

Catering Menu

Fresh. Local. Innovative.



Mission & Sustainability

MISSION

Oak View Group (OVG) and the team at the St. Charles Convention Center (SCCC) is committed to promoting environmental responsibility and sustainability. Our goal is to offer outstanding quality of service and mitigate impact on the natural environment. By creating awareness of environmental impacts, we strive to minimize waste through programs designed to reduce and ultimately recycle the consumable materials we utilize in our facility.

The St. Charles Convention Center has become a leader in employing and promoting environmentally responsible, equitable, and sustainable practices. OVG is dedicated to supporting efforts and management practices for the long term benefit of the environment so people can work, play, and live in healthy, ecologically-friendly facilities.

GREEN INITIATIVES

The St. Charles Convention Center staff is dedicated to reducing its environmental impact by saving energy, reducing, reusing, and recycling. In 2024 alone, the St. Charles Convention Center diverted 107,713 pounds of food waste from landfills, reducing CO₂ emissions by the equivalent of removing 9.4 cars from the road for a year. Since introducing the composting program in 2011, the St. Charles Convention Center has composted a total of 373,183 pounds, diverting 154 tons of CO₂ emissions.



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Breakfast Buffets

Breakfasts served with Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Hot Teas.



Continental ○

\$22.00 per person

Sliced Seasonal Fruit Display ^{GF/VEG}

Individual Yogurts ^{GF/VEG}

Assorted Pastries, Muffins & Breads with Butter & Jams ^{VEG}

Assorted Chilled Fruit Juices

Executive Continental ○

\$24.00 per person

Sliced Seasonal Fruit Display ^{GF/V}

Fresh Berry Parfaits with Greek Yogurt ^{VEG}

Oatmeal Bar with Brown Sugar, Apple Compote, Raisins, & Honey ^{GF/V}

Individual Yogurts ^{GF/VEG}

Assorted Pastries, Muffins, and Breads with Butter & Jams

Assorted Chilled Fruit Juices

Sunrise ○

\$28.00 per person

Sliced Seasonal Fruit Display ^{GF/V}

Assorted Pastries & Baked Goods ^{VEG}

Fresh Scrambled Eggs ^{GF}

Sausage Links

Applewood Smoked Bacon ^{GF}

Breakfast Potatoes ^{GF/VEG}

Assorted Chilled Fruit Juices

St. Charles Founder's Breakfast ○

\$32.00 per person

Sliced Seasonal Fruit Display ^{GF/V}

Assorted Pastries & Baked Goods ^{VEG}

Fresh Scrambled Eggs ^{GF}

Sausage Links

Applewood Smoked Bacon ^{GF}

French Toast with Warm Maple Syrup ^{VEG}

Sausage Gravy and Biscuits

Breakfast Potatoes ^{GF/VEG}

Assorted Chilled Fruit Juices

Add To Your Breakfast ○

Omelet Station

\$12.00 per person

Omelets made to order with toppings of Ham, Bell Peppers, Bacon, Sausage, Chives, Spinach, Mushrooms, and selected Shredded Cheese

Oatmeal Station

\$8.00 per person

Steel Cut Oatmeal with toppings of Dried Cranberries, Raisins, Toasted Almonds, Honey, and Brown Sugar

GF = Gluten Free | VEG = Vegetarian | V = Vegan

Buffets are designed for 1.5 hours of service and require a minimum of 25 guests. Add On Breakfast Stations must be purchased with an existing buffet. An additional labor fee of \$100 will be charged for events with fewer than 25 guests. Prices are subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Served Breakfast

Breakfasts served with Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Hot Teas.



All American

\$24.00 per person

Fresh Scrambled Eggs, Applewood Smoked Bacon, and Breakfast Potatoes served with Orange Juice ^{GF}

All American with Breakfast Sausage

\$26.00 per person

Fresh Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, and Breakfast Sausage served with Orange Juice

Seasonal Frittata

\$24.00 per person

Blended Eggs, Cheese, and Vegetables served with Breakfast Potatoes and Bacon ^{GF}
(Pictured Above)

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Plated breakfasts are designed for 1.5 hours of service and require a minimum of 15 guests. An additional labor fee of \$100 will be charged for events with fewer than 15 guests. Prices are subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Break Service

Service Time is One Hour.

