



# Saint Louis Zoo Event Catering

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### ALLERGEN KEY

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- Gluten Free **GF**
- Vegetarian **V**
- Contains Nuts **N**

## Guidelines from the Saint Louis Zoo Event Catering

- Final guest counts are due five business days prior to the event.
- Any food increase after this date, once approved, will be subject to an additional 25% service charge on the increased final guest count.
- Due to an extra delivery from our purveyor, this charge will assist in covering the added transportation costs outside our normal weekly delivery. We aim to have as few deliveries as possible in order to reduce our carbon footprint. Limiting deliveries helps reduce air pollution from vehicles, which is a contributing factor to climate change.
- Food will be prepared for your event based on the guaranteed final count. No additional overage of food is prepared.
- The client/guests may not bring outside food or beverage into the venue. All outside food or beverage will be removed from the event. The only exception is cakes (see below).
- Minors will not be served alcoholic beverages. Saint Louis Zoo Event Catering reserves the right to request photo IDs and the right to refuse service.
- Vendors will not be provided beverages or food unless prearranged by the client.
- Catering minimums apply for both daytime and evening events. Please contact your Private Event Manager for details.
- White linens are included for all tables. Floor length and standard color linens are available for an additional \$1.50 per person. Wedding packages include floor length and standard color linens and napkins.
- A \$1 per person cutting/serving and china rental fee will be applied for any cake not ordered through Saint Louis Zoo Event Catering.
- Complimentary tastings are available after your event is booked. Should you request a tasting prior to booking there is a \$25 fee per entrée. Tastings are the first Wednesday of every month at 2 p.m. and 3 p.m. Please contact your Event Services representative for details and to schedule.
- Additional \$10 per person china rental fee at Tent.

## Corporate Package

**Price per guest \$46**

**Minimum 25 guests: \$2 extra per guest for smaller groups (15-24 guests)**

**Service time 1 hour for buffets**

**Add choice of one soup: \$2.50 per guest**

### CONTINENTAL BREAKFAST

*Assorted Juices  
Variety of Freshly Baked Breakfast Pastries-N  
Seasonal Fresh Fruit, Yogurt and Granola  
Coffee and Hot Tea  
Bottled Beverages and Water*

**Hot Breakfast Upgrade ..... \$5.50 per guest**

*Choose one item from each category*

#### Eggs

Traditional Scrambled Eggs  
Garden Vegetable Frittata

#### Meat

Crisp, Smoked Bacon  
Turkey Sausage Patties

#### Potatoes

Oven-Roasted New Potatoes  
Breakfast Potatoes with Peppers and Onions

### MID-MORNING BREAK

*Coffee, Iced Tea, Bottled Beverages and Water  
Assorted Trail Mix and Breakfast Bars*

### LUNCH

*Choice of Sandwich and Salad Buffet, Plated Entrée, or Themed Buffet*

#### Sandwich and Salad Buffet

Coffee and Iced Tea  
Kettle-Cooked Chips

*Choice of two salads and two dressings:  
Garden, Classic Tossed Caesar, Greek Pasta Salad  
Seasonal Fresh Fruit*

*Choice of three sandwiches:*

#### Market Chicken Salad

*Diced chicken, red onion, celery, red grapes served on a flaky croissant*

#### Smoked Turkey BLT

*Sliced smoked turkey breast, fresh spinach, sliced tomato and crisp bacon on cranberry bread*

#### The Club

*Honey ham, smoked turkey breast, cheddar and Monterey Jack cheese, lettuce, sliced tomato, and onion, served on thick-sliced country white bread*

#### Roast Beef and Smoked Gouda

*Thinly sliced lean roast beef, sweet onions, lettuce and sliced smoked Gouda, served on Ciabatta bread*

#### Italian Sub

*Volpi salami, shaved ham, roast beef, sliced red onion, Kalamata olives, provolone and pepperoncinis with a vinaigrette drizzle, served on a hoagie roll*

#### Greek Veggie Wrap

*Tomato, cucumber, red onion, spinach, feta cheese crumbles, Kalamata olives and creamy yogurt tzatziki, served in a spinach wrap **V***

#### Plated Entrée

*Lunch entrées served with a garden or Caesar salad, two dressings, choice of one vegetable and one starch, freshly baked rolls, coffee, and iced tea*

#### Chicken Caprese

*Seared chicken topped with fresh mozzarella, farm fresh tomatoes and basil pesto*

#### Lemon and Panko Encrusted Chicken

*seasoned and breaded chicken breast with a lemon white wine sauce*

#### Chicken Marsala

*Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce*

#### Beef Teriyaki Kabobs

*Marinated beef tips skewered with peppers and onions, grilled and finished with teriyaki sauce*

#### Grilled Salmon Filet (sustainable)

*Served with a Dill beurre blanc **GF***

#### Mediterranean Vegetable-Stuffed Cannelloni

*Stuffed with fire-roasted peppers, onions, asparagus, zucchini, crimini mushrooms, baby spinach and topped with a rich cream sauce **V***

## Corporate Package Continued

### Starches

Seasoned Potato Wedges, Roasted Garlic Mashed Potatoes, Wild Rice Blend, Fresh Herbed Pasta

### Vegetables

Fresh, Seasoned Green Beans; Roasted Vegetable Medley; Broccolini

### Dressings

House (Mayfair), Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

## THEMED BUFFET

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*Served with coffee, iced tea and water*  
*Service time 1 hour*

### Asian

Asian Bok Choy, Mushroom and Udon Noodle Soup (soup additional \$2.50 per person)

White Rice

Asian Salad with mixed field greens, mandarin oranges, red bell peppers, edamame, julienne carrots, bamboo shoots with a toasted sesame dressing

*Choice of one:*

Egg Roll with Chinese Mustard Sauce, Pot Stickers, Crab Rangoon with Sweet and Chile Sauce

*Choice of two:*

Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken

*Choice of one:*

Vegetarian Stir-Fry (tofu additional \$0.50 per person), Vegetable Fried Rice, Asian-Seasoned Green Beans

### Island Feast

Caribbean Salad with mixed field greens, shaved red onion, diced mango, green bell pepper, topped with a sweet orange vinaigrette  
 Cilantro Lime Rice

*Choice of two:*

Blackened Chicken Breast, Caribbean Grilled Pork Loin with Pineapple Relish, Fish Tacos, Spice-Rubbed Baby Back Ribs

*Choice of two:*

Red Beans and Rice, Cuban Corn, Roasted Root Vegetables, Sweet Potato Fries

### Southwest Fiesta

Romaine Blend Salad with corn, red peppers, crispy tortilla strips and avocado ranch  
 Southwest Chicken Egg Rolls with chipotle ranch  
 Chips and Salsa

*Choice of two:*

Zesty Beef Tacos, Pork Carnitas, Fiery Chicken Fajitas or Beef Fajitas (beef \$1 extra per guest)

Served with diced tomatoes and onions, cheddar cheese, shredded lettuce, salsa, sour cream, and fresh lime wedges, guacamole and jalapeños

*Choice of two:*

Border Rice, Black Bean Medley, Chipotle Mexican Corn

### Traditional Italian

House-made Italian Wedding or Minestrone Soup (soup additional \$2.50 per person)

