WELCOME!

It is our pleasure to welcome you to the America’s Center Complex in St. Louis, where our talented team of food and beverage professionals aim to always provide a memorable experience. Whether you choose our catering services for a convention, social event, or concert, our promise is to deliver the same level of customer service and food quality.

Our catering menu offers our signature chef tables, lunches, receptions, and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all of your event needs. If you can dream it... we can do it!
Matt Walbaum is the Executive Chef for Levy Restaurants at the America’s Center Complex. Previously, Matt has successfully made many contributions within the culinary operations at the Scottrade Center and the Edward Jones Dome since 2005. His creativity with food presentation and consistent dedication to meet/exceed customer expectation has greatly assisted in the successful outcomes of many national conferences, as well as many local social gala events that have been hosted at the center. Matt has been cooking for more than 20 years and has been with Levy Restaurants for 14 of them. Before his promotion to Executive Chef, Matt was the Executive Sous Chef in charge of the premium operation at the Scottrade Center, as well as having a large impact at America’s Center. His extensive background in the culinary arts has enhanced both the flavors and the presentations at the St. Louis locations.

Matt began his culinary adventure at the age of 12 working in a small family owned pizza shop. He also has an array of experience working in the St. Louis hotel and restaurant market. He has worked in fine dining restaurants such as Harvest, Cafe Mira, 12 North, and R.L Steamers, where he managed and ran a full seafood market and restaurant.

Matt is an active member at St. Ambrose on the Hill where he volunteers to cook at the parish fish fry, in addition to serving on planning committees for parish events. He also enjoys serving as assistant coach of both of his sons’ baseball and soccer teams.

“You learn a lot about someone when you share a meal together.”
—Matt Walbaum, Circa 2021
Breakfast
The Signature St. Louis Experience

22.95PP
FRUIT SALAD WITH MIXED BERRIES. CHEF’S SELECTION OF FLAKY ALMOND, BUTTER, AND CHOCOLATE CROISSANTS. LOWFAT AND REGULAR FRUIT YOGURT. SERVED WITH SWEET BUTTER AND FRUIT PRESERVES. BEVERAGE STATION INCLUDES COFFEE, ASSORTMENT OF HOT TEAS, AND ORANGE & APPLE JUICES.

BREAKFAST SANDWICHES
7.95 EACH
SMOKED BACON WITH CHEDDAR CHEESE AND SCRAMBLED EGGS ON A BUTTERY CROISSANT
HICKORY-SMOKED HAM, SWISS CHEESE, AND EGG ON A MINI BRIOCHÉ ROLL
TURKEY SAUSAGE WITH CHEDDAR CHEESE AND FARM FRESH EGGS ON A WARM BUTTERMILK BISCUIT
OUR BREAKFAST BURRITO FILLED WITH FARM FRESH SCRAMBLED EGGS, PICO DE GALLO, AND CHIHUAHUA CHEESE

BREAKFAST EGGS
6.95PP
EGG WHITE, SPINACH, ROASTED PEPPER FRITTATA
MORNING EGG SCRAMBLE WITH CHEDDAR CHEESE AND CHIVES
BAKED EGG CASSEOLE WITH BACON, SPINACH, AND JACK CHEESE

BREAKFAST MEATS
4.95PP
BREAKFAST BACON
TURKEY SAUSAGE
COUNTRY SAUSAGE LINKS
SLICED SUGAR CURED HAM
TURKEY BACON

A LA CARTE
PER DOZEN
ASSORTED BAGELS 40.00 PER DOZEN
ASSORTED MUFFINS 40.00 PER DOZEN
ASSORTED DANISHES 40.00 PER DOZEN
ASSORTED BREAKFAST BREADS 40.00 PER DOZEN
ASSORTED STICKY BUNS 40.00 PER DOZEN
ASSORTED CROISSANTS 42.00 PER DOZEN

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Continental Combinations

Each selection includes a beverage station with coffee, assortments of hot teas, and orange & apple juices.

BREAKFAST #1
2195PP
FRUIT SALAD WITH MIXED BERRIES. FRESH BAKED BREAKFAST BREADS AND ASSORTED DANISH WITH SWEET BUTTER AND FRUIT PRESERVES.

BREAKFAST #2
2195PP
GRANOLA WITH DRIED FRUITS AND LOW FAT YOGURT. OATMEAL WITH RAISINS, BROWN SUGAR, AND CINNAMON. CHEF’S SELECTION OF BAKERY FRESH MUFFIN WITH SWEET BUTTER AND FRUIT PRESERVES.

BREAKFAST #3
24.95PP
SEASONAL HOUSE MADE FRUIT WATERS. FRUIT SALAD WITH MIXED BERRIES. BAKED EGG CASSEROLE WITH BACON, SPINACH, AND CHEESE. OLD FASHIONED CINNAMON STICKY BUNS AND FRESH BAKED SEASONAL MUFFINS WITH SWEET BUTTER AND FRUIT PRESERVES.

Plated Breakfasts

Plated breakfasts include mini croissants and sweet butter. Preset water and tableside coffee service included. Beverage station includes assortment of hot teas and orange & apple juices.

