MENU

Catering & Private Events
WELCOME to the America’s center where our talented team of food and beverage professionals aim to always provide a memorable experience. Whether you choose our catering services for a concert, wedding, or anniversary; our promise is to deliver the same level of customerservice and food quality.

Our catering menu offers our signature chef tables, receptions and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all of your event needs. Our favorite thing to do is to create your own culinary sensation. Memories are created; if you can dream it..... we can do it!
“Cook food with reckless abandon! One whisk can change it all.”

Chef Walbaum circa 1999

Matt Walbaum, Executive Chef

Matt Walbaum is the Executive Chef for Levy Restaurants at America’s Center. Previously, Matt has successfully made many contributions within the culinary operations at the Scottrade Center and the Edward Jones Dome since 2005. His creativity with food presentation and consistent dedication to meet/exceed customer expectation has greatly assisted in the successful outcomes of many National Conferences, as well as many local social gala events that have been hosted at the center. Matt has been cooking for more than 20 years and has been with Levy Restaurants for 14 of them. Before his promotion to Executive Chef Matt was the Executive Sous Chef in charge of the premium operation at the Scottrade Center, as well as having a large impact at America’s Center. His extensive background in the culinary arts has enhanced both the flavors and the presentations at the St. Louis locations.

Matt began his culinary adventure at the age of 12 working in a small family owned pizza shop. He also has an array of experience working in the St. Louis hotel and restaurant market. He has worked in fine dining restaurants such as Harvest, Café Mira, 12 North and R.L. Steamers, where he managed and ran a full seafood market and restaurant.

Matt is a graduate of the Levy Restaurants “Keys to the Future” program, and is currently involved in the “Strive for Five” initiatives. Matt’s overall achievements include holding certificates in ServSafe Food Handling, as well as his involvement in the American Culinary Federation and the Missouri chapter of the USGA.
SIGNATURE “ST. LOUIS” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our breads and seasonal muffins, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.
### SIGNATURE “ST. LOUIS” BREAKFAST EXPERIENCE


**21.95 PER GUEST**

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Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.  
Served for a minimum of 25 guests.

<table>
<thead>
<tr>
<th>BREAKFAST MEATS</th>
<th>BREAKFAST SANDWICHES</th>
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<tbody>
<tr>
<td><strong>choose two</strong></td>
<td><strong>choose one</strong></td>
</tr>
<tr>
<td>Breakfast bacon</td>
<td>Smoked Bacon with cheddar cheese and scrambled eggs on a buttery croissant</td>
</tr>
<tr>
<td>Chicken sausage links</td>
<td>Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll</td>
</tr>
<tr>
<td>Country sausage links</td>
<td>Turkey sausage with cheddar cheese and farm fresh eggs on a warm buttermilk biscuit</td>
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<tr>
<td>Sliced sugar cured ham</td>
<td>Our breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese</td>
</tr>
<tr>
<td>Turkey bacon</td>
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**6.95 PP**

<table>
<thead>
<tr>
<th>BREAKFAST EGGS</th>
<th>DRY CEREALS</th>
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<tbody>
<tr>
<td><strong>choose one</strong></td>
<td>Accompanied by your choice of whole, skim or 2% milk, Served with bananas and fresh seasonal berries</td>
</tr>
<tr>
<td>Egg white, spinach, roasted pepper frittata</td>
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<tr>
<td>Morning egg scramble with cheddar cheese and chives</td>
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<tr>
<td>Baked egg casserole with bacon, spinach and Jack cheese</td>
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**6.95 PP**

<table>
<thead>
<tr>
<th>OATMEAL BAR</th>
<th>YOGURT</th>
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| A hearty and healthy start to the day. Rolled oats, served hot, with a selection of fresh and dried fruits, slivered almonds, brown sugar and milk | Individual fruit flavored yogurts *3.95 each*

**8.95 PP**

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BREAKFAST CONTINUED

CONTINENTAL COMBINATIONS

Have a number of meals to plan? Choose from our Chef-designed packages to make your selections easy!

Breakfast 1 Orange, apple and cranberry juices. Fruit salad with mixed berries. Chef’s selection of bakery fresh danish. Flaky almond, butter and chocolate croissants. Low fat and regular fruit yogurt. Served with sweet butter and fruit preserves. Coffee and assortment of hot teas 21.95 pp

Breakfast 2 Orange, apple and cranberry juices. Fruit salad with mixed berries. Fresh baked breakfast breads. Assorted mini bagels with low fat and plain cream cheese. Sweet butter and fruit preserves. Coffee and assortment of hot teas 21.95 pp

Breakfast 3 Orange, apple and cranberry juices. Granola with dried fruits and low fat yogurt. Oatmeal with raisins, brown sugar and cinnamon. Chef’s selection of bakery fresh muffin tops. Sweet butter and fruit preserves. Coffee and an assortment of hot teas 21.95 pp

Breakfast 4 Orange, apple and cranberry juices. Seasonal house made fruit waters. Fruit salad with mixed berries. Baked egg casserole with bacon, spinach and cheese. Old fashioned cinnamon sticky buns. Fresh baked seasonal scones. Sweet butter and fruit preserves. Coffee and an assortment of hot teas 24.95 pp

PLATED BREAKFAST
choose one

Plated breakfasts include mini croissants and breakfast breads basket, sweet butter, orange, apple and cranberry juices, coffee and an assortment of hot teas!

