creative

Le MERIDIEN

LE MÉRIDIEN ST LOUIS CLAYTON

7730 Bonhomme Avenue St. Louis, M0 63105 T +1 314 863 0400 F +1 314 863 8513 lemeridienclayton.com CATERING MENU

BREAKFAST TABLES

CONTINENTAL BREAKFAST / \$27.00 ੈ 🎻 🔪

Assorted Bottled Juices

Freshly Baked Assorted Muffins and French Pastries Mini Bagels with Whipped Cream Cheese

Individual Boxed Cereals with 2% and Non-Fat Milk

Individual Greek Yogurt

Hand Selected Whole Fruit

Sliced Seasonal Fruit and Berries

EUROPEAN BREAKFAST DISPLAY / \$33.00



Assorted Bottled Juices

Freshly Baked Assorted Muffins and French Pastries Smoked Fish with Traditional Accoutrements and Mini Bagels

Quiche de Jour

Muesli Mason Jars

Hard Boiled Farm Eggs

Volpi Charcuterie

THE MIDWESTERN / \$39.00 1 7



Choice of Two Bottled Juices Orange, Grapefruit or Apple

Freshly Baked Assorted Muffins and French Pastries

Brioche French Toast

Seasonal Sliced Fruit and Berries

Applewood Smoked Bacon

Breakfast Sausage Link

Farm Fresh Scrambled Eggs

Lyonnaise Breakfast Potatoes

PLATED BREAKFAST

PAIN PERDU / \$22.00

Brioche French Toast, illy's Espresso Crème Anglaise, Ripe Berries, Sugarman Maple Syrup

PORK BELLY BENNY / \$26.00



Maple Glazed Pork Belly, Wilted Spinach, Soft-Poached Buttonwood Farm Eggs, Sauce Choron, Bacon Chive Streusel

PO VALLEY BREAKFAST / \$28.00





Farm Fresh Scrambled Eggs, Prosciutto, Glazed Asparagus, Parmesan Fonduta, Idaho Breakfast

ENHANCEMENTS

STEEL CUT OATMEAL STATION / \$8.00



Dried Fruits, Fresh Berries, Assorted Seeds & Nuts

FRENCH CREPE STATION / \$10.00

Nutella, Fresh Berries, Chantilly Cream, Chocolate Chips, Sliced Bananas, Brown Sugar, Maple Butter

OMELETTE STATION / \$14.00 1 FF &



Traditional Eggs, Egg Whites, Eggbeaters Toppings- Honey Ham, Applewood Smoked Bacon, Breakfast Sausage, Smoked Salmon, Bell Peppers, Roasted Mushrooms, Spinach, Asparagus, Goat Cheese, Cheddar Cheese, Gruyere Cheese

PLATED BRUNCH

PLATED BRUNCH / \$42.00 per quest

Appetizer - Choice of One

San Marzano Tomato Bisque, Brioche Grilled Cheese Croutons, Basil Oil

Shaved Kale & Radicchio Salad, Candied P Pistachios, Marcoot Alpine Cheese, Shaved Red Onion, Roasted Pear-Rosemary Vinaigrette

Entrée - Choice of One

All entrees served with choice of lyonnaise potatoes or seasonal fruit

Maple Glazed Pork Belly Benedict, Soft 1 Poached Buttonwood Farm Eggs, Wilted Spinach, Sauce Choron Cacon-Chive Crumble

French Toast Brochettes, Lil' Man Maple Syrup, illy's Espresso Crème Anglaise

Smoked Salmon Avocado Tartine, Whipped Cream Cheese, Baby Heirloom Tomatoes, Everything Spice, Crispy Capers & Dill

Simple Breakfast, Scramble Eggs, 🌢 📻 Breakfast Sausage Links



Dessert - Choice of One

Chocolate Pot de Crème, Chantilly Crème, Cookie Crumble

Baetje Farms Goat Cheese Mousse, Strawberry Compote, Graham Cracker Streusel, Torn Mint

BREAKFAST TABLES, BREAKFAST AND BRUNCH PLATED

Priced per person. All items include freshly brewed regular and decaffeinated illy coffee & assorted hot tea. Based on 60 minutes of continuous service.

All menu items and packages will be served socially distanced according to the St. Louis County Health Department guidelines as of 11.20.20. All buffets, stations, and displays will be altered to be served in individual portions.

French Crepe Station and Omelette Station require a chef attendant.

