



MENU

BEVERAGES

Iced Tea and Coffee – \$2.50

Assorted Soft Drinks – \$2.00

Missouri Beer – \$2.50

Red Wine & White Wine – \$15.00

Champagne – \$20.00

*Non-alcoholic beverages are priced per person

*Alcoholic beverages are priced per bottle

HORS D'OEUVRES

Assorted Fruit Platter – \$5.00

Assorted Vegetable Platter – \$5.00

Hummus & Pita Chips – \$3.00

Tomato Bruschetta and Goat Cheese
Crostoni with Balsamic Reduction – \$3.50

Spinach Artichoke Puff Pastry – \$3.50

Caprese Salad Kabobs – \$4.00

Chicken Salad Phyllo Cups – \$3.50

Classic Shrimp Cocktail – \$4.00

Bacon Wrapped Scallops with Caper
Relish – \$4.00

Smoked Salmon with Lemon Dill Crème
Fraiche on Pumpernickel – \$4.50

Pork Belly Sliders – \$3.50

BBQ Bacon Bourbon Meatballs – \$4.00

Assorted Cookies – \$3.50

Assorted Cupcakes – \$4.00

Charcuterie Board – \$15.00

* Hors d'oeuvres are priced per person – Two Hors d'oeuvres choice minimum

*Produce will vary by season

SALADS

Caesar Salad (romaine, parmesan, croutons, and house made Caesar dressing) – \$7.50

Garden Veggie (mixed greens, carrots, marinated red onion, tomatoes, cucumber, fresh herbs, and house made Italian vinaigrette) – \$7.50

Classic Wedge Salad (iceberg lettuce, tomatoes, bacon, blue cheese crumbles, scallions, and house made blue cheese dressing) – \$7.50

Spring Mix Salad (spring mix salad, blueberries, toasted goat cheese crumbles, walnuts, and house made blueberry vinaigrette) – \$7.50

ENTREES

CHICKEN

Chicken Parmesan – \$20.00

Chicken Piccata – \$20.00

Herb Crusted Chicken – \$20.00

VEGETARIAN

Ratatouille – \$20.00

BEEF

Filet – **Based on market price*

KC Strip – **Based on market price*

PORK

Roasted Pork Tenderloin – \$25.00

BBQ Pulled Pork – \$25.00

FISH

Pan Roasted Salmon with Fava Beans and Tomatoes – \$30.00

Grilled Salmon – \$30.00

**All entrees are served with your choice of two sides*

SIDES

Asparagus

Creamy Mashed Potatoes

Potato Pave

Parmesan Roasted Red Potatoes

Rice Pilaf

Garlic and Herb Cous Cous

Steamed Broccoli

Garlic Butter Green Beans

Roasted Vegetable Medley

DESSERTS

Gluten Free Fresh Berries and Sorbet – \$7.00

Chocolate Cake – \$7.50

Caramel Cake – \$7.50

Crème Brulee – \$9.00

****Please note that there will be a \$20 fee per person for any "day of" dietary requests. Dietary requests must be sent with your guest list one week prior to your event date.**