Farm Fresh Scrambled Eggs – Applewood smoked bacon, breakfast potatoes
Egg White Frittata – Feta cheese, spinach, breakfast potatoes, tomato coulis
Brioche French Toast – seasonal berry compote, bacon, and maple syrup
Smoked Ham and Spinach Quiche – Jack cheese, mushrooms and breakfast potatoes

23.95 PP

OMELET STATION

Farm fresh cage-free eggs are prepared to order with an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach. Meat and cheese selections will include bacon, ham, Jack and Cheddar cheeses. Served with pico de gallo and spicy red salsa. Egg whites and egg substitute are also available.

14.95 PP Chef’s Fee Applies

BELGIAN WAFFLES

Freshly prepared hot waffles served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar

12.00 PP

STACKS OF GRIDDLED PANCAKES

Hot griddled buttermilk pancakes served with fresh sliced seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar

12.00 PP

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BREAKFAST BEVERAGE
Two Hour Service

AGUAS FRESCAS
Orange, strawberry-basil and watermelon aguas frescas served with fresh fruit

13.95 PP

FRESH LEMONADE BAR
Fresh lemonade blended with your favorite flavors of strawberry, watermelon and lemon-basil

5.95 PP

SOFT DRINKS, BOTTLED WATER AND JUICES
Soft drinks, natural juices and bottled water

8.95 PP

FRESH BREWED ICED TEA BAR
Assorted green and fruit-flavored teas served with fresh cut lemons and simple syrup

5.95 PP

SIGNATURE COFFEE TABLE
Gourmet coffee and a selection of teas with flavored syrups, wildflower honey, whipped cream, sugar swirl sticks and assorted sweeteners, chocolate and hazelnut syrups

9.95 PP

ADD ICED COFFEE TO YOUR SIGNATURE COFFEE TABLE
Chilled coffee with chocolate and hazelnut syrups, half and half, assorted sweeteners, cocoa powder and cinnamon

9.95 PP

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BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory with fresh seasonal crudités. Customize your snack break selections to suit any time of day!
# BREAKS

Savory, sweet, and everything in between—craft the perfect snack break with a completely customized menu built around the array of items below

*Two Hour Service*

<table>
<thead>
<tr>
<th><strong>GRAB &amp; GO</strong></th>
<th>Asorted baked chips, dried apricots cranberries, assorted dried fruits homemade granola bars, mini chocolate bars, apples and bananas</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>12.95 PP</strong></td>
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<table>
<thead>
<tr>
<th><strong>CREATE YOUR OWN ENERGY MIX</strong></th>
<th>An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Dried apricots, yogurt raisins roasted peanuts, chocolate chips dried cherries, roasted almonds dried cranberries, granola</td>
</tr>
<tr>
<td><strong>7.95 PP</strong></td>
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<table>
<thead>
<tr>
<th><strong>HUMMUS TRIO</strong></th>
<th>Traditional chickpea, white bean and edamame hummus with crispy pita</th>
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<tr>
<td><strong>9.95 PP</strong></td>
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<table>
<thead>
<tr>
<th><strong>CRUNCHY VEGETABLE CHIPS</strong></th>
<th>Served with roasted garlic dip</th>
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<tbody>
<tr>
<td><strong>6.95 PP</strong></td>
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<table>
<thead>
<tr>
<th><strong>GARDEN FRESH SEASONAL VEGETABLES</strong></th>
<th>Atop Hummus and Tapenade</th>
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<tbody>
<tr>
<td><strong>7.95 PP</strong></td>
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| **ASSORTED COOKIES BY THE DOZEN** (Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies) | **53.95 dz** |
|**Sliced Fresh Fruit Platter** | **6.95 pp** |
| **Energy Bars** | **6.95 each** |
| **Granola Bars** | **3.50 each** |
| **House-made Granola Bars** | **62.95 dz** |
| **Low fat Fruit Yoghurts** | **3.95 each** |

<table>
<thead>
<tr>
<th><strong>JUMBO PRETZELS</strong></th>
<th>Served warm with chipotle mustard, apple mustard and yellow mustards</th>
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<tbody>
<tr>
<td><strong>6.95 PP</strong></td>
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<table>
<thead>
<tr>
<th><strong>MARKET WHOLE FRUIT</strong></th>
<th>The best of the season! Apples, bananas and local seasonal picks</th>
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<tbody>
<tr>
<td><strong>48.00 PER DOZEN</strong></td>
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<table>
<thead>
<tr>
<th><strong>THE CUPCAKE BAR</strong></th>
<th>A variety of flavors including lemon, chocolate, red velvet</th>
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<tbody>
<tr>
<td><strong>65.95 PER DOZEN</strong></td>
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<table>
<thead>
<tr>
<th><strong>COOKIE SAMPLER</strong></th>
<th>Assortment of fresh baked cookies.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>53.95 PP</strong></td>
<td></td>
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<table>
<thead>
<tr>
<th><strong>TRIO OF GOOEY BUTTER BARS WITH FRESH BERRIES AND WHIPPED</strong></th>
<th>Raspberry, chocolate and vanilla, a St. Louis favorite</th>
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</thead>
<tbody>
<tr>
<td><strong>59.95 PER DOZEN</strong></td>
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CHEF’S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.
CHEF’S BEST BOX LUNCHES
Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, and sweet treats.

