



Saint Louis Zoo Event Catering Menu

Saint Louis Zoo Event Catering

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ALLERGEN KEY

- Gluten Free (GF)
- Vegetarian (V)
- Contains Nuts (N)
- Sesame (S)

Guidelines from the Saint Louis Zoo Event Catering

- Final guest counts are due five business days prior to the event. Any food increase after this date, once approved, will be subject to an additional 25% service charge on the increased final guest count. Due to an extra delivery from our purveyor, this charge will assist in covering the added transportation costs outside our normal weekly delivery. We aim to have as few deliveries as possible in order to reduce our carbon footprint. Limiting deliveries helps reduce air pollution from vehicles, which is a contributing factor to climate change.
- Food will be prepared for your event based on the guaranteed final count. No additional overage of food is prepared.
- The client/guests may not bring outside food or beverage into the venue. All outside food or beverage will be removed from the event. Leftover food and beverages may not be removed from the venue after the event. Wedding cake is the only exception.
- A \$1 per guest cutting/serving and china rental fee will be applied for any cake not ordered through Saint Louis Zoo Event Catering. All wedding cakes must be cut by the Saint Louis Zoo and the \$1 per person fee may apply.
- Minors will not be served alcoholic beverages. Saint Louis Zoo Event Catering reserves the right to request photo IDs and the right to refuse service.
- Vendors will not be provided beverages or food unless prearranged by the client.
- Catering minimums apply for both daytime and evening events. Please contact your Private Event Manager for details.
- White linens are included for all tables. Floor-length and standard color linens are available for an additional \$1.50 per guest. Wedding packages include floor-length and standard color linens and napkins.
- Complimentary tastings are available after your event is booked. If you request a tasting prior to booking, there is a \$25 fee per entrée. Tastings are the first Wednesday of every month at noon and 1 p.m. Please contact your Private Event Manager for details and to schedule.
- There is an additional \$10 per person china rental fee at the Event Tent.

Corporate Package

Price per guest \$52

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24 guests)

Service time: 1 hour for buffets

CONTINENTAL BREAKFAST

*Assorted Juices
Variety of Freshly Baked Breakfast Pastries-(N)
Seasonal Fresh Fruit, Yogurt and Granola
Coffee and Hot Tea
Bottled Beverages and Water*

Hot Breakfast Upgrade\$6.00 per guest

Choose one item from each category

Eggs

Traditional Scrambled Eggs
Garden Vegetable Frittata
Breakfast Sandwiches: Bacon, Egg, and Cheese;
Pork Sausage, Egg and Cheese; Egg and Cheese

Meat

Crisp, Smoked Bacon
Pork Sausage Patties

Potatoes

Herb Roasted New Potatoes
Breakfast Potatoes with Peppers and Onions

MID-MORNING BREAK

*Coffee, Iced Tea, Bottled Beverages and Water
Assorted Trail Mix and Breakfast Bars*

LUNCH

*Choice of Sandwich and Salad Buffet, Plated Entrée,
or Themed Buffet
Bottled Beverages and Water*

Sandwich and Salad Buffet

Coffee and Iced Tea
Kettle-Cooked Chips

*Choice of two salads and two dressings:
Garden, Classic Tossed Caesar, Greek Pasta Salad
Seasonal Fresh Fruit*

Dressings

House (Mayfair), Caesar, Buttermilk Ranch,
Balsamic Vinaigrette, Poppy Seed, Sweet Italian

Choice of three sandwiches:

Market Chicken Salad

Diced chicken, red onion, celery and red grapes, served on a flaky croissant

Smoked Turkey BLT

Sliced smoked turkey breast, fresh spinach, sliced tomato and crisp bacon on cranberry bread

The Club

Honey ham, smoked turkey breast, cheddar and Monterey Jack cheese, lettuce, sliced tomato, and onion, served on thick-sliced country white bread

Roast Beef and Smoked Gouda

Thinly sliced lean roast beef, sweet onions, lettuce and sliced smoked Gouda, served on Ciabatta bread

Italian Sub

Volpi salami, shaved ham, roast beef, sliced red onion, provolone and pepperoncinis with a vinaigrette drizzle, served on a hoagie roll

Greek Veggie Wrap

Tomato, cucumber, red onion, spinach, feta cheese crumbles, Kalamata olives and creamy yogurt tzatziki, served in a spinach wrap (V)

Plated Entrée

Lunch entrées served with a garden or Caesar salad, two dressings, choice of one vegetable and one starch, freshly baked rolls, coffee, and iced tea

Chicken Caprese

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto

Lemon and Panko-Encrusted Chicken

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala

Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce

Beef Teriyaki Kabobs

Marinated beef tips skewered with peppers and onions, grilled and finished with teriyaki sauce

Grilled Salmon Filet (sustainable)

Served with a dill beurre blanc (GF)

Mushroom Cannelloni

with ricotta, spinach, roasted red peppers, white sauce (V)

Corporate Package Continued

Starches

Seasoned Potato Wedges, Roasted Garlic Mashed Potatoes, Wild Rice Blend, Fresh Herbed Pasta

Vegetables

Fresh, Seasoned Green Beans; California Blend; Broccolini

THEMED BUFFET

Served With Coffee, Iced Tea and Water

Service Time: 1 Hour

Asian (S)

Asian Salad

Mixed field greens, mandarin oranges, red bell peppers, snow peas, julienne carrots and bamboo shoots with a toasted sesame dressing

Choice of one:

Pork Egg Roll with Chinese Mustard Sauce, Pork or Veggie Pot Stickers, Vegan Spring Rolls, Crab Rangoon with Sweet and Chile Sauce

Choice of two:

Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken

Fried Teriyaki Tofu and Sweet and Sour Shrimp additional \$2 per guest

Choice of one:

Vegetarian Stir-Fry (tofu additional \$0.50 per guest), Vegetable Fried Rice, Asian-Seasoned Green Beans, White Rice

Island Feast

Caribbean Salad

Mixed field greens, shaved red onion, diced mango and green bell pepper, topped with a sweet orange vinaigrette

Cilantro Lime Rice

Choice of two:

Jerk Chicken, Caribbean Pork Loin with Pineapple Relish, Mahi Mahi Fish Tacos

Choice of two:

Red Beans and Rice, Cuban Corn, Grilled Squash Zucchini Medley, Roasted Sweet Potatoes

Southwest Fiesta

Romaine Blend Salad

Served with corn, red peppers, crispy tortilla strips and avocado ranch

Southwest Chicken Egg Rolls with Chipotle Ranch

Veggie Empanada

Chips and Salsa

Choice of two:

Zesty Beef Tacos, Pork Carnitas, Fiery Chicken Fajitas or Beef Fajitas (beef additional \$1 per guest)

