

Catering Guide



breakfast & morning breaks

Minimum 15 Persons; Pricing is Per Person

Continental Breakfast Bar 10.00

Freshly Baked Seasonal Mini Muffins, Seasonal Tea Bread, Croissants, Butter, Preserves, Fruit

Greek Yogurt Bar 13.00

Greek Yogurt, House-Made Granola, Seasonal Berries, Fresh Fruit, Bananas, Raisins, Dried Cranberries, Honey, Pure Maple Syrup

Hotel Breakfast Buffet 17.00

French Toast, Pure Maple Syrup, Scrambled Eggs (Egg Whites Available Upon Request), Smoked Bacon, Sausage Patties, Home Fries, Sliced Fresh Fruit, Breakfast Pastries, Butter, Preserves, Cream Cheese.

Avocado Toast Bar 13.00

Thick-cut 7 Grain Bread, Mashed Ripe Avocado, Tomatoes, Red Onions, Cucumbers, Capers, Chopped Bacon, Hard Boiled Eggs, Baby Arugula, Fresh Dill, Cilantro Sprigs

Oatmeal Bar 13.00

Whole Grain Rolled Oats, Brown Sugar, Honey & Maple Syrup, Fresh Berries, Dried Cranberries, Banana Chips, Sunflower Seeds, Pumpkin Seeds, Whole Milk, Almond Milk

Smoothies 5.00

*Served in pitchers
(Choose Two)*

- Strawberry, Banana, Vanilla Yogurt
- Spinach, Avocado, Almond Milk, Agave Nectar
- Orange Creamsicle

Smoked Salmon Bar 14.00

Smoked Salmon, Sliced Hard Boiled Eggs, Capers, Dill, Sliced Tomato, Sliced Onion, Cream Cheese, Mini Bagels

Enhancements (Priced per Person)

Fruit & Berry Platter (sliced)	5.00
Fruit & Berry Salad (chopped)	4.00
Bagels & Cream Cheese	4.00
Individual Yogurt Parfaits	3.00
Seasonal Tea Bread	2.00

All breakfast menus include freshly brewed regular and decaffeinated coffee, deluxe tea service, juices, and filtered water.

lunch - sandwiches

Minimum 15 Persons; Pricing is Per Person

Mini Deli Sandwich Bar

16.00

(Choose Three)

- Miso Glazed Salmon, Asian Slaw, Watercress
- Petite Tenderloin, White Cheddar, Arugula, Caramelized Shallot Aioli
- Turkey, Brie, Cranberry Aioli, Mixed Greens
- Smoked Turkey, Cabbage Slaw, Swiss Cheese Rye Bread
- Turkey Club Sandwich on a Roll, Bacon, Lettuce, Tomato
- Shrimp Bahn Mi Slider: Pickled Jalapeno, Kimchi, Watermelon Radish, Green Onion, Baguette
- Tomato, Mozzarella, Arugula, Pesto
- Grilled Vegetables, Goat Cheese, Mixed Greens
- All-White Meat Waldorf Chicken Salad, Diced Apples, Celery

(Choose Two)

- Pee Wee Potato Salad, Whole Grain Mustard, Dill
- Yellow Potato Salad, Smoked Corn, Bacon, Pickled Onions, Scallion
- Mixed Greens, Carrot, Cucumber, Grape Tomatoes, Radish
- Caesar Salad
- Tomato, Mozzarella, Basil Salad
- Quinoa Tabbouleh
- Grilled Vegetables
- Rice Noodles, Marinated Tofu, Crispy Vegetables

Includes: Cookies, Dessert Bars, House Made Potato Chips

Hot Slider Bar

18.00

(Choose Three)

- Buffalo Chicken Slider: Brioche Bun, Aged Cheddar, Applewood Smoked Bacon, Ranch
- Lamb Slider: Brioche Bun, Tzatziki, Pickled Red Onion, Arugula, Aged White Cheddar
- Asian Slider: All Beef Patty, Gochujang Aioli, Cabbage Slaw, Jalapeno, Daikon Radish.
- Shrimp Bahn Mi Slider: Jalapeno, Green Onion, Kimchi, Watermelon Radish, Baguette.
- Bacon Cheddar Slider: All Beef Patty, Applewood Smoked Bacon, Brioche Bun, Aged Cheddar.
- Cheddar Slider: All Beef Patty, Brioche Patty, Aged Cheddar

