



Catering



THE CHESHIRE

SAINT LOUIS

Catering

BRUNCH BUFFET

BRUNCH SELECTIONS

Fresh Seasonal Fruit Display
Fresh Baked Bread and Pastry Basket
Scrambled Eggs
Smoked Salmon
Quiche
Bacon
Cheshire Potato Hash
Biscuits and Gravy
Field Greens with Assorted
Condiments and Toppings
Cinnamon Raisin Bread Pudding

REFRESHMENTS

Coffee, Tea and Juice Included in Package
*All Additional Beverages on Consumption

\$34 PER GUEST

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

Catering

LUNCH PLATED

SALADS

Caesar Salad

Romaine Hearts, Parmesan, Focaccia Croutons,
House Made Caesar Dressing

Field Greens Salad

Toasted Almonds, Baetje Farms Goat Cheese Crostini,
Port Wine Vinaigrette

ENTREES

Roasted Salmon \$36

Seasonal Root Vegetable, 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 Goopy 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 - Spicy Sausage & Pomodoro

Steak Skewers - Tomato Herb Aioli

Tempura Shrimp - Passion Fruit Red Chile Sauce

Quesadilla - Chicken, Cheese, or Veggie

Vegetable Beggar Purses

Mini Beef Wellington

Spanokopitta

Kozy Shrimp

Empanadas

Order of 25- \$68

COLD SELECTIONS

PRICING REFLECTS 25 PIECES

Smoked Salmon on Toast Points, Herb Crostini \$85

Tomato, Marcoat Mozzarella & Pesto \$65

HORS D'OEUVRES STATIONS

PRICING REFLECTS PER PERSON

Raw/Seafood Bar - Shrimp and Oysters \$20

Local Artisan Cheese & Dried Fruit Display \$12

Crudité Display \$6

Antipasto \$12

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DINNER

FIRST COURSE SELECTIONS

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 AND STARCHES ARE SEASONAL SECTIONS
VEGETARIAN OPTIONS AVAILABLE

Pan Seared Chicken with Garlic Thyme Butter \$44

Grilled Filet & Roasted Salmon \$62

Wild Salmon with Dill Butter Sauce \$52

Braised Beef Short Rib \$45

Tri-Peppered Beef Tenderloin with Bordelaise Sauce \$59

Roast Loin of Pork \$44

Flame Roasted Apples, La Creme Potatoes Roasted

DESSERT

Goey Butter Cake

Meyer Lemon Tart with Shortbread Crust

Flourless Chocolate Torte

Carrot Cake

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ENHANCEMENTS

ACTION STATION

FIFTY GUEST MINIMUM

Seafood Station - \$22

Italian Pasta or Risotto Station - \$18

CARVING STATION

THIRTY GUEST MINIMUM

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

251 Average \$8 PER GUEST

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, and Croissants
with Preserves and Butter

Sliced Seasonal Fruit,
House Made Fruit Yogurt
Beverage Station

EARLY MORNING

Freshly Brewed Regular and Decaffeinated Coffee
Iced Tea, Fruit Juice and Bottled Water

AFTERNOON BREAK

Fresh Regular and Decaffeinated Coffee
Iced Teas, Fruit Juice, Bottled Water
Cookies and Snacks

LUNCH

Selection of Seasonal Local Harvest
Buffet Lunch or Plated Lunch

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BAR & WINE

HOST BAR

PER PERSON

One Hour \$18 Two Hours \$24 Three Hours \$34

Four Roses, Beefeater, Bacardi, Dewars, 1220 Vodka, Jose Cuervo,

Budweiser, Bud Light, Michelob Ultra, City Wide, Stella

Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

TOP SHELF

PER PERSON

One Hour \$21 Two Hours \$29 Three Hours \$36

Makers Mark, Crown Royal, Bombay, Bacardi Chivas, Titos, Patron

Budweiser, Bud Light, Bud Select, Michelob Ultra, Stella

Assortment of Local Craft Beer

BEER AND 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 \$75

Soft Drinks \$3

Domestic Beer \$7

Select Wine \$8

Premium Cocktails \$9

Top Shelf Cocktails \$10

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