



## CONTINENTAL BREAKFAST

### QUICK START CONTINENTAL

Fresh Squeezed Orange Juice | Assorted Chilled Juices  
Selection of Individual Fruit Yogurts  
Sliced Fresh Fruit and Berries of the Season | Chase Fresh Baked Pastries | Muffins  
Sweet Butter and Fruit Preserves  
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



### HARVEST CONTINENTAL

Fresh Squeezed Orange Juice | Assorted Chilled Juices  
Selection of Individual Fruit Yogurts and Granola | Sliced Fresh Fruit and Berries of the Season  
Chase Fresh Baked Pastries | Muffins | Sweet Butter and Fruit Preserves  
Steel Cut Oatmeal | Brown Sugar | Chopped Pecans | Dried Fruits  
Whole Grain Breakfast Cereals | Skim | 2% | Whole | Soy Milk  
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



### CHASE CONTINENTAL

Fresh Squeezed Orange Juice | Assorted Chilled Juices  
Selection of Individual Greek Yogurts and Granola | Sliced Fresh Fruit and Berries of the Season  
Chase Fresh Baked Pastries | Muffins | Signature Cinnamon Rolls | Assorted Bagels  
Sweet Butter | Fruit Preserves  
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections  
*Choice of One Selection (one per person)*

English Muffin Sandwich  
*Canadian Bacon | Egg | Cheese*

Breakfast Burrito  
*Bacon | Scrambled Egg | Cheese  
Potatoes | Peppers*

Croissant Sandwich  
*Black Forest Ham | Egg | Cheese*

**Continental breakfasts are priced to include 90 minutes of service | Buffet Minimum 25 Guests  
There will be a \$6 buffet charge per person on Continental buffets under the 25 person minimum**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes.  
Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses



## FARM FRESH BREAKFAST BUFFETS

### AMERICAN SUNRISE BREAKFAST

Fresh Squeezed Orange Juice | Assorted Chilled Juices  
Selection of Individual Fruit Yogurts & Granola | Sliced Fresh Fruit and Berries of the Season  
Chase Fresh Baked Pastries | Muffins | Signature Cinnamon Rolls  
Sweet Butter | Fruit Preserves | Cheese Blintzes with Strawberry Compote  
Steel Cut Oatmeal | Brown Sugar | Chopped Pecans | Dried Fruits  
Applewood Smoked Bacon | Country Sausage Links  
Roasted Red Potatoes with Sautéed Peppers & Onions  
Fluffy Scrambled Eggs with Chives  
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



### PARK PLAZA BUFFET

Fresh Squeezed Orange Juice | Assorted Chilled Juices  
Chase Fresh Baked Pastries | Muffins  
Assorted Bagels with Plain & Flavored Cream Cheese  
Sweet Butter | Fruit Preserves  
Whole Grain Breakfast Cereals with Skim | 2% | Whole Milk  
Sliced Fresh Fruit and Berries of the Season  
Selection of Individual Fruit Yogurts and Granola  
Applewood Smoked Bacon | Country Sausage Links  
Roasted Red Potatoes with Sautéed Peppers & Onions  
Classic Eggs Benedict w/ Hollandaise Sauce  
French Toast with Roasted Apple Chutney  
Vermont Maple Syrup | Creamery Butter  
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

**Breakfast Buffets are priced to include 90 minutes of service | Buffet Minimum 25 Guests  
There will be a \$125.00 additional buffet charge on all buffets under the 25 person minimum**

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## FARM FRESH BREAKFAST BUFFETS

### SANORAN AWAKENING

Fresh Squeezed Orange Juice | Assorted Chilled Juices  
Selection of Individual Fruit Yogurts & Granola | Sliced Fresh Fruit and Berries of the Season  
Chase Fresh Baked Pastries | Muffins | Sweet Butter | Fruit Preserves  
Breakfast Quesadillas | Salsa Roja | Sour Cream | Pico de Gallo  
Southwest Roasted Breakfast Potatoes with Sautéed Peppers & Onions  
Spanish Chorizo Scrambled Eggs  
Huevos Rancheros  
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



## BREAKFAST STATIONS

*(Added to Any Breakfast Buffet)*

### CHASE OMELET AND EGG STATION \*

*(Designed for a minimum of 25 guests)*

Omelets and Eggs Cooked to Order  
Baby Spinach | Smoked Bacon | Tomatoes | Mushrooms | Peppers  
Cheddar Cheese | Onions | Ham | Jalapenos | Salsa  
Fried Eggs | Scrambled Eggs | Egg Whites



### FRENCH TOAST AND PANCAKE STATION \*

*(Designed for a minimum of 25 guests)*

French Toast and Pancakes Cooked to Order  
Fresh Berries | Pecans | Whipped Cream | Powdered Sugar | Sliced Bananas  
Chocolate Chips | Warm Maple Syrup | Whipped Butter

*\* Chef attendant required per 100 guests at \$150*

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## PLATED BREAKFASTS

### ALL PLATED BREAKFASTS INCLUDE

Selection of Fresh Fruit Juices  
Chase Fresh Baked Pastries | Croissant | Muffins | Sweet Butter | Fruit Preserves  
Roasted Red Potatoes with Sautéed Peppers & Onions  
Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

*Select One*

#### VANILLA YOGURT PARFAIT

Ripe Seasonal Berries | Granola | Fresh Mint

#### SLICED FRESH FRUIT OF THE SEASON

Banana Nut Bread

#### STEEL CUT OATMEAL

Brown Sugar | Fresh Blueberries | Choice of Milk



*Select One*

#### FARM FRESH SCRAMBLE

Aged Cheddar | Chives | Applewood Smoked Bacon

#### HOT OFF THE GRIDDLE

Cinnamon & Maple Brioche French Toast  
Vermont Syrup | Applewood Smoked Bacon

#### BISTRO BREAKFAST BURRITO

Scrambled Eggs | Smoked Bacon | Cheddar Cheese | Potatoes | Peppers  
Wrapped in a Flour Tortilla

#### THE BENEDICT

Toasted English Muffin | Canadian Bacon | Soft Poached Eggs  
Drizzled with Classic Hollandaise Sauce | Grilled Asparagus

#### STEAK AND EGGS

8oz Striploin | Two Eggs Scrambled

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## BREAKFAST ENHANCEMENTS

*(Designed to add to any Breakfast Selection)*

Applewood Smoked Bacon (3 slices per person)  
Country Sausage Links (2 per person)  
Turkey Sausage (2 per person)

Individual Fruit Yogurts

Assorted Bagels | Whipped Cream Cheese

Seasonal Whole Fresh Fruit

White | Wheat | Sourdough | Rye Toast

Fresh Fruit Kabobs | Honey Yogurt

Chase Fresh Baked Cinnamon Rolls

Hard Boiled Eggs

Scottish Smoked Salmon | Tomatoes | Chive | Dill Cream Cheese | Hard Cooked Egg | Red Onion | Bagels

