



CONTINENTAL BREAKFAST

THE DELUXE CONTINENTAL

Assorted Selection of Chilled Fruit Juices
Sliced Seasonal Fresh Fruit and Berries
Deluxe Assortment of Breakfast Pastries to include Danish, Muffins, Croissants and Fruit Breads
Served with Sweet Butter and Fruit Preserves
Bagels with Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$16.95 per Person

MIDWEST EXPRESS

Assorted Selection of Chilled Fruit Juices
Sliced Seasonal Fresh Fruit and Berries
Warm Cinnamon Rolls with Cream Cheese Glaze
Farm Fresh Scrambled Eggs, Apple Wood Smoked Bacon and Creamy Havarti Cheese on a Flaky Croissant
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$19.95 per Person

HEALTHY START

Assorted Selection of Chilled Fruit Juices
Sliced Seasonal Fresh Fruit and Berries
Assorted Individual Low Fat Fruit Flavored Yogurts
Granola Cereal with Skim Milk
Oatmeal Station with Dried Fruit, Brown Sugar and Natural Honey
Freshly Baked Assorted Low-Fat Muffins, English Muffins, White, Wheat and Whole Grain Breads
with Margarine and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$19.95 per Person

MID-MORNING REFRESH

(30 Minutes of Service)
Assorted Selection of Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$6.50 per Person

ADDITIONS

Enhance your Continental with one of the following selections:

Farm Fresh Scrambled Eggs, Apple Wood Smoked Bacon & Havarti Cheese on a Flaky Croissant ~ \$54.00 per Dozen
Farm Fresh Scrambled Eggs, Sausage and Cheddar Cheese on a Buttermilk Biscuit ~\$48.00 per Dozen
Chilled Smoked Salmon with Chopped Egg, Tomato, Capers, Red Onions, Mini Bagels and Lavosh Flatbreads
\$7.00 per Person
Assorted Cold Breakfast Cereals with Whole, 2% and Skim Milk ~ \$3.50 per Person
Millennium Goopy Butter Cakes ~ \$40.00 per Dozen
Freshly Baked Flaky Croissants, Assorted Coffee Cakes, Muffins or Fruit Danish ~ \$46.00 per Dozen
Assorted Individual Low Fat Fruit Flavored Yogurts ~ \$3.95 each
Assorted Soft Drinks ~ \$2.95 each Bottled Water ~ \$3.50 each

All selections are priced to include one hour of service unless otherwise specified.

Prices are subject to 22% service charge and applicable taxes. Minimum guarantee of 25 guests applies on all menus unless otherwise specified, in which case a surcharge may apply. All pricing subject to change without notice. MHR 05.2009



PLATED BREAKFAST

AMERICA'S FAVORITE

Orange Juice
Farm Fresh Scrambled Eggs
Select One: Apple Wood Smoked Bacon, Country Sausage Links or Smoked Ham
Southern Style Breakfast Potatoes with Sweet Peppers and Onions
Basket of Freshly Baked Muffins and Danish with Sweet Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$19.95 per Person

BANANA NUT FRENCH TOAST

Orange Juice
Banana Nut Bread Grilled with a Rich Egg Batter
Served with Roasted Banana Compote, Candied Pecans and Maple Syrup
Select One: Apple Wood Smoked Bacon, Country Sausage Links or Smoked Ham
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$19.95 per Person

QUICHE ME

Assorted Chilled Fruit Juices
Your choice of one of the following Quiches baked in a Crispy Phyllo Shell:
Baby Spinach, Bacon & Swiss Cheese - Roasted Vegetables & Gruyere Cheese
Smoked Ham, Sun-Dried Tomatoes & Mozzarella Cheese
Grilled Asparagus and Pesto Rubbed Tomatoes & Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$20.95 per Person

BREAKFAST BUFFETS

All Buffets are accompanied by a Selection of Chilled Fruit Juices,
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

TRADITIONAL

Sliced Seasonal Fresh Fruit and Berries
Freshly Baked Danish and Muffins with Sweet Butter and Fruit Preserves
Farm Fresh Scrambled Eggs & Breakfast Potatoes
Select Two: Apple Wood Smoked Bacon, Country Sausage Links or Smoked Ham
Granola and Assorted Dry Cereals with Dried Fruit and Milk
\$24.95 per Person

SPIRIT OF ST. LOUIS

Sliced Seasonal Fresh Fruit and Berries
Freshly Baked Danish, Muffins and Fruit Breads with Sweet Butter and Fruit Preserves
Farm Fresh Scrambled Eggs & Breakfast Potatoes
Banana Nut French Toast served with Roasted Banana Compote, Candied Pecans and Maple Syrup
Granola and Assorted Dry Cereals with Dried Fruit and Milk
Select Two: Apple Wood Smoked Bacon, Country Sausage Links or Smoked Ham
\$27.95 per Person

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BRUNCH BUFFET

(Minimum 100 Guests)

Assorted Selection of Chilled Fruit Juices
Sliced Seasonal Fresh Fruit and Berries
Chilled Smoked Salmon with Chopped Egg, Tomato, Capers, Red Onions,
Mini Bagels and Lavosh Flatbreads
Farm Fresh Scrambled Eggs
Select Two: Apple Wood Smoked Bacon, Country Sausage Links or Smoked Ham
Deluxe Assortment of Breakfast Pastries to include Danish, Muffins, Croissants and Fruit Breads
with Sweet Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Gourmet Hot Teas and Iced Tea

Salads

(Select Three)

Fresh Spinach Salad with Warm Bacon Dressing
Mexican Corn Salad with Peppers and Tomatoes
Italian Pasta Salad
Pesto and Balsamic Vinaigrette Marinated Vegetable Salad
Carrot, Golden Raisin, Missouri Black Walnut Salad
Field Greens with Herb Vinaigrette and Italian Dressings
Marinated Tomato, Cucumber and Sweet Red Onion Salad

Hot Entrées

(Select Three)

Banana Nut French Toast
Served with Roasted Banana Compote, Candied Pecans and Maple Syrup
Belgian Waffles with Fresh Berries, Whipped Cream and Maple Syrup
Eggs Benedict
Boneless Breast of Chicken with Tomato and Red Bell Pepper Sauce
Orange Roughy with California Champagne Sauce and Shaved Almonds
Cheese Blintzes with Strawberries and Blueberries
Apple Wood Smoked Sirloin of Beef with Roasted Shallot and Thyme Jus Lié
Honey and Brown Sugar Roasted Loin of Pork with Granny Smith Apple Raisin Compote
Cilantro Lime Marinated Breast of Chicken with Roasted Tomato Aioli

Accompaniments

(Select Two)

Steamed Garden Vegetables
Green Beans, Sweet Red Peppers and Bermuda Onions
Lemon Herb Broccoli Florets
Duchess White Cheddar Potatoes
Lyonnais Potatoes
Risotto Harvest Mushroom Ragout
Roasted Rosemary Baby Red Potatoes

Dessert Table

Deluxe Assortment of Homemade Tortes, Cheesecakes and Pastries
\$41.95 per Person

Add Mimosas or Bloody Marys

\$4.95 per Person Package

The Brunch Buffet is priced to include one hour of service.

