



CATERING MENU

Eclipse
RESTAURANT

BREAKFAST & BRUNCH BUFFETS

Priced per person | 12 person minimum | Available 6:30 am – 11:00 am | displayed for a max of 2 hours
All breakfast buffets sold with fresh coffee, assorted hot teas, orange juice and water

Comet's Continental 20

fresh seasonal fruit display | assorted muffins and pastries | Build Your Own Yogurt Station

The Moon Landing 30

fresh seasonal fruit display | assorted muffins and pastries | breakfast potatoes
Pick 1: breakfast sandwich with egg, cheese and choice of protein or
scrambled eggs and 2 proteins (bacon, sausage, turkey bacon or turkey sausage)

The Big Bang 34

fresh seasonal fruit display | assorted muffins and pastries | breakfast potatoes
Pick 1: pancake, french toast or biscuit & gravy
Pick 2: bacon, sausage, turkey bacon or turkey sausage

Astronaut's Delight 44

fresh seasonal fruit display | assorted muffins and pastries | breakfast potatoes
scrambled eggs | chicken picatta | shrimp & cheddar grits
Pick 1: Garden Salad or Caesar Salad
Pick 2: bacon, sausage, turkey bacon or turkey sausage

ENHANCEMENTS

Not sold separately | Priced per person | 12 Person Minimum | Chef attendant for up to 2 hours | Action station cannot be used as a substitution for any of the menu items

Space Cakes 17

pecans | chocolate chips | strawberries | rum bananas foster sauce
warm syrup | whipped cream

Omelet Station 20

bacon | ham | sausage | chicken sausage | assorted cheeses
spinach | mushrooms | onions | bell peppers | tomatoes

ADD ADULT BEVERAGE ENHANCEMENT

2 hours of Bottomless Mimosas 16

orange juice | grapefruit juice | cranberry juice | pineapple juice

2 hours of Bottomless Bloody Mary's 16

house-made mix | celery | olives | carrots

MEETING BREAKS & BEVERAGES

Minimum order of a dozen | Priced per dozen

Popcorn 15
Trail mix 21
Granola bars 24
Crunchy pretzels 15
Hummus with pita points & vegetable crudite 30
Seasonal fresh fruit skewers with yogurt honey dip 33
Assorted dessert bars 36
Cookies (sugar, snickerdoodle or chocolate chip) 30

Beverage Package (Served up to 8 consecutive hours) 14

Includes: fresh coffee | assorted hot teas | iced tea | iced water | individual cans of Coca-Cola sodas

Priced Individually (charged on consumption)

Coca-Cola soda products 4
Bottled Water 5

By the Pitcher

Freshly-brewed iced tea (2 quarts) 20
Lemonade (2 quarts) 20

By the Pot

Freshly-brewed coffee 60
Assorted hot teas 50

LUNCH BUFFETS

Available 11:00 am – 4:00 pm | Priced per person | 12 person minimum for Apollo | Displayed for 2 hours
All lunch buffets include: fresh coffee | assorted hot teas | iced tea | iced water

Deli Buffet – Build Your Own Sandwich 32

Mixed Greens Salad with assorted house-made dressings
pasta salad | potato chips | assorted cookies and brownies
ham | turkey | roast beef | assorted cheeses | lettuce | tomato | red onion | pickles

House Made Wraps 35

Mixed Greens Salad with assorted house-made dressings
pasta salad | potato chips | assorted cookies and brownies
Pick 2: Smoked Turkey Wrap – smoked turkey | brie | cranberry aioli | house spicy mayo
Buffalo Chicken Wrap – buffalo chicken | lettuce | red onion | ranch | cheddar | tomato
Grilled Veggie Wrap – zucchini | red pepper | mushrooms | gouda | red wine vinaigrette

Mexican Buffet 40

Mixed Greens Salad with assorted house-made dressings
cheese quesadillas | fajita beef | shredded chicken | sautéed peppers & onions | spanish rice
black beans | roasted corn salsa | shredded cheese | pico de gallo | salsa verde | sour cream
tortilla chips | flour tortillas | sopapillas

Italian Buffet 42

Caprese salad | House salad
chicken parmesan | alfredo pasta | manicotti | vegetable medley | garlic cheese bread | tiramisu

BOX LUNCHES (Must pre-order quantities of each) 30

Box lunches include a side of lettuce | tomato | red onion | condiments
house-made kettle-style potato chips | piece of whole fruit | cookie | small bottle of water
Pick 3: Roasted Turkey – swiss cheese | apple slice
Ham – cheddar cheese | dijon mustard
Roast Beef – provolone cheese | horseradish cream
Grilled Vegetable – gouda | assorted seasonal vegetables | lemon aioli