Served with Diced Tomatoes and Onions, Cheddar Cheese, Shredded Lettuce, Salsa, Sour Cream, and Fresh Lime Wedges, Guacamole and Jalapeños

Choice of two:

Border Rice, Black Bean Medley, Chipotle Mexican Corn

Traditional Italian

Tossed Caesar or Italian Salad

Freshly Baked Garlic Parmesan Bread

St. Louis-Style Toasted Ravioli

Choice of two:

Traditional Meat Lasagna, Vegetable Lasagna with Bechamel Sauce, Crispy Chicken Parmesan, Cheese or Beef-Stuffed Tortellini with Choice of Pesto Cream Sauce, Red Sauce, or White Sauce

Choice of one:

Roasted Cauliflower with Parmesan and Lemon, Roasted Zucchini and Yellow Squash, Fresh Garlic-Seasoned Green Beans

AFTERNOON BREAK

Served with Coffee, Iced tea, Bottled Beverages and Water

Choice of three:

Assorted Cookies, Brownies, Snack Bars, Trail Mix, Popcorn or Pretzels

Breakfast

Minimum 25 guests: Additional \$2 per guest for smaller groups (15-24 guests)

Service time 1 hour

BUFFETS

Buffets Served with Freshly Baked Biscuits, Assorted Juices, Coffee and Hot Tea

Red Rocks \$18.50

Choose one item from each category below

River's Edge \$22.50

Choose two items from each category below

Eggs

- Traditional Scrambled Eggs
- Garden Vegetable Frittata
- Breakfast Sandwiches: Bacon, Egg, and Cheese; Pork Sausage, Egg and Cheese; Egg and Cheese
- Choice of Quiche: Three-Cheese Spinach; Mushroom and Spinach; and Bacon and Scallion

Meat

- Crisp Smoked Bacon
- Pork Sausage Patties
- Roasted Glazed Ham

Potatoes

- Herb Roasted New Potatoes
- Breakfast Potatoes with Peppers and Onions

Sweets

- Assorted Freshly Baked Pastries **(N)**
- Seasonal Fresh Fruit
- Yogurt and Granola

ADD-ON ITEMS

Price Per Guest

Waffles **\$6.00**

Homestyle Biscuits and Country Gravy..... **\$3.00**

Fire-Roasted Apple-Topped French Toast **\$3.00**

Mini Bagel with Cream Cheese **\$2.00**

CONTINENTAL BREAKFAST

Selections Served Buffet Style with Coffee and Hot Tea

Fragile Forest \$7.00

Assorted freshly baked pastries

Historic Hill.....\$8.00

Assorted freshly baked pastries and juices

The Wild \$10.50

*Assorted juices
Choice of two breakfast sandwiches, served on a croissant or biscuit:
Bacon, Egg and Cheese
Pork Sausage, Egg and Cheese
Egg and Cheese*

Polar Bear Point \$10.50

Assorted freshly baked pastries, juices and seasonal fresh fruit

Sea Lion Sound \$18.50

*Assorted freshly baked pastries-(N), juices and seasonal fresh fruit
Choice of two breakfast sandwiches, served on a croissant or biscuit:
Bacon, Egg and Cheese
Pork Sausage, Egg and Cheese
Egg and Cheese*

Lunch Entrées

All lunch entrées served with a garden or Caesar salad, choice of two dressings, one vegetable and one starch, freshly baked rolls, coffee, iced tea, and water

Choice of one:

Chicken Caprese\$24.00

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken ...\$23.75

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala\$24.25

Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce

Wild Mushroom Cannelloni (V)\$20.00

with ricotta, spinach, roasted red peppers, white sauce

Pan-Seared Mahi Mahi (sustainable)\$26.00

Served with a lemon caper sauce (GF)

Beef Teriyaki Kabobs.....\$24.25

Marinated tenderloin tips skewered with peppers and onions, topped with teriyaki sauce (S)

Grilled Salmon Filet (sustainable).....\$25.75

Served with a dill beurre blanc (GF)

Grilled Tournedos of Beef\$26.00

Served with seared Missouri Ozark mushrooms and rich demi-glace (GF)

STARCHES

Choice of one:

Mashed Potatoes, Roasted-Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb-Buttered Pasta, Herb Risotto

VEGETABLES

Choice of one:

Fresh, Seasoned Green Beans; Asparagus; Broccolini

DRESSINGS

Choice of two:

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

All dressings are (GF)

DESSERTS

Additional \$5 Per Guest

Traditional Carrot Cake with Cream Cheese Icing (N), Triple Chocolate Layer Cake, and New York-Style Cheesecake

Lunch Buffet

Price per guest \$28; Children (2-12) \$18

Lunch buffet served with freshly baked rolls, coffee, iced tea and water

Buffet includes one salad, two dressings, two entrées, one starch, one vegetable and two desserts

Service time: 1 hour

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Substitute soup for salad: \$1.25 per guest

Add soup: \$3.50 per guest

SALADS

Choice of one:

Garden Salad

Classic Tossed Caesar Salad

Greek Pasta Salad

Seasonal Fresh Fruit

DRESSINGS

Choice of two:

House (Mayfair), Buttermilk Ranch,

Balsamic Vinaigrette, Poppy Seed, Sweet Italian,

Creamy Caesar

CHEF BRIE'S SIGNATURE HOMEMADE SOUPS

Italian Wedding Soup

Homestyle Creamy Chicken Noodle

Minestrone (GF)

Tomato Bisque (V) (G)

Cheese Broccoli (V)

Creamy Mushroom (V)

ENTRÉES

Choice of two:

Chicken Caprese

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala

Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce

Roasted Beef Top Round

Hand-rubbed and slow-roasted, served with housemade horseradish sauce (GF)

Roasted Pork Loin

Citrus brined and served with savory pan gravy

Grilled Salmon Filet (sustainable)

Served with a dill beurre blanc (GF)

Pan-Seared Mahi Mahi (sustainable)

Served with a lemon caper sauce (GF)

Vegetable Lasagna

Served with Bechamel Sauce (V)

Beef or Cheese Tortellini

Served with choice of pesto cream sauce, red sauce, or white sauce

STARCHES

Choice of one:

Seasoned Potato Wedges, Roasted Garlic Mashed Potatoes, Wild Rice Blend, Herb-Buttered Pasta

VEGETABLES

Choice of one:

Fresh, Seasoned Green Beans, Asparagus, California Blend (Broccoli, Cauliflower, Carrots, Red Peppers, Squash and Zucchini)

DESSERTS

SPECIALTY SWEETS

St. Louis Favorite Goopy Butter Cake

Traditional or chocolate; St. Louis Specialty

Classic Cinnamon Apple Bread Pudding

Served with a caramel rum sauce

Homestyle Warm Apple Crisp

Served buffet style only

Cookies

Brownies

CAKES

Additional \$2.50 per guest

Traditional Carrot Cake with

Cream Cheese Icing (N)

