

# CATERING MENU

**HOLLYWOOD**  
*Casino*  
— ST. LOUIS —





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# MEETINGS & EVENTS

*An entertainment oasis with award winning restaurants, 500 luxurious guest rooms, and over 20,000 total square feet of private event space featuring a Conference Center with in-house Audio Visual and LCD screens. Hollywood Casino offers a variety of flexible spaces, state of the art audio visual and award-winning chef's schooled in culinary excellence to exceed every guests expectation.*

## LUXURY HOTEL ACCOMODATIONS

*Invite your guests to enjoy our 500 room, 3 Diamond, hotel. Discounted hotel rates are available for your group guests.*

## HOSPITALITY SUITES

*Our Hospitality Suite provides an intimate setting for your VIPs to enjoy throughout their stay. Suite rental is \$350 per day plus tax. Catering is available, please see our Catering menus below.*

## AUDIO VISUAL

*Our state-of-the-art audio visual includes multiple built in 16' LCD Projectors, customizable lighting and dynamic sound. Hollywood Casino provides audio visual services in-house and our experienced AV technicians are on-site to provide a seamless, yet cost effective, audio visual experience.*

## GROUP DINING

*Our event professionals will be delighted to recommend on-site dining options for your stay.*

### Final Cut Smokehouse

*Featuring BBQ items from our renowned pitmaster, that layers in the Chef's favorite elements of a Steakhouse, there is something delicious for everyone. Enjoy a private dinning experience for 10-12 guests in our private dining room.*

### 99 Hops House

*Enjoy 99 different Beer choices and upscale versions of favorite bar foods at 99 Hops House. Gather in our Private Dining Room which accommodates between 10 - 45 guests for an enjoyable private dining experience.*

### Charlie Gitto's

*With a history over 40 years, Charlie Gitto's features signature steaks, pasta dishes, veal, seafood, pizzas, amongst other specialty Italian dishes. Enjoy a private dining experience for up to 15 guests with a nonrefundable \$200 room charge for 2 hours. Step inside and be greeted with an inviting atmosphere with exquisite menu selections.*





# CONTINENTAL BREAKFAST MENUS

## EXPRESS CONTINENTAL

Orange, Apple, and Cranberry Juice, Fruit-Filled Danishes, Muffins and Croissants, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

*\$20 per guest*

## CONTINENTAL BREAKFAST

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins and Croissants, Bagels and Cream Cheese, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

*\$22 per guest*

## POWERFOODS CONTINENTAL BREAKFAST

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Steel Cut Oatmeal, Yogurt with Berries and Nuts, Bagels, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

*\$25 per guest*

## CONTINENTAL BREAKFAST ENHANCEMENTS

*(Minimum 10 guests)*

**Bagels and Cream Cheese**

*\$6 per guest*

**Yogurt, Fruit, and Granola Parfait**

*\$7 per guest*

**Assorted Miniature Quiche**

*\$8 per guest*

**Individual Fruit-Flavored Yogurts**

*\$5 per guest*

**Cereals and Granola Served with Skim and Low Fat Milk**

*\$6 per guest*

## CONTINENTAL BREAKFAST SANDWICHES

*(Minimum 10 Each)*

**Croissant Sandwich with Portabella, Goat Cheese, Arugula and Tomato Jam**

*\$10 per guest*

**Biscuit or Croissant Sandwich with Scrambled Egg, Country Ham and Swiss Cheese**

*\$10 per guest*

**Biscuit or Croissant Sandwich with Scrambled Egg and Canadian Bacon and Swiss Cheese**

*\$10 per guest*

**Biscuit or Croissant Sandwich with Scrambled Egg and Sausage Patty and Cheddar Cheese**

*\$10 per guest*

**Biscuit or Croissant Sandwich with Scrambled Egg, Bacon and Cheddar Cheese**

*\$10 per guest*







## PLATED BREAKFAST

*(Minimum 15 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Fruit-Filled Danishes, Muffins, and Croissants, Butter and Fruit Preserves

### ***Choice of 1***

Fresh Scrambled Eggs  
Ham and Cheddar Scramble  
Denver Scramble  
Roasted Mushroom and Spinach Quiche  
Caramelized Onion and Bacon Quiche  
Waffles with Syrup  
Pancakes with Syrup

### ***Choice of 1***

Applewood Smoked Bacon  
Sausage Links  
Turkey Sausage  
Sausage Patty  
Petite Sirloin (+\$9 per guest)

### ***Choice of 1***

Breakfast Potatoes  
Hash Browns  
Potato Casserole

*\$33 per guest*

## BREAKFAST BUFFETS

### **HOLLYWOOD BREAKFAST BUFFET**

*(Minimum 25 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit  
Fresh Scrambled Eggs  
Hickory-Smoked Bacon  
Sausage Links  
Breakfast Potatoes  
Fruit-Filled Danishes, Muffins, and Croissants  
Butter and Fruit Preserves

*\$29 per guest*

### **SWEET AND SAVORY BREAKFAST BUFFET**

*(Minimum 25 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit  
Denver Scramble  
Applewood Smoked Bacon  
Sausage Links  
Breakfast Potatoes  
Cinnamon Roll Casserole  
Fruit-Filled Danishes, Muffins, and Croissants  
Butter and Fruit Preserves

*\$33 per guest*



# BREAKFAST BUFFETS

## COUNTRY BREAKFAST BUFFET

*(Minimum 25 guests)*

Chilled Fruit Juices - Orange, Apple, and Cranberry,  
Infused Water Station, Freshly Brewed Regular and  
Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit

