



# WETCOME!

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!



"You learn a lot about someone when you share a meal together."

-MATT WALBAUM, CIRCA 2021

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, CAFÉ 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.

Phatt Walbaum Executive Chef





## The Signature St. Louis Experience

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

#### BREAKFAST SANDWICHES

#### BREAKFAST EGGS

#### BREAKFAST MEATS

#### STARCHES

SMOKED BACON WITH CHEDDAR CHEESE AND SCRAMBLED EGGS ON A BUTTERY CROISSANT

HICKORY-SMOKED HAM, SWISS CHEESE, AND EGG ON A MINI BRIOCHE 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

EGG WHITE, SPINACH, ROASTED PEPPER FRITTATA V, GF, NF

MORNING EGG SCRAMBLE WITH CHEDDAR CHEESE AND CHIVES V, GF, NF

BAKED EGG CASSEROLE WITH BACON, SPINACH, AND JACK CHEESE GF, NF

BREAKFAST BACON GF, DF, NF

TURKEY SAUSAGE GF, DF, NF

COUNTRY SAUSAGE LINKS GF, DF, NF

SLICED SUGAR CURED HAM GF, DF, NF

> TURKEY BACON GF, DF, NF

**BREAKFAST POTATOES** Veg, GF, DF, NF

SHREDDED HASH BROWNS

Veg, GF, DF, NF

SWEET POTATO HASH - BELL PEPPERS AND ONIONS

Veg, GF, DF, NF



NF = Nut-Free

Continental Combinations

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

BREAKFAST #1

BREAKFAST #2

BREAKFAST #3

FRUIT SALAD WITH MIXED BERRIES. FRESH BAKED BREAKFAST BREADS, AND ASSORTED DANISH. SERVED WITH SWEET BUTTER AND FRUIT PRESERVES.

GRANOLA WITH DRIED FRUITS AND YOGURT. OATMEAL WITH RAISINS, BROWN SUGAR, AND CINNAMON. CHEF'S SELECTION OF BAKERY FRESH MUFFIN WITH SWEET BUTTER AND FRUIT PRESERVES.

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 Greakfasts

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.

FARM FRESH SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, AND BREAKFAST POTATOES

GF, NF

EGG WHITE FRITTATA - FETA CHEESE & SPINACH, BREAKFAST POTATOES, AND TOMATO COULIS

V, GF, NF

BRIOCHE FRENCH TOAST - SEASONAL BERRY COMPOTE, BACON, AND MAPLE SYRUP SMOKED HAM AND SPINACH QUICHE JACK CHEESE & MUSHROOMS AND
BREAKFAST POTATOES

GF, NF



NF = Nut-Free

#### BELGIAN WAFFLES

GRIDDLED PANCAKES

YOGURT

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

HOT GRIDDLED BUTTERMILK PANCAKES SERVED WITH BERRY COMPOTE, WHIPPED CREAM, WARM MAPLE SYRUP, WHIPPED SWEET BUTTER, CHOCOLATE CHIPS, CANDIED PECANS, AND POWDERED SUGAR

V

#### A LA CARTE

ORDERED PER DOZEN

ASSORTED BAGELS V. NF

ASSORTED MUFFINS

V. NF

ASSORTED DANISHES

ASSORTED BREAKFAST BREADS V. NF

ASSORTED STICKY BUNS

ASSORTED CROISSANTS

V. NF

INDIVIDUAL FRUIT FLAVORED YOGURTS

V, GF, NF

### AGELS OATMEAL BAR

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

V, GF

#### CEREAL

ACCOMPANIED BY YOUR CHOICE OF WHOLE, SKIM, OR 2% MILK





NF = Nut-Free

Greak Mhenu

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

#### CRUNCHY KETTLE CHIPS

#### CREATE YOUR OWN ENERGY MIX

#### JUMBO PRETZELS

#### HUMMUS TRIO

WITH FRENCH ONION DIP AND BLEU
CHEESE DIP
V. GF. NF

DRIED APRICOTS, RAISINS, ROASTED PEANUTS, CHOCOLATE CHIPS, DRIED CHERRIES, ROASTED ALMONDS, DRIED CRANBERRIES, & GRANOLA V, GF

SERVED WARM WITH
CHIPOTLE MUSTARD, SPICY
MUSTARD, AND YELLOW
MUSTARD

TRADITIONAL CHICKPEA, WHITE BEAN, AND ROASTED PEPPER HUMMUS WITH CRUDITE Veg, GF, DF

#### FRESH BAKED BROWNIES

#### GOOEY BUTTER BAR TRIO

COOKIE SAMPLER

CUPCAKE BAR

TRIPLE CHOCOLATE CHUNK BROWNIES MADE FRESH!

