

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 12/24)

fresh fruit \$60/\$120

strawberries, cantaloupe, blueberries
grapes, strawberries, pineapple

mixed green 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 tortillas

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

chicken skewers \$54/\$108
mediterranean pico de gallo, tzatziki gf

moroccan 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

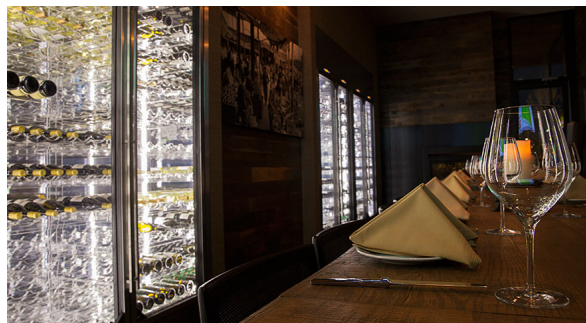
prasino burger sliders \$60/120
smoked gouda, tomato jam, arugula pickled onion



appetizer platters

priced to feed by the dozen

small platter to feed ~12 guests
large platter to feed ~ 24 guests
combine the two for an XL platter



platters are suggested for cocktail style events & are great to add to any seated event during cocktail hour.....
also available for pick up or delivery*

& more.....

dessert minis (18pc. / 36pc.)

mini dessert platter \$72/\$144
mini chocolate molten cakes or assorted/
mini seasonal dessert

*** chocolate covered strawberries**
*market price



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

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 serve 12 / 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*

appetizer platters



sushi platters

available after 5 pm

tuesday – saturday

24 pcs or 48 pcs

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
picy mayo, unagi sauce*

killer dragon roll

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

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

dinner menu 1

\$35 per guest



entree course

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

blackened grouper tacos gf
chorizo seitan tacos v
birria tacos
shrimp tacos gf
chicken caprese sandwich
prasino burger
turkey burger
horseradish steak 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

the plated dinner

available form 5pm - to close

coffee, iced tea & pepsy soda
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 2

\$55 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
birria tacos
shrimp tacos gf
chicken caprese sandwich
prasino burger
steak sandwich
seasonal veg pasta
w/ chorizo seitan
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
double bone in pork chop
seasonal pasta w/chorizo seitan vg
atlantic salmon gf
lobster ravioli
seafood pappardelle
pappardelle



dessert course

molten chocolate cake

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

served w/ grilled bread

(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)

seafood pappardelle
double bone in 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
changes daily

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
changes daily

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



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



let us customize your experience & 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@prasinostcharles.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 150-250
(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	
pinot grigio matteo braidot, it	39	rose peverassol la croix, fr	45	pinot noir bloodroot, ca	55
riesling prost, ger	39			pinot noir siduri, ca	60
the loop sauvignon blanc, nz	45			pinot noir belle glos 'las alturas'	65
sauvignon blanc sancerre, fr	60			tempranillo marquis de caceres, sp	40
charm acres by pali chardonnay, ca	43			red blend poggio al tufo, it	50
bichot macon villages, chardonnay, fr	55			cabernet sketch book, ca	50
chardonnay knight's bridge, ca	60			cabernet austin by austin hope, ca	55
chardonnay rombauer, ca	80			cabernet cultivar, ca	55
				cabernet caymus, ca	150
				malbec red schooner, ar	75
				zinfandel blend brickmason, ca	45

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 2.28.2024****

