



DINNER

PLATED

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

SALADS

(select two salads, one to go with each different entrée)

Mixed Greens

Mixed greens, cherry tomatoes, English cucumbers, red onions, artisanal cracker, choice of house made dressings

Baby Spinach

Baby spinach, candied walnuts, toasted goat cheese, dried cranberries, with house made balsamic vinaigrette

Caesar

Hearts of Romaine, croutons, shaved parmesan with house made Caesar dressing

VEGETABLES

(select two vegetables, one to go with each different entrée)

Green beans, roasted broccoli & cauliflower, squash & bell pepper medley, asparagus, roasted Brussels sprouts, honey glazed carrots

STARCH

(select two starches, one to go with each different entrée)

Garlic mashed potato, rice pilaf, sun-dried tomato quinoa, herbed couscous, roasted fingerling potatoes

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

Catering@MoonriseHotel.com • 314-685-3418



DINNER

PLATED ENTRÉES

(two entrées may be selected per event)

Tenderloin of Beef

6 oz. tenderloin filet with red wine demi-glace sauce 42

New York strip

12 oz. New York strip steak, compound herb butter 38

Seared Salmon Filet

6 oz. seared salmon filet in a dill beurre blanc sauce 34

Chicken Breast

Roasted bone-in chicken breast with garlic herb sauce 30

Pork chop

10 oz. bone-in loin chop, with apple brandy glaze and crispy pancetta 32

Pasta Primavera

Penne, zucchini, squash, broccoli florets, red peppers, asparagus sautéed in olive oil, garlic and herbs 26

Squash Noodles with Spicy Tofu

Yellow squash and zucchini 'noodles', spicy seared tofu, red onion, cherry tomatoes, and basil oil 26

DUO ENTRÉES ON ONE PLATE

(one selection from below may be chosen per event)

Seared Salmon and Petite Filet

4 oz. seared salmon with dill beurre blanc and a 4 oz. petite filet with two grilled jumbo shrimp 48

Pork Medallions and Petite Filet

Roasted pork medallions with apple brandy glaze and a 4 oz. petite filet with a red wine demi-glace sauce 44

Chicken and Salmon

4 oz. herb roasted chicken breast and a 4 oz. salmon filet in a dill beurre blanc sauce 40

Filet and Lobster

5 oz. petite filet with herb butter and a 5 oz. lobster tail served with drawn clarified butter 52

DESSERTS

(one selection from below may be chosen per event)

New York Style Cheese Cake with Fresh Berry Compote

Turtle Pie

Flourless Chocolate Cake

Fresh Fruit Tart with Crème Anglaise

Vegan Cheese Cake with Fresh Berry Compote

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

Catering@MoonriseHotel.com • 314-685-3418