



PALLADIUM
saint louis

• PASSED HORS D'OEUVRE MENU •

cold

hot

- Bourbon Shrimp Canape
creole creme + grilled ciabatta
- Thai Chicken Salad in Sesame Cone
- Potato Pancake + Black Forest Ham
apple compote
- Fig + Honeycomb Flatbread
bleu cheese
- Vegetable + Soba Spring Roll*
plum dipping sauce
- Seared Tenderloin + Guava Tamarind
pickled radish + buttered brioche
- Seared Tuna Taco + Wasabi Aioli
asian slaw in wonton shell
- Mini Mufaletta
prosciutto, smoked gouda + olive tapenade
- Smoked Tomato + Goat Cheese
kale pesto on crostini
- Goat Cheese Stuffed Date
prosciutto + phyllo wrapped
*vegetarian option available
- Lobster BLT
bacon, pico de gallo + cojita
- Green Grape Caviar
whipped brie on cranberry crisp

- Crisp Peking Duck Spring Rolls
sweet chili glaze
- Maryland Crab Cake
whole grain mustard aioli
- Roasted Pear + Swiss Turnover
cranberry puree
- Soulard Jerky*
caramelized bacon + pecans
- Shrimp Po' Boy
- Chipotle Chicken on Jalapeno Waffle
cilantro crème fraîche
- Pulled Pork + Sweet Potato Soufflé
- Bleu Cheese Stuffed Meatball*
chive crème fraîche
- Eggplant Parmesan Involtini
tomato ragout
- Artichoke + Goat Cheese Frittata
dried tomato
- Petite Pimento Grilled Cheese
- Citrus Arancini
blood orange dipping sauce
- Seasonal Soup Shooter (*choose 1*)
butternut squash + crème fraiche*
lobster bisque + chives
zucchini parmesan

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

• BUFFET HORS D'OEUVRE MENU •

cold

- Blackened Tilapia Taco
- Smoked Salmon on Pizzetta
- Tapenade Duo
kalamata + smoked paprika hummus
- Lemongrass Chicken*
bombay dipping sauce
- Trio of G+W Sausage
braised red cabbage + apple compote
on pretzel crostini
- Seared Tuna + Napa Slaw
wasabi aioli + wonton petal
- Mini Vegetable Tart
roasted fall vegetables
- Apple Waldorf Salad Bolero*
walnuts, grapes + cider dressing
- Pickled Vegetable Spring Roll*
kimchi
- Beef Tenderloin Carpaccio
arugula, caper cream + shaved asiago
- Wraps (*choose 1*)
flank steak, tobacco onions
pork tenderloin, apple slaw

hot

- Shrimp Bao
- Mini Cubana
ham, pork, swiss, pickles + mustard
- Baked Brie En Croûte
pecan + dried fruit compote
- Blackened Crab Cakes
cajun red beans + remoulade
- Sicilian Quesadilla
onion, portabella, dried tomatoes + pesto
- Steamed Chicken Pot Sticker
- Citrus Arancini
- Pulled Pork + Black Bean Empanada
chipotle salsa
- House Made Toasted Ravioli
arabiatta sauce
- Stuffed Mini Sweet Peppers*
burnt ends + dirty rice
- Leek + Stilton Potato Basket
- Pistachio Chicken Spiedini
roasted red pepper bolognese

enhancements

- New Zealand Baby Lamb Chops
mint chimichurri
- Classic Shrimp Cocktail*
cocktail sauce + lemons
- Short Rib Agnolotti
- Petite Pot Pie (*choose 1*)
chicken, lobster or wild mushroom
- Antipasto Tapas + Wine Pairing

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis
•STATIONS MENU•

fresh salads (choose 3)

Mixed Green Salad*

red onion, radish sprouts, fontina, toasted chickpeas + herb vinaigrette

Pear + Field Green Salad Bolero*

gorgonzola, candied walnuts, melted red onion + champagne boursin dressing

Palladium Caesar

romaine, frico chips, shaved parmesan, halved cherry tomatoes, shaved brussel sprouts, **bacon**, garlic croutons + lemon pepper caesar dressing