18.95 PER BOX

GOURMET SANDWICHES
choose one
Smoked turkey on whole wheat bread with tomato, lettuce and bacon aioli
Roast sirloin of beef on kaiser with cheddar horseradish cream
Grilled chicken on ciabatta with provolone, pesto aioli and tomato
Ham and swiss on pretzel bread with pimento cheese and arugula
Soulard market sandwich, grilled portabella mushrooms, roasted peppers, tomato jam, herb boursin cheese, rustic ciabatta roll

SIDES
choose two
Whole fruit
Pasta salad
Red potato salad
Bag of Kettle-Style Chips
Baked potato chips
BBQ chips
Brownies
Fresh baked cookies

CHEF-MADE SOUPS
Roasted tomato basil 4.95 pp
Corn and crab chowder 6.95 pp
Hearty chicken noodle 4.95 pp
Wild mushroom 5.95 pp

COLD SALADS
Creamy coleslaw 3.95 pp
Loaded macaroni salad 3.95 pp
Red potato salad 3.95 pp
BLT salad with cheddar cheese and buttermilk dressing 4.95 pp
Caesar salad with garlic croutons and shaved parmesan 4.95 pp
Grilled chicken cobb salad with honey dijon dressing 4.95 pp

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PLATED LUNCHES
**PLATED LUNCHES**

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include iced tea.

**36.95 PP**

### ENTRÉES

**choose one**

- Herb seared chicken breast – truffled parsnip puree, roasted yukon gold potato, red wine demi-glace
- Free Range Chicken Breast-mushroom risotto cake, chive butter pan sauce
- Pan Roasted Breast of Chicken – local corn, baby tomato and fingerling potatoes, Chardonel sauce
- Grilled Chicken Breast – prosciutto and Fontina cream sauce, vegetable orzo cream and sun-dried tomato risotto *add 3.00 pp*
- Grilled Pork Chop – Root vegetable hash, tarragon mustard cream sauce
- Braised Beef Short Ribs – Roasted garlic mashed potatoes, local corn and bell pepper relish
- Pan Seared Salmon – Jasmine rice, baby bok choy sweet chili-soy glaze
- Grilled Flat Iron Steak – truffle white cheddar macaroni and cheese and Dijon sauce *add 3.00 pp*
- Grilled Petite Filet Mignon – potato purée and three-peppercorn sauce *add 8.00 pp*

### SALADS

**choose one**

- Hill Chop Salad – artichokes, Kalamata olives, grape tomatoes, roasted red peppers, volpi salami, red wine vinaigrette  *add 2.00 pp*
- Field Greens – grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- STL Salad – baby field greens, mandarin oranges, praline pecans, shaved red onions, poppy seed dressing
- Caprese Salad – cherry tomato, mozzarella, wild baby arugula and pesto
- Spinach Salad – blackberries, goat cheese, toasted walnuts, aged balsamic

### DESSERT

**choose one**

- French Chocolate Mousse Cake with raspberry coulis
- Raspberry Lemon Tart with berry coulis
- Rustic Apple Tart cinnamon whipped cream and salted caramel sauce
- New York Cheesecake French chocolate sauce, praline pecans
- Lemon Pound Cake with fresh seasonal berries
- Gooey Butter Cake with fresh seasonal berries and vanilla cream

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**LUNCHEON CHEF TABLES**
*Two Hour Service*

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**SMOKEHOUSE SAMPLER**
- Smoked turkey cobb salad – buttermilk dressing
- Loaded macaroni salad – smoked cheddar, bacon, scallions and hard cooked egg
- Sweet and sour coleslaw
- Smoked beef brisket – our signature barbecue sauce, cornbread muffins
- Barbecued pulled chicken – mini onion rolls
- Bacon, onion and cheddar sausages-mustard bbq glaze, mini hoagies
- Blueberry peach cobbler – cinnamon whipped cream

*27.95 PP*

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**GOURMET MARKET SANDWICH AND SALAD TABLE**
- Field greens – grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
- Wild rice salad – dried fruits, pecans and honey-cider dressing
- Baked and bbq potato chips
- Soulard market sandwich, grilled portabella mushrooms, roasted peppers, tomato jam, herb boursin cheese, rustic ciabattaroll
- Smoked pork “blt” sandwich – smoked bacon aioli, tomatoes, crispy romaine, wheat hoagie bun
- Country chicken salad sandwich – scallions and almonds with lemon aioli and italian rolls
- Chef’s selection of gourmet dessert bars

