

BREAKFAST

BUFFETS

Priced per person, 12 person minimum. Available 6:30am – 11am

Buffet selections will be displayed for a maximum of 2 hours during the event

Morning Grind

Freshly-brewed St. Louis COMA coffee . assorted hot teas by Tea Forte . orange juice . water . fresh sliced seasonal fruit display . assorted muffins . mini Greek yogurt and granola parfaits . bagels with cream cheese 24

Move Over Coffee

Freshly-brewed St. Louis COMA coffee . assorted hot teas by Tea Forte . orange juice . water . breakfast sandwich with egg, bacon & cheddar . sliced seasonal fruit display . assorted muffins . mini Greek yogurt and granola parfaits . bagels & cream cheese 26

The Breakfast Club

Freshly-brewed St. Louis COMA coffee . assorted hot teas by Tea Forte . orange juice . water . fresh sliced seasonal fruit display . assorted muffins . assorted breakfast pastries . mini Greek yogurt and granola parfaits . bagels with cream cheese . scrambled eggs . bacon . breakfast sausage links . breakfast potatoes 28

ENHANCEMENTS

Only available with the purchase of an above breakfast buffet . Priced per person . 12 person minimum

Mini Belgian waffles 4
French toast 5
Breakfast potatoes 3
Biscuits & gravy 7

Breakfast Burrito (egg . sausage . cheddar) 3
Steel cut oats (brown sugar . fresh berries) 5
Bagel & LOX (dill cream cheese . tomato . cucumber . capers .
chopped egg . onion) 9

ADD BREAKFAST ACTION STATION

Only available with purchase of a buffet from above, not sold separately.

Chef attended up to 2 hours, cannot be used as substitution for any of the Breakfast & Brunch menu items

Priced per person. 12 Person Minimum

Omelet Station

Bacon . ham . sausage . spinach . mushrooms . onions . bell peppers . tomatoes .
assorted cheeses 11

Silver Dollar Pancakes

Choice of pecans . chocolate chips . blueberries 9

BRUNCH

BUFFETS

Priced per person, 20 person minimum
Available 11am – 4pm

Both buffets below include: Freshly-brewed St. Louis COMA coffee .
assorted hot teas by Tea Forte . orange juice . iced water

Buffet selections will be displayed for a maximum of 2 hours during the event, desserts remain out until end of event

The Classic

Scrambled eggs . sausage links . honey cured bacon . blackened Mahi Mahi . herb roasted chicken breast . breakfast potatoes . fresh seasonal fruit display . assorted breakfast pastries . smoked salmon display (with capers . onions . bagels . chopped egg & dill cream cheese) . shrimp cocktail . mixed greens salad with house made dressings . Chef's selection of seasonal vegetables . assorted mini-desserts 42

The Traditional

Scrambled eggs . sausage links . honey cured bacon . French toast . herb roasted chicken breast . breakfast potatoes . fresh seasonal fruit display . herb roasted chicken breast . smoked salmon display (with capers . onions . bagels . chopped egg & dill cream cheese) . mini Greek yogurt & granola parfaits . assorted breakfast pastries 36

ADULT BEVERAGE ENHANCEMENTS

Priced per person according to contracted buffet head count, less minors

2 Hours of bottomless Mimosas 14
2 Hours of bottomless Bloody Mary's 18

FOOD ENHANCEMENTS

Priced per person, 20 person minimum

Biscuits & Gravy 7
Gruyere Grits 3
Chefs seasonal Quiche 4

Cheese Blintzes with Berry Compote 5
Assorted Mini Desserts 3

LUNCH BUFFETS

Priced per person, 20 person minimum, unless otherwise noted. Available 11am – 4pm

Buffet selections will be displayed for a maximum of 2 hours during the event, desserts remain out until end of event

All lunch buffets include: freshly-brewed St. Louis COMA coffee
assorted hot teas by Tea Forte . iced tea . iced water

Deli Buffet – Build Your Own Sandwich (Minimum of 10 people)

Mixed greens salad with assorted house-made dressings . ham . turkey . shaved prime rib . assorted cheeses . lettuce . tomato . red onion . pickles . house-made kettle-style potato chips . assorted cookies and brownies 24

Deli Made Sandwiches and a Cold Salad

Mixed greens salad with assorted house-made dressings . assorted sandwiches: roast turkey with Swiss cheese and cranberry aioli . grilled vegetables with gouda and lemon aioli . shaved prime rib with provolone and horseradish cream . house-made kettle-style potato chips . assorted dessert bars 28

Italian Buffet

Caprese salad . Caesar salad . chicken parmesan . shrimp scampi . Alfredo pasta . seasonal vegetable medley . garlic cheese bread . tiramisu 32