RASPBERRY, CHOCOLATE, AND VANILLA

ASSORTMENT OF FRESH
BAKED COOKIES
V

A VARIETY OF FLAVORS INCLUDING CHOCOLATE, VANILLA, AND RED VELVET





MARKET
WHOLE FRUIT

Veg, GF, DF, NF

INDIVIDUAL CHIPS OR PRETZELS

INDIVIDUAL TRAIL MIX

GRANOLA BARS

APPLES, BANANAS, AND CHEF'S SELECTIONS OF FRESH SEASONAL PICKS

FRESH FRUIT AND BERRY SALAD

Veg, GF, DF, NF

ENERGY BARS FRUIT YOGURT V, GF HOUSE-MADE GRANOLA BARS

BULK PARTY
SNACK MIX

APPROX. 14 SERVINGS PER POUND

BULK SNACK PRETZELS

APPROX. 16 SERVINGS PER POUND



### Chef's Best Box Lunches

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

GF

GRILLED CHICKEN CAESAR SALAD WITH GARLIC CROUTONS & SHAVED PARMESAN

SMOKED TURKEY COBB SALAD WITH HONEY
DIJON DRESSING

GF

HILL CHOP SALAD - ARTICHOKES,
KALAMATA OLIVES, GRAPE TOMATOES,
ROASTED RED PEPPERS, AND RED WINE
VINAIGRETTE
Veg, GF, DF, NF

