

DINNER

PLATED DINNER SELECTIONS

Dinner Selections include choice of Salad or Soup, Entrée and Dessert, Fresh Baked Rolls and Butter
Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas and Iced Tea

Minimum 15 guests

SALADS & SOUPS

Choice of 1

Field Greens with Garden Vegetables,
Choice of Dressing

Traditional Wedge Salad with Bacon,
Pickled Onions, Tomatoes, Bleu Cheese,
Choice of Dressing

Caesar Salad with Herbed Croutons,
Traditional Dressing

Romaine and Iceberg Lettuce with Cucumber,
Tomatoes and Red Onions, Italian Vinaigrette

Baby Kale with Radish and Carrot, Citrus Vinaigrette

Baby Spinach with Bacon, Candied Walnuts,
Aged Cheddar, Warm Bacon Vinaigrette

Corn Chowder

Shrimp Bisque

Tomato and Bread Soup

Italian Wedding Soup

Beer Cheese with Rye Croutons

Gazpacho

Chicken and Dumplings

Chilled Pea and Mint

Prices subject to service charge and applicable tax

GROUP SALES: 314.388.7810
GROUPSALES@RIVERCITY.COM

DINNER

DINNER ENTRÉES

Choice of 1

Roasted Airline Chicken Breast with Natural Jus, Fingerling Potatoes, Baby Vegetables
\$32 per guest

Chicken Parmesan with Roasted Red Potatoes and Broccoli
\$30 per guest

Seared Chicken Breast with Braised Chicken Thigh, Cannelini Beans and Tuscan Kale
\$33 per guest

Coffee Scented Duck Breast with Sour Cherry Demi, Herb Gnocchi and Swiss Chard
\$38 per guest

Veal Marsala with Mushroom Sauce, Creamy Polenta and Broccolini
\$36 per guest

Lamb Chops with White Bean Puree and Tzatziki, Braised Romaine and Roasted Tomatoes
\$45 per guest

Pan-Seared Salmon with Charred Lemon, Orzo, Spring Onions and Asparagus
\$34 per guest

Sea Bass with Peppers, Onions, Tomatoes, Chorizo Saffron Rice
\$38 per guest

Pork Scaloppini with Prosciutto, Sage, Crushed Potatoes, Seasonal Mushrooms
\$34 per guest

Mustard Crusted Pork, Spaetzle and Braised Red Cabbage
\$32 per guest

Braised Beef Short Rib with Natural Reduction, Mascarpone Polenta and Baby Root Vegetables
\$42 per guest

Roasted NY Strip Loin with Natural Jus, Potato Gratin, Asparagus and Baby Carrots
\$42 per guest

Whole Roasted Filet of Beef with Maître D Butter, Herb Whipped Potatoes and Baby Vegetables
\$46 per guest

Roasted Prime Rib of Beef, Au Jus with Horseradish Cream, Garlic Mashed Potatoes and Creamed Spinach
\$40 per guest

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DINNER

DINNER DUO ENTRÉES

Filet of Beef with Natural Jus and Cold Water Lobster Tail with Buerre Fondue,
Dauphin Potatoes and Baby Vegetables
\$62 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter,
Fingerling Potatoes, Asparagus and Baby Carrots
\$47 per guest

Beef Flat Iron and Grilled Shrimp, Herb Butter, Wild Rice Pilaf and Baby Vegetables
\$49 per guest

Braised Short Rib with Natural Reduction and Pan Seared Sea Bass with Citrus Buerre Blanc,
Creamy Polenta and Tuscan Kale
\$62 per guest

Braised Short Rib with Braising Jus and Lobster Tortelli with Buerre Fondue, Baby Vegetables and Peas
\$58 per guest

DESSERTS

Choice of 1

Crème Brulee
River City Hostess Cake
St. Louis Cheese Cake
Bananas Foster

Chocolate Caramel Cake
White Chocolate Cherry Cake
Hazelnut Chocolate Timbale
Key Lime Marshmallow Cake

DESSERT FLIGHT ADDITION

Choice of 3

French Macaroon
Lollipop Cheesecake
Cake Pop
Chocolate Truffle
White Chocolate Cherry Cake
Hazelnut Chocolate Cake

Raspberry Fudge Cake
Cheesecake
Caramel Apple Verrine
Vanilla Banana Verrine
Strawberry Shortcake Verrine
Chocolate Mousse with Fudge

\$4 per person

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DINNER

PLATED DINNER ENHANCEMENTS

Minimum 15 guests

Lump Crab Cakes, Apple and Fennel Slaw, Grain Mustard
\$15 per guest

Chilled Shrimp Cocktail, Meyer Lemon Granita, Atomic Horseradish, Chili Sauce
\$15 per guest

Mushroom Risotto, Spring Peas, Grana Padano
\$13 per guest

Charcuterie-Cured Meats, Cheese, Pickles, Accompaniments
\$14 per guest

Bruschetta Trio - Tomato Basil, Cannelini, Eggplant
\$10 per guest

Veal Cheek Pierogi, Caramelized Onions, Wild Mushrooms, Atomic Horseradish
\$14 per guest

