



ANN-KATHRIN KOCH



CATERING PACKAGES

Our catering packages are designed to provide a simple method to assemble the menus for your special day. You may select from a variety of food and beverage options to create the perfect package that best suits your needs and palate. Customized menus to meet your specific desires can also be created. No dream is unanswered at Stifel Theatre.

PERFECT CATERING PACKAGE

Create your perfect catering package with any combination of the options below:

Choice of one (1) Dinner Package, includes salad course and choice of entrée(s)

Available options:

- Silver Tier
Choice of Silver Plated Dinner or Custom Chef's Table
- Gold Tier
Choice of Gold Plated Dinner or Custom Chef's Table
- Platinum Tier
Choice of Platinum Plated Dinner or Custom Chef's Table

Choice of one (1) Beverage Package for four (4) hours, including gourmet coffee and tea service

Available options:

- Beer and Wine
- Premium
- Select

- Table settings including china, glassware, flatware & standard polyester linens
- Vendor meals available upon request
- Special dietary options available upon request
- Child meal available for children under the age of ten (10); Must be arranged in advance of the event
- All seated dinners followed by coffee and hot tea service
- Includes fresh artisan bread and whipped butter
- Cake cutting service provided
- Menu selections must be determined fourteen (14) days prior to the event
- Event guarantee cannot fluctuate more than twenty percent (20%) within thirty (30) days of event
- Guests may be given a choice of up to two entrée selections; Selections must be determined in advance and meal counts provided with the guarantee
- A complimentary tasting for up to four (4) guests is included with your confirmed event

All food and beverage is subject to a 24% service charge + applicable taxes.

SILVER PLATED PACKAGE

FIRST COURSE

Please select one (1) first course from the following:

Caesar Salad

Crisp romaine, parmesan-garlic croutons, Caesar dressing

Limestone Bibb Lettuce

Mozzarella, mango, radicchio, hearts of fire leaves, white balsamic basil vinaigrette

Gem Lettuce Salad

Julienne prosciutto, radicchio, Roma tomato wedge, bleu cheese, grain mustard-honey vinaigrette

Feta Romaine Salad

Plum tomatoes, cucumbers, Greek olives, lemon cilantro vinaigrette

Tossed Tuscany Salad

Artichoke hearts, Volpi salami, red onions, roasted red peppers, grape tomatoes, shaved parmesan, oregano vinaigrette

ENTRÉE

Please select choice of entrée(s) from the following:

Tuscan Baked Breast of Chicken

Roast garlic and parmesan polenta cake, cannellini bean and spinach stew

Breast of Chicken Caprese

Prosciutto, fresh tomato, mozzarella slice, pesto cream, mushroom risotto cake, spaghetti squash with red peppers

Lager Brine Loin of Pork Chop

Roast shallot bacon sauce, barley risotto, Brussels sprouts, oven roasted butternut squash

Tilapia Baked with Spinach Pecan Pesto

Roasted tomato balsamic jam, gnocchi with mushrooms and mozzarella cheese, asparagus spears

Garlic Rubbed Top Sirloin Steak

Grilled Portobello mushrooms, creamy roast corn and bell pepper relish, bacon-scallion mashers, asparagus spears

Silver Signature Duet

Grilled Bacon Wrapped Beef Medallion, Missouri mushroom sauce, fresh thyme crème fraiche

Roasted Chicken Scaloppini, sherry wine cream

Roasted garlic mashers, Broccolini, sculptured carrot

Portobello Mushroom Ravioli Pomodoro **Vegetarian Option*

Vegetarian ravioli, rustic tomato sauce, Parmigiano-Reggiano cheese, roasted seasonal vegetables

SILVER PLATED DINNER PACKAGE 50.00 per person





GOLD PLATED PACKAGE

FIRST COURSE

Please select one (1) first course from the following:

Italian Chopped Salad

Bacon, romaine, radicchio, tomatoes, red onions, ditalini, Gorgonzola, honey mustard vinaigrette

Spring Mix Salad

Micro greens, watermelon radishes, burrata cheese, lemon-herb vinaigrette

Pear, Arugula and Pancetta Salad

Ricotta salata, sliced almonds, champagne vinaigrette

Gem Lettuce Salad

Brie wedge, rosemary pistachio cracker, apple cider-walnut oil vinaigrette

Spinach Berry Salad

Raspberries, blackberries, blueberries, pecans, goat cheese, tomatoes, blackberry balsamic vinaigrette

ENTRÉE

Please select choice of entrée(s) from the following:

Bacon Wrapped Beef Tenderloin Filet

Madeira wine sauce, shiitake mushrooms, fingerling potatoes, tri-color cauliflower

Chargrilled Pork Tenderloin

Tawny port wine sauce, black mission figs, red onion marmalade, sweet potato soufflé, Broccolini

