



Saint Louis Zoo Catering Menu

**Flora,
fauna
& flawless
events.**



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instincts.**

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Saint Louis Zoo Event Catering

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ALLERGEN KEY

- Gluten-Free (GF)
- Vegetarian (V)
- Contains Nuts (N)
- Sesame (S)

Guidelines For Saint Louis Zoo Event Catering

- Final guest counts are due ten 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 beverages into the venue. All outside food or beverages will be removed from the event. Leftover food and beverages may not be removed from the venue. Wedding cake is the only exception.
- Wedding cakes must be cut and plated by the Saint Louis Zoo Culinary Staff and should be ordered with the same quantity as your final guest count. Any bakery can be chosen and contracted directly. Please provide the name and contact information for your bakery one month in advance to your Event Service Representative and we will contact them to make arrangements for delivery.
- Minors will not be served alcoholic beverages.
Saint Louis Zoo Event Catering reserves the right to request photo ID 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 Event Manager for details.
- White linens and standard colored napkins are included for all tables. Floor-length and standard color linens are available for an additional \$1.50 per guest. Wedding packages include floor-length and standard color linens and napkins.
- Complimentary tastings are available after your event is booked. If you request a tasting prior to booking, there is a \$25 fee per entree. Please contact your Event Manager for details and to schedule.
- Plated dinner may choose up to two entrée dinner options, additional options incur a \$6.95 upcharge per guest. Most special Dietary restrictions will be accommodated.
- Custom plated menus available starting at \$75 pp. Custom menus require three months advance notice.
- Events with multiple entrée choices must identify each guest's chosen meal utilizing the color-coded legend below.
- A sticker should be placed on the back of the place card or on the guest's name tag.
 - › Beef = Red
 - › Chicken = Yellow
 - › Fish = Blue
 - › Vegetarian = Green
 - › Children's = Orange

All other dietary restrictions and allergies color codes will be discussed with your Private Event Manager.

Pricing subject to change.

Corporate Package

Price per guest: \$58.50

Includes coffee, iced tea, hot tea, soft drinks and water

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

Service time: One hour for buffets

CONTINENTAL BREAKFAST

Assorted Juices

Variety of Freshly Baked Breakfast Pastries-(N)

Seasonal Fresh Fruit

Hot Breakfast Upgrade\$6.00 per guest

Choose one item from each category

Eggs

Traditional Scrambled Eggs

Garden Vegetable Frittata

Breakfast Sandwiches: Bacon, Egg and Cheese;

Pork Sausage, Egg and Cheese; Egg and Cheese

Meat

Crisp, Smoked Bacon

Pork Sausage Links

Potatoes

Herb-Roasted New Potatoes

Breakfast Potatoes with Peppers and Onions

MID-MORNING BREAK

Assorted Trail Mix and Breakfast Bars

AFTERNOON BREAK

Choice of three:

Assorted Cookies, Brownies, Assorted Snack Bars,

Trail Mix, Popcorn or Pretzels

LUNCH

Choice of Sandwich and Salad Buffet, Plated Entree, or Themed Buffet

Sandwich and Salad Buffet

Kettle-Cooked Chips

Salads

Choice of one:

Garden Salad

Classic Tossed Caesar Salad

Greek Pasta Salad

Italian Salad

Greek Salad

Dressings

Choice of two:

House (Mayfair), Buttermilk Ranch,

Balsamic Vinaigrette, Poppy Seed, Sweet Italian,

Creamy Caesar

All dressings are **(GF)**

Sandwiches

Choice of three sandwiches:

Chicken Caesar Wrap

Grilled and seasoned chicken breast strips, romaine

lettuce, Parmesan cheese, croutons, red onion and

Caesar dressing, rolled in a herb tortilla

Smoked Turkey Jack

Sliced smoked turkey breast, Monterey Jack cheese,

tomato and lettuce on wheat bread

Honey Ham 'n' Cheddar

Thinly sliced honey ham, mild cheddar cheese, tomato

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 and red grapes, served

on a flaky croissant

Smoked Turkey BLT

Sliced and smoked turkey breast, lettuce,

sliced tomato and crispy bacon on wheat 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

Italian Roast Beef and Swiss

Roast beef with shredded lettuce, provolone,

Giardiniera, served on an Italian hoagie

Greek Veggie Wrap

Tomato, cucumber, red onion, spinach, chickpeas,

feta cheese crumbles and creamy yogurt tzatziki,

*served in a herb wrap **(V)***

Vegan Option Additional \$1.50 per guest

PLATED ENTREE - ADDITIONAL \$1.50 PER GUEST

Lunch entrees served with a Garden or Caesar salad, two dressings, choice of one vegetable, one starch and freshly baked rolls

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)

Wild Mushroom Cannelloni

Ricotta, spinach, roasted red peppers and white sauce (V)

Starches

Seasoned Potato Wedges, Roasted Garlic Mashed Potatoes, Wild Rice Blend

Vegetables

Fresh Seasoned Green Beans, California Blend, Broccolini

THEMED BUFFET

Service Time: One Hour

Asian (S)

Asian Salad

Mixed field greens, mandarin oranges, bell peppers, snow peas, julienne carrots and bamboo shoots with a toasted sesame dressing

White Rice

Choice of one:

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

Choice of two:

Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken

Fried Five-Spice Tofu and Sweet and Sour Shrimp additional \$2 per guest

Choice of one:

Vegetarian Stir-Fry (Fried Five-Spice Tofu additional 50 cents per guest), Vegetable Fried

Rice, Asian Seasoned Green Beans

Island Feast

Choice of one:

Coconut Shrimp with Orange Sauce or Vegetable Samosa with Cilantro Chutney

Caribbean Salad

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

Cilantro Lime Rice or Red Beans and Rice,

Choice of two:

Jerk Chicken, Caribbean Pork Loin with Pineapple Relish, Blackened Salmon with Caribbean Pepper Sauce

Choice of two:

Cuban Corn, Pineapple Braised Greens, Roasted Sweet Potatoes

Southwest Fiesta

Southwest Salad

Served with corn, red peppers, green onions, tomatoes and crispy tortilla strips with an avocado ranch dressing

Southwest Chicken Egg Rolls with Chipotle Ranch or Black Bean Empanada Chips and Salsa

