

#### Espresso Tart

Chocolate Sponge Cake, Espresso Ganache, Coffee Cream

#### Carrot Cake

Cream Cheese Icing, Candied Pecans, Salted Caramel Sauce

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# BOX LUNCH



## BOX LUNCH

\$35 per person – minimum order of 10 per sandwich.

### Roast Beef

Baby Arugula, Provolone, Caramelized Balsamic Onions, Pretzel Bun

### Shaved Turkey

Lettuce, Tomatoes, Cranberry Cream Cheese, Whole Wheat Bun

### Grilled Chicken

Tomato Pesto, Swiss, Baby Kale, Brioche Bun

### Grilled Portobello Wrap

Roasted Squash, Hazelnut Gremolata

### *Accompanied with:*

#### Whole Fruit

Apple, Orange, Banana (*choose one*)

#### Fresh Baked Cookie

#### Billy Goat Chips

### \*Gluten-Free Bread Available

*\$2 additional per person*

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# EXECUTIVE LUNCH BUFFETS



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## EXECUTIVE LUNCH BUFFETS

Maximum of 24 guests. All lunch buffets are served with fresh bread and butter, iced tea, coffee and decaffeinated coffee. Priced based upon 90 minutes of service.

### EXECUTIVE CHASE CLUB WRAPS

#### Chef's Soup of the Day

*(choose one)*

#### Caesar Salad

Romaine Hearts, Croutons, Parmesan,  
Caesar Dressing

#### Bowtie Pasta Salad

Black Olives, Sundried Tomatoes, Scallions,  
Artichoke Hearts, Basil Pesto

*(choose two)*

#### Vegetarian Wrap

Portobello Mushroom, Marinated Roasted  
Vegetables, Red Pepper Hummus

#### Turkey Tortilla Wrap

Cheddar, Bacon, Tomatoes, Romaine,  
Cranberry Spread

#### Buffalo Chicken Wrap

Lettuce, Ranch Dressing

#### Italian Sandwich

Spicy Salami, Genoa Salami, Mortadella,  
Mozzarella, Giardiniera, Ciabatta

#### Chef's Selection of Mini Desserts

Cheese Cake, Fresh Fruit Tartlet, Pot de Crème

**\$40 per person**

### EXECUTIVE GOURMET SANDWICH SHOP

#### Roasted Tomato Basil Bisque

*(choose one)*

#### Mediterranean Macaroni Salad

#### Local Green Salad

Vegetables, House Vinaigrettes

*(choose two)*

#### Hot Italian Panini

Capicola, Genoa Salami, Roasted Red Peppers,  
Provolone, Wild Arugula, Basil Pesto Aioli

#### Reuben

Corned Beef, Sauerkraut, Swiss, 1000 Island

#### Apple Chicken Salad

Toasted Walnuts, Butter Lettuce, Flaky Croissant

#### Grilled Mediterranean

Vegetable and Red Pepper Hummus Wrap

#### Chef's Selection of Mini Desserts

Cheese Cake, Fresh Fruit Tartlet, Pot de Crème

**\$43 per person**

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# LUNCH BUFFETS



## LUNCH BUFFETS

Minimum of 25 guests required. All lunch buffets are served with fresh bread and butter, iced tea, coffee and decaffeinated coffee. Priced based upon 90 minutes of service.

### CHASE CLUB WRAPS

#### Chef's Soup of the Day

#### Caesar Salad

Romaine Hearts, Croutons, Parmesan,  
Caesar Dressing

#### Bowtie Pasta Salad

Black Olives, Sundried Tomatoes, Scallions,  
Artichoke Hearts, Basil Pesto

#### Vegetarian Wrap

Portobello Mushroom, Marinated Roasted  
Vegetables, Red Pepper Hummus

#### Turkey Tortilla Wrap

Cheddar, Bacon, Tomatoes, Romaine,  
Cranberry Spread

#### Buffalo Chicken Wrap

Lettuce, Ranch Dressing

#### Italian Wrap

Spicy Salami, Genoa Salami, Mortadella,  
Mozzarella, Giardiniera, Ciabatta

#### Chef's Selection of Mini Desserts

Cheese Cake, Fresh Fruit Tartlet, Pot de Crème

**\$47 per person**

### GOURMET SANDWICH SHOP

#### Roasted Tomato Basil Bisque

#### Mediterranean Macaroni Salad

#### Local Green Salad

Vegetables, House Vinaigrettes

#### Hot Italian Panini

Capicola, Genoa Salami, Roasted Red Peppers,  
Provolone, Wild Arugula, Basil Pesto Aioli

