

# MOONRISE *Hotel*<sup>®</sup>



## Dinner

### **BUFFETS**

*all include coffee, iced tea, bread service  
minimum of 20 people*

#### **CLOSE ENCOUNTERS OF THE THIRD KIND**

*mixed greens salad with assorted dressings, grilled bratwurst with mustard & sauerkraut, BBQ pulled chicken sliders, grilled corn on the cob, potato salad, St. Louis's original gooey butter cake 34  
add on St. Louis style ribs 7*

#### **FORBIDDEN PLANET**

*Caesar salad, creole chicken breast, blackened mahi mahi, andouille sausage gumbo, vegetable succotash, dirty rice, pecan bread pudding with bourbon sauce 39  
add on blackened shrimp per dozen 28*

#### **THE MAN WHO FELL TO EARTH**

*mixed greens salad with assorted dressings, seared salmon with red bell pepper coulis, grilled chicken with pineapple chutney, vegetable medley, soffrito rice with cilantro & coconut, blueberry brown butter pistachio cakes 42*

#### **RETURN OF THE JEDI**

*mixed greens salad with assorted dressings, bistro tender medallions with mushroom ragout, bone-in chicken breast florentine, vegetable medley, garlic whipped potatoes, chef's selection of mini cheesecakes & cream puffs 48*

#### **TOTAL RECALL**

*mixed greens salad with assorted dressings, Caesar salad, beef tenderloin filet with gorgonzola cream & caramelized pearl onions, grilled lobster tail with tomato rock shrimp ragout, asparagus, herb butter poached fingerling potatoes, chocolate hazelnut torte 56*

#### **THE TIME MACHINE**

*Leave it to the Chef: chef's selection of salad, two proteins, starch, vegetable, dessert 31*

*all pricing is per person unless noted otherwise  
prices subject to 20% service charge and sales tax*

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## Dinner

### CUSTOM BUFFETS

*all include coffee, iced tea, bread service*

#### PIONEER

*from VENUS, choose 2 proteins & one each of salad, vegetable, starch, dessert 40*

#### RANGER

*from VENUS, choose one each of salad, protein, vegetable, starch, dessert  
from VENUS or MARS, choose one each of protein, vegetable 50*

#### MARINER

*from VENUS or MARS, choose two salads, two proteins, two vegetables & one each of starch, dessert 60*

#### VOYAGER

*from VENUS or MARS, choose two salads, three proteins, two vegetables, two starches, two desserts 70*

#### VENUS

##### SALAD

*mixed greens  
Caesar  
house*

##### PROTEIN

*bistro steak medallions with mushroom ragout  
herb roasted chicken  
blackened mahi mahi*

##### VEGETABLE

*squash bell pepper medley  
roasted broccoli and cauliflower  
green beans*

##### STARCH

*garlic mashed potato  
roasted sweet potato  
barley risotto  
brown rice pilaf  
penne alfredo*

##### DESSERT

*raspberry cream puffs & mini lemon tarts  
frosted flake-chocolate chip cookies & blondies  
St. Louis's original gooey butter cake*

#### MARS

##### SALAD

*caprese  
strawberry spinach  
arugula candied almond*

##### PROTEIN

*beef strip steak with blue cheese butter  
roasted pork loin with sherry & brandy reduction  
bone-in chicken breast florentine  
shrimp scampi  
salmon in white wine sauce*

##### VEGETABLE

*asparagus  
ratatouille  
roasted Brussels sprouts  
snow peas & pearl onions*

##### STARCH

*twice-baked potato with bacon  
brown butter gnocchi  
potato gratin  
sun-dried tomato quinoa  
soffritto rice with cilantro & coconut  
mostaccioli, a St. Louis classic*

##### DESSERT

*tiramisu  
chocolate hazelnut torte  
blueberry brown butter pistachio torte  
New York cheesecake with berry compote*

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### PLATED

*all include chef's selection of salad, vegetable, starch, coffee, iced tea, bread service  
choose your starch 3  
choose your vegetable 3*

### ENTRÉE

*select up to three*

#### CHICKEN BREAST

*bone-in with honey paprika vinaigrette 30*

#### STRIP STEAK

*with blue cheese butter 37*

#### BEEF FILET

*tenderloin filet with tomato rock shrimp ragout 45*

#### PORK LOIN CHOP

*bone-in with maple beurre blanc, apple pancetta slaw 33*

#### VEGETABLE FETTUCCINE

*roasted vegetables, parmesan cheese, fresh herbs  
does not include starch or vegetable 26*

#### SALMON

*seared with white wine sauce 35*

#### RED SNAPPER

*seared in herb butter with maitaise 40*

#### AHI TUNA

*sesame crusted with wasabi oil 45*

#### RATATOUILLE TART

*with herbed ricotta cheese 26*

#### CHICKPEA STIR FRY

*chickpeas, root vegetables, mushroom,  
arugula, pearl onion  
does not include starch or vegetable 23*

### DESSERT

*select one*

#### CHOCOLATE CARAMEL TART

*with fleur de sel*

#### BLUEBERRY BROWN BUTTERTORTE

*with pistachios, blueberry glaze*

#### PECAN BREAD PUDDING

*with whiskey sauce*

#### NEW YORK CHEESECAKE

*with berry compote*

#### RASPBERRY CHOCOLATE MOUSSE CAKE

*with candied almonds*

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### CARVING STATION

*all include chef attendant for 2 hours, \$100 labor fee required  
served with dinner rolls  
priced per each*

#### HERB ROASTED TURKEY BREAST

*with orange cranberry relish, brown gravy  
serves 30 people 250*

#### ROASTED PORK LOIN

*with hickory balsamic reduction  
serves 30 people 250*

#### HONEY-BOURBON GLAZED HAM

*with bourbon mustard  
serves 50 people 200*

#### PRIME RIB

*with horseradish cream, jus  
serves 40 people market price*

#### BEEF TENDERLOIN

*with horseradish cream, marsala demi glace  
serves 25 people market price*

#### CEDAR PLANK SIDE OF SALMON

*with herb butter  
serves 20 people 150*

### ACTION SAUCE STATION

*add a sauce presentation to any carving station  
priced per person served 5*

BOURBON DEMI GLACE

TARRAGON BEURRE BLANC

WALNUT & HONEY REDUCTION

CHERRY BRANDY SAUCE

### ACTION STATION

*all include chef attendant for 2 hours, \$100 labor fee required  
minimum of 20 people*

#### QUESADILLAS

*choice of three cheese (cheddar, pepper jack, provolone)  
and chicken & cheddar 9*

#### RISOTTO

*choice of asparagus & parmesan  
and mushroom & gouda 11*

#### JAMBALAYA

*shrimp, chicken, bell pepper,  
onion, celery, red rice 13*

#### STIR FRY

*rice noodles, chicken, carrots & broccoli,  
peanuts, green onion, hot pepper, cilantro 13*

#### PENNE PASTA

*choice of chicken con broccoli  
and meatball marinara 11*

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