(Choose Two)

- Pee Wee Potato Salad, Whole Grain Mustard, Dill
- Yellow Potato Salad, Smoked Corn, Bacon, Pickled Onions, Scallion
- Mixed Greens, Carrot, Cucumber, Grape Tomatoes, Radish
- Caesar Salad
- Tomato, Mozzarella, Basil Salad
- Quinoa Tabbouleh
- Grilled Vegetables
- Rice Noodles, Marinated Tofu, Crispy Vegetables

Includes: Cookies, Dessert Bars, House Made Potato Chips



All menus include freshly brewed regular and decaffeinated coffee, deluxe tea service, Coke products, juices, and filtered water.

lunch - boxed

Minimum 15 Persons; Pricing is Per Person

Boxed Lunch

(Choose Three)

13.00

- Grilled Chicken, Provolone, Roasted Red Pepper, Pesto Aioli, Leaf Lettuce
- Turkey, Brie, Whole Grain Mustard, Arugula
- Grilled Chicken Caesar Wrap, Shredded Romaine, Parmesan Cheese
- Italian Hoagie
- Ham, Swiss, Honey Mustard, Sliced Tomato, Lettuce
- Tomato, Mozzarella, Pesto, Arugula
- Roasted Portabello, Roasted Red Pepper, Mozzarella, Sundried Tomato Pesto
- Tuna Salad, Hard Boiled Eggs, Capers, Leaf Lettuce, Sliced Tomato
- Turkey Club, Turkey, Lettuce, Tomato, Red Onion, Mayonnaise, Brioche Bun.

Includes: cookie, chips, whole fruit, and soft drink.
Any sandwich selection can be made into a wrap.



reception & afternoon breaks

Minimum 15 Persons; Pricing is Per Person

Crudité Vegetables 5.00

Raw Cauliflower, Raw Carrots, Cucumbers, Red Peppers, Raw Broccoli, Green Goddess Dressing, Hummus

Hummus 6.00

Traditional Chickpea Hummus, Roasted Pepper Hummus, Assorted Crisps and Pita Crisps

Mediterranean 10.00

Hummus, Falafel, Grilled Pita, Shepherd's Salad, Tzaziki, Kalamata Olives with Roasted Garlic and Lemon Peel

Chips and Dips 7.00

Sea Salt Cracked Pepper House Made Chips, Sour Cream & Onion House Made Chips, Coriander Sea Salt Plantain Chips, Ranch Dip, Fire Roasted Salsa



Take Me out to the Ballgame 11.00

Soft Pretzels, Yellow Mustard, Kettle Corn, Freshly Squeezed Lemonade

Rice Krispie Break 4.00

Classic Rice Krispie Treat, Chocolate Dipped Rice Krispie Treat, Caramel Drizzled Rice Krispie Treat

Bruschetta Break 10.00

Tomato, Basil, Mozzarella; Kalamata Olive Tapenade; Pear, Stilton Bleu Cheese

Tortilla Chip Bar 9.00

Tortilla Chips, Fire Roasted House Made Salsa Traditional House Made Guacamole, Sour Cream

Basic Cheese Board 10.00

Havarti with Dill, Brie, Smoked Gouda, Cheddar, Grapes, Crackers, Sliced Baguette

Local Cheese Board 20.00

(Selections subject to availability) Aged Goat Cheese, Herbal Jack, Organic Oma, Ewe's Blue, Grapes, Berries, Truffle Honey, Breadsticks, Crackers, Sliced Baguette

Street Food Station 18.00

(Choose Two)

