

Rehearsal Dinner Packages

The Rehearsal Dinner Package

Two & one half hour package includes the following:
Plated Sit Down Style

Domestic Longnecks, Wine & Soda

Choice of two hors d'oeuvres passed butler style or a bar top display
Accompanied by your choice of salad; chefs fresh seasonal vegetable & starch

Freshly baked Artisan breads & gourmet flatbreads,
Coffee, tea and decaffeinated coffee

Chicken: Choice of One

Piccata w/ lemons & capers,
Marsala w/ sweet peppers & onions
Parmesan w/ alta cucina tomato sauce

Alaskan Salmon

Sesame crusted Alaskan salmon w/ a
white wine beurre blanc, fresh lemon

Three Leaves Chicken

Chicken breast stuffed with Swiss and prosciutto, finished with a chardonnay veloute

Sliced Petite Beef Medallions

Petite Beef Medallions w/ a classic red wine demi glace

Duet Plates

Land & Sea

Three Leaves Chicken lightly breaded stuffed chicken breast w/ prosciutto de parma, Swiss cheese blend paired w/ petite **Alaskan Salmon Filet** finished w/ white wine beurre blanc and fresh lemon

Red & White

Three Leaves Chicken lightly breaded stuffed chicken breast w/ prosciutto de parma, Swiss cheese blend finished w/ a chardonnay veloute paired w/ **Petite Beef Medallions** w/ a cabernet demi glace

Mixed Grill

Chicken Breast Parmesan w/ **Petite Beef Medallions** w/ a dual sauce of alta cucina tomato sauce and cabernet demi

SALAD SELECTIONS

Harvest Garden Salad or **Mayfair Salad**

STARCH SELECTIONS

Whipped potatoes infused w/ roasted garlic
Orzo w/ garlic cream sauce, tomatoes and parsley
Au Gratin Potatoes

The Cocktail Hour

Guest Reception

two and one half hours of reception cocktails
House Brand Liquors, Domestic Beer, Wine & Soda

Domestic Cheese Display

w/ an array of market fresh fruit & vegetable accompaniments

A chef will carve one of the following:

London Broil, w/ horseradish mousse

Beef Brisket w/ a sweet & sour reduction

Roasted Turkey Breast w/ tart cranberry preserves w/ dollar rolls

Dry Rubbed St. Louis Style Spare Ribs w/ homemade honey barbecue sauce

Choice of two stationary hors d'oeuvres:

Roasted Chicken and Cheddar Cheese Quesadilla w/ tomato-onion relish

Crab Rangoon or Vegetable Egg Rolls w/ classic sweet Asian dipping sauce

Toasted Meat or Spinach & Artichoke Ravioli w/ imported parmesan & marinara

Chicken Pot Stickers w/ a teriyaki glaze, sesame seeds & fresh scallions

(Pork pot stickers available upon request)

Choice of one pasta:

Penne a la Vodka w/ a creamy pink tomato sauce, buffalo mozzarella, olives & basil

Cheese Tortellini in a light parmesan cream w/ tomatoes, asparagus & chive

Ziti in a white wine infused red sauce w/ Ozark Forest mushrooms & parmesan

Choice of one passed hors d'oeuvre:

Braised brisket on flatbread with truffle oil

Petite Maryland Style Crab Cakes w lemon aioli

Steak & Bleu Cheese Crostini

Chicken salad on Belgian endive

Mac & Cheese bites with tomato sauce

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Rehearsal Dinner Packages

Parkside Rehearsal Dinner Buffet

Buffet Rehearsal Dinner Package ~ Inside & Outside Event Space Available

Guest Reception:

Two & one half hours

Cocktails include domestic bottled beer, wine & soda

Choice of one offering:

Harvest Garden Salad ~ Mayfair Salad ~ Spinach Salad

Choice of one entree selections:

Creamy Chicken Piccata finished w/ capers & fresh parsley & risotto

Three Leave Chicken boneless chicken breast stuffed with prosciutto, herbs, Swiss, roasted and finished with a Chardonnay Veloute **(also available as Chicken Florentine)**

Pork loin Medallions ; whiskey brined porkloin with rosemary and apple sauce paired with whipped sweet potatoes topped with candied walnuts

Choice of one pasta:

Penne pasta with chicken, olives and sundried tomatoes in a light pesto, cream sauce

Cheese Tortellini in a light parmesan cream w/ grape tomatoes, asparagus & chive

Ziti in a white wine infused red sauce w/ Ozark Forest mushrooms & parmesan

Chef's fresh seasonal vegetables

Fresh baked Artisan rolls & gourmet flatbreads

Coffee & water service

Enhancements Additional cost Per Person:

Hand Carved London Broil

Passed hors d'oeuvres

Upgrade to Full House Bar

Add on one seasonal desserts:

Carmel Apple

Steakhouse Tiramisu

Strawberry short cake

Meet Me in St. Louis Buffet

Inside & Outside Event Space Available

Guest Reception:

Two & one half hours

Domestic bottled beer, wine & soda, lemonade

The menu:

Mayfair Salad w/ house made creamy garlic-anchovy dressing

Choice of one entrée:

Budweiser braised Grilled Pork Steak

Mesquite Grilled Chicken Breast w/ tomato lime salsa

St. Louis Style Spare Ribs

Dry Rubbed Beef Brisket (can be at a carving station)

Includes the following sides:

Steakhouse Vinegar Slaw

Gourmet Potato Salad

Sweet Corn w/ peppers

Fresh Cut Fruit

Cornbread w/ sweet cream butter & honey

Enhancements Additional cost Per Person:

Passed hors d'oeuvres

Upgrade to Full House Bar

Add on one seasonal dessert:

Carmel Apple

Strawberry shortcake

Steakhouse Tiramisu

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