

BANQUET 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.
(Add \$6pp)

Hors d'Oeuvres

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 \$2pp)

Crab Rangoon

Crispy fried wontons stuffed with delicious crab meat and creamy cheese filling and served with sweet and sour sauce.

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.

Mozzarella Sticks

Served with marinara sauce and garnished with fresh grated Parmesan cheese.

Chicken Tenders

Breaded white meat chicken, fried and served with ranch.

Pork Egg Rolls

Crispy egg rolls filled with seasoned pork, cabbage, and carrots and served with sweet and sour sauce.

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 \$1pp)

Strawberry and Feta

Baby Spinach tossed in balsamic vinaigrette with candied almonds and feta cheese.



BANQUET MENU

Entrees

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.

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.

Chicken Alfredo

Boneless sliced chicken breast and noodles in a traditional Alfredo sauce.

Southern Fried Chicken

Chicken on bone seasoned with our house seasoning and then breaded and deep fried to a crispy golden brown. (Add \$2pp)

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 \$2pp)

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.

Pulled Pork

Applewood smoked pulled pork slow simmered in our house sauce.

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 \$6pp)

Prime Rib

Seasoned with garlic and rosemary, served with au jus and horseradish cream. (Add \$6pp)

Whole Smoked Hog

Applewood smoked whole hog, raised locally. (Add \$3pp)

Vegetable Lasagna

A vegetarian favorite. (Add \$2pp)

Pasta

Baked Ziti

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

Mac and Cheese

Elbo noodles in our house made cheddar cheese sauce.

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.

Tortellini

Cheese filled tortellini with peas and mushrooms, tossed in our house Alfredo sauce. (Add \$2pp)



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Starches

Garlic Mashed Potatoes

Yukon Gold potatoes mashed with garlic and heavy cream.

Baked Potato Bar

Yukon Gold baked potatoes, served with sour cream, butter, cheddar cheese, bacon and chives. (Add \$1pp)

Bourbon Mashed Sweet Potatoes

Sweet potatoes mashed with vanilla bean, Kentucky bourbon and brown sugar, served and topped with candied pecans. (Add \$1pp)

Potatoes au Gratin

Sliced Yukon Gold potatoes baked with melted cheddar cheese. (Add \$1pp)

Parsley Buttered New Potatoes

Baby peeled new potatoes boiled and then tossed in parsley and garlic butter.

Wild Rice Pilaf

Minnesota grown wild rice and mushrooms.

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.

Asparagus

Sautéed in olive oil with roasted red peppers and fresh dill. (Add \$1pp)

Corn O'Brien

Sweet corn cooked with onion, red and green peppers.

Glazed Carrots

Baby carrots tossed in butter and brown sugar.

Roasted Broccoli

Oven roasted broccoli drizzled with olive oil and fresh ground sea salt.

Sautéed Mixed Veggies

Yellow squash, zucchini, red peppers, onions and garlic seasoned and sautéed in olive oil. (Add \$1pp)

Brussel Sprouts

Brussel sprouts sautéed with bacon and shallots in an apple cider reduction. (Add \$2pp)

Late Night Snacks

Add \$4pp

St. Louis Style Pizza

Pepperoni, sausage and deluxe thin crust pizzas.

Gourmet Popcorn Bar

Cheddar, caramel and fresh popped buttered popcorn with a wide selection of popcorn seasonings.

Nacho Bar

Warm tortilla chips served with seasoned ground beef, queso, tomatoes, black olives, lettuce, tomatoes and jalapenos.

Nathan's Hot Dog Bar

Jumbo ¼ pound Nathan's hot dogs served with mustard, ketchup, relish, tomato, pickles, and sport peppers.

Hot Pretzels and Beer Cheese

St. Louis staple. Hot pretzels, salted and served with our house cheese sauce.