Triple Chocolate Layer Cake

HANKS CHEESECAKES

Additional \$2.50 per guest; St. Louis Specialty

New York-Style

Key Lime

Praline N

Double Chocolate

White Chocolate Raspberry

Sugar-Free New York-Style

Themed Buffets

All buffets served with coffee, iced tea and water

Service time: 1 hour

Minimum 25 guests: \$2 extra per guest for smaller parties (15-24)

Children (2-12) \$19

All buffets come with cookies and brownies

ASIAN (\$) \$31.50

Asian Salad

Mixed field greens, mandarin oranges, red bell peppers, snow peas, julienne carrots and bamboo shoots with a toasted sesame dressing

Choice of one:

Pork Egg Roll with Chinese Mustard Sauce, Pork or Veggie Pot Stickers, Vegan Spring Rolls, Crab Rangoon with Sweet and Sour Sauce

Choice of two:

Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken

Fried Terriyaki Tofu and Sweet and Sour Shrimp
Additional \$2 per guest

Choice of one:

Vegetarian Stir-Fry (tofu additional \$0.50 per guest), Vegetable Fried Rice, Asian-Seasoned Green Beans, White Rice

ISLAND FEAST \$31.50

Caribbean Salad

Mixed field greens, shaved red onion, diced mango and green bell pepper, topped with a sweet orange vinaigrette

Cilantro Lime Rice

Choice of two:

Jerk Chicken, Caribbean Pork Loin with Pineapple Relish, Mahi Mahi Fish Tacos

Choice of two:

Red Beans and Rice, Cuban Corn, Grilled Squash Zucchini Medley, Roasted Sweet Potatoes

SOUTHWEST FIESTA \$31.50

Romaine Blend Salad

Served with corn, red peppers, crispy tortilla strips and avocado ranch

Southwest Chicken Egg Rolls
with Chipotle Ranch

Veggie Empanada

Chips and Salsa

Choice of two:

Zesty Beef Tacos, Pork Carnitas, Fiery Chicken Fajitas or Beef Fajitas (beef additional \$1 per guest)

Served with Diced Tomatoes and Onions, Cheddar Cheese, Shredded Lettuce, Salsa, Sour Cream, and Fresh Lime Wedges, Guacamole and Jalapeños

Choice of two:

Border Rice, Black Bean Medley, Chipotle Mexican Corn

TRADITIONAL ITALIAN \$31.50

Tossed Caesar or Italian Salad

Freshly Baked Garlic Parmesan Bread

St. Louis-Style Toasted Ravioli

Choice of two:

Traditional Meat Lasagna, Vegetable Lasagna with Bechamel Sauce, Crispy Chicken Parmesan, Cheese or Beef Stuffed Tortellini with Choice of Pesto Cream Sauce, Red Sauce, or White Sauce

Choice of one:

Roasted Cauliflower with Parmesan and Lemon, Roasted Zucchini and Yellow Squash, Fresh Garlic-Seasoned Green Beans

Sandwich Buffet

All buffets served with iced tea, lemonade and water

Your choice of three sandwiches and one salad

Served with Cookies and Brownies

Substitute soup for salad: \$1.50 per guest

Add soup (choice of one): \$2.75 per guest

Service time 1 hour

CLASSIC \$18.50

Served with Kettle-Cooked Potato Chips

Choice of three:

Smoked Turkey with Monterey Jack

Honey Ham and Cheddar

Roast Beef and Swiss

Chicken Caesar Wrap

Tuna Salad Croissant

Roasted Vegetable Wrap (V)

BISTRO \$20.25

Served with Housemade Potato Chips

Choice of three:

Market Chicken Salad

Diced chicken, red onion, celery and red grapes, served on a flaky croissant

Smoked Turkey BLT

Sliced smoked turkey breast, fresh spinach, sliced tomato and crispy bacon on cranberry bread

The Club

Honey ham, smoked turkey breast, cheddar and Monterey Jack cheese, lettuce, sliced tomato and onion, served on thickly sliced country white bread

Roast Beef and Smoked Gouda

Thinly sliced lean roast beef, sweet onions, lettuce and sliced smoked Gouda, served on ciabatta bread

Italian Sub

Volpi salami, shaved ham, roast beef, sliced red onion and pepperoncinis with a vinaigrette drizzle, served on a hoagie roll with provolone cheese

Greek Veggie Wrap (V)

Tomato, cucumber, red onion, spinach, feta cheese crumbles and creamy yogurt tzatziki, served in a spinach wrap

SALADS

Add Chicken for Additional \$1.50 Per Guest

Choice of one:

Caesar Salad

Romaine lettuce tossed with seasoned croutons, Parmesan cheese and creamy Caesar dressing

Garden Salad

Iceberg and romaine lettuce, shredded carrots and purple cabbage, sliced cucumber, and tomatoes

Greek Pasta Salad

Feta cheese, diced tomato, green onion, Kalamata olives, garlic, lemon juice and olive oil

Asian Salad

Mixed field greens, mandarin oranges, red bell peppers, edamame, julienne carrots and bamboo shoots with a toasted sesame dressing (S)

Caribbean Salad

Mixed field greens, shaved red onion, diced mango and green bell pepper, topped with a sweet orange vinaigrette

Mixed Fruit Salad

Assorted seasonal fruit

Dressings*

Choice of two:

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

*All dressings are (GF)

CHEF BRIE'S SIGNATURE HOMEMADE SOUPS

Minimum 15 Guests

Italian Wedding Soup

Homestyle Creamy Chicken Noodle

Minestrone (GF)

Tomato Bisque (V) (GF)

Cheese Broccoli (V)

Creamy Mushroom (V)

Snack Breaks & Late Night Snacks

Price per guest

All snack breaks are served with assorted bottled beverages, coffee, iced tea and water

Service time: 1 hour

Quench Your Thirst.....\$4.75

Assorted bottled beverages, coffee and iced tea

Sweet Tooth.....\$6.25

Freshly baked cookies and double-chocolate brownies

Santa Fe Snacks.....\$9.25

Tortilla chips, garden salsa, creamy guacamole, hot queso dip, crispy cinnamon churros and Southwest chicken egg rolls with chipotle ranch dip

Ballpark Break \$10.25

Warm jumbo pretzels with mustard dip, freshly popped popcorn, dry roasted peanuts and kettle corn (N)

Healthy Start \$12.75

Whole fresh fruit, assorted low-fat yogurt and granola and breakfast bars

Healthy Eats \$12.75

Fresh garden veggies with housemade buttermilk ranch dip, fresh seasonal fruit bowl and assorted snack bars and trail mix