Denver Scramble

Hickory-Smoked Bacon

Sugar-Cured Ham

Biscuits & Sausage Gravy

Potato Casserole

Fruit-Filled Danishes, Muffins, and Croissants

Butter and Fruit Preserves

*\$34 per guest*

## OMELET STATION

*\$100 chef's fee per 50 guests*

Sugar-Cured Ham

Applewood Smoked Bacon

Cheddar Cheese

Peppers

Spinach

Mushrooms

Onions

Tomatoes

*\$15 per guest*

## BREAKFAST BUFFET ENHANCEMENTS

*(Minimum 25 guests)*

**Individual Fruit-Flavored Yogurts**

*\$5 per guest*

**French Toast with Syrup**

*\$6 per guest*

**Biscuits with Sausage Gravy**

*\$6 per guest*

**Cholesterol-Free Eggs**

*\$6 per guest*

**Turkey Sausage Links**

*\$6 per guest*

**Pancakes with Syrup**

*\$6 per guest*

**Belgian Waffles with Syrup**

*\$6 per guest*

**Oatmeal**

*\$6 per guest*







# BRUNCH

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## BRUNCH BUFFET MENU

*(Minimum 25 guests)*

Strawberry Spinach Salad with Toasted Almonds and Poppyseed Dressing  
Cajun Shrimp Alfredo  
Fried Chicken  
Scrambled Eggs  
Applewood Smoked Bacon OR Sausage Links  
Roasted Red Potatoes  
Bananas Foster French Toast  
Sliced Fresh Seasonal Fruit Display  
-  
Fruit-Filled Danishes, Muffins, and Croissants, Butter and Fruit Preserves,  
Infused Water, Chilled Fruit Juices - Orange, Apple, and Cranberry,  
Freshly Brewed Regular and Decaffeinated Coffee,  
Herbal Teas, Milk

*\$44 per guest*

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## BRUNCH BEVERAGE MENU

### Mimosa Bar

#### Champagne & Sparkling Rose

Orange, Grapefruit, and Cranberry, Juice Fresh Berries

### Bloody Mary Bar

#### Tito's Handmade Vodka, Bloody Mary Mix

Peppered Bacon, Pepperoncini, Olives, Celery, Lime

### Domestic Beers

High Noon Seltzer,  
Budweiser, Bud Light, Bud Select, Miller Lite,  
Michelob Ultra, Heineken NA

*2 Hours \$25 per guest | 3 Hours \$31 per guest | 4 Hours \$38 per guest | 5 Hours \$45 per guest*

# CORPORATE MEETING PACKAGE

*Recommended for groups under 25 guests.*

Give your Meeting attendees an enhanced Food & Beverage selection with our < 25 guest Meeting Package.

Seasonal Chef's selection menus will be provided two weeks prior to groups arrival date.

*(Minimum 15 guests)*

## CHEF'S SELECTION HOT BREAKFAST BUFFET

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins, and Croissants, Bagels, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

## ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

## CHEF'S SELECTION LUNCH BUFFET

## MID-AFTERNOON BREAK

Cookies and Chocolate Brownies

Hot Pretzels with Cheese Sauce and Spicy Mustard

*\$85 per guest*





# BREAK MENU

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## SUNRISE MEETING BREAK PACKAGE

### CONTINENTAL BREAKFAST

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins, and Croissants, Bagels with Cream Cheese, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

#### Choice of Hot Breakfast Sandwich

*Choice of 2*

Croissant Sandwich with Portabella, Goat Cheese, Arugula and Tomato Jam

Biscuit or Croissant Sandwich with Scrambled Egg, Country Ham and Swiss Cheese

Biscuit or Croissant Sandwich with Scrambled Egg and Canadian Bacon and Swiss Cheese

Biscuit or Croissant Sandwich with Scrambled Egg and Sausage Patty and Cheddar Cheese

Biscuit or Croissant Sandwich with Scrambled Egg, Bacon and Cheddar Cheese

*\$30 per guest*

### ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

*\$20 per guest*

### MID-AFTERNOON BREAK

Cookies and Chocolate Brownies

Hot Pretzels with Cheese Sauce and Spicy Mustard

*\$10 per guest*

***\$50 per guest if all three breaks are purchased***

## BEVERAGE BREAKS

### ALL DAY BEVERAGE BREAK

*(refreshed for 8 hours)*

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

*\$20 per guest*

### HALF-DAY DAY BEVERAGE BREAK

*(refreshed for 4 hours)*

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

*\$10 per guest*





# BREAKS

## ONE-HOUR SPECIALTY THEME BREAKS

### ICE-CREAM BARS

*(Minimum 25 guests)*

Novelty Ice Cream Bars  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$16 per guest*

### CUPCAKE STATION

*(Minimum 25 guests)*

Chocolate with Chocolate Ganache Icing  
Red Velvet with Cream Cheese Frosting  
Lemon Drop Cupcake, Chocolate with Peanut Butter Frosting  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$16 per guest*

### STADIUM BREAK

*(Minimum 25 guests)*

Hot Pretzels with Mustard and Cheese Sauce  
Nachos with Cheese Sauce, Jalapenos, Salsa and Sour Cream  
Roasted Peanuts, Assorted Popcorn  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$17 per guest*

### HEALTH & HAPPINESS

*(Minimum 10 guests)*

Sliced Fresh Fruit, Hummus and Pita Bread, Vegetable  
Crudit , Flavored Yogurts, Granola Bars  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$14 per guest*

### SWEET & SALTY

*(Minimum 15 guests)*

Cookies and Chocolate Brownies  
Hot Pretzels with Cheese Sauce and Spicy Mustard  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal  
Teas, Soft Drinks and Bottled Water