- Octopus Taco: Charred Spanish Octopus, Pickled Onion, Mole, Cashews, Micro Cilantro.
- Sev Puri: Mint & Tamarind Chutney, Rice Crisp, Tomatoes, Red Onion, Crispy Chickpea Noodle
- Street Corn: Roasted Corn, Lime Crema, Queso Fresco, Cilantro, Smoked Paprika
- Street Taco: Soy Braised Pork, House Pickled Cucumber & Carrot, Micro Cilantro, Garlic Chili Aioli
- Lettuce Wrap: Garlic Chili Tofu, Bibb Lettuce, Soy Marinate Shitake Mushrooms, Shredded Carrots
- Chinese Bhel: Fried Noodles, Carrots, Cabbage, Red Onion, Green Onion, Garlic Chili Sauce
- Pork Bao Buns: Pickled Carrot & Cucumber, Sriracha Aioli, Micro Cilantro, Jalapeno

reception & afternoon breaks

Minimum 15 Persons; Pricing is Per Person

Local Salume Board

13.00

Local Salume Beddu Cured Meats, Castel Vetrano Olives, Charred Toast Points, House Made Jam, Toasted Pepitas, Local Honey, House Pickled Vegetables, Whole Grain Mustard

Flatbreads

17.00

(Choose Three)

- Duck Confit, Huckleberries, Pickled Red Onion, Arugula, Goat Cheese
- Smoked Salmon, Cream Cheese, Dill, Capers, Red Onion, Tomato, Lemon
- Chicken Tikka Masala, Red Peppers, Red Onion, Cilantro, Feta
- Buffalo Chicken, Mozzarella, Applewood Smoked Bacon, Ranch
- Wild Mushroom, Arugula, Goat Cheese, Garlic Sauce, Truffle Oil
- Pulled Pork, Pineapple, Green Onion, BBQ Sauce
- Pepperoni, Mozzarella
- Fresh Mozzarella, Provolone, Parmesan
- Roma Tomato, Fresh Mozzarella, Basil

Asian Dumplings

15.00

Duck Confit Bao, Hoisin, Pickled Vegetables, Cilantro Stems, Baked Sesame Pork Buns, Shitake & Leek Spring Rolls, Steamed Chicken & Lemon Grass Dumplings, Crispy Asian Slaw, Wakame Salad, Duck & Ginger-Soy Sauces

Baked Potato Bar

9.00

Salt Crusted Idaho Potatoes, Sour Cream, Cheese Sauce, Pickled Jalapenos, Shredded Cheddar, Caramelized Onions, Roasted Corn, Broccoli, Chopped Bacon, Scallions, Roasted Red Tomatoes

Carving Board

22.00

(Choose One)

Includes Mini Rolls, Spreads, and Chutneys
\$150.00 per hour Chef Fee will apply

- Herb & Garlic Roasted Leg of Lamb
- Coffee & Ancho Cured NY Strip Steak
- Whole Poached or Roasted Filet of Salmon
- Maple Roasted Turkey Breast
- Fennel & Rosemary Brined Pork Loin
- Whole Roasted Pork Belly Glazed with Sweet Miso

Happy Hour Station

16.00

Boneless Chicken Wings, Celery & Carrot Crudités, Seasoned Waffle Fries, Spanish Beef Empanadas, Chimi Churri sauce, Margherita Pizzas, Classic Caesar Salad, Roasted Red Grape Tomatoes, Crostini, Buffalo Sauce, Ranch Dressing

Sundae Bar

8.00

Vanilla, Sorbet & One Specialty Ice Cream, Hot Fudge, Fresh Whipped Cream, Maraschino Cherries, Strawberries, Bananas, Crushed Oreos, Snickers, Heath Bar, M&Ms

Cake & Pastry Table

10.00

Gluten Free Chocolate, Carrot, and Caramel Cakes, Mini NY Cheese Cakes, Macarons, Bars, Churros, Cupcakes & Tartlets

Hydration Station

3.00

(Choose One)

Sparkling Blackberry & Mint, Ginger & Lemon Verbena, Cucumber & Melon

Beverage Station

3.00

Freshly Brewed Regular & Decaffeinated Coffee, Deluxe Tea Service, Assorted Coke Products

Cookie Break

3.00

Assortment of Chocolate Chip and Oatmeal Raisin Cookie



hors d'oeuvres & canapés

Must order minimum of 20 and increase in quantities of 5 unless otherwise noted

HOT

Vegetable

Spanakopita	3.25
Shiitake Leek Spring Roll	3.25
Asparagus Risotto Balls	3.25
Gorgonzola Risotto Balls	3.25
Truffled Mac & Cheese Tarts	3.25
Gorgonzola, Onion, and Fig Profiterole	3.25
Vegetable Sui Mei, Honey Soy Dip	3.25
Sweet Potato Latke with Chive Crème Fraiche	3.25
Seared Tofu and Shiitake Mushroom Bites with Ginger Honey Glaze	3.25