#### SIDES

WHOLE FRUIT Veg, GF, DF, NF

PASTA SALAD V, DF

RED POTATO SALAD V, GF, NF

BAG OF KETTLE-STYLE CHIPS Veg, GF, DF

BAKED POTATO CHIPS V, GF

BROWNIE

FRESH BAKED COOKIES

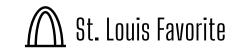
#### SOUP ADD-ONS

**ROASTED TOMATO BASIL** *Veg, GF, DF, NF* 

HEARTY CHICKEN NOODLE

WILD MUSHROOM V. GF





NF = Nut-Free

Plated Lunches

Preset Water and Iced Tea Included

CHOICE OF ONE SALAD, ONE ENTRÉE, AND ONE DESSERT

#### SALADS

THILL CHOP SALAD - ARTICHOKES, KALAMATA OLIVES, GRAPE TOMATOES, & ROASTED RED PEPPERS WITH RED WINE VINAIGRETTE

Veg, GF, DF, NF

FIELD GREENS - GRAPE TOMATOES, RED ONION, & CUCUMBERS WITH BALSAMIC VINAIGRETTE

Veg, GF, DF, NF

CAESAR SALAD - CRISP ROMAINE, PARMESAN, & GARLIC CROUTONS WITH CLASSIC CAESAR DRESSING

NF

STL SALAD - BABY FIELD GREENS, MANDARIN ORANGES, SLICED RADISH, & SHAVED RED ONIONS WITH POPPY SEED DRESSING

Veg, GF, DF, NF

CAPRESE SALAD - CHERRY TOMATO, MOZZARELLA, & WILD BABY ARUGULA WITH BALSAMIC VINAIGRETTE

V, GF, NF

SPINACH SALAD - BLACKBERRIES, GOAT CHEESE, & TOASTED WALNUTS WITH BALSAMIC VINAIGRETTE

Veg, GF, DF

### CONVENTION CENTERS

### ENTRÉES

HERB SEARED CHICKEN BREAST - TRUFFLE PARSNIP PUREE, ROASTED YUKON GOLD POTATO, RED WINE DEMI-GLACE

GF, NF

BALSAMIC GRILLED CHICKEN BREAST - PESTO ROASTED RED POTATOES, TOMATO CAPER RELISH

GF

PAN ROASTED BREAST OF CHICKEN - LOCAL CORN, BABY TOMATO AND FINGERLING POTATOES, CHARDONEL SAUCE

GF, NF

M GRILLED PORK CHOP - ROOT VEGETABLE HASH, TARRAGON MUSTARD CREAM SAUCE

GF, NF

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Plated Lunches

Preset Water and Iced Tea Included

CHOICE OF ONE SALAD, ONE ENTRÉE, AND ONE DESSERT

#### ENTRÉES, CONT.

BRAISED BEEF SHORT RIBS - ROASTED GARLIC MASHED POTATOES, LOCAL CORN, & BELL PEPPER RELISH GF, NF

PAN SEARED SALMON - WILD RICE PILAF, WHITE WINE CHIVE

BUTTER

GF, NF

GRILLED FLAT IRON STEAK - TRUFFLE WHITE CHEDDAR MACARONI AND CHEESE & DIJON SAUCE

NF

GRILLED PETITE FILET MIGNON - POTATO PURÉE & THREE-PEPPERCORN SAUCE

GF, NF

#### **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 - CHOCOLATE SAUCE & RASPBERRIES

LEMON POUND CAKE WITH STRAWBERRY COMPOTE

GOOEY BUTTER CAKE WITH SEASONAL BERRIES AND VANILLA CREAM







## unCheon (hef & Int Water and Iced Tea Station Included

#### **SMOKEHOUSE** SAMPLER

SMOKED TURKEY COBB SALAD - BUTTERMILK DRESSING GF. NF

LOADED MACARONI SALAD - SMOKED CHEDDAR, SCALLIONS, & HARD COOKED EGG V, NF

> SWEET AND SOUR COLESLAW Veg, GF, DF, NF

SMOKED BEEF BRISKET - OUR SIGNATURE BBQ SAUCE GF, DF, NF

> BARBECUED PULLED CHICKEN GF, DF, NF

BACON, ONION AND CHEDDAR SAUSAGES -MUSTARD BBQ GLAZE

GF, DF, NF

CORNBREAD MUFFINS, MINI ONION ROLLS, & MINI HOAGIES

> BLUEBERRY PEACH COBBLER -CINNAMON WHIPPED CREAM

#### STL PICNIC PACKAGE

RED POTATO SALAD V, GF, NF

COLESLAW - SWEET AND SOUR DRESSING Veg, GF, DF, NF

> ITALIAN PASTA SALAD V. NF

ITALIAN SAUSAGES - SWEET RED AND GREEN PEPPERS. ONIONS, & GIARDINERA GF, DF, NF

BACON, CHEDDAR, ONION SAUSAGES - SPICY MUSTARD GF, DF, NF

PICNIC FRIED CHICKEN

ITALIAN ROLLS & CORNBREAD MUFFINS FRESH BAKED COOKIES

#### GOURMET MARKET SANDWICH AND SALAD

FIELD GREENS SALAD - GRAPE TOMATOES, RED ONION, & CUCUMBER WITH AGED BALSAMIC VINAIGRETTE Veg, GF, DF, NF

> ROASTED RED POTATO SALAD V, GF, NF

> > CRISPY KETTLE CHIPS Veg, GF, DF

SOULARD MARKET SANDWICH - GRILLED PORTABELLA MUSHROOMS, ROASTED PEPPERS, ARUGULA, & HERB BOURSIN CHEESE ON A RUSTIC CIABATTA ROLL

