



CONTINENTAL BREAKFAST

Pricing based on 90 minutes of service.

All continental breakfasts include assorted tea selections, coffee and decaffeinated coffee.

Minimum of 10 guests required. A \$250 Labor Fee will be charged for less than 10 guests.

A continental or breakfast buffet is required when adding any of the breakfast enhancements.

Breakfast enhancements may not be ordered individually and must be ordered based upon the guest guarantee.

VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

QUICK START

\$30.00 Per Person

Orange Juice
Individual Greek Yogurts
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Assorted Teas

HEALTHY START

\$35.00 Per Person

Orange Juice
Chef's Selection of Fresh Fruits and Berries
Creamy Avocado, Tomato and Fig Jam with Fresh
Artisan Breads
Individual Parfaits, Greek Yogurt, Berries and
Homemade Granola VG
Amaranth with Dried Fruit, Nuts and Brown Sugar
V,GF
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Assorted Teas

PRESTON'S CONTINENTAL

\$39.00 Per Person

Orange Juice
Chef's Fresh Fruits and Berries Display
Fresh Breakfast Pastries and Muffins
Sweet Butter and Fruit Preserves
Smoked Salmon, Bagels, Cream Cheese, Capers,

Chopped Eggs and Red Onions
Steel Cut Oatmeal with Dried Fruits, Nuts and Brown
Sugar V
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Assorted Teas

BREAKFAST SANDWICHES

\$8.00 Each

Minimum order is 10 of each breakfast sandwich

Buttermilk Biscuit (with Sausage Patty)
Scrambled Egg, Sausage Patty, American Cheese

Buttermilk Biscuit (with Bacon)
Scrambled Eggs, Crisp Bacon, Cheddar Cheese

Flaky Croissant
Scrambled Egg, Black Forest Ham, Cheddar Cheese

Breakfast Burrito
Scrambled Egg, Bacon, Cheddar, Potatoes and Roasted Peppers

Toasted Whole Wheat English Muffin
Egg Patty, Turkey Sausage and American Cheese

Toasted English Muffin (veg)
Egg Patty, Swiss Cheese

BREAKFAST ENHANCEMENTS

Whole Fruit (Banana, Apple, Orange)

\$4 Each

Assorted Breakfast Breads

\$38 Per Dozen

Assorted Muffins

\$54 Per Dozen

Cinnamon Rolls

\$64 Per Dozen

Assorted Bagels and Cream Cheese

\$54 Per Dozen

Gluten-Free Breakfast Breads

\$68 Per Dozen

Gluten-Free Assorted Muffins

\$78 Per Dozen

Toast Station (White, Wheat, Rye)

\$4 Per Person

Assorted Cereal & Milk

\$6 Per Person

Smoked Salmon, Bagels, Cream Cheese, Capers,
Chopped Eggs, Red Onions

\$16 Per Person

WARM BREAKFAST ENHANCEMENTS

Spinach & Gruyere Strata VG

\$8 Per Person

Cheese Blintz, Fruit Compote VG

\$8 Per Person

Steel Cut Oatmeal with Dried Fruits & Nuts V

\$6 Per Person

Individual Breakfast Frittatas VG, GF

Tomato, Spinach, Oregano, Cheese

\$9 Per Person

French Toast, Syrup VG

\$8 Per Person

Belgian Waffles, Whipped Cream VG

\$8 Per Person

Buttermilk Biscuit, Sausage Gravy

\$10 Per Person

ADDITIONAL BREAKFAST MEAT

\$4.00 Per Person

BREAKFAST MEAT

Choose 1 option.

- Breakfast Sausage Links
- Applewood Smoked Bacon
- Chicken Sausage
- Turkey Bacon
- Grilled Pork Steak

BREAKFAST STATIONS

Chef Attendant fee of \$190 per 40 guests
Minimum of 25 guests required

Omelet Station

*Eggs, Egg Whites, Spinach, Onions, Tomatoes, Peppers,
Mushrooms, Bacon, Sausage, Ham, Cheese*

Per Person

\$18.00

Steak and Eggs Station

*Herb Roasted Prime Rib, Horseradish Cream
and
Eggs Cooked to Order*

Per Person

\$24.00

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 25% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

BREAKFAST BUFFETS

Minimum of 25 guests required.
A \$250 Labor Fee applies to all groups under 25 guests.
Pricing based on 90 minutes of service.
All breakfast buffets include assorted tea selections, coffee and decaffeinated coffee.
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WATERMAN

\$40.00 Per Person

- Orange Juice
- Individual Greek Yogurt
- Chef's Selection of Fresh Fruits and Berries
- Fresh Breakfast Breakfast Breads
- Sweet Butter and Fruit Preserves
- Scrambled Eggs DF, GF
- Breakfast Sausage Links DF, GF
- Roasted Breakfast Potatoes DF, GF

KINGSBURY

\$52.00 Per Person

- Orange Juice
- Create Your Own Yogurt Parfait – Greek Yogurt, Berries, Homemade Granola
- Chef's Selection of Fresh Fruits and Berries
- Fresh Breakfast Pastries and Breakfast Breads
- Sweet Butter and Fruit Preserves
- Scrambled Eggs DF, GF
- Buttermilk Biscuits with Sausage Gravy
- Grilled Pork Steak, Applewood Smoked Bacon DF, GF
- Cheesy Breakfast Potatoes: Scallion, Shredded Cheddar, Red Peppers GF, VG

EMPIRE

\$52.00 Per Person

- Orange Juice
- Individual Greek Yogurts
- Chef's Selection of Fresh Fruits and Berries

PORTLAND

\$43.00 Per Person

- Orange Juice
- Individual Greek Yogurt
- Chef's Selection of Fresh Fruits and Berries
- Fresh Breakfast Pastries and Breakfast Breads
- Sweet Butter and Fruit Preserves
- Spinach and Gruyere Strata VG
- Scrambled Eggs DF, GF
- Applewood Smoked Bacon DF, GF
- Rosemary Red Skin Potatoes DF, GF

SANTE

\$47.00 Per Person

- Orange Juice
- Individual Greek Yogurt
- Chef's Selection of Fresh Fruits and Berries
- Creamy Avocado, Tomato and Fig Jam with Fresh Artisan Breads
- Amaranth with Dried Fruit, Nuts and Brown Sugar V, GF
- Egg White Frittata – Tomatoes, Spinach, Cheese VG, GF
- Chicken Sausage DF, GF
- Garden Breakfast Hash – Root Vegetables, Roasted Peppers, Onion, Herbs DF, VG, GF

Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves
Scrambled Eggs DF, GF
French Toast, Syrups VG
Cheese Blintz, Fruit Compote VG
Breakfast Sausage Links DF, GF
Applewood Smoked Bacon DF, GF
Rosemary, Chive Potatoes DF, GF

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BRUNCH

Pricing based on 90 minutes of service.
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CHASE SIGNATURE BRUNCH

\$88.00 Per Person

Minimum of 30 Guests

- Orange Juice
- Individual Greek Yogurts
- Seasonal Sliced Fresh Fruits & Berries
- Fresh Baked Breakfast Pastries & Breakfast Breads
- Scrambled Eggs DF, GF
- Roasted Red Potatoes with Sautéed Peppers & Onions VG, DF, GF
- Applewood Smoked Bacon DF, GF
- Roasted Chicken Breast, Apricot and Fennel Chutney, Citrus Beurre Blanc GF
- Gremolata Crusted Salmon, Dijon Cream Sauce
- Roasted Garlic Mashed Potatoes VG, GF
- Seasonal Vegetable V, DF, GF
- Assorted Petite Desserts
- Regular and Decaffeinated Coffee Service, Assorted Tea Selections

CARVING STATION ENHANCEMENTS

All stations require an attendant fee of \$190 based upon 90 minutes of service (1 per 100).

