

CELEBRATE THE HOLIDAYS WITH



Jack Frost Plated or Buffet Breakfast

Chilled Orange Juice
White Cheddar Cheese & Chive Scrambled Eggs
Crispy Oven Roasted Red Potatoes prepared O'Brian Style
Choice of Natural smoked Bacon & Whole Hog Sausage Links
Fresh Baked buttermilk biscuits w/ butter & fruit preserves

Holiday Coffee Station featuring Premium Brewed Coffee, Hot Chocolate, Chocolate Chips,
Whipped Cream & Marshmallows

\$16 per person

Price plus sales tax & gratuity.

Mistletoe Buffet Breakfast

Orange & Apple Juice & Cold Milk
Hot Cereal - Old Fashion oats w/ dried fruits, nuts, & brown sugar on the side
Assorted Breakfast Pastries & muffins
Very Berry French Toast Strata
Classic Made to Order Scrambled Eggs w/ a Market fresh Cheese selection
Asiago Potato Casserole
Crisp All Natural Bacon & Whole Hog Sausage Links
Fresh Baked buttermilk biscuits w/ butter & fruit preserves

Holiday Coffee Station featuring Hot Chocolate, Chocolate Chips,
Whipped Cream & Marshmallows

\$23 per person

Price plus sales tax & gratuity.

Good Tidings Plated Luncheon

*Entrees include Choice of Garden Salad or Mayfair Salad
Rolls, Flatbreads & Butter
Coffee, Tea & Decaffeinated Coffee*

Please Select up to Two Entrée choices for your Guests

*Chicken Piccata, Marsala, or Parmesan
Grilled Center Cut Pork Loin with a light Sherry Gravy enriched with Ozark Forest Mushrooms
Atlantic Salmon with a Country Dijon Cream Sauce & fresh Dill
Oven Roasted Turkey Breast Roulade w/ Cornbread Stuffing & Pan Sauce
Grilled BBQ Meatloaf w/ sweet tangy sauce*

*Choice of: Winter Cous Cous Medley, Wild Rice Pilaf,
Whipped Red Potatoes, Au Gratin Potatoes or Oven Roasted Potato Trio*

Chef's Seasonal Vegetable

*Family Style Holiday Cookies for each Table
Gourmet Coffee Station featuring Hot Chocolate, Chocolate Chips, Whipped Cream & Marshmallows*

Holiday Cordials available on a consumption basis

\$22 per person

Price plus sales tax & gratuity

Silver Bells Luncheon Buffet

*Buffet includes Rolls & Butter, Coffee Tea & Decaffeinated Coffee
Choice of a House Salad, Mayfair, or Mixed Green Salad or House made soup of the Day*

Please Select Two Entrees

*Chicken Piccata, Marsala, or Parmesan
Grilled Center Cut Pork Loin with a Hunters Sauce enriched with Ozark Forest Mushrooms
Atlantic Salmon with a Country Dijon Cream Sauce & fresh Dill
Chicken Breast Supreme w/ a Mushroom Tarragon Cream Sauce
Medallions of Beef Eye Round w/a light stroganoff style mushroom sauce w/fresh dill*

*Choice of: Winter Cous Cous Medley, Wild Rice Pilaf,
Whipped Red Potatoes, Au Gratin Potatoes or Oven Roasted Potato Trio*

Chef's Seasonal Vegetable

*A selection of Holiday Cookies
Gourmet Coffee Station featuring Hot Chocolate, Chocolate Chips, Whipped Cream & Marshmallows
Holiday Cordials available on a consumption basis*

\$25 per person

Price plus sales tax & gratuity.

Nutcracker Plated Dinner

Two & One Half hour holiday event
Domestic Longnecks, Wine & Soda

Please Select Two Passed Hors d'oeuvres

Vegetable Spring Rolls
Crab Rangoon
Chicken & Smoked Cheddar Quesadillas
Vegetarian Stuffed Mushrooms
Chicken Potstickers w/ Teriyaki Glaze
Toasted Beef Ravioli with Fresh Marinara
Spinach & Artichoke Ravioli

Vegetarian Stuffed Mushrooms
Mini Maryland Crab Cakes
Bacon Wrapped Artichokes
Smoked Chicken Strudel
Chicken or Beef Satay
Toasted Mac & Cheese Bites
Steak & Blue Cheese Mousse

Please Select One Salad

Mayfair, Harvest Garden or Spinach Salad

Please Select one Entree or one Duet Plate for your Guests

Chicken Piccata, Marsala or Parmesan \$ 43
Pan seared Atlantic Salmon with a Country Dill Sauce w/ hints of Fresh Melon \$ 48
Three Leaves Chicken \$ 46
Sliced Petite Beef Medallions \$ 54

Duet Plate

Land & Sea - Three Leaves Chicken paired w/ Atlantic Salmon \$50
East & West - Atlantic Salmon paired with NY Strip Medallions \$60
Red & White - Three Leaves Chicken Paired w/ Petite Beef Medallions \$ 54
We are happy to accommodate vegetarian requests if notified in advance

Choice of: Winter Creamy Orzo Pasta, Wild Rice Pilaf,
Whipped Red Potatoes, Au Gratin Potatoes or Oven Roasted Potato Trio

Chef's Seasonal Vegetable

Gourmet Coffee Station

Gourmet Coffee Station featuring Hot Chocolate, Chocolate Chips,
Whipped Cream & Marshmallows

Cordials Holiday Cart available on a consumption basis
Holiday Desserts Available
Upgrade to a full bar for \$ 5
Prices before sales tax & gratuity.