Artisan Break.....\$15.75

Assorted cured meats, domestic and imported cheeses, gourmet mixed nuts (N), dried fruits, roasted red pepper hummus (S), and grilled flatbread chips

A La Carte

Freshly Popped Popcorn..... \$2.00

Cotton Candy..... \$2.00

Mini Pretzel Twists..... \$2.00

Bag of Chips..... \$2.00

Kettle Corn \$2.50

Animal Crackers..... \$2.00

Brownies \$2.25

Assorted Snack Bars..... \$2.50

Assorted Trail Mix..... \$2.50

Assorted Breakfast Bars..... \$2.75

Assorted Cookies..... \$3.25

Warm Pretzels with Cheese and Mustard.... \$4.00

All Day Coffee, Tea, and Water
per person \$2.00

Assorted Bottled Beverages
per bottle..... \$3.75

Zoovenir Sipper..... Call for price
Reusable souvenir cup comes with first-fill coupon

LATE NIGHT SNACKS

Price per guest

Minimum 25 guests

Sweets Package.....\$6.00

Assorted house made gourmet cookies, double chocolate brownies

Nacho Bar..... \$7.00

Tortilla chips, queso, salsa, jalapeño, sour cream, guacamole and lettuce. Add taco meat or fajita chicken \$1.00

Slider Bar \$13.00

Mini beef sliders with cheese and chips

Popcorn Bar \$7.00

Popcorn, kettle corn, pretzels, M&M's, mini chocolate bars, Twizzlers, Reese's pieces, chocolate covered raisins

Bite-Sized Pretzels \$6.00

Served with cheese and mustard

Chicken Wings \$11.00

Tossed in buffalo or teriyaki sauce. Served with blue cheese and ranch

Barbecue Picnic Buffets

All buffets served with iced tea, lemonade and water

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Service time: 1 hour

Black Bean Veggie Burgers available for additional \$1.50 per guest and Impossible burgers available for additional \$2 per guest

ZOOLINE RAILROAD BBQ **\$20.75**

Children (2-12) \$14

Grilled Hamburgers, G&W Bratwurst, and Hot Dogs

Choice of two:

Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Mustard Potato Salad, Mac 'n' Cheese

FOREST PARK BBQ **\$23.50**

Children (2-12) \$16

Choice of three:

BBQ Chicken, *BBQ Pork Steaks, Jumbo All-Beef Hot Dogs, Grilled Hamburgers

Choice of two:

Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Mustard Potato Salad, Mac 'n' Cheese, Grilled Corn

CONSERVATION CAROUSEL BBQ **\$29.00**

Children (2-12) \$18

Choice of three:

Grilled Baby Back Ribs, Smoked Pulled Pork Shoulder, BBQ Chicken, Jumbo All-Beef Hot Dogs, Grilled Hamburgers

Choice of two:

Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Mustard Potato Salad, Veggie Pasta Salad, Mac 'n' Cheese, Grilled Corn

WORLD'S FAIR BBQ **\$33.25**

Children (2-12) \$20

Choice of three:

Grilled Baby Back Ribs, Smoked Beef Brisket, Grilled Hamburgers, BBQ Chicken, Grilled Smoked Sausage, Salmon (additional \$2 per guest)

Choice of two:

Western Molasses Baked Beans, Seasoned Potato Wedges, Veggie Pasta Salad, Green Beans with Bacon and Onion, Grilled Corn, Garden Salad

All buffets served with crispy kettle-cooked potato chips, freshly baked cookies and brownies, fresh bakery buns, a cheese and relish tray, and condiments.

Boxed Sandwiches and Salads

Choice of three: Any combination of salad and/or sandwich \$18.25

Minimum of 25 guests: \$2 extra per guests for smaller groups (15-24)

SANDWICHES

Served with a Freshly Baked Cookie, Bottled Beverage and Choice of Fresh Veggie Pasta Salad, Potato Chips or Mustard Potato Salad (One Side Choice Per Sandwich Selection)

Chicken Caesar Wrap

Grilled and seasoned chicken breast strips, romaine lettuce, Parmesan cheese, red onion and Caesar dressing, rolled in a whole-wheat tortilla

Smoked Turkey Jack

Sliced smoked turkey breast, Monterey Jack cheese and lettuce on wheat berry bread

Honey Ham 'n' Cheddar

Thinly sliced honey ham, mild cheddar cheese and lettuce on thickly sliced country white bread

Classic Tuna Salad

Chunk tuna mixed with celery, onion, egg and mayonnaise, served with leaf lettuce on a flaky croissant

Market Chicken Salad

Diced chicken, red onion, celery and red grapes, served on a flaky croissant

Smoked Turkey BLT

Sliced and smoked turkey breast, fresh spinach, sliced tomato and crispy bacon on cranberry bread

The Club

Honey ham, smoked turkey breast, cheddar and Monterey Jack cheese, lettuce, sliced tomato, and onion, served on thickly sliced country white bread

Roast Beef and Smoked Gouda

Thinly sliced lean roast beef, sweet onions, lettuce, and sliced and smoked Gouda, served on ciabatta bread

Italian Sub

Volpi salami, shaved ham, roast beef, sliced red onion, provolone cheese and pepperoncinis with a vinaigrette drizzle served on a hoagie roll

Greek Veggie Wrap

Tomato, cucumber, red onion, spinach, feta cheese crumbles and creamy yogurt tzatziki, served in a spinach wrap (V)

SALADS

Served with Crackers, A Freshly Baked Cookie and Bottled Beverage. Add Chicken Additional \$1.50 Per Guest

Classic Chicken Caesar

Crisp romaine lettuce, Parmesan cheese and seasoned croutons, topped with grilled chicken breast slices. Served with creamy Caesar dressing.

Chef Salad

Hearty greens topped with ham, turkey, cheddar and provolone cheeses, tomato, cucumber, and egg

Chicken Club Salad

Hearty greens topped with grilled chicken, crispy bacon, provolone cheese, tomato and croutons

Greek Salad

Hearty greens topped with grilled chicken, feta cheese, tomato, cucumber, red onion and Kalamata olives. Served with housemade Greek dressing.

