

The Chase Park Plaza

ROYAL SONESTA HOTEL



For generations, the Chase Park Plaza Royal Sonesta has hosted meetings and events that set the standard for elegance and beauty. A storied landmark in St. Louis, having hosted presidents and royalty, the Chase Park Plaza Royal Sonesta Hotel is truly an iconic hotel.

Beyond our remarkable building, location and amenities, what truly sets the Chase Park Plaza Royal Sonesta apart is how we creatively partner with our guests to craft a customized event that celebrates what makes your event truly special.

We await the pleasure of your company.

The Chase Park Plaza

ROYAL SONESTA HOTEL

Continental Breakfast

*Pricing based on 90 minutes of service.
All continental breakfasts include assorted tea selections, coffee and decaffeinated coffee.*

QUICK START

\$27 per guest

Fresh Squeezed Orange Juice
Individual Greek Yogurts
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves

HEALTHY START

\$30 per guest

Fresh Squeezed Orange Juice
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves
Create your own Yogurt Parfait - Greek Yogurt, Berries, Home Made Granola
Steel Cut Oatmeal with Dried Fruit and Nuts

PRESTON'S CONTINENTAL

\$33 per guest

Fresh Squeezed Orange Juice
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Muffins
Sweet Butter and Fruit Preserves
Individual Parfaits, Greek Yogurt, Berries, Homemade Granola
Smoked Salmon, Bagels, Cream Cheese, Capers
Bircher Muesli, Fresh Fruit and Nuts
Steel Cut Oatmeal with Dried Fruits and Nuts

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee (s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

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ROYAL SONESTA HOTEL

Breakfast Buffets

*A \$250 labor fee applies to all groups under 40 guests. Pricing based on 90 minutes of service.
All breakfast buffets include assorted tea selections, coffee and decaffeinated coffee.*

WATERMAN

\$34 per person

Fresh Squeezed Orange Juice
Individual Greek Yogurt
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves
Scrambled Eggs
Breakfast Sausage Links
Hash Brown Potatoes

PORTLAND

\$37 per person

Fresh Squeezed Orange Juice
Individual Greek Yogurt
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves
Spinach and Gruyere Quiche
Scrambled Eggs
Applewood Smoked Bacon
Roasted Red Skin Potatoes

SANTE

\$40 per person

Fresh Squeezed Orange Juice
Individual Greek Yogurt
Chef's Selection of Fresh Fruits and Berries
Whole Wheat Bagels with assorted Cream Cheese
Bircher Muesli, Fresh Fruit and Nuts
Egg White Frittata - Cherry Tomatoes, Spinach, Oregano, Cheese
Chicken Sausage
Turkey Bacon
Garden Breakfast Hash - Root Vegetable, Roasted Peppers, Onion, Herbs

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Breakfast Buffet Continued

*A \$250 labor fee applies to all groups under 40 guests. Pricing based on 90 minutes of service.
All breakfast buffets include assorted tea selections, coffee and decaffeinated coffee.*

KINGSBURY

\$42 per person

Fresh Squeezed Orange Juice
Create your own Yoghurt Parfait- Greek Yogurt,
Berries, Home Made Granola
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves
Scrambled Eggs
Buttermilk Biscuits, Sausage Gravy
Grilled Pork Steak
Applewood Smoked Bacon
Cheesy Breakfast Potatoes - Scallion, Shredded
Cheddar, Red Peppers

EMPIRE

\$42 per person

Fresh Squeezed Orange Juice
Individual Greek Yogurts
Chef's Selection of Fresh Fruits and Berries
Fresh Breakfast Pastries and Breakfast Breads
Sweet Butter and Fruit Preserves
Scrambled Eggs
French Toast, Syrup
Cheese Blintz, Fruit Compote
Breakfast Sausage Links
Applewood Smoked Bacon
Roasted Yukon Gold Potatoes, Fresh Herbs

Breakfast Enhancements

*A continental or breakfast buffet is required when adding any of the breakfast enhancements.
Breakfast enhancements may not be ordered individually and ordered based upon the guest guarantee.*

BREAKFAST SANDWICH

\$6 each (minimum 10 of each)

Biscuit- Egg, Sausage and Cheddar
Croissant - Egg, Ham and Swiss
Breakfast Burrito- Scrambled Egg, Bacon, Cheddar, Potatoes and Roasted Peppers
English Muffin - Egg, Sausage and American Cheese

OMELET STATION

\$14 per person

Eggs, Egg Whites
Spinach, Onions, Tomatoes, Peppers, Mushrooms, Bacon, Sausage, Ham, Cheese

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Breakfast Enhancements

A continental or breakfast buffet is required when adding any of the breakfast enhancements. Breakfast enhancements may not be ordered individually and ordered based upon the guest guarantee.

