

# Experience Eurest.

## **Eurest Dining Services Welcomes You to Gateway Center**

As the exclusive caterer for Gateway Center, Eurest Dining is dedicated to making your event an outstanding success by providing exemplary service and exquisite cuisine. The following pages are only *suggested* menus. Our chef, Michael Smith, a graduate of APICIUS Culinary School Florence, Italy, is available to create endless appetizing options to meet any budget or special request.

Please allow Eurest Dining to customize a menu to meet your group's individual needs. Our motto is "*from good to great!*" Let us make your event *great!*

Janel Ransdell  
General Manager  
Eurest Dining Services

# General Policy Information

## EXCLUSIVE CATERING SERVICES

All food and beverage services at Gateway Center are provided exclusively by Eurest Dining Services; therefore, we cannot allow any outside food or beverages (including all alcoholic and non-alcoholic beverages) to be brought into the facility. Menus for your event should be finalized one month prior to the event. Please note that prices and menus are subject to change at any time.

## GUARANTEES

A minimum guarantee of attendance is due 14 days prior to your event. Guarantees cannot be lowered after this date, but may be increased up to 4 business days prior to your event through a Eurest Dining representative only. Should attendance become higher than the guarantee, you will be charged for the actual event attendance.

## SERVICE CHARGE AND TAXES

A 19% service charge will be added to all food and beverage items including consumption on host bar or beverage service. A 9.1% sales tax will be charged in addition, unless a State Tax Exemption letter is presented prior to the event.

## BILLING

Eurest Dining accepts corporate checks, cash, money orders, cashier's checks and credit cards; however, due to corporate policies we cannot accept personal checks. Unless other contractual arrangements have been made, Eurest Dining Services requires 100% pre-payment prior to the event. Pricing is subject to change.

## KITCHEN FACILITIES

The kitchen facilities can be available to food shows and select trade shows for preparation, if contractual arrangements have been made prior to the event. All contractual requirements and specifications, as well as health department policies, must be adhered to at all times. A written Eurest Dining contract is required 45 days in advance of the event.

## OVERSET POLICY

It is our policy to provide a 5% overset, not to exceed 25 additional place settings, for any event held at the Gateway Center. If extra tables and place settings are requested above the 5%, Eurest would charge a fee of \$25.00 per table.

## TABLE LINENS

Table linens are dressed appropriately for full meal functions, with standard linens and napkins. Additional colors and selections are available at an additional fee. Tables used for boxed lunches and meeting tables do not normally receive linens, but they can be ordered in advance for \$5.00 each.

## CHILDREN PRICING

Children ages 3-10 are welcome to have the adult meal at a 50% discount. Special kid's meals and pricing for served dinners are available upon request, but they must be ordered in advance.

## **SPECIAL OFFERS FOR WEDDING RECEPTIONS**

These items are offered for Wedding Receptions only and will replace the Chef's Choice of Dessert on all Buffets and Plated Dinners.

**Eurest Dining is offering a complimentary ½ hour of butler-style hors d'oeuvres when your guests arrive at the reception.**

**Please choose one of following list of hor d'oeuvres:**

Tuscan Bruschetta with Roma Tomatoes,  
Garlic and Fresh Basil

Skewered Olive, Smoked Provolone, and Salami

Coronets of Salami

Flatbread Pizza Squares

Skewered Olive, Smoked Provolone and Salami

Mini Assorted Quiche

Toasted Ravioli with Marinara Sauce

Boneless Asian Chicken Bites

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## DINNER BUFFET SELECTIONS

All Dinner Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water,  
Fresh Baked Rolls with Sweet Cream Butter, Chef's Dessert Table

### Mid Rivers Gala

Mixed Garden Greens with Choice of Two Dressings  
BLT Salad with honey Mayonnaise Dressing  
Grilled Chicken Breast with Choice of Sauce  
Carved Rosemary Peppercorn New York Strip  
Choice of One Starch and Two Vegetables..... \$29.00 Per Person

### Hill Temptations

Classic Caesar Salad  
Roma Tomato, Fresh Mozzarella Salad with a Reduced Balsamic Dressing  
Capistrano Rubbed (8 Blend Italian Spices) Prime Rib, Au Jus and Horseradish Sauce  
on Side  
Chicken Picatta with Capers and Sun Dried Tomatoes  
Choice of One Starch and Two Vegetables..... \$30.00 Per Person