Apple Waldorf Salad Bolero*

bibb lettuce, red + green apples, walnuts, grapes, celery + cider dressing

Heritage Salad*

buttercrunch lettuce, red onion, provel, prosciutto + sweet italian dressing

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$8 per guest

antipasto display

an assortment of marinated vegetables, olives, **italian meats** + cheeses*
hand crafted breads + italian breadsticks

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$10 per guest

artisan cheeses

an assortment of hand-crafted cheeses, chutneys, spiced nuts, dried fruits* + flatbreads

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$8 per guest

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

seafood (ask your sales manager about ice sculptures)

Chilled Shrimp, Crab Legs + Oysters Rockefeller or Half-Shell*

bourbon remoulade, cocktail sauce, mignonette + fresh lemon

- additional \$10 per guest for silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$18 per guest

seafood enhancement

(ask your sales manager about combo options)

Smoked Salmon OR Trout Display*

classical garnish + toast points

+

Smoked Oysters OR Scallops*

roasted garlic aioli

- additional \$10 per guest

hand-rolled sushi (choose 3)

Shrimp Roll

cucumber + sweet pepper

California Roll

crab, avocado + masago

Surf + Turf Roll

grilled steak + chili spiked shrimp

Veggie Roll

assorted julienne veggies

Spicy Tuna Roll

sesame + cilantro

House Smoked Salmon Roll

radish sprouts + boursin

*served with pickled ginger, wasabi + soy dipping sauce
- chopsticks available upon request*

- included in silver + platinum hors d'oeuvre or platinum buffet package
- all other packages - \$8 per guest

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

Designer flatbreads (choose 3)

roasted butternut + cauliflower with shaved brussels sprouts + fresh ricotta
roasted garlic, mushrooms, spinach + truffle oil with herb béchamel
short rib, caramelized onions, cambazola + arugula
salami, prosciutto, pepperoni, spicy red sauce + three cheeses
grilled chicken, buffalo sauce, blue cheese, ranch dressing + celery leaves
traditional three cheese pizza topped with toasted ravioli + parmesan

- included in silver + platinum hors d'oeuvre packages or platinum buffet packages
- all other packages - \$8 per guest

risotto • pasta (choose 1)

White Wine + Parmesan Risotto*

Gruyere OR Sharp Cheddar Mac N' Cheese

Cavatappi + Roasted Tomato Sauce OR Basil Cream Sauce

smoked chicken, tomato, mushroom, parmesan + grilled vegetables

- included in silver + platinum hors d'oeuvre packages or platinum buffet package
- all other packages +\$8 per guest (\$14 with addition of antipasto display)

sliders + wraps (choose 3)

Flank Steak, Creamed Horseradish, Arugula, Caramelized Onions + Brioche

Tamarind Pork Tenderloin, Mustard Cream Cheese, Apple Slaw + Toasted Pretzel

Ginger Seared Tuna, Soy Glaze, Napa Slaw, Wasabi Aioli on Edamame Rice Cake

Mini Falafel, Cucumber, Feta, Tomato + Tzatziki Sauce

Blackened Tilapia Wrap, Avocado Cream + Lime Cilantro Slaw

Chicken Banh Mi, Pickled Vegetables + Aioli

Ultimate Grilled Cheese

- included in silver + platinum hors d'oeuvre packages or platinum buffet package
- all other packages - \$10 per guest

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

carving (choose 1)

Bourbon Brined Porkloin*

cider au jus + raspberry chipotle demi

Spice Rubbed Flank Steak*

mushroom madeira + creamed horseradish

House Smoked Turkey Breast*

country mustard + bourbon demi glace

includes assortment of hand-crafted breads, rolls + whipped butter

- included in silver + platinum hors d'oeuvre packages or platinum buffet package
- +\$2 per guest to add potato wedges, for silver + platinum hors d'oeuvre or platinum buffet
- all other packages - \$8 per guest including carver (\$10 with addition of potato wedges)

carving enhancement

Herb Encrusted Beef Tenderloin*

cream horseradish, sauce béarnaise + demi glace

includes choice of 2 sauces, assortment of hand crafted breads, rolls + whipped butter

