

# 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 is 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. A 8.85% sales tax will be charged in addition, unless an Illinois State Tax Exemption letter is presented prior to the event.

## BILLING

In order to guarantee pricing a 25% minimum deposit will be required; otherwise pricing is subject to change. If pricing is not locked in, a 50% deposit would be required between 90 and 120 days prior to the event. 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.

## 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 \$4.00 each.

## CHILDREN PRICING

Children ages 3-10 are welcome to have the adult pricing at a 50% discount. Special kids 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  
Assorted Bagels  
Fruit Preserves, Butter and Cream Cheese  
Assorted Juices, Regular Coffee, Decaffeinated Coffee and Hot Teas

## 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

## CONTINENTAL III

Sliced Fresh Fruit and Berries  
Assorted Muffins, Bagels and Danish  
Assorted Yogurts with Granola and Assorted Cereals  
Fruit Preserves, Butter and Cream Cheese  
Assorted Juices, Milk, Regular Coffee, Decaffeinated Coffee and Hot Teas

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

# BREAKFAST BUFFET SELECTIONS

## Eye Opener Buffet

Assorted Muffins with Butter  
Fresh Fruit and Berries  
Fresh Scrambled Eggs with Cheese  
Crisp Bacon  
Homemade Buttermilk Biscuits  
Country Sausage Gravy  
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## 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 Link Sausage  
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## Grand Breakfast Buffet

Display of Fresh Fruits and Berries  
Assorted Muffins and Bagels  
Fruit Preserves, Butter and Flavored Cream Cheeses  
Fresh Scrambled Eggs with Cheese  
Country Style Potatoes  
Crisp Bacon and Sausage Patty  
French Toast with Vermont Maple Syrup  
Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **PLATED BREAKFAST SELECTIONS**

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

### **Early Riser**

Fresh Scrambled Eggs with Cheese  
Your Choice of Crisp Bacon or Link Sausage  
Breakfast Potatoes

### **Denver Scramble**

Denver Style Scrambled Eggs  
French Toast with Fresh Berry Compote  
Bacon or Sausage

### **Farmer's Breakfast**

Country Fried Steak  
Smothered in Homemade Gravy  
American Fried Potatoes

### **Breakfast Strata**

Egg Casserole with Your Choice of Meat & Vegetables  
American Fried Potatoes

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# A LA CARTE REFRESHMENTS AND SNACKS

## **Beverages**

Fresh Brewed Coffee and Tea  
Lemonade  
Fruit Punch  
Soft Drinks  
Bottled Water  
Bottled Juice

## **Bakery Goods**

Large Muffins  
Breakfast Bread Slices  
Bagels with Cream Cheese  
Danish  
Doughnuts  
Cookies  
Brownies  
Blondie's

## **Chef's Trays and Displays**

Fresh Fruit Display  
Imported and Domestic Cheeses  
Fresh Sliced Fruit, Cheese and Crackers  
Vegetable Crudité's with Chef's Dipping Sauce  
Roasted and Grilled Vegetables with Chef's Dipping Sauce  
Chef's Assorted Pastry Table

## **Snacks**

Assorted King Size Candy Bars  
Tri-Colored Tortilla Chips and Homemade Salsa  
Chips and French Onion Dip  
Mixed Nuts  
Snack Mix  
Mixed Dried Fruit Medley  
Cashews  
Peanuts

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## **GOURMET BOX LUNCHESES**

All Lunches Come with Chips, Fruit Cup or Small Garden Salad  
and Chef's Choice Dessert

### **Choice of Breads and Wraps**

#### **Turkey & Swiss Wrap**

Smoked Turkey Breast, Swiss Cheese, Fresh Mixed Greens,  
Sliced Tomato, in a Flour Tortilla

#### **Chicken Caesar Wrap**

Grilled Chicken, Romaine Lettuce, Shaved Parmesan Cheese,  
and Classic Caesar Dressing

#### **Veggie Explosion**

Wood-Fired Grilled Vegetable of Red Peppers, Portobello Mushroom, Green and Golden Zucchini  
and Plum Tomatoes Drizzled with Basil Aioli and Cracked Pepper

#### **Bavarian Blast**

Virginia-Style Cured Ham with Smoked Gouda Cheese Painted with Barbecue-Mustard Dressing,  
Lettuce and Tomato

