

# DINNER MENU

Includes a choice of salad, seasonal vegetables, Chef's choice of starch, dinner rolls and butter, dessert, freshly brewed coffee, and tea. All prices listed are per person.

## APPETIZER SELECTIONS

Jumbo Seared Prawn Scampi with Garlic Lemon Butter.....	<b>\$9.00</b>
Garlic Crab Cakes with Lemon Cream.....	<b>\$10.00</b>
Seared Scallops with Braised Endive and Balsamic Syrup.....	<b>\$12.00</b>
Ozark Forest Mushroom Tart with Sautéed Leeks Goat Cheese and Tarragon Pesto.....	<b>\$8.00</b>
Serendipity Sorbet.....	<b>\$5.00</b>

## SALADS

Moon Light Greens, Cucumber, Red Onion, and Sprouts with Eclipse House Dressing  
Classic Ceaser Salad with Shaved Parmesan Cheese and Croutons

## SALAD UPGRADES *\$3.00*

Butter Lettuce, Raspberries, Gorgonzola Cheese, and Citrus Vinaigrette  
Tender Baby Spinach Salad with Sweet Strawberries, Brie, and Champagne Vinaigrette  
Belguim Endive Salad with Candied Pecans, Grapefruit, and Roasted Shallots

## DINNER ENTRÉES

### SEAFOOD

Pan Seared Garlic & Basil Shrimp with Aged Balsamic Syrup.....	<b>\$38.00</b>
Grilled Halibut with Lobster Tarragon Butter and Crispy Leeks.....	<b>\$40.00</b>
Grilled Salmon with Soy & Brown Sugar Glaze.....	<b>\$35.00</b>
Herb Roasted Alaskan Halibut with Vine-Ripened Tomato Chutney.....	<b>\$40.00</b>

### MEATS AND POULTRY

Grilled Filet of Beef with Bleu Cheese Crust and Cabernet Demi.....	<b>\$45.00</b>
Black Peppercorn Crusted Filet of Beef with Madeira Demi-Glaze.....	<b>\$45.00</b>
Double Cut Bone-in Berkshire Pork Chop with Apple Brandy Brown Sauce.....	<b>\$42.00</b>
Grilled Veal Chop with Merlot Demi Glaze.....	<b>\$48.00</b>
Herb Roasted Half Game Hen.....	<b>\$35.00</b>
Spinach and Cheese Stuffed Chicken Breast with Chardonnay Cream Sauce.....	<b>\$38.00</b>
Grilled Sirloin of Beef with Pinot Noir Sauce.....	<b>\$40.00</b>
Veal Saltimbocca, Prociutto Ham, Sage, and Mozzarella Cheese in Lemon Wine Sauce.....	<b>\$42.00</b>

### COMBINATIONS

Porter Braised Beef Short Ribs and Pan Seared Scallops with Tarragon Lemon Butter.....	<b>\$50.00</b>
Grilled Beef Tenderloin with Sautéed Prawns and Tomato Herb Butter.....	<b>\$54.00</b>

### VEGETARIAN

Vegetable Cannelloni of Goat Cheese and Roasted Vegetables.....	<b>\$32.00</b>
Ozark Forest Mushroom Risotto.....	<b>\$34.00</b>

# DESSERTS

*All dinner entrées include a choice of one of the following desserts:*

Rustic Apple cobbler  
Double Chocolate Torte

*The following desserts can be chosen for an additional \$5.50 per person:*

Tiramisu Torte with Mocha Sauce  
Carrot Cake with Cream Cheese Frosting  
Chocolate Raspberry Tower with Caramel Sauce

## DINNER BUFFETS

Serves a minimum of 25 guests

### LOOP BUFFET

#### ***Salads (choice of two)***

Baby Mixed Greens with a Choice of Dressings  
Caesar Salad with Vine-Ripened Tomato Tapenade and Shaved Parmesan  
Marinated Grilled Vegetable Salad with Italian Vinaigrette and Marinated Feta Cheese  
Orzo Pasta Salad with Tomatoes, Kalamata Olives, and Artichoke Hearts

