



# MENU

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## BEVERAGES

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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

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Individual Fruit Cups – \$5.00

Individual Vegetable Crudite – \$5.00

Hummus & Pita Chips – \$3.00

Tomato Bruschetta and Goat Cheese  
Crostitini 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

Individual Bagged Cookies – \$3.50

Assorted Cupcakes – \$4.00

Individual Charcuterie Cups – \$15.00

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

\*Produce will vary by season

## SALADS

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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

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### 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

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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

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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.**