*\$14 per guest*

### A LA CARTE HOT DIPS

*(One Quart serves approximately 15 guests)*

Crab and Spinach  
Spinach and Artichoke  
Queso Cheese and Chili

Served with Corn Tortillas and Toasted Pita Chips

*\$50 per quart*

### A LA CARTE COLD DIPS

Dill Dip  
French Onion Dip  
Chickpea Hummus

Served with House-Made Chips and Crudit 

*\$42 per quart*



# BREAK MENU

## A LA CARTE BEVERAGES

**Freshly Brewed Regular and Decaffeinated Coffee**

*\$48 per gallon*

*Add (3) Specialty Flavored Syrups, Oat Milk and Almond Milk  
\$4 per person*

**Iced Tea**

*\$4.50 Each / \$36 per gallon*

**Soft Drinks**

*\$4 Each*

**Bottled Water**

*\$3 Each*

**Bottled Fiji Water**

*\$6 Each*

**Lemonade**

*\$5 Each / \$36 per gallon*

**Individual Bottled Fruit Juice**

*\$5 Each*

**Powerade**

*\$6.50 Each*

**Red Bull - Regular and Sugar Free**

*\$5.50 Each*

**Herbal Teas**

*\$4.50 each*

## A LA CARTE SNACKS

**Candy Bars and M&M's**

*\$5 Each*

**Novelty Ice Cream Bars**

*\$5.50 Each*

**Frozen Fruit Bars**

*\$4.50 Each*

**Jumbo Cookies**

Chocolate Chip, Oatmeal Raisin, Goopy Butter

*\$33 per Dozen*

**Hot Soft Pretzels with Beer Cheese and Mustard**

*\$6.50 Each*

**Assorted Cereals and Granola**

Served with Low Fat and Skim Milk

*\$6 Each*

**Individual Fruit-Flavored Yogurt**

*\$5 Each*

**Whole Fresh Fruit**

Bananas, Apples and Seasonal Varieties

*\$4.50 Each*

**Fruit-Filled Danishes, Muffins and Croissants**

*\$35 per Dozen*

**Sliced Bagels with Cream Cheese**

*\$33 per Dozen*

**Specialty Breads**

Zucchini Bread, Banana Nut, Coffee Cake

*\$33 per Dozen*

**Assorted Popcorn**

*\$5 Each*

**Granola Bars**

*\$5 Each*

**Power Bars**

*\$6.50 Each*

**Assorted Chips**

*\$5 Each*

**Individual Pretzel Bags**

*\$5 Each*

**Mixed Nuts / Trail Mix**

*\$6.50 Each*





# LUNCH

## PLATED LUNCH SELECTIONS

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All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea  
(Minimum 15 guests)

### SALADS & SOUPS

*Choice of 1*

#### **House Salad**

*cucumber, tomatoes, red onion, with choice of dressing*

#### **Traditional Wedge Salad**

*bacon, pickled onions, tomatoes, with choice of dressing*

#### **Caesar Salad**

*herbed Croutons, parmesan, Caesar dressing*

#### **Field Greens**

*cranberry, feta cheese, toasted almonds, citrus vinaigrette*

#### **Butternut Squash Soup**

#### **Spinach Salad**

*bacon, candied walnuts, aged cheddar with vinaigrette*

#### **Italian Salad**

*salami, tomatoes, pepperoncini, olives, mozzarella cheese, red wine vinaigrette*

#### **Corn Chowder**

#### **Tomato Bisque**

#### **Broccoli Cheddar Soup**

#### **Minestrone**

## COLD ENTRÉE SELECTION

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#### **Turkey Club on Focaccia, House-Made Chips**

*\$24 per guest*

#### **Grilled Chicken Caesar Salad, Croutons, Traditional Dressing**

*\$24 per guest*

#### **Grilled Chicken Cobb Salad, Tomatoes, Egg, Bacon, Avocado, Bleu Cheese, Choice of Dressing**

*\$25 per guest*

#### **Roast Beef and Boursin on House-Made Baguette, Arugula, Roasted Tomatoes, House-Made Chips**

*\$25 per guest*



# LUNCH

## HOT ENTRÉE SELECTION

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea  
(Minimum 15 guests)

### Cheese Tortellini

*marinara, garden vegetables, parmesan*  
\$29 per guest

### French Cut Chicken Breast with Natural Jus

*garlic whipped potatoes, chef's selection vegetable*  
\$40 per guest

### Chicken Parmesan

*Italian herb-crusted chicken breast, tomato sauce, mozzarella, served with garlic roasted red potatoes and green beans*  
\$36 per guest

### Chicken Piccata

*lightly breaded chicken breast, herb lemon butter sauce, capers, served with roasted red potatoes and broccoli*  
\$36 per guest

### Chicken Marsala

*grilled chicken breast, wild mushroom marsala sauce, served with garlic whipped potatoes and green beans*  
\$39 per guest

### Pan-Seared Salmon

*beurre blanc, served with fingerling potatoes and asparagus*  
\$37 per guest

### Pork Tenderloin

*sliced pork tenderloin, cherry demi-glace, garlic whipped potatoes, chef's selection vegetable*  
\$38 per guest

### Beef Tenderloin

*sliced beef tenderloin, red wine sauce, au gratin potatoes, asparagus*  
\$52 per guest

### Filet Mignon

*pan-seared filet mignon, red wine demi-glace, garlic whipped potatoes, root vegetables*  
\$62 per guest

### Pasta Primavera

*farfalle pasta, seasonal vegetables*  
\$38 per guest

### Wild Mushroom Risotto

*wild mushrooms, asparagus tips, parmesan*  
\$38 per guest

## DESSERT

*Choice of 1*

Strawberry Cheesecake  
Chocolate Caramel Cake  
Double Chocolate Cake  
St. Louis Gooney Butter Cake  
Key Lime Pie  
Chef's Seasonal Dessert





# LUNCH

## LUNCH BUFFETS

*Lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.  
(Minimum 25 guests)*

### SALAD SELECTIONS

*Choice of 2*

- Potato Salad
- Fresh Fruit Salad
- Traditional Caesar Salad
- Marinated Tomato and Mozzarella Salad
- Brussel Sprout Salad with Bacon Maple Vinaigrette
- Tossed Salad with Choice of Dressing
- Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

*Choice of 2*

- Gilled Chicken with Lemon and Marinated Artichokes
- Roasted Chicken with Pan Jus
- Chicken Parmesan
- Honey Garlic Chicken Thighs
- Citrus Glazed Salmon
- Parmesan Crusted Cod with Lemon Butter Sauce
- Roasted Cod, Grilled Lemon, Dill Sauce
- Honey Garlic Roasted Pork Loin
- Slow Roasted Strip Loin
- House-Made Meatballs with Mariana and Parmesan
- Marinated Beef Sirloin with Roasted Peppers and Chimichurri