### Mediterranean Delight

Mixed Garden Greens with Choice of Two Dressings  
Roasted Herb Pasta Salad with Artichokes, Plum Tomatoes, and Lemon-Olive Oil  
Dressing  
Sautéed Chicken Breast with Choice of Sauce  
Grilled Mediterranean Pork Loin Carved Tableside Served with a Marsala Demiglace  
Choice of One Starch and Two Vegetables..... \$26.00 Per Person

### American Buffet

Mixed Garden Greens with Choice of Two Dressings  
Sautéed Chicken Breast with Choice of Sauce  
Grilled Midwestern Pork Loin Carved Tableside Served with Rosemary Sherry Brown  
Sauce  
Choice of One Starch and Two Vegetables..... \$22.00 Per Person

### Gateway Buffet

Mixed Garden Greens with Choice of Two Dressings  
Sautéed Chicken Breast with Choice of Sauce  
Roasted Top Round of Beef Carved Tableside with Natural Au Jus and Horseradish  
Cream Sauce  
Choice of One Starch and Two Vegetables..... \$24.50 Per Person

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## DINNER BUFFET SELECTIONS

All Dinner Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water,  
Fresh Baked Rolls with Sweet Cream Butter, Chef's Dessert Table

### Great Rivers Buffet

Mixed Garden Greens with Choice of Two Dressings  
Penne with Artichoke and Sun Dried Tomato Salad  
Grilled Chicken Breast with Choice of Sauce  
Classic Baked Mostaccioli with Italian Sausage and Cheese  
Choice of One Starch and Two Vegetables..... \$22.50 Per Person

### A Southern Affair

Mixed Garden Greens with Choice of Two Dressings  
Baked Herb or Fried Chicken (Assorted Pieces)  
Smothered Pork Chops with Rich Brown Sauce  
Choice of One Starch and One Vegetable..... \$19.50 Per Person

### A Taste of Home

Mixed Garden Greens with Choice of Two Dressings  
Sliced Turkey Breast with Turkey Gravy  
Sliced Roast Beef with Rich Brown Gravy  
Herb Stuffing  
Choice of One Starch and One Vegetable..... \$18.50 Per Person

### St. Louis Style Buffet

Red Bliss Potato Salad and Coleslaw  
BBQ Pork Steaks  
BBQ Beef Brisket  
BBQ Baked Beans  
Corn on the Cob  
Jalapeño Corn Bread  
Freshly Made Bread Pudding with Cinnamon Vanilla Cream..... \$18.50 Per Person

### Pasta Bar Buffet

Mixed Garden Greens with Choice of Two Dressings  
Penne and Farfalle Pasta  
Italian Meatballs  
Chicken Alfredo Sauce  
Marinara Sauce  
Choice of One Vegetable..... \$16.50 Per Person

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## CHOOSE YOUR BUFFET ACCOMPANIMENTS

### Vegetable Selections

Green Beans Almandine  
Country Style Green Beans  
Buttered Corn  
Confetti Corn  
Honey Glazed Baby Carrots  
California Blend (Broccoli, Cauliflower, and Carrots)  
Roasted Vegetables (Zucchini, Yellow Squash, Onion, Peppers, and Fresh Rosemary)

### Sauce Selection

Gruyere Mushroom  
Pesto Cream  
White Wine Herb Cream  
Wild Mushroom Demiglace  
Sherry Dill  
Piccata  
Supreme

### Salad Selections

Mixed Green Salad  
Caesar Salad  
Chicago Style Chop Salad  
Tossed Italian Salad

### Starch Selections

Garlic Mashed Potatoes  
Traditional Mashed Potatoes  
Roasted Baby Red Potatoes  
Au Gratin Potatoes  
Roasted Rosemary Yukon Gold Potatoes  
Minnesota Wild Rice  
Rice Pilaf  
Whipped Sweet Potatoes  
Alfredo Pasta  
Marinara Pasta

## PLATED DINNER SELECTIONS

All Entrées are Served with Your Choice of a Mixed Green Salad with Choice of Two Dressings or Caesar Salad, Chef's Choice of Vegetable, Our Signature Cheesecake, Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water