Herb & Garlic Roasted Prime Rib
(serves 30)
each
\$550.00

Maple & Mustard Bone-In Ham
(serves 50)
each
\$450.00

Oven Roasted Turkey Breast
(serves 25)
each
\$295.00

Slow Roasted Leg of Lamb
(serves 25)
each
\$350.00

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BOXED LUNCH

Minimum 10 of each sandwich.

All items are individually packaged in environmentally-friendly recyclable materials. Lunch boxes include sandwich (or entrée salad), whole fruit, Cookie, Chips and Bottled Water.

Dine-in fee of \$5 per person may apply

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CREATE YOUR BOXED LUNCH

\$39.00 Per Person

Packaged with Whole Fruit, Fresh Baked Cookie,
Gourmet Potato Chips, Bottle of Water

Gluten-Free Bread Available

Roast Beef
Leaf Lettuce, Cheddar Cheese, Horseradish Mayo,
Ciabatta Bun

Shaved Turkey
Butter Lettuce, Tomatoes, Cranberry Cream Cheese,
Whole Wheat Bun

Black Forest Ham
Swiss Cheese, Butter Lettuce, Pickles, Brioche Bun

Grilled Vegetable Wrap DF
Roasted Red Pepper Hummus, Mixed Greens, Lemon
Vinaigrette

Caesar Salad VG
Romaine Lettuce, Croutons, Parmesan Cheese

Quinoa Black Bean Salad V, GF, DF
Roasted Corn, Peppers, Red Onion, Scallions, Cilantro
Lime Dressing

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BUFFET LUNCH

Minimum of 25 guests.
A \$250 Labor Fee applies to all groups under 25 guests.
All lunch buffets are served with fresh bread & butter, iced tea, coffee and decaffeinated coffee.
Priced based upon 90 minutes of service.
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CHASE CLUB WRAP

\$48.00 Per Person

- Creamy Asparagus Soup VG, GF
- Caesar Salad – Romaine Hearts, Croutons, Parmesan, Caesar Dressing VG
- Rotini Pasta Salad – Cherry Tomatoes, Black Olives, Feta Cheese, Herb Vinaigrette VG
- VEGETARIAN WRAP – Portobello Mushroom, Marinated Grilled Vegetables, Red Pepper Hummus V, DF
- TURKEY TORTILLA WRAP – Cheddar, Bacon, Tomatoes, Romaine, Cranberry Spread
- BUFFALO CHICKEN WRAP – Lettuce, Ranch Dressing
- ITALIAN WRAP – Spicy Salami, Genoa Salami, Mortadella, Mozzarella, Romaine, Olive Oil
- Chef’s Selection of Mini Desserts – Chocolate Cheesecake, Fresh Fruit Tartlet

GOURMET SANDWICH SHOP

\$53.00 Per Person

- Roasted Tomato Basil Bisque VG
- Local Green Salad – Vegetables, House Vinaigrette V, GF, DF
- Red Skin Potato Salad VG, GF
- CUBAN– Sliced Ham, Pulled Pork, Swiss Cheese, Sliced Pickles, Mustard, French Bread

SOUTH OF THE BORDER

\$56.00 Per Person

- Southwest Chopped Salad – Roasted Corn, Red Onion, Black Beans, Shredded Jack Cheese, Roasted Tomatoes, Chipotle Cream Dressing VG, DF
- GRILLED ADOBO RUBBED FLANK STEAK
- CHICKEN CARNITAS DF, GF
- TEQUILA AND LIME MARINATED COD GF, DF
- Flour Tortillas
- Corn Tortilla GF
- Queso Fresco, Tomatoes, Pickled Onions, Cilantro, Lime
- Mexican Rice V, GF, DF
- Elote Corn VG, GF
- Churros, Spanish Flan VG

STL BBQ

\$60.00 Per Person

- Iceberg Wedge Salad – Sundried Tomatoes, Bacon Lardons, Red Onions, Blue Cheese Dressing GF
- Cole Slaw– Diced Red Peppers, Sweet and Spicy Dressing VE, GF
- BBQ BRISKET – Grilled Red Onion DF, GF
- GRILLED PORK STEAK – BBQ Rub DF, GF
- ROTISSERIE CHICKEN – Sweet BBQ Sauce DF, GF

REUBEN – Corned Beef, Sauerkraut, Swiss, 1000 Island

APPLE CHICKEN SALAD – Toasted Walnuts, Butter
Lettuce, Flakey Croissant

GRILLED MEDITERRANEAN WRAP – Grilled Vegetables,
Olives, Romaine, Red Pepper Hummus V, DF

Chef's Selection of Mini Desserts
Lemon Tarts
Assorted Macarons VG

TASTE OF ITALY

\$60.00 Per Person

Mayfair Salad– Romaine Lettuce, Shredded Parmesan,
Herbed Croutons, Traditional Dressing VG

Caprese Salad– Arugula and Micro Basil, Cherry
Tomatoes, Buffalo Mozzarella, Olive Oil VG, GF

CHICKEN PARMESAN– Fresh Mozzarella, Tomato
Sauce GF

HERB ROASTED CHICKEN THIGHS– Chicken Demi DF,
GF

COD BIANCO– White Wine Butter Sauce GF

Mushroom Ravioli– Cream Sauce, Peas, Sun-Dried
Tomatoes VG

Italian Vegetables– Artichoke, Kale, Mushroom,
Tomato V, DF, GF

Vanilla Panna Cotta VG, GF
Cannoli VG

VEGAN OPTION

Lentil "Bolognese" V, GF
Chickpea Pasta

Add to any lunch buffet for extra \$7

Roasted Broccoli with Brown Butter VG, GF

Brown Sugar Baked Beans VEG, GF

Corn Bread– Whipped Maple Butter VG

Goosey Butter Cake VG
Ted Drewes Frozen Custard GF, VG

SANTE

\$58.00 Per Person

Spinach Frisée Salad – Shaved Watermelon Radishes,
Pickled Onions, Balsamic Vinaigrette V, DF, GF