Tossed Caesar or Italian Salad

Freshly Baked Garlic Parmesan Bread

\*St. Louis-Style Toasted Ravioli

*Choice of two:*

Traditional Meat Lasagna, Mediterranean Vegetable Cannelloni, Crispy Chicken Parmesan, Cheese-Stuffed Tortellini in a Pesto Cream Sauce

*Choice of one:*

Roasted Cauliflower with Parmesan and Lemon, Roasted Zucchini and Yellow Squash, Fresh Garlic-Seasoned Green Beans

## AFTERNOON BREAK

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*Coffee, Iced Tea, Bottled Beverages and Water*

*Choice of three:*

Assorted Cookies, Brownies, Snack Bars, Trail Mix, Popcorn or Pretzels

## Breakfast

**Minimum 25 guests: Additional \$2 per guest for smaller groups (15-24 guests)**

**Service time 1 hour**

### BUFFETS

*Buffets served with freshly baked biscuits, assorted juices, coffee and hot tea*

**Red Rocks ..... \$16.50**

*Choose one item from each category below*

**River's Edge ..... \$19.50**

*Choose two items from each category below*

#### Eggs

Traditional Scrambled Eggs  
Garden Vegetable Frittata  
Three-Cheese Spinach Quiche

#### Meat

Smoked Bacon  
Turkey Sausage Patties  
Roasted Glazed Ham

#### Potatoes

Oven-Roasted New Potatoes  
Breakfast Potatoes with Peppers and Onions  
Shredded Seasoned Breakfast Potatoes  
(for groups of 50 or less)

#### Sweets

Assorted Freshly Baked Pastries **N**  
Seasonal Fresh Fruit  
Yogurt and Granola

### ADD-ON ITEMS

*Price per guest*

Homestyle Biscuits and  
Country Gravy..... **\$3.75**

Fire-Roasted Apple-Topped  
French Toast ..... **\$4.75**

Mini Bagel with Cream Cheese ..... **\$2.75**

### CONTINENTAL BREAKFAST

*Selections served buffet style with coffee and hot tea*

**Fragile Forest..... \$5.50**

*Assorted Freshly Baked Pastries*

**Historic Hill.. ..... \$6.50**

*Assorted Freshly Baked Pastries and Juices*

**The Wild ..... \$8.75**

*Assorted Juices*

*Choice of two breakfast sandwiches, served on a croissant or biscuit*

Bacon, Egg and Cheese  
Turkey Sausage, Egg and Cheese  
Egg and Cheese

**Polar Bear Point ..... \$9.25**

*Assorted Freshly Baked Pastries, Juices and Seasonal Fresh Fruit*

**Sea Lion Sound ..... \$16.50**

*Assorted Freshly Baked Pastries-N, Juices and Seasonal Fresh Fruit*

*Choice of two breakfast sandwiches, served on a croissant or biscuit*

Bacon, Egg and Cheese  
Turkey Sausage, Egg and Cheese  
Egg and Cheese

## Brunch

**\$42 per guest**

**Minimum of 25 guests**

**\$2 extra per guest for smaller groups (15-24)**

**Service time 1 hour**

Freshly Brewed Regular and  
Decaffeinated Coffee Service, Hot Tea  
Assorted Chilled Juices  
Yogurt  
Granola  
Seasonal Fresh Fruit Display  
Freshly Baked Muffins  
Pastries **N**  
Homestyle Biscuits

Fresh Garden Salad  
Classic Caesar Salad  
Dressings (choose two)  
House (Mayfair), Creamy Caesar, Buttermilk  
Ranch, Balsamic Vinaigrette, Poppy Seed,  
Sweet Italian

Scottish Smoked Salmon, Sliced Red Onion,  
Capers, Lemons, Bagels and Cream Cheese

Fluffy Scrambled Eggs with Cheese;  
Crisp, Smoked Bacon; Turkey Sausage Patties;  
Herb-Roasted New Potatoes

Chicken with a White Wine Lemon Sauce  
Pan-Seared Mahi Mahi (sustainable) with Lemon  
caper sauce  
Roasted Garlic Mashed Potatoes  
Asparagus

## STATION ENHANCEMENTS

*Priced per guest*

*Culinary Attendant fee of \$125 per station*

*Party size will determine number of stations and  
attendants needed*

**Waffle Station ..... \$9.00**

*Served with Whipped Butter, Maple Syrup,  
Strawberry Sauce, Blueberry Sauce and Sweet  
Whipped Cream*

**Omelet Station ..... \$12.00**

*Sauteed Onions, Bell Peppers, Mushrooms, Diced  
Tomatoes, Fresh Baby Spinach, Smoked Ham, Crisp  
Bacon Pieces, Assorted Cheeses and Chives*

**Carving Station ..... \$14.50**

*Choice of one:*

*Honey Dijon-Glazed Ham, Roasted Turkey Breast  
with Gravy or Citrus-Brined Pork Loin*

*Beef Tenderloin ..... \$18.50*

## Lunch Entrées

All lunch entrées served with a garden or Caesar salad, choice of two dressings, one vegetable and one starch, freshly baked rolls, coffee, iced tea, and water

*Choice of one:*

**Chicken Caprese ..... \$17.75**

*Seared chicken topped with fresh mozzarella, farm fresh tomatoes, and basil pesto GF*

**Lemon and Panko Encrusted Chicken..... \$18.25**

*Seasoned and breaded chicken Brest with a lemon white wine sauce*

**Chicken Marsala..... \$18.25**

*Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce*

**Mediterranean Vegetable Cannelloni V.. \$18.25**

*Stuffed with fire-roasted peppers, onions, asparagus, zucchini, crimini mushrooms, baby spinach and topped with a rich cream sauce*

**Pan-Seared Mahi Mahi (sustainable) ..... \$18.75**

*Served with a Lemon caper sauce GF*

**Beef Teriyaki Kabobs ..... \$19.25**

*Marinated sirloin tips skewered with peppers and onions, topped with teriyaki sauce*

**Grilled Salmon Filet (sustainable)..... \$19.25**

*Served with a Dill beurre blanc GF*

**Grilled Tournedos of Beef ..... \$20.25**

*Served with seared Missouri Ozark mushrooms and rich demi-glace GF*

## STARCHES

*Choice of one:*

Mashed Potatoes, Roasted-Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb-Buttered Pasta, Herb Risotto

## VEGETABLES

*Choice of one:*

Fresh, Seasoned Green Beans; Asparagus; Broccolini

## DRESSINGS

*Choice of two:*

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

All dressings are **V, GF**



## Lunch Buffet

Price per guest \$26; Children (2-12) \$12

Lunch buffet served with freshly baked rolls, coffee, iced tea and water

Buffet includes one salad, two dressings, two entrées, one starch, one vegetable and two desserts

Service time 1 hour

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Substitute soup for salad: \$1.25 per guest

Add soup: \$4.50 per guest

### SALADS

*Choice of one:*

- Garden Salad with Tomatoes and Cucumbers
- Classic Tossed Caesar Salad
- Greek Pasta Salad
- Seasonal Fresh Fruit

### DRESSINGS

*Choice of two:*

- House (Mayfair), Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

### CHEF BRIE'S SIGNATURE HOMEMADE SOUPS

- Italian Wedding Soup
- Homestyle Creamy Chicken Noodle
- Minestrone **GF**
- Tomato Bisque **V GF**
- Cheese Broccoli **V**
- Creamy Mushroom **V**

