MENU
Catering & Private Events
A warm St. Louis

WELCOME

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 convention, social event, or concert; our promise is to deliver the same level of customer service 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

Orange, apple and cranberry juices. Fruit salad with mixed berries. Chef’s selection of 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 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.*

#### BREAKFAST MEATS
*Choose one*
- Breakfast bacon
- Chicken sausage links
- Country sausage links
- Sliced sugar cured ham
- Turkey bacon

**3.95 PP**

#### BREAKFAST SANDWICHES
*Choose one*
- Smoked Bacon with cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
- Turkey sausage with cheddar cheese and farm fresh eggs on a warm buttermilk biscuit
- Our breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese

**7.95 PP**

#### BREAKFAST EGGS
*Choose one*
- Egg white, spinach, roasted pepper frittata
- Morning egg scramble with cheddar cheese and chives
- Baked egg casserole with bacon, spinach and Jack cheese

**6.95 PP**

#### OATMEAL BAR
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

**8.95 PP**

#### DRY CEREALS
- Accompanied by your choice of whole, skim or 2% milk, Served with bananas and fresh seasonal berries

**6.95 PP**

#### YOGURT
- Individual fruit flavored yogurts

**3.95 each**
**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. 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 2** 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, Sweet butter and fruit preserves, Coffee and an assortment of hot teas

**21.95 PP**

**Breakfast 3** 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**

**A LA CARTE**

- Assorted Donuts - **36.00 Per dozen**
- Assorted Bagels – **38.00 Per dozen**
- Assorted Muffins – **40.00 Per dozen**
- Assorted Danishes – **40.00 Per dozen**
- Assorted Breakfast Breads – **40.00 Per dozen**
- Assorted Sticky Buns – **40.00 Per dozen**
- Assorted Croissants – **42.00 Per dozen**

**PLATED BREAKFAST**

*choose one*

Plated breakfasts include mini croissants and muffins 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 berry compote, whipped cream, warm maple syrup, whipped sweet butter, chocolate chips, candied pecans and powdered sugar

**12.00 PP**

**STACKS OF GRIDDED PANCAKES**

Hot griddled buttermilk pancakes served with berry compote, whipped cream, warm maple syrup, whipped sweet butter, chocolate chips, 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

SOFT DRINKS, BOTTLED WATER AND JUICES
Soft drinks, natural juices and bottled water
$8.95 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

FRESH LEMONADE BAR
Fresh lemonade blended with your favorite flavors of strawberry, watermelon and lemon-basil
$5.95 PP

FRESH BREWED ICED TEA BAR
Assorted green and fruit-flavored teas served with fresh cut lemons and simple syrup
$5.95 PP

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BRAKES
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

GRAB & GO
Assorted baked chips, dried apricots cranberries, assorted dried fruits homemade granola bars, mini chocolate bars, apples and bananas
12.95 PP

CREATE YOUR OWN ENERGY MIX
An assortment of gourmet favorites allows your guests to customize a sweet or savory combination.
Dried apricots, yogurt raisins roasted peanuts, chocolate chips dried cherries, roasted almonds dried cranberries, granola
7.95 PP

HUMMUS TRIO
Traditional chickpea, white bean and roasted pepper hummus with toasted pita
9.95 PP

CRUNCHY KETTLE COOKED CHIPS
French onion dip and blue cheese dip
6.95 PP

SNACKS
Fresh Fruit and berry salad 7.95 PP
Energy Bars 6.95 each
Granola Bars 3.50 PP
House-made Granola Bars 62.95 Per dozen
Low fat Fruit Yogurts 3.95 each

JUMBO PRETZELS
Served warm with chipotle mustard, apple mustard and yellow mustards
6.95 PP

MARKET WHOLE FRUIT
The best of the season! Apples, bananas and local seasonal picks
48.00 Per dozen

THE CUPCAKE BAR
A variety of flavors including lemon, chocolate, red velvet
65.95 Per dozen

COOKIE SAMPLER
Assortment of fresh baked cookies.
53.95 PP

TRIO OF GOOEY BUTTER BARS
Raspberry, chocolate and vanilla, a St. Louis favorite
59.95 Per dozen

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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.