Marinated Tomato Salad – Feta, Red Onions,
Cucumber VG, GF

ORANGE GINGER SEARED SALMON –Pomegranate &
Mint Salsa DF, GF

ROASTED CHICKEN BREAST – Chicken Jus DF, GF

ROASTED TRI TIP– Rosemary Demi Glace DF, GF

Wild Rice Pilaf V, DF, GF

Steamed Broccoli and Cauliflower –Roasted Almonds
V, DF, GF

Honey Glazed Baby Carrots VG, DF, GF

Oatmeal Cookies VG
Assorted Fruit Tarts VG

ARCHWAY

\$58.00 Per Person

Broccoli and Cheddar Soup VG, GF

Chase Park Salad– Mixed Greens, Cucumbers,
Peppadew Peppers, Goat Cheese Crumbles, House
Vinaigrette VG, GF

Penne Pasta Salad – Asparagus Tips, Oven Roasted

Tomatoes, Shaved Red Onion, Basil Pesto V, GF

COFFEE RUBBED TERES MAJOR – Chimichurri DF, GF

HONEY GARLIC ROASTED PORK LOIN – Pan Sauce DF,
GF

CHICKEN PICCATA – Cream Sauce, Capers GF

Seasonal Vegetables V, DF, GF

Garlic Mashed Potatoes VG, GF

Goosey Butter Cake VG
Pecan Tarts VG

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PLATED LUNCH

Minimum of 25 guests required.
A \$250 labor fee applies to all groups under 25 guests.
All Lunches are served with fresh bread and butter and choice of dessert.
All plated lunches include iced tea, coffee and decaffeinated coffee.
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PLATED TWO COURSE LUNCH

Entrée Selection (Choose 1 option)

CHICKEN CAESAR VG

Romaine, Grilled Chicken, Shaved Parmesan, Croutons, Caesar Dressing

Per Person

\$32.00

SOUTHWEST SALAD

Iceberg and Romaine, Marinated Beef Strips, Corn and Black Bean Relish, Tomatoes, Fried Tortilla Strips, Chipotle Ranch Dressing

Per Person

\$33.00

GRILLED CHICKEN SANDWICH

Brioche Bun, Tomato, Pesto Aioli, Swiss Cheese, House Made Chips

Per Person

\$38.00

CAMPANELLE WITH PEAS AND LEMON GF, VG

Citrus Cream Sauce, Parmesan, Dried Tomatoes

Per Person

\$36.00

BUFFALO CHICKEN WRAP

Breaded Chicken Tender, Chopped Lettuce, Ranch Dressing, House Made Chips

Per Person

\$35.00

DESSERT SELECTION

PLATED THREE COURSE LUNCH

SALAD SELECTIONS

Choose 1 option.

- **Baby Kale VG, GF**
Shaved Parmesan, Dried Cranberries, Toasted Slivered Almonds, Honey Mustard
- **Field Greens V, GF**
Shaved Radishes, Olive Oil Marinated Fennel, Raspberry Crunch, White Wine Vinaigrette
- **Baby Romaine Hearts VG**
Shaved Parmesan, Toasted Croutons, Caesar Dressing
- **Roasted Beets Frisée VG, GF**
Watercress, Blue Cheese Crumbles, Red Onions, Balsamic Dressing
- **Chase Caprese VG, GF**
Baby Greens, Heirloom Tomatoes, Buffalo Mozzarella, Sherry Balsamic Dressing
- **Baby Spinach VG, GF**
Pickled Red Onions, Shaved Red Beets, Blue Cheese Crumbles, Walnut Vinaigrette
- **Spring Greens GF, DF**
Roasted Apples, Caramelized Bacon, Yellow Cherry Tomatoes, Chase Park Plaza Dressing

ENTRÉE SELECTION

Choose 1 option.

- **Wild Mushroom Ravioli VG** \$58.00
Roasted Forest Mushrooms, Green Peas, Cherry Tomatoes, Garlic Béchamel
- **Lobster Ravioli** \$64.00
Lobster, Saffron Cream Sauce
- **Crispy Chicken Breast GF, DF** \$59.00
Smashed Fingerling Potato, Green Asparagus, Port Wine Reduction
- **Pan Seared Duck Breast DF, GF** \$62.00
Herb Risotto, Apricot Glazed Baby Carrots, Dried Cherry Demi Glace
- **Boursin and Spinach Chicken Roulade GF** \$65.00

Choose 1 option.

– **Peanut Butter and Chocolate Mousse Dome**

Peanut Butter Mousse, Chocolate Crémeux, Hazelnut Crunch

– **Strawberry Shortcake**

*Vanilla Sponge Cake, Macerated Berries,
Whipped Cream*

– **Lemon Meringue Tart**

Lemon Curd, Italian Meringue, Blueberry Compote

– **Coconut Panna Cotta**

Passion Fruit Gel, Coconut Snow, Mango Crispies

– **Red Velvet Cheesecake**

*Red Velvet Sponge Cake, Vanilla Bean Cheesecake, Cherry
Sauce*

– **Espresso Tart**

*Chocolate Sponge Cake, Espresso Ganache,
Coffee Cream*

– **Chocolate Cheesecake**

Cookie Crust, Whipped Cream, Chocolate Glaze

– **Carrot Cake**

*Cream Cheese Icing, Candied Pecans,
Salted Caramel Sauce*

VEGAN / GLUTEN FREE / DAIRY FREE LUNCH ENTREE OPTIONS

Roasted Poblano and Black Bean Gallette

Wild Rice, Mushroom Corn Salsa

per person

\$58.00

Cumin Spiced Cauliflower

Jasmine Rice, Saffron Tomato Stew

per person

\$58.00

Quinoa Vegetable Fritter

Tofu Ratatouille

per person

\$58.00

DUAL ENTRÉE OPTIONS

Choose one added to any entrée

Sea Bass GF

per person

\$22.00

*Potato au Gratin, Roasted Broccolini, Herb Cream
Sauce*

– **Pistachio Crusted Chicken Breast DF, GF** **\$61.00**

*Garlic Mashed Potato, Roasted Asparagus, Blistered
Cherry Tomatoes, Chardonnay Chicken Demi*

– **Grilled Salmon GF** **\$63.00**

*Wild Rice Pilaf, Seasonal Vegetable, Citrus Beurre
Blanc*

– **Seared Barramundi GF** **\$59.00**

Coconut Rice, Mango Salsa, Citrus Cream Sauce

– **Pan Seared Halibut GF/DF** **\$85.00**

White Wine Beans, Gremolata

– **Seared Sea Bass GF** **\$89.00**

*Potato and Leek Puree, Broccolini with Lemon Zest,
Citrus Beurre Blanc*

– **Grilled Bone-In Pork Chop GF** **\$62.00**

*Smashed Sweet Potatoes, Roasted Asparagus Tips and
Mini Bello Mushrooms, Port Wine Demi-Glace*

