

# prasino

## private dining menu

enclosed are specific menu options for *hor d'oeuvres & dinner*  
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 event

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** \$50/\$100

*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



*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 board \$120/\$240**

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

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

*premium assorted cheeses*

### **oysters**

**on the half shell & or rockefeller style**

*\*market price*



## sushi platters

*available after 5 pm*

**tuesday – saturday**

24 pcs or 48 pcs

3 rolls/ 6 rolls

**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*

# the plated dinner

available from 5pm - to close

coffee, ice tea & pepsisoda  
are included in per person price  
select the best options for  
your guest to choose from  
no individual orders needed ahead of time

v – vegan

vg – vegetarian

(may contain egg) gf – gluten free

**view full item descriptions from our  
dinner menu online**



## dinner menu 1 \$35 per guest



### **entree course**

(select 5 options for guests to choose from)

blackened grouper tacos gf  
chorizo seitan tacos v  
beef short ribs tacos gf  
shrimp tacos gf  
chicken caprese sandwich  
prasino burger  
turkey burger  
newman farms pork burger  
steak sandwich  
farm flatbread  
margherita flatbread  
greek salad w/ chicken or  
shrimp

### **optional course additions**

appetizers – see page 2  
grilled bread - \$6 per guest  
add a soup course \$8  
additional salads - \$8

## dinner menu 2 \$50 per guest



### **first course**

mixed green salad gf vg



### **entree course**

(select 5 options for guests to choose from)

blackened grouper tacos gf  
chorizo seitan tacos v  
beef short rib tacos gf  
shrimp tacos gf  
chicken caprese sandwich  
prasino burger  
steak sandwich  
seasonal vegetarian pasta  
(chorizo seitan) vg  
salmon gf



### **dessert course**

(select 1 for guests)  
seasonal sorbet gf  
seasonal ice cream gf

**dinner menu 3**  
**\$65 per guest**

**first course**

*(select up to 2 for guests to choose from)*

seasonal soup  
greek salad vg  
kale & spinach salad

**entree course**

*(select up to 5 for guests to choose from)*

prasino burger  
shaved steak sandwich  
bricked chicken gf  
newman farm double bone pork chop  
seasonal pasta w/chorizo seitan vg  
atlantic salmon gf  
lobster ravioli  
chicken confit pappardelle

**dessert course**

*(select 1 for guests)*  
molten chocolate cake gf  
premium seasonal dessert

**premium plated dinner**

available form 5 - to close



**optional additions**

appetizers – see page 2  
grilled bread - \$6 per guest  
add a soup course \$8 additional salads - \$8

**dinner menu 4**  
**\$75 per guest**

**first course**

*(select up to 3 for guests to choose from)*

seasonal soup  
greek salad vg  
prasino salad vg  
kale & spinach caesar

**entree course**

*(select up to 5 for guests to choose from)*

chicken confit pappardelle  
newman farm double bone pork chop  
bricked chicken gf  
seasonal pasta w/chorizo seitan vg  
atlantic salmon gf  
lobster ravioli  
filet gf

**dessert course**

*(select 1 for guests)*  
molten chocolate cake gf  
or premium seasonal dessert

## chef's choice dinner

**\$120 per guest**



### **small bites course**

crispy shrimp  
tuna tartare  
dungenese crab cake



### **greens course**

prasino salad served with grilled bread



### **entree course**

*guest's choice of...*

#### atlantic salmon

*honey onion marmalade sweet wine risotto  
sautéed asparagus*

#### filet steak

*red potato hash, mushroom, kale, garlic clove  
bleu cheese, dijon crème*

#### lobster ravioli

*maine lobster, escarole, squash  
mascarpone crème, parmesan*



### **dessert course**

chef's choice with premium seasonal ingredients

**add – a filet skewer  
to small plates course for an  
additional \$20 per person**



*coffee, ice tea & soda included in per person price, inquire  
further for custom menu alterations for wine pairings, dietary  
needs or allergies*

## let us customize your experience & customized to your needs!

be sure to view our information  
about beverages options custom  
desserts & flowers

### catering & other services

bring the prasino experience into  
your home or your place of business!

prasino can offer buffet style  
catering chef stations & passed  
appetizers.

we can deliver boxed lunches &  
platters delivered orders have a \$50  
service fee & have a minimum  
expenditure

we also offer large catering pick-up  
orders

please inquire to view our catering  
information.



### more about *your* menus...

❖ all menus are printed on cardstock  
& will be placed at each place setting.  
guests will order from their server  
when group is seated & ready.

❖ menu will list full entree  
descriptions side.

❖ kids 10 & under are welcome to  
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, add your  
business logo or invitation style ask  
for pricing

## contact information



Amandalynn Rosales  
events & catering  
[amandalynn@prasinoscharles.com](mailto:amandalynn@prasinoscharles.com)

636.277.0202 x 2  
1520 s. fifth street, suite 110 st.  
charles, mo 63303

### complete restaurant buyouts also an option for weddings, company events & more

a restaurant buyout will allow you  
complete customization.  
you can have cocktail areas, seated  
dinners, dj, dance floor, satellite bars,  
tapas stations, anything you can  
imagine!

buyouts are great for groups of 150-200  
(includes both private dining rooms, bar, dining room &  
patio)

200 guests seated or  
400 standing cocktail style event

# select table wines

Select wines to allow quick, intimate service in the room  
as your guests arrive and 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!

white		rosé		red	
filipetti moscato, it	39	rose of sangiovese, vino, wa	45	bloodroot pinot noir, ca	55
vino, pinot grigio, wa	39			siduri pinot noir, ca	60
prost riesling, ger	39			penner ash pinot noir, or	90
the loop sauvignon blanc, nz	45			luis canas tempranillo, sp	40
paul cherrier sauv blanc sancerre, fr	55			sketch book cabernet, ca	50
charm acres by pali chardonnay, ca	43			austin by austin hope cabernet, ca	55
bichot macon villages, chardonnay, fr	55			le pich cabernet, ca	90
rombauer chardonnay, ca.	80			caymus cabernet, ca	150
chateau montelena chardonnay, ca	80			red schooner malbec, ar	75
				brickmason zinfandel blend, ca	45
				produttori Barbaresco, it	85
				paolo scavino barolo, it	90

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

portium cava, spn \$44 / acinum, prosecco, it \$39

\*\*\*\*wines & wine prices subject to change, last updated 9.5.2023\*\*\*\*