



PRIVATE DINING  
&  
CATERING

Spring 2023

# General Information - Events at C.J. Muggs

## Clayton Location

Private room can accommodate:

Cocktail Party ....up to 50 people  
Plated Meals ....up to 50 people  
Buffet ....up to 40 people

## Webster Groves Location

Private room can accommodate:

Cocktail Party ....up to 75 people  
Plated Meals ....up to 60 people  
Buffet ....up to 60 people

### Deposit

A \$100 deposit is required to reserve a private room. The deposit is not an additional fee. It will be applied to your final bill.

### Cancellations

Deposits are refundable up to 90 days prior to the scheduled event. If cancellation occurs within 90 days of the scheduled event, the deposit will be forfeited.

### Guarantee

A final count of the guaranteed number of guests is required 48 hours in advance of event. Charges will be based on this final count. If fewer guests are served, charges will still be based on the guaranteed final count.

### Service Charge/Gratuity

A 20% gratuity will be added to all food and beverage. (Minimum \$100.00 gratuity per server)

### Formal Place Settings and Linen

For formal dining tableware, there is a charge of \$1.50 per guest. This includes linen, silverware, china and glassware formally set with a basic centerpiece. There is no charge for our everyday casual table setting which includes silverware rolled in a linen napkin and a votive candle centerpiece.

### Room Minimums

Depending on the day of the week and the time of the year, there may be a minimum of food and beverage dollars that must be spent. If these minimum are not met, a room rental fee will be added to the final bill. Taxes and gratuity do not count towards the minimum.

### Outside Food & Beverage

With the exception of a cake from a professional baker, management prohibits any outside food and beverage from being brought in for consumption. Guests are required to secure management's approval before bringing in any items. If guests prefer to bring their own cake, a fee of \$1.00 per guest for cutting and plating will be added to the bill.

### Payment

Payment is due in full at the conclusion of event.

### Coupons & Discounts

Coupons and Discounts are not accepted for any private function.

### Trade Scrip

Trade scrip is not accepted unless authorized by management prior to the event.

# General Information

## Catering Services

We offer off-premise catering services for any occasion, from a casual cocktail party to an elegant reception. We are not limited to the menu items offered in this booklet. We will work with you to develop the perfect menu for your event.

### **Deposit**

For outside catering services, a down payment of 20% of the estimated total cost is required at time of confirmation.

### **Payment**

For outside catering services, an additional 30% of estimated total cost is due one month prior to event. Payment in full is due 24 hours prior to the event.

### **Cancellations**

Deposits are refundable up to 90 days prior to the scheduled event. If cancellation occurs within 90 days of the scheduled event, the deposit will be forfeited.

### **Guarantee**

A final count of the guaranteed number of guests is required 5 days in advance of event. Charges will be based on this final count. If fewer guests are served, charges will still be based on the guaranteed final count.

### **Staffing**

Servers, bartenders, attendants and culinary staff are charged at \$35 per hour, per person, including time for set-up and breakdown. The guest count as well as the scope of service will determine the number of staff. Staffing requirements will be established well before your event.

### **Rentals**

Rental fees are based upon the equipment, linen, china, glassware, etc. required for your event.

### **Trade Scrip**

Trade scrip is not accepted unless authorized by management prior to the event.

# Cocktail Service

We offer three styles of cocktail service for private dining:

- Host Consumption Bar:** A tab is run for every drink ordered and that tab will be added to the final bill.
- Cash Bar:** Guests pay for their own cocktails. (\$100 bartender/server fee for cash bars)
- Open Bar:** Charged per person by the hour.

## Host Consumption & Cash Bar Pricing Range

**House Brands** Mixed \$5 ❖ w/Juice \$6 ❖ Martini/Cosmo \$7  
Rail Vodka, Gin, Rum, Tequila, Scotch and Bourbon

**Call Brands** Mixed \$5.50 ❖ w/Juice \$6.50 ❖ Martini/Cosmo \$8  
Smirnoff, Smirnoff Flavored, Bombay, Bacardi, Bacardi Flavored, Malibu, Cuervo Gold, J&B, Seagram's 7 and Jim Beam

**Premium Brand** Mixed \$6.50-7.00 ❖ w/Juice \$7.50-8.00 ❖ Martini/Cosmo \$9.00-10.00  
Absolut, Absolut Flavored, Stoli, Stoli Flavored, Beefeater, Captain Morgan, Dewars, Jack Daniels

**Top Shelf Brands** Mixed \$8.00-10.00 ❖ w/Juice \$9.00-12.00 ❖ Martini/Cosmo \$10.00-\$12.00  
Ketel One, Grey Goose, Tanqueray, Bombay Sapphire, Hendrick's Gin, Makers Mark, Crown Royal

**Single Malt Scotches, Single Batch Bourbons & Top Shelf Tequilas** 2 ounce pours: \$12- \$24  
Check location for current stock.

