

# MISSOURI ATHLETIC CLUB

## Downtown Clubhouse Catering



*Thank you for your interest in hosting an upcoming event at the Missouri Athletic Club. The Missouri Athletic Club's Downtown Clubhouse has experienced professionals to offer advice and help guide the planning for special events for 10 to 500 guests. A designated event planner will collaborate with the host to satisfy specific needs, personal tastes, and fine details. Suggested menus, ordering guidelines, and tips included in this packet will help with the initial stages of planning.*

### EVENT ROOM OPTIONS AND FEES

Each room at the Missouri Athletic Club's Downtown Clubhouse has its own characteristics and can be set up to the host's preference. Due to the high volume of requests and limited amount of space, the MAC requests that a food and beverage minimum is met. Service charges do not count towards the food and beverage minimum calculation. The banquet rooms can be used without ordering food or beverages; however, a room rental fee will be charged as follows:

Missouri Room | \$3,000

Eads Room | \$400

Art Lounge | \$1,000

Crystal Room | \$750

Empire Room | \$50

St. Louis Room | \$150

Chouteau Room | \$150

Lewis & Clark Room | \$150

Hall of Fame | \$150

Athletic Directors | \$50

Veteran's Room | \$100

Jefferson Room | \$50

Washington Room | \$50

Lincoln Room | \$50

Jack Murphy Board Room | \$75

Guests of the MAC are required to provide a member sponsor to host an event at the Club. All events must have a signed contract and credit card on file prior to the event date. Any delinquent and uncollectable balance for a sponsored event will become the responsibility of the member.

Signed catering event orders (CEOs) are required prior to the start of any function. If a signed CEO is not received prior to the event, the last order form sent to the client will be accepted as approved.



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# MISSOURI ATHLETIC CLUB

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## **GUARANTEED NUMBER OF GUESTS**

The host must provide a guaranteed number of guests attending three business days prior to the event. This number is not subject to reduction. If the actual number of guests exceeds the guaranteed number, the MAC will strive to accommodate everyone. However, the menu for the additional guests may differ from the original.

It is the host's responsibility to confirm the guarantee number of guests with the MAC.



## **MENU SELECTIONS AND REMOVAL OF FOOD**

The MAC requires pre-arranged menus for events with 15 or more guests. All menu selections must be finalized at least one week prior to the event. The MAC reserves the right to make any reasonable menu substitutions (at its sole discretion) for any last-minute requests or changes in food market limitations.

Due to health regulations and food safety concerns, only the MAC's catering staff can remove any unconsumed food after the event.

Cakes from other distributors are the only outside food items permitted on the premises of the MAC's West Clubhouse; however, a cake cutting fee of \$1.50 per guest will be charged on the final bill.



## **BAR SERVICES**

The MAC offers a variety of bar options including a host bar, cash bar, and a flat-rate bar. For cash bars set up within the banquet room, the MAC requires a bartender fee of \$125 if the revenue does not exceed \$250.



## **AUDIO VISUAL EQUIPMENT**

The MAC offers a variety of audio visual equipment, including but not limited to the following:

- Wireless handheld microphone | \$45
- Projector | \$100
- Flat screen television | \$85
- DVD player | \$50
- Flip chart and markers | \$15
- Whiteboard and markers | \$15
- Speaker phone | \$25
- Power cords | \$5

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# MISSOURI ATHLETIC CLUB

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## **LINENS**

The MAC's Downtown Clubhouse has an assortment of linen colors to use for your event. If the Downtown Clubhouse does not carry the linen color requested, the MAC can rent linens from an outside vendor for an additional charge. Please see the Catering Manager for current linen rental rates.



## **METHOD OF PAYMENT**

Billing can be made by a charge to a member account, check, or a credit card. All food and beverage items are subject to a 23% charge. This charge is not a tip or gratuity; however, a portion of this charge may be distributed to service employees.



## **CANCELLATIONS**

In the unfortunate occurrence of an event cancellation, please notify the MAC as soon as possible. Events canceled with less than 72 hours' notice will incur a cancellation fee of up to 100% of the event costs.



# BREAKFAST SELECTIONS

## ◆ MAC FAVORITE

Chef selection of seasonal fruit and berries  
Choice of Greek or flavored yogurt  
Danishes, muffins, croissants and bagels  
Jellies and cream cheese  
Orange juice, coffee, iced tea and water  
\$15

## HEALTHY START

Freshly squeezed orange and grapefruit juice  
Steel cut oatmeal with poached raisins, walnuts  
and brown sugar  
Greek yogurt bar with honey, dried fruits, house-made granola,  
nuts and berries  
House-made breakfast pastries  
Coffee, iced tea and water  
\$17

