

# LUNCH

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

Field Greens with Garden Vegetables  
with Choice of Dressing

Traditional Wedge Salad with Bacon, Pickled Onions,  
Tomatoes, Bleu Cheese with Ranch Dressing

Caesar Salad with Herbed Panko and Shaved  
Parmesan with Traditional Caesar Dressing

Baby Kale, Dried Cherries, Roasted Pine Nuts and  
Shaved Parmesan with Citrus Vinaigrette

Italian Salad  
Salami, Tomatoes, Pepperoncini's, Olives, Chickpeas,  
Red Wine Vinaigrette

Corn Chowder

Chicken and Wild Rice

Beer Cheese

Tomato Bisque

Vegetable

Minestrone

Butternut Squash

## COLD ENTRÉES

Choice of 1

Turkey Club on Focaccia, House-made Chips  
\$22 per guest

Grilled Chicken Caesar Salad, Croutons, Traditional Dressing  
\$22 per guest

Grilled Chicken Cobb Salad, Tomatoes, Egg, Bacon, Bleu Cheese, Choice of Dressing  
\$20 per guest

Roast Beef and Boursin on House-made Baguette, Arugula, Roasted Tomatoes, Lemon Pepper Chips  
\$20 per guest

Prices subject to service charge and applicable tax

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## HOT ENTRÉES

### Choice of 1

Cheese Tortellini with Marinara Sauce, Garden Vegetables, Parmesan  
\$26 per guest

Roasted Chicken with Natural Jus, Roasted Red Potatoes, Green Beans,  
\$33 per guest

Chicken Marsala with Wild Mushroom Sauce, Whipped Potatoes, Broccoli  
\$31 per guest

Chicken Parmesan, Roasted Red Potatoes, Green Beans  
\$31

Seared Salmon with Buerre Blanc, Fingerling Potatoes, Green Beans  
\$36 per guest

Smoked Pork Steak, Sweet Potato Mash, Brussel Sprouts  
\$34 per guest

Petite Filet Mignon, Whipped Potatoes, Asparagus, Baby Carrots  
\$44 per guest

Seared Salmon with Buerre Blanc and Chicken Breast, Fingerling Potatoes, Asparagus  
\$42 per guest

Filet of Beef and Chicken Breast, Maître D Butter, Whipped Potatoes, Asparagus, Baby Carrots  
\$49 per guest

## DESSERT

### Choice of 1

Cheesecake  
Chocolate Caramel Cake

Double Chocolate Cake  
St. Louis Goopy Butter Cake

Key Lime Pie  
Red Velvet Cheesecake

Prices subject to service charge and applicable tax

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## HOT LUNCH BUFFET

Minimum 25 guests

### COLD SELECTIONS

Choice of 2

Potato Salad  
Brussel Sprout Salad  
Fresh Fruit Salad  
Traditional Caesar Salad

Tossed Salad with Dressings  
Marinated Tomato and Mozzarella Salad  
Italian Salad

### HOT SELECTIONS

Choice of 2

Roast Beef, Cippolini Onions, Natural Jus  
Roasted Cod with Lemon Dill Sauce  
Shrimp Scampi  
Grilled Salmon Beurre Blanc  
Fried Chicken  
Herb Roasted Chicken  
Chicken Marsala  
Chicken Parmesan

Roasted Strip Loin  
House-Made Italian Sausage with Peppers and Onions  
House-Made Meatballs with Marinara and Parmesan  
Pot Roast with Root Vegetables  
Roasted Pork Loin with Honey and Thyme  
Tortellini and Pesto Cream Sauce  
Baked Mostaccioli  
Manicotti

### ACCOMPANIMENTS

Choice of 2

Macaroni and Cheese  
Limoncello Green Beans  
Quinoa  
Oven-Roasted Red Skin Potatoes  
Rice Pilaf  
Corn Souffle  
Whipped Sweet Potatoes

Au Gratin Potatoes  
Garlic Whipped Potatoes  
Steamed Broccoli  
Brussel Sprouts  
Wild Rice  
Roasted Mushrooms