#### Reuben

Corned Beef, Sauerkraut, Swiss, 1000 Island

#### Apple Chicken Salad

Toasted Walnuts, Butter Lettuce, Flaky Croissant

#### Grilled Mediterranean

Vegetable and Red Pepper Hummus Wrap

#### Chef's Selection of Mini Desserts

Cheese Cake, Fresh Fruit Tartlet, Pot de Crème

**\$52 per person**

*The Chase Park Plaza*

ROYAL SONESTA HOTEL

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# LUNCH BUFFETS



## LUNCH BUFFET CONTINUED

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### SOUTH OF THE BORDER

#### Tortilla Soup

#### Southwest Chopped Salad

Roasted Corn, Black Beans, Shredded Jack Cheese, Cherry Tomatoes, Chipotle Cream Dressing

#### Grilled Adobo Rubbed Flank Steak

#### Cumin Marinated Chicken

#### Tequila and Lime Marinated Cod

#### Flour and Corn Tortillas

Queso Fresco, Sour Cream, Tomatoes, Shredded Lettuce, Guacamole, Pickled Onions, Cilantro, Lime

#### Mexican Rice

#### Elote Corn

#### Tres Leches

#### Churros

#### Spanish Flan

*\$52 per person*

### STL BBQ

#### Iceberg Wedge Salad

Sundried Tomatoes, Chives, Parmesan Shavings, Bleu Cheese Dressing

#### Warm Potato Salad

Scallions, Bacon Bits

#### BBQ Brisket

Grilled Red Onion

#### Grilled Pork Steak

BBQ Rub

#### Rotisserie Chicken

Sweet BBQ Sauce

#### Green Beans with Brown Butter

#### Brown Sugar Baked Beans

#### Corn Bread

Whipped Maple Butter

#### Goosey Butter Cake

#### Ted Drewes Custard

*\$54 per person*

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# LUNCH BUFFETS



## LUNCH BUFFET CONTINUED

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### AROUND THE WORLD

#### Greek Salad

Chopped Romaine, Feta Cheese, Tomatoes, Cucumbers, Black Olives, Red Onion, Greek Dressing

#### Caprese Salad

Tomato, Fresh Mozzarella, Fresh Basil, Sea Salt, Balsamic Reduction

#### Sliced Gyro Meat

Warm Pita Bread, Roasted Onions, Diced Tomatoes, Lettuce

#### Thai Lemongrass Pork

Cashews, Green Peppers, Scallions

#### Coq Au Vin Chicken

Red Wine Sauce

#### Steamed Basmati Rice

#### Stir Fry Vegetables

#### Coconut Panna Cotta, Chocolate Pot de Crème, Mini Cheese Cakes

*\$52 per person*

### SANTE

#### Spinach Frisée Salad

Shaved Watermelon Radishes, Pickled Onions, Balsamic Vinaigrette

#### Marinated Tomato Salad

Feta, Red Onions, Cucumber

#### Tea Smoked Grilled Salmon

Lemon Gremolata

#### Roasted Chicken Breast

Chicken Jus

#### Whole Roasted Tri-Tip Beef

Dried Fruit Relish

#### Wild Rice Pilaf

#### Steamed Broccoli and Cauliflower

Roasted Almonds

#### Honey Glazed Baby Carrots

#### Fresh Fruit Salad, Berries and Granola Shooters, Fruit Tarts

*\$53 per person*

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# LUNCH BUFFETS



## LUNCH BUFFET CONTINUED

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### ARCHWAY

#### Broccoli and Cheddar Soup

#### Caesar Salad

Romaine, Croutons, Shaved Parmesan

#### Penne Pasta Salad

Asparagus, Sun Dried Tomatoes, Shaved Red Onion, Basil Pesto

#### Bacon Wrapped Meat Loaf

Roasted Mushrooms, Red Wine Sauce

#### Rosemary and Mustard Rubbed Pork Loin

Herb Demi-Glace

#### Chicken Piccata

Chicken Jus

#### Seasonal Vegetables

#### Garlic Mashed Potatoes

#### Chef Selection of Mini Desserts:

Cheese Cake, Fresh Fruit Tartlet, Pot de Crème

*\$55 per person*

*The Chase Park Plaza*

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# DINNER BUFFETS



## DINNER BUFFET

Minimum of 40 guests required. All dinner buffets are served with fresh bread and butter, iced tea, coffee and decaffeinated coffee. Priced based upon 90 minutes of service.