## ◆ GREAT DAYS START HERE

Breakfast sandwich \$9  
*Scrambled egg, turkey sausage patty, cheddar cheese on English muffin*  
Croissant sandwich \$9  
*Seared St. Louis Miller ham, scrambled egg, pepper jack cheese*  
Breakfast wrap \$9  
*Stuffed with scrambled eggs, country sausage, potatoes, peppers, onions  
and salsa*

## BREAKFAST IS SERVED

*All served breakfasts include a basket of seasonal breakfast  
breads and mini muffins (served at each table)*

The Mid-American \$12  
*Scrambled eggs, hashbrown potatoes  
Choice of applewood smoked bacon, link sausage or Miller ham*

Midwest Classic \$13  
*Poached eggs on Miller ham and spinach with shredded smoked cheddar  
Ranch-style potatoes with peppers and onions*

Protein Breakfast \$14  
*Grilled house blend burger on hashbrown potatoes  
Green chili sauce topped with chihuahua*

# BREAKFAST SELECTIONS

*Breakfast buffet options  
Minimum of 15 guests required for buffet service*

## **BREAKFAST EXPRESS**

◆  
Chef's selection of seasonal fruit and berries  
Choice of Greek or flavored yogurt  
Scrambled eggs with salsa and shredded cheddar  
Hardwood smoked bacon and sausage links  
Hashbrown potatoes with peppers and onions  
Orange juice, coffee, iced tea, water  
\$19

## **THE RENDEZVOUS ROOM**

House-made pumpkin, poppyseed and cranberry nut breads  
Yogurt bar with freshly sliced seasonal fruits, berries  
and granola  
Scrambled eggs with salsa, shredded cheddar  
Hardwood smoked bacon, sausage links  
and turkey sausage patties  
Hashbrown potatoes with peppers and onions  
Juice bar with orange, cranberry, ruby red, grape  
and tomato juice  
Coffee and tea  
\$21

## **ST. LOUIS BREAKFAST BUFFET**

Sliced fresh fruit with poppyseed and honey dip  
Scrambled eggs with pepper jack cheese, green onions, diced  
tomatoes  
Ranch style potatoes with peppers and onions  
Applewood smoked bacon, link sausage or Miller ham  
Buttermilk biscuits and country gravy topped with shredded  
cheddar cheese  
Cinnamon-dusted artisan French toast berry compote,  
whipped cream, maple syrup  
Orange juice, coffee, iced tea and water  
\$24

*Turkey sausage patty or vegetarian sausage options  
available upon request. Additional fees may apply.*

*All food & beverage is subject to 23% service charge.*

## **ENHANCEMENTS & BEVERAGE SERVICE**

◆  
*The following are available for an additional charge*

Bagels by the dozen \$24  
*Served with flavored house-made cream cheese and assorted jellies*

Fresh-baked pastries by the dozen \$24  
*Breakfast breads, muffins, chocolate croissants and danishes*

Steel-cut oatmeal \$5  
*Served with brown sugar, pecans and poached raisins*

Greek yogurt and granola \$6  
*Accompanied by fresh seasonal berries and sliced almonds*

Biscuits and gravy \$5  
*House-made buttermilk biscuits topped with country gravy and shredded  
cheddar cheese*

Omelet station \$12  
*Your guests may create an omelet specific to their tastes with the following  
accompaniments available: diced ham, red onions, basil and tomatoes, red  
and green peppers, spinach, mushrooms, shredded cheddar and fresh salsa*

Multi-grain pancakes \$6  
*Accompanied by maple syrup, whipped butter, warm fruit compote and  
whipped cream*

Bottled water \$3

Sparkling water \$5

Refreshments by the gallon \$25  
*Regular or decaffeinated Dubuque Coffee, iced tea*

Apple-a-Day Beverages \$2  
*Three varieties*

Red Bull Energy Drink \$5

Soda \$3  
*Regular and sugar-free*

# MAC THEMED BREAKS

*All breaks come with our house blend coffee and tea*



## HEALTH BREAK

House-made granola bars  
Assorted whole fruits and seasonal berries  
Whole roasted nut mix  
Vitamin water  
\$18

## BUILD-A-PARFAIT

Granola  
Greek Yogurt  
Strawberries, blueberries, pineapple, kiwi  
Walnuts and sliced almonds  
\$16

## SWEET DELIGHTS

Chocolate chip, gooey butter, raisin oatmeal and peanut butter cookies  
Brownies and blondies  
2% milk and chocolate syrup  
\$18

## TAKE ME OUT TO THE BALLGAME

Hot pretzel bites with mustard and cheese dip  
Nacho chips, salsa and jalapeños  
Crackerjacks popcorn  
Gardetto's  
Assorted soft drinks  
\$21

## BREADS & SPREADS

Dip your tortilla chips or pita chips in a selection of four spreads, accompanied by a seasonal sliced fruit tray.  
Spread selection: ginger verde guacamole, warm spinach dip, feta and roasted garlic dip, traditional hummus, roasted red pepper hummus, artichoke and olive dip  
\$16