### ACCOMPANIMENTS

*Choice of 2*

- Macaroni and Cheese
- Sweet Potato Soufflé
- Garlic Whipped Potatoes
- Herb Roasted Baby Red Potatoes
- Creamy Orzo with Roasted Tomato and Spinach
- Wild Rice Pilaf
- Brown Butter Green Beans
- Steamed Broccoli
- Cauliflower Au Gratin
- Roasted Asparagus

### DESSERT

*Choice of 2*

- Cheesecake*
- Chocolate Caramel Cake*
- Carrot Cake*
- St. Louis Gooney Butter Cake*

- Key Lime Pie*
- Cookies*
- White Chocolate Cherry Cake*
- Brownies*

**\$41 per guest**



# LUNCH BUFFETS

## ST. LOUIS BBQ LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee, and cornbread with butter.*

### SALAD SELECTIONS

Cucumber Salad  
Cole Slaw  
Potato Salad

### MAIN ENTRÉE SELECTIONS

BBQ Pulled Pork  
Smoked Chicken  
Smoked Brisket (+\$6 per guest)

### ACCOMPANIMENTS

Brown Butter Green Beans  
Mac and Cheese  
Baked Beans

### DESSERT

Strawberry Shortcake  
Goosey Butter Cake

*\$40 per guest*

## GOOD FORTUNE LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee.*

### SALAD SELECTIONS

Mandarin Orange Spinach Salad  
Sesame Noodle Salad

### MAIN ENTRÉE SELECTIONS

General Tso Chicken  
Mongolian Beef and Broccoli

### ACCOMPANIMENTS

Vegetable Fried Rice  
Stir-Fried Vegetables  
Crab Rangoon

### DESSERT

Yuzu Cheesecake  
Fortune Cookies

*\$40 per guest*





# LUNCH BUFFETS

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## ITALIAN LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter*

### SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncinis, Provolone, Olives, with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

House-made Meatballs with Marinara

Chicken Parmesan

Mostaccioli

### ACCOMPANIMENTS

Herb Roasted Red Skin Potatoes

Roasted Broccoli

### DESSERT

Chocolate Cake

Cannoli

*\$37 per guest*

## SOUTHWEST LUNCH BUFFET

*(Minimum 25 guests)*

*Lunch buffet selections include water, iced tea, freshly brewed coffee.*

### SALAD SELECTIONS

Tossed Salad with Cilantro Lime Vinaigrette

Roasted Corn and Black Bean Salad

Chips and Salsa

### MAIN ENTRÉE SELECTIONS

Pollo Asado

Carne Asada

Cilantro Lime Rice or Brown Rice

Black Beans or Pinto Beans

### ACCOMPANIMENTS

Flour Tortillas

Shredded Monterey Jack Cheese, Pico De Gallo, Shredded Lettuce, Slice Jalapenos, Sour Cream

### DESSERT

Churros

Tres Leches Cake

*\$34 per guest*



# LUNCH BUFFETS

## COLD DELI BUFFET

*(Minimum 10 guests)*

## SANDWICHES AND WRAPS

*(Choice of 3)*

### Turkey Club on Croissant

*White Cheddar Cheese, Bacon, Lettuce and Tomato*

### Mediterranean Veggie Wrap

*Hummus, Kalamata Olives, Feta Cheese, Cucumber, Red Onion, Arugula, Tomato, Roasted Red Peppers and Pepperoncini's*

### Chicken Caesar Wrap

*Romaine, Caesar Dressing, Parmesan*

### Buffalo Chicken Wrap

*Romaine, Cheddar Cheese, Ranch Dressing*

### Southwest Chicken Wrap

*Roasted Corn, Black Beans, Diced Tomato, Romaine, Chipotle Ranch Dressing*

### Italian Club on Ciabatta

*Pepperoncini, Arugula, Red Onion, Provolone*

## SIDE ITEMS

*(Choice of 2)*

### Mixed Green Salad with Assorted Dressings

### Fresh Fruit Salad

### House-Made Potato Chips

### Assorted Flavored Chips

### Potato Salad

Served with Cookies and Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea

*\$31 per guest*

## BOXED LUNCHES

*(Minimum 10 guests)*

## SANDWICHES AND WRAPS

*(Choice of 3)*

### Turkey Club on Croissant

*White Cheddar Cheese, Lettuce, Bacon and Tomato*

### Mediterranean Veggie Wrap

*Hummus, Kalamata Olives, Feta Cheese, Cucumber, Red Onion, Arugula, Tomato, Roasted Red Peppers and Pepperoncini's*

### Chicken Caesar Wrap

*Romaine, Caesar Dressing, Parmesan*

### Italian Club on Ciabatta

*Pepperoncini, Arugula, Red Onion, Provolone*

### Ham on Wheat

*Cheddar Cheese, Lettuce and Tomato*

### Cobb Salad

*Romaine, Grilled Chicken, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado, choice of dressing*

### Chicken Caesar Salad

*Romaine, Caesar Dressing, Parmesan*

Served with Whole Fresh Fruit, Potato Chips, Cookie and Soft Drink or Bottled Water

*\$28 per guest*





# DINNER

## PLATED DINNER SELECTIONS

(Minimum 15 guests)

Plated dinners are served with your choice of salad, entrée, accompaniments, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.