### OLIVE BLVD

#### Tom Yum Goong Soup

Spicy Broth, Shrimp, Mushroom, Lime, Vegetable

#### Crispy Greens

Shredded Carrots, Roasted Peanuts, Sesame Ginger Dressing

#### Asian Red Cabbage Salad

Baby Kale, Shaved Onions, Red Peppers, Honey Sriracha Dressing

#### Indian Paneer and Cauliflower Curry

Tomatoes, Peas

#### Pork Pad Thai

Rice Noodles, Bean Sprouts, Scallion

#### Beef and Broccoli

Soy Sauce

#### Burmese Chicken Curry

#### Naan Bread

#### Steamed Basmati Rice

#### Coconut Tapioca with Passion Fruit

#### Egg Custard Tartlet

#### Mango Sticky Rice

#### Macha Cheese Cake

*\$80 per person*

### MARYLAND

#### Lobster Bisque

#### Grilled Romaine Hearts

Fried Chickpeas, Shaved Parmesan, Roasted Red Peppers, Whole Grain Mustard

#### Marinated Tomato Salad

Heirloom Tomatoes, Cucumbers, Shaved Shallots, Tarragon

#### Grilled Beef Tenderloin

Roasted Asparagus Tips, Port Wine Sauce

#### Seared Sea Bass

Baby Spinach, Champagne Cream Sauce

#### Roasted Duck Breast

Caramelized Fennel, Black Berry Compote

#### Parsnip and Potato Au Gratin

#### Wild Mushroom Ravioli

Bacon Bits, Fried Sage, Red Pepper, Cream Sauce

#### Seasonal Vegetables

#### Crème Brûlée

#### Assorted Mini Desserts

*\$88 per person*

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# DINNER BUFFETS



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

## DINNER BUFFET CONTINUED

Minimum of 40 guests required. All dinner buffets are served with fresh bread and butter, iced tea, coffee and decaffeinated coffee. Priced based upon 90 minutes of service.

### THE HILL

#### Minestrone Soup

#### Baby Kale Caesar Salad

Croutons, Shaved Parmesan, Caesar Dressing

#### Caprese Salad

Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction

#### Tri-Colored Cheese Tortellini Salad

Olives, Sundried Tomatoes, Artichoke Hearts, Red Wine Vinaigrette

#### Anti-Pasta Display

#### Veal Scallopini

#### Chicken Milanese

#### Chianti Braised Beef Short Ribs

#### Parmesan Polenta

#### Ratatouille

Tomato, Squash, Eggplant, Red Pepper, Onion

#### Mushroom Ravioli

Béchamel Sauce, Peas, Bacon

#### Coconut Panna Cotta, Tiramisu, Ricotta Fruit Tartlet, Cannoli

*\$82 per person*

### WESTMINSTER

#### Tomato Bisque

#### Baby Spinach and Frisée

Candied Walnuts, Dried Cranberries, Queso Fresco, Whole Grain Mustard Vinaigrette

#### Baby Greens

Shaved Fennel, Orange Segments, Dried Strawberries, Roasted Nut Vinaigrette

#### Sauerbraten Beef Tenderloin

Bacon Lardons, Cipollini Onions, Scallions

#### Seared Sea Bass

Blistered Cherry Tomatoes, Beurre Blanc

#### Roasted Chicken Breast

Fava Bean and Asparagus Relish, Fried Spinach, Red Pepper Cream Sauce

#### Roasted Garlic Mashed Potatoes

#### Wild Rice Pilaf

#### Seasonal Vegetable

#### Chef's Selection of Mini Desserts

*\$89 per person*

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# P LATED DINNER



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

## THREE COURSE PLATED DINNER

Minimum of 25 guests required. All dinners are served with fresh bread and butter, choice of salad and choice of dessert. All plated dinners are served with iced tea, coffee and decaffeinated coffee.

### SOUP OR SALAD

*(choose one)*

#### Spring Medley

Pickled Red Onions, Shaved Fennel, Sunflower Seeds, Red Wine Vinaigrette

#### Kale

Roasted Pine Nuts, Garlic Croutons

#### Romaine

Crispy Croutons, Shaved Parmesan, Traditional Dressing

#### Spinach and Frisée

Pickled Beets, Orange Segments, Toasted Pistachio, Honey Vinaigrette

#### Baby Romaine

Boursin Cheese Crumbles, Crispy Bacon Lardons, Sundried Tomatoes, Bacon Vinaigrette

### Mushroom Cream Soup

Balsamic Drizzle

### Lobster Bisque

Port Wine

### Butternut Squash

Pumpkin Seed Oil

### Creamy Tomato Bisque

### DELUXE SALAD OPTIONS

*Additional \$3 per person*

#### Burrata

Marinated Tomatoes, Fried Basil, Arugula Pesto

#### Avocado and Mango Tower

Marinated Shrimp, Crispy Onions

#### Roasted Beets

Goat Cheese, Crushed Pistachios, Arugula Salad, Pumpkin Seed Oil Vinaigrette

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# P

## LATED DINNER



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### THREE COURSE PLATED DINNER CONTINUED

Minimum of 25 guests required. All dinners are served with fresh bread and butter, choice of salad and choice of dessert. All plated dinners are served with iced tea, coffee and decaffeinated coffee.

