



Sheraton

Sheraton Clayton Plaza Hotel St. Louis

7730 Bonhomme Avenue . St. Louis . Missouri 63105 . USA . Phone: (314) 863-0400



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## Breakfast Table

All Breakfast Items to Include Starbucks® Coffee, Assortment of Herbal Teas and chilled juices. Breakfast Items also Include Assorted muffins, fruit and cheese danish, fresh bagels with flavored cream cheese, whipped butter, preserves and flaky croissants.

### Restore

Seasonal melons, fruit and berries display 18

### Reboot

Seasonal melons, fruit, and berries display  
Smoked ham, egg, and cheese croissants with crispy potato pancakes. 21

### Breakfast Table

Seasonal melons, fruit and berry display  
Farm fresh scrambled eggs  
Golden breakfast potatoes  
Applewood smoked bacon  
Breakfast sausage

(Select one)

Classic French toast  
Buttermilk pancakes  
(Served with whipped butter and warm maple syrup)  
Heart Healthy Oatmeal with Raisin, Brown Sugar, Granola, and Pecans 24

### Lets Connect

"On the Lighter Side"  
Assortment of yogurt parfaits with granola topping  
Assorted Seasonal Fruit Display  
Assorted dry cereals with whole & low fat milk 19

## Enhancements

Freshly brewed Starbucks® coffee ~ gallon 55

Assorted doughnuts ~dz 36

Assorted soft drinks and bottled water  
~ item 4

Assorted yogurts  
~ item 4

Granola Bars  
~ item 4

Warm French toast with whipped butter and warm maple syrup  
~ per person 5

Assorted cold cereals and milk  
~per person 5

Buttermilk biscuits and sausage gravy  
~per person 6

Heart healthy warm oatmeal  
brown sugar, raisins, crunchy granola, and sweet honey  
~per person 6

Bacon, egg, and cheese croissant  
~per item 6

Made to order omelet station to include:  
Vine-ripened tomatoes, tri-colored peppers, Spanish onions,  
diced smoked meats, sliced mushrooms, sautéed spinach and  
shredded aged cheddar  
~per person 8

\*Culinary Attendant fee of \$100 per station

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## Plated Breakfast

All Plated Breakfasts include: Orange or grapefruit juices, oven fresh breakfast bakeries, sweet butter, cream cheese and fruit preserves, freshly brewed Starbucks® coffee and flavored herbal teas

### Sunshine

Fresh seasonal fruit cup sprinkled with toasted coconut, fluffy scrambled eggs with your choice of:  
 Applewood smoked bacon, hickory smoked sausage or grilled country ham  
 Golden breakfast potatoes 21

### The Old Fashion

Warm homemade French toast dished up with sweet butter and warm maple syrup  
 Choice of:  
 Applewood smoked bacon, hickory smoked sausage or grilled country ham 21

### Timeless Egg Benedict

Served on an English muffin with a slice of crispy Canadian bacon topped with choron hollandaise sauce garnished with a roasted tomato, golden breakfast potatoes 22

## Enhancements

Assorted soft drinks and bottled water  
 ~ each 4

Mimosas  
 ~ each 6

Bloody Mary  
 ~ each 6

Creamy fruit yogurt and crunchy granola parfait 6

New York style bagels with cream cheese ~dz 36



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## Brunch

Show Me State Brunch Includes: Starbucks® Coffee and an Assortment Herbal Teas

### Show Me State

A selection of chilled fruit juices

Assortment of muffins, fruit and cheese danishes, fresh bagels with flavored cream cheese and whipped butter

Seasonal melons, fruit, and triple berry display

Farm fresh scrambled eggs  
 Applewood smoked bacon  
 Breakfast sausage

(Choice of one)  
 Hearth healthy oatmeal to include raisins, brown sugar, granola, and pecans  
 Buttermilk Pancakes with warm maple syrup  
 Classic French toast  
 Buttermilk biscuits with sausage gravy

(Choice of two)  
 Chicken Roma  
 Sautéed breast of chicken with tomato basil relish, sautéed spinach and asiago cream sauce

Asiago Chicken Italiano  
 Grilled chicken breast topped with marinara sauce, asiago and mozzarella cheese

Eggs Ricci  
 Poached eggs, marinated beef tenderloin, spinach on a English muffin topped with a hollandaise sauce

Marinated and grilled flank steak  
 Wild mushroom burgundy reduction

Grilled pork steaks with a mushroom demi glaze  
 Blackened pork loin, apple chutney

Sautéed lemon sole Florentine with roasted garlic and baby spinach

## Enhancements

Assorted soft drinks and bottled water  
 ~ each 4

Sparkling Mimosas  
 ~ each 6

Bloody Mary  
 ~ each 6

Made to order omelet station to include: Vine-ripened tomatoes, tri-colored peppers, Spanish onions, diced smoked meats, sliced mushrooms, sautéed spinach and shredded aged cheddar^ 8

Display of Norwegian salmon with cream cheese, miniature bagels, diced red onion, diced egg, sliced roma tomato, and capers 8

\*Culinary Attendant fee of 100 per station

Brunch not available for less than 30 people

^ Consuming raw or under cooked meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness



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Grilled salmon with a citrus dill cream sauce

Penne pasta tossed with creamy vodka infused sauce

Smoked cheddar potato casserole

Chefs Dessert Table 38



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## Sustainable Options - Breakfast

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable we will substitute appropriate alternatives as necessary.