*25.95 PP*

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**STL PICNIC PACKAGE**
- Red potato salad
- Coleslaw – sweet and sour dressing
- Italian pasta salad
- Italian Sausages – sweet red and green peppers, onions and giardinera on Italian rolls
- Bacon, cheddar, onion sausages, spicy mustard
- Picnic fried chicken with cornbread muffins
- Fresh baked cookies

**THE HILL**
- Spinach, pancetta, baby tomato salad – white balsamic vinaigrette
- Caprese salad – fresh mozzarella, basil, aged balsamic
- Hill chop salad – oregano dressing
- Tortellini salad – creamy pesto dressing
- Rain cow ranch roasted porchetta – parmesan polenta, tomato chutney
- Chicken Piccata – lemon, capers, white wine butter sauce
- Baked penne pasta – salsiccia, basil, marinara, mozzarella
- Parmesan and rosemary roasted potatoes
- Tiramisu, Italian cookies, cannolis

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**CREATE-A-SANDWICH**
- Kettle-Style Chips
- Selected cold sliced meats – shaved roasted turkey, roast beef, smoked ham
- All American tuna salad
- A selection of sliced cheeses – swiss, provolone and cheddar
- Traditional Condiments – mayonnaise, mustard, lettuce, tomato, red onion and pickles
- A selection of fresh breads and rolls
- Triple chocolate fudge brownies

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Men’s clothing is guaranteed within 60 days of function. All food and beverage selections are subject to a taxable service charge, State of Missouri sales tax and 1.5% tourism tax. A small group fee of 150.00 per event will be charged with groups less than 25.
GLUTEN-FREE
GLUTEN-FREE

GLUTEN-FREE SNACK BASKET
There’s something for everyone! Cherry pie bars, olive tortilla chips, caramel and cheddar popcorn, wild berry mix and dark chocolate bars
13.95 PP

GLUTEN-FREE PLATED BREAKFAST
Spinach and mushroom scramble with provolone, pesto and roasted red pepper
Yukon potatoes and mango habanero sausage
Orange juice, coffee and a selection of teas
23.95 PP

GLUTEN-FREE BREAKFAST CHEF’S TABLE
Fresh Sliced Fruit and Berries
Smoked Turkey and Brocolini Scramble – Boursin cheese and grape tomatoes
Twin Potato Hash – caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes
Fruit Flavored Yogurt
Orange juice, Coffee and a selection of teas
24.95 PP

GLUTEN-FREE PLATED LUNCH
Baby Spinach Salad – cranberries, candied walnuts, goat cheese and Champagne vinaigrette
Smoked Pork Chop – apple compote and herb roasted fingerling potatoes
Flourless Chocolate Torte – fresh whipped cream and berry garnish
27.95 PP

GLUTEN-FREE LUNCH CHEF’S TABLE
Norrenbern’s Sausages – Bacon, onion, Swiss, Italian and apple with gluten-free rolls and condiments
House Kettle-Style Chips – roasted garlic parmesan dip
Southern Cobb Salad – hard cooked egg, bacon, tomatoes, cheddar, olives and honey-mustard ranch
25.95 PP

GLUTEN-FREE DINNER CHEF’S TABLE
Filet Mignon – Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic potato purée
Grilled Asparagus – hollandaise sauce
Mesclun Greens – Parmigiano-Reggiano and red wine vinaigrette
Roasted Beets – Chèvre and citrus vinaigrette
55.95 PP

GLUTEN-FREE RECEPTION
Minimum of 20 guests
Chicken wing sampler- Garlic-parmesan, buffalo, honey-mustard. Served with assorted dipping sauces
Philly cheese steak nachos- shaved rib-eye with onions and bell peppers, Monterey jack sauce and tortilla chips with giardiniera
BLT Salad – crisp romaine, tomato, shredded cheddar, bacon and buttermilk dressing
Fresh Vegetable Crudités – ranch and chile-lime crema dip
28.95 PP

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PLATED DINNERS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.
PLATED DINNERS

Our freshly prepared entrees are hand-crafted and served with signature rolls, sweet butter and chefs choice of seasonal vegetable. Round out your entree option with gourmet salads and desserts

45.95 PER GUEST

ENTRÉES

choose one

Roasted chicken breast with truffle parsnip puree, roasted yukon gold potatoes, red wine demi-glace
Lemon chicken breast with vesuvio-style potato, roasted tomato and lemon garlic sauce
Sun-dried tomato-crusted breast of chicken with rosemary roasted potatoes and chardonnay reduction
Pancetta roast chicken breast with citrus sage cream and a risotto cake
Spinach, prosciutto and boursin stuffed chicken breast with roast red pepper cream, roasted garlic mashed, grilled asparagus add 3.00 pp
Lemon herb-crusted salmon with horseradish mashed potato and natural citrus jus
Wood roasted bistro steak with wild mushroom ragout, fire-roasted peppersauce and roasted garlic polenta add 3.00 pp
“Short rib style” braised blade steak with blackberry bordelaise and sweet potato au gratin add 5.00 pp.
Blackened petite filet with blue cheese and grain mustard sauce with parmesan whipped potatoes add 10.00 pp.