Choice of two:

Zesty Beef Tacos, Pork Carnitas, Chicken Fajitas, Beef Fajitas (beef additional \$1 per guest), Mahi Mahi Fish Tacos (additional \$1.50 per guest) *Served with Corn and Flour Tortillas, Diced Tomatoes, 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

Tossed Caesar or Italian Salad

Freshly Baked Garlic Parmesan Bread

St. Louis-Style Toasted Ravioli

Choice of two:

Traditional Meat Lasagna, Vegetable Lasagna with Bechamel Sauce, Crispy Chicken Parmesan, Cheese or Beef-Stuffed Tortellini with Choice of Pesto Cream Sauce, Red Sauce or White Sauce

Choice of one:

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

Breakfast

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

Unless noted, includes assorted juices, coffee, hot tea, and water

Service time: one hour

BUFFETS

Buffets served with Freshly Baked Biscuits

Red Rocks \$18.50

Choose one item from each category below

River's Edge \$22.50

Choose two items from each category below

Eggs

Traditional Scrambled Eggs
Garden Vegetable Frittata
Choice of Quiche: Three-Cheese, Mushroom, Gruyere and Spinach, and Bacon, Gruyere and Scallion

Meat

Crisp Smoked Bacon
Pork Sausage Links

Potatoes

Herb-Roasted New Potatoes
Breakfast Potatoes with Peppers and Onions

Sweets

Assorted Freshly Baked Pastries (N)
Seasonal Fresh Fruit

ADD-ON ITEMS

Price Per Guest

Waffles..... **\$3.00**

French Toast with berry compote and whipped cream..... **\$3.00**

Country Gravy..... **\$2.50**

Mini Bagel with Cream Cheese **\$2.00**

Yogurt and Granola **\$2.00**

CONTINENTAL BREAKFAST

Selections served buffet-style

Fragile Forest \$7.00

Assorted freshly baked pastries. Juice not included.

Historic Hill.....\$8.00

Assorted freshly baked pastries

The Wild \$10.50

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

Bacon, Egg and Cheese
Pork Sausage, Egg and Cheese
Egg and Cheese

Polar Bear Point..... \$10.50

Assorted freshly baked pastries (N)

Seasonal fresh fruit

Sea Lion Sound \$18.50

Assorted freshly baked pastries (N)

Seasonal fresh fruit

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

Bacon, Egg and Cheese
Pork Sausage, Egg and Cheese
Egg and Cheese

Lunch Entrees

Lunch served with freshly baked rolls, lemonade, iced tea and water

Served with choice of salad, two dressings, one starch and one vegetable

SALADS

Choice of one:

Garden Salad

Classic Tossed Caesar Salad

Dressings

Choice of two:

House (Mayfair), Buttermilk Ranch,

Balsamic Vinaigrette, Poppy Seed, Sweet Italian, Creamy Caesar

All dressings are **(GF)**

ENTREES

Choice of one:

Chicken Caprese \$29.50

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken \$28.00

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala \$28.50

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

Wild Mushroom Cannelloni (V) \$24.25

Ricotta, spinach, roasted red peppers and white sauce

Pan-Seared Mahi Mahi (sustainable) \$30.25

Served with a lemon caper sauce (GF)

Beef Teriyaki Kabobs..... \$28.50

Marinated tenderloin tips skewered with peppers and onions, topped with teriyaki sauce (S)

Grilled Salmon Filet (sustainable)..... \$30.00

Served with a dill beurre blanc (GF)

Grilled Flank Steak \$30.00

Grilled and sliced flank steak with chimichurri sauce (GF)

STARCHES

Choice of one:

Mashed Potatoes, Roasted-Garlic Mashed Potatoes, Wild Rice Blend, Herb Risotto

VEGETABLES

Choice of one:

Fresh Seasoned Green Beans; Asparagus; Broccoli

DESSERTS

Additional \$5 per guest

Traditional Carrot Cake with Cream Cheese Icing (N), Chocolate Cake and New York-style Cheesecake

Lunch Buffet

Price per guest \$37: Children (2-12): \$26

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

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

Service time: one hour

Available from 11 a.m.-3 p.m.

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

Substitute soup for salad: \$1.25 per guest

Add soup: \$3.50 per guest

SALADS

Choice of one:

Garden Salad

Classic Tossed Caesar Salad

Greek Pasta Salad

Seasonal Fresh Fruit

Dressings

Choice of two:

House (Mayfair), Buttermilk Ranch,

Balsamic Vinaigrette, Poppy Seed, Sweet Italian,

Creamy Caesar

All dressings are **(GF)**

CHEF JIM'S SIGNATURE HOMEMADE SOUPS

Italian Wedding Soup

Homestyle Creamy Chicken Noodle

Minestrone **(GF)**

Tomato Bisque **(V) (G)**

Cheese Broccoli **(V)**

Creamy Mushroom **(V)**

ENTREES

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 Tri Tip

*Hand-rubbed and slow-roasted, served with housemade 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)***

Beef or Cheese Tortellini

Served with choice of pesto cream sauce, red sauce or white sauce

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, California Blend (Broccoli, Cauliflower, Carrots, Red Peppers, Squash and Zucchini)

DESSERTS

SPECIALTY SWEETS

St. Louis Favorite Goopy Butter Cake

Traditional or chocolate; St. Louis Specialty

Classic Cinnamon Apple Bread Pudding

Served with a caramel rum sauce

Homestyle Warm Apple Crisp

Served buffet style only

Cookies

Brownies

CAKES

Additional \$2.50 per guest

Traditional Carrot Cake with

Cream Cheese Icing (N)

Chocolate Cake

HANK'S CHEESECAKES

Additional \$2.50 per guest; St. Louis Specialty

New York-Style

Key Lime

Praline **(N)**

Double Chocolate

White Chocolate Raspberry

Sugar-Free New York-style

Themed Lunch Buffets

All buffets served with lemonade, iced tea and water

Service time: One hour

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

Children (2-12): \$26

All buffets come with cookies and brownies

ASIAN (\$) \$38.50

Asian Salad

Mixed field greens, mandarin oranges, red bell peppers, snow peas, julienne carrots and bamboo shoots with a toasted sesame dressing