Sea

Coconut Shrimp, Pina Colada Dip	4.00
Crab Cake with Tomato Chutney	4.00
Scallop in Bacon, Apricot Glaze	4.00
Lobster & Shrimp Mac & Cheese Fritter	4.00

Land

Hot Corn Cakes with BBQ Smoked Brisket	4.00
Short Rib Wrapped in Bacon	4.00
Beef Wellington	4.00
Chicken Quesadilla	4.00
Beef Barbacoa Taquito	4.00
Chicken Sui Mei, Honey Soy Dip	4.00
Mini Pork Sui Bao Bun	4.00

COLD

Vegetable

Tomato, Mozzarella, Basil Bruschetta	3.25
Marinated Spring Vegetable Nori Roll	3.25
Asparagus and Chickpea Hummus Bites	3.25
Cucumber Cup, Vegan Grain Salad, Chimi Churri Sauce	3.25
Watermelon Cups, Feta Cheese, Micro Basil	3.25
Goat Cheese Lollipops, Pistachios, Grapes	4.25

Sea

Smoked Salmon Roulade on Marble Rye	3.75
Seared Scallop Lollipops, Avocado Hash	3.75

Land

Curried Chicken Salad, Honey, Green Apple Tart	3.75
Steak Frites on House Waffle Chip, Horseradish Aioli	3.75
Goat Cheese Mousse, Fig, Fried Prosciutto	3.75



plated; lunch or dinner

Minimum 15 Persons; Pricing is Per Person

Entrée Selection includes Chef's Choice of Starch and Vegetable.

More than one entrée offering requires place cards denoting pre-ordered entrée selection. No more than three choices including vegetarian/vegan.

Greens 7.00

- Mixed Greens, Grape Tomato, Carrot, Sliced Radish, Cucumber, Sprouts, Seasonal Vinaigrette
- Shredded Kale "Caesar", Roasted Grape Tomatoes, Lemon Breadcrumbs, Parmesan Crostini, Basil Vinaigrette
- Arugula & Frisee, Fava Beans, Sunflower Seeds, Watermelon Radish, Ricotta Salata, Green Onion Vinaigrette
- Lettuce, Strawberries, Cucumber, Radish, Chevre, Balsamic Glaze
- Watermelon & Jicama Salad, Feta, Grapefruit, Yellow Tomato, Arugula, Lime & Honey
- Shaved Asparagus & Carrot Salad, Snap Pea, Sprouts, Radish, Avocado Dressing
- Grilled Asparagus & Burrata, Truffle Oil, Micro Chives *7.00 upcharge*

Poultry 26.00

- Spinach & Fontina Stuffed Chicken Roulade, Shallots Agro Dolce
- Brined, Frenched Chicken Breast, Fava Bean Puree, Artichoke Crème
- Chicken Blanquette, Baby Vegetables, Crème Fraiche, Lemon Zest
- Double Fried Southern Bone-in Chicken, Collard Greens, House BBQ Sauce

Meat 35.00

- Grilled Petite Beef Filet Medallions, Gorgonzola Butter
- Balsamic & Brown Sugar Braised Short Rib, Sam Adams Onion Ring
- Miso Glazed, Pork Belly, Napa Slaw
- Lamb Loin En Croute, Sticky Fig Reduction *10.00 upcharge*

Seafood 35.00

- Tarragon Roasted Halibut with Brown Butter
- Crab & Poblano Stuffed Flounder, Olive Oil, Castelvetrano Olives, Preserved Lemon
- Horseradish crusted Salmon, Beurre Rouge
- Pappardelle & King Crab, Citrus Garlic Crème, Herbs *7.00 upcharge*
- Jumbo Scallops, Truffled Cauliflower Risotto, Micro Arugula *10.00 upcharge*