All of our sustainable menus are served with freshly brewed Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® teas.

Minimum of 30 guests required

### Continental Breakfast

Honey apple bran muffins, cinnamon hazelnut twisted danish  
Orchard grown apples, pears, and market fruits  
Cranberry orange scones  
Bob's® red mill rolled oats, dry blueberries, organic milk 30

### Breakfast Table

Honey apply bran muffins  
Organic cinnamon hazelnut twisted danish  
Orchard grown apples, pears, and market fruits  
Alaskan smoked salmon, assorted bagels  
Free range egg frittata with wild mushroom, spinach and artisanal cheese  
Oregon hill farm maple link sausages  
Russet potato & onion hash 38

## Enhancements

Organic cereals, whole, skim and soy milk 6

Filtered berry infused water 25 per gallon

Market fresh fruit and berry smoothie 6

Assorted Stoneyfield Farm® fruit yogurts 6

Stone ground whole wheat and butter milk pancake  
Vermont pure maple syrup, whipped organic butter 18



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## All Day Breaks

All breaks are based on 30 minute service time

### This-n-That

Selection of whole fruits, mixed nuts, rice crispy treats, M&M® Plain and Peanut  
Premium Starbucks coffee, assorted soft drinks and bottled water 10

### Go Cards!

Freshly popped popcorn, Crunch N Munch, assorted candy bars, assorted soft drinks, lemonade and frosty root beer 12

### Chocolate Connection

Double fudge chocolate brownies, assorted homemade jumbo cookies, chocolate dipped pretzels, Oreo® cookies, Hersheys® kisses, dairy fresh whole, 2% and skim milk 12

### Be Healthy

Assorted Snackwell® cookies, Nutri Grain® Bars, whole fresh fruit, trail mix, Red Bull®, assorted Monster Energy drinks, Assorted soft drinks and bottled water 12

### All Day Beverage Package

Freshly brewed Starbucks® coffee with gourmet toppings, flavored herbal teas, bottled water and assorted soft drinks 15

### St. Louis Classic

Warm soft pretzels with cheddar cheese sauce and mustard, classic toasted ravioli with warm marinara sauce, gooey butter cake, Fitz's®, assorted soft drinks, and bottled water 18

## Enhancements

Freshly brewed Starbucks® coffee  
~ gallon 55

Assorted soft drinks and bottled water  
~ btl 4

Tazo Herbal Tea  
~ bag 4

Granola Bars  
~ each 4

Whole fresh seasonal fruit  
~ each 4

Popcorn, Pretzels, Potato Chips  
~ bag 3

Assorted juices to include apple, orange, grapefruit and cranberry  
~ btl 5

Red Bull or Monster Energy Drink  
~ each 5

Sizzlin' Snack Mix and Assorted Dry Snacks  
~ pound 12

Brownies  
~ dozen 32

Assorted Jumbo Cookies  
~ dozen 32



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## Chilled Lunch Table

Lunch Tables Include: Starbucks® Coffee and Iced Tea

There will be an additional setup charge of \$50 for guarantees less than 30 guests

### Corner Market Deli

Individually Wrapped Sandwiches:

Choose two for groups less than 25

Choose three for groups 25 or more

- \* Roast beef with boursin cheese on French roll
- \* Turkey & swiss wrap with field greens
- \* Grilled chicken topped with pepper jack, chipotle aioli on focaccia
- \* Turkey club wrap
- \* Roasted veggie on whole grain tortilla

House made potato chips  
Potato salad and coleslaw 26

### Market Place Deli

Broccoli and aged cheddar soup

Tossed mix greens, seasonal vegetables and house dressings

Relish tray with pepperoncinis, pickles and olives

Sliced roast sirloin of beef, smoked turkey breast, ham, and salami

Market basket of lettuce, tomatos, Spanish onions, and kosher pickles

Display of hearth baked breads, hoagie rolls, and croissants  
Stone ground mustard and mayonnaise

Individual bags of potato chips

Poppyseed Coleslaw

Assortment of jumbo cookies and brownies 26

## Enhancements

Assortment of Soft Drinks and bottled water  
~ each 4

Fresh Raspberry Lemonade ~ per gln 35

New England Clam Chowder served with oyster crackers  
~per person 6

Smoked Tomato Bisque  
~per person 5

Lobster Bisque  
~ per person 6

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**Clayton Salad Bar**

Chef's Selection of Soup

Selection of Mixed Greens  
Baby Spinach and RomaineChoice of (1)  
Grilled Chicken  
Chilled Shrimp  
Top Sirloin Steak

Shredded cheddar, mozzarella, feta and bleu cheese crumbles

Accompanied with; tomatoes, onions, black olives, cucumbers.  
cold corn, bacon bits, garlic croutons, candied walnuts and  
toasted almondsChoice of Dressings (choice of 2)  
Raspberry Vinaigrette  
Ranch  
House Italian  
Thousand Island  
French  
Honey Mustard  
Bleu Cheese  
PoppyseedServed with Warm Rolls and Butter  
Greek pasta salad

