



Park Place Hotel

Intrigue Hotels

Banquet Menu

1601 N. Universal Avenue ~ Kansas City, MO 64120

816-245-5500 ~ Toll Free: 800-821-8532

www.intriguehotels.com

Continental Breakfast

Standard Continental

Assorted Fruit Juices
Assorted Doughnuts, Pastries and Muffins
Seasonal Fruit
Intrigue Park Place Hotel Blend Regular and Decaffeinated Coffee
Herbal Teas
Butter and Preserves
Milk
\$7.75 per person – No minimum

Deluxe Continental

All items on the *Standard* Continental; **plus**
Assorted Cereals with Milk and Berries
Yogurt with Granola
Fruit Basket
Cocoa
\$9.25 per person – No minimum

Executive Continental

All items on the *Deluxe* Continental; **plus**
Jumbo Cinnamon Rolls, Gourmet Danish and Breakfast Breads
Fruit Display
Bottled Water
\$11.25 per person – No minimum

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.
Updated 2/2006

Plated Breakfast

Plated Breakfast selections are served with Chilled Fruit Juice, Intrigue Park Place Hotel Blend Regular and Decaffeinated Coffee, selection of Herbal Teas, Hot Cocoa, Breakfast Fruit Cup (fresh cubed Seasonal Melon, Berries and Pineapple) and Breakfast Potatoes.

Standard Plated Breakfast

Scrambled Eggs
Choice of Bacon, Grilled Ham, Sausage Links or Biscuits and Sausage Gravy
\$10.25 per person

Deluxe Plated Breakfast

Choose one entrée
Croissant or English Muffin topped with Bacon, Eggs and Cheese
Scrambled Eggs, Sausage and Cheddar Cheese wrapped in a Flour Tortilla with Salsa
Eggs Benedict
Beef & Hot Pepper Breakfast Burger
\$11.25 per person

Executive Plated Breakfast

Choose one entrée
6 oz. Kansas City Strip Steak
4 oz. Breakfast Pork Chop
4 oz. Country Ham Steak
Scrambled Eggs
\$15.25 per person

Breakfast Buffet

Breakfast Buffet selections are served with Assorted Fruit Juices, Intrigue Park Place Hotel Blend Rotisserie Regular and Decaffeinated Coffee, selection of Herbal Teas, Hot Cocoa, Scrambled Eggs, Biscuits and Sausage Gravy and Breakfast Potatoes.

Standard Buffet Breakfast

Served with Bacon and Sausage Links
\$12.25 per person

Deluxe Buffet Breakfast

Selection of Doughnuts, Pastries and Muffins
Seasonal Fruit and Fruit Basket
Bacon and Sausage Links
Choose One:
Croissant or English Muffin topped with Bacon, Eggs and Cheese
Scrambled Eggs, Sausage and Cheddar Cheese wrapped in a Flour Tortilla with Salsa
Eggs Benedict
Grilled Ham
Beef & Hot Pepper Breakfast Burger
\$14.25 per person

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.
Updated 2/2006

Executive Breakfast Buffet

Assorted Bagels, Doughnuts and Muffins
Jumbo Cinnamon Rolls, Gourmet Danish and Breakfast Breads
Yogurt and Granola
Assortment of Jams, Jellies, Butter and Cream Cheese
Fruit Display
Bottled Water
Bacon and Sausage Links

Choose One:

6 oz. Kansas City Strip Steak, 4 oz. Breakfast Pork Chop or 4 oz. Country Ham Steak

and choice of:

Chef Attended Omelet Station
Chef Attended Belgian Waffle Station
\$17.25 per person

Chef Attended Breakfast Station

Add either of these Chef Attended Stations to your Breakfast Buffet.

Chef Attended Omelet Station

Create your own Omelet with your choice of:

Bacon, Sausage, Ham, Onions, Peppers, Tomatoes, Mushrooms and Cheese

Add \$3.75 per person with buffet

One attendant for 50 people at \$60.00

Chef Attended Belgian Waffle Station

Served with Syrups, Whipped Cream, Marinated Berries and Whipped Butter

Add \$3.75 per person with buffet

One attendant for 50 people at \$60.00

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Brunch Buffet

Brunch Buffets include: Assorted Fruit Juices, Selection of Doughnuts, Pastries and Muffins, Intrigue Park Place Blend Regular and Decaffeinated Coffee, Herbal Teas, Hot Cocoa, Seasonal Fruit, Confetti Scrambled Eggs, Biscuits and Sausage Gravy, Breakfast Potatoes, Bacon or Sausage Links, Tossed Garden Salad with Assorted Dressings, Rice Medley, Chef's Vegetable Medley, Assorted Cakes and Pies.

Deluxe Brunch Buffet

\$17.25 per person

Fruit Basket

Choice of two:

BBQ or Fried Chicken

Pork Medallions with Sherry Cream

Fried Catfish with Hushpuppies

Executive Brunch Buffet

\$29.25 per person

Jumbo Cinnamon Rolls, Gourmet Danish and Breakfast Breads

Yogurt and Granola

Assortment of Jams, Jellies, Butter and Cream Cheese

Fruit Display

Assorted Cheese and Crackers

Choice of One:

Carved Prime Rib with Horseradish Sauce

Carved Pork Loin with Apple, Cranberries and Pecans with a Mushroom Demi-Glace

Choice of One:

Chicken Oscar with Surimi Crab, Asparagus and Béarnaise Sauce

Pork Medallions with Sherry Cream

Horseradish & Potato Crusted Atlantic Salmon with a Chive Butter Sauce

Peel and Eat Shrimp

Champagne

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Breaks

Break selections are \$6.25 per person and include Intrigue Park Place Blend Regular and Decaffeinated Coffee and Iced Tea.