Gourmet Popcorn ○

\$15.00 per person

Prepared local and fresh. Select three flavors: Butter, Caramel, White Cheddar, Flaming Hot Buffalo, Sour Cream & Chives, Salt & Vinegar, Ranch, Chocolate Covered Caramel, or Garlic Parmesan ^{GF/VEG}

Taste of St. Louis ○

\$18.00 per person

Goosey Butter Cake, Billy Goat Chips, Ted Drewes Frozen Custard, Toasted Ravioli, and Assorted Fitz's Soda

I Scream You Scream ○

\$14.00 per person

Assorted Ice Cream Novelties including Ted Drewes and Sorbets ^{VEG GF}

Power Break ○

\$15.00 per person

Assorted Fresh Whole Fruit, Granola Bars, Mixed Nuts, and Protein Bars ^{VEG}

Build Your Own Trail Mix ○

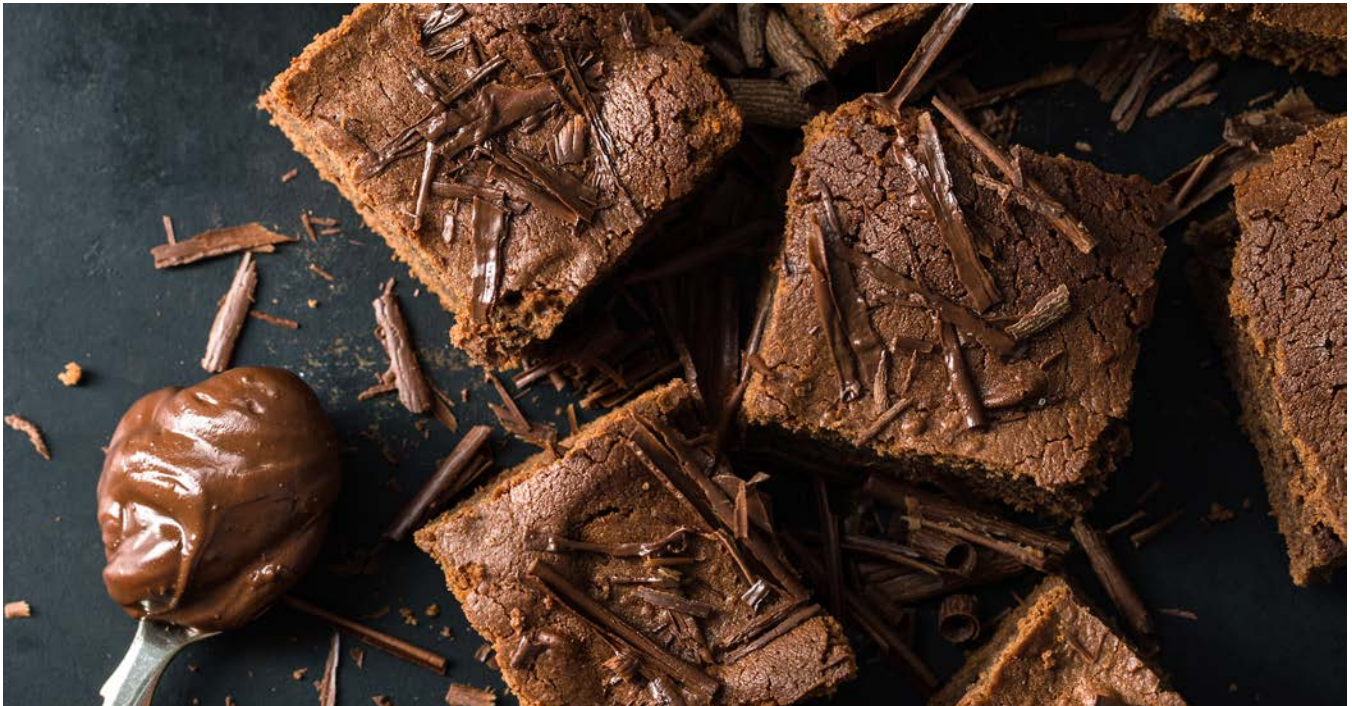
\$16.00 per person

Nuts, Dried Fruits, Regular and Peanut M&M's, Shaved Coconut, Mini Pretzels, Chocolate Chips, and Granola served with Assorted Coca-Cola products ^{VEG}

Gus' Pretzels ○

\$14.00 per person

Garlic Butter, Cinnamon Sugar, Salted, or Plain Pretzel flavors served with Honey Mustard Dipping Sauce and Nacho Cheese ^{VEG}



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Break Services require a minimum of 25 guests. Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Meeting Packages



