

# Food Stations



# An Introduction to your *Catering* Team



DIRECTOR OF EVENTS  
23 CITY BLOCKS CATERING

Casey O'Brien



CORPORATE EXECUTIVE CHEF  
23 CITY BLOCKS HOSPITALITY GROUP

Nick Miller



EXECUTIVE SOUS CHEF  
23 CITY BLOCKS HOSPITALITY GROUP

Brad Bardon



EVENT MANAGER  
23 CITY BLOCKS CATERING

Sloane Simmons



EVENT MANAGER  
23 CITY BLOCKS CATERING

Stephanie Wigginton



EVENT MANAGER  
23 CITY BLOCKS CATERING

Meghan Wilkey



EVENT MANAGER  
23 CITY BLOCKS CATERING

Shelby Buckman



EVENT SERVICES MANAGER  
23 CITY BLOCKS CATERING

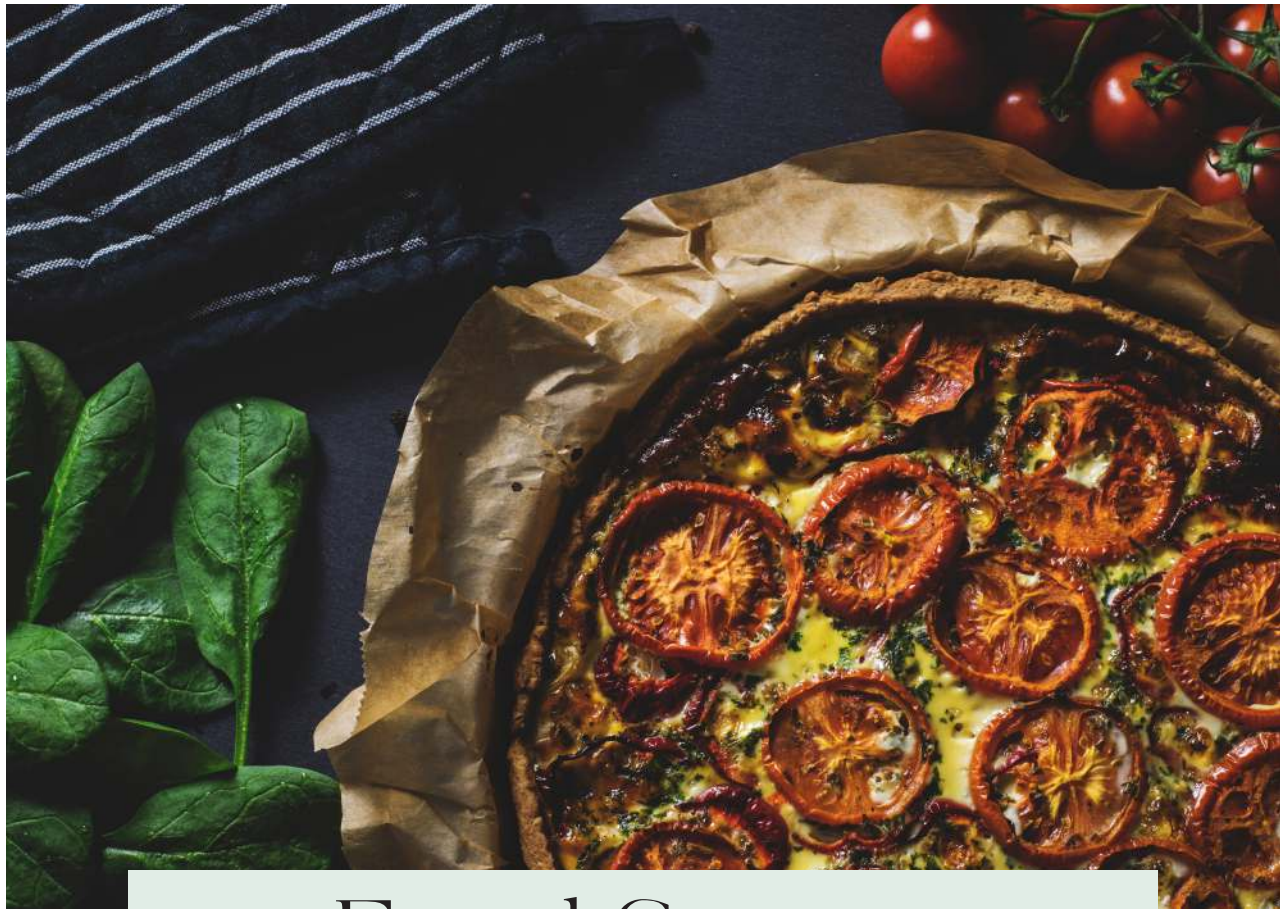
Katerina Li



ASSISTANT EVENT SERVICES MANAGER  
23 CITY BLOCKS CATERING

Shelbi Basler





# Food Station Options

BUILD YOUR OWN PACKAGE WITH THE FOLLOWING:

Hour Based Bar Level Options

Three Tray Passed Hors d'oeuvres

Select Two or More Food Station Options plus dessert if you're into that...