Whole Fruit (Banana, Apple, Orange)
\$4 each

Assorted Breakfast Breads
\$35 per dozen

Assorted Muffins
\$50 per dozen

Cinnamon Rolls
\$60 per dozen

Assorted Bagels and Cream Cheese
\$50 per dozen

Gluten Free Breakfast Breads
\$65 per dozen

Gluten Free Assorted Muffins
\$75 per dozen

Toast Station- White, Wheat, Rye
\$3 per person

Assorted Cereal with Milk
\$6 per person

Spinach and Gruyere Quiche
\$6 per person

Cheese Blintz, Fruit Compote
\$6 per person

Steel Cut Oatmeal with Dried Fruits and Nuts
\$6 per person

Individual Breakfast Frittatas
cherry tomato, spinach, oregano, cheese
\$8 per person

Smoked Salmon, Cream Cheese, Cappers, Shallots,
Bagels
\$9 per person

French Toast, Syrup
\$8 per person

Pancakes, Syrup
\$8 per person

Belgian Waffles, Whipped Cream
\$8 per person

Buttermilk Biscuit, Sausage Gravy
\$10 per person

Additional Breakfast Meat
\$4 per person

(Choose one)
Breakfast Sausage Links
Applewood Smoked Bacon
Chicken Sausage
Turkey Bacon
Grilled Pork Steak

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Minimum of 30 guests required. Priced based upon 90 minutes of service

CHASE SIGNATURE BRUNCH

\$67 per person

Fresh Squeezed Orange Juice
Individual Greek Yogurts
Seasonal Fresh Fruits and Berries
Fresh Baked Breakfast Pastries and Breakfast Breads
Fruit Preserves, Honey
Smoked Salmon and Bagels
Scrambled Eggs
Roasted Red Potatoes with Sautéed Peppers and Onions
Applewood Smoked Bacon
Country Sausage Links
Cheese Blintzes, Berry Compote
Rosemary Rubbed Chicken Breast, Roasted Forest Mushrooms, Balsamic Tomato Jam
Herb Crusted Cod Loins, Garlic Herb Butter Sauce
Whipped Boursin Mashed Potatoes
Seasonal Vegetable
Assorted Petite Desserts
Regular and Decaffeinated Coffee Service, Assorted Tea Selections

Carving Station Enhancement

All carving stations require an attendant fee of \$150 based upon 180 minutes of service

HERB AND GARLIC ROASTED PRIME RIB
(Serves 30) - \$500 each

OVEN ROASTED TURKEY BREAST
(Serves 25 people) - \$295 each

MAPLE AND MUSTARD BONE-IN HAM
(Server 50) - \$425 each

SLOW ROASTED LEG OF LAMB
(Serves 25) - \$350 each

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Breaks a la Carte

BEVERAGES

Regular, Decaffeinated Coffee and
Assorted Tea Selections
\$79 per gallon

Freshly Brewed Iced Tea or Lemonade
\$69 per gallon

Go Green Water
Infused Water Station Selection of Citrus,
Cucumber Mint, Berry Basil
\$35 per gallon

Orange Juice, Apple Juice, Cranberry Juice,
Grapefruit Juice
\$79 per gallon

Individual Orange, Grapefruit, Cranberry,
Apple, Tomato Juice, V8 Juice
\$6 each

Acqua Panna Water
\$5 each

Pellegrino Sparkling Water
\$6 each

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale
\$5 each

Individual Bottled Iced Tea
\$6 each

Coconut Water
\$7 each

Redbull
\$6 each

Breaks a la Carte

MORNING

Assorted Bagels and Cream Cheese
\$50 per dozen

Chase Signature Muffins
Chocolate, Blueberry, Lemon Poppy Seed
\$50 per dozen

Cinnamon Rolls
\$60 per dozen

Fresh Fruit Display with Berries
\$6 per person

Fresh Fruit Kabobs with Honey Yogurt Dip
\$60 per dozen

Individual Yogurts
\$5 each

Whole Fruit (Banana, Apple, Orange)
\$4 each

Granola and Kashi Bars
\$4 each

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Breaks a la Carte

AFTERNOON

Chefs Seasonally Inspired Grilled Fruit Kabobs, Lime and Honey Dip
\$60 per dozen

Chase Signature Cookies
\$46 per dozen

Goopy Butter Cake
Double Chocolate, Strawberry Shortcake, Traditional
\$45 per dozen

Brownies and Blondies
\$45 per dozen

Chase Signature Cupcakes
Vanilla, Chocolate, Red Velvet
\$50 per dozen

Macarons
Chef selection of Traditional and Innovative Flavors
\$45 per dozen

Vegetable Crudité Shooters
Red Pepper Hummus and Creamy Peppercorn Dip
\$45 per dozen