Assorted Dry Cereals & Granola | Whole | 2% | Non-Fat Milk

Steel Cut Oatmeal | Brown Sugar | Banana | Blueberries

Cheese Blintz | Fresh Berry Compote

Buttermilk Pancakes | Whipped Sweet Butter| Syrup

Vanilla Maple French Toast | Whipped Sweet Butter| Syrup

Buttermilk Biscuit Sandwich | Scrambled Eggs  
Sausage | Cheddar Cheese

Breakfast Burrito | Scrambled Eggs | Bacon  
Cheddar Cheese | Potatoes | Peppers | Salsa Fresca

Croissant Sandwich | Scrambled Eggs  
Black Forest Ham| Cheddar Cheese

Classic Eggs Benedict with Hollandaise Sauce

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## BRUNCH

### CHASE SIGNATURE BRUNCH

*(Designed for a minimum of 30 guests)*

Fresh Squeezed Orange Juice | Assorted Chilled Juices  
Strawberry and Vanilla Yogurt | Granola | Sliced Fresh Fruit and Berries of the Season  
Chase Fresh Baked Pastries | Muffins | Sweet Butter | Fruit Preserves

Tender Field Greens | Assorted Dressings  
Caprese Salad | Vine Ripe Tomatoes | Buffalo Mozzarella | Basil Pesto | Balsamic Vinaigrette  
Orzo Salad | Olives | Artichoke | Lemon Vinaigrette  
Scottish Smoked Salmon | Sliced Red Onions | Capers | Lemon

Fluffy Scrambled Eggs with Chives  
Roasted Red Potatoes with Sautéed Peppers & Onions  
Applewood Smoked Bacon | Country Sausage Links  
Cheese Blintzes | Wild Berry Compote

Chilled Seafood Display  
Jumbo Shrimp | Crab Claws | Cocktail Sauce | Tabasco | Lemon

Sautéed Chicken Marsala | Roasted Forest Mushrooms | Fresh Herbs  
Roasted Hawaiian Mahi Mahi | Fresh Citrus | Pineapple  
Whipped Boursin Mashed Potatoes | Pesto Penne Pasta Carbonara | Seasonal Vegetable

Assorted Petite Cakes | Fruit Tarts | Pastries

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections  
Whole | 2% | Skim Milk

### \* CARVING STATION ENHANCEMENTS

Herb and Garlic Roasted Prime Rib (serves 30)

Oven Roasted Turkey Breast (serves 25)

Maple & Mustard Bone-In Ham (serves 50)

Slow Roasted Leg of Lamb (serves 25)

*All carving stations are served with silver dollar rolls and complimenting sauces. Carver fee required at \$150 each  
Carving stations designed for 90 minutes of service*

**There will be a \$200.00 additional buffet charge on Brunch Buffets under the 40 person minimum**

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## ALL DAY MEETING PLANNER BREAK

### Morning Break

*(One Hour of Service)*

Choice of one Theme Break from Below

### Continuous Beverage Station

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Tea Selections

Assorted Soft Drinks | Bottled Water

### Afternoon Break

*(30 Minutes of Service)*

Choice of one Theme Break from Below



## THEME BREAKS

### MORNING POWER

Power | Granola | Energy Bars

Assorted Nuts | Dried and Fresh Whole Fruits

Seasonal Fruit Kabobs with Honey Yogurt

Vitamin Water | Assorted Bottled Juices

### FARMERS MARKET

Fresh Garden Vegetables with Cucumber Dill Dip

Fruit Kabobs with Honey Yogurt Dip

House Made Trail Mix

House Made Vegetable Juice

Blackberry Mint Lemonade

### THE BALLPARK

Soft Pretzel Sticks with Spicy Mustard

Cheese Dipping Sauce

Freshly Popped Popcorn | Cotton Candy

Fitz Root Beer | Crackerjacks

### CHOCOHOLIC

Chocolate Fudge & Nut Brownies

Chocolate Chip Cookies | Chocolate Crème Brulee

Dark Chocolate Fondue with

Fresh Fruit Kabobs | Rice Krispy Bites

Double Chocolate Cheesecake

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Tea Selections

### COFFEE HOUSE

Assorted Italian Biscotti

Chocolate Espresso Beans

Mocha Swirl Coffee Cake

Freshly Brewed Regular and

Decaffeinated Coffee Service

Assorted Tea Selections

Hazelnut | Vanilla | Carmel Syrup

Whipped Cream | Chocolate Shavings

Rock Candy Swizzle Sticks

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## THEME BREAKS

### SANTÉ REFRESH

Raspberry Oatmeal Bars  
Dried Fruits & Nuts  
Sliced and Whole Fresh Fruit and Berries  
Crudités of Raw Vegetables with Hummus Dip  
Three Berry | Mango Smoothies  
Cucumber Agua Fresca



### ST. LOUIS FAVORITES

Billy Goat Chips | Fitz Root Beer  
Goosey Butter Cake | Bavarian Pretzel Sticks  
Ted Drewes Frozen Custard



### POP GOES THE CORN

Freshly Popped Buttered Popcorn  
From Our Popcorn Cart with a Variety of Seasonings  
Cheddar Cheese and Caramel Popcorn  
Assorted Soft Drinks & Bottled Water



### THE CANDY SHOP

Candy Jar Selections such as M&M's | Starburst | Lollipops  
PEZ Dispensers | Twizzlers | Gummies | Rice Crispy Treats  
Assorted Soft Drinks



### WINTER WARM UP

Three Flavors of House Made Hot Chocolate  
Marshmallows | Chocolate Shavings | Whipped Cream | Assorted Biscotti  
Warm Chocolate Chip Cookies  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Tea Selections  
(hot chocolate based on 12oz per person)

Break selections are priced to include 30 minutes of service

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## BREAK ENHANCEMENTS

### BAKE SHOP

Bagels with Cream Cheese

Freshly Baked Muffins  
*Assorted Seasonal Flavors*

Breakfast Pastries  
*Croissant | Fruit Danish  
Assorted Breakfast Breads*

Freshly Baked Jumbo Cookies  
*Chocolate Chip | Oatmeal Raisin  
Peanut Butter | Sugar  
Double Chocolate*

Dessert Bars  
*Chocolate Fudge Nut Brownies  
Lemon Bars | Goopy Butter  
Cake  
Raspberry Streusel*

Double Chocolate or  
Pistachio White Chocolate  
Biscotti

Cupcakes  
*(minimum 1 dozen per flavor)*

### SNACKS

Sliced Seasonal Fruit & Berries  
*(serves 20)*

Seasonal Fresh Whole Fruit

Fresh Fruit Kabobs with Honey  
Yogurt Dip

Candy Bars  
Granola | Energy Bars  
Individual Bags of Chips  
Trail Mix | Pretzels

Ted Drewes Frozen Custard  
Gourmet Ice Cream Bars

Gourmet Mixed Nuts

Billy Goat Potato Chips

Imported and Domestic Cheese  
Crackers | Sliced Baguette  
*(serves 20)*

Bavarian Pretzel Sticks  
Mustard Dip

### BEVERAGES

Freshly Brewed Regular and  
Decaffeinated Coffee

Selection of Gourmet |  
Herbal Hot Teas

Freshly Brewed Iced Tea  
Lemonade | Fruit Punch

Go Green Water  
Infused Water Station Selection  
of Citrus | Cucumber Mint  
Berry Basil