#### **Chicken Salad**

All White Meat Chicken Salad with Celery, Red Onion, Tarragon and Mayonnaise

#### **California Grill**

Mesquite Grilled Chicken Breast with California Avocado, Plum Tomato  
and Red Leaf Lettuce

#### **All American**

Top Round of Beef with Sautéed Vidalia Onion, Horseradish Cream, Oak Leaf Lettuce and Ripe  
Tomato

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **"Over The Top"**

### **LUNCH BUFFET SELECTIONS**

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

#### **Salad Luncheon Family Style**

Choose Three Different Salads from our Large Selection. These salads will be served Family Style at each table and accompanied with Fresh Mini Muffins and Rolls

For Dessert each table will be provided with an Individual Whole Cake (Walnut Cream, German Chocolate, Lemon Chiffon, Carrot, Chocolate)

#### **Carved Buffet**

Your Choice Tossed Italian Garden Salad or Caesar Salad

Carved Top Round of Beef, Pork Loin, or Turkey Breast

Sautéed or Grilled Chicken Breast with Choice of Sauce

Your Choice of Vegetable

Your Choice of Starch

Assorted Cheesecakes with Berry Garnish

Rolls and Butter

#### **The Wrap Buffet**

Red Bliss Potato Salad

Fresh Fruit Salad and Garden Fresh Salad

Choose a Selection of Three Wraps from:

Ham, Beef, Turkey, Chicken, and Vegetable Wraps

Assortment of Fresh Baked Cookies and Brownies for Dessert

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Classic Affairs”**

### **LUNCH BUFFET SELECTIONS**

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

#### **New York Deli Buffet**

Served with Fresh Garden Salad, Pasta Salad, and Potato Salad  
Thinly Sliced Roast Beef, Turkey Breast, and Ham  
Assorted Sliced Cheeses, Tomatoes, Onions, Lettuce,  
Pickles, Mustard, Mayonnaise and Assorted Breads  
Assortment of Fresh Baked Cookies and Brownies For Dessert

#### **Italian Buffet**

Your Choice Tossed Italian Garden Salad or Caesar Salad  
Homemade Italian Meat Lasagna with Red Sauce and Melted Cheeses  
Chicken Parmesan  
Tossed Shells with Fresh Herb Sauce  
Chef's Choice Vegetables  
Fresh Garlic Bread Sticks  
Assorted Miniature Desserts

#### **St. Louis Style BBQ Buffet**

Red Bliss Potato Salad, Coleslaw  
Pulled Pork BBQ  
BBQ Chicken  
BBQ Baked Beans  
Corn On The Cob  
Buns and Rolls  
Freshly Made Bread Pudding with Cinnamon Vanilla Cream

#### **Soup & Salad Buffet**

Your Choice of Three Fresh Salads from our List  
One Cream Soup and One Broth Soup  
Assortment of Fresh Baked Rolls and Butter  
Freshly Baked Bread Pudding with Cinnamon Vanilla Cream

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Simply Stated”**

### **LUNCH BUFFET SELECTIONS**

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

#### **Heartland Buffet**

Your Choice Tossed Italian Garden Salad or Caesar Salad  
Baked Herbed Chicken or Fried Chicken (Assorted Pieces)  
Smothered Pork Chops  
Choice of Vegetables  
Choice of Starch  
Fresh Baked Rolls and Butter  
Assortment of Fresh Baked Cookies and Brownies for Dessert

#### **Asian Buffet**

Tossed Garden Salad  
Sautéed Beef, Chicken, and Shrimp  
Sautéed Asian Vegetables  
General Tso, Szechwan, and Orange Sauces  
Fortune Cookies  
Mango Rice Pudding

#### **Mexican Fiesta Buffet**

A Market Salad with Your Choice of Two Dressings,  
Black Bean Salad  
Fajita-Taco Bar  
Southwest Seasoned Beef and Chicken, Refried Beans,  
Cheddar and Monterey Jack Blended Cheeses, Shredded Lettuce,  
Diced Tomatoes, Onions, Salsa, and Guacamole  
Spanish Rice  
Jalapeno Muffins or Cornbread with Honey Butter  
Cinnamon Crisp Tortillas for Dessert

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Over The Top”**

### **PLATED LUNCH SELECTIONS**

All Entrées are Served with Your Choice of a Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Dessert, Warm Rolls and Butter  
Freshly Brewed Coffee, Tea, and Water

