



Full Menu

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Every event is a custom event! We are happy to accommodate dietary and 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 and Fresh Oregano Fresh	2.40 per piece
Crudit� Shooter - Creamy Ranch Dip GF	2.40 per piece
Greek Salad Bite - Cucumber, Feta, Olive, Red Onion & Tomato	2.50 per piece
Caprese Pick - Tomato, Mozzarella, Basil and Balsamic Drizzle GF	2.50 per piece
Antipasto Skewer - Italian Cheeses and Vegetable GF	2.50 per piece
Grilled Zucchini - Boursin Cheese & Roasted Red Pepper Rice Paper GF	2.40 per piece
Spring Roll - Julienne Vegetables, Asian Rice Noodles, Spicy Red Pepper Sauce GF V	2.75 per piece

Warm

Roasted Brussel Sprout Pick - Maple Onion Jam GF V	2.10 per piece
Spanakopita - Cucumber Cr�me Fraiche	2.95 per piece
Breaded Mushroom Stuffed with Spinach & Artichoke	2.40 per piece
St Louis Style Pizza - Provel Cheese and Bell Peppers A	2.25 per piece
Italian Crostini - Basil, Tomato, Roasted Red Pepper and Mozzarella	2.50 per piece
Southwest Corn Puppy - Garlic Mayo	2.25 per piece
Basil Tomato Soup with Mini Grilled Cheese Sandwich	2.60 per piece
Wild Mushroom Beggar's Purse	2.95 per piece
Mini Eggplant Parmesan Bites	2.90 per piece
Vegetarian Buffalo "meatball" - Blue Cheese Dip V	2.50 per piece




FROM THE LAND:

Chilled

Curried Chicken Salad Profiterole	2.50 per piece
Mini BLT Sandwich	2.50 per piece
Beef Teriyaki Crisp - Horseradish Mayonnaise	2.60 per piece
Forked Steak Roulade - Sundried Tomato, Basil and Fontina Cheese GF	3.25 per piece
Beef Tenderloin on Herbed Toast - Artichoke Parmesan Coulis & Fresh Basil	3.75 per piece


Warm

Chicken Bites - Basil and Parmesan with Roasted Tomato Sauce	2.50 per piece
Saint Louis Style Pizza - Italian Sausage and Provel Cheese A	2.50 per piece

Sage Turkey Bite - Spicy Cranberry Chutney	2.50 per piece
Crispy Edge Pork Pot Sticker - Ginger Glaze 	2.60 per piece
Korean Barbeque Beef Wonton - Sweet & Sour Sauce	2.65 per piece
Mini Cajun Chicken Quesadilla - Guacamole and Pico De Gallo	2.70 per piece
Twice Baked Fingerling Potato - Bacon, Sour Cream and Chives 	2.90 per piece
NY Strip Shishito Peppers - Wasabi Mayo 	3.50 per piece
Mini Beef Wellington	3.95 per piece
Beef Street Taco - House Made Smoked Salsa	3.00 per piece

FROM THE SEA:



Chilled

Cajun Shrimp - Mango Salsa, Avocado Cream in Phyllo Cup	3.00 per piece
Chili Pepper Tuna - Wasabi Mayo on a Wonton Crisp	3.25 per piece
Spicy Tuna Sushi Roll	3.00 per piece
Crab & Mango Spring Roll	3.70 per piece
Atlantic Salmon Mousse on Crostini	3.10 per piece
Lobster Roll - Daikon, Cilantro and Chipotle Aioli	4.15 per piece
Grilled Jumbo Tandoori Shrimp - Herbed Yogurt Sauce	4.75 per piece
Balaban's Smoked Trout Pancake 	3.00 per piece

Warm






Crispy Firm Grits with Garlic Shrimp 	3.20 per piece
Bacon Wrapped Shrimp - Sweet Chili Sauce 	3.75 per piece
Mini Crab Cake - Chipotle Aioli	4.25 per piece
Seared Scallop - Parsnip Cream and White Truffle Oil 	5.25 per piece