Orange | Grapefruit | Cranberry  
Apple | Tomato Juice

Bottled Water  
Regular | Diet Soft Drinks

Republic of Tea Iced Tea

Sparkling Water

Sports | Energy Drinks

Perishable Items Can Not be Charged Based on Consumption – Please Specify Quantities When Ordering

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## THREE COURSE PLATED LUNCH

*All Entrée Selections Include Choice of Soup or Salad | Dessert | Freshly Baked Rolls and Butter  
Regular and Decaffeinated Coffee | Hot Tea and Iced Tea*

### SOUP SELECTIONS

#### SMOKED GOUDA AND CHICKEN

Applewood Bacon | Scallion | French Baguette

#### CORN AND CRAB CHOWDER

Roasted Red Pepper | Chive

#### FRENCH ONION SOUP

Gruyere Crouton | Minced Chive

#### ROASTED TOMATO BISQUE

Mini Grilled Cheese

#### LOADED BAKED POTATO SOUP

Smoked Bacon | Chive | Sour Cream

#### CLASSIC MINESTRONE

Roasted Vegetables | Orzo Pasta | San Marzano Tomatoes



### SALAD SELECTIONS

#### CHASE PARK PLAZA

Tender Petite Greens | Belgium Endive | Strawberry | Mandarin Orange | Pistachio & Bleu Cheese Fritter  
Shallot and Creamy Red Wine Vinaigrette

#### PETITE FIELD GREEN

Roasted Roma Tomatoes | Herbed Goat Cheese Crostini | Pickled Shallot

#### HEART OF ROMAINE & GALA APPLE SALAD

Shaved Celery | Grapes | Pumpernickel Croutons | Crushed Hazelnuts | Creamy Cider Dressing

#### BUTTER LEAF

Crisp Asparagus | Truffled Wild Mushroom | Grape Tomato | Chive | Aged Balsamic

#### VINE-RIPENED TOMATO CAPRESE

Red and Yellow Tomatoes | Fresh Mozzarella Cheese | Olive Crostini | Basil | Aged Balsamic

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## THREE COURSE PLATED LUNCH

### ENTREE SELECTIONS

#### BEEF AND PORK

##### GRILLED PORK TENDERLOIN

Mascarpone Polenta | Glazed Petite Squash | Carrot Puree | Roasted Mushroom Jus

##### BRAISED BEEF SHORT RIB

Roasted Corn Cakes | Manchego Cheese | Pumpkin Seed Gremolata | Seasonal Vegetable

##### MARINATED & GRILLED FLAT IRON STEAK

Smoked Cheddar Potato Gratian | Petite Vegetable | Cognac Demi-Glace



#### SEAFOOD

##### SESAME SEARED MAHI MAHI

Corn & Lobster Succatash | Roasted Red Peppper | Bliss Potato

##### OVEN ROASTED NEW ZEALAND SEABASS

Almond Crust | Whipped Yukon Potato | Roasted Root Vegetables | Saffron Burre Blanc

##### CITRUS MUSTARD GLAZED SALMON

Haricot Vert | Roasted Grape Tomatoes | Dill Red Potatoes | Orange Emulsion

##### JUMBO SAUTÉED SHRIMP

Herb Tagliatelle Pasta | Broccolini | Sun Dried Tomatoes | Kalamata Olives | Basil Pesto



#### POULTRY

##### ROASTED CHICKEN BREAST

Whipped Sweet Potato | Brussel Sprout | Oven Dried Tomato | Bourbon Glaze

##### CHICKEN MARSALA

Roasted Crimini Mushroom | Lemon Herb Risotto | Crisp Asparagus | Marsala Jus

##### BACON WRAPPED BREAST OF CHICKEN

Shallot Chicken Jus | Sweet Corn and Chive Risoto | Market Vegetable

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## THREE COURSE PLATED LUNCH

### VEGETARIAN

#### BUTTERNUT SQUASH RAVIOLI

Julienne of Vegetables | Goat Cheese Cream | Wilted Spinach | Crispy Sage

#### ROASTED VEGETABLE TIMBALE

Sauce Romesco | Aged Balsamic | Basil



### DESSERT SELECTIONS

#### CHOCOLATE HAZELNUT MOUSSE

Hazelnut Dacquoise | Mango Puree | Praline Feuilletine

#### WHITE CHOCOLATE CHEESECAKE

Lemon | Strawberry Compote | Toasted Meringue

#### BLUEBERRY CLAFOUTI

Vanilla Sauce | Simmered Peach | Lemon Chantilly Cream

#### CHOCOLATE RASPBERRY TART

Brulee Meringue | Vanilla Anglaise

#### LEMON CHARLOTTE

Cardamom Whipped Cream | Mandarin Orange

#### KEY LIME TART

Marshmallow Meringue | Raspberry | White Chocolate | Anglaise

#### GERMAN CHOCOLATE CAKE

Chocolate Pudding | Pecan Croquant

#### CINNAMON APPLE STRUDEL

Almond Toffee | Caramel Sauce

#### CHOCOLATE DOME

Raspberry Preserves | Chocolate Sauce | Feuilletine | Fresh Raspberry

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## TWO COURSE PLATED LUNCH

*All Entrée Selections Include Choice of Soup or Salad and Entree | Freshly Baked Rolls and Butter  
Regular and Decaffeinated Coffee | Tea and Iced Tea*

### SOUP SELECTIONS

#### SMOKED GOUDA AND CHICKEN

Applewood Bacon | Scallion | French Baguette

#### MINESTRONE

Roasted Vegetables | Orzo Pasta

#### FRENCH ONION SOUP

Gruyere Crouton | Minced Chive

#### ROASTED TOMATO BISQUE

Roasted Mediterranean Vegetables

#### LOADED BAKED POTATO

Smoked Bacon | Chive | Sour Cream

### SALAD SELECTIONS

#### CLASSIC CAESAR

Shaved Parmigiano | Garlic Crouton | White Anchovy

#### PETITE FIELD GREEN

Port Poached Pear | Gorgonzola Croquette | Pistachio | Red Wine Vincotto

#### WEDGE

Baby Iceberg | Candied Bacon | Red Onion | Blistered Tomatoes | Aged White Cheddar | Green Goddess Dressing

#### BUTTER LEAF

Crisp Asparagus | Truffled Wild Mushroom | Grape Tomato | Aged Balsamic | Chive

### ENTREE SELECTIONS

#### SLICED SIRLOIN SANDWICH

Caramelized Onion | Horseradish Cream  
Alpine Swiss | French Baguette

#### GRILLED CHICKEN CAPRESE

Basil Pesto | Fresh Mozzarella  
Vine Ripe Tomato | Ciabatta

#### PECAN WOOD SMOKED BLT

Vine Ripe Tomatoes | Butter Lettuce  
Avocado Mayonnaise | Toasted Sourdough

#### BLACK FOREST HAM

Munster Cheese | Honey Mustard  
Butter Leaf | Fresh Baked Pretzel Roll

#### OVEN ROASTED TURKEY

Aged White Cheddar | Smoked Bacon  
Vine Ripe Tomato | Ciabatta

#### CHASE COBB SALAD

Grilled Herb Chicken | Smoked Bacon | Hard Cooked Egg  
Grape Tomatoes | Bleu Cheese | Avocado Ranch