Market Salad

Hearty greens topped with carrot, tomato, cucumber, broccoli, red onion, and cheddar and provolone cheeses

Mixed Fruit Salad

Assorted seasonal fruit

DRESSINGS

Choose one dressing per salad selection
House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

All dressings are **(GF)**

Hors d'Oeuvres

All prices are per piece

HOT HORS D'OEUVRES

- Thai Pork Meatballs**\$2.50
Seasoned with lemongrass and ginger (S)
- St. Louis-Style Toasted Ravioli**\$2.00
Hand-breaded, beef-stuffed ravioli served with marinara; St. Louis Specialty
- Asian Pot Stickers**\$2.50
Pork filling, served with sweet and sour sauce
- Bacon-Wrapped Dates**\$2.50
Medjool dates wrapped in hickory-smoked bacon (GF)
- Vegan Spring Rolls**\$3.00
Vegan egg rolls, served with Asian mustard sauce (V) (S)
- Crab Rangoon**\$2.50
Lightly sweetened cream cheese and crab meat, served with sweet and sour sauce
- Breaded Beef Cannelloni Bites**\$2.25
Hand-breaded, mini beef cannelloni, served with marinara
- Southwest Chicken Egg Rolls**\$2.75
Stuffed with chicken, corn, black beans and peppers, served with chipotle ranch dip
- Chicken Satay**\$3.00
Marinated with fresh ginger, garlic and spices, served with peanut sauce (GF) (M) (S)
- Portobello Mushroom Tart**\$2.75
Sautéed portobello mushrooms and a rich thyme cream sauce in a light phyllo cup (V)
- Coconut Shrimp**\$3.25
Coconut-breaded, deep-fried shrimp with a sweet orange sauce
- Mini Teriyaki Beef Kabobs**\$3.25
Marinated sirloin tips skewered with peppers and onions (S)
- Raspberry Brie Phyllo Bites**\$3.00
Raspberry and brie cheese wrapped in a light phyllo cup (V)
- Traditional Spanakopita**\$3.00
Spinach filling in a crispy phyllo shell (V)

- Crab Cake**\$3.25
Housemade crab fritter served with mustard remoulade
- Grilled Marinated Shrimp Rumaki**\$3.50
Grilled shrimp wrapped with hickory-smoked bacon (GF)
- Mini Beef Wellington**\$3.50
- Beef Slider with Cheese**\$3.25
- Bacon-Wrapped Scallops (GF)**\$4.25

COLD HORS D'OEUVRES

- Southwest Black Bean Pinwheels**\$2.50
Black beans, corn, roasted red peppers, green onion and cheddar cheese with a Southwest-seasoned cream cheese, rolled in a spinach tortilla (V)
- Smoked Salmon and Cucumber Canapes**..\$2.50
Thinly sliced smoked salmon and coriander cream cheese atop a cucumber slice (GF)
- BBQ Grilled Shrimp**\$3.50
Marinated shrimp, grilled and glazed with housemade BBQ sauce
- Antipasto Skewers**\$3.00
Marinated mozzarella and artichoke, Kalamata olive and salami (GF)
- Shrimp Cocktail**\$3.50
Seasoned and boiled shrimp, served with cocktail sauce (GF)
- Thyme Goat Cheese and Roasted Beet Tartlet**.....\$3.50
Thyme goat cheese and roasted beets in a crispy phyllo cup with a balsamic reduction drizzle (V)
- Vegetarian Bruschetta**.....\$3.25
Fire-Roasted Apple with Caramelized Onion and Brie Cheese (V)
Local Tomatoes with Fresh Mozzarella (V)
- Bruschetta**\$3.25
Grilled Shrimp with Roasted Red Pepper and Garlic Spread
Beef Tenderloin with Caramelized Onion and Herbed Boursin

Hors d'Oeuvres Continued

All prices are per guest

Minimum 25 guests

STATIONARY DISPLAYS

Crudités..... \$5.00

Assorted fresh vegetables, served with ranch dipping sauce (GF) (V)

Seasonal Fresh Fruit..... \$5.50

Assorted seasonal fresh fruits (GF) (V)

Grilled Vegetables..... \$5.50

Assorted seasonal fresh vegetables, seasoned and grilled, served with a roasted pepper ranch dip or hummus dip (GF) (V) (S)

Gourmet Cheese..... \$7.00

Gourmet cheeses, nuts, fruits, and assorted breads and crackers (N)

Antipasto..... \$7.00

Marinated mozzarella and artichoke hearts, salami, balsamic mushrooms, cherry peppers, and Kalamata olives (GF)

Shrimp Cocktail \$9.00

Served with cocktail sauce and lemon wedges (GF)

Mediterranean Hummus \$8.25

Traditional or roasted red pepper hummus, feta cheese, diced tomato, cucumber, red onion, Kalamata olives and grilled pita chips (V) (S)

Santa Fe..... \$9.25

Creamy guacamole, hot queso dip, garden salsa, corn tortilla chips, Southwest chicken egg rolls with chipotle ranch and crispy cinnamon churros

Gourmet Cheese and Charcuterie..... \$9.25

Gourmet cheeses, cured meats, nuts, fruits, and assorted breads and crackers (N)

Stations

Minimum three stations, unless adding to a buffet or two stations with hors d' oeuvres

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Service time: 1 hour

Price per guest

STATIONS AND ACTION STATIONS

*Culinary Attendant fee of \$125 per station
Party Size Will Determine Number of Stations and Attendants Needed*

Pasta\$12.50

Cavatappi Pasta and Cheese-Stuffed Tortellini
Traditional Marinara, Alfredo, and Pesto with
Garlic and Olive Oil **(N)**
Sun-dried Tomatoes, Fresh Baby Spinach,
Zucchini, Yellow Squash, Mushrooms,
Broccoli, Artichoke Hearts, Tomatoes and
Parmesan cheese
Served with garlic bread
Add Chicken.....\$1.50
Add Shrimp.....\$3.00

Asian Stir-Fry (S)

Chicken\$14.00
Beef.....\$15.25
Shrimp.....\$16.50
Carrots, Celery, Snow Peas, Onions, Red Peppers,
Broccoli, Mushrooms, Water Chestnuts
Teriyaki and Sweet and Spicy Ginger Sauces
White Rice

Fajita

Chicken\$14.00
Beef.....\$15.25
Shrimp\$16.50
Flour Tortillas, Peppers, Onions, Tomatoes,
Shredded Lettuce, Cheddar Cheese, Jalapeños,
Sour Cream, Salsa

CARVING STATIONS

*Culinary Attendant Fee of \$125 Per Station
Party Size Will Determine Number of Stations and Attendants Needed
Served with Freshly Baked Dinner Rolls and Any Accompanying Sauces*

Marinated Grilled Beef Tenderloin..... \$20.00
Hand-Rubbed Roasted Prime Rib\$18.00
Smoked Beef Brisket \$16.00
Roasted Pork Loin..... \$16.25

Oven-Roasted Turkey Breast.....\$15.25
Honey Dijon Glazed Ham.....\$12.25

RECEPTION DISPLAYS

Unattended

Salad Bar\$11.00

Spring Mix and Romaine Blend
Grape Tomatoes, Cucumbers, Broccoli,
Mushrooms, Carrots, Red Bell Peppers, Olives,
Artichoke Hearts, Crispy Bacon, Shredded
Cheddar, Parmesan Cheese and
Seasoned Croutons
Add chicken.....\$1.50

Choice of three dressings:

House (Mayfair), Creamy Caesar, Buttermilk
Ranch, Balsamic Vinaigrette, Poppy Seed, French,
Sweet Italian, Fat-Free Italian

Mashed Potato Bar..... \$12.00

Cheddar cheese, Smoked Gouda, Crisp Bacon,
Broccoli, Mushrooms, Sour Cream, Chives and
Homestyle Gravy

Choice of two:

Roasted Garlic Potatoes or Plain Potatoes
Add Crispy Chicken.....\$2.00

Mac and Cheese Bar..... \$12.00

Cavatappi pasta
Aged Cheddar and Monterey Jack Cheese Sauces
Diced Grilled Chicken, Crisp Bacon, Roasted Red
Pepper, Tomato, Broccoli, Green Onion and
Crispy Fried Onions
Add Pulled Pork\$2.00
Add Shrimp\$3.00

Slider Bar \$14.00

Served with house-made potato chips

Choice of two:

Crispy Buffalo Chicken with Blue Cheese
Fried Portobello Mushroom with Roasted
Red Pepper Mayo and Boursin Cheese
Smoked Pulled Pork with Vinegar Slaw
Sliced Smoked Brisket with Tangy BBQ Sauce,
Crisp Pickles and Cheddar Cheese
Classic Beef Mini Mac with American Cheese,
Lettuce and Housemade Special Sauce
Spicy grilled Chicken Topped with Pepper Jack
Cheese and Herb Mayo

Dinner Entrées

All entrées served with a garden or Caesar salad, two dressings, one vegetable, one starch, freshly baked rolls, coffee, iced tea, water and one dessert

All plated chicken entrees are from Joyce Farms and are sustainable

Dressings

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

ENTRÉES

Choice of one entree

Gluten-Free, Vegetarian and Vegan Choices, As Well As Dietary Restrictions, Are Always Accommodated

Roasted Vegetable Terrine..... \$29.50

A tower of various roasted vegetables, topped with seared grape tomatoes and balsamic glaze

Wild Mushroom Cannelloni \$29.50

Served with ricotta, spinach, roasted red peppers and white sauce

Chicken Caprese \$40.00

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken ... \$39.75

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala \$40.75

Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce

Roasted Pork Loin \$40.00

Citrus-brined and served with a savory pork jus

Pan-Seared Mahi Mahi (sustainable) \$46.50

Served with a lemon caper sauce

9oz Frenched Pork Chop \$41.25

Served with a cherry demi-glace and stone-ground mustard

Grilled Salmon Filet (sustainable)..... \$42.50

Served with a dill beurre blanc (GF)

Swordfish \$45.00

Served with provencal sauce, olives, tomatoes and capers

Grilled Tournedos of Beef \$47.00

Marinated sirloin tips skewered with peppers and onions, topped with teriyaki sauce

12oz New York Strip Steak \$48.00

Served with an herb compound butter

Roasted Prime Rib..... \$55.75

Slow roasted, served with housemade horseradish sauce

Beef Tenderloin..... \$55.50

Grilled 6 oz. filet, served with herbed garlic butter and red wine bordelaise (creamy wild mushroom sauce an additional 1.50 per guest)

Colorado Lamp Chop \$60.00

Served with lamb and mint jus

DUO PLATES

Seared Filet and Jumbo Shrimp..... \$56.50

Served with bordelaise and scampi sauce

Seared Filet and Chicken \$56.50

Served with bordelaise and beurre blanc

Seared Filet and Herb Crusted Salmon .. \$58.00

Served with bordelaise and beurre blanc

Surf and Turf \$75.00

Served with filet and lobster tail

STARCHES

Mashed Potatoes, Roasted Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb-Buttered Pasta, Herb Risotto

VEGETABLES

Chef's choice of seasonal vegetable

DESSERTS

Traditional Carrot Cake with Cream Cheese Icing

Triple Chocolate Layer Cake

Key Lime Cheesecake

New York-Style Cheesecake (choice of strawberry or blueberry topping)

Tiramisu

Dinner Buffet

Price per guest \$47

Children (2-12): \$22

Dinner buffet served with freshly baked rolls, coffee, iced tea and water

Buffet includes two choices from each category

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Service time: 1 hour

SALADS

Choice of two:

Garden Salad

Spring Mix Salad with Candied Pecans and Strawberries

Classic Tossed Caesar Salad

DRESSINGS

Choice of two:

House (Mayfair), Creamy Caesar,

Buttermilk Ranch, Balsamic Vinaigrette,

Poppy Seed, Sweet Italian

ENTRÉES

Choice of two:

Chicken Caprese

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala

Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce

Roasted Beef Top Round

Hand-rubbed and slow-roasted, served with housemade horseradish sauce

Roasted Pork Loin

Citrus-brined and served with a savory pork jus

Grilled Salmon Filet (sustainable)

Served with a dill beurre blanc GF

Pan-Seared Mahi Mahi (sustainable)

Served with a lemon caper sauce

Tortellini

Choice of beef or cheese tortellini with choice of pesto cream sauce, red sauce or white sauce

Creamy Pesto Pasta

Cavatappi pasta and roasted vegetables served in a creamy pesto sauce

Beef or Vegetable Lasagna

Served with Bechamel sauce

STARCHES

Choice of two:

Seasoned Potato Wedges, Mashed Potatoes,

Roasted-Garlic Mashed Potatoes, Wild Rice

Blend, Herb-Buttered Pasta

VEGETABLES

Choice of two:

Fresh, Seasoned Green Beans, Asparagus,

California Blend (Broccoli, Cauliflower, Carrot,

Red Pepper, Squash and Zucchini)

DESSERTS

Choice of two:

Traditional Carrot Cake with Cream Cheese Icing

Triple Chocolate Layer Cake

Key Lime Cheesecake

New York Style Cheesecake (choice of strawberry or blueberry topping)

Tiramisu

Warm Apple Crisp (served warm on buffet only)

Classic Bread Pudding (served warm on buffet only)

Sweet Treats

Served with coffee and hot tea

Price per guest

Service time: 30 minutes

HOUSE MADE

St. Louis Favorite Goopy Butter Cake \$5.00

Traditional or chocolate; St. Louis Specialty

Classic Cinnamon Apple Bread Pudding.. \$5.50

Served with a caramel rum sauce

Homestyle Warm Apple Crisp \$5.50

Served buffet style only

SPECIALTY SWEETS

Tiramisu \$6.25

Flourless Chocolate Lava Cake (GF)..... \$6.75

Dessert Display..... \$9.00

An assortment of petit fours, desserts and dessert bars

CAKES

Traditional Carrot Cake with Cream Cheese Icing (N) \$6.00

Triple Chocolate Layer Cake..... \$6.00

HANKS CHEESECAKES

St. Louis Specialty

New York-Style..... \$6.00

Key Lime..... \$6.00

Praline N..... \$6.00

Double Chocolate..... \$6.00

White Chocolate Raspberry \$6.00

Sugar-Free New York-Style \$6.00

DESSERT STATIONS

Minimum 25 guests

Classic Cinnamon Apple Bread Pudding.. \$5.50

Served with a caramel rum sauce

Homestyle Warm Apple Crisp \$5.50

Served buffet style

Shortcake Bar \$7.00

Served with strawberries, blueberries, peaches, toasted sliced almonds-(N), toasted coconut, chocolate chips, chocolate sauce and whipped cream

Ice Cream Sundae Bar \$9.50

Chocolate and vanilla ice cream

Served with chocolate and caramel sauces, strawberry topping, whipped cream, and an assortment of candy toppings. Includes attendant.