#### DESSERT

*(choose one)*

##### **Tiramisu**

Espresso Sponge, Mascarpone Mousse,  
Fresh Raspberries

##### **Cheesecake**

Graham Cracker Crust, Fresh Berries,  
Whipped Cream

##### **Peanut Butter and Chocolate Mousse Dome**

Peanut Butter Mousse, Milk Chocolate Crèmeux,  
Hazelnut Crunch

##### **Key Lime Tart**

Key Lime Curd, White Chocolate Mousse,  
Blackberry Compote

##### **Red Velvet Cheesecake**

Red Velvet Sponge Cake, Vanilla Bean  
Cheesecake, Cherry Sauce

##### **Carrot Cake**

Cream Cheese Icing, Candied Pecans,  
Salted Caramel Sauce

##### **Peaches and Cream**

Almond Dacquoise, Vanilla Bean Bavarian,  
Peach Compote

##### **S'mores**

Graham Cracker Crust, Dark Chocolate Crema,  
Toasted Marshmallow

*\*Custom Dessert Logos are available for  
\$3 per person*

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## LATED DINNER



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### THREE COURSE PLATED DINNER CONTINUED

Minimum of 25 guests required. All dinners are served with fresh bread and butter, choice of salad and choice of dessert. All plated dinners are served with iced tea, coffee and decaffeinated coffee.

#### PASTA

##### Wild Mushroom Ravioli

Roasted Forest Mushrooms, Green Peas, Cherry Tomatoes, Garlic Bechamel

**\$51 per person**

##### Lobster Ravioli

Lobster Meat, Saffron Cream Sauce

**\$54 per person**

#### FEATHER

##### Crispy Roasted Chicken Breast

Potato au Gratin, Green Asparagus, Port Wine Reduction

**\$56 per person**

##### Pan Seared Duck Breast

Mascarpone Polenta, Roasted Brussels Sprouts, Chestnut Demi Glaz with Dried Cranberries

**\$58 per person**

##### Boursin and Spinach Chicken Roulade

Savory Croissant Bread Pudding with Onions and Herbs, Roasted Baby Vegetable

**\$59 per person**

##### Pistachio Crusted Chicken Breast

Garlic Mashed Potato, Blistered Cherry Tomatoes, Port Wine Demi

**\$62 per person**

#### FIN

##### Grilled Salmon

Wild Rice Pilaf, Seasonal Vegetable, Citrus Beurre Blanc

**\$63 per person**

##### Herb and Garlic Butter Crusted Cod Loin

Parsnip Potato Puree with a Lemon Butter Cream Sauce

**\$59 per person**

##### Roasted Halibut

Mushroom Ravioli, Creamy Leeks, Marinated Tomatoes, Gremolata

**\$85 per person**

##### Seared Sea Bass

Saffron Orzo, Broccolini with Lemon Zest, Dill Cream Sauce

**\$85 per person**

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## LATED DINNER



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### THREE COURSE PLATED DINNER CONTINUED

Minimum of 25 guests required. All dinners are served with fresh bread and butter, choice of salad and choice of dessert. All plated dinners are served with iced tea, coffee and decaffeinated coffee.

#### HOOF

##### **Grilled in-Bone Pork Chop**

Smashed Sweet Potatoes, Roasted Asparagus Tips and Mini Bello Mushrooms, Port Wine Demi-Glace

**\$59 per person**

##### **Sauerbraten Short Rib**

Aged Cheddar Polenta, Roasted Brussels Sprouts with Pancetta, Mushroom Ragout

**\$68 per person**

##### **Roasted Rack of Lamb**

Green Pea Risotto, Grilled Zucchini and Squash, Whole Roasted Baby Peppers, Mint Chimichurri Sauce

**\$69 per person**

##### **Grilled Bone in Veal Chop**

Cheese Scallop Potatoes, Roasted Asparagus With Lemon Zest, Bone Marrow Demi Glace

**\$70 per person**

##### **New York Strip**

Smashed Red Skin Potatoes, Asparagus Tips, Roasted Baby Squash, Port Wine Demi-Glace

**\$72 per person**

##### **Grilled Beef Tenderloin**

Polenta Cake, Honey Glazed Root Vegetable, Blistered Cherry Tomatoes, Demi-Glace

**\$79 per person**

##### **New York Strip with Grilled Shrimp**

Smashed Red Skin Potatoes, Asparagus Tips, Roasted Baby Squash, Port Wine Demi-Glace

**\$84 per person**

##### **Grilled Beef Tenderloin with Salmon Filet**

Polenta Cake, Honey Glazed Root Vegetable, Blistered Cherry Tomatoes, Demi-Glace

**\$90 per person**

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# P LATED DINNER



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

## THREE COURSE PLATED DINNER CONTINUED

Minimum of 25 guests required. All dinners are served with fresh bread and butter, choice of salad and choice of dessert. All plated dinners are served with iced tea, coffee and decaffeinated coffee.

### VEGAN/GLUTEN FREE/DAIRY FREE

#### Garden Noodles

Zucchini, Carrot and Squash Noodles,  
Roasted Root Vegetables, Umami Demi-Glace

#### Indian Vegetable Curry

Potatoes, Peas, Carrots, Eggplant with  
Spiced Coconut Milk

#### Red Quinoa Bowl

Fresh Mint, Cranberries, Pomegranate

### DUAL ENTRÉE OPTIONS

Choose one added to any entrée.

