



SAINT LOUIS CLUB  
GUIDE TO PLANNING PRIVATE FUNCTIONS

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SAINT LOUIS CLUB



*Executive Chef Pierre Chambrin*

*W*elcome to the Saint Louis Club's  
Guide to Private Dining Functions.

Following are menu selections for private breakfasts, luncheons and dinners. Many have been favorites of Saint Louis Club members for years. New selections have been added from my own repertoire developed during my 54-year culinary career, including my years at the White House. The Saint Louis Club's atmosphere is the perfect complement to fine food. Our wines and spirits are of the highest quality, and the service impeccable. Whether you prefer the classic or would like to try something new, I am sure you will find just the right menu to fit your occasion.

*Chambrin*

## GENERAL INFORMATION

### Getting the Most...

Our Catering Coordinator needs a sense of your own tastes in order to advise and please you. Try to convey the type of guests expected and the atmosphere desired. The Catering Coordinator consults directly with the Executive Chef, and can deliver a tailored menu to suit specifications.

The Saint Louis Club Catering Department can also assist by scheduling music, ordering table decorations, floral arrangements, menus, placecards, audio visual equipment, and chocolate items such as fountains, menus, logos, and customized gift boxes.

The Saint Louis Club is also logistically practical for large scale entertaining. From our underground parking facility to the carefully laid out elevator lobbies, attention has been given to the smooth flow of guests. The lobbies exit into cocktail lounges, coat rooms and restrooms. The large cocktail lounges have several exits and provide excellent traffic flow for a variety of entertainment formats.

### Catering Tips...

If you are on a time schedule, please inform the Catering Office when scheduling your meeting. For those with special dietary restrictions, vegetarian plates are available on request. Please inform the Catering Office of these needs when giving your final guest count.

Need your menu and room confirmation in a hurry? Get it back by fax or e-mail! Give the Catering Office your fax number or e-mail address when making your reservation, and your set menu, wine suggestions and other arrangements will be faxed or e-mailed instead of mailed.

### The Siderooms...

The 15th floor siderooms are five small dining rooms perfect for business entertaining.

These special dining rooms were designed for privacy. Sound-insulated walls one foot thick separate each room from the others.

The siderooms are decorated to replicate the intimate atmosphere of entertaining in your own home. The rooms accommodate from two to 22 people.

### The Cocktail Party...

Normally this is a stand-up event that lasts from one and a half to two hours. The food selection is limited to hors d'oeuvres. As a general rule of thumb, choose ten to twelve pieces per person with a mix of hot and cold items.

Vary the type of services, with some cold hors d'oeuvres passed and other selections on a serving table, offering a central location to draw people together.

Food for a stand-up party should be easy to eat, bite size with no bones and no mess. Consider the logistics of balancing a drink, napkin and food items when you plan your menu.

# GUIDELINES

## **Reservations**

Estimated guest count and estimated arrival time are required at the time of booking. Also see "Final Guest Count" information below.

The Catering Office confirms all set-menu reservations by fax or e-mail.

A contact person must be designated at the time of booking.

## **Final Guest Count**

For a weekday or weekend event, the Final Guest Count guarantee is due by 3:00 p.m., two business days before the function, with an approximate count one week before.

Changes in the guest count are accepted up to the due date, but Final Guest Count guarantees will be charged.

Deposits are not refundable.

## **Set Menus**

**\*Set menu required for parties over 12.\***

Please plan your menu as early as possible. Wedding menus should be set six weeks prior to the reservation date.

**No major changes in set-up, food or beverage selections are permitted less than 72 hours prior to the function.**

Special menus are available to accommodate health or religious needs.

All food, beverages and service are provided by the Club. Exception: Wedding or other specialty cakes may be procured from an outside source. There is a \$3.50 per person cutting and saucing fee.

**Excess food and beverages may not be taken from the Club by the host or guests.**

## **Charges & Billing**

A 20% gratuity is added to all food and beverage sales (22.5% for non-members).

Prices listed in the Guide to Planning Private Functions are subject to change without notice.

Firm prices will be given 90 days prior to the event.

For sponsored events, interim invoices are mailed 4 to 6 days following the event. **Payment is due upon receipt.** Interim invoices might not include charges for which the Club has not yet been billed, such as flowers, rented linens or musicians. The amount of the interim invoice will also appear on the member account statement.

## **Cancelling a Reservation**

Unrecoverable expenses incurred by the Club in connection with a cancelled event are charged to the Member.

Cancellations within 48-hours of a reservation incur a Cancellation Charge equal to 50% of the menu cost.

No-shows and same day cancellations are charged at 100% of the menu cost as well as 20% service charge. Ask the Catering Office for details.

## **Using the Ballroom or Saint Louis Room**

Cancelling within 6 months of a reservation results in loss of deposit.

See "charges and billing" above for information on interim invoicing.

# GUIDELINES *(continued)*

## ***Non-Member Host***

Must be sponsored by a Member.

The Sponsoring Member accepts full responsibility for payment. Prepayment can be arranged, or we will send out an interim bill after the party.

The Member must contact the Club to authorize release of information to a non-member.

### *Non-Member Deposit Requirements:*

Charge	Guest Count
\$2000	75-100
\$4000	101-175
\$5000	over 175

## ***December Reservations and Cancellations***

Tentative dates are not accepted for the month of December.

Cancellations for December reservations of 40 or more must be received two weeks prior to the event date.

Cancellations of such reservations less than one month prior to the event date are assessed 100% of the applicable room charge as shown on page 8.

## ***Party Confirmations***

For your protection, the Club requires all set menus to be confirmed prior to the function with a signed BEO (Banquet Event Order) either by fax or e-mail. Reservations are not granted if the BEO is not signed and returned in a timely manner.

# GUIDELINES *(continued)*

## ***Signs, Equipment, Flowers & Decorations***

*When the Club orders equipment, decorations and other rental supplies, a 20% handling charge is added. (22.5% for non-members)*

Member Name and Reservation Title will be listed on the bulletin board on the day of the event.

No banners or signs may be posted outside the reserved room.

Nothing may be attached to furniture or walls. No tape, nails, tacks or staples are permitted anywhere in the Club.

Equipment and decorations must be removed from the Club the next business day following an event.

The member's name must appear on all equipment and floral deliveries. These items are to be brought to the 14th floor catering office hallway.

Theme decorations, music and floral arrangements may be ordered through the Catering Office.

## ***Moving of Furniture***

Furniture removal and storage beyond minor moves requires Management's approval. All furniture must be moved by Club employees only. Call the Catering Office for details.

## ***Bar Mitzvah and Bat Mitzvah:***

Security guards, hired by Club Management, will be required.

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The Club is closed Saturday for lunch and all day Sunday. However, if you would like to have a Saturday lunch function, an extra labor charge of \$3000 will be added to your bill. For Sunday functions an extra \$5000 labor charge will apply.

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# GUIDELINES *(continued)*

## House Rules (which apply to private events)

A complete listing of all House Rules is located in the back of the Roster of Members.

**Rule 12.** Only persons 21 years of age or older will be served alcoholic drinks in any part of the Club.

**Rule 13.** The Club assumes no responsibility for the loss of any personal property belonging to members or guests.

**Rule 15.** Members who injure the property of the Club shall be required to pay the cost of repair or replacement thereof by the last day of the month within such repair or replacement has been made.

**Rule 16.** Reservations and arrangements for private parties to be held in the Club shall be made by members with the Catering Office.

Because of the difficulty of providing quality service for parties of 10 persons or more, a set menu must be ordered.

The use of name tags at functions in the Club is discouraged and is forbidden except when the party is confined to a limited area. "Commercial" name tags are not acceptable in any area.

**Rule 20.** Members and guests must be attired in a manner befitting their presence in the Club. It is the responsibility of the member to notify his or her guests of the acceptable attire required in any area of the Club in which they entertain.

In the Saint Louis Room on the 15<sup>th</sup> floor, gentlemen must wear jackets at lunch and dinner; ties are optional. Women are expected to wear dresses, business suits or pants suits. This attire is also acceptable for Seafood Buffets.

In the Back Door on the 14<sup>th</sup> floor, and any reserved, private meeting room on the 14<sup>th</sup>, 15<sup>th</sup>, or 16<sup>th</sup> floor, business casual is appropriate for men or women at all times. Collared shirts and pants and comparable attire for women is acceptable.

At all Club events, unless noted otherwise on the event invitation, men are required to wear jackets and ties, with comparable appropriate attire for women.

Unacceptable attire includes: jeans, including garments in denim of any color such as pants, jackets, dresses and skirts; collarless shirts of any type (for men); shorts, t-shirts, sweat shirts, jogging suits; culottes, tennis or athletic shoes and sports sandals. These restrictions apply to all individuals, including children of any age.

**Rule 21.** No member shall bring any liquor or wine on the Club premises.

**Rule 25.** All food, beverages and service must be provided by the Club, with the exception of wedding or other specialty cakes. Excess food and beverages may not be taken from the Club by the host or guests at any event.

# PRIVATE ROOMS AND SERVICES

## SET UP FEE SCHEDULE

- 1) All private room bookings will be assessed a room charge. Room charges are determined by the level of food service.
- 2) Should it be necessary on the Club's part to reserve a room larger than required for a small party, the room charge assessed will be that of the appropriate sized room.