## SIGNATURE ICE CREAM BREAK

MAC Signature ice cream served with choice of three toppings: salty caramel, chocolate shavings, cookie chunks, whipped cream, strawberry sauce, Snickers pieces, mini M&Ms, toasted coconut, hot fudge, toffee bar chunks  
\$15

## POPCORN BAR

Buttery popcorn served with assorted seasonings and M&M candy  
\$12

*All food & beverage is subject to 23% service charge.*

# MISSOURI ROOM BRUNCH

\$44



## COLD SELECTION

Seasonal fresh fruit and berries  
Grilled vegetables drizzled with balsamic vinaigrette  
Smoked salmon, trout and mackerel

## HOT SELECTION

Scrambled eggs  
Crisp applewood bacon, sausage links and kielbasa  
Ranch style potatoes with peppers and onions  
Buttermilk biscuits and country gravy  
Asparagus, honey roasted carrots and almond tossed green beans  
Eggs benedict with crab hollandaise on top of an English muffin  
Pan-seared chicken breast with wild mushroom sherry cream sauce  
Oven roasted salmon on baby spinach with fresh tomato pico

## OMELET STATION

Let your guests create the perfect omelet by choosing from the following accompaniments:  
Diced ham, red onions, basil and tomatoes, red and green peppers,  
spinach, mushrooms, shredded cheddar cheese and fresh salsa  
Egg whites and egg beaters are also available

## CARVED TRI TIP OF BEEF

Accompanied by thyme au jus, creamy and grated horseradish and assorted house-made dollar rolls

## VIENNESE PASTRY DISPLAY

Assortment of freshly baked cakes  
Flan, cheesecake, miniature cream puffs  
Chocolate covered strawberries

# PLATED LUNCH

*Includes a choice of soup or salad with  
entrée and dessert, fresh-baked house rolls  
and butter, coffee and tea service*



## STARTERS

### Tomato Basil Soup

*with toasted sesame seeds*

### Chicken & Sausage Gumbo

*topped with scallions*

### Woodland Mushroom Soup

*scallion & soup cream*

### New England Clam Chowder

*fresh chives*

### MAC House Salad

*Kale, cucumbers, grape tomatoes, pickled red onions and  
house dressing*

### Hearts of Romaine

*Sun-dried tomatoes, romano cheese, balsamic vinaigrette and  
garlic bruschetta*

### Spinach Salad

*Harvest greens, poached pear, candied walnuts, strawberries,  
creamy herb dressing*

### Loaded Wedge

*Grape tomatoes, bacon, shredded pepper jack with creamy  
avocado dressing*

### Caesar Salad

*Fork & knife romaine, shredded romano cheese, house-made  
Caesar dressing with garlic croutons*

### Greek Salad

*Peppers, artichoke hearts, feta cheese, tossed in roasted  
garlic vinaigrette*



# PLATED LUNCH (CONTINUED)

## ◆ HOT ENTRÉE SELECTION

**Traditional Baked Lasagna** (minimum order of 12)  
*Garlic and thyme-spiced ground beef with mascarpone and ricotta cheese, natural tomato sauce served with steamed broccoli and garlic bread sticks (vegetarian option available)*  
\$24

**Chili Coffee Rubbed Sliced Tri Tip of Beef**  
*Grilled French bread, roasted red peppers, arugula, tomato, grain mustard vinaigrette, garlic roasted baby red potatoes*  
\$26

**Pecan Crusted Chicken Breast**  
*Shredded potato cake, market vegetables and honey dijon cream*  
\$25

**Scottish Salmon**  
*Sautéed spinach and shallots with chimichurri, smoked cheddar potato plank*  
\$27

**Chicken Piccata**  
*Lemon caper cream sauce, parmesan risotto, olive oil broccolini*  
\$25

**Chicken Boursin Rigatoni Rustica**  
*Grilled chicken breast tossed with broccoli, fresh tomatoes, toasted pine nuts, rigatoni pasta in a creamy boursin cheese sauce*  
\$22

**Pan Seared Gulf Coast Snapper**  
*Olive oil roasted fingerling potatoes, French beans, saffron cream*  
\$28

**MAC Style Chicken Spiedini**  
*With lemon cream sauce, rolled and stuffed with three cheeses, parmesan risotto, olive oil broccolini*  
\$25

**Sliced Smoked Brisket with Smokey BBQ Sauce**  
*Potato bun, parmesan seasoned fries*  
\$26

**Shrimp & Grits**  
*Sautéed peppers and onions*  
\$28

**Quinoa Cake (v)**  
*Served with tomato chutney*  
\$22

## ◆ DESSERT SELECTION

**Flourless Chocolate Cake (GF)**  
*Alternating layers of rich flourless chocolate cake and raspberry mousse. Served with raspberry sauce and fresh cream*