**GOURMET SANDWICHES**
*choose one*
- Smoked turkey on wholewheat 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

**ENTRÉE SALADS**
*choose one*
- BLT salad with cheddar cheese, Applewood bacon and buttermilk dressing
- Grilled chicken Caesar salad with garlic croutons and shaved parmesan
- Smoked turkey Cobb salad with honey Dijon dressing

**SIDES**
*choose two*
- Whole fruit
- Pasta salad
- Red potato salad
- Bag of Kettle-Style Chips
- Baked potato chips
- Brownie
- 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**

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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 served with coffee or iced tea.

**36.95 PP**

### ENTRÉES

*choose one*

- Herb Seared Chicken Breast – truffle parsnip puree, roasted Yukon gold potato, red wine demi-glace
- Balsamic Grilled Chicken Breast - pesto roasted red potatoes, tomato caper relish
- Pan Roasted Breast of Chicken – local corn, baby tomato and fingerling potatoes, Chardonel sauce
- Grilled Chicken Breast – prosciutto and Fontina cream sauce, 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 - wild rice pilaf, white wine chive butter
- 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, 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 chocolate fudge sauce
- 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 strawberry compote
- Gooey Butter Cake with seasonal berries and vanilla cream

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LUNCHEON CHEF TABLES
Two Hour Service
All chefs’ tables served with coffee or iced tea.

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 BBQ 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

GOURMET MARKET SANDWICH AND SALAD TABLE
Field greens – grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
Roasted red potato salad
Crispy Kettle chips
Soulard market sandwich, grilled portabella mushrooms, roasted peppers, tomato jam, herb Boursin cheese, rustic ciabatta roll
Smoked turkey “BLT” sandwich – smoked bacon aioli, tomatoes, crispy romaine, wheat hoagie bun
Country chicken salad – 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**

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, and cannoli

**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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GLUTEN-FREE
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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 fruit and berry salad
Smoked Turkey and Broccoli 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 sauce
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 – French onion 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
Farm 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 chili-lime crema
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 chef’s choice of seasonal vegetable. Round out your entree option with gourmet salads and desserts. All plated dinners served with coffee or iced tea.

45.95 PER GUEST

ENTRÉES
choose one
Roasted chicken breast with truffle parsnip puree, roasted Yukon gold potatoes, red wine demi-glace
Bruschetta grilled chicken breast, smashed red potatoes, balsamic demi-glace
Sun-dried tomato-crusted breast of Chicken with rosemary roasted potatoes and chardonnay butter
Pancetta roast chicken breast with citrus sage cream and a risotto cake
Lemon herb-crusted salmon with horseradish mashed potato and natural citrus jus
Wood roasted bistro steak with wild mushroom ragout, fire-roasted pepper sauce and roasted garlic polenta ADD 3.00 PP
“Short rib style” braised blade steak with blackberry bordelaise and sweet potato hash ADD 5.00 PP
Grilled petit filet, chive potato puree, truffle veal reduction ADD 10.00 PP

SALAD
choose one
Hill chop salad with artichokes, Kalamata olives, grape tomatoes, roasted red peppers, 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 arugula and pesto
Spinach salad with blackberries, goat cheese, toasted walnuts, aged balsamic

DUET ENTRÉE
Grilled petite filet, caramelized shallot jus and pan seared lemon chicken, tomato-basil relish. Served with asparagus, cabernet reduction, whipped potatoes ADD 10.00 PP
Double Colorado lamp chops and gulf shrimp with butternut squash polenta and honey-glazed baby carrots ADD 11.00 PP
Herb-crusted tenderloin of beef and sea scallops with roasted Yukon potatoes and red wine sauce ADD 10.00 PP
Grilled petite filet mignon, three-peppercorn sauce and seared salmon with risotto cake and braised spinach ADD 10.00 PP

DESSERTS
choose one
French chocolate mousse cake with chocolate fudge sauce
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

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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

Minimum of 1 piece per guarantee number of guests

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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
Gourmet burger-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
All chefs’ tables served with coffee or iced tea.

