

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.

BREAKFAST BREAK SELECTIONS

Continental I

Sliced Fresh Fruit and Berries

Bagels

Fruit Preserves, Butter and Cream Cheese

Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas..... \$8.50 Per Person

Continental II

Sliced Fresh Fruit and Berries

Assorted Muffins, Bagels, Danish and Doughnuts

Fruit Preserves, Butter and Cream Cheese

Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas..... \$10.50 Per Person

Continental III

Sliced Fresh Fruit and Berries

Assorted Muffins, Bagels, and Danish

Assorted Yogurts with Granola and Assorted Cereals with Milk

Fruit Preserves, Butter and Cream Cheese

Assorted Juices

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas..... \$11.50 Per Person

PLATED BREAKFAST SELECTIONS

All Entrees are Served with Freshly Brewed Coffee, Orange Juice, and Water

Early Riser

Fresh Scrambled Eggs with Cheese

Choice of Crisp Bacon or Link Sausage

Breakfast Potatoes..... \$9.50 Per Person

Chef's Breakfast

Biscuits and Gravy

Choice of Crisp Bacon or Sliced Ham

Breakfast Potatoes..... \$10.95 Per Person

Breakfast Strata

Egg Casserole with Your Choice Meat and Vegetables

American Fried Potatoes..... \$13.95 Per Person

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

BREAKFAST BUFFET SELECTIONS

Eye Opener Buffet

Display of Fresh Fruit and Berries
Assorted Muffins with Butter
Fresh Scrambled Eggs with Cheese
Crisp Bacon
Homemade Buttermilk Biscuits
Country Sausage Gravy
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Tea..... \$13.25 Per Person

Rise 'N Shine Buffet

Display of Fresh Fruits and Berries
Assorted Muffins and Bagels
Fruit Preserves, Butter, and Flavored Cream Cheese
Fresh Scrambled Eggs with Cheese
Country Style Potatoes
Crisp Bacon and Sausage Patty
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Tea..... \$14.25 Per Person

Grand Breakfast Buffet

Display of Fresh Fruits and Berries
Assorted Muffins and Bagels
Fruit Preserves, Butter and Flavored Cream Cheese
Fresh Scrambled Eggs with Cheese
Country Style Potatoes
Crisp Bacon and Sausage Patty
French Toast with Vermont Maple Syrup
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Tea..... \$15.95 Per Person

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A LA CARTE REFRESHMENTS AND SNACKS

Beverages

Fresh Brewed Coffee and Tea.....	\$20.95 Per Gallon
Lemonade.....	\$18.00 Per Gallon
Fruit Punch.....	\$18.00 Per Gallon
Soft Drinks.....	\$1.50 Each
Bottled Water.....	\$2.00 Each
Bottled Juice.....	\$2.50 Each

Bakery Goods

Large Muffins.....	\$22.00 Per Dozen
Mini Muffins.....	\$9.00 Per Dozen
Breakfast Bread Slices.....	\$18.00 Per Dozen
Bagels with Cream Cheese.....	\$20.00 Per Dozen
Danish.....	\$18.00 Per Dozen
Doughnuts.....	\$18.00 Per Dozen
Cookies.....	\$18.00 Per Dozen
Brownies.....	\$15.00 Per Dozen
Blondies.....	\$15.00 Per Dozen
Lemon Bars.....	\$15.00 Per Dozen

Chef's Trays and Displays

Fresh Fruit Display.....	\$3.25 Per Person
Imported and Domestic Cheeses.....	\$4.00 Per Person
Fresh Sliced Fruit, Cheese and Crackers.....	\$5.00 Per Person
Vegetable Crudités with Chef's Dipping Sauce.....	\$2.75 Per Person
Chef's Assorted Pastry Table.....	\$5.00 Per Person

Snacks

Assorted King Size Candy Bars.....	\$1.50 Each
Tortilla Chips and Homemade Salsa.....	\$2.00 Per Person
Chips and French Onion Dip.....	\$1.50 Per Person
Jumbo Pretzel with Cheese Sauce.....	\$2.00 Per Person
Popcorn.....	\$1.50 Per Person
Assorted Bags of Chips.....	\$1.25 Per Bag
Granola Bars.....	\$1.25 Per Person
Mixed Nuts.....	\$16.00 Per Pound
Snack Mix.....	\$12.00 Per Pound
Peanuts.....	\$13.00 Per Pound
Assorted Individual Yogurt.....	\$1.00 Each

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GOURMET BOX LUNCHES

All box lunches are Accompanied with Chips, Choice of Fruit Cup or Small Garden Salad,
and Chef's Choice of Dessert, and Choice of Bread or Wrap
(Beverages can be added for an additional cost)

Turkey & Swiss

Smoked Turkey Breast, Swiss Cheese, Fresh Mixed Greens, Sliced Tomato in a Flour
Tortilla..... \$10.95 Per Person