SMOKED TURKEY "BLT" SANDWICH - TURKEY, SMOKED BACON AIOLI, TOMATOES, CRISPY ROMAINE ON WHEAT HOAGIE BUN

COUNTRY CHICKEN SALAD - SCALLIONS AMD LEMON AIOLI WITH ITALIAN ROLLS

CHEF'S SELECTION OF GOURMET DESSERT BARS



#### THE HILL

CAPRESE SALAD - FRESH MOZZARELLA, BASIL, & AGED BALSAMIC V, GF, NF

HILL CHOP SALAD - OREGANO DRESSING Veg, GF, DF, NF

TORTELLINI SALAD - CREAMY PESTO DRESSING

RAIN COW RANCH ROASTED PORCHETTA PARMESAN POLENTA, BLISTERED CHERRY TOMATOES

GF

CHICKEN PICCATA - LEMON, CAPERS, & WHITE WINE BUTTER SAUCE

BAKED PENNE PASTA - SALSICCIA, BASIL, MARINARA, & MOZZARELLA

PARMESAN AND ROSEMARY ROASTED POTATOES V, GF, NF

TIRAMISU AND CANNOLI

#### CREATE-A-SANDWICH

**KETTLE-STYLE CHIPS** *Veg, GF, DF, NF* 

SELECTED COLD SLICED MEATS - SHAVED ROASTED TURKEY, ROAST
BEEF, SMOKED HAM
GF. NF

ALL AMERICAN TUNA SALAD GF, NF

SEASONAL GRILLED VEGETABLES

Veg, GF, DF, NF

A SELECTION OF SLICED CHEESES - SWISS, PROVOLONE, & CHEDDAR V, GF, NF

TRADITIONAL CONDIMENTS- LEMON GARLIC HUMMUS, MAYONNAISE, MUSTARD, LETTUCE, TOMATO, RED ONION, & PICKLES V, GF, NF

A SELECTION OF FRESH BREADS AND ROLLS

TRIPLE CHOCOLATE FUDGE BROWNIES







Plated Dinners

Preset Water and Iced Tea Included

CHOICE OF ONE SALAD, ONE ENTRÉE, AND ONE DESSERT

#### SALADS

HILL CHOP SALAD - ARTICHOKES, KALAMATA OLIVES, GRAPE TOMATOES,

& ROASTED RED PEPPERS WITH RED WINE VINAIGRETTE

Veg, GF, DF, NF

FIELD GREENS - GRAPE TOMATOES, RED ONION, & CUCUMBERS WITH BALSAMIC VINAIGRETTE Veg, GF, DF, NF

CAESAR SALAD - CRISP ROMAINE, PARMESAN, & GARLIC CROUTONS WITH CLASSIC CAESAR DRESSING

STL SALAD - BABY FIELD GREENS, MANDARIN ORANGES, SLICED RADISH, & SHAVED RED ONIONS WITH POPPY SEED DRESSING Veg, GF, DF, NF

CAPRESE SALAD - CHERRY TOMATO, MOZZARELLA, & WILD BABY ARUGULA WITH BALSAMIC VINAIGRETTE

V, GF, NF

SPINACH SALAD - BLACKBERRIES, GOAT CHEESE, & TOASTED WALNUTS WITH BALSAMIC VINAIGRETTE

Veg, GF, DF

#### **ENTRÉES**

ROASTED CHICKEN BREAST WITH TRUFFLE PARSNIP PUREE, ROASTED YUKON GOLD POTATOES, RED WINE DEMI-GLACE

GF, DF, NF

BRUSCHETTA GRILLED CHICKEN BREAST, SMASHED RED POTATOES, BALSAMIC DEMI-GLACE

GF, DF, NF

SUN-DRIED TOMATO-CRUSTED BREAST OF CHICKEN WITH ROSEMARY ROASTED POTATOES AND CHARDONNAY BUTTER

GF, NF

LEMON HERB-CRUSTED SALMON WITH HORSERADISH MASHED POTATO AND NATURAL CITRUS JUS

NF

WOOD ROASTED BISTRO STEAK WITH WILD MUSHROOM RAGOUT; FIRE-ROASTED PEPPER SAUCE AND ROASTED GARLIC POLENTA

GF, NF

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GF = Gluten-Free

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DF = Dairy-Free

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Plated Dinners

Preset Water and Iced Tea Included

CHOICE OF ONE SALAD, ONE ENTRÉE, AND ONE DESSERT

#### ENTRÉES, CONT.

"SHORT RIB STYLE" BRAISED BLADE
STEAK WITH BLACKBERRY BORDELAISE
AND SWEET POTATO HASH
GF, DF, NF

GRILLED PETIT FILET, CHIVE POTATO PUREE, TRUFFLE VEAL REDUCTION GF, DF, NF

#### DUET ENTRÉES

GRILLED PETITE FILET, CARAMELIZED SHALLOT JUS AND PAN SEARED LEMON CHICKEN, TOMATO-BASIL RELISH. SERVED WITH ASPARAGUS, CABERNET REDUCTION, WHIPPED POTATOES GF, NF

DOUBLE COLORADO LAMP CHOPS AND GULF SHRIMP WITH BUTTERNUT SQUASH POLENTA AND HONEY- GLAZED BABY CARROTS GF, NF

HERB-CRUSTED TENDERLOIN OF BEEF AND SEA SCALLOPS WITH ROASTED YUKON POTATOES AND RED WINE SAUCE GF, NF

GRILLED PETITE FILET MIGNON, THREE-PEPPERCORN SAUCE AND SEARED SALMON WITH RISOTTO CAKE AND BRAISED SPINACH GF

#### **DESSERTS**

FRENCH CHOCOLATE MOUSSE CAKE WITH CHOCOLATE FUDGE SAUCE

RUSTIC APPLE TART WITH CINNAMON, WHIPPED CREAM, SALTED CARAMEL SAUCE

LEMON RASPBERRY TART WITH BERRY COULIS

FLOURLESS CHOCOLATE TORTE WITH RASPBERRY COULIS

V. GF

PINEAPPLE UPSIDE DOWN CAKE WITH MANGO SAUCE

V





Dinner Chef's Tables

Water and Iced Tea Station Included

#### THE SMOKEHOUSE

ROASTED CORN SALAD - VINE-RIPENED TOMATOES, ROASTED RED BELL PEPPER, & RED ONION WITH POBLANO VINAIGRETTE Veg, GF, DF, NF