**New York Style Cheesecake**  
*Strawberry sauce and whipped cream*

**Carrot Cake**  
*Spiced carrot cake with cream cheese frosting (contains nuts)*

**German Chocolate Mousse Bombe**  
*Chocolate mousse with a creamy coconut and pecan filling on a chocolate cake base. Garnished with toasted coconut (contains nuts)*

**Whiskey Pecan Brownie**  
*Rich chocolate brownie with layers of whiskey caramel mousse, pecans and whipped cream (contains nuts)*

**Chocolate Mousse**  
*Served on a base of flourless chocolate cake with whipped cream and chocolate shavings*

**Twisted Key Lime Pie**  
*Crunchy graham cracker crust is layered with white chocolate and key lime mousses. Topped with toasted meringue*

**Black Forest Torte**  
*Dark chocolate cake topped with Kirsch-infused whipped cream, sweet dark cherries and garnished with chocolate shavings*

**Pecan Bread Pudding**  
*Our homemade caramel rolls with caramel sauce (contains nuts)*

**Apple Pie**  
*With cinnamon oatmeal streusel*

**Walnut Espresso Roulade**  
*Walnut sponge swirled with chocolate espresso, served with whipped cream (contains nuts)*

**Apple Strudel**  
*Flaky puff pastry filled with apple filling with cranberries and walnuts*

# PLATED LUNCH (CONTINUED)

◆  
**CHILLED "CHOOSE 2" SELECTION**

*Includes a choice of soup or dessert with cold entrée, fresh-baked house rolls and butter, coffee and tea service*

## **Grilled Chicken Caesar Salad**

*Fork & knife romaine, shredded Romano cheese, house made Caesar dressing & garlic croutons*

*(Try it blackened in a tomato wrap!)*

\$20

## **Turkey Croissant**

*Layers of roast turkey with lettuce, Swiss cheese, smoked bacon terragon mayonnaise*

\$20

## **Grilled Vegetable Wrap**

*Seasonal olive oil-grilled vegetables rolled in sun-dried flour tortilla, wild rice medley*

*and roasted chili tomato sauce*

\$19

## **Chef Salad**

*Julienne ham, turkey, Swiss, cheddar cheese, tomato wedges, cooked wedge and Arcadian greens,*

*choice of two dressings*

\$20

## **Seafood Louie**

*Shrimp and crab meat in Louie sauce, sliced tomatoes, eggs, Arcadian greens*

\$24

## **Cobb Salad**

*Grilled chicken breast, hardwood smoked bacon, cooked eggs, tomatoes, blue cheese crumbles,*

*buttermilk ranch dressing*

\$19

## **Greek Salad**

*Romaine lettuce, cucumbers, grape tomatoes, artichokes, olives, feta cheese, red wine vinaigrette*

\$20

*Add a third course for \$4 per person*

*All food & beverage is subject to 23% service charge.*

# LUNCH BUFFET

*Lunch buffets are designed for a minimum of 25 guests*



## **THE LUNCH BREAK DELI \$22**

*Signature soup of the day*

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*Seasonal salad bar*

*Dried cranberries, sunflower seeds, garlic croutons, grape tomatoes, cucumbers,  
blue cheese, bacon bits, shredded cheddar, carrots with assorted dressings,*

*Artichoke, cucumber, tomato, red onion salad*

*Creamy dill red potato salad*

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*Deli platter of hickory smoked ham, roast turkey breast and angus roast beef*

*Cheese platter of sliced Swiss, cheddar, provolone and American*

*Leaf lettuce, sliced red onions, tomatoes, pickles*

*Signature potato chips, assorted house-made rolls and sliced breads*

*Mayonnaise, mustard, creamy horseradish*

*Assorted fresh baked cookies and brownies*

## **TEX-MEX BUFFET \$28**

*Texas chili with shredded jack cheese with jalapeño cornbread*

*Romaine, grilled corn, black beans, marinated red onions, shredded jack cheese*

*Chimichurri vinaigrette*

*Nacho chips and salsa*

*Grilled beef fajitas, flour tortillas, tomatoes, shredded lettuce,*

*sour cream, guacamole, peppers and onions*

*Smoked chicken enchiladas*

*Spanish rice, refried pinto beans, queso fresco*

*Crème caramel flan, chili-scented chocolate brownies*

## **THE HEARTLAND BUFFET \$27**

*Romaine, red cabbage, tomatoes and bacon in buttermilk ranch*

*Spinach and kale salad with mandarin oranges, toasted almonds,*

*strawberries, crumbled blue cheese with honey lime vinaigrette*

*Creamy dill red potato salad*

*Shredded root vegetable slaw*

*Grilled seasonal vegetables*

*Bacon, cheddar potato casserole*

*Grilled salmon with fresh tomato salsa*

*Breast of chicken picatta*

*Classic beef burgundy served on a bed of rice*

*Chef selection of pastries*

*All food & beverage is subject to 23% service charge.*

# LUNCH BUFFET

(CONTINUED)