Bottled Domestic Beer	\$ 4.25 - 5.00
Premium Bottled / Canned Beer	\$ 6.00 - 9.00
Domestic Draft Beer	\$ 5.25 - 6.00
Premium/Craft Draft Beer	\$ 7.00 - 9.00
House Wine by the glass	\$ 7.00
Premium Wine by the glass	\$ 8.00 - 12.00
Fountain Soda, Iced Tea, Hot Tea, Coffee	\$ 3.50 - 3.75
Bottled Soda and Water	\$ 4.00 - 4.25

# Open Bar Packages

## Full Bar Rates

### **Basic Open Bar Package**

**Two Hours: \$20.00 per person....Three Hours: \$24.00 per person....Four Hours: \$ 27.00 per person**

Includes: Rail Liquors, House Brand Martinis/Cosmos, Basic Open Bar Beer, House Wine and Soft Drinks.

**Basic Open Bar Beer:** Bud Light, Bud, Select, Select 55, Miller Lite, Coors Light, O'Douls Amber, Michelob Ultra, Michelob Light, Michelob Amber Bock, Bud Light Draft.

### **Call Brand Open Bar Package**

**Two Hours: \$24.00 per person....Three Hours: \$28.00 per person.....Four Hours: \$ 31.00 per person**

Includes: Call Liquors, Call Martinis/Cosmos, Call Brand Open Bar Beer, House Wine and Soft Drinks.

**Call Brand Liquor:** Smirnoff Vodka, Smirnoff Flavored Vodka, Bombay Gin, Bacardi Rum, Bacardi Flavored Rum, Malibu Rum, Cuervo Gold Tequila, J&B Scotch, Seagram's 7 and Jim Beam

**Call Brand Open Bar Beer** Basic Open Bar Beer + Some Local Craft (Schlafly, Urban Chestnut, Civil Life), Heineken, Amstel Light, Sam Adams.

### **Premium Brand Open Bar Package**

**Two Hours: \$28.00 per person.....Three Hours: \$32.00 per person....Four Hours: \$ 35.00 per person**

Includes: Premium Liquors, Premium Martinis/Cosmos, Premium Open Bar Beer, House Wine and Soft Drinks.

**Premium Brand Liquor:** Absolut Vodka, Absolut Flavored, Stoli Vodka, Stoli Flavored, Beefeater Gin, Captain Morgan Rum, Dewars Scotch, Jack Daniels

**Premium Brand Open Bar Beer:** Basic Open Bar Beer + Call Brand Open Bar Beer + Guinness and Some Local Craft (4 Hands Brewery).

### **Top Shelf Brand Open Bar Package**

**Two Hours: \$35.00 per person.....Three Hours: \$40.00 per person....Four Hours: \$ 45.00 per person**

Includes: Top Shelf Liquors, Top Shelf Martinis/Cosmos, Premium Open Bar Beer, Premium Wine and Soft Drinks.

**Top Shelf Brand Liquor:** Ketel One Vodka, Grey Goose Vodka, Tanqueray Gin, Bombay Sapphire Gin, Hendrick's Gin, Makers Mark, Crown Royal

**Note: For an Open Bar, no "shots" will be served.**

# Appetizer Trays

For a Cocktail Party or Appetizers before a meal  
Please submit your selections at least 3 days prior to your event.

## Cold Appetizers Trays

### Fresh Vegetables & Dip

Broccoli, cauliflower, carrots, celery, cucumbers and red bell peppers.

Served with choice of ranch, onion or spinach \* dip (add \$8 for spinach dip).

Small Tray (serves 8-10) \$35 Medium Tray (serves 14-18) \$60 Large Tray (serves 25-30) \$95

### Fresh Vegetables, Rye Bread & Dip

Round rye loaf scooped and filled with dill dip. Served with rye wedges, carrots, cucumbers, broccoli and red bell peppers.

16" Tray (serves 20-25) \$75

### Grilled Vegetable Antipasti

Grilled zucchini, yellow squash, eggplant, red bell peppers, asparagus and artichoke hearts drizzled with balsamic reduction. *Served chilled.*

Small Tray (serves 8-10) \$45 Medium Tray (serves 14-18) \$85 Large Tray (serves 25-30) \$140

### Domestic Cheese Sampler

A variety of domestic cheeses. Includes cheddar, Swiss, sharp white cheddar and pepperjack. Served with crackers and garnished with grapes.

Small Tray (serves 8-10) \$40 Medium Tray (serves 14-18) \$65 Large Tray (serves 25-30) \$100

### Cheese & Sausage Sampler

A variety of domestic cheeses and sausages served with crackers. Includes cheddar, Swiss, and pepperjack with Genoa salami, pepperoni and Andouille smoked sausage.

Garnished with grapes.