Chicken Caesar

Grilled Chicken, Romaine Lettuce, Shaved Parmesan Cheese, and Classic Caesar
Dressing in a Flour Tortilla..... \$10.95 Per Person

Veggie Explosion

Wood-Fired Grilled Vegetable of Red Peppers, Portabella Mushroom, Green and
Golden Zucchini and Plum Tomatoes Drizzled with Basil Aioli and Cracked Pepper... \$10.95 Per Person

Bavarian Blast

Virginia-Style Cured Ham with Smoked Gouda Cheese Painted with Barbeque-Mustard
Dressing and Lettuce and Tomato..... \$10.95 Per Person

Chicken Salad

All White Meat Chicken Salad with Celery, Red Onion, Tarragon and Mayonnaise..... \$10.95 Per Person

California Grill

Mesquite Grilled Chicken Breast with California Avocado, Plum Tomato, and Red Leaf
Lettuce..... \$10.95 Per Person

All American

Top Round of Beef with Sautéed Vidalia Onion, Horseradish Cream, Oak Leaf Lettuce
and Ripe Tomato..... \$10.95 Per Person

Tuna Salad

Light Chunk Tuna Salad with Celery, Red Onion and Mayonnaise..... \$10.95 Per Person

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PIZZA MENU SELECTIONS

Flatbread Pizza

(Flatbread Pizza Priced Based on Three Slices Per Person)

Grilled Chicken Alfredo

Ham and Pineapple

Bacon Cheeseburger

Vegetarian

BBQ Chicken

Chicken Pesto

Taco Pizza

Sausage

Pepperoni

Cheese..... \$6.95 Each

16" Thick Crust Pizza

(16" Pizza Priced Based on Two Slices Per Person)

Single Meat Item Pizza..... \$9.95 Each

Double Meat Item Pizza..... \$11.95 Each

Deluxe Pizza..... \$13.95 Each

Meat Choices:

Sausage, Pepperoni, Hamburger, Chicken, Ham, Bacon

Additional Toppings:

Green Peppers, Olives, Mushrooms, Onions, Tomato, Broccoli, Pineapple, Jalapeño

Peppers, Pepperoncini

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LUNCH BUFFET SELECTIONS

Carved Buffet

Choice of Tossed Italian Garden Salad or Caesar Salad	
Choice of Carved Top Round of Beef, Pork Loin, or Turkey Breast	
Sautéed or Grilled Chicken Breast with Choice of Sauce	
Choice of One Vegetable and One Starch	
Assorted Cheesecakes with Berry Garnish	
Rolls and Butter.....	\$15.50 Per Person

The Wrap Buffet

Red Bliss Potato Salad	
Fresh Fruit Salad and Fresh Garden Salad	
A Selection of Three Wraps (Choice of Ham, Beef, Turkey, Chicken or Vegetable)	
Assortment of Fresh Baked Cookies and Brownies.....	\$14.50 Per Person

New York Deli Buffet

Fresh Garden Salad, Pasta Salad and Potato Salad	
Thinly Sliced Roast Beef, Turkey Breast, Ham and Assorted Cheese Slices	
Pickles, Mustard, Mayonnaise, and Assorted Breads	
Fresh Baked Cookies and Brownies.....	\$15.50 Per Person

Italian Buffet

Choice of Tossed Italian Garden Salad or Caesar Salad	
Homemade Italian Lasagna with Red Sauce and Melted Cheeses	
Chicken Parmesan	
Tossed Shells with Fresh Herb Sauce	
Chef's Choice Vegetable	
Fresh Garlic Bread	
Assorted Miniature Desserts.....	\$16.00 Per Person

St. Louis Style Buffet

Red Bliss Potato Salad and Coleslaw	
BBQ Pork Riblets	
BBQ Chicken Breast	
BBQ Baked Beans and Corn on the Cob	
Jalapeño Corn Bread	
Freshly Made Bread Pudding with Cinnamon Vanilla Cream.....	\$16.00 Per Person

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LUNCH BUFFET SELECTIONS

Heartland Buffet

Mixed Garden Greens with Choice of Two Dressings
Baked Herb or Fried Chicken (Assorted Pieces)
Smothered Pork Chops
Choice of One Vegetable and One Starch
Fresh Baked Rolls and Butter
Assortment of Fresh Baked Cookies and Brownies..... \$14.95 Per Person

Northern Exposure

Mixed Garden Greens with Choice of Two Dressings
Sliced Turkey Breast with Turkey Gravy
Sliced Roast Beef with a Rich Brown Gravy
Choice of One Vegetable and One Starch
Fresh Baked Rolls and Butter
Assortment of Fresh Baked Cookies and Brownies..... \$15.95 Per Person