HOT HORS D'OEUVRES

Minimum of 24 per item

- Bacon-wrapped chicken bite | tender chicken | bacon 5
- Chicken spiedini skewer | lemon aioli 5
- Marinated chicken & vegetable skewer | cosmic vinaigrette 5
- Chipotle chicken phyllo cup | avocado cream cheese mousse 5
- Mini chicken quesadilla cone | jack cheese | roasted peppers | flour tortilla | salsa | sour cream 6
- Crispy chicken slider | lettuce | pickle | house spicy mayo 7
- Grass fed meatball | Big Dipper BBQ sauce 5
- Marinated beef & vegetable skewer | cosmic vinaigrette 5
- Meat toasted ravioli | beef | pork | marinara sauce 6
- Beef wellington bite | horseradish cream 7
- Smoked BBQ pulled pork slider | vinegar slaw | Big Dipper BBQ sauce 7
- Grass fed beef burger slider | cheddar cheese | pickle | onion | ketchup 8
- Mini crab cake | lemon aioli 5
- Fried rock shrimp | meteor sauce 6
- Bacon-wrapped shrimp | cajun seasoning 7
- Vegetable spring roll | thai chili sauce 5
- Spanakopita | spinach | goat cheese | phyllo pastry 5
- Huli Huli grilled vegetable skewer | cosmic vinaigrette 5
- Mediterranean puff | sun-dried tomato | feta cheese | basil | phyllo pastry 5
- Cheese toasted ravioli | famous St. Louis ricotta | parmesan | marinara sauce 5
- Mac n' cheese mini melt | mini elbow macaroni bites | gruyere | jack cheese | cheddar cheese 5

COLD HORS D'OEUVRES

Minimum of 24 per item | Priced per piece

- Fresh fruit skewer | seasonal fruits & berries 5
- Watermelon skewer | mint | mozzarella | caprese 5
- Caprese skewer | mozzarella | cherry tomato | basil 5
- Brie & cranberry bite | brie | cranberry | candied walnuts | honey drizzle | phyllo dough cup 5
- House-made bruschetta | Chef's seasonal flavors 5
- Antipasto skewer | salami | kalamata olive | baby mozzarella | cherry tomato 6
- Beef carpaccio | arugula gremolata | crostini 7
- Shrimp cocktail | cocktail sauce 7
- Smoked salmon saucers | crisp cucumber | dill cream cheese 8

SALADS

Minimum of 24 per item | Priced per person

Caesar Salad | romaine hearts | shaved celery | house-made caesar dressing 8

Spring Mix Salad | shaved fennel | baby arugula | champagne vinaigrette 8

Pasta Salad | cucumber | peppers | artichoke hearts | red onion | italian herb vinaigrette 8

Sweet Baby Spinach Salad | carrots | cucumber | tomato | strawberry | balsamic vinaigrette 10

CARVING STATIONS

Includes chef attendant for 2 hours

Roasted Turkey (Serves 25 people) 200

Whole roasted turkey

Served with cranberry mayo, maple mustard, and pre-sliced dinner rolls

Roasted Pork Loin (Serves 25 people) 200

Whole roasted pork loin

Served with brandy cream sauce and pre-sliced dinner rolls

Prime Rib (Serves 25 people) 325

Roasted Black Forest honey glazed ham

Served with horseradish cream, au jus, and dinner rolls

Beef Tenderloin (serves 25 people) 375

Whole tenderloin of beef seared, roasted to medium and carved to order

Served with horseradish mousse and dinner rolls

DISPLAYS

24 person minimum | Priced per person

Fresh Seasonal Fruit served with yogurt honey dip 7

Seasonal fresh fruit with yogurt honey dip

Vegetable Crudité 7

Raw seasonal vegetables served with sides of ranch dressing and red pepper dip

House-Made Hummus with Pita Points & Vegetable Crudité 8

Pick 2: Garlic & Herb, Roasted Red Pepper, Chipotle or Sundried Tomato

Traditional Cheese Display 13

Chef's selection of artisanal cheeses | house-made jams | nuts | berries | honey | dried fruits | crostini

Classic Antipasto 15

Salami | prosciutto | marinated artichoke | red onion | baby mozzarella | olives | crostini

Brie en Croute (serves 12 people) 16

Wheel of brie wrapped in puff pastry | apricot brown sugar glaze | crostini

ACTION STATIONS

24 person minimum | Priced per person | Includes chef attendant for 2 hours

Gourmet Macaroni & Cheese

20 for two hour period, each additional hour 10

cavatappi pasta | gemelli pasta | cheddar | pepper jack | gruyere | bacon | andouille sausage | chorizo crispy
buffalo chicken | caramelized onions | jalapenos | chives | mushrooms | broccoli florets

Quesadillas

20 for two hour period, each additional hour 10

six inch flour tortilla | chihuahua cheese | pepper jack cheese | cheddar cheese | diced chicken
baby shrimp | chorizo | peppers | onions | jalapenos | salsa | sour cream | guacamole

Pasta

22 for two hour period, each additional hour 11

cavatappi pasta | cheese tortellini pasta | penne | marinara | alfredo | pesto | herbed chicken | bacon
andouille sausage | red & green bell peppers | olives | broccoli florets | mushrooms | asparagus | onions
spinach | sundried tomatoes