Candy Bars, Granola, Energy Bars, Individual Bags of Chips
Trail Mix, Pretzels
\$4 each

Gourmet Mixed Nuts
\$25 per pound

Billy Goat Potato Chips
\$4 each

Bavarian Pretzel Sticks, Mustard Dip
\$5 each

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Themed Breaks

MORNING

EARLY RISER

\$15 per person

Vanilla and Strawberry Yogurt, House Made
Granola, Assorted Berries
Breakfast Breads
Fresh Sliced Fruit
Granola Bars
Apple Juice, Orange Juice

EURO START

\$17 per person

Croissants with assorted Jams and Honey
Bruschetta with House Made Fruit Confitures
Sliced Cacciatore, Capicola, Hard Salami
Chef's Selection of Artisan Cheese and Fruit

JUMP START BOWLS

\$15 per person

Raspberry Bowl- Mangos, Peaches, Raspberries, Coconut Milk, Granola
Arugula - Sweet Potatoes, Tomatoes, Shaved Egg Yolk
Chocolate Quinoa - Almond Milk, Banana, Shaved Chocolate

AFTERNOON

SERENITY NOW

\$17 per person

Edamame
Macha Tea Cakes
Dango on a Stick
Hoisin Meatball Skewer
Dried Figs and Apricots
Bottled Green Tea, Bottled Coconut Water

MEDITERRANEAN

\$15 per person

Hummus
Baba Ganoush
Vegetable Crudité
Pita Chips, Terra Chips
Assorted Olives
Baklava
Pomegranate Iced Tea

TASTE OF STL

\$16 per person

Billy Goat Chips
Vegetable Crudité with Mayfair Dressing
Toasted Ravioli, Marinara Sauce
Goopy Butter Cake
Fitz Root Beer

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Themed Breaks Continued

AFTERNOON

7th INNING STRETCH

\$15 per person

Nathan's Mini Hotdogs, Yellow Mustard and Relish
Nachos with Jalapenos and Cheese Sauce
Crackerjacks
Ice Cream Sandwiches
Fitz Root Beer

CHOCOLATE LOVER

\$15 per person

Chocolate Fudge Brownies, Chocolate Croissant, Chocolate Espresso Beans,
Chocolate Covered Almonds, Milk Chocolate Mousse Pops
Chocolate Milk, Whole Milk

COOKIES AND MILK

\$13 per person

Chocolate Chip, Peanut Butter, Sugar, Cranberry White Chocolate, Oreos,
Whole Milk, Chocolate Milk, Strawberry Milk

Gluten Free break available

\$22 per person

DIY TRAIL MIX

\$16 per person (minimum of 25 guests)

Roasted Cashews, Almonds, Candied Hazelnuts, Roasted Walnuts, Roasted and Salted Peanuts,
Freeze Dried Blueberries, Dried Papaya, Dried Cranberries, Freeze Dried Raspberries, Dried
Bananas, Sunflower Seeds, Coconut Flakes, Golden Raisins Chocolate Chips, White Chocolate
Chips, Chocolate Covered Espresso Beans, Freeze Dried Marshmallows, Peanut Butter Chips

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Plated Two Course Lunch

All Lunches are served with fresh bread and butter and choice of dessert.

All plated lunches include iced tea, coffee and decaffeinated coffee.

CHICKEN CAESAR

Romaine, Grilled Chicken, Shaved
Parmesan, Croutons, Caesar Dressing
\$29 per person

CHICKEN TORTILLA

Iceberg and Romaine, Grilled Chicken, Corn
and Black Bean Relish, Tomatoes, Fried
Tortilla Strips, Chipotle Ranch Dressing
\$31 per person

HOT PRESSED ITALIAN PANINI

Salami, Pepperoni, Mortadella, Arugula, Black Olive Tapenade, House Made Chips
\$37 per person

TRI-COLORED TORTELLINI

Garlic Cream Sauce, Sautéed Spinach, Dried
Tomatoes
\$34 per person

BUFFALO CHICKEN WRAP

Breaded Chicken Tender, Chopped Lettuce,
Ranch Dressing, House Made Chips
\$35 per person

DESSERT

Peanut Butter and Chocolate Mousse Dome

Peanut Butter Mousse, Chocolate Crèmeux,
Hazelnut Crunch

Strawberry Shortcake

Vanilla Sponge Cake, Macerated Berries,
Whipped Cream

Lemon Meringue Tart

Lemon Curd, Italian Meringue, Blueberry Compote

Coconut Panna Cotta

Passion Fruit Gel, Coconut Snow, Mango Crispies

Red Velvet Cheesecake

Red Velvet Sponge Cake, Vanilla Bean Cheesecake,
Cherry Sauce

Espresso Tart

Chocolate Sponge Cake, Espresso Ganache,
Coffee Cream

Chocolate Cheesecake

Cookie Crust, Whipped Cream, Chocolate Glaze

Carrot Cake

Cream Cheese Icing, Candied Pecans,
Salted Caramel Sauce

**Custom Dessert Logos are available \$3 per person*

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ROYAL SONESTA HOTEL



Plated Three Course Lunch

Minimum of 25 guests required.