The Healthy Choice

Granola, Assorted Yogurt Selections and Fruit Juices

The Plowman's Platter

Sausage and Cheese, Apples, Assorted Crackers and Breads with Whole Grain Mustard

Garden Crudités

Fresh Vegetables including: Carrots, Celery, Broccoli, Cauliflower, Cucumber, Tomatoes, Zucchini and Yellow Squash with Peppercorn Parmesan Dip

Fiesta Break

Tri-color Corn Tortillas served with freshly made Salsa, Guacamole and Chili Con Queso

The Royal Revue

Warm, Freshly Baked Soft Pretzels with Mustard and Cheese Sauce for dipping
Roasted Peanuts, Potato Chips and Ice-cold Lemonade

Ice Cream Social

Root Beer Floats, Dove bars, Frozen Yogurt Bars or Ice Cream Sandwiches – or create your own Sundae Bar with Hand-dipped Vanilla & Chocolate Ice Cream and Assorted Toppings

Standard Meeting Break Package

Includes all three for \$16.25 per person

Jump Start

Assorted Juices

Assorted Breakfast Pastries

Fruit Basket

Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee

Assorted Herbal Teas or Iced Tea

Mid-morning Refresh

Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee

Canned Soda & Bottled Water

Iced Tea or Lemonade

Afternoon Refresh

Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee

Assorted Cookies & Brownies

Assorted Canned Soda

Bottled Water

Iced Tea or Lemonade

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Executive Meeting Break Package

Includes all three for \$20.25 per person

Jump Start

Assorted Juices

Assorted Breakfast Pastries

Yogurt, Granola and Fresh Berries

Sliced Fruit

Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee

Assorted Herbal Teas or Iced Tea

Mid-morning Refresh

Intrigue Park Place Blend Roasterie Regular & Decaffeinated Coffee

Assorted Canned Soda

Bottled Water

Iced Tea or Lemonade

Afternoon Refresh

Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee

Assorted Cookies and Brownies

Assorted Canned Soda

Bottled Water

Root Beer Floats

Iced Tea or Lemonade

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Plated Luncheon

Plated Luncheon selections include: Warm Rolls or Breadsticks, Butter, choice of Garden Salad with Dressing, Classic Caesar Salad or Fruit Salad, choice of Starch, Vegetable and Dessert along with Intrigue Park Place Hotel Blend Roasterie Regular and Decaffeinated Coffee and Iced Tea.

Luncheon Entrée Selections

Beef

6 oz. Smothered Chopped Steak (<i>with Mushrooms & Onions</i>)	\$13.25
Meatloaf	\$14.25
Sliced Roast Beef with Horseradish Cream Sauce	\$15.25
6 oz. Flat Iron Steak	\$15.25
London Broil with Mushroom Demi-Glace	\$16.25
Sliced Sirloin of Beef with Hunter Sauce	\$17.50
Beef Medallions with Cabernet Demi-Glace	\$19.25
6 oz. Kansas City Strip Steak with Cabernet Sauvignon Butter Sauce	\$19.50

Pork

Sliced Honey Glazed Ham	\$13.25
Grilled or Fried Pork Tenderloin	\$14.25
Slow Roasted Herb Rubbed Sliced Pork Loin	\$15.25
Country Ham Steak	\$17.25

Poultry

BBQ Chicken	\$13.25
Fried Chicken	\$13.25
Sliced Turkey Breast	\$14.25
Smothered Chicken (<i>with Mushrooms & Onions</i>)	\$14.25
Chicken Parmesan	\$15.25
Chicken Marsala	\$15.25
Chicken Farley (<i>with Artichoke Hearts and Sundried Tomatoes in a Creamy Tarragon Sauce</i>)	\$15.25
Cajun Chicken Breast (<i>with Mushrooms & Broccoli in a Cajun Cream Sauce</i>)	\$15.25
Chicken Piccata (<i>with a Lemon Caper Butter Sauce</i>)	\$16.25
Chicken Pot Pie	\$14.25

Pasta

(*Pasta entrees do not include a separate starch choice*)

Pasta Primavera (<i>with Fresh Vegetables and Aglio e Olio Sauce</i>)	\$12.25
Fettuccine Alfredo	\$12.25
Cheese Tortellini with Marinara Sauce	\$12.50
Linguini with Clam Sauce	\$13.25
Fettuccine Alfredo with Blackened Chicken	\$14.25
Pasta Primavera with Grilled Chicken	\$14.25
Beef Stroganoff	\$14.25
Lasagna	\$14.95

Fish

Catfish Fillet with Hushuppies	\$13.25
--------------------------------	---------

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

<i>(Grilled, Blackened or Fried)</i>	
Pecan Encrusted Catfish	\$15.25
<i>(with BBQ sauce and Sweet Potato Apple Mash)</i>	
Horseradish & Potato Encrusted Atlantic Salmon	\$17.25
<i>(with a Chive Butter Sauce)</i>	
Grilled Tuna	\$19.25
<i>(with a Pineapple, Black Bean & Cilantro Relish)</i>	

Luncheon Salad Selections

Garden Salad with Dressing Choices
 Classic Caesar Salad
 Intrigue Park Place Pasta Salad
 Potato Salad
 Coleslaw
 Fruit Salad

Luncheon Starch Selections

Garlic Mashed Potatoes
 Horseradish Mashed Potatoes
 Traditional Mashed Potatoes and Gravy
 Rice Medley
 Parsley New Potatoes

Luncheon Vegetable Selections

Corn on the Cobb
 Country Style Green Beans with Bacon and Onion
 Green Beans Amandine
 Honey Glazed Carrots
 Corn O'Brien
 Grilled Squash Medley
 Chef's Selected Vegetable Blend

Luncheon Dessert Selections

Bread Pudding with Hard Sauce
 Apple, Cherry or Peach - Pies or Crisps
 Pumpkin and Pecan Pies
 Chocolate Cake
 Carrot Cake with Cream Cheese Icing
 New York Style Cheesecake with Raspberry, Blueberry or Strawberry topping
 Angel Food Cake with Strawberries
 Cookies and Brownies
 Chef's Choice Assorted Dessert Display

- Conditioned -

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Add a soup- \$3.50 per person

Baked Potato Soup
Chili
Steak Soup
Chicken with Rice
New England Clam Chowder
Butternut Squash and Apple
Broccoli or Cauliflower Cheese Soup
Tortilla Soup

Don't see the choices you're looking for? Our catering staff and chefs are more than willing to create a special ethnic, dietary or other special memorable menu to fit your specific needs and price range. All services require a 25 person minimum unless otherwise specified. For groups less than 25, a \$50.00 labor fee will apply.

