



# DINNER

## BUFFETS

All include coffee/tea, iced tea, salad, vegetable, starch, bread service, dessert  
Priced per person  
20 person minimum

### The Saint Louisan

St. Louis style Chef's salad, grilled bratwurst with mustard & sauerkraut, BBQ pulled chicken sliders, grilled corn on the cob, potato salad, St. Louis gooey butter cake 34 (add on St. Louis style ribs 40)

### Southern Flair

Caesar salad, creole chicken breast, blackened Mahi Mahi, shrimp and gruyere grits, vegetable succotash, dirty rice, pecan bread pudding with bourbon sauce 41

### Northwest

Mixed greens salad with assorted dressings, seared salmon with red pepper cream sauce, herb roasted chicken breast, vegetable medley, rice pilaf, assorted mini desserts 42

### Midwest

Mixed greens salad with assorted dressings, beef medallions with mushroom ragout, herbed roasted pork loin, vegetable medley, garlic whipped potatoes, Chef's selection of mini desserts 48

### East Coast

Mixed greens salad with assorted dressings, Caesar salad, beef tenderloin filet with gorgonzola cream & caramelized onions, grilled lobster tail with tomato rock shrimp ragout, asparagus, herb butter roasted fingerling potatoes, NY style cheese cake with berry compote 61

prices subject to 22% service charge and sales tax  
menu selections are subject to change

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