

Festive Christmas Dinner Buffet on THREE FLOORS

Monday, December 25, 2017

Ballroom, Lounge, Lewis & Clark Room – 16th Floor;

Saint Louis Room – 15th Floor

Back Door, Louisiana Room, Founders & St. Vrain Rooms – 14th Floor

5:00 p.m. to 8:00 p.m.

\$71.00 adults, \$35.50 children 4-10, no charge 3 and under

Soup:

Roasted Butternut Squash Bisque

Salads:

Mixed Greens, Potato Salad, Deviled Eggs
Grilled Marinated Vegetables, Greek-style Marinated Mushrooms
Pasta and Seafood, Beet and Belgian Endive Salads
Jell-O, Fruit Salad, Waldorf Salad
Baby Shrimp Salad, Country Pâté, Cranberry Jelly
Mediterranean Couscous, Caesar Salad
Chicken and Avocado Salad

Cold Foods:

Sliced Smoked Turkey and Ham
Charcuterie and Summer Sausage
Salmon Medallions with Horseradish Dill Sauce
Shrimp with Cocktail Sauce
Smoked Salmon, Cheese Tray

Carving Station:

Roasted Beef Sirloin, Peppercorn Sauce
Coulubiach of Salmon, Beurre Blanc Sauce

Hot Foods:

Roast Natural Turkey with Giblet Gravy
Braised Fillet of Scrod English Style
Beef Bourguignon
Corn Stuffing, Candied Yams, Mashed Potatoes
Cranberry Relish and Cranberry Sauce
Baked Acorn Squash, Endive Liegoise, Cauliflower au Gratin
Green Bean Amandine

Dessert Buffet:

Yule Logs
Warm Bread Pudding with Sauce Anglaise
Plus a large selection of the Pastry Chef's favorites

On the 16th floor: Cotton Candy, Vanilla and Chocolate Milkshakes

Make your reservation by calling 314-726-1964 or email reception@stlclub.com
There is a charge for no-shows and cancellations after noon on December 22.

Dress: Jacket and tie for gentlemen; comparable appropriate attire for ladies