*Lunch buffets are designed for a minimum of 25 guests*



## **ST. LOUIS ITALIAN \$32**

*Romaine hearts with focaccia croutons  
Shredded romano cheese, classic Caesar dressing,  
Mozzarella, red oak, tomato, black olive salad with basil vinaigrette  
Sliced Italian deli display of  
Mortadella, capicola, salami, mozzarella, provolone  
Olives, pepperoncini and cherry peppers  
Garlic bread sticks  
Olive oil Italian roasted vegetables  
Bronzini roasted tomato broth  
Tri-colored tortellini with garlic cream  
Baked beef and Italian sausage lasagna  
Chicken picatta with lemon caper sauce  
Tiramisu and whipped ricotta-filled cannoli*

## **TAILGATE \$32**

*Texas-style chili with jalapeño cheddar cornbread  
Cole slaw  
Celery, carrots, olives, pepperoncini and cherry peppers  
Pasta salad with ham, red peppers in tarragon ranch  
Italian sub cut and picked  
Blackened chicken wraps  
Hot wings with celery, ranch and blue cheese dip  
Baked mac & cheese with smoked cheddar and ham  
Grilled bratwurst with peppers, onions, sauerkraut  
Spicy fried chicken  
Assorted cookies and brownies*

## **EXECUTIVE LUNCH WITH GOURMET SANDWICHES \$22**

*Roast beef, provolone, artichoke relish and pesto mayo on baguette  
Apple bacon chicken salad on flaky croissant  
Turkey Cobb lavash with bacon, blue cheese crumble and avocado mayo  
Granny smith apples and brie with fresh baby spinach on a French baguette (V)  
Traditional garden salad with duo of dressings on the side  
Toasted cranberry apple couscous with apricots, granny smith apples, almonds,  
red onions, fresh spinach and scallions  
House made potato chips  
Assorted condiments and pickles  
Assorted cookies and brownies*

*All food & beverage is subject to 23% service charge.*

# BOX LUNCHES

*Your choice of sandwiches/wraps/salad below with individual bag of potato chips, apple, cookie or brownie and bottle of water*

*\$14.95*



## **BLACKENED CHICKEN CAESAR WRAP**

*Shredded romaine, peppers, onions, shaved parmesan cheese tossed in house-made Caesar dressing*

## **TURKEY CLUB CROISSANT**

*Shaved roast turkey, lettuce, tomato, Swiss cheese with dijon sandwich spread*

## **DELI SLICED HAM & CHEESE**

*Pepper jack cheese, miller ham, ciabatta bun with honey mustard*

## **GREEK SALAD**

*Romaine lettuce, cucumbers, grape tomatoes, artichokes, olives, feta cheese, red wine vinaigrette*

## **GRILLED VEGETABLE WRAP**

*Seasonal olive oil grilled vegetables rolled up in sun-dried flour tortilla  
Wild rice medley and roasted chili tomato sauce*

*All food & beverage is subject to 23% service charge.*

# DINNER SELECTIONS

*Three-Course Plated Dinner Menu Options*



## FIRST COURSE OPTIONS

### Roasted Tomato Basil Soup

Toasted sesame seeds

### MAC Chicken & Sausage Gumbo

Steamed rice and green onions

### Woodland Mushroom Soup

Medley of shiitake, oyster and cremini mushrooms

### England Clam Chowder

Fresh chives

### Maryland Style Crab Cake with Cajun Cream

### Bacon-Wrapped Shrimp

On hay stick apples with BBQ glaze

### MAC House Salad

Kale, cucumbers, grape tomatoes, pickled red onions and house dressing

### Hearts of Romaine

Sun-dried tomatoes, shredded romano cheese, balsamic vinaigrette and garlic bruschetta

### Spinach Salad

Harvest greens, poached pear, candied walnuts, strawberries with creamy herb dressing

### Loaded Wedge

Grape tomatoes, bacon, shredded pepper jack cheese with creamy avocado dressing

### Greek Salad

Romaine lettuce, cucumbers, grape tomatoes, artichokes, olives, feta cheese, red wine vinaigrette

### Caesar Salad

Fork & knife Romaine, shredded romano cheese, house-made Caesar dressing with garlic croutons

# DINNER SELECTIONS

*Three-Course Plated Dinner Menu Options*



## ENTRÉE COURSE OPTIONS

### POULTRY ENTRÉES

#### MAC Style Chicken Spiedini \$32

Chicken breast stuffed with fresh basil, shaved parmigiano-reggiano cheese and rolled in panko bread crumbs with silky lemon cream sauce

#### Artichoke Chicken \$34

Chicken breast sautéed with artichokes, sun-dried tomato relish and dijon cream sauce

#### Wild Mushroom Stuffed Chicken \$35

Chicken breast stuffed with woodland mushrooms, fresh thyme chasseur, green peppercorn sauce