**Sea Bass \$18 per person**

**Salmon \$14 per person**

**Boursin and Spinach Chicken Roulade  
\$14 per person**

**Shrimp \$14 per person**

**Crab Cake \$16 per person**

**Petite Beef Tenderloin \$18 per person**

**Short Rib \$18 per person**

### CHOICE OF OPTION (SPLIT ENTRÉE)

Final selections due in advance with place cards denoting each guest's entrée.

#### 2 Entrée Selections

*additional \$6 per person*

#### 3 Entrée Selections

*additional \$8 per person*

### TABLESIDE ORDERING

Maximum of 200 guests with 120 minutes of services needed.

#### 2 Entrée Selections

*additional \$22 per person*

#### 3 Entrée Selections

*additional \$29 per person*

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# CARVING STATIONS



## CARVING STATION

All carving stations require an attendant fee of \$150 for every 75 guests.  
Prices based on 90 minutes of service.

### Oven Roasted Turkey

Roasted Carrots, Parsnip, Celery Root  
with Rosemary

*Serves 25 guests*

**\$310 each**

### Prime Rib

Roasted Asparagus, Creamy Potato Puree,  
Au Jus, Horseradish Cream

*Serves 30 guests*

**\$500 each**

### Suckling Pig

Herb Rubbed Purple and Redskin Potatoes with  
Caramelized Apples

*Serves 50 guests*

**\$500 each**

### Beef Tenderloin

Popovers, Mushroom Ragout, Red Wine  
Demi-Glace

*Serves 20 guests*

**\$390 each**

### Whole Roasted Snapper

Wild Rice, Spicy Papaya and Carrot Slaw, Garlic Soy  
Dipping Sauce

*Serves 20 guests*

**\$350 each**

### Roasted Side of Salmon

Thyme and Garlic Roasted Baby Red Potatoes, Dill,  
Lime Zest, White Wine Cream Sauce

*Serves 25 guests*

**\$350 each**

### Roasted Bone in Ham

Maple and Mustard Glaze

*Serves 40 guests*

**\$425 each**

*The Chase Park Plaza*

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# R

## ECEPTION SELECTIONS



### RECEPTION SELECTIONS

Minimum orders of 24 pieces required.

#### COLD

##### Deviled Eggs

with Salmon Roe, Fresh Dill

\$5

##### Antipasto Skewer

\$5

##### Stuffed Cucumber

Roasted Red Pepper Hummus, Micro Cilantro

\$6

##### Tuna Tartare in a Waffle Cone

\$6

##### Shrimp Ceviche

Diced Green Peppers, Cilantro, Waffle Cone

\$7

##### Smoked Salmon Tartare

Lemon Crème Fraiche, Fried Capers

\$6

#### WARM

##### Mini Stuffed Mushroom Profiterole

\$5

##### Potato Samosas

with Cucumber Raita

\$5

##### Baked Mini Brie in Puff Pastry

with Raspberry Jam

\$5

##### Teriyaki Beef Skewer

\$5

##### Spring Roll

with Sweet Chili Dipping Sauce

\$5

##### Sriracha Meatball Skewer

\$6

##### Pecan-Crusted Chicken Tenders

\$6

##### Mini Beef Wellington

\$6

##### Mini Steam Bun

with Korean Style Marinated Pork Belly

\$6

##### Mini Chicken and Waffle

\$6

##### Pork Dumpling

with Soy Dipping Sauce

\$6

##### Toasted Ravioli

Marinara

\$6

##### Bacon Wrapped Dates with Blue Cheese Drizzle

\$6

##### Shrimp Tempura

with Sweet Chili Dipping Sauce

\$6

##### Crab Cake

with Old Bay Remoulade

\$6

##### Shrimp and Pork Shumai Dim Sum

with Cilantro Sesame Dipping Sauce

\$7

##### Lamb Lollipop

with Mint Chimichurri

\$7

##### Beef Short Rib Tartlet

Pickled Onions and Whipped Boursin Crème

\$7

##### Petite Reuben

\$7

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# R

## ECEPTION COLD BUFFET



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### RECEPTION COLD BUFFET DISPLAY

Minimum of 25 guests required unless noted. Price based on 90 minutes of service.  
Must be ordered based upon the guest guarantee.