## SALADS & SOUPS

Choice of 1

### House Salad

cucumber, carrot, with choice of dressing

### Traditional Wedge Salad

bacon, pickled onions, tomatoes, choice of dressing

### Caesar Salad

herbed croutons, parmesan, Caesar dressing

### Field Greens

cranberry, feta cheese, toasted almond, citrus vinaigrette

### Spinach Salad

bacon, candied walnuts, aged cheddar with vinaigrette

### Italian Salad

salami, tomatoes, pepperoncini, olives, mozzarella cheese, red wine vinaigrette

### Italian Wedding Soup

### Toscana Soup

### Corn Chowder

## DINNER ENTRÉE SELECTION

### French Cut Chicken Breast with Natural Jus

\$40 per guest

### Chicken Parmesan

Italian herb-crusted chicken breast, tomato sauce, mozzarella  
\$38 per guest

### Chicken Piccata

lightly breaded chicken breast, herb lemon butter sauce, capers  
\$38 per guest

### Chicken Marsala

roasted chicken breast, wild mushroom marsala sauce  
\$40 per guest

### Citrus Glazed Salmon

mango salsa  
\$42 per guest

### Pan-Seared Corvina Sea Bass

seared bass, beurre blanc  
\$59 per guest

### Pork Tenderloin

honey roasted sliced pork tenderloin  
\$42 per guest

### Beef Tenderloin

sliced beef tenderloin, pan jus  
\$55 per guest

### Filet Mignon

char-grilled filet mignon, red wine demi-glace  
\$62 per guest

### Braised Beef Short Rib

red wine demi-glace  
\$58 per guest

### Pasta Primavera

farfalle pasta, seasonal vegetables  
\$38 per guest

### Wild Mushroom Risotto

wild mushrooms, asparagus tips, parmesan  
\$38 per guest



# DINNER

## PLATED DINNER SELECTIONS (CONT.)

*Plated dinners are served with your choice of salad, entrée, accompaniments, dessert, freshly brewed coffee, iced tea, and assorted dinner rolls with butter.*

## DINNER DUO ENTRÉES

**Filet of Beef and Pan-Seared Salmon with Herb Butter**

*\$69 per guest*

**Braised Short Rib and Pan-Seared Salmon with Beurre Blanc**

*\$68 per guest*

**Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Beurre Blanc**

*\$68 per guest*

**Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter**

*\$66 per guest*

**Braised Short Rib with Braising Jus and Chicken Breast with Herb Butter**

*\$62 per guest*

**Roasted Top Sirloin of Beef with Red Wine Demi-Glace and Pan-Seared Salmon with Beurre Blanc**

*\$52 per guest*

**Roasted Chicken Breast and Pan-Seared Salmon with Beurre Blanc**

*\$48 per guest*

## ACCOMPANIMENTS

*Choice of 2*

Creamy Orzo, Spinach, Sun Dried Tomatoes

Roasted Red Skin Potatoes

Boursin Whipped Potatoes

Fingerling Potatoes

Au Gratin Potatoes

Rice Pilaf

Roasted Root Vegetables

Asparagus

Baby Vegetables

Brown Butter Green Beans

Garlic Roasted Broccolini

Cauliflower Au Gratin

Honey Roasted Carrots

## DESSERT

*Choice of 1*

Strawberry Short Cake

Tiramisu

St. Louis Cheesecake

Banana Foster Cake

Chocolate Caramel Cake

Carrot Cake

Lemon Meringue

Flourless Chocolate Torte

*Prices subject to service charge and applicable tax*





# DINNER

## CREATE OUR OWN DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include freshly brewed coffee, iced tea, and assorted dinner rolls with butter*

### SOUP & SALAD SELECTIONS

*Choice of 2*

Minestrone

Fresh Fruit Salad

Traditional Caesar Salad

Tomato and Mozzarella Salad

Spinach Salad with Apples, Pecans and Feta Cheese Roasted

Brussels Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini,  
Mozzarella Cheese, Olives, with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

*Choice of 2, 3 or 4*

Grilled Lemon Thyme Chicken Breast

Roasted Chicken with Pan Jus

Chicken Marsala with Wild Mushroom Sauce

Chicken Parmesan

Citrus Glazed Salmon

Shrimp Scampi Pasta

Roasted Cod, Braised Tomato, Fennel, Grilled Lemon

Bacon Wrapped Pork Medallions

Rosemary Pork Loin with Apple Butter

Slow Roasted Sirloin with Cippolini Onion

Whole Roasted Beef Tenderloin with Wild Mushrooms, Peas and Pearl Onions

### ACCOMPANIMENTS

*Choice of 2*

Macaroni and Cheese

Creamy Orzo with Roasted Tomato and Spinach

Sweet Potato Soufflé

Garlic Whipped Potatoes

Au Gratin Potatoes

Herb Roasted Baby Red Potatoes

Wild Rice Pilaf

Sweet Corn Soufflé

Steamed Broccoli

Brown Butter Green Beans

Cauliflower Au Gratin

Roasted Asparagus

Honey Glazed Carrots

Roasted Root Vegetables



# DINNER

## DINNER BUFFET (cont.)

### DESSERT

Choice of 3

Gooey Butter Cake  
Chocolate Raspberry Tart  
Brownie Shooter  
Éclair  
Strawberry Shortcake

Apple Tart  
Black Forest Cake  
Strawberry Cheesecake  
White Chocolate Cherry Cake  
Key Lime Pie

Choice of (2) Entrees: \$44 per guest

Choice of (3) Entrees: \$48 per guest

Choice of (4) Entrees: \$56 per guest

## HOLLYWOOD DINNER BUFFET

Dinner buffet selections include freshly brewed coffee, iced tea, and assorted dinner rolls with butter. (Minimum 25 guests)

### SALAD SELECTIONS

Tomato and Mozzarella Salad

Italian Salad with Salami, Tomatoes, Pepperoncini,  
Mozzarella Cheese, Olives, with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

Roasted Chicken with Herbed Chicken Jus

Whole Roasted Beef Tenderloin with Wild  
Mushrooms, Peas and Pearl Onions

### ACCOMPANIMENTS

Brown Butter Green Beans

Garlic Whipped Potatoes

### DESSERT

Gooey Butter Cake  
Bonzo Cake  
Chocolate Caramel Cake

\$46 per guest





# DINNER

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## ITALIAN DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter*

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### SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini, Mozzarella Cheese, Olives with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

Chicken Marsala with Wild Mushrooms

Slow Roasted Sirloin with Cippolini Onions

Baked Ziti

### ACCOMPANIMENTS

Roasted Broccoli

Herb Roasted Potatoes

### DESSERT

Spumoni Cake

Tiramisu

Cannoli

*\$46 per guest*

## DOWN SOUTH DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include water, iced tea, freshly brewed coffee, biscuits with butter*