Small Tray (serves 8-10) \$40 Medium Tray (serves 14-18) \$65 Large Tray (serves 25-30) \$100

### Cheese & Fruit Sampler

Fresh sliced cantaloupe, pineapple, strawberries and grapes with cheddar, Swiss, and pepperjack. Garnished with grapes.

Small Tray (serves 8-10) \$45 Medium Tray (serves 14-18) \$75 Large Tray (serves 25-30) \$120

### Fresh Fruit Platter

Fresh sliced watermelon, cantaloupe, honeydew, pineapple and kiwi with strawberries and grapes.

Medium Tray (serves 14-18) \$70 Large Tray (serves 25-30) \$100

### Mediterranean Sampler

Hummus, tapenade and eggplant spread served with cucumbers, carrots, pita wedges and crostini.

Medium Tray (serves 14-18) \$65 Large Tray (serves 25-30) \$90

### **Mexican Layer Dip**

Refried beans, guacamole, sour cream, cheese, lettuce, black olives, pico de gallo, scallions and jalapenos. Served with tortilla chips.

**Small Tray (serves 8-10) \$35   Medium Tray (serves 14-18) \$55   Large Tray (serves 25-30) \$90**

### **Shrimp Cocktail**

Jumbo shrimp (21-25 shrimp per pound) peeled, deveined and cooked to perfection. Served with cocktail sauce.

**2 Pound Tray (42-50 shrimp) \$65   3 Pound Tray (63-75 shrimp) \$100  
4 Pound Tray (84-100 shrimp) \$135   5 Pound Tray (105-125 shrimp) \$170**

## **Hot Appetizers Trays**

### **Buffalo Wings**

Fresh chicken wings tossed with Louisiana hot sauce and served with ranch or blue cheese dressing. (Sold by weight)

**Small Pan (3 lbs = 24 pcs) \$48   Medium Pan (5 lbs = 40 pcs) \$80   Large Pan (7 lbs = 56pcs) \$112**

### **Breaded Chicken Tenders**

Lightly breaded chicken tenders fried golden brown and cut into bite size pieces. Served with your choice of honey Dijon, ranch, blue cheese or BBQ dip.

**Small Pan (18 tenders/36 pcs) \$50   Medium Pan (24 tenders/48 pcs) \$65   Large Pan (36 tenders/72pcs) \$100**

### **Potato Skins**

Idaho shells, cut in half and loaded with cheddar, provel, bacon and scallions. Served with sour cream dip.

**Small Pan (18 skins/36 pcs) \$36   Medium Pan (24 skins/48 pcs) \$48   Large Pan (30 skins/60 pcs) \$60**

### **Toasted Ravioli**

Plump breaded beef ravioli fried golden brown and sprinkled with parmesan cheese. Served with marinara sauce.

**Small Pan (36 pcs) \$36   Medium Pan (60 pcs) \$60   Large Pan (100 pcs) \$100**

### **Homemade Potato Chips**

Our homemade potato chips, lightly salted and sprinkled with parmesan cheese.

**Small Tray \$30   Medium Tray \$45   Large Tray \$60**

### **Sausage Stuffed Mushrooms**

Baked mushroom caps filled with Italian sausage stuffing.

**Small Pan (24 pcs) \$48   Medium Pan (36 pcs) \$72   Large Pan (48 pcs) \$96**

### **Crab & Crawfish Stuffed Mushrooms**

Baked mushroom caps filled with crab and crawfish stuffing.

**Small Pan (24 pcs) \$60   Medium Pan (36 pcs) \$90   Large Pan (48 pcs) \$120**

### **Mini Crab & Crawfish Cakes**

Our house made cakes griddled and served with remoulade sauce.

**Small Pan (24 pcs) \$60   Medium Pan (36 pcs) \$90   Large Pan (48 pcs) \$120**

## **Meatballs**

Cocktail meatballs (1/2oz) – Swedish style or baked in sweet and sour BBQ sauce.  
Small Pan (2 lbs=64 pcs) \$40 Medium Pan (3.5 lbs=112 pcs) \$70 Large Pan (5 lbs=160 pcs) \$100

## **Baked Spinach Artichoke Dip**

Served with pita and tortilla chips.

Small Pan (serves 6-8) \$40 Medium Pan (serves 12-14) \$65 Large Pan (serves 18-20) \$90

## **Spanakopita**

Spinach and Feta Cheese stuffed phyllo purses.

Small Pan (24 pcs) \$60 Medium Pan (36 pcs) \$90 Large Pan (48 pcs) \$120

## **Thai Chicken Skewers**

Spicy Thai marinated chicken skewers grilled and drizzled with Thai BBQ peanut sauce and garnished with crushed peanuts and cilantro.

Small Pan (24 skewers) \$96 Medium Pan (36 skewers) \$144 Large Pan (48 skewers) \$192

## **Greek Chicken Skewers**

Herb, garlic and yogurt marinated chicken skewers grilled and served with Tzatziki sauce.