DESSERTS

choose one

French chocolate mousse cake with raspberry coulis
Rustic apple tart with cinnamon whipped cream, salted caramel sauce
Lemon raspberry tart with berry coulis
Flourless chocolate torte with raspberry coulis
Pineapple upside down cake with mango sauce

SALAD

choose one

Hill chop salad with artichokes, kalamata olives, grape tomatoes, roasted red peppers, volpi salami, red wine vinaigrette
Field greens with grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette
Caesar salad with crisp romaine, parmesan and garlic croutons with classic caesar dressing
STL salad with baby field greens, mandarin oranges, praline pecans, shaved red onions, poppy seed dressing
Caprese salad with cherry tomatoes, mozzarella, wild baby arugula and pesto
Spinach salad with blackberries, goat cheese, toasted walnuts, aged balsamic

DUET ENTRÉE

Grilled petite filet with caramelized shallot jus and pan seared lemon chicken with tomato-basil relish with asparagus, cabernet reduction, whipped potatoes add 10.00 pp
Double colorado lamp chop and gulf shrimp with butternut squash polenta and honey-glazed baby carrots add 11.00 pp
Herb-crusted tenderloin of beef and maine sea scallops with scalloped yukon potatoes and red wine sauce add 10.00 pp
Grilled petite filet mignon with three-peppercorn sauce and seared salmon with risotto cake and braised spinach add 10.00 pp

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## Small Bites & Breaks

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

**Signature Grilled Flatbreads**  
Chicken, basil pesto, mozzarella cheese  
4.00 per piece  
Shaved pork steak, pimento cheese, bbq glaze, arugula 3.50 per piece  
Italian sausage, roasted red pepper, pickled red onion, shaved parmesan 3.50 per piece  
Flatbread Sampler 12.00 per person

**Retro Minis**  
Beef Wellington Bites – horseradish cream  
4.00 per piece  
Citrus Cilantro Bacon Wrapped Scallop  
5.00 per piece  
Ratatouille Tart, aged balsamic  
3.00 per piece  
Retro Sampler 10.75 per person

**Stuffed Mushrooms**  
Fennel sausage and garlic bread crumbs  
5.00 per piece  
Spinach and Parmesan risotto  
4.00 per piece  
Pork Steak and Smoked Gouda 4.50 per piece  
Stuffed Mushroom Sampler 12.00 per person

**Sumptuous Satays**  
Ginger Chicken – sweet chili sauce  
4.00 per piece  
Sizzling Short Rib – Thai peanut sauce  
4.00 per piece  
Basil-Garlic Shrimp – lemon aioli  
4.95 per piece  
Satay Sampler 13.50 per person

**Mini Chilled Shrimp Shooters**  
Classic Fisherman’s Wharf-style – lemon horseradish cocktail sauce 5.95 per piece  
Bayou-blackened – remoulade sauce  
5.95 per piece  
Pesto-marinated – lemon aioli 5.95 per piece  
Shrimp Shooter Sampler 15.95 per person

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**Quesadillas**
House smoked brisket and cheddar cheese with avocado crema 4.00 per piece
Ancho chicken and jack cheese with salsa verde 4.00 per piece
Baby spinach and mushroom – pico de gallo 4.00 per piece
Quesadillas Sampler 9.00 per person

**Hand-Crafted Mini Sliders**
Slow roasted prime rib. Smoked cheddar, caramelized onions and barbecue sauce 5.95 per piece
Breaded chicken parmesan – marinara and fresh mozzarella 5.95 per piece
Homemade meatloaf – crispy onions and sautéed wild mushrooms 5.95 per piece
Slider Sampler 15.00 per person

**Grass Fed Grilled Lamb Chops**
Local apples and mint relish 5.95 per piece
Kalamata aioli, tomato jam 5.95 per piece
Oregano marinated, pomegranate gremolata 5.95 per piece
Lamb Chop Sampler 15.95 per person

**Hill Italian Classics**
Toasted Ravioli-basil marinara 4.00 per piece
Antipasto Skewers-aged balsamic 5.95 per piece
Wild Mushroom Truffle Arancini 5.95 per piece
Cannelloni Bites-pesto cream 4.95 per piece
Hill Sampler 15.95 per person

**Build Your Own Gourmet Sliders**
Tavern style classic American cheese with secret sauce 4.95 per piece
Firehouse burger-bacon, barbecue sauce 5.95 per piece
Gourmetburger-truffle aioli, Gruyere cheese 5.95 per piece
Slider Sampler 15.95 per person

**Grilled Artisan Bread Crostini**
Tomato basil – artisan olive oil 4.00 per piece
Whipped ricotta – olive salad 4.00 per piece
Beef carpaccio – garlic aioli and Parmesan 3.50 per piece
Crostini Sampler 8.00 per person

**South Grand Taste**
Crab Rangoon-sweet chili sauce 4.50 per piece
Spring Rolls – ginger soy sauce 4.50 per piece
Pork Potstickers- ponzu sauce 4.95 per piece
Panang Shrimp-sweet soy sauce 4.95 per piece
South Grand Sampler 14.95 per person