#### SEARED AHI TUNA SALAD

Sesame Seed | Shaved Carrot | Green Onion  
Spiced Almonds | Crispy Wonton  
Soy Ginger Dressing

#### SOUTHWEST STEAK SALAD

Grilled Flat Iron Steak | Roasted Corn Salsa Fresca  
Tortilla Strips | Cilantro Lime Vinaigrette

All sandwiches served with Kettle Chips

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## THEME LUNCH BUFFETS

*(Theme Lunch Buffets Designed for a Minimum of 25 Guests)*

### EXPRESS DELI

Organic Baby Field Lettuces | Local Vegetables | Selection of House Vinaigrettes

Red Bliss Potato Salad | Smoked Bacon Bits

Marinated Mediterranean Artichoke Salad

Penne Pasta with Crumbled Feta | Cucumber | Kalamata Olives

Selection of Deli Meats and Cheeses | Including:

Black Forest Ham | Roasted Angus Beef | Geneoa Salami | Oven Roasted Turkey

Alpine Swiss | Sharp Cheddar | Local Pepper Jack | Dill Havarti

Lettuce | Tomato | Onions | Pickles | Mayo | Mustard

Selection of Sliced Deli Breads and Rolls

Fresh Baked Chase Cookies & Brownies

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



### IT'S A WRAP

Chef's Soup Creation of the Day

Chopped Fruit of the Season

Classic Caesar Salad

Crisp Romaine Hearts | Seasoned Croutons | Parmesan Cheese | Creamy Caesar Dressing

Cobb Salad

Diced Tomato | Crumbled Bacon | Bleu Cheese | Grilled Chicken | Garbanzo Beans

Balsamic and Honey Mustard Dressing

Wraps

Vegetarian Wraps with Portobello Mushroom | Marinated Grilled Vegetables | Red Pepper Hummus

Turkey Tortilla Wrap with Cheddar Cheese | Tomatoes | Crisp Romaine Lettuce | Cranberry Spread

Roast Beef Wrap with Roasted Peppers | Pepper Jack Cheese | Tender Baby Greens | Horseradish Aioli

Lemon Poppy Seed Cake with Strawberry Compote | Pecan Blondies | Freshly Baked Chase Cookies

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

**Theme luncheon buffet selections are priced to include 90 minutes of service.**

**There will be a \$125.00 buffet charge on all buffets under the 25 person minimum**

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## THEME LUNCH BUFFETS

*(Theme Lunch Buffets Designed for a Minimum of 25 Guests)*

### THE ALL AMERICAN

*Select One:*

Italian Minestrone

Roasted Tomato Basil Bisque

Smoked Gouda and Chicken

Mediterranean Muffuletta Macaroni Salad

Red Bliss Potato and Green Bean Salad

Local Field Green Salad | Selection of Dressings

Iceberg Wedge

Bleu Cheese Crumbles | Blistered Tomatoes | Chopped Bacon | Creamy Bleu Cheese Dressing | Minced Chives

Assorted Gourmet Sandwiches

Hot Italian Panini - Capicola | Salami | Black Forest Ham | Roasted Red Peppers

Provolone | Wild Arugula | Basil Pesto Aioli

Ruben - Corned Beef | Sauerkraut | Swiss | 1000 Island

Roast Beef Sirloin with Creamy Horseradish | Brie | Baguette

Grilled Mediterranean Vegetable and Red Pepper Hummus Wrap

Lemon Bars | Double Fudge Nut Brownies | Goopy Butter Cake

Freshly Baked Chase Cookies

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



### SOUTHERN COMFORT

Chicken, Seafood and Andouille Sausage Gumbo

Baby Spinach with Candied Pecans | Crumbled Bleu Cheese | Bacon and Mustard Dressing

Red Bliss Potato Salad | Smoked Bacon | Scallion

Carrot Slaw | Salt | Pepper | Vinegar

Southern Fried Chicken

Smoked Pulled Pork Sliders

Blackened Gulf Shrimp | Cheddar Cheese Grits

Creamed Corn Casserole

Sweet Buttered Corn Bread | Buttermilk Biscuits | Whipped Maple Butter

Old Fashion Apple Pie | Chocolate Bourbon Pecan Pie | Southern Bread Pudding

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

**Theme luncheon buffet selections are priced to include 90 minutes of service.**

**There will be a \$125.00 buffet charge on all buffets under the 25 person minimum**

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders.

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## THEME LUNCH BUFFETS

*(Theme Lunch Buffets Designed for a Minimum of 25 Guests)*

### SOUTH OF THE BORDER

Chicken Pasole

Roasted Chicken | Hominy | Toasted Cumin

Field Greens

Cotija Cheese | Diced Tomatoes | Red Onion | Cucumber | Creamy Poblano Dressing

Southwest Chop Salad

Shaved Romaine with Jicama | Corn | Black Bean | Jack Cheese | Cilantro Lime Vinaigrette

Grilled Steak Fajitas

Soft Flour Tortillas | Shredded Lettuce | Tomatoes | Sour Cream | Guacamole | Shredded Cheese

Roasted Chicken Enchiladas Casserole

Spanish Rice | Ranchero Beans with Queso Fresco

House Made Jalapeno Corn Bread | Prickly Pear Butter

Dulce de Leche Cheesecake, Warm Cinnamon Bunuelos

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections



### NOW THAT'S ITALIAN

Zuppa Minestrone

Caprese Salad

Vine Ripe Tomatoes | Fresh Mozzarella | Basil Pesto

Mediterranean Penne Pasta Salad

Cucumber | Feta | Kalamata Olive | Red Wine Vinaigrette

Grilled Chicken Panini

Wild Arugula | Aged Provolone | Red Onion | Roasted Red Pepper Aioli

Four Cheese Tortellini

Italian Sausage | Chili Flake | Parmesan | San Marzano Tomatoes

Gourmet Pizzas

*Select Two:*

Roasted Peppers | Caramelized Onion | Fresh Mozzarella | Wild Arugula

Italian Sausage | Pepperoni | Roma Tomato

Quattro Formaggio | Mozzarella | Fontina | Parmigiano | Provolone

Margherita | Fresh Mozzarella | Roma Tomato | Basil

Tiramisu | Chocolate Dipped Cannoli | Amaretto Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Tea Selections

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## CUSTOM LUNCH BUFFET

*(Designed for a Minimum of 25 Guests)*

### SOUPS

*(Select One)*

Roasted Tomato Bisque  
Chicken Pasole  
Vegetarian Minestrone  
New England Clam Chowder

Corn and Potato Chowder  
Smoked Gouda and Chicken  
Roasted Butternut Squash Soup  
Roasted Beef and Barley Soup