Red Snapper Sauté

Braised spinach artichoke, grape tomato citrus relish, basil vinaigrette, herb roasted potato wedges, sculptured carrots

Salmon Fillet with Langoustine Sauce

Braised leeks with smoked bacon and button mushrooms, corn and asparagus risotto, Broccolini

Gold Signature Duet

Grilled Filet Mignon, brandy glaze
Salmon baked with Smoked Trout Mousseline
Chervil scallion beurre blanc, herb spaghetti squash, tri-color cauliflower

Roasted Vegetable Lasagna **Vegetarian Option*

Romesco sauce, fresh Broccolini

PLATINUM PLATED PACKAGE

FIRST COURSE

Please select one (1) first course from the following:

Bibb Lettuce Salad

Pickled beets and red onions, goat cheese crumbles, pistachios, tomato wedges, grapeseed oil-sherry vinegar dressing

Antipasti Salad

Field greens, prosciutto ham, peppadew pepper-Kalamata olive relish, Camembert cheese, croccantini cracker, balsamic drizzle, extra virgin olive oil

California Raspberry Salad

Baby greens, mandarin oranges, fresh raspberries, gorgonzola cheese, toasted pecans, raspberry vinaigrette

Field Green Arugula Salad

Figs, toasted pumpkin seeds, red onion, julienne prosciutto, creamy apple vinaigrette

Spring Mix Salad

Goat cheese, red bell peppers, shiitake mushrooms, pecans, ginger-cilantro vinaigrette

ENTRÉE

Please select choice of entrée(s) from the following:

Chargrilled Beef Medallion

Morel mushroom cognac sauce, goat cheese and pancetta rösti potatoes, balsamic Brussels sprouts

Chargrilled Tenderloin with Lump Crab Relish

Madeira wine cream, crabmeat with bell peppers and herbs, zucchini noodles, asparagus

Pan Seared Mahi-Mahi

Edamame relish, coconut curry smashed sweet potatoes, soy roasted asparagus, sculptured carrot

Chargrilled Beef Medallion and Pancetta Wrapped Shrimp

Roasted shallot demi-glace, truffle risotto, artichoke bottom with vegetable duxelles, plum tomato sauce

Platinum Signature Duet

Beef Medallion, cremini mushroom sauce
Lobster, Shrimp Imperial
Cheddar, scallion skin-on smashed potatoes, Broccoli-red pepper sauté

Vegetarian Black Bean Filet *Vegetarian Option

Mushroom tomato ragù, roasted seasonal vegetables

PLATINUM PLATED DINNER PACKAGE 68.00 per person





L'PHOTOGRAPHIE

PASSED HORS D'OEUVRES

Servings based on one (1) of each selected, per person
10.00 per person, please choose two (2) hors d'oeuvres
15.00 per person, please choose three (3) hors d'oeuvres
20.00 per person, please choose four (4) hors d'oeuvres

HOT HORS D'OEUVRES

Ancho Chile and Lime Chicken Mini Taco
Pickled cabbage, radish slaw

Bacon Wrapped Sea Scallops

Balsamic Fig and Goat Cheese Flatbread
Aged balsamic marinated Calimyrna figs, goat cheese, fresh chives, Applewood smoked bacon

Beef Wellington Bites
Horseradish cream

Brie En Crouete with Raspberry
Brie cheese, chopped almonds, raspberry preserves

Brussels Sprout Lollipop
Maple bacon jam

Butternut Squash Bruschetta
Toasted almonds, pomegranate syrup

Butternut Squash Soup Shooter
House made butternut squash, dollop of nutmeg cream, maple bacon stick

Coconut Curry Chicken Satay
Mango chutney

Crayfish Grit Cakes
Cajun remoulade

Cremini Mushroom Tart
Boursin cheese, phyllo shell

Guajillo Shredded Pork Mini Taco
Achiote sauce, lime slaw

Lobster and Gruyère Cheese Tart

Mahi – Mahi a La Plancha Mini Taco
Chipotle agave glaze, mango salsa

Malaysian Beef Satay
Marinated sirloin, chili paste, coconut milk, red Thai curry

Maple Bacon Jam Tart
Adobo sauce, smoked Gouda cheese

Mini Shrimp Roll

Pad Thai Spring Roll
Shrimp and chicken tossed with lime juice, Sriracha, peanuts, ginger honey dipping sauce

Petite Angus Burger, Waffle Fry
American cheese, diced pickles, dollop of ketchup

Porcini Mushroom and Truffle Arancini
Spicy tomato sauce

Pork Belly Skewer
Soy sauce marinade, balsamic vinegar, cracked pepper, maple syrup

PASSED HORS D'OEUVRES

Short Plate of Braised Beef Short Ribs
Roasted garlic mashers, port wine mushroom glacé