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DINNER CHEF TABLES

Two Hour Service

FARM STAND
Organic field greens salad – white balsamic vinaigrette
Roasted golden beet salad – goat cheese
Black beluga lentil and carrot salad – vanilla molasses dressing
Barley citrus corn salad – tarragon pesto
Rain cow ranch roast rack of pork – balsamic dijon glaze
Roasted Amish chicken – toasted couscous, dried fruit and natural jus
Chorizo cassoulet – organic vegetables and fresh thyme
Smashed yams–wildflower honey, yam frites and cinnamon butter
Fruit tarts– crème anglaise

$2.95 PP

THE STEAKHOUSE
Iceberg chop salad – grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
Caesar salad – crisp romaine, parmesan and garlic croutons with creamy parmesan dressing
Herb roasted New York strip loin – horseradish cream and mushroom jus
Roasted lemon-garlic chicken – natural jus
Grilled salmon – braised spinach and leek confit
Sautéed green beans – herbed tomatoes
Loaded mashed potatoes–bacon, cheddar and green onions
Red wine-braised wild mushrooms with shallots
Traditional bread pudding – warm caramel sauce

$55.95 PP

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**THE SMOKEHOUSE**
Roasted corn salad – vine-ripened tomatoes, roasted red bell pepper and red onion with poblano vinaigrette
Green salad – grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette
Pickled cucumbers and onions
12 Hour smoked beef brisket – barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces
Smoked pulled pork – creamy coleslaw
Macaroni and cheese
Cheddar au gratin potatoes
House baked rolls and corn bread – butter and honey butter
Baked apple tart – vanilla whipped cream

39.95 PP

**SOULARD MARKET**
Farmer’s greens – radish, grapes, local bleu cheese, praline pecans, herb dressing
Missouri corn stew – pickled peppers
Pan seared trout – swiss chard, roasted peaches, buerre blanc
Roasted chicken – pesto roasted potatoes, coq au vin reduction
Braised short ribs – root vegetable hash, chambourchion jus
Farm stand green beans – herbed tomatoes
Parmesan roasted zucchini – fresh thyme, rosemary
Whipped sweet potatoes – caramelized spicy pecans
Bourbon bread pudding – cherry salted caramel sauce

49.95 PP
RECEPTION STATIONS & ENHANCEMENTS

NORRENBERN’S SAUSAGE TABLE
Naturally-raised Norrenbern’s sausages created for Levy Restaurants. Flavors include Apple, Bacon, Onion, Cheddar and Swiss Italian. Served with gourmet mustards, apple slaw and hoagie rolls
15.95 PP

ARTISAN CHEESE BOARD
Artisan selection of local farmstead cheeses. Accompanied by house-made chutneys, local honey, artisan breads and crackers
14.95 PP

ANTIPASTI
Imported cured meats, cheeses, local seasonal vegetables, marinated olives. Served with a variety of flat breads and crostinis
14.95 PP

NACHO AND SALSA BAR
Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo, salsa. Served with sour cream, jalapeños and signature hot sauces
10.95 PP

FARMER’S MARKET TABLE
Chef’s selection of local cheeses with fruit chutneys, local honey, crackers and farmer’s market crudité with a variety of dips. Accompanied by fresh-baked artisan breads
12.95 PP

THE HILL ANTIPASTI DISPLAY
Local Volpi salami, mortadella, prosciutto, assortment of olives, Italian cheeses, roasted peppers and oven-dried tomatoes, artichokes, crostini, oils, vinegars. Hand carved rope sausage, char grilled peppers and onions, mini hoagies, tomato basil relish
28.95 PP

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RAW BAR
A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, remoulade sauce and specialty hot sauces
Jumbo shrimp | Fresh oysters | Crab legs

MARKET PRICE 100 PIECES

SMOKED SALMON
A great addition to the raw bar! Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche

18.95 PP

FRESH AND EXOTIC FRUIT
An elaborate display of seasonal local and tropical fresh fruits and berries

150.00 PER 25 GUESTS

BRUSCHETTA D’ITALIA
Tomato basil with Parmesan and extra virgin olive oil
Kalamata olives tapenade with Chèvre cheese
Roasted wild mushroom with Gorgonzola cheese
Caramelized onion with parmesan cheese

10.95 PP

GARDEN FRESH VEGETABLE BASKET
Chef’s colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, hummus, fresh basil pesto and assorted crackers

13.95 PP

GOURMET FLATBREAD SQUARES
Two open-faced grilled flatbread selections with gourmet toppings including Caprese with fresh mozzarella, tomatoes, Kalamata olives and fresh basil Antipasti with genoa salami, mortadella, prosciutto, roasted peppers and Parmesan

12.00 PP

SUSHI
A selection of fresh made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger and a variety of dipping sauces

MARKET PRICE 100 PIECES

Attendant fee applies

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CARVING STATIONS

CHEF CARVED SIDE OF SMOKED SALMON
Pastrami-smoked salmon served with classical garnishes, sliced pumpernickel and crème fraîche 22.95 pp

