

Experience Eurest.

Eurest Dining Services Welcomes You to Gateway Center

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith, a graduate of APICIUS Culinary School Florence, Italy, is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell
General Manager
Eurest Dining Services

General Policy Information

EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance.

SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items including consumption on host bar or beverage service. A 9.1% sales tax will be charged in addition, unless a State Tax Exemption letter is presented prior to the event.

BILLING

Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event. Pricing is subject to change.

KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$5.00 each.

CHILDREN PRICING

Children ages 3-10 are welcome to have the adult meal at a 50% discount. Special kid's meals and pricing for served dinners are available upon request, but they must be ordered in advance.

HORS D' OEUVRE SELECTIONS

(Please plan to order 6 to 7 pieces per person with out dinner, or 2 to 3 pieces with dinner)

Cold Hors D' Oeuvres (Priced Per 50 Pieces)

Fruit, Cheese, Vegetables, and Crackers.....	\$200.00
Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil.....	\$75.00
Skewered Olive, Smoked Provolone, and Salami.....	\$60.00
Horseradish and Boursin Stuffed Olives.....	\$50.00
Silver Dollar Sandwiches of Ham, Turkey Breast, and Roast Beef.....	\$75.00
Savory Cheesecake with Crackers (Blue Cheese-Crab-Jalapeño).....	\$75.00
Vegetable Puff Pizza.....	\$60.00
Coronets of Salami.....	\$40.00
Shrimp Cocktail.....	Market Price
Smoked Salmon Canapé.....	\$75.00

Hot Hors D' Oeuvres (Priced Per 100 Pieces)

Asian Pot Stickers with Gingered Soy Glaze.....	\$175.00
German Sausage Wrapped in Puff Pastry.....	\$165.00
Sesame Chicken Satay with Peanut Sauce.....	\$175.00
Mini Assorted Quiche.....	\$125.00
Boneless Asian Chicken Bites.....	\$100.00
Grilled Chicken Quesadilla.....	\$165.00
Vegetable Egg Rolls with Sweet and Sour Sauce.....	\$175.00
Toasted Ravioli.....	\$100.00
Meatballs (In one of the following flavors: Swedish, BBQ, Marinara).....	\$100.00
Stuffed Mushrooms (In one of the following flavors: Crab, Sausage, Cheese).....	\$175.00
Breaded Chicken Tenders with Chef's Sauces.....	\$175.00
Chicken Wings (In one of the following flavors: Buffalo, Garlic, Asian, Ranch, BBQ).....	\$160.00
Caramelized Onions, Roasted Red Peppers and Balsamic Glazed Pinwheels.....	\$160.00
Goat Cheese Crostini with Bacon Wrapped Shrimp.....	\$175.00
Flatbread Pizza Squares.....	\$100.00

All menu items are subject to
19% taxable service charge and 9.1% sales tax

DINNER BUFFET SELECTIONS

All Dinner Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water,
Fresh Baked Rolls with Sweet Cream Butter, Chef's Dessert Table

Mid Rivers Gala

Mixed Garden Greens with Choice of Two Dressings
BLT Salad with honey Mayonnaise Dressing
Grilled Chicken Breast with Choice of Sauce
Carved Rosemary Peppercorn New York Strip
Choice of One Starch and Two Vegetables..... \$29.00 Per Person

Hill Temptations

Classic Caesar Salad
Roma Tomato, Fresh Mozzarella Salad with a Reduced Balsamic Dressing
Capistrano Rubbed (8 Blend Italian Spices) Prime Rib, Au Jus and Horseradish Sauce
on Side
Chicken Picatta with Capers and Sun Dried Tomatoes
Choice of One Starch and Two Vegetables..... \$30.00 Per Person

Mediterranean Delight

Mixed Garden Greens with Choice of Two Dressings
Roasted Herb Pasta Salad with Artichokes, Plum Tomatoes, and Lemon-Olive Oil
Dressing
Sautéed Chicken Breast with Choice of Sauce
Grilled Mediterranean Pork Loin Carved Tableside Served with a Marsala Demiglace
Choice of One Starch and Two Vegetables..... \$26.00 Per Person

American Buffet

Mixed Garden Greens with Choice of Two Dressings
Sautéed Chicken Breast with Choice of Sauce
Grilled Midwestern Pork Loin Carved Tableside Served with Rosemary Sherry Brown
Sauce
Choice of One Starch and Two Vegetables..... \$22.00 Per Person