Enhancements require the purchase of a breakfast table, a plated breakfast, or a plated brunch.

Each station requires an attendant for every 75 guests, \$150.00 per attendant.

BRFAKS

BUILD YOUR OWN / \$15.00 ੈ 🏈 🔪



Assorted Individual Bags of Potato Chips

Popcorn

Proten Cups

Mixed Nuts

Soft Pretzels with Honey Mustard

Seasonal Vegetables with Assorted Dips

Gooey Butter Cake

Assorted Candy Bars

Assorted Cookies

Chocolate Fudge Brownies

HEALTHY PICK ME UP / \$16.00 ■



Seasonal Vegetables with Assorted Dips

Fresh Fruit Skewers

Protein Cups

SNACKIES / \$19.00 A ***



Fresh Fruit Cups

Vegetable Crudite with Chili Lemon Yogurt

Granola Bars

Mixed Nuts

Assorted Candy Bars

Assorted Pepsi Sodas, Sparkling & Bottled Water

COFFEE & DOUGHNUTS / \$22.00



illy Coffee Regular and Decaffeinated

Assorted Flavored Syrups

Local Doughnut Assortment

Chocolate Covered Espresso Beans

Almond Biscotti

Chocolate Pot de Crème

Butterscotch Blondies

A I A CARTE

A LA CARTE ADDITIONS BY THE DOZEN

Bagels with Cream Cheese / \$43.00

Individual Seasonal Fruit Cups / \$58.00

House Baked Muffins / \$36.00

Assorted French Pastries / \$32.00

Granola Bars / \$26.00

Assorted Cookies / \$36.00

Fudge Brownies / \$36.00

A LA CARTE ADDITIONS ON CONSUMPTION

Potato Chips & Popcorn / \$4.00



Assorted Candies & Candy Bars / \$4.00



Protein Cups / \$8.00

Beef Jerky / \$6.00

Assorted Nuts & Trail Mix / \$5.00



Gallon of illy Coffee, Regular or Decaffeinated / \$79.00 per gallon

Iced Tea / \$74.00 per gallon

Assorted Pepsi Products / \$5.00

Bottled Water / \$5.00

Sparkling Water / \$5.00

Bottles of Juice & Iced Tea / \$5.00

Energy Drinks / \$6.00

Gallon of Hot Water with Assorted Teas and Classic Accoutrements / \$74.00 per gallon

INSPIRATION UNLOCKED

1904 WORLD'S FAIR

Fun popular food items were first introduced at the fair including hamburger, hot dogs, cotton candy Treat your attendees to a whimsical break in their day

Call your salesperson for further information.

ANTIPASTI ON THE HILL

Our take of the historic tight-knit neighborhood and feast on the flavors of Italy right here at home. Highlighting sparkling sodas and charcuterie

Call your salesperson for further information.

PICNIC IN FOREST PARK

Our reinterpreted version of an afternoon picnic in the "Heart of our City'

Call your salesperson for further information.

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CONTAINS DAIRY

HALAL حلال

CONTAINS NUTS

CONTAINS SHELLFISH

MADE WITH SOY

CONTAINS PORK

VEGAN

VEGETARIAN

CONTAINS CHILI PEPPERS

LUNCH TABLES

DELI LUNCH TABLE / \$36.00

SALADS

Mayfair Salad, Jarlsberg Swiss, Volpi 📂 🔌 Genoa Salami, Sourdough Croutons, Julienned Romaine, Mayfair Dressing

Pesto Orzo Salad, Bocconcini, Cherry 🛭 🌢 Tomatoes, Pinenuts

French Potato Salad, Baby Red Potatoes, Pickled Peppers, Parsley, Dijon Vinaigrette

SANDWICHES- Choice of Three

Pastrami Salmon "Reuben" Whipped Caper Cream Cheese, Arugula on Marble Rye

Italian Club Salami, Capicola, Ham, Provolone, 🧺 Olive Tapenade, Arugula Nduja Aioli, Soft

Shaved Prime Rib Horseradish Crème, Cheddar, 💵 Shaved Red Onion, Watercress, Soft Roll

Turkey BLT Wrap Applewood Smoked Bacon, Roma Tomato, Shredded Romaine, Black Pepper Aioli, Spinach Tortilla