### MEMBERS

LOCATION	BREAKFAST		LUNCH		DINNER	
	MEETING ONLY	DINING	MEETING ONLY	DINING	MEETING ONLY	DINING
Ballroom	\$600	\$300	\$600	\$300	\$800	\$500
Lewis & Clark	\$250	\$125	\$250	\$125	\$300	\$150
Marquette	\$ 60	\$ 30	\$ 60	\$ 30	\$120	\$ 60
Lisa	\$ 60	\$ 30	\$ 60	\$ 30	\$120	\$ 60
Lafayette	\$ 80	\$ 40	\$ 80	\$ 40	\$150	\$ 75
Jefferson	\$ 80	\$ 40	\$ 80	\$ 40	\$150	\$ 75
Chouteau	\$180	\$ 90	\$180	\$ 90	\$250	\$125
Louisiana	\$250	\$125	\$250	\$125	\$300	\$150
Founders	\$250	\$125	\$250	\$125	\$300	\$150
St. Vrain	\$180	\$ 90	\$180	\$ 90	\$250	\$125
La Salle	\$ 80	\$ 40	\$ 80	\$ 40	\$150	\$ 75
Stoddard	\$ 80	\$ 40	\$ 80	\$ 40	\$150	\$ 75

### MEMBER SPONSORED PARTIES

LOCATION	BREAKFAST		LUNCH		DINNER	
	MEETING ONLY	DINING	MEETING ONLY	DINING	MEETING ONLY	DINING
Ballroom	\$900	\$450	\$900	\$450	\$1400	\$1000
Lewis & Clark	\$300	\$150	\$350	\$175	\$450	\$225
Marquette	\$180	\$ 90	\$180	\$ 90	\$180	\$ 90
Lisa	\$180	\$ 90	\$180	\$ 90	\$180	\$ 90
Lafayette	\$240	\$120	\$240	\$120	\$300	\$150
Jefferson	\$240	\$120	\$240	\$120	\$300	\$150
Chouteau	\$250	\$125	\$300	\$150	\$350	\$175
Louisiana	\$300	\$150	\$350	\$175	\$450	\$225
Founders	\$300	\$150	\$350	\$175	\$450	\$225
St. Vrain	\$250	\$125	\$250	\$125	\$300	\$150
La Salle	\$240	\$120	\$240	\$120	\$300	\$150
Stoddard	\$240	\$120	\$240	\$120	\$300	\$150



## RENTALS

*The Club maintains an inventory of audio-visual equipment. Equipment charges cover the maintenance and replacement cost of our equipment. Equipment reservation is subject to availability. Orders for equipment should be placed one week before date needed. Please reserve through the Catering Office.*

**Easel**—No Charge

**Flip Chart**, fresh 18" x 24" pad and fresh markers—20.00 each

**Laser Pointer**—15.00

**LCD Projector**—75.00

**Pencils & Small Notepads**—Two sharp pencils and small notepads—2.50 per person

**Piano**, spinet style—No Charge

**Podium**, cabinet style—No Charge

**Projection Screen**—No Charge

**Speaker Phone**—100.00

**40 inch Plasma Television with DVD player**, on a tall stand allowing comfortable viewing for about 30 to 40 people—100.00

**Wireless Microphone**—65.00

**Podium**, with build in sound system—100.00

**Laptop Computer**—150.00

**Independent Sound System**—100.00

## SPECIALTY ITEMS

**Friandises** (assorted miniature cookies and other sweets), served with coffee—3.00 per person

**Ice Carving**—Starts at 180.00

**Large Challah**—38.00

**Map Postcard**, miniature version of map on back of supplement to guide—No Charge

**Printed Menu**—a cream folder with gold Club logo, printed inside with specified text and date 2.75 each

**Restroom Attendant**—100.00 each

**Ribbon Tied Napkins**—1.50 per napkin (Host provides ribbon)

**Special Linens**—Call the Catering Office

**Placecard**, white with gold Club logo  
Blank—10.00 per fifty  
Printed with guest names—2.00 each

Our Pastry Chef is pleased to create your Wedding Cake or Specialty Cake. Prices available in the Catering Office.

# BREAKFAST

## Plated Breakfasts

All Plated Breakfasts include:

Fresh Orange Juice, Coffee, Decaffeinated Coffee, Tea, and Butter, Cream Cheese, Premium Preserves and Honey

#1

Seasonal Fresh Fruits and Berries

Scrambled Eggs with Chives, Missouri Bacon and Hashed Brown Potatoes

Your choice of three Morning Pastries:  
Bagels, Danishes, Croissants or Cinnamon Rolls

25.50

#2

Seasonal Fresh Fruits and Berries

Poached Eggs Benedict (2) with Canadian Bacon on Toasted English Muffin topped with Hollandaise Sauce and Hashed Brown Potatoes

Your choice of three Morning Pastries:  
Bagels, Danishes, Croissants or Cinnamon Rolls

28.50

#3

Saint Louis Club Homemade Granola Cereal

Fresh Fruit Plate

Your choice of three Morning Pastries:  
Bagels, Danishes, Croissants or Cinnamon Rolls

24.50

#4

Seasonal Fresh Fruits and Berries

Piperrada

Fluffy Scrambled Eggs with Onion, Green & Red Peppers, covered with Thin Prosciutto Slices and Hash Brown Potatoes

Your choice of three Morning Pastries:  
Bagels, Danishes, Croissants or Cinnamon Rolls

27.50

#5

Seasonal Fresh Fruits and Berries

Saint Louis Club French Toast

Brioche Bread Stuffed with Berries and Cream Cheese Vermont Maple Syrup and Fresh Berry Coulis

Your choice of three Morning Pastries:  
Bagels, Danishes, Croissants or Cinnamon Rolls

27.75

## Breakfast Buffets

### ☞ THE CONTINENTAL BREAKFAST ☞

Your choice of three Morning Pastries:  
Bagels, Danishes, Croissants or Cinnamon Rolls with Butter, Cream Cheese, Premium Preserves and Honey

Sliced Seasonal Fresh Fruits and Berries

Fresh Orange Juice  
Coffee, Decaffeinated Coffee and Tea

23.50

### ☞ THE COMPLETE BREAKFAST ☞

Your choice of three Morning Pastries:  
Bagels, Danishes, Croissants or Cinnamon Rolls with Butter, Cream Cheese Premium Preserves and Honey

Selection of assorted Fruit Yogurt

Sliced Seasonal Fresh Fruits and Berries

Scrambled Eggs, Crisp Bacon and Homemade Sausage  
Your Choice of Cheese Blintzes with fresh Berry Coulis,  
Sour Cream and Powdered Sugar

or

Hash Brown Potatoes

Fresh Orange Juice  
Coffee, Decaffeinated Coffee and Tea

28.00

### ☞ THE CALIFORNIA BREAKFAST ☞

Banana Nut Bread, Bagels and Bran Muffins with Cream Cheese, Premium Preserves, Honey and Whipped Honey Butter

Sliced Seasonal Fresh Fruits and Berries

Yogurt, Cereals and Homemade Granola

Fresh Orange Juice  
Coffee, Decaffeinated Coffee and Tea

25.50

### ☞ THE HEALTHY BREAKFAST ☞

Bagels, Bran Muffins, All Wheat English Muffins Low Sugar Preserves

Old Fashioned Oatmeal

Sliced Seasonal Fresh Fruits and Berries

Scrambled Egg Beaters  
Lean Turkey Sausage

Low Fat Yogurt

Fresh Orange Juice  
Coffee, Decaffeinated Coffee and Tea

28.00

# BREAKFAST

## *Breakfast Buffets (continued)*

### 🍷 THE HEARTLAND BREAKFAST 🍷 (MINIMUM OF 30 GUESTS)

Croissants, Danishes and Cinnamon Rolls  
with butter and premium preserves

Sliced Seasonal Fresh Fruits and Berries

Selection of Assorted Fruit Yogurt

Scrambled Eggs, Crisp Missouri Bacon, Homemade Sausage  
and Hash Brown Potatoes

Brioche Bread French Toast

Cheese Blintzes with fresh Berry Coulis,  
Sour Cream and Powdered Sugar

Bagels with Cream Cheese and  
Homemade Smoked Salmon

Southern Grits with cheese

Selection of Individual Dry Cereal

Fresh Orange Juice

Coffee, Decaffeinated Coffee and Tea

37.00

## *Additional Breakfast Items*

Omelette Station\*—Available only when added to  
a full breakfast buffet. Cooked to order with the  
following fillings: Mushrooms, Ham, Bell Peppers,  
Cheddar and Swiss Cheeses 8.00

Waffle Station\*—Available only when added to a full  
breakfast buffet. Maple Syrup, Blueberry Compote,  
Whipped Cream, Powdered Sugar and Fresh  
Strawberries 9.00

\*Stations require one chef attendant per 50 guests at  
65.00 per hour

Apple Turnovers 49.00 per dozen

Whole Fresh Fruit 3.00 each

Chocolate Chip Muffins 36.00 per dozen

Glazed Grapefruit—with Honey 4.75

Fresh Seasonal Mixed Berries 9.75

Orange Muffins 36.00 per dozen

Creamy Grits or Old Fashioned Oatmeal 5.50

Coffee and Tea Station—

—Regular, Decaf and Tea 7.25 per person

—Whipped Cream, Chocolate Shavings and  
Cinnamon Sticks - Add 1.50 per person

# LUNCHEON

PARTIES OVER 12 MUST SET A MENU

## Soups

**Tortilla and Black Bean Soup** with red onions on the side 8.25

**Beef and Barley** 8.00

**New England Clam Chowder** 8.00

**Double Chicken Broth with Tiny Quenelles** 7.75

**Smoked Tomato Bisque** 8.00

**Cream of Green Asparagus** 8.25

**Brie Cheese Soup** 8.75

**Lentil and Duck Confit** 8.50

**Maine Lobster Bisque** with Cognac 9.75

**Schumacker's Mock Turtle Soup** with Sherry 8.00

**Twice Baked Potato Soup** 7.75

**Chilled Avocado with Crab Meat** 9.75

**Butternut Squash Bisque** (*in season*) 8.75

**Finnan Haddie Chowder** 8.25

**Gazpacho Andaluz** (July 15 through November) 8.50

**Chilled Asparagus Vichyssoise** 7.75

**Onion Soup** 9.00

**Corn Bisque** with Smoked Chicken 8.75

**Minestrone** 7.75

**Tomato, Basil and Roasted Red Bell Pepper Bisque** 8.25

**Cream of Broccoli and Cheddar Cheese** 8.50

Ice Bowl for Cold Soup - add 3.50

## Salads

**Mixed Garden Greens**—with Hearts of Palm, Artichoke Hearts, Cherry Tomatoes, Croutons and House Dressing or Emulsified Vinaigrette 8.25