GREEN SALAD - GRAPE TOMATOES, RED ONION, & CUCUMBERS WITH BUTTERMILK RANCH & RED WINE VINAIGRETTE (Veg) V, GF, DF, NF

PICKLED CUCUMBERS AND ONIONS Veg, GF, DF, NF

12 HOUR SMOKED BEEF BRISKET - BARBECUE BOURBON GLAZE, MUSTARD BARBECUE SAUCE

GF. DF. NF

SMOKED PULLED PORK GF, DF, NF

CREAMY COLESLAW V. GF. NF

MACARONI AND CHEESE V. NF

CHEDDAR AU GRATIN POTATOES

V. NF

HOUSE BAKED ROLLS AND CORN BREAD — BUTTER AND HONEY BUTTER  $V.\ NF$ 

BAKED APPLE TART - VANILLA WHIPPED CREAM

#### SOULARD MARKET

FARMER'S GREENS - RADISH, GRAPES, LOCAL BLEU CHEESE, PRALINE PECANS, HERB DRESSING

V. GF

MISSOURI CORN STEW - PICKLED PEPPERS Veg, GF, DF, NF

PAN SEARED SALMON- SWISS CHARD, ROASTED PEACHES, BUERRE BLANC GF, NF

ROASTED CHICKEN - PESTO ROASTED POTATOES, COQ AU VIN REDUCTION  $_{GF}$ 

BRAISED SHORT RIBS - ROOT VEGETABLE HASH, CHAMBOURCHION JUS GF, DF, NF

FARM STAND GREEN BEANS - HERBED TOMATOES

Veg, GF, DF, NF

PARMESAN ROASTED ZUCCHINI - FRESH THYME, ROSEMARY V, GF, NF

BOURBON BREAD PUDDING - CHERRY SALTED CARAMEL SAUCE



Water and Iced Tea Station Included

#### FARM STAND

ORGANIC FIELD GREENS SALAD - WHITE BALSAMIC VINAIGRETTE Veg, GF, DF, NF

> ROASTED GOLDEN BEET SALAD - GOAT CHEESE V, GF, NF

BARLEY CITRUS CORN SALAD - TARRAGON PESTO Veg, GF, DF

RAIN COW RANCH ROAST RACK OF PORK - BALSAMIC DIJON GLAZE GF, DF, NF

ROASTED FRENCH CHICKEN BREAST - CRACKED PEPPER AND NORTON DEMI-GLACE GF, DF, NF

WHITE BEAN CASSOULET - ORGANIC VEGETABLES AND FRESH THYME Veg, GF, DF, NF

SMASHED YAMS - WILD FLOWER HONEY, AND CINNAMON BUTTER V, GF, NF

FRUIT TARTS- CRÈME ANGLAISE

#### THE STEAKHOUSE

ICEBERG CHOP SALAD - GRAPE TOMATOES, RED ONIONS, & CRISP BACON WITH CREAMY BLEU CHEESE DRESSING GF, NF

CAESAR SALAD - CRISP ROMAINE, PARMESAN, & GARLIC CROUTONS WITH CREAMY PARMESAN DRESSING

> HERB ROASTED NEW YORK STRIP LOIN - MUSHROOM JUS WITH HORSERADISH CREAM GF, NF

ROASTED LEMON-GARLIC CHICKEN - NATURAL JUS GF, DF, NF

SEARED SALMON - BRAISED SPINACH AND LEEK CONFIT GF, DF, NF

SAUTÉED GREEN BEANS - ROASTED TOMATOES Veg, GF, DF, NF

LOADED MASHED POTATOES - BACON, CHEDDAR, AND GREEN ONIONS GF, NF

MINIATURE PETIT FOURS AND PANNA COTTA





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V = Vegetarian DF = Dairy-Free

NF = Nut-Free

SUMPTUOUS SATAYS SIGNATURE GRILLED FLATBREADS

STUFFED MUSHROOMS

GINGER CHICKEN - SWEET CHILI SAUCE

GF, DF, NF

CHICKEN, BASIL PESTO, MOZZARELLA CHEESE

FENNEL SAUSAGE AND GARLIC BREAD CRUMBS

SIZZLING SHORT RIB - THAI PEANUT SAUCE GF. DF

SHAVED PORK STEAK, PIMENTO CHEESE, BBQ GLAZE, ARUGULA

NF

SPINACH AND PARMESAN RISOTTO V, GF, NF

BASIL-GARLIC SHRIMP - LEMON AIOLI GF. DF

ITALIAN SAUSAGE, ROASTED RED PEPPER,PICKLED RED ONION, SHAVED PARMESAN NF

PORK STEAK AND SMOKED GOUDA GF, DF

SATAY SAMPLER

FLATBREAD SAMPLER

STUFFED MUSHROOM SAMPLER



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### CHILLED SHRIMP SHOOTERS

### BUILD YOUR OWN SLIDERS

SOUTH GRANDE TASTE

Includes Brioche Buns

CLASSIC FISHERMAN'S WHARF-STYLE - LEMON HORSERADISH COCKTAIL SAUCE GF. DF. NF TAVERN STYLE CLASSIC - AMERICAN CHEESE,
SECRET SAUCE
GF. NF