Vandouvan Chicken Salad Golden Raisins, Dill, Slivered Almonds, Croissant

Caprese Sandwich Beef Steak Tomato, Fior di Latte, Pesto, Ciabatta

Grilled Vegetable Wrap Grilled Seasonal 🔪 🕍 Vegetables, Hummus, Spinach, Lettuce Wrap

ACCOMPANIMENTS A 🖛 🐧

Assorted Bagged Potato Chips Freshly Baked Cookies Chocolate Fudge Brownies

ST. LOUIS BBQ TABLE / \$44.00



St. Louis Style Pork Ribs Smoked Brisket

Ritz Cracker Crusted Provel Macaroni an Cheese

Green Bean & Corn Succotash

Pork Belly Baked Beans

Mixed Greens with Simple Vinaigrette

Cheddar Biscuits

Peach Cobbler

SOULARD MARDI GRAS / \$44.00 1 FF 1



Caiun Chicken Penne

Louisiana Sunburst Salad

Creole Tomato Bisque

Cheddar Biscuits

LUNCH ON THE HILL / \$43.00



Black Garlic Meatballs in Sunday Sauce over Mascarpone Polenta

Cheese Tortellini with Cacio e Pepe Sauce Roasted Broccolini with Caper Agrodolce

Toasted Ravioli with Pomodoro

Italian Chop Salad

Roasted Garlic Bread

Chocolate Budino

Shrimp & Andouille Jambalaya

South City Meatloaf over Cheddar Grits

King Cake with Chantilly Cream

LUNCH TABLES

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LUNCH PLATED

PLATED LUNCH / \$36.00

Salads- Choice of One

Mayfair Salad, Jarlsberg Swiss Cheese, Volpi Genoa Salami, Sourdough Croutons, Julienned Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries, Milslivered Almonds, Baetje Farms Chevre, White Balsamic Vinaigrette

Caesar Salad, Sourdough Croutons, Parmesan, Soft-Cooked Egg, Espelette Pepper

Entrees - Choice of One

Blacked Scottish Salmon, Roasted Brussels Sprouts, Rice Pirlou

Roasted Airline Chicken, Poultry Jus, Smashed Red Potatoes, Asparagus

Petite Filet, Bordelaise, Celery Root Puree, Caramelized Onion

Roasted Forest Mushrooms, Goat Cheese Grits, Toasted Pecans, Sherry Gastrigue

Dessert- Choice of One

Chocolate Pot de Crème, Chantilly Crème, Cookie Crumble

Baetje Farms Goat Cheese Mousse, Strawberry

Compote, Graham Cracker Streusel, Torn Mint

Le Scoop Gelato – Select One Chocolate, Vanilla or Strawberry

LUNCH BOXED

BOX LUNCH PACKAGE / \$47.00

Sandwiches- Choice of Three

Pastrami Salmon "Reuben" Whipped Caper Cream Cheese, Arugula on Marble Rye

Italian Club Salami, Capicola, Ham, Provolone, Olive Tapenade, Arugula Nduja Aioli, Soft Roll

Turkey BLT Wrap Applewood Smoked Bacon, Roma Tomato, Shredded Romaine, Black Pepper Aioli, Spinach Tortilla

Vandouvan Chicken Salad Golden Raisins, Dill, Slivered Almonds, Croissant

Caprese Sandwich Beef Steak Tomato, 🏻 🔽 Fior di Latte, Pesto, Ciabatta

Grilled Vegetable Wrap Grilled Seasonal Vegetables, Hummus, Spinach, Lettuce Wrap

Salad- Choice of One

Pesto Orzo Salad 🕶 🛮

French Potato Salad

Cucumber Tabouli Salad

Caesar Salad 💞

Fresh Whole Fruit

Chef's Selection

Snack - Choice of One

Potato Chips 6

Pretzels &

Granola Bar 🌈 🛍 Popcorn Terra Chips

<u>Dessert - Choice of One</u>

Macaron @

Fresh Baked Cookie

Fudge Brownie

LUNCH PLATED

Priced per person. Three courses include salad, entrée and dessert. Select one from each course. Served with baked artisan bread, whipped butter, freshly brewed regular and decaffeinated illy coffee, & assorted hot tea. A split entrée menu is possible if a pre-count of the number of each entrée is provide four days in advance. Entrée accompaniments must be the same for each entrée.