All lunches are served with fresh bread and butter, choice of salad and choice of dessert.

All plated lunches include iced tea, coffee and decaffeinated coffee.

SALAD

(choose one)

Baby Romaine Heart - Shaved Parmesan, Pancetta Lardons, Chopped Egg,
Cherry Tomatoes, Fresh Herbs, Creamy Dressing

Field Greens - Shaved Radishes, Olive Oil Marinated Fennel, Raspberry Crunch, White Wine Vinaigrette

Baby Kale - Shaved Parmesan, Toasted Croutons, Caesar Dressing

Port Wine Compressed Watermelon - Feta Crumbles, Baby Arugula, Honey Vinaigrette

Roasted Beets Frisée - Watercress, Blue Cheese Crumbles, Red Onions, Balsamic Dressing

Burrata and Tomato - Baby Greens, Sherry Balsamic Dressing

Baby Spinach - Pickled Red Onions, Shaved Red Beets, Blue Cheese Crumbles, Walnut Vinaigrette

Spring Greens - Roasted Apples, Caramelized Bacon, Yellow Cherry Tomatoes, Chase Park Plaza Dressing

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Plated Three Course Lunch Entrees

Minimum of 25 guests required.

All lunches are served with fresh bread and butter, choice of salad and choice of dessert.

All plated lunches include iced tea, coffee and decaffeinated coffee.

FEATHER

CRISPY ROASTED CHICKEN BREAST

Garlic Pomme Purée, Sweet Blistered Baby Tomatoes, Asparagus Tips
\$41 per person

ROASTED DUCK BREAST

Israeli Cous Cous, Honey Blistered Carrots, Pomegranate Gastrique
\$43 per person

PISTACHIO AND APRICOT CHICKEN ROULADE

Sweet Potato Puree, Braised Swiss Chard with Roasted Apples and Fennel
\$45 per person

FIN

DILLED RUBBED SEARED SALMON

Wild Rice Pilaf, Mango and Red Pepper Relish, Scallion Oil
\$44 per person

SEARED MONK FISH

Green Pea and Herb Risotto, Saffron Cream Sauce
\$47 per person

VEGETARIAN

CRISPY TOFU

Stir Fry Vegetable, Ginger Soy Sauce
\$36 per person

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Plated Three Course Lunch Entrees Continued

Minimum of 25 guests required.

All lunches are served with fresh bread and butter, choice of salad and choice of dessert.

All plated lunches include iced tea, coffee and decaffeinated coffee.

HOOF

FIG STUFFED PORK LOIN

Potato Au Gratin, Braised Red Cabbage, Chestnut Crumbles

\$45 per person

GRILLED FLAT IRON

Chimichurri Sauce, Roasted Red Skin Potatoes, Braised Fennel, Sherry Demi-Glace

\$52 per person

HANGER STEAK

Parsnip Puree, Roasted Local Mushrooms, Brussel Sprouts, Dijon Demi-Glace

\$53 per person

RED WINE BRAISED BEEF SHORT RIB

Butter Herbed Tagliatelle, Roasted Root Vegetable

\$55 per person

VEGAN/GLUTEN FREE / DIARY FREE

RED QUINOA BOWL

Beets, Edamame, Toasted Almonds, Baby Kale, Cilantro Vinaigrette

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Plated Three Course Lunch

Minimum of 25 guests required.

All lunches are served with fresh bread and butter, choice of salad and choice of dessert.

All plated lunches include iced tea, coffee and decaffeinated coffee.

DESSERTS

(choose one)

Peanut Butter and Chocolate Mousse Dome - Peanut Butter Mousse,
Chocolate Crèmeux, Hazelnut Crunch

Lemon Meringue Tart - Lemon Curd, Italian Meringue, Blueberry Compote

Red Velvet Cheesecake - Red Velvet Sponge Cake, Vanilla Bean Cheesecake, Cherry Sauce