CRAB RANGOON - SWEET CHILI SAUCE

BAYOU-BLACKENED - REMOULADE SAUCE GF. NF

FIREHOUSE BURGER - CHEDDAR, SPICY BARBECUE
SAUCE
GF. NF

SPRING ROLLS - GINGER SOY SAUCE V, NF

PESTO-MARINATED - LEMON AIOLI

GOURMET BURGER - TRUFFLE AIOLI, GRUYERE
CHEESE
GF, NF

PORK POTSTICKERS - PONZU SAUCE DF, NF

SHRIMP SHOOTER SAMPLER

SOUTH GRANDE SAMPLER

SLIDER SAMPLER



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### HILL ITALIAN CLASSICS

QUESADILLAS

HAND-CRAFTED MINI SLIDERS

On Brioche Buns

TOASTED RAVIOLI - BASIL MARINARA

HOUSE SMOKED BRISKET AND CHEDDAR CHEESE AVOCADO CREMA
NF

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

ANTIPASTO SKEWERS - AGED BALSAMIC V. GF. NF

ANCHO CHICKEN AND JACK CHEESE - SALSA VERDE

BREADED CHICKEN PARMESAN - MARINARA AND FRESH MOZZARELLA

CANNELONI BITES - PESTO CREAM SAUCE

BABY SPINACH AND MUSHROOM - PICO DE GALLO

V. NF

PORTABELLA MUSHROOM - ROASTED RED
PEPPERS
V. DF, NF

HILL SAMPLER

QUESADILLA SAMPLER

SLIDER SAMPLER





ST. LOUIS
SAUSAGE TABLE

ARTISAN CHEESE BOARD NACHO AND SALSA BAR

NATURALLY-RAISED FARM TO TABLE
SAUSAGES. FLAVORS INCLUDE APPLE,
BACON/ ONION/CHEDDAR, & SWISS/ITALIAN.
SERVED WITH GOURMET MUSTARDS, APPLE
SLAW, AND HOAGIE ROLLS

ARTISAN SELECTION OF LOCAL FARMSTEAD CHEESES. ACCOMPANIED BY LOCAL HONEY, ARTISAN BREADS, AND CRACKERS

ZESTY BEEF CHILI, SPICY QUESO SAUCE, CRISPY CORN TORTILLA CHIPS, AND OUR HOUSE SALSA VERDE & SALSA ROJO. SERVED WITH SOUR CREAM AND JALAPEÑOS

#### FARMER'S MARKET TABLE

ANTIPASTI

CHEF'S SELECTION OF LOCAL CHEESES WITH LOCAL HONEY, CRACKERS, AND FARMER'S MARKET CRUDITÉS WITH A VARIETY OF DIPS. ACCOMPANIED BY FRESH-BAKED ARTISAN BREADS IMPORTED CURED MEATS, CHEESES, LOCAL SEASONAL VEGETABLES, & MARINATED OLIVES. SERVED WITH A VARIETY OF FLAT BREADS AND CROSTINI





NF = Nut-Free

#### GARDEN FRESH VEGETABLE BASKET

V, GF

FRESHEST MARKET VEGETABLES. SERVED

WITH BUTTERMILK RANCH DIP AND HUMMUS

CHEF'S COLORFUL SELECTION OF THE

#### ST. LOUIS ORIGINAL TOASTED RAVIOLI

BREADED MEAT FILLED RAVIOLI, FRIED TO A GOLDEN BROWN AND SERVED WITH ROASTED GARLIC MARINARA

#### RAW BAR

MINIMUM 100 PIECES

A SELECTION OF THE FRESHEST AVAILABLE CHILLED SEAFOOD. SERVED WITH ARTISAN CRACKERS, HORSERADISH COCKTAIL SAUCE, LEMON AIOLI, REMOULADE SAUCE, AND SPECIALTY HOT SAUCES

JUMBO SHRIMP | OYSTERS | CRAB

#### SMOKED SALMON

A GREAT ADDITION TO THE RAW BAR! PASTRAMI-SMOKED SALMON SERVED WITH CLASSIC GARNISHES, SLICED PUMPERNICKEL, AND CRÈME FRAÎCHE





