



Full Menu

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Every event is a custom event! We are *happy* to accommodate dietary & cultural preferences.

 Gluten Free  Vegan  Hometown Favorites

BUTLER PASSED HORS D'OEUVRES

Maximum of five different selections

FROM THE GARDEN

Chilled


Feta Bruschetta - Banana Peppers, Tomato, Olive & Fresh Oregano	2.50 per piece
Fresh Crudit� Shooter - Creamy Ranch Dip 	2.40 per piece
Italian Crostini- Basil, Tomato, Roasted Red Pepper & Mozzarella	2.50 per piece
Antipasto Skewer - Italian Cheeses & Vegetables 	2.50 per piece
Grilled Zucchini Wrap Stuffed - Boursin Cheese & Roasted Red Pepper 	2.50 per piece
Greek Salad Bite - Cucumber, Feta, Olive, Red Onion & Tomato	2.50 per piece
Caprese Pick - Tomato, Mozzarella, Basil & Balsamic Drizzle 	2.50 per piece

Warm

Roasted Brussel Sprout Pick - Maple Onion Jam  	2.10 per piece
Southwest Corn Puppy - Garlic Mayo	2.25 per piece
St Louis Style Pizza - Provel Cheese & Bell Peppers 	3.00 per piece
Breaded Mushroom Stuffed with Spinach & Artichoke	2.40 per piece
French Toast Bite	2.45 per piece
Arancini – Tomato Basil Sauce	2.50 per piece
Basil Tomato Soup with Mini Grilled Cheese Sandwich	2.60 per piece
Crispy Vegetable Spring Roll - Spicy Red Pepper Sauce	2.75 per piece
Mini Eggplant Parmesan Bites	2.90 per piece
Spanakopita - Cucumber Cr�me Fraiche	3.50 per piece
Vegetarian Buffalo “Meatball” - Blue Cheese Dip (Vegetarian)	3.50 per piece
Edamame Pot Sticker 	3.00 per piece

FROM THE LAND

Chilled




Mini BLT Sandwich - Herb Aioli	2.50 per piece
Beef Teriyaki Crisp - Horseradish Mayonnaise	2.60 per piece
Curried Chicken Salad Profiterole	3.00 per piece
Forked Steak Roulade - Sundried Tomato, Basil & Fontina Cheese 	3.25 per piece
Beef Tenderloin on Herbed Toast - Artichoke Parmesan Coulis & Fresh Basil	4.00 per piece

Warm

Chicken Bites - Basil & Parmesan with Roasted Tomato Sauce	2.50 per piece
Saint Louis Style Pizza - Italian Sausage & Provel Cheese 	3.00 per piece
Chicken & Waffle Bites	2.50 per piece
Sage Turkey Bite in Spicy Cranberry Chutney	2.50 per piece
Twice Baked Fingerling Potato - Bacon, Sour Cream & Chives 	2.50 per piece
Korean BBQ Beef Wonton w/ Sweet & Sour Sauce	2.65 per piece
Chicken Spiedini Skewer	3.00 per piece
Pork Pot Sticker w/ Ginger Glaze 	3.50 per piece
Mini Cajun Chicken Quesadilla w/ Guacamole & Smoked Salsa	3.00 per piece
Beef Street Taco w/ House Made Smoked Salsa	4.00 per piece
Bacon Wrapped Tenderloin Bite 	4.00 per piece
NY Strip w/ Shishito Peppers & Wasabi Mayo 	3.50 per piece
Mini Beef Wellington	5.50 per piece

FROM THE SEA

Chilled

Cajun Shrimp - Mango Salsa & Avocado Cream in Phyllo Cup	3.00 per piece
Balaban's Signature Smoked Trout Pancake 	3.00 per piece
Spicy Tuna Sushi Roll	3.50 per piece
Atlantic Salmon Mousse on Crostini	3.70 per piece
Chili Pepper Tuna & Wasabi Mayo on Wonton Crisp	4.00 per piece
Lobster Roll - Daikon, Cilantro & Chipotle Aioli	4.15 per piece
Crab & Mango Spring Roll 	4.50 per piece
Grilled Jumbo Tandoori Shrimp - Herbed Yogurt Sauce 	4.75 per piece
Bacon Wrapped Scallop	5.50 per piece