Full Service by Our Uniformed Staff (one per 30 guests)

Complimentary Menu Tasting for Up to Four Guests\*

Table Linens and Napkins

*all pricing before 24% service charge and tax | pricing based on minimum of 100 guests  
\* tastings available for 100 guests+ | all pricing subject to change until contracted*

# Tray Passed Hors D'oeuvres

SELECT THREE TO BE PASSED  
DURING YOUR COCKTAIL HOUR  
FOR \$13.50 PER PERSON

ADD A FOURTH OPTION FOR \$4.25 PER PERSON

## GARDEN

Seasonal Chef's Choice Bruschetta

Forest Mushroom Arancini  
Truffled Mayonnaise

Eggplant Fritters  
Mint, Pecorino, Aioli

Cheese Croissant, Tomato Jam

Tomato & Grilled Cheese Shooters  
Mini Glasses Filled with Tomato Bisque  
Topped with Grilled Cheese Sandwiches

Tropical Fruit Sushi  
Blueberry Lavender Sauce, Yuzu Coconut Sauce

Tempura Fried Silken Tofu  
Broccoli, Garlic Ginger Hoisin, Toasted Sesame Seeds

GOCHUJANG BRAISED PORK WONTONS



Party!



ASIAGO GOUGERES

## SEAFOOD

Scallop Corndog  
Raspberry White Chocolate Mustard

Pickled Shrimp  
Cocktail Sauce, Butter Crackers

Sweet Maryland Crab Cakes  
Herb Remoulade

Buffalo Style Oysters  
Tempura Fried, Chili Butter Sauce,  
Blue Cheese, Celery

Butter Poached Shrimp  
on Corn Cakes, Garlic, White Wine, Herbs

Crab Nachos  
Guacamole, Pickled Jalapeño

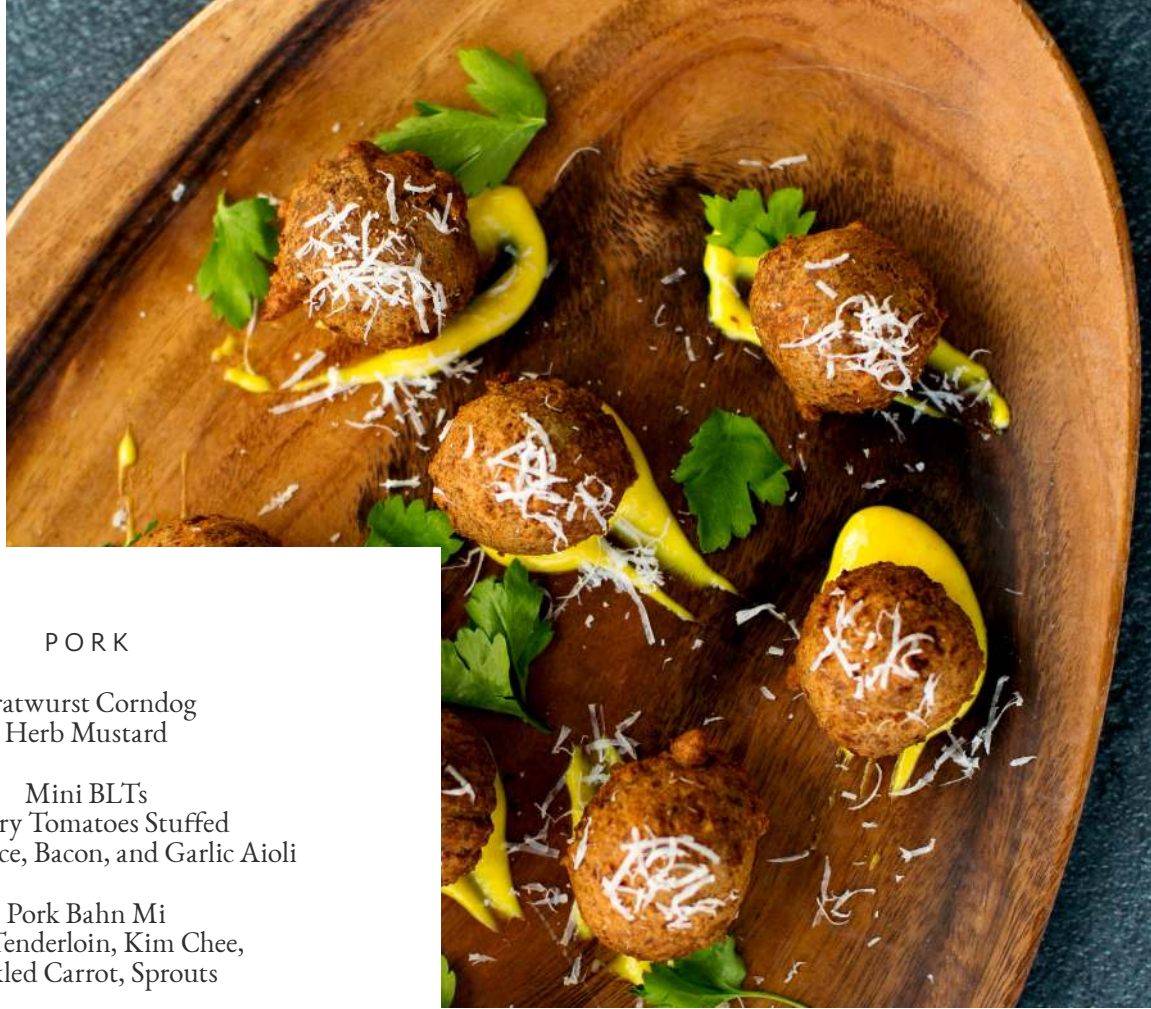
Stuffed Oysters  
Italian Sausage, Spinach