Full Day Meeting Package ○

\$40.00 per person

Continental Breakfast

Seasonal Sliced Fruit Display ^{GF/V}

Fresh Assorted Pastries ^{VEG}

Fresh Assorted Muffins ^{VEG}

Fresh Assorted Breakfast Breads ^{VEG}

Assorted Chilled Fruit Juices

Mid-Morning Break

Granola Bars

Regular and Decaffeinated Kaldi's Coffee

Firepot Nomadic Hot Tea

Assorted Coca-Cola Products

Bottled Water

Afternoon Break

Cookies

Assorted Chips

Candy Bars

Regular and Decaffeinated Kaldi's Coffee

Firepot Nomadic Hot Tea

Assorted Coca-Cola Products

Bottled Water

All Day Beverage Break (8 Hours) ○

\$25.00 per person

Regular and Decaffeinated Kaldi's Coffee

Firepot Nomadic Hot Tea

Assorted Coca-Cola Products

Bottled Water

Half Day Beverage Break (4 Hours) ○

\$20.00 per person

Regular and Decaffeinated Kaldi's Coffee

Firepot Nomadic Hot Tea

Assorted Coca-Cola Products

Bottled Water

Conference Meeting Package ○

\$1.50 per person

Notepads

Pens

Mints

Pitchers of Water on each table (Water Pitchers refreshed at the Morning, Lunch, and Afternoon Breaks)

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Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

A La Carte Services



Bakery Items (Sold by the Dozen) ◦

- Jumbo Cookies — \$36.00 per dozen
- Goosey Butter Bars (St. Louis Classic) ^{VEG} — \$36.00/doz.
- Lemon Bars or Blondies ^{VEG} — \$36.00/doz
- Fresh Muffins or Danish ^{VEG} — \$36.00/doz.
- Fresh Donuts (Local Bakery) ^{VEG} — \$36.00/doz.

Breakfast Breads & Pastries (Sold by the Dozen) ◦

- Bagels with Assorted Cream Cheese ^{VEG} — \$38.00/doz.
- Freshly Baked Jumbo Cinnamon Rolls ^{VEG} — \$38.00/doz.
- Freshly Baked Croissants ^{VEG} — \$38.00/doz.

Beverages ◦

- Kaldi's Coffee Regular — \$50.00/gal.
- Kaldi's Coffee Decaffeinated — \$50.00/gal.
- Firepot Nomadic Teas Iced — \$38.00/gal.
- Firepot Normadic Teas Hot — \$38.00/gal.
- Lemonade or Fruit Punch — \$38.00/gal.
- Infused Water (Citrus, Cucumber & Mint, and Strawberry) — \$30.00/gal.
- Bottled Water — \$3.50/ea.
- Flavored Sparkling Water — \$4.00/ea.
- Assorted Bottled Juices — \$4.00/ea.
- Assorted 12 oz Coca-Cola Products — \$4.00/ea.
- Assorted 20 oz Bottled Powerade — \$5.00/ea.
- Red Bull — \$6.00/ea.

Snacks (Sold by Pound) ◦

- House Made Potato Chips ^{GF/VEG} — \$24.00/lb.
- Tortilla Chips and Salsa — \$24.00/lb.
- Buttered Popcorn ^{GF/VEG} — \$24.00/lb.
- Mixed Nuts — \$26.00/lb.

Individual Grab & Go ◦

- Whole Assorted Fresh Fruit ^{GF/VEG} — \$3.00/ea.
- Assorted Candy Bars — \$3.00/ea.
- Assorted Granola Bars — \$4.00/ea.
- Assorted Energy Bars — \$5.00/ea.
- Kind Bars — \$6.00/ea.

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Boxed Lunches

Meals include Chips, Jumbo Cookie, and Bottled Water. All sandwiches can also be made as wraps.



Roast Beef

\$30.00 per person

Shaved Roast Beef, Cheddar Cheese, Lettuce, and Tomato served on a Croissant

Smoked Ham

\$30.00 per person

Smoked Ham, Swiss Cheese, Lettuce, and Tomato served on a Ciabatta Roll

Smoked Turkey

\$30.00 per person

Smoked Turkey Breast, Swiss Cheese, Lettuce, and Tomato served on Berry Wheat Bread

Roasted Vegetable

\$30.00 per person

Roasted Vegetable, Zucchini, Squash, Red Pepper, Arugula, Mozzarella Cheese, and Balsamic Aioli served on a Hoagie Roll ^{VEG}

Chicken Caesar Salad

\$30.00 per person

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, and Garlic Croutons with Caesar Dressing

Greek Salad

\$30.00 per person

Grilled Chicken, Kalamata Olives, Red Onion, Cherry Tomato, Feta Cheese, and Cucumbers with a Creamy Greek Dressing ^{GF}

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Plated Lunches

All Entrées are served with your choice of salad, accompaniment, and dessert as well as Bread Service, Kaldi's Regular and Decaffeinated Coffee, and Firepot Nomadic Iced Tea.