### ENTRÉES

*Choice of two:*

#### Chicken Caprese

*Seared chicken topped with fresh mozzarella, farm fresh tomatoes and basil pesto **GF***

#### Lemon and panko encrusted chicken

*Seasoned and breaded chicken Brest with a lemon white wine sauce*

#### Chicken Marsala

*Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce*

#### Roasted Beef Top Round

*Hand-rubbed and slow-roasted, served with house-made horseradish sauce **GF***

#### Roasted Pork Loin

*Citrus brined and served with savory pan gravy*

#### Grilled Salmon Filet (sustainable)

*Served with a Dill beurre blanc **GF***

#### Pan-Seared Mahi Mahi (sustainable)

*Served with a Lemon caper sauce **GF***

#### Mediterranean Vegetable Cannelloni **V**

*Stuffed with fire-roasted peppers, onions, asparagus, zucchini, crimini mushrooms, baby spinach and topped*

### STARCHES

*Choice of one:*

- Seasoned Potato Wedges, Roasted Garlic Mashed Potatoes, Wild Rice Blend, Herb-Buttered Pasta

### VEGETABLES

*Choice of one:*

- Fresh, Seasoned Green Beans; Asparagus; Roasted Vegetable Medley, Broccoli Gratin; California Blend (Broccoli, Cauliflower, Carrots, Red Peppers, Squash and Zucchini)

### DESSERTS

#### SPECIALTY SWEETS

**\*St. Louis Favorite Goopy Butter Cake..... \$4.75**

*Traditional or chocolate*

**Classic Cinnamon Apple Bread Pudding... \$5.25**

*Served with a caramel rum sauce*

**Homestyle Warm Apple Crisp ..... \$5.25**

*Served buffet style only*

#### CAKES

##### Traditional Carrot Cake with

**Cream Cheese Icing N..... \$5.75**

**Triple Chocolate Layer Cake..... \$5.75**

#### \*HANKS CHEESECAKES

**New York-Style ..... \$5.75**

**Key Lime ..... \$5.75**

**Praline N ..... \$5.75**

**Double Chocolate ..... \$5.75**

**White Chocolate Raspberry ..... \$5.75**

**Sugar Free New York Style ..... \$5.75**

## Themed Buffets

All buffets served with iced tea and water

Service time 1 hour

Minimum 25 guests: \$2 extra per guest for smaller parties (15-24)

Children (2-12) \$15

### ASIAN \$25

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Asian Bok Choy, Mushroom and Udon Noodle Soup (soup additional \$2.50 per person)

White Rice

Asian Salad with mixed field greens, mandarin oranges, red bell peppers, edamame, julienne carrots, bamboo shoots with a toasted sesame dressing

*Choice of one:*

Egg Roll with Chinese Mustard Sauce, Pot Stickers, Crab Rangoon with Sweet and Sour Sauce

*Choice of two:*

Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken

*Choice of one:*

Vegetarian Stir-Fry, Vegetable Fried Rice, Asian-Seasoned Green Beans

### ISLAND FEAST \$25

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Caribbean Salad with Mixed field greens, shaved red onion, diced mango, green bell pepper, topped with a sweet orange vinaigrette  
Cilantro Lime Rice

*Choice of two:*

Blackened Chicken Breast, Caribbean Grilled Pork Loin with Pineapple Relish, Fish Tacos, Spice-Rubbed Baby Back Ribs

*Choice of two:*

Red Beans and Rice, Cuban Corn, Roasted Root Vegetables, Sweet Potato Fries

### SOUTHWEST FIESTA \$25

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Romaine Blend Salad with Corn, Red Peppers, Crispy Tortilla Strips and Avocado Ranch  
Southwest Chicken Egg Rolls with Chipotle Ranch  
Chips and Salsa

*Choice of two:*

Zesty Beef Tacos, Pork Carnitas, Fiery Chicken Fajitas or Beef Fajitas (beef \$1 extra per guest)

Served with diced tomatoes and onions, cheddar cheese, shredded lettuce, salsa, sour cream, and fresh lime wedges, guacamole and jalapeños

*Choice of two:*

Border Rice, Black Bean Medley, Chipotle Mexican Corn

### TRADITIONAL ITALIAN \$25

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House-made Italian Wedding or Minestrone Soup (soup additional \$2.50 per person)

Tossed Caesar or Italian Salad  
Freshly Baked Garlic Parmesan Bread  
\*St. Louis-Style Toasted Ravioli

*Choice of two:*

Traditional Meat Lasagna, Mediterranean Vegetable Cannelloni, Crispy Chicken Parmesan, Cheese-Stuffed Tortellini in a Pesto Cream Sauce

*Choice of one:*

Roasted Cauliflower with Parmesan and Lemon, Roasted Zucchini and Yellow Squash, Fresh Garlic-Seasoned Green Beans

## Sandwich Buffet

All buffets served with iced tea, lemonade and water

Your choice of three sandwiches and one salad

Substitute soup for salad: \$1.50 per guest

Add soup (choice of one): \$4.50 per guest

Service time 1 hour

### CLASSIC \$14

*Served with kettle-cooked potato chips*

*Choice of three:*

Smoked Turkey with Monterey Jack

Honey Ham and Cheddar

Roast Beef and Swiss

Chicken Caesar Wrap

Tuna Salad Croissant

Roasted Vegetable Wrap **V**

### BISTRO \$15.75

*Served with house-made potato chips*

*Choice of three:*

#### Market Chicken Salad

*Diced chicken, red onion, celery, red grapes served on a flaky croissant*

#### Smoked Turkey BLT

*Sliced smoked turkey breast, fresh spinach, sliced tomato and crispy bacon on cranberry bread*

#### The Club

*Honey ham, smoked turkey breast, cheddar and Monterey Jack cheese, lettuce, sliced tomato and onion, served on thickly sliced country white bread*

#### Roast Beef and Smoked Gouda

*Thinly sliced lean roast beef, sweet onions, lettuce and sliced smoked gouda, served on ciabatta bread*

#### Italian Sub

*Volpi salami, shaved ham, roast beef, sliced red onion, Kalamata olives and pepperoncinis with a vinaigrette drizzle, served on a hoagie roll, provolone cheese*

#### Greek Veggie Wrap **V**

*Tomato, cucumber, red onion, spinach, feta cheese crumbles and creamy yogurt tzatziki, served in a spinach wrap*

### SALADS

*Choice of one:*

#### Caesar Salad

*Romaine lettuce tossed with seasoned croutons, Parmesan cheese and creamy Caesar dressing*

#### Garden Salad

*Iceberg and romaine lettuce, shredded carrots and purple cabbage, sliced cucumber and tomatoes*

#### Greek Pasta Salad

*Feta cheese, diced tomato, green onion, Kalamata olives, garlic, lemon juice and olive oil*

#### Asian Salad

*Mixed field greens, mandarin oranges, red bell peppers, edamame, julienne carrots, bamboo shoots with a toasted sesame dressing*

#### Caribbean Salad

*Mixed field greens, shaved red onion, diced mango, green bell pepper, topped with a sweet orange vinaigrette*