White Rice

Choice of one:

Pork Egg Roll, Pork or Veggie Pot Stickers, Vegan Spring Rolls, Crab Rangoon with Sweet and Sour Sauce, and Chinese Mustard Sauce

Choice of two:

Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken

Fried Five-Spice Tofu and Sweet and Sour Shrimp Additional \$2 per guest

Choice of one:

Vegetarian Stir-Fry (Five-Spice tofu additional 50 cents per guest), Vegetable Fried Rice, Asian Seasoned Green Beans

ISLAND FEAST \$38.50

Choice of one:

Coconut Shrimp with Orange Sauce or Vegetable Samosa with Cilantro Chutney

Caribbean Salad

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

Cilantro Lime Rice or Red Beans and Rice

Choice of two:

Jerk Chicken, Caribbean Pork Loin with Pineapple Relish, Blackened Salmon with Caribbean Pepper Sauce

Choice of two:

Cuban Corn, Roasted Sweet Potatoes, Pineapple Braised Greens

SOUTHWEST FIESTA \$38.50

Southwest Salad

Served with corn, red peppers, green onions, tomatoes and crispy tortillastrips with an avocado ranch dressing,

Southwest Chicken Egg Rolls with Chipotle Ranch or Black Bean Empanada Chips and Salsa

Choice of two:

Zesty Beef Tacos, Pork Carnitas, Chicken Fajitas, Beef Fajitas (beef additional \$1 per guest), Mahi Mahi Fish Tacos (additional \$1.50 per guest) *Served with Corn and Flour Tortillas, Diced Tomatoes, 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 \$38.50

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

Choice of two:

Traditional Meat Lasagna; Vegetable Lasagna with Bechamel Sauce; Crispy Chicken Parmesan; Cheese or Beef-Stuffed Tortellini with choice of Pesto Cream Sauce, Red Sauce or White Sauce

Choice of one:

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

Sandwich Buffet

Available for lunch only

All buffets served with iced tea, lemonade, and water

Your choice of three sandwiches and one salad

Served with cookies and brownies

Substitute soup for salad: \$1.50 per guest

Add soup (choice of one): \$2.75 per guest

Service time: One hour

SANDWICHES AND WRAPS \$20.25

Served with Kettle-Cooked Potato Chips

Choice of three:

Smoked Turkey Jack

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

Honey Ham 'n' Cheddar

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

Italian Beef and Swiss

Roast Beef with shredded lettuce, provolone and Giardiniera served on an Italian hoagie

Chicken Caesar Wrap

Grilled and seasoned chicken breast strips, romaine lettuce, Parmesan cheese, croutons, red onion and Caesar dressing, rolled in a herb tortilla

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 and red grapes, served on a flaky croissant

Smoked Turkey BLT

Sliced smoked turkey breast, lettuce, sliced tomato and crispy bacon on wheat 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

Greek Veggie Wrap (V)

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

Vegan Option Additional \$1.50 per guest

Chicken Caprese

Sliced chicken, fresh mozzarella, pesto, tomato, lettuce, balsamic mayo on ciabatta

Honey Ham with Brie

Honey ham, brie, orange marmalade, red onion, and lettuce on an Italian hoagie

Curry Chicken

Curry rubbed chicken, mango chutney, brie, red onion, and lettuce on ciabatta

SALADS

Add Chicken for Additional \$1.50 Per Guest

Choice of one:

Caesar Salad

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

Garden Salad

Artisan lettuce, shredded carrots, sliced cucumber, and tomatoes

Greek Pasta Salad

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

Greek Salad

Cucumber, Feta cheese, red onion, roasted red pepper, tomato, Kalamata olives and chickpeas

Italian Salad

Mixed greens, salami, pepperoni, pepperoncini, shredded provolone, red onion, Kalamata olives, roasted red pepper, sweet Italian dressing

Dressings

Choice of two:

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

*All dressings are (GF)

CHEF JIM'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 & Late-Night Snacks

Price per guest

Service time: One hour

Sweet Tooth.....\$6.25

Freshly baked cookies and double-chocolate brownies

Santa Fe Snacks..... \$12.75

Tortilla chips, garden salsa, creamy guacamole, hot queso dip, crispy cinnamon churros and southwest chicken egg rolls with chipotle ranch dip

Ballpark Break \$10.25

Warm jumbo pretzels with mustard dip, freshly popped popcorn, dry roasted peanuts and kettle corn (N)

Healthy Start \$12.00

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

Healthy Eats \$12.00

Fresh garden veggies with housemade buttermilk ranch dip, fresh seasonal fruit bowl, assorted snack bars and trail mix

Artisan Break.....\$15.75

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

A La Carte

Freshly Popped Popcorn..... \$2.50

Cotton Candy..... \$2.50

Mini Pretzel Twists..... \$2.00

Bag of Chips..... \$2.00

Kettle Corn \$2.50

Animal Crackers..... \$2.00

Brownies \$2.25

Assorted Snack Bars..... \$2.50

Assorted Trail Mix..... \$2.50

Assorted Breakfast Bars..... \$2.75

Assorted Cookies..... \$3.25

Warm Pretzels with Cheese and Mustard.... \$4.00

All Day Coffee, Tea and Water
per person \$2.00

Assorted Soft Drinks \$4.00

Zoovenir Sipper..... Call for price
Reusable souvenir cup; comes with first-fill coupon

LATE-NIGHT SNACKS

Minimum 25 guests

Late-Night Snacks are available as an add on to a catered meal and not available as a stand-alone option

Sweets Package

25 people.....\$90.00

50 people.....\$150.00

Assorted housemade gourmet cookies, double-chocolate brownies

Nacho Bar

25 people.....\$125.00

50 people..... \$220.00

Tortilla chips, queso, salsa, jalapeño, sour cream, guacamole and lettuce. Add taco meat or fajita chicken \$30 for 25, \$60 for 50

Slider Bar

25 people.....\$90.00

50 people.....\$155.00

Mini beef sliders with cheese and chips

Popcorn Bar

25 people..... \$100.00

50 people..... \$200.00

Popcorn, kettle corn, pretzels, M&M's, mini chocolate bars, Twizzlers, Reese's Pieces, chocolate-covered raisins

Bite-Sized Pretzels

25 people..... \$55.00

50 people..... \$100.00

Served with cheese and mustard

Chicken Wings

25 people..... \$140.00

50 people.....\$250.00

Tossed in buffalo or teriyaki sauce; served with blue cheese and ranch

Barbecue Picnic Buffet

Price per guest: \$26.00

Children (2-12) \$18

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

Service time: One hour

All buffets are served with crispy kettle-cooked potato chips, freshly baked cookies and brownies, lemonade, iced tea, and water.