- +\$2 per guest for silver + platinum hors d'oeuvre packages or platinum buffet package
- +\$2 per guest to add potato wedges, for silver + platinum hors d'oeuvre or platinum buffet
- all other packages - \$10 per guest (\$12 with addition of potato wedges)

plancha bar (choose 3)

Carnitas, Braised Chicken, Carne Asada, Shrimp OR Blackened Tilapia*

soft flour tortillas + traditional corn tortillas*, pico de gallo, salsa verde, chimalito, chipotle sauce, crema, cilantro, cabbage, cotija + guacamole

- included in silver + platinum hors d'oeuvre packages or platinum buffet package
- all other packages - \$8 per guest

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

pairings (choose 2)

Petite Blackened Tilapia Soft Taco + Individual Patron Margaritas
avocado + lime cilantro slaw

Seared Tuna on Wonton Petal + Petite Lemon Ginger Martini
ginger seared tuna, soy glaze, napa slaw
+ wasabi aioli on sesame crostini

Mini Cubana Sandwich + Rum + Coke
ham, pork, swiss, pickles + mustard

Antipasto Small Plate* + Glass of Chianti
assortment of marinated vegetables,
olives, italian meats + cheeses

- + \$4 per guest for silver + platinum hors d'oeuvre packages or platinum buffet package
- all other packages - \$12 per guest

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

•LATE NIGHT STATIONS•

st. louis comfort foods (choose 3)

Pretzels + Schlafly Beer Cheese, Toasted Ravioli, Cheeseburger Sliders,
St. Louis Style Flatbread, Buffalo Chicken Skewer, Loaded Potato Skin

- included in silver + platinum hors d'oeuvre package
- all other packages - \$6 per guest

when pigs fly

Mini Corndog, Mini Chili Dog, Mini Hotdog

- included in silver + platinum hors d'oeuvre package
- all other packages - \$6 per guest including 'driver'

late night breakfast

Mini Waffles, Mini Bagel Egg Sandwich, Mini Biscuits + Gravy

- included in silver + platinum hors d'oeuvre package
- all other packages - \$6 per guest plus attendant

twisted pretzel bar

Classic, Cinnamon Sugar, Parmesan Garlic

beer cheese, chocolate sauce, whole grain mustard + traditional mustard

- included in silver + platinum hors d'oeuvre package
- all other packages - \$6 per guest plus attendant

tater tot bar

Regular Tater Tots + Sweet Potato Tots

cheese sauce, pepper jack shredded, cheese, green onion, diced onions,
diced peppers, garlic, **bacon, chili**, ketchup + mustard

full vegetarian options available

- included in silver + platinum hors d'oeuvre package
- all other packages - \$6 per guest plus attendant

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

• BUFFET MENU •

(choose 1 of each)

salads

Park Place Salad*

mixed baby greens with roasted red + yellow peppers, radish sprouts, artichokes, shredded parmesan, frizzled parsnips + citrus herb vinaigrette

Palladium Caesar

romaine, frico chips, shaved parmesan, halved cherry tomatoes, shaved brussel sprouts, **bacon**, garlic croutons + lemon pepper caesar dressing

Baby Spinach + Arugula Salad*

citrus, melted red onion, pistachio, manchego, **bacon** + roasted shallot dressing