**Baby Spinach Leaves**—Hard Boiled Quail Eggs, Brie Cheese Sourdough Crostini, Crispy Pancetta, Garlic Dressing 8.75

**Belgian Endive**—with Walnut and Roquefort Dressing 9.25

**Bistro Caesar**—Romaine Lettuce with Croutons, Parmesan Cheese and Bistro Caesar Dressing 8.75

**Mixed Field Greens**—with Chives and Sherry Vinegar Dressing 8.00

**Butter Lettuce, Watercress and Belgian Endive**—with Caramelized Apple, Roasted Grape Tomatoes, Macadamia Nuts and Balsamic Vinaigrette 9.50

**House Smoked Salmon**—with California Field Greens, Horseradish Vinaigrette 12.25

## Cold Entrees

*All Cold Entrees include Rolls and Butter, Coffee, Decaffeinated Coffee and Tea.*

**Tarragon Chicken Salad**—with Pecans and Fresh Fruit over Butter Lettuce 19.75

**Chilled Poached Salmon**—Horseradish Cream, Celeriac Remoulade, Field Greens, Emulsified Vinaigrette 21.00

**Sliced Breast of Chicken**—over Spinach Leaves with Julienne of Vegetables, Belgian Endive and Lemon Mosto Olive Oil 21.50

**Deli Plate**—Sliced Ham, Smoked Turkey Breast and Roast Beef, Swiss and Cheddar Cheeses, Cole Slaw, Tomatoes, Pickles, Olives and Lettuce, served with Assorted Breads and Condiments 19.75

**Marinated Beef Tip Tenderloin Salad**—Baby Lettuce, Grilled Artichoke Hearts, Feta Cheese, Olives, Peppers, Cucumbers and Banyul Vinaigrette 21.00

**Southwestern Salad**—Mixed Lettuce, Smoked Turkey Breast, Black Beans, Corn, Tomato, Scallions, Monterey Jack and Cheddar Cheeses and Tortilla Chips 24.00

**Romaine Lettuce with Spicy Chicken**—Chicken Breast, Avocados, Tomatoes and Grilled Pineapple with Sherry Vinaigrette and Candied Pecans 21.75

**Asian Chicken Salad**—Boneless, Skinless Chicken Breasts marinated in Oriental Dressing, with Mixed Greens, topped with Crispy Noodles 21.75

**Niçoise Salad**—Field Greens, Sliced Peppers, Baby Green Beans, Eggs, Tomatoes, Black Olives, Tuna and Extra Virgin Olive Oil Dressing 21.25

(*Also available with Smoked Trout or Fresh Tuna Steak, add 4.50*)

**Italian Charcuterie**—with Compressed Melon, Fresh Mozzarella, Baby Lettuce, Pine Nuts and Balsamic Vinaigrette 20.00

**Freshly Roasted Sliced Turkey Breast**—Grilled Hearts of Romaine, Roasted Tomatoes, Peppers, Avocados, Baby Root Vegetables and Orange Segments with Lemon Dijon Vinaigrette 20.00

**Grilled Skinless Blackened Chicken Breast**—over Caesar Salad 22.25

**Vitello Tonnato**—Cold, Thinly Sliced, Roasted Veal with Italian Style Tuna Sauce 25.00

**Jumbo Shrimp and Jumbo Lump Crab Meat Salad**—with Caramelized Fruits and Poppy Seed Dressing 26.50

# LUNCHEON

## Cold Entrees *(continued)*

**Smoked Chicken Salad**—with Mixed Lettuce, Fresh Mozzarella, Roasted Tomatoes, Avocados, Pine Nuts, Cucumber, Grapefruit Segments and Verjus Dressing 25.00

**Saint Louis Club Seafood Salad**—Mixed Field Greens with Sea Scallops, Jumbo Shrimp and Salmon Diamond, Salmon Caviar and Emulsified Vinaigrette 22.25

**Fresh Fruit Plate**—with Cottage Cheese or Sorbet 18.75 *(with Brie Cheese add 4.00)*

## Hot Entrees

*All Hot Entrees include Rolls and Butter; Chef's Selection of Seasonal Fresh Vegetable, Potato, Pasta or Rice; Coffee, Decaffeinated Coffee and Tea.*

**Grilled Suprême of Chicken**—with Pico de Gallo Salsa 22.75

**Pan Seared Chicken Breast**—simmered in Flourless Madras Curry Sauce, Apples, Bananas and Coconut Milk, Basmati Rice Pilaf, served with Mango Chutney 23.00

**Sauteed Chicken Breast**—"Provence Style" with White Wine, Tomatoes, Fresh Herbs and Black Olive Sauce 23.00

**Pan Roasted Chicken Breast**—stuffed with Spinach and imported Italian hand dipped Ricotta Cheese 24.25

**Pan-Seared Filet Mignon**—with Potatoes Vonnassienne and Shallott Bordelaise 32.25

**Meurette of Chicken**—in Red Burgundy Sauce with Lardons, Mushrooms and Pearl Onions 23.00

**Boneless Chicken Breast**—stuffed with Gorgonzola Cheese, Shrimp, Crab Meat, Breaded with Dijon Mustard and Japanese Bread Crumbs 22.25

**Chicken Breast**—"Cordon Bleu" 25.25

**Grilled Chicken Breast**—with Saffron Risotto Cake, Carrots and Asparagus, Natural Juice Reduction 23.00

**Half Rotisserie Chicken**—with Grilled Granny Smith Apple Mashed Potatoes and Rosemary Sauce (maximum 30 persons) 23.50

## Hot Entrees *(continued)*

**Chicken Breast with a Parmesan "Crust"**—with a light Shallot Sauce 25.00

**Quiche Lorraine and Garden Salad** 18.00

**Three Cheese and Chicken Ravioli "Niçoise"**—with Marinara Sauce, Gratiné with Reggiano Parmesan 21.25

**Roasted Top Sirloin**—with Fondant Potatoes, Zinfandel and Purple Mustard Sauce 25.00

**Beef Daube Provençal**—cooked in Red Wine with Garlic and Onions, served with Homemade Wide Egg Noodles 24.50

**Prime Veal Mushroom Blanquette**—in Cream Sauce with Rice Pilaf 27.00

**Grilled Cornish Hen**—with Japanese Bread Crumbs, Crispy Bacon, Grilled Mushrooms, Tomatoes, Provençale and Gaufrette Potatoes, and Diable Sauce 25.25



### A Saint Louis Club Specialty

Braised Jambonneau and Chicken Tenderloins  
over Chive Polenta and Wood Mushrooms,  
Light Chardonnay Jus 19.75

**Roast Pork Loin**—with Charcutière Sauce, Roasted Yukon Gold Potatoes Parmentier 23.00

**Filet of Beef "Stroganoff" Tenderloin Tip**—with Paprika, Sour Cream Sauce and Buttered Noodles 21.00

**Veal "Savojarde"**—Escalopines of Veal with Robust Veal Sauce, covered with Ham and Cheese 23.75

**Marinated Braised Beef Short Ribs**—in Cabernet Sauvignon with Vegetable Jardinière, Pearl Onions, Mushrooms and Lardons 27.25

**Duo of Lump Crab Cake**—with Baby Spinach, Belgian Endive, Pecans, and Vegetable Salad with Sherry Vinegar Dressing 27.50

# LUNCHEON

## Seafood Entrees

*All Seafood Entrees include Rolls & Butter, Chef's Selection of Seasonal Fresh Vegetable, Potato, Pasta or Rice; Coffee, Decaffeinated Coffee and Tea.*

**Fillet of Salmon baked in a Golden Crust**— Beurre Blanc with Fine Herbs 25.00

**Fillet of Swordfish**—Au Poivre or Grilled with Old Fashioned Mustard Sauce 27.75

**Baked Fillet of Sole, English Style**—with Herb Beurre Blanc 25.25

**Fillet of Flounder**—sauteed with Baby Shrimp and Mushrooms 25.25

**Pan Seared Fillet of Salmon**—Yogurt Cilantro Sauce, Shrimp Springroll 26.25

**Baked Cod Fillet**—wrapped in Missouri Bacon with Meurette Sauce 24.25

**Duo of French Crepes**—filled with Seafood and Mushrooms in a Champagne Sauce 26.00 (up to 20 persons)

**Pan Seared Halibut Fillet**—Parsley Parmesan Crust, Meurette Sauce 34.50

**Broiled Fillet of Mahi-Mahi**—in Chablis and Tumeric Sauce 26.25

**Duo of Jumbo Scallops and a Medallion of Salmon**—Olive Tapenade Sauce, Vegetables Piperade 29.00

**Grilled Halibut Fillet Saint Germaine**—Creamed Spinach, Bearnaise Sauce 34.50

## Light Luncheon Entrees

*All Light Entrees include Garnish, Rolls, Coffee, Decaf or Tea.*

**Grilled Fillet of Salmon**—over Grilled Vegetables, Tomato Chutney 25.50

**Grilled Atlantic Swordfish**—with Provençale Vierge Sauce 27.25

**Skinless Chicken Breast "Chasseur"**— 26.00

**Fresh New-England Mussel Marinière**—  
(up to 20 persons) 21.50 (October through April only)

**Fillet of North Atlantic Scrod Archiduc**—braised with a Brunoise of Vegetables, Madeira, Chablis and Whiskey 25.25

**Monkfish "Osso Bucco"**—25.50

**Chilled Lobster Salad**—in "Pudeur" Sauce, served in the Shell with Mediterranean Salad (market price)

**Sauteed Large Scallops**—Thai Lemon Grass Sauce, Asian Style Vegetables 29.25

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*Choice Menu and Combination Plate Menus also available.  
Please Consult with our Catering Staff.*

