



Catering



THE CHESHIRE

SAINT LOUIS

Catering

BRUNCH
BUFFET

BRUNCH SELECTIONS

FRESH SEASONAL FRUIT DISPLAY

FRESH BAKED BREAD & PASTRY BASKET

SCRAMBLED EGGS

SMOKED SALMON

QUICHE

BACON

CHESHIRE POTATO HASH

BISCUITS & GRAVY

FIELD GREENS with ASSORTED
CONDIMENTS & TOPPINGS

CINNAMON RAISIN BREAD PUDDING

REFRESHMENTS

COFFEE, TEA AND JUICE INCLUDED IN PACKAGE

*ALL ADDITIONAL BEVERAGES ON CONSUMPTION

PER GUEST **34**

PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND APPLICABLE TAXES.
MENUS ARE SEASONAL AND CHANGE FREQUENTLY.

Catering

LUNCH PLATED

SALAD

CAESAR SALAD

ROMAINE HEARTS, PARMESAN, FOCACCIA CROUTONS,
HOUSE MADE CAESAR DRESSING

FIELD GREENS SALAD

TOASTED ALMONDS, BAETJE FARMS GOAT CHEESE
CROSTINI, PORT WINE VINAIGRETTE

ENTRÉE

ROASTED SALMON 36

SEASONAL ROOT VEGETABLE PUREE
CITRUS BUTTER, CHERVIL

ROASTED NATURAL CHICKEN 36

LEMON GARLIC THYME BUTTER
SEASONAL VEGETABLES

SMOKED BEEF BRISKET 33

PRAIRIE BREEZE WHITE CHEDDAR MACARONI & CHEESE

DESSERT

CHOCOLATE GOOEY BUTTER CAKE
STRAWBERRY & CHOCOLATE SAUCES
MEYER LEMON TART
SHORT BREAD COOKIES
MISSOURI PECAN TART

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RECEPTION HORS D'OEUVRES

HOT SELECTIONS

PRICING REFLECTS 25 PIECES

ARANCINI - SPINACH & ARTICHOKE 58

STEAK SKEWERS - TOMATO HERB AIOLI 68

TEMPURA SHRIMP - PASSION FRUIT RED CHILE SAUCE 88

QUESADILLA - CHICKEN, CHEESE, OR VEGGIE 62

VEGETABLE BEGGAR PURSERS 62

MINI BEEF WELLINGTON 65

SPANAKOPITA 58

KOZY SHRIMP 62

BEEF EMPANADAS 65

COLD SELECTIONS

PRICING REFLECTS 25 PIECES

SMOKED SALMON ON CORN CAKE HERB MASCARPONE 75

TOMATO, MARCOOT MOZZARELLA & PESTO 65

HORS D'OEUVRES

PRICING REFLECTS PER PERSON

RAW/SEAFOOD BAR - SHRIMP AND OYSTERS 20

LOCAL ARTISAN CHEESE & DRIED FRUIT DISPLAY 12

CRUDITE DISPLAY 6

ANTIPASTO 12

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DINNER

FIRST COURSE

FIELD GREENS SALAD

TOASTED ALMONDS, BAETJE FARMS GOAT CHEESE, CROSTINI
PORT WINE VINAIGRETTE

CHESHIRE ALL-SEASON SALAD

ARUGULA WITH BERRIES, CANDIED WALNUTS, BLEU CHEESE
CITRUS VINAIGRETTE

ENTRÉE

(VEGETABLES & STARCHES ARE SEASONAL SECTIONS)
VEGETARIAN OPTIONS AVAILABLE

ROASTED CHICKEN with GARLIC THYME BUTTER 44

GRILLED FILET & ROASTED SALMON 62

WILD SALMON with DILL BUTTER SAUCE 52

BEEF BRISKET 45

BRAISED BEEF SHORT RIB 45

TRI-PEPPERED BEEF TENDERLOIN with BORDELAISE SAUCE 57

DESSERT

GOOEY BUTTER CAKE

MEYER LEMON TART WITH SHORTBREAD CRUST

CARROT CAKE

VANILLA CRÈME BRULE CHEESECAKE

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RECEPTION
ENHANCEMENTS

ACTION STATION

FIFTY GUEST MINIMUM

SEAFOOD STATION 22

ITALIAN PASTA OR RISOTTO STATION 18

CARVING STATION

THIRTY GUEST MINIMUM

RIB ROAST 290

ROASTED PORK LOIN with CHUTNEY 210

ROASTED TURKEY BREAST with JUS & SEASONAL RELISH 225

PEPPERED TENDERLOIN, MUSTARD & HORSERADISH 290

SMOKED HAM SWEET with MUSTARD GLAZE 240

DESSERT STATION

SEASONAL DESSERTS 10

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MEETINGS
ALL DAY

ALL DAY MEETING PACKAGE

PLATED OR BUFFET LUNCH
PER GUEST 65

CONTINENTAL BREAKFAST

ASSORTED MINI DANISH, MUFFINS
CROISSANTS with PRESERVES & BUTTER

SLICED SEASONAL FRUIT
HOUSE MADE FRUIT YOGURT
BEVERAGE STATION

EARLY MORNING

FRESH REGULAR & DECAFFEINATED COFFEE
ICED TEA, FRUIT JUICE & BOTTLED WATER

AFTERNOON BREAK

FRESH REGULAR & DECAFFEINATED COFFEE
ICED TEA, FRUIT JUICE & BOTTLED WATER
COOKIES & SNACKS

LUNCH

SELECTION OF SEASONAL LOCAL HARVEST
BUFFET *OR* PLATED LUNCH

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BAR & WINE

TOP SHELF

PER PERSON

ONE HOUR 21

TWO HOURS 29

THREE HOURS 36

TITO'S / GREY GOOSE / TANQUERAY / BACARDI / DEWARS
CAPTAIN MORGAN / MAKERS MARK / CROWN ROYAL / PATRON
BUDWEISER / BUD LIGHT / BUD SELECT / MICHELOB ULTRA / STELLA
ASSORTMENT OF LOCAL CRAFT BEER
CHARDONNAY / PINOT GRIGIO / CABERNET / PINOT NOIR

PREMIUM BAR

PER PERSON

ONE HOUR 18

TWO HOURS 24

THREE HOURS 34

FOUR ROSES / BOMBAY / BACARDI / DEWARS / CAPTAIN MORGAN
TITO'S / CAPTAIN MORGAN / JOSE CUERVO
BUDWEISER / BUD LIGHT / MICHELOB ULTRA / CITY WIDE / STELLA
PINOT NOIR / CABERNET / PINOT GRIGIO / CHARDONNAY

BEER & WINE

PER PERSON

ONE HOUR 12

TWO HOURS 17

ADDITIONAL HOUR 5

BUDWEISER / BUD SELECT / MICHELOB ULTRA / CITY WIDE / STELLA
PINOT NOIR / CABERNET / PINOT GRIGIO / CHARDONNAY

CASH BAR

BARTENDER FEE 100

SOFT DRINKS 3

DOMESTIC BEER 6

SELECT WINE 7

PREMIUM COCKTAILS 9

TOP SHELF COCKTAILS 10

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BAR & WINE

CASH BAR

Bartender/Cashier Fee for Cash Bar
\$75

Soft Drinks
\$3

Domestic Beer
\$6

Select Wine
\$7

Premium Cocktails
\$9

Top Shelf Cocktails
\$10

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