Chicken Parmigiana

\$34.00 per person

Boneless Breaded Chicken with Tomato and Italian Cheese served with Chef's Seasonal Vegetables

Roasted French Cut Chicken Chasseur

\$36.00 per person

Pan-Seared Chicken Breast with White Wine, Tomato, and Mushroom Sauce served with Chef's Seasonal Vegetables ^{GF}

Chicken Piccata

\$36.00 per person

Pan-Seared Chicken with Lemon Butter Sauce served with Chef's Seasonal Vegetables ^{GF}

Pan-Seared Tilapia

\$32.00 per person

Mediterranean Style Tilapia with Italian Seasoning and a light Puttanesca Sauce served with Chef's Seasonal Vegetables ^{GF}

Pan-Seared Salmon

\$42.00 per person

Seared in a White Wine Butter Sauce served with Chef's Seasonal Vegetables

Chicken Marsala

\$34.00 per person

Pan-Seared Chicken Breast with a Rich Mushroom Marsala Sauce and served with Chef's Seasonal Vegetables ^{GF}

Roasted Chicken Breast

\$34.00 per person

Roasted Chicken Breast with Roast Chicken Demi served with Chef's Seasonal Vegetables ^{GF}

Pork Loin

\$32.00 per person

Pork Loin with Mustard Demi Glaze served with Chef's Seasonal Vegetables ^{GF}

Beef Short Rib

\$40.00 per person

Slow Braised Boneless Short Rib with a Red Wine Reduction and Beef Demi served with Chef's Seasonal Vegetables ^{GF}

Choose a Salad:

Classic Caesar: Crisp Romaine Lettuce, Focaccia Croutons, Shaved Parmesan, and Caesar Dressing

Seasonal Salad: Lettuce Blend, Cucumber, Tomato, and Roasted Bell Pepper with House Dressing ^{GF}

Harvest Salad: Spring Mix, Cranberries, Candied Walnuts, and Feta Cheese with Balsamic Vinaigrette ^{GF}

Choose an Accompaniment:

Garlic Whipped Potatoes ^{GF/VEG}

Whipped Potatoes ^{GF/VEG}

Herb Roasted Fingerling Potatoes ^{GF}

Fire Roasted Tomato Couscous

Orcchiette Pasta in a Parmesan Cream Sauce

Choose a Dessert:

Carrot Cake with Cream Cheese Frosting

New York Cheese Cake with Berry Compote

Red Velvet Cake

Chocolate Cake

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Choice of one (1) meal, a split menu will be subject to higher price. Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

St. Louis Salad



Wedge Salad



Roasted French Cut Chicken



Pan-Seared Salmon



Carrot Cake & Cream Cheese Frosting



Chocolate Cake



Tiered Buffets

Available for Lunch or Dinner. Served with Bread Service with Butter and Firepot Nomadic Iced Tea and Water.

Salads

Chopped Italian Salad
Seasonal Salad ^{GF}
Tossed Caesar Salad
Mayfair Salad
Saint Louis Salad
Harvest Salad ^{GF}

Entrées

Sicilian Lasagna
Roast Beef Au Jus ^{GF}
Chicken Piccata ^{GF}
Roasted Beef Tri-Tip ^{GF}
Chicken Marsala ^{GF}
Pan-Seared Salmon with Beurre Blanc
Fried Chicken
Braised Short Rib ^{GF}
Pan-Seared Tuscan Tilapia ^{GF}

Sides

Pasta Ala Vodka ^{VEG}
Herb Roasted Red Potato ^{GF/VEG}
Roasted Garlic Mashed Potato ^{GF/VEG}
Blistered Tomato Couscous ^{VEG}
Seasonal Vegetable Medley ^{GF/V}
Roasted Brussels Sprouts ^{GF/V}
Green Beans with Bacon Lardons ^{GF}
Mac & Cheese

Desserts

Tiramisu
Chocolate Cake
Cinnamon Apple Cobbler
Cheesecake with Strawberry Sauce
Carrot Cake

Tier 1 | \$34 per person

Choose 1 Salad, 1 Entrée, 2 Sides, 1 Dessert

Tier 2 | \$37 per person

Choose 2 Salads, 2 Entrées, 2 Sides, 2 Desserts

Tier 3 | \$42 per person

Choose 2 Salads, 3 Entrées, 3 Sides, 3 Desserts

Tier 4 | \$47 per person

Choose 2 Salads, 4 Entrées, 3 Sides, 3 Desserts



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Buffet Packages

Available for Lunch or Dinner. Served with Firepot Nomadic Iced Tea and Water.