– **Sauerbraten Short Ribs GF** **\$68.00**

*Aged Cheddar Polenta Cake, Roasted Brussel Sprouts
with Pancetta, Mushroom Ragout*

– **Roasted Rack of Lamb GF** **\$69.00**

*Green Pea Risotto, Grilled Zucchini and Squash, Mint
Chimichurri Sauce*

– **Grilled Bone-In Veal Chop GF** **\$72.00**

*Cheese Scallop Potatoes, Roasted Asparagus, Bone
Marrow Demi Glace*

– **New York Strip Steak GF, DF** **\$74.00**

*Smashed Red Skin Potatoes, Asparagus Tips, Shaved
Fennel, Port Wine Demi-Glace*

– **Grilled Beef Tenderloin GF** **\$79.00**

*Roasted Garlic Mashed Potatoes, Honey Glazed Root
Vegetable, Blistered Cherry Tomatoes, Demi-Glace*

– **New York Strip with Grilled Shrimp GF, DF** **\$86.00**

*Smashed Red Skin Potatoes, Asparagus Tips, Shaved
Fennel, Port Wine Demi-Glace*

– **Grilled Petite Beef Tenderloin with Salmon Filet
GF** **\$96.00**

*Roasted Garlic Mashed Potatoes, Honey Glazed Root
Vegetable, Blistered Cherry Tomatoes, Demi-Glace*

DESSERT SELECTION

Custom Dessert Logos are available for \$3 per person

Choose 1 option.

– **Tiramisu VG**

Espresso Sponge, Mascarpone Mousse, Fresh Raspberries

– **Cheesecake VG**

Graham Cracker Crust, Fresh Berries, Whipped Cream

– **Chocolate Hazelnut Mousse Dome VG**

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Salmon GF

per person

\$18.00

Boursin and Spinach Chicken Roulade DF

per person

\$16.00

Shrimp DF, GF

per person

\$15.00

Crab Cake

per person

\$18.00

Petite Beef Tenderloin DF

per person

\$20.00

Short Rib DF

per person

\$18.00

Hazelnut Mousse, Chocolate Crèmeux, Hazelnut Crunch

- **Key Lime Tart VG**

Key Lime Curd, White Chocolate Mousse, Blackberry

Compote

- **Chase Red Velvet VG**

White Chocolate Cheesecake, Raspberry Gelee, Red Velvet

Sponge

- **Carrot Cake VG**

Cream Cheese Icing, Candied Pecans, Salted Caramel Sauce

- **White Chocolate Espresso Tart VG**

Espresso Ganache, Dark Chocolate Tart Shell, Raspberry

Coulis

- **S'mores VG**

Graham Cracker Crust, Dark Chocolate Crema, Toasted

Marshmallow

- **Coconut Panna Cotta VG, GF, DF**

Passion Fruit Fluid Gel, Coconut Snow, Mango Crispies

- **Fresh Berries VG, GF, DF**

TABLESIDE ORDERING

Maximum of 200 guests with 120 minutes of services needed

2 Entrée Selections

additional per person

\$24.00

3 Entrée Selections

additional per person

\$30.00

SPLIT ENTRÉE OPTION

Final selections due 5 business days in advance with place cards denoting each guest's entrée.

2 Entrée Selections

additional \$6 per person

3 Entrée Selections

additional \$8 per person

DINNER BUFFET

Minimum of 40 guests.
A \$350 Labor Fee applies to all groups under 40 guests.
Dinner buffet is served with fresh bread & butter, iced tea, coffee and decaffeinated coffee.
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MARYLAND

\$92.00 Per Person

- Seafood Chowder VG,GF
- Baby Romaine– Roasted Red Peppers, Fire Roasted Apples, Pancetta Lardons, Basil Vinaigrette GF, DF
- Burrata Salad – Heirloom Tomatoes, Olive Oil Drizzle, Micro Basil GF, VG
- GRILLED BEEF TENDERLOIN – Roasted Asparagus Tips, Mushroom Sauce DF, GF
- SEARED HALIBUT – Fried Spinach, Citrus Cream Sauce GF
- ROASTED PORK LOIN – Port Wine Cherry Demi Glace GF, DF
- Potato Au Gratin GF
- Grilled Vegetable Ravioli– Pesto Cream Sauce, Davina Tomatoes, Toasted Pine Nuts VG
- Steamed Broccolini, Blistered Cherry Tomatoes V, GF, DF
- Raspberry and Chocolate Mousse Cake VG
- Assorted Cupcakes VG

WESTMINSTER

\$98.00 Per Person

- Tomato Bisque VG

THE HILL

\$87.00 Per Person

- Minestrone Soup V, DF
- Caesar Salad – Croutons, Shaved Parmesan, Caesar Dressing VG
- Caprese Salad – Mozzarella, Tomatoes, Fried Basil, White Balsamic Reduction VG, GF
- Tri-Colored Cheese Tortellini Salad – Olives, Sundried Tomatoes, Artichoke Hearts, Red Wine Vinaigrette V, DF
- VEAL SCALLOPINI– Blistered Peppers DF, GF
- CHICKEN MILANESE DF
- BALSAMIC BRAISED BEEF SHORT RIB DF, GF
- Parmesan Polenta GF
- Ratatouille– Tomato, Squash, Eggplant, Red Pepper, Onion V, DF, GF
- Ricotta Ravioli– Béchamel Sauce, Peas, Bacon
- Vanilla Panna Cotta GF, VG
- Chocolate Espresso Tartlet VG
- Cannoli VG

VEGAN OPTION

- Vegan Sweet Potato Shepard's Pie V
- Black Beans, Carrots, Corn, Mushrooms
- Add to any dinner buffet for extra \$7

Baby Spinach and Frisée – Candied Walnuts, Dried Cranberries, Feta, White Balsamic Vinaigrette VG, GF

Baby Greens – Shaved Fennel, Orange Segments, Fire Roasted Apples, Honey Garlic Dressing VG, GF

SAUER BRATEN BEEF TENDERLOIN – Bacon Lardons, Cipollini Onions, Scallions GF, DF

SEARED SEA BASS – Blistered Cherry Tomatoes, Beurre Blanc GF

ROASTED CHICKEN BREAST – Fava Bean and Asparagus Relish, Fried Spinach, Red Pepper Cream Sauce GF

Roasted Garlic Mashed Potatoes GF

Wild Rice Pilaf V, DF, GF

Roasted Baby Carrots, Dried Cranberries V, DF, GF

Chef's Selection of Mini Desserts

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PLATED DINNER

Minimum of 25 guests required.
A \$250 labor fee applies to all groups under 25 guests.
All dinners are served with fresh bread and butter, choice of salad and choice of dessert.
All plated dinners include iced tea, coffee and decaffeinated coffee.
VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