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Millennium Hotel St. Louis 200 South Fourth Street St. Louis, MO 63102



BREAKFAST/BREAK ENHANCEMENTS

FRESHLY BAKED BREAKFAST GOODS

Assorted Freshly Baked Donuts	\$38.00 per Dozen
Assorted Freshly Baked Pastries	\$46.00 per Dozen
Freshly Baked Flaky Croissants	\$46.00 per Dozen
Assorted Freshly Baked Bagels with Cream Cheese	\$40.00 per Dozen
Freshly Baked Cinnamon Rolls or Pecan Sticky Buns	\$42.00 per Dozen
Farm Fresh Scrambled Eggs, Apple Wood Smoked Bacon and Creamy Havarti Cheese on a Flaky Croissant	\$54.00 per Dozen
Farm Fresh Scrambled Eggs, Sausage and Cheddar Cheese on a Buttermilk Biscuit	\$48.00 per Dozen

A LA CARTE

Assorted Individual Low Fat Fruit Flavored Yogurts	\$3.95 each
Assorted Granola, Fruit and Cereal Bars	\$2.75 each
Assorted Cold Breakfast Cereals with Whole, 2% and Skim Milk	\$3.50 per Person
Fresh Seasonal Whole Fruit	\$1.95 each
Seasonal Fresh Fruit and Berries	\$5.95 per Person
Hot Oatmeal with Cinnamon, Raisins and Brown Sugar (1 Hour of Service)	\$3.50 per Person
Belgian Waffle Station (1 Hour of Service)	\$9.95 per Person
Freshly Made Belgian Waffles prepared by our Chef Served with a Variety of Fruit Toppings, Butter and Warm Maple Syrup (A Chef Fee of \$75.00 will apply)	
Millennium Ultimate Omelet Station (1 Hour of Service)	\$10.95 per Person
Made to Order by our Chef with Choice of Ingredients (A Chef Fee of \$75.00 will apply)	
Chilled Smoked Salmon with Chopped Egg, Tomato, Capers, Red Onions, Mini Bagels and Lavosh Flatbreads (serves 35 people)	\$7.00 per Person

BEVERAGES

Assorted Bottled Fruit Juices	\$3.95 each
Assorted Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist)	\$2.95 each
Individual Whole, Skim, 2% and Chocolate Milk	\$2.95 each
Assorted Sports Drinks	\$3.95 each
Assorted Fruit Juices (Carafe)	\$18.00 per Quart
Orange, Apple, Grapefruit, Cranberry, Tomato	
Bottled Water	\$3.50 each
Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas	\$42.00 per Gallon
Iced Tea	\$36.00 per Gallon
Freshly Made Lemonade	\$36.00 per Gallon
Homemade Fruit Punch	\$36.00 per Gallon
St. Louis Hometown Fitz's® Assorted Sodas	\$3.50 each

SWEETS & TREATS

Assorted Ice Cream Novelties or Assorted Candy Bars	\$2.95 each
Assorted Frozen Fruit Bars	\$2.95 each
Individual Ted Drewes® Frozen Custard	\$4.50 each
Freshly Popped Popcorn	\$17.00 per Pound
Assorted Mixed Nuts	\$23.00 per Pound
Potato Chips	\$17.00 per Pound
Individual Snack Bags – Potato Chips, Corn Chips and Pretzels	\$2.25 each
House Made Tortilla Chips and Salsa	\$22.00 per Pound
Trail Mix	\$19.00 per Pound
Honey Roasted Peanuts	\$23.00 per Pound
Gus'® Pretzel Sticks with Pommery Mustard	\$36.00 per Dozen
Jumbo Hot Pretzels with Pommery Mustard	\$30.00 per Dozen
Freshly Baked Jumbo Cookies – Chocolate Chip, Peanut Butter & Oatmeal Raisin	\$36.00 per Dozen
Freshly Baked Double Fudge Brownies	\$36.00 per Dozen
Rice Krispy™ Treats	\$29.00 per Dozen
Assorted Protein Bars	\$3.95 each

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ALL DAY MEETING PLANNER BREAKS

PRODUCTIVITY PLANNER PACKAGE

Early Morning

(One Hour of Service)

Assorted Selection of Chilled Fruit Juices

Sliced Seasonal Fresh Fruit and Berries

Deluxe Assortment of Breakfast Pastries to include Danish, Muffins and Croissants

With Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

Mid-Morning Refresh

(30 Minutes of Service)

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

Afternoon

(30 Minutes of Service)

Assorted Freshly Baked Jumbo Cookies

To include Chocolate Chip, Peanut Butter and Oatmeal Raisin

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

Assorted Soft Drinks and Bottled Waters

\$28.95 per Person

THE EXECUTIVE PLANNER PACKAGE

Early Morning

(One Hour of Service)

Assorted Selection of Chilled Fruit Juices

Sliced Seasonal Fresh Fruit and Berries

Deluxe Assortment of Breakfast Pastries to include Danish, Muffins, Croissants and Fruit Breads

Served with Sweet Butter and Fruit Preserves

Bagels with Cream Cheese

Assorted Individual Low Fat Fruit Flavored Yogurts

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

Assorted Soft Drinks and Bottled Waters

Mid-Morning Refresh

(30 Minutes of Service)

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

Assorted Soft Drinks and Bottled Waters

Afternoon

(30 Minutes of Service)

Assorted Freshly Baked Jumbo Cookies to include:

Chocolate Chip, Peanut Butter and Oatmeal Raisin

Freshly Baked Double Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

Assorted Soft Drinks and Bottled Waters

\$34.95 per Person

Upgrade your Afternoon Breaks to Hometown Favorites, Call to the Bullpen
or The Ice Cream Shoppe for an additional \$4.00 per Person.

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AFTERNOON BREAKS

CALL TO THE BULLPEN

Cape Cod Popcorn
Cracker Jacks™
Salted Peanuts in the Shell
House Made Tortilla Chips with
Aged Cheddar Cheese Sauce, Salsa,
Jalapenos and Sour Cream
Jumbo Hot Pretzels with Pommery Mustard
\$11.95 per Person

SWEET AND SAVORY

Assortment of Classic Snacks to include:
Assorted Candy Bars
Freshly Popped Popcorn
Tortilla Chips and Salsa
Individual Snack Bags of Potato Chips,
Corn Chips and Pretzels
\$10.95 per Person

COOKIES & BROWNIES

Assorted Freshly Baked Cookies
Freshly Baked Double Fudge Brownies
\$9.95 per Person

HOMETOWN FAVORITES

St. Louis' Favorite Snacks and Treats to include:
Assorted Fitz's® Soda and Bottled Water
Individual Ted Drewes® Frozen Custard
Toasted Ravioli with Marinara
Gus'® Pretzel Sticks with Pommery Mustard
\$12.95 per Person