Goopy butter cake and chocolate mousse with assorted berries

Salad with Chicken 24  
Salad with Steak 26  
Salad with Shrimp 28

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**Executive Deli**

Chef's choice soup

House salad - field greens, roma tomatoes, sliced red onion, feta cheese, and candied walnuts with buttermilk ranch and house Italian dressing

Grilled tenderloin on ciabatta, grilled chicken breast on hoagie, and grilled portobello mushroom on kaiser roll with selection of housemade aioli

Housemade seasoned kettle chips

Fresh fruit salad

Assortment of Desserts 30



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## Hot Lunch Table

All Hot Lunch Tables Include: Starbucks® Coffee and Iced Tea

A \$50 buffet fee will be assessed for guarantees of fewer than 30 people.

### Sicilian Style

Tomato and Buffalo mozzarella with balsamic glaze

Italian tossed salad with roasted red peppers, artichoke hearts, and Spanish onions, in our own sweet vinaigrette

Sauteed breast of chicken piccata with white wine, lemon caper sauce and roasted artichokes

Grilled salmon with herb risotto and balsamic glaze

Asiago and caramelized onion tortellini with roasted vegetables

Petite cannoli and tiramisu 34

### South of the Border

Chicken and tortilla soup

Mix salad greens tossed with Spanish onions, black beans, and avocado's in a citrus mango dressing

Beef enchiladas with marinated chicken and steak fajitas with roasted peppers and onions

Warm flour tortillas  
Crispy tri-colored corn tortilla chips  
Spanish Rice  
Shredded Cheese  
Sour cream and Chive Garnish  
Salsa Fresca  
Guacamole

Key-lime pie and fried cheesecakes with cinnamon tequila sauce  
30

## Enhancements

Lobster Bisque  
~per person 6

Smoked Tomato Bisque  
~per person 5

New England Clam Chowder served with oyster crackers  
~per person 6

Chicken cobb salad, sweet corn, aged cheddar cheese with ranch dressing  
~per person 6

Fresh baby spinach, mandarin oranges, toasted almond and spanish onions served with raspberry vinaigrette  
~per person 5

Assorted Soft Drinks and bottled water  
~ each 4

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**Western Style**

Mix greens tossed with seasonal vegetables with our house dressings

Yukon gold potato salad  
Poppy seed coleslaw

BBQ chicken breast or southern fried chicken  
Pulled pork or beef brisket

Texas style cut corn  
Oven roasted potatoes with steak seasoning  
Buttermilk biscuits with sweet corn bread

Apple or peach cobbler 32

**Fleur De Lys**

Chef's soup De jour  
Spring salad mix with choice of dressing

Choice of (2) Entrees:  
Chicken Chardonnay - sautéed chicken breast in chardonnay buer blanc with sautéed mushrooms

Sliced Sirloin - marinated sirloin, roasted to perfection and served with port wine demi glaze

Poached salmon in lemon herb fume blanc

Dijon mustard rubbed pork loin - succulent pork loin lathered with Dijon mustard, slow roasted, and basted with au jus and topped with crispy pepper bacon crumbles

Egg Plant Napoleon - sautéed eggplant, drizzled with truffle oil, layered with roasted red peppers and zesty tomato sauce

Broiled Talapia - tender tilapia with lemon caper sauce, garnished with julienne artichokes and sundried tomatoes

Accompaniments:  
Smoked gouda mac & cheese  
Grilled vegetable medley  
Chef's selection of mini desserts 40



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## Chilled Plated Lunch

All Chilled Plated Lunches Include:  
Starbucks® Coffee and Iced Tea

All salads include an warm rolls and butter and freshly baked cookies

All sandwiches include home fried potato chips and freshly baked cookies

### Grilled Chicken Caesar

Hearts of romaine tossed with foccacia croutons, sweet roma tomatoes, and aged parmesan in a roasted garlic dressing 16

### Cobb Salad

Crisp field greens with crumbled blue cheese, bacon bites, diced tomatoes, diced grilled chicken breast, diced Spanish onion, and sliced avocado served with Buttermilk ranch and Italian dressing 18

### Cilantro Shrimp Salad

Market greens, sliced tomato, roasted red peppers, jack cheese, crisp tortilla strips with avocado ranch dressing 20

### Buffalo Chicken Wrap

Tender breast of chicken in our buffalo sauce with bleu cheese dressing 18

### Smoked Chicken Salad Sandwich

Chunks of applewood smoked chicken breast tossed with crisp celery and sweet red onions in a tangy bacon mayonnaise on a flaky croissant with fresh lettuce and tomato 18

### Turkey BLT

Roasted turkey, crisp bacon, vine ripened tomato, and lettuce with dijon aioli served on flaky croissant 18