# LUNCH BUFFETS

(MINIMUM OF 15 GUESTS - LESS THAN 15 GUESTS, \$4.00 EXTRA)

*All Lunch Buffets include coffee, decaffeinated coffee and tea*

## I. SOUTHWESTERN

*Soup (Choice of One):*

Southwest Corn Chowder  
Black Bean Soup  
Chicken Gumbo

Smoked Brisket of Beef Sandwich  
Chipotle Mayonnaise  
Jack Cheese  
Grilled Tomato  
Semolina Rolls

Baked Salmon with Pico de Gallo Salsa

Spanish Rice Pilaf

Roasted Vegetables

Southwestern Salad

Warm Tortillas, Tortilla Chips, Salsa, Guacamole, Sour Cream

Cinnamon Cactus Cookies, Maple Pecan Cookies  
(3 pieces per person)  
44.00

## III. TRADITIONAL

*Soup (Choice of One):*

Leek and Potato  
Cream of Brie Cheese Soup

Chicken Sauté "Chasseur"  
Suprême of Salmon "Bréval"

Roasted Potatoes

Ratatouille

Baguette Bread

Spinach Salad with Mushrooms, Bacon Bits  
and Emulsified Vinaigrette Dressing

Mixed Field Greens with Sherry Vinaigrette

Assorted Cookies (3 pieces per person)  
44.00

## II. ITALIAN

*Soup (Choice of One):*

Minestrone Soup  
Tuscan Bean Soup

Caesar Salad

Marinated Artichoke Hearts  
and Mushroom Salad

Antipasto

Penne Pasta with Scallops and Shrimp, Garlic,  
Mascarpone Cheese, Tomatoes and Basil

Pan-Seared Chicken Breast with Peppers, Onions,  
Tomatoes and Balsamic Vinegar

OR

Veal Picatta

Cibatta and Olive Bread

Italian Cookies (3 pieces per person)  
44.00

## IV. SOUP AND SANDWICH BUFFET

*Soup (Choice of One):*

Smoked Tomato Bisque  
New England Clam Chowder

Mixed Garden Salad with Emulsified Vinaigrette

Assorted Cold Cuts Platter: Sliced Roast Beef,  
Smoked Turkey Breast, Ham and Swiss Cheese,  
Mustard and Mayonnaise

Platter of Lettuce, Sliced Tomatoes,  
Red Onions and Pickles

Tarragon Chicken Salad over Butter Lettuce

Platter of Assorted Sliced Breads:  
Whole Wheat, Sourdough and Rye

Potato Salad

Bowl of Potato Chips

Italian Cookies (3 per person)  
44.00

# LUNCH BUFFETS

(MINIMUM OF 15 GUESTS - LESS THAN 15 GUESTS, \$4.00 EXTRA)  
*All Lunch Buffets include coffee, decaffeinated coffee and tea*

## V. INTERNATIONAL BUFFET

*Soup (Choice of One):*

New Orleans Seafood Gumbo  
 Green Lentil and Duck Confit

Marinated Beef Tip Tenderloin Salad

Grilled Southwestern Shrimp Salad

Ratatouille and Taboulé Salad

Smoked Salmon

Black Forest Ham

Broiled Fillet of Fish, Lobster Sauce

Pan Roasted Chicken Breast, Port Wine Sauce

Gratin Dauphinois

Saffron Vegetable Tagine

Flourless Chocolate Cake with Milk Chocolate Sauce

French Cookies

53.00

On the Lunch Buffet the following are available instead of  
 any of the cookies at 4.00 per person  
*(3 pieces per person)*

Lemon Bars

Brownies

Mini Macaroons

Miniature Cheesecakes

Tiny Chocolate Covered Meringues

Pecan Diamonds

Tuiles

Congolais (Coconut Pyramids)

Sliced Fruit



# HORS D'OEUVRES

## **Hot Selections**—Priced Per Dozen

**Jumbo Shrimp Tempura** (*passed only*) 59.25

**Steamed Pot Stickers**—with Soy Dip 43.50

**Mini Crab Cakes**—with Cajun Tartar Sauce 56.00

**Spicy Buffalo Chicken Succette** 41.50

**\*Macadamia Nut Crusted Scallops** 51.75

**\*Scallops**—wrapped in Bacon 48.50

**D'Artois of Smoked Salmon**—with Spinach 48.75

**Spanish Chorizo Stuffed Mushrooms** 49.75

**\*Oysters**—with Raspberry Vinegar Sauce 67.75

**Chicken Satays**—with Peanut Sauce 41.75

**Chicken Filets**—with Barbecue Sauce 42.75

**\*Chicken Livers**—wrapped in Bacon 39.50

**Beef Tenderloin Teriyaki Brochettes**—in Soy Marinade 43.50

**Bruschetta**—with Fresh Mozzarella 48.00

**"Allumette"**—with Gruyère and Parmesan Cheeses 33.50

**\*Roasted Banana Wheel**—wrapped in Missouri Bacon with Maple Sugar 39.75

**Barquette of Crab Meat**—with Lobster Sauce 56.25

**Tomato, Onion and Basil Quiches** 52.00

**Lobster Bisque Cappuccino**—48.75

**Mushroom Caps**—Stuffed with Crab Meat 57.00

**Steamed Prime Veal Pot Stickers**—with Garlic, Shallots and Cilantro 52.00

**Coconut Shrimp** 59.25

**Panko Breaded Shrimp**—with Soy Dip 59.25

**Chicken "Succette" Saint Louis Club** 38.00

**Assorted Soups in Shot Glasses**—passed only (3 dozen minimum) 39.75

**Lobster Quiches** 59.00

**Petite Bouche of Escargot**—in Garlic Butter 57.75

**Mushrooms and Conté Cheese Tartlet** 54.25

**\*Mini Filet Mignon**—with Bearnaise Sauce (1½ oz. each) 60.50

**Mini Beef Sliders** (*buffet only*)—on Dollar Rolls 43.50

**\*Baby Lamb Chops**—with Mint Jelly 70.00

**\*Pancetta Wrapped Jumbo Shrimp** 61.00

**Caramelized Onion and Fresh Goat Cheese Tartlet** 54.25

**Cheddar Cheese Potato Croquette** 28.50

**Spanakopita**—Spinach and Feta Cheese in Phyllo Pastry 56.00

**Spring Rolls**—with Chinese Hot Mustard Sauce and Soy Dip 41.50

**\*Jumbo Shrimp Lollipops**—with Duck Sausage 64.00

**Toasted Ravioli**—with Tomato Sauce 30.00

**Shrimp in Thai Sauce with Lemon Grass and Cilantro** 61.00

**Duck Friand** 49.00

**Ginger Soy Crusted Fresh Tuna Fish** (*cooked rare*)—Wasabi Crème Fraiche (*passed only*) 60.50

**Gougere Bourguignonne** 47.00

**Smoked Chicken Quesadilla**—with Chipotle and Monterey Jack Cheese 49.00

**Fried Calamari** (*passed only*)—with Sambal Olek Dipping Sauce (*spicy*) 48.50

**Breaded Mozzarella Triangles**—with Spicy Marinara Sauce 29.50

**Porcelain Spoon filled with an Oyster wrapped in Spinach Leaf**—with Scallop Mousse, Saffron Beurre Blanc (*passed only*) 80.00

**Fondue Bruxelloise** (*5 dozen minimum*) 39.50

**Risotto Croquette**—with Basil and Mozzarella Cheese 39.25

**\*Maple Sugar Glazed Thick Sliced Missouri Bacon** 40.25

**Brie Cheese Bites "En Crouïte"** 60.00

**Bacon or Tea Marinated Dried Plums or Dates**—wrapped in Crispy Bacon 42.00

# HORS D'OEUVRES

## **Cold Selections**—Priced Per Dozen

- House-Made Pâté**—on Croutons with Cornichon 37.00
- \*Tiny Red Potatoes**—filled with Sour Cream and Salmon Caviar 55.00
- Crab Salad**—with Red Pepper on Phyllo Pastry Shell 52.00
- \*Cucumber Slices**—with Salami Cornet and Olive Cream Cheese 42.50
- Mini Brioche**—with House Smoked Salmon 52.50
- House-Smoked Scallop**—on Barquette Shell 55.50
- Smoked Atlantic Salmon**—on Melba Toast 50.25
- \*Fresh Asparagus Tips**—wrapped in Prosciutto 49.50
- Bay Shrimp and Dill**—in Pastry Shells 44.00
- Smoked Trout Mousse**—on Rye Crouton 43.75
- Steak Tartare** (*Chopped, seasoned, raw beef*)—on Crouton 43.00
- \*Quail Egg Halves**—with Salmon Caviar 41.00
- Puffs**—filled with Guacamole 40.25
- Foie Gras Mousse**—in Tartlet 67.75
- \*Deviled Egg Halves** 33.00
- \*Melon Ball and Prosciutto** 41.00
- Roma Tomato, Goat Cheese and Fresh Basil**—on Crouton 41.00
- Cherry Tomatoes**—with Smoked Chicken Mousse 38.50
- Belgian Endive Leaf**—with Roquefort Mousse 27.75
- Profiterole**—with Boursin Cheese 46.50
- Fresh Raw Tuna or Salmon Tartare**—on Lotus Root Chip 51.00
- \*Duck Prosciutto and Pear** 52.50
- Beef Carpaccio**—on Brioche 55.25
- Sushi Assortment** (*5 dozen minimum*)—choose from Shrimp, Tuna, Salmon or California Rolls 65.50
- Ciabata Croutons**—with Black Olive Tapenade and Parma Ham 45.00
- Rice Paper Rolls**—with Lump Crab Meat, Mangos and Cilantro 51.00
- \*Grilled Artichoke Heart**—wrapped in Prosciutto Ham 43.75

