

# PFEM HALL AND BANQUET CENTER

## MENU

### BAR OPTIONS

**House Open Bar** | Vodka, gin, bourbon, tequila, amaretto, scotch, rum, spiced rum and peach schnapps. Soda, coffee, wine and draft beer are included.

**Premium Open Bar** | Captain Morgan, Bacardi Superior, Jose Cuervo Gold, Jack Daniels, Jim Beam, JB,, Seagrams 7, Titos, and Tanqueray. Soda, coffee, wine and domestic bottles are included. (Additional \$6 per person)

### HORS D'OEUVRES

*\$4 per person per item*

**Spinach and Artichoke Dip** | Fresh spinach and artichokes in a Parmesan dip served on mini slices of pumpernickel.

**Mini Tacos** | Corn tortillas stuffed with chicken and deep fried. Served with sour cream and salsa.

**Spanakopita** | A Greek delicacy. Spinach and feta cheese, baked in puff pastry.

**Hot Pretzels and Beer Cheese** | A St Louis staple. Hot pretzels, salted and served with our house cheese sauce.

**St Louis Toasted Ravioli** | Toasted Ravioli made on The Hill in St Louis. Served with marinara sauce and garnished with fresh grated Parmesan cheese.

**Wings** | Choice of buffalo, BBQ, or garlic lemon pepper. Served with ranch dressing Add \$2 per person.

**Caprese Skewers** | Fresh tomatoes, mozzarella and basil on a bamboo skewer drizzled with a balsamic reduction.

**Cheese and Sausage Board** | Artisan cheeses served with locally made summer sausage

**Meatballs** | All beef meatballs in your choice of BBQ sauce, marinara sauce or Swedish style gravy.

**Bruschetta** | Fresh roma tomatoes, garlic, basil, and olive oil on a baguette.

**Chicken Tenders** | Breaded white meat chicken, fried and served with ranch

**Mini Quiche** | Chefs selection of 4 mini quiche.

### SALADS

**St Louis Style Italian Salad** | Iceberg and Romaine lettuce with black olives, artichoke hearts, red bell peppers, croutons and provol cheese. Tossed in our house Italian dressing.

**Caesar Salad** | Romaine lettuce, croutons, and fresh grated Parmesan cheese. Tossed in Caesar dressing.

**Greek Salad** | Iceberg lettuce with roma tomatoes, kalamata olives, pepperoncini, cucumbers, and feta cheese. Tossed in a Greek vinaigrette.

**Spinach and Apple Salad** | Fresh baby spinach with honey crisp apples, candied pecans, candied bacon, and feta cheese. Tossed in an apple vinaigrette. Add \$1.00 per person.

**Strawberry and Feta** | Baby Spinach tossed in balsamic vinaigrette with candied almonds and feta cheese.

## ENTRÉES

**Garlic Lemon Pepper Chicken** | A boneless chicken breast seasoned with garlic and black pepper, then oven roasted and served with a white wine, lemon and butter reduction.

**Bruschetta Chicken** | A roasted boneless chicken breast. topped with diced Roma tomatoes, garlic, fresh basil. and Feta cheese. drizzled with a balsamic reduction.

**Chicken Carbonara** | Oven roasted chicken with pancetta and peas in a white wine and cream sauce topped with fresh grated Parmesan cheese.

**Chicken Alfredo** | Boneless sliced chicken breast and fettuchini in a traditional Alfredo sauce.

**Honey Rosemary Chicken** | Chicken on the bone drizzled in local honey, seasoned with fresh rosemary and then oven roasted.

**Caribbean Chicken** | A boneless chicken breast oven roasted and brushed in a teriyaki glaze and then topped with grilled pineapple and red bell peppers.

**Southern Fried Chicken** | Chicken on bone seasoned with our house seasoning and then breaded and deep fried to a crispy golden brown. Add \$2.00 per person.

**Carved Ham** | A salt cured ham, sliced to order to ensure juiciness for your guests.

**St Louis Pork Steaks** | Bone in pork steaks grilled and glazed with our house BBQ sauce. Add \$2.00 per person.

**Roasted Pork Loin** | Oven roasted pork loin served with your choice of honey crisp apple chutney or pan made gravy.

**St Louis Style Italian Sausage and Peppers** | Italian Sausage made fresh on The Hill in St. Louis, served sliced with onions, garlic, red and green bell peppers. Served in our house made marinara sauce and topped with freshly grated Parmesan cheese.