#### Almond-Crusted Chicken \$34

Sautéed chicken breast with herbed breading topped with green onion relish and sherry cream sauce

### FISH ENTRÉES

#### Chilean Sea Bass | Market price

Fillet of Chilean sea bass, herb-dusted and pan-seared, served on a bed of sautéed spinach and citrus reduction

#### Salmon \$40

Scottish salmon rubbed with olive oil and house seasoning on a bed of julienned vegetables with fresh pico de gallo

#### Grilled Mahi-Mahi \$42

Served with pineapple chutney and lemon-ginger cream

#### Herb-Roasted Halibut \$48

Alaskan halibut roasted and topped with jumbo lump crab meat with a roasted shallot and thyme lemon cream sauce

### BEEF ENTRÉES

#### New York Strip au Poivre \$41

Char-grilled 10 oz. New York strip with green peppercorn jus lie and roma tomato and green onion relish

#### Roasted Tenderloin of Beef \$42

Sliced garlic-roasted beef tenderloin, port wine demi and shiitake mushroom butter

#### Filet Mignon \$48

Char-grilled 8 oz. certified Angus beef, maître d'hôtel butter and port wine demi

*All food & beverage is subject to 23% service charge.*

# DINNER SELECTIONS

*Three-Course Plated Dinner Menu Options*



## ENTRÉE COURSE OPTIONS

### COMBINATION PLATES

#### Roasted Tenderloin & Scottish Salmon \$48

Beef tenderloin rubbed in garlic and roasted  
Salmon with lemon cream and Cabernet butter mushrooms

#### Filet Mignon & Crab Cake \$52

5 oz. grilled filet with stone-ground mustard cream sauce  
Tomato and onion relish

#### Roasted Tenderloin & Shrimp \$47

Roasted beef tenderloin and shrimp scampi served with port wine demi-glace  
and caramelized shallot and tomato chutney

#### Grilled Salmon & Shrimp \$44

Olive oil-rubbed salmon, grilled black tiger shrimp scampi  
Fresh pico de gallo

#### Filet Mignon & Chicken \$47

5 oz. char-grilled filet topped with garlic butter  
Grilled chicken breast with sun-dried tomato cream

### VEGETARIAN ENTRÉES

#### Vegetable Lasagna \$25

Layered zucchini squash, marscapone cheese, tomatoes, broccoli and mushrooms

#### Quinoa Cake \$25

Served with tomato chutney

#### Vegan Plate \$27

Grilled eggplant and sautéed kale with dried cherries and roasted almond pesto, roma tomato and sautéed mushrooms in garlic with French green beans and baby carrots

## ENTRÉE ACCOMPANIMENTS

### VEGETABLES

Asparagus (seasonal availability), steamed broccoli, green bean bundle, grilled seasonal vegetables, herb-roasted roma tomatoes, honey-glazed carrots, roasted Brussels sprouts

### STARCH

Asiago au gratin potato wedge, wild rice pilaf, Yukon gold potato cake, wild mushroom & truffle risotto, double-stuffed baby red potatoes, herb-buttered linguine pasta, smoked cheddar cheese potato plank, garlic and rosemary roasted fingerling potatoes, tri-colored orzo, goat cheese & roasted garlic mashed potatoes

*All food & beverage is subject to 23% service charge.*



# DESSERT SELECTIONS



## **Flourless Chocolate Cake**

*Alternating layers of rich flourless chocolate cake and raspberry mousse*

*Served with raspberry sauce and fresh cream (GF)*

## **New York Style Cheesecake**

*Strawberry sauce and whipped cream*

## **Carrot Cake**

*Spiced carrot cake with cream cheese frosting (contains nuts)*

## **German Chocolate Mousse Bomb**

*Chocolate mousse with a creamy coconut and pecan filling on a chocolate cake base.*

*Garnished with toasted coconut (contains nuts)*

## **Whiskey Pecan Brownie**

*Rich chocolate brownie with layers of whiskey caramel mousse, pecans and whipped cream (contains nuts)*

## **Chocolate Mousse**

*Served on a base of flourless chocolate cake with whipped cream and chocolate shavings*

## **Twisted Key Lime Pie**

*Crunchy graham cracker crust layered with white chocolate and key lime mousses*

*Topped with toasted meringue*

## **Black Forest Torte**

*Dark chocolate cake topped with Kirsch-infused whipped cream, sweet dark cherries and garnished with chocolate shavings*

## **Pecan Bread Pudding**

*Our homemade caramel rolls with caramel sauce (contains nuts)*

## **Apple Pie**

*With cinnamon oatmeal streusel*

## **Walnut Espresso Roulade**

*Walnut sponge swirled with chocolate espresso (contains nuts)*

*Served with whipped cream*

## **Apple Streudel**

*Flaky puff pastry filled with apple filling with cranberries and walnuts*

*All food & beverage is subject to 23% service charge.*

# CHILDREN'S MENU SELECTIONS

*Ages 12 and under | Choice of starter, entrée and dessert | \$15*



## **STARTER**

Applesauce  
Small house salad  
Soup of the day  
Carrots and celery with ranch dip