## **Other Cold Selections**

- Cheese Board with Fresh Fruit**—Domestic and Imported Cheeses with Crackers 12.75 Per Person
- Smoked Atlantic Salmon**—Traditional Garnish 218.50 Per Side (Serves 20) (*charge on consumption*)
- \*Fresh Vegetable Tray or Roasted Vegetables with Dip** 5.50 Per Person
- Baba Ghannouj Dip with Pita Bread Chips** 6.25 Per Person
- Freshly Roasted Cashews and Almonds** 31.25 Per Pound (Serves 8)
- Seared Beef Carpaccio**—with Melba Toast (Whole Tenderloin, Serves 40) 335.00
- Caviar** available; inquire at the Catering Office
- Miniature French Pastries** 56.00 per dozen (*minimum three dozen*)
- ## **Special Seafood Selections**—Priced Per Dozen
- \*Chilled Jumbo Shrimp**—on Ice with Red Cocktail Sauce 55.00
- House Smoked Seafood**—  
Jumbo Shrimp 58.00  
Large Scallops 55.00
- \*Oysters on the Half Shell Station**—available from October through April - Market Price (*Shucker required - 200.00 for up to 3 hours*)
- \*Chilled Poached Salmon**—with Citrus Mayonnaise 150.00 per side (Serves 20)

\* Gluten Free

# HORS D'OEUVRES *(continued)*

## **Buffet Add-Ons**

THESE ITEMS ARE DESIGNED TO EMBELLISH A BUFFET. THEY ARE NOT STAND ALONE ITEMS. AVAILABLE ONLY FOR COCKTAIL OR DINNER BUFFETS.

## **Hot Selections**

**Baked Brie with Almonds** 62.00 per 2.2lb wheel

*Carver required for each station listed below at 200.00 for up to three hours; for each additional hour add 65.00*

**Roast Beef Tenderloin Station** (Dollar Rolls and Condiments) (Serves 25) 340.00 per tenderloin

**Smoked Turkey Breast Station** (Dollar Rolls and Condiments) (Serves 30) 215.00 per breast

**Roast Turkey Breast Station** (Dollar Rolls and Condiments) (Serves 30) 200.00 per breast

**Honey Glazed Ham Station** (Dollar Rolls and Condiments) (Serves 35) 200.00 per ham

**Pasta Station**—(Cooked on Buffet)—Penne with Marinara, Alfredo and Basil Pesto Sauces  
(*Minimum 50 persons*) 10.75 Per Person

**Fajita Station, Chicken and Beef**  
(*Minimum 30 persons*) 16.25 Per Person

**Scampi Station**, Shrimp cooked on Buffet  
56.00 per dozen

**Espuma Station** (4)—Hot and Cold Light Foam  
(*Minimum 30 persons*) 11.00

**Tempura Station**—Fish, Shrimp, Chicken, Vegetables and Calamari 19.00 per person

**Crepe Station** 17.00 (*minimum 50 persons, requires one attendant*)

## **Dessert and Coffee Buffet**

Cakes, Tortes and assorted Pastries and Desserts, Cookies, Coffee, Decaffeinated Coffee and Tea 17.00

## **Ice Cream**

### **Ice Cream Cone Station**

Ice Cream and Home Made Sorbets served in a Fresh Baked Waffle Cone made While You Wait 15.50  
(*Minimum 30 persons*)

**Ice Cream Sundae Station** 12.50 (*minimum 30 persons*)

**Flaming Coffee Station**—  
inquire at the Catering Office

**Gourmet Coffee Station**—with Special Sugars and Chocolate-Covered Spoons 8.50

**Chocolate Fountain** 13.00 (*minimum 20 persons*)

**Milk Shake Bar** 14.00 (*minimum 30 persons, requires one attendant*)

## DINNER

**Soups**

- New England Clam Chowder 9.00
- Double Chicken Broth with Tiny Quenelles 9.00
- Smoked Tomato Bisque 9.00
- Cream of Green Asparagus 9.25
- Cream of Mushroom and Chicken 9.00
- Leek and Potato 8.75
- Butternut Squash Bisque (*in season*) 9.50
- Maine Lobster Bisque—with Cognac 11.00
- Schumacker's Turtle Soup—with Sherry 8.75
- Tomato, Basil and Roasted Red Bell Pepper Bisque 9.00
- Chilled Cantaloupe Melon—with Vouvray Wine 9.00
- Fresh Corn Bisque with Chives 9.75
- Fresh Corn Bisque with Crabmeat or Smoked Chicken 11.00
- Chilled Avocado and Crab Meat 11.00
- Cream of Watercress Soup 9.25
- Chilled Cucumber and Dill 8.75
- Gazpacho Andaluz (*July 15 through October*) 9.25
- Chilled Tomato Soup—with Ruby Port Wine 9.00
- Chilled Asparagus Vichyssoise 9.00
- Cream of Wild Mushroom Soup 11.00
- Green Lentil Soup—with Missouri Bacon and Vegetable Brunoise 9.25
- Ice Bowl—to be used with cold soup 3.50

**Salads**

- Roasted Native Fresh Goat Cheese—with Mesclun Salad 12.75
- Mixed Garden Greens—with Hearts of Palm, Artichoke Hearts, Cherry Tomatoes, Croutons and Balsamic Vinaigrette Dressing 9.50
- Caesar Salad 10.50
- Butter Lettuce—with Mushrooms, Artichoke Hearts, Tomatoes and Fresh Herb Vinaigrette Dressing 11.00
- Butter Lettuce, Watercress and Belgian Endive—with Croutons and Emulsified Vinaigrette 11.25
- Spinach Leaves—with Crumbled Bacon, Sliced Mushrooms, Chopped Eggs and Balsamic Vinaigrette Dressing 11.00
- Romaine Lettuce—with Fresh Orange and Grapefruit Segments, Emulsified Vinaigrette 10.50
- Mixed Field Greens—with Sherry Vinegar Dressing 9.50
- Sliced Red & Yellow Tomatoes—with Fresh Basil, Shaved Asiago Cheese and Black Pepper Vinaigrette (*in season*) 11.75
- Belgian Endive—Caramelized Pecans, Walnuts, Fresh Orange Segments, Walnut Oil Dressing 12.25
- Boston Lettuce, Bibb Lettuce, Corn, Grape Tomatoes and Roasted Peppers—with 3 Large Shrimp Cocktail and Crisp Pancetta, Sugar Cane Vinegar Dressing 19.50
- Spinach Salad—with Crisp Pancetta, Brie Cheese Crostini, Roasted Pecans and Maple Balsamic Dressing 13.00
- Mixed Greens, Baby Spinach and Asparagus Spears—tossed in Balsamic Vinegar and Virgin Olive Oil Dressing, topped with Fresh Mozzarella Cheese and Caramelized Macadamia Nuts 13.00
- Baby Bibb Salad—Grape Tomatoes, Grilled Shiitake Mushrooms, Goat Cheese Crostini, Toasted Pine Nuts and Champagne Vinaigrette 13.50

*Mache (Corn Lettuce), Arugula and Raddichio Salad available upon request*

## DINNER

**Cold Appetizers**

Prosciutto over Ripe Melon or Fresh Pear 13.50

Jumbo Shrimp Cocktail Supreme (6)—with Red Sauce 17.00

Fresh Jumbo Lump Crab Meat Cocktail—with Red Sauce or Cognac Sauce (*in season*) 19.75

Smoked Trout Fillet—with Horseradish Sauce 14.00

Grilled Jumbo Scallops from Maine—over wilted Baby Spinach Salad, Sherry Vinaigrette (*in season*) 21.50 (served warm - 22.00)

California Field Greens—with House Smoked Salmon, Horseradish Vinaigrette Dressing 17.00

Goat Cheese Terrine 14.50

Terrine of Foie Gras—with Brioche Toast (Market Price)

Terrine "Marbré" of Fresh Artichoke Bottom and Fresh Foie Gras (Market Price)



House-Smoked Atlantic Salmon with traditional garnish, cured and smoked in our own kitchen 15.00

Saint Louis Club Smoked Seafood Plate—Assortment of House-Smoked Salmon, Shrimp and Scallops with Herb-Horseradish Sauce 18.00

Fresh Maine Lobster Cocktail—with Pudeur Sauce (Market Price)

Terrine of Atlantic Salmon—with Herb Sauce 13.75

Mango-Lobster-Avocado Salad (Market Price)

**Hot Appetizers**

Shrimp Louis XVI 17.75

Ambrosia of Maine Lobster 22.00

Timbale of Scallop Mousse—  
with Maine Lobster Sauce 21.75

Gratin of Crab Meat Dijonnaise 21.75

Grilled Jumbo Maine Sea Scallops—  
with Ligurian Black Olive Sauce (*in season*) 22.00

Baked Duck Foie Gras—wrapped in Savoy Cabbage, Truffle Sauce (Market Price)

Jumbo Lump Crab Cake—with Old Fashioned Mustard Sauce 19.00

Grenadin of Salmon—with Pine Nut Pesto and Roasted Pimento Coulis 19.25

Petite Fricassée of Maine Lobster—with Late Harvest Riesling and Tiny Vegetables (Market Price)

Shrimp Scampi 17.75

Shrimp in Whiskey Sauce 17.75

Flan of Lump Crab Meat—with Broccoli and Shellfish Sauce 17.00

Jumbo Shrimp Wrapped in Pancetta—with Yellow Pepper Coulis 19.00

"Marius" Soup—Shellfish and Fish Soup,  
Baked under a Golden Pastry Dome 14.75  
(*maximum 30 guests*)

# DINNER

## *Frozen Intermezzos* (Palate Refreshers)

Beaumes de Venise Granité 7.50

Poire William Granité 7.25  
Served in a Pear

Calvados Sorbet 7.25  
Served in an Apple

Strawberry Beaujolais Sorbet 5.50

California Black Muscat Sorbet 7.00

Kir Royale Granité 5.50

Kümmel Spoom 5.25

Grapefruit and Campari Sorbet 5.25

Passion Fruit Sorbet 5.00

Port Wine Sorbet 5.75

# DINNER

## Entrees

All Entrees include Rolls & Butter, Chef's Selection of Seasonal Fresh Vegetables,  
Potato, Pasta or Rice; Coffee, Decaffeinated Coffee and Tea.