Warm








Crispy Firm Grits w/ Garlic Shrimp 	3.20 per piece
Mini Salmon Cake w/ Dill Aioli	3.50 per piece
Bacon Wrapped Shrimp w/ Sweet Chili Sauce 	3.75 per piece
Mini Crab Cake w/ Chipotle Aioli	4.25 per piece


SEATED APPETIZERS

Grilled Lamb Chop (Scottadito Style) w/ Chopped Olives 	6.25 per piece
Duck Confit Over Pommes Anna w/ Chive Crème Fraiche 	9.00 per piece
Sesame Seared Ahi Tuna over English Cucumber Ribbons 	16.00 per piece
Seared Scallops over Fennel, Orange, Arugula w/ Lemon Vinaigrette 	MARKET PRICE
Pan Seared Jumbo Lump Crab Cake w/ Fresh Herb Aioli	19.50 per piece


DISPLAYED APPETIZERS


Minimum of 25 guests per display

Gus' Pretzel Pretzel Bites - Warm Cheese Sauce	2.60 per person
Fresh Fruit Salsa  Apples, Berries & Melon with Cinnamon Crisp	4.25 per person
Hummus - (Select 1)   Roasted Garlic, Red Pepper or Feta & Olive Hummus <i>w/ Grilled Pita Triangles & Fresh Seasonal Crudité</i>	5.00 per person
Mini Sandwich (Select Any 3) 1 Per Person Beef Tenderloin, Caramelized Onion, Provolone, Horseradish Cream Smoked Turkey, Tomato, Chipotle Aioli Curried Chicken Salad Ham, Cheddar, Spicy Pepper Bacon & Green Tomato Relish Heirloom Tomato, Basil, Mozzarella (Seasonal) Spicy Salumi, Goat Cheese & Arugula	5.50 per person
Warm Spinach & Artichoke Dip <i>w/ Crostini & Pita Bread</i>	5.00 per person
Bruschetta Bar Crostini, Focaccia, Olive Tapenade, Basil Pesto, Bacon, Feta, Mozzarella, Red Pepper, Tomato, Red Onion, EVOO	6.50 per person
Seasonal Grilled Vegetables   Asparagus, Bell Pepper, Mushrooms, Yellow Squash & Zucchini	6.00 per person
Warm Crab & Pepper Dip Crispy Wonton Chips, Crostini & Pita	6.50 per person
Domestic Cheeses & Fruit  Cheddar, Swiss, Goat, Provolone, Pepper Jack, & Green Tomato Relish <i>w/ Assorted Breads & Crackers</i>	8.00 per person
Antipasto  Display Of Italian Capicola, Mortadella, Prosciutto, Salami & Provolone With Olives & House Made Giardiniera Vegetables w/ Tomato & Pepper Chutney	8.00 per person

Artisan Cheeses, Fruit & Honey  12.00 per person
Gorgonzola, Taleggio, Iberico, Old Amsterdam, Dill Havarti
Assorted Breads & Crackers

Sushi (3 Pcs) 12.50 per person
Spicy Tuna Roll, Salmon Cucumber Roll, Vegetable Avocado Roll,
Tempura Shrimp Roll, California Crab Roll, & Eel Roll
(Served with Pickled Ginger Soy Sauce & Wasabi)

Charcuterie  12.50 per person
St Louis Made Soppressata Siciliano & Soppressa Da Veneta Salumi,
Volpi Coppa Romana & Volpi Prosciutto with Olive Tapenade,
Mustard Sauce & Assorted Breads

Seafood Display  MARKET PRICE
Gravlax, Crab Claw, Shrimp & Seared Scallop with Dill Cream Cheese,
Capers, Red Onion, Lemon Wedges, Cocktail Sauce & Crostini