## **ENTRÉE**

Chicken fingers with French fries, honey mustard and ketchup  
Macaroni and cheese  
Penne pasta with marinara sauce  
Kids burger with French fries and ketchup

## **DESSERT**

Cookies and milk  
Brownie with ice cream  
Fresh fruit cup

*All food & beverage is subject to 23% service charge.*

# DINNER BUFFETS



## THE EADS BUFFET \$34

*Includes house salad bar with toppings and dressings and dessert display*

*Accompanied by house rolls, butter, coffee and tea service*

### ACCOMPANIMENTS

#### Vegetables (select one)

Roasted root vegetables  
Steamed broccolini  
Green beans and red peppers  
Grilled seasonal vegetables  
Herb-roasted roma tomatoes  
Sautéed spinach and mushrooms  
Honey-glazed carrots  
Cauliflower au gratin

#### Starch (select one)

Asiago potatoes  
Vegetable rice pilaf  
Risotto balls in marinara  
Sweet potato risotto  
Yukon gold potato cake  
Double-stuffed baby red potatoes  
Herb-buttered linguine pasta  
Bleu cheese potato plank  
Goat cheese thyme polenta cake

#### Entrée (select three)

Chicken picatta with lemon caper sauce  
Chicken spiedini with lemon cream  
Chicken Parmesan with marinara sauce  
Roasted pork loin with hunters sauce  
Boneless pork chop with apple chutney  
Thai-marinated flank steak  
Marinated beef tenderloin tips  
Grilled BBQ salmon  
Herb-roasted tilapia on corn cake  
Trout almandine  
Grilled mahi-mahi with pineapple relish  
Chicken breast marsala

#### Dessert (pick two from dessert selection)

# DINNER BUFFETS



## CHERRY DIAMOND BUFFET \$40

Salad bar including grape tomatoes, crumbled bacon, julienne carrots, red onions, cucumbers and assorted dressings

Grilled vegetable platter with balsamic drizzle

Seasonal fresh vegetable medley

Herb-roasted baby red potatoes

Rigatoni pasta with broccoli, mushrooms, tomatoes in boursin cream

Baked chicken with sun-dried tomato and shiitake mushroom sauce

Roasted Scottish salmon with fresh pico de gallo

Garlic-rubbed prime rib of beef with shallot and thyme au jus and appropriate accompaniments

Chef's selection of assorted pastries

## SOUTH OF THE BORDER \$34

Pinto bean and ground angus chili with cornbread

Wedges of romaine with marinated red onions and jalapeño ranch dressing

Grilled beef and chicken fajitas accompanied by peppers and onions, fire-roasted corn relish, salsa, guacamole, sour cream and nacho chips

Mexican rice

Roasted vegetables

Crème caramel flan and chili-scented brownies

## BACKYARD COOKOUT \$36

Baby mixed greens accompanied by garlic croutons, tomato wedges, cucumbers, julienned carrots and assorted dressings

Creamy dill red potato salad

Gemelli pasta salad with shredded cheddar and apple

Molasses bacon baked beans

Pulled pork with St. Louis BBQ sauce

Grilled chicken breast with pineapple relish

Beer bratwurst accompanied by sauerkraut, peppers and onions

Cornmeal-fried catfish

Slow-roasted beef brisket with house-made rolls and appropriate accompaniments

Apple cobbler and gooey butter cake

# RECEPTION

*Hors D'oeuvres Selection  
(Can be passed or displayed)*



## **COLD | \$2.75 PER PIECE**

*Smoked salmon on rye crostini with salmon caviar*

*Asparagus wrapped with prosciutto*

*Lobster and tarragon salad on cornmeal crostini*

*Caprese skewers (V & GF)*

*Sun-dried tomato-wrapped roast beef roll with horseradish*

*Grilled marinated artichoke and ricotta crostini*

*Avocado, baby mozzarella and oven-roasted tomato crostini*

## **HOT | \$3.75 PER PIECE**

*Brie cheese wedge and candied apples on crostini*

*Spanakopita*

*Petite crab cake with remoulade sauce*

*Applewood bacon-wrapped shrimp with spicy honey drizzle*

*Chinese pork pot stickers with soy sauce*

*Bousin cheese-stuffed cremini mushrooms (V)*

*Lamb meatballs with roasted tomato aioli*

*Vegetable spring rolls with sweet chili dipping sauce*

*Toasted ravioli with marinara sauce*

*Seared petite tenderloin with Gorgonzola on crostini*

*Applewood bacon-wrapped scallops with chimichurri*

*Arancini with marinara sauce and shredded Parmesan*

*Artichoke fritter with lemon aioli*

*Coconut fried shrimp with sweet chili sauce*

*All food & beverage is subject to 23% service charge.*

# RECEPTION



## DISPLAYED RECEPTION

Action stations require one chef per 100 guests, unless otherwise recommended.