Luncheon Buffet

Add a standard dessert selection for \$2.75 per person.
Add a premium dessert selection for \$5.25 per person.

Kansas City BBQ

Cole Slaw and Potato Salad or Tossed Salad with Dressings
BBQ Pork Ribs
BBQ Chicken
Choice of Mashed Potatoes – Garlic, Horseradish or Traditional with Cream Gravy
BBQ Baked Beans
Corn on the Cobb
Corn Bread and Honey Butter
\$13.25 per person

The Santa Fe

Tossed Garden Salad with Dressings
Spicy Ground Beef
Julienne Chicken Breast
Sautéed Onions and Peppers
Flour Tortillas and Corn Shells
Shredded Jack Cheese, Lettuce, Tomatoes, Jalapenos
Fresh Salsa, Sour Cream and Guacamole
Mexican Beans and Spanish Rice
\$13.25 per person
(Beef strips add \$3.25 per person)

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.
Updated 2/2006

Ball Park

Coleslaw and Potato Salad
4 oz. Hamburgers
Hot Dogs, Polish Sausage or Bratwurst
Relishes and Condiments
Assorted Buns
Baked Beans and Chips
\$12.25 per person

Pasta Bar

Caesar Salad and Garlic Breadsticks
Antipasto Platter
Fettuccine and Penne Pasta
Choice of two sauces:
Alfredo, Marinara, Basil Pesto, Salsa Rosa, All'Arrabbiata or Sage Cream
Grilled Chopped Italian Chicken and Italian Meatballs
Sautéed Vegetables Italianate
Freshly Grated Parmesan Cheese
\$13.25 per person

Add a soup

\$3.50 per person
Baked Potato Soup
Chili
Steak Soup
Chicken with Rice
New England Clam Chowder
Butternut Squash and Apple
Broccoli or Cauliflower Cheese Soup
Tortilla Soup

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Light Lunch

The Light Lunch includes your choice of one entrée along with Warm Rolls or Breadsticks with Butter, Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee and Iced Tea.

Add a standard dessert selection for \$2.75 per person.

Add a premium dessert selection for \$5.25 per person.

Choose One:

Taco Salad

(An edible Flour Tortilla Bowl filled with Garden Greens and topped with Southwestern Fajita Chicken or Spicy Beef with Refried Beans, Tomatoes, Onions, Sour Cream and Salsa)

Grilled or Blackened Chicken Caesar Salad

Fresh Fruit Platter, Cottage Cheese, Banana Nut Bread and Yogurt

Soup and Salad (Soup du Jour and Salad Bar)

Soup and Potato Bar

Salad and Potato Bar

Stuffed Tomatoes with Sandwich Salad du Jour (Tuna, Chicken, Egg), Fresh Fruit or Cottage Cheese

\$12.25 per person.

Deli Style Lunch

The Deli Tray

Choice of two standard salads

Sliced Roast Beef, Turkey Breast, Smoked Ham and Corned Beef

Assorted Breads, Buns or Rolls

Domestic Sliced Cheeses

Relishes and Condiments

Potato Chips

Cookies and Brownies

\$14.25 per person

That's A Wrap

Choice of two standard salads

Assortment of Wraps - Chicken Caesar, Turkey-Bacon-Ranch, Roast Beef and Cheddar, Ham and Swiss or Chef's Choice Sandwich Salad du Jour (Tuna, Chicken, Egg)

Potato Chips

Cookies & Brownies

\$14.25 per person

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Boxed Lunch

Grab-A-Sandwich

Choice of Ham, Roast Beef or Turkey
Choice of Swiss, White Cheddar, American or Pepper Jack Cheese
Bag of Chips
Cookie, Brownie or Fresh Whole Fruit
\$15.25 per person

California Wraps

Choice of Chicken Caesar, Turkey-Bacon-Ranch, Roast Beef and Cheddar, Ham and Swiss
or Chef's Choice Sandwich Salad du Jour (Tuna, Chicken, Egg)
Bag of Chips
Cookie, Brownie or Fresh Whole Fruit
\$15.25 per person

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Cold Appetizers & Hors d' Oeuvres

50 pieces per order

Caprese (<i>Skewers of Sweet Cherry Tomato, Fresh Mozzarella and Basil</i>)	\$90.00
Hummus Dip with Grilled Flat Bread	\$90.00
Assorted Canapés	\$130.00
Smoked Turkey Pinwheels	\$80.00
Deviled Eggs	\$80.00
Cherry Tomatoes Stuffed with Sour Cream	\$90.00
Assorted Silver Dollar Roll Sandwiches	\$90.00
Petit Fours or Mini Cheesecakes	\$90.00
Sliced Smoked Salmon and Herbed Cream Cheese	\$130.00
Chocolate Dipped Strawberries	\$130.00
Peel and Eat Shrimp with Cocktail Sauce	Market Price

Displays

Vegetable Crudite with Peppercorn Parmesan Dip	\$130.00
Fresh Seasonal Fruit	\$115.00
Domestic and Imported Cheese Mosaic	\$165.00

Hot Appetizers & Hors d' Oeuvres

50 pieces per order

Toasted Beef Ravioli with Marinara Sauce	\$80.00
Spinach and Artichoke Dip with Corn Tortilla Chips	\$90.00
Chicken Tenders with Dipping Sauce	\$80.00
Cocktail Franks in BBQ Sauce and Grape Jelly	\$70.00
Sausage Stuffed Mushrooms	\$115.00
Fried Mozzarella Sticks with Marinara Sauce	\$80.00
Petite Quiche	\$99.00
Swedish, BBQ or Marinara Meatballs	\$80.00
Vegetable Spring Rolls with Sweet & Sour and Hot Mustard Sauces	\$90.00
Fried Mushrooms with Horseradish Cream Sauce	\$90.00
Fried Dill Pickles with Ranch Dip	\$90.00
Bacon Wrapped Scallops	\$150.00
Angels or Devils on Horseback	\$150.00
Miniature Beef Wellingtons	\$150.00
Beef & Bell Pepper Kabobs with Demi-Glace	\$115.00
Spanikopita	\$95.00
Mini Crab Cakes	\$145.00
Fried Jumbo Shrimp	\$155.00
Crab Rangoon with Sweet & Sour and Hot Mustard Sauces	\$99.00
Allumettes	\$135.00

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Dinner Buffet Packages

Dinner Buffet packages include: choice of Warm Rolls or Breadsticks with Butter, Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee and Iced Tea.
Salad dressings choices: Ranch, Italian or French.