### GOURMET FLATBREAD SOUARES

M

MAC-N-CHEESE

MADNESS TABLE

#### BYO BRUSCHETTA D'ITALIA

V, NF

TWO OPEN-FACED GRILLED FLATBREAD SELECTIONS,
SERVED COLD, INCLUDE:
GOURMET CAPRESE WITH FRESH MOZZARELLA,
TOMATOES, KALAMATA OLIVES, FRESH BASIL,
& AGED BALSAMIC

V

ANTIPASTI WITH GENOA SALAMI, MORTADELLA, PROSCIUTTO, ROASTED PEPPERS, & PARMESAN

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 - BBO POTATO CHIP CRUST

V

TOMATO BASIL WITH PARMESAN AND EXTRA VIRGIN OLIVE OIL, KALAMATA OLIVES TAPENADE WITH CHÈVRE CHEESE, ROASTED WILD MUSHROOM WITH GORGONZOLA CHEESE, & CARAMELIZED ONION WITH PARMESAN CHEESE. SERVED WITH GARLIC CROSTINI

#### THE HILL SAMPLER

NF

TOASTED RAVIOLI - TOMATO BASIL MARINARA
MINI ITALIAN SAUSAGES - HOAGIE BUNS,
SHREDDED MOZZARELLA
ITALIAN BEEF MEATBALL - MARINARA SAUCE

SUSHI

GF

MINIMUM 100 PIECES

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, GINGER SOY SAUCE, & SPICY MAYO





NF = Nut-Free

Carving Stations

Culinarian Required\*

### SPIT-ROASTED TURKEY BREAST

GF. DF. NF

SUGAR-CURED SPIRAL HAM

GF, DF, NF

SERVED WITH DRIED CRANBERRY CHUTNEY, HERB AÏOLI, AND ARTISAN ROLLS

SERVED WITH CHIVE AIOLI, GRAIN MUSTARD, COUNTRY BISCUIT, AND ARTISAN ROLLS

# WHOLE ROAST BEEF TENDERLOIN GF, DF, NF

SERVED WITH PEPPERCORN SAUCE, HORSERADISH CREAM, AND ARTISAN ROLLS GARLIC ROASTED PRIME RIB

GF, DF, NF

SERVED WITH ONION JAM, GRAIN
MUSTARD, CREAMY HORSERADISH SAUCE,
AND ARTISAN ROLLS

### HERB CRUSTED MISSOURI PORK LOIN

GF, DF, NF

SERVED WITH OUR LEVY SIGNATURE BBQ SAUCE, CRISPY ONION STRAWS, AND MINI BRIOCHE ROLLS







COOKIE SAMPLER

ASSORTMENT OF FRESH BAKED COOKIES

,

CUPCAKE BAR

V

A VARIETY OF FLAVORS INCLUDING, RED VELVET, CARROT, DOUBLE CHOCOLATE, AND VANILLA BEAN TRIPLE CHOCOLATE CHUNK BROWNIES MADE FRESH!

FRESH BAKED BROWNIES

BROWNIE SUNDAE BAR

V

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

V

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

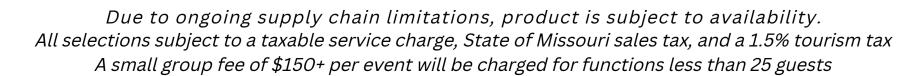
COUNTRY-STYLE FRUIT COBBLERS

V

FRESH BAKED BLUEBERRY COBBLER WITH OATMEAL CRUST AND PEACH COBBLER WITH CINNAMON ALMOND TOPPING.
SERVED WARM WITH VANILLA WHIPPED CREAM.

WITH VANILLA ICE CREAM V, GF, NF











a la Carte

Billed On Consumption

REGULAR AND DECAFFEINATED COFFEE\*

Includes cups, lids, creamers, & sweeteners

HOT WATER
WITH ASSORTED TEA BAGS\*

Includes cups, lids, lemons, and sweeteners

5 GALLON WATER BUBBLER

Dispenser Included

ICED TEA, LEMONADE, OR CITRUS PUNCH

FRUIT-INFUSED WATERS

SOFT DRINKS

RC Cola, Diet Rite, 7UP, Dr. Pepper, & Diet Dr. Pepper

**BOTTLED WATER** 

ASSORTED BOTTLED BREAKFAST JUICES

SPARKLING WATER

BAG OF ICE - 20 POUNDS

\*10-12 servings per gallon

Specialty

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

FITZ'S ROOT BEER 🗥

FITZ'S CREAM SODA

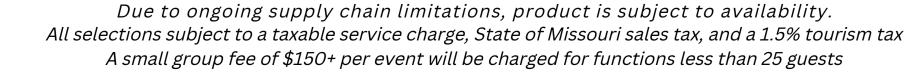
HOT CHOCOLATE BAR

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

FRESH LEMONADE BAR

FRESH LEMONADE MIXED WITH YOUR FAVORITE FLAVORS OF STRAWBERRY, WATERMELON, AND LEMON-BASIL







Greakfast Geverages

Two Hour Service Time Minimum 25 guests

#### SIGNATURE COFFEE TABLE

#### ICED COFFEE TABLE

GOURMET COFFEE AND A SELECTION OF TEAS WITH FLAVORED SYRUPS, HONEY, WHIPPED CREAM, SUGAR SWIRL STICKS, ASSORTED SWEETENERS, AND CHOCOLATE & HAZELNUT SYRUPS