PLATED DINNER

Priced per person | 20 person minimum

Displayed for a maximum of 2 hours during the event, desserts remain out until end of event

Includes freshly-brewed coffee | assorted hot teas | freshly-brewed iced teas | iced water

Select two entrées, one salad, one vegetable, one starch and one dessert

Chicken Breast 38

pan seared chicken breast with garlic herb sauce

Beef Medallions 45

tender beef medallions with a diane sauce

Seared Salmon Filet 45

8 oz. seared salmon filet in a lemon beurre blanc sauce

Salads

Mixed Greens Salad with choice of house-made dressings

Caesar Salad with house-made Caesar dressing

Spinach & Feta Salad with candied walnuts, dried cranberries & vinaigrette dressing

Vegetable

Green beans

Roasted broccoli

Grilled asparagus

Honey glazed carrots

Spring Vegetable Medley

California Vegetable Medley

Starch

Rice pilaf

Garlic whipped potatoes

Roasted rosemary potatoes

Dessert

Turtle pie

Triple Chocolate Cake

Flourless chocolate cake

St. Louis gooey butter cake

New York style cheesecake
with berry compote

DINNER BUFFETS

Priced per person | 20 person minimum

Displayed for a maximum of 2 hours during the event, desserts remain out until end of event

All dinner buffets include freshly-brewed coffee | assorted hot teas | freshly-brewed iced teas | iced water

The Saint Louisan 45

St. Louis-Style Chef's Salad

BBQ Chicken Breast | St. Louis style ribs

grilled corn on the cob | baked beans | mac & cheese | potato salad | St. Louis gooey butter cake

Mexican Buffet 50

Southwest Salad

tequila lime chicken breast | fajita beef | sautéed pepper medley

spanish rice | black beans | shredded cheese | roasted corn salsa | pico de gallo

salsa verde | sour cream | tortilla chips | flour tortillas | mini churro display

Midwest 65

Garden Salad | Caesar Salad

Chicken Picatta | Sirloin Beef with peppercorn sauce | Eggplant Parmesan

vegetable medley | garlic whipped potatoes | assorted desserts

East Coast 80

Caesar Salad

Chicken Marsala | Sirloin Beef with peppercorn sauce | Blackened Mahi Mahi

asparagus | roasted garlic potatoes | New York-style cheesecake with berry compote

DESSERTS

priced per dozen

Chocolate Covered Strawberries 35

Fresh strawberries dipped in dark chocolate

Traditional Brownies 30

Chewy with chocolate chip chunks

Assorted Dessert Bars 36

Chef's choice

Assorted Cookies 30

chocolate chip, sugar and snickerdoodle

DESSERT ACTION STATIONS

Includes chef attendant for 1.5 hours | 20 guest minimum

Intergalactic Ice Cream Sundae Bar 12

vanilla ice cream | chocolate ice cream | strawberry ice cream

marshmallow sauce | chocolate sauce | caramel sauce | Reese's pieces | M&M's | crushed Oreos | sprinkles

milk chocolate chips | white chocolate chips | whipped cream

Cosmic Cheesecake Bar 15

delicious slices of cheesecake

chocolate sauce | caramel sauce | strawberry sauce | pecans | whipped cream

BAR PACKAGES

DRINK

RELAX

REPEAT

RED WINE

St. James, Sweet Red	9 / 20
The Maverick, Pinot Noir	15 / 43
Bonanza Cabernet Sauvignon	15 / 43

WHITE WINE

Cupcake, Moscato d'Asti	13 / 25
Tattoo Girl Chardonnay	13 / 35
Scaia Bianco	13 / 41

BEER & WINE PACKAGES

TIER ONE	15
House Red and House White	
Draft and Domestic Beers	
priced per adult / per hour	

TIER TWO	19
Premium Select Red and White Wines	
Import, Draft, Domestic Beers	
priced per adult / per hour	

SEASONAL BEER SELECTIONS

Draft Beer	7
Bottled Domestics	8
Bottled Imports	8

CELEBRATION TOASTS PACKAGE

minimum of 20 guests

Chef's Imported Selection	10
priced per adult	

HOSTED BAR PACKAGES

SILVER PACKAGE

1220 Encrypted Vodka
Captain Morgan Rum
Diamond Reserve Rum
Libélula Tequila
J Reiger's Midwestern Dry Gin
Four Roses Bourbon
Dewars Scotch

priced per person / per hour 30

GOLD PACKAGE

Andre Delorme Brut
Ketel One Vodka
Don Julio Tequila
Bombay Sapphire Gin
Maker's Mark Bourbon
Monkey Shoulder Scotch

priced per person / per hour 35

PLATINUM PACKAGE

Grey Goose Vodka
Planteray 3-Stars Rum
Cazcanes No.9 Blanco Tequila
Hendricks Gin
Woodford Reserve Bourbon
Glenlivet 12 Year Scotch
D'Usse Cognac VSOP
Hennessy VS Cognac

priced per person / per hour 40

CASH BAR

Guests pay for their own drinks

\$100 per bartender fee required | 1 bartender per 40 guests