

# SAINT LOU S ART MUSEUM



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## CRAFTED APPETIZER DISPLAYS

Prices are per person unless otherwise stated. Minimum of 20 guests.

Fresh Seasonal Fruit Display |

Local and Seasonal Vegetable Crudit  with Dips |

Domestic Cheese Platter |

Local Artisan Cheese Board |

Cheese Station |

Chef Attended

Assorted and Domestic Cheeses plated while a Chef makes Fresh Mozzarella

Antipasto Platter |

Prosciutto, Genoa Salami, Roasted and Grilled Vegetables, Marinated Mushrooms and Artichokes,  
Kalamata Olives, Peppadew and Olive Tapenade with Toasted Baguette

Hummus Duo |

Garlic Hummus and Piquillo Pepper Hummus with Toasted Pita Chips

Gourmet Pinwheels |

(Choice of Three)

Turkey, Havarti and Cranberry

Mozzarella, Tomato and Pesto

Roast Beef, Swiss and Apple Horseradish

Hummus, Cucumber and Roasted Bell Peppers



## UNDER THE SEA

Prices are per person unless otherwise stated. Minimum of 20 guests.

### Raw Bar |

Clams (6), Oysters (2), Jumbo Shrimp (4) & Crab Claws (3)

Smoked Seafood (2oz) (mussels, clams, shrimp)

Cocktail Sauce, Mignonette Sauce

### Caviar & Smoked Salmon Station |

Imported and Domestic Caviar with Smoked  
Salmon

Presented on a Bed of Glistening Ice

Garnished with Onions, Capers, Chopped Eggs

Served with Chilled, Flavored, and Exotic Vodkas

### Sushi Station |

Display of Sushi and Sashimi to include California Rolls, Spicy Ahi Tuna and Vegetarian Rolls

Served with Pickled Ginger, Wasabi, and Soy Sauce



## CARVERY

Prices are per person unless otherwise stated. Minimum of 20 guests.

Chef Attended

Served with Panorama Rolls

Roasted Leg of Pork |

Filled with Sun Dried Tomatoes, Pine Nuts, Goat Cheese, Garlic Jus

Herb Roasted Turkey Breast |

Stuffed with Green Apple, Fennel and Mushrooms, Whole Grain Mustard, Dijon Mustard,  
Turkey Gravy, Cranberry and Orange Chutney

Roasted Garlic and Black Peppercorn-Crusted Prime Rib |

Served with Beef Demi-Reduction Sauce and Horseradish Cream

Mint and Garlic-Crusted Roasted Leg of Lamb |

Served with Pomegranate Lamb Sauce and Mint Jelly

Peppercorn-Crusted Beef Tenderloin |

Served with Béarnaise Sauce



## GLOBAL INSPIRATIONS

Prices are per person unless otherwise stated. Minimum of 20 guests.

Asian Station |

Chef Attended

Vegetable Spring Rolls

Teriyaki Beef & Chicken Satay

Lobster Rangoon

Pork Fried Rice

Indian Curry Bar |

Chef Attended

Vegetable Curry, Chicken Tikka Masala, Channa Masala, Saag Paneer, Shrimp Curry

Black Pepper Chicken, Spinach and Cheese Samosas

Authentic Chutneys, Papadums, Pakoras and Naan on the Station



## COMFORT FOOD

Prices are per person unless otherwise stated. Minimum of 20 guests.

### Panini Sandwich Station |

Chef Attended

Choose 3

Grilled Panini Bread

Imported Prosciutto, Brie and Red Onion

Marinated Vegetable with Fresh Mozzarella Cheese and Purple Basil

Grilled Portabella Mushroom with Baby Arugula and Sliced Heirloom Tomatoes

Tenderloin of Beef with Caramelized Onions and Tomatoes

Smoked Salmon and Dill Cream Cheese and Shaved Onions

Chicken with Sliced Pineapple and Barbeque Sauce

Sliced Corned Beef with Swiss Cheese and Russian Dressing

### Crêpes |

Chef Attended

Dessert Crêpes (Crêpes Suzette, Cherry Crêpes with Whipped Cream, or Hazelnut and Chocolate Crêpes)

OR

Dinner Style Crêpes (Chicken Paprika Crêpes, Seafood Crêpes and Grilled Veggie Crêpes)

### Breakfast for Dinner |

Basil and Cream Cheese Scrambled Eggs

Chef's Breakfast Hash

Frittata Squares

Assorted Pastries



## A TASTE OF THE SOUTH

Prices are per person unless otherwise stated. Minimum of 20 guests.