FARM STAND
Organic field greens salad – white balsamic vinaigrette
Roasted golden beet salad – goat cheese
Barley citrus corn salad – tarragon pesto
Rain cow ranch roast rack of pork – balsamic Dijon glaze
Roasted French chicken breast – cracked pepper and Norton demi-glace
White bean cassoulet – organic vegetables and fresh thyme
Smashed yams– wild flower honey, 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
Seared salmon– braised spinach and leek Confit
Sautéed green beans – roasted tomatoes
Loaded mashed potatoes–bacon, cheddar and green onions
Miniature Petit fours and Panna cotta

$56.95 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
Bourbon bread pudding – cherry salted caramel sauce

49.95 PP
RECEPTION STATIONS & ENHANCEMENTS

ST. LOUIS SAUSAGE TABLE
Naturally-raised farm to table sausages. 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 crostini

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

10.95 PP

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

16.95 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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RECEPTION STATIONS & ENHANCEMENTS
continued

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 | Oysters | Crab
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

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, and hummus
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 pepper and Parmesan
12.95 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

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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

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

SUGAR-CURED SPIRAL HAM
With chive aioli, grain mustard, country biscuit and artisan rolls $17.95 PP

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

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

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

Chef’s Fee Applies

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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 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 Reuben 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

MAC-N-CHEESE MADNESS TABLE
choose three
Buffalo chicken – jack and blue cheese
Smoked pork, green chili and cheddar
Cheetos-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

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DESSERTS

Serve up a sweet ending to your event with our suite of show-stopping 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 Dozen

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

GOOEY BUTTER TRIO
Raspberry, chocolate and vanilla gooey butter bars; a St. Louis Favorite served with fresh berries and whipped cream.
59.95 Per Dozen

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 ADD 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.

BOURBON THREE WAYS —
Repealed, Refined, Respected!
Maker’s Mark Bourbon offered three ways. The Classic (neat or over ice). The Old Fashion, cherry bitters, house-made orange simple syrup, over ice. The Manhattan, sweet vermouth, Angostura bitters, over ice.
11.00 each, Minimum 15 guests

BLOODY MARY BAR —
A fabulous starting point!
Tito’s 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

THE PERFECT MANHATTAN
Can’t beat a classic
A smooth blend of Jim Beam, and both sweet and dry vermouth, Angostura bitters, stirred and served over ice.
9.00 each

SUMMER SIPPER
A blast of summer
Crisp Tito’s Vodka, refreshing basil infused lemonade, served over ice.
9.00 each

COFFEE AND DONUTS
A delicious after dinner drink
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 7.50 each
Lagunitas India Pale Ale 7.50 each
Local Brewery Offerings
(Available upon request) 7.50 each

DRAFT BEERS
Domestic Keg 475.00 each
Imported Keg Market Price
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, domestic, and local craft beers.
HOSTED BAR SELECTIONS

Select your preferred bar package based on our offerings below. Beverages are billed on consumption unless otherwise noted.

## PREMIUM BEVERAGES

### COCKTAILS
Featuring Tito’s Vodka, Jack Daniel’s, Bacardi Rum, Bombay Gin, Jim Beam, Dewar’s White Label Scotch, Sauza Hornitos Tequila, Martini & Rossi Vermouths
9.00 per drink

### WINE BY THE GLASS
Proverb Cellars
Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon
8.00 per glass

### SPARKLING
Wycliff
8.00 per glass

### IMPORTED BEER
Corona Extra, Stella Artois, Lagunita’s IPA, Blue Moon
7.50 each

### DOMESTIC BEER
Bud, Bud Light, Miller Lite, Michelob Ultra
6.50 each

### BOTTLED WATER
4.00 each

### SOFT DRINKS
4.00 each

## DELUXE BEVERAGES

### COCKTAILS
Featuring Grey Goose Vodka, Maker’s Mark, Crown Royal, Bombay Sapphire Gin, Dewar’s 12 Scotch, Patron Tequila, Martini & Rossi Vermouths
10.00 per drink

### WINE BY THE GLASS
Woodbridge by Robert Mondavi
Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon
9.00 per glass