CHILLED COFFEE WITH CHOCOLATE AND HAZELNUT SYRUPS, HALF AND HALF, ASSORTED SWEETENERS, COCOA POWDER, AND CINNAMON

AGUAS FRESCAS FRESH BREWED ICED TEA BAR

ORANGE, STRAWBERRY-BASIL, AND WATERMELON AGUAS FRESCAS SERVED WITH FRESH FRUIT

ASSORTED GREEN AND FRUIT-FLAVORED
TEAS SERVED WITH FRESH CUT LEMONS
AND SIMPLE SYRUP







#### COCKTAILS

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

#### WINE

CANYON ROAD MERLOT, CABERNET, CHARDONNAY, SAUVIGNON BLANC, & MOSCATO

#### 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

> DOMESTIC BEER BUDWEISER, BUD LIGHT, & MILLER LITE



#### COCKTAILS

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

#### WINE

WOODBRIDGE MERLOT, CABERNET, CHARDONNAY, SAUVIGNON BLANC, & MOSCATO

#### 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

> DOMESTIC BEER BUDWEISER, BUD LIGHT, & MILLER LITE



Ear Package Service\*

Priced per person

PREMIUM, DELUXE, AND BEER/WINE PACKAGES AVAILABLE

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

Oraft Options\*

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

DOMESTIC KEG

CRAFT KEG

Approx. 165 servings

Approx. 165 servings



Specially Bars\*

Two Hour Service Time Minimum 25 guests

#### BLOODY MARY BAR

#### BOURBON THREE WAYS

#### MOJITO BAR

TITO'S VODKA, ZESTY BLOODY MARY MIX, AND A SMORGASBORD OF GARNISHES INCLUDING CELERY, PEPPERONCINI, CHEESES, SAUSAGES, AND A VARIETY OF SPECIAL SAUCES

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

AROMATIC BACARDI RUM, FRESH MINT, ZESTY LIME, AND CANE SUGAR MIXED TO MAKE A CARIBBEAN DELIGHT!

### BUBBLES & BERRIES MIMOSA BAR

COFFEE & DONUTS

CHAMPAGNE WITH YOUR CHOICE OR ORANGE JUICE OR PINEAPPLE JUICE. TOPPED WITH AN ASSORTMENT OF FRESH BERRIES

KAHLÚA, COINTREAU, AND BAILEY'S ORIGINAL IRISH CREAM WITH ESPRESSO AND WHIPPED CREAM. SERVED WITH A MINI-DONUT!





### 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'S FIRST MOVE-IN DAY.

-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

-PLEASE COORDINATE F&B DISTRIBUTION AREAS WITH YOUR CATERING SALES MANAGER, & ALLOW DISTRIBUTION SPACE TO BE PLACED NEAR FUNCTIONS.

-A LIMITED INVENTORY OF SMALL APPLIANCES ARE AVAILABLE WITH A 200.00 REFUNDABLE DEPOSIT. EXAMPLES INCLUDE TOASTERS, TABLETOP

REFRIGERATORS, & KEURIG COFFEE MACHINES.

#### **SERVICE**

-PLEASE NOTE THAT ALL FOOD, BEVERAGE AND RELATED ITEMS ARE SUBJECT TO A 22% SERVICE CHARGE (5.5% IS RETAINED BY LEVY AND 16.5% IS DISTRIBUTED TO SERVICE EMPLOYEES) PLUS APPLICABLE SALES TAX. THE 5.5% PORTION OF THE SERVICE CHARGE IS NOT A TIP OR GRATUITY AND IS NOT DISTRIBUTED TO SERVICE EMPLOYEES. ADDITIONAL PAYMENT FOR TIPS OR GRATUITY FOR SERVICE, IF ANY, IS VOLUNTARY AND AT YOUR DISCRETION

-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 MAY REQUIRE A MINIMUM IN RETAIL SALES PER STAND, PER DAY. MINIMUM MUST BE PAID IN ADVANCE, BUT WILL BE REFUNDED IF
THE REVENUE REQUIREMENT IS MET.



# THAML GOU!

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!