If appropriate for menu choices, buffets will include fresh bakery buns, a cheese and relish tray, and condiments.

BARBEQUE PICNIC

Includes Grilled Hamburgers, Hotdogs, and G&W Bratwurst

Choice of two:

(Western Molasses) Baked Beans, (Mustard) Potato Salad, (Creamy Poppy Seed) Slaw, (Grilled) Corn on the Cob, Veggie Pasta Salad, Garden Salad with choice of two dressings.

Dressings

Choice of two:

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

All dressings are **(GF)**

Protein Substitutions and Additions

Add additional protein choices to the Standard BBQ or substitute for one or all of the standard choices. Pricing is per person

Jumbo Quarter Pound All Beef Hotdog \$1.50
or add Jumbo dogs to your BBQ..... \$4.00

Jumbo Quarter Pound All Beef Hotdog
Substitution \$1.50
Add on \$4.00

Saint Louis Zoo's Own Quarter Pound Smoked Cheddar Sausage
Substitution \$3.00
Add on \$5.00

Pulled Pork
Substitution \$3.50
Add on \$5.50

6oz. Pork Steaks
Substitution \$4.50
Add on \$6.50

House Smoked Brisket
Substitution \$8.00

Add on \$10.00

Barbeque Chicken
Substitution \$2.00
Add on \$4.50

House Smoked Saint Louis Style Ribs
Substitution \$6.00
Add on \$8.00

Side Dish Substitutions and Additions

Pricing is per person

Mac-n-Cheese
Substitution \$1.50
Add on \$3.50

Country Style Green Beans, Slow Cooked with Caramelized Onions and Bacon
Substitution \$1.00
Add on \$3.00

Plant Based Options

Black Bean Veggie Burgers available for an additional \$1.50 per guest

Impossible Burgers (vegan) available for an additional \$2.00 per guest

Boxed Sandwiches and Salads

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

All choices served with a Freshly Baked Cookie, Soft Drink or Water

Gluten-free bread additional \$1.50 per guest

Choice of three: Any combination of salad and/or sandwich \$18.50

SANDWICHES

Served with a Choice of Fresh Veggie Pasta Salad, Potato Chips or Mustard Potato Salad (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 herb tortilla

Smoked Turkey Jack

Sliced smoked turkey breast, Monterey Jack cheese and lettuce on wheat 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 and red grapes, served on a flaky croissant

Smoked Turkey BLT

Sliced and smoked turkey breast, lettuce, sliced tomato and crispy bacon on wheat 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

Greek Veggie Wrap

Tomato, cucumber, red onion, spinach, chickpeas, feta cheese crumbles and creamy yogurt tzatziki, served in a herb wrap (V)

Vegan Option Additional \$1.50 per guest

SALADS

Served with Crackers; Add Chicken Additional \$1.50 Per Guest

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 housemade 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 **(GF)**

Hors d'oeuvres

All prices are per piece

HOT HORS D'OEUVRES

Thai Pork Meatballs	\$2.50
<i>Seasoned with lemongrass and ginger (S)</i>	
Toasted Ravioli	\$2.00
<i>Hand-breaded, beef-stuffed ravioli served with marinara; St. Louis Specialty</i>	
Asian Pot Stickers	\$2.50
<i>Pork filling, served with sweet and sour sauce</i>	
Bacon-Wrapped Dates	\$2.50
<i>Medjool dates wrapped in hickory-smoked bacon (GF)</i>	
Vegan Spring Rolls	\$3.50
<i>Vegan egg rolls, served with Asian mustard sauce (V) (S)</i>	
Crab Rangoon	\$2.50
<i>Lightly sweetened cream cheese and crab meat, served with sweet and sour sauce</i>	
Southwest Chicken Egg Rolls	\$3.25
<i>Stuffed with chicken, corn, black beans and peppers, served with chipotle ranch dip</i>	
Chicken Satay	\$3.50
<i>Marinated with fresh ginger, garlic and spices (GF) (S)</i>	
Wild Mushroom Arancini	\$3.00
<i>Served with marinara (V)</i>	
Coconut Shrimp	\$3.25
<i>Coconut-breaded, deep-fried shrimp with a sweet orange sauce</i>	
Mini Teriyaki Beef Kabobs	\$3.25
<i>Marinated sirloin tips skewered with peppers and onions (S)</i>	
Raspberry Brie Phyllo Bites	\$3.00
<i>Raspberry and brie cheese wrapped in a light phyllo cup (V)</i>	
Traditional Spanakopita	\$3.00
<i>Spinach filling in a crispy phyllo shell (V)</i>	
Falafel	\$3.00
<i>With tzatziki (V)</i>	

Crab Cake	\$3.25
<i>Housemade crab fritter served with mustard remoulade</i>	
Grilled Marinated Shrimp Rumaki	\$3.50
<i>Grilled shrimp wrapped with hickory-smoked bacon (GF)</i>	
Mini Beef Wellington	\$3.50
3oz Beef Slider with Cheese	\$4.00
Bacon-Wrapped Scallops (GF)	\$4.25