### Southern Shrimp and Grit Station |

Sautéed Gulf Shrimp with Andouille Sausage  
Bacon, Garlic and Fresh Herbs over Smoked Gouda Cheese Grits

### New Orleans BBQ Sauté |

Gulf Shrimp Sautéed and Simmered in New Orleans-Style Brown Butter Sauce,  
Served with Steamed Rice, Green Onions and French Bread

### Boil Station |

Red Bliss Potatoes, Corn on the Cob,  
Kielbasa Sausage Whole Crawfish and Jumbo Shrimp



## SIDES

Prices are per person unless otherwise stated. Minimum of 20 guests.

### Cocktail Salads (Choice of two) |

Bloody Mary Salad: Tomato, Arugula, Celery Leaves, Green Beans, Lemon-Pepper Vodka Vinaigrette

Mojito: Mint, Orzo, Grape Tomato, Lime-Rum Vinaigrette

Old Fashioned: Spinach, Orange Segments, Sun Dried Cherries, Bourbon-Citrus Vinaigrette

Dirty Martini: Cucumbers, Olives, Blue Cheese, Pearl Onions, Iceberg, Herb-Vinaigrette

### Gourmet Mac-N-Cheese Station |

Gorgonzola Truffle Cream Sauce with Ozark Forest Mushrooms, Sun-Dried Tomato and Cracked  
Pepper

Buffalo Chicken Mac-N-Cheese

Spicy Buffalo Chicken and Creamy Alfredo

Apple Wood Smoked Bacon Cheddar-Asiago Mac-N-Cheese

### Risotto Station |

Chef Attended

Wild Mushroom Risotto

Cajun Shrimp and Andouille Risotto

Lobster Risotto

### Mashed Potato Martini Bar |

Creamy Mashed Potato with Fried Chicken Bites and Shrimp

Whipped Butter, Sour Cream, Chives, Cheddar, Mushrooms, and Bacon





## SNACKS

Prices are per person unless otherwise stated. Minimum of 20 guests.

### Slippin & Sliders Away |

Cheeseburger Sliders with Vermont Cheddar

Crispy Chicken with Pepper Jack

BBQ Pulled Pork

Accompanied by Caramelized Onions, Lettuce, Tomato,  
Ketchup, Mustard & House French Fries

### Savory Dunkin' Donut Station |

Savory Donuts: Parmesan, Crab, Cilantro Cheddar, Asiago-Chive and Pepperoni-Romano

Sauces: Basil-Tomato, Pesto, Queso, White Cheddar and Tomato-Alfredo

### Ball Park |

Roasted Peanuts

Cheese Fries

Warm Soft Pretzels

Sausage in Puff Pastry, Yellow Mustard and Ketchup



## SWEETS

Prices are per person unless otherwise stated. Minimum of 20 guests.

### Dessert Bar |

(Choice of Three Dessert Items)

Miniature Truffle Brownies

Chocolate Covered Éclairs

Variety of Assorted Cupcakes

Fruit Skewers with Lemongrass Syrup

Variety of House Baked Cookies

Seasonal Fruit Tartlets

Salted Caramel Tartlets

Lemon Bars



## PASSED HORS D'OEUVRES

Per Hour Charge. Minimum of 1 hour

TIER 1: Please Select 5 from Tier 1 Options Only |  
TIER 2: Please Select 5 from Tier 1 and Tier 2 Options |  
TIER 3: Please Select 5 from all 3 Tiers |