Mexican Buffet

Mixed greens salad with assorted house-made dressings . fajita beef . shredded chicken . sautéed peppers & onions . Spanish rice . black beans . roasted corn . salsa . shredded cheese . pico de gallo . sour cream . tortilla chips . cheese quesadillas . flour tortillas . mini key lime pie 32

Land and Sea

Mixed greens salad with assorted house-made dressings . cold pasta salad . seared salmon with dill olive oil . herb roasted chicken breast . rice pilaf . seasonal vegetable medley . assorted dessert bars 35

BOX LUNCHES (Must pre-order quantities of each)

Choice of: Roasted turkey & Swiss cheese . ham & cheddar cheese . shaved prime rib & provolone cheese . grilled vegetables & gouda cheese . Box lunches include house-made kettle-style potato chips . one piece of whole fruit . cookie . small bottle of water . All sandwiches accompanied with a side of lettuce . tomato . red onion & condiments 26

DINNER

BUFFETS

Priced per person, 20 person minimum

All dinner buffets include: freshly-brewed St. Louis COMA coffee .
assorted hot teas by Tea Forte . iced tea . iced water

Buffet selections will be displayed for a maximum of 2 hours during the event, desserts remain out until end of event

The Saint Louisan

St. Louis-style Chef's salad . grilled bratwurst with mustard & sauerkraut . pulled BBQ chicken sliders . grilled corn on the cob . potato salad . St. Louis gooey butter cake 35
(add St. Louis style ribs +5 per person)

Southern Flair

Caesar salad . Creole chicken breast . blackened Mahi Mahi . shrimp & gruyere grits . vegetable succotash . dirty rice . pecan bread pudding with bourbon sauce 41

Northwest

Mixed greens salad with assorted house-made dressings . seared salmon with a red pepper cream sauce . herb roasted chicken breast . vegetable medley . rice pilaf . assorted mini desserts 43

Midwest

Mixed greens salad with assorted house-made dressings . beef medallions with mushroom ragout . herb roasted pork loin . vegetable medley . garlic whipped potatoes . assorted mini desserts 48

East Coast

Mixed greens salad with assorted house-made dressings . Caesar salad . beef tenderloin filet with gorgonzola cream and caramelized onions . grilled lobster tail with tomato rock shrimp ragout . asparagus . herb butter roasted fingerling potatoes . New York-style cheese cake with berry compote 68

DINNER PLATED

Priced per person, 12 person minimum, two entrees may be selected per event

All plated dinners include: freshly-brewed St. Louis COMA coffee
assorted hot teas by Tea Forte . iced tea . iced water

Tenderloin of Beef

6 oz. tenderloin filet with red wine
demi-glacé sauce 46

Seared Salmon Filet

6 oz. seared salmon filet in a dill
beurre blanc sauce 36

Chicken Breast

Roasted bone-in chicken breast
with garlic herb sauce 32

Squash noodles with Spicy Tofu

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

New York Strip

12 oz. New York strip steak with
compound herb butter 42

Pork Chop

10 oz. bone-in chop with apple
brandy glaze and crispy pancetta 34

Pasta Primavera

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

SALADS

(select two salads, one for each entrée)

Mixed Greens (choice of house made dressings)

Caesar (house-made Caesar dressing)

Spinach, goat cheese, candied walnuts,
& dried cranberries (vinaigrette dressing)

STARCH

(select two starches one for each entrée)

Garlic whipped potatoes

Roasted fingerling potatoes

Sun-dried tomato quinoa

Herbed couscous

Rice pilaf

VEGETABLES

(select two vegetables, one for each entrée)

Green beans

Roasted broccoli

Squash & bell pepper medley

Roasted Brussels sprouts

Honey glazed carrots

Grilled Asparagus

DESSERTS

(select two desserts, one for each entrée)

NY style cheese cake with berry compote

Flourless chocolate cake

Turtle pie

DINNER

PLATED – DUAL ENTREES ON ONE PLATE

Petite Filet & Lobster

5 oz. petite filet with herb butter and a 5 oz. lobster tail served with drawn butter 60

Seared Salmon & Petite Filet

4 oz. seared salmon with dill beurre blanc and a 4 oz. petite filet with two grilled jumbo shrimp 50

Pork Medallions & Petite Filet

Roasted pork medallions with apple brandy glaze and a 4 oz. petite filet with a red wine demi-glace sauce 46

Chicken & Salmon

4 oz. roasted chicken breast and a 4 oz. salmon filet in a dill beurre blanc sauce 42