23.95PP

FARM FRESH SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, AND BREAKFAST POTATOES
EGG WHITE FRITTATA – FETA CHEESE & SPINACH, BREAKFAST POTATOES, AND TOMATO COULIS
BRIOCHÉ FRENCH TOAST – SEASONAL BERRY COMPOTE, BACON, AND MAPLE SYRUP
SMOKED HAM AND SPINACH QUICHE – JACK CHEESE & MUSHROOMS AND BREAKFAST POTATOES

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<table>
<thead>
<tr>
<th>BELGIAN WAFFLES</th>
<th>OMELET STATION</th>
<th>GRIDDLED PANCAKES</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.00PP</td>
<td>14.95PP</td>
<td>12.00PP</td>
</tr>
<tr>
<td>FRESHLY PREPARED HOT WAFFLES SERVED WITH A SELECTION OF BERRY COMPOTE, WHIPPED CREAM, WARM MAPLE SYRUP, WHIPPED SWEET BUTTER, CHOCOLATE CHIPS, CANDIED PECANS, AND POWDERED SUGAR</td>
<td>FARM FRESH CAGE-FREE EGGS ARE PREPARED TO ORDER WITH AN ARRAY OF FRESH INGREDIENTS INCLUDING RED AND GREEN BELL PEPPERS, ONIONS, MUSHROOMS, SPINACH, BACON, HAM, JACK, AND CHEDDAR CHEESES. SERVED WITH PICO DE GALLO AND SPICY RED SALSA. EGG WHITES AND EGG SUBSTITUTE ARE ALSO AVAILABLE UPON REQUEST.</td>
<td>HOT GRIDDLED BUTTERMILK PANCAKES SERVED WITH BERRY COMPOTE, WHIPPED CREAM, WARM MAPLE SYRUP, WHIPPED SWEET BUTTER, CHOCOLATE CHIPS, CANDIED PECANS, AND POWDERED SUGAR</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CEREAL</th>
<th>OATMEAL BAR</th>
<th>YOGURT</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.95 EACH</td>
<td>8.95PP</td>
<td>3.95 EACH</td>
</tr>
<tr>
<td>ACCOMPANIED BY YOUR CHOICE OF WHOLE, SKIM, OR 2% MILK</td>
<td>A HEARTY AND HEALTHY START TO THE DAY. ROLLED OATS, SERVED HOT, WITH A SELECTION OF FRESH AND DRIED FRUITS, SLIVERED ALMONDS, BROWN SUGAR, AND MILK</td>
<td>INDIVIDUAL FRUIT FLAVORED YOGURTS</td>
</tr>
</tbody>
</table>

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Breaks
SAVORY, SWEET, AND EVERYTHING IN BETWEEN! CRAFT THE PERFECT SNACK
BREAK WITH ONE OF OUR OPTIONS BELOW, OR LET YOUR IMAGINATION RUN WILD.

Break Menu

CRUNCHY KETTLE CHIPS
6.95PP
WITH FRENCH ONION DIP AND BLEU CHEESE DIP

CREATE YOUR OWN ENERGY MIX
7.95PP
DRIED APRICOTS, RAISINS, ROASTED PEANUTS, CHOCOLATE CHIPS, DRIED CHERRIES, ROASTED ALMONDS, DRIED CRANBERRIES, & GRANOLA

JUMBO PRETZELS
6.95 EACH
SERVED WARM WITH CHIPOTLE MUSTARD, SPICY MUSTARD, AND YELLOW MUSTARD

HUMMUS TRIO
9.95PP
TRADITIONAL CHICKPEA, WHITE BEAN, AND ROASTED PEPPER HUMMUS WITH CRUDITE OR TOASTED PITA

FRESH BAKED BROWNIES
66.95 PER DOZEN
TRIPLE CHOCOLATE CHUNK BROWNIES MADE FRESH!

GOOEY BUTTER BAR TRIO
61.95 PER DOZEN
RASPBERRY, CHOCOLATE, AND VANILLA

COOKIE SAMPLER
54.95 PER DOZEN
ASSORTMENT OF FRESH BAKED COOKIES

CUPCAKE BAR
66.95 PER DOZEN
A VARIETY OF FLAVORS INCLUDING CHOCOLATE, VANILLA, AND RED VELVET

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<table>
<thead>
<tr>
<th>Market</th>
<th>Individual Chips or Pretzels</th>
<th>Individual Trail Mix</th>
<th>Granola Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit</td>
<td>48.00 per dozen</td>
<td>3.50 each</td>
<td>3.50 each</td>
</tr>
<tr>
<td>Apples, Bananas, and Chef's Selections of Fresh Seasonal Picks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit and Berry Salad</td>
<td>7.95 per pound</td>
<td>6.95 each</td>
<td>3.50 each</td>
</tr>
<tr>
<td>Energy Bars</td>
<td>7.95 per pound</td>
<td>6.95 each</td>
<td>3.95 each</td>
</tr>
<tr>
<td>Low Fat Yogurt</td>
<td>62.95 per dozen</td>
<td></td>
<td></td>
</tr>
<tr>
<td>House-Made Granola Bars</td>
<td>62.95 per dozen</td>
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<td></td>
</tr>
</tbody>
</table>

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Boxed Meals
**Chef’s Best Box Lunches**

**19.95 EACH**

Choose from a line-up of chef favorites to create a mouth-watering lunch!

Choice of one entree or salad and two sides

**Entrée Sandwiches**
- Smoked Turkey on whole wheat bread with tomato, lettuce, & bacon aioli
- Roast Sirloin of beef on kaiser with cheddar & horseradish cream
- Grilled chicken on ciabatta with provolone, pesto aioli, & tomato
- Ham and Swiss on pretzel bread with pimento cheese & arugula
- Soulard Market Sandwich - Grilled Portabella mushrooms, roasted peppers, tomato jam, & herb boursin cheese on a rustic ciabatta roll

**Entrée Salads**
- BLT Salad with cheddar cheese, applewood bacon, & buttermilk dressing
- Grilled Chicken Caesar salad with garlic croutons & shaved parmesan
- Smoked Turkey Cobb Salad with honey dijon dressing

**Sides**
- Whole fruit
- Pasta salad
- Red potato salad
- Bag of kettle-style chips
- Baked potato chips
- Brownie
- Fresh baked cookies