Small Pan (24 skewers) \$96 Medium Pan (36 skewers) \$144 Large Pan (48 skewers) \$192

## **Grilled Chicken Quesadillas**

Griddled flour tortilla stuffed with grilled chicken, bell peppers, red onions, cheddar and provolone cheese. Served with guacamole, sour cream, house made salsa.

Small Pan (24 wedges) \$36 Medium Pan (40 wedges) \$60 Large Pan (64 wedges) \$96

## **Five Cheese Bruschetta**

Baguette slices with extra virgin olive oil, mozzarella, fontina, aged parmesan, asiago, smoked Gouda and chopped tomatoes. Baked and garnished with fresh basil.

Small Pan (24 wedges) \$42 Medium Pan (36 wedges) \$63 Large Pan (48 wedges) \$84

## **Mediterranean Bruschetta**

Baguette slices with garlic, extra virgin olive oil, feta, aged parmesan, sundried tomatoes, artichoke hearts, and Kalamata olives. Baked and garnished with fresh basil.

Small Pan (24 wedges) \$48 Medium Pan (36 wedges) \$72 Large Pan (48 wedges) \$96

## **Gourmet Pizza**

Choose from our Specialty 10" Pizzas:

BBQ Chicken \* Blackened Chicken \* Five Cheese Caramelized Onion, Bacon & Goat Cheese \* Wild Mushroom \* Salsiccia & Peppers \* Create Your Own

\$14 for each pizza



## Petite Sandwiches & Sliders

### **Smoked Turkey Breast \$36 per dozen**

House smoked turkey breast, Gouda cheese, caramelized onions, roasted red bell peppers and tomato-garlic aioli on petite rolls.

### **Roast Beef \$36 per dozen**

Roast beef, provolone cheese, grilled tomato, red onion and Dijon-garlic aioli on petite rolls.

### **Honey Baked Ham \$36 per dozen**

Ham, Swiss cheese, tomato, red onion and Dijon on petite rolls.

### **Grilled Portabella \$36 per dozen**

Grilled portabella mushroom slices, mozzarella, grilled tomato, caramelized red onion, mushroom pesto, tomato-garlic aioli on petite rolls.

### **Muffalato \$42 per dozen**

Our famous New Orleans Italian sandwich. Genoa salami, mortadella, ham, provolone and crushed olive salad on Italian sesame round cut into wedges.

### **Beef Tenderloin \$72 per dozen**

Grilled beef tenderloin with horseradish sauce on petite rolls.

### **Cheddar Burger Sliders \$48 per dozen**

Griddled burger, cheddar, fried onions, tomato-garlic aioli on petite rolls.

### **Buffalo Chicken Sliders \$48 per dozen**

Spicy Buffalo chicken tenders, provolone cheese, caramelized onion and ranch dressing on petite rolls.

### **Crabcake Sliders \$60 per dozen**

Griddled crab & crawfish cake, fried leeks and remoulade sauce on petite rolls.

# Tray Passed Hors D' Oeuvres

Minimum 25 Adults

Priced per dozen with a two dozen minimum per item.

Please submit selections three days prior to your event.

**\$100 fee per server for Tray Passed Hors D' Oeuvres**

## Cold Hors D' Oeuvres

Fresh Fruit & Cheese Skewers	\$36.00 per dozen
Jumbo Cocktail Shrimp	\$48.00 per dozen
Rice Paper Vegetable Spring Rolls	\$36.00 per dozen
Smoked Trout Canapés	\$48.00 per dozen
Smoked Salmon Canapés	\$48.00 per dozen
Beef Carpaccio Roulade	\$48.00 per dozen
Cucumber Cups with Hummus	\$36.00 per dozen
Crudite	\$36.00 per dozen

## Hot Hors D' Oeuvres

Sausage Stuffed Mushroom Caps	\$36.00 per dozen
Crab Stuffed Mushroom Caps	\$48.00 per dozen
Mini Crab & Crawfish Cakes	\$48.00 per dozen
Thai Chicken Skewers	\$48.00 per dozen
Greek Chicken Skewers	\$48.00 per dozen
Spanikopita (spinach & feta in phyllo)	\$48.00 per dozen
Mediterranean Bruschetta	\$42.00 per dozen
Bruschetta Margherita	\$36.00 per dozen
Mini Falafel	\$36.00 per dozen
Shrimp Rumaki	\$48.00 per dozen
Arancini (Risotto Balls)	\$36.00 per dozen

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Plated Meals - Lunch/Brunch

Minimum 25 Adults

Please limit your selections to a maximum of three.  
Please submit selections three days prior to your event.

### Entrées

Includes French rolls with honey pesto butter and soft drink.

