Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
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ALLERGEN KEY

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

Vegetarian, vegan and gluten-free menus available upon request. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
Guidelines from 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 beverages into the venue. All outside food or beverages 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.

• Wedding cakes must be cut and plated by the Saint Louis Zoo Culinary Staff and should be ordered with the same quantity as your final guest count. Any bakery can be chosen and contracted directly. Please provide the name and contact information for your bakery one month in advance to your Event Service Representative and we will contact them to make arrangements for delivery. 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 entree. 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.

• Events with multiple entrée choices must identify each guest’s chosen meal utilizing the color-coded legend below.

• A sticker should be placed on the back of the place card or on the guest’s name tag.
  ‣ Beef = Red
  ‣ Chicken = Yellow
  ‣ Fish = Blue
  ‣ Vegetarian = Green
  ‣ Children’s = Orange

  All other dietary restrictions and allergies color codes will be discussed with your Private Event Manager.
Corporate Package

Price per guest: $52
Minimum 25 guests; $2 extra per guest for smaller groups (15-24 guests)
Service time: One 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 Links

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 Entree, 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, lettuce, 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 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, provolone and pepperoncini 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)

Vegan Option Additional $1.50 per guest

PLATED ENTREE

- Lunch entrees 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)

Wild Mushroom Cannelloni
- Ricotta, spinach, roasted red peppers and white sauce (V)

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
Corporate Package Continued

**Starches**
Seasoned Potato Wedges, Roasted Garlic Mashed Potatoes, Wild Rice Blend, Herbed Butter Pasta

**Vegetables**
Fresh, Seasoned Green Beans; California Blend; Broccolini

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**THEMED BUFFET**
*Served with Coffee, Iced Tea and Water*
*Service Time: One 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 50 cents per guest), Vegetable Fried Rice, Asian Seasoned Green Beans, White Rice

**Island Feast**
*Choice of one:*
Coconut Shrimp or Vegetable Samosa

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 and crispy tortilla strips with an avocado ranch dressing*
Southwest Chicken Egg Rolls with Chipotle Ranch or 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

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**AFTERNOON BREAK**
*Served with Coffee, Iced Tea, Bottled Beverages and Water*

*Choice of three:*
Assorted Cookies, Brownies, Assorted Snack Bars, Trail Mix, Popcorn or Pretzels

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
Breakfast

Minimum 25 guests; Additional $2 per guest for smaller groups (15-24 guests)
Service time: One 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 Links
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 assorted 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, assorted juices and seasonal fresh fruit

Sea Lion Sound ...................................... $18.50
Assorted freshly baked pastries (N), assorted 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

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
### Lunch Entrees

All lunch entrees 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
Ricotta, spinach, roasted red peppers and 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 entrees, one starch, one vegetable and two desserts
Service time: one 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

<table>
<thead>
<tr>
<th>Choice of one:</th>
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</thead>
<tbody>
<tr>
<td>Garden Salad</td>
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<tr>
<td>Classic Tossed Caesar Salad</td>
<td></td>
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<tr>
<td>Greek Pasta Salad</td>
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<tr>
<td>Seasonal Fresh Fruit</td>
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</table>

Dressings

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

All dressings are (GF)

CHEF JIM’S SIGNATURE HOMEMADE SOUPS

| Italian Wedding Soup     |  |
| Homestyle Creamy Chicken Noodle |  |
| Minestrone (GF)          |  |
| Tomato Bisque (V) (G)    |  |
| Cheese Broccoli (V)      |  |
| Creamy Mushroom (V)      |  |

ENTREES

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 homemade 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 Gooey 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

HANK’S 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

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Themed Buffets

All buffets served with coffee, iced tea and water

Service time: One 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 (S) $31.50**

<table>
<thead>
<tr>
<th>Choice of one:</th>
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<tbody>
<tr>
<td>Asian Salad</td>
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<tr>
<td><em>Mixed field greens, mandarin oranges, red bell peppers, snow peas, julienne carrots and bamboo shoots with a toasted sesame dressing</em></td>
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<tr>
<td><em>Choice of one:</em> Pork Egg Roll with Chinese Mustard Sauce, Pork or Veggie Pot Stickers, Vegan Spring Rolls, Crab Rangoon with Sweet and Sour Sauce</td>
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<tr>
<td><em>Choice of two:</em> Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken</td>
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<tr>
<td>Fried Teriyaki Tofu and Sweet and Sour Shrimp</td>
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<tr>
<td><em>Additional $2 per guest</em></td>
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<tr>
<td><em>Choice of one:</em> Vegetarian Stir-Fry (tofu additional 50 cents per guest), Vegetable Fried Rice, Asian Seasoned Green Beans, White Rice</td>
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**ISLAND FEAST $31.50**