**Soup Add-Ons**
- Roasted Tomato Basil 4.95PP
- Hearty Chicken Noodle 4.95PP
- Wild Mushroom 5.95PP

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Plated Lunches
<table>
<thead>
<tr>
<th>SALADS</th>
<th>ENTRÉES</th>
</tr>
</thead>
</table>
| HILL CHOP SALAD – ARTICHOKE, KALAMATA OLIVES, GRAPE TOMATOES, & ROASTED RED PEPPERS WITH RED WINE VINAIGRETTE  
+ 2.00PP | HERB SEARED CHICKEN BREAST – TRUFFLE PARSNIP PUREE, ROASTED YUKON GOLD POTATO, RED WINE DEMI-GLACE |
| FIELD GREENS – GRAPE TOMATOES, RED ONION, AND CUCUMBERS WITH AGED BALSAMIC VINAIGRETTE | BALSAMIC GRILLED CHICKEN BREAST – PESTO ROASTED RED POTATOES, TOMATO CAPER RELISH |
| CAESAR SALAD – CRISP ROMAINE, PARMESAN, & GARLIC CROUTONS WITH CLASSIC CAESAR DRESSING | PAN ROASTED BREAST OF CHICKEN – LOCAL CORN, BABY TOMATO AND FINGERLING POTATOES, CHARDONEL SAUCE |
| STL SALAD – BABY FIELD GREENS, MANDARIN ORANGES, PRALINE PECANS, & SHAVED RED ONIONS WITH POPPY SEED DRESSING | GRILLED PORK CHOP – ROOT VEGETABLE HASH, TARRAGON MUSTARD CREAM SAUCE |
| CAPRESE SALAD – CHERRY TOMATO, MOZZARELLA, WILD BABY ARUGULA, & PESTO | |
| SPINACH SALAD – BLACKBERRIES, GOAT CHEESE, & TOASTED WALNUTS WITH AGED BALSAMIC | |

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Plated Lunches
Preset Water and Iced Tea Included

CHOICE OF ONE SALAD, ONE ENTÉE, AND ONE DESSERT
37.95PP

ENTÉES, CONT.

BRAISED BEEF SHORT RIBS – ROASTED GARLIC MASHED POTATOES, LOCAL CORN, & BELL PEPPER RELISH

PAN SEARED SALMON – WILD RICE PILAF, WHITE WINE CHIVE BUTTER

GRILLED FLAT IRON STEAK TRUFFLE WHITE CHEDDAR MACARONI AND CHEESE & DIJON SAUCE • 5.00PP

GRILLED PETITE FILET MIGNON – POTATO PURÉE & THREE-PEPPERCORN SAUCE • 8.00PP

DESSERTS

STL FUDGE CAKE WITH RASPBERRY SAUCE

RASPBERRY LEMON TART WITH BERRY COULIS

RUSTIC APPLE TART – CINNAMON WHIPPED CREAM & SALTED CARAMEL SAUCE

NEW YORK CHEESECAKE – FRENCH CHOCOLATE SAUCE, PRALINE PECANS

LEMON POUND CAKE WITH STRAWBERRY COMPOTE

GOOEY BUTTER CAKE WITH SEASONAL BERRIES AND VANILLA CREAM

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<table>
<thead>
<tr>
<th>Luncheon Chef's Tables</th>
<th>GOURMET MARKET</th>
<th>STL PICNIC</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMOKEHOUSE SAMPLER</strong></td>
<td><strong>SANDWICH AND SALAD</strong></td>
<td><strong>PACKAGE</strong></td>
</tr>
<tr>
<td>27.95PP</td>
<td>26.95PP</td>
<td>27.95PP</td>
</tr>
<tr>
<td>SMOKED TURKEY COBB SALAD – BUTTERMILK DRESSING</td>
<td>FIELD GREENS SALAD – GRAPE TOMATOES, RED ONION, &amp; CUCUMBER WITH AGED BALSAMIC VINAIGRETTE</td>
<td>RED POTATO SALAD</td>
</tr>
<tr>
<td>LOADED MACARONI SALAD – SMOKED CHEDDAR, BACON, SCALLIONS, &amp; HARD COOKED EGG</td>
<td>ROASTED RED POTATO SALAD</td>
<td>COLESLAW – SWEET AND SOUR DRESSING</td>
</tr>
<tr>
<td>SWEET AND SOUR COLESLAW</td>
<td>CRISPY KETTLE CHIPS</td>
<td>ITALIAN PASTA SALAD</td>
</tr>
<tr>
<td>SMOKED BEEF BRISKET – OUR SIGNATURE BBQ SAUCE</td>
<td>SOULARD MARKET SANDWICH – GRILLED PORTABELLA MUSHROOMS, ROASTED PEPPERS, ARUGULA, &amp; HERB BOURSIN CHEESE ON A RUSTIC CIABATTA ROLL</td>
<td>ITALIAN SAUSAGES – SWEET RED AND GREEN PEPPERS, ONIONS, &amp; GIARDINERA ON ITALIAN ROLLS</td>
</tr>
<tr>
<td>BARBECUED PULLED CHICKEN</td>
<td>SMOKED TURKEY “BLT” SANDWICH – SMOKED BACON AIOLI, TOMATOES, CRISPY ROMAINE ON WHEAT HOAGIE BUN</td>
<td>BACON, CHEDDAR, ONION SAUSAGES – SPICY MUSTARD</td>
</tr>
<tr>
<td>BACON, ONION AND CHEDDAR SAUSAGES – MUSTARD BBQ GLAZE</td>
<td>COUNTRY CHICKEN SALAD – SCALLIONS AND ALMONDS WITH LEMON AIOLI AND ITALIAN ROLLS</td>
<td>PICNIC FRIED CHICKEN</td>
</tr>
<tr>
<td>CORNBREAD MUFFINS, MINI ONION ROLLS, &amp; MINI HOAGIES</td>
<td>CHEF’S SELECTION OF GOURMET DESSERT BARS</td>
<td>CORNBREAD MUFFINS</td>
</tr>
<tr>
<td>BLUEBERRY PEACH COBBLER – CINNAMON WHIPPED CREAM</td>
<td></td>
<td>FRESH BAKED COOKIES</td>
</tr>
</tbody>
</table>

