

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 glacé 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