Spiced and Seared Tuna Lavash  
Cucumber Yoghurt

## POULTRY

Chicken & Waffles  
Chipotle Chocolate Braised Chicken  
Waffle Cone, Chive Crème Fraîche

Mini Tacos  
Tiny Fresh Grilled Spicy Chicken Tacos



PORK

Bratwurst Corndog  
Herb Mustard

Mini BLTs  
Cherry Tomatoes Stuffed  
with Lettuce, Bacon, and Garlic Aioli

Pork Bahn Mi  
Pork Tenderloin, Kim Chee,  
Pickled Carrot, Sprouts

Asiago Gougères  
Cheese Pastry Puffs with  
Mustard and Prosciutto

Pork Belly  
Root Beer Glaze, Tobacco Onions

Tostones  
Smoked Chorizo, Pico De Gallo, Crispy Plantain

Gochujang Braised Pork Wontons  
Brûléed Orange, Lemon Sweet Chile Dipping Sauce



BEEF

Beef and Broccoli  
Served on an Asian Spoon

Peppery Beef  
Roasted Peppered Beef,  
Braised Shallot, Rosemary Jus

Barbeque Braised Shortrib  
Potato Salad

Tostada, Ropa Vieja  
Braised Flank Steak,  
Avocado, Queso Fresco

Grassfed Beef Choucroute Garnie  
Beef Jaegerwurst, Roasted Potato,  
Bacon Braised Cabbage

Angus Strip Steak  
Beurre Rouge, Crispy Shallot

G A M E

Pan Seared Lamb Lollipops  
Horseradish Crème Fraîche, Saba

Crispy Duck Rilette  
Apple Fennel Slaw

# FOOD STATIONS

## MEXICAN STREET TACO STATION

Chile Lime Marinated,  
Braised and Shredded Chicken

Chimichuri Rubbed Flank Steak

Flour and Corn Tortillas

Grilled Corn Salsa

Black Beans and Rice

Top Your Taco Ingredients:  
Queso Fresco, Pico de Gallo  
Sliced Lime, Shaved Lettuce  
Tomato, Onion, Jalapeño, Cilantro

Guacamole and Tortilla Chips

\$18 PER PERSON

*Hey There!*

Only want one station? We can do that!  
Ask your event manager for adjusted pricing!