Enhancements

Budweiser, Bud Light and Michelob Ultra
Market price
Schlafly
Market price

CHOCOLATE ADDICTION

Freshly Baked Double Fudge Brownies
Plain and Peanut M&M's
Reese's Peanut Butter Cups
Hershey Kisses
Milk and Chocolate Milk
\$10.95 per Person

THE WORK-OUT

Whole Fresh Fruit
Assorted Individual Low Fat
Fruit Flavored Yogurts
Granola Bars, Protein Bars and Trail Mix
Fresh Carrot and Celery Sticks with Ranch Dip
Red Bull®
\$13.95 per Person

JUST CHILL'N

Assorted Ice Cream Novelties
Assorted Frozen Fruit Bars
\$9.95 per Person

THE ICE CREAM SHOPPE

Hand Scooped
Chocolate & Vanilla Ice Creams
Chocolate, Caramel and Strawberry Toppings
Chopped Peanuts
Candy Sprinkles
Whipped Cream
Maraschino Cherries
\$12.95 per Person

(Ice Cream Attendant fee of \$75.00 applies)

Add Freshly Brewed Coffee, Tea & Decaffeinated Coffee to any Break
\$2.95 per person

Afternoon Breaks are priced to include 30 minutes of service.

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LIGHT LUNCHEONS

GRILLED CHICKEN & ROMAINE SALAD

Balsamic Marinated Chicken Breast served on Chopped Romaine Hearts with Bermuda Onions, Grilled Asparagus, Roma Tomatoes, Shaved Parmesan & Creamy Caesar Dressing
Served with Bread Sticks and Lavosh
\$21.95 per Person
Substitute Chicken with Grilled Shrimp
\$25.95 per Person

BBQ CHICKEN CHOPPED SALAD

Hickory-Glazed Breast of Chicken on Chopped Iceberg and Romaine with Red Onions, Tomatoes, Roasted Corn, Black Beans, Smoked Cheddar Cheese
Garnished with Crispy Tortilla Ribbons and Peppercorn Ranch Dressing
\$20.95 per Person

TRIO OF FAVORITES

Grilled Chicken Salad, Tuna Salad and Egg Salad
On Select Greens with Ripe Tomatoes and English Cucumbers
Served with Seeded Flatbreads
\$20.95 per Person

FOCACCIA BISTECCA

Balsamic Marinated Sirloin with Baby Spinach, Fresh Mozzarella Cheese, Roasted Red Peppers & Artichoke Three Olive Relish on Herbed Focaccia Bread
\$20.95 per Person

SMOKED TURKEY WRAP

Mesquite Smoked Turkey, Shaved Lettuce, Tomato, Bacon and Feta Cheese
Wrapped in a Garlic and Herb Tortilla
Garnished with Fresh Sliced Fruit and Berries
\$20.95 per Person

PRIVATE DELI

Smoked Turkey, Basil Marinated Beef Sirloin and Sugar Cured Ham
Served chilled with Baby Swiss and Smoked Cheddar Cheeses,
Red Oak Leaf Lettuce, Sliced Tomato, Onion, Kosher Pickle and Red Pepper Orzo Pasta Salad with Basket of Rolls and Whole Grain Breads
\$23.95 per Person

GINGER AND SOY GLAZED SALMON

on Chopped Romaine and Watercress with Bean Sprouts, Mandarin Oranges, Snow Peas, Water Chestnuts, Red Onions and Won Ton Croutons
Served with a Sweet Chili and Pomegranate Vinaigrette
\$23.95 per Person

DESSERT

(Select One)
Seasonal Fresh Fruit with Whipped Cream
Classic Chocolate Mousse & Angel Food Cake with Seasonal Berries
The above selections include Coffee, Decaffeinated Coffee and Iced Tea.

MILLENNIUM BOXED LUNCHEONS

Honey-Smoked Ham

With Baby Swiss, Shaved Red Onion, Leaf Lettuce and Ripe Tomatoes
Layered on a Garlic and Herb Tortilla

Mesquite Smoked Breast of Turkey

With White Cheddar Cheese, Red Oak Leaf Lettuce, Ripe Tomatoes and Bacon
Layered on Roasted Garlic Flat Bread

Deli Sliced Roast Beef

With Smoked Gouda Cheese, Roasted Bell Peppers, Butter Lettuce and Ripe Tomatoes
Layered on a Crusty Baguette

Balsamic Grilled Portobello Mushrooms

With Red Onion, Roasted Bell Peppers and Shaved Fennel
Layered on an Oatmeal Wheat Kaiser

Served with:

Polished Apple, Tri-Colored Pasta Salad, Kosher Pickle Half Bag of Sun Chips, and Jumbo Chocolate Chip Cookie
\$20.95 per Person

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PLATED LUNCHEONS

STARTER ENHANCEMENTS

Upgrade your starter to one of the following selections for an additional charge of \$3.50 per person:

Bouquet of Field Greens with Candied Pecans, Shaved Red Onions
and Brie Cheese Toast with Balsamic Vinaigrette

Vine-Ripened Tomatoes with Baby Mozzarella, Arugula, Extra Virgin Olive Oil
and Charred Onion with Balsamic Syrup

Cream of Wild Mushroom Soup
with Herb-Pine Nut Crème Fraîche

Roasted Corn and Rock Crab Chowder
with Crispy Tortilla Ribbons

DESSERT SELECTIONS

(Select One)

Chocolate Decadence Torte with Sweet Cream and Raspberry Sauce

Snickers™ Cheesecake with Sweet Cream and Chocolate Sauce

Double Chocolate Mousse with Shaved White Chocolate and Brown Edged Cookie

New York Style Cheesecake with Strawberry Purée and Whipped Cream

Sweet Cream Carrot Cake

ENTRÉES

(Select One)

SAUTÉED CHICKEN

Sautéed Breast of Chicken
Served on Garlic Mashed Potatoes
with Parmesan Mushroom Cream
\$27.95 per Person

HERB-CRUSTED CHICKEN

Pan Seared Herb-Crusted Breast of Chicken
with Crisp Pancetta, Leeks, Sun Dried
Tomatoes, and Fontina Cheese Sauce
Served with Roasted Vegetable Risotto
\$27.95 per Person

SIRLOIN OF BEEF

Molasses Marinated Sirloin of Beef
with Caramelized Shallot Demi
Served with Mashed Red Skin Potatoes
\$27.95 per Person

ROASTED CHICKEN

Chicken layered with Spinach, Prosciutto Ham,
Smoked Mozzarella Cheese and Roasted Red
Peppers Served on Basmati Rice with Basil
Stewed Tomatoes
\$27.95 per Person

GRILLED LOIN OF PORK

Caribbean Spiced Grilled Loin of Pork
with Pineapple Black Bean Pico de Gallo
and a Balsamic Honey Drizzle
Served with Five Grain Pilaf
\$22.95 per Person

GRILLED SALMON

Grilled Salmon served on Couscous with
Fennel, Marinated Artichokes, Kalamata Olives
and Lemon Caper Butter Sauce
\$27.95 per Person

PORTOBELLO PASTA

Grilled Portobello Mushrooms with Asparagus, Broccoli and Julienne Carrots
Served on Saffron Angel Hair with Roasted Red Pepper Puree and Shaved Parmesan Cheese
\$20.95 per Person
Add Grilled Chicken
\$24.95 per Person

All Entrées served with one Starter Selection, one Dessert Selection, Chef's Selection of Fresh Seasonal Vegetables,
Assorted Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Iced Water.