- Fresh Grilled Salmon \$ 26** roasted tomato risotto, sautéed spinach, lemon butter sauce
- Fresh Roasted Mahi Mahi \$ 30** Basted with sundried tomato pesto, topped with balsamic reduction. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Grilled Fish Tacos \$19** soft flour tortillas, grilled tilapia, shredded cabbage, pico de gallo, queso fresco, chipotle aioli, cilantro
- Meatloaf \$17** House made and served over smashed Yukon gold potatoes with veal demi glace and fresh buttermilk onion strings. Served with fresh vegetables.
- Pan Roasted Tuscan Chicken \$20** Jumbo boneless breast of chicken, pan roasted and simmered in rosemary white wine reduction with prosciutto, fresh green beans, tomatoes, garlic, and mushrooms. Served over smashed garlic Yukon gold potatoes.
- Bayou Shrimp & Grits \$16** sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous Cajun butter sauce
- Seafood Gumbo \$18** From scratch and thickened with authentic Cajun black roux and loaded with andouille smoked sausage, lump crab, oysters, and shrimp. Served with rice.
- Sausage Risotto \$17** Italian sausage, pancetta, cherry tomatoes, peas, shiitake mushrooms, caramelized onion, aged parmesan (Italian sausage can be substituted with grilled chicken or shrimp).
- Cajun Pasta \$17** andouille smoked sausage, shrimp, blackened chicken, mushrooms, bell peppers, scallions, penne noodles, spicy Cajun tomato cream sauce
- Tequila Chicken Pasta \$17** Grilled chicken, scallions, roasted corn, red and yellow bell peppers and mushrooms sautéed and simmered with tri-colored bowtie noodles in a jalapeno cream sauce with tequila, fresh lime and cilantro.
- Tagliatelle Tutto Mare \$18** scallops, shrimp, calamari, fresh tagliatelle noodles, capers, seafood tomato sauce, topped with steamed mussels
- Pappardelle Bolognese \$16** roasted pork and beef bolognese, fresh pappardelle noodles, aged parmesan, dollop of ricotta, fresh basil
- Pad Thai \$15** A traditional spicy Thai stir fry with broccoli, lemon grass, baby corn, carrots, green onions, bell peppers tossed with rice stick noodles in a spicy ginger peanut sauce. Topped with bean sprouts, fresh lime and cilantro. Available with shrimp or grilled chicken.
- Vegetable Penne Pasta \$15** Sautéed seasonal squash, mushrooms, scallions, asparagus, tomatoes and broccoli tossed with penne noodles in a light sundried tomato pesto sauce. Also available with grilled chicken.
- Gourmet Pizza \$16** Choose from our Specialty Pizzas : Five Cheese \* BBQ Chicken \* Salsiccia & Peppers \* Blackened Chicken \* Wild Mushroom \* Caramelized Onion, Bacon & Goat Cheese or create your own using traditional sauce and toppings.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Plated Meals - Lunch/Brunch *continued*

### Entrée Salads

Includes French rolls with honey pesto butter and soft drink.

- Grilled Chicken House Salad \$20** Romaine, iceberg and field greens with tomatoes, eggs, cucumbers, onions, cheddar, provol and homemade croutons.
- Cobb Salad \$20** Romaine, iceberg and field greens with crisp bacon, grilled chicken, bleu cheese crumbles, tomatoes, avocados, sprouts and croutons. Served with your choice of dressing.
- Grilled Chicken Greek \$23** Romaine, iceberg and field greens tossed with feta, parmesan, artichoke hearts, pepperoncini, onions, tomatoes, kalamata olives, cucumbers and our herb vinaigrette.
- Grilled Chicken Caesar \$19** Crisp romaine, homemade croutons and parmesan tossed in our Caesar dressing.
- Smoked Salmon, Spinach & Field Greens \$20** with bleu cheese crumbles, toasted walnuts, red onions, al dente green beans, roasted red and yellow peppers and our balsamic vinaigrette.
- Grilled Steak Salad \$20** Choice sirloin, hot from the grill, sliced and served with a wedge of Danish bleu cheese over field greens tossed with caramelized red onions, al dente green beans and grilled tomatoes. Drizzled with balsamic syrup and topped with fried leeks.
- Chicken Walnut Salad \$17** Creamy chicken salad with walnuts and pineapples over a bed of greens with tomatoes, eggs, sprouts and avocados. Served with your choice of dressing.
- Fajita Salad \$18** A tortilla bowl stuffed with lettuce, cheddar, provol, tomatoes, guacamole and sour cream. Topped with spicy sautéed chicken, bell peppers and red onions. Fresh salsa and ranch dressing on the side. **Substitute steak...add \$2.**
- Chopped Thai BBQ Chicken \$20** Grilled chicken, romaine, red bell pepper, cucumber, cashews, scallions, carrots, cilantro, ginger-peanut dressing, Thai BBQ drizzle.

### Omelets

Served with house hash brown potatoes, toast and soft drink.