VEGAN DESSERT BARS

Very Berry..... \$6.50

Chocolate Caramel \$6.50

Tiramisu \$6.50

Very Berry..... \$6.50

Mango/Lime \$6.50

Passionfruit and Raspberry \$6.50

GLUTEN, DAIRY AND NUT FREE

Chocolate Brownies \$6.00

Chocolate Chip Cookie \$6.00

MADE-TO-ORDER SHEET CAKES

Pricing includes basic greeting

Edible image...\$10 extra

Edible images are not available on whipped cream icing or chocolate icing

Cake Flavors

Chocolate, Marble, White

Single Layer

Buttercream, Chocolate Buttercream, Lemon Buttercream, Whipped Cream or Cream Cheese Icing

Full Sheet...Call for Price (serves 100)

Half Sheet...Call for Price (serves 50)

Quarter Sheet...Call for Price (serves 25)

Beverage Packages

OPEN BEER, WINE AND SODA BAR

Price Per Guest, Includes Bartender and Glassware

Standard

Beer: Budweiser, Bud Light, Bud Select, Stella Artois & Bud Light Seltzers

Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio & Moscato

One-Hour Package.....\$11.50
Each Additional Hour.....\$4.50

Craft

Beer: Goose Island 312, Blue Moon, Schlafly Pale Ale, Schlafly Oatmeal Stout, Stella Artois, Urban Chestnut STL Zoo Bier & Bud Light Seltzers

Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio & Moscato

One-hour package\$13.70
Each Additional Hour.....\$5.50

OPEN FULL BAR

Price Per Guest, Includes Bartender and Mixers.

Standard Bar Service

Spirits: Tito's Vodka, Bombay Gin, Jose Cuervo Gold Tequila, Captain Morgan Rum, Johnny Walker Red Scotch, Jim Beam Bourbon, Amaretto, Triple Sec, Dry & Sweet Vermouth

Beer: Budweiser, Bud Light, Bud Select & Stella Artois
Bud Light Seltzers

Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio & Moscato

One-hour package\$16.00
Each Additional Hour.....\$6.50

Premium Bar Service

Spirits: Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Bacardi 8 Rum, Johnny Walker Black Scotch, Maker's Mark Bourbon, Bailey's, RumChata, Amaretto, Triple Sec, Dry & Sweet Vermouth

Beer: Budweiser, Bud Light, Bud Select, Stella Artois, Goose Island 312, Blue Moon, Schlafly Oatmeal Stout, Schlafly Pale Ale, Urban Chestnut STL Zoo Bier & Bud Light Seltzers

Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio & Moscato

One-hour package\$18.50
Each Additional Hour.....\$7.50

HOST CONSUMPTION BAR

Bartender Fee \$125, Per 75 Guests.

\$400 Minimum Per Two Hours Per Bar. Host Will Be Billed Difference If \$400 Is Not Met.

Bottled Beverages\$4.00
Standard Package Beers.....\$5.75
Standard Package Wines\$6.75
Standard Package Cocktails.....\$7.75
Premium Package Beers\$7.00
Premium Package Wines.....\$8.00
Premium Package Cocktails\$9.00

CASH BAR

Bartender Fee and Cashier Fee \$125, Per 75 Guests.

\$400 Minimum Per Two Hours Per Bar. Host Will Be Billed Difference If \$400 Is Not Met.

Bottled Beverages\$4.75
Standard Package Beers.....\$6.75
Standard Package Wines\$7.75
Standard Package Cocktails.....\$8.75
Premium Package Beers\$7.50
Premium Package Wines.....\$8.50
Premium Package Cocktails\$9.50

SPECIALTY LOCATION FEE

*Fee For Bars Located Outside of Main Venue Space
\$150 Per Bar*

HOT CHOCOLATE, COFFEE AND CORDIAL BARS

Service Time 1.5 Hours, Price Per Guest

Includes Glassware, Attendant or Bartender

Hot Chocolate Bar\$5.25

Hot Chocolate and Toppings Bar\$7.75
Includes chocolate chips, white chocolate chips, sprinkles, mini marshmallows and whipped cream

Hot Chocolate, Coffee and Cordials Bar
Includes Bailey's Irish Cream, Irish Whiskey, RumChata, cinnamon, nutmeg, chocolate chips, white chocolate chips, sprinkles, mini marshmallows and whipped cream

One-hour package\$12.50
Two-hour package\$14.75

Beverage Packages Continued

BRUNCH BAR

Mimosas and Bloody Mary's With Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice and Pineapple Juice

Price per guest

One-hour package \$10.00

Each Additional Hour..... \$6.00

TABLESIDE HOUSE WINE SERVICE

Choice of two:

House Cabernet, Moscato, Chardonnay, and Pinot Grigio Poured at Guest Tables During Dinner Service

Standard Wine Selection:

Price per guest \$8.00

Premium Wine Selection:

Price per guest \$11.00

CHAMPAGNE TOAST SERVICE

House Champagne: \$40 Per Bottle

SODA BAR

Price Per Guest, Includes Glassware

Unlimited Fountain Soda Service at Event Tent

Includes Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Lemonade

Three-hour package (minimum) \$5.25

Four-hour package..... \$7.25

Five-hour package \$9.25

Soda Package

Includes Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Lemonade

Two-hour package (minimum)..... \$6.25

Three-hour package..... \$8.25

Four-hour package..... \$10.25

Five-hour package \$12.25

Wedding Entrée Package

Entrée prices include four-hour bar service, champagne toast and welcome, light hors d'oeuvres reception and wedding cake

Upgrade to premium bar package:
\$5.50 per guest

All plated chicken entrees are from Joyce Farms and are sustainable

BAR SERVICE AND HORS D' OEUVRÉS

Champagne Welcome

Four-Hour Open Full Standard Bar
Champagne Toast (for all guests)
Stationary Gourmet Cheese Display with Assorted Crackers

Passed Hors d'Oeuvres

Choice of two:
Tomato and Mozzarella Bruschetta, Toasted Ravioli, Pork or Veggie Pot Sticker, Pork Egg Roll, Vegan Spring Roll, Candied Bacon, Raspberry Phyllo Bites, Cannelloni Bites, Spanakopita, Chicken Satay

Additional hors d'oeuvres available; may be subject to an upcharge.

