



RECEPTION

DISPLAY

minimum of 10 people

House-Made Hummus

served with pita points 5

Vegetable Crudités

onion dip, ranch dressing 5 add hummus 2

Fresh Fruit & Berries

chocolate whipped cream 5

Bruschetta

herb chevre, mixed olive salad, bell pepper relish; 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

meat selection from G&W sausage company in St. Louis, imported & domestic cheese, peperoncini, cornichons, kalamata olives, mostarda, crackers, baguette 8

Stellar

Salume Beddu meat selection produced locally in St. Louis, imported cheese, cornichons, pepper relish, house-made pickles, mixed olives, cranberry mostarda, smoked mustard, 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, cocoa-dusted parmesan, sun-dried tomato & garlic cheese, pepper relish, house strawberry jam, dried fruits, fresh berries, olives, candied almonds, house cheese straws, house-made crackers, house-made bread 9

all pricing is per dozen 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



RECEPTION

HOT APPETIZER

priced per dozen

Vegetable Springroll

ponzu sauce 30

Margherita Flatbread

marinara, buffalo mozzarella, basil 45

Spanakopita

goat cheese, spinach, phyllo 33

Parmesan Artichoke Heart

breaded with goat cheese 46

Cranberry Brie Roll

with almonds in phyllo 50

Sun-Dried Tomato Pocket

feta, basil, phyllo 32

Pepper Popper

goat cheese stuffed peppadew pepper
in parmesan bread crumbs 40

Duck Wings

orange & arbol glaze with sesame seeds
and green onion 37

Shrimp Boil Kebab

a Southern classic: shrimp, potato, onion,
Andouille sausage 42

Mini Crab Cake

lemon herb aioli 38

Toasted Ravioli

beef & pork or ricotta & parmesan,
house-made marinara 18

Edamame Potsticker

sweet & sour sauce 34

Meatballs

tossed in Carolina sauce 18

Beef Slider

smoked orange BBQ sauce 36

Breaded Chicken Skewer

spicy ranch dipping sauce 32

Tequila Chicken Burrito

with peppers, Monterey Jack
cheese, chipotle lime salsa 42

Bacon Wrapped Chicken

jalapeño cheese 48

Mini Fig Flatbread

bacon, fig, goat cheese,
balsamic vinegar 46

COLD APPETIZER

priced per dozen

Vegetable Skewer

grilled with herb olive oil 21

Crostini

sun-dried tomato & kalamata olive
tapenades 19

Peppered Shaved Beef

pickled shallots, horseradish cream, on a
house-made potato chip 31

Chilled Gulf Shrimp

cocktail sauce 30

Smoked Salmon

curry cream, caper, on a cucumber 32

MINI DESSERT

chef's selection of flavors, priced per dozen

Cookies 24

Dessert Bars 30

Tarts 32

Cheesecakes 36

Moon Pies 36

Cupcakes 30

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