COLD HORS D'OEUVRES

Southwest Black Bean Pinwheels	\$2.50
<i>Black beans, corn, roasted red peppers, green onion and cheddar cheese with a Southwest-seasoned cream cheese, rolled in a herb tortilla (V)</i>	
Smoked Salmon and Cucumber Canapes ..	\$2.50
<i>Thinly sliced smoked salmon and coriander cream cheese atop a cucumber slice (GF)</i>	
BBQ Grilled Shrimp	\$3.50
<i>Marinated shrimp, grilled and glazed with housemade barbecue sauce</i>	
Antipasto Skewers	\$3.00
<i>Marinated mozzarella and artichoke, Kalamata olive and salami (GF)</i>	
Shrimp Cocktail	\$3.50
<i>Seasoned and boiled shrimp, served with cocktail sauce (GF)</i>	
Thyme Goat Cheese and Roasted Beet Tartlet	\$3.50
<i>Thyme goat cheese and roasted beets in a crispy phyllo cup with a balsamic reduction drizzle (V)</i>	
Vegetarian Bruschetta	\$3.25
<i>Fire-roasted apple with caramelized onion and brie cheese, local tomatoes with fresh mozzarella (V)</i>	
Bruschetta	\$3.25
<i>Grilled shrimp with roasted red pepper and garlic spread, beef tenderloin with caramelized onion and herbed boursin</i>	
Deviled eggs	\$2.50
<i>Topped with crispy jalapeno bacon and chive</i>	

Hors d'oeuvres Continued

All prices are per guest

STATIONARY DISPLAYS

Minimum 25 guests for all Stationary Displays

Crudités..... \$5.00

Assorted fresh vegetables, served with ranch dipping sauce (GF) (V)

Seasonal Fresh Fruit..... \$5.50

Assorted seasonal fresh fruits (GF) (V)

Grilled Vegetables..... \$7.50

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

Gourmet Cheese..... \$7.00

Gourmet cheeses, nuts, fruits, and assorted breads and crackers (N)

Antipasto..... \$8.50

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

Shrimp Cocktail \$9.00

Served with cocktail sauce and lemon wedges (GF)

Mediterranean Hummus \$8.25

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

Santa Fe..... \$12.75

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

Gourmet Cheese and Charcuterie..... \$9.25

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

Stations

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: One hour

Price per guest

STATIONS AND ACTION STATIONS

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

Pasta\$12.50

Culinary Attendant Required

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, Artichoke Hearts, Tomatoes and
Parmesan Cheese

Served with garlic bread

Add Chicken.....\$1.50

Add Shrimp.....\$3.00

Asian Stir-Fry (S)

Culinary Attendant Required

Chicken\$14.00

Beef.....\$15.25

Shrimp.....\$16.50

Carrots, Celery, Snow Peas, Onions, Red Peppers,
Broccoli, Mushrooms, Water Chestnuts,
Teriyaki, and Sweet and Spicy Ginger Sauces
White Rice

Fajita

Chicken\$14.00

Beef.....\$15.25

Shrimp\$16.50

Flour Tortillas, Peppers, Onions, Tomatoes,
Shredded Lettuce, Cheddar Cheese, Jalapenos,
Sour Cream, Salsa, Guacamole

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.....\$18.00

Hand-Rubbed Roasted Prime Rib\$17.00

Smoked Beef Brisket \$16.00

House Smoked Pork Loin..... \$16.25

House Smoked Turkey Breast\$15.25

RECEPTION DISPLAYS

Unattended

Salad Bar\$11.00

Spring Mix and Romaine Blend
Grape Tomatoes, Cucumbers, Broccoli,
Mushrooms, Carrots, Red Bell Peppers, Olives,
Artichoke Hearts, Crispy Bacon, Shredded
Cheddar, Parmesan Cheese and
Seasoned Croutons

Add Chicken.....\$1.50

Choice of three dressings:

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

Mashed Potato Bar..... \$12.00

Roasted Garlic Potatoes and Plain Potatoes
Cheddar Cheese, Smoked Gouda, Crisp Bacon,
Broccoli, Mushrooms, Sour Cream, Chives and
Homestyle Gravy

Add Crispy Chicken.....\$2.00

Mac 'n' Cheese Bar..... \$12.00

Cavatappi Pasta
Aged Cheddar and Monterey Jack Cheese Sauces
Diced Grilled Chicken, Crisp Bacon, Roasted Red
Peppers, Tomatoes, Broccoli, Green Onions and
Crispy Fried Onions

Add Pulled Pork\$2.00

Add Shrimp\$3.00

Slider Bar \$14.00

Served with housemade potato chips

Choice of two:

Crispy Buffalo Chicken with Blue Cheese

Fried Portobello Mushroom with Roasted

Red Pepper Mayo and Boursin Cheese

Smoked Pulled Pork with Vinegar Slaw

Sliced Smoked Brisket with Tangy Barbecue

Sauce, Crisp Pickles and Cheddar Cheese

Classic Beef Mini Mac with American Cheese,

Lettuce and Housemade Special Sauce

Spicy Grilled Chicken Topped with Pepper Jack
Cheese and Herb Mayo

Dinner Entrees

All entrees served with one salad, two dressings, one vegetable, one starch, freshly baked rolls, coffee, water, and one dessert

SALADS

Choice of two:

Garden Salad

Spring Mix Salad with Candied Pecans, Red Onions and Strawberries

Classic Tossed Caesar Salad

Dressings

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

All dressings are **(GF)**

ENTREES

Choice of one entree*

Roasted Vegetable Terrine..... \$31.25

A tower of various roasted vegetables, topped with seared grape tomatoes and balsamic glaze **(V)**

Wild Mushroom Cannelloni \$31.25

Ricotta, spinach, roasted red peppers and white sauce **(V)**

Chicken Caprese \$45.75

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

Lemon and Panko-Encrusted Chicken ... \$45.75

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala \$46.00

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

Roasted Pork Loin \$45.75

Citrus-brined and served with a savory pork jus **(GF)**

Pan-Seared Mahi Mahi (sustainable) \$52.25

Served with a lemon caper sauce

9oz Frenched Pork Chop \$47.00

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

Grilled Salmon Filet (sustainable)..... \$48.25

Served with a dill beurre blanc **(GF)**

Swordfish \$50.75

Served with Provencal sauce, olives, tomatoes and capers

12oz New York Strip Steak..... \$53.75

Served with an herb compound butter

12oz Roasted Prime Rib..... \$61.50

Slow roasted, served with housemade horseradish sauce

Beef Tenderloin..... \$56.25

Grilled 6oz filet, served with herbed garlic butter and red wine bordelaise (creamy wild mushroom sauce an additional \$1.50 per guest)

