

# prasino

## private dining menu

enclosed are specific menu options for breakfast, *brunch & lunch*

all parties with 12 guests or more must choose a pre-set menu



Banquet room – max of 40 guests seated or as many as 50 for a standing cocktail style event



Executive room – max of 18 guests seated or as many as 25 for a standing cocktail style

private dining requests and questions can be directed to 636.277.0202 ext. 2 or you can email the event coordinator [@amandalynn@prasinostcharles.com](mailto:amandalynn@prasinostcharles.com)

light starts  
(to feed 12/to feed 24)

**fresh fruit** \$60/\$120

strawberries, cantaloupe, blueberries  
grapes, strawberries & pineapple

**blackened hummus** \$40/\$80

creole vin, crudités & blackened pita

**tzatziki with pita** \$30/\$60

**guacamole** \$50/\$100

pita, tortilla chips

**extra pita** \$15/\$30

**mixed greens salad** \$60/\$120

heartier options

(12 pc./24 pc.)

**short rib tacos** \$51/\$102

pico de gallo, cotija cheese, avocado gf

**chicken skewers** \$54/\$108

mediterranean pico, tzatziki gf

**moroccan filet skewer** \$60/\$120

tzatziki & mediterranean pico relish

**chicken caprese sliders** \$60/\$120

tomato, arugula, mozzarella, pesto  
grilled ciabatta bread

**turkey burger sliders** \$60/\$120

bleu cheese, caramelized onions  
sautéed apples, spinach, multigrain bun

**prasino burger sliders** \$60/120

smoked gouda, tomato jam  
arugula pickled onion

## appetizer platters

priced to feed by the dozen

small platter to feed ~12 guests

large platter to feed ~24 guests

combine the two for an XL platter



suggested for cocktail style events & are great  
to add to any seated event, also available for  
pick-up & delivery\*

## & more

**wood-fire grilled wings**

24pc. - \$54

48pc. - \$108

96pc. - \$216

chili garlic oil, parsley, basil, spicy  
feta dip gf

decadent selections  
(12 pc / 24 pc)

**tuna tartare** \$84/\$168

(12pc./24pc.) avocado, wonton, firecracker  
sauce

**dungeness crab cakes** \$144/\$288

(12pc. / 24pc.) pan seared, lemon aioli

**crispy shrimp** \$60/\$120

(to feed 12/ to feed 24)

(measured in weight)

buffalo vinaigrette bleu cheese mousse

**mini dessert platter** \$72/\$144

(18pc or 36 pc)

mini chocolate molten cakes & mini seasonal  
dessert custom options also

famous flat breads

4 flat breads (32 sm. pieces) for \$60

8 flat breads (64 sm. pieces) for \$120

**farm flat bread**

cheese blend, chives, truffle honey

**bacon flat bread**

caramelized onions white cheddar, thyme

**mushroom flat bread**

cheese blend, arugula port reduction

**margherita flat bread**

pesto, mozzarella, tomato, basil

**pepperoni flat bread**

rustic tomato sauce, mozzarella

\*make it assorted / chefs' choice

## chef's choice

to serve 12 / to serve 24

### lobster avocado \$348/\$696

mango salsa, chili beurre blanc gf

### charcuterie platter \$150/\$300

artesian breads & cheese served  
alongside with chef selected  
meats & accompaniments

### cheese platter \$72/\$144

#### oysters

on the half shell and or  
rockefeller style

\*market price



## sushi platters

available after 5 pm

tuesday – saturday

24pcs. or 48 pcs.  
3rolls/ 6rolls

### lava roll gf 24pc. or 48pc. \$66/\$132

spicy tuna, blue crab, avocado  
tempura panko, firecracker

### vegan roll 24pc. or 48pc. \$54/\$108

asparagus, cucumber, tomato  
bell pepper

### sunset roll 24pc. or 48pc.

**\$63/\$126**

shrimp tempura, blue crab, avocado,  
tuna, salmon, unagi sauce, spicy  
mayo, tempura crunch  
sprouts, red tobiko

### samurai roll 24pc. or 48pc

**\$69/\$138**

crab, mango, shrimp, avocado, salmon  
spicy tuna, tempura flake, green onion,  
spicy mayo, unagi sauce