- Five Cheese & Chorizo Omelet \$16** Spicy chorizo sausage, tomatoes, mozzarella and provol cheese.
- Cajun Omelet \$16** Andouille smoked sausage, shrimp, bell peppers, onions, tomatoes, cheddar and provol cheese.
- Smoked Salmon Omelet \$16** Smoked salmon, spinach, roasted red and yellow peppers, mozzarella and provol.
- Spinach Bacon & Goat Cheese Omelet \$16** Spinach, applewood smoked bacon, goat cheese, mozzarella and provol.

### Brunch Specialties

Served with soft drink.

- Corned Beef Flannel Hash \$15** Saute of fresh potatoes, corned beef, onions and bell peppers topped with poached eggs. Served with toast.
- Breakfast Croissant \$15** A flaky croissant stuffed with eggs, ham, tomatoes, cheddar and provol. Served with house hash brown potatoes.
- Crab & Crawfish Cakes Benedict \$17** Griddled crab-crawfish cakes, tomatoes and poached eggs topped with hollandaise, tomato-garlic aioli and fresh cilantro. Served with house hash brown potatoes.
- Eggs Benedict \$15** A classic dish of poached eggs over an English muffin with Canadian bacon. Topped with hollandaise sauce and served with house hash brown potatoes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Plated Meals - Lunch/Brunch continued

### Burgers & Sandwiches

Served with fresh cut fries, homemade chips or coleslaw. Soft drink included.

- Cheeseburger \$16.5** half pound of ground chuck, grilled to your liking, topped with choice of cheese and served on a Kaiser.
- Chipotle BBQ Burger \$17.5** sharp white cheddar, chipotle bbq sauce, bacon, buttermilk onion rings, brioche bun
- St. Louis Bleus Burger \$17.5** bleu cheese crumbles, apple cured bacon, brioche bun
- Green Chile Cheeseburger \$17.5** fire roasted green chiles, pepperjack queso sauce, pickled red onions, brioche bun
- All-American Cheeseburger \$16.5** two quarter pound griddle seared patties, American cheese, lettuce, tomato, pickles, onions, Kaiser
- Turkey Burger \$15** prepared in house, charbroiled, served on a Kaiser
- California Turkey Burger \$17.5** turkey burger, blue cheese crumbles, apple cured bacon, avocado, lettuce, tomato, ranch dressing, brioche bun
- Hand Carved Turkey Club \$16** house smoked turkey breast, apple cured bacon, swiss, lettuce, tomato, croissant, side of mayonnaise
- Smoked Turkey Panini \$16** house smoked turkey breast, gouda cheese, caramelized red onions, roasted red bell peppers, tomato-garlic aioli, rustic white bread
- Grilled Chicken Club \$16.5** sharp white cheddar, apple cured bacon, tomato-garlic aioli, toasted brioche bun
- Cajun Chicken Grille \$16.5** blackened chicken breast, provel, sauteed peppers and onions, kaiser, side of cajun mayo
- Chicken Walnut Croissant \$16** A fresh baked croissant stuffed with our creamy chicken salad with walnuts and pineapples.
- Buffalo Chicken Melt \$16.5** breaded chicken tenders, Louisiana hot sauce, provel cheese, caramelized red onions, toasted kaiser, side of buttermilk ranch or blue cheese dressing
- Grilled Portabella Panini \$15** grilled portabella mushroom slices, caramelized red onion, tomatoes, mozzarella, mushroom pesto, tomato-garlic aioli, rustic white bread
- Steak Sandwich \$20** grilled sirloin, sharp white cheddar, sauteed mushrooms & onions, crusty baguette
- Roast Beef with Bacon & Swiss \$19.5** Thinly sliced top round roast beef served on a French loaf and topped with crisp applewood smoked bacon and Swiss cheese. Served with au jus.
- Muffalato \$16** olive salad, ham, salami, mortadella, provolone, muffalato bread
- Reuben \$18.5** Lean corned beef, Swiss, sauerkraut and thousand island on grilled marble rye.
- Fried Tilapia Po-Boy \$16.5** cheddar, lettuce, tomatoes, red onion, rémoulade sauce, baguette
- Grilled Salmon Club \$19.5** chilled salmon, apple cured bacon, lettuce, tomato, avocado, lemon aioli, multi-grain toast

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Plated Meals - Dinner

Minimum 25 Adults

Please limit your selections to a maximum of three.  
Please submit selections three days prior to your event.