LUNCH BOXED

Each boxed lunch will include one sandwich, one salad, one piece of fruit, one dessert and one assorted Pepsi soda or bottled water

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HORS D'OEUVRES-COLD

COLD / \$6.00

Wild Onion Vichyssoise, Missouri Paddlefish Caviar, and Crème Fraiche

Deviled Egg, Dungeness Crab, Chicharrones, Espelette Pepper

Chilled Bavette Steak Tartine, French Onion Custard, Aged Gruvere, Watercress

Compressed Watermelon, Aged Salsamic, Crispy Ham

White Bean Bruschetta, Piperade, W Sprouts

Chilled Carrot Soup, Hawiian Ginger

Baetje Farms Goat Cheese Tartlet, Orange Tomato Jam, Basil

HORS D'OEUVRES-

HOT/ \$6.00

Candied Bacon, Maple Black Pepper Dijon

Wild Mushroom Arancini, Fontina, Truffle Aioli

Roasted Fingerling Potato, Hazelnut Romesco, Chive

Mini Royal with Cheese, Cheddar, Special Sauce, Gherkin, Brioche Roll

Chicken Albondigas, Labneh Sauce, Toasted Almonds

Chicken Thigh Brochette, Herb Marinade, Pistachio Tehina

Lamb Loin Brochette, Harissa, Mint

RECEPTION TABLES

SHELLFISH DISPLAY / \$23.00



Shirmp and, Stone Crab Claws (Based on 3 pieces per person) Beautifully Displyed on a Bed of Crushed Ice and

Cocktail Sauce, Lemon Aioli, Lemon Wedges

FRENCH BISTO TABLE / \$19.00 &

Selection of Charcuterie, Terrines, Marinated OlivesTerrines, Marinated OlivesCeleriac Remoulade, Lentils de Vinaigrete

Chickepea and Carrot Salad, Assorted Vegetable Pickles, Fromage Blanc, Artisanal French Breads

MEDITERRANEAN TABLE / \$17.00 1 PM



Hummus, Tabbouleh, Marinated Artichoke Hearts. Cherry Tomato & Bocconcini Caprese Skewers, Roasted Forest Mushrooms, Imported and Domestic Cheeses, Sweeti Drop Peppers, Oliveade, Grilled Marinated Zucchini

Lavosh, French Baquettes, Crispy Pita Chips

CARVING STATIONS

HERB MARINATED MAHI MAHI / \$19.00



GRILLED SCOTTISH SALMON / \$19.00 Sauce Gribiche

ROASTED TURKEY ROULADE / \$14.00 Poultry Gravy

HONEY GLAZED PIT HAM / \$15.00 6 Bourbon Maple Jus

SAINT LOUIS STYLE PORK RIBS / \$17.00 Honey Dijon Glace



PEPPERCORN CRUSTED PRIME RIB / \$22.00 Horseradish Crème



Carving Station Accompaniments - Choice of Two Pomme Frites, Smashed Red Potatoes with Leeks, Provel Macaroni & Cheese, Marcoot Cheddar Polenta, Braised Winter Greens, Roasted Broccolini, Green Bean Almandine

Hors d'oeuvres are priced individually. A 25-piece minimum of each order is required. Price listed is price per piece. Hors d'oeuvres can be butler passed or displayed.

RECEPTION TABLES

Priced per person. A minimum of 25 guest. Based 90 minutes of continuous service. RECEPTION ACTION TABLES

Priced per person. A minimum of 25 guest. Each station requires an attendant for every 75 guests, \$150.00 per attendant. Based 90 minutes.

CARVING STATIONS

Priceed per person. A minimum of 25 quests. Each station requires an attendant for every 75 quests, \$150.00 per attendant. Based on 90 minutes of continuous service. Served with artisanal bread, whipped butter and selection of two accompaniments

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. A 24% taxable service charge, a 10,238% taxable administrative fee and applicable sales tax will be added to food and beverage charges.