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LUNCHEON BUFFETS

CLASSIC AMERICAN BUFFET

STARTERS

Field Green Salad with Tomatoes, Sliced Cucumbers, Julienne Carrots and Croutons
with Balsamic Vinaigrette and Ranch Dressings
Grilled Vegetable Platter with Shaved Parmesan Cheese
Sliced Seasonal Fresh Fruit and Berries with Honey Yogurt Dip

ENTRÉES

(Select Two)

Molasses Marinated Sirloin with Roasted Artichoke Hearts, Caramelized Onions and Red Wine Sauce
Pecan-Crusted Salmon with Honey Thyme Glaze
Baked Tilapia with Basil Stewed Tomatoes and Asiago Cheese
Grilled Loin of Pork with Mango Onion Compote
Grilled Chicken Breast with Cranberry Orange Salsa
Sautéed Breast of Chicken with Leeks, Bacon and White Wine Velouté

ACCOMPANIMENTS

Garlic Mashed Potatoes
Penne Primavera with Pesto
Roasted Vegetables
Freshly Baked Rolls with Sweet Butter

DESSERTS

Chocolate Mousse, Carrot Cake and Assorted Cheesecakes

\$30.95 per Person

Choice of Three Entrées (Minimum 50 Guests) \$33.95 per Person

TAILGATER'S PARADISE BBQ BUFFET

SALADS

Mixed Greens with Honey Mustard Dressing
Red Bliss Potato Salad with White Cheddar Cheese and Scallions
Country Cole Slaw

ENTRÉES

St. Louis' Own Pork Steaks with Local Area BBQ Sauce
Grilled Herbed Chicken with Tomato Corn Relish
Smoked Beef Brisket with Tobacco Onions and Honey Bourbon Sauce

ACCOMPANIMENTS

Milk Poached Corn on the Cob
Trilogy of Baked Beans with Jalapenos and Smoked Bacon
Green Onion and Cheddar Cheese Corn Muffins
Soft Parker House Rolls with Sweet Butter

DESSERTS

Warm Peach and Blackberry Cobbler

\$28.95 per Person

Above selections are served with Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Iced Water.
Luncheon Buffets are priced to include one hour of service.

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LUNCHEON BUFFETS

THE CORNER DELI

Sliced Seasonal Fresh Fruit and Berries
Baby Green Salad with Assorted Dressing
Sweet and Sour Potato Salad with Bacon and Chives

Sliced Virginia Baked Ham, Turkey and Roast Beef
Smoked Gouda, Baby Swiss and White Cheddar Cheeses
Lettuce, Tomatoes, Onions and Kosher Style Pickles
Assorted Mustards and Mayonnaise
Assorted Deli Breads, Rolls and Kaisers

Cookies and Brownies

\$25.95 per Person

ORIENT EXPRESS

Mixed Green Salad with Bean Sprouts, Snow Peas and Julienne Carrots with a Ginger Vinaigrette
Fresh Spinach Salad with Mushrooms, Mandarin Oranges and Peanuts with Soy Vinaigrette
Thai Vegetable Salad

ENTRÉES

(Select Two)

Hot Braised Beef with Broccoli, Straw Mushrooms and Soy
Roasted Garlic Chicken with Peanut Sauce, Bamboo Shoots and Snow Peas
Teriyaki Pork with Pineapple Sweet and Sour Relish
Braised Beef Short Ribs with Ginger, Onion and Roasted Peppers
Sesame Encrusted Tilapia with Sweet Chili Glaze

ACCOMPANIMENTS

Fried Rice & Asian Stir Fried Vegetables

DESSERTS

Pineapple Coconut Cake and Fortune Cookies

\$29.95 per Person

Select Three Entrees ~ \$32.95 per Person

Above selections are served with Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Iced Water.
Luncheon Buffets are priced to include one hour of service.

(More Selections Continued on Next Page)

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"THE HILL" ITALIAN BUFFET

Tossed Caesar Salad with Creamy Caesar Dressing
Tossed Italian Salad with Artichokes, Pepperoni, Pimentos, Red Onions and Balsamic Vinaigrette

ANTIPASTO PLATTER

Fire Roasted Red and Yellow Peppers, Grilled Zucchini, Eggplant, Squash,
Marinated Artichoke Hearts, Kalamata Olives,
Fresh Mozzarella, Roma Tomatoes, Portobello Mushrooms, Capocola Salami and Prosciutto

Baked Penne Pasta with Parmesan Cream
Sautéed Chicken with Osso Bucco
Fire Roasted Italian Sausage with Grilled Peppers, Onions and Roma Tomatoes

Vegetable Ratatouille & Cheese Garlic Breadsticks
Tiramisu, Cassata and Pistachio Chocolate Mousse
\$30.95 per Person

SOUTH OF THE BORDER

Hearts of Romaine Salad with Avocado Ranch Dressing
Fresh Fruit Salad with Cinnamon Yogurt Dressing

FAJITA BAR

Make your own Fajita with Spicy Beef and Chicken
Lettuce, Tomatoes, Grilled Onions, Green Peppers, Shredded Cheese,
Guacamole, Sour Cream and Salsa
Hard Taco Shells and Warm Flour Tortillas

Chicken Enchiladas
Spanish Rice & Refried Beans
Honey and Cilantro Roasted Vegetables
Warm Tortilla Chips and Salsa

Apple Chalupas & Chocolate Kahlua Cake
\$30.95 per Person

Above selections are served with Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Iced Water.
Luncheon Buffets are priced to include one hour of service.