## MEXICAN STREET TACOS



## HUMMUS



## MEDITERRANEAN STATION

Ligurian Spiced Chicken

Roasted Eggplant

Lemon Herb Cous Cous

Greek Salad

Tzatziki, Babaganoush + Hummus

Grilled Pita

\$22 PER PERSON

## ASIAN INFLUENCE STATION

Select Two:

- Kung Pao Chicken with Root Vegetables, Peanuts, Chicken, Kung Pao Sauce
- Cashew Chicken Lettuce Wraps
- Szechuan Shrimp, Peppers, Onions, Szechuan Sauce

Shredded Vegetable Egg Rolls

Steamed Jasmine Rice -or- Sticky Rice

Blistered Green Beans with Marcona Almond

\$25 PER PERSON

### CREAMY PARMESAN POLENTA



### ITALIAN STATION

Beef Lasagna -or- Mushroom Lasagna  
Béchamel, Spinach, Ricotta, Marinara, Mozzarella

Chicken Piccata, Paillard of Chicken, Mushrooms,  
Capers, White Wine Lemon Butter  
-or- Chicken Parmesan

Creamy Parmesan Polenta  
-or- Penne Bolognese

Garlic Bread

St. Louis Italian Salad  
Blend of Romaine and Iceberg Lettuces,  
Parmesan Cheese, Shaved Red Onion,  
Roasted Red Pepper, Shredded Carrots  
with Red Wine Vinaigrette

\$ 38 PER PERSON

### AMERICAN CARVER STATION

Herb Roasted Beef Tenderloin -or-  
Cherry Smoked Prime Rib of Beef,  
Horseradish Crème Fraîche

Roasted Garlic Mashed Potatoes, Mushroom Gravy

Select Two:

- Roasted Broccoli
- Honey Glazed Carrots
- Grilled Asparagus

Garden Vegetable Salad  
Field Greens, Cherry Tomatoes, Cucumber,  
Shaved Carrot, Sweet Peppers  
Blue Cheese Dressing and  
Caramelized Shallot Vinaigrette

\$ 42 PER PERSON

### SWEETS STATION

Select Two:

Chocolate Espresso Mousse Cake,  
Chocolate Torte, Caramel Chocolate Ganache

Birthday Cheesecake, Vanilla Shortbread,  
Whipped Cream, Sprinkles

Olive Oil Cake, Pineapple Compote,  
Coconut Cardamom Crème, Toasted Coconut

Pecan Buttermilk Panna Cotta,  
Praline Cookie Crumble, Spiced Rum Sauce

Lemon Raspberry Tart, Hazelnut Crust, Basil Meringue

\$ 9.50 PER PERSON

### LEMON RASPBERRY TART



*Station it Your Way!*

Speak with your event manager about how to  
tailor your menu and your budget to you!



*Allow Us to Pour*  
 WHEN YOUR VENUE DOESN'T PROVIDE THE BAR

**PREMIUM PACKAGE**

Tito's Handmade Vodka, Beefeaters Gin, Bacardi Rum, Four Roses Yellow Label, Jack Daniel's Whiskey, Black Label, Dewars Scotch, Jose Cuervo, Tequila Gold, Amaretto Disaronno, Rosé All Day, Hess Chardonnay, Matchbox Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

**HAVE A FAVORITE?**  
 Ask Your Event Manager for Pricing!

**SUPER PREMIUM PACKAGE**

Grey Goose Vodka, Jack Daniel's Whiskey Black Label, Bombay Sapphire, Mount Gay Eclipse Rum, Makers Mark Bourbon, Crown Royal, Johnnie Walker Black Scotch, 1800 Tequila, Amaretto, Disaronno, Red Car Rosé, Crossbarn Chardonnay, Cross Forks Creek Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

|          | PREMIUM | SUPER PREMIUM |
|----------|---------|---------------|
| 1 Hour:  | \$15.00 | \$20.00       |
| 2 Hours: | \$21.00 | \$27.00       |
| 3 Hours: | \$27.00 | \$35.00       |
| 4 Hours: | \$35.00 | \$42.00       |
| 5 Hours: | \$39.00 | \$50.00       |

**PREMIUM LIMITED BRAND PACKAGE**

Rosé All Day, Hess Chardonnay, Matchbox Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

3 Hours: \$25.00  
 4 Hours: \$29.00  
 5 Hours: \$33.00

*Additions*

**DINNER WINE SERVICE**

**PREMIUM BRAND**

\$9.50 per person

**SUPER PREMIUM**

\$13.50 per person

**MOSCOW MULE**

Vodka, Spicy Ginger Beer, Lime Juice, Lime, Fresh Mint Served in Copper Mule Mug \$7.50 per person (plus deposit)

**CHAMPAGNE TOAST**

\$4.00 per person

Non-alcoholic is available as a substitute

\* Bartender Ratio - 1 per 60 guests

\*\* Bar pricing before 24% service charge, glassware rental and applicable taxes.