### SALADS

*(Select Three)*

Caesar Salad | Traditional Garnishes  
Mixed Field Greens | Shaved Vegetables | Vinaigrette Dressing  
Iceberg Wedge | Bleu Cheese | Tomatoes | Chopped Bacon | Creamy Bleu Cheese Dressing  
Baby Spinach | Candied Pecans | Crumbled Bleu Cheese | Bacon and Mustard Dressing  
Mediterranean Penne Pasta Salad | Cucumber | Feta | Kalamata Olive | Red Wine Vinaigrette  
Red Bliss Potato Salad | Smoked Bacon | Scallion  
Caprese Salad | Vine Ripe Tomatoes | Fresh Mozzarella | Basil Pesto  
Marinated Artichoke and Heart of Palm Salad  
Classic Waldorf Salad | Apples | Grapes | Walnuts  
Creamy Coleslaw



### ENTRÉE SELECTIONS

*(Select Three)*

Seared Mahi Mahi | Orange Glaze  
Roasted Salmon | Roasted Tomato Fondue  
Almond Crusted Chicken | Lemon Caper Butter  
Grilled BBQ Chicken Breast  
Ancho Pork Tenderloin | Pumpkin Seed Gremolata

Slow Roasted Pork Loin | Roasted Shallot Au Jus  
Marinated Flank Steak | Roasted Mushroom Jus  
Braised Beef Brisket | House Made BBQ Sauce  
Wild Mushroom Ravioli | Goat Cheese | Spinach  
Tortellini Carbonara | Bacon | Parmesan | Peas

**Custom Lunch Buffets are priced to include 90 minutes of service.  
There will be a \$125.00 buffet charge on all buffets under the 25 person minimum**

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## CUSTOM LUNCH BUFFET

*(Designed for a Minimum of 25 Guests)*

### STARCHES

*(Select One)*

Roasted Garlic Whipped Potatoes  
Herb Roasted Red Potatoes  
Roasted Sweet Potatoes  
Wild Mushroom Risotto  
Cassoulet of White Beans and Ham  
Creamy Polenta with Aged White Cheddar



### VEGETABLES

*(Select One)*

Butter Glazed Seasonal Vegetable Medley  
Oven Roasted Root Vegetables  
Creamed Corn Casserole  
Stir Fried Vegetables



### DESSERTS

*(Select Three)*

Chocolate Bread Pudding  
Italian Tiramisu  
Grand Mariner Chocolate Mousse  
Chef's Seasonal Entremet Cake  
Chase Fresh Baked Cookie Assortment  
Fresh Fruit Tarts  
Miniature Seasonal Cheesecake  
Seasonal Warm Cobbler  
Chocolate Trifle

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Tea Selections

**Custom Lunch Buffets are priced to include 90 minutes of service.  
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## GRAB N' GO BOXED LUNCHES

*All Grab N' Go Selections Include Sandwich | Side Salad | Fresh Fruit | Snack | Dessert*

*The Same Item from Each Selection Will be Included in all Boxed Lunches*

*Additional Sandwich Selections are Available for a Surcharge of \$2 per person for each additional selection.*

### SANDWICHES

#### ROASTED TURKEY

Oven Roasted Turkey | Smoked Bacon | Lettuce  
Tomato | Swiss Cheese | Whole Wheat Roll

#### CHICKEN CAPRESE

Grilled Chicken | Basil Pesto | Fresh Mozzarella  
Sliced Tomato | Ciabatta

#### GRILLED CHICKEN WRAP

Romaine lettuce | Grilled Chicken Breast  
Shaved Parmigiano | Creamy Caesar Dressing  
Herb Tortilla

#### THE CHASE PARK PLAZA

Slow Roasted Beef | Caramelized Onions  
Horseradish | Havarti | Baguette

#### THE ITALIANO

Salami | Capicola | Mortadella | Provolone  
Roasted Red Pepper | Olive Tapenade | Ciabatta

#### THE GARDEN VEGGIE WRAP

Portobello Mushroom | Roasted Squash | Asparagus  
Red Pepper Hummus | Spinach Tortilla

### SIDE SALADS

Penne Pasta with Feta | Cucumber | Tomatoes | Kalamata Olives | EVOO  
Creamy Poppy Seed Coleslaw  
Artichoke and Roasted Vegetable Salad  
Red Skin Potato Salad with Dill

### FRESH FRUIT

Red Delicious Apple | Granny Smith Apple | Navel Orange | Banana

### SNACK

Granola Bar | Billy Goat Chips | White Cheddar Popcorn | Pretzels | Trail Mix | Salted Peanuts

### DESSERT

Chase Jumbo Chocolate Chip Cookie | Lemon Bar | Double Chocolate Nut Brownie  
Goopy Butter Cake | Rice Crispy Square

### BOXED LUNCH ENHANCEMENTS

Candy Bar  
Power Bar  
Individual Fruit Yogurt  
Regular of Diet Soft Drink

Bottled Water  
Sport or Energy Drink  
Republic of Tea Iced Tea

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## RECEPTION SELECTIONS

*(Hors D'oeuvres priced per piece | ordered in increments of 25 pieces)*

### COLD SELECTIONS

Sesame Crusted Ahi Tuna  
Wasabi Caviar | French Bread

Shrimp with Mango  
Cream Cheese | Snow Pea | Baguette

Smoked Salmon  
Dill Cream Cheese | Caper | Pumpnickel

American Caviar  
Blini | Chive | Crème Fraiche

Peppered Beef Tenderloin  
Horseradish Cream | Red Pimento | Potato Pancake

Salami Cornet  
Cream Cheese | Queen Olive | French Baguette

Jerked Chicken  
Papaya Salsa | Multi-Grain Baguette

Cilingini Mozzarella  
Sundried Tomato | Ciabatta Round

Herbed Goat Cheese  
Roasted Red Tomato | Black Olive | Mini Toast

Maytag Blue Cheese Croquettes  
Red Grape | Toasted Pistachio

Antipasti Spiedini  
Kalamata Olive | Red Pepper | Mozzarella Cheese

Herb Marinated Atlantic Salmon  
Grape Tomato | Cucumber | Brown Bread

French Brie Cone  
Red Wine Syrup | Toasted Walnut Crumb

Artichoke Bruschetta Cone  
Parmesan | Roma Tomato | Basil

### HOT SELECTIONS

Bacon Wrapped Scallop  
Smoky Bacon | Plump Scallop

Wonton Shrimp  
Sriracha Aioli

Lump Crab Cake  
Cajon Tartar Sauce

Lobster Risotto Fritter  
Toasted Panko | Old Bay | Chive

Herb Rubbed Lamb Chop  
Romesco Aioli

Beef Wellington  
Tenderloin | Wild Mushroom | Flakey Pastry

Chicken Quesadilla Cone  
Smoked Chicken | Jack Cheese | Cilantro

Artichoke Beignet  
Crisp Artichoke Hearth | Boursin Cheese

Brie En Croute  
Raspberry Preserves | Flakey Pastry

Fig and Mascarpone  
Calimyrna Fig | Whipped Mascarpone | Phyllo

Stuffed Mushroom  
Whipped Boursin Cheese | Panko

Toasted Sausage Ravioli  
Pomodoro Sauce

Shrimp & Pork Pot Sticker  
Sweet Chili Dipping Sauce

Spinach and Feta Spanakopita

Teriyaki Sesame Meatballs

Vegetable Spring Rolls  
Sweet & Sour Dipping Sauce

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## RECEPTION SELECTIONS

Chef's Artisan Selection of Imported and Domestic Cheeses Display  
To Include: Brie | Goat Cheese | Bleu Cheese | Aged Cheddar | Gouda  
Served with Dried Fruits | Nuts | English Crackers | Sliced Baguette