### House Specialties & Pasta

Includes: Choice of House Salad, Caesar Salad, Italian Salad or Cup of Soup.  
French rolls with honey pesto butter  
Soft drink

**\*Designated menu items must be ordered prior to event with accurate count.**

- Fresh Grilled Salmon \$ 36** roasted tomato risotto, sautéed spinach, lemon butter sauce
- Walnut Encrusted Salmon \$38** Topped with cranberry red wine reduction and fried leeks.  
Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Stuffed Salmon \$40** Oven roasted with a crab-crawfish stuffing and topped with spicy garlic butter sauce. Served with herb rice and fresh vegetables.
- Fresh Roasted Mahi Mahi \$38** Basted with sundried tomato pesto and topped with balsamic reduction. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Grilled Fish Tacos \$25** soft flour tortillas, grilled tilapia, shredded cabbage, pico de gallo, queso fresco, chipotle aioli, cilantro
- Pan Roasted Tuscan Chicken \$30** Jumbo boneless breast of chicken, pan roasted and simmered in rosemary white wine reduction with prosciutto, fresh green beans, tomatoes, garlic, and mushrooms. Served over smashed garlic Yukon gold potatoes.
- Grilled Pork Rib Chops \$34** Grilled pork rib chops topped with sweet onion cream sauce and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Pan Seared Pork Tenderloin\* \$36** Fennel encrusted medallions of pork tenderloin topped with pan gravy and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Steak Frites \$33** Grilled top sirloin, herbed butter sauce, hand cut fries, fresh vegetables
- Bourbon Pepper Steak \$34** Pepper seared top sirloin topped with sweet onion bourbon sauce and fresh buttermilk onion strings. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Grilled Beef Tenderloin\* \$46** Eight ounces of grilled beef tenderloin medallions topped with brandy wild mushroom sauce. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. *\* Must be ordered prior to event.*
- Grilled Rib Eye Steak\* \$46** 12 ounce grilled rib eye steak. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. *\* Must be ordered prior to event.*
- New York Strip\* \$46** 12 ounce grilled strip steak. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. *\* Must be ordered prior to event.*
- Meatloaf \$30** House made and served over smashed Yukon gold potatoes with veal demi glace and fresh buttermilk onion strings. Served with fresh vegetables

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Plated Meals - Dinner continued

- Grilled Chicken Risotto \$30** Grilled chicken, cherry tomatoes, asparagus, mushrooms, scallions, aged parmesan and fresh basil.
- Wild Mushroom & Shrimp Risotto \$32** Shrimp, shiitake, portabella and brown mushrooms, spinach, cherry tomatoes and aged parmesan.
- Sausage Risotto \$30** Italian sausage, pancetta, cherry tomatoes, peas, shiitake mushrooms, caramelized onion, aged parmesan.
- Bayou Shrimp & Grits \$34** sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous cajun butter sauce
- Cajun Pasta \$30** andouille smoked sausage, shrimp, blackened chicken, mushrooms, bell peppers, scallions, penne noodles, spicy cajun tomato cream sauce
- Tequila Chicken Pasta \$30** Grilled chicken, scallions, roasted corn, red and yellow bell peppers and mushrooms sautéed and simmered with tri-colored bowtie noodles in a jalapeno cream sauce with tequila, fresh lime and cilantro.
- Tagliatelle Tutto Mare \$32** scallops, shrimp, calamari, fresh tagliatelle noodles, capers, seafood tomato sauce, topped with steamed mussels
- Pappardelle Bolognese \$29** roasted pork and beef bolognese, fresh pappardelle noodles, aged parmesan, dollop of ricotta, fresh basil
- Pad Thai \$27** A traditional spicy Thai stir fry with broccoli, lemon grass, baby corn, carrots, green onions, bell peppers tossed with rice stick noodles in a spicy ginger peanut sauce. Topped with bean sprouts, fresh lime and cilantro. Available with shrimp or grilled chicken.
- Vegetable Penne Pasta \$27** Sautéed seasonal squash, mushrooms, scallions, asparagus, tomatoes and broccoli tossed with penne noodles in a light sundried tomato pesto sauce or parmesan cream sauce. Also available with grilled chicken.
- Jambalaya \$30** Spicy, house made Cajun rice dish packed with andouille smoked sausage, tasso, shrimp and chicken.
- Seafood Gumbo \$32** From scratch and thickened with authentic Cajun black roux and loaded with andouille smoked sausage, lump crab, oysters, and shrimp. Served with rice.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Brunch Buffet

\$22.00 per person  
Minimum 25 Adults

Includes a soft drink, milk or juice.

## Brunch Buffet Selections - Choice of Six Items

Please submit selections three days prior to your event.

Roast Beef ❖ Honey Glazed Ham ❖ Tuna Salad Platter

Corned Beef Flannel Hash ❖ Cajun Pasta ❖ Pasta Salad

Chicken Walnut Salad ❖ Scrambled Eggs ❖ French Toast ❖ Belgian Waffles

Cheese Blintzes ❖ House Potato Hash ❖ Smashed Garlic Potatoes

Biscuits & Gravy ❖ Eggs Benedict ❖ Fresh Vegetables ❖ Bacon

Sausage Links ❖ Fresh Fruit ❖ Assorted Muffins, Cakes and Danish

Bagels, English Muffins and Mini Croissants ❖ Peel & Eat Shrimp

Beef Tenderloin (add \$8 per person) ❖ Crabcakes Benedict (add \$5 per person)