#### Dressings\*

*Choice of two:*

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

\*All dressings are **V**, **GF**

### CHEF BRIE'S SIGNATURE HOMEMADE SOUPS

*Minimum 15 guests*

Italian Wedding Soup

Homestyle Creamy Chicken Noodle

Minestrone **GF**

Tomato Bisque **V GF**

Cheese Broccoli **V**

Creamy Mushroom **V**

## Snack Breaks

### Price per guest

**All snack breaks are served with assorted bottled beverages, coffee, iced tea and water**

**Service time 30 minutes**

### Quench Your Thirst ..... \$4.50

*Assorted bottled beverages, coffee and iced tea*

### Sweet Tooth ..... \$6.00

*Freshly baked cookies and double-chocolate brownies*

### Santa Fe Snacks ..... \$8.75

*Tortilla chips, garden salsa, creamy guacamole, hot queso dip and Southwest chicken egg rolls with chipotle ranch dip*

### Ballpark Break..... \$9.75

*Warm jumbo pretzels with mustard dip, freshly popped popcorn, dry roasted peanuts and Cracker Jacks **N***

### Healthy Start..... \$12.00

*Whole fresh fruit, assorted low-fat yogurt and granola, breakfast bars*

### Healthy Eats..... \$12.00

*Fresh garden veggies with house-made buttermilk ranch dip, fresh seasonal fruit bowl, assorted snack bars and trail mix*

### Artisan Break..... \$15.00

*Assorted cured meats, domestic and imported cheeses, gourmet mixed nuts **N**, dried fruits, roasted red pepper hummus, and grilled flatbread chips*

### A La Carte

Freshly Popped Popcorn.....	\$1.75
Cotton Candy.....	\$1.75
Mini Pretzel Twists.....	\$1.75
Bag Chips.....	\$1.75
Cracker Jacks <b>N</b> .....	\$1.75
Animal Crackers.....	\$1.75
Brownies.....	\$2.00
Snack Bars.....	\$2.25
Trail Mix.....	\$2.25
Breakfast Bars.....	\$2.50
Cookies.....	\$3.00
Assorted Bottled Beverages.....	\$3.50
per bottle	
Warm Pretzels with Cheese and Mustard....	\$3.75

## Barbecue Picnic Buffets

All buffets served with iced tea, lemonade and water

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Service time 1 hour

### TASMANIAN DEVIL BBQ \$19.75

*Children (2-12) \$12*

Grilled Hamburgers, G&W Bratwurst, and Hot Dogs

*Choice of Two:*

Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Red-Skinned Potato Salad or Mustard Potato Salad, Mac 'n' Cheese

### PAINTED DOG BBQ \$22.25

*Children (2-12) \$14*

*Choice of Three:*

BBQ Chicken, \*BBQ Pork Steaks, Jumbo All-Beef Hot Dogs, Grilled Hamburgers

*Choice of Two:*

Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Red-Skinned Potato Salad or Mustard Potato Salad, Mac 'n' Cheese, Grilled Corn

### SEA LION BBQ \$25.75

*Children (2-12) \$16*

*Choice of Three:*

Grilled Baby Back Ribs, Smoked Pulled Pork Shoulder, BBQ Chicken, Jumbo All-Beef Hot Dogs, Grilled Hamburgers

*Choice of Two:*

Western Molasses Baked Beans, Creamy Poppy Seed Slaw, Red-Skinned Potato Salad or Mustard Potato Salad, Veggie Pasta Salad, Mac 'n' Cheese, Grilled Corn

### POLAR BEAR BBQ \$28.75

*Children (2-12) \$18*

*Choice of Three:*

Grilled Baby Back Ribs, Smoked Beef Brisket, Grilled Hamburgers, BBQ Chicken, Grilled Smoked Sausage, Salmon (additional \$2 per person)

*Choice of Two:*

Western Molasses Baked Beans, Seasoned Potato Wedges, Veggie Pasta Salad, Green Beans with Bacon and Onion, Grilled Corn, Garden Salad

**All buffets served with crispy kettle-cooked potato chips, freshly baked cookies and brownies, fresh bakery buns, cheese and relish tray, and condiments. Chipotle black bean veggie burgers are available upon request.**

## Boxed Sandwiches and Salads

**Choice of three: Any combination of salad and/or sandwich \$16.50**

**Minimum of 25 guests**

### SANDWICHES

*Served with a freshly baked cookie, bottled beverage and choice of fresh veggie pasta salad or potato chips (one side choice per sandwich selection)*

#### Chicken Caesar Wrap

*Grilled and seasoned chicken breast strips, romaine lettuce, Parmesan cheese, red onion and Caesar dressing, rolled in a whole-wheat tortilla*

#### Smoked Turkey Jack

*Sliced smoked turkey breast, Monterey Jack cheese and lettuce on wheat berry bread*

#### Honey Ham 'n' Cheddar

*Thinly sliced honey ham, mild cheddar cheese and lettuce on thickly sliced country white bread*

#### Classic Tuna Salad

*Chunk tuna mixed with celery, onion, egg and mayonnaise, served with leaf lettuce on a flaky croissant*

#### Market Chicken Salad

*Diced chicken, red onion, celery, red grapes served on a flaky croissant*

#### Smoked Turkey BLT

*Sliced and smoked turkey breast, fresh spinach, sliced tomato and crispy bacon on cranberry bread*

#### The Club

*Honey ham, smoked turkey breast, cheddar and Monterey Jack cheese, lettuce, sliced tomato, and onion served on thickly sliced country white bread*

#### Roast Beef and Smoked Gouda

*Thinly sliced lean roast beef, sweet onions, lettuce, and sliced and smoked Gouda, served on ciabatta bread*

#### Italian Sub

*Volpi salami, shaved ham, roast beef, sliced red onion, Kalamata olives, provolone cheese and pepperoncinis with a vinaigrette drizzle served on a hoagie roll*

#### Greek Veggie Wrap

*Tomato, cucumber, red onion, spinach, feta cheese crumbles and creamy yogurt tzatziki served in a spinach wrap **V***

### SALADS

*Served with crackers, freshly baked cookie and bottled beverage*

#### Classic Chicken Caesar

*Crisp romaine lettuce, Parmesan cheese and seasoned croutons, topped with grilled chicken breast slices. Served with creamy Caesar dressing.*

#### Chef Salad

*Hearty greens topped with ham, turkey, cheddar and provolone cheeses, tomato, cucumber, and egg*

#### Chicken Club Salad

*Hearty greens topped with grilled chicken, crispy bacon, provolone cheese, tomato and croutons*

#### Greek Salad

*Hearty greens topped with grilled chicken, feta cheese, tomato, cucumber, red onion and Kalamata olives. Served with house-made Greek dressing.*

#### Market Salad

*Hearty greens topped with carrot, tomato, cucumber, broccoli, red onion and cheddar and provolone cheeses*

