## 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
light starts (to feed 12/24)
fresh fruit $\$ 60 / \$ 120$
strawberries, cantaloupe, blueberries grapes, strawberries, pineapple mixed greens salad $\$ 50 / \$ 100$ blackened hummus $\$ 40 / \$ 80$ creole vin, crudités \& blackened pita roasted garlic hummus $\$ 40 / 80$ pesto, feta, tahini, grilled pita
tzatziki with pita $\$ 30 / \$ 60$
guacamole \$50/\$100 pita, tortilla chips
heartier options (to feed $12 /$ to feed 24 )
birria tacos $\$ 168 / \$ 336$
consume, red onion, cilantro, monterey jack flour tortilla
chorizo seitan tacos $\$ 54 / \$ 108$ pico de gallo, guacamole, corn tortilla, $v$
grouper tacos \$54/\$108
blackened grouper, avocado, feta, chipotle pickled onion, watercress, flour tortillas
shrimp tacos $\$ 54 / \$ 108$
avocado mousse, candied chiles cilantro, corn tortilla, gf
grilled chicken skewers $\$ 54 / \$ 108$ mediterranean pico de gallo, tzatziki gf
grilled morroccan filet skewers $\$ 60 / \$ 120$ mediterranean pico de gallo, tzatziki gf
sliders (to feed $12 /$ to feed 24) 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 $\sim 12$ guests
large platter to feed $\sim 24$ 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*
decadent selections (to feed 12/ to feed 24)
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 by weight)
buffalo vinaigrette bleu cheese mousse
dessert minis (to feed 18 / to feed 36
mini dessert platter \$72/\$144
mini chocolate molten cakes
or assorted/ mini seasonal dessert
wood-fire grilled wings gf
chili garlic oil, parsley
basil, spicy feta dip
24pc. - \$54
48pc. - \$108
96pc. - $\$ 216$
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 servel2 / to serve 24
charcuterie board \$120/\$240
artesian breads \& cheese served alongside chef selected meats \& accompaniments
cheese platter \$72/\$144
premium assorted cheeses
lobster avocado \$336/\$672
mango salsa, chili beurre blanc gf

## oysters

on the half shell \& or rockefeller style
*market price


## sushi platters

available after 5 pm tuesday - saturday

24 pcs. or 48 pcs. 3rolls/ brolls
lava roll gf $\$ 66 / \$ 132$
spicy tuna, blue crab, avocado tempura panko, firecracker
vegan roll $\$ 54 / \$ 108$
asparagus, cucumber, tomato bell pepper
sunset roll $\$ 63 / \$ 126$
shrimp tempura, blue crab, avocado,
tuna, salmon, unagi sauce, spicy mayo, tempura crunch sprouts, red tobiko

## samurai roll <br> \$69/\$138

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

## killer dragon roll

\$72/ \$144
shrimp tempura, crab, cucumber unagi, avocado, dragon sauce, unagi

## traditional

\$20 per guest
łwo 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 $\vee$ gf.
greek yogurt
fresh berries, honey, granola


## the plated breakfast

available form 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

## birria skillet

potatoes, consume, white cheddar, red onion, cilantro

## pretzel croissant

 french toast vgwhite 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-liscious 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 form 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

candied pecans, banana foster sauce

## turkey burger

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

## horseradish steak burger

brioche, havarti, bacon
soft lettuce, tomato remoulade

## blackened grouper tacos

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 horseradish steak burger chicken caprese sandwich bacon flat bread margherita flat bread farm flat bread pepperoni flat bread

## 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. descriptions will be typed on the menu the event coordinator makes for your event.

## optional additions

appetizers - see page $2 \& 3$ grilled bread - $\$ 6$ per guest add a cup of soup course \$8 additional $1 / 2$ salads - $\$ 8$ full salads $\$ 14$ add more first course or dessert options

## first course

choice of greek salad 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
birria 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!
white rosé red
filipetti moscato, it vino, pinot grigio, wa prost riesling, ger the loop sauvignon blanc, $n z$ paul cherrier sauv blanc sancerre, fr charm acres by pali chardonnay, ca bichot macon villages, chardonnay, fr rombauer chardonnay, ca. chateau montelena chardonnay, ca
.... Add a toast, a special bottle for the couple of honor, or premium selections for the table
mocktail/ cocktail bar Great for cocktail events \& showers. Your selected beverages will be available for self-serve in

## 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, $190 z$.
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
pinot noir bloodroot, ca 55
pinot noir siduri, ca
pinot noir belle glos 'las alturas' tempranillo marquis de caceres, sp
cabernet austin by austin hope, ca cabernet cultivar, ca cabernet caymus, ca malbec red schooner, ar zinfandel blend brickmason, ca

## add another course

*priced per number of attendees grilled bread - $\$ 6$
$1 / 2$ premium salad - $\$ 8$ mixed green salad -\$6
add protein to a 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 - \$12


## 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

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let us make your experience at praslno customized to your needs! be sure to view our information about beverages custom cakes \& flowers.....


