



Catering



**THE CHESHIRE**

SAINT LOUIS

# Catering

## BRUNCH BUFFET

### BRUNCH SELECTIONS

SELECT 6 ITEMS

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**

### CONTINENTAL BREAKFAST

Assorted Mini Danish, Muffins, and Croissants  
with Preserves and Butter  
Sliced Seasonal Fruit,  
House Made Fruit Yogurt  
Beverage Station

**\$28 PER GUEST**

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

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## 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 Gooney 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 with Pomodoro

Steak Skewers

Tempura Shrimp - Passion Fruit Red Chile Sauce

Chicken Quesadilla

Mini Beef Wellington

Spanokopitta

Kozy Shrimp

Empanadas

Spring Rolls

Order of 25- \$72

### COLD SELECTIONS

PRICING REFLECTS 25 PIECES

Smoked Salmon on Toast Points, Herb Crostini \$85

Tomato, Marcoat Mozzarella & Pesto \$73

### HORS D'OEUVRES STATIONS

PRICING REFLECTS PER PERSON

Raw/Seafood Bar - Shrimp and Oysters \$29  
50 PEOPLE MINIMUM

Local Artisan Cheese & Dried Fruit Display \$12

Crudit  Display \$6

Antipasto \$12

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## ENHANCEMENTS

OUR ACTION AND CARVING STATIONS ARE AVAILABLE  
AS ADDITIONS TO YOUR HORS D'OEUVRE RECEPTIONS

### ACTION STATION

50 GUEST MINIMUM

Seafood Station - \$26

Italian Pasta or Risotto Station - \$22

Station Priced Per Person

### CARVING STATION

35 GUEST MINIMUM

Roasted Pork Loin with Chutney - \$370

Roasted Turkey Breast with Jus & Seasonal Relish - \$390

Peppered Tenderloin, Mustard & Horseradish - \$480

Smoked Ham Sweet with Mustard Glaze - \$325

Stations Priced Per Station

### DESSERT STATION

30 GUEST MINIMUM

Seasonal Desserts - \$12

Station Priced Per Person

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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 \$54

Grilled Filet & Roasted Salmon \$74

Wild Salmon with Dill Butter Sauce \$68

Braised Beef Short Rib \$55

Tri-Peppered Beef Tenderloin with Bordelaise Sauce \$69

### DESSERT

Goopy Butter Cake

Meyer Lemon Tart with Shortbread Crust

Flourless Chocolate Torte

Carrot Cake

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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

### TOP SHELF

PER PERSON

One Hour \$24 Two Hour \$34 Three Hour \$44 Four Hour \$49

Ketel One, Hendricks, Bacardi Silver, Don Julio,  
Crown Royal, Makers Mark, Glenmorangie 10  
Budweiser, Bud Light, Bud Select, Michelob Ultra,  
Stella, City Wide, Seltzer  
Parducci Wine Cellars Collection

### HOUSE BAR

PER PERSON

One Hour \$18 Two Hour \$28 Three Hour \$36 Four Hour \$44

Tito's, Beefeater, Captain Morgan White, Jose Cuervo Silver,  
Seagrams 7, 4 Roses, Dewars White  
Budweiser, Bud Light, Bud Select, Michelob Ultra,  
Stella, City Wide, Seltzer  
Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

### BEER AND WINE

PER PERSON

One Hour \$12 Two Hour \$20 Three Hour \$28 Four Hour \$34

Budweiser, Bud Light, Bud Select, Michelob Ultra, Stella,  
City Wide, O'Doul's, Seltzer  
Pinot Noir, Cabernet, Pinot Grigio, Chardonnay

### CASH BAR

BARTENDER FEE \$50/HOUR

MINIMUM OF 1 BARTENDER/BAR PER 50 GUESTS

Soft Drinks \$4

Beer \$7

Wine: Top Shelf \$12 House \$8

Cocktails: Top Shelf \$14 House \$10

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