PLATED DINNERS

Includes choice of soup or salad & two sides
Multiple choice entrees require a \$3.00 service charge per plate

WHITE MEAT

Stuffed Airline Chicken Breast 39.00 per Person
8oz Breast, Shiitake Mushrooms, Caramelized Onion, Goat Cheese & Arugula
w/ Demi Glaze

Mediterranean Chicken Roulade  40.00 per Person
6oz Breast, Sundried Tomato, Artichokes, Feta & Olive Red Wine Reduction






Chicken Paillard 42.00 per Person
6oz Breast, Lightly Breaded & Topped with Artichoke, Tomato,
& Olives w/ Beurre Blanc

Seared Pork Tenderloin Roulade 42.00 per Person
6oz Serving, Fuji Apple Stuffing with Honey Red Wine Reduction






Braised Duck Breast  49.00 per Person
7oz Breast, Blackberry Merlot Sauce

Pheasant Breast  MARKET PRICE
7oz Breast, Honey-Grain Mustard Glazed

RED MEAT

Grilled Filet Mignon 	51.00 per Person
8 Oz Serving, Port Wine Reduction	
Braised Short Rib  	53.00 per Person
8 Oz Serving, Slow Cooked In Urban Chestnut Stout	
Grilled NY Strip Loin 	61.00 per Person
10oz Serving, Rosemary Scented Demi Glaze	
Lamb Porterhouse 	63.00 per Person
8 Oz Serving, Tomato Basil Sauce	

SEAFOOD

Broiled Branzino Fillet 	38.00 per Person
6 Oz Serving, Tomato, Capers & Olives	
Roasted Atlantic Salmon 	45.00 per Person
6 Oz Serving, Pistachio Crusted, Miso Orange Glaze	
Broiled Stuffed Lobster Tail 	67.00 per Person
Filled With Crab Meat & Champagne Cream Sauce	
Seared Chilean Sea Bass 	MARKET PRICE
Lemon Parsley Puree	
Seared Halibut 	52.00 per Person
Chipotle Hollandaise	


DUELING PLATES


Tier 1	51.00 per Person
Select Two:	
Grilled Filet Mignon 4oz Serving, Cabernet Sauce 	
Fresh Herb Seared Chicken Breast 4oz Breast, Garlic Velouté	
Roasted Branzino Fillet 4oz Serving, Tomato, Caper & Olives 	
Roasted Pistachio Crusted Salmon 4oz Serving, Miso Orange Glaze	

Tier 2

69.00 per Person

Select Two:

Grilled Filet Mignon 4oz, Gorgonzola Cream 

Grilled Citrus Marinated Shrimp (3) With Lobster Cream Reduction 

Seared Scallops (3) With Pink Grapefruit & Orange Cream 

Sliced Prime NY Strip 6oz Serving, Cabernet Reduction 

VEGETARIAN

(Includes choice of soup or salad)

Butternut Squash Ravioli

33.50 per Person

Sage & Rosemary Brown Butter Sauce

Eggplant Roulade

35.00 per Person

Goat Cheese, Hen of The Woods Mushrooms, Spinach, Tomato Ragout, Pine Nuts,
Lemon Beurre Blanc, w/ Brown Rice & Quinoa Blend

Coconut Curry Vegetables  

35.00 per Person

Seasonal Vegetables Simmered in Madras Curry Sauce Over Jasmine Rice

Roasted Vegetable Napoleon  

36.00 per Person

Red Bell Pepper, Yellow Squash, Zucchini & Portabella Mushrooms
on a bed Of Garbanzo Beans & Herbed Quinoa

