



DINNER

BUFFETS

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

The Time Machine

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

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 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 & mini tarts 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 roasted fingerling potatoes, chocolate hazelnut torte 56

all pricing is per person unless otherwise noted
prices subject to 20% service charge and sales tax – final guarantee due 3 business days prior to the event
substitutions are subject to availability and additional charge



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: cucumber, red onion,
tomato
Caesar: 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
brown rice pilaf
penne alfredo

Dessert

mini chocolate caramel & lemon tarts
frosted flake cookies & blondies
St. Louis's original gooey butter cake

MARS

Salad

caprese: tomato, mozzarella, basil
spinach: strawberry, walnuts, poppyseed
vinaigrette
arugula: candied almond, blue cheese

Protein

beef strip steak with blue cheese butter
roasted pork loin with apple brandy
bone-in chicken breast florentine
salmon in white wine sauce

Vegetable

asparagus
ratatouille
roasted Brussels sprouts
snap peas & pearl onions

Starch

twice-baked potato with bacon
brown butter gnocchi
potato gratin
sun-dried tomato quinoa
soffrito rice with cilantro & coconut

Dessert

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

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DINNER

PLATED

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

ENTRÉE

pre-select up to three

Chicken Breast

bone-in with sun-dried tomato
cream 30

Strip Steak

with blue cheese butter 37

Beef Filet

tenderloin filet with tomato & shrimp
ragout 45

Pork Loin Chop

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

Vegetable Fettuccine

roasted vegetables, roasted red pepper
sauce, 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

Trout Filet

cornmeal dusted with roasted corn
poblano salsa 33

Lamb Shank

with braise reduction 45

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

Flourless Chocolate Cake

raspberry sauce

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DINNER

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

apple brandy glaze
serves 30 people 250

Honey-Bourbon Glazed Ham

smoked 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 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, 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 cheddar, pepper jack, provolone & chicken; with sour cream, pico de gallo,
salsa 9

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