Kriss Kringle Dinner Buffet

Two & One Half hour holiday event
Domestic Longnecks, Wine & Soda

Please Select Two Passed Hors d'oeuvres

Vegetable Spring Rolls
Crab Rangoon
Chicken & Smoked Cheddar Quesadillas
Vegetarian Stuffed Mushrooms
Chicken Potstickers w/ Teriyaki Glaze
Toasted Beef Ravioli with Fresh Marinara
Spinach & Artichoke Ravioli

Vegetarian Stuffed Mushrooms
Mini Maryland Crab Cakes
Bacon Wrapped Artichoke Hearts
Smoked Chicken Strudel
Chicken or Beef Satay
Toasted Mac & Cheese Bites
Steak & Blue Cheese Mousse

Please Select One Entrees from the Carving Board

Hand Carved Signature London Broil
Roasted Center Cut Pork Loin with a wild mushroom demi glace
Roasted Turkey Breast with White Wine Gravy & Cranberries
Honey Glazed Ham

Please Select one Entree for your Guests

Chicken Piccata, Marsala or Parmesan
Atlantic Salmon with Country Dill Sauce w/ hints of Fresh Mellon
Three Leaves Chicken

Choice of One Starch & The Chef's Vegetable

Choice of: Winter Creamy Orzo Pasta, Wild Rice Pilaf,
Whipped Red Potatoes, Au Gratin Potatoes or Oven Roasted Potato Trio

Choice of Two Cold Salads

House Salad w/ fresh garden vegetables paired with a creamy buttermilk dressing
Magnolia Salad with mixed greens, feta cheese, dried cranberries & toasted walnuts
Spinach Salad with Crumbled Bacon, Sunflower Seeds, Boiled Egg, Parmesan w/ a house vinaigrette
Mayfair w/parmesan, Egg, House made Croutons with a creamy garlic dressing

Gourmet Coffee Station

Gourmet Coffee Station featuring Hot Chocolate, Chocolate Chips,
Whipped Cream & Marshmallows

\$54 per person

Prices before sales tax & gratuity

Cordials Holiday Cart available on a consumption basis
Holiday Desserts Available
upgrade to a full bar for \$ 5

Evergreen Dinner Buffet

Includes Assorted Dinner Rolls & Butter

Please Select Two Entrees for your Guests

Roasted Eye Round of Beef with a traditional red wine demi glace & fresh rosemary
Center Cut Pork Loin Medallions with a wild mushroom sauce
Roasted Turkey Breast with a light Gravy & Cumberland sauce
Chicken Kiev w/ a creamy white wine jus lie & fresh Thyme

Choice of Two Starches

Choice of: Savory Whole Grain Dressing, Wild Rice Pilaf, Creamy Orzo Pasta
Whipped Red Potatoes, or Roasted Yams w/ pecans & marshmallows

The Chef's Choice of Vegetable Accompaniment

Choice of One Cold Salads

Mixed Greens Salad with dried cranberries, Bleu Cheese & toasted walnuts paired with Balsamic vinaigrette & ranch
Spinach Salad with Crumbled Bacon, Sunflower Seeds, Boiled Egg, Parmesan w/ house vinaigrette
Mayfair w/parmesan, Egg, House made Croutons with a creamy garlic dressing

Steakhouse Tiramisu

Gourmet Coffee Station

Gourmet Coffee Station featuring Hot Chocolate, Chocolate Chips,
Whipped Cream & Marshmallows

\$36 per person

Prices before sales tax & gratuity

Cordials Holiday Cart available on a consumption basis
Other Holiday Desserts Available
(Subtract \$1 from the a la carte price for substitutions)

Upgrade to a beer, wine & soda bar for \$ 14 or full bar for \$20
(Includes a reception style cheese & cracker display)

Merry Cocktails & Hors d'oeuvres

Two & One Half hour holiday event
Domestic Longnecks, Wine & Soda

Imported & Domestic Cheese & Harvest Garden Vegetables & Gourmet Cracker Display

Please Select Two Tray Passed Hors d'oeuvres

Vegetable Spring Rolls
Crab Rangoon
Chicken & Smoked Cheddar Quesadillas
Vegetarian Stuffed Mushrooms
Chicken or Pork Potstickers w/ Teriyaki Glaze
Steak & Blue Cheese Mousse