Sliced Seasonal Fresh Fruits and Berries of the Season  
Local Honey Yogurt Dip

Fresh Local Farm Vegetables  
Sundried Tomato Pesto | Roasted Poblano Ranch Dip

Cured Italian Meats  
Fresh Mozzarella | Grilled and Marinated Vegetables  
House Made Pickles | Olive Bread | Aged Balsamic | EVOO

Scottish Smoked Salmon  
Toasted Pumpernickel | Traditional Garnitures



## RAW BAR

Fresh Seafood Displayed on Ice  
(Priced per piece | all items served with lemons | Tabasco | Horseradish and Bloody Mary Cocktail Sauce)

Oysters on the Half Shell

Jumbo Shrimp

Cracked Snow Crab Claws



## HANDMADE SUSHI

Assorted Maki and Nigiri  
Soy Sauce | Pickled Ginger | Wasabi  
(3 pieces per person)

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## RECEPTION SELECTIONS

*(Shooters priced per piece)*

### SHOOTERS

Baja Shrimp Ceviche | Stolichnaya Bloody Mary

Golden Tomato Gazpacho | Crabmeat | EVOO

Chilled Avocado Bisque | Chipotle Shrimp Skewer

Ahi Tuna Poke | Sweet Chili Soy | Edamame Pesto | Wonton

Curried Chicken Salad | Flat Bread Crisp



### CHIPS AND DIPS

Toasted Pita | Root Vegetable Chips | Kettle Potato Chips | Tri-Colored Tortilla

Red Pepper Hummus | Guacamame | Roasted Shallot | Spinach and Artichoke



### OLIVE BAR

Presented in Mason Jars

Kalamata | Black and Green Cerignola | Marinated Mediterranean | Roasted Pepper Stuffed Queen

Black Olive Tapenade | Balsamic Marinated Cipollini Onions

EVOO | Roasted Garlic and Herbs | Sliced Olive Bread



### BAKED BRIE

Warm Brie Wrapped in Flakey Puff Pastry

Raspberry Preserves | Toasted Almond | Sliced Baguette

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## RECEPTION SELECTIONS

### POTATO BAR

Yukon Gold Whipped Potatoes | Roasted Sweet Potatoes | Mini Bakers  
Sour Cream | Smoked Bacon | Green Onion | Butter | Shredded Cheddar | American Caviar  
Cheddar Cheese Sauce | Roasted Garlic | Truffle Oil | Bleu Cheese | Brown Sugar



### QUESADILLA FIESTA

Grilled Chicken and Pepper Jack Cheese  
&  
Three Cheese Shrimp and Roasted Corn Pico de Gallo  
Tri-Colored Tortilla Chips | Chunky Guacamole | Fire Roasted Salsa | Sour Cream



### SLIDERS

Pulled Pork | Slaw | STL BBQ Sauce | Pretzel Bun  
Crab Cake | Cajon Remoulade | Roasted Corn  
Sirloin Filet | Caramelized Onions | Cheddar Cheese | Wild Arugula



### MAC N' ALL THAT CHEESE BAR (Pre-Select Two)

Shrimp ~ English Peas | Caramelized Onion | Gorgonzola  
Short Ribs ~ Wild Mushroom | Truffle | White Cheddar  
Grilled Chicken ~ Caramelized Onion | Winter Squash | Smoked Provolone  
Ozark Wild Mushroom ~ Oven Dried Tomatoes | White Cheddar | Sweet Corn

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## RECEPTION SELECTIONS

### ACTION STATIONS

#### GOURMET GRILLED CHEESE \*

Selection of Artisan Breads | Farmstead Cheese's

Caramelized Onion | Smoked Bacon | Vine Ripe Tomatoes | Black Forest Ham | Roasted Mushroom  
Wild Arugula



#### STEAKHOUSE \*\*

*(All Proteins are seared to order and served with sliced baguette, silver dollar rolls and complimenting sauces)*

Sirloin Steak | Wild Mushroom Jus

Ancho Rubbed Flat Iron | Roasted Corn Salsa

Teriyaki Marinated Beef Yakitori's | Sweet Chili Sauce



#### TUSCAN PASTA \*

*(All pastas are served with garlic herb breadsticks)*

Choice of Two Pastas:

Mushroom Ravioli | Cheese Tortellini | Penne | Farfalle | Linguini

Choice of Two Sauces:

Pesto | Creamy Alfredo | Tomato Basil | Vodka Tomato Cream

Accompaniments:

Italian Sausage | Grilled Chicken | Asparagus | Mushrooms | Roasted Garlic

Sun Dried Tomatoes | Spinach | Olives | Parmesan

*\* Chef attendant required per 100 guests at \$150 each*

*\*\* Two Chef attendants required per 100 guests at \$150 each*

Action Stations are priced to include 90 minutes of service.

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## RECEPTION SELECTIONS

### CARVING STATIONS

*(All stations are served with silver dollar rolls. Carver fee required per 100 guests at \$150 each)*

GRILLED BEEF TENDERLOIN (serves 15)



HERB AND GARLIC ROASTED PRIME RIB (serves 30)  
Creamy Horseradish | Garlic Au Jus



MAPLE & MUSTARD BONE-IN HAM (serves 50)  
Dijon Volute



HONEY MUSTARD CRUSTED RACK OF LAMB  
(serves 56 chops per order)  
Apricot Mint Chutney | Roasting Jus



OVEN ROASTED TURKEY BREAST (serves 25)  
Turkey Gravy | Cranberry Orange Chutney



SLOW ROASTED LEG OF LAMB (serves 25)  
Dried Cherry Demi-Glace



WHOLE ROASTED SUCKLING PIG (serves 50)  
Roasted Shallot Jus

HAWAIIAN BAR-B-QUE GLAZED PORK LOIN (serves 30)  
Pineapple Hoisin Glaze

Carving Stations are priced to include 90 minutes of service.

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## RECEPTION SELECTIONS

### DESSERT STATIONS

#### LOLLIPOPS

Chocolate Strawberries | Rice Crispy Treats | Double Fudge Nut Brownies

Fruit Gummies | S'mores | Chocolate Dipped Oreos

(based on 3 pieces per person)



#### FLAMBÉ CLASSICS \*

(Choice of one)

Bananas Fosters | Flambéed Bananas | Spiced Rum | Brown Sugar | Vanilla Ice Cream

Flambé of Fresh Fruit Served in Crepes | Vanilla Ice Cream

Cherries Jubilee | Dark Cherries | Kirsch Brandy | Sugar | Cherry Syrup | Vanilla Ice Cream



#### CANDY SHOP

Candy Jar Selections:

M&M's | Chocolate Ice Cubes | Lollipops

PEZ Dispensers | Twizzlers | Starbursts

Rice Crispy Treats

Assorted Soft Drinks

#### CHOCOLATE BAR

Chocolate Dipped Strawberries

Hand Made Chocolate Truffles

Chocolate Mousse | Chocolate Pot de Crème

Chase Signature Chocolate Toffee

Chocolate Cookies | Chocolate Whoopi Pies

(based on 3 pieces per person)