Green Leaf, Radicchio + Poached Pear Salad*

gorgonzola, candied walnut, shaved fennel, citrus + white balsamic vinaigrette

Heritage Salad*

buttercrunch lettuce, red onion, provel, prosciutto + sweet italian dressing

vegetables

Charred Winter Vegetables + Garlic Aioli*

Pole Beans + Asparagus with Garlic Polenta Frites*

Late Harvest Succotash with Corn, Edamame, Sweet Pepper + Red Onion*

Honey Roasted Tri-Colored Carrots + Parsnip*

Roasted Cauliflower, Brussel Sprouts, **Bacon** + Herbed Breadcrumbs

pastas

Orecchiette Pasta

broccoli in a sundried tomato broth

Brown Butter Tortelloni

wild mushroom + crispy sage

Sharp Cheddar Penne + Smoked Chicken

toasted breadcrumb

Rigatoni Pasta Arabiatta

arugula, pancetta + asiago

Mezzaluna Pasta

stuffed with pecorino pomano + pear

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis
•BUFFET MENU•
(choose 1)

entrees for specific dietary requests please consult your sales manager

Coriander Cumin Crusted Salmon Filet + Lemon Chive Butter
sautéed rainbow chard + farro

Blackened Mahi Mahi + Black Bean Relish*
basmati rice

Stuffed Chicken Breast of Apple + Cornbread Dressing
spaetzle + herb butter

Thyme Roasted Chicken Breast, Prosciutto + Provolone*
white + wild rice

Braised Brisket*
yukon whipped potatoes

New York Smoked Strip Loin + Cabernet Demi Glace*
mini twice baked potatoes

Applewood Roasted Pork Tenderloin + Raspberry Chipotle Demi
roasted potato medley

Eggplant Roulade with Goat Cheese, Arugula, Peppers + Mushrooms
israeli cous cous

Wild mushroom Ravioli + Brown Butter Sage Sauce
swiss chard

entrée enhancements

please add \$3 per guest

Mixed Grill of Chicken + Beef

Crab Cakes + Jalapeno Delta Grits
bourbon remoulade

please add \$5 per guest

Sliced Beef Tenderloin, Wild Mushroom + Onion Ragout
rough mashed bleu cheese potatoes

please add \$8 per guest

Lamb Chops
mint chimichurri + israeli couscous

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

• SEATED + SERVED MENU •

appetizers

(choose 1 OR choose 1 soup from next page)

Pan Seared Maryland Crab Cake

black bean salsa + ancho chili aioli

Grilled Shrimp + Cheddar Delta Grits

Ricotta Gnocchi

kale, roasted cauliflower + thyme au jus

Wild mushroom Ravioli + Brown Butter Sage Sauce

swiss chard

Braised Pork Belly with Spoon Bread

country greens

• included in platinum seated + served dinner package

• all other packages - \$5 per guest

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

• SEATED + SERVED MENU •
(choose 1)

soups + salads

Smoked Tomato + Red Pepper Bisque
grilled cheese straws

Lobster Bisque
chopped chives

Zucchini Parmesan Soup*
julienne zucchini + parmesan crisp

Butternut Squash + Pear Soup
frizzled onions

Park Place Salad*

mixed baby greens with roasted red + yellow peppers, radish sprouts, artichokes,
parmesan + frizzled parsnips, citrus herb vinaigrette + parmesan flatbread

Palladium Caesar

romaine, frico chips, shaved parmesan, halved cherry tomatoes, brussels sprouts,
bacon, garlic croutons, lemon pepper caesar dressing + parmesan crisp

Apple Waldorf Salad*

bibb lettuce, red + green apples, walnuts, grapes + celery
cider dressing + cracked pepper flatbread

Baby Spinach + Arugula Salad*

citrus, melted red onion, radicchio, pistachio, manchego, bacon
roasted shallot dressing + rosemary flatbread

salad enhancements

please add \$3 per guest

Baby Sweet Gem Lettuce

roasted beets, pistachio crusted goat cheese + sundried tomato dressing

Port Wine Poached Pear Salad + Bibb Lettuce

candied pecans, crumbled gorgonzola + roasted shallot vinaigrette

Tuscan Ratatouille Terrine

leek, zucchini, sweet peppers, scallions + eggplant
with micro greens, fanned balsamic baked bermuda onion
rosemary flatbread, drizzled with roasted tomato vinaigrette

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

• SEATED + SERVED MENU •
(choose 1)

entrees

Grilled Mahi Mahi + Thai Red Curry Sauce*
baby bok choy + sweet red peppers

Grilled Salmon Filet + Meyer Lemon Butter Sauce
potato pave + broccolini

Stuffed Chicken Breast of Apple + Cornbread Dressing
wild rice, pole beans + cider au jus