<b>Tender Medallions of Beef with a Rich Brandied Mushroom Sauce</b> Served with Choice of Starch.....	\$25.00 Per Person
<b>Grilled Chicken Breast with Gruyere Mushroom Sauce</b> Served with Garlic Mashed Potatoes.....	\$17.00 Per Person
<b>Sautéed Chicken Breast with White Wine, Capers, and Lemon</b> Served with Choice of Starch.....	\$17.95 Per Person
<b>Pan Seared Atlantic Salmon with a Tarragon Cream Sauce</b> Served with Choice of Starch.....	\$24.00 Per Person
<b>Garlic Pork Medallions with Sherry Mushroom Brown Sauce</b> Served with Choice of Starch.....	\$17.95 Per Person
<b>Chicken Breast Parmesan</b> Served with Angel Hair Pasta.....	\$17.95 Per Person
<b>Baked Cod with Lemon Dill Butter</b> Served with Choice of Starch.....	\$19.00 Per Person
<b>Sautéed Chicken Breast with Supreme Sauce</b> Served with Choice of Starch.....	\$18.00 Per Person
<b>Smothered Pork Chops</b> Served with Choice of Starch.....	\$15.50 Per Person
<b>Herbed Turkey Breast with Lemon Tarragon Cream Sauce</b> Served with Choice of Starch.....	\$17.00 Per Person
<b>Roast Beef with Rich Brown Gravy</b> Served with Choice of Starch.....	\$16.50 Per Person
<b>Chicken Cordon Blue with Supreme Sauce</b> Served with Choice of Starch.....	\$21.00 Per Person

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## PLATED DINNER SELECTIONS

All Entrées are Served with Your Choice of a Mixed Green Salad with Choice of Two Dressings or Caesar Salad, Chef's Choice of Vegetable, Our Signature Cheesecake, Warm Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Water

<p><b>Salmon with Tarragon Cream Sauce and Medallions of Beef Tenderloin</b>                      Topped with a Port Wine Demiglace, Served with Roasted Garlic Mashed Potatoes...</p>	<p>\$28.00 Per Person</p>
<p><b>Petite Filet Mignon and Sautéed Chicken Breast</b>                      Topped with a Cognac Mustard Demiglace, Served with Choice of Garlic Mashed Potatoes or Roasted New Potatoes.....</p>	<p>\$25.00 Per Person</p>
<p><b>Pan Seared Chicken Breast and Grilled Lemon Garlic Shrimp</b>                      Topped with a Champagne Cream Sauce, Served with Rice Pilaf.....</p>	<p>\$24.50 Per Person</p>
<p><b>Pork Medallions with Brandied Demiglace and Grilled Chicken with Gruyere Mushroom Sauce</b>                      Served with Roasted New Potatoes.....</p>	<p>\$21.00 Per Person</p>
<p><b>Pan Seared Halibut with Orange Chardonnay Butter</b>                      Served with Wild Rice.....</p>	<p>\$30.00 Per Person</p>
<p><b>Stuffed Chicken Breast</b> (Stuffing Choices Below:)                      Spinach, Onion, Bacon and Cream Cheese                      Shrimp, Crab, Mushrooms and Sherry Cream                      Broccoli, Cheddar and Fresh Herbs                      Chef's Choice of Starch.....</p>	<p>\$25.00 Per Person</p>
<p><b>Tender Medallions of Pork Tenderloin with Brandied Mushroom Sauce and Chutney</b>                      Served with Roasted New Potatoes.....</p>	<p>\$23.00 Per Person</p>
<p><b>Prime Rib with Cabernet Au Jus</b>                      Served with Garlic Mashed Potatoes.....</p>	<p>\$27.00 Per Person</p>
<p><b>Peppercorn New York Strip with Port Wine Demiglace</b>                      Served with Garlic Mashed Potatoes.....</p>	<p>\$27.00 Per Person</p>
<p><b>Pan Seared Filet Mignon With Port Wine Demiglace</b>                      Served with Choice of Starch.....</p>	<p>\$26.00 Per Person</p>

All menu items are subject to  
 19% taxable service charge and 9.1% sales tax

## HORS D' OEUVRE SELECTIONS

(Please plan to order 6 to 7 pieces per person with out dinner, or 2 to 3 pieces with dinner)

### Cold Hors D' Oeuvres (Priced Per 50 Pieces)

Fruit, Cheese, Vegetables, and Crackers.....	\$200.00
Tuscan Bruschetta with Roma Tomatoes, Garlic and Fresh Basil.....	\$75.00
Skewered Olive, Smoked Provolone, and Salami.....	\$60.00
Horseradish and Boursin Stuffed Olives.....	\$50.00
Silver Dollar Sandwiches of Ham, Turkey Breast, and Roast Beef.....	\$75.00
Savory Cheesecake with Crackers (Blue Cheese-Crab-Jalapeño).....	\$75.00
Vegetable Puff Pizza.....	\$60.00
Coronets of Salami.....	\$40.00
Shrimp Cocktail.....	Market Price
Smoked Salmon Canapé.....	\$75.00

