



MENU

BEVERAGES

Iced Tea and Coffee – \$2.50

Red Wine & White Wine – \$15.00

Assorted Soft Drinks – \$2.00

Champagne – \$20.00

Missouri Beer – \$2.50

*Non-alcoholic beverages are priced per person

*Alcoholic beverages are priced per bottle

HORS D'OEUVRES

Individual Fruit Cups – \$5.00

Bacon Wrapped Scallops with Caper Relish – \$6.00

Individual Vegetable Crudite – \$5.00

Sourdough Crostini with Crab Salad – \$5.00

Tomato Bruschetta & Goat Cheese Crostini – \$5.00

Caramelized Pork Belly Bites – \$4.00

Vegetarian Won Ton w/ Sweet Chili Sauce – \$5.00

Asian Sesame Meatballs – \$4.00

Chicken & Waffles – \$5.00

Individual Bagged Cookies – \$4.00

Classic Shrimp Cocktail – \$4.00

Assorted Cupcakes – \$4.00

Individual Charcuterie Cups – \$8.00

* Hors d'oeuvres are priced per person – Two Hors d'oeuvres choice minimum

*Produce will vary by season

SALADS

Caesar Salad (romaine, parmesan, croutons, and house made Caesar dressing) – \$7.50

Garden Veggie (mixed greens, carrots, tomatoes, cucumber, shredded mozzarella and house made Italian vinaigrette) – \$7.50

Classic Wedge Salad (iceberg lettuce, tomatoes, bacon, blue cheese crumbles, scallions, and house made blue cheese dressing) – \$7.50

Spring Mix Salad (spring mix salad, blueberries, toasted goat cheese crumbles, walnuts, and house made blueberry vinaigrette) – \$7.50

ENTREES

CHICKEN

Chicken w/ Lemon Cream
Sauce – \$25.00

Pan Seared Chicken Breast – \$25.00

BEEF

Filet – **Based on market price*

Braised Short Ribs – **Based on
market price*

PORK

Roasted Pork Tenderloin – \$30.00

FISH

Pan Seared Cod – \$20.00

Grilled Salmon – \$35.00

VEGETARIAN

Ratatouille – \$25.00

*All entrees are served with your choice of two sides

SIDES

Roasted Asparagus

Creamy Mashed Potatoes

Three Cheese Potato Gratin

Rice Pilaf

Honey Roasted Carrots

Garlic Butter Green Beans

Roasted Vegetable Medley

DESSERTS

Gluten Free Fresh Berries
and Sorbet – \$7.00

Dulce De Leche Cake – \$7.50

Cheesecake w/ Berry
Coulis – \$9.00

Crème Brulee – \$9.00

**Please note that there will be a \$20 fee per person for any "day of" dietary requests. Dietary requests must be sent with your guest list one week prior to your event date.