## Enhancements

Lobster Bisque  
~per person 6

New England Clam Chowder served with oyster crackers  
~per person 5

Smoked Tomato Bisque  
~per person 5

Add grilled chicken breast  
~per person 4

Add shrimp skewers  
~per person 5

Assorted soft drink and bottled water  
~ each 4

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**Italian Sub Roll**

Ham, Genoa salami, pepperoni, lettuce, tomato, and Italian dressing served on fresh baked hoagie with pepperoni 18



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## Hot Plated Lunch

All Hot Plated Lunches Include:  
Starbucks® Coffee and Iced Tea

Your choice of salad and dessert, chef's choice of seasonal vegetable and appropriate potato selection, fresh baked Artisan rolls with butter and Starbucks® coffee and iced tea

Salad Selections:

Field green salad with cucumber, cherry tomatoes with buttermilk ranch and house Italian Dressing

~OR~

Classic Caesar salad

### Chicken Italiano

Grilled chicken with charred tomato and basil sauce 26

### Chicken Roma

Lightly breaded and sauteed with asiago cream sauce topped with sautéed spinach and tomato relish 26

### Breast of Chicken Marsala

Sweet peppers and wild mushroom medley 26

### Chicken Chardonnay

Sauteed chicken breast in chardonnay wine sauce with sauteed mushrooms 26

### Portobello Stuffed Ravioli

with roset cream sauce 26

### Teriyaki Grilled Salmon

Glazed salmon with stir-fry vegetables 32

## Enhancements

Lobster Bisque

~per person 6

New England Clam Chowder served with oyster crackers

~per person 5

Smoked Tomato Bisque

~per person 5

Assorted soft drinks and bottled water

~ each 4



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**Rigatoni Salciccia**

Fennel sausage, bell peppers, arugula, in vodka tomato cream sauce 24

**Grilled Flat Iron Steak**

Five spice rub with soy chili demi glaze 34

**Starch Selection**

(Selection of one of the following)

Roasted garlic mashed potatoes  
Oven roasted baby red potatoes  
Jasmine rice pilaf  
Creamy asiago risotto

**Dessert Selection**

(Select one of the following)

Chocolate Silk Cake

New York Style Cheesecake with whipped cream and fresh strawberry

Carrot cake with cream cheese icing

Key lime pie

Italian lemon cream cake

Bourbon pecan pie



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## Grab And Go

All Grab And Go Items Include: Appropriate condiments, Lays® potato chips, assorted whole fresh fruit, cookie and a choice of bottled water

### Executive Box Lunch

A selection of baked honey ham, roast beef, or smoked turkey with Swiss, cheddar, or American cheese on a sourdough hoagie or buttered croissant with lettuce and tomato 22

### Turkey Club Wrap

Thinly sliced smoked turkey, peppered mayonaise, aged cheddar, bacon and tomato 18

### Veggie Wrap

Lettuce, tomatoes, zucchini, portabella mushrooms and roasted red peppers in a edamame aioli wrapped in a wheat tortilla 15

### Corner Market Deli

Individually Wrapped Sandwiches:  
Choose two for groups less than 25  
Choose three for groups 25 or more

- \* Roast beef with boursin cheese on French roll
- \*Turkey & swiss wrap with field greens
- \*Grilled chicken topped with pepper jack, chipotle aioli on focaccia
- \*Turkey club wrap
- \*Roasted veggie on whole grain tortilla

House made potato chips  
Potato salad and coleslaw  
26

## Enhancements

- Add Pasta Salad 4
- Add Fruit Salad 5
- Mustard potato salad 4
- Poppyseed coleslaw 4



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## Reception Table

Reception tables exclude chilled seafood items

### St. Louis Classic

Warm soft pretzels with cheddar cheese sauce and mustard, classic toasted ravioli with warm marinara sauce, gooey butter cake, Fitz's®, assorted soft drinks, and bottled water 18

### Bonhomme Reception Package

Selection of four items from hot and/or cold hors d'oeuvres menu  
Package designed for four pieces per person  
~ per person 20

### Clayton Reception Package

Selection of six items from hot and/or cold hors d'oeuvres menu  
Package designed for six pieces per person  
~ per person 24

### The Grand Reception Package

Selection of eight items from hot and/or cold hors d'oeuvres menu  
Package designed for eight pieces per person  
~ per person 28

### Coffee Station Enhancement

Starbucks® coffee and Tazo® herbal teas with flavored syrups, whipped cream, shaved chocolate and citrus zest  
~per person 6

### Sheraton Sweets Table

Chef's selection of cakes, petit fours and chocolate dipped strawberries; Starbucks® coffee and Tazo® herbal teas with flavored syrups, whipped cream, shaved chocolate and citrus zest  
~per person 14

## Enhancements

Chocolate fountain with assorted fruits, marshmallows, and pretzels  
~per person 12

Martini Bar  
Cosmopolitan, green apple and pomegranate  
~drink 10

Sangria Bar  
Raspberry and Mango Blush  
~ drink 10

Mojito Bar  
Muddled mojitos to include lime, mint, pineapple, grapefruit and mango  
~drink 11

