





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 cream, 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, beef 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







CUSTOM BUFFETS

all include coffee, iced tea, bread service

Pioneer

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

Rander

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: cucumber, red onion, tomato. Caesar: sourdough croutons, parmesan. house: olives, parmesan, sun-dried tomato vinaigrette

Protein

beef 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 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 soffrito 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







PLATED

all include coffee, iced tea, bread service and chef's selection of salad,
vegetable, starch 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 maltaise 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

fleur de sel

Brown Butter Pistachio Torte

blueberry glaze

Pecan Bread Pudding

whiskey sauce

New York Cheesecake

berry compote

Raspberry Chocolate Mousse Cake

candied almonds







CARVING STATION

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

Herb Roasted Turkey Breast

orange cranberry relish, brown gravy serves 30 people 250

Roasted Pork Loin

hickory balsamic reduction serves 30 people 250

Honey-Bourbon Glazed Ham

bourbon mustard serves 50 people 200

Prime Rib

horseradish cream, jus serves 40 people market price

Beef Tenderloin

horseradish cream, marsala demi glace serves 25 people market price

Cedar Plank Side Of Salmon

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

Penne Pasta

choice of chicken con broccoli and meatball marinara 11

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

Quesadillas

choice of three cheese (cheddar, pepper jack, provolone) and chicken & cheddar sour cream, pico de gallo, salsa 9