

Sugarfire @EVENTS GSSTL CENTER

*Sugarfire Events hosts premier events at fine locations across the
Saint Louis Area*

All packages include: Floor length linens, china (nice disposables available),
silverware, glassware, uniformed staff, on-site manager, staff for set up and clean up.

Breakfast

Hot Breakfast Buffet \$18/Person

Includes: Juice Bar with Orange, Cranberry, Pineapple, Apple, and Grapefruit Juices, Coffee, and Water Station
Quiche Florentine
Applewood Smoked Bacon
Sausage Links
Sugared Waffles with Strawberries, Blueberries, Whipped Cream, and Maple Syrup
Home Fries
Fruit Salad

Continental \$10/Person

Includes: Orange Juice, Coffee, and Water Station
Bagels with Cream Cheese
Fruit Salad
Pastries
Yogurt Parfait with Granola and Berries

Brunch

Benedicts:

Choose 1: each additional \$2/person All served open faced on English muffin, with house made Hollandaise

Beef Brisket
Pulled Pork
Smoked Salmon
Chorizo
Spinach, Avocado, and Tomato
Pulled Pork with Pico de Gallo
Bacon and Asparagus
Canadian Bacon

Favorites: [Included]

Sugared Belgian Waffles
Applewood Smoked Bacon
Sausage Links
Quiche Florentine with Sweet Potato Crust

Buffet \$22/Person

Includes Bottomless Mimosas and Bloody Marys with Bacon and Cheddar Shewers. Coke Products and Coffee Bar

Sides:

Choose 2, add another for \$3/Person

Spring Salad: Mixed greens, dried cherries, Feta cheese, house made granola with honey mustard.

Fruit and Almond Salad: Mixed greens, Mandarin oranges, toasted almonds, craisins with apple cider vinaigrette.

Fruit Salad: Pineapple, Cantaloupe, Honeydew, Grapes, Strawberries, & Blueberries.

Berry Cole Slaw

Apple Sauce (regular, caramel, or berry)

Roasted Red Potatoes with Rosemary, Parsley, Thyme, and Garlic

Roasted Vegetables Carrot, Celery, Onion, Potato with Rosemary, Parsley, Thyme, and Garlic

Brussel Sprouts w/ Bacon & Onion

Macaroni & Cheese (regular or white cheddar)

Baked Beans (regular or vegetarian)

Lunch

Buffet \$25/Person

Includes Choice of Bread and a Variety of Signature BBQ Sauces

Choice of 2 Meats and 2 Sides

Additional Sides \$3/Person

*There is a 25% Upcharge for Plated Meals

SMOKED MEATS: Beef Brisket, Pulled Pork, Turkey Breast, Pulled Chicken

BREAD: Cornbread, Assorted Dinner Rolls, Split Top Buns, or Hawaiian Rolls

SIDES:

House Salad: Mixed greens, tomato, cucumber, red onion, cheddar cheese, and croutons with apple cider vinaigrette.

Caesar Salad: Romaine or Kale, parmesan cheese and croutons, with creamy Caesar Dressing.

Spring Salad: Mixed greens, dried cherries, Feta cheese, and house made granola with honey mustard dressing.

Fruit and Almond Salad: Mixed greens, mandarin oranges, toasted almonds, and raisins with apple cider vinaigrette.

Caprese Salad: Baby Spinach, cherry tomatoes, red onion, pesto mozzarella pearls, with balsamic glaze.

Potato Salad

Cole Slaw

Southwest Quinoa Salad

Kale Pesto Bow Tie Pasta Salad

Mashed Potatoes (regular, garlic or loaded)

Scallop Potatoes (regular or cheesy)

Green Beans (regular or almandine)

Balsamic Carrots with Rosemary

Crazy Corn

Zucchini and Squash

Box Lunches: \$12/Person

Wraps or Sammies: Served with one choice of, Potato Salad, Cole Slaw, Baked Beans and a Smoked Chocolate Chip Cookie.