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PLATED DINNERS

All Entrées served with:

Choice of Starter and Dessert, Chef's Selection of Fresh Vegetables, Assorted Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

STARTERS

(Choice of One)

Chopped Romaine Salad with Roma Tomatoes and Seeded Bread Sticks with Creamy Caesar Dressing

Mixed Green Salad with Iceberg, Romaine, Baby Spinach, Julienne Carrots, Roma Tomatoes, English Cucumbers, Red Onion and Herb-Dusted Croutons with Peppercorn Ranch Dressing

Baby Spinach Salad with Strawberries, Feta Cheese,
Shaved Red Onions with Roasted Garlic Vinaigrette

Torn Bibb Lettuce Salad with Ribbons of Radicchio, Shaved Red Onions,
Ripe Tomatoes and Rosemary Croutons with Raspberry Vinaigrette

Cream of Five-Onion Soup with a Gruyere Cheese Crust

UPGRADE STARTER SELECTIONS

Bouquet of Field Greens with Candied Pecans, Shaved Red Onion
and Brie Cheese Toast with Balsamic Vinaigrette

\$3.50 per Person

ENTRÉE SELECTIONS

(Choice of One)

POULTRY

CHICKEN MARSALA

Breast of Chicken
Simply Sautéed with Garlic, Forest Mushrooms
and Marsala Wine Sauce
served with Angel Hair Pasta
\$34.00 per Person

HERB ROASTED CHICKEN

Herb Roasted Breast of Chicken
Served on Toasted Wild Rice
With Caramelized Shallot Madeira Sauce
\$34.00 per Person

CHICKEN GRATINÉE

Sautéed Breast of Chicken
With Artichokes, Roasted Red Peppers and Mushrooms
Crusted with Parmesan and Sherry Cream Sauce served with Creamy Vegetable Risotto
\$35.00 per Person

CHICKEN ROULADE

Medallions of Chicken
Layered with Spinach, Portobello Mushrooms
and Smoked Gouda Cheese served on a
Tarragon Tomato Reduction with Asiago-Garlic
Mashed Potatoes
\$37.00 per Person

CHICKEN MILLENNIUM

Sautéed Breast of Chicken
with Prosciutto Ham,
Parmesan Cheese and Lemon Cream
Served with Yukon Mashers
\$34.00 per Person

(More Selections Continued on Next Page)

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Millennium Hotel St. Louis 200 South Fourth Street St. Louis, MO 63102



PLATED DINNERS

STEAKS AND CHOPS

NEW YORK STRIP

Center Cut New York Strip
With Roasted Garlic Peppercorn Sauce
Served with Roasted Rosemary Potatoes
\$40.95 per Person

FILET OF BEEF

Grilled Filet
With Spinach and Bordelaise Sauce
Served with Dauphinois Potatoes
\$42.95 per Person

ROASTED TENDERLOIN

Herb Crusted Roasted Tenderloin
Layered on Boursin Mashed Potatoes with Wild
Mushrooms and Cabernet Sauce
\$42.00 per Person

PORK CHOPS

Double Bone Pork Chop
Stuffed with Spinach, Portobello and Roasted Garlic
in a Chipotle Demi Glace
Served with Lyonnaise Potatoes
\$36.00 per Person

SEAFOOD

PECAN CRUSTED SALMON

With Honey Bourbon Glaze
Served with Wild Rice Medley
\$36.95 per Person

SESAME CRUSTED TUNA

Served on Asian Slaw
With Crab Fried Rice and
Soy Vinaigrette
\$36.95 per Person

VEGETARIAN

STUFFED PORTABELLO MUSHROOM

Feta Cheese, Spinach, and Artichokes,
Served with Grilled Asparagus and Roasted Red Peppers
\$30.95 per Person

ROASTED VEGETABLE AND TOFU STRUDEL

Roasted Vegetable and Tofu Strudel
On a Spicy Lentil Stew served with Barley Risotto
\$30.95 per Person

EGGPLANT NAPOLEON

Eggplant Napoleon
Layered with Grilled Asparagus, Green Tomatoes, Red Onions and Fresh Mozzarella
Served with Yellow Tomato Marinara and Tagliatelle
\$31.95 per Person

DESSERTS

(Choice of One)

White Chocolate Cheesecake with Chocolate and Raspberry Sauce
Dutch Apple Torte with Sauce Anglaise
Mile High Carrot Cake Layered with Cream Cheese Icing and Caramel Drizzle
Lemon Silk Cheesecake with Brandied Bing Cherries and Sweet Cream

(More Selections Continued on Next Page)

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MIXED GRILLS

ENTRÉES

(Choice of One)

GRILLED CHICKEN AND SALMON

Grilled Breast of Chicken and Bronzed Salmon Filet with Pineapple Beurre Blanc and Mango Relish
Served with Toasted Almond Rice Pilaf
\$36.95 per Person

PETITE FILET & SHRIMP SCAMPI PROVENÇAL

Grilled Beef Tenderloin Medallion
and Shrimp Scampi
With Provençal Sauce
Served with Pesto Orzo Pasta
\$48.00 per Person

ROASTED BEEF TENDERLOIN & SAUTÉED CHICKEN

Sliced Beef Tenderloin and
Sautéed Chicken with
Wild Mushroom Ragout and Grilled Asparagus
Served with Bleu Cheese Mashed Potatoes
\$42.95 per Person

FILET MIGNON & LOBSTER TAIL

Filet Mignon with Bordelaise Sauce and Lobster Tail with Drawn Butter
Served with Saffron Risotto
Market Price

PETITE FILET & SALMON

Grilled Beef Tenderloin and Herb Seared Salmon
With a Roasted Shallot Demi
& Tomato-Caper Relish
Served with Dauphinois Potatoes
\$44.95 per Person

All Entrées served with Chef's Selection of Fresh Vegetables, Assorted Rolls with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

DESSERTS

(Choice of One)

Raspberry Spiked Cheesecake with Raspberry Sauce
Black Forest Torte
Deep Dish Apple Pie with Warm Vanilla Custard Sauce
Tiramisu with Amaretto Sauce
Bourbon Pecan Pie

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DINNER BUFFETS

TRADITIONAL

(Minimum of 50 Guests)

STARTERS

Baby Greens with Shaved Red Onions, Toasted Sunflower Seeds, Julienne Carrots and a Raspberry Vinaigrette
Tri-Colored Tortellini Salad with Braised Fennel, Artichoke Hearts, Basil Leaves
and a Sun-dried Tomato Vinaigrette
Confetti of Fresh Seasonal Fruit with Orange-Coconut Sauce and Toasted Coconut Flakes

ENTRÉES

(Choice of Three)

Pan Seared Chicken Breast Nicoise with Tomato, Garlic, Kalamata Olives, Italian Parsley & Extra Virgin Olive Oil
Pecan-Crusted Salmon Filets with Chipotle Cream
Five Spiced Sirloin of Beef with BBQ Demi Glace and Roasted Shallots
Sautéed Breast of Chicken with Boursin Cream and Frizzled Leeks
Baked Tilapia Filets with Charred Tomato Relish and Lemon Capers Butter
Mediterranean Loin of Pork with Pineapple Rum Sauce

ACCOMPANIMENTS

Steamed Wild Rice Medley with Herbs and Scallions
Mixed Market Vegetables accented with Lemon-Pepper Butter
Roasted Garlic Mashed Potatoes
Assorted Breads and Rolls with Sweet Butter

DESSERTS

Assorted Cakes, Tortes and French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

Choice of Two Entrées
\$43.95 per Person

Choice of Three Entrées
\$46.00 per Person

Dinner Buffet priced for one and a half hours of service.