Vegetarian Stuffed Mushrooms
Mini Maryland Crab Cakes
Bacon Wrapped Artichoke Hearts
Smoked Chicken Strudel
Chicken or Beef Satay
Toasted Mac & Cheese Bites

Stationed selection of a "A Taste of St. Louis"

Toasted Ravioli & Spinach & Artichoke Ravioli
with Marinara, Parmesan

Choice of Two Pastas

Penne a la vodka w/ a creamy pink tomato sauce, buffalo mozzarella, olives & basil
Cheese tortellini with Italian Bacon in a light parmesan cream w/ grape tomatoes & asparagus
Ziti w/ ground Italian Sausage, Mushrooms, Feta Cheese & White wine infused Alta Cucina Tomato Sauce
Penne Pasta w/ grilled chicken & sundried tomatoes in a light pesto cream. Also available w/ shrimp
Includes Garlic Bread & imported Parmesan Cheese

A Chef Will Carve One of the Following

Signature London Broil, with horseradish mousse
Corned Beef Brisket with a sweet mustard glaze
Roasted Turkey Breast with tart cranberry preserves
Honey Glazed Ham with Fresh Thyme
Includes Dollar Rolls

\$44 per person

Prices before sales tax & gratuity.

Cordials Holiday Cart available on a consumption basis
Holiday Desserts Available
Upgrade to a full bar for \$ 5

Holiday Happy Hour in Ruthie's or Keagan's Bar

APPETIZER STATIONS BUFFET

Santa's Sleigh Ride

Cheese, Fruit & Nuts Bar Tray
Vegetable Spring Rolls
Dry Rub Chicken Wings w/ Ranch & Louisiana Hot Sauce
Toasted Ravioli w/ marinara
\$18 per Guest

Based on Eight Appetizers per person
Minimum of 20 guests - Maximum of 60 people

Frosty's Favorite

Italian Antipasto Bar Tray
Crab Rangoon w/ sweet & sour
Chicken Potstickers w/ Teriyaki Glaze
Chicken Quesadillas with House Salsa
\$21 per Guest

Based on Eight Appetizers per person
Minimum of 20 guests - Maximum of 60 people

St Nick's Delight

Mexican Bar Tray to include Chips, Fresh Salsa & Chili Con Queso
Vegetable Spring Rolls
Toasted Mac & Cheese Bites
Dry Rub Chicken Wings w/ Ranch & Louisiana Hot Sauce
\$22 per Guest

Based on Eight Appetizers per person
Minimum of 20 guests - Maximum of 60 people

Cordials Holiday Cart available on a consumption basis

Consumption Bar Available
Add a two hour open bar for \$ 16.00 per person
Prices are Plus Tax

Holiday Specialties

Holiday Drink Bar

Baileys, Amaretto & Irish Coffee, Peppermint Patties, Hot Buttered Rum
Gourmet Coffee Station featuring Premium Brewed Coffees, Hot Chocolate, Chocolate Chips,
Whipped Cream & Marshmallows
\$11.25 per person.

Santa's Warm Cookie Platter

Just like the plate you use to put out for ole St Nick. Chocolate Chip, White Chocolate
Macadamia and Peanut butter cookies served warm. Iced Milk will be available at the Bar
\$3.25 per person

Candy Factory Explosion

A variety of Candies decked out in holiday fashion displayed in old fashion glass containers
Guests help themselves to Jelly Beans, Mini candy bars, Mints and other bite size favorites.
We can provide Bags "to go"
\$4.50 per person

At the Door Coffee Bar

Treat your Guest to Coffee or Hot Chocolate "To Go" to enjoy on their way home.
A great way to end the night!
\$4.25 per person

Holiday Dessert Selections

PLATED DESSERTS

Dutch apple pie
\$4.50

Triple Chocolate Mousse Cake
Artisan carrot cake w/ classic cream cheese frosting
Decadent chocolate silk cake
Steakhouse tiramisu
Iced lemon bundt cake
Flourless chocolate torte w/raspberry coulis
Double chocolate bundt cake
\$6.75

Locally baked cheesecakes from Companion Bakery

Classic New York style
\$5.50
Chocolate & vanilla tuxedo
Strawberry Marble
Turtle w/ caramel & pecans
New York Style w/homemade strawberry sauce
Cherry Cheesecake w/a hint of brandy
\$6.00

STATIONED DESSERTS

8 REINDEER

Goey Butter Cake, Macaroons, Assorted Mini Cheese Cake, Cake Truffles, Chef's Dessert Bars,
Fresh Baked cookies, profiteroles & Brownies
\$7.75

ROCKEFELLER

Assorted New York Style Cheese Cake from Companion
\$6.50

3 WISE MEN

Carrot, Double Chocolate, & Vanilla Cake w/whipped cream
\$4.50

SANTA'S LITTLE HELPER

Assorted Desert Bars & Goey Butter Cake
\$4.50

ELF ON A SHELF

Assorted Holiday Cookies & Macaroons
\$3.50

\$2.00 to add to another dessert station