**Filet Mignon Marchands de Vin**—sautéed  
with Shallots, served with Cabernet Sauvignon  
Sauce 46.00

**Pan Seared Chicken Breast**—with Raspberry Vinegar  
and Ginger Sauce, Wild Rice 36.00

**Roast Rack of Australian Baby Lamb "Persillé"**—  
Four Chops Per Person, with Mustard and Breadcrumb  
Crust, Rosemary Jus, and Au Gratin Potatoes 44.50

**Grilled Swordfish**—with Pommery Mustard Sauce,  
passed 41.50

**Rack of Veal "Forestière"**—with Forest Mushrooms  
and Tiny Potatoes 53.50

**Roasted Beef Tenderloin**—with Zinfandel Sauce  
or Béarnaise Sauce and Fondante Potatoes 46.00



**Filet of Beef Wellington** with Madeira Sauce  
*A Saint Louis Club specialty!* 46.00

**Missouri Trout "Fernand Point"**—filled with Jumbo  
Lump Crab Meat and Scallop Mousse, Port Wine  
Sauce 41.00

**Gourmand of Chicken Breast**—filled with Foie Gras  
Mousse, served with Brandy and White Wine Sauce  
41.25

**Grilled Diver-Harvested Jumbo Maine Scallops**—  
with Tomatoes and Red Pepper Coulis 45.50

**Jumbo Maine Scallops**—with Leeks, Mushrooms,  
Tomatoes and Champagne Cream Sauce 45.50

**Suprême of Arctic Char "Dieppoise"**— with  
Champagne Sauce, Fresh Mussels and Baby Shrimp  
43.50

**Suprême of Halibut Bréval** 49.00

**Petite Fillet of Atlantic Scrod**—braised in Provencale  
Fish Broth with Large Scallops and Shrimp 41.50  
(prepared without Butter or Cream)



**Suprême of Salmon "Saint Louis Club"**—Fillet of  
Atlantic Salmon covered with a Thin Layer of Maine  
Scallop Mousse, served with a Chablis Sauce 41.75

**Medallions of Prime Veal Loin**—(two) served with  
Wild Mushroom-Cognac Sauce 53.50

**Roasted Loin of Prime Veal**—with Black Trumpet  
Mushroom Sauce 53.00

**Pan Roasted Loin of Lamb**—over "Piperade", Pepper,  
Onion and Zucchini Ragout, with Rosemary Jus 46.00

**Braised Saddle of Veal "Bourgeoise"**—with Carrots,  
Onions, Mushrooms, Bacon 54.00

**"Aloyau de Boeuf"**—Whole Loin of Beef Sirloin and  
Tenderloin, slowly Oven Roasted, au Jus, Potatoes,  
and Horseradish Sauce (*minimum of 25 guests*) 52.50

**Roasted Monkfish**—with Lobster Sauce 38.50

**Prime Veal Chop "Foyot"**—with a Crown of  
Parmesan Cheese, Light Shallot Sauce 53.50

**Brace of Boneless Quail**—with Morel Sauce, and  
Wild Rice 42.00

**Breast of Chicken**—in a Golden Crust, Red Pepper  
and Herb Sauce 40.50

**Fillet of Red Snapper "Archiduc"**— with Diced  
Vegetable Madeira, Whisky and White Wine Sauce  
44.25

**Breast of Chicken**—baked under a Crust of Parmesan  
Cheese, Light Chablis, Shallots and Parsley Sauce  
39.00

# DINNER

## *Entrees (continued)*

**Braised Semi-Boneless Poussin**—stuffed with Forest Mushroom Farce, Yukon Gold Fondante Potatoes  
40.50

**Sauteed Fillet of Boston Sole "Bretonne"**—with Meuniere Butter, Baby Shrimp and Mushrooms 38.25

**"Salmon en Croûte"**—Fillet of Salmon covered with a Mousse of Scallops and Julienne Vegetables, wrapped in Puff Dough, baked to a Golden Crust, Chardonnay and Herb Sauce 39.50

**Beef Short Ribs**—braised with Tournée Vegetables, Pearl Onions, Lardons and Mushrooms in a Robust Chardonnay Jus 41.25

**Chicken Curry "a l'Indienne"**—in a Flourless Sauce, made with Fruit, Vegetables and Madras Curry, with Basmati Rice and Major Grey Chutney on the side  
37.00

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With sufficient notice, we would be pleased to accommodate your request for a customized menu incorporating specialty meats, game, and seafood items.

**Please inquire with the Catering Office.**

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## COMBINATION DINNERS

*All menus include rolls and butter; Chef's selection of seasonal fresh vegetables, potato, pasta or rice; coffee, decaffeinated coffee and tea*

### **Veal and Beef Medallions**

Veal with Green Peppercorn Sauce  
Beef with Port Wine Sauce  
Fondante Potatoes 54.75

### **Lump Crab Meat Stuffed Jumbo Prawns and Roast Beef Tenderloin**

with Cabernet Sauvignon Sauce 53.50

**Braised "Jamboneau" of Chicken** with Wood Mushrooms  
and a **Braised Fillet of Salmon** with Chardonnay and Mushroom Sauce 41.00

### **Roasted Rack of Australian Lamb Persillé (two chops)**

and a **Suprême of Red Snapper "Mauresque"**  
Lobster Sauce with a touch of Curry 54.50

**Roasted Loin of Prime Veal** with Forest Mushroom Sauce (*or Natural Jus*)  
and a **Paupiette of Boston Sole Fillet** with Shrimp Mousse, Joinville Sauce 54.25

### **Seared Petit Filet Mignon** with "Marchands de Vin" Sauce and **Braised Fillet of Arctic Char**

with Tomatoes, Mushrooms and Parsley in a Cream Chardonnay Sauce 53.50

**Roasted Beef Tenderloin** with Merlot Sauce  
and **Petite Suprême of Salmon "Saint Louis Club"** 53.50

**Port Wine Marinated Breast of Guinea Hen**  
and a **Swordfish Medallion** with Tarragon Sauce 54.50

### **Trio of**

**Petite Filet Mignon** with Bordelaise Sauce  
**Baked Chicken** under a Parmesan Crust  
**Quenelle of Scallops** with Lobster Sauce 55.25

**Chicken Breast** with Fresh Tarragon and Verjus Sauce  
and **Braised Jumbo North Atlantic Scallops (3)**  
with Leeks, Tomatoes and Shiitake Mushrooms 52.25

**Roasted Beef Tenderloin** with Zinfandel Sauce  
and **Blue Crab Cake** with Old Fashioned Mustard Sauce 54.00

# DINNER

All menus include rolls and butter; Chef's selection of seasonal fresh vegetables, potato, pasta or rice; coffee, decaffeinated coffee and tea

## Choice Menus

**Choice menus are NOT available for over 50 people.**

### 🍷 TWO CHOICE DINNER I 🍷

Smoked Tomato Bisque

~

Mixed Green Salad with Croutons, Hearts of Palm, Artichoke Hearts, Cherry Tomatoes and Balsamic Vinaigrette Dressing

~

**Filet Mignon of Beef** with Red Wine Sauce

or

**Grilled Fresh Salmon** with Fresh Herb Sauce (*passed*)

~

Triple Chocolate Mousse Terrine with Espresso Sauce

76.25

### 🍷 TWO CHOICE DINNER II 🍷

House Smoked Atlantic Salmon

~

Field Greens with Banyuls Vinegar Dressing and Fresh Herbs

~

**Sirloin Steak "au Poivre"** with Black Pepper Corn Sauce

or

**Sauteed Breast of Chicken** with Shiitake Mushrooms and Merlot Sauce

~

Caramelized Lemon Mousse with Raspberries

78.00

### 🍷 TWO CHOICE DINNER III 🍷

Soup: Choose One for ALL guests, from page 20

~

Field Greens with Cider Vinegar Dressing and Fresh Herbs

~

**Pan Seared Filet Mignon** with Morel and Shiitake Mushroom Sauce

or

**Grilled Jumbo Scallops** over a Saffron Herb Risotto, Tomato Fennel Broth

~

Passion Fruit Parfait

Caramel Sauce

79.00

### 🍷 TWO CHOICE DINNER IV 🍷

Soup: Choose One for ALL guests, from page 20

~

Field Greens with Banyuls Vinegar Dressing and Fresh Herbs

~

**Two Grilled Double Lamb Chops**, "Paloise" Sauce (*passed*)

or

**Prime Veal Chop** with a crown of Parmesan Cheese, Light Shallots and Parsley Sauce

~

Dessert: Choose One for ALL Guests, from page 30

90.75

# DINNER

PARTIES OVER 12 MUST SET A MENU

*All menus include rolls and butter; Chef's selection of seasonal fresh vegetables, potato, pasta or rice; coffee, decaffeinated coffee and tea*

