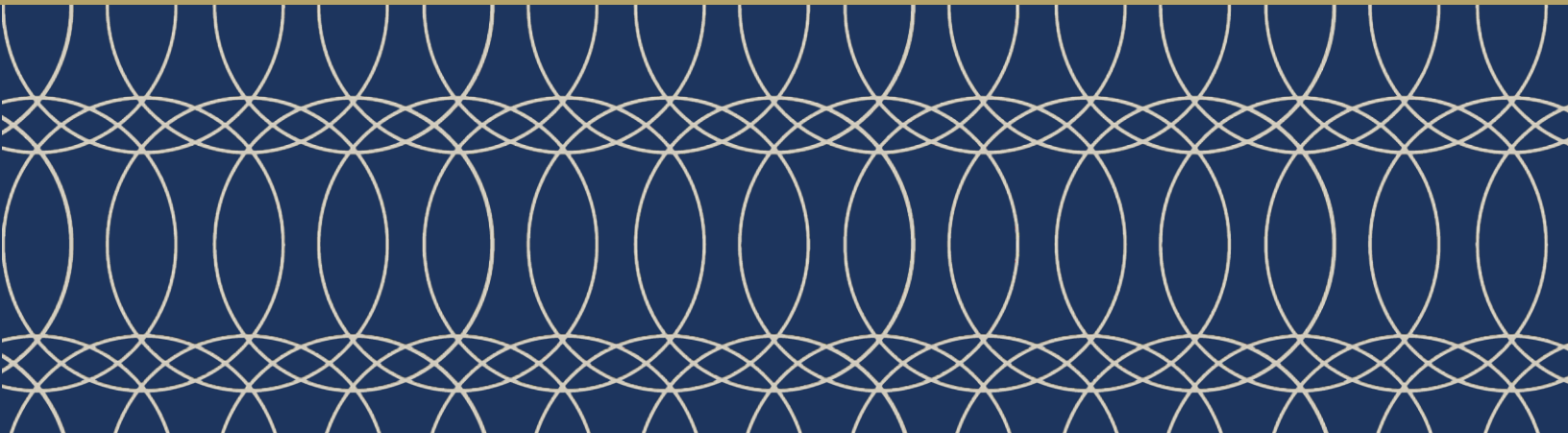




AUTOGRAPH COLLECTION®  
HOTELS



# CATERING & MEETING MENUS



# BREAKFAST

All breakfast options include freshly brewed regular and decaf Kaldi's coffee, assorted herbal teas and selection of chilled juices.

\*Buffets with less than 25 guaranteed guests will be subject to a surcharge of \$5/person.

## The Saint Louis Continental

Seasonal Sliced Fruit and Berries  
Freshly Baked Croissants, Danishes, and assorted Muffins  
Assorted flavored Yogurts with Homemade Granola  
Butter and Preserves

## Smart Start Continental

Seasonal Sliced Fruit and Berries  
Individual assorted flavored Yogurts with Homemade Granola  
Assorted Granola Bars  
Hard Boiled Eggs  
Steel Cut Oatmeal with Pecans, Raisins, and Brown Sugar,

## Breakfast Enhancements – priced per guest

*\*Enhancements are meant to enhance your selected plated or buffet meal and are not to be selected on their own as a meal*

Scrambled Eggs	Assorted Bagels and Cream Cheese
Hard Boiled Egg	Freshly Made Fruit Smoothie
Assorted Cold Cereals	Rosemary Roasted Breakfast Potatoes
Applewood Smoked Bacon	Buttermilk Pancake with Maple Syrup
Turkey Bacon	Belgian Waffle with Maple Syrup
Pork Sausage Links	Yogurt Parfaits with Granola & Berries
Country Sausage Patties	Southwestern Breakfast Burrito

## Breakfast Sandwiches – Select from the following:

Pork Sausage Patty, Scrambled Egg and Cheddar Cheese on a Buttermilk Biscuit  
Applewood Smoked Bacon, Scrambled Egg, and Cheddar Cheese on a Fresh Croissant  
Egg Whites, Spinach, and Swiss Cheese on a Whole wheat bagel  
Canadian Bacon, Scrambled Egg and American Cheese on a plain bagel

## Breakfast Stations\* – Select from the following:

### Omelet to Order Station

Farm Fresh Eggs, Egg Whites, Cheddar, Mozzarella, Applewood Smoked Bacon, Country Ham, Turkey Sausage, Mushroom, Baby Spinach, Peppers, Onions, Tomatoes, Jalapeño, and Salsa

### Belgian Waffle Station

Waffles made to order, and served with Chocolate Chips, Blueberries, Strawberries, Toasted Pecans, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, and Powdered Sugar