Executive Deli Buffet

\$34.00 per person

Choice of Soup

Seasonal Salad

Mayfair Salad

Meat: Smoked Turkey, Smoked Ham, Roast Beef, and Salami

Cheese: Cheddar, Swiss, Provolone, and Pepper Jack

Toppings: Sliced Tomatoes, Leaf Lettuce, Dill Pickles, Mayonnaise, and Dijon Mustard

Bread: Sliced White Bread, Whole Wheat, Rye, and Kaiser Rolls

New York Cheesecake

Chocolate Cake

South of the Border

\$40.00 per person

Tortilla Soup ^{GF}

Southwest Salad with Tangled Greens, Jicama, Mandarin Orange, Cotija

Cheese, and Cilantro Vinaigrette ^{GF/VEG}

Pork Carnitas with Peppers and Cumin

Southwest Chicken Breast

Baja Tilapia ^{GF}

Red Beans and Rice ^{GF}

Flour Tortillas

Salsa, Guacamole, and Sour Cream

Shredded Cheese

Churros

Fried Cheesecake with Berry Sauce

St. Charles BBQ

\$38.00 per person

Potato Salad ^{GF}

Seasonal Salad ^{GF/VEG}

St. Louis Style Pork Steaks ^{GF}

Beef Brisket ^{GF}

Assorted BBQ Sauces

Braised Potatoes with Onions ^{GF/VEG}

Baked Beans

Bread Rolls with Butter

Cinnamon Apple Crisp

Bourbon Pecan Tart with Whipped Cream

Gameday

\$36.00 per person

Fruit Salad

Potato Salad

Grilled Chicken Breasts ^{GF}

Angus Beef Burgers ^{GF}

Relish Trays and Assorted Condiments

Steak Fries ^{GF}

Baked Beans

Corn Cobs in Butter ^{GF/VEG}

Brownies, Blondies, and Cookies

Taste of the Hill

\$40.00 per person

Saint Louis Salad

Soup of the Day

Chef's Seasonal Vegetable ^{GF/V}

Tuscan Chicken with Tomatoes, Olives, and Mushroom ^{GF}

Baked Penne Pasta with Bolognese Sauce and Provel Cheese

Vegetarian Lasagna ^{VEG}

Garlic Bread Sticks

Gooey Butter Bars

Grandmother's Lemon Tart



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Plated Dinners

Plated Meals are served with choice of Salad, Accompaniment, and Dessert, as well as Bread Service with Butter and Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Iced Tea.

Chicken Piccata

\$36.00 per person

Pan-Seared Chicken with Lemon Butter Sauce served with Chef's Seasonal Vegetables ^{GF}

Chicken Normande

\$37.00 per person

Fresh Cut Chicken Breast pan-seared and finished with Calvados, Leeks, and Crimini Mushrooms served with Chef's Seasonal Vegetables

Chicken Boursin

\$39.00 per person

7 oz Chicken Breast stuffed with Boursin Cheese and Panko Coating with a Picante Red Pepper Coulis served with Chef's Seasonal Vegetables

Chicken Cordon Bleu

\$38.00 per person

7 oz Chicken Breast stuffed with Swiss Cheese and Black Forest Ham coated in Panko Breadcrumbs and a Volute Sauce served with Chef's Seasonal Vegetables

Slow Roasted Pork Loin

\$35.00 per person

Brined Pork Loin with a Pear and Leek Relish served with Chef's Seasonal Vegetable ^{GF}

Beef Tenderloin

\$61.00 per person

Grilled 7 oz Beef Tenderloin charbroiled and topped with a rich Bordelaise Sauce and Tobacco Onions served with Chef's Seasonal Vegetables ^{GF}

Pan-Seared Salmon

\$44.00 per person

Pan-Seared and finished in a Champagne Cream Sauce served with Chef's Seasonal Vegetables

Pesto Crusted Seabass

\$61.00 per person

Pesto Crusted Seabass with Herb Butter served with Chef's Seasonal Vegetables ^{GF}

Slow Braised Beef Short Rib

\$42.00 per person

8 oz Boneless Beef Short Rib braised in a rich Cabernet Sauce served with Chef's Seasonal Vegetables ^{GF}

Duo Plates

Market Price

Filet and Seabass, Filet and Salmon, or Filet and Chicken Breast

Choose a Salad

Classic Caesar Salad: Crisp Romaine Lettuce, Foccacia Croutons, Shaved Parmesan, and Caesar Dressing

Wedge Salad: Iceberg Lettuce, Applewood Smoked Bacon, Heirloom Grape Tomatoes, Cucumbers, and Blue Cheese or Ranch Dressing

St. Louis Salad: Lettuce Blend, Provel Cheese, Kalamata Olives, Pepperocini, Artichoke, and Heirloom Cherry Tomatoes with Italian Dressing ^{GF/VEG}