Mushroom Ravioli

39.00 per Person

Garlic Cream Sauce

Seared Wild Mushroom Risotto Cakes 


37.00 per Person



Roasted Red Bell Pepper Cream Sauce

VEGETABLES & SIDES



Seasonal Vegetables 

Spring Gnocchi with Asparagus & Pesto

Broccoli With Herb Butter 

Green Beans, Red Peppers, Roasted Shallots  



Wild Mushroom Risotto 

Gold Basmati Rice with Pecans  

Roasted Potatoes with Garlic & Rosemary  



Batonnet Carrot & Zucchini w/ Thyme Butter 

Greek Orzo

Roasted Spaghetti Squash with Rosemary  

Sautéed Arugula, Kale & Spinach  

Smashed Garlic Cauliflower  

Roasted Brussels Sprouts  


Roasted Garlic Mashed Potatoes 


Saffron Sardinian Couscous 



Garbanzo Beans & Herbed Quinoa  

PREMIUM VEGETABLES & SIDES

5.00 Per Person

Brussel Sprouts with Pancetta 

Truffle Mashed Potatoes 

Grilled Lemon Marinated Asparagus  

Gnocchi with Tomato & Mushrooms

Yukon Gold & Sweet Potato Gratin

Savory Shallot & Blue Cheese Bread Pudding

Fall Gnocchi with Sweet Italian Sausage & Cream

Mushroom Ragout  

Haricot Vert

Fresh Carrots with Candied Pecans

MARTINI SALADS

Caesar

Romaine Lettuce, Parmesan Cheese, Garlic Parmesan
Crostini & Classic Caesar Dressing

Arugula & Spinach

Goat Cheese, Candied Walnuts, Pickled Red Onion &
Dijon Dressing

Kale & Spinach

Broccoli, Edamame, Carrots, Craisins, Sunflower Seeds,
& Balsamic Drizzle

Marinated Pear

Mixed Greens, Domestic Bleu Cheese, Candied
Walnuts, Red Onion & Roasted Shallot Vinaigrette

Shaved Baby Vegetable

Mixed Greens, Shaved Baby Beets Carrots, Radish &

Turnips with White Balsamic Vinaigrette

Zucchini Ribbon

Baby Spinach, Toasted Almonds, Dried Cherries, Cherry
Tomato, Marinated Herb Feta & Lemon Orange
Vinaigrette

Tri-Color Salad

Arugula, Endive & Radicchio, Orange Slices, Cracked
Hazelnuts, Parmesan Cheese, Roasted Garlic & White
Wine Vinaigrette

Southern Spinach

Black Eyed Peas, Hardboiled Egg, Cherry Tomato &
Bacon Dressing

Roasted Garbanzo Bean

Mixed Greens, Carrot, Red Onion, Cherry Tomato &
Creamy Avocado Dressing

SOUPS

Basil Tomato 

Butternut Squash  

Creamy Potato Leek W/ Caramelized Bacon 

Pozole (Chicken & Hominy Vegetable Soup) 

Crab Bisque (Add \$2.00 Per Person for Plated Dinner

BUFFETS

Mexican Fiesta

28.00 per Person

Corn Tortilla Chips with House Made Salsa 
Fiesta Salad with Cumin Ranch Dressing
Chicken Enchiladas with Pico De Gallo
Pork Chili Verde 
Spanish Yellow Rice  
Nopales & Corn Sautéed with Garlic & Onions  



Mumbai

29.00 per Person

Kachumber Salad Tossed in Lemon Herb Dressing 
Chicken Tikka Masala in Curry Tomato Sauce 
Navratan Korma With Tofu & Seasonal Vegetables  
Jeera Rice  
Saag Paneer - Blended Spinach, Cheese & Tofu 
Traditional Indian Pickles 
Raita Sauce & Tamarind Chutney 
Naan Bread

Southern Inspiration



33.00 per Person

Southern Salad with Bacon Dressing 
Jalapeno & Cheddar Cornbread Dressing
Fried Chicken: Breast, Thigh, Wing, Legs with Carolina BBQ Sauce
Crispy Catfish with Cajun Remoulade
Brussels Sprouts With Bacon 
White Cheddar Macaroni & Cheese
Biscuits & Honey Whipped Butter