#### ***Entrées (choice of two)***

Includes dinner rolls, Chef's choice market fresh vegetables & starch, freshly brewed coffee, and tea.  
Seared Filet of Salmon with Lemon Caper Sauce and Red Pepper Coulis  
Penne Pasta with Roasted Vegetables, Roasted Garlic and Basil Pesto  
Rosemary Seared Pork Loin with Apple Chutney and Roasted Garlic Glaze  
Crisp Pancetta Roasted Chicken Breast with a Rich Gorgonzola Sauce  
Spice Rubbed Smoked Beef Brisket with Honey Mustard BBQ Sauce

#### ***Dessert***

Warm Apple Crisp with Whipped Cream

**\$33.00 PER PERSON**

### CENTRAL WEST END BUFFET

#### ***Salads (choice of three)***

Baby Mixed Greens with a Choice of Dressings  
Classic Caesar Salad  
Greek Pasta Salad with Tomatoes, Olives, Feta, & Artichoke Hearts  
Marinated Ozark Forest Mushroom and Artichoke Salad with Red Wine Vinaigrette  
Crispy Asian Slaw with Rice Wine Vinaigrette & Roasted Peanuts  
Fresh Fruit Salad

#### ***Entrées (choice of two)***

Includes dinner rolls, Chef's choice market fresh vegetables & starch, freshly brewed coffee, and assorted tea.  
Grilled Chicken Breast with Ozark Forest Mushrooms, Pancetta, and Shallot Balsamic Sauce  
Sautéed Filet of Salmon with Lobster Cream  
Three Cheese Tortellini with Roasted Vegetables and Sun-Dried Tomato Pesto with Shaved Parmesan  
Herb Roasted Breast of Turkey with Orange Cranberry Relish and Giblet Gravy  
Grilled Sirloin Tri-Tip with a Rich Red Wine Demi Glace & Gorgonzola

#### ***Dessert***

Warm Peach Cobbler with Whipped Cream

**\$37.00 PER PERSON**

# DINNER BUFFETS Continued

## LADUE BUFFET

### *Salad (choice of three)*

Baby Mixed Greens with a Choice of Dressings

Classic Caesar Salad

Grand Marnier Marinated Fruit Salad

Northwest Seafood Pasta Salad with Lemon Shallot Vinaigrette

Santa Fe Roasted Corn and Black Bean Salad with Tomato, Cilantro, Sweet Onion,  
and Crispy Julienne Tortillas

### *Entrées (choice of two)*

Includes dinner rolls, Chef's choice market fresh vegetables & starch, freshly brewed coffee, and tea.

Cashew Crusted Chicken Breast with Marsala Sauce

Herb Crusted Sliced Roast Beef with Sweet Onions and Red Wine Au Jus

Three Cheese Tortellini with Roasted Vegetables and Sun-Dried Tomato Pesto with Shaved Parmesan

Roast Salmon with Basil Cream

Maple Glazed Roast Turkey with Condiments, Carved by Your Chef Attendant

### *Dessert*

Assorted Tarts and Mini French Pastries

**\$42.00 PER PERSON**

## CLAYTON BUFFET

### *Salads (choice of three)*

Baby Mixed Greens with a Choice of Dressings

Classic Caesar Salad

Seafood Pasta Salad with Lemon Shallot Vinaigrette

Asian Noodle Salad with Crispy Vegetables and Sweet Thai Chili Vinaigrette

Grand Marnier Marinated Fruit Salad

### *Entrées (choice of three)*

Includes dinner rolls, Chef's choice market fresh vegetables & starch, freshly brewed coffee, and tea.

Miso Brined Loin of Cod with Sweet Soy & Ginger Glaze

Island Style Macadamia Nut Crusted Mahi Mahi with Coconut Curry Sauce

Sautéed Mushrooms and Gnocchi with Browned Butter & Feta Cheese

Sautéed Boneless Chicken Breast with Tomato Provencal, Kalamata Olives, and Chopped Artichokes

Roast Pork Loin with a Sweet & Spicy Chipotle Honey Glaze

Roasted Prime Rib of Beef with Condiments, Carved by Your Chef Attendant

### *Dessert*

Assorted Tarts and Mini French Pastries

**\$37.00 PER PERSON**