SEATED APPETIZERS

Grilled Lamb Chop (scottadito style) chopped olives 	6.25 per person
Seared Scallops - Fennel, Orange, Arugula & Lemon Vinaigrette 	12.50 per person
Sesame Seared Ahi Tuna - English Cucumber Ribbons 	8.50 per person
Duck Confit over Pommes Anna & Chive Creme Fraiche 	8.50 per person
Pan Seared Jumbo Lump Crab Cake - Fresh Herb Aioli	12.50 per person

DISPLAYED APPETIZERS

Minimum of 25 guests per display

Gus' Pretzel Pretzel Bites - Warm Cheese Sauce	2.60 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	4.00 per person
Warm Spinach and Artichoke Dip Crostiti & Pita Bread	4.25 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 Grilled Pita Triangles & Fresh Seasonal Crudité	4.40 per person
Warm Crab and Pepper Dip Crispy Won Ton Chips, Crostiti & Pita	5.25 per person
Domestic Cheeses and Fruit  Cheddar, Swiss, Goat, Provolone, Pepper Jack Assorted Breads & Crackers, Spicy Pepper, Bacon & Green Tomato Relish	6.50 per person
Sushi (3 pcs) Spicy Tuna Roll, Salmon Cucumber Roll, Vegetable Avocado Roll, Tempura Shrimp Roll, California Crab Roll & Eel Roll Served with Pickled Ginger Soy Sauce & Wasabi	7.50 per person
Antipasto Display of Italian Capicola, Mortadella, Prosciutto, Salami & Provolone with Olives & House Made Giardiniera Vegetables with Green Tomato Relish	7.75 per person
Artisan Cheeses, Fruit and Honey  Gorgonzola, Taleggio, Iberico, Old Amsterdam, Dill Havarti Assorted Breads and Crackers	9.65 per person

Charcuterie 	10.95 per person
St Louis Made Soppressata Siciliano and Soppressa Da Veneta Salumi, Volpi Coppa Romana and Volpi Prosciutto with Olive Tapenade, Mustard Sauce and Assorted breads	
Seafood Display 	24.95 per person
Gravlax, Crab Claw, Shrimp and Seared Scallop with Dill Cream Cheese, Capers, Red Onion, Lemon Wedges, Cocktail Sauce and Crostini	
Bruschetta Bar	5.25 per person
Crostini, Focaccia, Olive Tapenade, Basil Pesto, Bacon, Feta, Mozzarella, Red Pepper, Tomato, Red Onion, EVOO	
Seasonal Grilled Vegetables  	5.25 per person
Asparagus, Bell Pepper, Mushrooms, Yellow Squash and Zucchini	






PLATED DINNERS

Includes choice of soup or salad and two sides
Multiple choice entrees require a \$2.00 service charge per plate





WHITE MEAT

Stuffed Airline Chicken Breast	36.00 per person
8oz Breast, Shiitake Mushrooms, Caramelized Onion, Goat Cheese and Arugula with Demi Glaze	
Chicken Paillard	36.00 per person
6oz Breast, Lightly Breaded and Topped with Artichoke, Tomato, and Olives with Beurre Blanc	
Mediterranean Chicken Roulade 	36.00 per person
6oz Breast, Sun-dried Tomato, Artichokes, Feta and Olive Red Wine Reduction	
Seared Pork Tenderloin Roulade	37.00 per person
6oz, Fuji Apple Stuffing with Honey Red Wine Reduction	
Braised Duck Breast 	45.00 per person
7oz Breast, Blackberry Merlot Sauce	
Pheasant Breast 	46.00 per person
7oz Breast, Honey-Grain Mustard Glaze	



RED MEAT

Braised Short Rib  	43.00 per person
8oz, Slow Cooked in Urban Chestnut Stout	
Grilled NY Strip Loin 	43.00 per person
10oz, Rosemary Scented Demi Glaze	
Grilled Filet Mignon 	46.00 per person
8oz, Port Wine Reduction	
Lamb Porterhouse 	49.00 per person
8oz, Tomato Basil Sauce	