### DRESSINGS

*Choose one dressing per salad selection*

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

All dressings are **V**, **GF**

## Hors d'Oeuvres

All prices are per piece unless noted per guest

### HOT HORS D'OEUVRES

- Sesame Beef Meatballs** ..... \$1.75  
*Seasoned, marinated beef meatballs*
- \*St. Louis-Style Toasted Ravioli** ..... \$1.75  
*Hand-breaded, beef-stuffed ravioli served with marinara*
- Asian Pot Stickers** ..... \$1.75  
*Pork filling, served with sweet & sour sauce*
- Bacon-Wrapped Dates** ..... \$1.75  
*Medjool dates wrapped in hickory-smoked bacon **GF***
- Veggie Egg Rolls**..... \$1.75  
*Vegetarian egg rolls, served with Asian mustard sauce **V***
- Crab Rangoon**..... \$1.75  
*Lightly sweetened cream cheese and crab meat, served with sweet and sour sauce*
- Breaded Beef Cannelloni Bites**..... \$2.00  
*Hand-breaded, mini beef cannelloni, served with marinara*
- Southwest Chicken Egg Rolls** ..... \$2.00  
*Stuffed with chicken, corn, black beans and peppers, served with chipotle ranch dip*
- Chicken Satay** ..... \$2.00  
*Marinated with fresh ginger, garlic and spices, served with peanut sauce **GF N***
- Portobello Mushroom Tart** ..... \$2.25  
*Sauteed portobello mushrooms and a rich thyme cream sauce in a light phyllo cup **V***
- Coconut Shrimp**..... \$2.50  
*Coconut-breaded, deep-fried shrimp with a sweet orange sauce*
- Mini Teriyaki Beef Kabobs** ..... \$2.25  
*Marinated sirloin tips skewered with peppers and onions*
- Raspberry Brie Phyllo Bites**..... \$2.50  
*Raspberry and brie cheese wrapped in a light phyllo cup **V***

- Traditional Spanakopita** ..... \$2.50  
*Spinach filling in a crispy phyllo shell **V***
- Crab Cake**..... \$2.50  
*House-made crab fritter served with mustard remoulade*
- Grilled Marinated Shrimp Rumaki**..... \$2.50  
*Grilled shrimp wrapped with hickory-smoked bacon **GF***
- Beef Slider with Cheese**..... \$2.50
- Bacon-Wrapped Scallops **GF**** ..... \$2.75

### COLD HORS D'OEUVRES

- Southwest Black Bean Pinwheels** ..... \$1.75  
*Black beans, corn, roasted red peppers, green onion and cheddar cheese with a southwest-seasoned cream cheese, rolled in a spinach tortilla **V***
- Smoked Salmon and Cucumber Canapes**...\$2.25  
*Thinly sliced smoked salmon and coriander cream cheese atop a cucumber slice **GF***
- BBQ Grilled Shrimp** ..... \$2.25  
*Marinated shrimp, grilled and glazed with house made BBQ sauce*
- Antipasto Skewers** ..... \$2.25  
*Marinated mozzarella and artichoke, Kalamata olive and salami **GF***
- Shrimp Cocktail**..... \$2.50  
*Seasoned and boiled shrimp, served with cocktail sauce **GF***
- Thyme Goat Cheese and Roasted Beet Tartlet** ..... \$2.00  
*Thyme goat cheese and roasted beets in a crispy phyllo cup with a balsamic reduction drizzle **V***
- Vegetarian Bruschetta** ..... \$2.00  
*Fire-Roasted Apple with Caramelized Onion and Brie Cheese **V***  
*Traditional local Tomatoes with fresh Mozzarella **V***
- Bruschetta**..... \$2.75  
*Grilled Shrimp with Roasted Red Pepper and Garlic Spread*  
*Beef Tenderloin with Caramelized Onion and Herbed Boursin*

## Hors d'Oeuvres Continued

### STATIONARY DISPLAYS

*All prices are per guest  
Minimum 25 guests*

**Crudites ..... \$4.25**

*Assorted fresh vegetables, served with ranch dipping sauce **GF V***

**Seasonal Fresh Fruit ..... \$4.75**

*Assorted seasonal fresh fruits **GF V***

**Grilled Vegetables ..... \$5.25**

*Assorted seasonal fresh vegetables, seasoned and grilled, served with a roasted pepper ranch dip or hummus dip **GF V***

**Gourmet Cheese..... \$6.25**

*Gourmet cheeses, nuts, fruits, and assorted breads and crackers **N***

**Antipasto ..... \$6.50**

*Marinated mozzarella and artichoke hearts, salami, balsamic mushrooms, cherry peppers and Kalamata olives **GF***

**Shimp Cocktail ..... \$8.50**

*Served with cocktail sauce and lemon wedges **GF***

**Mediterranean Hummus ..... \$8.00**

*Traditional or roasted red pepper hummus, feta cheese, diced tomato, cucumber, red onion, Kalamata olives and grilled pita chips **V***

**Santa Fe ..... \$8.00**

*Creamy guacamole, hot queso dip, corn tortilla chips, Southwest chicken egg rolls with chipotle ranch, and crispy cinnamon churros*

**Gourmet Cheese and Charcuterie ..... \$9.00**

*Gourmet cheeses, cured meats, nuts, fruits, and assorted breads and crackers **N***



## Stations

All prices are per guest

Minimum three stations, unless adding to a buffet or two stations with hors d'oeuvres

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Service time 1 hour

### ACTION STATIONS

*Culinary Attendant fee of \$125 per station  
Party size will determine number of stations and attendants needed*

#### Pasta..... \$12.00

Cavatappi pasta and cheese-stuffed tortellini  
Traditional marinara, Alfredo, and pesto with garlic and olive oil **N**  
Sun-dried tomatoes, fresh baby spinach, zucchini, yellow squash, mushrooms, broccoli and Parmesan cheese  
Served with garlic-seasoned breadsticks

#### Asian Stir-Fry

Chicken ..... \$13.25  
Beef..... \$14.25  
Carrots, celery, snow peas, onions, red peppers, broccoli, mushrooms, water chestnuts  
Teriyaki and sweet and spicy ginger sauces  
White rice

#### Fajita

Chicken ..... \$13.25  
Beef..... \$14.25  
Flour tortillas, peppers, onions, tomatoes, shredded lettuce, cheddar cheese, jalapeños, sour cream, salsa

### CARVING STATIONS

*Culinary attendant fee of \$125 per station  
Party size will determine number of stations and attendants needed  
Served with freshly baked dinner rolls and any accompanying sauces*

Marinated Grilled Beef Tenderloin..... \$18.50  
Hand-Rubbed Roasted Prime Rib ..... \$16.00  
Smoked Beef Brisket ..... \$14.50  
Citrus-Brined Grilled Pork Loin ..... \$14.50  
Oven-Roasted Turkey Breast..... \$12.50  
Honey Dijon Glazed Ham..... \$11.50

### RECEPTION DISPLAYS

*Unattended*

#### Salad Bar ..... \$9.50

Spring mix and romaine blend  
Grape tomatoes, cucumbers, broccoli, mushrooms, crispy bacon, shredded cheddar, Parmesan cheese and seasoned croutons

*Choice of three dressings:*

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, French, Sweet Italian, Fat-Free Italian

#### Mashed Potato Bar ..... \$10.50

Cheddar cheese, smoked Gouda, crisp bacon, broccoli, mushrooms, sour cream, chives and homestyle gravy