<table>
<thead>
<tr>
<th>Choice of one:</th>
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<tbody>
<tr>
<td>Coconut Shrimp or Vegetable Samosa</td>
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<tr>
<td>Caribbean Salad</td>
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<tr>
<td><em>Mixed field greens, shaved red onion, diced mango and green bell pepper, topped with a sweet orange vinaigrette</em></td>
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<tr>
<td>Cilantro Lime Rice</td>
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<tr>
<td><em>Choice of two:</em> Jerk Chicken, Caribbean Pork Loin with Pineapple Relish, Mahi Mahi Fish Tacos</td>
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<tr>
<td><em>Choice of two:</em> Red Beans and Rice, Cuban Corn, Grilled Squash</td>
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<tr>
<td>Zucchini Medley, Roasted Sweet Potatoes</td>
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**SOUTHWEST FIESTA $31.50**

<table>
<thead>
<tr>
<th>Choice of one:</th>
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<tbody>
<tr>
<td>Romaine Blend Salad</td>
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<tr>
<td><em>Served with corn, red peppers, crispy tortilla strips and avocado ranch</em></td>
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<tr>
<td>Southwest Chicken Egg Rolls</td>
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<tr>
<td>with Chipotle Ranch or Veggie Empanada</td>
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<tr>
<td>Chips and Salsa</td>
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<tr>
<td><em>Choice of two:</em> Zesty Beef Tacos, Pork Carnitas, Fiery Chicken Fajitas or Beef Fajitas (beef additional $1 per guest)</td>
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<tr>
<td>Served with Diced Tomatoes and Onions, Cheddar Cheese, Shredded Lettuce, Salsa, Sour Cream, Fresh Lime Wedges, Guacamole, and Jalapenos</td>
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<tr>
<td><em>Choice of two:</em> Border Rice, Black Bean Medley, Chipotle Mexican Corn</td>
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**TRADITIONAL ITALIAN $31.50**

<table>
<thead>
<tr>
<th>Choice of one:</th>
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<tbody>
<tr>
<td>Tossed Caesar or Italian Salad</td>
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<tr>
<td>Freshly Baked Garlic Parmesan Bread</td>
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<tr>
<td>St. Louis-style Toasted Ravioli</td>
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<tr>
<td><em>Choice of two:</em> 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</td>
<td></td>
</tr>
<tr>
<td><em>Choice of one:</em> Roasted Cauliflower with Parmesan and Lemon, Roasted Zucchini and Yellow Squash, Fresh Garlic-Seasoned Green Beans</td>
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</tbody>
</table>

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
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: One 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, lettuce, 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, snow peas, 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 JIM’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)
Saint Louis Zoo Event Catering

**Snack Breaks & Late-Night Snacks**

**Price per guest**

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

**Service time:** One 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 qeso 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, 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**

**Minimum 25 guests**

Late-Night Snacks are available as an add on to a catered meal and not available as a stand-alone option

**Sweets Package**

- 25 people ................................................... $90.00
- 50 people .................................................. $150.00

*Assorted housemade gourmet cookies, double-chocolate brownies*

**Nacho Bar**

- 25 people ................................................... $125.00
- 50 people .................................................. $220.00

*Tortilla chips, queso, salsa, jalapeño, sour cream, guacamole and lettuce. Add taco meat or fajita chicken $30 for 25, $60 for 50*

**Slider Bar**

- 25 people ................................................... $90.00
- 50 people .................................................. $155.00

*Mini beef sliders with cheese and chips*

**Popcorn Bar**

- 25 people ................................................... $100.00
- 50 people .................................................. $200.00

*Popcorn, kettle corn, pretzels, M&Ms, mini chocolate bars, Twizzlers, Reese’s Pieces, chocolate-covered raisins*