Choose an Accompaniment

Garlic Whipped Yukon Potatoes ^{GF/VEG}

Whipped Potatoes ^{GF/VEG}

Herb Roasted Fingerling Potatoes ^{GF/VEG}

Dauphinoise Potatoes

Orecchiette Pasta in Parmesan Cream Sauce

Asiago and Mushroom Risotto ^{GF}

Choose a Dessert

Grandmother's Lemon Tart

Classic Carrot Cake

Bourbon Pecan Tart with Cream Chantilly

Snickers Pie Cake

Crepe Brulee Cheesecake

Flourless Chocolate Cake with Fresh Berries

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Choice of one (1) meal, a split menu will be subject to higher price. Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Vegetarian/Vegan

Vegetarian/Vegan Plated Meals are served with choice of Classic Caesar Salad, Wedge Salad, or Saint Louis Salad, Bread Service with Butter, Kaldi's Regular and Decaffeinated Coffee and Firepot Nomadic Iced Tea.

French Ratatouille ○

\$36.00 per person

Rich blend of Squash, Peppers, and Spices served on a bed of Couscous ^V



French Ratatouille

Grilled Cauliflower Steak ○

\$34.00 per person

Grilled Cauliflower Steak with Red Pepper Coulis and Roasted Fingerling Potatoes ^V



Grilled Cauliflower

Thai Chickpea Curry ○

\$36.00 per person

Rice Pilaf and Charred Peppers ^V



Thai Chicken Curry

Portabella & Grilled Vegetable Napoleon ○

\$36.00 per person

Stuffed with creamy Boursin Cheese, Picante Sauce, and Couscous ^{VEG}



Portabella & Grilled Vegetable Napoleon

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Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Hors D'oeuvres



House Signature ○

\$100 per 25 Pieces

Italian Meatballs with Marinara
Beef Empanada
Buffalo Chicken Spring Roll
Chicken Empanada
Chicken Satay ^{GF}
Four Cheese Mac & Cheese Bites
Franks in a Blanket
Toasted Ravioli with Marinara
Cannelloni with Spicy Marinara
Crab Rangoon
Vegetable Empanada ^{VEG}

Preferred Selection ○

\$125 per 25 pieces

Bacon Wrapped Chicken with Jalapeño Cheese
Beef Satay ^{GF}
Brie en Croûte with Raspberry ^{VEG}
Beef Wellington
Sesame Chicken Tenders
Egg Rolls
Spring Rolls
Spanakopita ^{VEG}
Parmesan Artichoke Fritter ^{VEG}
Vegetable Spring Roll ^{VEG}
Tomato Basil Mascarpone Arancini ^{VEG}
Chicken Cordon Bleu

Premium Selection ○

\$150 per 25 Pieces

Poached Shrimp with Cocktail Sauce ^{GF}
Mediterranean Antipasto Kabob ^{VEG/GF}
Breaded Fried Shrimp
Lamb Chop Lollipop ^{GF}
Crab Cakes
California Nori Rolls

Hors D'oeuvres Package ○

60 Minutes of Service

Based on two of each selection per person

Crudit  with Two Dips
Imported and Domestic Cheese Display
Crackers and Baguette Bread
Four Choices from House Signature

\$36.00 per person

Six Choices from House Signature

\$45.00 per person

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Hors D'oeuvres selections are designed for 1.5 hours of service and require a minimum of 25 guests. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Carving Stations

Roasted Tenderloin of Beef ○

\$455.00

Roasted Beef Tenderloin with Red Wine Sauce, Creamy Horseradish, and Grain Mustard. Served with Assorted Rolls. **Serves up to 25 guests.**

Roasted Prime Rib of Beef ○

\$475.00

Roasted Beef Prime Rib with Creamy Horseradish and Au Jus. Served with Fresh Baked Rolls. **Serves up to 30 guests.**

Whole Roasted Turkey ○

\$340.00

Roasted Turkey Breast with Turkey Gravy and Cranberry Chutney. Served with Assorted Rolls. **Serves up to 30 guests.**

Maple Glazed Ham ○

\$295.00

Pit Ham with Whole Grain Mustard and Citrus Herb Aioli. Served with Fresh Baked Rolls. **Serves up to 30 guests.**

Maple and Rosemary Pork Loin ○

\$335.00

Slow Roasted Pork Loin with Apple Chutney. **Serves up to 30 guests.**



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Carving Stations are priced per station for a two hour service. An additional labor fee of \$100 will be applied for the attendant. Pricing is based on the reception and hors d'oeuvres portions. Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Action Stations

Asian Stir Fry* ○

\$25.00 per person

Prepared to Order

Wok Seared Beef, Chicken and Shrimp

Bok Choy, Bamboo Shoots, Carrots, Peppers, Baby
Corn, Broccoli, and Water Chestnuts