Colorado Lamp Chop \$65.25

Served with lamb and mint jus

DUO PLATES

Seared Filet and Jumbo Shrimp..... \$63.25

Served with bordelaise and scampi sauce

Seared Filet and Chicken \$62.25

Served with bordelaise and beurre blanc

Seared Filet and Herb Crusted Salmon .. \$63.75

Served with bordelaise and beurre blanc

Surf and Turf \$80.75

Served with filet and lobster tail

STARCHES

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

VEGETABLES

Chef's Choice of Seasonal Vegetable

DESSERTS

Traditional Carrot Cake with Cream Cheese Icing

Chocolate Cake

Key Lime Cheesecake

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

*Gluten-free, vegetarian and vegan choices — as well as dietary restrictions — are always accommodated

Tablesides wine service available
All Plated Chicken is Halal Certified

Dinner Buffet

Price per guest: \$58.50

Children (2-12): \$33.50

Dinner buffet served with freshly baked rolls, coffee and water

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

Service time: One hour

SALADS

Choice of two:

Garden Salad

Spring Mix Salad with Candied Pecans, Red Onions and Strawberries

Classic Tossed Caesar Salad

Dressings

Choice of two:

House (Mayfair), Creamy Caesar,

Buttermilk Ranch, Balsamic Vinaigrette,

Poppy Seed, Sweet Italian

All dressings are **(GF)**

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 Tri Tip

*Hand-rubbed and house smoked, served with housemade horseradish sauce **(GF)***

Roasted Pork Loin

*Citrus-brined and served with a savory pork jus **(GF)***

Grilled Salmon Filet (sustainable)

*Served with a dill beurre blanc **(GF)***

Pan-Seared Mahi Mahi (sustainable)

Served with a lemon caper sauce

Tortellini

*Choice of beef or cheese tortellini with choice of pesto cream sauce, red sauce or white sauce **(V)***

Creamy Pesto Pasta

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

Beef or Vegetable Lasagna

*Served with bechamel sauce **(V)***

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,

California Blend (Broccoli, Cauliflower, Carrot,

Red Pepper, Squash and Zucchini)

DESSERTS

Choice of two:

Traditional Carrot Cake with Cream Cheese Icing

Chocolate Cake

Key Lime Cheesecake

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

Warm Apple Crisp (served warm on buffet only)

Classic Bread Pudding (served warm on buffet only)

CARVING STATIONS

Culinary attendant fee of \$125 per station

Party size will determine number of stations and attendants needed

Served with rolls and any accompanying sauces

Marinated Grilled Beef Tenderloin\$18.00

Hand-Rubbed Roasted Prime Rib\$17.00

Smoked Beef Brisket \$16.00

House Smoked Pork Loin..... \$16.25

House Smoked Turkey Breast\$15.25

Themed Dinner Buffets

Price per guest: \$48.50

Buffet served with coffee and water

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

Service time: One hour

AFRICAN MENU

Appetizer

Mandazi (beignets spiced with warm spices and shredded coconut)

Salad

Mango Fonio Salad (Fonio is a drought resistant ancient grain from east Africa)

Vegetable

Ambrevades au curry (Comore curried pigeon peas), and Sukuma Wiki (Kenya style Greens with tomatoes)

Starch

Jollof Rice and Okra Pilaf

Entrée choices

Choice of two

Mafe (Braised Beef in Peanut Sauce) served with Senegalese Rof (Parsley and Pepper (Chili) Sauce), Piri Piri Fried Chicken, Touba (A Mix of Spices including Selim Pepper and Cumin) Spiced Salmon with Sauce Moyo (Moyo is a Mix of Fresh Tomato, Red Onion, Chili and Lime)

INDIAN MENU

Appetizer

Vegetable Samosa, Mint and Cilantro Chutney

Salad

Khamang Kakdi (Cucumber and Mint Salad with Peanut)

Vegetable

Muttakos Thoran (Cabbage with Coconut), and Aloo Gobi (Spiced Potato with Cauliflower)

Starch

Pulao Rice (Rice with Cumin)

Entrée choices

Choice of two

Murgh Makhani (Butter Chicken Curry, substitute Paneer for Chicken), Saag Gosht (Beef with Spinach), Goan Vindaloo (Pork Curry) Kerala Fish Molee (Creamy Fish Curry)

CARIBBEAN MENU

Appetizer

Coconut Shrimp

Salad

Caribbean Salad (Mixed Field Greens, Shaved Red Onion, Diced Mango and Green Bell Pepper topped with a Sweet Orange Vinaigrette)

Vegetable

Creole Style Green Beans and Pineapple Braised Greens

Starch

Red Beans and Rice and Spiced Sweet Potato with Herbs

Entrée choices

Choice of two

Mahi Mahi pineapple relish, Caribbean roast pork loin with Pepper sauce, Jerk chicken

ASIAN MENU

Appetizer

Choice of one

Pork Egg Roll, Pork or Veggie Pot Stickers, Vegan Spring Rolls, Crab Rangoon with Sweet and Sour Sauce, and Chinese Mustard Sauce

Salad

Mixed Field Greens, Mandarin Oranges, Red Bell Peppers, Snow Peas, Julienne Carrots and Bamboo Shoots with a Toasted Sesame Dressing

Vegetable

Vegetarian Stir-Fry and Asian Seasoned Green Beans

Starch

White Rice and Vegetable Fried Rice

Entrée choices

Choice of two

Sweet and Sour Chicken, Beef and Broccoli, Sesame Chicken, and Sweet and Sour Shrimp

Themed Dinner Buffets Continued

SOUTHWEST FIESTA MENU

Appetizer

Chips and Salsa

Choice of one

Southwest Chicken Egg Rolls with Chipotle Ranch or Black Bean Empanada

Salad

Southwest salad served with corn, red peppers, crispy tortilla strips and avocado ranch

Vegetable

Black Bean Medley and Chipotle Mexican Corn

Starch

Border Rice

Entrée choices

Choice of two

Zesty Beef Tacos, Pork Carnitas, Chicken or Steak Fajitas, Mahi Mahi Fish Tacos served with Corn and Flour Tortillas, Diced Tomatoes and Onions, Cheddar Cheese, Shredded Lettuce, Salsa, Sour Cream, Fresh Lime Wedges, Guacamole, and Jalapenos