***Three Choice Dinners not available to groups of more than 30 people***

## ☞ THREE CHOICE DINNER A ☞

Lobster Bisque

~

Field Greens with Sherry Vinegar Dressing

~

*Upon being seated, guests are offered choice of:*

**Grilled Fillet of Salmon** with Tomato Chutney

or

**Pan Seared Prime Veal Medallion** with Morel Sauce

or

**Grilled Filet Mignon** with Béarnaise Sauce (*passed*)

~

Dessert: Choose One for ALL Guests, from page 30

92.25

## ☞ THREE CHOICE DINNER B ☞

Soup: Choose One for ALL guests, from page 20

~

Salad: Choose One for ALL guests, from page 20

~

Strawberry Beaujolais Sorbet

~

*Upon being seated, guests are offered choice of:*

**Tournedos "Rossini"**

(Pan Seared Filet Mignon topped with a Slice of Fresh Foie Gras and Truffle Sauce)

or

**Medallions (2) of Prime Veal** with Apple and Calvados Sauce

or

**Supreme of Red Snapper "Breval"**

~

Dessert: Choose One for ALL Guests, from page 30

98.75

(Chicken may be substituted for one of the entree choices on Menus A and B for a total of three)

# DINNER

## **Complete Menus**

*Complete Dinner Menus include Rolls & Butter; Coffee, Decaffeinated Coffee, and Tea*

### ‡ SAINT LOUIS CLUB FAVORITE ‡

Smoked Atlantic Salmon with Traditional Garnish

~

Spinach Salad with Fresh Herb Vinaigrette Dressing

~

#### **Filet of Beef Wellington**

with Madeira Sauce, Fondante Potatoes and Fresh Vegetables

~

Bailey's Milk Chocolate Mousse

81.25

### ‡ THE BEEFEATER ‡

Smoked Tomato Bisque

~

Butter Lettuce with Emulsified Vinaigrette

~

#### **Roasted Black Angus Sirloin Strip Loin**

with Cabernet Sauvignon Sauce, Seasonal Fresh Vegetable,

Roasted Potatoes

~

Cheesecake with Strawberries or Black Forest Cake with Amarena Cherries

*Please Select One for ALL Guests*

80.00

# DINNER

## 🍷 BUSINESS DINNER I 🍷

Shrimp Bisque

~

**Sauteed Chicken Breast “Provence Style”** with White Wine,  
Tomatoes, Fresh Herbs and Black Olive Sauce

~

Caramelized Lemon Mousse with Raspberries

58.75

## 🍷 BUSINESS DINNER II 🍷

Caesar Salad

~

**Roast Pork Loin** served with Roasting Juices, Basil Mashed Potatoes and Fresh Vegetables

~

Cheesecake with Strawberries

58.75

## 🍷 BUSINESS DINNER III 🍷

Tomato, Basil and Roasted Red Bell Pepper Bisque

~

**Fillet of Sole** baked English style with Herb Butter, Fresh Vegetables and Rice Pilaf

~

Angelfood Cake with Fresh Fruit and Berry Sauce

58.75

## 🍷 BUSINESS DINNER IV 🍷

Field Greens with Balsamic Vinegar Dressing

~

**Roasted Top Sirloin of Beef**

with Light Shiitake Mushroom Sauce

Roasted Red Bliss Potatoes and Chef’s Selection of Vegetables

~

Black Forest Cake with Amarena Cherries

59.75

# DESSERTS

*Our Pastry Chef will be pleased to create your wedding cake or specialty cake.  
Prices available in the Catering office.*

## Traditional Desserts

- Cheesecake—with Strawberries and Fruit Sauce 8.75
- \* **Caramel Custard**—with Fresh Berries and Whipped Cream 8.75
- Strawberry Shortcake**—a freshly baked Sponge Cake with Fresh Strawberries and Whipped Cream 9.25
- Lemon Blueberry or Strawberry Trifle**—served in a Parfait Glass 9.00
- Caramelized Apricot Tarte Chiboust**—9.25
- Almond/Pistachio Layer Cake**—with Butter Cream and Ganache 9.50
- Crème Brûlée Tart**—with Fresh Raspberries 9.50
- Fresh Fruit Tart** 9.50
- Ice Cream**—Vanilla, Chocolate or Cappuccino with Pirouette Cookie 7.50
- Ice Cream Sundaes**—with Chocolate, Strawberry or Butterscotch Sauce (*choose one*), Whipped Cream and Nuts 8.50
- \* **Grand Marnier Soufflé Glacé** 9.75
- Pear Tart "Bourdaloue"**—with Almond Frangipane and Pear William Sorbet 9.75
- Warm Brioche Bread Pudding**—with Caramel Sauce 9.75
- Apple Cake**—with Caramel Sauce and Apple/Calvados Sorbet 9.75
- Fresh Berries**—in an Almond Basket 10.75
- Thin Warm French Apple Tart**—with Homemade Caramel Ice Cream 10.50
- Coconut/Caramel Mousseline Dome** 9.50
- Gateau "Marjolaine"**—the famous cake from Chef Pernand Point, served with an oversized Chocolate Truffle and Tahitian Vanilla Sauce 9.50
- Apricot/Almond Bavarian**—on Pistachio Jaconde 9.00

*For a special touch, add Friandises (assorted 2 miniature cookies and other sweets) served with coffee 3.00 per person. (Available with sit down dinners only.)*

## Chocolate Desserts

- Bailey's Milk Chocolate Mousse**—with real Gold Leaf Garnish 9.75
- Chocolate "Opera" Cake**—with real Gold Leaf Garnish 9.50
- Chocolate Charlotte**—with Mocha Sauce 9.50
- Fresh Raspberries**—over a Rich, Chilled Chocolate Sabayon and a Biscuit Breton 9.75
- \* **Flourless Chocolate Cake**—with Milk Chocolate Sauce 9.00
- Hazelnut/Ginduja Mousse**—with Crispy Feuillantine 9.50
- Pear "Belle Hélène"**—fresh Poached Pear with Warm Valrhona Chocolate Sauce and Vanilla Bean Ice Cream (*up to 60 people*) 10.75
- Triple Chocolate Mousse Terrine**—with Espresso Sauce 8.75



**Flourless Chocolate Napoleon**—with Vanilla Bean Sauce 8.00

**Chocolate "Mousseux"**—Light Chocolate Mousse in Tuxedo Chocolate Cup 10.75

## Light Finale

- \* **Nougat Glacé, Raspberry Coulis** 9.25
- \* **Gratin of Raspberries**—in Almond Sabayon 12.75
- \* **Homemade Raspberry Sorbet**—with Cookie 7.75
- \* **"Oeufs a la Neige"**—Floating Meringue Island on a Pool of English Custard with Raspberry Coullis 9.75 (*for up to 60 people*)
- \* **Fresh Berries**—with Honey Mousse 10.75
- Raspberry Bavarian**—with Fresh Raspberries 9.25
- \* **Vacherin Glacé**—with Dried Plum and Armagnac Ice Cream 10.50
- Caramelized Lemon Mousse**—with Raspberries 9.50
- Passion Fruit "Mirror"** 9.75
- \* **Orange Soufflé "Jeanette"** (*for 30 people or less*) (*very low-fat, no butter or cream*) 10.25
- Passion Fruit Dessert**—with Fresh Strawberries and Dark Jamaican Rum Sauce 9.50



**Saint Louis Club "Plate"**  
Sampler of Desserts/Pastries (*Chef's Choice*) 13.75  
(*3 business days notice required*)

\* Gluten Free Dessert

## COFFEE BREAKS AND REFRESHMENTS

**Beverage Station**—Soft Drinks and Sparkling Water  
7.25 per person

**Coffee and Tea Station**—Coffee, Decaffeinated  
Coffee and Tea 7.25 per person

**Cookies & Nuts**—Assorted Fresh Cookies, freshly  
roasted Almonds and Cashews 7.25 per person

**Cheese Board and Fruit**—Domestic and Imported  
Cheese, Seasonal Fresh Fruit, and Assorted Crackers  
12.75 per person

**Chilled Shrimp On Ice**—with Cocktail Sauce  
55.00 per dozen

**Assorted Finger Sandwiches** 52.00 per dozen

**Pita Bread Chips**—with Baba Ghannouj Dip  
6.25 per person

**Miniature Croque-Monsieur**—Hot Ham and Cheese  
3.75 each

**Guacamole and Tortilla Chips** 8.25 per person

**Freshly Popped Popcorn**—9 inch bowl 9.75

**Roasted Chestnuts** (*In season*) (Market Price)

**Chocolate Covered Strawberries** 24.00 per dozen

**Special Occasion Cakes**—*Inquire at the Catering Office*

**"Tuxedo" Strawberries** 39.00 per dozen

**Chocolate Chip Cookies** 23.50 per dozen

**Miniature French Pastries** 56.00 dozen  
(*minimum 3 dozen*)

**Assorted Cookies** 24.00 per dozen

**Milk Chocolate Covered Almond Clusters**  
33.00 per dozen

**Dark Chocolate Raisin Clusters** 31.00 per dozen

**Biscotti** 35.00 per dozen

**Brownies** 33.00 per dozen

**Apple Turnovers** 49.00 per dozen

**Sliced Fresh Fruit** 8.25

## BAR SELECTIONS

*Bar charges are based on actual consumption. Liquor is computed by the bottle in tenths of a liter.*

### **House Brands**

Cutty Sark Scotch, Jim Beam Bourbon, Ruskova Vodka, Gordon's Gin,  
Myers Platinum Rum, José Cuervo Tequila, Triple Sec 122.00 per bottle

### **Call Brands**

Johnny Walker Red, Dewars White Label, Jack Daniel's Black, Rittenhouse Rye,  
Tanqueray, Tito's, Ketel One, Absolut Citron,  
Captain Morgan, Jose Cuervo 137.00 per bottle

### **Premium Brands**

Bombay Sapphire, Johnny Walker Black, Crown Royal,  
Makers Mark, Glenlivet, Grey Goose 159.00 per bottle

### **Other Bar Selections**

Domestic Beer 4.50  
Budweiser, Budweiser Light, Michelob Ultra, O'Douls Amber  
Imported and Domestic Premium Beer 5.50  
Heineken, Schlafly Pale Ale, Guinness, Stella  
Juices and Soft Drinks - per glass 3.00  
Alcohol and Non Alcohol Fruit Drinks and Punches Available - *Check with the Catering Office*

### **Cocktail and Wine Packages**

Offered to help you in budgeting your function, the amount charged is on a per person basis on your guaranteed attendance number or the actual attendance, if higher. For details please ask the Catering Office Staff. For under aged persons (under 21) unlimited soft drink and juice package is charged at \$14.00 per person.