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Millennium Hotel St. Louis 200 South Fourth Street St. Louis, MO 63102



THEMED DINNER BUFFETS

SOUTHWEST

(Minimum 50 Guests)

Tri-Color Corn Chips with House Made Salsas and Queso Dip
Chopped Iceberg Lettuce Folded with
Black Beans, Roasted Corn and Bell Pepper Confetti with Cilantro Ranch Dressing
Fresh Fruit Salad with Margarita Yogurt Dressing
Grilled Vegetable Salad with Cilantro Vinaigrette

Beef, Shrimp and Chicken Fajitas With House Made Salsas and Guacamole,
Lettuce, Tomatoes, Onions, Shredded Cheese, Sour Cream and Warm Flour Tortillas
Hand Rolled Taquitos and Quesadillas
Spanish Rice with Black Beans and Jalapenos
Honey and Cilantro Roasted Market Vegetables

Warm Sopapillas with Cinnamon, Sugar and Honey & Caramel Flan
\$42.00 per Person

SAINT LOUIS COOK OUT

(Minimum 50 Guests)

Bowls of Fresh Lettuces to include Hearts of Romaine and Field Greens, Tomatoes, Onions, Cucumbers and Croutons
With Herbed Ranch and Balsamic Vinaigrette

Red Skin Potato Salad

Cabbage and Fennel Slaw dressed with Honey Mustard Sauce

Hickory Smoked Beef Brisket with Local Area Barbeque Sauce

Honey Glazed Barbequed Chicken

Saint Louis Style Barbequed Pork Ribs

Salt-Crusted Baked Yukon Gold Potatoes with Sweet Butter, Sour Cream, Cheddar Cheese and Chives

Maple Baked Beans studded with Lardons of Smoked Bacon

Milk Poached Corn on the Cob & Jalapeno Cornbread and Butter

Warm Apple Cobbler & Three Berry Shortcake with Sweet Cream

\$43.00 per Person

TUSCANY CELEBRATION

(Minimum 50 Guests)

Antipasto of Marinated Mushrooms, Artichokes, Roasted Peppers, Grilled Market Vegetables
and Imported Italian Cured Meats of Prosciutto, Cappicola and Genoa Salami
with Imported Cheeses and Kalamata Olives

Roma Tomatoes and Fresh Buffalo Mozzarella with an Aged Balsamic Vinaigrette
Caesar Salad with Creamy Garlic Dressing

Herb-Dusted Orange Roughy with White Bean and Tomato Ragout

Sautéed Chicken Piccata with Fresh Basil, Lemon and Capers

Pepper Steak with Marsala and Portobello Mushrooms

Penne Pasta with Vodka Pomodoro Sauce

Fresh Market Vegetables with Pesto and Pine Nuts

Cheese Stuffed Bread Sticks & Assorted Freshly Baked Italian Breads with Butter

Tiramisu & Amaretto Cheesecake

\$45.95 per Person

Above selections are served with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas.
Themed Dinner Buffets are priced for one and a half hours of service.

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Millennium Hotel St. Louis 200 South Fourth Street St. Louis, MO 63102



HORS D'OEUVRES

COLD CANAPÉ SELECTIONS

(Minimum 100 pieces per item)

DELUXE

Blackened Chicken with Cranberry Relish on Brioche Toast
Chicken & Tuna Profiteroles & Assorted Bruschetta
Cherry Tomato with Smoked Salmon Mousse and Fresh Chives
Grilled Asparagus with Cured Beef and Grated Parmesan
Curried Shrimp Salad filled Bouchées & Seasonal Fruit Skewers
\$3.50 per Piece

PREMIUM

Lobster Medallion on Cucumber with Caviar
Fresh Jumbo Lump Crab Salad on Belgian Endive
Pecan Crusted Goat Cheese Medallion on Toast Points
Apple Wood Smoked Salmon on Crisp Wonton with Wasabi Cream Cheese
Grilled Beef Tenderloin with Roasted Red Pepper Mayonnaise on Herb Toast
\$3.95 per Piece

SEAFOOD SELECTIONS

Jumbo Gulf Shrimp Cocktail

with Lemon Wedges and Tangy Cocktail Sauce
\$3.95 per Piece

Sushi Rolls

Assortment of California, Spicy Tuna and Salmon Rolls
\$3.50 per Piece or \$9.00 per Guest

Seafood Display

Snow Crab Claws with Belgium Endive
Blackened Shrimp Bouchée Shells with Roulade Sauce
Smoked Salmon Mousse in Phyllo Shells
\$3.95 per Piece

HOT SELECTIONS

(Minimum 100 pieces per item)

STANDARD

Spanakopita & Peppercorn Spiced Meatballs
Spring Rolls with Mustard Sauce & Smoked Chicken Quesadillas
Toasted Ravioli with Marinara Sauce & Jalapeno Poppers Stuffed with Cheese
Chicken Wings with Bleu Cheese Dressing
\$3.25 per Piece

DELUXE

Thai Chicken Cashew Spring Rolls/Roasted Woodland Mushroom Bouchée
Portobello Puffs & Asiago Risotto Croquettes
Escargot in Puff Pastry & Artichoke and Kalamata Tarts & Miniature Cordon Bleu
Shrimp and Pork Egg Rolls with Sweet and Sour Chutney
Hibachi Chicken & Beef Skewers & Chicken Empanada with Pico de Gallo
Pot Stickers with Spicy Dipping Sauce & Petite Beef Wellingtons
\$3.75 per Piece

PREMIUM

Cozy Shrimp with Mustard Sauce
Grilled Lamb Chop with Honey Mustard and Mint Glaze
Mini Crab Cakes with Roasted Jalapeno Mayonnaise
Miniature Salmon Cakes with Horseradish Aioli & Asian Battered Shrimp with Spicy Mustard Sauce
Grilled Tandoori Marinated Shrimp & Coconut Shrimp with Raspberry Dipping Sauce
Cornmeal Crusted Oysters with Spinach and Roasted Shallot Cream Sauce
Smoked Baby Back Ribs Basted with Ginger Barbeque Sauce
\$4.50 per Piece

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CARVING & ACTION STATIONS

PEPPER CRUSTED TENDERLOIN OF BEEF

(Serves 25 Guests)

Served with European Breads, Horseradish Cream and Pommery Mustard
Bordelaise Sauce
\$295.00

PRIME RIB OF BEEF

(Serves 35 Guests)

Creamed Horseradish Sauce and Assorted European Breads
\$325.00

STEAMSHIP ROUND OF BEEF

(Serves 150 Guests)

Served with Assorted European Breads, Au Jus and Horseradish Cream
\$595.00

SOUR MASH GLAZED VIRGINIA BAKED HAM

(Serves 50 Guests)

With Pineapple Chutney, Sweet Mustard Sauce and Miniature Potato Rolls
\$265.00

APPLE WOOD SMOKED LOIN OF PORK

(Serves 50 Guests)

With Balsamic Braised Apples, Soft Rye, Wheat and Sourdough Rolls
\$250.00

ROASTED BREAST OF TURKEY

(Serves 50 Guests)

Served with Cranberry Relish and Miniature Potato Rolls
\$275.00

FAJITA STATION

Spicy Seared Chicken and Tequila Marinated Beef Sautéed with Onions and Peppers
Served with Warm Stone Ground Flour Tortillas,
Fresh Cilantro Salsa, Homemade Guacamole, Sour Cream, Jalapenos, Jack Cheese,
Shredded Lettuce and Diced Tomatoes
\$10.95 per Person