TRADITIONAL ITALIAN MENU

Appetizer

St. Louis-style Toasted Ravioli

Salad

Tossed Caesar and Italian Salad

Vegetable

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

Starch

Freshly Baked Garlic Parmesan Bread

Entrée choices

Choice of two

Traditional Meat Lasagna; Vegetable Lasagna with Bechamel Sauce; Crispy Chicken Parmesan; Cheese or Beef-Stuffed Tortellini with choice of Pesto Cream Sauce, Red Sauce or White Sauce

Sweet Treats

Price per guest

SPECIALTY SWEETS

- Tiramisu\$6.25
- Flourless Chocolate Lava Cake (GF).....\$6.75
- Dessert Display.....\$9.00
An assortment of petit fours, desserts and dessert bars
- Goopy Butter Cake \$5.00
Traditional or chocolate; St. Louis Specialty

CAKES

- Traditional Carrot Cake with Cream Cheese Icing (N)\$6.75
- Chocolate Cake\$6.75

HANK'S CHEESECAKES

- St. Louis Specialty*
- New York-style.....\$6.00
 - Key Lime.....\$6.00
 - Praline (N)\$6.00
 - Double Chocolate.....\$6.00
 - White Chocolate Raspberry\$6.00

DESSERT STATIONS

- Minimum 25 guests*
- Classic Cinnamon Apple Bread Pudding.. \$5.50
Served buffet style with a caramel rum sauce
 - Homestyle Warm Apple Crisp \$5.50
Served buffet style
 - Shortcake Bar \$7.00
Served with strawberries, blueberries, peaches, toasted sliced almonds (N), toasted coconut, chocolate chips, chocolate sauce and whipped cream
 - Ice Cream Sundae Bar \$9.50
*Chocolate and vanilla ice cream
Served with chocolate and caramel sauces, strawberry topping, whipped cream and an assortment of candy toppings; includes attendant for 30 minutes*

VEGAN DESSERT BARS

- Chocolate Caramel\$6.50
- Tiramisu\$6.50
- Mango/Lime\$6.50
- Passion Fruit and Raspberry.....\$6.50

GLUTEN, DAIRY AND NUT-FREE

- Chocolate Brownies\$6.00
- Chocolate Chip Cookie\$6.00

MADE-TO-ORDER SHEET CAKES

*Pricing includes basic greeting
Edible image \$10 extra
Edible images are not available on whipped cream icing or chocolate icing*

Cake Flavors

Chocolate, Marble, White

Single Layer

*Whipped Cream or Cream Cheese Icing
Full Sheet...Call for Price (serves 100)
Half Sheet...Call for Price (serves 50)
Quarter Sheet...Call for Price (serves 25)*

Beverage Packages

OPEN BEER, WINE AND SODA BAR

Price per guest, includes bartender and glassware

Standard

Beer: Bud Light, Bud Select, Bud Light Seltzers, Modelo & Yuengling

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

One-Hour Package.....\$12.00
Each Additional Hour..... \$5.00

Craft

Beer: Blue Moon, Schlafly Pale Ale, Stella Artois, Bud Light Seltzers, Michelob Ultra, Modelo Dark & UCBC Underdog

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

One-Hour Package.....\$14.00
Each Additional Hour..... \$6.00

OPEN FULL BAR

Price per guest, includes bartender and mixers

Standard Bar Service

Spirits: Tito's Vodka, Bombay Gin, Jose Cuervo Gold Tequila, Captain Morgan Rum, Johnny Walker Red Scotch, Jim Beam Bourbon & Assorted Cordials

Beer: Bud Light, Bud Select, Bud Light Seltzers, Modelo & Yuengling

One-Hour Package..... \$16.00
Each Additional Hour..... \$7.00

Tier 1

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

Each Additional Hour..... \$7.00

Premium Bar Service

Spirits: Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Bacardi 8 Rum, Johnny Walker Black Scotch, Maker's Mark Bourbon, Bailey's, RumChata & Assorted Cordials

Beer: Bud Light, Bud Select, Blue Moon, Schlafly Pale Ale, Bud Light Seltzers, Modelo & Yuengling, Michelob Ultra, Modelo Dark, and UCBC Underdog

One-Hour Package.....\$18.50
Each Additional Hour..... \$7.50

Tier 2

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

Each Additional Hour..... \$8.00

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

Drink Ticket Options Available

Soft Drinks.....\$4.00
Standard Package Beers.....\$6.00
Standard Package Wines.....\$7.00
Standard Package Cocktails.....\$8.00
Premium Package Beers.....\$7.00
Premium Package Wines.....\$8.00
Premium Package Cocktails.....\$9.00

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

Drink Ticket Options Available

Soft Drinks.....\$4.75
Standard Package Beers.....\$7.00
Standard Package Wines.....\$8.00
Standard Package Cocktails.....\$9.00
Premium Package Beers.....\$7.50
Premium Package Wines.....\$8.50
Premium Package Cocktails.....\$9.50

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 Station.....\$5.25

Hot Chocolate and Toppings Station.....\$7.75
Includes chocolate chips, sprinkles, mini marshmallows and whipped cream

Hot Chocolate, Coffee and Cordials Station
Includes Bailey's Irish Cream, Irish Whiskey, RumChata, cinnamon, nutmeg, chocolate chips, sprinkles, mini marshmallows and whipped cream

One-Hour Package.....\$12.50
Two-Hour Package.....\$14.75

Beverage Packages Continued

BRUNCH BAR

Mimosas and Bloody Marys, Orange Juice, Cranberry Juice, Grapefruit Juice and Pineapple Juice

Bloody Mary Toppings: Bacon, Celery Stalk, Olives, and Limes

Price per guest

One-Hour Package.....\$14.00

Each Additional Hour..... \$6.50

TABLESIDE HOUSE WINE SERVICE

Choice of two:

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

Standard Wine Selection:

Price per guest \$9.00

Premium Wine Selection:

Price per guest \$11.00

SPARKLING WINE TOAST SERVICE

House Sparkling Wine: \$40 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)..... \$5.25

Four-Hour Package \$7.25

Five-Hour Package..... \$9.25

Soda Package

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

Two-Hour Package (minimum) \$6.25

Three-Hour Package \$8.25

Four-Hour Package \$10.25

Five-Hour Package..... \$12.25

Wedding Entree Package

Entree prices include four-hour bar service, Sparkling Wine toast and welcome, light hors d'oeuvres reception, choice of one salad, one entrees, one vegetable and one starch

Served with Coffee and Water

Upgrade to premium bar package: \$5.50 per guest

All plated chicken entrees are from Joyce Farms and are sustainable

BAR SERVICE AND HORS D'OEUVRES

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

Passed Hors d'oeuvres

Choice of two:
Tomato and Mozzarella Bruschetta, Toasted Ravioli, Pork or Veggie Pot Stickers, Pork Egg Rolls, Vegan Spring Roll, Candied Bacon, Raspberry Phyllo Bites, Cannelloni Bites, Spanakopita, Chicken Satay

Additional hors d'oeuvres available; may be subject to an upcharge.