SPIT-ROASTED TURKEY BREAST
Served with dried cherry chutney, herb aioli and artisan rolls 19.95 pp

CARVED WHOLE ROAST BEEF TENDERLOIN
Served with peppercorn sauce, horseradish cream and artisan rolls 26.95 pp

HERB CRUSTED MISSOURI PORK LOIN
Served with our Levy signature BBQ sauce, crispy onion straws and mini brioche rolls 14.95 pp

SUGAR-CURED SPIRAL HAM
With bourbon aioli, grain mustard, country biscuit and artisan rolls 17.95 pp

GARLIC ROASTED PRIME RIB
Served with onion jam, grain mustard, creamy horseradish sauce and artisan rolls 22.95 pp

Chef’s Fee Applies
**ANTIPASTI FLATBREAD SQUARES**
Grilled open-face flatbread with local Volpi Genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze
9.95 PP

**ST. LOUIS ORIGINAL TOASTED RAVIOLI**
Breaded meat filled ravioli, fried to a golden brown and served with roasted garlic marinara
9.95 PP

**THE HILL ANTIPASTI DISPLAY**
Local Volpi salami, mortadella, prosciutto, assortment of olives, Italian cheeses, roasted peppers and oven-dried tomatoes, artichokes, crostini, oils, vinegars Hand carved rope sausage, char grilled peppers and onions, mini hoagies, tomato basil relish
28.95 PP

**THE HILL SAMPLER**
Toasted ravioli – tomato basil marinara
Mini Italian sausages – hoagie buns, shredded mozzarella
Italian beef meatball – marinara sauce
11.95 PP

**SPECIALTY FARE**
Mustard-glazed corned beef Rubens with Louie dressing on marbled rye
109.95 Per dozen

Beef tacos – flour and corn tortillas, salsas and avocado crema 54.95 per dozen

Mini Philly cheesesteaks – peppers and onions, cheese sauce and hoagie rolls
109.95 Per dozen

Stadium hot dogs and bratwursts – gourmet condiment bar 109.95 per dozen

**CARVERY BAR**
All carveries are served with gourmet pretzel bread, multi-grain rolls and hoagie rolls. Carver fee of $150 will apply per carver.

Chef carved house smoked turkey – dried cherry chutney and herbioli
19.95 pp with a minimum of 40 guests

Chef carved peppercorn crusted beef sirloin – horseradish cream
21.95 pp with a minimum of 40 guests

**MAC-N-CHEESE MADNESS TABLE**
Choice of 3 varieties
Buffalo chicken – jack and blue cheese
Smoked pork, green chile and cheddar
Cheeto-crusted – great for kids of all ages!
Chorizo and jack cheese – tortilla crust
White cheese mac – spinach and artichokes
Smoked cheddar – BBQ potato chip crust
10.95 PP
DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event! Whether you’re in the mood for plated options or chef’s table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.
DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

THE CUPCAKE BAR
A variety of flavors including lemon meringue, red velvet, jelly roll, chocolate peanut butter cup, double chocolate and vanilla bean served with ice-cold milk
65.95 per dz

FRESH AND EXOTIC FRUIT TABLE
An elaborate display of seasonal local and tropical fresh fruits and berries.
175.00 per 25 guests

BROWNIE SUNDAE BAR
Triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings
9.95 pp

COUNTRY-STYLE FRUIT COBBLERS
Fresh baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping, served warm with vanilla whipped cream. Ask our chefs about their seasonal selections!
8.95 pp, with ice cream + 4.00 pp

COOKIE SAMPLER
Assortment of fresh baked cookies
53.95 per dozen

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SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.
SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

MARTINI BAR—  
the new spin on a classic!  
Icy cold Ketel One Vodka or Bombay Sapphire Gin, served with fresh garnish. Also available are the ultimate Cosmopolitan, Apple Martini or Lemon Drop  
11.00 each Minimum 15 guests

BLOODY MARY BAR—  
a fabulous starting point!  
Classic Smirnoff or Ketel One Vodka, zesty bloody Mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces  
11.00 each Minimum 15 guests

MOJITO BAR—  
the rising star of the cocktail world!  
Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight!  
11.00 each Minimum 15 guests

FRENCH HEAVEN
Blissful blends of Grey Goose Pear Vodka, St. Germain Liqueur and a hint of lemon sour. Oui! 9.00 each

VODKA LEMONADE WITH A TWIST  
A blast of summer  
Crisp Smirnoff Vodka, refreshing lemonade and Chambord 9.00 each

COFFEE AND DONUTS
Kahlúa, Cointreau and Bailey’s Original Irish Cream with espresso and cream. Served with a mini-donut! 9.00 each

BUBBLES AND BERRIES  
A salute to a great glass  
Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne 9.00 each

CRAFT AND MICRO BREW BEERS
Blue Moon White Belgium Ale 7.00 each  
Fat Tire 7.00 each  
Leinenkugel Summer Shandy (Available seasonally) 7.00 each