### Fruit Juice and Smoothie Bar

Selection of Seasonal Fruits and Vegetables

| \*all stations require attendant

## The Saint Louis Breakfast Buffet

Selection of Chilled Juices  
Freshly Brewed Regular and Decaf Kaldi's Coffee and Herbal Teas  
Seasonal Sliced Fruit and Berries  
Assorted flavored individual Yogurts  
Pastries, Goopy Butter Cake and Muffins  
Artisan White and Wheat Bread with Butter and Preserves

-Select One-

Farm Fresh Scrambled Eggs  
Quiche Lorraine  
Spinach and Swiss Cheese Quiche  
Smoky Ham and Cheese Frittata  
Scrambled Eggs with Peppers and Onions  
Egg Whites with Mushroom, Spinach and Tomato

-Select Two-

Country Sausage Patties  
Pork Sausage Links  
Applewood Smoked Bacon  
Turkey Bacon  
Turkey Sausage Patties  
Baked Ham

-Select One-

Roasted Breakfast Potatoes with Peppers and Onions  
Rosemary Roasted Breakfast Potatoes  
Home fried potatoes

## The Sullivan Brunch - per person

Selection of Chilled Juices  
Freshly Brewed Regular and Decaf Kaldi's Coffee  
Herbal Teas  
Freshly Baked Muffins, Danishes and croissants  
Assorted flavored individual Yogurts with Granola  
Seasonal Sliced Fruits and Berries  
Whipped Butter and Fruit Preserves  
assorted Bagels and Lox, Garnished with Sliced Tomato, Red Onion and Capers  
Farm Fresh Scrambled Eggs with Chives  
Rosemary Roasted Potatoes  
Applewood Smoked Bacon  
Country Sausage Links  
Field Greens Salad with Assorted Dressings  
Herb Roasted Chicken Breast with lemon thyme jus  
Bowtie pasta with alfredo sauce  
Seasonal Vegetables

Assorted Petite Desserts and Goopy Butter Cake

## Plated Breakfast - per person

\*Plated breakfasts are served best for groups of 50 guests or less.

Selection of Chilled Juices  
Freshly Brewed Regular and Decaf Kaldi's Coffee and Assorted Herbal Teas  
Seasonal fresh Fruit and Berries cup  
Breakfast Pastries  
Farm Fresh Scrambled Eggs  
Choice of Applewood Smoked Bacon or Sausage Links  
Rosemary Roasted Breakfast Potatoes

### Boozy Brunch Enhancements:

#### Bloody Mary Bar

Tito's Vodka, Zing Zang Bloody Mary Mix, Celery, Olives, Pickles, Crumbled Bleu Cheese, Lime, Jalapeños, and Assorted Hot Sauces

#### Mimosa Bar

Orange Juice, Champagne, Cranberry Juice, Strawberries, Blueberries, and Peach Puree

#### Boozy Coffee Station

Kaldi's Coffee, Kahlua, Bailey's Irish Cream, Amaretto, Frangelico, Dark Chocolate Shavings

\*Bartender Fee Required



# BREAKS & BEVERAGE SERVICE

## Half Day Beverage Service

Beverage Service includes Freshly Brewed Regular and Decaf Coffee, Assorted Herbal Tea Selection, Assorted Soft Drinks and Bottled Water

## All Day Beverage Service

Beverage Service includes Freshly Brewed Regular and Decaf Kaldi's Coffee, Assorted Herbal Tea Selection, Assorted Soft Drinks and Bottled Water

## Themed Breaks

### Seventh Inning Stretch

Warm Soft Pretzels with Yellow Mustard  
and Warm Cheese Sauce  
Nachos with Nacho Cheese and Jalapeños  
Petite Hot Dogs  
Freshly Popped Popcorn  
Assorted Soft Drinks

### Taste of Saint Louis

Toasted Ravioli with Marinara  
Billy Goat Chips  
Pretzel Sticks  
Goopy Butter cake  
Fitz's Root Beer

### Sweet + Salty

Build Your Own Trail Mix to Include:  
Assorted Nuts, Sunflower Seeds, Dried Fruits,  
White and Milk Chocolate Chips, and M&Ms  
Freshly Baked Cookies and Brownies

### Refresh and Refuel

Assorted Granola Bars  
Seasonal Sliced Fruits and Berries  
Crudités and Pita with Hummus Dip  
Fruit Infused Water

### Get Your Wings

High Energy Protein Bars  
Green Apples and bananas  
Kaldi's Cold Brew  
Red Bull and Diet Red Bull

### Build a Break Your Way

Assorted Freshly Baked Cookies  
Gourmet Mixed Nuts  
Potato Chips and Pretzels  
Assorted Candy Bars  
Individual Yogurts  
Vegetable Crudit  and Hummus  
Seasonal Sliced Fruit  
Seasonal Whole Fruit  
Granola Bars  
Warm Soft Pretzel Twist with Mustard  
Freshly Popped Popcorn  
Tortilla Chips with Salsa and Queso Blanco  
Assorted Pastries, Danish and Muffins  
Assorted Bagels and Cream Cheese