Kansas City Barbeque

Cole Slaw
Potato Salad
Tossed Salad with Dressings
Mesquite BBQ Brisket
BBQ Chicken
Horseradish Mashed Potatoes (may substitute standard starch selection)
BBQ Baked Beans and Corn on the Cobb (may substitute two standard vegetable selections or one premium vegetable selection)
Corn Bread and Honey Butter
Chef's Selection of Cakes and Pies (may substitute standard dessert selection)
\$22.25 per person
(Add BBQ Pork Ribs for \$4.25 per person)

South of the Border

Tortilla Soup
Tortilla Chips with Fresh Homemade Salsa and Chili Con Queso
Tossed Garden Salad with Dressings
Chicken and Steak Fajitas
Cheese Enchiladas with Salsa Verde
Shredded Jack Cheese, Lettuce, Tomatoes, Jalapenos
Sour Cream and Guacamole
Soft Flour Tortillas
Mexican Beans and Spanish Rice
Sopapillas or Choice of Standard Dessert Selection
\$23.25 per person
(Add Bean Burritos with Ancho Chili Sauce for \$4.50 per person)

Tuscan Buffet

Tuscan Caesar Salad
Bruschetta with Mozzarella, Tomatoes and Fresh Basil and a Balsamic Reduction
Chicken Milanese with Salsa Rosa
Vegetable Ravioli with Sage Cream Sauce
Rosemary Roasted Potatoes or Polenta
Oven-Roasted Peppers, Artichokes, Mushrooms and Tomatoes in a Garlic Butter Sauce
Sautéed Spinach with Garlic
Torta Mantovana
\$24.25 per person
(Add Penne All'Arrabbiata with Garlic & Herbed Shrimp for \$5.25 per person)

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Park Place Buffet

Tossed Garden Salad with Dressings
Park Place Pasta Salad
Fruit Salad
Cheese Display and French Bread
Roasted Prime Rib of Beef Au Jus
Chicken Cordon Blue with Smoked Ham, Swiss Cheese and Sauce Mornay
Broiled Salmon Fillet with Fresh Lemon Dill Sauce
Dauphine Potatoes
Wild Rice Pilaf
Spinach Custard
Cheesecake with Blueberry, Raspberry and Strawberry toppings
\$33.25 per person

Create Your Own Buffet

The Standard - \$22.25 per person

Choose two of each standard salads, entrees, starches, vegetables and desserts

The Deluxe - \$29.25 per person

Choose three standard or one premium and two standard of each salad, entrée, starch, vegetable and dessert.

The Executive - \$35.25 per person

Choose three premium salads and two of each premium entrees, starches, vegetables and desserts. May substitute our Chocolate Fountain as your dessert choice at no extra charge.
Choose three "dippers" from strawberries, bananas, pineapple, cherries, orange segments, marshmallows, graham cracker sticks, pretzels, cookies and rice crispy treats.

Buffet Salad Selections

Standard

Garden Salad with Dressing Choices
Classic Caesar Salad
Intrigue Park Place Pasta Salad
Potato Salad
Coleslaw
Fruit Salad

Premium

Tomato Basil Pasta Salad with Fresh Tomatoes, Basil, Mozzarella and Balsamic Vinaigrette
Baby Greens with Raspberries, Roasted Pecans and Red Onion with Raspberry Vinaigrette
Spinach Salad with Bacon, Chopped Eggs, Onions and Hot Bacon or Poppy Seed Dressing

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Buffet Entrée Selections

Standard

Beef

Smothered Chopped Steak (*with Onions & Mushrooms*)
Sliced Roast Beef with Horseradish Cream Sauce
London Broil with Mushroom Demi-Glace
Sliced Sirloin of Beef with a Wild Mushroom Sauce
Beef Medallions with Cabernet Demi-Glace

Pork

Sliced Glazed Honey Ham
Grilled or Fried Pork Tenderloin
Sliced Pork Roast
Sun Dried Tomato Stuffed Pork Tenderloin with Sauce and Dried Fruit
Slow Roasted Herb Rubbed Sliced Pork Loin

Chicken

BBQ Chicken
Fried Chicken
Sliced Turkey Breast
Smothered Chicken (*with Onions & Mushrooms*)
Chicken Parmesan
Chicken Marsala
Chicken Farley (*with Artichoke Hearts and Sundried Tomatoes in a Creamy Tarragon Sauce*)
Cajun Chicken Breast with Mushrooms and Broccoli in a Cajun Cream Sauce
Chicken Piccate with a Lemon Caper Butter Sauce & Balsamic Reduction

Pasta

(*Pasta entrees do not include a separate starch choice*)
Pasta Primavera with or without Grilled Chicken (*with Fresh Vegetables and a Garlic Wine Sauce*)
Fettuccine Alfredo with or without Blackened Chicken
Cheese Tortellini with Marinara Sauce

Fish

Fried Catfish Nuggets with Hushpuppies
Grilled, Blackened or Fried Catfish Fillets
Pecan Encrusted Catfish with BBQ Sauce and Sweet Potato Apple Mash
Horseradish and Potato Crusted Atlantic Salmon with a Chive Butter Sauce
Grilled Tuna with a Pineapple, Black Beans and Cilantro Relish

Premium

Beef, Veal or Lamb

Grilled Medallions of Beef with a Mushroom Bordelaise Sauce
Dry Rubbed Carved Rib-Eye with Au Jus
Roasted Kansas City Strip Loin with Cabernet Demi-Glace
Roast Prime Rib of Beef Au Jus with Albert Sauce
Medallions of Veal with Frangelico Cream Sauce
Carved Seared Lamb Loin Roast with Minted Apple Chutney