### killer dragon roll

24pc. or 48pc **\$72/ \$144**

shrimp tempura, crab, cucumber  
unagi, avocado, dragon sauce, unagi  
sauce

**traditional**  
**\$20 per guest**

**two eggs your way gf**  
*red potato hash, choice of toast*

**jump start tacos (3ct.)**  
*egg whites, avocado, cotija, salsa, tortilla*

**steel-cut oatmeal**  
*pecans, brown sugar, fruit preserve v gf.*

**greek yogurt**  
*fresh berries, honey, granola*

**the plated breakfast**

*available from open - 3pm  
coffee, ice tea & pepsi soda  
are included in per person price*



*view full item descriptions  
from our dinner menu online*

*v – vegan  
vg – vegetarian  
(may contain egg) gf – gluten free*

**preferred**  
**\$26 per guest**

**short rib skillet gf**  
*eggs your way, peppers  
onions, cheddar, potatoes*

**pretzel croissant  
french toast vg**  
*white chocolate sauce, salted caramel*

**hippie omelet vg gf**  
*spinach, basil, goat cheese, tomato jam  
served with red skinned potatoes*

**traditional eggs benedict**  
*english muffin, ham, poached eggs,  
hollandaise*

**banana bread french toast**  
*candied pecans, foster's sauce*

**prasino cakes**  
*choice of buttermilk  
multi-grain, gluten free*

## simple

**\$26 per guest**

### **classic omelet gf**

*ham and swiss, herbs served with red skinned potatoes*

### **traditional eggs benedict**

*english muffin, ham, poached eggs hollandaise, served with red skinned potatoes*

### **berry-luscious cakes vg**

*raspberry coulis, fresh berries*

### **prasino salad vg gf**

*house greens, berries, orange supreme sunflower seeds, goat cheese, red onion vinaigrette dressing*

### **prasino burger**

*smoked gouda, tomato jam arugula, pickled onion  
choice of truffled potatoes or roasted*

### **breakfast sandwich**

*over hard egg, jack cheese  
grilled sourdough, tomato  
butter lettuce, chipotle aioli*

### **vegetarian breakfast nachos**

*chorizo seitan, spicy salsa, guacamole  
tortilla, cotija, sour cream*

## the plated brunch

available from 11am – 3pm

includes coffee, iced tea, or pepsi soda  
choose either simple, contemporary or premium  
menu will be printed as seen below, w/o pricing

## contemporary

**\$28 per guest**

### **hippie omelet vg gf**

*spinach, basil, goat cheese, tomato jam  
served with red skinned potatoes*

### **paris benedict**

*pretzel croissant, ham, brie poached eggs truffle  
hollandaise, served with red skinned potatoes*

### **austin texas**

*jalapeno corn biscuits, bacon, avocado,  
cilantro chorizo gravy, served with red skinned  
potatoes*

### **banana bread french toast vg**

*candied pecans, banana foster sauce*

### **turkey burger**

*bleu cheese, caramelized onions, sautéed  
apples, spinach, multi-grain bun, choice of  
truffled potatoes or roasted*

### **newman farms pork burger**

*brioche, havarti, bacon, butter lettuce, sweet &  
sour pickled onions, cracked mustard sauce*

### **blackened grouper tacos**

*avocado, feta, chipotle, pickled onion watercress*

## premium

**\$36 per guest**

### **crab cake benedict**

*poached eggs, hollandaise*

### **maine lobster omelet**

*lobster, truffle hollandaise*

### **paris benedict**

*pretzel croissant, ham, brie  
poached eggs, truffle hollandaise  
served with red skinned potatoes*

### **roasted beet salad**

*goat cheese, candied pecan  
orange supreme*

### **greek salad vg**

*choice of protein: chicken, shrimp or  
chorizo seitan  
house greens, feta, cucumbers  
tomatoes, herbs, lemon, pepper*

### **pretzel french toast**

*salted caramel, white chocolate sauce  
choice of- bacon or sausage*

## traditional

**\$32 per guest**

### first course

mixed green salad

### entree course

*host to select 6 options\**

shrimp tacos gf

grouper tacos gf

chorizo tacos v

turkey burger

prasino burger

newman farms pork burger

chicken caprese sandwich

bacon flat bread

margherita flat bread

farm flat bread

pepperoni flat bread

chicken breast entrée



## the plated lunch

*pre-set menus include coffee, ice tea & soda. all burgers and sandwiches come with a side. premium entrées come with a side/ setup.*