**Break Enhancements**
**A.M. Enhancements**

Assorted Danish, Pastries and Muffins	Per Dozen
Assorted Bagels and Cream Cheese	Per Dozen
Individual Yogurts	Each
Individual Greek Yogurts	
Hard Boiled Eggs	Per Person
Assorted Dry Cereals and Milk	Per Person
Seasonal Whole Fruits	Each
Seasonal Sliced Fruits	Per Person
Smoothie / Juice Bar	Per Person
Kaldi's Regular & Decaf Coffee	Per Gallon
Kaldi's Cold Brew	Per Carafe
Juice (Cranberry, Apple, Orange)	Per Carafe
Iced Tea	Per Gallon
Fruit Infused Water	Per Gallon
Cucumber and Ginger Infused Water	Per Gallon
Assorted Bottled Juices	Each
Bottled Iced Tea	Each

**P.M. Enhancements**

Assorted Freshly Baked Cookies	Per Dozen
Freshly Baked Brownies	Per Dozen
Goey Butter Cake	Per Person
Domestic Cheese and Cracker Display	Per Person
Vegetable Crudité Display with Hummus	Per Person
Assorted Candy Bars	Per Person
Fitz's Craft Soda's	Each
Bottled Water	Each
Red Bull	Each

## Three Course Plated Lunch

*All plated lunches include assorted freshly baked rolls, whipped butter chef's selection of seasonal vegetable, freshly brewed regular and decaf coffee, and assorted herbal teas.*

### First Course | Select One

*\* Select an additional 1<sup>st</sup> course option per person*

#### **Saint Louis Salad**

Iceberg Lettuce, Red Onion, Pimientos, Artichoke Hearts, Provel Cheese, Italian Vinaigrette

#### **Caesar Salad**

Hearts of Romaine, Herbed Croutons and Grated Parmesan Cheese

#### **House Salad**

Bibb Lettuce, Tomato, Cucumber, Choice of Two Dressings

#### **Greek Salad**

Kalamata Olive, Cucumber, Vine Ripe Tomato, Red Onion, Feta Cheese, Oregano Vinaigrette

#### **Arugula Salad**

Baby Arugula, Goat Cheese, Red Onions, Sliced Strawberries, Sliced Almonds with Poppy Seed Vinaigrette

#### **Broccoli Cheddar Soup**

Served with a fresh baguette

#### **Tomato Basil Soup**

Served with Croutons and Parmesan

#### **Chef's Seasonal Soup Selection**

### Main Course | Select One

#### **Herb Roasted Chicken Breast**

Slow Roasted with Thyme and Served with Cheese Whipped Potatoes

#### **Chicken Chardonnay**

Breast of Chicken with a Creamy Chardonnay Sauce Served with Herb Roasted Red Potatoes

#### **Blackened Chicken Fettuccini**

Blackened Chicken Tossed in a Creamy Alfredo Sauce Served with Ciabatta Bread

#### **① Penne Pasta Primavera**

With Seasonal Vegetables, Penne Pasta and Tossed in a White Wine Butter Sauce

**V Cauliflower Steak**

Roasted cauliflower, served with quinoa and sauteed kale with blistered shishito peppers

**GF V Portobello Mushroom**

Stuffed with Roasted Vegetables and Creamy Boursin Cheese

**Roasted Pork Loin**

Slow Roasted and Served with a Savory Rosemary Demi-Glace and Served with Herb Roasted Red Potatoes

**Dijon Salmon**

Iron-Seared Salmon with Dijon Mustard Sauce, Angel Hair Pasta, Spinach, Tomatoes and Basil

**Blackened Mahi-Mahi**

Served with Rice Pilaf

**Grilled Flat Iron Steak**

Topped with a Rich Steak Butter Sauce and Served with Au Gratin Potatoes

**Filet Mignon**

Seared to Perfection and Served with Whipped Mashed Potatoes

**Dessert** | *Select One*

Saint Louis Goopy Butter Cake

Apple tart with caramel sauce

New York Cheesecake with Strawberries

Carrot cake with cream cheese icing

Ultimate Chocolate Cake

Chef's Selection of Seasonal Dessert

# Two Course Plated Lunch

All plated lunches include freshly brewed regular and decaf coffee and assorted herbal teas.