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The Hill

27.95PP

- Caprese Salad – Fresh Mozzarella, Basil, & Aged Balsamic
- Hill Chop Salad – Oregano Dressing
- Tortellini Salad – Creamy Pesto Dressing
- Rain Cow Ranch Roasted Porchetta – Parmesan Polenta, Blistered Cherry Tomatoes
- Chicken Piccata – Lemon, Capers, & White Wine Butter Sauce
- Baked Penne Pasta – Salsiccia, Basil, Marinara, & Mozzarella
- Parmesan and Rosemary Roasted Potatoes
- Tiramisu and Cannoli

Create-A-Sandwich

26.95PP

- Kettle-Style Chips
- Selected Cold Sliced Meats – Shaved Roasted Turkey, Roast Beef, Smoked Ham
- All American Tuna Salad
- A Selection of Sliced Cheeses – Swiss, Provolone, & Cheddar
- Traditional Condiments – Mayonnaise, Mustard, Lettuce, Tomato, Red Onion, & Pickles
- A Selection of Fresh Breads and Rolls
- Triple Chocolate Fudge Brownies

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Plated Dinners
Plated Dinners
Preset Water and Iced Tea Included

Choice of one salad, one entrée, and one dessert
46.95PP

SALADS

Hill Chop Salad – Artichokes, Kalamata Olives, Grape Tomatoes, Roasted Red Peppers, & Red Wine Vinaigrette
+ 2.00PP

Field Greens – Grape Tomatoes, Red Onion and Cucumbers with Aged Balsamic Vinaigrette

Caesar Salad – Crisp Romaine, Parmesan And Garlic Croutons With Classic Caesar Dressing

St. Louis Salad – Baby Field Greens, Mandarin Oranges, Praline Pecans, Shaved Red Onions, & Poppy Seed Dressing

Caprese Salad – Cherry Tomato, Mozzarella, Wild Baby Arugula, & Pesto

Spinach Salad – Blackberries, Goat Cheese, Toasted Walnuts, & Aged Balsamic

ENTRÉES

Roasted Chicken Breast With Truffle Parsnip Puree, Roasted Yukon Gold Potatoes, Red Wine Demi-Glace

Bruschetta Grilled Chicken Breast, Smashed Red Potatoes, Balsamic Demi-Glace

Sun-Dried Tomato-Crusted Breast of Chicken With Rosemary Roasted Potatoes and Chardonnay Butter

Lemon Herb-Crusted Salmon With Horseradish Mashed Potato and Natural Citrus Jus

Wood Roasted Bistro Steak With Wild Mushroom Ragout; Fire-Roasted Pepper Sauce and Roasted Garlic Polenta
+ 5.00PP

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Continued on next page
## Plated Dinners

**Preset Water and Iced Tea Included**

### CHOICE OF ONE SALAD, ONE ENTÉE, AND ONE DESSERT

46.95PP

### ENTRÉES, CONT.

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;SHORT RIB STYLE&quot; BRAISED BLADE STEAK WITH BLACKBERRY BORDELAISE AND SWEET POTATO HASH</td>
<td>7.00PP</td>
</tr>
<tr>
<td>GRILLED PETIT FILET, CHIVE POTATO PUREE, TRUFFLE VEAL REDUCTION</td>
<td>10.00PP</td>
</tr>
</tbody>
</table>

### DUET ENTRÉES

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED PETITE FILET, CARAMELIZED SHALLOT JUS AND PAN SEARED LEMON CHICKEN, TOMATO–BASIL RELISH. SERVED WITH ASPARAGUS, CABERNET REDUCTION, WHIPPED POTATOES</td>
<td>10.00PP</td>
</tr>
<tr>
<td>DOUBLE COLORADO LAMP CHOPS AND GULF SHRIMP WITH BUTTERNUT SQUASH POLENTA AND HONEY-GLAZED BABY CARROTS</td>
<td>14.00PP</td>
</tr>
<tr>
<td>HERB-CRUSTED TENDERLOIN OF BEEF AND SEA SCALLOPS WITH ROASTED YUKON POTATOES AND RED WINE SAUCE</td>
<td>10.00PP</td>
</tr>
<tr>
<td>GRILLED PETITE FILET MIGNON, THREE-Peppercorn SAUCE AND SEARED SALMON WITH RISOTTO CAKE AND BRAISED SPINACH</td>
<td>10.00PP</td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRENCH CHOCOLATE MOUSSE CAKE WITH CHOCOLATE FUDGE SAUCE</td>
<td></td>
</tr>
<tr>
<td>RUSTIC APPLE TART WITH CINNAMON, WHIPPED CREAM, SALTED CARAMEL SAUCE</td>
<td></td>
</tr>
<tr>
<td>LEMON RASPBERRY TART WITH BERRY COULIS</td>
<td></td>
</tr>
<tr>
<td>FLOURLESS CHOCOLATE TORTE WITH RASPBERRY COULIS</td>
<td></td>
</tr>
<tr>
<td>PINEAPPLE UPSIDE DOWN CAKE WITH MANGO SAUCE</td>
<td></td>
</tr>
</tbody>
</table>

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Dinner Chef’s Tables
Dinner Chef’s Tables