#### Crudité

Baby Carrots, Broccoli, Cauliflower, Snap Peas, Asparagus, Baby Peppers, Radishes

**\$8 per person**

#### Antipasto

Chef's Selection of Cured Meats, Vegetables, Olives

**\$14 per person**

#### Charcuterie

Chef's Selection of Cured Meats and Sausages

**\$15 per person**

#### Salad Bar

Field Greens, Romaine, Spinach, Cucumber, Radish, Broccoli, Carrot, Chopped Egg, Bacon Lardon, Onion, Sunflower Seed, Shaved Cheese, Crumbled Blue Cheese, Crouton, Assorted Dressings and Oils

**\$16 per person**

#### Seafood Display

Chilled Shrimp, Oysters, Marinated Crab Claws

**\$22 per person**

#### Cheese Display

Chef's Selection of Cheese, Dried Fruit and Nuts, Breads and Crackers

**\$16 per person**

#### Fresh Fruit Display

Chef's Selection of Fresh Fruits and Berries

**\$11 per person**

#### Ultimate Seafood Display

Chilled Shrimp, King Crab Legs, Oysters, Lobster Tails, Marinated Crab Claws

**\$32 per person**

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## ECEPTION COLD BUFFET



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### RECEPTION COLD BUFFET DISPLAY CONTINUED

Minimum of 25 guests required unless noted. Price based on 90 minutes of service.

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#### SALMON TWO WAYS

##### Sliced Cold Smoked Salmon

Herb Cream Cheese, Shallots, Capers,

##### Whole Warm Smoked Side of Salmon

Lemon Gremolata, Dill Crème Fraiche,  
Assorted Breads and Crackers

**\$16 per person (Minimum 25 people)**

#### CONE DISPLAY

##### Tuna Poké

Sesame Cone, Soy Sauce, Toasted  
Sesame Seeds

##### Chicken and Waffle

Waffle Cone, Bacon Bits, Maple Syrup

##### Breaded Buffalo Chicken

Buffalo Sauce, Fried Chicken, Ranch

##### Salmon Tartare

Dill Cream, Micro Greens

##### Smoked Salmon Mousse

Pickled Red Onions, Boursin Cheese

##### Beef Tartare

Diced Fresh Beef, Capers, Olives, Fresh Parsley

**\$16 per person**

**Choose 3 cones per person**

#### HUMMUS BAR

Tunisian Hummus, Garlic Herb Hummus, Greek  
Hummus, Red Pepper Hummus, Lavash Crackers,  
Pita Chips, Grilled Crostini

**\$14 per person**

#### CEVICHE

##### Shrimp, Bay Scallops, Grouper

Lime Sweet Marinade, Lemon Jalapeño Marinade,  
Orange Vinegar Marinade, Mango, Cilantro,  
Avocado, Watermelon, Red Onions

**\$22 per person**

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# R

## CEPTION HOT BUFFET



### RECEPTION HOT BUFFET DISPLAY

Minimum of 25 guests required. Price based on 90 minutes of service.

Must be ordered based upon the guest guarantee. Minimum of 3 stations for dinner.

#### Ramen Station

Chicken Miso Broth, Pork Tonkotsu Broth, Shoyu Broth

Braised Pork Belly, Shredded Duck,

Ramen Noodles, Scallions, Boiled Egg, Shredded Cabbage, Sautéed Enoki Mushrooms, Crispy Seaweed, Roasted Sesame Seeds

**\$20 per person**

#### Korean BBQ Lettuce Wrap

Bulgogi Beef, Chili Marinated Pork Belly, Honey Glazed Chicken

Romaine Lettuce Leaves, Steamed Rice, Pickled Daikon, Scallions, Sesame Paste, Sliced Radishes, Grilled Onions

**\$21 per person**

#### Greek

Shaved Gyro Meat, Mediterranean Chicken

Pita, Tzatziki Sauce, Diced Tomatoes, Spicy Tomato Relish, Shaved Red Onion, Shredded Lettuce

**\$21 per person**

#### Curry

Indian Chicken Masala, Burmese Beef Curry, South Indian Vegetable Paneer Curry with Peas and Potatoes

Jasmine Rice, Naan, Cucumber Raita

**\$23 per person**

#### BBQ Station

Smoked Brisket, Pulled Pork

Pineapple BBQ Sauce, Chipotle BBQ Sauce, Bourbon BBQ Sauce, Coleslaw, Creamy Dressing, Red Cabbage Slaw, Green Chili Dressing

Assorted Buns and Breads

**\$26 per person**

#### Chicken and Chorizo Paella

Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

**\$14 per person**

#### Seafood Paella

Clams, Mussels, Shrimp, Chorizo

Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

**\$17 per person**

#### Sliders

Buffalo Chicken Slider

Ranch Dressing, Shredded Lettuce on Potato Bun

Beef Slider

Caramelized Onions, Swiss on Potato Bun

Pulled Pork Slider

BBQ Sauce, Fried Onions on Potato Bun

**\$20 per person**

*The Chase Park Plaza*

ROYAL SONESTA HOTEL

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# R

## ECEPTION HOT BUFFET



### RECEPTION HOT BUFFET DISPLAY CONTINUED

Price based on 90 minutes of service. Chef attendant fee of \$150 for every 75 guests. Minimum of 75 guests required. Must be ordered based upon the guest guarantee. Minimum of 3 stations for dinner.