*\* Chef attendant required per 100 guests at \$150*

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## THREE COURSE PLATED DINNER SUGGESTIONS

*All Entrée Selections include Choice of Soup or Salad | Dessert | Freshly Baked Rolls and Butter  
Regular and Decaffeinated Coffee | Hot Tea | Iced Tea*

### SOUP SUGGESTIONS

**BISTRO FRENCH ONION** | Gruyere Crouton | Minced Chive

**OZARK MUSHROOM EN CROUTE**

**CHILLED CORN & POBLANO** | Crabmeat | Cilantro

**LOBSTER BISQUE** | Crème Fraiche | Chive

**ROASTED BUTTERNUT SQUASH** | Brown Butter | Sage

**SMOKED GOUDA & CHICKEN** | Bacon | Scallion



### SALAD SUGGESTIONS

#### CHASE PARK PLAZA

Tender Petite Greens | Belgium Endive | Strawberry | Mandarin Orange | Toasted Pistachio and Bleu Cheese  
Fritter | Shallot and Creamy Red Wine Vinaigrette

#### LOCAL TENDER FIELD GREENS

Gorgonzola | Pickled Red Onion | Roasted Roma Tomatoes | Aged Sherry Vinaigrette

#### BOSTON AND ENDIVE SALAD

Brie Fondue | Crisp Asparagus | Grape Tomatoes | Chive | Rosemary and Sun-Dried Tomato Vinaigrette

#### POACHED PEAR SALAD

Young Spinach and Curly Frisée | Shaved Fennel | Pistachio-Crusted Goat Cheese  
Dried Cranberry Vinaigrette

#### SOUTHWEST CAESAR SALAD

Avocado Puree | Roasted Corn | Manchego Cheese | Crispy Tortilla Strips | Chipotle Dressing

#### VINE RIPE RED AND YELLOW TOMATOES

Fresh Mozzarella | Cucumber Bundled Greens | Herb Crostini | Aged Balsamic

#### HEART OF ROMAINE AND GALA APPLE SALAD

Shaved Celery | Grapes | Pumernickel Croutons | Crushed Hazelnuts | Creamy Cider Dressing

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## APPETIZER SUGGESTIONS

*(Available as an optional fourth course for a supplemental charge of \$12 per person)*

### JUMBO LUMP CRAB CAKE

Charred Corn Relish | Old Bay Aioli | Petite Greens

### SESAME CRUSTED AHI TUNA

Crushed Edamame | Sweet Chili Soy | House Made Pickles | Baby Greens

### JUMBO SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce | Curly Frisee | Basil Aioli

### BEEF CARPACCIO

Truffled Quail Egg | Lemon | Petite Greens | Toasted Crostini | Mustard Aioli

### DUCK CONFIT RISOTTO

Parmigiano | Dried Cherry | Fine Herbs

### OVEN ROASTED TOMATO TART

Local Goat Cheese | Wild Arugula | Aged Balsamic



## INTERMEZZO SUGGESTIONS

*(Available as an optional course for a supplemental charge of \$5 per person)*

### BLACKBERRY AND TAWNY PORT

### CHAMBORD BLACK RASPBERRY

### CHAMPAGNE AND ORANGE

### RUBY RED GRAPEFRUIT

### LIMONCELLO

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## ENTREE SUGGESTIONS

### OVEN ROASTED BREAST OF CHICKEN

Beluga Lentil Ragout | Roasted Carrot | Bourbon Chicken Jus

### SEARED CHICKEN BREAST

Wild Mushroom and Herb Risotto | Trumpet Mushrooms | Petite Carrots | Caramelized Onion Jus

### CHICKEN ROULADE

Stuffed with Spinach and Gruyere | Farmhouse Cheddar Polenta Cakes | Wilted Spinach  
Forest Mushroom Volute



### HERB MARINATED NEW ZEALAND SEA BASS

Caramelized Baby Bok Choy | Petite Carrot | Coconut Rice | Lemon Grass Butter

### BLACKENED ATLANTIC SALMON

Crawfish & Andouille Risotto | Grilled Zucchini | Dijon Honey Glaze



### BERKSHIRE PORK CHOP

Ozark Mushroom Risotto | Roasted Brussel Sprouts | Smokey Bacon | Caramelized Onion and Balsamic Jus

### BARBERA BRAISED BEEF SHORT RIB

Italian Polenta | Fontina | Wilted Spinach | Pancetta Leek Ragout

### GRILLED TENDERLOIN OF BEEF

Wrapped in Applewood Bacon  
Potato & Corn Cake | Haricot Vert | Roasted Tomato | Oyster Mushroom Glaze

### HERB-ROASTED BEEF TENDERLOIN

Yukon and Sweet Potato Gratin | Crisp Asparagus | Slow Roasted Shallot | Red Wine Jus

### COLORADO RACK OF LAMB

Saffron English Pea Risotto | Petite Carrot | Black Trumpet Mushrooms | Tarragon Lamb Jus

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## PLATED DINNER

### VEGETARIAN SUGGESTIONS

#### GRILLED VEGETABLE STRUDEL

Herb Risotto | Carrot | Lemon Herb Emulsion

#### HAND MADE MEDITERRANEAN CANNELLONI

Baby Spinach | Mushrooms | Artichoke and Ricotta | Roasted Tomato Cream | Baby Vegetables

#### STUFFED PORTOBELLO MUSHROOMS

Soft Polenta | Grilled Zucchini | Sun Dried Tomato | Aged Balsamic

## DUET PLATES

*(Select Two Entrees Selections and Sauces | One Side Accompaniment)*

*All Duets Served with Chef's Selections of Seasonal Vegetable*

### BEEF AND PORK

Pan Roasted Beef Tenderloin  
Braised Short Rib of Beef  
Roasted Pork Tenderloin

### SAUCES FOR MEAT

Bordelaise  
Trumpet Mushroom Demi Glaze  
Barbera Braising Jus  
Panchetta Leek Ragout  
Cabernet-Thyme Jus  
Béarnaise

### POULTRY

Seared Breast of Chicken  
Spinach and Gruyere  
Stuffed Chicken  
Maple Leaf Farms Duck Breast

### SAUCES FOR POULTRY

Herb Dijon Chicken Jus  
Bourbon Chicken Volute  
Boursin Cream  
Sundried Tomato Cream  
Marsala Jus

### SEAFOOD

Glazed Atlantic Salmon  
New Zealand Sea Bass  
Georges Bank Sea Scallops  
Grilled Jumbo Prawns  
Poached Lobster

### SAUCES FOR SEAFOOD

Garlic Lemon Butter  
Citrus Herb Burre Blanc  
Sicilian Peperonata  
Aged Balsamic Gastrique  
Lobster Chive Beurre Blanc

## ACCOMPANIMENTS

Roasted Garlic Whipped Potatoes  
Mashed Sweet Potato  
Loaded Smashed Yukon Potatoes  
Bleu Cheese Bread Pudding  
Herb Roasted Red Potatoes  
Cheddar Cheese Polenta