Gateway Buffet

Mixed Garden Greens with Choice of Two Dressings
Sautéed Chicken Breast with Choice of Sauce
Roasted Top Round of Beef Carved Tableside with Natural Au Jus and Horseradish
Cream Sauce
Choice of One Starch and Two Vegetables..... \$24.50 Per Person

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DINNER BUFFET SELECTIONS

All Dinner Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water,
Fresh Baked Rolls with Sweet Cream Butter, Chef's Dessert Table

Great Rivers Buffet

Mixed Garden Greens with Choice of Two Dressings
Penne with Artichoke and Sun Dried Tomato Salad
Grilled Chicken Breast with Choice of Sauce
Classic Baked Mostaccioli with Italian Sausage and Cheese
Choice of One Starch and Two Vegetables..... \$22.50 Per Person

A Southern Affair

Mixed Garden Greens with Choice of Two Dressings
Baked Herb or Fried Chicken (Assorted Pieces)
Smothered Pork Chops with Rich Brown Sauce
Choice of One Starch and One Vegetable..... \$19.50 Per Person

A Taste of Home

Mixed Garden Greens with Choice of Two Dressings
Sliced Turkey Breast with Turkey Gravy
Sliced Roast Beef with Rich Brown Gravy
Herb Stuffing
Choice of One Starch and One Vegetable..... \$18.50 Per Person

St. Louis Style Buffet

Red Bliss Potato Salad and Coleslaw
BBQ Pork Steaks
BBQ Beef Brisket
BBQ Baked Beans
Corn on the Cob
Jalapeño Corn Bread
Freshly Made Bread Pudding with Cinnamon Vanilla Cream..... \$18.50 Per Person

Pasta Bar Buffet

Mixed Garden Greens with Choice of Two Dressings
Penne and Farfalle Pasta
Italian Meatballs
Chicken Alfredo Sauce
Marinara Sauce
Choice of One Vegetable..... \$16.50 Per Person

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CHOOSE YOUR BUFFET ACCOMPANIMENTS

Vegetable Selections

Green Beans Almandine
Country Style Green Beans
Buttered Corn
Confetti Corn
Honey Glazed Baby Carrots
California Blend (Broccoli, Cauliflower, and Carrots)
Roasted Vegetables (Zucchini, Yellow Squash, Onion, Peppers, and Fresh Rosemary)

Salad Selections

Mixed Green Salad
Caesar Salad
Chicago Style Chop Salad
Tossed Italian Salad

Sauce Selection

Gruyere Mushroom
Pesto Cream
White Wine Herb Cream
Wild Mushroom Demiglaze
Sherry Dill
Piccata
Supreme

Starch Selections

Garlic Mashed Potatoes
Traditional Mashed Potatoes
Roasted Baby Red Potatoes
Au Gratin Potatoes
Roasted Rosemary Yukon Gold Potatoes
Minnesota Wild Rice
Rice Pilaf
Whipped Sweet Potatoes
Alfredo Pasta
Marinara Pasta

PLATED DINNER SELECTIONS

All Entrées are Served with Your Choice of a Mixed Green Salad with Choice of Two Dressings or Caesar Salad, Chef's Choice of Vegetable, Our Signature Cheesecake, Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water

Tender Medallions of Beef with a Rich Brandied Mushroom Sauce Served with Choice of Starch.....	\$25.00 Per Person
Grilled Chicken Breast with Gruyere Mushroom Sauce Served with Garlic Mashed Potatoes.....	\$17.00 Per Person
Sautéed Chicken Breast with White Wine, Capers, and Lemon Served with Choice of Starch.....	\$17.95 Per Person
Pan Seared Atlantic Salmon with a Tarragon Cream Sauce Served with Choice of Starch.....	\$24.00 Per Person
Garlic Pork Medallions with Sherry Mushroom Brown Sauce Served with Choice of Starch.....	\$17.95 Per Person
Chicken Breast Parmesan Served with Angel Hair Pasta.....	\$17.95 Per Person
Baked Cod with Lemon Dill Butter Served with Choice of Starch.....	\$19.00 Per Person
Sautéed Chicken Breast with Supreme Sauce Served with Choice of Starch.....	\$18.00 Per Person
Smothered Pork Chops Served with Choice of Starch.....	\$15.50 Per Person
Herbed Turkey Breast with Lemon Tarragon Cream Sauce Served with Choice of Starch.....	\$17.00 Per Person
Roast Beef with Rich Brown Gravy Served with Choice of Starch.....	\$16.50 Per Person
Chicken Cordon Blue with Supreme Sauce Served with Choice of Starch.....	\$21.00 Per Person