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### SALAD SELECTIONS

Brussel Sprout Salad with Maple Vinaigrette

BLT Salad

*Iceberg Lettuce, Bacon, Tomato, Ranch Dressing*

### MAIN ENTRÉE SELECTIONS

Buttermilk Fried Chicken

Boneless Pork Chops

### ACCOMPANIMENTS

Brown Butter Green Beans

Garlic Whipped Potatoes

Macaroni and Cheese

### DESSERT

Peach Cobbler

Pecan Pie

*\$44 per guest*



# DINNER

## CHEF'S CARVING BOARDS

*\$125 Chef's Labor Fee per 50 guests*

### BEEF STRIP LOIN

*Approximately 25 servings*

Served with Creamy Horseradish, Au Jus

*\$390 Each*

### CARVED PRIME RIB

*Approximately 25 servings*

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls

*\$380 Each*

### BOURBON GLAZED HAM

*Approximately 25 servings*

*\$250 Each*

### ROASTED TURKEY BREAST

*Approximately 15 servings*

Served with Cranberry Sauce

*\$175 Each*

### BEEF TENDERLOIN

*Approximately 15 servings*

Served with Red Wine Demi-Glaze

*\$400 Each*

### ROASTED PORK LOIN

*Approximately 25 servings*

Served with Dijon Pan Sauce

*\$275 Each*





# RECEPTION

## DISPLAYS

### Crudités Display

*\$365 per 100 guests*

### International & Domestic Cheese Display

*\$475 per 100 guests*

### Cheese & Crudités Combination Display

*\$450 per 100 guests*

### Antipasto Platter

*\$600 per 100 guests*

## PREMIUM HORS D'OEUVRES

*Minimum order of (3) dozen*

### COLD

Crab Crostini

Tuna Poke Cones

Jumbo Shrimp Cocktail

Oyster on Half Shell

Vietnamese Summer Rolls

Peach and Serrano Ham Crostini

Smoked Salmon Crostini

Assorted Sushi

### HOT

Bacon Wrapped Shrimp

Kobe Beef Slider

Corn and Crab Fritter

Mini Crab Cakes with Lemon Aioli

Mini Lobster Roll

Mandarin Glazed Scallop

Smoked Brisket Biscuit

*\$46 per dozen*

## HORS D'OEUVRES

*Minimum order of (3) dozen*

### COLD

Classic Devilled Eggs

Antipasto Skewer

Watermelon & Prosciutto Skewer

Caprese Tartlet

Tomato Bruschetta

Fruit Skewers

Blistered Grape and Mascarpone Crostini

Goat Cheese and Roasted Red Pepper Tart

Smoked Chicken Salad with Mango Salsa

Roasted Tomato, Cucumber, Boursin Cup

### HOT

Three Cheese Arancini

Assorted Mini Quiche

Jalapeno Poppers

Corn Cheese Fritters

Spicy Buffalo Chicken Wings

Chicken Satay

Chicken Slider

Spinach and Feta Cheese wrapped in Phyllo Dough

House-Made Meatballs

Toasted Ravioli

Pork or Vegetable Pot Stickers

Spinach and Artichoke Arancini

Wild Mushroom Arancini

Buffalo Chicken Wontons

Orange Ginger Glazed Chicken Skewer

*\$40 per dozen*



# RECEPTION

## SPECIALTY STATIONS

Minimum of 2 Stations per Event

### SALAD STATION

(Choice of 3)

**Caprese Salad**

Served with Mozzarella, Grape Tomatoes, Basil, Balsamic

**Beet Salad**

Served with Arugula, Goat Cheese, Candied Pecans

**Southwest Salad**

Served with Corn, Black Beans, Tomato, Avocado, Cilantro

**Caesar Salad**

Served with Herbed Croutons, Parmesan, Caesar Dressing

**Italian Salad**

Salami, Tomatoes, Pepperoncinis, Provolone, Olives, with Red Wine Vinaigrette

**Cobb Salad**

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado

**Arugula Salad**

Served with Blistered Grapes, Pecorino, Roasted Almonds, Vinaigrette

*\$16 per guest*

### PASTA BAR

*\$125 Chef's Labor Fee per 50 guests - Minimum 50 guests*

#### PASTA

(Choice of 2)

**Rigatoni, Penne, Tortellini, Shellbows**

#### SAUCE SELECTIONS

(Choice of 2)

**Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka Pomodoro**

Served with Garlic Bread, Pepper Flakes and Parmesan

*\$16 per guest*

### TACO OR BURRITO BOWL STATION

#### PROTEIN SELECTIONS

(Choice of 2)

**Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish**

#### SALSA SELECTIONS

(Choice of 2)

**Served with Tortilla Chips**

**Fire Roasted, Corn and Black Bean, Fresh Tomato, Green Chile, Guacamole**

Served with Corn and Flour Tortillas, Pico de Gallo, Queso Fresco, Grated Cheddar Cheese, Diced Tomatoes, Black Olives, Shredded Lettuce, Diced Onions and Cilantro, Limes

*\$20 per guest*





# RECEPTION

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## SPECIALITY STATIONS (cont.)

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### TASTE OF ST. LOUIS

#### PIZZA

*(Choice of 2)*

**Cheese, Pepperoni, Margherita, Bianca, Vegetable**

#### Toasted Ravioli

Served with Marinara Dipping Sauce

*\$12 per guest*

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### MINI SLIDER AND FRENCH FRY STATION

#### SLIDER SELECTIONS

*(Choice of 2)*

**Grilled Chicken, Kobe Beef, Buffalo Chicken, Pulled Pork, Nashville Hot Chicken, Black Bean**

#### FRENCH FRY BAR SELECTIONS

*(Choice of 2)*

**Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips**

Served with Ketchup, Ranch and Roasted Garlic Aioli

*\$16 per guest*

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### DIP STATION

Served with Corn Tortillas and Toasted Pita Chips

**Queso Cheese, Spinach Artichoke, Garlic Hummus**

*\$12 per guest*

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### STIR FRY STATION

*\$125 Chef's Labor fee per 50 guests - Minimum 50 guests*

#### PROTEIN SELECTIONS

*(Choice of 2)*

**Beef, Chicken, Shrimp, Pork**

#### SIDE SELECTIONS

*(Choice of 2)*

**Jasmine Rice, Lo Mien Noodles, Brown Rice, Soba Noodles**

Served with Green Peppers, Red Peppers, Onions, Carrots, Snap Peas, Bamboo Shoots, Straw Mushrooms, Baby Corn, Broccoli