\*Culinary Attendant fee of \$100 per station

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## Cold Canapés

Priced based ~ per 50 pieces

**Smoked salmon roulade with caper and dill 150**

**Grilled & chilled shrimp with red pepper aioli 180**

**Chilled jumbo shrimp with cocktail sauce 180**

**Peppered beef tenderloin, caramelized onions & boursin on crostini 160**

**Phyllo shells topped with boursin mousse & fresh crabmeat 150**

**Proscuitto wrapped mozzarella 120**

**Mini skewered melons & berries 120**

**Mini carved deli sandwiches - mustard aioli 100**

**Baked brie and raspberry en croute 200**

**Seasonal Fruit Display ~per person 6**

## Enhancements

**Martini Bar**  
Cosmopolitan, green apple and pomegranate  
~drink 10

**Sangria Bar**  
Raspberry and Mango Blush  
~ drink 10

**Mojito Bar**  
Muddled mojitos to include lime, mint, pineapple, grapefruit and mango  
~drink 11

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**Seasonal market vegetable display**

served with avocado ranch ~per person 5

**Traditional antipasto display**Served with marinated olives, grilled vegetables, and cured meats  
~ per person 8**Imported & domestic cheese montage**Smoked gouda, soft French brie, Maytag® bleu, herbed boursin,  
savory swiss, sharp cheddar and spicy pepper jack with assorted  
crackers~ per person 8

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## Hot Canapés

Priced ~ per 50 pieces

**Asian pork pot stickers with soy honey glaze 180**

**Proscuitto puff pastry 160**

**Chicken tenderloins with chipotle honey 140**

**Panang shrimp in a crispy spring roll 160**

**Bacon wrapped scallops 200**

**Portobello mushroom tart 140**

**Mini Beef Wellington 200**

**Asiago risotto croquette 140**

**Assorted Chicago style pizza quiche 140**

**Wild mushroom beggar purse 150**

## Enhancements

Martini Bar  
Cosmopolitan, green apple and pomegranate  
~drink 10

Sangria Bar  
Raspberry and Mango Blush  
~ drink 10

Mojito Bar  
Muddled mojitos to include lime, mint, pineapple, grapefruit and mango  
~drink 11

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**Baked brie and raspberry en croute 200**

**Buffalo style chicken wings with bleu cheese 100**

**Toasted ravioli served with sweet marinara 100**

**Meatball marinara with baked mozzarella 100**

**Crab rangoon with citrus sweet and sour 100**

**Beef satay with soy honey glaze 200**

**Chicken quesadilla with charred tomato salsa 140**

**Mini cannelloini bite with marinara 120**

**Parmesan artichoke hearts with lemon aioli 140**

**Teriyaki steak kabob with soy ginger sauce 200**

**Mini stuffed baked potatoes 100**

**Coconut shrimp with pineapple salsa 180**



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## Action Stations

\*Action stations are to be served only as an enhancement to a cocktail party or a buffet.

\*Prices based on minimum of 50 people.

\*Culinary Attendant fee of \$100 per station

### Carving Stations

All carving stations are accompanied with assorted mini bakery buns

#### Whole roast strip loin of beef

with three peppercorn sauce 10

#### Smoked turkey breast

with orange-cranberry relish 8

#### Brown sugar baked ham

stone ground and sweet mustards 8

#### Whole roast tenderloin of beef

with caramelized shallot demi-glaze and horseradish cream mousse 12

### Pasta Station

Red & green onion, plum tomatoes, sliced mushrooms, tri-colored peppers, andouille sausage, and fresh chopped garlic

(Choose two pastas)

Penne pasta, rigatoni pasta, farfalle pasta, and cheese stuffed tortellini

(Choose two sauces)

Sweet marinara, pesto oil, and roasted garlic cream 12

## Enhancements

### Martini Bar

Cosmopolitan, green apple and pomegranate  
~drink 10

### Sangria Bar

Raspberry and Mango Blush  
~ drink 10

### Mojito Bar

Muddled mojitos to include lime, mint, pineapple, grapefruit and mango  
~drink 11



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**Asian Station**

(Choose one of the following)

Wok seared beef, chicken, or shrimp

Tossed with snow peas, bean sprouts, carrots, water chestnuts,  
red curry & soy-honey broth

Sesame fried rice

Pork pot stickers

One Meat Selection ~ per person 12

Two Meat Selections ~ per person 14



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## Dinner Table

All dinner tables include: Fresh baked Artisan rolls with butter  
Starbucks® coffee and ice tea

There will be an additional setup charge of \$50 for guarantees less than 30 guests

### Clayton Table

Classic Caesar salad with focaccia croutons

Mix field greens tossed with seasonal vegetables and our Venetian® Italian house dressing

Dijon crusted pork loin with peppercorn brandy sauce

Breast of Chicken Piccata - roasted artichokes, sundried tomatoes and white lemon caper butter sauce

Dauphinoise potatoes

Green beans with Missouri wild mushrooms

Strawberry shortcake and chocolate layer cake 40

## Enhancements

Assorted soft drinks and bottled water  
~ each 4

Wine Bar

Taste of a crispy sauvignon blanc, white rieslings, pinot gris and chardonnay  
OR

Taste on the reds for a more robust cabernet sauvignon, pinot noir, merlot and shiraz 15