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PLATED DINNER SELECTIONS

All Entrées are Served with Your Choice of a Mixed Green Salad with Choice of Two Dressings or Caesar Salad, Chef's Choice of Vegetable, Our Signature Cheesecake, Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water

Salmon with Tarragon Cream Sauce and Medallions of Beef Tenderloin

Topped with a Port Wine Demiglace, Served with Roasted Garlic Mashed Potatoes... \$28.00 Per Person

Petite Filet Mignon and Sautéed Chicken Breast

Topped with a Cognac Mustard Demiglace, Served with Choice of Garlic Mashed Potatoes or Roasted New Potatoes..... \$25.00 Per Person

Pan Seared Chicken Breast and Grilled Lemon Garlic Shrimp

Topped with a Champagne Cream Sauce, Served with Rice Pilaf..... \$24.50 Per Person

Pork Medallions with Brandied Demiglace and Grilled Chicken with Gruyere Mushroom Sauce

Served with Roasted New Potatoes..... \$21.00 Per Person

Pan Seared Halibut with Orange Chardonnay Butter

Served with Wild Rice..... \$30.00 Per Person

Stuffed Chicken Breast (Stuffing Choices Below:)

Spinach, Onion, Bacon and Cream Cheese

Shrimp, Crab, Mushrooms and Sherry Cream

Broccoli, Cheddar and Fresh Herbs

Chef's Choice of Starch..... \$25.00 Per Person

Tender Medallions of Pork Tenderloin with Brandied Mushroom Sauce and Chutney

Served with Roasted New Potatoes..... \$23.00 Per Person

Prime Rib with Cabernet Au Jus

Served with Garlic Mashed Potatoes..... \$27.00 Per Person

Peppercorn New York Strip with Port Wine Demiglace

Served with Garlic Mashed Potatoes..... \$27.00 Per Person

Pan Seared Filet Mignon With Port Wine Demiglace

Served with Choice of Starch..... \$26.00 Per Person

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SPECIALTY RECEPTION SELECTIONS

Whole Smoke Salmon Display

Garnished with black Olives, Finely Diced Eggs, Capers, Lemons, Red Onions and Cucumbers..... \$200.00
Per Display

Triple Treat Dip Display

Spinach Artichoke, Queso, and Salsa, Served with an Array of Tortilla chips, Crostini, and Specialty Crackers..... \$3.25 Per Person

Whole Baked Brie with Cherries and Almonds En Croute

Served with Crostini, Sliced French Baguette, and Specialty Crackers..... \$95.00
Per Display

Action Pasta Station

Bowtie and Penne Pasta, Served with Red and White Sauces, Fresh Italian Breads, Fresh Vegetables..... \$14.00 Per Person

Action Fajita Station

Southwestern Seasoned Beef and Chicken, Floured Tortillas, Onions, Peppers, Cheese, Lettuce, Tomato, Salsa, Black Olives, and Sour Cream..... \$14.00 Per Person

Action Asian Station

Marinated Seasoned Beef or Chicken, Choice of Asian Vegetables, Asian Sauce Varieties, and Noodles or Rice, Accompanied with Egg Rolls, Pot Stickers, and Fortune Cookie..... \$14.00 Per Person

Contact our sales department if you want to request these action stations as a lunch or dinner selection for your group.

Carving Stations

Provides approximately 5 oz of meat per person. All Carving Items are Served with Assorted Rolls, Chef's Choice of Appropriate Condiments

Smoked Turkey Breast.....	\$5.00 Per Person
Top Round of Beef.....	\$6.50 Per Person
Virginia Baked Ham.....	\$4.50 Per Person
Beef Tenderloin.....	\$9.50 Per Person
Peppercorn NY Strip.....	\$8.50 Per Person
Roasted Loin of Pork.....	\$5.00 Per Person
Prime Rib.....	\$9.50 Per Person

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HOST BAR PACKAGES

Our standard bar service includes clear plastic ware. Glass ware can be provided at an additional cost.
Bottled Beer can be added to any alcohol package for an additional \$2.00 per person

Draft Beer, Wine, and Soda Package

Pricing includes Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$9.00 Per Person
4-Hour Package.....	\$11.00 Per Person