*Choice of two:*

Roasted garlic potatoes, plain potatoes or mashed sweet potatoes

#### Mac and Cheese Bar ..... \$10.50

Cavatappi pasta  
Aged cheddar and Monterey Jack cheese sauces  
Diced grilled chicken, crisp bacon, roasted red pepper, tomato, broccoli, green onion and crispy fried onions

#### Slider Bar ..... \$12.50

*Served with chips*

*Choice of two:*

Crispy buffalo chicken with blue cheese  
Fried portabella slider with roasted red pepper mayo and borsin cheese  
Smoked pulled pork with vinegar slaw  
Sliced smoked brisket with tangy BBQ sauce, crisp pickles and cheddar cheese  
Classic Beef Mini Mac with American Cheese, Lettuce and House-made Special Sauce  
Spicy chicken melt- spicy grilled chicken topped with pepper jack cheese and herb mayo

## Dinner Entrées

**All entrées served with garden or Caesar salad, two dressings, one vegetable, one starch, freshly baked rolls, coffee, iced tea, water and one dessert**

### Dressings

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

### ENTRÉES

*Choice of one entree.*

*Dietary restrictions, vegetarian and vegan choices are always accommodated*

**Roasted Vegetable Terrine ..... \$28.00**

*A tower of various roasted vegetables, layered with cheese, and topped with seared grape tomatoes and balsamic glaze*

### Mediterranean Vegetable

**Stuffed Cannelloni..... \$28.00**

*Stuffed with fire-roasted peppers, onions, asparagus, zucchini, crimini mushrooms and baby spinach, topped with a rich cream sauce*

**Chicken Caprese ..... \$37.00**

*Seared chicken topped with fresh mozzarella, farm fresh tomatoes and basil pesto **GF***

**Lemon and Panko Encrusted Chicken..... \$37.00**

*Seasoned and breaded chicken breast with a lemon white wine sauce*

**Chicken Marsala..... \$37.00**

*Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce*

**Roasted Pork Loin ..... \$38.00**

*Citrus Brined and served with a savory pork jus*

**Pan-Seared Mahi Mahi (sustainable) ..... \$38.00**

*Served with a lemon caper sauce*

**9oz Frenched Pork Chop ..... \$38.00**

*Served with a cherry demi-glace and stone ground mustard*

**Grilled Salmon Filet (sustainable)..... \$39.00**

*Served with a Dill beurre blanc **GF***

**Beef Teriyaki Kabobs ..... \$41.00**

*Marinated sirloin tips skewered with peppers and onions, topped with teriyaki sauce*

**12oz New York Strip Steak..... \$42.00**

*Served with an herb compound butter*

**Roasted Prime Rib ..... \$44.00**

*Slow roasted, served with house-made horseradish sauce*

**Herb Rubbed Colorado Lamb Loin ..... \$46.00**

*Served with a classic mint relish*

**Beef Tenderloin.. ..... \$48.00**

*Grilled 6 oz. filet, served with herbed garlic butter, (red wine bordelaise or creamy wild mushroom sauce an additional 1.50 per person)*

**9oz Veal Chop ..... \$64.00**

*Served with roasted Ozark mushrooms and rich demi-glace*

### STARCHES

Mashed Potatoes, Roasted Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb-Buttered Pasta, Herb Risotto

### VEGETABLES

Chefs choice of seasonal vegetable

### DESSERTS

Traditional Carrot Cake with Cream Cheese Icing  
Triple Chocolate Layer Cake  
Key Lime Cheesecake  
New York-Style Cheesecake (choice of strawberry or blueberry topping)  
Chocolate Mousse Trio

## Dinner Buffet

Price per guest \$42

Children (2-12): \$16

Dinner buffet served with freshly baked rolls, coffee, iced tea and water

Buffet includes two choices from each category

Minimum 25 guests: \$2 extra per guest for smaller groups (15-24)

Service time 1 hour

### SALADS

*Choice of two:*

Garden Salad with Tomatoes and Cucumbers

Spring Mix Salad with Candied Pecans and Strawberries

Classic Tossed Caesar Salad

### DRESSINGS

*Choice of two:*

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

### ENTRÉES

*Choice of two:*

#### Chicken Caprese

*Seared chicken topped with fresh mozzarella, farm fresh tomatoes and basil pesto* **GF**

#### Lemon and Panko Encrusted Chicken

*Seasoned and breaded chicken breast with a lemon white wine sauce*

#### Chicken Marsala

*Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce*

#### Roasted Beef Top Round

*Hand-rubbed, slow-roasted, served with house-made horseradish sauce*

#### Roasted Pork Loin

*Citrus Brined and served with a savory pork jus*

#### Grilled Salmon Filet (sustainable)

*Served with a Dill beurre blanc* **GF**

#### Pan-Seared Mahi Mahi (sustainable)

*Served with a lemon caper sauce*

#### Mediterranean Vegetable Stuffed Cannelloni

*Stuffed with fire-roasted peppers, onions, asparagus, zucchini, crimini mushrooms, baby spinach and topped with a rich cream sauce*

#### Tortellini

*Choice of beef or cheese tortellini with red sauce*

#### Creamy Pesto Pasta

*Cavatappi pasta and roasted vegetables served in a creamy pesto sauce*

### STARCHES

*Choice of two:*

Seasoned Potato Wedges, Mashed Potatoes, Roasted-Garlic Mashed Potatoes, Wild Rice Blend, Herb-Buttered Pasta

### VEGETABLES

*Choice of two:*

Fresh, Seasoned Green Beans; Asparagus; Roasted Vegetable Medley; Broccoli Gratin; California Blend (Broccoli, Cauliflower, Carrot, Red Pepper, Squash and Zucchini)

### DESSERTS

*Choice of two:*

Traditional Carrot Cake with Cream Cheese Icing  
Triple Chocolate Layer Cake

Key Lime Cheesecake

New York Style Cheesecake (choice of strawberry or blueberry topping)

Chocolate Mousse Trio

Warm Apple Crisp (served warm on buffet only)

Classic Bread Pudding (served warm on buffet only)

## Sweet Treats

Served with coffee and hot tea

Price per guest

Service time 30 minutes

### HOUSE MADE

**\*St. Louis Favorite Goopy Butter Cake..... \$4.75**

*Traditional or chocolate*

**Classic Cinnamon Apple Bread Pudding... \$5.25**

*Served with a caramel rum sauce*

**Homestyle Warm Apple Crisp ..... \$5.25**

*Served buffet style only*

### SPECIALTY SWEETS

**Chocolate Mousse Trio ..... \$6.00**

**Flourless Chocolate Lava Cake GF..... \$6.50**

**Dessert Display ..... \$8.50**

*An assortment of petit fours, desserts and dessert bars*

### CAKES

**Traditional Carrot Cake with Cream Cheese Icing N..... \$5.75**

**Triple Chocolate Layer Cake..... \$5.75**

### \*HANKS CHEESECAKES

**New York-Style ..... \$5.75**

**Key Lime ..... \$5.75**

**Praline N ..... \$5.75**

**Double Chocolate ..... \$5.75**

**White Chocolate Raspberry ..... \$5.75**

**Sugar Free New York Style ..... \$5.75**

### DESSERT STATIONS

*Minimum 25 guests*

**Classic Cinnamon Apple Bread Pudding... \$5.25**

*Served with a caramel rum sauce*

**Homestyle Warm Apple Crisp ..... \$5.25**

*Served buffet style*

**Shortcake Bar ..... \$6.75**

*Served with strawberries, blueberries, peaches, toasted sliced almonds-N, toasted coconut, chocolate chips, chocolate sauce and whipped cream*