Roasted Chicken Breast with a Roasted Tomato Confit
risotto cake + sautéed asparagus

Prosciutto Wrapped Pork Medallions + Raspberry Chipotle Demi
vegetable bundle + trio of roasted potatoes

Short Rib Ravioli
braised greens, tri-colored carrots + yukon gold puree

Grilled Beef Tenderloin Filet + Cabernet Shallot Demi Glace
twice baked + julienne vegetables

Eggplant Napoleon
roasted tomatoes, goat cheese, basil + sweet pepper coulis

Butternut Squash OR Wild Mushroom Ravioli
brown butter sage sauce + swiss chard

entrée enhancements

please add \$5 per guest

Add Grilled Shrimp to any entrée

Pan Seared Scallops + Petite Tenderloin in Garlic Chili Demi Glace
seasonal vegetables + risotto cake

Grilled Long Island Duck
tri-colored carrots, farro risotto + ruby port reduction

please add \$8 per guest

Fire Roasted New Zealand Lamb Chops + Sundried Cherry Chutney
sautéed asparagus + manchego potato gratin

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

•DESSERT MENU•

◇ = item is available as seated, stationed or passed dessert

passed (choose 1)

◇ Hand-Dipped Truffles (choose 3)

pistachio, coconut pecan, amaretto, mint chocolate + champagne

◇ Pops Station

s'mores, cake, rice crispy + cookie dough pop

Freshly Baked Cookies + Milk

house made chocolate chip cookies, oatmeal raisin + snickerdoodle
regular + chocolate milk

◇ Infused Budino Cups (choose 3)

peanut butter, chocolate, pecan, cheesecake + gingerbread

stationed (choose 1)

Petite Sweets

chef's choice

◇ Crisps + Cobblers

chocolate cream, apple, sweet potato + black forest

Piccione Pastries

cannoli, mini chocolate cream puff, raspberry spritz, pecan cookie + tri-colored cookies

Cocktail Cupcake Display (choose 3)

vanilla champagne

blood orange grand marnier

old fashioned

chocolate bailey's

grasshopper

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

•DESSERT MENU•

◊ = item is available as seated, stationed or passed dessert

plated (choose 1)

Pear Napoleon

maple cream, cinnamon + caramel sauce

◊ Trio of Cheesecakes

turtle, vanilla bean + pumpkin

Opera Torte

layers of vanilla cake, ganache + coffee french butter cream

drizzled with white + dark chocolate sauce

◊ Mini Bundt (choose 1)

banana with salted caramel dulce de leche, candied pecans + piccione cream

gingerbread beer with cream cheese glaze, beer marshmallows + cinnamon anglaise

peppermint mocha chocolate with chocolate drizzle + mocha piccione cream

Chocolate Pate

tart cherry compote, florentine + mascarpone cream

◊ Grannie's Cupboard

brownie bite with graham cracker + marshmallow meringue

stuffed cherry macaroon dipped in white chocolate

mini apple tart

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~



PALLADIUM
saint louis

Dessert enhancements

(consult your sales manager for pricing)

Deluxe S'mores Station

cinnamon, chocolate + regular graham crackers, regular,
chocolate + caramel marshmallows with assorted chocolate candy bars

Sweet Shot Station

mini cocktail glasses filled with your favorite confections

Gusto Gourmet Gelato Cart

Taking Desserts to New Heights

choose 6 stationed desserts to be displayed on the Palladium Dessert Towers

Candy bar

an assortment of candies in glass jars + miniature take-out boxes

Piccione Take Home Boxes

choose 3 Piccione sweets to be boxed + available to go

Macaroon Tower

designed to match your specific color scheme

Wedding packages

Your Wedding Cake Sliced + Served on a Painted Plate

*consult your sales manager about pricing for individual chocolate covered strawberries
added to your plated wedding cake*

• = vegetarian * = gluten free

~special dietary requests accommodated upon request~