#### ARTISAN PASTA AND GRAIN STATION

*Choose one option:*

##### ARTISAN PASTA

###### Lobster Ravioli

Blistered Yellow Tomatoes, Asparagus Tips,  
Caramelized Mango,

Fresh Basil, Brown Butter Cream Sauce

###### Tagliatelle Pasta

Red Wine Braised Beef Short Rib, Sun Dried  
Tomato, Ricotta Cheese

*\*Gluten free station is available*

###### Orso with Seared Portobello

Shaved Brussel Sprouts, Pistachios, Saffron  
Cream Sauce

**\$22 per person**

#### GRAIN STATION

##### Polenta

Cream Cheese, Roasted Red Peppers and  
Eggplant Stew, Fried Basil

##### Risotto

Red Wine Risotto, Blackberries, Caramelized  
Fennel, Fresh Dill

##### Shrimp & Grits

Garlic Butter Seared Baby Shrimp, Stewed  
Tomato Jam, Bacon Lardons, Fresh Scallions

**\$22 per person**

#### MAC AND CHEESE

##### Red Wine Braised Beef Short Ribs

Quick Pickled Cabbage Slaw

**\$22 per person**

#### STREET TACOS

##### Ancho Pepper and Lime Rubbed Tilapia, Shredded Barbacoa Meat

Cilantro Rice, Pico de Gallo, Queso Fresco, Sweet  
Picked Red Onions, Cilantro, Guacamole, Shredded  
Lettuce, Flour and Corn Tortillas

**\$22 per person**

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# DESSERT STATIONS



## DESSERT STATIONS

Nitrogen dessert and warm dessert stations require an attendant fee of \$150 for every 75 guests. Price based on 90 minutes of service. Minimum of 25 guests required.

### Cold as Ice Liquid Nitrogen Desserts

Frozen Caramel Corn- Peanuts, Chocolate Chips, Fizzy Strawberries and Cream Pops, Chocolate or Vanilla Ice Cream with Assorted Toppings

***\$22 per person - Choose two***

### Cupcake Bar

Assorted Large and Mini Cupcakes to Include: Red Velvet, Double Chocolate, Classic Vanilla, Carrot Cake, Strawberry Shortcake, Banana Cream

***\$14 per person***

### Warm Dessert Station

Chef's Selection of Seasonal Crisp Bread Pudding with Crème Anglaise, Warm Chocolate Cake with Fudge Sauce, À la Mode Ice Cream

***\$14 per person***

### Verrine Station

Assorted Desserts in Shot Glasses to Include: Tropical, Triple Chocolate, Lemon Raspberry, Black Forest, Peanut Butter and Jelly, Cheese Cake

***\$15 per person***

### French Macarons

Assorted French Macarons with Chef's Selection of Seasonal and Innovative Flavors

***\$16 per person***

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# B

## EVERAGE SERVICE



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### BEVERAGE SERVICE

Bartender fee of \$150. 1 attendant per 75 guests.

#### SILVER BAR

Concierge Vodka, Gin, Rum, Bourbon,  
Scotch, Tequila

##### Selection of Beer:

Budweiser, Bud Light, Miller Light, Michelob  
Ultra, O'Doul's

##### Royal Sonesta's Selection of Wine:

Fox Brook Chardonnay, Canyon Road Cabernet,  
Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks,  
Still Water

**One Hour: \$18**

**Two Hour \$29**

**Three Hour: \$38**

**Four Hour: \$45**

**Per Drink: \$9**

#### GOLD BAR

Tito's Vodka, Bombay Gin, Jim Beam Bourbon,  
Seagram's Seven Canadian Whiskey, Cutty Sark  
Scotch, Bacardi Rum, Sauza Tequila

##### Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's,  
Heineken, Stella Artois, Schlafly Pale Ale

##### Royal Sonesta's Selection of Wine:

Fox Brook Chardonnay, Canyon Road Sauvignon  
Blanc, BV Century Cellars Cabernet, Canyon Road  
Pinot Noir, Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks,  
Still Water

**One Hour: \$22**

**Two Hour \$34**

**Three Hour: \$43**

**Four Hour: \$50**

**Per Drink: \$10**

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# B

## EVERAGE SERVICE



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### BEVERAGE SERVICE

Bartender fee of \$150. 1 attendant per 75 guests.

#### DIAMOND BAR

Ketel One Vodka, Stolichnaya Vodka, Beefeater Gin, Maker's Mark Bourbon, Jack Daniels Whiskey, Seagram's Seven Canadian Whiskey, Dewar's Scotch, Bayou Rum, Sauza Tequila

##### Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

##### Royal Sonesta's Selection of Wine:

William Hill Chardonnay, Canyon Road Sauvignon Blanc, Chateau Souverain Cabernet, Canyon Road Pinot Noir, Domaine Ste. Michelle Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

**One Hour: \$25**

**Two Hour \$39**

**Three Hour: \$51**

**Four Hour: \$61**

**Per Drink: \$12**

#### PLATINUM BAR

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire, Maker's Mark Bourbon, Jack Daniel's Whiskey, Crown Royal Whisky, Chivas Regal Scotch Whisky, Bacardi 8 Rum, Patrón Tequila,

##### Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly IPA, O'Fallon King Louie Stout

##### Royal Sonesta's Selection of Wine:

William Hill Chardonnay, Matteo Braidot Pinot Grigio, Chateau Souverain Cabernet, Seven Falls Merlot, Domaine Ste. Michelle Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

**One Hour: \$32**

**Two Hour \$48**

**Three Hour: \$62**

**Four Hour: \$74**

**Per Drink: \$13**

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# B

## EVERAGE SERVICE



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

### BEVERAGE SERVICE

Bartender fee of \$150. 1 attendant per 75 guests.

