

# Formal Dining



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## Catering and Special Event Design

### *"A Celebration of the Senses"*

#### *Starters*

*Please choose one from the following:*

Romaine lettuce with grilled onions, olive bread croutons,  
Shaved Asiago cheese & creamy cracked pepper anchovy dressing

Aged Balsamic vinegar & herb marinated tomato, basil and fresh  
Mozzarella Cheese Napoleon dusted with chopped Pistachios,  
Drizzled with Turmeric-infused Olive Oil

Baby spinach with sliced apples, toasted cashews,  
Mandarin oranges & citrus vinaigrette

Arugala, Romaine & Belgian Endive with crumbled, candied bacon,  
Toasted pecans, fresh strawberries & champagne vinaigrette

Mixed baby greens with sweet cranberries, candied walnuts,  
Roquefort cheese & red wine vinaigrette

## *Entrées*

Roasted chicken breast filled with Prosciutto ham,  
leeks, Sun-dried tomatoes & Provolone cheese  
Asiago Risotto  
Grilled vegetable medley in a Thyme cream Sauce

Beef Tenderloin with Shallot Vinaigrette  
Braised Green Beans, Baby Carrots & Gorgonzola  
Brioche Bread Pudding

Grilled Beef Sirloin with Herbed Spaetzles  
& Forest Mushroom Cream  
Braised Red Cabbage  
Butternut Squash

Almond-crusted Sea Bass with Citrus Confiture,  
Lobster Scented Long & Wild Rice  
Asparagus Spears & Carrot Batonettes  
Mandarin Orange Compound

Pan-Roasted Chicken Breast  
Pecan Mashed Sweet Potatoes  
Spinach Mushroom Ragout with Port Wine Demi Glaze

Turkey Filet Stuffed with Cranberry Orange Dressing  
Wrapped with Apple-wood Smoked Bacon  
Iadled with Red Currant sauce  
Chive Red-skin Mashed Potatoes  
Bundled Green Beans with Roasted Yellow Squash

Walnut Crusted Beef Tenderloin  
with Calvados Brandy Reduction  
Fuji Apple Mashed Potatoes  
Caramelized Onion Green Beans, Roasted  
Sweet Peppers & Matchstick Carrots

Grilled King Salmon with Soy Caramel  
Imported Bamboo & Jasmine Rice Medley  
Sesame Long Beans & Carrots

Gorgonzola Stuffed Pork Loin wrapped with Italian  
Pancetta drizzled with Frangelica Glaze  
Hazelnut Risotto  
Spaghetti Squash & Haricot Verts

Seared Sesame Crusted Tuna with Soy Buerre Blanc  
Japanese Soba Noodles  
Sugar Snap Pea Stir-fry  
Wasabi Horseradish & Pickled Ginger

Sautéed Chicken Breast  
with Dijon Mustard Artichoke Cream  
Roman Mushroom Risotto  
Julienne Vegetable Medley

Pan-seared Beef Sirloin flamed  
in Kentucky Bourbon with Veal Demi Glaze  
Fingerling Potatoes  
Roast Tomato Vegetable Bouquetière

Tea Leaf Smoked Roma Tomato  
Brown Rice, Black Pearl Barley,  
Daidon Radish Seeds & Cremini Mushrooms  
Asparagus, Bundled Carrots Sweet Peas  
& Butternut Squash Bisques

## *Dual Entrée Selections*

Chicken Breast with Braised Shallot & Toasted Mustard Seed Jus  
&

Prosciutto-Wrapped King Salmon with Fresh Thyme Cream  
Chef's Market Vegetables  
White Truffle Yukon Mashed Potatoes

Grilled Beef Tenderloin with Green Peppercorn Sauce  
&

Butter Poached Prawns  
Gruyere Potato Gratin  
Asparagus, Roasted Red Peppers & Spaghetti Squash

Beef Tenderloin with Truffle Liver Pate & Black Pepper Brandy Cream  
&

Sautéed Chicken Breast with Zinfandel Champagne Sauce  
Nutmeg Duchess Potatoes  
Sweet Snap Peas  
Braised Grape Tomatoes

## *Dessert Selections*

*Choose one of the following...*

Hazelnut Marscapone Cheesecake  
With Poached Pear and Port Wine Sauce

Amaretto Chocolate Mousse Bombe  
With Crème Anglaise and Chocolate Cigarette

Vanilla Mousse coated with White Chocolate Ganache  
With Peach Blossom Sauce

Flourless Chocolate Indulgence Torte  
With Raspberry Framboise

Tiramisu with Cappuccino Cream Mocha Sauce

All plated dinners include bread and butter, freshly brewed Douwe Egberts European coffee, and dessert selection.

Exact entrée counts are due three (3) business days prior to the event date. If exact counts are not provided by this date there will be an additional fee of \$10.00 per guest applied to the entrée price.

***Please call for Formal Dining Menu Prices...***

Please call for pricing that includes all necessary wait staff and full service, china, glassware and silverware.

All prices subject to 19% gratuity and sales tax.