Prepared with Garlic and Sesame Oil

Thai Chicken Spring Rolls

Pork Pot Stickers

Steamed Rice

Fortune Cookies

Italian Trattoria* ○

\$25.00 per person

Prepared to Order

Penne, Tortellini, and Orecchiette Pasta

Choose Two: Marinara, Pesto Cream, Alfredo, and
Fresh Herb with Olive Oil

Assorted Vegetables, Garlic, Italian Sausage,

Shrimp, Chicken Breast, Red Pepper Flakes, and

Fresh Basil

Garlic Bread

Focaccia Bread

Sushi ○

See Catering Manager

California Rolls

Spicy Rolls

Hand Prepared Sushi and Sashimi

Shaved Ginger

Wasabi displayed with Chop Sticks

Add Gyoza, Shumai, and Edamame

Adult Mac & Cheese* ○

\$21.00 per person

Roasted Garlic Brie Mac & Cheese

Local Craft Beer Mac & Cheese

Classic Cheddar Mac & Cheese

Smoked Bacon, Shrimp, Grilled Chicken, Andouille

Sausage, Mushrooms, Onions, Peppers, Scallions,

Garlic, and Crushed Red Pepper

Big Pizza Pie ○

\$22.00 per person

Caesar Salad

Assorted 16 inch pies to include: Sausage,

Pepperoni, Meat Lovers, Deluxe, and Veggie

Grated Parmesan Cheese, Olive Oil, and Red

Pepper Flakes

Garlic Bread

Potato Bar ○

\$18.00 per person

Creamy Mashed Potatoes, Whole Baked Potato,
and Tater Tots

Bacon Pieces, Green Onions, Sour Cream, Cheddar

Cheese, Diced Tomatoes, Grilled Portabella

Mushrooms

Onion Marmalade and Whipped Butter

Salad Bar ○

\$16.00 per person

Spring Mix, Romaine Lettuce, and Baby Spinach

Tomatoes, Kalamata Olives, Parmesan Cheese,

Shredded Cheddar Cheese, Croutons, Sliced

Mushrooms, Bacon Lardons, Cucumbers, and

Red Onions

Choice of Grilled Chicken or Diced Turkey Breast

Selection of Two Dressings and Oil and Vinegar

Chips and Dips ○

\$15.00 per person

Choice of Three:

Guacamole, Chili Con Queso, or Spinach

Artichoke Dip, served with Corn Tortilla

Chips, Hummus or Baba Ghanoush, served

with Pita Bread, Carrots, and Celery Sticks

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Action Stations are priced per person for a two hour service and require a minimum of 25 guests. Minimum of two stations if not ordered with additional items. Pricing is based on reception and hors d'oeuvres portions. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Reception Displays

Cheese Board

Imported and Domestic Hard and Soft Cheeses
House Made Seasonal Fruit Marmalade
Dried Fruits
Fresh Fruits and Berries
Mixed Nuts
Baguettes and Crackers

Charcuterie Board

Local Cured Meats
Select Cheeses
Cornichons
Mixed Nuts
Kalamata Olives
Specialty Mustards
Baguettes and Crackers

Serves 25 | \$225.00 per display

Serves 50 | \$350.00 per display

Serves 100 | \$425.00 per display

Vegetable Crudités

Chilled Vegetables
Grilled Vegetables
Marinated Vegetables
Ranch
Balsamic Dip

Seasonal Fruit Display

Seasonal Fruit
Tropical Dip



GF = Gluten Free | VEG = Vegetarian | V = Vegan

Action Stations are priced per person for a two hour service and require a minimum of 25 guests. Pricing is based on reception and hors d'oeuvres portions. An additional labor fee of \$100 will be applied to events with fewer than 25 guests. Prices subject to change. A management charge of 24%, sales tax of 7.95%, and tourism tax of 1% will be applied to all events.

Bar Service

Assorted Coca-Cola products included. Additional Anheuser-Busch domestic beer offerings available; please speak with your Catering Sales Manager.

Preferred Brands

Preferred Brands: Smirnoff Vodka, Bombay Gin, Bicardi Rum, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold

Wines: Souverain Chardonnay, Souverain Cabernet, Souverain Merlot, Mirassou Moscato

Beer: Selection of Imported, Domestic, and Craft Beers

Bar Packages

\$16.00 per person; 1 Hour Reception
\$24.00 per person; 2 Hour Reception
\$32.00 per person; 3 Hour Reception
\$38.00 per person; 4 Hour Reception

By Glass Pricing

Mixed Drink	Beer & Wine
Host: \$9.00	Host: \$6.00
Individual: \$11.00	Individual: \$7.00

Premium Brands

Premium Brands: Tito's Handmade Vodka, Bombay Sapphire, Myers's Rum, Maker's Mark Bourbon, Johnnie Walker Black, Jose Cuervo 1800 Silver Tequila, Hennessy VS Cognac