SEAFOOD

Broiled Branzino Filet 	35.00 per person
6oz, Tomato, Caper & Olives	
Roasted Atlantic Salmon 	37.00 per person
6oz, Pistachio Crusted, Miso Orange Glaze	
Broiled Stuffed Lobster Tail 	Market Price
Filled with Crab Meat and Champagne Cream Sauce	
Seared Chilean Sea Bass 	Market Price
Lemon Parsley Puree	

DUELING PLATES

Tier 1	43.00 per person
Select Two:	
Grilled Filet Mignon 4oz, Cabernet Sauce 	
Fresh Herb Seared Chicken Breast 4oz Breast, Garlic Veloute	
Roasted Branzino Filet 4oz, Tomato, Caper & Olives 	
Roasted Pistachio Crusted Salmon 4oz , Miso Orange Glaze	
Tier 2	53.00 per person
Select Two:	
Grilled Filet Mignon 4oz, Gorgonzola Cream 	
Grilled Citrus Marinated Shrimp (3), Lobster Cream Reduction 	
Seared Scallops (3), Pink Grapefruit & Orange Cream 	
Sliced Prime NY Strip 4oz, Cabernet Reduction 	

VEGETARIAN








Includes choice of soup or salad

Butternut Squash Ravioli Sage and Rosemary Brown Butter Sauce	31.50 per person
Mushroom Ravioli Garlic Cream Sauce	33.00 per person
Eggplant Roulade Goat cheese, Hen of the Woods Mushrooms, Spinach, Tomato Ragu, Pine Nuts, Lemon Beurre Blanc, with Brown Rice and Quinoa Blend	33.00 per person
Coconut Curry Vegetables GF V Seasonal Vegetables Simmered in a Madras Curry Sauce over Jasmine Rice	33.00 per person
Roasted Vegetable Napoleon GF V Red Bell Pepper, Yellow Squash, Zucchini and Portabella Mushrooms on a Bed of Garbanzo Beans and Herbed Quinoa	34.00 per person
Seared Wild Mushroom Risotto Cakes GF Roasted Red Bell Pepper Cream Sauce	35.00 per person

VEGETABLES AND SIDES

Seasonal Vegetables GF	Batonnet Carrot & Zucchini, Thyme Butter GF
Spring Gnocchi with Asparagus and Pesto	Greek Orzo
Broccolini with Herb Butter GF	Roasted spaghetti squash with rosemary GF V
Grilled lemon marinated asparagus GF V	Sautéed Arugula, Kale & Spinach GF V
Green beans, red peppers, roasted shallot GF V	Smashed Garlic Cauliflower GF V
Gnocchi with Tomato and Mushrooms	Roasted Brussels Sprouts GF V
Wild Mushroom Risotto GF	Roasted garlic mashed potatoes GF
Gold Basmati Rice with Pecans GF V	Saffron Sardinian Couscous GF
Roasted potatoes with garlic and rosemary GF V	Garbanzo Beans & Herbed Quinoa GF V

PREMIUM VEGETABLES AND SIDES

Yukon Gold and Sweet Potato Gratin	1.15/person
Savory Shallot and Blue Cheese Bread Pudding	2.00/person
Truffle Mashed Potatoes	1.10/person
Whole roasted baby vegetables  	2.10/person
Brussel sprouts with pancetta 	1.00/person
Fall Gnocchi with Sweet Italian Sausage and Cream	2.00/person
Mushroom Ragout  	2.00/person
Tied Seasonal vegetable bundle  	2.00 per person

MARTINI SALADS

Caesar

Romaine lettuce, Parmesan Cheese, Garlic
Parmesan Crostini and Classic Caesar Dressing

Arugula and Spinach

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

Kale and Spinach

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

Marinated Pear

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

Shaved Baby Vegetable

Mixed Greens, Shaved Baby Beets Carrots, Radish
and Turnips with White Balsamic Vinaigrette

Zucchini Ribbon

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

Tri-color Salad

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

Southern Spinach

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

Roasted Garbanzo Bean

Mixed Greens, Carrot, Red Onion, Cherry
Tomato and 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


27.00 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 and corn sautéed with garlic and onion  