Chocolate Cheesecake - Cookie Crust, Whipped Cream, Chocolate Glaze

Strawberry Shortcake - Vanilla Sponge Cake, Macerated Berries, Whipped Cream

Coconut Panna Cotta - Passion Fruit Gel, Coconut Snow, Mango Crispies

Espresso Tart - Chocolate Sponge Cake, Espresso Ganache, Coffee Cream

Carrot Cake - Cream Cheese Icing, Candied Pecans, Salted Caramel Sauce

**Custom Dessert Logos are available \$3 per person*

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Box Lunch

\$35 per person – minimum order of 10 per sandwich

ROAST BEEF

Baby Arugula, Provolone, Caramelized Balsamic Onions, Pretzel Bun

SHAVED TURKEY

Lettuce, Tomatoes, Cranberry Cream Cheese, Whole Wheat Bun

GRILLED CHICKEN

Tomato Pesto, Swiss, Baby Kale, Brioche Bun

GRILLED PORTABELLA WRAP

Roasted Squash, hazelnut Gremolata

ACCOMPANIED WITH:

Whole Fruit - Apples Orange, Banana (Choose one)

Fresh Baked Cookie

Billy Goat Chips

*Gluten free bread available

\$2 additional per person

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Executive Lunch Buffets

Maximum of 24 guests.

All lunch buffets are served with iced tea, coffee and decaffeinated coffee.

EXECUTIVE CHASE CLUB WRAPS

\$38 per person

Chef's Soup of the Day

(choose one)

Caesar Salad - Romaine Hearts, Croutons, Parmesan, Caesar Dressing

Bowtie Pasta Salad - Black Olives, Sundried Tomatoes, Scallions, Artichoke Hearts, Basil Pesto

(choose two)

VEGETARIAN WRAP - Portobello Mushroom, Marinated Roasted Vegetables, Red Pepper Hummus

TURKEY TORTILLA WRAP - Cheddar, Bacon, Tomatoes, Romaine, Cranberry Spread

BUFFALO CHICKEN WRAP - Lettuce, Ranch Dressing

ITALIAN WRAP - Spicy Salami, Genoa Salami, Mortadella, Mozzarella, Giardiniera, Ciabatta

Chef's Selection of Mini Desserts – Cheese Cake, Fresh Fruit Tartlet, Pot de Crème

EXECUTIVE GOURMET SANDWICH SHOP

\$42 per person

Roasted Tomato Basil Bisque

(choose one)

Mediterranean Macaroni Salad

Local Green Salad – Vegetables, House Vinaigrettes

(choose two)

HOT ITALIAN PANINI - Capicola, Genoa Salami, Roasted Red Peppers, Provolone, Wild Arugula, Basil Pesto

Aioli

REUBEN - Corned Beef, Sauerkraut, Swiss, 1000 Island

APPLE CHICKEN SALAD - Toasted Walnuts, Butter Lettuce, Flakey Croissant

GRILLED MEDITERRANEAN – Vegetable and Red Pepper Hummus Wrap

Chef's Selection of Mini Desserts – Cheese Cake, Fresh Fruit Tartlet, Pot de crème

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Lunch Buffet

Minimum of 25 guests required.

All lunch buffets include iced tea, coffee and decaffeinated coffee.

CHASE CLUB WRAP

\$47 per person

Chef's Soup of the Day

Caesar Salad - Romaine Hearts, Croutons, Parmesan, Caesar Dressing

Bowtie Pasta Salad - Black Olives, Sundried Tomatoes, Scallions, Artichoke Hearts, Basil Pesto

VEGETARIAN WRAP - Portobello Mushroom, Marinated Roasted Vegetables, Red Pepper Hummus

TURKEY TORTILLA WRAP - Cheddar, Bacon, Tomatoes, Romaine, Cranberry Spread

BUFFALO CHICKEN WRAP - Lettuce, Ranch Dressing

ITALIAN WRAP - Spicy Salami, Genoa Salami, Mortadella, Mozzarella, Giardiniera, Ciabatta

Chef's Selection of Mini Desserts – Cheese Cake, Fresh Fruit Tartlet, Pot de Crème

GOURMET SANDWICH SHOP

\$52 per person

Roasted Tomato Basil Bisque

Mediterranean Macaroni Salad

Local Green Salad - Vegetables, House Vinaigrettes

HOT ITALIAN PANINI - Capicola, Genoa Salami, Roasted Red Peppers, Provolone, Wild Arugula, Basil Pesto
Aioli

REUBEN - Corned Beef, Sauerkraut, Swiss, 1000 Island

APPLE CHICKEN SALAD - Toasted Walnuts, Butter Lettuce, Flakey Croissant

GRILLED MEDITERRANEAN WRAP – Vegetable and Red Pepper Hummus

Chef's Selection of Mini Desserts – Cheese Cake, Fresh Fruit Tartlet, Pot de crème

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Lunch Buffet Continued

*Minimum of 25 guests required.
All lunch buffets include iced tea, coffee and decaffeinated coffee.*

SOUTH of the BORDER

\$52 per person

Tortilla Soup

Southwest Chopped Salad - Roasted Corn, Black Beans, Shredded Jack Cheese,
Cherry Tomatoes, Chipotle Cream Dressing