**Shrimp Scampi over Angel Hair Pasta  
and Roasted Vegetables**

**Chicken with Gruyere Mushroom Sauce**  
Served with Your Choice of Starch  
and Choice of Vegetable

**Beef Bourguignon over Egg Noodles**  
and Roasted Seasonal Vegetables

**Grilled Center Cut Loin of Pork  
with Apple Mango Chutney**  
Served with Your Choice of Starch  
and Choice of Vegetable

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **"Classic Affair"**

### **PLATED LUNCH SELECTIONS**

All Entrées are Served with Your Choice of a Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Dessert, Warm Rolls and Butter  
Freshly Brewed Coffee, Tea, and Water

#### **Baked Cod with Lemon Dill Butter**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Chicken with Tomato, Red Onion & Garlic Parmesan Sauce**

Served over Fettuccini  
and Choice of Vegetable

#### **Herbed Turkey Breast Medallions with Sherry Sauce**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Boneless Pork Loin Chop Stuffed with Sage Dressing**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Slow Roasted Beef Brisket with Bourbon Brown Sauce**

Served with Your Choice of Starch  
and Choice of Vegetable

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Simply Stated”**

### **PLATED LUNCH SELECTIONS**

All Entrées are Served with Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Dessert, Warm Rolls and Butter  
Freshly Brewed Coffee, Tea, and Water

#### **Baked Lemon Herb Chicken Breast**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Chicken Ala Reine Served in a Puff Pastry Bouché** and Choice of Vegetable

#### **Fresh Baked Ham with Pineapple Honey Glaze**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Hearty Meatloaf with Tomato Ragù**

Served with Your Choice of Starch  
and Choice of Vegetable

#### **Sliced Roast Beef topped with a Rich Brown Sauce**

Served with Your Choice of Starch  
and Choice of Vegetable

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## HORS D'OEUVRE SELECTIONS

### Cold Hors d' Oeuvres

(Pricing Per 50 Pieces)

Display of Fresh Fruit & Vegetables, Assorted Cheeses and Crackers  
Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil  
Skewered Olive, Smoked Provolone and Salami  
Gorgonzola Grapes  
Mini Orange Muffin with Ham and Orange Chutney  
Silver Dollar Sandwiches of Honey Ham and Roasted Turkey Breast  
Savory Cheesecake Spread (Blue Cheese-Crab-Jalapeno) with Crackers  
Fruit Kebobs with Dipping Sauce  
Crostinis with Peppered Goat Cheese Spread topped with Sautéed Shitake Mushrooms  
Vegetable Puff Pizza  
Coronets of Salami  
Salmon Wrapped Asparagus  
Shrimp Cocktail

### Hot Hors d' Oeuvres

(Pricing Per 100 Pieces)

Asian Pot Stickers with Gingered Soy Glaze  
German Sausage wrapped in a Puff Pastry  
Sesame Chicken Satay with Peanut Sauce  
Mini Assorted Quiche  
Spanakopita  
Grilled Chicken Quesadillas  
Vegetable Eggs Rolls with a Sweet & Sour Sauce  
Fried Ravioli with Marinara Sauce  
Meatballs (Swedish-BBQ-Marinara)  
Stuffed Mushrooms (Crab-Sausage-Cheese)  
Breaded Chicken Tenders with Chef's Sauces  
Chicken Wings (Buffalo-Garlic-Asian-Ranch-BBQ)  
Bacon Wrapped Shrimp  
Tuscany Pepper Scallops

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## SPECIALTY RECEPTION SELECTIONS

### **Whole Smoked Salmon Display**

Garnished with Black Olives, Finely Diced Eggs,  
Capers, Lemons, Red Onions and Cucumbers

### **Antipasto Display**

An Array of Italian Meats, Cheeses and Marinated Vegetables

### **Whole Baked Brie with Cherries & Almonds En Croute**

Served with Crostinis, Sliced French Baguette,  
and Specialty Crackers

## **Carving Stations**

(5 oz. meat per person)

Smoked Turkey Breast  
Top Round of Beef  
Virginia Baked Ham  
Beef Tenderloin  
Peppercorn NY Strip  
Roasted Loin of Pork

All Carving Items are Served with Assorted Rolls (included in pricing)  
and Chef's Choice Appropriate Condiments