**Bite-Sized Pretzels**

- 25 people ................................................... $55.00
- 50 people .................................................. $100.00

*Served with cheese and mustard*

**Chicken Wings**

- 25 people ................................................... $140.00
- 50 people .................................................. $250.00

*Tossed in buffalo or teriyaki sauce; served with blue cheese and ranch*

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
Barbecue Picnic Buffets

All buffets served with iced tea, lemonade and water

**Minimum 25; $2 extra per guest for smaller groups (15-24)**

**Service time: One hour**

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

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**ZOOLINE RAILROAD BBQ $20.75**

Children (2-12): $14

- Grilled Hamburgers, G&G Bratwurst and Hot Dogs
  - **Choice of two:**
    - Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Mustard Potato Salad, Mac ‘n’ Cheese, Grilled Corn, Veggie Pasta Salad, Garden Salad, Green Beans with Bacon and Onion

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**FOREST PARK BBQ $23.50**

Children (2-12): $16

- **Choice of three:**
  - Barbecue Chicken, Smoked Pulled Pork Shoulder, 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, Veggie Pasta Salad, Garden Salad, Green Beans with Bacon and Onion

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**CONSERVATION CAROUSEL BBQ $29.00**

Children (2-12): $18

- **Choice of three:**
  - Grilled Baby Back Ribs, Barbecue Pork Steaks, Smoked Pulled Pork Shoulder, Barbecue Chicken, Jumbo All-Beef Hot Dogs, Grilled Hamburgers
  - **Choice of three:**
    - Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Mustard Potato Salad, Mac ‘n’ Cheese, Grilled Corn, Veggie Pasta Salad, Garden Salad, Green Beans with Bacon and Onion

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**WORLD’S FAIR BBQ $33.25**

Children (2-12): $20

- **Choice of three:**
  - Grilled Baby Back Ribs, Barbecue Pork Steaks, Smoked Beef Brisket, Grilled Hamburgers, Barbecue Chicken, Grilled Smoked Sausage, Salmon (additional $2 per guest)
  - **Choice of three:**
    - Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Mustard Potato Salad, Mac ‘n’ Cheese, Grilled Corn, Veggie Pasta Salad, Garden Salad, Green Beans with Bacon and Onion

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

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
Boxed Sandwiches and Salads

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

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

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, lettuce, 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 pepperoncini 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)

Vegan Option Additional $1.50 per guest

SALADS
Served with Crackers, 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 HORSES D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Pork Meatballs</td>
<td>$2.50</td>
<td>Seasoned with lemongrass and ginger (S)</td>
</tr>
<tr>
<td>St. Louis-style Toasted Ravioli</td>
<td>$2.00</td>
<td>Hand-breaded, beef-stuffed ravioli served with marinara; St. Louis Specialty</td>
</tr>
<tr>
<td>Asian Pot Stickers</td>
<td>$2.50</td>
<td>Pork filling, served with sweet and sour sauce</td>
</tr>
<tr>
<td>Bacon-Wrapped Dates</td>
<td>$2.50</td>
<td>Medjool dates wrapped in hickory-smoked bacon (GF)</td>
</tr>
<tr>
<td>Vegan Spring Rolls</td>
<td>$3.00</td>
<td>Vegan egg rolls, served with Asian mustard sauce (V) (S)</td>
</tr>
<tr>
<td>Crab Rangoon</td>
<td>$2.50</td>
<td>Lightly sweetened cream cheese and crab meat, served with sweet and sour sauce</td>
</tr>
<tr>
<td>Breaded Beef Cannelloni Bites</td>
<td>$2.25</td>
<td>Hand-breaded, mini beef cannelloni, served with marinara</td>
</tr>
<tr>
<td>Southwest Chicken Egg Rolls</td>
<td>$2.75</td>
<td>Stuffed with chicken, corn, black beans and peppers, served with chipotle ranch dip</td>
</tr>
<tr>
<td>Chicken Satay</td>
<td>$3.00</td>
<td>Marinated with fresh ginger, garlic and spices (GF) (S)</td>
</tr>
<tr>
<td>Wild Mushroom Arancini</td>
<td>$2.75</td>
<td>Served with marinara (V)</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$3.25</td>
<td>Coconut-breaded, deep-fried shrimp with a sweet orange sauce</td>
</tr>
<tr>
<td>Mini Teriyaki Beef Kabobs</td>
<td>$3.25</td>
<td>Marinated sirloin tips skewered with peppers and onions (S)</td>
</tr>
<tr>
<td>Raspberry Brie Phyllo Bites</td>
<td>$3.00</td>
<td>Raspberry and brie cheese wrapped in a light phyllo cup (V)</td>
</tr>
<tr>
<td>Traditional Spanakopita</td>
<td>$3.00</td>
<td>Spinach filling in a crispy phyllo shell (V)</td>
</tr>
<tr>
<td>Crab Cake</td>
<td>$3.25</td>
<td>Housemade crab fritter served with mustard remoulade</td>
</tr>
<tr>
<td>Grilled Marinated Shrimp Rumaki</td>
<td>$3.50</td>
<td>Grilled shrimp wrapped with hickory-smoked bacon (GF)</td>
</tr>
<tr>
<td>Mini Beef Wellington</td>
<td>$3.50</td>
<td></td>
</tr>
<tr>
<td>Beef Slider with Cheese</td>
<td>$3.25</td>
<td></td>
</tr>
<tr>
<td>Bacon-Wrapped Scallops (GF)</td>
<td>$4.25</td>
<td></td>
</tr>
</tbody>
</table>