Gateway Classic

32.00 per Person

Marinated Pear Salad with Roasted Shallot Vinaigrette 


Rosemary & Garlic Roasted Red Potatoes  

Farfalle or Fusilli Pasta with Olive Oil, Garlic, Basil & Roasted Tomatoes


Seasonal Vegetables  

Assorted Rolls & Butter


Select Two:

Grilled Chicken Breast in Rosé Cream Sauce 

Provençal Herb Roasted Chicken - Chicken Pan Jus 

Roasted Turkey - Sage Pan Jus 

Roast Beef - Port Mushroom Sauce 

Spiced Pork Loin - Caramelized Pearl Onions 

A Taste of Italy

36.00 per Person

Classic Hill Salad with Sweet Italian Vinaigrette 

Farfalle Or Fusilli Pasta

Honey & Thyme Roasted Carrots 

Garlic Breadsticks

Select One:

Garlic Alfredo
Pesto Cream

Bolognese
Basil Marinara

Peppers & Sweet Italian Sausage
Mushroom Cream

Select One:

Chianti Braised Beef Short Rib Ravioli

Lasagna

Select One:

Chicken Parmesan

Chicken Piccata 


Chicken Cacciatore 

Taste of Saint Louis



36.00 per Person

Select three:


The Hill

Classic Hill Salad with Sweet Italian Vinaigrette 
Toasted Beef Ravioli with Arrabiata Sauce
Saint Louis Style Pizza – Provel & Sweet Italian Sausage

Cherokee

Cheese Enchilada with Ancho Chili Sauce
Skillet Mexican Street Corn with Queso Fresco 
House Made Chips & Salsa 



The Lou

BBQ Pulled Pork with Buns
Mustard Potato Salad 
Collard Greens

Soulard

Jambalaya-Chicken, Andouille Sausage, Shrimp & Rice 
Muffuletta - Marinated Olive Salad, Capicola, Salami,
Mortadella & Provolone

South Grand


Garlic Sesame Chicken
Egg Rolls with Sweet & Sour Sauce
Fried Rice with Carrots, Onion, Green Peas & Eggs  

The Mississippi

Crispy Catfish with Cajun Remoulade
White Cheddar Mac & Cheese
Southwest Corn Puppy - Garlic Mayo

Savory Fair










50.00 per Person

Arugula & Spinach Salad 
Assorted Rolls & Butter

Select Two Entrees:

Grilled Chimichurri Skirt Steak 
Beef Tenderloin Au Poivre w/ Gorgonzola Crème 
Pork Tenderloin w/ Bourbon Apricot Glaze 
Salmon Florentine En Croute w/ Saffron Cream
Mushroom Ravioli w/ Four Cheese Cream Sauce
Roasted Branzino w/ Italian Salsa & Balsamic Reduction 

Select Three Sides:

Bleu Cheese & Shallot Bread Pudding
Carrots & Zucchini w/ Thyme Butter 
Roasted Brussels Sprouts w/ Bacon 
Mushroom Ragout  
Baby Vegetable Medley  
Golden Basmati Rice w/ Toasted Pecans 
Yukon Gold & Sweet Potato Hash w/ Rosemary & Dried Cranberries 
Truffle Mashed Potatoes 

STATIONS



Action stations require culinary support at \$100 per culinary team member




Minimum 25 guests




Martini Salad

6.50 per Person

Select Two:

Caesar 
Arugula & Spinach 
Kale & Spinach  

Marinated Pear 
Tricolor Salad 
Southern Spinach 

Shaved Baby Vegetable 
Roasted Garbanzo Bean 
Zucchini Ribbon 

Gourmet Macaroni & Cheese

12.00 per Person



Select Two:

Southwestern: Adobo Pork, Green Chili & Roasted Corn
Mediterranean: Goat Cheese, Spinach, & Olive
Cajun: Andouille Sausage & Roasted Tri-Colored Peppers
Southern: Traditional Mac & Cheese with Pork Belly & Crispy Greens
Seaside: Shrimp in A Lobster Cream Sauce
Decadence: Lobster w/ Truffle Oil (+2.50)