Banana Foster

Brown sugar caramelized bananas, dark rum, french vanilla ice cream in a crepe 8

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**Taste of Sicily**

Sicilian antipasto display with marinated olives, sun dried tomatoes, grilled vegetables, and parmesan brochettes

Baby spinach, sliced egg, apple wood smoked bacon, roasted red peppers, Maytag® blue, balsamic vinaigrette

Italian tossed mix greens with artichoke hearts, Spanish onions, kalamatta olives, and asiago cheese with our sweet house vinaigrette

Penne pasta tossed with sweet bell peppers and sundried tomatoes in a vodka infused sauce topped with garlic encrusted tenderloin of beef tips

Breaded chicken breast saltimbucca with proscuitto ham, melted mozzarella, and sage cream sauce

Pan-seared salmon with parmesan risotto

Sautéed vegetable ratatouille

Petite cannoli and tiramisu 44

**The Steakhouse**

Chopped field greens tossed with seasonal vegetables and our house dressings

Beef steak tomatoes with buffalo mozzarella, fresh basil, and aged balsamic vinaigrette

Roasted peppered sirloin of beef hand carved and served with wild mushroom cabernet reduction

Grilled tuna steak with a citrus dill butter sauce

Herb and garlic roasted fingerling potatoes  
Jumbo asparagus with toasted almond butter

Black forest chocolate cake and lemon meringue pie 48



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**French Quarter**

Chef's Soup De jour

Spring salad mix with choice of two dressings

Entrée selection (choice of two):

Cajun seared chicken - druy rubbed with Cajun seasonings,  
topped with tomato pepper relish

Poached shrimp - large prawns poached in brown butter

Sweet & spicy pork roast - marinated pork loin, slow roasted and  
basted with sweet & spicy sauceLouisiana BBQ beef brisket - tender roasted beef brisket  
smothered in zesty BBQ sauce

Jambalaya - shrimp, chicken, Andouille sausage - guarantee!

Accompaniments:

Red beans and rise

Green chili mac &amp; cheese

Jalepeno &amp; cheese corn bread muffins

Grilled vegetable medley

Chef's mini dessert selection 48



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## Plated Dinner

All Plated Dinners Include:  
Starbucks® Coffee and Iced Tea

Your choice of salad and dessert, Chef's choice of seasonal vegetable and appropriate potato selection, fresh baked Artisan rolls with butter and Starbucks® coffee and ice tea

### Salads

(choose one)

Clayton house salad

Mixed field greens, candied peppered walnuts, sliced red onion, feta crumbles, and split grape tomatoes with buttermilk ranch and house Italian dressing

Baby spinach

Tender spinach, spiced pecans, goat cheese, and sliced red onion with poppyseed dressing

Classic Caesar

Hearts of romaine, focaccia croutons, roasted garlic dressing

Caprese (Seasonal)

Beef steak tomatoes, buffalo mozzarella, basil oil, and balsamic glaze

### Entrees

#### Grilled New York Strip Steak

with herb steak butter 50

#### Grilled Tenderloin Filet of Beef

with herb steak butter 60

#### Grilled Flat Iron Steak

with port wine and garlic demi-glace 40

## Enhancements

New England Clam Chowder with oyster crackers  
~per person 5

Smoked Tomato Bisque  
~per person 5

Sorbet intermezzo 4

Family style anti-pasto display 7

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**Chicken Roma**

Tomato basil relish, sautéed spinach, and asiago cream sauce 36

**Breast of Chicken Piccata**

Artichoke with white wine lemon caper butter sauce 36

**Tuscany Chicken**

Lightly breaded, rolled, and stuffed with prosciutto ham, caramelized onions, fontinella and Boursin cheeses in white wine cream sauce 38

**Parmesan Crusted Pork-Loin Chop**

Smoked mozzarella and tomato coulis 40

**Pan-seared Salmon**

Shitake mushrooms, fennel, and asparagus in lemon herb broth 41

**Grilled Salmon**

Dijon and roasted red pepper coulis 41

**Mahi Mahi**

Grilled with black bean and corn chili salsa 42

**Tenderloin and Chicken Duo**

Beef tenderloin with caramelized shallot demi-glace and medallions of chicken breast, roasted artichoke piccata sauce 58

**Tenderloin and Salmon Duo**

Beef tenderloin with caramelized shallot demi-glace and pan-seared salmon 62

**Starch Selection**

(Selection of one of the following)

Roasted garlic smashed potatoes

Oven roasted baby red potatoes

Jasmine rice pilaf

Creamy asiago risotto



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**Desserts**

(selection of one)  
Chocolate silk cake

New York style cheesecake with whipped cream and fresh strawberry

Carrot cake with cream cheese icing

Key lime pie

Italian lemon cream cake

Bourbon pecan pie



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## Host

Host bar prices are per drink. All drinks come with appropriate garnish. \$100 per bartender applies - one bartender is recommended for every 100 guests

### Favorite Brands

Gin: Bombay Sapphire  
 Vodka : Absolut  
 Tequila: Jose Cuervo Gold  
 Bourbon: Jack Daniel's  
 Scotch: Dewar's  
 Whiskey: Crown Royal  
 Rum: Bacardi Superior 7