**Ice Cream Sundae Bar..... \$9.00**

*Chocolate and vanilla ice cream*

*Served with chocolate and caramel sauces, strawberry topping, whipped cream, and an assortment of candy toppings. Includes attendant.*

### MADE-TO-ORDER SHEET CAKES

*Pricing includes basic greeting*

*Edible image...\$10 extra*

#### Cake Flavors

*Chocolate, Marble, White*

#### Single Layer

*Buttercream, Chocolate Buttercream, Lemon*

*Buttercream, Whipped Cream or Cream Cheese Icing*

Full Sheet...\$74.25 (serves 100)

Half Sheet...\$37 (serves 50)

Quarter Sheet...\$18.50 (serves 25)

#### Single Layer

*Chocolate Fudge Icing*

Full Sheet...\$121.50

Half Sheet...\$60.75

Quarter Sheet...\$30.50

*Pricing includes basic greeting*

*Edible image...\$10 extra*

**“Half and Half” cake flavor option not available. Please order two half sheets if two different flavors are preferred.**

## Beverage Packages

### OPEN BEER, WINE AND SODA BAR

*Price per guest, includes bartender and glassware*

#### Standard

Beer: Budweiser, Bud Light, Bud Select & Stella Artois  
 Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio & Moscato  
 One-Hour Package.....\$10.00  
 Each Additional Hour.....\$4.00

#### Craft

Beer: Goose Island 312, Blue Moon, Schlafly Pale Ale, Schlafly Oatmeal Stout, Stella Artois, Urban Chestnut STL Zoo Bier Grizzly Ridge Kölsh  
 Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio & Moscato  
 One-hour package .....\$12.00  
 Each Additional Hour.....\$5.00

### OPEN FULL BAR

*Price per guest, includes bartender and mixers.*

#### Standard Bar Service

Titos Vodka, Bombay Gin, Jose Cuervo Gold Tequila, Captain Morgan Rum, Johnny Walker Red Scotch, Jim Beam Bourbon, Amaretto, Triple Sec, Dry & Sweet Vermouth

Beer: Budweiser, Bud Light, Bud Select & Stella Artois  
 Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, & Moscato  
 One-hour package .....\$14.00  
 Each Additional Hour.....\$6.00

#### Premium Bar Service

Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Bacardi 8 Rum, Johnny Walker Black Scotch, Maker's Mark Bourbon, Bailey's, RumChata, Amaretto, Triple Sec, Dry & Sweet Vermouth

Beer: Budweiser, Bud Light, Bud Select, Stella Artois, Goose Island 312, Blue Moon, Schlafly Oatmeal Stout, Schlafly Pale Ale, Urban Chestnut STL Zoo Bier Grizzly Ridge Kölsh

Wine: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio And Moscato

One-hour package .....\$16.00  
 Each Additional Hour.....\$7.00

### HOST CONSUMPTION BAR

*Bartender fee \$125, per 75 guests.  
 \$400 minimum per two hours per bar. Host will be billed difference if \$400 is not met.*

Bottled Beverages .....\$3.50  
 Standard Package Beers.....\$5.00  
 Standard Package Wines .....\$6.00  
 Standard Package Cocktails.....\$7.00

### CASH BAR

*Bartender fee and cashier fee \$125, per 75 guests.  
 \$400 minimum per two hours per bar. Host will be billed difference if \$400 is not met.*

Bottled Beverages .....\$4.00  
 Standard Package Beers.....\$6.00  
 Standard Package Wines .....\$7.00  
 Standard Package Cocktails.....\$8.00

### SPECIALTY LOCATION FEE

*Fee for bars located outside of main venue space  
 \$150 per bar*

### HOT CHOCOLATE, COFFEE AND CORDIAL BARS

*Service time 1.5 hours, price per guest  
 Includes glassware, attendant or bartender*

Hot Chocolate Bar .....\$5.00

Hot Chocolate and Toppings Bar .....\$7.50  
*Includes Chocolate Chips, White Chocolate Chips, Sprinkles, Mini Marshmallows and Whipped Cream*

Hot Chocolate, Coffee and Cordials Bar  
*Includes Bailey's Irish Cream, Irish Whiskey, RumChata, Cinnamon, Nutmeg, Chocolate Chips, White Chocolate Chips, Sprinkles, Mini Marshmallows and Whipped Cream*  
 One-hour package .....\$12.00  
 Two-hour package .....\$14.00

## Beverage Packages Continued

### MOCKTAILS BAR

*Price per guest, choice of three Mocktails*

**Apple Pie**

*Apple Juice, Lemon and Grenadine*

**Sea Breeze**

*Grapefruit Juice, Cranberry Juice*

**Mickey Mouse**

*Tomato Juice, Lemon Juice, Worchester Sause, hint of Tabasco Sauce*

**Passion Fruit**

*Low-Fat Vanilla Yogurt, Tangerines, Passion Fruit Juice, splash of Milk*

**Gingerbread Spritzer**

*Raspberry Juice, Lemonade, Ginger Ale, dash of Cinnamon*

**Cranberry Cooler**

*Cranberry Juice, Apple Juice, splash of Sweet & Sour*

One-hour package ..... \$8.00

Two-hour package ..... \$10.00

### TABLESIDE HOUSE WINE SERVICE

*House Cabernet, Moscato, Chardonnay, and Pinot Grigio poured at guest tables during dinner service*

*Choice of two:*

**Standard Wine Selection:**

Price per guest ..... \$7.00

**Premium Wine Selection:**

Price per guest ..... \$10.00

### CHAMPAGNE TOAST SERVICE

*House champagne \$35 per bottle*

### SODA BAR

*Price per guest, includes glassware*

**Unlimited Fountain Soda Service at Event Tent**

*Includes Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Lemonade*

Three-hour package (minimum) ..... \$5.00

Four-hour package..... \$7.00

Five-hour package ..... \$9.00

**Soda Package**

*Includes Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Lemonade*

Two-hour package (minimum)..... \$6.00

Three-hour package..... \$8.00

Four-hour package..... \$10.00

Five-hour package ..... \$12.00

## Wedding Entrée Package

Entrée prices include bar service, light hors d'oeuvre reception and wedding cake

### BAR SERVICE AND HORS D' OEUVRÉS

Champagne Welcome  
 Four-Hour Open Full Standard Bar  
 Champagne Toast (for all guests)  
 Stationary Gourmet Cheese Display with Assorted Crackers

Passed Hors d'Oeuvres

*Choice of two:*

Spanakopita, Candied Bacon, Bacon-Wrapped Dates, \*St. Louis-Style Toasted Ravioli, Portobello Mushroom Tarts, Veggie Egg Roll

### SALAD

*Choice of one:*

Spring Mix Salad with Candied Pecans and Strawberries, Farm-Fresh Garden Salad or Classic Tossed Caesar Salad

#### Dressings

*Choice of two:*

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

### ENTRÉES

*Choice of one, served with freshly baked rolls, coffee, iced tea and water*

*Dietary restrictions, vegetarian, vegan and gluten free choices are always accommodated*