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

# SPECIALTY RECEPTION SELECTIONS

## **Action Stations** (MAXIMUM OF 300 PEOPLE)

### **Pasta Station**

Bowtie and Penne Pasta  
Served with Red and White Sauces  
Fresh Garlic Breadsticks and  
Fresh Vegetables

### **Fajita Station**

Southwestern Seasoned Beef and Chicken, Flour Tortillas,  
Onions, Peppers, Cheese, Lettuce, Tomato, Salsa  
Black Olives, and Sour Cream

### **Asian Stir Fry Station**

Marinated Seasoned Beef, Chicken and Shrimp  
with a choice of Asian Vegetables,  
Asian Sauce Varieties and Noodles or Rice  
Accompanied by Egg Rolls, Pot Stickers and Fortune Cookies

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Over The Top”**

### **PLATED DINNER SELECTIONS**

All Entrées are Served with Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter  
Freshly Brewed Coffee, Iced Tea, and Water

#### **Pan Seared Halibut with Orange Chardonnay Butter**

Accompanied with Wild Rice

#### **Stuffed Chicken Breast**

*Stuffed with Your Choice of Three Below*

Spinach, Onion, Bacon and Cream Cheese  
Shrimp, Crab, Mushrooms, and Sherry Cream  
Broccoli, Cheddar, and Fresh Herbs  
Chefs Choice of Starch

#### **Tender Medallions of Pork Tenderloin with Brandied Mushroom Sauce and Chutney**

Accompanied with Roasted New Potatoes  
\$23.00 Per Person

#### **Prime Rib with Cabernet Au Jus**

Accompanied with Garlic Mashed Potatoes

#### **Beef Wellington Mushrooms Duxelles with Port Demiglace**

Accompanied with Garlic Mashed Potatoes

#### **Roasted Portobello with Caramelized Onions, Gorgonzola Cheese and Toasted Walnuts**

Accompanied with Grilled Medley of Vegetables, and Garlic Mashed Potatoes

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Classic Affair”**

### **PLATED DINNER SELECTIONS**

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

**Pan Seared Filet Mignon with Port Wine Demiglace**  
Accompanied with Whipped Baby Red Potatoes

**Chicken 6 oz. Breast Parmesan**  
Accompanied with Angelhair Pasta

**Tender Medallions of Beef  
with a Rich Brandied Mushroom Sauce**  
Accompanied with Wild Rice Pilaf

**Grilled Chicken Breast with Gruyere Mushroom Sauce**  
Accompanied with Garlic Mashed Potatoes

**Sautéed Chicken Breast  
with White Wine, Capers and Lemon**  
Accompanied with Fettuccine Pasta  
\$17.00 Per Person

**Pan Seared Atlantic Salmon  
with A Tarragon Cream Sauce**  
Accompanied with Rice Pilaf  
\$18.00 Per Person

**Garlic Pork Medallions  
with Sherry Mushroom Brown Sauce**  
Accompanied with Rice Pilaf

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Simply Stated”**

### **PLATED DINNER SELECTIONS**

All Entrées are Served with Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter  
Freshly Brewed Coffee, Iced Tea, and Water

#### **Baked Cod with Lemon Dill Butter**

Accompanied with Rice Pilaf

#### **Sautéed Chicken Breast with Empress Sauce**

Accompanied with Parslied New Potatoes

#### **Smothered Pork Chops**

Accompanied with Garlic Mashed Potatoes

#### **Herbed Turkey Breast with Lemon Tarragon Cream Sauce**

Accompanied with Garlic Mashed Potatoes

#### **Sliced Roast Beef with Rich Brown Gravy**

Accompanied with Garlic Mashed Potatoes

#### **Chicken Cordon Blue with Supreme Sauce**

Accompanied with Parslied New Potatoes

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **PLATED COMBINATION DINNER ENTREES**

All Entrées are Served with Your Choice of A Mixed Green Salad, Spinach Salad or Caesar Salad,  
and Your Choice of Two Dressings when Appropriate  
Chef's Choice of Vegetable, Our Signature Dessert and Warm Rolls with Butter  
Freshly Brewed Coffee, Iced Tea, and Water

### **Salmon with Tarragon Cream Sauce**

#### **Medallions of Beef Tenderloin**

Topped with a Port Wine Demiglace  
Accompanied with Roasted Garlic Mashed Potatoes

### **Petite Filet Mignon with A Sautéed Chicken Breast**

Topped with a Cognac Mustard Demiglace  
Accompanied with Your Choice of  
Garlic Mashed Potatoes or Roasted New Potatoes