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Pork

Carved Country Ham

Pork Chops Normandy (*with Fried Apples, Caramelized Onions and Apple Brandy Cream*)

Medallions of Pork with Cranberry & Pecan Stuffing and Orange Demi-Glace

Poultry

Chicken Breast Florentine (*with Spinach, Pine Nut and Feta Cheese in a Mushroom Sauce*)

Chicken Oscar topped with Surimi Crab and Béarnaise Sauce

Chicken Cordon Blue with Smoked Ham, Swiss Cheese and Sauce Mornay

Tuscan Chicken

(*with Prosciutto, Provolone, Portabella and Pistachios with a Tomato Cream Sauce*)

Roasted Turkey Breast with Sage

Pasta

(*Pasta entrees do not include a separate starch choice*)

Fettuccine St. Pearl

(*with Broccoli and Crushed Red Peppers in Parmesan Cream Sauce*)

Penne Poggio di Prata

(*with Grilled Chicken, Mushrooms and Peppers in a Basil-Pesto Cream*)

Seafood Scampi Linguine

(*with Shrimp and Surimi Crab in a Classic Butter, Garlic and Wine sauce*)

Chicken Milanese with Salsa Rosa

Vegetable Ravioli with Sage Cream Sauce

Penne All'Arrabbiata with Garlic and Herbed Shrimp

Fish

Broiled Salmon Fillet with Fresh Lemon Dill Sauce

Pepper Encrusted Salmon with a Sundried Tomato Cream Sauce

Buffet Starch Selections

Standard

Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Traditional Mashed Potatoes and Gravy

Rice Medley

Wild Rice Pilaf

Dirty Rice

Parsley New Potatoes

Premium

Oven Roasted Rosemary Red Potatoes

Yukon Gold White Cheddar Smashed Potatoes

Pommes Dauphine

Risotto

Polenta with Fresh Herbs and White Cheddar

Baked Potato with Butter and Sour Cream

Sweet Potato Puree with Rum Butter and Brown Sugar

Loaded Mashed Potatoes with Bacon, Scallions, White Cheddar and Sour Cream

Pommes Anna

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Buffet Vegetable Selections

Standard

Corn on the Cobb
Honey Glazed Carrots
Green Beans Amandine
Corn O'Brien
Grilled Squash Medley
Chef's Selected Vegetable Blend

Premium

Vichy Carrots
Dilled Carrots
Cauliflower Polonaise
Broccoli Au Gratin
Corn Pudding
Spinach Custard
Asparagus with Maltaise

Buffet Dessert Selections

Standard

Bread Pudding with Hard Sauce
Apple, Cherry or Peach - Pies or Crisps
Pumpkin and Pecan Pies
Chocolate Cake
Cookies and Brownies
Chef's Choice Assorted Dessert Display

Premium

Carrot Cake with Cream Cheese Icing
New York Style Cheesecake with Raspberry, Blueberry or Strawberry topping
Angel Food Cake with Strawberries
Boston Crème Pie
Crème Brulee
Profiteroles – Small Cream Puffs Dipped in Chocolate
Double Chocolate Cake with Raspberry Coulis
Flourless Chocolate Torte
Chocolate Mouse
Black Forrest Cake
Chef's Choice Chocolate Creations

Don't see the choices you're looking for? Our catering staff and chefs are more than willing to create a special ethnic, dietary or other special memorable menu to fit your specific needs and price range. All services require a 25 person minimum unless otherwise specified. For groups less than 25, a \$50.00 labor fee will apply.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Tapas Buffet

\$33.25 per person

Tapas Calientes (Hot)

Medallions Porto

(Beef Medallions Topped with Bleu Cheese and Port Wine Reduction)

Mini Crab Cakes topped with Cilantro Lime Aioli

Chorizo a la Plancha

(Grilled Spanish Sausage)

Albóndigas de Salmón

(Salmon Balls with Capers Sauce)

Shrimp Bruschetta

(Shrimp sautéed in Lemon Pesto Butter with Romas, Scallions and Garlic on Toast Points)

Lamb Chop Charmoula

(Grilled Lamb Lollichops Brushed with a blend of Moroccan Spices and Olive Oil)

Vegetables Grigliata

(Grilled Portobello, Zucchini, Summer Squash and Romas with Horseradish Cream Sauce)

Patatas Bravas

(Baby Potatoes with Piquant Tomato and Ali Oli Sauces)

Tapas Frias (Cold)

Caprese

(Fresh Mozzarella, Basil Leaves and Roma Tomatoes drizzled with Basil Infused Olive Oil)

Aceitunas Aliñadas *(Marinated Olives)*

Pisto Manchego

(Sautéed Zucchini, Peppers, Onion, Eggplant and Olives with a Garlic Tomato Sauce)

Postres (The End)

Plantanos Con Helado

(Sautéed Banana topped with Caramel and Chopped Pistachios served with Vanilla Ice Cream)

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Dinner Entrée

Dinner Entrée selections include: choice of Soup or Salad, Starch, Vegetable and Dessert as well as Warm Rolls or Breadsticks with Butter, Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee and Iced Tea.

Dinners may be upgraded to a five-course meal by adding a Domestic and Imported Cheese Reception Course and a palate-cleansing Sorbet Course between the Salad and Main Entrée for \$6.00 per person.

Additional Selections for that Special Occasion:

Shrimp Cocktail
Four Jumbo Shrimp served with Cocktail Sauce and Lemon Wedge
\$9.25 per person

Grilled Seafood Stuffed Portabella Mushrooms
With Parmesan, Roasted Asparagus, Surimi Crab and topped with Two Shrimp
\$9.25 per person

Stuffed Tomatoes
With Spinach and Artichoke, topped with Feta Cheese
\$7.25 per person

Brushetta Caprise
Six Pieces of Brushetta topped with Mozzarella, Roma Tomatoes, Fresh Basil and Garlic
with a Balsamic Reduction
\$7.25 per person