*\$16 per guest*

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### CHICKEN WING STATION

#### WING SELECTIONS

*(Choice of 2)*

**Hot, Mild, BBQ, Garlic Parmesan, Lemon Pepper, Dry Rub, Sweet Chili**

#### SIDE SELECTIONS

*(Choice of 2)*

**Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips**

Served Ketchup, Ranch and Roasted Garlic Aioli

*\$22 per guest*

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### SOFT PRETZELS

Served with Beer Cheese

*\$6 per guest*



# DESSERT

## CONFECTIONS

### CUSTOM DESSERT PLATE

Company Logo on Chocolate

\$5 per guest

### GELATO BAR

\$100 Chef's Labor fee per 50 guests - Minimum 50 guests

(Choice of 4)

- |                       |                  |
|-----------------------|------------------|
| French Vanilla        | Butter Pecan     |
| Chocolate Fudge       | Salted Caramel   |
| Strawberry Cheesecake | Raspberry Sorbet |
| Mint Chocolate Chip   | Lemon Sorbet     |

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles, Whipped Cream, Chocolate Sauce, Berry Sauce, Caramel Sauce

\$12 per guest

### MINIATURE DESSERT BUFFET

Minimum order of (3) dozen

- |                                  |                                  |
|----------------------------------|----------------------------------|
| Chocolate Éclairs                | Red Velvet Mini Cupcakes         |
| Fruit Tartelettes                | Chocolate Raspberry Tart         |
| French Macaroons                 | Vanilla Panna Cotta with Berries |
| Blondie Bars                     | Brownie Shooter                  |
| Tiramisu Chocolate Cups          | Apple Crostata                   |
| Cheesecake Bites                 | Black Forest Cup                 |
| Strawberries dipped in Chocolate | Chocolate Fudge                  |
| Oreo Chocolate Cup               | Lemon Meringue Pie               |
| Vanilla Crème Puff               | Crème Brulee                     |

\$40 per dozen

### GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests, Choice of up to (5)

- |               |                |
|---------------|----------------|
| Apple         | Banana Cream   |
| Cherry        | Chocolate Silk |
| Mixed Berry   | Lemon          |
| Coconut Cream | Peach          |

\$11 per guest

### CREPE STATION

\$100 chef's labor fee per 50 guests

Minimum 25 guests

- |                  |                |
|------------------|----------------|
| Strawberry Crepe | Vanilla Gelato |
| Nutella Crepe    | Fresh Berries  |
| Banana Crepe     | Whipped Cream  |
| Cinnamon Crepe   |                |

\$20 per guest

### BANANA FOSTER STATION

\$100 Chef's Labor Fee per 50 guests - Minimum 25 guests

- |                    |                        |
|--------------------|------------------------|
| Bananas Spiced Rum | Vanilla Gelato         |
| Cinnamon Sugar     | Orange Almond Biscotti |

\$20 per guest

### MACAROON STATION

Minimum 25 guests, Choice of up to (4)

- |                 |              |
|-----------------|--------------|
| Blueberry       | Raspberry    |
| Coffee          | Vanilla Bean |
| Mango Pistachio | Orange       |
| Lemon           | Blackberry   |

\$11 per guest





# BEVERAGE

*\$125 per Bartender per 75 guests*

## OPEN BAR

## BEER WINE AND SODA BAR

### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

### Domestic Beers

High Noon Seltzer  
Budweiser  
Bud Light  
Bud Select  
Miller Lite  
Michelob Ultra  
Heineken NA

### Imported / Craft Beers

*(Choice of 3)*

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

### Soft Drinks

Sprite, Coke, Diet Coke

*2 Hours \$25 per guest | 3 Hours \$28 per guest | 4 Hours \$33 per guest | 5 Hours \$39 per guest*

## HOUSE BRAND BAR

### House Brand Liquors

New Amsterdam Vodka  
Dewar's Scotch  
Crown Royal  
Jim Beam Whiskey  
New Amsterdam Gin  
Cruzan Coconut Rum  
Captain Morgan Rum  
Sauza Tequila  
DiSaronno Amaretto

### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

### Soft Drinks

Sprite  
Coke  
Diet Coke

### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

### Imported / Craft Beers

*(Choice of 3)*

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

*2 Hours \$29 per guest | 3 Hours \$33 per guest | 4 Hours \$38 per guest | 5 Hours \$47 per guest*



# BEVERAGE

## OPEN BAR

### Premium Brand Liquor

Glenlivet Scotch  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Crown Apple Whiskey  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Bacardi Silver Rum  
Hornitos Tequila  
Tito's Vodka  
DiSaronno Amaretto  
Martell Hennessy

### Tier 2 Wines

Simi Chardonnay  
Simi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon

### Soft Drinks

Sprite  
Coke  
Diet Coke

### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

### Imported / Craft Beers (Choice of 3)

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

*2 Hours \$31 per guest | 3 Hours \$38 per guest | 4 Hours \$45 per guest | 5 Hours \$53 per guest*

## LUXURY BRAND BAR

### Luxury Brand Liquor

Glenfiddich 12 Scotch  
Makers Mark Bourbon  
Bulleit Rye Whiskey  
Bushmills Irish Whiskey  
Hendricks Gin  
Malibu Coconut Rum  
Ron Zacapa Rum  
Don Julio Silver  
Patron Reposado Tequila  
Grey Goose Vodka  
DiSaronno Amaretto

### Tier 3 Wines

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon

### Soft Drinks

Sprite  
Coke  
Diet Coke

### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

### Imported / Craft Beers (Choice of 3)

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

*2 Hours \$36 per guest | 3 Hours \$44 per guest | 4 Hours \$52 per guest | 5 Hours \$61 per guest*