DRAFT BEERS
Domestic Keg 475.00 each  
Imported Keg Market Price

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BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and a selection of imported and domestic beers.
BAR SELECTIONS
Select your preferred bar package based on our offerings below. Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR
HOSTED PREMIUM BAR

**COCKTAILS**
Featuring Tito’s, Jack Daniel’s, Jameson’s, Bombay Sapphire, Maker’s Mark, Dewar’s 12, Jose Cuervo Tradicional, Hennessy VS, Martini & Rossi Dry and Sweet Vermouth and DeKuyper Brand Liquers
10.00 per drink

Featuring Svedka Vodka, Bombay Dry Gin, Bacardi Superior, Dewar’s, Jameson, Jose Cuervo Especial Gold, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth and DeKuyper Brand Liquers
9.00 per drink

**WINE BY THE GLASS**
Woodbridge by Robert Mondavi
9.00 per glass

Chardonnay, Cabernet Sauvignon
9.00 per glass

Merlot and White Zinfandel
9.00 per glass

Copper Ridge Chardonnay/Merlot
8.00 per glass

Copper Ridge Cabernet Sauvignon
8.00 per glass

Beringer White Zinfandel
8.00 per glass

**SPARKLING**
Domaine Chandon
8.00 per glass

Korbel
8.00 per glass

**IMPORTED BEER** 7.00 each

**DOMESTIC BEER** 6.00 each

**BOTTLED WATER** 4.00 each

**SOFT DRINKS** 4.00 each

**JUICES** 4.00 each

**IMPORTED BEER** 7.00 each

**DOMESTIC BEER** 6.00 each

**BOTTLED WATER** 4.00 each

**SOFT DRINKS** 4.00 each

**JUICES** 4.00 each

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**PACKAGE BAR SERVICE**

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<th>2 HOURS</th>
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<tr>
<td><strong>DELUXE BRANDS</strong></td>
<td>23.00 pp</td>
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<tr>
<td><strong>PREMIUM BRANDS</strong></td>
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<td><strong>BEER AND WINE</strong></td>
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**CASH BAR OPTIONS ARE ALSO AVAILABLE**
A Minimum per bar is required, as well as a Bartender Fee of 150.00. Please review with your Catering Sales Manager for details.

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WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.
# WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites. Please contact your catering manager to discuss per bottle pricing as seasonal selections may be available.

## INTERESTING WHITES
- Kim Crawford Marlborough, Sauvignon Blanc 44.00
- Markham Napa Valley, California, Sauvignon Blanc 42.00
- Maso Canoli, Pinot Grigio 42.00
- New Age San Rafael, Argentina, White Blend 30.00
- Chateau St. Michelle, Riesling 32.00
- Greystone California Chardonnay 32.00
- Kendall Jackson, Chardonnay 32.00
- La Crema Monterey, California, Chardonnay 42.00
- Sonoma-Cutrer Sonoma, California, Chardonnay 38.00
- Copper Ridge Chardonnay 34.00
- Seven Daughters, Moscato 29.00
- Beringer White Zinfandel 26.00

## FASHIONABLE REDS
- Roscato Russo Dolce, Italy, Sweet Red 32.00
- Mark West, Pinot Noir 32.00
- Estancia Pinnacles Monterey, CA, Pinot Noir 32.00
- Meiomi Sonoma-Monterey, California, Pinot Noir 50.00
- Frescobaldi Chianti Ruffino, Italy 50.00
- Dreaming Tree “Crush” California, Red 38.00
- 14 Hands Washington State, Merlot 38.00
- Copper Ridge Merlot 34.00
- Gascon, Malbec 42.00
- Cline Cellars “Ancient Vine”, Zinfandel 42.00
- Louis Martini, Cabernet Sauvignon 72.00
- Simi Alexander Valley, California, Cabernet Sauvignon 48.00
- Copper Ridge Cabernet Sauvignon 34.00
- Jacob’s Creek, Shiraz 32.00

## SPARKLING
- Korbel Brut, California 34.00
- Veuve Clicquot “Yellow” 140.00
- Domaine Chandon Brut, California 52.00

## ROSE
- Kim Crawford Hawkes Bay 42.00

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Please ask about our Sommelier Selections - Private Personal Varietals
NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Basil and Minted Watermelon.
NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

ULTIMATE SPECIALTY SOFT DRINK STATION
One hour Service
Hand crafted bubbles from
Fitz’s Root Beer
Fitz’s Cream Soda
6.50 pp

SMOOTHIES
Hand-blended gems with sweet yogurt, fresh fruits and granola
8.00 each

HOT CHOCOLATE
A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixin’s!
5.95 each

ALA CARTE BEVERAGES
Regular and Decaffeinated Coffee
52.00 per gal
Hot Water with Assorted Tea Bags
40.00 per gal
Ice Tea, Lemonade or Citrus Punch
40.00 per gal
Flavored/Infused Waters
40.00 per gal
Pepsi and Dr. Pepper Products
4.00 each
Bottled Water
4.00 each
Assorted Bottled Juices
4.00 each
Sparkling Water
4.50 each
Energy Drinks-Body Armor and Red Bull
6.50 each

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