### Familiar Brands

Gin: Beefeater  
 Vodka: Smirnoff  
 Rum: Cruzan  
 Tequila: Sauza Gold  
 Bourbon: Jim Beam  
 Scotch: Grant's  
 Whisky: Seagram's 7 6

### Domestic Beer

Budweiser, Bud Light, Bud Select  
 Coors Light  
 Miller Lite 6

### Premium/Craft Beer

Amstel Light  
 Becks  
 Corona  
 Corona Light  
 Fat Tire  
 Heineken  
 Sam Adams  
 Schlafly Seasonal  
 Michelob Ultra 7

## Enhancements

### Martini Bar

Traditional and contemporary martinis to include cosmopolitan, green apple and pomegranate  
 ~per drink\* 10

### Mojito Bar

Traditional and contemporary muddled mojitos to include lime, mint, pineapple, grapefruit and mango ~per drink\* 11

### Hola Sangria

Spice it up with white peach or blood orange sangria  
 ~per gal 90

### Sushi and Sashimi

Salmon, spicy tuna, california, crab and vegetable rolls  
 assorted nigiri and sashimi, soy, pickled ginger, wasabi,  
 steamed edamame ~based on five pieces ^ per person 25

### Sliders

Flame grilled beef, caramelized onions, cheddar, bacon and  
 chipotle ketchup\*^~per person 8

### Luxury Cheeses

St. andre, creamy gorgonzola, young chèvre in chive oil, small  
 farm cheddar, double cream brie, artisanal peccorino, morbier,  
 served with honey comb, roasted pears, port wine dates; walnuts  
 and apples, crusty baguette, crackers and herb lavosh ~per  
 person 26

### Assorted soft drinks and bottled water

~ each 4



All pricing is per person, unless noted otherwise. All food and beverage prices and room rental will subject to the prevailing service charge and state tax (subject to change without notice). A portion of the service charge will be retained by the hotel. [Please note that the service charge is taxable.]

**House Wine**

Canyon Road Chardonnay~ gl  
Canyon Road Pinot Noir~ gl  
Canyon Road Merlot~ gl  
Canyon Road Cabernet Sauvignon~ gl  
Beringer White Zinfandel~ gl 7



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## Cash

Cash bar prices are per drink. all drinks come with appropriate garnish. \$100 per bartender applies - one bartender is recommended for every 100 guests

### Favorite Brands

Gin: Bombay Sapphire  
 Vodka: Absolut  
 Tequila: Jose Cuervo Gold  
 Bourbon: Jack Daniel's  
 Scotch: Dewar's  
 Whiskey: Crown Royal  
 Rum: Bacardi Superior 8

### Familiar Brands

Gin: Beefeater  
 Vodka: Smirnoff  
 Rum: Bacardi  
 Tequila: Sauza Gold  
 Bourbon: Jim Beam  
 Scotch: Grant's  
 Whiskey: Seagram's 7

### Domestic Beer

Budweiser, Bud Light, Bud Select  
 Coors Light  
 Miller Lite 6

### Premium Beer

Amstel Light  
 Becks  
 Corona  
 Fat Tire  
 Heineken  
 Sam Adams  
 Schlafly Seasonal  
 Michelob Ultra 8

## Enhancements

### Luxury Cheeses

St. andre, creamy gorgonzola, young chèvre in chive oil, small farm cheddar, double cream brie, artisanal peccorino, morbier, served with honey comb, roasted pears, port wine dates; walnuts and apples, crusty baguette, crackers and herb lavosh  
 ~per person 26

### Griddled Amuse Flat Breads

Blue crab meat, chorizo, shredded chicken, sun-dried tomatoes, braised artichokes, fresh mozzarella, aged white cheddar, roasted figs, micro greens, white balsamic vinaigrette, chive oil  
 \*~per person 24

### Sliders

Black angus beef, cumin spice lamb  
 onion marmalade, creamy bleu cheese, mint lemon yogurt, garlic aioli  
 whiskey spiced ketchup, chili bbq  
 mini brioche\* ^~per person 24

### Nuts and Pretzels

Assorted salty nuts and bar snacks~per lb 12

### Tortilla Chips and Dips

Crisp corn tortilla with salsa fresca and guacamole ~per person 8

### Assorted soft drinks and bottled water

~ item 4

### Assorted dry snack mix

~ lbs 10



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**House wine**

Canyon Road Chardonnay~ gl  
Canyon Road Pinot Noir~ gl  
Canyon Road Merlot~ gl  
Canyon Road Cabernet Sauvignon~ gl  
Beringer White Zinfandel~ gl 8



All pricing is per person, unless noted otherwise. All food and beverage prices and room rental will subject to the prevailing service charge and state tax (subject to change without notice). A portion of the service charge will be retained by the hotel. [Please note that the service charge is taxable.]