### TIER 1

Beef Tenderloin Carpaccio with Julienne Vegetables

Mini-Burger Sliders

Apple Wood Smoked Bacon Mac and Cheese Croquette

Crispy Spring Rolls with Dipping Sauce

Chicken Skewers with Orange-Chipotle Sauce

Mediterranean Veal Meatballs with Candied Tomato-Lemongrass Sauce

Bacon and Missouri Goat Cheese Mousse Bouchées

Basil and Tomato Tartlets

Cherry Tomatoes with Fresh Mozzarella, Basil and Balsamic Reduction

Croissant Coins with Brie, Almonds and Caramelized Brown Sugar

Frittata Squares (Chef's Choice), Served Warm or at Room Temperature

Gazpacho Shots

Grilled Vegetable Crostini

Polenta Triangles with Sun-Dried Tomato or Olive Tapenade

Risotto Arancini

Zesty Corn Fritters



## TIER 2

Blackened Beef on French Bread Served with Horseradish Sauce  
Apple Wood Smoked Bacon, Lettuce and Tomato Tartlet  
Mini Cuban Sandwiches  
Open Face BBQ Pulled Pork with Coleslaw  
Prosciutto Wrapper Asparagus Spears with Aioli Sauce  
Blinis with Smoked Salmon and Crème Fraiche  
Conch Fritters Served with Key West Lime Mustard Sauce  
Crab Louis with Avocado Slice on Bite-Sized Tortilla  
Escargot Beignets with Lemon-Herb Butter  
Potato Latkes with Smoked Trout and Chive Crème Fraiche  
Seared Sesame Tuna on Wonton Square with Sprouts and Pickled Ginger  
White Fish Skewers with Mango-Tahitian Vanilla Sauce  
BBQ Shrimp with Bacon  
Baby Twice Baked Potatoes with Truffle Oil  
Basil, Sun-Dried Tomato and Cream Cheese Torte with Crackers  
Ceviche in Shot Glass  
Cherry Tomato and Fresh Mozzarella Skewers  
Goatsbeard Farms Goat Cheese, Kalamata Olives and Tomato Chutney Bruschetta  
Smoked Mozzarella and Wild Mushroom Pizzas  
Stuffed Mushroom Caps Filled With One:  
Spinach and Chèvre, Artichoke and Parmesan, Three Cheese,  
Scallops and Herb Butter, Shaved Beef and Stone Ground Mustard  
Spanakopita  
Tempura Veggies  
Quiche Squares: Quiche Lorraine, Mushroom and Spinach,  
Tomato and Herb, or Broccoli and Cheddar  
Veggie Pot Stickers



### TIER 3

Stuffed Grape Leaves (With or Without Lamb)  
Grilled Tenderloin Skewers with Chimichurri Sauce  
Kobe Beef Tartar on Flatbread Cracker  
Tenderloin on French Bread with Cold Béarnaise  
Tenderloin Rumaki with Vanilla Bourbon Sauce  
Andouille and Chicken in Phyllo Cups  
Grilled Mediterranean Chicken in Quarter Pitas  
Jerked Chicken Breast Morsels with Apricot Mustard Sauce  
Sesame Chicken with Cranberry-Plum Sauce  
Lamb Chops with Cabernet-Mint Sauce  
Lamb Loin on 'Crouton' with Caramelized Shallots and Cabernet Wine Glaze  
Calypso Pork Loin on French Bread with Lime-Ginger Butter and Rum Glaze  
Pork Tenderloin and Pineapple Mini Kabobs with Spicy Molasses Glaze  
Cromesquis De Foie Gras  
House Smoked Duck Breast Sun-Dried Cherry Chutney Crostini  
Blackened Scallops with Guacamole and Mango Salsa  
Cajun Scallops Served with a Ranch Dipping Sauce  
Caviar Pie  
Crab Cakes with Cajun Remoulade  
Grilled Malaysian Shrimp  
Poached Creole Shrimp and Bloody Mary Shooter  
Sustainable Shrimp Cocktail Skewers with Remoulade Sauce  
Tempura Shrimp  
Salmon Tartar with Wasabi Greens in a Sesame Cone  
Lobster "Club Sandwich" on Brioche with Lemon Mayo, Smoked Bacon and Arugula



#### PLATED DINNER

Salads are Included in Entrée Price, Unless Otherwise Noted

#### PLATED SALADS

Field Greens with Caramelized Onion, Radish, Cherry Tomatoes, Cucumbers and Herb Vinaigrette

Traditional Caesar Salad with Shaved Parmesan Cheese and Brioche Crostini

Baby Spinach with Poppy Seed Dressing, Strawberries and Shaved Red Onion

Shrimp Asparagus Pesto Pasta Salad, Lemon Essence |

Crab & Avocado Salad, Celery, Orange, Tomato Pickled Vegetables |

Goat Cheese Heirloom Beet Salad, Fennel, Golden Raisins, Sherry Vinaigrette |

Apple, Candied Walnut Salad, Dried Fruit and Berries, Lettuce, Honey-Lime Vinaigrette |

Seared Sea Scallops, Marinated Beets, Frisee, Grilled Wax Beans, Yellow Tomato, Hazelnut |