Le Méridien St. Louis Clayton 7730 Bonhomme Avenue St. Louis, M0 63105 314 863 0400 www.lemeridienclayton.com

RECEPTION ACTION **STATIONS**

SAINT LOUIS STYLE PIZZA STATION (Choice of Two) / \$20.00

Clam & Bacon Sofrito, Lemon, Basil Bechamel



Broccoli Cheddar Roasted Broccoli, Aged Cheddar Crème

Volpi Meat Lovers Geona Salami, Capicola, Sopressata, Tomato Sauce



Fennel Sausage Roasted Onion, Ricotta, Tomato Sauce



Ozark Forest Mushroom, Baetje Farms Goat 🌭 Cheese, Truffle Mascarpone Fondue

Duck Confit Brussels Sprout Petals, Red Currants, Parsnip Soubise

BLT Applewood Smoked Bacon, Roma Tomato, Shredded Romaine, Black Pepper-Lemon Aioli

PASTA STATION / \$21.00 🖾 ੈ



Pasta- Choice of Two Rigatoni, Cheese Tortellini, Cavatappi

Sauce- Choice of Two Pomodoro, Mascarpone Alfredo, Aglio e Olio

Toppings- Choice of Four Grilled Chicken, Bacon, Asparagus, Tomatoes, Roasted Mushrooms, Spinach, Roasted Peppers, Artichokes

Served with Brioche Rolls

Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Méridien.

LE SCOOP STATION / \$18.00

Selection of Three Seasonal Gelato and/or Sorbet Flavors

Topping to Include- Oreos, Nuts, Caramel Sauce, Cherries, Strawberries, Sprinkles Peanut Butter Cups, M&M's

PLATED DINNER

SOUPS

Butternut Squash Bisque, Beurre Noisette, Nutmeg Crème Fraiche



French Lentil Soup, Smoked Bacon,

French Lentil Soup, Smoked Bacon,



Leek Vichyssoise, Shoestring Potatoes, Herh Oil

SALADS

Mayfair Salad, Jarlsberg Swiss Cheese, Volpi Genoa Salami, Sourdough Croutons, Julienned Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries, Slivered 🛂 🛣 Almonds, Baetje Farms Chevre, White Balsamic Vinaigrette

Iceberg Wedge, Baby Tomatoes, Avocado, Scallion, Chopped Bacon, Blue Cheese Vinaigrette

Little Gem, Baby Tomatoes, Cece Beans, Shaved Red onion, Cucumber, Parmesan, Fine Herb Vinaigrette

Shaved Kale and Radicchio, Candied Pistachios, Dried Cherries, Shaved Red Onion, Marcoot Alpine Cheese, Roasted Pear-Rosemary Vinaigrette

Caesar Salad, Sourdough Croutons, Parmesan, Soft-Cooked Egg, Espelette Pepper

SEAFOOD ENTREES / \$56.00

Pan Roasted Scottish Salmon, Yuzu Beurre Blanc

Seared Pacific Halibut, Lobster Sauce Supreme



Maryland Style Crab Cake, Old Bay Aioli

POULTY ENTREES / \$56.00

Herb-Crusted Airline Chicken Breast, Dark Poultry

Crispy Duck Confit, Medjool Date Coulis

Half Roasted Cornish Game Hen, French Onion Gravy

MEAT ENTREES / \$58.00

Filet of Beef, Sauce Au Poivre \

Braised Beef Short Rib, Bourguignon, Red Wine Demi-Glace

Grilled Lamb Chops, Mint Pistou

Grilled Porkchop, Honeycrisp Apple Chutney

St. Louis Style Pork Ribs, Honey Dijon Glace ੈ 🌮 🔽

ENTRÉE ACCOMPANIMENTS

Lyonnaise Potatoes

Robuchon Pomme Puree



Marcoot Cheddar Polenta

Seasonal Risotto

Missouri Rice Pilaf

Vegetables a la Grecque

Green Bean Almandine

Mexican Street Corn

Braised Winter Greens

Roasted Broccolini

VEGETARIAN ENTREES / \$52.00

Mascarpone Polenta, Roasted Ozark Forest Mushrooms, Sherry Vincotto

Chili Rubbed Cauliflower Steak, Cucumber Raita

Seasonal Vegetable Risotto

DESSERTS

Chocolate Pot de Crème, Chantilly Cream, Cookie Crumble

Baetie Farms Goat Cheese Mousse, Graham Cracker Streusel, Strawberry Compote, Torn Mint

Brioche Bread Pudding, Macerated Blueberries, illy's Espresso Crème Anglaise

Passion Fruit Crème Brulee, Almond Biscotti

Priced per person. Three courses include soup or salad, entrée, choice of two entrée accompaniments and dessert. Select one from each course. Served with baked artisan bread, whipped butter, freshly brewed regular and decaffeinated illy coffee, & assorted hot tea. A split entrée menu is possible if a pre-count of the number of each entrée is provide four days in advance. Entrée accompaniments must be the same for each entrée.

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