Smoked Turkey

Smoked Pulled Pork

Smoked Beef Brisket

Italian with Volpi Capicola, Coppa, and Genoa Salami, Provel Cheese, Roasted Red Pepper

Mediterranean Veggie with Hummus, Kalamata Olives, Roasted Red Pepper, Spring Greens, Feta Cheese, and Smoked Vinaigrette

Snacks:

Humus with Veggies and Pita, \$2/each

Whole Fruit apples, oranges, and bananas, \$2/each

Guacamole Boats with Pico de Gallo, and Tortilla Chips, \$2/each

Yogurt Parfait with granola and berries, \$3/each

Trail Mix, \$2/each

Light Popcorn Bags, \$2/each

Buffet

Buffet-or-Plated (25% Upcharge for Plated Meals)

Includes Choice of Bread and a Variety of Signature BBQ Sauces

2 Entree +3 Sides \$45/Person

3 Entree + 4 Sides \$50/Person

Additional Sides \$3/Person

Smoked Meats:

Beef Brisket

Pulled Pork

Turkey Breast

Pulled Chicken

Baby Back Ribs

Salmon

Beef Tri-Tip [+\$2/Head]

Smoked Prime Rib [+\$5/Head]

Specialty Meats Available Upon Request

Entrees:

Chicken Modiga lightly breaded and grilled chicken breast with provolone cheese served over garlic mashed potatoes with white wine lemon sauce with mushrooms and broccoli.

Chicken Picatta lightly breaded and pan fried chicken breast served over bow tie pasta with white wine lemon sauce with roasted red peppers and capers.

Cranberry Balsamic Chicken lightly breaded and baked chicken breast topped with cranberry and balsamic compote, served over mushroom risotto with Feta cheese and balsamic glaze.

Pasta con Broccoli cavatelli pasta with mushrooms and broccoli in a rich rosè sauce.

Vegetable Curry with Jasmine Rice Sauteed vegetables, with a yellow coconut curry sauce served with Jasmine rice.

Rotini Pasta rotini pasta with butternut squash, spinach and roasted red peppers in a creamy white wine sauce with goat cheese and fresh sage.

Vegetarian Stir Fry Wonderful blend of Asian style vegetables in a sweet and salty brown sauce with Jasmine rice.

Vegetable Lasagna layered pasta with roasted zucchini, squash, pepper, eggplant, onion, and asparagus with ricotta cheese and rich white wine pesto cream sauce.

Bread:

Cornbread, Jalapeno and Cream Cheese Cornbread, Assorted Dinner Rolls, Split Top Buns, or Hawaiian Rolls

Sides:

House Salad: Mixed greens, tomato, cucumber, red onion, cheddar cheese, and croutons with apple cider vinaigrette.

Caesar Salad: Romaine or Kale, parmesan cheese, and croutons, with creamy Caesar Dressing.

Spring Salad: Mixed greens, dried cherries, Feta cheese and house made granola with honey mustard dressing.

Fruit and Almond Salad: Mixed greens, mandarin oranges, toasted almonds, raisins with apple cider vinaigrette.

Caprese Salad: Baby Spinach, cherry tomatoes, red onion, pesto mozerella pearls, with balsamic glaze.

Potato Salad (mustard or loaded)

Cole Slaw (creamy or Asian style)

Apple Sauce (regular, caramel, or berry)

Southwest Quinoa Salad

Macaroni Salad

Caesar Pasta Salad

Kale Pesto Bowtie Pasta Salad

German Potato Salad

Mashed Potatoes (regular, garlic, or loaded)

Scallop Potatoes (regular or cheesy)

Green Beans (regular or almandine)

Glazed Carrots

Crazy Corn

Zucchini and Squash

Caribbean Rice and Beans

Brussel Sprouts with Bacon and Onion

Macaroni & Cheese (regular or white cheddar)

Baked Beans (regular or vegetarian)

Risotto (mushroom or lemon and asparagus)