Bouillabaisse
\$7.25 per person

San Francisco Seafood Chowder
\$7.25 per person

Dinner Entrée Selections

Beef, Veal or Lamb

5 oz. Petit Filet of Beef with a Mushroom Bordelaise Sauce	\$22.25
Dry Rubbed 8 oz. Rib eye with Au Jus	\$27.00
Veal Saltimbocca	\$27.00
Veal Parmesan	\$27.00
12 oz. Kansas City Strip Steak topped with Cabernet Butter	\$27.25
14 oz. New York Strip Steak with Cabernet Butter	\$31.00
8 oz. Fillet Mignon with Albert Sauce	\$32.25
12 oz. Prime Rib with Au Jus and Horseradish Cream Sauce	\$24.75
Veal Chops with a Rosemary Demi-Glace	\$31.25
Lamb Chops with Poached Pear and Minted Jelly	\$31.25

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Pork

Medallions of Pork <i>(with Cranberry & Pecan Stuffing and Orange Demi-Glace)</i>	\$22.75
Pork Chops Normandy <i>(with Fried Apples and Caramelized Onions with an Apple Brandy Cream)</i>	\$25.25

Poultry

Chicken Breast Florentine <i>(with Spinach, Pine Nuts and Feta Cheese in an Alfredo Mushroom Sauce)</i>	\$21.25
Grilled Free Range Chicken with a Boursin Cheese Sauce	\$22.25
Tuscan Chicken <i>(with Proscuitto, Provolone, Portabellas and Pistachios in a Tomato Cream Sauce)</i>	\$27.25
Chicken Oscar topped with Surimi Crab & Béarnaise Sauce	\$24.25
Chicken Cordon Blue <i>(with Smoked Ham, Swiss Cheese and Sauce Mornay)</i>	\$24.25
Duck Strudel with Boursin Cream Sauce	\$39.00

Pasta

(Pasta entrees do not include a separate starch choice)

Fettuccine St. Pearl <i>(with Broccoli and Crushed Red Peppers in Parmesan Cream Sauce)</i>	\$15.25
Vegetable Ravioli with Sage Cream Sauce	\$16.25
Penne Poggio di Prata <i>(with Grilled Chicken, Mushrooms and Peppers in a Basil-Pesto Cream)</i>	\$17.25
Chicken Milanese with Salsa Rosa	\$17.25
Seafood Scampi Linguine <i>(with Shrimp and Surimi Crab in a Classic Butter, Garlic and Wine Sauce)</i>	\$19.25
Seafood Puttanesca	\$19.25
Penne All'Arrabbiata with Garlic & Herbed Shrimp	\$19.25
Beef Gorgonzola Linguini <i>(Beef Morsels with Gorgonzola Cheese Sauce)</i>	\$24.75

Fish

Broiled Salmon Fillet with Fresh Lemon Dill Sauce	\$21.75
Pepper Encrusted Salmon with a Sundried Tomato Cream Sauce	\$27.75
Jumbo Butterflied Shrimp <i>(with Surimi Crab Stuffing and Citrus Beurre Blanc)</i>	\$31.00
Sole Wellington with sauce Mornay <i>(Lemon Sole with Shrimp, Scallops, Spinach and Heavy Cream in a Puff Pastry)</i>	\$38.75

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Mixed Grilles

4 oz. Fillet Mignon and 4 oz. Salmon Fillet (with <i>Sauce Béarnaise</i> and <i>Sundried Tomato Cream</i>)	\$35.25
6 oz. Fillet Mignon with Albert Sauce and Shrimp Scampi	\$33.25
6 oz. Fillet Mignon with Three Jumbo Shrimp (with <i>Périgueux Sauce</i> and <i>Surimi Crab Stuffing with Citrus Beurre Blanc</i>)	\$37.25
Trio Grillade of Fillet, Lamb Lollochops and Rock Lobster (4 oz. <i>Fillet with Sauce Béarnaise</i> , 3 oz. <i>Lobster Tail</i> and <i>Lamb with Mint Pesto</i>)	\$36.75

Dinner Salad Selections

Garden Salad with Dressing Choices
Classic Caesar Salad
Fruit Salad

Tomato Basil Pasta Salad with Fresh Tomatoes, Basil, Mozzarella and Balsamic Vinaigrette
Baby Greens with Raspberries, Roasted Pecans and Red Onion with Raspberry Vinaigrette
Spinach Salad with Bacon, Chopped Eggs, Onions and Hot Bacon or Poppy Seed Dressing

Dinner Soup Selections

Baked Potato Soup
Chili
Steak Soup
Chicken with Rice
New England Clam Chowder
Butternut Squash and Apple
Broccoli or Cauliflower Cheese Soup
Tortilla Soup

Dinner Starch Selections

Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Traditional Mashed Potatoes & Gravy
Rice Medley
Parsley New Potatoes
Oven Roasted Rosemary Red Potatoes
Yukon Gold White Cheddar Smashed Potatoes
Dauphine Potatoes
Wild Rice Pilaf
Dirty Rice
Risotto
Polenta with Fresh Herbs and White Cheddar
Baked Potato with Butter and Sour Cream
Sweet Potato Puree with Rum Butter and Brown Sugar
Loaded Mashed Potatoes with Bacon, Scallions, White Cheddar and Sour Cream
Pommes Anna

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Dinner Vegetable Selections

Corn on the Cobb
Green Beans Amandine
Corn O'Brien
Grilled Squash Medley
Chef's Selected Vegetable Blend
Cauliflower Polonaise
Vichy Carrots
Broccoli Au Gratin
Corn Pudding
Spinach Custard
Asparagus with Maltaise

Dinner Dessert Selections

Bread Pudding with Crème Anglaise
Apple, Cherry or Peach - Pies or Crisps
Chocolate Cake
Pumpkin and Pecan Pies
Carrot Cake with Cream Cheese Icing
New York Style Cheesecake with Raspberry, Blueberry or Strawberry topping
Angel Food Cake with Strawberries
Profiteroles – Small Cream Puffs Dipped in Chocolate
Cookies and Brownies
Chef's Choice Assorted Dessert Display
Boston Crème Pie
Country Apple Tart with Brown Sugar and Cinnamon with Vanilla Ice Cream
Baked Alaska
Crème Brulee
Double Chocolate Cake with Raspberry Coulis
Flourless Chocolate Torte
Chocolate Mouse
Black Forrest Cake
Tiramisu
Chef's Choice Chocolate Creations

Don't see the choices you're looking for? Our catering staff and chefs are more than willing to create a special ethnic, dietary or other special memorable menu to fit your specific needs and price range. All services require a 25 person minimum unless otherwise specified.
For groups less than 25, a \$50.00 labor fee will apply.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Chef Attended Station

Chef Attended Stations are subject to a fee of \$80.00 per hour with a two-hour minimum.
Fee is reduced to \$29.00 per hour for every hour thereafter.