GRILLED ADOBO RUBBED FLANK STEAK
CUMIN MARINATED CHICKEN
TEQUILA AND LIME MARINATED COD

Flour and Corn Tortilla
Queso Fresco, Tomatoes, Pickled Onions, Cilantro, Lime
Mexican Rice
Elote Corn
Tres Leches, Churros, Spanish Flan

STL BBQ

\$54 per person

Iceberg Wedge Salad - Sundried Tomatoes, Chives, Parmesan Shavings, Blue Cheese Dressing
Warm Potato Salad- Scallions, Bacon Bits

BBQ BRISKET - Grilled Red Onion
GRILLED PORK STEAK - BBQ Rub
ROTISSERIE CHICKEN - Sweet BBQ Sauce

Green Beans with Brown Butter
Brown Sugar Baked Beans
Corn Bread- Whipped Maple Butter

Gooey Butter Cake
Ted Drewes Custard

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Lunch Buffet Continued

*Minimum of 25 guests required.
All lunch buffets include iced tea, coffee and decaffeinated coffee.*

AROUND the WORLD

\$52 per person

Greek Salad - Chopped Romaine, Feta Cheese Tomatoes, Cucumbers,
Black Olives, Red Onion, Greek Dressing
Caprese Salad - Tomato, Fresh Mozzarella, Fresh Basil, Sea Salt, Balsamic Reduction
SLICED GYRO MEAT - Warm Pita Bread, Roasted Onions, Diced Tomatoes, Lettuce
THAI LEMON GRASS PORK- Cashews, Green Peppers, Scallions
COQ AU VIN CHICKEN - Red Wine Sauce

Steamed Basmati Rice
Stir Fry Vegetables

Coconut Panna Cotta, Chocolate Pot de Crème, Mini Cheese Cakes

SANTE

\$53 per person

Spinach Frisée Salad - Shaved Watermelon Radishes, Pickled Onions, Balsamic Vinaigrette
Marinated Tomato Salad - Feta, Red Onions, Cucumber

TEA SMOKED GRILLED SALMON -Lemon Gremolata
ROASTED CHICKEN BREAST - Chicken Jus
WHOLE ROASTED TRI-TIP BEEF - Dried Fruit Relish

Wild Rice Pilaf
Steamed Broccoli and Cauliflower -Roasted Almonds
Honey Glazed Baby Carrots

Fresh Fruit Salad
Berries and Granola Shooters
Fruit Tarts

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Lunch Buffet Continued

Minimum of 25 guests required.

All lunch buffets are served with iced tea, coffee and decaffeinated coffee.

Archway

\$55 per person

Broccoli and Cheddar Soup

Caesar Salad - Romaine, Croutons, Shaved Parmesan

Penne Pasta Salad - Asparagus, Sun Dried Tomatoes, Shaved Red Onion, Basil Pesto

BACON WRAPPED MEAT LOAF - Roasted Mushrooms, Red Wine Sauce

ROSEMARY AND MUSTARD RUBBED PORK LOIN - Herb Demi-Glace

CHICKEN PICCATA - Chicken Jus

Seasonal Vegetables

Garlic Mashed Potatoes

Chef Selection of mini Desserts Cheese Cake, Fresh Fruit Tartlet, Pot de crème

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Dinner Buffet

Minimum of 40 guests required.

All dinner buffets are served with iced tea, coffee and decaffeinated coffee.

OLIVE BLVD

\$80 per person

Tom Yum Goong Soup - Spicy Broth, Shrimp, Mushroom, Lime, Vegetable
Crispy Greens - Shredded Carrots, Roasted Peanuts, Sesame Ginger Dressing
Asian Red Cabbage Salad - Baby Kale, Shaved Onions, Red Peppers, Honey Sriracha Dressing

INDIAN PANIER AND CAULIFLOWER CURRY - Tomatoes, Peas

PORK PAD THAI - Rice Noodles, Bean Sprouts, Scallion

BEEF AND BROCCOLI - Soy Sauce

BURMESE CHICKEN CURRY

Naan Bread

Steamed Basmati Rice

Coconut Tapioca with Passion Fruit

Egg Custard Tartlet

Mango Sticky Rice

Macha Cheese Cake

MARYLAND

\$88 per person

Lobster Bisque

Grilled Romaine Hearts - Fried Chickpeas, Shaved Parmesan, Roasted Red Peppers, Whole Grain Mustard

Marinated Tomato Salad - Heirloom Tomatoes, Cucumbers, Shaved Shallots, Tarragon

GRILLED BEEF TENDERLOIN - Roasted Asparagus Tips, Port Wine Sauce

SEARED SEABASS - Baby Spinach, Champagne Cream Sauce

SEARED DUCK BREAST - Caramelized Fennel, Black Berry Compote

Parsnip and Potato Au Gratin

Wild Mushroom Ravioli- Bacon Bits, Fried Sage, Red Pepper, Cream Sauce

Seasonal Vegetables

Crème Brûlée

Assorted Mini Desserts

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Dinner Buffet Continued

Minimum of 40 guests required.