Combination 39.00

- Grilled Beef Filet, Gorgonzola Butter & Seared Salmon, Cucumber Relish
- Frenched Chicken Stuffed with Kale, Tallegio & Seared Pollack, Gremolata, lemon juice

Vegetarian 26.00

- Sweet Corn Risotto Cake, Romesco Sauce
- Vegan Roasted Vegetable and Hummus Phyllo Triangle
- Thai Coconut Curry Vegetable Potato Stew, Jasmine Rice
- Grilled Cauliflower Steak, Arugula Fennel Slaw, Lemon Tahini Sauce

Additional charges of 5.00 per person will apply for a two-way split. Higher priced items will prevail.

plated; lunch or dinner

Minimum 15 Persons; Pricing is Per Person

Dessert 9.00

- Crispy Apple Beggar's Purse Crepe, Local Vanilla Ice Cream, Cookie Crumbs
- Chocolate Pot De Crème, Sunflower Seed Brittle
- Flourless Chocolate Cake, Fresh Berries & House Whipped Cream
- Strawberries & Cream Cake, Crème Anglaise
- Fig and Pear Croustade, Vanilla Bean Syrup
- Warm Brioche Bread Pudding, Maple Ice Cream

À LA CARTE

Intermezzo

2.95

Seasonal Sorbet

Appetizers

(Choose One)

7.95

- Shrimp Cocktail Martini, Micro Celery Greens, Spiced Cocktail Sauce
- Lump Crab and Roasted Corn Cakes, Ancho Chili Papaya Sauce
- Warm Montrachet, Leek & Asparagus Tart, Balsamic Bundled Greens
- Soup du Jour or New England Clam Chowder, Pickled Fennel, Lemon Yogurt

buffet – salads; lunch or dinner

Minimum 15 Persons; Pricing is Per Person

Tossed Garden Salad 13.00

- Romaine & Mixed Greens
- Shredded Carrots, Cherry Tomatoes, Tricolored Peppers, Black Olives, Cucumbers Crumbled Feta, Chick Peas, Croutons
- Two Dressings
- Assortment of Dinner Rolls

Grain Salad Bowl 18.00

- Red Quinoa & Spinach
- Grilled Vegetables, Chickpeas, Grape Tomatoes, Dried Cranberries, Broccoli, Chopped Apple, Beets, Roasted Butternut Squash
- Grilled Marinated Breast of Chicken
- House and Seasonal Dressings
- Assortment of Dinner Rolls
- Signature Dessert Platter

De-Constructed Cobb Salad 18.00

- Iceberg Wedges and Arugula
- Tomatoes, Roasted Corn, Avocado, Chopped Egg, Red Onion, Cucumber, Applewood Bacon, Crumbled Bleu Cheese and Shredded Cheddar
- Grilled Marinated Breast of Chicken
- Chunk Albacore Tuna
- Grilled Portobello Mushrooms
- Ranch and Balsamic Dressings
- House Cornbread, Cookies, Seasonal Fruit Cobbler

Grilled Vegetable Salad 17.00

- Baby Arugula & Mixed Greens
- Marinated Breast of Chicken
- Roasted Beets, Grilled Carrots, Roasted Butternut Squash, Crumbled Feta, Artichoke Hearts, Mixed Peppers, Roasted Pepita Seeds
- Two Dressings
- Assortment of Dinner Rolls
- Signature Dessert Platter

De-Constructed Mexican Taco Buffet 20.00

- Crisp Shredded Romaine
- Shredded Tinga Chicken
- Avocado, Black Beans, Tomatoes, Roasted Corn, Shredded Cheddar, Tortilla Strips, Cilantro
- Avocado Ranch Dressing and Vinaigrette
- Signature Dessert Platter

Enhancements

(Priced per Person)

Chef's Choice Daily Soup	3.50
House Made Agua Fresca	4.00
Homemade Chips	4.00
Grilled Salmon	9.00
Grilled Shrimp	8.00
Grilled Chicken	6.00

All menus include freshly brewed regular and decaffeinated coffee, deluxe tea service, Coke products, juices, and filtered water.