Chef attendant fee: \$125

## IMPORTED AND DOMESTIC CHEESE DISPLAY

Aged Midwest cheeses from local American regional creameries, imported French and Spanish cheese with fresh fruit and berries, freshly baked flat breads and baguettes

\$20 per person

## CRUDITÉS AND BRUSCHETTA BAR

Display of ricotta and roasted artichoke, Greek olives, assortment of fresh crisp produce

Grilled seasonal vegetables, oven-roasted tomatoes, hummus with pita chips

\$15 per person

## CHEF-INSPIRED CAESAR SALAD

Guests compose a custom-made salad with crisp, center-cut Romaine lettuce with pickled red onions, oven-roasted tomatoes, marinated artichokes, smoked salmon, pesto grilled chicken, garlic croutons, shredded Romano cheese

House-made Caesar and oil vinegar

\$16 per person

## AUTHENTIC TASTE OF THE HILL

Stuffed ravioli, penne pasta and gnocchi with choice of marinara sauce, asiago cream and olive oil

Topping to include asparagus, grilled vegetables, pepper flakes, mushrooms, olives, roasted tomatoes, prosciutto, capers, roasted garlic, anchovies and grated romano

Freshly baked Italian rolls

\$18 per person

## BRIE BAKED IN PUFF PASTRY

Raspberry preserve with walnuts and crisp selection of French breads

\$15 per person

# RECEPTION



## CHEF-ATTENDED CARVING STATIONS

Carving stations serve 25 guests

Action stations require one chef per 100 guests, unless otherwise recommended

Chef attendant fee: \$125

## GARLIC-MARINATED ROAST TENDERLOIN OF BEEF

Horseradish sauce, spicy mustard, chipotle mayonnaise, shallot-thyme au jus

House-made dollar rolls

\$275 each

## WHOLE ROAST TURKEY

Cranberry sauce, dill mayonnaise, spicy grain mustard, rosemary pan gravy

House-made dollar rolls

\$135 each

## CLOVE-STUDED BONE-IN MILLER HAM

Spicy grain mustard, golden raisin relish, orange cranberry glaze

House-made dollar rolls

\$160 each

## CHIPOTLE BBQ RUBBED BEEF STRIPLOIN

Horseradish sauce, spicy mustard, tarragon mayonnaise, crispy onion strips

House-made dollar rolls

Port wine thyme au jus

\$225 each

## SALMON EN CROUTE

Baked puff pastry, stuffed with spinach and shallot mouuse

Salsa verde, cilantro jalapeño mayonnaise, stone ground mustard

\$225 each

## WHOLE ROAST PORK LOIN

Horseradish sauce, spicy mustard, chipotle mayonnaise, pan dripping sauce

House-made dollar rolls

\$160 each

*All food & beverage is subject to 23% service charge.*

# BAR SERVICE

## ◆ Beverages

*The Missouri Athletic Club is proud to offer members and guests a fine selection of wines, spirits and non-alcoholic refreshments for any occasion.*

### DELUXE BRANDS

Three Olives, Brokers Gin, Bacardi, Captain Morgan, Seagram's 7, Four Roses, Dewar's

### PREMIUM BRANDS

Tito's, Tanqueray, Bacardi, Captain Morgan, Seagram's 7, Buffalo Trace, Dewar's

### TOP-SHELF BRANDS

Tito's, Nolet Gin, Bacardi, Mount Gay, Captain Morgan Premium, Crown Royal, Woodford Reserve, Glenmorangie

### ALL PACKAGES INCLUDE:

Budweiser, Bud Select, house wine selection, Pepsi soft drinks, bottled water, juices

*Ask your event manager for a current wine list to enhance your bar.*

## PACKAGES

### Beer, Wine & Soda

First Hour | \$15  
Two Hours | \$24  
Each Additional Hour | \$5

### Deluxe

First Hour | \$16  
Two Hours | \$25  
Each Additional Hour | \$7.50

### Premium

First Hour | \$18  
Two Hours | \$29  
Each Additional Hour | \$8

Hosted Bar | The host or hostess will be charged per beverage consumed by event attendees.

Cash Bar | Individuals will be responsible for purchasing beverages.

*Pricing is per beverage*

Deluxe brand | \$7  
Premium Brand | \$8  
Top-Shelf Brand | \$9  
Cordials (up to) | \$10  
Domestic Beer | \$3.75  
Imported Beer | \$4.50  
House Wine | \$7  
Soft Drinks | \$2.50  
Perrier | \$3.25

### Additional Fees

Bartender (up to four hours, one per 100 guests required) | \$125  
Cashier (up to three hours) | \$45

*All food & beverage is subject to 23% service charge.*