## COLD HORS D’OEUVRES

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

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
Hors d’oeuvres Continued

All prices are per guest
Minimum 25 guests

**STATIONARY DISPLAYS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crudités</td>
<td>$5.00</td>
</tr>
<tr>
<td>Assorted fresh vegetables, served with ranch dipping sauce (GF) (V)</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fresh Fruit</td>
<td>$5.50</td>
</tr>
<tr>
<td>Assorted seasonal fresh fruits (GF) (V)</td>
<td></td>
</tr>
<tr>
<td>Grilled Vegetables</td>
<td>$5.50</td>
</tr>
<tr>
<td>Assorted seasonal fresh vegetables, seasoned and grilled, served with a roasted pepper ranch dip or hummus dip (GF) (V) (S)</td>
<td></td>
</tr>
<tr>
<td>Gourmet Cheese</td>
<td>$7.00</td>
</tr>
<tr>
<td>Gourmet cheeses, nuts, fruits, and assorted breads and crackers (N)</td>
<td></td>
</tr>
<tr>
<td>Antipasto</td>
<td>$7.00</td>
</tr>
<tr>
<td>Marinated mozzarella and artichoke hearts, salami, balsamic mushrooms, cherry peppers and Kalamata olives (GF)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Cocktail</td>
<td>$9.00</td>
</tr>
<tr>
<td>Served with cocktail sauce and lemon wedges (GF)</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Hummus</td>
<td>$8.25</td>
</tr>
<tr>
<td>Traditional or roasted red pepper hummus, feta cheese, diced tomato, cucumber, red onion, Kalamata olives and grilled pita chips (V) (S)</td>
<td></td>
</tr>
<tr>
<td>Santa Fe</td>
<td>$9.25</td>
</tr>
<tr>
<td>Creamy guacamole, hot queso dip, garden salsa, corn tortilla chips, Southwest chicken egg rolls with chipotle ranch and crispy cinnamon churros</td>
<td></td>
</tr>
<tr>
<td>Gourmet Cheese and Charcuterie</td>
<td>$9.25</td>
</tr>
<tr>
<td>Gourmet cheeses, cured meats, nuts, fruits, and assorted breads and crackers (N)</td>
<td></td>
</tr>
</tbody>
</table>

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
## 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: One hour  
Price per guest

### STATIONS AND ACTION STATIONS

<table>
<thead>
<tr>
<th>Culinary attendant fee of $125 per station</th>
<th>Party size will determine number of stations and attendants needed</th>
</tr>
</thead>
</table>

### Pasta

- **Culinary Attendant Required**  
- 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)

- **Culinary Attendant Required**  
- 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, Jalapenos, Sour Cream, Salsa

### CARVING STATIONS

<table>
<thead>
<tr>
<th>Culinary attendant fee of $125 per station</th>
<th>Party size will determine number of stations and attendants needed</th>
<th>Served with freshly baked dinner rolls and any accompanying sauces</th>
</tr>
</thead>
</table>