Sweet Potato Casserole

Appetizers

Passed -or- Stationed

\$2/Person

Caprese Skewers
Baba Ganoush on Pita
Hummus on Pita
Smoked Ricotta on Parmesan Crisp
BLT Deviled Eggs
Bacon Wrapped Dates with Goat Cheese
Bruschetta (Tropical or Caprese)
Spinach and Feta stuffed Mushrooms
Bacon Wrapped Brussel Sprouts
Fried Tortellini
Brisket and Provel Toasted Ravioli
BBQ Cocktail Meatballs
Anti- Pasta Skewers
Pigs in a Blanket
Tomato Basil Arroncini **NEW!**
Fruit Platter with Fruit Dip
Cheese Platter with Grapes
Veggie Platter with Ranch Dip

\$3/Person

Mini Crab Cakes
Smoked Salmon Tartine
Blackened Shrimp and Grits NEW!
Bacon Wrapped Shrimp
Mini Chicken Cordon Bleu
Smoked Shrimp Cocktail
Poblano and Cream Cheese Wontons
Pulled Pork stuffed Nachos
Beef Empanadas
Shrimp & Avocado Mini Tacos NEW!
Crab and Gouda stuffed Mushrooms
Sausage and Pepper Skewer NEW!
Grilled Cheese and Tomato Soup Shooters
Veggie Spring Rolls NEW!
Crispy Pork Belly
Mini Beef Wellington NEW!
Korean Beef Spring Roll NEW!
Bufflalo Chicken Spring Roll NEW!

Stationed Appetizers

\$3/Person

Cured Meats Platter
Fruit and Cheese Platter
Dip Station: Ranch Dip, Baba Ghanoush, Hummus with Veggies and Pita.
Macaroni and Cheese Bar: Choice of White Cheddar or Regular Macaroni with toppings of Bacon Bits, Pulled Rib, Tomato, Scallion, Pepperjack Cheese and Cheddar Cheese.

Desserts

Pie Bites: Choice of 3, \$3/person

Sugarfire Pie, Mississippi Mud, Pecan, Apple or Key Lime
Whole Pies: \$28 each

Cobbler Shooters: \$2.50/person

Blackberry, Blueberry, Peach, or Apple

Mini Cookies: \$1 each

Chocolate Chip, Sugar, Lemon Shortbread,
Chocolate Crackle, Peanut Butter, or Oatmeal

Truffles: \$1.50 each

Oreo, Red Velvet, Chocolate, or Bourbon Balls

Beverages

Non-Alcoholic \$5/person

Coke, Sprite, Diet Coke, Iced Tea, and Coffee

Open Beer & Wine

3 Hrs: **\$16/person**; 4 Hrs: **\$19/person**; 5 Hrs: **\$22/person**; 6 Hrs: **\$25/person**

Beer, Wine, and Non-Alcoholic Beverages

Choice of 4 Beer Options (Two Craft and Two Domestic)

Choice of 4 Wine Varietals

Full Well Beer & Wine

3 Hrs: **\$18/person**; 4 Hrs: **\$22/person**; 5 Hrs: **\$26/person**; 6 Hrs: **\$30/person**

Choice of 4 Beer Options

Choice of 4 Wine Options

Liquor: Smirnoff Vodka, Amsterdam Gin, Cruzan Rum, Four Roses Bourbon, Sauza

Open Premium Bar

3 Hrs: **\$25/person**; 4 Hrs: **\$28/person**; 5 Hrs: **\$31/person**; 6 Hrs: **\$34/person**

Beer, Wine, and Non-Alcoholic Beverages

Choice of 5 Beer Options (Three Craft and Two Domestic)

Choice of 4 Wine Varietals

Liquor: Tito's Vodka, Flavored Vodkas, Tanqueray Gin, Bacardi Rum, Jack Daniels, Jose Cuervo, Dewars, Amaretto, and Baileys.

Specialty Cocktails Available at No Additional Cost.

Wine Varietals:

Red: Pinot Noir, Merlot, Cabernet

White: Pinot Grigio, Moscato, Sauvignon Blanc, and Chardonnay