## First Course | Select One

*\* Select an additional 1<sup>st</sup> course option per person*

### Saint Louis Salad

Iceberg Lettuce, Red Onion, Pimientos, Artichoke Hearts, Provel Cheese, Italian Vinaigrette

### Caesar Salad

Hearts of Romaine, Herbed Croutons and Grated Parmesan Cheese

### House Salad

Bibb Lettuce, Tomato and Cucumber with Choice of Two Dressings

### Greek Salad

Kalamata Olive, Cucumber, Vine Ripe Tomato, Red Onion, Feta Cheese, Oregano Vinaigrette

### Arugula Summer Salad

Baby Arugula, Goat Cheese, Red Onions, Sliced Strawberries, Sliced Almonds with Poppy Seed Vinaigrette

### Broccoli Cheddar Soup

Served with a fresh baguette

### Tomato Basil Soup

Served with Croutons and Parmesan

## Main Course | Select One

### Oven Roasted Turkey Sandwich

Served on an Artisan Roll with Sliced Cheddar, Tomato, Lettuce and Mayonnaise

### Roast Beef Sandwich

Served on a French Baguette with Caramelized Onion, White Cheddar, Arugula, and Roasted Red Pepper

### Club Sandwich

Roasted Turkey Breast, Smoked Ham, Bacon, Swiss, Lettuce, Tomato and Mayonnaise Served on White Bread

### Tuscan Focaccia Grill

Rosemary Grilled Chicken, Peppers, Onions, Arugula, and Basil Aioli, Served on Warm Focaccia

### Chicken Parmesan Sandwich

Breaded Chicken Breast, Topped with Provolone Cheese and Marinara and Served on a Baguette

### Philly Steak Sandwich

Sliced Steak with Melted Provolone Cheese, Grilled Onions, Roasted Peppers, Served on a Baguette

### Avocado Chicken Club Salad

Grilled Chicken, Sliced Avocado, Shredded Cheddar Cheese, Bacon, Hard Boiled Egg, Tomato, Red Onions, and Cucumber, Topped with Avocado Vinaigrette Dressing

### Cheese Lover's Sandwich

Gruyere, American, and Cheddar Cheese, Grilled on Brioche Toast





## Executive Boardroom Lunch Buffet | \$48

All buffet lunches include freshly brewed regular and decaf coffee and assorted herbal teas.

### First Course | Select One

*\* Select an additional 1<sup>st</sup> course option per person*

#### Saint Louis Salad

Iceberg Lettuce, Red Onion, Pimientos, Artichoke Hearts, Provel Cheese, Italian Vinaigrette

#### Caesar Salad

Hearts of Romaine, Herbed Croutons and Grated Parmesan Cheese

#### House Salad

Bibb Lettuce, Tomato and Cucumber with Choice of Two Dressings

#### Greek Salad

Kalamata Olive, Cucumber, Vine Ripe Tomato, Red Onion, Feta Cheese, Oregano Vinaigrette

#### Arugula Summer Salad

Baby Arugula, Goat Cheese, Red Onions, Sliced Strawberries, Sliced Almonds with Poppy Seed Vinaigrette

#### Broccoli Cheddar Soup

Served with a fresh baguette

#### Tomato Basil Soup

Served with Croutons and Parmesan

### Main Course | Select Three

*\*All sandwiches are displayed cut in half*

#### Oven Roasted Turkey Sandwich

Served on an Artisan Roll with Sliced Cheddar, Tomato, Lettuce and Mayonnaise

#### Roast Beef Sandwich

Served on a French Baguette with Caramelized Onion, White Cheddar, Arugula, and Roasted Red Pepper

#### Club Sandwich

Roasted Turkey Breast, Smoked Ham, Bacon, Swiss, Lettuce, Tomato and Mayonnaise Served on White Bread

#### Tuscan Focaccia Grill

Rosemary Grilled Chicken, Peppers, Onions, Arugula, and Basil Aioli, Served on Warm Focaccia

#### Chicken Parmesan Sandwich

Breaded Chicken Breast, Topped with Provolone Cheese and Marinara and Served on a Baguette

#### Philly Steak Sandwich

Sliced Steak with Melted Provolone Cheese, Grilled Onions, Roasted Peppers, Served on a Baguette

#### Avocado Chicken Club Salad

Grilled Chicken, Sliced Avocado, Shredded Cheddar Cheese, Bacon, Hard Boiled Egg, Tomato, Red Onions, and Cucumber, Topped with Avocado Vinaigrette Dressing

#### Cheese Lover's Sandwich

Gruyere, American, and Cheddar Cheese, Grilled on Brioche Toast

#### Buffet Includes:

Individual Bags of Chips and Pretzels

Freshly Baked Cookies and Brownies

# Hotel Saint Louis Lunch Tables

*All lunch tables include assorted freshly baked rolls, whipped butter, freshly brewed regular and decaf coffee, and assorted herbal teas.*