Mexican Fiesta Buffet

A Market Salad with Choice of Two Dressings
Black Bean Salad
Fajita-Taco Bar, Southwest Seasoned Beef and Chicken
Refried Beans
Cheddar and Monterey Jack Blend Cheese
Shredded Lettuce, Diced Tomatoes, Diced Onions, Salsa, and Guacamole
Spanish Rice
Jalapeño Corn Bread with Honey Butter
Cinnamon Crisp Tortillas..... \$15.95 Per Person

Salad and Potato Buffet

Fresh Garden Salad
Large Baked Potato
(Potato Toppings: Butter, Sour Cream, Diced Bacon, Cheddar Cheese, Chopped Ham, Chili, Chopped Red Onion, Chopped Scallion, Chopped Red Pepper, Chopped Jalapeño, Steamed Broccoli, Mushrooms, Salsa, and Cheese Sauce)
Assorted Mini Desserts..... \$11.95 Per Person

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PLATED LUNCH 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 Dessert, Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water

Shrimp Scampi over Angel Hair Pasta Served with Roasted Vegetables.....	\$17.50 Per Person
Chicken with Gruyere Mushroom Sauce Choice of Vegetable and Starch.....	\$15.95 Per Person
Beef Tenderloin Medallions with Port Wine Demiglace Choice of Vegetable and Starch.....	\$16.95 Per Person
Grilled Center Cut Loin of Pork with Apple Mango Chutney Choice of Vegetable and Starch.....	\$16.95 Per Person
Baked Cod with Lemon Dill Butter Choice of Vegetable and Starch.....	\$17.50 Per Person
Baked Penne With Italian Sausage Sautéed Vegetables and Aurora Sauce Choice of Vegetable.....	\$15.50 Per Person
Baked Balsamic Bruschetta Chicken Breast Choice of Vegetable and Starch.....	\$15.00 Per Person
Boneless Pork Loin Chip Stuffed with Sage Dressing Choice of Vegetable and Starch.....	\$15.50 Per Person
Slow Roasted Beef Brisket with Bourbon Brown Sauce Choice of Vegetable and Starch.....	\$15.95 Per Person
Panko Parmesan Breaded Chicken Breast Served over Pasta Shells Alfredo with Choice of Vegetable.....	\$15.50 Per Person
Pork Medallions with Apple Chutney Choice of Vegetable and Starch.....	\$14.50 Per Person
Baked Farfelle with Chicken Alfredo Sauce Choice of Vegetable.....	\$14.50 Per Person
Sliced Roast Beef with a Rich Brown Sauce Choice of Vegetable and Starch.....	\$15.50 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

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 Demiglace
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

<p>Salmon with Tarragon Cream Sauce and Medallions of Beef Tenderloin Topped with a Port Wine Demiglace, Served with Roasted Garlic Mashed Potatoes...</p>	\$28.00 Per Person
<p>Petite Filet Mignon and Sautéed Chicken Breast Topped with a Cognac Mustard Demiglace, Served with Choice of Garlic Mashed Potatoes or Roasted New Potatoes.....</p>	\$25.00 Per Person
<p>Pan Seared Chicken Breast and Grilled Lemon Garlic Shrimp Topped with a Champagne Cream Sauce, Served with Rice Pilaf.....</p>	\$24.50 Per Person
<p>Pork Medallions with Brandied Demiglace and Grilled Chicken with Gruyere Mushroom Sauce Served with Roasted New Potatoes.....</p>	\$21.00 Per Person
<p>Pan Seared Halibut with Orange Chardonnay Butter Served with Wild Rice.....</p>	\$30.00 Per Person
<p>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.....</p>	\$25.00 Per Person
<p>Tender Medallions of Pork Tenderloin with Brandied Mushroom Sauce and Chutney Served with Roasted New Potatoes.....</p>	\$23.00 Per Person
<p>Prime Rib with Cabernet Au Jus Served with Garlic Mashed Potatoes.....</p>	\$27.00 Per Person
<p>Peppercorn New York Strip with Port Wine Demiglace Served with Garlic Mashed Potatoes.....</p>	\$27.00 Per Person
<p>Pan Seared Filet Mignon With Port Wine Demiglace Served with Choice of Starch.....</p>	\$26.00 Per Person

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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

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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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SPECIAL OFFERS FOR WEDDING RECEPTIONS

These items are offered for Wedding Receptions only and will replace the Chef's Choice Dessert on all Buffets and Plated Dinners.

Eurest Dining is offering a complimentary ½ hour of butler-style hors d'oeuvres when your guests arrive at the reception.

Please choose one of following list of hor d'oeuvres:

Tuscan Bruschetta with Roma Tomatoes,
Garlic and Fresh Basil

Skewered Olive, Smoked Provolone, and Salami

Coronets of Salami

Flatbread Pizza Squares

Skewered Olive, Smoked Provolone and
Salami

Mini Assorted Quiche

Toasted Ravioli with Marinara Sauce

Boneless Asian Chicken Bites

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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? Eurest 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.

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

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

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