All dinner buffets are served with iced tea, coffee and decaffeinated coffee.

THE HILL

\$82 per person

Minestrone Soup

Baby Kale Caesar Salad - Croutons, Shaved Parmesan, Caesar Dressing

Caprese Salad - Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction

Tri-Colored Cheese Tortellini Salad - Olives, Sundried Tomatoes, Artichoke Hearts, Red Wine Vinaigrette
Anti-Pasta Display

VEAL OSSO BUCO

CHICKEN MILANESE

CHIANTI BRAISED BEEF SHORT RIB

Parmesan Polenta

Ratatouille- Tomato, Squash, Eggplant, Red Pepper, Onion

Mushroom Ravioli- Béchamel Sauce, Peas, Bacon

Coconut Panna Cotta, Tiramisu, Ricotta Fruit Tartlet, Cannoli

WESTMINSTER

\$89 per person

Tomato Bisque

Baby Spinach and Frisée - Candied Walnuts, Dried Cranberries, Queso Fresco,

Whole Grain Mustard Vinaigrette

Baby Greens - Shaved Fennel, Orange Segments, Dried Strawberries, Roasted Nut Vinaigrette

SAUER BRATEN BEEF TENDERLOIN - Bacon Lardons, Cipollini Onions, Scallions

SEARED SEA BASS - Blistered Cherry Tomatoes, Beurre Blanc

ROASTED CHICKEN BREAST - Fava Bean and Asparagus Relish, Fried Spinach, Red Pepper Cream Sauce

Roasted Garlic Mashed Potatoes

Wild Rice Pilaf

Seasonal Vegetable

Chef's Selection of Mini Desserts

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Three Course Plated Dinner

Minimum of 25 guests required.

All dinners are served with fresh bread and butter, choice of salad and choice of dessert.

All plated dinners are served with iced tea, coffee and decaffeinated coffee.

SOUP or SALAD

(choose one)

Spring Medley - Pickled Red Onions, Shaved Fennel, Sunflower Seeds, Red Wine Vinaigrette

Kale - Roasted Pine Nuts, Garlic Croutons

Romaine - Crispy Croutons, Shaved Parmesan, Traditional Dressing

Spinach and Frisée - Pickled Beets, Orange Segments, Toasted Pistachio, Honey Vinaigrette

Baby Romaine - Boursin Cheese Crumbles, Crispy Bacon Lardons, Sundried Tomatoes, Bacon Vinaigrette

Mushroom Cream Soup, Balsamic Drizzle

Lobster Bisque, Port Wine

Butternut Squash, Pumpkin Seed Oil

Creamy Tomato Bisque

DELUXE SALAD OPTIONS

Additional \$3 per person

Burrata - Marinated Tomatoes, Fried Basil, Arugula Pesto

Avocado and Mango Tower - Marinated Shrimp, Crispy Onions

Roasted Beets - Goat Cheese, Crushed Pistachios, Arugula Salad, Pumpkin Seed Oil Vinaigrette

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Three Course Plated Dinner

Minimum of 25 guests required.

All dinners are served with fresh bread and butter, choice of salad and choice of dessert.

All plated dinners are served with iced tea, coffee and decaffeinated coffee.

DESSERT

(choose one)

Tiramisu - Espresso Sponge, Mascarpone Mousse, Fresh Raspberries

Cheesecake - Graham Cracker Crust, Fresh Berries, Whipped Cream

Peanut Butter and Chocolate Mousse Dome - Peanut Butter Mousse,
Milk Chocolate Crèmeux, Hazelnut Crunch

Key Lime Tart- Key Lime Curd, White Chocolate Mousse, Blackberry Compote

Red Velvet Cheesecake - Red Velvet Sponge Cake, Vanilla Bean Cheesecake, Cherry Sauce

Carrot Cake - Cream Cheese Icing, Candied Pecans, Salted Caramel Sauce

Peaches and Cream - Almond Dacquoise, Vanilla Bean Bavarian, Peach Compote

S'mores - Graham Cracker Crust, Dark Chocolate Crema, Toasted Marshmallow

**Custom Dessert Logos are available for \$3 per person*

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Plated Dinner Entrees

Minimum of 25 guests required.

All dinners are served with fresh bread and butter, choice of salad and choice of dessert.

All plated dinners are served with iced tea, coffee and decaffeinated coffee.