SALAD

Choice of one:
Spring Mix Salad with Candied Pecans, Red Onions and Strawberries, Garden Salad or Classic Tossed Caesar Salad

Dressings

Choice of two:
House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

All dressings are (GF)

ENTREES

Choice of One, Served With Freshly Baked Rolls

Roasted Vegetable Terrine.....\$63.00

A tower of various roasted vegetables topped with seared grape tomatoes and balsamic glaze (V)

Wild Mushroom Cannelloni\$63.00

Ricotta, spinach, roasted red peppers and white sauce (V)

Chicken Caprese.....\$68.00

Seared chicken topped with fresh mozzarella, farm-fresh tomatoes and basil pesto (GF)

Lemon and Panko-Encrusted Chicken....\$68.00

Seasoned and breaded chicken breast with a lemon white wine sauce

Chicken Marsala.....\$68.00

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

Roasted Pork Loin.....\$68.00

Pork loin brined in citrus juice, grilled and served with a savory pork jus (GF)

Swordfish\$72.00

Served with a Provençal sauce, olives, tomatoes and capers

Grilled Mahi Mahi (sustainable)\$72.00

Served with a lemon caper sauce

Grilled Salmon Filet (sustainable).....\$72.00

Served with a dill beurre blanc (GF)

Colorado Lamb Chop\$74.00

Served with lamb and mint jus

9oz Frenched Pork Chop\$73.00

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

12oz Roasted Prime Rib\$84.00

Slow-roasted, served with housemade horseradish sauce

12oz New York Strip Steak.....\$82.00

Served with an herb compound butter

6oz Grilled Beef Tenderloin\$89.00

Served with herbed garlic butter and red wine bordelaise (creamy wild mushroom sauce an additional \$1.50 per guest)

Wedding Entree Package Continued

DUO PLATES FOR WEDDINGS

Seared Filet and Jumbo Shrimp..... \$87.50

Served with bordelaise and scampi sauce

Seared Filet and Chicken \$85.50

Served with bordelaise and scampi sauce

Seared Filet and Herb-Crusted Salmon.. \$87.00

Served with bordelaise and beurre blanc

Classic Surf and Turf..... \$95.00

Served filet and lobster tail

VEGETABLES

Chef's Choice of Seasonal Vegetable

STARCHES

Choice of one:

Mashed Potatoes, Garlic Mashed Potatoes,
Potato Gratin, Wild Rice Blend, Herb Risotto,
Herb-buttered Pasta and Cheddar Twice
Baked Potato”

KIDS MEALS

Chicken Strips..... \$19

*Served with french fries, a salad and fruit cup,
soda and juices*

*Gluten-free, vegetarian and vegan choices — as well
as dietary restrictions — are always accommodated*

Wedding Buffet Package

Buffet prices include four-hour bar service, Sparkling Wine toast and welcome, light hors d'oeuvres reception, choice of two salads, two entrees, two vegetables and two starches

Served with Coffee and Water

Price per guest: \$75.50; Children (2-12): \$44.00

Upgrade to premium bar package: \$5.50 per guest

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

Service time: One hour

BAR SERVICE AND HORS D' OEUVRES

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

Passed Hors d'oeuvres
Choice of two:

Tomato and Mozzarella Bruschetta, Toasted Ravioli, Pork or Veggie Pot Stickers, Pork Egg Rolls, Vegan Spring Rolls, Candied Bacon, Raspberry Phyllo Bites, Cannelloni Bites, Spanakopita, Chicken Satay

Additional hors d'oeuvres available; may be subject to an upcharge.

SALAD

Choice of two:
 Spring Mix Salad with Candied Pecans, Red Onions and Strawberries, Garden Salad, Classic Tossed Caesar Salad

Dressings

Choice of two:
 House (Mayfair), Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Poppy Seed, Sweet Italian

All dressings are **(GF)**

ENTREES

Served with freshly baked rolls

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 Tri Tip

Hand-rubbed, slow-roasted and served with housemade horseradish sauce

Roasted Pork Loin

Pork loin brined in citrus juice, grilled and served with a savory pork jus (GF)

Grilled Salmon Filet (sustainable)

Served with a dill beurre blanc (GF)

Pan-Seared Mahi Mahi (sustainable)

Served with a lemon caper sauce

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; additional \$1.50 per guest

VEGETABLES

Choice of two:

Fresh Seasoned Green Beans, Asparagus, Roasted Cauliflower, Broccolini, California Blend (Broccoli, Cauliflower, Carrot, Red Pepper, Squash and Zucchini)

STARCHES

Choice of two:

Herb-Roasted New Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Potato Gratin, Wild Rice Blend, Herb-buttered Pasta

CARVING STATIONS

Additional \$10 per guest

Culinary attendant fee of \$125 per station

Party size will determine number of stations and attendants needed

Served with rolls and any accompanying sauces

Marinated Grilled Beef Tenderloin	\$18.00
Hand-Rubbed Roasted Prime Rib	\$17.00
Smoked Beef Brisket	\$16.00
House Smoked Pork Loin	\$16.25
House Smoked Turkey Breast	\$15.25

Local Sustainable Meat Options

Joyce Farm Filet

4-ounce add \$10.00

6-ounce per guest add \$14.00

*Any beef dish may be upgraded to this sustainable
filet option*

Joyce Farm Prime Rib

per guest add \$12.00

Joyce Farm New York Strip

per guest 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