

MOONRISE *Hotel*[®]



Reception

DISPLAY

minimum of 10 people

HOUSE-MADE HUMMUS

served with baked pita chips 5

VEGETABLE CRUDITÉS

onion dip, ranch dressing 5

add hummus 2

FRESH FRUIT & BERRIES

honey paprika yogurt, mint whipped cream 5

BRUSCHETTA

choice of three of the following:

mixed olive salad, heirloom tomato blend, roasted red pepper chevre, crab salad

served with croustades 8

ANTIPASTO

LUNAR

Volpi meat selection produced in the St. Louis Hill District, domestic cheese, green olives, peperoncini, crackers, baguette 6

SOLAR

Dietz & Watson meat selection, imported & domestic cheese, peperoncini, cornichons, kalamata olives, mustardo, crackers, baguette 8

STELLAR

Salume Beddu meat selection produced locally in St. Louis, imported cheese, peperoncini, cornichons, house-made pickles, mixed olives, cranberry truffle mustardo, house-made crackers, house-made bread 10

CHEESE

LUNAR

domestic cheese, dried cranberries, peanuts, pecans, crackers, baguette 5

SOLAR

imported & domestic cheese, dried cranberries, dried apricots, pecans, walnuts, olives, crackers, baguette 7

STELLAR

imported cheese, house-made herb ricotta, dried cranberries, dried apricots, figs, olives, candied cashews, almonds, house-made crackers, house-made bread 9

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

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Reception

HOT APPETIZER

priced per dozen

VEGETABLE SPRINGROLL

ginger soy vinaigrette 26

RATATOUILLE TART

with herbed ricotta cheese 39

SPANAKOPITA

goat cheese, spinach, phyllo 26

PARMESAN ARTICHOKE HEART

breaded with goat cheese 38

CRANBERRY BRIE ROLL

with almonds in phyllo 47

SUN-DRIED TOMATO POCKET

feta, basil, phyllo 27

APPLE CINNAMON EMPANADA

cream cheese, nutmeg, brown sugar 31

DRAGON SHRIMP

curry, ginger, shrimp, wrapped in a wonton wrapper,
chimichurri sauce 50

LOBSTER EMPANADA

lobster, corn, onions, squash, zucchini,
Monterey Jack cheese 44

COLD APPETIZER

priced per dozen

VEGETABLE SKEWER

grilled with herb olive oil 21

BRUSCHETTA

sun-dried tomato, kalamata olive,
bell pepper tapenades 19

PEPPERED BEEF TENDERLOIN

pickled shallots, horseradish cream,
on a house-made potato chip market price

MINI DESSERT

chef's selection of flavors

priced per dozen

COOKIES 24

DESSERT BARS 30

CUPCAKES 30

MINI CRAB CAKE

lemon herb aioli 34

TOASTED RAVIOLI

beef & pork or ricotta & parmesan,
house-made marinara 16

BEEF SKEWER

chimichurri sauce 34

MEATBALLS

tossed in choice of sauce:
marinara, Carolina, BBQ 24

BEEF SLIDER

honey dijon mustard 32

BREADED CHICKEN SKEWER

harissa, blue cheese dressing 36

TEQUILA CHICKEN BURRITO

with peppers, Monterey Jack cheese, chipotle lime salsa 37

BACON WRAPPED CHICKEN

jalapeño cheese 46

MINI FLATBREAD

bacon, fig, goat cheese, balsamic vinegar 40

ANTIPASTO SKEWER

Genoa salami, mozzarella, olive 30

CHILLED GULF SHRIMP

cocktail sauce 30

SMOKED TROUT SALAD

apples, dill cream, on a crostini 32

SMOKED SALMON

curry cream, caper, on a cucumber 32

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