MASHED POTATO BAR

Buttermilk Whipped Garlic and Salt Crusted Baked Potatoes
With Toppings Bar to include:
Maple Smoked Bacon, Sun-dried Tomatoes, Grilled Portobello Mushrooms, New York Cheddar Cheese,
Sour Cream and Savory Herb Butter
\$9.95 per Person

PREMIUM PASTA STATION

Wild Mushroom Triangoli Tossed with Creamy Gorgonzola Sauce, Sun-dried Tomatoes and Black Olives
Penne Pasta Tossed with Fresh Tomato and Basil Ragout
Tri-Colored Tortellini tossed with Smoked Chicken, Pignoli Nuts and Roasted Garlic and Pesto Cream Sauce
Cracked Black Pepper and Fresh Parmesan
Italian Bread Display
\$13.95 per Person

SHRIMP SCAMPI STATION

Shrimp Scampi Sautéed with Olive Oil, White Wine, Fresh Elephant Garlic, Tomatoes and Butter
\$10.95 per Person

ORIENTAL STIR FRY STATION

Stir Fried Chicken, Beef and Fresh Vegetables
Sautéed in Garlic, Soy and Fresh Ginger with Won Ton Crisps
\$10.95 per Person

Stations are appetizer portions and are only available when ordered in conjunction with additional reception items.
All action stations are priced for one hour of service. Attendant fee of \$75.00 per station applies.

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RECEPTION DISPLAYS

ANTIPASTO DISPLAY

Genoa Salami, Cappacola, Prosciutto Ham, Roasted Peppers, Marinated Mushrooms and Artichoke Hearts, Roma Tomatoes, Pepperoncini, Grilled Eggplant and Fresh Basil Rubbed Baby Mozzarella
Displayed with Garlic Toast, Extra Virgin Olive Oil, Tapenade and Balsamic Reduction

\$175.00	\$350.00	\$475.00
(Serves 25 Guests)	(Serves 50 Guests)	(Serves 75 Guests)

VEGETABLE CRUDITÉS

Assortment of Fresh Seasonal Market Vegetables
Served with Bleu Cheese and Cracked Black Pepper Buttermilk Dips

\$150.00	\$275.00	\$400.00
(Serves 25 Guests)	(Serves 50 Guests)	(Serves 75 Guests)

BAKED IMPORTED BRIE EN CROUTE

(Serves 25 Guests)

Presented with Kahlúa Praline,
Toasted Almonds, Jalapeno Pepper Jelly
Served with Crusty Baguettes and Water Biscuits
\$200.00

NACHO BAR

(Minimum 50 Guests)

Tri-Colored Tortilla Chips
With Nacho Cheese, Spiced Taco Beef, Tomatoes,
Jalapeno Peppers, Salsa, Sour Cream and Guacamole
\$9.95 per Person

INTERNATIONAL CHEESE DISPLAY

Selection of Domestic and Imported Cheeses
Displayed with Assorted Crackers and French Bread

\$175.00	\$300.00	\$425.00
(Serves 25 Guests)	(Serves 50 Guests)	(Serves 75 Guests)

FRESH FRUIT DISPLAY

Assortment of Seasonal Fresh Fruits to include:
Pineapple, Melons, Oranges, Grapes and Strawberries
Served with a Honey-Lime Dipping Sauce

\$150.00	\$300.00	\$450.00
(Serves 25 Guests)	(Serves 50 Guests)	(Serves 75 Guests)

SMOKED SALMON DISPLAY

(Serves 25 Guests)

Side of Smoked Salmon displayed with Capers,
Chopped Eggs, Minced Onions, Bagels, Cream Cheese
and Miniature Pumpernickel and Rye Breads
\$275.00

WARM SPINACH AND CRAB DIP

(Minimum 50 Guests)

Fresh Spinach and Sweet Crab Baked in a
Rich Cream Cheese Blend of Fresh Basil and Garlic
Served with Pita Chips and Lavosh
\$9.95 per Person

GRILLED VEGETABLE DISPLAY

Fire Roasted Red Peppers, Grilled Zucchini, Eggplant, Red Onions, Broccoli, Baby Carrots,
Asparagus and Yellow Squash presented with Garlic Toast and Cilantro Ranch Dip

\$175.00	\$300.00	\$425.00
(Serves 25 Guests)	(Serves 50 Guests)	(Serves 75 Guests)

MIDDLE EASTERN TASTE

House Made Hummus, Tabbouleh and Baba Ghanoush
Presented with Marinated Olives, Flame Roasted Vegetables and Pita Bread

\$175.00	\$300.00	\$425.00
(Serves 25 Guests)	(Serves 50 Guests)	(Serves 75 Guests)

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RECEPTIONS

PACKAGE I

(Minimum 50 Guests)

PLATTER PRESENTATIONS

(Select One)

International Cheese Display with Assorted Crackers and French Bread
Vegetable Crudités with Bleu Cheese and Cracked Black Pepper Buttermilk Dips
Fresh Fruit Display with Honey-Lime Dipping Sauce
Grilled Vegetable Display with Garlic Toast and Cilantro Ranch Dip

HOT HORS D'OEUVRES

(Select Three)

Toasted Ravioli with Marinara Sauce
Peppercorn Spiced Meatballs
Spanakopita
Petite Spinach Quiche
Cajun Chicken Strips with Southwestern Cilantro Dip
Shrimp and Pork Egg Rolls with Sweet and Sour Chutney
Chicken Empanada with Pico de Gallo
(Six pieces per Guest)

\$27.95 per Person

\$40.95 per Person Reception Package with One Hour of Hosted Bar (Deluxe Brands)

PACKAGE II

(Minimum 50 Guests)

PLATTER PRESENTATIONS

(Select Two)

International Cheese Display with Assorted Crackers and French Bread
Vegetable Crudités with Bleu Cheese and Cracked Black Pepper Buttermilk Dips
Fresh Fruit Display with Honey-Lime Dipping Sauce
Grilled Vegetable Display with Garlic Toast and Cilantro Ranch Dip

HOT HORS D'OEUVRES

(Select Five)

Chicken Wings with Bleu Cheese Dressing
Thai Chicken Cashew Spring Rolls
Pear and Brie with Almonds in Phyllo
Cozy Shrimp with Mustard Sauce
Hawaiian Beef Brochette with Teriyaki Marinade
Oriental Won Tons
Pot Stickers with Spicy Dipping Sauce
(Ten pieces per Guest)

\$39.95 per Person

\$54.95 per person Reception Package with One Hour of Hosted Bar (Deluxe Brands)

Reception Packages priced for one hour of service.