A Taste of Italy

29.50 per person

Classic hill salad with sweet Italian vinaigrette 

Farfalle or Fusilli Pasta

Honey & thyme roasted carrot 

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 

Southern Inspiration

29.50 per person

Southern Salad with Bacon Dressing 

Jalapeno and 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 and Cheese

Biscuits and Honey Whipped Butter






Mumbai

31.00 per person






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

Gateway Classic

32.00 per person

Marinated Pear Salad with Roasted Shallot Vinaigrette 
Rosemary and Garlic Roasted Red Potatoes  
Farfalle or Fusilli Pasta with Olive Oil, Garlic, Basil and Roasted Tomatoes
Seasonal Vegetables  
Assorted Rolls and Butter

Select Two:


Grilled Chicken Breast in Rosé Cream Sauce 
Provencal Herb Roasted Chicken - Chicken Pan Jus 
Roasted Turkey - Sage Pan Jus 
Roast Beef - Port Mushroom Sauce 
Spiced Pork Loin - Caramelized Pearl Onions 

Taste of Saint Louis



33.00 per person

Select Three:



The Hill

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


South Grand

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


Cherokee

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

Soulard

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

The Lou

BBQ Pulled Pork with Buns
Mustard Potato Salad 
Collard Greens

Savory Fair

43.00 per person

Arugula and Spinach Salad 

Bleu Cheese and Shallot Bread Pudding

Assorted Rolls and Butter

Select Two Entrees:

Grilled Chimichurri Skirt Steak 

Mushroom Ravioli – Four Cheese Cream Sauce Roasted

Beef Tenderloin Au Poivre - Gorgonzola Crème 

Branzino – Italian Salsa with Balsamic Reduction 

Pork Tenderloin - Bourbon Apple Glaze 

Salmon Florentine En Croute Saffron Cream

Select Two Sides:

Carrots and Zucchini with Thyme Butter 

Golden Basmati Rice with Toasted Pecans 

Roasted Brussels Sprouts with Bacon 

Yukon gold and sweet potato hash with

Mushroom Ragout Baby  

Rosemary and Dried Cranberries 

Vegetable Medley  

Truffle Mashed Potatoes 

STATIONS

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

Minimum 25 guests

Action Pasta

15.00 per person

Farfalle and Fusilli Pasta

Garlic Bread Sticks

Toppings: Italian Sausage, Grilled Chicken, Parmesan Cheese, Seasonal

Vegetables, Garlic Alfredo, Pesto Cream, Bolognese and Basil Marinara

Mexican

15.00 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 and Peas  

Greek

22.00 per person

Spanakopita

Roasted Garlic Hummus with Pita (GF)

Artichoke Dolmades

Kalamata Olive, Cucumber, Tomato, Mint and Lemon Orzo

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

Action Carving

19.50 per person

Select two:

Roasted French Turkey breast with Cranberry Chutney (GF)

Beef Roulade with Walnut Parsley Pesto (GF)

Top Round of Beef with Horseradish Cream (GF)

Mesquite Pork Loin with Chipotle Barbeque Sauce (GF)

Assorted Rolls and Butter

Action Premium Carving

28.00 per person

Select Two:

Beef Tenderloin with Horseradish Cream (GF)

NY Strip Loin with Chimichurri Sauce (GF)

Roasted Pork Loin with Apple Mango Chutney (GF)

Salmon Florentine en Croute

Assorted Rolls and Butter

Gourmet Mashed Potato

7.50 per person

Select Two:

Yukon Gold (GF)

Asiago (GF)

Roasted Garlic (GF)



Sweet Potato (GF)




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



Martini Salad

6.50 per person

Select Two:

Caesar 
Arugula and Spinach 
Kale and Spinach  

Marinated Pear 
Tricolor Salad 
Southern Spinach 

Shaved Baby Vegetable 
Roasted Garbonzo Bean 

Gourmet Flatbread

8.50 per person

Choose Three:

Grilled Chicken, Red Onion, Cheddar Cheese & Barbeque 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

Sliders

8.75 per person

Select two:

Maple Duck with Leeks & Raspberry Drizzle
Shrimp with Arugula & Avocado Aioli
Braised Pork with Caramelized Onions & Apricot Glaze
Beef Brisket with Carolina BBQ
Roasted Lamb with Sautéed Spinach & Cucumber Yogurt Sauce
Shredded Jerk Chicken with Jicama Slaw
Mini Polish Sausage with Braised Peppers & Tomato Basil Sauce
Pulled Chicken with Red Onion and Tomato & Balsamic Glaze

Gourmet Macaroni and Cheese

9.45 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 & Topped with Crispy Greens
Seaside: Shrimp in a Lobster Cream Sauce
Decadence: Lobster with Truffle Oil **(+2.50)**

Grilled Cheese & Soup





10.50 per person

Sharp Cheddar on Sourdough
Brie & Prosciutto on Focaccia



Tomato Bisque
Butternut Squash

Grand Finale

Sweet Bites

Gooey Buttercake	2.65 per piece
Chocolate Hazelnut Cookie with Sea Salt	2.35 per 2 pieces
Chocolate Chip Cookie	2.10 per piece
Oatmeal Raisin Cookie	2.10 per piece
Chocolate Fudge Brownie	2.10 per piece
Old Fashioned Lemon Bars	2.60 per piece
Wild Cherry Crumb Tarts	2.45 per piece
Assorted Macarons	3.00 per piece
Chocolate Eclairs	2.60 per piece
Assorted Truffles 	3.50 per piece
Chocolate Dipped Strawberries 	2.60 per piece
German Chocolate Bars	2.60 per piece
Crème Brulee 	2.60 per piece
White Chocolate Mousse in a Chocolate Cup 	3.50 per piece
Baileys Irish cream Cheesecake	2.60 per piece
Mini Cannoli with Ricotta and Chocolate Chips	2.75 per piece
Opera Almond Liqueur Cake Bite	2.75 per piece
Pumpkin Gooey Butter Cake	2.65 per piece

Plated Desserts

Golden Apple & Raisin Croissant Bread Pudding with Bourbon Caramel Sauce	8.00 per person
Opera Cake: Espresso Almond Cake, Coffee Butter Cream & Chocolate Ganache	8.00 per person
Balaban's Signature Chocolate Pate with Cranberry Coulis 	8.00 per person
Balaban's Signature Chocolate Fritter with Almond Praline Raspberry Smear 	8.00 per person
Trifle Raspberry Coulis, Vanilla Cake & Champagne Syrup	8.00 per person
Crème Brulee Cheesecake	8.00 per person
Triple Chocolate Mousse	8.00 per person

Grand Finale Stations

Donuts

5.25 per person

Glazed & Powdered Sugar Donut Holes
Chocolate Sauce, Raspberry Jelly, Chopped Nuts and Sprinkles

S'mores

5.25 per person

Toast your own Marshmallows Over Our Indoor Campfire
Graham Crackers, Marshmallows, Milk Chocolate, Bananas, Peanut Butter and Raspberry Jam

Cobbler

5.75 per person

Blackberry Cobbler, Peach Cobbler and Apple Crisp with Vanilla Bean Ice Cream

Ted Drewes

6.95 per person

Frozen Vanilla Custard Cups with Assorted Toppings Including Hot Caramel, Nuts, Cherries, Heath Bits, Oreo
Cookie Crumbles, Sprinkles and Whipped cream 

Gourmet Coffee or Hot Cocoa Bar

8.00 per person

Regular and Decaf Coffee or Hot Cocoa, Cream, Sugar, Hazelnut and Vanilla Flavored Syrups, Bailey's,
Rumchata, Kahlua, Amaretto, Whipped Cream, Chocolate Shavings and Flavored Stirrs

Late Night Snacks

Nacho Bar

4.50 per person

House Fried Tortilla Chips, Seasoned Ground Beef, Queso Cheese Sauce,
Jalapenos and Diced Onion

French Fry Display

4.25 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

5.50 per person

Beef Burgers
Cheddar, Swiss, Tomatoes, Lettuce, Pickles,
Onion, Mustard, Ketchup and Chipotle Mayo

Toasted Ravioli Station

5.25 per person

Traditional Beef with Marinara Sauce
Spinach and Artichoke with Provolone and Parmesan Cheese Sauce