Poached Pear, Goat Cheese Soufflé Timbale, Fennel, Spinach and Arugula Salad |

Buffalo Mozzarella Heirloom Tomato Panzanella Salad, Basil Vinaigrette |

#### PLATED ENTREES

SERVED WITH YOUR CHOICE OF TWO (2) SIDES

TIER 1 |

TIER 2 |

TIER 3 |

#### TIER 1 ENTRÉE SELECTIONS

Madeira Braised Short Ribs with Braising Jus

Patio Steak with Bourbon Brown Sugar

Puttanesca Chicken with Pasta

Tequila Lime Chicken

Salmon Teriyaki with Julienne of Vegetables

Shrimp Creole



#### TIER 2 ENTRÉE SELECTIONS

Crab Teres Major with Whiskey Peppercorn Sauce  
Buttermilk Fried Chicken with Bacon-Sage Béchamel  
Chicken Milanese Tangerine-Cranberry  
Grilled Chicken with Mustard-Tomato Relish  
Grilled Chicken with Red Onion Salsa  
Provençal Chicken  
Tarragon Chicken with Wine Sauce  
Muscovy Duck Breast with Sun Dried Cherry Demi  
Calypso Pork Loin with Rum Sauce  
Trout François with a Lemon Beurre Blanc  
Snapper Sesame with Dill Sauce

#### TIER 3 ENTRÉE SELECTIONS

Cajun Char Crust Rib Eye Blue Cheese Butter  
Grilled Beef Medallions with Balsamic-Sage Glaze  
Pepper Crusted Filet Medallion with Blue Cheese Butter  
Tenderloin with Wild Mushroom Fricassee Beef  
Asian Ginger Chicken Breast with Edamame and Roasted Peanuts  
Chicken François  
Five Spice and Honey Glaze Chicken  
Grilled Basil Chicken with Basil Beurre-Blanc  
Pistachio Crusted Veal Chop with Dijon Demi  
Honey Mustard and Rosemary Pork Loin  
Roasted Pork Loin with Blackberry Demi-Glace  
Crispy Trout with Ginger Asian Vinaigrette  
Potato Crusted Halibut  
Herb crusted Lamb with Roasted Garlic Maderia Demi-Glace



## SIDES

Chive Scalloped Potatoes

Panorama Mashed Yukon Gold Potatoes

Herb Basmati

Israeli Cous Cous

Parmesan Polenta

Seasonal Vegetables

Children's Meal |

Served with a Fresh Fruit Cup in lieu of a Salad

Chicken Tenders with House Chips

Buttered Noodles with Parmesan and Herbed Breadstick

Children's Burger with House Chips

Lemon Chicken with White Rice and Fresh Sautéed Vegetables

Plated Dessert |

Salted Caramel Pot de Crème

Vanilla Bean Cheesecake with a Chocolate Cookie Crust

Flourless Chocolate Cake, Raspberry Coulis

Traditional Tiramisu with Espresso Cream

Chocolate Stout Cake with Chocolate Ganache

Cinnamon Bread Pudding with Caramel





## BAR SERVICES

### Host Sponsored Bar Per Person | 2 Hour Minimum

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

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#### 2 Hour Beer and Wine Bar

*Budweiser, Bud Light, Local Craft Beers, Los Vascos Chardonnay and Cabernet*

*Coke, Diet Coke, Sprite, Soda Water, Tonic, Cranberry, Sour Mix, Dry and Sweet Vermouth*

*Lemons, Limes, Olives, and Cherries*

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#### 2 Hour House Host Bar

*Budweiser, Bud Light, Local Craft Beers, Los Vascos Chardonnay and Cabernet*

*Absolut Vodka, Bombay Dry Gin, Cruzan Light Rum, Jim Beam Whiskey, Jim Beam Black, Dewars White Label, Cuervo Gold Tequilla*

*Coke, Diet Coke, Sprite, Soda Water, Tonic, Cranberry, Sour Mix, Dry and Sweet Vermouth*

*Lemons, Limes, Olives, and Cherries*



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2 Hour Premium Host Bar

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*Budweiser, Bud Light, Local Craft Beers, Simi Chardonnay and Cabernet*

*Grey Goose Vodka, Hendricks Gin, Bacardi Superior Light Rum, Myers Dark Rum, Makers Mark, Glenlivet 12, Don Julio Silver*

*Coke, Diet Coke, Sprite, Soda Water, Tonic, Cranberry, Sour Mix, Dry and Sweet Vermouth Lemons, Limes, Olives, and Cherries*

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Each Additional Hour

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Consumption Bar | 1 Bartender per Each 75 Guests

House Cocktails	per Drink
Premium Cocktails	per Drink
House Chardonnay or Cabernet	per Glass
Premium Chardonnay or Cabernet	per Glass
Imported or Local Craft Beer	per Bottle
National Domestic Beer	per Bottle
Assorted Soft Drinks	Each
Bottled Water	Each
Perrier Sparkling Water	Each