



private dining menu

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

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

**light starts (to feed 12/24).**

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

strawberries, cantaloupe, blueberries  
grapes, strawberries, pineapple

**mixed green salad** \$50/\$100

**roasted garlic hummus** \$40/80

pesto, feta, tahini, grilled pita

**add crudites** - \$15/\$30

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

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

pita, tortilla chips

**heartier options (to feed 12/24)**

**birria tacos** \$84/\$168

consommé, red onion, cilantro  
monterey jack flour tortillas

**crispy shrimp tacos** \$84/\$168

tempura shrimp, sweet chili asian slaw  
sriracha aioli, flour tortilla

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

mediterranean pico de gallo, tzatziki, gf

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

mediterranean pico de gallo, tzatziki, gf

**sliders(to feed 12/24)**

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

bleu cheese, sauteed onion, apples  
spinach, brioche bun

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

smoked gouda, tomato jam, arugula pickled onion

**beef tenderloin sliders** \$72/144

filet medallion, bleu cheese mousse  
coca-cola & worcestershire gastrique  
crispy tobacco onion, watercress

**appetizer platters**

**priced to feed by the dozen**

**small platter to feed ~ 12 guests**

**large platter to feed ~ 24 guests**

**combine the 2 for an XL platter**

**prasino truffle fries vg/gf**

**(to feed 12/24 )** \$48/\$96

truffle zest, parsley, parmesan  
truffle aioli



**famous flatbreads**

**4 flatbreads (32 sm. pieces) for \$60**

**8 flatbreads (64 sm. pieces)for \$120**

**\*make it assorted/ chefs' choice**

**bacon**

caramelized onions white cheddar, thyme

**margherita**

pesto, mozzarella, tomato,basil

**pepperoni**

rustic tomato sauce, mozzarella

**the hill**

volpi salami, pepperoni  
giardiniera, mozzarella, oregano

**decadent selections**

**(to feed 12/ to feed 24)**

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

avocado, wonton, firecracker sauce

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

pan seared, lemon aioli

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

(portioned by weight)

buffalo vinaigrette bleu cheese mousse

**wood-fire grilled wings, gf**

**drummies & flats**

chili garlic oil, parsley, basil

spicy feta dip

24pc.- \$54

48pc.- \$108

96pc. -\$216

**crispy chicken wings**

**drummies**

buttermilk ranch &

carolina bbq sauce

24pc.- \$64

48pc.- \$128

96pc. -\$256

**dessert minis (18pc./36pc. )**

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

mini chocolate molten cakes  
or mixed w/ assorted mini seasonal desserts

**chocolate covered strawberries**

\*market price

## chef's choice

to serve 12 / to serve 24

### **charcuterie board** \$120/\$240

*artisan 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 \*market price**

*on the half shell or  
rockefeller style*



## appetizer platters

priced to serve by the dozen

**small platter to feed ~ 12 guests**

**large platter to feed ~ 24 guests**

**combine the 2 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\**



## sushi platters

available after 5 pm

tuesday – saturday

(3 rolls -24 pc.) or (6 rolls - 48 pc.)

### **beale street roll** \$23/\$132

*crispy rice patties, cream cheese, spicy salmon  
jalapeño, sesame seeds, red tobiko, green onion  
spicy mayo, eel sauce*

### **lava roll** gf \$66/\$132

*spicy tuna, blue crab  
avocado tempura panko  
firecracker sauce*

### **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*

### **red dragon roll** \$69/\$138

*spicy tuna, shrimp tempura  
green tobiko, cucumber  
green onion, firecracker sauce*

### **killer dragon roll** \$72/\$144

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

### **volcano roll** \$81/\$162

*fried maine lobster, gulf shrimp, avocado green  
onion, sesame  
flaming sriracha mayo  
red & wasabi tobiko*

## **dinner menu 1**

**\$35 per guest**

### **entree course**

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

turkey burger  
steak tacos  
birria tacos  
crispy shrimp tacos  
prasino burger  
hanger steak sandwich  
pepperoni flatbread  
margherita flatbread

### **optional course**

#### **menu additions**

appetizers – see page 2  
grilled bread - \$6 per guest  
add a soup course \$8 per guest  
mixed green salad - \$8 per guest

## **the plated dinner**

**available from 5pm until close**

coffee, iced tea, and pepsi brand sodas  
are included in per person price

select the best options for your guests  
to choose from  
no individual orders needed  
ahead of time

**view full item descriptions from  
our dinner menu online at  
[prasinostcharles.com](http://prasinostcharles.com)**

*v - vegan  
vg - vegetarian  
gf - gluten free*



## **dinner menu 2**

**\$55 per guest**

### **first course**

mixed green salad gf vg

### **entree course**

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

birria tacos  
steak tacos  
crispy shrimp tacos  
prasino burge  
turkey burger  
hanger steak sandwich  
seasonal veg pasta vg  
atlantic salmon

### **dessert course**

(select **1** for guests)

seasonal sorbet gf  
seasonal ice cream

### dinner menu 3

**\$65 per guest**

#### **first course**

(select 2 options for guests to choose from)

seasonal soup  
mixed green salad gf vg  
prasino salad gf vg  
kale & spinach caesar vg

#### **entree course**

(select 5 options for guests to choose from)

prasino burger  
turkey burger  
hanger steak sandwich  
bricked chicken gf  
seasonal veg pasta vg  
atlantic salmon  
seafood pasta

#### **dessert course**

(select 1 for guests)

molten chocolate cake gf  
seasonal sorbet gf  
seasonal ice cream

### the premium plated dinner

**available from 5pm until close**

coffee, iced tea, and pepsi brand sodas  
are included in per person price

select the best options for your guests  
to choose from

no individual orders needed  
ahead of time

v - vegan  
vg - vegetarian  
gf - gluten free

**view full item descriptions from  
our dinner menu online at  
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#### **optional course**

##### **additions**

appetizers – see page 2  
grilled bread - \$6 per guest  
add a soup course \$8 per guest  
mixed green salad - \$8 per guest

### dinner menu 4

**\$85 per guest**

#### **first course**

*served with grilled bread*  
(select 3 options for guests to choose from)

seasonal soup  
rustic greek  
mixed green salad gf vg  
prasino salad gf vg  
kale & spinach caesar vg

#### **entree course**

(select 5 options for guests to choose from)

seasonal veg pasta vg  
atlantic salmon  
seafood pasta  
bricked chicken gf  
stl bbq pork steak  
filet gf  
ribeye gf

#### **dessert course**

(select 1 for guests)

molten chocolate cake gf  
premium seasonal dessert

*\*changes daily*

## **Chef's Choice Dinner**

**\$140 per guest**

**available from 5pm until close**

coffee, iced tea, and coca-cola brand sodas  
are included in per person price

view full item descriptions from our  
dinner menu online at  
[prasinostcharles.com](http://prasinostcharles.com)

### **optional course additions**

appetizer platters – see page 2



### **small bites course**

crispy shrimp  
tuna tartare  
dungeness crab cake  
moroccan filet skewer

### **greens course**

*served with grilled bread*  
prasino salad gf vg

### **entree course**

(guest choice of...)

#### **atlantic salmon**

lobster risotto, crispy leeks, parmesan  
reggiano cheese, chardonnay chili  
beurre blanc

#### **filet or ribeye**

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

### **dessert course**

chef's choice with premium  
seasonal ingredients

\*changes daily



**let us customize your  
experience  
& your needs!**

be sure to view our  
information about:

\*beverage options

\*custom desserts & flowers

**catering & other services**

bring the prasino experience  
into your home or  
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 &  
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

**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

# prasino

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