## The Deli Board

Romaine Lettuce  
Baby Field Greens Lettuce  
Assorted dressings  
House Made potato Chips  
Pasta salad  
Roasted Angus Beef  
Oven Roasted Turkey  
Honey Smoked Ham  
Genoa Salami  
Cheddar Cheese  
Provolone Cheese  
Swiss Cheese  
American Cheese  
Assorted Deli Breads  
Freshly Baked Cookies and Brownies  
Assorted Condiments

## South of the Border

Chicken Tortilla Soup  
Southwestern Field Greens Salad with Diced Tomatoes, Red Onion, corn, Cotija Cheese, Cucumber, and Chipotle Lime Vinaigrette  
Seasoned ground Beef  
Shredded Chipotle Chicken  
Grilled Lime Shrimp  
Soft flour Tortillas  
Hard Taco Shells  
Shredded Lettuce  
Diced Tomatoes  
Queso Blanco  
Shredded Cheddar  
Pico De Gallo  
Spanish Rice  
Ranchero Beans with Queso Fresco  
Sopapillas and Churros with Cinnamon and Sugar

## BBQ in “The Lou”

House Salad with Selection of Dressings  
Red Bliss Potato Salad  
Creamy Southern Slaw  
House smoked BBQ Brisket  
Smoked Pulled Pork  
BBQ Chicken Breast  
Southern Style Green Beans with Bacon and Onion  
Sautéed Corn with Tomatoes  
Brown Sugar Baked Beans  
Buttered Corn Bread with Honey Butter  
Mini Goopy Butter Cake  
Chef's Selection of Assorted Cobblers

## Taste of the Hill

Minestrone Soup  
Italian Chopped Salad with Romaine Lettuce, Salami, Fresh Mozzarella, Tomato, Red Onion, Kalamata Olives, Garbanzo Beans, and Fresh Herbs Served with Balsamic Vinaigrette  
Chicken Provolone Al Forno—Breast of Chicken with Parmigianino Cream, Marinara and Fresh Herbs  
Beef Ravioli with Sun Dried Tomato and Basil Sauce  
Cheese Tortellini with Alfredo Sauce and Baby Spinach  
Roasted Italian Vegetables  
Tiramisu  
Italian Crème Cake



## Build Your Own Lunch Buffet

All lunch tables include assorted freshly baked rolls, whipped butter, freshly brewed regular and decaf coffee, and assorted herbal teas

### First Course | Select Two

#### Saint Louis Salad

Iceberg Lettuce, Red Onion, Pimientos, Artichoke Hearts, Provel Cheese, Italian Vinaigrette

#### Caesar Salad

Hearts of Romaine, Herbed Croutons and Grated Parmesan Cheese

#### House Salad

Golden Butter Leaf Lettuce, Tomato and Cucumber with Choice of Two Dressings

#### Greek Salad

Kalamata Olive, Cucumber, Vine Ripe Tomato, Red Onion, Feta Cheese, Oregano Vinaigrette

#### Arugula Summer Salad

Baby Arugula, Goat Cheese, Red Onions, Sliced Strawberries, Sliced Almonds with Poppy Seed Vinaigrette

#### Broccoli Cheddar Soup

Served with a fresh baguette

#### Tomato Basil Soup

Served with Croutons and Parmesan

### Main Course | Select Two

#### Herb Roasted Chicken Breast

Slow Roasted with Thyme

#### Chicken Chardonnay

Breast of Chicken with a Creamy Chardonnay Sauce

#### Blackened Chicken Alfredo

Blackened Chickened Tossed in a Creamy Alfredo Sauce

#### ① Penne Pasta Primavera

With Seasonal Vegetables, Bow Tie Pasta and Tossed in a White Wine Butter Sauce

#### Roasted Pork Loin

Slow Roasted and Served with a Savory Rosemary Demi-Glace

#### Tortellini Carbonara

Prosciutto Stuffed Tortellini, Tossed with Bacon, Peas and Creamy Parmesan Cheese

#### Dijon Salmon

Iron-Seared Salmon with Dijon Mustard Sauce

#### Grilled Flat Iron Steak

Topped with a Rich Steak Butter Sauce

#### Wild Mushroom Ravioli

Cheese Stuffed Ravioli with Goat Cheese Cream Sauce and Spinach

### Accompaniments | Select Two

Roasted Garlic Whipped Potatoes

Rosemary Roasted Red Potatoes

Bourbon Pecan Mashed Sweet Potatoes

Zucchini and Yellow Squash Gratin

Butter Glazed Vegetable Medley

Green Beans Almandine

Rice Pilaf

Four Cheese Mac & Cheese

Penne Marinara

Penne Alfredo

### Desserts | Select Two

Fudge Brownies

Tiramisu

Goopy Butter Cake

Ultimate Chocolate Cake

# Grab & Go Boxed Lunches

## Boxed Lunches

*All boxed lunches include choice of sandwich, side salad, side, and dessert.*

### Sandwich | Select One

#### Roasted Turkey

Oven Roasted Turkey, Applewood Bacon, Lettuce, Tomato, and Provolone Cheese on a Whole Wheat Roll