# BEVERAGE

## CONSUMPTION BAR

*\$125 per Bartender per 75 guests*

### BEER & SOFT DRINKS

#### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

**\$6**

#### Imported / Craft Beers

*(Choice of 3)*

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

**\$7**

#### Soft Drinks

Sprite  
Coke  
Diet Coke

**\$4**

#### Bottled Water

**\$3**

### WINE

#### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

**\$8**

#### Tier 2 Wines

Simi Chardonnay  
Simi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon

**\$12**

#### Tier 3 Wines

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon

**\$20**

### LIQUOR

#### House Brand Liquor

New Amsterdam Vodka  
Dewar's Scotch  
Crown Royal  
Jim Beam Whiskey  
New Amsterdam Gin  
Cruzan Coconut Rum  
Captain Morgan Rum  
Sauza Tequila  
DiSaronno Amaretto

**\$9**

#### Premium Brand Liquor

Glenlivet Scotch  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Crown Apple Whiskey  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Bacardi Silver Rum  
1800 Tequila  
Tito's Vodka  
DiSaronno Amaretto  
Martell Hennessy

**\$12**

#### Luxury Brand Liquor

Glenfiddich 12 Scotch  
Makers Mark Bourbon  
Bulleit Rye Whiskey  
Bushmills Irish Whiskey  
Hendricks Gin  
Ron Zacapa Rum  
Don Julio Silver  
Patron Reposado Tequila  
Grey Goose Vodka  
DiSaronno Amaretto

**\$16**



# BEVERAGE

## CASH BAR

*\$125 per Bartender per 75 guests*

## BEER & SOFT DRINKS

### Domestic Beers

High Noon Seltzer  
Budweiser, Bud Light  
Bud Select, Miller Lite  
Michelob Ultra  
Heineken NA

**\$6**

### Imported / Craft Beers

*(Choice of 3)*

Corona  
Stella Artois  
Heineken  
IPA/Four Hands

**\$7**

### Soft Drinks

Sprite  
Coke  
Diet Coke

**\$4**

### Bottled Water

**\$3**

## WINE

### Tier 1 Wines

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon

**\$8**

### Tier 2 Wines

Simi Chardonnay  
Simi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon

**\$12**

### Tier 3 Wines

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon

**\$20**

## LIQUOR

### House Brand Liquor

New Amsterdam Vodka  
Dewar's Scotch  
Crown Royal  
Jim Beam Whiskey  
New Amsterdam Gin  
Cruzan Coconut Rum  
Captain Morgan Rum  
Sauza Tequila  
DiSaronno Amaretto

**\$9**

### Premium Brand Liquor

Glenlivet Scotch  
Jack Daniel's Whiskey  
Jameson Irish Whiskey  
Crown Apple Whiskey  
Bombay Sapphire Gin  
Malibu Coconut Rum  
Bacardi Silver Rum  
1800 Tequila  
Tito's Vodka  
DiSaronno Amaretto  
Martell Hennessy

**\$12**

### Luxury Brand Liquor

Glenfiddich 12 Scotch  
Makers Mark Bourbon  
Bulleit Rye Whiskey  
Bushmills Irish Whiskey  
Hendricks Gin  
Ron Zacapa Rum  
Don Julio Silver  
Patron Reposado Tequila  
Grey Goose Vodka  
DiSaronno Amaretto

**\$16**





# BEVERAGE

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## BAR ENHANCEMENTS

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### CHAMPAGNE TOAST

**House Champagne**

*\$9 per guest*

**Prosecco**

*\$12 per guest*

### SIGNATURE COCKTAILS

(with purchase of bar package)

*\$2 per guest*



### GOURMET COFFEE STATION

**Freshly Brewed Regular and Decaffeinated Coffee**

Served with Shaved Chocolate, Whipped Cream, Flavored Syrups

*\$9 per guest*

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## TABLESIDE WINE SERVICE

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### Tier 1 Wines

*(choice of two)*

Robert Mondavi Chardonnay  
Robert Mondavi Sauvignon Blanc  
Ruffino Pinot Grigio  
Kendall-Jackson Riesling  
Robert Mondavi Pinot Noir  
Robert Mondavi Merlot  
Robert Mondavi Cabernet Sauvignon  
*\$14 per guest*

### Tier 2 Wines

*(choice of two)*

Simi Chardonnay  
Simi Sauvignon Blanc  
La Crema Pinot Grigio  
Kendall-Jackson Riesling  
Simi Pinot Noir  
Simi Merlot  
Simi Cabernet Sauvignon  
*\$20 per guest*

### Tier 3 Wines

*(choice of two)*

Freemark Abbey Chardonnay  
Freemark Abbey Sauvignon Blanc  
Santa Margherita Pinot Grigio  
Chateau Ste. Michelle Riesling  
Freemark Abbey Pinot Noir  
Freemark Abbey Merlot  
Freemark Abbey Cabernet Sauvignon  
*\$32 per guest*





# AUDIO VISUAL PACKAGES

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*All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.*

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## MEETING PACKAGE

LCD Projector with Built in Overhead Screen - Power Strip and HDMI Cord for Laptop Connection - House Sound - All necessary cabling

\$425 per screen

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## AUDIO

**Microphone** (*lavaliere, handheld or wired*)

\$85

**Bose L1 Compact Portable PA**

\$250

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## VISUAL

**LCD Projector**

\$350 Each

**Built-In Projector Screen**

\$175 per screen

**Static Image on Projector Screen**

\$75 per screen

**Uplighting**

\$200

**Nightclub Custom Lighting**

\$500

**Custom TV Readerboard**

\$50



# AUDIO VISUAL PACKAGES

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*All audio visual packages require an Audio Visual technician labor fee of \$35/hour with a minimum of (2) total hours for setup and teardown.*

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## MEETING AIDS

### **Flip Chart with Markers**

\$40 Each

### **Dry Erase Board with Markers**

\$40 Each

### **Extra Pens, Pads & Note Pads**

\$20 per dozen

### **Easel**

Complimentary

### **Power Strips**

\$25 Each

### **Hard Line Internet**

*Based on compatibility*

\$200

## LABOR RATES

### **General Setup/Teardown (2 hour minimum)**

\$35/hour

### **General Tech On-Hand**

\$50/hour



HOLLYWOOD  
*Casino*<sup>®</sup>

— ST. LOUIS, MO —