Water and Iced Tea Station Included

THE SMOKEHOUSE

41.95PP

ROASTED CORN SALAD – VINE-RIPENED TOMATOES, ROASTED RED BELL PEPPER, & RED ONION WITH POBLANO VINAIGRETTE

GREEN SALAD – GRAPE TOMATOES, RED ONION, AND CUCUMBERS WITH BUTTERMILK RANCH & RED WINE VINAIGRETTE

PICKLED CUCUMBERS AND ONIONS

12 HOUR SMOKED BEEF BRISKET – BARBECUE BOURBON GLAZE, MUSTARD BARBECUE SAUCES

SMOKED PULLED PORK – CREAMY COLESLAW

MACARONI AND CHEESE

CHEDDAR AU GRATIN POTATOES

HOUSE BAKED ROLLS AND CORN BREAD – BUTTER AND HONEY BUTTER

BAKED APPLE TART – VANILLA WHIPPED CREAM

SOULARD MARKET

49.95PP

FARMER’S GREENS – RADISH, GRAPES, LOCAL BLEU CHEESE, PRALINE PECANS, HERB DRESSING

MISSOURI CORN STEW – PICKLED PEPPERS

PAN SEARED SALMON – SWISS CHARD, ROASTED PEACHES, BUERRE BLANC

ROASTED CHICKEN – PESTO ROASTED POTATOES, COQ AU VIN REDUCTION

BRAISED SHORT RIBS – ROOT VEGETABLE HASH, CHAMBOURCHION JUS

FARM STAND GREEN BEANS – HERBED TOMATOES

PARMESAN ROASTED ZUCCHINI – FRESH THYME, ROSEMARY

BOURBON BREAD PUDDING – CHERRY SALTED CARAMEL SAUCE

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### Dinner Chef’s Tables

**Water and Iced Tea Station Included**

#### FARM STAND

- **52.95PP**
- **Organic Field Greens Salad** – White Balsamic Vinaigrette
- **Roasted Golden Beet Salad** – Goat Cheese
- **Barley Citrus Corn Salad** – Tarragon Pesto
- **Rain Cow Ranch Roast Rack of Pork** – Balsamic Dijon Glaze
- **Roasted French Chicken Breast** – Cracked Pepper and Norton Demi-Glace
- **White Bean Cassoulet** – Organic Vegetables and Fresh Thyme
- **Smashed Yams** – Wild Flower Honey, and Cinnamon Butter
- **Fruit Tarts** – Crème Anglaise

#### THE STEAKHOUSE

- **56.95PP**
- **Iceberg Chop Salad** – Grape Tomatoes, Red Onions, Crisp Bacon, & Creamy Bleu Cheese Dressing
- **Caesar Salad** – Crisp Romaine, Parmesan, & Garlic Crotons with Creamy Parmesan Dressing
- **Herb Roasted New York Strip Loin** – Horseradish Cream and Mushroom Jus
- **Roasted Lemon-Garlic Chicken** – Natural Jus
- **Seared Salmon** – Braised Spinach and Leek Confit
- **Sautéed Green Beans** – Roasted Tomatoes
- **Loaded Mashed Potatoes** – Bacon, Cheddar, and Green Onions
- **Miniature Petit Fours and Panna Cotta**

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Small Bites
**SUMPTUOUS SATAYS**

- **Ginger Chicken** – Sweet Chili Sauce  
  5.00 per piece
- **Sizzling Short Rib** – Thai Peanut Sauce  
  5.25 per piece
- **Basil-Garlic Shrimp** – Lemon Aioli  
  5.25 per piece
- **Satay Sampler**  
  14.95 PP

**SIGNATURE GRILLED FLATBREADS**

- **Chicken, Basil Pesto, Mozzarella Cheese**  
  4.00 per piece
- **Shaved Pork Steak, Pimento Cheese, BBQ Glaze, Arugula**  
  4.50 per piece
- **Italian Sausage, Roasted Red Pepper, Pickled Red Onion, Shaved Parmesan**  
  4.50 per piece
- **Flatbread Sampler**  
  11.95 PP

**STUFFED MUSHROOMS**

- **Fennel Sausage and Garlic Bread Crumbs**  
  5.00 per piece
- **Spinach and Parmesan Risotto**  
  4.00 per piece
- **Pork Steak and Smoked Gouda**  
  4.50 per piece
- **Stuffed Mushroom Sampler**  
  12.50 PP

**CHILLED SHRIMP SHOOTERS**

- **Classic Fisherman’s Wharf-Style – Lemon Horseradish Cocktail Sauce**  
  6.50 per piece
- **Bayou-Blackened – Remoulade Sauce**  
  6.50 per piece
- **Pesto-Marinated – Lemon Aioli**  
  6.50 per piece
- **Shrimp Shooter Sampler**  
  18.95 PP

**BUILD YOUR OWN SLIDERS**

- **Tavern Style Classic – American Cheese, Secret Sauce**  
  4.95 per piece
- **Firehouse Burger – Cheddar, Spicy Barbecue Sauce**  
  5.95 per piece
- **Gourmet Burger – Truffle Aioli, Gruyere Cheese**  
  6.95 per piece
- **Slider Sampler**  
  16.95 PP

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Individual items priced per piece. Samplers priced per person.

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Individual items priced per piece. Samplers priced per person.