Pasta Station

Fettuccine and Penne Pasta

Choice of two sauces:

Alfredo, Marinara, Basil Pesto, All'Arrabbiata or Sage Cream

Grilled Chopped Italian Chicken

Italian Meatballs

Freshly Grated Parmesan Cheese

\$5.25 per person

Carving Station

Carved Meats presented with Silver Dollar Rolls and Condiments.

Roasted Pit Ham

\$180.00 serves 40

Steamship Round of Beef

\$530.00 serves 150

Midwest Beef Brisket

\$230.00 serves 50

Roasted Pork Loin

\$275.00 serves 50

Roasted Turkey Breast

\$180.00 serves 40

Carved Roast Prime Rib of Beef

\$250.00 serves 30

Carved Grilled Tenderloin of Beef

\$250.00 serves 20

Ice Cream Stand

Vanilla and Chocolate Hard Dipped Ice Cream and Topping Bar

\$5.25 per person.

Flambé Station

Your choice of Banana's Foster or Cherries Jubilee

\$5.25 per person

Chocolate Fountain

Rental fee of \$250.00 for a three-hour period. \$50.00 per hour for every hour thereafter.

Includes Chef Fees as well as rich, Dipping Chocolate.

"Dippers" are \$2.50 per person, per item.

Choose from: Strawberries, Bananas, Pineapple, Cherries, Orange Segments, Marshmallows, Graham Cracker Sticks, Pretzels, Cookies and Rice Crispy Treats.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

A la Carte Menu

Beverages

Intrigue Park Place Blend Roasterie Regular and Decaffeinated Coffee	\$29.00 per gallon*
Assorted Soft Drinks	\$2.50 each
Bottled Water	\$2.50 each
Iced Tea or Lemonade	\$29.00 per gallon*
Assorted Fruit Juices	\$29.00 per gallon*
Assorted Bottled Fruit Juice	\$3.00 each

*One gallon serves approximately 12 guests.

Snacks

Assorted Granola Bars	\$2.75 each
Assorted Fruit Yogurts	\$3.00 each
Whole Fresh Fruit	\$19.00 per dozen
Bagels with Cream Cheese	\$27.00 per dozen
Assorted Cookies	\$25.00 per dozen
Assorted Bakeries, Mini Croissants, Muffins and Danish	\$25.00 per dozen
Jumbo Soft Pretzels	\$2.75 each
Assorted Doughnuts	\$23.00 per dozen
Assorted Brownies	\$25.00 per dozen
Chips and Salsa	\$13.00 per quart*
Chips and Guacamole	\$15.00 per quart*
Chips and Chile Con Queso	\$15.00 per quart*
Gourmet Mixed Nuts	\$23.00 per pound*
Honey Roasted Peanuts	\$17.00 per pound*
Potato Chips with French Onion Dip	\$13.00 per pound*
Pretzels with Honey Mustard Dip	\$13.00 per pound*

*One quart serves approximately 10 to 15 people. One pound serves 22 to 28 guests.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Beverage Service

	<u>Host Bar</u>	<u>Cash Bar</u>
Hotel Brands	\$4.50	\$4.75
Call Brands	\$5.25	\$5.50
Premium Brands	\$5.75	\$6.00
Cordials	\$6.00	\$6.25
House Wines – Glass	\$5.75	\$6.00
Domestic Beer	\$3.75	\$4.00
Import Beer	\$4.75	\$5.00
Spring Water	\$4.50	\$4.75
Sparkling Water	\$4.50	\$4.75
Soft Drinks	\$2.00	\$2.25
Juice	\$2.50	\$2.75

Call Brands

Jack Daniels or Jim Beam, J&B, Seagrams 7, Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila

Premium Brands

Seagrams VO, Dewars, Crown Royal, Absolute Vodka, Tanqueray Gin, Bacardi 151 Rum, Jose Cuervo Gold Tequila

Open Bar

Per Person Fees by the Hour with a Two-Hour Minimum

	<u>First Two Hours</u>	<u>Additional Hours</u>
Hotel	\$26.00	\$5.50
Call	\$29.00	\$6.25
Premium	\$32.00	\$6.75

One bartender is required per 100 guests. Bartender fees are \$75.00 per hour for the first hour and \$40.00 per hour for every hour thereafter. For host bars, a minimum of \$250.00 in sales for the first hour and \$150.00 per hour for each hour thereafter is required. Host is responsible for payment of the difference if minimum sales are not met. Cash Bar prices include sales tax.

Kegs

Keg Beer Domestic	\$295.00
Keg Beer Import	\$345.00
Microbrew	\$395.00

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Glossary of Terms

Aglio e olio

[AH-lyoh ay OH-lyoh]

Italian for "garlic and oil," referring to a dressing of garlic and hot olive oil used on pasta.

Albert sauce

[AL-bert, al-BEHR]

Usually served with beef, this is a rich horseradish sauce with a base of butter, flour and cream.

All'Arrabbiata

[ahl-ah-rah-BAHT-a, AHL-ah-rah-baht-a]

A Tuscan spicy red sauce. Also called Salsa Arrabbiatta. The word arrabbiata means angry in general use, in cooking it usually means that the dish contains hot pepper.

Allumettes

[al-yoo-MEHTS]

Thin strips of puff pastry spread or filled with different savory mixtures (such as shrimp butter or grated cheese).

Amandine (Green Beans Amandine)

[AH-mahn-deen, a-mahn-DEEN]

The French term meaning "garnished with almonds." It's often misspelled "almondine".

Angels on Horseback

Bacon-wrapped, shucked oysters that are broiled, baked or grilled and served on buttered toast points.