Wines: Souverain Chardonnay, Souverain Cabernet, Souverain Merlot, Mirassou Moscato

Beer: Selection of Imported, Domestic, and Craft Beers

Bar Packages

\$18.00 per person; 1 Hour Reception
\$26.00 per person; 2 Hour Reception
\$34.00 per person; 3 Hour Reception
\$40.00 per person; 4 Hour Reception

By Glass Pricing

Mixed Drink	Beer & Wine
Host: \$10.00	Host: \$7.00
Individual: \$12.00	Individual: \$8.00

Top Shelf Brands

Top Shelf Brands: Grey Goose, Hendricks Gin, Mount Gay Rum, Knob Creek Bourbon, Chivas Regal Scotch, Remy Martin VSOP, and Patron Tequila

Wines: Souverain Chardonnay, Souverain Cabernet, Souverain Merlot, Mirassou Moscato

Beer: Selection of Imported, Domestic, and Craft Beers

Bar Packages

\$20.00 per person; 1 Hour Reception
\$30.00 per person; 2 Hour Reception
\$38.00 per person; 3 Hour Reception
\$44.00 per person; 4 Hour Reception

By Glass Pricing

Mixed Drink	Beer & Wine
Host: \$11.00	Host: \$8.00
Individual: \$13.00	Individual: \$9.00

Wine By The Bottle

Tier One:

Chateau St. Michelle Riesling	\$28.00
Souverain Chardonnay	\$30.00
Kendall Jackson Chardonnay	\$36.00
Souverain Cabernet	\$30.00
Sterling Cabernet	\$36.00

Tier Two:

Franciscan Chardonnay	\$28.00
La Crema Chardonnay	\$53.00
Francis Coppola Merlot	\$47.00
Rodney Strong Cabernet	\$60.00
Meiomi Pinot Noir	\$67.00
Frogs Leap Sauvignon Blanc	\$81.00

A \$150 Bartender Fee will apply for each bar and every three hours of service, \$50.00 for each additional hour. Minimum requirement: \$400 revenue per bar. Prices subject to change. A management charge of 24%, sales tax of 7.95% and tourism tax of 1% will be applied to all events.

Bar Service Policies

Bar Service

- Please remember, hosted bar by the drink charges include all drinks served, not just drinks consumed
 - Standard Bar Service includes your choice of Preferred, Premium, or Top Shelf liquor, domestic and imported beer, Tier One or Tier Two wines, soda, and mineral water. Cash bars will be set with preferred selection, unless otherwise requested.
 - Hosted bar service, by the drink, allows the host to determine which types of drinks (wine, beer, liquor) are to be included.
 - Any special order beverages will be purchased in their entirety and not upon consumption unless otherwise specified
- beer, and mineral water may be butler passed (for host bars) for the initial 20 to 30 minutes of service to minimize lines at the bars in case of mass arrival.
 - A fee of \$150 will be applied for each bartender and if required each cashier attending your event. Every hour past the third hour will incur an additional \$50 fee for each bartender and cashier.
 - Cash bars have a minimum revenue requirement of \$400 per bar.

Bar Safety

The St. Charles Convention Center takes great pride in responsible beverage service. The St. Charles Convention Center does not permit the serving of alcoholic beverages to anyone under the age of 21, or under the influence of alcohol in accordance with Missouri state laws. Guests under the age of 30 should be prepared to present photo identification.

Doubles, shots, or shooters are not available from banquet bars. We reserve the right to refuse service to any guest who appears intoxicated. We appreciate your support and assistance with these guidelines to ensure everyone enjoys the entire event safely.

Bartenders and Cash

- Hosted bars have a minimum revenue requirement of \$400.
- One bartender for every 100 guests is appropriate in most circumstances. However, in the event several hundred people arrive at the bar at the same time (such as where bar service immediately follows a ceremony) one bartender per 100 guests may not be appropriate. Wine,



Policies and Notices

Policies

All catered events are subject to a 24% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to the guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

No later than 30 days prior to the event, Licensee and F&B Provider shall enter into an Event Plan including the specific menu items and estimate of number of people attending

the event for whom such items will be provided. Such Event Plan shall include an estimate of the F&B Fee and additional terms and conditions as may be required by the F&B Provider. No later than NOON 10 days prior to the event, the BEO shall be revised to reflect any changes to the guaranteed number of people attending.

Notices

- Consumption of raw or undercooked meat products may result in food borne illness.
- The St. Charles Convention Center reserves the right to deny service to any person at the Manager's sole discretion.
- Prices are subject to change and do not include the Management Charge (24%) or current taxes (7.95% sales tax and 1% tourism tax).





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