Jumbo Shrimp Cocktail (add \$5 per person) ❖ Nova Lox Display (add \$6 per person)

Smoked Fish Display (add \$6 per person) ❖ Omelets – From the Kitchen (add \$4 per person)

Omelet Station\* (add \$6 per person plus \$100 fee per attendant)

Carving Station\*\* (add \$8 per person plus \$100 fee per attendant)

### **\*Omelet Station** – \$4 per person plus \$75 attendant fee

Mushrooms ❖ Bell Peppers ❖ Onions ❖ Ham ❖ Bacon ❖ Black Olives ❖ Broccoli  
Smoked Salmon ❖ Andouille Smoked Sausage ❖ Italian Sausage ❖ Chorizo ❖ Spinach  
Cheddar-Provel Blend ❖ Mozzarella-Fontina Blend ❖ Goat Cheese

### **\*\*Carving Station** – \$4 per person plus \$75 attendant fee

Served with rolls and condiments

Choose two:

Honey Glazed Ham ❖ Top Round Roast Beef ❖ Roasted Turkey Breast ❖ Beef Tenderloin (add \$5)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# Dinner Buffet

\$24 per person  
Minimum 25 Adults

Includes: Two Entrees  
Two Sides  
Choice of House Salad, Caesar Salad, Italian Salad  
French rolls with honey pesto butter  
Soft drink

Please submit selections three days prior to your event.

## Entrees - Choose Two

Roast Beef Au Jus ❖ Honey Glazed Ham ❖ Roast Turkey with Pan Gravy

Roasted Pork Loin ❖ Pan Roasted Tuscan Chicken ❖ Chicken Picatta

Chicken Marsala ❖ Chicken Parmigiano ❖ Vegetable Penne Pasta

Baked Mostaccioli ❖ Penne Alfredo ❖ Lasagna (add \$2) ❖ Cajun Pasta (add \$2)

Veggie Lasagna (add \$4) ❖ Bowtie Tequila Chicken Pasta (add \$3)

Jambalaya (add \$3) ❖ Herb Roasted Chicken Breast (add \$2) ❖ Pasta Tutto Mare (add \$4)

Chicken Risotto (add \$3) ❖ Shrimp & Wild Mushroom Risotto (add \$4)

Steak & Shrimp Kabobs (add \$8) ❖ Prime Rib (add \$12)

Beef Tenderloin (add \$12) ❖ Lobster Tails (market)

Fresh Salmon (add \$5) ❖ Fresh Mahi Mahi (add \$5) ❖ Market Fish Selection (market)

Carving Station\* (add \$8 per person plus \$100 fee per attendant)

**\*Carving Station** – \$8 per person plus \$100 attendant fee

Choose two:

Honey Glazed Ham ❖ Top Round Roast Beef ❖ Roast Turkey  
Beef Tenderloin (add \$12) ❖ Prime Rib Au Jus (add \$12) ❖ Roasted Pork Loin

## Sides - Choose Two

Roasted New Potatoes ❖ Smashed Garlic Potatoes ❖ Au Gratin Potatoes

Rice Pilaf with Vegetables ❖ Sautéed Vegetable Medley ❖ Fresh Green Beans

Penne Alfredo ❖ Penne Marinara

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Dessert

## Plated Dessert

\*For an event where a main course is served, take 15% off the price of plated desserts (discount does not apply to dessert trays).

**New Orleans Bread Pudding \$9.5** Brioche bread pudding with pecans and golden raisins.  
Topped with bourbon sauce and Chantilly cream.

**Deep Dish Apple Pie \$9.5** Prepared with fresh apples, streusel topping and a scoop of vanilla ice cream.

**Snickers Pie \$8.5** Frozen favorite with vanilla ice cream, Snickers, caramel, fudge and an Oreo cookie crust.

**Tiramisu Cheesecake \$8** Cappucino and cocoa laced sweet Mascarpone cream cheese with rum soaked lady fingers set in a chocolate cookie crust.

**Chocolate Brownie Sundae \$8** Warm homemade brownie, vanilla ice cream, hot fudge, caramel, whipped cream.

**New York Style Cheesecake \$7.5** Plain cheesecake topped with strawberry sauce and chocolate drizzle.

## Dessert Trays

### Fresh Fruit Platter

Fresh sliced watermelon, cantaloupe, pineapple, honeydew,  
kiwi, strawberries and grapes.

Medium Tray (serves 14-18) \$70.00 Large Tray (serves 25-30) \$100.00

### Cookie Tray

An assortment fresh baked cookies.

Medium Tray (serves 15-20) \$50.00 Large Tray (serves 25-30) \$70.00

### Brownie & Dessert Bar Tray

An assortment of fresh baked brownies and dessert bars.

Medium Tray (serves 15-20) \$60.00 Large Tray (serves 25-30) \$85.00