*full item descriptions are available on our menu at [prasinostcharles.com](http://prasinostcharles.com). descriptions will be typed on the menu the event coordinator makes for your event.*

### **optional additions**

appetizers – see page 2

grilled bread - \$6 per guest

add a cup of soup course \$8

additional ½ salads - \$8

full salads \$14

add more first course or dessert options \$5

## preferred

**\$36 per guest**

### first course

choice of  
greek salad

or

seasonal soup

### entree course

*host to select 6 options\**

half prasino salad w/ chicken or  
chorizo seitan

bacon flat bread

margherita flat bread

pepperoni flat bread

mushroom flat bread

chicken breast entrée

steak entrée

shrimp tacos

halibut tacos

short rib tacos

farm flat bread



**select table wines** *pre-select a beverage package to allow quick, intimate service in the room as your guests arrive & throughout your event. select wines are offered in addition to open bar, or in lieu of. choose two or more wines priced per bottle by consumption. mix & match as you wish!*

**bubbles** .... *Add a toast, a special bottle for the couple of honor, or premium selections for the table*

**sparkling** - portium cava, spn \$27 / acinum prosecco, it \$35

**rosé** – 175 chandon rosé, \$51

**white** - matteo briadot pinot grigio, it \$35 / the loop sauvignon blanc, nz \$39 vino moscato, wa \$39 / wine of subs. 'cs' chard, wa \$43

**red** – blood root pn, sonoma county \$53/ wine of subs. 'cs' cab, wa \$43/ siduri pn, santa barbara ca \$60/  
one stone cab., pasa robles \$53 / red schooner malbec, napa ca \$66

**mocktail/ cocktail bar** \*\*\*wines subject to change, last updated Dec 2022\*\*\*\*\*

*Great for cocktail events & showers. Your selected beverages will be available for self-serve in the room upon guest arrival. Beverage stations include table with linens, glassware & select beverages include garnish/ fruit.*

## mocktail

**batch of grapefruit cooler** *grapefruit, lime, mint, agave, soda*  
(to serve 10) - \$90

**batch of cran cooler** *cranberry, cucumber, lime, ginger beer*  
(to serve 10) - \$90

**batch of strawberry lemonade**  
(serves 13 or 28)- \$78 / \$168

**batch of lemonade** - *fresh squeezed*  
(serves 13 or 28) - \$65 / \$140

## cocktail

**build your own mimosa** – 1 bottle of acinum prosecco, 1 9oz. carafe of orange juice & 1 9oz. carafe strawberry puree - start with one & add on: serves 8 –10 / \$50

**batch of red or white sangria** *fresh seasonal ingredients & fresh fruit* (serves 13 or 28) - \$156 / \$364

**batch of a signature cocktail** *handcrafted with seasonal ingredients* serves 13 / 28 price depending on spirit & ingredients

## add another course

*\*priced per number of attendees*

- grilled bread - \$6
- mixed green salad -\$5
- ½ prasino salad - \$8
- seasonal cup of soup - \$8
- seasonal soup bowl - \$10



## add dessert

*\*priced per number of attendees*

- ice cream \$6 or sorbet - \$6  
(ask about our seasonal flavors)
- premium desserts - \$10



## more about your menus...

\* all menus are printed on cardstock and will be placed at each setting. guests will order from their server when group is seated and ready.

\*menu will list full entrée descriptions/ side.

\*kids 10 & younger may order from the children's menu and will be charged accordingly.

\*the number of guests present will be charged, as long as there is a 75% attendance rate\*.

\*custom headings & drink menus are available upon request are printed on cardstock and will be placed at each setting. guests will order from their server when group is seated and ready.

\*menu will list full entree descriptions/ side

## contact information

Amandalynn Rosales  
events & catering  
[amandalynn@prasinostcharles.com](mailto:amandalynn@prasinostcharles.com)  
636.277.0202 x 2

1520 s. fifth street  
suite 110  
st. charles, mo 63303

## let us make your experience at p r a s i n o

**customized to your needs!**

be sure to view our information about beverages custom cakes & flowers.....