**Oven Roasted Turkey Breast** | House seasoned and then oven roasted turkey breast served turkey gravy.

**Roast Beef in Au Jus** | Slow roasted top round, thinly sliced and served in Au Jus.

**Peppered Beef Tenderloin** | Our signature beef tenderloin oven roasted and then sliced. Served with horseradish cream if desired. Add \$6 per person.

**Prime Rib** | Seasoned with garlic and rosemary and served with au jus and horseradish cream Add \$6.00 per person.

**Panko Encrusted Tilapia** | Fresh tilapia, encrusted and seasoned with fresh lemon and dill, then oven baked to perfection. Add \$3.00 per person.

**Shrimp Scampi** | Sautéed fresh shrimp in a white wine and garlic butter sauce. Add \$4.00 per person.

**Vegetable Lasagna** | A vegetarian favorite. Add \$2.00 per person.

## PASTA

**Mostaccioli in Meat Sauce** | A St. Louis tradition. mostaccioli noodles with ground beef and Italian sausage cooked in our house made marinara sauce.

**Pasta con Broccoli** | Penne noodles and broccoli in our signature Alfredo sauce.

**Mac and Cheese** | Elbo noodles in our house made cheddar cheese sauce.

**Baked Ziti** | Ziti noodles in our house marinara sauce topped with mozzarella cheese and then oven baked.

**Tortellini** | Cheese filled tortellini with peas and mushrooms, tossed in our house Alfredo sauce. Add \$2.00 per person.

## STARCHES

**Garlic Mashed Potatoes** | Yukon Gold potatoes mashed with garlic and heavy cream.

**Potatoes O Gratin** | Sliced Yukon Gold potatoes baked with melted cheddar cheese. Add \$1 per person.

**Wild Rice Pilaf** | Minnesota grown wild rice and mushrooms.

**Bourbon Mashed Sweet Potatoes** | Sweet potatoes mashed with vanilla bean, Kentucky bourbon and brown sugar, served and topped with candied pecans. Add \$1.00 per person.

**Baked Potato Bar** | Yukon Gold baked potatoes, served with sour cream, butter, cheddar cheese, bacon and chives. Add \$1 per person.

**Parsley Buttered New Potatoes** | Baby peeled new potatoes boiled and then tossed in parsley and garlic butter.

**Sausage and Herb Stuffing** | Herb breading and local sausage mixed with fresh celery, onion and herbs.

## VEGETABLES

**Green Beans** | Our signature vegetable, green beans with garlic, onion and premium bacon tossed in butter.

**Corn O'Brien** | Sweet corn cooked with onion, red and green peppers.

**Glazed Carrots** | Baby carrots tossed in butter and brown sugar.

**Sautéed Mixed Veggies** | Yellow squash, zucchini, red peppers, onions and garlic seasoned and sautéed in olive oil. Add \$1 per person.

**Asparagus** | Sautéed in olive oil with roasted red peppers and fresh dill. Add \$1 per person.

**Roasted Broccoli** | Oven roasted broccoli drizzled with olive oil and fresh ground sea salt.

**Brussel sprouts** | Brussel sprouts sautéed with bacon and shallots in an apple cider reduction. Add \$2 per person.

## LATE NIGHT SNACKS

### *Priced Per Person*

**St Louis Style Pizza** | Pepperoni, sausage and deluxe thin crust pizzas. 4.00

**Gourmet Popcorn Bar** | Cheddar, caramel and fresh popped buttered popcorn with a wide selection of popcorn seasonings. 4.00

**Nacho Bar** | Warm tortilla chips served with seasoned ground beef, queso, tomatoes, black olives, lettuce, tomatoes and jalapenos. 4.00

**Nathan's Hot Dog Bar** | Jumbo ¼ pound Nathan's hot dogs served with mustard, ketchup, relish, tomato, pickles, and sport peppers. 4.00

**Hot Pretzels and Beer Cheese** | A St Louis staple. Hot pretzels, salted and served with our house cheese sauce. 4.00