THREE COURSE PLATED DINNER

- SOUP OR SALAD
Choose 1 option.
- **Spring Medley V, DF, GF**
Pickled Red Onions, Shaved Fennel, Sunflower Seeds, Red Wine Vinaigrette
 - **Baby Arugula and Kale VG, GF**
Peppadew Peppers, Cranberries, Goat Cheese, Honey Mustard Dressing
 - **Romaine VG**
Crispy Croutons, Shaved Parmesan, Traditional Dressing
 - **Baby Greens VG, DF, GF**
Shaved Fennel, Orange Segments, Fire Roasted Apples, Honey Garlic Dressing
 - **Baby Romaine VG, GF**
Boursin Cheese Crumbles, Crispy Bacon Lardons, Sundried Tomatoes, Bacon Vinaigrette
 - **Compressed Melon and Prosciutto V, GF, DF**
Baby Arugula, Candied Serrano's, Pistachio Vinaigrette
 - **Beet and Endive V, GF, DF**
Candied Walnuts, Blood Orange Vinaigrette
 - **Mushroom Cream Soup VG, GF**
Balsamic Drizzle
 - **Lobster Bisque GF**
Crème Fraiche
 - **Butternut Squash VG, GF**
Cracked Pepper Gremolata
 - **Creamy Tomato Bisque VG, GF**

DESSERT SELECTION

- Choose 1 option.
- **Tiramisu VG**
Espresso Sponge, Mascarpone Mousse, Fresh Raspberries
 - **Cheesecake VG**
Graham Cracker Crust, Fresh Berries, Whipped Cream
 - **Chocolate Hazelnut Mousse Dome VG**
Hazelnut Mousse, Chocolate Crèmeux, Hazelnut Crunch

ENTRÉE SELECTIONS

- Wild Mushroom Ravioli VG**
Roasted Forest Mushrooms, Green Peas, Cherry Tomatoes, Garlic Bechamel

per person
\$58.00
- Lobster Ravioli**
Lobster, Saffron Cream Sauce

per person
\$64.00
- Crispy Chicken Breast DF, GF**
Smashed Fingerling Potato, Green Asparagus, Port Wine Reduction

per person
\$62.00
- Pan Seared Duck Breast DF, GF**
Herb Risotto, Apricot Glazed Baby Carrots, Dried Cherry Demi Glace

per person
\$72.00
- Boursin and Spinach Chicken Roulade GF**
Potato au Gratin, Roasted Broccolini, Herb Cream Sauce

per person
\$66.00
- Pistachio Crusted Chicken Breast GF**
Garlic Mashed Potato, Roasted Asparagus, Blistered Cherry Tomatoes, Chardonnay Chicken Demi

per person
\$65.00

hazelnut mousse, chocolate cremeux, hazelnut crunch

- **Key Lime Tart VG**

Key Lime Curd, White Chocolate Mousse, Blackberry Compote

- **Chase Red Velvet VG**

White Chocolate Cheesecake, Raspberry Gelee, Red Velvet Sponge

- **Carrot Cake VG**

Cream Cheese Icing, Candied Pecans, Salted Caramel Sauce

- **White Chocolate Espresso Tart VG**

Espresso Ganache, Dark Chocolate Tart Shell, Raspberry Coulis

- **S'mores VG**

Graham Cracker Crust, Dark Chocolate Crema, Toasted Marshmallow

- **Coconut Panna Cotta V, GF, DF**

Passion Fruit Fluid Gel, Coconut Snow, Mango Crispies

- **Fresh Berries V, GF, DF**

VEGAN / GLUTEN FREE / DAIRY FREE DINNER OPTIONS

Roasted Poblano and Black Bean Gallette V, DF, GF

Wild Rice, Mushroom Corn Salsa

per person

\$58.00

Cumin Spiced Cauliflower V, GF, DF

Jasmine Rice, Saffron Tomato Stew

per person

\$58.00

Quinoa Vegetable Fritter V, GF, DF

Tofu Ratatouille

\$58.00

DUAL ENTRÉE OPTIONS

Choose one added to any entrée

Sea Bass GF

per person

\$25.00

Salmon GF

per person

\$20.00

Boursin and Spinach Chicken Roulade GF

per person

Grilled Salmon GF

Wild Rice Pilaf, Seasonal Vegetable, Citrus Beurre Blanc

per person

\$66.00

Seared Barramundi GF

Coconut Rice, Mango Salsa, Citrus Cream Sauce

per person

\$63.00

Pan Seared Halibut GF, DF

White Wine Beans, Gremolata

per person

\$87.00

Seared Sea Bass GF

Potato and Leek Puree, Broccolini with Lemon Zest, Citrus Beurre Blanc

per person

\$90.00

Grilled Bone-In Pork Chop GF

Smashed Sweet Potatoes, Roasted Asparagus Tips and Mini Bello Mushrooms, Port Wine Demi-Glace

per person

\$63.00

Sauerbraten Short Rib GF

Aged Cheddar Polenta Cake, Roasted Brussel Sprouts with Pancetta, Mushroom Ragout

per person

\$72.00

Roasted Rack of Lamb GF

Green Pea Risotto, Grilled Zucchini and Squash, Mint Chimichurri Sauce

per person

\$77.00

New York Strip GF, DF

Smashed Red Skin Potatoes, Asparagus Tips, Shaved Fennel, Port Wine Demi-Glace

per person

per person

\$16.00

Shrimp

per person

\$17.00

Crab Cake

per person

\$20.00

Petite Beef Tenderloin

per person

\$24.00

Short Rib

per person

\$20.00

TABLESIDE ORDERING

Maximum of 200 guests with 120 minutes of services needed

2 Entrée Selections

additional \$24 per person

3 Entrée Selections

additional \$30 per person

SPLIT ENTRÉE OPTION

Final selections due 5 business days in advance with place cards denoting each guest's entrée.

2 Entrée Selections

additional \$6 per person

3 Entrée Selections

additional \$8 per person

\$76.00

Grilled Beef Tenderloin GF

Roasted Garlic Mashed Potatoes, Honey Glazed Root Vegetable, Blistered Cherry Tomatoes, Demi-Glace

per person

\$110.00

New York Strip with Grilled Shrimp GF, DF

Smashed Red Skin Potatoes, Asparagus Tips, Shaved Fennel, Port Wine Demi-Glace

per person

\$86.00

Grilled Petite Beef Tenderloin with Salmon Filet GF

Roasted Garlic Mashed Potatoes, Honey Glazed Root Vegetable, Blistered Cherry Tomatoes, Demi-Glace

per person

\$115.00

RECEPTION HORS D'OEUVRES

Minimum of (24) pieces per selection.
VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

COLD

- Deviled Eggs with Salmon Roe, Fresh Dill VG, DF
\$6 per piece
- Boursin Stuffed Profiterole VG
\$6 per piece
- Bruschetta with Balsamic Pearls VG, DF
\$6 per piece
- Stuffed Cucumber Roasted Red Pepper Hummus, Micro Basil V, GF, DF
\$6 per piece
- Tuna Tartare with Sesame Ginger Sauce DF
\$7 per piece
- Caprese Skewer GF, VG
\$6 per piece
- BBQ Grilled Shrimp, Pickled Jalapenos, Avocado Mousse GF, DF
\$7 per piece
- Smoked Salmon Tartare, Lemon Crème Fraiche, Fried Capers, Crostini
\$6 per piece