**HAND-CRAFTED MINI SLIDERS**

SLOW ROASTED PRIME RIB. SMOKED CHEDDAR, CARAMELIZED ONIONS, & BARBECUE SAUCE

6.25 PER PIECE

BREADED CHICKEN PARMESAN – MARINARA AND FRESH MOZZARELLA

5.95 PER PIECE

HOMEMADE MEATLOAF – CRISPY ONIONS AND SAUTÉED WILD MUSHROOMS

5.95 PER PIECE

SLIDER SAMPLER

16.95PP

**QUESADILLAS**

HOUSE SMOKED BRISKET AND CHEDDAR CHEESE – AVOCADO CREMA

4.00 PER PIECE

ANCHO CHICKEN AND JACK CHEESE – SALSA VERDE

4.00 PER PIECE

BABY SPINACH AND MUSHROOM – PICO DE GALLO

4.00 PER PIECE

QUESADILLA SAMPLER

10.95PP

**SOUTH GRANDE TASTE**

CRAB RANGOON – SWEET CHILI SAUCE

4.50 PER PIECE

SPRING ROLLS – GINGER SOY SAUCE

4.50 PER PIECE

PORK POTSTICKERS – PONZU SAUCE

4.95 PER PIECE

SOUTH GRANDE SAMPLER

13.50PP

**HILL ITALIAN CLASSICS**

TOASTED RAVIOLI – BASIL MARINARA

4.50 PER PIECE

ANTIPASTO SKEWERS – AGED BALSAMIC

5.95 PER PIECE

BASIL-GARLIC SHRIMP – LEMON AIOLI

5.25 PER PIECE

HILL SAMPLER

15.50PP

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Reception Stations
<table>
<thead>
<tr>
<th><strong>ST. LOUIS</strong></th>
<th><strong>ARTISAN</strong></th>
<th><strong>NACHO AND</strong></th>
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<tbody>
<tr>
<td><strong>SAUSAGE TABLE</strong></td>
<td><strong>CHEESE BOARD</strong></td>
<td><strong>SALSA BAR</strong></td>
</tr>
<tr>
<td>15.95PP</td>
<td>14.95PP</td>
<td>10.95PP</td>
</tr>
<tr>
<td>Naturally-raised farm to table sausages. Flavors include apple, bacon, onion, cheddar &amp; swiss, and Italian. Served with gourmet mustards, apple slaw, and hoagie rolls</td>
<td>Artisan selection of local farmstead cheeses. Accompanied by house-made chutneys, local honey, artisan breads, and crackers</td>
<td>Zesty beef chili, spicy queso sauce, crispy corn tortilla chips, and our house salsa verde &amp; salsa rojo. Served with sour cream and jalapeños</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>FARMER’S MARKET TABLE</strong></th>
<th><strong>ANTIPASTI</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>17.95PP</td>
<td>14.95PP</td>
</tr>
<tr>
<td>Chef’s selection of local cheeses with fruit chutney, local honey, crackers, and farmer’s market crudites with a variety of dips. Accompanied by fresh-baked artisan breads</td>
<td>Imported cured meats, cheeses, local seasonal vegetables, &amp; marinated olives. Served with a variety of flat breads and crostini</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GARDEN FRESH</strong></td>
<td>Chef’s colorful selection of the freshest market vegetables. Served with buttermilk ranch dip and hummus</td>
<td>13.95PP</td>
</tr>
<tr>
<td><strong>THE HILL</strong></td>
<td>Local Volpi salami, mortadella, prosciutto, assortment of olives, Italian cheeses, roasted peppers and oven-dried tomatoes, artichokes, hand carved rope sausage, and char-grilled peppers &amp; onions. Served with crostini, mini hoagies, tomato basil relish, oils, &amp; vinegars</td>
<td>28.95PP</td>
</tr>
<tr>
<td><strong>ST. LOUIS ORIGINAL</strong></td>
<td>Breaded meat filled ravioli, fried to a golden brown and served with roasted garlic marinara</td>
<td>10.95PP</td>
</tr>
<tr>
<td><strong>RAW BAR</strong></td>
<td>Minimum 100 pieces, market price. A selection of the freshest available chilled seafood. Served with artisan crackers, horseradish cocktail sauce, lemon aioli, remoulade sauce, and specialty hot sauces</td>
<td>28.95PP</td>
</tr>
<tr>
<td><strong>SMOKED SALMON</strong></td>
<td>A great addition to the raw bar! Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel, and crème fraîche</td>
<td>20.95PP</td>
</tr>
</tbody>
</table>

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GOURMET FLATBREAD SQUARES
12.95PP
Two open-faced grilled flatbread selections include:
- Gourmet Caprese with fresh mozzarella, tomatoes, kalamata olives, & fresh basil
- Antipasti with genoa salami, mortadella, prosciutto, roasted peppers, and Parmesan

MAC-N-CHEESE MADNESS TABLE
10.95PP, Choice of three
Buffalo chicken – Jack and Blue Cheese
Smoked pork – green chili and cheddar
Chorizo and jack cheese – tortilla crust
White cheese mac – spinach and artichokes
Smoked cheddar – BBQ potato chip crust

BRUSCHETTA D’ITALIA
10.95PP
Tomato basil with Parmesan and extra virgin olive oil, kalamata olives tapenade with chevre cheese, roasted wild mushroom with gorgonzola cheese, & caramelized onion with Parmesan cheese

THE HILL SAMPLER
11.95PP
Toasted ravioli – tomato basil marinara
Mini Italian sausages – hoagie buns, shredded mozzarella
Italian beef meatball – marinara sauce

SUSHI
MINIMUM 100 PIECES, MARKET PRICE
A selection of fresh made maki, including California rolls, spicy tuna rolls, smoked salmon rolls, & market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger, and a variety of dipping sauces

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Carving Stations

Culinarian Required*

SMOKED SALMON
MARKET PRICE
PASTRAMI-SMOKED SALMON SERVED WITH CLASSIC CARNISHES, SLICED PUMPERNICKEL, AND CREME FRAICHE

SPIT-ROASTED TURKEY BREAST
MARKET PRICE
SERVED WITH DRIED CRANBERRY CHUTNEY, HERB AÏOLI, AND ARTISAN ROLLS

SUGAR-CURED SPIRAL HAM
MARKET PRICE
SERVED WITH CHIVE AÏOLI, GRAIN MUSTARD, COUNTRY BISCUIT, AND ARTISAN ROLLS

WHOLE ROAST BEEF TENDERLOIN
MARKET PRICE
SERVED WITH PEPPERCORN SAUCE, HORSERADISH CREAM, AND ARTISAN ROLLS

GARLIC ROASTED PRIME RIB
MARKET PRICE
SERVED WITH ONION JAM, GRAIN MUSTARD, CREAMY HORSERADISH SAUCE, AND ARTISAN ROLLS

HERB CRUSTED MISSOURI PORK LOIN
MARKET PRICE
SERVED WITH OUR LEVY SIGNATURE BBQ SAUCE, CRISPY ONION STRAWS, AND MINI BRIOCHÉ ROLLS

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*St. Louis Favorite
*+$150+ Per Culinarian
Desserts
CUPCAKE BAR
66.95 PER DOZEN
A VARIETY OF FLAVORS INCLUDING, RED VELVET, CARROT, DOUBLE CHOCOLATE, AND VANILLA BEAN

FRESH BAKED BROWNIES
66.95 PER DOZEN
TRIPLE CHOCOLATE CHUNK BROWNIES MADE FRESH!