### Hot Hors D' Oeuvres (Priced Per 100 Pieces)

Asian Pot Stickers with Gingered Soy Glaze.....	\$175.00
German Sausage Wrapped in Puff Pastry.....	\$165.00
Sesame Chicken Satay with Peanut Sauce.....	\$175.00
Mini Assorted Quiche.....	\$125.00
Boneless Asian Chicken Bites.....	\$100.00
Grilled Chicken Quesadilla.....	\$165.00
Vegetable Egg Rolls with Sweet and Sour Sauce.....	\$175.00
Toasted Ravioli.....	\$100.00
Meatballs (In one of the following flavors: Swedish, BBQ, Marinara).....	\$100.00
Stuffed Mushrooms (In one of the following flavors: Crab, Sausage, Cheese).....	\$175.00
Breaded Chicken Tenders with Chef's Sauces.....	\$175.00
Chicken Wings (In one of the following flavors: Buffalo, Garlic, Asian, Ranch, BBQ).....	\$160.00
Caramelized Onions, Roasted Red Peppers and Balsamic Glazed Pinwheels.....	\$160.00
Goat Cheese Crostini with Bacon Wrapped Shrimp.....	\$175.00
Flatbread Pizza Squares.....	\$100.00

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## SPECIALTY RECEPTION SELECTIONS

### **Whole Smoke Salmon Display**

Garnished with black Olives, Finely Diced Eggs, Capers, Lemons, Red Onions and Cucumbers..... \$200.00  
Per Display

### **Triple Treat Dip Display**

Spinach Artichoke, Queso, and Salsa, Served with an Array of Tortilla chips, Crostini, and Specialty Crackers..... \$3.25 Per Person

### **Whole Baked Brie with Cherries and Almonds En Croute**

Served with Crostini, Sliced French Baguette, and Specialty Crackers..... \$95.00  
Per Display

### **Action Pasta Station**

Bowtie and Penne Pasta, Served with Red and White Sauces, Fresh Italian Breads, Fresh Vegetables..... \$14.00 Per Person

### **Action Fajita Station**

Southwestern Seasoned Beef and Chicken, Floured Tortillas, Onions, Peppers, Cheese, Lettuce, Tomato, Salsa, Black Olives, and Sour Cream..... \$14.00 Per Person

### **Action Asian Station**

Marinated Seasoned Beef or Chicken, Choice of Asian Vegetables, Asian Sauce Varieties, and Noodles or Rice, Accompanied with Egg Rolls, Pot Stickers, and Fortune Cookie..... \$14.00 Per Person

*Contact our sales department if you want to request these action stations as a lunch or dinner selection for your group.*

### **Carving Stations**

Provides approximately 5 oz of meat per person. All Carving Items are Served with Assorted Rolls, Chef's Choice of Appropriate Condiments

Smoked Turkey Breast.....	\$5.00 Per Person
Top Round of Beef.....	\$6.50 Per Person
Virginia Baked Ham.....	\$4.50 Per Person
Beef Tenderloin.....	\$9.50 Per Person
Peppercorn NY Strip.....	\$8.50 Per Person
Roasted Loin of Pork.....	\$5.00 Per Person
Prime Rib.....	\$9.50 Per Person

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## HOST BAR PACKAGES

Our standard bar service includes clear plastic ware. Glass ware can be provided at an additional cost.  
Bottled Beer can be added to any alcohol package for an additional \$2.00 per person

### **Draft Beer, Wine, and Soda Package**

Pricing includes Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$9.00 Per Person
4-Hour Package.....	\$11.00 Per Person

### **Signature Bar Package**

Pricing includes Signature Call Drinks\*, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$11.00 Per Person
4-Hour Package.....	\$13.00 Per Person

### **Full (House Brand) Bar Package**

Pricing includes House Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$11.00 Per Person
4-Hour Package.....	\$16.00 Per Person

### **Full (Premium Brand) Bar Package**

Pricing includes Premium Brand Mixed Drinks, Bud Light Draft Beer, House White Zinfandel, Chardonnay, Cabernet, Merlot, and Pepsi Brand Fountain Soft Drinks

2-Hour Package.....	\$14.00 Per Person
4-Hour Package.....	\$20.00 Per Person

### **Non Alcoholic Beverage Package**

Pricing includes Pepsi Brand Fountain Soft Drinks, Assorted Fruit Juices, and Sparkling Water

2-Hour Package.....	\$5.50 Per Person
4-Hour Package.....	\$9.50 Per Person
5-Hour Package.....	\$11.50 Per Person

\*What are Signature Call Drinks? It's all about **personalization**. Are you searching for a way to personalize your wedding reception or special event? Eures Dining will be happy to create a special Signature Drink to be served at your banquet or reception. The drinks can be personalized in any way you want. Personalize your drink name; select your drink to match your wedding or event color scheme, Create a drink that infuses your personality, job, or hobby.