### SPARKLING
Wycliff
8.00 per glass

### IMPORTED BEER
Corona Extra, Stella Artois, Lagunita’s IPA, Blue Moon
7.50 each

### DOMESTIC BEER
Bud, Bud Light, Miller Lite, Michelob Ultra
6.50 each

### BOTTLED WATER
4.00 each

### SOFT DRINKS
4.00 each

## PACKAGE BAR SERVICE

<table>
<thead>
<tr>
<th></th>
<th>2 HOURS</th>
<th>3 HOURS</th>
<th>4 HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DELUXE BRANDS</strong></td>
<td>23.00 pp</td>
<td>28.00 pp</td>
<td>33.00 pp</td>
</tr>
<tr>
<td><strong>PREMIUM BRANDS</strong></td>
<td>20.00 pp</td>
<td>25.00 pp</td>
<td>30.00 pp</td>
</tr>
<tr>
<td><strong>BEER AND WINE</strong></td>
<td>20.00 pp</td>
<td>25.00 pp</td>
<td>30.00 pp</td>
</tr>
</tbody>
</table>

### 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.
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.

**BUBBLES**
- Korbel Brut, California $34.00
- Chandon Brut, Napa, California $50.00
- Veuve Clicquot Brut Yellow Label, Reims, France $150.00

**REFRESHING WHITES**
- Love Story, Italy - Pinot Grigio $60.00
- Santa Margherita, Alto Adige, Italy - Pinot Grigio $80.00
- Kim Crawford, New Zealand - Sauvignon Blanc $45.00
- Chateau St. Michelle - Riesling $45.00

**DELECTABLE WHITES**
- Kendall Jackson - Chardonnay $48.00
- La Crema, Monterrey, California - Chardonnay $54.00
- Sonoma-Cutrer, Sonoma, California, - Chardonnay $55.00
- Fleur de Mer, Provance, France - Rose $45.00

**DELECTABLE REDS**
- La Crema, Monterey, California – Pinot Noir $54.00
- Meiomi Sonoma-Monterey, California - Pinot Noir $54.00

**RADIANT REDS**
- Murphy Goode, California - Merlot $45.00
- Alamos, Argentina - Malbec $45.00
- Josh “Craftman’s Collection”, Californina – Cabernet Sauvignon $45.00
- Louis Martini, Californina – Cabernet Sauvignon $65.00
- 19 Crimes, Victoria, Australia - Red Blend $39.00
- Conundrum, California - Red Blend $50.00
- Prisoner Wine Company “The Prisoner”, California – Red Blend $85.00

**Our culinary and beverage team is proud to offer locally sourced and bottled wines. Missouri is known for its crisp and semi-sweet white wines, in addition to several reds wines that span the palate from light to dry. Please inquire further with your Catering Sales Manager.**

*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.

<table>
<thead>
<tr>
<th>ULTIMATE SPECIALTY SOFT DRINK STATION</th>
<th>A LA CARTE BEVERAGES</th>
</tr>
</thead>
<tbody>
<tr>
<td>One hour Service</td>
<td></td>
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<tr>
<td>Hand crafted bubbles from</td>
<td></td>
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<tr>
<td>Fitz’s Root Beer</td>
<td></td>
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<tr>
<td>Fitz’s Cream Soda</td>
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<tr>
<td>6.50 pp</td>
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<table>
<thead>
<tr>
<th>SMOOTHIES</th>
<th>Regular and Decaffeinated Coffee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand-blended gems with sweet-yogurt, fresh fruits and granola</td>
<td>52.00 per gallon</td>
</tr>
<tr>
<td>8.00 each</td>
<td>Hot Water with Assorted Tea Bags</td>
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<tr>
<td></td>
<td>40.00 per gallon</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>HOT CHOCOLATE</th>
<th>Ice Tea, Lemonade or Citrus Punch</th>
</tr>
</thead>
<tbody>
<tr>
<td>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!</td>
<td>40.00 per gallon</td>
</tr>
<tr>
<td>5.95 each</td>
<td>Flavored/Infused Waters</td>
</tr>
<tr>
<td></td>
<td>40.00 per gallon</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>Bottled Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.00 each</td>
<td>4.00 each</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Assorted Bottled Juices</th>
<th>Sparkling Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.00 each</td>
<td>4.50 each</td>
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