#### Chicken Salad Sandwich

Roasted Chicken, Celery, Grapes and Walnuts, Served on a Croissant with Lettuce and Tomato

#### Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Shaved Parmigianino, and Caesar Dressing, Wrapped in a Flour Tortilla

#### Roast Beef Sandwich

Tender Roast Beef, Caramelized Onion, Horseradish Cream, Havarti, Arugula, and Roasted Red Pepper, Served on Ciabatta

#### Ham Sandwich

Smoked Ham, Swiss Cheese, Lettuce, Tomato and Spicy Mustard, Served on a Croissant

#### The Veggie Wrap

Portobello Mushroom, Roasted Squash, Asparagus, Red Pepper Hummus, Wrapped in a Spinach Tortilla

### Side Salad | Select One

Red Bliss Potato Salad

Italian Pasta Salad

Fresh fruit cup

Garden Salad with Choice of Dressing

### Side Item | Select One

Potato Chips

Mini

Pretzels

Green Apple

### Dessert | Select One

Jumbo Chocolate Chip Cookie

Fudge Brownie

Goey Butter Square

## Plated Dinner

*All plated dinners include assorted freshly baked rolls, whipped butter Chef's selection of seasonal vegetable, freshly brewed regular and decaf coffee, and assorted herbal teas.*

### First Course | *Select One*

\* | Selection an additional 1<sup>st</sup> course option per person

#### **Saint Louis Salad**

Iceberg Lettuce, Red Onion, Pimientos, Artichoke Hearts, Provel Cheese, Italian Vinaigrette

#### **Caesar Salad**

Hearts of Romaine, Herbed Croutons and Grated Parmesan Cheese

#### **House Salad**

Golden Butter Leaf Lettuce, Tomato and Cucumber with Choice of Two Dressings

#### **The Wedge Salad**

Iceberg Lettuce, Tomatoes, Smoked Bacon, Red Onion, Gorgonzola, and Blue Cheese Dressing

#### **Spinach Salad**

Baby Spinach, Applewood Smoked Bacon, Caramelized Onion, Sautéed CriPetite Mushrooms, and Goat Cheese with Warm Bacon Dressing

#### **Lobster Bisque**

Served with a Flaky Puff Pastry

#### **Tomato Basil Soup**

Served with Croutons and Parmesan

#### **Broccoli Cheddar Soup**

Served with a Flaky Puff Pastry

#### **Roasted Butternut Squash Soup**

Served with Brown Butter Sage

### Main Course | *Select One*

#### **Herb Roasted Chicken Breast**

Slow Roasted with Thyme and Served with Cheese Whipped Potatoes

#### **Chicken Chardonnay**

Breast of Chicken with a Creamy Chardonnay Sauce Served with Herb Roasted Red Potatoes

#### **Penne Pasta Primavera**

With Seasonal Vegetables, Bow Tie Pasta and Tossed in a White Wine Butter Sauce

**GF V Portobello Mushroom**

Stuffed with Roasted Vegetables and Creamy Boursin Cheese

**Beef Tenderloin**

Served with Yukon Potato Pave and Bordelaise Butter

**Braised Beef Short Rib**

Dressed with a Red Wine Reduction Sauce and Served with Roasted Garlic Mashed Potatoes

**Bacon Wrapped Pork Tenderloin**

Seasoned Pork Tenderloin Wrapped in Applewood Smoked Bacon

**Grilled Flat Iron Steak**

Topped with a Rich Steak Butter Sauce and Served with Au Gratin Potatoes

**Herb Crusted Salmon**

Pan Seared with Fresh Herbs, Finished with a Tomato Caper Concasse

**Atlantic Sea Bass**

Topped with a Citrus Reduction Sauce

**Duet of Herb Marinated Filet and Brown Butter Jumbo Prawns**

with a Rich Steak Butter Sauce, Served with Roasted Garlic Mashed Potatoes

**Dessert** | *Select One*

Saint Louis Goopy Butter Cake

New York Cheesecake with Strawberries

Ultimate Chocolate Cake

Apple tart with caramel sauce

Chef's Selection of Seasonal Dessert

## Buffet Dinners

*All buffet dinners include assorted freshly baked rolls with whipped butter, freshly brewed regular and decaf coffee, and assorted herbal teas.*

### **Mama Mia**

Minestrone Soup

Caesar Salad

Caprese Salad, Fresh Mozzarella, Sliced Tomatoes, and Basil, Drizzled with Balsamic Vinaigrette