## Specialty Bar

All drinks come with appropriate garnish

\$100 per bartender

1 bartender is recommended for every 100 guests

### Familiar Martini Bar

Choice of Smirnoff Vodka or Beefeater Gin  
Traditional and contemporary to include;  
cosmopolitan, green apple and pomogranate 8

### Favorite Martini Bar

Choice of Bombay Sapphire or Absolut Vodka  
Traditional and contemporary to include;  
cosmopolitan, green apple and pomogranate 10

### Build Your Own Bloody Mary Bar

Beefeater Gin or Smirnoff Vodka  
Accompanied with an assortment of fresh cut vegetables and fruit  
as well as spices at hot sauce for your liking 8

### Sangria Bar

Raspberry and Mango Blush  
Accompanied with an assortment of fresh cut fruit  
~ drink 10

### Mojito Bar

Muddled mojitos to include lime, mint, pineapple, grapefruit and  
mango  
~drink 11

### Hot Rum Baba

Mini chocolate and cardamom spiced baba  
soaked in rum star anise syrup  
chocolate sauce, vanilla and pistachio gelato  
whipped cream\*~ per drink 12

## Enhancements

### Griddled Amuse Flat Breads

Blue crab meat, chorizo, shredded chicken, sun dried tomatoes,  
braised artichokes, fresh mozzarella, aged white cheddar,  
roasted figs, micro greens, white balsamic vinaigrette, chive oil  
\*~per person 24

### Sliders

Black angus beef, cumin spice lamb  
onion marmalade, creamy bleu cheese, mint lemon yogurt, garlic  
aioli, whiskey spiced ketchup, chili bbq  
mini brioche\* ^~ per person 24

### Sushi Sashimi

Salmon, spicy tuna, california, crab and vegetable rolls  
assorted nigiri and sashimi, soy, pickled ginger wasabi steamed  
edamame  
~based on five pieces total per person ^ \* 25

### Assorted dry snack mix

~ lbs 10

Catering coordinator will be happy to customize a specialty drink  
for your themed occasion - price determined on liquor selections

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## Bar Packages

### Limited Bar

Assorted Domestic Beer, House Wine, and Assorted Soft Drinks

10 ~ per person for 1 hour  
Each additional hour - 4

### Familiar Brands Package

Beefeater Gin, Smirnoff Vodka, Bacardi Rum, Sauza Gold Tequila, Jim Beam Bourbon, Grant's Scotch, and Seagram's 7 Whiskey

14 ~ per person for 1 Hour  
Each additional hour - 5

### Favorite Brands Package

Bombay Sapphire Gin, Absolut Vodka, Jose Cuervo Tequila, Jack Daniel's Bourbon, Dewar's Scotch, Crown Royal Whiskey and Bacardi Superior Rum

16 ~ per person for 1 Hour  
Each additional hour - 6

One bartender included per 100 guests

## Enhancements

### Griddled Amuse Flat Breads

Blue crab meat, chorizo, shredded chicken, sun dried tomatoes, braised artichokes, fresh mozzarella, aged white cheddar, roasted figs, micro greens, white balsamic vinaigrette, chive oil 24

### Sliders

Black angus beef, cumin spice lamb  
onion marmalade, creamy blue cheese, mint lemon yogurt, garlic aioli, whiskey spiced ketchup, chili bbq  
mini brioche\* ^ 24

### Sushi Sashimi

Salmon, spicy tuna, california, crab and vegetable rolls  
assorted nigiri and sashimi, soy, pickled ginger, wasabi, steamed edamame

~based on five pieces total per person ^ 25

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## Wine - White

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Hogue, **Pinot Grigio**, Columbia Valley, Washington, 2011, (Constellation) 32

Provenance Vineyards, **Sauvignon Blanc**, Rutherford, California, 2011, (Diageo) 35

Chateau Ste. Michelle, **Chardonnay**, "Cold Creek Vineyard", Columbia Valley, Washington, 2009, (Ste. Michelle Wine Estates) 35

Greg Norman, **Pinot Noir**, Santa Barbara County, California, 2012, (Treasury Wine Estates)

Shows a charred oak edge to the firm dried berry and spice flavors, ending with roasted herb and cedar notes. 35

The Four Graces, **Pinot Noir**, Willamette Valley, Oregon, 2010, (Trellis Wine Group) 35

Columbia Crest, **Merlot**, "Grand Estates", Columbia Valley, Washington, 2008, (Ste. Michelle Wine Estates) 32

Casillero del Diablo (Concha y Toro), **Malbec**, "Reserva", Rapel Valley, Central Valley, Chile, 2010, (Concha y Toro/Banfi/Ballester Hermanos) 28

Columbia Crest, **Cabernet Sauvignon**, "H3", Horse Heaven Hills, Washington, 2012, (Ste. Michelle Wine Estates)

Dark and spicy, billowing with plum, currant and white chocolate flavors, picking up pear and white tea notes as the finish lingers with refinement. 38

Concha y Toro, **Cabernet Sauvignon**, "Marqués de Casa Concha", Puente Alto, Central Valley, Chile, 2010, (Banfi/Excelsior) 38

Beringer, **Cabernet Sauvignon**, Knights Valley, California, 2012, (Treasury Wine Estates)

Easy to approach yet deceptively complex, with ripe red and dark berry, floral and peppery spice notes. 35

Château Tanunda, **Shiraz**, "Noble Baron", Barossa Valley, South Australia, 2008, (Banfi) 29

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