**Roasted Vegetable Terrine ..... \$60**

*A tower of various roasted vegetables, layered with cheese and topped with seared grape tomatoes and balsamic glaze*

**Mediterranean Vegetable Cannelloni ..... \$60**

*Stuffed with fire-roasted peppers, onions, asparagus, zucchini, crimini mushrooms and baby spinach, topped with a rich cream sauce*

**Chicken Caprese..... \$64**

*Seared chicken topped with fresh mozzarella, farm fresh tomatoes and basil pesto **GF***

**Lemon and Panko Encrusted Chicken..... \$64**

*Seasoned and breaded chicken Brest with a lemon white wine sauce*

**Chicken Marsala..... \$64**

*Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce*

**Citrus-Brined Pork Loin ..... \$64**

*Pork loin brined in citrus juice, grilled and served with a savory pork jus*

**Grilled Mahi Mahi (sustainable) ..... \$67**

*Served with a Lemon caper sauce*

**Grilled Salmon Filet (sustainable)..... \$67**

*Served with a Dill beurre blanc **GF***

**9oz Frenched Pork Chop ..... \$70**

*served with a cherry demi-glace and stone ground mustard*

**Roasted Prime Rib ..... \$72**

*Slow-roasted, served with house-made horseradish sauce*

**12oz New York Strip Steak..... \$74**

*served with an herb compound butter*

**Herb rubbed Colorado Lamb Loin..... \$78**

*served with a classic mint relish*

**Grilled Beef Tenderloin ..... \$80**

*Served with herbed garlic butter (add red wine bordelaise or creamy wild mushroom sauce, an additional \$1.50 per person)*

**9oz Veal Chop ..... \$96**

*served with roasted Ozark mushrooms and rich demi-glace*

### KIDS MEALS

**Chicken Strips ..... \$18**

*served with french fries, a salad and fruit cup*

### DUO PLATES FOR WEDDINGS

**Seared Filet and Jumbo Shrimp..... \$76**

*served with bordelaise and scampi sauce*

**Seared Filet and Herb Crusted Salmon... \$78**

*served with bordelaise and beurre blanc*

**Classic Surf and Turf..... \$82**

*Seared filet and lobster tail*

### VEGETABLES

*Choice of one:*

Chefs Choice of Seasonal Vegetable

### STARCHES

*Choice of one:*

Mashed Potatoes, Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb Risotto, Herb Pasta

### WEDDING CAKE

*Choose from one of our select bakeries on page 23*

## Wedding Buffet Package

**Buffet price includes bar service, light hors d'oeuvre reception, and wedding cake**

**Price per guest \$72 Children (2-12) \$62**

**Buffet Service time 1 hour**

### BAR SERVICE AND HORS D' OEUUVRES

Passed Champagne Welcome  
Four-Hour Open Standard Bar  
Champagne Toast (for all guests)  
Stationary Gourmet Cheese Display with Assorted Crackers

Passed Hors d'oeuvres

*Choice of two:*

Spanakopita, candied bacon, Bacon-Wrapped Dates, \*St. Louis-Style Toasted Ravioli, Portobello Mushroom Tarts

### SALAD

*Choice of two:*

Spring Mix Salad with Candied Pecans and Strawberries, Farm-Fresh Garden Salad, Classic Tossed Caesar Salad

#### Dressings

*Choice of two:*

House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

### ENTRÉES

*Served with freshly baked rolls, coffee, iced tea and water*

*Choice of two:*

#### Chicken Caprese

*Seared chicken topped with fresh mozzarella, farm fresh tomatoes and basil pesto GF*

#### Lemon and Panko Encrusted Chicken

*Seasoned and breaded chicken breast with a lemon white wine sauce*

#### Chicken Marsala

*Seared chicken breast topped with a forest blend of Missouri Ozark mushrooms in rich Marsala sauce*

#### Roasted Beef Top Round

*Hand-rubbed, slow-roasted and served with house-made horseradish sauce*

#### Roasted Pork Loin

*Pork loin brined in citrus juice, grilled and served with a savory pork jus*

#### Grilled Salmon Filet (sustainable)

*Served with a Dill beurre blanc GF*

#### Pan-Seared Mahi Mahi (sustainable)

*Served with a Lemon caper sauce*

#### Mediterranean Vegetable Cannelloni

*Stuffed with fire-roasted peppers, onions, asparagus, zucchini, crimini mushrooms and baby spinach, topped with a rich cream sauce and fresh tomato basil relish*

#### Four-Cheese Ravioli Florentine

*Four-cheese ravioli served in a cream sauce with sauteed shallots, garlic, baby spinach and mushrooms*

#### Beef Tortellini

*Served with red sauce*

#### Grilled Tournedos of Beef

*Served with seared Missouri Ozark mushrooms and rich demi-glace*

### VEGETABLES

*Choice of two:*

Fresh, sauteed green beans; asparagus; roasted vegetable medley; broccoli gratin; roasted cauliflower, broccolini; california blend (broccoli, cauliflower, carrot, red pepper, squash and zucchini)

### STARCHES

*Choice of two:*

Roasted Red Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb Pasta

### WEDDING CAKE

*Choose from one of our select bakeries on page 23*



## Sustainable meat options

### Joyce Farms Chicken

per person any chicken dish..... add \$5.50

### Joyce Farm Filet

4oz ..... add \$10.00

6oz per person any beef dish ..... add \$14.00

### Joyce Farm Prime Rib

per person ..... add \$12.00

### Joyce Farm NY Strip

per person ..... add \$12.00

### Joyce Farm Sirloin Dinner

regular..... \$44.00

wedding ..... \$74.00

### Joyce Farm Pork

any pork dish ..... add \$6.00

For more information, visit [joyce-farms.com](http://joyce-farms.com)

## Saint Louis Zoo Select Bakery Vendors

The following bakeries are exclusive of the Saint Louis Zoo Catering Wedding Packages.

Please select a bakery immediately after booking your event to allow the bakery sufficient planning time.

Each vendor has select wedding cakes that are included in the cost of the Saint Louis Zoo Mane Event Catering Packages.

If you desire a “customized” cake, arrangements may be made directly with your chosen bakery.\*

Encore Baking Company  
 Francie Valenta  
 2730 Sutton Blvd.  
 Maplewood, MO. 63143  
 (314) 832-4303  
[encorebaking.com](http://encorebaking.com)

Sugaree Baking Company  
 Pat Rutherford-Pettine  
 1242 Tamm Ave.  
 St. Louis, MO. 63139  
 (314) 645-5496  
[sugareebaking.com](http://sugareebaking.com)

The Cakery  
 Megan Schwartz  
 1420 Tamm Ave.  
 St. Louis, MO. 63139  
 (314) 647-6000  
[info@thecakerybakery.net](mailto:info@thecakerybakery.net)

\*If you would like to use a different bakery, we can accommodate by building your menu from our full catering menu rather than our wedding packages. A \$1 per person cutting and serving fee including china would be applied.

Please contact your event manager with any questions.

**Fax:** (314) 646-5532

**Facility Banquet Line:** (314) 646-4855

**Website Address:** [www.stlzoo.org/events/rentthezoo](http://www.stlzoo.org/events/rentthezoo)