Grilled Sicilian Steak — New York Strip, Chargrilled and Seasoned with Italian Herbs

Taste of the Hill Chicken — Chicken Breast Stuffed with Provel Cheese, Artichoke Hearts, and Prosciutto, Topped with Olive Oil Vinaigrette

Tortellini Carbonara — Cheese Filled Tortellini with Rich Carbonara Sauce, Bacon and Baby Peas

Oven Roasted Italian Vegetables

Roasted Red Skin Potatoes

Tiramisu

Italian Crème Cake

### **Laissez Les Bons Temps Rouler**

Marti Gras Slaw with Peppers and Cajun Seasoning

Andouille Sausage and Shrimp Gumbo

Crawfish Fritters with Remoulade Sauce

Shrimp Boil with Red Potatoes and Corn on the Cob

Blackened Snapper with Cajun Seasoning and Peppers

Chicken and Sausage Jambalaya

Traditional Red Beans and Rice

Warm Bread Pudding with Bourbon Sauce

King Cake

Eclairs



## Hotel Saint Louis Dinner Table

### First Course | *Select Two*

#### **Saint Louis Salad**

Iceberg Lettuce, Red Onion, Pimientos, Artichoke Hearts, Provel Cheese, Italian Vinaigrette

#### **Caesar Salad**

Hearts of Romaine, Herbed Croutons and Grated Parmesan Cheese

#### **House Salad**

Golden Butter Leaf Lettuce, Tomato and Cucumber with Choice of Two Dressings

#### **Broccoli Cheddar Soup**

Served with a fresh baguette

#### **Tomato Basil Soup**

Served with Croutons and Parmesan

## Main Course

#### **Atlantic Salmon Filet**

Pan Seared with a Dijon Mustard Sauce

#### **London Broil**

Topped with a Bordelaise Sauce

(Add \$10 to substitute for Grilled Tenderloin)

#### **Pan Seared Chicken Breast**

Tossed in a White Wine Cream Sauce and Topped with Boursin Cheese

## Accompaniments

Rosemary Roasted New Potatoes

Steamed Buttered Broccoli

Bow Tie Alfredo

## Dessert

Chef's Selection of Assorted Seasonal Desserts

Ultimate Chocolate Cake



# Receptions

## Hors d'Oeuvres

### Cold Hors d'Oeuvres

*(Priced per 50 pieces)*

Traditional Bruschetta

Caprese Skewer with Fresh Mozzarella  
Tomatoes, and Balsamic Vinaigrette

Sesame Seed Crusted Ahi Tuna  
On cucumber

Smoked Salmon on whole grain crostini

Chilled Jumbo Shrimp with  
Cocktail Sauce

Beef Tenderloin Crostini, Onion Jam and  
Horseradish Cream

### Hot Hors d'Oeuvres

*(Priced per 50 pieces)*

Spinach & Cheese Spanakopita

Spring Roll with Sweet and Sour Sauce

Thai Chicken Satay with Peanut Sauce

Fried Green Tomatoes

Jumbo Lump Crab Cake  
with Remoulade Sauce

Petite Beef Wellington

Seafood Stuffed Mushrooms

Bacon Wrapped Shrimp  
With Sweet Chili Sauce

Toasted Ravioli with Zesty Marinara

Artichoke Beignets

Truffle Mac n' Cheese Bites

### Reception Displays

- **Vegetable crudité** with ranch and hummus dips - per person
- **Assorted Imported and Domestic Cheeses** with seasonal garnishes, and assorted crackers - per person
- **Charcuterie Board** with dried cured meats, roasted marinated vegetables, soft mozzarella, tomato arugula, focaccia bread and crackers - per person
- **Fresh Seasonal Fruit and Berries** - per person

## Action Stations

*\*Enhancements are meant to enhance your cocktail reception or selected plated/ buffet meal and are not to be selected on their own as a meal*

*All stations require an attendant and include 1 hour of service. Attendant fee applies.*

### Fresh Seafood on Ice - Market Price

*Served with Cocktail Sauce, Lemon Wedges, Tabasco Sauce and Assorted Crackers*

SEASONAL:

Jumbo Gulf Shrimp

Alaskan King Crab Legs

Crab Claws

Oysters on the Half Shell with Mignonette

### Pasta Station

*Served with Garlic Bread*

CHOOSE TWO

Cheese Tortellini with White Wine Cream Sauce

Pasta Primavera

Penne Pasta with Chicken and Tomato Fondue

Bowtie Pasta with Shrimp and Mushroom Alfredo

Lemon Caper Brown Butter Ravioli

### Pommes Frites Station

French Fries

Brown Gravy

Chipotle Aioli

BBQ Sauce

Honey Mustard

Sweet Potato Fries

Brown Sugar

Mayonnaise

Ketchup

Shredded Cheese

+ Add Parmesan Truffle Fries for extra

### Nacho Station

Tortilla Chips

Queso Blanco

Shredded Chipotle Chicken

Jalapeños

Green Onion

Shredded Three Cheese Blend

Seasoned Ground Beef

Sour Cream

Fresh Pico de Gallo

Black Beans

+ Add Skirt Steak for extra

HOTELSAINTLOUIS.COM | *exactlylikenothingelse*



### Mac & Cheese Station

Homemade Mac & Cheese  
Blackened Chicken  
Jalapeños  
Green Onion  
BBQ Sauce

Applewood Smoked Bacon  
Sour Cream  
Fresh Asparagus  
Siracha Sauce  
Truffle Oil

+ Add Lobster for extra

### Street Taco Station

Seasoned Ground Beef  
Flour Tortillas  
Diced Onion  
Fresh Pico De Gallo  
Fire Roasted Corn

Chipotle Lime Chicken  
Corn Tortillas  
Shredded Three Cheese Blend  
Sour Cream  
Shredded Lettuce

+ Add Skirt Steak for extra

### Slider Station

Sirloin Beef Burger  
American Cheese  
Lettuce  
Pickle Slices  
Applewood Smoked Bacon  
Ketchup

Black Bean Burger  
Cheddar Cheese  
Tomato  
Caramelized Onions  
Sautéed Mushrooms  
Mustard

+ Add Kobe Burger for extra

## Carving Stations

*All stations require an attendant and include 1 hour of service. Attendant fee applies.*

#### Roasted Tenderloin of Beef

Served with Mustard Demi and Creamed Horseradish

#### Bone-In Maple Glazed Ham

Served with a Brown Sugar Pineapple Reduction

#### Whole Roasted Prime Rib

Served with Au Jus & Creamed Horseradish

#### Roasted Pork Loin

Served with Sweet Apple Demi-Glace



## Open Bar Packages

### House Brands

House Branded Liquors

House Wine: Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Merlot,

White Zinfandel, Chardonnay, Riesling, Rosé, and Moscato

Selection of Bottled Beer to Include: Budweiser, Bud Light, Bud Select, Heineken, Blue Moon, Miller Lite and Corona

### Call Brands

Absolute Vodka

Bacardi Silver Rum

Jose Cuervo Tequila

Tanqueray Gin

Jack Daniels Whiskey

Dewar's Scotch

Upgraded Wine: Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Merlot, Chardonnay, Rosé

Selection of Bottled Beer to Include: Budweiser, Bud Light, Bud Select, Heineken, Schlafly Seasonal, Blue Moon, Miller Lite, Corona, and Sam Adams

### Premium Brands

Grey Goose Vodka

Bombay Sapphire

Captain Morgan Rum

Patron Tequila

Glenfiddich Scotch

Maker's Mark Whiskey

Premium Wine: Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Merlot, White Zinfandel, Chardonnay, Riesling, Rosé, and Moscato

Selection of Bottled Beer to Include: Budweiser, Bud Light, Bud Select, Heineken, Schlafly Seasonal, Blue Moon, Miller Lite, Corona and Sam Adams (*Craft Beer available upon request*)



## A La Carte Spirits and Cordials

### HOUSE BRANDS

House Branded Liquors

House Wine: Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Merlot, White Zinfandel, Chardonnay, Riesling, Rosé, and Moscato

Selection of Bottled Beer to Include: Budweiser, Bud Light, Bud Select, Heineken, Blue Moon, Miller Lite and Corona

### CALL BRANDS

Absolute Vodka

Bacardi Silver Rum

Jose Cuervo Tequila

Tanqueray Gin

Jack Daniels Whiskey

Dewar's Scotch

Upgraded Wine: Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Merlot, White Zinfandel, Chardonnay, Riesling, Rosé, and Moscato

Selection of Bottled Beer to Include: Budweiser, Bud Light, Bud Select, Heineken, Schlafly Seasonal, Blue Moon, Miller Lite, Corona, and Sam Adams

### PREMIUM BRANDS

Grey Goose Vodka

Bombay Sapphire

Captain Morgan Rum

Patron Tequila

Glenfiddich Scotch

Maker's Mark Whiskey

Upgraded Wine: Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Merlot, White Zinfandel, Chardonnay, Riesling, Rosé, and Moscato

Selection of Bottled Beer to Include: Budweiser, Bud Light, Bud Select, Heineken, Schlafly Seasonal, Blue Moon, Miller Lite, Corona and Sam Adams (*Craft Beer available upon request*)

### CHAMPAGNE & BUBBLES *Priced by the bottle.*

Wycliff Brut

Alasia Moscato d'Asti

LaMarca Prosecco

Vueve Clicquot Champagne