### VEGETABLES

Fresh Seasonal Vegetables

### DESSERTS

Choice of 3

Cheesecake  
Goosey Butter Cake  
Carrot Cake

Cannoli  
Lemon Meringue Pie  
Brownies  
Chocolate Cake

Cookies  
Apple Pie  
Crème Brulee

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Iced Tea and Water  
\$36 per guest

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## ITALIAN LUNCH BUFFET

Minimum 25 guests

### COLD SELECTIONS

Italian Salad  
Caesar Salad

### HOT SELECTIONS

Chicken Parmesan  
Mostaccioli

### ACCOMPANIMENTS

Limoncello Green Beans  
Roasted Red Skin Potatoes

### DESSERTS

Cannoli  
Tiramisu

Assorted Breads  
Served with Olive Oil and Balsamic Vinegar

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea  
\$33 per guest

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## **SOUTHWEST LUNCH BUFFET**

Minimum 25 guests

### **COLD SELECTIONS**

Tossed Salad with Cilantro Lime Vinaigrette  
Roasted Corn and Black Bean Salad  
Chips and Salsa

### **HOT SELECTIONS**

Pollo Asado  
Carne Asada  
Cilantro Rice  
Black Beans

### **CONDIMENTS**

Flour Tortillas  
Shredded Monterey Jack and Cheddar Cheese, Diced Onions,  
Shredded Lettuce, Sliced Jalapenos  
Sour Cream, Salsa

### **DESSERTS**

Churros  
Tres Leches

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea  
\$30 per guest

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## ST. LOUIS BBQ LUNCH BUFFET

Minimum 25 guests

### COLD SELECTIONS

Tossed Salad with Assorted Dressings  
Cole Slaw  
Cucumber Salad

### HOT SELECTIONS

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

### ACCOMPANIMENTS

Baked Beans  
Brown Butter Green Beans  
Mac N Cheese

### DESSERTS

Goey Butter Cake  
Chocolate Caramel Cake

Freshly Baked Rolls and Corn Bread with Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea  
\$35 per guest

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## GOOD FORTUNE LUNCH BUFFET

Minimum 25 guests

### COLD SELECTIONS

Mandarin Orange Salad  
Lo Mein Salad

### HOT SELECTIONS

General Tso Chicken  
Mongolian Beef and Broccoli

### ACCOMPANIMENTS

Vegetable Fried Rice  
Stir-Fried Vegetables  
Crab Rangoon

### DESSERTS

Yuzu Cheesecake  
Fortune Cookies

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea  
\$35 per guest

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# LUNCH

## **C O L D D E L I B U F F E T**

Minimum 10 guests

### **SIDE ITEMS**

Choice of 2

Mixed Green Salad with Assorted Dressings  
Fresh Fruit Salad  
House-Made Potato Chips  
Assorted Flavored Chips  
Potato Salad

### **SANDWICHES AND WRAPS**

Choice of 3

Turkey Club on Croissant with Lettuce and Tomato

Veggie Wrap, Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion,  
Arugula, Tomato, Peppadew Peppers and Banana Peppers

Steak and Boursin on Ciabatta, Arugula, Roasted Tomatoes

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

Served with Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas, Water and Iced Tea  
\$27 per guest

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## BOXED LUNCHES

Served with a piece of Whole Fresh Fruit, Potato Chips,  
Cookie and a Soft Drink

**Choice of 3**

Smoked Turkey, Provolone, Lettuce, Tomato on Croissant

Grilled Chicken Breast, Lettuce, Tomato, Onion on House-Made Hoagie

Ham, Cheddar, Lettuce, Tomato, Onion on Wheat

Grilled Chicken Caesar Wrap

Bacon, Lettuce, Tomato, Avocado on Sourdough

Creole Shrimp Salad Wrap

Buffalo Chicken Wrap

Portobello Mushroom with Peppadews, Roasted Tomatoes,  
Avocado, Red Onion on a Baguette (Chef Selection)

Cobb Salad

Chicken Caesar Salad

\$24 per guest

Prices subject to service charge and applicable tax