WARM

- Potato Samosas with Cucumber Raita VG
\$6 per piece
- Baked Mini Brie in Puff Pastry with Raspberry Jam VG
\$6 per piece
- Teriyaki Beef Skewer DF
\$6 per piece
- Spring Roll with Sweet Chili Dipping Sauce V, DF
\$6 per piece
- Sriracha Meatball Skewer GF
\$6 per piece
- Artichoke Beignet VG
\$6 per piece
- Mini Beef Wellington
\$6 per person
- Chicken Arepa, Salsa DF
\$6 per piece
- Pork Dumpling with Soy Dipping Sauce DF
\$6 per piece
- Toasted Ravioli, Marinara
\$6 per piece
- Spanakopita VG
\$6 per piece
- Crab Cake with Old Bay Remoulade
\$7 per piece
- Crispy Asparagus V, DF
\$7 per piece

Lamb Lollipop with Mint Chimichurri DF, GF
\$7 per piece

Coconut Shrimp with Sweet Chili Sauce DF
\$7 per piece

Bacon Wrapped Scallops DF, GF
\$7 per piece

Candied Apple Pork Belly DF, GF
\$7 per piece

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RECEPTION DISPLAYS

Please select a minimum of three stations if no dinner is to follow.
Noted * carving stations require an attendant fee of \$190 for every 75 guests. Prices based on 90 minutes of service.
VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

CHEESE DISPLAY VG

\$20.00 Per Person

Chef's Selection of Cheese, Dried Fruits and Nuts,
Breads and Crackers

CHARCUTERIE

\$22.00 Per Person

Chef's Selection of Cured Meats and Sausages
Hearty Breads and House Made Pickles and Confits

CRUDITE V, GF

\$12.00 Per Person

Baby Carrots, Broccoli, Cauliflower, Snap Peas,
Asparagus, Baby Peppers, Radishes, Hummus,
Peppercorn Ranch Dressing

ANTIPASTO GF, DF

\$18.00 Per Person

Chef's Selection of Cured Meats, Vegetables, Olives

FRESH FRUIT DISPLAY V, DF, GF

\$12.00 Per Person

Chef's Selection of Fresh Fruits and Berries

SALAD BAR

\$24.00 Per Person

Field Greens, Romaine, Spinach, Cucumber, Radish,
Broccoli, Carrot, Chopped Egg, Bacon Lardon, Onion,

CAJUN BOIL

\$24.00 Per Person

Shrimp, Crawfish, Andouille Sausage
Corn on the Cob, Baby Potatoes, Hard Boiled Eggs
Lemon Wedges, Hot Sauce, Cheddar Cheese Biscuits

STREET TACOS

\$22.00 Per Person

Ancho Pepper and Lime Rubbed Tilapia,
Shredded Barbacoa Meat
Cilantro Rice, Pico de Gallo, Queso Fresco, Sweet
Picked Red Onions, Cilantro, Guacamole, Shredded
Lettuce, Flour and Corn Tortillas

KOREAN BBQ LETTUCE WRAP DF, GF

\$24.00 Per Person

BULGOGI BEEF
CHILI MARINATED PORK BELLY
HONEY GLAZED CHICKEN
Romaine Lettuce Leaves, Steamed Rice, Pickled
Daikon, Scallions,
Sesame Paste, Sliced Radishes, Grilled Onions

CURRY

\$26.00 Per Person

INDIAN CHICKEN MASALA
BURMESE BEEF CURRY
South Indian Vegetable Panier Curry with Peas and
Potatoes, Jasmin Rice, Naan, Cucumber Raita

BBQ STATION

Sunflower Seed, Shredded Cheese, Crumbled Blue Cheese, Crouton, Assorted Dressings and Oils.

SEAFOOD DISPLAY

\$22.00 Per Person

Chilled Shrimp, Oysters, Snow Crab Claws

HUMMUS BAR V, DF

\$14.00 Per Person

Tunisian, Garlic Herb, Greek, Red Pepper, Lavash Crackers, Pita Chips, Grilled Crostini

SALMON TWO WAYS*

\$22.00 Per Person

Sliced Cold Smoked Salmon, Herb Cream Cheese, Shallots, Capers

Whole Warm Smoked Side of Salmon, Lemon Gremolata, Dill Crème Fraiche

Assorted Breads and Crackers

*An attendant fee of \$190 for up to 90 minutes of service
(Minimum 25 people)*

CONE DISPLAY

\$18.00 Per Person

Choose up to 3 options.

- TUNA POKE: Sesame Cone, Soy Ginger Sauce, Seaweed Salad, Toasted Sesame Seeds
- CHICKEN AND WAFFLE: Waffle Cone, Bacon Bits, Maple Syrup
- BREADED BUFFALO CHICKEN: Buffalo Sauce, Fried Chicken, Ranch
- SALMON TARTARE: Dill Cream, Micro Greens
- SMOKED SALMON MOUSSE: Pickled Red Onions, Boursin Cheese
- BEEF TARTARE: Diced Fresh Beef, Capers, Olives, Fresh Parsley

\$30.00 Per Person

SMOKED BRISKET
PULLED PORK
SHREDDED CHICKEN
Hickory Smoked BBQ Sauce, Carolina Gold
Coleslaw, Sweet and Spicy Creamy Dressing
Red Cabbage Slaw, Green Chili Dressing
Brioche Buns

CHICKEN AND CHORIZO PAELLA DF, GF

\$18.00

Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

SEAFOOD PAELLA DF, GF

\$24.00 Per Person

CLAMS, MUSSELS, SHRIMP, CHORIZO

Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

SLIDERS

\$22.00 Per Person

BUFFALO CHICKEN SLIDER – Ranch Dressing, Shredded Lettuce on Potato Bun

BEEF SLIDER – Caramelized Onions, Swiss Cheese

PULLED PORK SLIDER – BBQ Sauce, Fried Onions, Potato Bun DF

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ACTION STATIONS

Minimum of 40 guests required.
All action stations require an attendant fee of \$190 for up to 90 minutes of service.
VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

ARTISAN PASTA*

\$23.00 Per Person

- *CHEF ATTENDANT REQUIRED
Choose 1 option.
- **GRILLED VEGETABLE RAVIOLI VG**
*Oven Roasted Tomatoes, Squash and Zucchini Treads
Charred Yellow Pepper Cream Sauce, Fried Basil*
 - **TAGLIATELLE PASTA**
Red Wine Braised Beef Short Rib, Cherry Tomatoes, Ricotta Cheese
**Gluten free station is available*
 - **ORZO WITH SAUTEED PORTOBELLO VG**
Shaved Brussel Sprouts, Pistachios, Saffron Cream Sauce