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DINNER

DINNER BUFFETS

STL BUFFET

Minimum 25 guests

SOUP AND SALAD SELECTION

Chili

Mixed Greens, Garden Vegetables
with Choice of Dressing

Haricot Vert Salad and Crispy Shallots
with Sherry Vinaigrette

HOT SELECTIONS

Whole Roasted Beef Tenderloin, Wild Mushrooms, Pearl Onions, English Peas

Roasted Chicken with Herbed Chicken Jus

Pan Seared Salmon with Fennel and Tomato Confit

Roasted Fingerlings

Garlic Broccolini

DESSERT

Goopy Butter Cake

Assorted Chocolates

Apple in a Pastry

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Teas and Iced Tea

\$36 per guest

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DINNER

ITALIAN BUFFET

Minimum 25 guests

SOUP AND SALAD SELECTION

Wedding Soup

Caesar Salad

Fresh Mozzarella and Tomato Salad

HOT SELECTIONS

Searched Chicken Marsala, Garlic Mashed Potatoes and Wild Mushrooms

Slow Roasted Strip Loin, Fire Roasted Tomatoes, Peppadews and Cippolini Onions

Searched Cod with Roasted Fennel and Orange

Roasted Zucchini

Baked Ziti

Garlic Mashed Potatoes

DESSERT

Italian Pastry Station

Assortment of Italian Style Breads
Served with Olive Oil and Balsamic Vinegar

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas and Iced Tea

\$42 per guest

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DINNER

DOWN SOUTH BUFFET

Minimum 25 guests

SOUP AND SALAD SELECTION

Seafood Gumbo

Seasonal Greens with Peanut Dressing

Mustard Potato Salad

HOT SELECTION

Cajun Shrimp Boil, New Potatoes and Corn

Buttermilk Fried Chicken

Carolina BBQ Pork

Braised Greens

Whipped Potatoes

DESSERTS

Traditional Beignet

Key Lime Pie

Pecan Pie

Freshly Baked Rolls and Corn Bread with Sweet Butter

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Teas and Iced Tea

\$36 per guest

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DINNER

BUILD-YOUR-OWN DINNER BUFFET

Minimum 25 Guests

SALAD AND SOUP SELECTIONS

Choice of 3

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|---|--|
| Italian Wedding Soup | Farm Greens, Pears, Walnuts, Crispy Fried Corn
with Choice of Dressing |
| Corn Chowder | Frissee and Mache, Pistachios, Fig Balsamic
with Blood Orange Vinaigrette |
| Minestrone | Roasted Beets and Goat Cheese |
| Chili | Haricot Vert Salad, Crispy Shallots
with Sherry Vinaigrette |
| Tomato and Mozzarella Salad with Balsamic Vinegar | Baby Kale, Root Vegetables
with Citrus Vinaigrette |
| Fresh Fruit Salad | |
| Traditional Caesar Salad | |
| Tossed Salad with Choice of Dressing | |

HOT SELECTIONS

Choice of 3

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|--|---|
| Whole Roasted Beef Tenderloin, Wild Mushrooms,
Pearl Onions, Peas | Pork Tenderloin with Sour Cherry Demi |
| Braised Chicken, Grilled Lemon,
Marinated Artichokes | Grilled Salmon with Lemon Buerre Blanc
and Fried Capers |
| Pan Seared Salmon, Fennel & Tomato Confit | Roasted Pork Loin with Blistered Grapes
and Melted Leeks |
| Roasted Chicken with Herbed Chicken Jus | Chicken Marsala, Wild Mushroom Sauce |
| Slow Roasted Strip Loin, Fire Roasted Tomatoes,
Peppadews, Cippolini Onions | Chicken Parmesan |
| Seared Cod with Roasted Fennel and Orange | Chicken Picatta |
| | Chipotle Rubbed Pork Loin |

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DINNER

BUILD-YOUR-OWN DINNER BUFFET

Minimum 25 Guests

ACCOMPANIMENTS

Choice of 3

- | | |
|--------------------------|------------------------------------|
| Barbecued Baked Beans | Green Peas and Pearl Onions |
| Roasted Red Potatoes | Sweet Creamed Corn |
| Herb-Roasted Potatoes | Whipped Sweet Potatoes |
| Garlic-Whipped Potatoes | Steamed Broccoli |
| Au Gratin Potatoes | Spiced Cauliflower |
| Blended Wild Rice | Roasted Asparagus |
| Steamed Rice | Glazed Baby Carrots |
| Saffron Rice | Couscous with Nuts and Dried Fruit |
| Rice Pilaf | Roasted Root Vegetables |
| Macaroni and Cheese | Quinoa Pilaf |
| Brown Butter Green Beans | |

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

DESSERT

Buffet or Family Style

Choice of 3

- | | |
|-------------------------|------------------|
| Goosey Butter Cake | Pecan Pie |
| Assorted Chocolates | Black Forest Cup |
| Opera Cake | Tiramisu |
| Raspberry Lemon Verrine | Cheesecake |
| Napoleon | Crème Brulee |

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas and Iced Tea

\$42 per guest

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DINNER

CARVING STATIONS

\$100 chef's labor fee per 50 guests

BEEF STRIP LOIN

Approximately 50 servings

Served with Creamy Horseradish and Freshly Baked Rolls

\$300 each

CARVED PRIME RIB

Approximately 50 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls

\$275 each

1904 BOURBON GLAZED HAM

Approximately 70 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls

\$275 each

ROASTED TURKEY BREAST

Approximately 50 servings

Served with Mayonnaise,
Cranberry Sauce and Freshly Baked Rolls

\$250 each

BEEF TENDERLOIN

Approximately 25 servings

Served with Creamy Horseradish, Mustard,
Mayonnaise and Freshly Baked Rolls

\$300 each

LEG OF LAMB

Approximately 50 servings

Served with Mint Jus

\$275 each

SALMON WELLINGTON

Approximately 50 servings

Served with Bearnaise

\$375 each

Prices subject to service charge and applicable tax

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