### **Pan Seared Chicken Breast and Grilled Lemon Garlic Shrimp**

Topped with a Champagne Cream Sauce  
Accompanied with a Rice Pilaf

### **Pork Medallions with Brandied Demiglace Grilled Chicken with Gruyere Mushroom Sauce**

Accompanied with Roasted New Potatoes

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

# "Over The Top"

## DINNER BUFFET SELECTIONS

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

### Mid Rivers Gala

Mixed Garden Greens with Your Choice of Two Dressings  
BLT Salad with Honey Mayonnaise Dressing  
Grilled Chicken Breast with Choice of Sauce  
Carved Rosemary Peppercorn New York Strip  
Your Choice of Two Vegetable  
Your Choice of One Starch  
Fresh Baked Rolls with Sweet Cream Butter  
Chef's Dessert Table

### Hill Temptations

Classic Caesar Salad  
Roma Tomato, Fresh Mozzarella Salad with A Reduced Balsamic Dressing  
Capistrano Prime Rib Rubbed with a Blend of 8 Italian Spices  
Chicken Piccata with Capers and Sun Dried Tomatoes  
Your Choice of Two Vegetables  
Your Choice of One Starch  
Warm Focaccia Bread, Bread Sticks  
Chef's Dessert Table

### Mediterranean Delight

Mixed Garden Greens with Your Choice of Two Dressings  
Roasted Herb Potato 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  
Your Choice of One Starch  
Your Choice of Two Vegetables  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef Dessert Table

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **“Classic Affair”**

### **DINNER BUFFET SELECTIONS**

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

#### **American Buffet**

Mixed Garden Greens with Your Choice of Two Dressings  
Sautéed Chicken Breast with Choice of Sauce  
Grilled Midwestern Pork Loin Carved Tableside  
Served with Rosemary Sherry Brown Sauce  
Your Choice of One Starch  
Your Choice of Two Vegetables  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef Dessert Table

#### **Gateway Buffet**

Mixed Garden Greens with Your 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  
Your Choice of One Starch  
Your Choice of Two Vegetables  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

#### **Great Rivers Buffet**

Garden Salad with Your Choice of Two Dressings  
Penne with Artichokes and Sundried Tomato Salad  
Grilled Chicken Breast with Choice of Sauce  
Classic Baked Mostaccioli with Italian Sausages and Cheeses  
Your Choice of Two Vegetables  
Your Choice of One Starch  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

# "Simply Stated"

## DINNER BUFFET SELECTIONS

All Buffets are Served with Freshly Brewed Coffee, Iced Tea, and Water

### **A Southern Affair**

Mixed Garden Greens with Your Choice of Two Dressings  
Baked or Fried Chicken (Assorted Pieces)  
Smothered Chops with Rich Brown Sauce  
Your Choice of One Starch  
Your Choice of One Vegetable  
Fresh Baked Dinner Rolls with Sweet Cream Butter  
Chef's Dessert Table

### **Bamboo Cuisine Buffet**

Mixed Garden Greens with Your Choice of Two Dressings  
Chicken, Beef and Shrimp  
Stir Fried Asian Vegetables  
Three Sauces:  
General Tso-Orange-Szechwan  
White & Brown Rice  
Lo Mien Noodles  
Chef's Dessert Table

### **A Taste of Home**

Mixed Garden Greens with Your Choice of Two Dressings  
Sliced Turkey Breast with Savory Gravy  
Sliced Roast Beef with A Rich Brown Gravy  
Herb Stuffing  
Your Choice of One Starch  
Your Choice of Two Vegetables  
Chef's Dessert Table

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

# CHOOSE YOUR BUFFET ACCOMPANIMENTS

## **Sauces**

Gruyere Mushroom Sauce  
Pesto Cream Sauce  
White Wine Herb Cream Sauce  
Wild Mushroom Demiglace  
Sherry Dill Sauce  
Piccata Sauce  
Supreme Sauce  
Empress Sauce

## **Vegetable Selections**

Green Bean Almandine  
Country Style Green Beans  
Roasted Vegetables  
Honey Glazed Baby Carrots  
California Blend  
Confetti Corn