Antipasto

[ahn-tee-PAHS-toh, an-tee-PAST-oh]

Literally meaning "before the pasta", an Italian term for an assortment of *antipasti* which could include cheese, smoked meats, olives, fish and marinated vegetables.

Beurre blanc

[burr BLAHN , burr BLAHN , GK]

Meaning "white butter", this classic French sauce is composed of a wine, vinegar and shallot reduction into which chunks of cold butter are whisked until the sauce is thick and smooth.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Boursin cheese

[boor-SAHN]

White and smooth with a buttery texture, this triple-cream cheese is often flavored with herbs, garlic or cracked pepper.

Bouillabaisse

[BOOL-yuh-BAYZ, BOOL-yuh-BEHZ]

A celebrated seafood stew from Provence, made with an assortment of fish and shellfish, onions, tomatoes, white wine, olive oil, garlic, saffron and herbs. The stew is ladled over thick slices of French bread.

Coulis (Double Chocolate Cake with Raspberry Coulis)

[koo-LEE]

A general term referring to a thick puree or sauce.

Country Ham

Ham that has been dry-cured in a mixture of salt, sodium nitrate, sugar and other seasonings for a period of days (depending on the weight of the ham). The salt is then rinsed off and the ham is slowly smoked over hardwood fires before being aged 6 to 12 months. Country-cured ham is distinguished by its salty, well-seasoned, firm flesh.

Crème Anglaise (Bread Pudding with Crème Anglaise)

[krehm ahn-GLEHZ, krehm ahn-GLAYZ]

The French term for a rich custard sauce that can be served hot or cold over dessert.

Demi-glaze

[DEHM-ee glahs]

A rich brown sauce that begins with a basic espagnole (brown) sauce, which is combined with beef stock and Madeira or sherry and slowly cooked until it's reduced by half to a thick glaze that coats a spoon. This intense flavor is used as a base for many other sauces.

Devils on Horseback

Bacon-wrapped, shucked oysters that are broiled, baked or grilled and served on buttered toast points; enlivened by the addition of red pepper and Tabasco sauce.

Frangelico

[fran-GEL-icko]

Traditional hazelnut liquor produced in the Piedmont region of Northern Italy.

Maltaise (Broccoli with Maltaise)

[mahl-TEHZ, mahl-TEEZ]

Hollandaise Sauce blended with orange juice and grated orange rind.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Milanese (Chicken Milanese)

[mee-lah-NAY-zay]

A term meaning "in the style of Milan", referring to food dipped in beaten egg, then into a bread crumb-Parmesan mixture and fried in butter.

Périgueux sauce

[pay-ree-GOUH]

A rich brown sauce flavored with Madeira and truffles. The sauce is named after Périgueux, a city in the Périgord region of Southwest France that is noted for its truffles.

Polenta

[poh-LEHN-tah]

A staple of northern Italy, polenta is a mush made from cornmeal. It can be eaten hot with a little butter or cooled until firm, cut into squares and fried.

Polonaise (Cauliflower Polonaise)

[poh-loh-NEHZ]

French for "in the manner of Poland", generally referring to cooked vegetables that are sprinkled with chopped hard-cooked egg, bread crumbs, parsley and melted butter.

Pommes Dauphine

[pom doh-FEEN]

Dauphine Potatoes Gruyere cheese, heavy cream, & sliced potatoes.

Pommes Anna

[pom ANNA]

Thinly sliced potatoes shingled and served with salt, pepper, paprika & shallots

Puttanesca sauce; alla puttanesca (Seafood Puttanesca)

[poot-tah-NEHS-kah]

Generally served with pasta, this sauce is a spicy mélange of tomatoes, onions, capers, black olives, anchovies, oregano and garlic, all cooked together in olive oil. (The name *puttanesca* is a derivation of *puttana*, which in Italian means, "whore". According to one story, the name purportedly comes from the fact that the intense fragrance of this sauce was like a siren's call to the men who visited such "ladies of pleasure".)

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Risotto

[rih-SAW-toh, ree-ZAW-toh]

An Italian rice specialty made by stirring hot stock into a mixture of rice (and often chopped onions) that has been sautéed in butter. The stock is added 1/2 cup at a time and the mixture is stirred continually while it cooks until all the liquid is absorbed before more stock is added. This labor-intensive technique results in rice that is delectably creamy while the grains remain separate and firm.

Salsa Rosa

A medium spicy Tuscan red sauce including roasted red peppers.

San Francisco Seafood Chowder

A variation of Manhattan clam chowder, this soup contains an assortment of seafood in a tomato & lobster based stock.

Sauce Mornay

[mohr-NAY]

A béchamel sauce to which cheese, usually Parmesan and Swiss, has been added. It's sometimes varied by the addition of fish or chicken stock or, for added richness, cream or egg yolks

Spanakopita

[span-uh-KOH-pih-tuh]

Of Greek origin, this savory pie consists of top and bottom phyllo-dough crusts with a filling of sautéed spinach and onions mixed with Feta cheese, eggs and seasonings.

Surimi

[soo-REE-mee]

Selections of fish with a delicate, slightly sweet flavor that's mixed with a flavor concentrate made from shellfish.

Tapas

[TAH-pahs]

Popular throughout Spain in bars and restaurants, *tapas* are appetizers that usually accompany Sherry or other Aperitifs or cocktails. The Spanish eat dinner late, and often go "bar hopping" and eating tapas in the time between finishing work and having a full meal (around 10 pm!). In the United States, a series of small plates of tapas ("snacks" or "appetizers") typically can substitute for what we consider a "full meal".

Torta Mantovana

A light and airy cake with a lemon flavor.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006

Veal Saltimbocca

[sahl-tihm-BOH-kuh]

A Roman specialty made of finely sliced veal sprinkled with sage and topped with a thin slice of prosciutto ham, sautéed in butter, then braised in white wine.

Vichy Carrots

[VIH-shee]

A dish of thinly sliced carrots that are combined with a small amount of Vichy water, butter and sugar, then covered and cooked over low heat until tender, garnished with minced parsley.

Warning: Consuming raw or undercooked ground meats and poultry products may increase your risk of food born illness.

All Food & Beverage prices are subject to a 20% service charge and current Missouri State Sales Tax.

Updated 2/2006