#### BEER & WINE

##### Selection of Beer:

Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

##### Royal Sonesta's Selection of Wine:

Fox Brook Chardonnay, Canyon Road Sauvignon Blanc, BV Century Cellars Cabernet, Canyon Road Pinot Noir, Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

**One Hour: \$20**

**Two Hour \$32**

**Three Hour: \$41**

**Four Hour: \$48**

#### CONSUMPTION BAR

	HOST	CASH
<b>Silver Spirits</b>	<b>\$9</b>	<b>\$10</b>
<b>Gold Spirits</b>	<b>\$10</b>	<b>\$11</b>
<b>Diamond Spirits</b>	<b>\$12</b>	
<b>Platinum Spirits</b>	<b>\$13</b>	
<b>Wine by the Glass</b>	<b>\$8</b>	<b>\$10</b>
Fox Brook Chardonnay, Canyon Road Sauvignon Blanc, BV Century Cellars Cabernet, Canyon Road Pinot Noir		
<b>Sparkling</b>	<b>\$8</b>	<b>\$10</b>
Wycliff Sparkling		
<b>Domestic Beer</b>	<b>\$7</b>	<b>\$7</b>
Budweiser, Miller Lite, Michelob Ultra		
<b>Specialty/Import Beer</b>	<b>\$8</b>	<b>\$8</b>
O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale		
<b>Still Water &amp; Soft Drink</b>	<b>\$5</b>	<b>\$5</b>

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# BANQUET WINE LIST



*The Chase Park Plaza*

ROYAL SONESTA HOTEL

## BANQUET WINE LIST

### CHAMPAGNE

<b>Wycliff</b> California	38
<b>Domaine Ste. Michelle</b> Columbia Valley, Washington	45
<b>La Marca, Prosecco</b> Italy	55
<b>Chandon, Brut</b> California	65
<b>Chandon, Rosé</b> California	70
<b>Perrier-Jouët, Grand Brut</b> Epernay, France	125
<b>Möet &amp; Chandon, Brut</b> Epernay, France	155
<b>Veuve Clicquot, Brut</b> Reims, France	185
<b>Krug, Grande Cuvée</b> Reims, France	330

### CHARDONNAY

<b>Fox Brook</b> California	38
<b>William Hill</b> Central Coast, California	45
<b>Seven Falls</b> Wahluke Slope, Washington	50
<b>Sonoma Cutrer</b> Sonoma Coast, California	68
<b>Joseph Drouhin, Pouilly Fuisse</b> Burgundy, France	75
<b>Cakebread</b> Napa Valley, California	100

### PINOT GRIS/PINOT GRIGIO

<b>Canyon Road</b> California	38
<b>Matteo Braidot</b> Friuli Venezia Giulia, Italy	45
<b>Joel Gott</b> Willamette Valley, Oregon	55

### SAUVIGNON BLANC

<b>Canyon Road</b> California	38
<b>Mohua</b> Marlborough, New Zealand	45
<b>Domaine Laporte</b> Loire, France	48
<b>Duckhorn</b> Napa Valley, California	80

### PINOT NOIR

<b>Canyon Road, California</b> California	38
<b>Pedroncelli</b> Russian River, California	58
<b>Torii Mor</b> Willamette Valley, Oregon	72
<b>Meiomi</b> Sonoma Coast, California	75

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# BANQUET WINE LIST



## BANQUET WINE LIST CONTINUED

### MERLOT

<b>Canyon Road</b> California	<b>38</b>
<b>Seven Falls</b> Wahluke Slope, Washington	<b>50</b>
<b>Ferrari Carano</b> Sonoma, California	<b>75</b>

### CABERNET

<b>Canyon Road</b> California	<b>38</b>
<b>Chateau Souverain</b> Alexander Valley, California	<b>48</b>
<b>Franciscan</b> Napa Valley, California	<b>75</b>
<b>Jordan</b> Alexander Valley, California	<b>115</b>
<b>Caymus</b> Napa Valley, California	<b>155</b>

### RED VARIETALS

<b>Zuccardi, Malbec</b> Mendoza, Argentina	<b>48</b>
<b>Murphy-Goode, Liar's Dice, Zinfandel</b> Sonoma, California	<b>55</b>
<b>Brotte, Côtes du Rhône</b> France	<b>57</b>

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