COOKIE SAMPLER
54.95 PER DOZEN
ASSORTMENT OF FRESH BAKED COOKIES

BROWNIE SUNDAE BAR
9.95PP
TRIPLE CHOCOLATE CHUNK BROWNIE AND BLONDIE BARS SERVED WARM WITH VANILLA BEAN ICE CREAM, CHOCOLATE AND CARAMEL SAUCE, TOASTED PEANUTS, FRESH WHIPPED CREAM, AND CHERRIES

GOOEY BUTTER TRIO
61.95 PER DOZEN
RASPBERRY, CHOCOLATE, AND VANILLA GOOEY BUTTER BARS - A ST. LOUIS FAVORITE SERVED WITH FRESH BERRIES AND WHIPPED CREAM.

COUNTRY-STYLE FRUIT COBBLERS
10.95PP
FRESH BAKED BLUEBERRY COBBLER WITH OATMEAL CRUST AND PEACH COBBLER WITH CINNAMON ALMOND TOPPING. SERVED WARM WITH VANILLA WHIPPED CREAM.

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Refreshments
**a la Carte**

**Billed On Consumption**

- **REGULAR AND DECAFFEINATED COFFEE**
  Includes cups, lids, creamers, & sweeteners
  52.00 PER GALLON

- **HOT WATER**
  WITH ASSORTED TEA BAGS
  Includes cups, lids, lemons, and sweeteners
  40.00 PER GALLON

- **5 GALLON WATER BUBBLER**
  Dispenser Included
  40.00 EACH

- **ICED TEA, LEMONADE, OR CITRUS PUNCH**
  40.00 PER GALLON

- **FRUIT-INFUSED WATERS**
  40.00 PER GALLON

**SOFT DRINKS**

- RC Cola, Diet Rite, 7UP, Dr. Pepper, & Diet Dr. Pepper
  4.25 EACH

- **BOTTLED WATER**
  4.25 EACH

- **ASSORTED BOTTLED BREAKFAST JUICES**
  4.25 EACH

- **SPARKLING WATER**
  4.50 EACH

- **BAG OF ICE - 20 POUNDS**
  $13.00 EACH

*10-12 servings per gallon

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**Specialty**

**Billed in full based on quantity ordered. Items not available for replenishment once depleted**

- **FITZ’S ROOT BEER**
  6.50 EACH

- **FITZ’S CREAM SODA**
  6.50 EACH

- **HOT CHOCOLATE BAR**
  A CANDY BAR IN A CUP! DELICIOUS HOT CHOCOLATE WITH FRESH WHIPPED CREAM, SPRINKLES, MINI MARSHMALLOWS, CARAMEL SYRUP, PEPPERMINTS, AND CHERRIES.
  6.50PP

- **FRESH LEMONADE BAR**
  FRESH LEMONADE MIXED WITH YOUR FAVORITE FLAVORS OF STRAWBERRY, WATERMELON, AND LEMON-BASIL
  6.25PP

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Breakfast Beverages

**SIGNATURE COFFEE TABLE**

9.95PP

Gourmet coffee and a selection of teas with flavored syrups, wildflower honey, whipped cream, sugar swirl sticks, assorted sweeteners, and chocolate & hazelnut syrups

**AGUAS FRESCAS**

4.95PP

Orange, strawberry-basil, and watermelon aguas frescas served with fresh fruit

**ICED COFFEE TABLE**

9.95PP

Chilled coffee with chocolate and hazelnut syrups, half and half, assorted sweeteners, cocoa powder, and cinnamon

**FRESH BREWED ICED TEA BAR**

5.95PP

Assorted green and fruit-flavored teas served with fresh cut lemons and simple syrup

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Bar Selections
Premium*

Billed On Consumption

COCKTAILS
TITO’S VODKA, BOMBAY DRY GIN, JOSE CUERVO TEQUILA, BACARDI SUPERIOR RUM, JACK DANIELS WHISKEY, JIM BEAM BOURBON WHISKEY, MARTINI & ROSSI VERMOUTHS
9.00 EACH

WINE
CANYON ROAD MERLOT, CABERNET, CHARDONNAY, SAUVIGNON BLANC, & MOSCATO
8.00 EACH

LOCAL BREWS
Choice of Three
MICHELOB ULTRA, CITY WIDE APA, 4HANDS INCARNATION IPA, CIVIL LIFE AMERICAN BROWN ALE, BRICK RIVER SWEET LOU’S CIDER, & BUD LIGHT SELTZERS
8.00 EACH

DOMESTIC BEER
BUDWEISER, BUD LIGHT, & MILLER LITE
7.00 EACH

Deluxe*

Billed On Consumption

COCKTAILS
GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, JOSE CUERVO TEQUILA, BACARDI SUPERIOR RUM, CROWN ROYAL WHISKEY, MAKERS MARK BOURBON WHISKEY, MARTINI & ROSSI VERMOUTHS
10.00 EACH

WINE
WOODBRIDGE MERLOT, CABERNET, CHARDONNAY, SAUVIGNON BLANC, & MOSCATO
9.00 EACH

LOCAL BREWS
Choice of Three
MICHELOB ULTRA, CITY WIDE APA, 4HANDS INCARNATION IPA, CIVIL LIFE AMERICAN BROWN ALE, BRICK RIVER SWEET LOU’S CIDER, & BUD LIGHT SELTZERS
8.00 EACH

DOMESTIC BEER
BUDWEISER, BUD LIGHT, & MILLER LITE
7.00 EACH

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*Bartender(s) Required
**Bar Package Service***

**Priced per person**

<table>
<thead>
<tr>
<th></th>
<th>2 HOURS</th>
<th>3 HOURS</th>
<th>4 HOURS</th>
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<tbody>
<tr>
<td>PREMIUM</td>
<td>23.00</td>
<td>32.00</td>
<td>41.00</td>
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<tr>
<td>DELUXE</td>
<td>25.00</td>
<td>35.00</td>
<td>45.00</td>
</tr>
<tr>
<td>BEER &amp; WINE (PREMIUM)</td>
<td>20.00</td>
<td>28.00</td>
<td>36.00</td>
</tr>
<tr>
<td>BEER &amp; WINE (DELUXE)</td>
<td>23.00</td>
<td>32.00</td>
<td>41.00</td>
</tr>
</tbody>
</table>

Cash Bar Options available.
Please inquire with your Catering Sales Manager.