CARVING STATIONS

Includes chef attendant for 2 hours

Tenderloin of Beef

(Serves 25 people)

Whole tenderloin of beef seared and roasted to medium. Carved to order.
Served with horseradish mousse and dinner rolls 350

Roasted Garlic & Herb Strip Loin

(Serves 25 people)

Whole roasted strip beef loin cooked medium and carved to order.
Served with red wine demi-glace sauce and dinner rolls 250

Roasted Pork Loin

(Serves 25 people)

Whole roasted pork loin with brandy cream sauce and dinner rolls 175

Glazed Ham

(Serves 25 people)

Roasted Black Forest honey glazed ham. Served with spicy mustard sauce
and dinner rolls 150

ACTION STATIONS

Stations include chef attendant for 2 hours, minimum of 24 guests

Action stations cannot be ordered as a single/main entrée, they must be combined with a plated meal, buffet meal or cocktail & hors d'oeuvres reception.

Gourmet Macaroni & Cheese

Choice of cavatappi or gemelli pastas. Choice of cheddar, pepper jack, gruyere.

Toppings display includes: bacon . Andouille sausage . chorizo . carmelized onions . jalapenos . peppers . chives . mushrooms . broccoli florets 15 for two hour period, each additional hour 8

Pasta

Choice of cavatappi, angel hair or cheese tortellini pasta. Sauce choices of marinara, Alfredo, pesto & olive oil.

Toppings display includes: herbed chicken . bacon . Andouille sausage . red & green bell peppers . broccoli florets . mushrooms . olives . cherry tomatoes . asparagus . onions . spinach 15 for two hour period, each additional hour 8

Quesadillas

Six inch flour tortilla with choice of Chihuahua cheese, pepper jack cheese, cheddar cheese.

Toppings display includes: diced chicken . baby shrimp . chorizo . peppers . onions . jalapenos . salsa . sour cream . guacamole 14 for two hour period, each additional hour 7

RECEPTION

HOT APPETIZERS

Minimum order of 12 for each item
Priced per piece

Mini Crab Cake

Served with lemon aioli 3.50

Bacon-Wrapped Shrimp

Roasted and tossed in Cajun seasoning 3.50

Vegetable Spring Roll

Served with Thai chili sauce 3

Spanakopita

Spinach & goat cheese baked in phyllo pastry 3

Vegan Ratatouille Puff

Eggplant . squash . zucchini . mushrooms . bell pepper . onion . in a zesty herbed red sauce 3

Mediterranean Puff

Sun-dried tomato . feta cheese . and basil baked in phyllo pastry 3

Slider – Crispy Chicken

With vinegar slaw 4

Slider – Smoked Pulled Pork

With lettuce . pickles & house spicy mayo 4

Slider – Beef Burger – Grass Fed

With cheddar cheese and condiments 4

Slider – Ahi Tuna

Seared with wasabi cream and quick pickled vegetables 4.50

Slider – Roast Tenderloin of Beef

With horseradish aioli 5

Chicken Spiedini Skewer

Served with lemon herb aioli 3.50

Chicken & Vegetable Skewer

Marinated in an Italian vinaigrette 3.25

Beef & Vegetable Skewer

Marinated 3.25

Meatballs – Grass Fed

Served with BBQ sauce 1.25

Toasted Ravioli

Famous St. Louis ricotta & parmesan, or beef & pork combined . side marinara sauce 1.25

Duck Pot Sticker

Duck . water chestnut . onions and peas in a hand-formed traditional crispy wrap 4.50

Bacon-Wrapped Chicken Bite

Tender chicken wrapped in bacon 3.25

Tuna Wonton

Sliced Ahi tuna on a crispy wonton served with wasabi cream & ginger soy 3.75

Mac N' Cheese Mini Melts

Mini elbow macaroni bites in a rich blend of Gruyere . Jack & Cheddar cheese 2

Mini Chicken Quesadilla Cone

Smoked chicken . Monterrey Jack . roasted peppers in a flour tortilla trumpet.
With salsa & sour cream 3

RECEPTION

COLD APPETIZERS

Minimum order of 12 for each item
Priced per piece

Caprese Skewer

Mozzarella . cherry tomato . basil with an aged balsamic reduction 3

Brie & Cranberry Bite

Baked brie . honey drizzle . candied walnuts & cranberries in a phyllo dough cup 3.25

House-Made Bruschetta

Chef's seasonal flavors 2.75

Beef Carpaccio

Arugula gremolata on crostini 4

Smoked Salmon

Served on a crisp cucumber with dill cream cheese 3.50

Antipasto Skewer

Salami, Kalamata olive . baby mozzarella . cherry tomato 4

Gulf Shrimp (must order 4 per person)