## **Starch Selections**

Garlic Mashed Potatoes  
Traditional Mashed Potatoes  
Roasted Baby Red Potatoes  
AuGratin Potatoes  
Roasted Rosemary Yukon Gold Potatoes  
Minnesota Wild Rice  
Rice Pilaf  
Whipped Sweet Potatoes

All items are subject to 19% service charge and 8.85% sales Tax

# Salad Choices For Salad Luncheon Buffet

## Greens

Baby Spinach Salad with Oranges and Dried Cherries  
Caesar Salad  
Mixed Green salad  
Tossed Garden Salad with Carrots, Cabbage, Tomato, and Cucumber  
Red Leaf Lettuce with Brie, Walnuts, and Dried  
Red Onion, Spinach and Tomato Salad  
Iceberg Lettuce with Bacon Tomato Caper Dressing  
Chicago Style Chop Salad

## Savory

Coleslaw  
Waldorf  
Antipasto Salad  
Dijon Baby New Potato Salad with Bacon  
Creamy Potato Salad W/ Bacon, Eggs, Cheddar, Sour Cream Dressing  
New Potato and Green Bean Salad  
Penne with Artichoke and Sun-Dried Tomato  
Pesto Pasta Salad  
BLT Pasta Salad  
Pasta Primavera Salad

## Protein

(Limit of 1 choice)

Shrimp, Asparagus, Portobello and Pasta Salad  
Tuna Nicoise Salad  
Asian Sweet and Tangy Beef Salad  
Flank Steak Fajitas Salad with Corn Salsa & Chipotle Dressing  
Grilled Chicken BLT Salad  
Grilled Chicken Caesar Salad  
Mandarin beef and Lo Mein Salad  
Marinated Steak and Summer Squash Salad  
Turkey Waldorf Salad  
Tortellini & Ham Salad  
Sante Fe Pasta Salad  
Tuscan White Bean and Tuna Salad

## Balance Choice Salads

(Each Serving does not exceed 350 calories)

Black Bean Salad  
Just Right Broccoli Salad  
Just Right Cucumber Salad  
Blue Cheese and Pasta Salad  
Spinach Strawberry Salad

# HOST BAR PACKAGES

Pricing Is Listed on a Per Person Basis

**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 Hours

4 Hours

**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 Hours

4 Hours

**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 Hours

4 Hours

**NON-ALCOHOLIC BEVERAGE PACKAGE** Pricing includes: Pepsi Brand Fountain Soft Drinks, Assorted Fruit Juices, and Perrier

2 Hours

4 Hours

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **BAR PRICING ON CONSUMPTION**

Pricing Is Listed On A Per Drink or Per Unit Basis

### **HOST BAR**

Premium Brands  
House Brands  
House Wine  
Domestic Draft Beer  
Bottled Imported Beers  
Fountain Soft Drinks (Pepsi Products)

### **ALA CARTE HOST BAR OPTIONS**

Half Barrel Domestic Beers  
House Wines  
(Per Bottle or Per Keg Pricing Available Upon Request)

### **CASH BAR**

Premium Brands  
House Brands  
House Wine  
Domestic Draft Beer  
Bottled Imported Beers  
Fountain Soft Drinks (Pepsi Products)

**Specialty Liquors, Beer, Wine and Cordials are Available**  
Eurest Dining Will Make Every Effort To Accommodate  
Your Special Requests

#### **Labor Charges**

All Cash Bars Must Meet A \$100 Per Hour Minimum, or  
Be Subject To A \$20 Per Hour Bartender Fee.

All Items are Subject To 19% Service Charge and 8.85% Sales Tax

## **ALA CARTE DESSERT MENU**

Eurest Dining Invites You to Consider Ordering One of These Desserts To Enhance  
Your Plated Lunch or Dinner Selection

(An additional price person will be added for these desserts to be served)

**Dark Chocolate Dipped Strawberries**

**Apple, Peach, Cherry or Blueberry Cobblers**

**New York Style Cheesecake with Raspberry Sauce**

**Bread Pudding with Cinnamon Vanilla Crème Sauce**

**Crème Brulee Cheesecake**

**Carrot Cake**

**German Chocolate Cake**

**Double Layer Chocolate Cake**

**Walnut Crème Layer Cake**

**Chocolate Mousse with Fresh Berries and Cream**

**Chocolate Mousse In A Shortbread Shell with Berry Garnish**

**Dutch Apple Pie with Carmel Sauce**

All Items are Subject To 19% Service Charge and 8.85% Sales Tax