### **Package Bars**

Up to Six hour House Brand Open Bar with Unlimited Consumption  
House White and Red Wine with Dinner 44.00

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Up to Six hour House and Call Brand Open Bar with Unlimited Consumption  
White and Red Wine with Dinner and Champagne Toast - Wine Steward's Selection 49.00

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Up to Six hour Premium Open Bar with Unlimited Consumption  
Dinner Wine (up to \$43 per bottle), Champagne Toast and After Dinner Liqueurs and Cognacs 59.00



# WEDDING PACKAGES

All wedding packages include your choice of 4 hot and 4 cold **Hors d'Oeuvres** (8 pieces per person); **Dinner Menu**; Saint Louis Club custom designed **Wedding Cake**; *Coffee, Decaf, Tea*; our floor-length white table *cloths, napkins, and votive candles*; validated indoor *garage parking*.

## COLD

House Made Pate on Croutons  
 Roma Tomato, Goat Cheese and Fresh Basil on Crouton  
 Salmon Salad with Cucumber on Rye Bread  
 Puffs filled with Guacamole  
 Belgian Endive Leaf with Roquefort Mousse  
 Deviled Quail Egg  
 Smoked Trout Mousse on Rye Crouton  
 Melon Balls with Prosciutto  
 Cherry Tomatoes with Smoked Salmon Mousse  
 Tiny Red Potatoes with Sour Cream and Salmon Caviar  
 Crab Salad with Red Pepper in Tartlet  
 Bay Shrimp with Dill in Tartlet

## HOT

Cheddar Cheese Potato Croquette  
 Beef Teriyaki Brochettes  
 Chicken Livers wrapped in Bacon  
 Chicken Satays with Asian Peanut Sauce  
 D'Artois of Smoked Salmon with Spinach  
 Bruschetta with Mozzarella  
 Spring Rolls with Chinese Mustard  
 Toasted Ravioli with Tomato Sauce  
 Mini Lump Crab Cake, Cajun Tartar Sauce  
 New England Scallops wrapped in Bacon  
 Chicken "Sucette" Saint Louis Club  
 Breaded Mozzarella Triangles with Spicy Marinara Sauce

## WEDDING MENUS:

### 🦃 WEDDING DINNER I 🦃

Smoked Tomato Bisque

Mixed Greens with Hearts of Palm, Artichoke Hearts and  
 Grape Tomatoes in Creamy Herb Dressing

**Pan Seared Breast of Chicken** with Zinfandel Sauce,  
 Medley of Fresh Vegetables and Roasted Potatoes

89.25

### 🦃 WEDDING DINNER II 🦃

Lobster Bisque

Mixed Greens with Hearts of Palm, Artichoke Hearts and  
 Grape Tomatoes in Balsamic Vinaigrette

**Filet of Beef Wellington** with Madeira Sauce,  
 Medley of Fresh Vegetables and Fondante Potatoes

101.25

### 🦃 WEDDING DINNER III 🦃

Tomato, Basil, Roasted Red Pepper Bisque

Mixed Greens, Baby Spinach and Asparagus Spears  
 tossed in Balsamic Vinegar & Virgin Olive Oil Dressing,  
 topped with Fresh Mozzarella Cheese  
 and Caramelized Macadamia Nuts

**Fillet of Atlantic Salmon**  
 in Chablis & Mushroom Sauce  
 and **Braised Jambonneau of Chicken**

97.75

### 🦃 WEDDING DINNER IV 🦃

Poultry Consommé with Tiny Quenelles and Julienne of Capons

Spinach Salad with Crisp Pancetta, Brie Cheese Crostini,  
 Roasted Pecans and Balsamic Dressing

**Veal and Beef Medallions**  
 Veal with Green Peppercorn Sauce  
 Beef with Port Wine Sauce  
 Fondante Potatoes  
 Fresh Seasonal Vegetables

111.50

### 🦃 WEDDING DINNER V 🦃

Saint Louis Club Smoked Salmon

Baby Bibb Lettuce, Grape Tomatoes, Grilled Shiitake Mushrooms,  
 Goat Cheese Crostini, Toasted Pine Nuts  
 and Champagne Vinaigrette

**Roasted Rack of Lamb Persille**  
 and a **Supreme of Red Snapper "Mauresque"**

117.75

*Custom wedding packages may be created from our banquet menus; you may also provide your own wedding cake. Contact the catering department for details.*

## DINNER BUFFETS

*\*Minimum 75 people*

### 🍷 SIT DOWN DINNER BUFFET I 🍷

#### **Main Dishes**

Beef Bourguignon  
 Breast of Chicken with Grapes and Brandy  
 Fillets of Cod with Saffron and Tomatoes  
 Chilled Poached Salmon with Citrus Mayonnaise  
 Honey-Baked Ham (*Carver included*)  
 Smoked Turkey (*Carver included*)

#### **Side Dishes**

Green Beans Almondine  
 Sauteed Squash with Fresh Oregano  
 Roasted Red Potatoes with Parsley  
 Herbed Rice Pilaf

#### **Salads**

Mixed Lettuce with Vinaigrette and House Dressings  
 Cucumber Salad with Dill and Sour Cream  
 Caesar Salad  
 Sliced Tomatoes with Basil and Olive Oil  
 Cheese Board with Fruit

#### **Dessert and Coffee Buffet**

94.25 per person

### 🍷 SIT DOWN DINNER BUFFET II 🍷

#### **Main Dishes**

Blanquette de Veau (Braised Prime Veal with Mushrooms, White Wine and Cream)  
 Breast of Chicken with Rosemary Sauce  
 Fillets of Arctic Char over Zucchini with Basil Sauce  
 Chilled Poached Salmon with Citrus Mayonnaise  
 Two Types of Pâté with Mustards and Cornichons  
 Sliced Beef Tenderloin with Madeira Sauce, carved at the Buffet (*Carver included*)

#### **Side Dishes**

Chef's Selection of Fresh Vegetables (2)  
 Penne Pasta in Tomato Sauce  
 Herbed Rice Pilaf

#### **Salads**

Mixed Lettuces with Vinaigrette and House Dressing  
 Spinach Salad  
 Marinated Artichoke Salad  
 Belgian Endive with Walnuts and Emulsified Vinaigrette  
 Cheese Board with Fruit

#### **Dessert and Coffee Buffet**

101.50 per person

**\*Special pricing is based on a minimum of 75 people.  
 You may book for less than 75, but you will be billed for 75.**

# DIRECTIONS TO SAINT LOUIS CLUB

7701 FORSYTH BOULEVARD  
 ST. LOUIS, MO 63105  
 TELEPHONE: 314-726-1964  
 FAX: 314-862-5528  
 WWW.STLCLUB.COM

**FROM THE AIRPORT AND  
 FROM ST. CHARLES**

Interstate 70 East to  
 Interstate 170 South  
 Ladue Road Exit  
 Right on Ladue, (Ladue turns  
 into Maryland Avenue)  
 Right on Forsyth Boulevard  
 Enter Left into Garage Entrance just  
 before Hanley Road (about .5 miles)

**FROM WESTPORT**

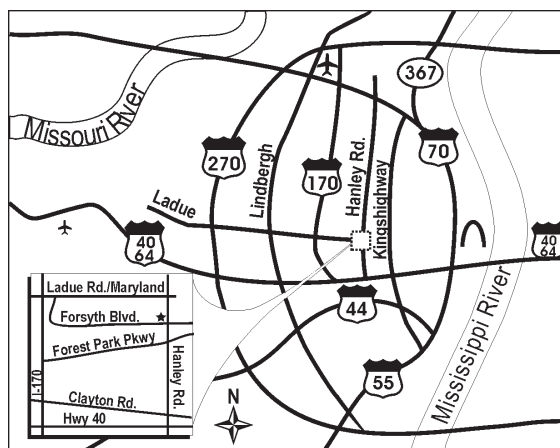
Page Avenue East to  
 Interstate 170 South  
 Ladue Road Exit  
 Right on Ladue, (Ladue turns  
 into Maryland Avenue)  
 Right on Forsyth Boulevard  
 Enter Left into Garage Entrance just  
 before Hanley Road (about .5 miles)

**FRONT LOBBY DOOR (Forsyth)**

Contact Catering if required access after hours.

**FROM DOWNTOWN**

Interstate 40/64 West  
 Hanley Road Exit North  
 Continue to Forsyth Boulevard  
 (about 1.5 miles)  
 Left on Forsyth  
 First Right into Garage Entrance on  
 Forsyth at 7701 parking sign.



Parking access can be gained by entering either  
 from Hanley Road or Forsyth Boulevard. Club  
 quarters are on the 14th, 15th and 16th floors.

SAINT LOUIS CLUB ROOM LOCATIONS

Room	Floor
Back Door.....	14
Ballroom and Lounge.....	16
Chouteau.....	15
Club Offices.....	14
Founders.....	14
Jefferson.....	15
Lafayette.....	15
LaSalle.....	14
Lewis & Clark.....	16
Lisa.....	15
Louisiana.....	14
Marquette.....	15
Saint Louis Room.....	15
St. Vrain.....	14
Stoddard.....	14