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## BAR PRICING ON CONSUMPTION

Pricing is listed per drink or per unit basis.

Our standard bar service includes clear plastic ware. Glass ware can be provided at an additional cost.

### Host Bar

Cordials.....	\$8.75
Premium Brands.....	\$5.75
House Brands.....	\$4.75
House Wine.....	\$4.25
Domestic Draft Beer.....	\$3.50
Bottled Domestic Beer.....	\$3.50
Bottled Imported Beer.....	\$3.75
Fountain Soft Drinks.....	\$1.50

### A La Carte Host Bar Options

Half Barrel Domestic Beers.....	\$230.00 Per Keg
House Wine by the Bottle.....	Pricing Available Upon Request

**(Host Bar tracked by consumption will be subject to service charge and sales tax.)**

### Cash Bar

Cordials.....	\$8.75
Premium Brands.....	\$5.75
House Brands.....	\$4.75
House Wine.....	\$4.25
Domestic Draft Beer.....	\$3.50
Bottled Domestic Beer.....	\$3.50
Bottled Imported Beer.....	\$3.75
Fountain Soft Drinks.....	\$1.50

**(Cash bar pricing is not subject to service charge and sales tax.)**

### Specialty Liquors, Beer, Wine and Cordials are Available

Eurest Dining will make every effort to accommodate your special request

### Labor Charges

All cash bars must meet a \$100 minimum per hour or will be charged \$20.00 per hour per bartender.

All menu items are subject to  
19% taxable service charge and 9.1% sales tax

## ALCOHOL BRAND SELECTIONS

### House Liquor

Kentucky Tavern Bourbon  
Canadian Club Whiskey  
Seagram's Seven Whiskey  
Gordon's Gin  
Smirnoff Vodka  
Jose Cuervo Tequila  
Bacardi Rum  
Clan MacGregor Scotch  
Christian Brothers Brandy

### Cordials

Amaretto Disaronna  
Grand Gala  
Bailey's Irish Crème  
Jaegermeister  
Kahlua  
Hennessey  
Remy Martin

### Draft Beer

Budweiser  
Bud Light  
Miller Light

### Premium Liquor

Makers Mark Bourbon  
Malibu Rum  
Jack Daniels Whiskey  
Crown Royal  
Dewar's Scotch  
Tanqueray Gin  
Beefeaters Gin  
Grey Goose Vodka  
Cazadores Tequila  
Captain Morgan Rum

### Wine

Copperidge Merlot  
Copperidge White Zinfandel  
Copperidge Cabernet Sauvignon  
Copperidge Chardonnay

## A LA CARTE DESSERT MENU

Eurest Dining invites you to consider ordering one of these desserts to enhance your plated lunch or dinner menu selection

<b>Dark Chocolate Dipped Strawberries.....</b>	<b>\$3.95 Per Person</b>
<b>Apple, Peach or Cherry Cobbler.....</b>	<b>\$3.50 Per Person</b>
<b>New York Style Cheesecake with Raspberry Sauce.....</b>	<b>\$4.25 Per Person</b>
<b>Bread Pudding with Cinnamon Vanilla Crème Sauce.....</b>	<b>\$3.50 Per Person</b>
<b>Crème Brule Cheesecake.....</b>	<b>\$4.50 Per Person</b>
<b>Carrot Cake.....</b>	<b>\$4.00 Per Person</b>
<b>German Chocolate Cake.....</b>	<b>\$3.75 Per Person</b>
<b>Double Layer Chocolate Cake.....</b>	<b>\$3.50 Per Person</b>
<b>Dutch Apple Pie with Caramel Sauce.....</b>	<b>\$3.50 Per Person</b>
<b>Mini Dessert Table.....</b>	<b>\$3.75 Per Person</b>
<b>Chocolate Cheesecake.....</b>	<b>\$4.50 Per Person</b>

All menu items are subject to  
19% taxable service charge and 9.1% sales tax