Short Plate of Lump Crab Salad
Micro greens, avocado crema

Short Plate of Wonton Nachos
Seared tuna, mango salsa, wasabi

Shrimp and Grits in Corn Phyllo Cup
Smoked Gouda crema

Signature Crab Cakes
Lemon aioli

Spanakopita
Spinach and feta cheese filled phyllo triangles

Tapas Cracker with Kalamata Olive Tapenade
Rosemary cream cheese, roasted balsamic glazed grape tomatoes

Tomato Soup Shooter
House made tomato bisque, petite grilled cheese with Monterey Jack, Boursin, mozzarella

Warm Crab Dip Shooter
Breadstick

COLD HORS D'OEUVRES

Antipasto Kabob
Tri-color cheese tortellini, sundried tomato, Kalamata olives, prosciutto

Caprese Skewers
Grape tomatoes, mozzarella, basil, balsamic drizzle

Lump Crab Salad Coronet
Herb lemon-aioli, savory pastry shell

Smoked Salmon Rillettes on Pumpernickel
Capers, red onion





DESSERTS

SWEET TREATS

Tuxedo Truffle Mousse Cake - 10.00 per person
Dark & white chocolate mousse, layered marble cake

Opera Gateau - 10.00 per person
Almond sponge cake, ganache, coffee, French buttercream, raspberry coulis

Warm Berry Cobbler - 11.00 per person
Vanilla bean ice cream, berry coulis

Crème Brûlée - 11.50 per person
Vanilla, chocolate or berry

Chocolate Lava Cake - 12.50 per person
Dark crème de cacao fudge sauce, salted caramel sauce

Tiramisu - 12.50 per person
Crème anglaise, chocolate shavings

Raspberry Vanilla Cheesecake - 12.50 per person
Raspberry glazed vanilla cheese cake, fresh raspberry garnish

SWEET MINIS, PETIT FOURS, TRUFFLES AND MACARONS

Servings based on one (1) per person

Chocolate Caramel Assortment - 5.00 per person
Kosher, Hawaiian red sea salt, coffee house mocha, pink Hawaiian salt, dark chocolate & black sea salt

Chocolate Truffle Assortment - 5.00 per person
Salted caramel, Bavarian crème, raspberry, coconut, mocha, champagne

French Macaron Assortment - 5.00 per person
Chocolate, vanilla, coffee, pistachio, raspberry, lemon

Winter Macaron Assortment - 5.00 per person
Pumpkin, cinnamon, Earl Grey tea, dark chocolate, white chocolate, chestnut & whiskey

Cheesecake Assortment - 6.00 per person
Berry, plain, mocha, chocolate

Petit Four Assortment - 6.00 per person
Chocolate tart, choux praline, pistachio squares, tangerine tart, chocolate éclair, coffee éclair, raspberry tart, opera square, lemon tart

BAR PACKAGES

BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

Domestic Beer – Choice of two (2)

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 26.00 per person

3 hours 32.00 per person

4 hours 34.00 per person

Additional hour of service 10.00 per person

PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer– Choice of two (2)

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Cocktails

Tito's, Beefeater, Dewar's, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 28.00 per person

3 hours 29.00 per person

4 hours 38.00 per person

Additional hour of service 10.00 per person





BAR PACKAGES

SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer – Choice of Two [2]

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Beer– Choice of Two [2]

Blue Moon, City Wide, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Schlafly Pale Ale, Shocktop, Samuel Adams, Stella Artois, Urban Underdog, Zwickel

Select Cocktails

Grey Goose, Hendricks, Johnnie Walker Black, Makers Mark, Bacardi Superior, Woodford Reserve, Patron, Captain Morgan, Disaronno Amaretto

Select Wine

Sonoma-Cutrer Chardonnay, Simi Cabernet Sauvignon, Sterling Merlot, La Marca Prosecco

Additional choice of Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio or Hogue Genesis Riesling

2 hours 32.00 per person
 3 hours 40.00 per person
 4 hours 48.00 per person

Additional hour of service 12.00 per person

BEVERAGE PACKAGE ENHANCEMENTS

Signature Cocktails

Specialty cocktails available within each package by request; additional charges may apply

Poured Wine

Poured wine service with dinner 9.00 per person

Premium Beer

Select premium beers may be added to any package 2.00 per person, per beer

Hard Seltzer/Cider

Select hard seltzer/cider may be added to any package 2.00 per person, per hard seltzer/cider
 Angry Orchard, Bud Light Seltzer, High Noon

Sparkling

Add La Marca Prosecco to premium package 2.00 per person
 La Marca Prosecco toast 5.50 per person

NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 10.00 per person
 3 hours 12.00 per person
 4+ hours 14.00 per person