MAC AND CHEESE*

\$23.00 Per Person

- *Chef Attendant Required*
- RED WINE BRAISED BEEF SHORT RIB**
Quick Pickled Cabbage Slaw

GRAIN STATION*

\$22.00 Per Person

- *CHEF ATTENDANT REQUIRED
Choose 1 option.
- **QUINOA GF**
Kale, Cranberries, Chicken, Lemon Grass Verde
 - **RISOTTO Gf, VG**
Red Wine Risotto, Blackberries, Caramelized Fennel, Micro Basil
 - **SHRIMP GRITS GF**
*Garlic Butter Seared Baby Shrimp, Stewed Tomato Jam,
Bacon Lardons, Fresh Scallions*

COLD AS ICE LIQUID NITROGEN* VG

\$24.00 Per Person

- *Chef Attendant Required*
- Chocolate and Vanilla Ice Cream Made to Order,
Chocolate Sauce, Berry Sauce, Caramel Sauce,
Sprinkles, Chocolate Chips, Peanuts, Cookie Crumbs

CARVING STATIONS

All carving stations require an attendant fee of \$190 for every 75 guests. Prices based on up to 90 minutes of service.
VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

BEEF TENDERLOIN GF

\$450.00 Each

Smoked Cheddar, Mushroom Ragout

Serves 20 guests

OVEN ROASTED TURKEY GF

\$310.00 Each

Roasted Carrots, Parsnip, Celery Root with Rosemary

Serves 25 guests

PRIME RIB GF

\$550.00 Each

Roasted Asparagus, Creamy Potato Puree, Au Jus, Horseradish Cream

Serves 30 guests

WHOLE ROASTED SNAPPER DF

\$365.00 Each

Wild Rice, Spicy Papaya and Carrot Slaw, Garlic Soy Dipping Sauce

Serves 20 guests

ROASTED BONE IN HAM GF

\$400.00 Each

Maple and Mustard Glaze

Serves 40 guests

ROASTED SIDE OF SALMON GF

\$360.00 Each

Thyme and Garlic Roasted Baby Red Potatoes, Dill, Lime Zest, White Wine Cream Sauce

Serves 20 guests

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BREAKS A LA CARTE

Pricing based on up to 3 hours of service.
VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

BEVERAGES

Regular, Decaffeinated Coffee and Assorted Tea Selections

Per gallon
\$94.00

Juice

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice
Per gallon
\$90.00

Brewed Iced Tea, House Made Lemonade

Per gallon
\$94.00

Bottled Juices

Orange Juice
Cranberry Juice
Apple Juice
Grapefruit Juice
Tomato Juice
V8 Juice

Each

\$7.00

Go Green Water

Infused Water Station
Selection of Citrus, Cucumber Mint, Berry Basil
Per gallon
\$35.00

Assorted Soft Drinks (Pepsi Products)

Pepsi
Diet Pepsi
Starry
Ginger Ale

Each

\$6.00

Bottled Water

Each

MORNING

Assorted Bagels and Cream Cheese VG

per dozen
\$54.00

Chase Signature Muffins VG

Chocolate, Blueberry, Banana Nut
per dozen
\$54.00

Cinnamon Rolls VG

per dozen
\$64.00

Fresh Fruit Display with Berries V, DF, GF

per person
\$7.00

Fresh Fruit Kabobs with Honey Yogurt Dip VG, GF

per dozen
\$60.00

AFTERNOON

Charcuterie Cones

Chef's Selection of Cured Meats and Cheeses
per dozen
\$62.00

Chase Signature Cookies VG

per dozen
\$48.00

Goosey Butter Cake VG

per dozen
\$46.00

Brownies and Blondies VG

per dozen
\$48.00

Chase Signature Cupcakes VG

Vanilla, Chocolate, Red Velvet
per dozen

\$5.00

Evian Sparking Bottled Water 330ml

Each

\$7.00

Evian Bottled Water 330ml

Each

\$7.00

Red Bull

Each

\$8.00

Bottled Ice Tea

Each

\$8.00

\$54.00

Macarons VG, GF

*Chef's Selection of Traditional and Innovative Flavors
per dozen*

\$48.00

Vegetable Crudite Shooters VG

Red Pepper Hummus and Creamy Peppercorn Dip

\$45.00

Trail Mix in Bamboo Cups VG

per dozen

\$35.00

Bavarian Pretzel Sticks, Mustard Dip VG, DF

each

\$6.00

CONSUMPTION-BASED ITEMS

Whole Fruit (Banana, Apple, Orange)

\$4 each

Individual Yogurts

\$6 each

Granola & Kashi Bars

\$5 each

**Candy Bars, Granola, Energy Bars, Individual
Bags of Chips, Trail Mix, Pretzels**

\$5 each

Gourmet Potato Chips

\$5 each

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THEMED BREAKS

Based on 60 minutes of service with minimum 15 guests.
VG=Vegetarian, V=Vegan, GF=Gluten Free, DF=Dairy Free

MORNING

Early Riser VG

- Vanilla & Strawberry Yogurt
- House Made Granola, Assorted Berries
- Breakfast Breads
- Fresh Sliced Fruit
- Granola Bars
- Apple & Orange Juices

per person
\$17.00

Euro Start

- Croissants with Assorted Jams and Honey
- Bruschetta with House Made Fruit Confitures
- Sliced Cacciatore and Capicola, Hard Salami
- Chef's Selection of Artisan Cheese and Fruit

per person
\$19.00

Kick Start VG

- Fruit Skewers with Honey Yogurt Dip
- Energy Bars & Trail Mix
- Peanut Butter Granola Bars
- Double Shot Espresso & Red Bull

per person
\$24.00

AFTERNOON

Serenity Now

- Edamame
- Macha Tea Cakes
- Sesame Cookies
- Sweet Sesame Ginger Meatball Skewer
- Dried Figs and Apricots
- Bottled Green Tea

per person
\$19.00

Mediterranean VG

- Hummus
- Baba Ghanoush
- Vegetable Crudit 
- Pita Chips, Terra Chips
- Assorted Olives
- Baklava
- Pomegranate Iced Tea

per person
\$19.00

Taste of STL

- Gourmet Potato Chips
- Vegetable Crudit  with Mayfair Dressing
- Toasted Ravioli, Marinara Sauce
- Goody Butter Cake
- Fitz Root Beer

per person
\$18.00

7th Inning Stretch

- Nathan's Mini Hotdogs, Yellow Mustard and Relish
- Nachos with Jalapenos and Cheese Sauce
- Crackerjacks
- Ice Cream Sandwiches
- Fitz Root Beer

per person

per person

\$19.00

Chocolate Lover VG

Chocolate Fudge Brownies, Chocolate Croissant, Chocolate Ganache Tart, Chocolate Covered Almonds, Chocolate Mousse Pops, Chocolate Milk, Whole Milk

per person

\$18.00

Cookies and Milk VG

Chocolate Chip, Sugar, Oatmeal, Flourless Double Chocolate Whole Milk, Chocolate Milk, Strawberry Milk

per person

\$14.00

DIY Trail Mix VG

Roasted Cashews, Almonds, Candied Hazelnuts, Roasted Walnuts, Roasted and Salted Peanuts, Freeze Dried Blueberries, Dried Papaya, Dried Cranberries, Freeze Dried Raspberries, Dried Bananas, Sunflower Seeds, Coconut Flakes, Golden Raisins, Chocolate Chips, White Chocolate Chips, Chocolate Covered Espresso Beans, Freeze Dried Marshmallows, Peanut Butter Chips

per person (minimum of 25 guests)