Signature Bar Package

Pricing includes Signature Call Drinks*, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$11.00 Per Person
4-Hour Package.....	\$13.00 Per Person

Full (House Brand) Bar Package

Pricing includes House Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$11.00 Per Person
4-Hour Package.....	\$16.00 Per Person

Full (Premium Brand) Bar Package

Pricing includes Premium Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$14.00 Per Person
4-Hour Package.....	\$20.00 Per Person

Non Alcoholic Beverage Package

Pricing includes Pepsi Brand Fountain Soft Drinks, Assorted Fruit Juices, and Sparkling Water

2-Hour Package.....	\$5.50 Per Person
4-Hour Package.....	\$9.50 Per Person
5-Hour Package.....	\$11.50 Per Person

*What are Signature Call Drinks? It's all about **personalization**. Are you searching for a way to personalize your wedding reception or special event? Eures Dining will be happy to create a special Signature Drink to be served at your banquet or reception. The drinks can be personalized in any way you want. Personalize your drink name; select your drink to match your wedding or event color scheme, Create a drink that infuses your personality, job, or hobby.

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BAR PRICING ON CONSUMPTION

Pricing is listed per drink or per unit basis.

Our standard bar service includes clear plastic ware. Glass ware can be provided at an additional cost.

Host Bar

Cordials.....	\$8.75
Premium Brands.....	\$5.75
House Brands.....	\$4.75
House Wine.....	\$4.25
Domestic Draft Beer.....	\$3.50
Bottled Domestic Beer.....	\$3.50
Bottled Imported Beer.....	\$3.75
Fountain Soft Drinks.....	\$1.50

A La Carte Host Bar Options

Half Barrel Domestic Beers.....	\$230.00 Per Keg
House Wine by the Bottle.....	Pricing Available Upon Request

(Host Bar tracked by consumption will be subject to service charge and sales tax.)

Cash Bar

Cordials.....	\$8.75
Premium Brands.....	\$5.75
House Brands.....	\$4.75
House Wine.....	\$4.25
Domestic Draft Beer.....	\$3.50
Bottled Domestic Beer.....	\$3.50
Bottled Imported Beer.....	\$3.75
Fountain Soft Drinks.....	\$1.50

(Cash bar pricing is not subject to service charge and sales tax.)

Specialty Liquors, Beer, Wine and Cordials are Available

Eurest Dining will make every effort to accommodate your special request

Labor Charges

All cash bars must meet a \$100 minimum per hour or will be charged \$20.00 per hour per bartender.

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ALCOHOL BRAND SELECTIONS

House Liquor

Kentucky Tavern Bourbon
Canadian Club Whiskey
Seagram's Seven Whiskey
Gordon's Gin
Smirnoff Vodka
Jose Cuervo Tequila
Bacardi Rum
Clan MacGregor Scotch
Christian Brothers Brandy

Cordials

Amaretto Disaronna
Grand Gala
Bailey's Irish Crème
Jaegermeister
Kahlua
Hennessey
Remy Martin

Draft Beer

Budweiser
Bud Light
Miller Light

Premium Liquor

Makers Mark Bourbon
Malibu Rum
Jack Daniels Whiskey
Crown Royal
Dewar's Scotch
Tanqueray Gin
Beefeaters Gin
Grey Goose Vodka
Cazadores Tequila
Captain Morgan Rum

Wine

Copperidge Merlot
Copperidge White Zinfandel
Copperidge Cabernet Sauvignon
Copperidge Chardonnay

A LA CARTE DESSERT MENU

Eurest Dining invites you to consider ordering one of these desserts to enhance your plated lunch or dinner menu selection

Dark Chocolate Dipped Strawberries.....	\$3.95 Per Person
Apple, Peach or Cherry Cobbler.....	\$3.50 Per Person
New York Style Cheesecake with Raspberry Sauce.....	\$4.25 Per Person
Bread Pudding with Cinnamon Vanilla Crème Sauce.....	\$3.50 Per Person
Crème Brule Cheesecake.....	\$4.50 Per Person
Carrot Cake.....	\$4.00 Per Person
German Chocolate Cake.....	\$3.75 Per Person
Double Layer Chocolate Cake.....	\$3.50 Per Person
Dutch Apple Pie with Caramel Sauce.....	\$3.50 Per Person
Mini Dessert Table.....	\$3.75 Per Person
Chocolate Cheesecake.....	\$4.50 Per Person

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