**Draft Options***

*Kegerator Rental Required, 200.00
Please inquire with your Catering Sales Manager.

<table>
<thead>
<tr>
<th></th>
<th>Approx. 165 servings</th>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>DOMESTIC KEG</td>
<td></td>
<td>475.00</td>
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</tr>
<tr>
<td>CRAFT KEG</td>
<td></td>
<td>MARKET PRICE</td>
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*Bartender(s) Required*
**Specialty Bars***

Two Hour Service Time
Minimum 25 guests

**BLOODY MARY BAR**
20.00PP
Tito’s Vodka, Zesty Bloody Mary Mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausages, and a variety of special sauces.

**BOURBON THREE WAYS**
22.00PP
Maker’s Mark Bourbon offered three ways:
- **The Classic** – Neat or over ice
- **The Old Fashioned** – Cherry bitters, house-made orange simple syrup
- **The Manhattan** – Sweet Vermouth, angostura bitters

**MOJITO BAR**
20.00PP
Aromatic Bacardi rum, fresh mint, zesty lime, and cane sugar mixed to make a Caribbean delight!

**BUBBLES & BERRIES**
**MIMOSA BAR**
18.00PP
Champagne with your choice or orange juice or pineapple juice. Topped with an assortment of fresh berries.

**COFFEE & DONUTS**
20.00PP
Kahlua, Cointreau, and Bailey’s original Irish cream with espresso and whipped cream. Served with a mini-donut!

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*Bartender(s) Required*
Catering
Helpful Tips
Helpful Tips for a Successful Event

DATES & PAYMENTS

- A 75% DEPOSIT IS DUE 60 DAYS IN ADVANCE OF THE EVENT.
- MENU APPROVAL, INCLUDING DIETARY RESTRICTED MEALS, IS DUE WITH SIGNATURE APPROVAL 30 DAYS IN ADVANCE OF THE EVENT.
- PAYMENT IN FULL IS DUE 14 DAYS IN ADVANCE OF THE EVENT.
- FINAL GUEST COUNT GUARANTEES ARE DUE 7 BUSINESS DAYS IN ADVANCE OF THE EVENT.
- PER THE CATERING AGREEMENT, LEVY WILL PREPARE 5% OVERAGE, NOT TO EXCEED 30 MEALS. CLIENT WILL BE BILLED FOR ANY ADDITIONAL MEALS CONSUMED.

FOOD & BEVERAGE

- THE AMERICA’S CENTER COMPLEX IS EXCLUSIVELY A DR. PEPPER VENUE. AVAILABLE SOFT DRINKS INCLUDE RC COLA, DIET RITE, DR. PEPPER, DIET DR. PEPPER, AND 7UP.
- PLEASE NOTE THAT SPECIALTY MENU ITEMS REQUIRE A MINIMUM PURCHASE. THESE ITEMS MUST BE ORDERED IN ADVANCED AND ARE BILLED IN FULL. CONSUMPTION CHARGES BASED ON USAGE DO NOT APPLY.
- DUE TO ONGOING SUPPLY CHAIN LIMITATIONS, LEVY CULINARY LEADERSHIP MAY NEED TO SUBSTITUTE A COMPARABLE ITEM AT THEIR DISCRETION.
- SUGGESTED ORDERING QUANTITY FOR RECEPTIONS IS 4–6 PIECES PER GUEST. DEVIATIONS FROM THIS RATIO MAY REQUIRE SIGNATURE APPROVAL.
SET-UP

- Standard service ware for functions is disposable unless in the America’s Center Ballroom, in which china will be utilized.
- Provided banquet linens are white, non-floor length. Rental linens priced upon request.
- Explore St. Louis Event Management team will coordinate room diagrams, power needs, AV needs, & all items not related to food & beverage.

Service

- Maximum bar ratio is 1 bartender per 100 guests. Exceeding this ratio will require client signature approval.
- Bartenders, attendants, & culinarians are $150+ per staff member, per four hour billable shift minimum. Service may not be split over separate events or function times.

Minimums

- Concession stands require a minimum of $450 in retail sales per stand, per day. Minimum must be paid in advance, but will be refunded if the revenue requirement is met.
THANK YOU!

THANK YOU FOR CHOOSING THE AMERICA’S CENTER COMPLEX IN ST. LOUIS, MISSOURI TO HOST YOUR EVENT! LEVY CONVENTION CENTERS IS EXCITED TO PARTNER WITH YOU TO CREATE A MEMORABLE FOOD AND BEVERAGE EXPERIENCE FOR YOU AND YOUR GUESTS. WE LOOK FORWARD TO MEETING AND EXCEEDING YOUR EXPECTATIONS THROUGHOUT THE PLANNING PROCESS AND YOUR EVENT.

PLEASE DON’T HESITATE TO INQUIRE WITH YOUR CATERING SALES MANAGER IF WE CAN BE OF ADDITIONAL ASSISTANCE FOR CUSTOM OR UNIQUE ITEMS NOT FOUND WITHIN OUR MENU. HAPPY PLANNING!