Buffet; lunch or dinner

Minimum 15 Persons; Pricing is Per Person

Pizza Party 22.00

(Choose Three)

- Margherita
 - Wild Mushroom, Red Onion, Parmesan, Mozzarella, Truffle Arugula
 - Roasted Kale, Ricotta, Mozzarella, Kalamata, Anchovy
 - Broccoli, Roasted Yellow Tomato, Onion, Sliced Olive, Mushroom
 - BBQ Chicken, Roasted Peppers, Blue Cheese
 - Salami, Parmesan, Pickled Cherry Peppers, Mozzarella
 - Garlic Sauce, Shrimp, Arugula, Cherry Tomato, Lemon Zest
- Served with Italian Salad, Grilled Vegetable Display, Pesto Pasta Salad, Chef's Choice Dessert

Backyard BBQ 27.00

- Hamburgers and Veggie Burgers
- Bone-in Smokey BBQ Chicken
- Hebrew National All Beef Franks
- Sliced Tomato, Red Onion, Lettuce, Pickles, American Cheese, Mayonnaise, Mustard, Ketchup, and Brioche Buns
- Grilled Corn on the Cob
- Fusilli Pasta Salad, Parmesan, Grape Tomato, Black Olives, Arugula & Truffle
- Grilled Broccoli Salad, Cheddar, Dried Cranberries, Sunflower Seeds
- Mixed Greens Salad with Two Dressings
- Sliced Watermelon
- Assorted Ice Cream Novelties
- BBQ Beef Brisket 9.00 *upcharge*
- Grilled Salmon or Shrimp Kebobs 10.00 *upcharge*
- Pulled Pork 7.00 *upcharge*

Taste of St. Louis

35.00

- Toasted Ravioli
- St. Louis Salad with Provel and Italian Vinaigrette
- Broccoli Raisin Salad
- Fitz Root Beer Glazed BBQ Pork Steaks, Rosemary Fingerling Potatoes
- Millers Chicken, Baby Carrots, Arugula Farro
- Goopy Butter Cake
- Ted Drewes



Buffet; lunch or dinner

Minimum 15 Persons; Pricing is Per Person

Spring & Summer Menu Available April – August 37.00

- Watercress & Zucchini Soup
- Fresh English Pea & Prosciutto Salad, Mint, Feta Cheese
- Sugar Snap & Radish Salad, Ricotta Salata
- Yogurt Marinated Chicken, Spring Onion Chutney, Tri-color Mini Peppers
- Grilled Salmon, Chimi Churri, Grilled Caulini
- Ricotta Ravioli, Shiitake, Roasted Grape Tomato, Sauce Vert
- Grilled Asparagus, Lemon Zest, Olive Oil
- Individual Berry Trifle

Italian Bistro 27.00

- Stracciatella Soup
- Caprese Salad, Sea Salt, Olive Oil
- Arugula & Parmesan, Lemon, Olive Oil
- Giardiniera
- Jumbo Meatballs
- Seared Chicken Puttanesca
- Penne all' Arrabbiata
- Broccolini, Whole Roasted Garlic, Sundried Tomatoes
- Cannolis
- Tiramisu
- Sliced Fruit and Berries

Comfort Classics 37.00

- Chicken & Ditalini soup
- Traditional Caesar Salad
(Choose Two)
- Yankee Pot Roast, Rustic Vegetables
- Lasagna Bolognese, Ricotta, Mozzarella
- Chicken Pot Pie, Freshly Baked Biscuit Crust
- Pesto Crusted Haddock, Sauce Vert
- Brined Pork Tenderloin Medallions, Sticky Figs
(Choose Three)
- Baked Macaroni & Cheese
- Smashed, Roasted Garlic Potatoes
- Quinoa & Cauliflower Hash, Shredded Kale & Shitake Mushrooms
- Grilled Vegetables Tossed in Romesco Sauce
- Sautéed Wax Beans, Sundried Tomatoes, Garlic, Parsley, Lemon Juice
- Cookies and Brownies

Local Harvest 37.00

- Spring Vegetable "Pistou" Soup
- Kale, Granny Smith Apple & White Cheddar Slaw
- Chopped Salad, Seasonal Vegetables, Seeds & Unique Dressing
- Bacon Wrapped Pork Tenderloin, Apple Butter
- Seared Atlantic Cod, Cockles & Pan Jus
- Local Seasonal Vegetable
- Whipped Bliss Potatoes, Fresh Horseradish, Dill & Crème Fraiche
- Dinner Rolls & Whipped butter
- Mini Vanilla Crème Brulee
- Sliced Fruit and Berries

