

LUNCH

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee,
Herbal Teas, Water and Iced Tea

Minimum 15 guests

SALADS & SOUPS

Choice of 1

Field Greens with Garden Vegetables
with Choice of Dressing

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

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

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

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

Corn Chowder

Chicken and Wild Rice

Beer Cheese

Tomato Bisque

Vegetable

Minestrone

Butternut Squash

COLD ENTRÉES

Choice of 1

Turkey Club on Focaccia, House-made Chips
\$20 per guest

Grilled Chicken Caesar Salad, Croutons, Traditional Dressing
\$20 per guest

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

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

Prices subject to service charge and applicable tax

LUNCH

HOT ENTRÉES

Choice of 1

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

Roasted Chicken with Natural Jus, Roasted Red Potatoes, Broccolini,
\$28 per guest

Chicken Marsala with Wild Mushroom Sauce, Whipped Potatoes, Broccoli
\$28 per guest

Seared Salmon with Buerre Blanc, Fingerling Potatoes, Green Beans
\$30 per guest

Roasted Pork Tenderloin, Sweet Potato Mash, Asparagus
\$32 per guest

Petite Filet Mignon, Whipped Potatoes, Asparagus, Baby Carrots
\$38 per guest

Seared Salmon with Buerre Blanc and Chicken Breast, Fingerling Potatoes, Asparagus
\$40 per guest

Filet of Beef and Chicken Breast, Maître D Butter, Whipped Potatoes, Asparagus, Baby Carrots
\$45 per guest

DESSERT

Choice of 1

Vanilla Bean Cheesecake

Double Chocolate Cake

Key Lime Pie

Chocolate Caramel Cake

Neapolitan Crème Puffs

Red Velvet Cheesecake

St. Louis Goey Butter Cake

Prices subject to service charge and applicable tax

LUNCH

HOT LUNCH BUFFET

Minimum 25 guests

COLD SELECTIONS

Choice of 2

Potato Salad
Cole Slaw
Fresh Fruit Salad
Traditional Caesar Salad

Tossed Salad with Dressings
Marinated Tomato and Mozzarella Salad
Cibare Italian Salad

HOT SELECTIONS

Choice of 2

Roast Beef, Cippolini Onions, Natural Jus
Roasted Cod with Fennel and Orange
Shrimp Scampi
Grilled Salmon Buerre Blanc
Fried Chicken
Herb Roasted Chicken
Chicken Marsala
Chicken Parmesan

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

ACCOMPANIMENTS

Choice of 2

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

Couscous with Fruit and Nuts
Au Gratin Potatoes
Garlic Whipped Potatoes
Steamed Broccoli
Steamed Rice
Blended Wild Rice
Roasted Mushrooms

VEGETABLES

Fresh Seasonal Vegetables

DESSERTS

Choice of 3

Cheesecake
Goey Butter Cake
Carrot Cake

Cannoli
Lemon Meringue Pie
Brownies
Chocolate Cake

Cookies
Apple Pie
Crème Brule

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Iced Tea and Water
\$32 per guest

Prices subject to service charge and applicable tax

LUNCH

ITALIAN LUNCH BUFFET

Minimum 25 guests

COLD SELECTIONS

Cibare Italian Salad
Fresh Mozzarella and Tomato Salad

HOT SELECTIONS

Chicken Marsala with Wild Mushrooms
Herb Crusted Halibut

ACCOMPANIMENTS

Baked Ziti
Roasted Red Skin Potatoes

VEGETABLES

Sautéed Broccolini

DESSERTS

Cannoli
Tiramisu
Chocolate Fudge Cake

Assorted Italian Style Breads
Served with Olive Oil and Balsamic Vinegar

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

Prices subject to service charge and applicable tax

LUNCH

SOUTHWEST LUNCH BUFFET

Minimum 25 guests

COLD SELECTIONS

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

HOT SELECTIONS

Chicken Fajitas with Sautéed Onions and Peppers
Beef Fajitas with Sautéed Onions and Peppers
Cheese Quesadilla
Cilantro Rice

CONDIMENTS

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

DESSERTS

Rice Pudding
Spicy Chocolate Tart
Vanilla Flan

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

Prices subject to service charge and applicable tax

LUNCH

ST. LOUIS BBQ LUNCH BUFFET

Minimum 25 guests

COLD SELECTIONS

Tossed Salad with Assorted Dressings
Cole Slaw
Potato Salad

HOT SELECTIONS

BBQ Pulled Pork
Smoked Brisket

ACCOMPANIMENTS

Corn on the Cob
Baked Beans
Onion Rings

DESSERTS

Goey Butter Cake
Bonzo Cake
Chocolate Caramel Cake

Freshly Baked Rolls and Corn Bread with Butter

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

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LUNCH

ASIAN LUNCH BUFFET

Minimum 25 guests

COLD SELECTIONS

Mandarin Orange Salad
Lo Mein Salad

HOT SELECTIONS

Sweet and Sour Chicken
Mongolian Beef and Broccoli

ACCOMPANIMENTS

Vegetable Fried Rice
Stir-Fried Vegetables
Crab Rangoon

DESSERTS

Mandarin Cheesecake
Mango Tapioca
Seasonal Fruit Tart

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

Prices subject to service charge and applicable tax

LUNCH

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

Minimum 10 guests

SIDE ITEMS

Choice of 3

Mixed Green Salad with Assorted Dressings
Sliced Fruit Display
House-Made Potato Chips
Potato Salad
Cole Slaw

SANDWICHES AND WRAPS

Choice of 3

Turkey Club on Croissant with Lettuce and Tomato

Veggie Sandwich on Sourdough, Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

Roast Beef and Boursin on Ciabatta, Arugula, Roasted Tomatoes

Chicken Caesar Wrap, Romaine, Caesar Dressing, Parmesan

Buffalo Chicken Wrap, Romaine, Cheddar Cheese, Ranch Dressing

Southwest Chicken Wrap, Roasted Corn, Black Beans, Diced Tomato, Romaine Chipotle Ranch Dressing

Italian Club on Ciabatta, Pepperoncini, Arugula, Red Onion, Provolone on Baguette

DESSERTS

Choice of 3

Cheesecake
Goosey Butter Cake
Carrot Cake

Cannoli
Lemon Meringue Pie
Brownies

Cookies
Apple Pie
Chocolate Cake

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Water and Iced Tea
\$24 per guest

Prices subject to service charge and applicable tax

LUNCH

BOXED LUNCHES

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

Smoked Turkey, Provolone, Lettuce, Tomato on Croissant

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

Ham, Cheddar, Lettuce, Tomato, Onion on Wheat

Grilled Chicken Caesar Wrap

Bacon, Lettuce, Tomato, Avocado on Sourdough

Creole Shrimp Salad Wrap

Portobello Mushroom with Peppadews, Roasted Tomatoes,
Avocado, Red Onion on a Baguette

Cobb Salad

Caesar Salad

\$20 per guest

Prices subject to service charge and applicable tax