Pommes Dauphinoise  
Boursin Au Gratin Potatoes  
Yukon and Sweet Potato Gratin  
Sweet Corn and Chive Risotto  
Parmigiano and Herb Risotto

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## **PLATED DINNER**

### **DESSERT SUGGESTIONS**

#### **ROASTED PEACH SHORTCAKE**

Honey Thyme Biscuit | Roasted Peaches | Chantilly

#### **STRAWBERRY CHEESECAKE ENTREMET**

Chocolate | Strawberry Meringue | Fresh Berries

#### **CONTEMPORARY RED VELVET**

Cream Cheese Mousse | Red Velvet Cake | Toasted Pecans | Cocoa Crumble

#### **S'MORES**

Graham Cracker Crunch | Chocolate Pavé | Brûléed Marshmallow | Chocolate Sauce

#### **HAZELNUT DACQUOISE**

Hazelnut Meringue Cake | Praline Mousse | Fudge Ganache | Candied Hazelnuts

#### **CHOCOLATE POT DE CRÈME**

Almond Toffee | Raspberry

#### **LEMON CHARLOTTE**

Cardamom Whipped Cream | Mandarin Orange

#### **GERMAN CHOCOLATE CAKE**

Chocolate Pudding | Pecan Croquant

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## THEMED DINNER BUFFETS

*(Designed for a Minimum of 30 Guests)*

### SOUTHERN BAR-B-QUE

Andouille Sausage and Seafood Gumbo

Oysters on the Half Shell

Lemons | Tabasco | Creole Cocktail Sauce

Crisp Green Bean & Roasted Mushroom Salad | Scallion | Spanish Sherry Vinaigrette

Southern Fried Chicken Salad

Crispy Chicken | Iceberg Lettuce | Red Onions | Smoked Bacon | Vine-Ripened Tomatoes

Cornbread Croutons | Peppery Garlic Ranch Dressing

Slow-Roasted Cajun Pork Loin

Fresh Fruit Chutney

Blackened Red Fish

Tabasco Butter | Roasted Potatoes

Slow Braised Beef Brisket | Grilled Peach BBQ

Grilled Corn on the Cobb

Mac N' Cheese Au Gratin

White Chocolate Sweet Potato Tart

Banana Chocolate Bread Pudding | Rum Caramel Sauce

Red Velvet Cake

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

Theme Dinner buffet selections are priced to include 90 minutes of service.

There will be a \$200.00 buffet charge on all buffets under the 30 person minimum

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## THEMED DINNER BUFFETS

*(Designed for a Minimum of 30 Guests)*

### ROYAL HAWAIIAN

Fresh Coconut and Taro Root Soup  
Toasted Macadamia Nuts | Green Cardamom

Poached Laughing Bird Shrimp | Avocado | Papaya Salad

Somen Noodle Salad | Sesame Soy | Tofu

Yellow Fin Tuna Poke

Grilled Mahi Mahi  
Coconut Milk | Mango | Ginger Chutney

Charred Chicken Breast  
Peppered Grapefruit | Maui Pineapple Glaze

Roasted Kalua Pork

Steamed Jasmine Rice | Sautéed Baby Bok Choy  
Tahitian Ginger

Baked Sweet Potatoes with Spiced Macadamia Nuts

Kona Coffee Mousse | Macadamia | Toasted Coconut  
Macadamia Nut and Caramelized Banana Cake  
Pineapple Island Cake

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

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## **THEMED DINNER BUFFETS**

*(Designed for a Minimum of 30 Guests)*

### **MEDITERRANEAN SPICE MARKET**

Lentil Soup with Moroccan Spices | Flatbread Croutons

Mesclun Greens | Crumbled Feta Cheese | Red Onions | Tomato-Olive Vinaigrette

Tabbouleh Salad | Tomatoes | Parsley | Mint | Lemon Juice | EVOO

Crisp Vegetables | Hummus | Roasted Eggplant Baba Ghanoush

Marinated Olives | Balsamic Cippolini Onions

Artisan Selection of Domestic and International Cheeses

Grilled Pita Wedges | Lavash Crackers

Grilled Shrimp and Vegetable Shish Kabobs

Yogurt-Garlic Marinade | Cherry Tomatoes | Sweet Onions | Peppers

Baked Moussaka of Beef

Grilled Zucchini | Eggplant | Parmesan Cheese | Nutmeg Sauce

Tangine-Baked Chicken Breast

Green Olive-Citrus Couscous

Baklava with Toasted Walnuts

Orange Spiced Cheesecake | Phyllo | Blackberry

Chocolate Cardamom Spice Cake

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

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## THEMED DINNER BUFFETS

*(Designed for a Minimum of 30 Guests)*

### CUCINA ITALIA

Minestrone Tradizionale  
Orzo | Garden Vegetables

Roma Tomato and Baby Fresh Mozzarella Caprese Salad | Basil | Balsamic  
Olive and Rotini Pasta Salad | Grilled Artichokes | Peppers  
Caesar Salad | Traditional Condiments

Antipasti  
Marinated Olives | Pickled Pepperoncini  
Roasted Peppers | Onions | Herb-Marinated Vegetables

Thin-Sliced Volpe Capicola | Salami | Prosciutto  
Selection of Italian Farmhouse Cheese | Mostarda  
Grilled Ciabatta | Herb Focaccia

Rosemary Baked Chicken  
Balsamic Braised Cippolini Onions

Eggplant Parmesan Gratin al Forno  
Slow-Roasted Roma Tomatoes | Baked Mozzarella | Prosciutto

Penne Pasta Carbonara  
Mediterranean Rock Shrimp | Creamy Pancetta Sauce | Garlic | Onions | Sweet Peas | Shaved Parmesan

Italian Hazelnut Cheese Cake  
Chocolate Dipped Pistachio Biscotti  
Espresso Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee Service | Assorted Tea Selections

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## BEVERAGE SERVICES

The Chase Park Plaza Hotel is pleased to offer a fine selection of spirits, wines, and non-alcoholic beverages

### Call Brands

Smirnoff  
Bacardi  
Beefeater  
Dewar's White Label  
Jim Beam  
Seagram's 7  
Sauza Tequila

### Premium Brands

Absolut  
Bacardi 8  
Bombay  
Chivas Regal  
Maker's Mark  
Jack Daniel's  
Jose Cuervo

### Luxury Brands

Kettle One  
Bacardi Select  
Bombay Sapphire  
Macallan 10  
Basil Hayden's  
Jack Daniel's 10  
Jose Cuervo

At the host's discretion, bars may be extended by the hour.

### Call Brands

Additional hour

### Premium Brands

Additional hour

### Luxury Brands

Additional hour

### Consumption Bar

Charges are billed to the event host based on drinks consumption.

Call Brand Spirits  
Premium Brand Spirits  
Luxury Brand Spirits  
Cordials and Cognacs  
House Champagne  
House Wine

Domestic Beer  
Specialty/Imported Beers  
Bottled Water  
Soft Drinks  
Juices

### Cash Bar

Call Brand Spirits  
Premium Brand Spirits  
Luxury Brand Spirits  
Cordials and Cognacs  
House Champagne  
House Wine

Domestic Beer  
Specialty/Imported Beers  
Bottled Water  
Soft Drinks  
Juices

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