Buffet; lunch or dinner

Minimum 15 Persons; Pricing is Per Person

Authentic Mexican Taqueria

22.00

- Chicken Tinga
- Pork Carnitas
- Soft Flour Tortillas
- Mexican Cilantro Rice
- Black Bean Sofrito
- Tortilla Chips, House-made
- Guacamole, Fire Roasted Tomato Salsa, Mexican Crema, Pickled Red Onions, Cilantro, Limes
- Pineapple Lime Aqua Fresca
- Coconut Rice Pudding, Freshly Baked Cookies, Brownies

Mediterranean

24.00

- Chicken Souvlaki Skewer
- Falafel with Tzatziki
- Beef Gyro with assorted toppings
- Roasted Vegetables
- Tabbouleh Salad
- Mediterranean Salad
- Hummus and Pita Bread
- Baklava and Cookies



beverage - beer

Domestic

Budweiser
Bud Light
Bud Select
Michelob Ultra
Amberbock
Shock Top

Import

Amber Bock
Beck's
Heineken
Stella Artois

Premium

Urban Chestnut Wingnut
Schlafly Pale Ale
Schlafly Hefeweizen
Schlafly Oktoberfest*
Urban Chestnut Zwickel *

Domestic Beer	4.00
Import Beer	5.00
Premium Beer	6.00
Canned Still or Sparkling Water	2.00
Coke Products	2.00

beverage – wine bottle

White Wines

14 Hands Chardonnay	28.00
F. Coppola Directors Cut Chardonnay	32.00
William Hill Chardonnay	29.00
Laguna Chardonnay Russian River	36.00
Napa Cellars Chardonnay	42.00
Santa Cristina Campo Grande	30.00
The Crossings Sauvignon Blanc	32.00
Murrieta's Well the Whip White	38.00
Duckhorn Sauvignon Blanc	48.00

Red Wines

14 Hands Merlot	28.00
14 Hands Cabernet Sauvignon	28.00
F. Coppola Pinot Noir	32.00
F. Coppola Cabernet Sauvignon	32.00
Story Point Cabernet Sauvignon	29.00
Folie a Deux Cabernet Sauvignon	38.00
Trivento Gold Malbec	32.00
Edna Valey Merlot	42.00
Macmurray Pinot Noir	38.00
Patz & Hall Pinot Noir	46.00
Stag's Leap Red Blend	56.00

beverage – liquor

Mixed Drink (Call Brands)
Mixed Drink (Premium Brands)

7.00 / glass
8.00 / glass

CALL SELECTIONS

Vodka
Absolute

Gin
Tangueray

Rum
Bacardi

Tequila
Jose Cuervo

Whiskey
Canadian Club

Bourbon
Jim Beam

Scotch
Dewar's

PREMIUM SELECTIONS

Vodka
Grey Goose

Gin
Bombay Sapphire

Rum
Captain Morgan

Tequila
Sauza

Whiskey
Crown Royal

Bourbon
Maker's Mark

Scotch
Glenlivet 12

catering policies

- Guarantees are due 4 business days prior to the event.
- Menu selections are due 2 weeks prior to the event, otherwise the Knight Center reserves the right to create a menu within the group's budget
- Special dietary needs need to be discussed with your conference planner at the time of menu selection
- Food can only stay out for 2 hours at a time, if the event exceeds that please discuss various options with your conference planner
- Guests are not permitted to transfer alcohol or food on or off the Knight Center property.
- There is a bar fee of \$75.00 per Bartender per hour with a one hour minimum. We recommend one bartender per every 75 people.
 - Beer and wine selections are subject to change based on seasonality and availability.
- An Administrative Fee of 22% will be added to the total food and beverage revenue outside of package inclusions, plus appropriate Missouri and Local Taxes. The administrative fee is retained by the Conference Center 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. Some stations and services may also be subject to an additional fee. Any such additional fee is not a tip or gratuity and is not distributed to staff.