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DESSERT RECEPTIONS

VENETIAN

Seasonal Fruits & Berries
Belgian Bittersweet Chocolate Cups filled with Milk Chocolate and White Chocolate Mousse
Cream Puffs with Chantilly Cream
Gourmet Cheesecake Bars
Miniature Fruit Tarts
Assorted Truffles
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$12.95 per Person

THE ICE CREAM SHOPPE

Hand-Scooped Chocolate and Vanilla Ice Creams
Chocolate, Caramel and Strawberry Toppings
Chopped Peanuts
Candy Sprinkles
Whipped Cream
Maraschino Cherries
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$12.95 per Person
(Ice Cream Attendant Fee of \$75.00 applies)

CUPCAKE BAR

Chocolate and Vanilla Cupcakes Served with Assorted Icings and
Toppings to Include
Sprinkles, Coconut, Nuts and Chocolate Chips
\$10.95 per person

FRENCH BAKERY

Assorted Fancy Petit Fours and Petite French Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$12.95 per Person
With International Coffee Bar
\$18.95 per Person

FONDUE

Cubed Pound Cake
Assorted Fresh Fruits
Brimming Pots of Swiss Chocolate Fondue and Hot Swiss Mocha Fondue
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
\$13.95 per Person

INTERNATIONAL COFFEE BAR

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas
Chocolate Shavings, Cinnamon Sticks
Vanilla, Caramel, Irish, Raspberry and Chocolate Syrups
Whipped Cream, Rock Candy Sugar Sticks and Orange Zest
Biscotti
\$9.95 per Person

Dessert Receptions are priced for one hour of service.

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HOSTED BARS

DELUXE BRANDS

Vodka Smirnoff
 Gin Beefeater
 Scotch Dewar's
 Whiskey Seagram's 7
 Bourbon Jim Beam
 Rum Bacardi
 Tequila Cuervo Gold

\$6.00 per Drink

ULTRA PREMIUM BRANDS

Vodka Absolut & Stolichnaya
 Gin Tanqueray
 Scotch Chivas Regal
 Whiskey Crown Royal
 Bourbon Jack Daniel's
 Rum Bacardi Select
 Tequila Cuervo Gold 1800

\$6.75 per Drink

PACKAGES

(Per Guest)

DELUXE BRANDS

One Hour: \$15.00
 Two Hours: \$19.50
 Each Additional Hour: \$6.00

ULTRA PREMIUM BRANDS

One Hour: \$17.00
 Two Hours: \$21.00
 Each Additional Hour: \$6.00

WINE

Chardonnay ~ Cabernet ~ Merlot ~ White Zinfandel
 \$5.50 per Glass

Premium Wines - \$7.00 per Glass

Champagne - \$6.25 per Glass

BOTTLED BEER

DOMESTIC BRANDS

Budweiser
 Bud Light
 Budweiser Select
 O'Doul's
 Michelob Ultra
 \$4.50 per Bottle

IMPORTED BRANDS

Heineken
 Amstel Light
 Sam Adams
 Corona
 \$5.25 per Bottle

BEVERAGE ENHANCEMENTS

CORDIALS

Grand Marnier ~ B & B ~ Kahlúa ~ Drambuie ~ Baileys ~ Amaretto ~ Schnapps
 \$6.75 per Drink

NON-ALCOHOLIC

Soft Drinks \$2.95 each ~ Bottled Water \$3.50 each ~ Assorted Juices \$2.95 each

\$100.00 per event per bar for Bartender Services for the first four hours,
 \$25.00 per event per bar for each additional hour.

Should bar sales exceed \$750.00 per bar, the bartender charges will be waived.

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CASH BARS

DELUXE BRANDS

Vodka Smirnoff
Gin Beefeater
Scotch Dewar's
Whiskey Seagram's 7
Bourbon Jim Beam
Rum Bacardi
Tequila Sauza Gold

\$6.75 per Drink

ULTRA PREMIUM BRANDS

Vodka Absolut & Stolichnaya
Gin Tanqueray
Scotch Chivas Regal
Whiskey Crown Royal
Bourbon Jack Daniel's
Rum Bacardi Select
Tequila Cuervo Gold 1800

\$7.25 per Drink

HOUSE WINE

Chardonnay ~ Cabernet ~ Merlot ~ White Zinfandel
\$6.75 per Glass ~ \$32.00 per Bottle

Premium Wines - \$7.50 per Glass

CHAMPAGNE

\$7.25 per Glass ~ \$32.00 per Bottle

BOTTLED BEER

DOMESTIC BRANDS

Budweiser
Bud Light
Budweiser Select
O'Douls
Michelob Ultra
\$5.00 per Bottle

IMPORTED BRANDS

Heineken
Amstel Light
Sam Adams
Corona
\$5.50 per Bottle

CORDIALS

Grand Marnier ~ B & B ~ Kahlúa ~ Drambuie ~ Baileys ~ Amaretto ~ Schnapps
\$8.00 per Drink

NON-ALCOHOLIC

Soft Drinks \$3.00 each
Bottled Water \$3.75 each
Assorted Juices \$3.25 each

STAFF SERVICES

\$100.00 per event per bar for Bartender Services for the first four hours;
\$50.00 per event per bar for each additional hour.

\$75.00 per event per bar for Cashier Services for the first four hours;

Should bar sales exceed \$500.00 per bar, bartender charges will be waived.
One bartender per 100 people.

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Millennium Hotel St. Louis 200 South Fourth Street St. Louis, MO 63102



HOSPITALITY SUITE BARS

DELUXE BRANDS

Vodka Smirnoff
Gin Gilbey's
Scotch Dewar's
Whiskey Seagram's 7
Bourbon Jim Beam
Rum Bacardi
Tequila Cuervo Gold

\$80.00 per Bottle

PREMIUM BRANDS

Vodka Absolut & Stolichnaya
Gin Tanqueray
Scotch Chivas Regal
Whiskey Crown Royal
Bourbon Jack Daniel's
Rum Bacardi Select
Tequila Cuervo Gold 1800

\$95.00 per Bottle

BAR ACCOMPANIMENTS

Club Soda (12 ounce) ~ Tonic (12 ounce) ~ Assorted Soda (12 ounce)
\$2.95 each

Bottled Water
\$3.50 each

Orange Juice ~ Grapefruit Juice ~ Cranberry Juice ~ Tomato Juice
\$16.00 per Quart

Garnish
\$7.00 each

WINE SELECTION

Chardonnay ~ Cabernet ~ Merlot ~ White Zinfandel
\$27.00 per Bottle

Champagne
\$29.00 per Bottle

BOTTLED BEER

DOMESTIC BRANDS

Budweiser
Bud Light
Budweiser Select
O'Doul's
Michelob Ultra
\$4.25 per Bottle

IMPORTED BRANDS

Heineken
Amstel Light
Sam Adams
Corona
\$4.75 per Bottle

BARTENDER SERVICES

(24 hour notice required)

\$75.00 per event per bar for Bartender Services for the first three hours,
\$25.00 per event per bar for each additional hour.

All deliveries will include glassware, napkins, stir sticks, bar towels and ice at no additional charge.
There is no refund on any item delivered to a Suite; bottles become the property of the purchaser at the time of delivery.

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