Served chilled with cocktail sauce 2.75

Fresh Fruit Skewer

Seasonal fresh fruits & berries 2.75

Grilled Vegetable Skewer

Seasonal vegetables marinated in an Italian vinaigrette 2.75

RECEPTION DISPLAYS

Priced per person, 12 person minimum, unless otherwise noted

House-Made Hummus *(select 3 flavors)*

Garlic & herb . roasted red pepper . chipotle . sundried tomato . black bean & jalapeno . Served with pita points and vegetable crudité 5

Fresh Seasonal Fruit

Served with yogurt honey dip 5

Vegetable Crudité

Fresh raw seasonal vegetables served with sides of ranch dressing and red pepper dip 4

Cedar Plank Side of Salmon *(serves 24 people)*

Roasted on a cedar plank and served with a dill beurre blanc sauce 150

Antipasto – Classic

Salami . prosciutto . marinated artichokes . red onion . baby mozzarella . olives . crostini . 10

Antipasto – Gourmet

Local Salami . prosciutto . marinated artichokes . baby mozzarella . goat cheese stuffed peppadew peppers . Kalamata olives . prosciutto wrapped melon . red onion . crostini . olive oil for dipping 15

Cheese Display – Traditional

Chef's selection of local artisanal cheeses . house-made jams . nuts . berries . honey comb . dried fruits . crostini 12

Cheese Display – International

Chef's selection of cheeses from around the world . house-made jams . nuts . berries . honey comb . dried fruits . crostini 16

Brie en Croute *(serves 12 people)*

Wheel of brie, wrapped in puff pastry with an apricot brown sugar glaze, baked until golden brown . crostini 12

DESSERTS

Priced per dozen

Moonrise Signature Moon Pie

House-made marshmallow between shortbread cookies and dipped in chocolate ganache 36

Chocolate Covered Strawberries

Dipped in dark chocolate 18

Brownies

Traditional 25 . Peanut butter swirl 30

Assorted Dessert Bars

Chef's choice 36

Assorted Mini Desserts

Chef's choice 36

Assorted Cookies

Chocolate chip . Sugar . Snickerdoodle 24

DESSERT ACTION STATIONS

Stations includes chef attendant for 1.5 hours

Minimum order for 24 guests

Bananas Foster

A traditional New Orleans style dessert of bananas . brown sugar . cinnamon . banana liqueur and dark rum flambéed. Served over vanilla bean ice cream 12

Ice Cream Sundae Bar

Chocolate and vanilla ice cream . Toppings: marshmallow sauce . chocolate sauce . carmel sauce . Reese's pieces . M&M's . crushed Oreos . rainbow sprinkles . milk chocolate chips . white chocolate chips 10

OPEN BAR PACKAGES

Bronze Package

Domestic beer . house chardonnay .
house cabernet . Spirits: 360 Vodka .
New Amsterdam Gin . Sauza tequila .
Don Q rum . Cabin Still bourbon .
First hour: 16 each addl. hour 8

Silver Package

Domestic beer & craft beer . house
Cabernet . house Chardonnay . house
Pinot Grigio . house Pinot Noir . house Malbec .
house Rose . Prosecco . Spirits: Absolut vodka .
Espolon tequila . Jim Beam bourbon . Bombay
Sapphire gin . Captain Morgan rum .
First hour: 18 each addl. hour 9

Beer & Wine Package

Domestic beer & select craft beer . house
Chardonnay . house Cabernet Sauvignon .
house Rose . house Pinot Grigio . house Pinot Noir .
First hour: 14 each addl. hour 7

Gold Package

Domestic & craft beer . all house
wines by the glass: Spirits: Grey
Goose vodka . Bacardi rum .
Patron Tequila . Maker's Mark
bourbon . Tanqueray gin .
First hour: 20 each addl. hour 10

Platinum Package

All top shelf liquors (retail \$12 or
under) plus drinks from the
Moonrise signature cocktail
menu. Not available at satellite bars.
First hour: 24 each addl. hour 12

Champagne Toast (per adult)

Tier 1 . Multiple Brands to select 7
Tier 2 . House Champagne 4

CASH BAR

Priced each, charged on consumption
\$75 per bartender fee required
(one bartender per 40 guests)

Domestic Beer 5
Craft Beer 7
House Chardonnay 7
House Cabernet Sauvignon 7
House Pinot Grigio 7
House Pinot Noir 7
House Rose 7
Prosecco 7
Bronze Cocktail 8
Silver Cocktail 9
Gold Cocktail 10
Soft Drinks 3
Bottled Water 4