- 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  
- Roasted Garlic Potatoes and Plain Potatoes  
- Add Crispy Chicken.................................$2.00

### Mac ‘n’ Cheese Bar..........................$12.00

- Cavatappi Pasta  
- Aged Cheddar and Monterey Jack Cheese Sauces  
- Diced Grilled Chicken, Crisp Bacon, Roasted Red Peppers, Tomatoes, Broccoli, Green Onions and Crispy Fried Onions  
- Add Pulled Pork .....................................$2.00  
- Add Shrimp ...........................................$3.00

### Slider Bar.................................$14.00

- Served with housemade 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 Barbecue 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

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
**Dinner Entrees**

*All entrees 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

*All dressings are (GF)*

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**ENTREES**

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

*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*

**9-ounce 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*

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**Grilled Tournedos of Beef** ................... $47.00

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

**12-ounce 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-ounce 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*

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**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*

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**STARCHES**

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

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**VEGETABLES**

Chef’s choice of seasonal vegetable

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**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

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Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
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: One hour

SALADS
Choice of two:
Garden Salad
Spring Mix Salad with Candied Pecans, Red Onions and Strawberries
Classic Tossed Caesar Salad

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

All dressings are (GF)

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

HOUSEMADE

St. Louis Favorite Gooey 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

HANK'S 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

Chocolate Caramel ......................... $6.50

Tiramisu ........................................... $6.50

Mango/Lime .................................... $6.50

Passion Fruit 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
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)

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
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.................................$13.50
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
Drink Ticket Options Available

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
Drink Ticket Options Available

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

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
## BRUNCH BAR

*Mimosas and Bloody Marys with Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice and Pineapple Juice*

*Bloody Mary Toppings: Bavarian Meat Stick, Celery Stalk, Olives, and Limes*

**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 Entree Package**

Entree prices include four-hour bar service, champagne toast and welcome, light hors d’oeuvres reception

Upgrade to premium bar package: $5.50 per guest

All plated chicken entrees are from Joyce Farms and are sustainable

**BAR SERVICE AND HOR S D’OEUVRES**

- 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 Stickers, Pork Egg Rolls, 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, Red Onions 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

All dressings are (GF)

**ENTREES**

**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

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 Provençal 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

**12-ounce New York Strip Steak** $82.00

Served with an herb compound butter

**Grilled Beef Tenderloin** $89.00

Grilled 6-ounce filet, served with herb 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 Entree Package Continued

DUO PLATES FOR WEDDINGS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Filet and Jumbo Shrimp</td>
<td>$85.50</td>
</tr>
<tr>
<td>Served with bordelaise and scampi sauce</td>
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</tr>
<tr>
<td>Seared Filet and Chicken</td>
<td>$85.50</td>
</tr>
<tr>
<td>Served with bordelaise and scampi sauce</td>
<td></td>
</tr>
<tr>
<td>Seared Filet and Herb-Crusted Salmon</td>
<td>$87.00</td>
</tr>
<tr>
<td>Served with bordelaise and beurre blanc</td>
<td></td>
</tr>
<tr>
<td>Classic Surf and Turf</td>
<td>$95.00</td>
</tr>
<tr>
<td>Seared filet and lobster tail</td>
<td></td>
</tr>
</tbody>
</table>

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 Buffet Package

Buffet prices include four-hour bar service, champagne toast and welcome, light hors d'oeuvres reception
Price per guest: $75.50; Children (2-12): $44.00
Upgrade to premium bar package: $5.50 per guest
Minimum 25 guests: $2 extra per guest for smaller groups (15-24)
Buffet service time: One 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 Stickers, Pork Egg Rolls, Vegan Spring Rolls, 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, Red Onions and Strawberries, Garden Salad, Classic Tossed Caesar Salad
Dressings
Choice of two:
House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian
All dressings are (GF)

ENTREES

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
Wild Mushroom Cannelloni
Ricotta, spinach, roasted red peppers and white sauce
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, Broccolini, 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

Vegetarian, vegan, and gluten-free options are available upon request and may be subject to an additional charge. Sales tax exempt. 24% service charge will be assessed for all food and beverages.
Sustainable Meat Options

Joyce Farm Filet
4-ounce ............................................ add $10.00
6-ounce 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