Gourmet Mashed Potato

12.00 per Person

Select Two:

Yukon Gold 
Roasted Garlic 

Asiago 
Sweet Potato 

Toppings: Aged Cheddar, Bleu Cheese, Bacon, Sour Cream, Butter & Scallions
(Pecans & Brown Sugar Included with Sweet Potato)

Grilled Cheese & Soup

15.00 per Person

Sharp Cheddar on Sourdough
Brie & Prosciutto on Focaccia

Tomato Bisque
Cream of Leek & Potato Soup - Caramelized Bacon Bits

Sliders

19.00 per Person

Select Two:

- Maple Duck w/ Leeks & Raspberry Drizzle
- Shrimp w/ Arugula & Avocado Aioli
- Beef Tenderloin w/ Havarti & Horseradish Aioli
- Braised Pork w/ Onions & Apricot Glaze
- Beef Brisket w/ Carolina BBQ
- Roasted Lamb w/ Cucumber Yogurt Sauce & Sautéed Spinach
- Shredded Jerk Chicken w/ Jicama Slaw
- Mini Polish Sausage w/ Braised Peppers in Tomato Basil Sauce
- Pulled Chicken w/ Balsamic Glaze, Red Onion & Tomato

Mexican

20.00 per Person

- Flour Tortillas, Corn Chips, Salsa, Sour Cream, Lettuce, Chihuahua Cheese, Cheddar Cheese, Tomato, Onion, Guacamole

Choose One:

Ground Red Chili Beef 

Grilled Cumin Chicken 

Shredded Green Chili Pork 

Choose One:

Pinto Beans with Bacon 

Saffron Rice with Carrots & Peas  

Gourmet Flatbread

21.00 per Person

Choose Three:

- Grilled Chicken, Red Onion, Cheddar Cheese & BBQ Sauce
- Southwestern Steak, Tricolored Pepper Jack Cheese & Ancho Sauce
- Prosciutto, Asparagus, Parmesan, & Alfredo Sauce
- Chicken, Artichoke Hearts, Sun-Dried Tomatoes, Parmesan & Pesto Sauce
- Margherita: Fresh Tomato, Fresh Mozzarella, Basil & Olive Oil
- Baby Shrimp, Spinach, Parmesan & Saffron Alfredo Sauce
- Buffalo Chicken, Red Onion, Bacon, Ranch

Action Pasta

22.00 per Person

Farfalle & Fusilli Pasta

Garlic Bread Sticks

Toppings: Italian Sausage, Grilled Chicken, Parmesan Cheese, Seasonal Vegetables, Garlic Alfredo, Pesto Cream, Bolognese & Basil Marinara

Greek

24.00 per Person

Spanakopita

Roasted Garlic Hummus with Pita 

Artichoke Dolmades

Kalamata Olive, Cucumber, Tomato, Mint & Lemon Orzo


Sliced Lamb Gyros with Red Onion, Tomato, Feta, Tzatziki & Warm Pita

Action Carving


24.00 per Person


Assorted Rolls & Butter

Select Two:

Roasted French Turkey Breast with Cranberry Chutney 

Beef Roulade with Walnut Parsley Pesto 

Top Round of Beef with Horseradish Cream 


Mesquite Pork Loin with Chipotle BBQ Sauce 

Action Premium Carving


30.00 per Person

Assorted Rolls & Butter

Select Two:

Beef Tenderloin with Horseradish Cream 







Roasted Pork Loin with Apple Mango Chutney 

Ny Strip Loin with a Chimichurri Sauce 





Salmon Florentine En Croute

Grand finale

Sweet Bites

Goey Butter Cake 	2.65 per Piece
Chocolate Hazelnut Cookie with Sea Salt	2.35 per 2 Pieces
Chocolate Chip Cookie	2.25 per Piece
Oatmeal Raisin Cookie	2.10 per Piece
Chocolate Fudge Brownie	2.50 per Piece
Old Fashioned Lemon Bars	2.60 per Piece
Wild Cherry Crumb Tarts	3.50 per Piece
Assorted Macarons	3.50 per Piece
Chocolate Eclairs	4.00 per Piece
Assorted Truffles 	4.50 per Piece
Chocolate Dipped Strawberries 	3.50 per Piece
German Chocolate Bars	2.60 per Piece
Crème Brule 	2.60 per Piece
White Chocolate Mousse in A Chocolate Cup 	5.00 per Piece
Bailey's Irish Cream Cheesecake	2.75 per Piece
Mini Cannoli with Ricotta & Chocolate Chips	2.75 per Piece
Opera Almond Liqueur Cake Bite	3.00 per Piece
Pumpkin Goey Butter Cake 	2.65 per Piece


Plated Desserts

Golden Apple & Raisin Croissant Bread Pudding with Bourbon Caramel Sauce	14.00 per Person
Opera Cake: Espresso Almond Cake, Coffee Butter Cream & Chocolate Ganache	14.00 per Person
Balaban's Signature Chocolate Pate with Cranberry Coulis  	14.00 per Person
Balaban's Signature Chocolate Fritter with Almond Praline Raspberry Smear  	14.00 per Person
Trifle Raspberry Coulis, Vanilla Cake & Champagne Syrup	14.00 per Person
Crème Brulee Cheesecake	14.00 per Person
Triple Chocolate Mousse	14.00 per Person

Grand Finale Stations

Donuts Glazed & Powdered Sugar Donut Holes With Chocolate Sauce, Raspberry Jelly, Chopped Nuts & Sprinkles	6.50 per Person
S'mores Toast Your Own Marshmallows Over Our Indoor Campfire Graham Crackers, Marshmallows, Milk Chocolate, Bananas, Peanut Butter & Raspberry Jam	7.50 per Person
Cobbler Blackberry Cobbler, Peach Cobbler & Apple Crisp with Ted Drewes' Vanilla Custard	8.00 per Person
Ted Drewes Frozen Vanilla Custard Cups with Assorted Toppings Including Hot Caramel, Nuts, Cherries, Heath Bits, Oreo Cookie Crumbles, Sprinkles & Whipped Cream 	8.75 per Person
Gourmet Coffee or Hot Cocoa Regular & Decaf Coffee or Hot Cocoa, Cream, Sugar, Hazelnut & Vanilla Flavored Syrups, Bailey's, Rumchata, Kahlua, Amaretto, Whipped Cream & Chocolate Shavings	15.00 per Person

Late night snacks

Nacho Bar  **5.00 per Person**
House Fried Tortilla Chips, Seasoned Ground Beef, Queso Cheese Sauce,
Jalapenos & Diced Onion

French Fry Display  **5.00 per Person**
Traditional Crispy French Fry with Ketchup
Sweet Potato Fry with Spicy Southern Dip
Waffle Fry with Garlic Herb Sour Cream

Mini Build-Your-Own Burger Bar **7.00 per Person**
Beef Burgers
Cheddar, Swiss, Tomatoes. Lettuce, Pickles.
Onion, Mustard, Ketchup & Chipotle Mayo

Toasted Ravioli Station **7.00 per Person**
Traditional Beef with Marinara Sauce
Spinach & Artichoke with Provolone & Parmesan Cheese Sauce

Chicken Wing Station **3.00 per person**
3 Wings per Person
Choose Two Sauces or Rubs:

Mild Sauce	Caribbean Jerk Sauce
Hot Sauce	Mango Habanero Sauce
Lemon Pepper Sauce	Smoky Dry Rub
Honey BBQ Sauce	Lemon Pepper Dry Rub
Teriyaki Sauce	Cajun Dry Rub
Parmesan Garlic Sauce	Salt & Vinegar