\$18.00

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BANQUET WINE LIST

SPARKLING

- Wycliff, Brut
California \$45
- La Marca, Prosecco
Italy \$55
- J.Vineyards, Cuvee
California \$78
- Möet & Chandon, Brut
Epernay, France \$185
- Veuve Clicquot, Brut
Reims, France \$200

CHARDONNAY

- Bulletin Place
Australia \$45
- Louis Latour
France \$55
- William Hill Estate
California \$50
- Sonoma Cutrer
Sonoma Coast, California \$78
- Robert Mondavi Winery
Napa, California \$90
- Cakebread
Napa, California \$110

PINOT GRIS/PINOT GRIGIO

- Torresella
Venezia, Italy \$50
- Kettmeir

PINOT NOIR

- Parducci Small Lot
Mendacino, California \$50
- Nielson
Santa Barbara, California \$75
- Belle Glos, Balade
Santa Rita Hills, California \$90

MERLOT

- Bulletin Place
Australia \$45
- William Hill Estate
California \$50
- Swanson Vineyards
Napa, California \$90

CABERNET

- Bulletin Place
Australia \$45
- Parducci Small Lot
Mendocino, California \$50
- William Hill Estate
California \$55
- Artesa
Napa, California \$90

RED VARIETALS

- Cline, Ancient Vines Blend
Contra Coast, California \$50
- Zuccardi, Malbec
Mendoza, Argentina \$55

Alto Adige, Sudtirolo, Italy \$65

Mendoza, Argentina \$55

Quilt
Napa, California \$90

SAUVIGNON BLANC

Bulletin Place
Australia \$45

Spy Valley Satellite
Marlborough, New Zealand \$50

William Hill Estate
California \$60

J. De Villebois Pouilly–Fume
Loire, France \$90

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BEVERAGE PACKAGES

Bartender Fee of \$190.
1 Attendant per 75 Guests.

DIAMOND BAR

Tito's Handmade Vodka, Sipsmith Gin, Bacardi Superior Rum, High West Bourbon, Knob Creek Rye, Hornitos Resposado

Selection of Beer: Budweiser, Bud Light, Michelob Ultra, Heineken O.O, Yuengling, Stella Artois, Schlafly Pale Ale

Angry Orchard Hard Cider, TRULY Wild Berry

Royal Sonesta's Selection of Wine: William Hill Estate Chardonnay, William Hill Estate Sauvignon Blanc, William Hill Estate Merlot, William Hill Estate Cabernet Sauvignon, J.Vineyards California Cuvee Sparkling

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

- Choose 1 option.
- One Hour: \$26
 - Two Hours: \$36
 - Three Hours: \$48
 - Four Hours: \$60
 - Per Drink: \$13

BEER & WINE

Selection of Beer: Budweiser, Bud Light, Michelob Ultra, Heineken O.O, Yuengling, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine: Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Parducci Small Lot Cabernet Sauvignon, Parducci Small Lot Pinot Noir, La Marca Prosecco Sparkling

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

GOLD BAR

Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazon Tequila

Selection of Beer: Budweiser, Bud Light, Michelob Ultra, Heineken O.O, Yuengling, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine: Bulletin Place Chardonnay, Bulletin Place Sauvignon Blanc, Bulletin Place Merlot, Bulletin Place Cabernet Sauvignon, Wycliff Sparkling Brut

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

- Choose 1 option.
- One Hour: \$24
 - Two Hours: \$36
 - Three Hours: \$46
 - Four Hours: \$52
 - Per Drink: \$11

PLATINUM BAR

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire, Maker's Mark Bourbon, Crown Royal Whisky, Dewar's 12 Year, Bacardi Rum, Patrón Tequila

Selection of Beer: Budweiser, Bud Light, Michelob Ultra, Heineken O.O, Yuengling, Stella Artois, Schlafly Pale Ale

Angry Orchard Hard Cider, TRULY Wild Berry

Royal Sonesta's Selection of Wine: Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Parducci Small Lot Pinot Noir, Parducci Small Lot Cabernet Sauvignon, La Marca Prosecco Sparkling

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

Choose 1 option.

- One Hour: \$20
- Two Hours: \$32
- Three Hours: \$41
- Four Hours: \$48

Fresh Juices, Assorted Pepsi Brand Soft Drinks, Still Water

Choose 1 option.

- One Hour: \$36
- Two Hours: \$50
- Three Hours: \$64
- Four Hours: \$74
- Per Drink: \$15

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 25% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

CONSUMPTION BEVERAGES

Bartender Fee of \$190.
1 Attendant per 75 Guests.

HOST CONSUMPTION BAR

- Gold Spirits \$12
- Diamond Spirits \$14
- Platinum Spirits \$15
- Wine by the Glass**
- Bulletin Place Chardonnay, Bulletin Place Sauvignon Blanc, Bulletin Place Cabernet, Parducci Small Lot Pinot Noir \$10
- Sparkling**
- Wycliff Brut Sparkling \$10
- Domestic Beer**
- Budweiser, Bud Light, Michelob Ultra \$7
- Specialty/Import Beer**
- Heineken O.O, Yuengling, Stella Artois, Schlafly Pale Ale \$8
- Still Water & Soft Drink \$5**

CASH CONSUMPTION BAR

- Gold Spirits \$14
- Wine by the Glass**
- Bulletin Place Chardonnay, Bulletin Place Sauvignon Blanc, Bulletin Place Cabernet, Parducci Small Lot Pinot Noir \$12
- Sparkling**
- Wycliff Brut Sparkling \$12
- Domestic Beer**
- Budweiser, Bud Light, Michelob Ultra, \$8
- Specialty/Import Beer**
- Heineken O.O, Yuengling, Stella Artois, Schlafly Pale Ale \$9
- Still Water & Soft Drink \$6**

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INFO

Celebrate your next special event at the luxurious Chase Park Plaza, located in the Central West End. Our exceptional catering staff will attend to every detail of your event. Whether it's an intimate birthday party, a lavish wedding or a corporate black-tie dinner, our expertise and commitment will deliver a memorable experience.

Creative and inspired banquets have never been so flavorful or presented with such artful flair, whether you're savoring the finest Missouri beef or the freshest ingredients sourced from local growers.

To learn more about our catering services, please email cppsales@sonesta.com.