SALAD

Choice of one:
Spring Mix Salad with Candied Pecans and Strawberries, Garden Salad or Classic Tossed Caesar Salad

Dressings

Choice of two:
House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

ENTRÉES

Choice of One, Served With Freshly Baked Rolls, Coffee, Iced Tea and Water
Gluten-Free, Vegetarian and Vegan Choices, As Well As Dietary Restrictions, Are Always Accommodated

Roasted Vegetable Terrine.....\$63.00
A tower of various roasted vegetables topped with seared grape tomatoes and balsamic glaze

Wild Mushroom Cannelloni\$63.00
Served with ricotta, spinach, roasted red peppers and white sauce

Chicken Caprese.....\$68.00
Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken....\$68.00
Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala.....\$68.00
Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce

Roasted Pork Loin.....\$68.00
Pork loin brined in citrus juice, grilled and served with a savory pork jus

Swordfish \$72.00
Served with a provencal sauce, olives, tomatoes and capers

Grilled Mahi Mahi (sustainable) \$72.00
Served with a lemon caper sauce

Grilled Salmon Filet (sustainable)..... \$72.00
Served with a dill beurre blanc (GF)

Colorado Lamb Chop \$74.00
Served with lamb and mint jus

9oz Frenched Pork Chop \$73.00
Served with a cherry demi-glace and stone-ground mustard

Roasted Prime Rib.....\$84.00
Slow-roasted, served with housemade horseradish sauce

12oz New York Strip Steak.....\$82.00
Served with an herb compound butter

Grilled Beef Tenderloin.....\$89.00
Grilled 6 oz. filet, served with herbed garlic butter and red wine bordelaise (creamy wild mushroom sauce an additional 1.50 per guest)

KIDS' MEALS

Chicken Strips..... \$19
Served with french fries, a salad and fruit cup, soda and juices

Wedding Entrée Package Continued

DUO PLATES FOR WEDDINGS

Seared Filet and Jumbo Shrimp.....\$85.50

Served with bordelaise and scampi sauce

Seared Filet and Chicken\$85.50

Served with bordelaise and scampi sauce

Seared Filet and Herb Crusted Salmon.. \$87.00

Served with bordelaise and beurre blanc

Classic Surf and Turf..... \$95.00

Seared filet and lobster tail

VEGETABLES

Chef's Choice of Seasonal Vegetable

STARCHES

Choice of one:

Mashed Potatoes, Garlic Mashed Potatoes,
Potato Gratin, Wild Rice Blend, Herb Risotto,
Herb-buttered Pasta

WEDDING CAKE

Choose from one of our select bakeries on page 23

Wedding Buffet Package

Buffet prices include four-hour bar service, champagne toast and welcome, light hors d'oeuvres reception, and wedding cake

Price per guest: \$75.50; Children (2-12): \$44.00

Upgrade to premium bar package:
\$5.50 per guest

Buffet service time: 1 hour

BAR SERVICE AND HORS D' OEUVRES

Champagne Welcome
Four-Hour Open Standard Bar
Champagne Toast (for all guests)
Stationary Gourmet Cheese Display with Assorted Crackers

Passed Hors d'oeuvres

Choice of two:

Tomato and Mozzarella Bruschetta, Toasted Ravioli, Pork or Veggie Pot Sticker, Pork Egg Roll, Vegan Spring Roll, Candied Bacon, Raspberry Phyllo Bites, Cannelloni Bites, Spanakopita, Chicken Satay

Additional hors d'oeuvres available; may be subject to an upcharge.

SALAD

Choice of two:

Spring Mix Salad with Candied Pecans and Strawberries, Garden Salad, Classic Tossed Caesar Salad

Dressings

Choice of two:

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

ENTRÉES

Served with freshly baked rolls, coffee, iced tea and water

Choice of two:

Chicken Caprese

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala

Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce

Roasted Beef Top Round

Hand-rubbed, slow-roasted and served with housemade horseradish sauce

Roasted Pork Loin

Pork loin brined in citrus juice, grilled and served with a savory pork jus

Grilled Salmon Filet (sustainable)

Served with a dill beurre blanc (GF)

Pan-Seared Mahi Mahi (sustainable)

Served with a lemon caper sauce

Spinach and Kale-Stuffed Cannelloni

Served with marinara and Parmesan

Four-Cheese Ravioli Florentine

Four-cheese ravioli served in a cream sauce with sauteed shallots, garlic, baby spinach and mushrooms

Beef Tortellini

Served with red sauce

Grilled Tournedos of Beef

Served with seared Missouri Ozark mushrooms and rich demi-glace. Additional \$1.50 per guest

VEGETABLES

Choice of two:

Fresh, Seasoned Green Beans; Asparagus; Roasted Cauliflower, Broccoli; California Blend (Broccoli, Cauliflower, Carrot, Red Pepper, Squash and Zucchini)

STARCHES

Choice of two:

Herb-Roasted New Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb-buttered Pasta

WEDDING CAKE

Choose from one of our select bakeries on page 23

Sustainable Meat Options

Joyce Farm Filet

4oz add \$10.00

6oz per guest..... add \$14.00

*Any beef dish may be upgraded to this sustainable
filet option*

Joyce Farm Prime Rib

per guest add \$12.00

Joyce Farm New York Strip

per guest add \$12.00

Joyce Farm Sirloin Dinner

regular..... \$44.00

wedding \$74.00

Joyce Farm Pork

any pork dish add \$6.00

For more information, visit joyce-farms.com

Saint Louis Zoo Select Bakery Vendors

The following bakeries are exclusive of the Saint Louis Zoo Catering Wedding Packages. Please select a bakery immediately after booking your event to allow the bakery sufficient planning time. Each vendor has select wedding cakes that are included in the cost of the Saint Louis Zoo Event Catering Packages.

If you desire a “customized” cake, arrangements may be made directly with your chosen bakery.*

The Sweet Divine
Jenna Siebert
1801 S 9th Street
St. Louis MO 63104
(314) 669-9339
info@thesweetdivine.com

The Cakery
Megan Schwartz
1420 Tamm Ave.
St. Louis, MO. 63139
(314) 647-6000
info@thecakerybakery.net

*If you would like to use a different bakery, we can accommodate by building your menu from our full catering menu rather than our wedding packages. A \$1 per guest cutting and serving fee, including china, would be applied.

Please contact your Private Event Manager with any questions.

Sales and Catering Office: (314) 646-4855

Website Address: stlzoo.org/events/host-event

Fax: (314) 646-5532