FEATHER

CRISPY ROASTED CHICKEN BREAST

Parsnip Potato Puree, Blistered Honey Baby Carrots, Sweet Cherry Tomatoes, Apricot Gastrique
\$56 per person

PAN SEARED DUCK BREAST

Red Wine Black Berry Risotto, Roasted Asparagus, Herb Oil, Pomegranate Demi-Glaze
\$58 per person

BOURSIN AND SPINACH CHICKEN ROULADE

Savory Croissant Bread Pudding with Onions and Herbs, Roasted Baby Vegetable
\$59 per person

PISTACHIO CRUSTED CHICKEN BREAST

Garlic Mashed Potato, Grilled Zucchini and Squash, Port Wine Demi
\$62 per person

FIN

GRILLED SALMON

Wild Rice Pilaf, Seasonal Vegetable, Citrus Beurre Blanc
\$62 per person

PROSCIUTTO WRAPPED MONK FISH

Wild Rice, Asparagus Tips, Sautéed Oyster Mushrooms, Tarragon
\$65 per person

SEARED HALIBUT

Mushroom Ravioli, Creamy Leeks, Marinated Tomatoes, Gremolata
\$85 per person

SEARED SEA BASS

Saffron Orzo, Broccoli with Lemon Zest, Dill Cream Sauce
\$85 per person

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Plated Dinner Entrees Continued

Minimum of 25 guests required.

All dinners are served with fresh bread and butter, choice of salad and choice of dessert.

All plated dinners are served with iced tea, coffee and decaffeinated coffee.

HOOF

GRILLED BONE-IN PORK CHOP

Smashed Sweet Potatoes, Roasted Asparagus Tips and Mini Bello Mushrooms, Port Wine Demi-Glace
\$59 per person

SAUERBRATEN SHORT RIB

Aged Cheddar Polenta, Roasted Brussel Sprouts with Pancetta, Mushroom Ragout
\$67 per person

ROASTED RACK OF LAMB

Green Pea Risotto, Grilled Zucchini and Squash, Whole Roasted Baby Peppers, Mint Chimichurri Sauce
\$69 per person

BRAISED OSSO BUCCO

Mascarpone Polenta, Creamed Corn, Crispy Onions
\$70 per person

NEW YORK STRIP

Smashed Red Skin Potatoes, Asparagus Tips, Roasted Baby Squash, Port Wine Demi-Glace
\$72 per person

GRILLED BEEF TENDERLOIN

Polenta Cake, Honey Glazed Root Vegetable, Blistered Cherry Tomatoes, Demi-Glace
\$79 per person

NEW YORK STRIP WITH GRILLED SHRIMP

Smashed Red Skin Potatoes, Asparagus Tips, Roasted Baby Squash, Port Wine Demi-Glace
\$84 per person

GRILLED BEEF TENDERLOIN WITH SALMON FILET

Polenta Cake, Honey Glazed Root Vegetable, Blistered Cherry Tomatoes, Demi-Glace
\$90 per person

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Plated Dinner Entrees Continued

Minimum of 25 guests required.

All dinners are served with fresh bread and butter, choice of salad and choice of dessert.

All plated dinners are served with iced tea, coffee and decaffeinated coffee.

VEGAN/GLUTEN FREE / DAIRY FREE

GARDEN NOODLES

Zucchini, Carrots and Squash Noodles, Roasted Root Vegetables, Umami Demi-Glace

DUAL ENTRÉE OPTIONS

SEABASS - \$18 per person

SHRIMP - \$14 per person

SALMON - \$14 per person

CRAB CAKE - \$16 per person

BOURSIN AND SPINACH CHICKEN ROULADE -
\$14 per person

PETITE BEEF TENDERLOIN - \$18 per person

SHORT RIB - \$18 per person

CHOICE of OPTION (SPLIT ENTRÉE)

Final selections due 72 business hours in advance with place cards denoting each guest's entrée.

2 Entrée Selections
additional \$6 per person

3 Entrée Selections
additional \$8 per person

TABLESIDE ORDERING

Maximum of 200 guests with 120 minutes of services needed.

2 Entrée Selections
Additional \$22 per person

3 Entrée Selections
Additional \$29 per person

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Reception Selections

Minimum orders of 24 pieces required

COLD

- Deviled Eggs with Salmon Roe, Fresh Dill - \$5
- Antipasto Skewer - \$5
- Stuffed Cucumber, Roasted Red Pepper Hummus, Micro Cilantro - \$6
- Tuna Tartare in a Waffle Cone - \$6
- Shrimp Ceviche, Diced Green Peppers, Cilantro, Waffle Cone - \$7
- Smoked Salmon Tartare, Lemon Crème Fraiche, Fried Capers - \$6

WARM

- Mini Stuffed Mushroom Profiterole - \$5
- Potato Samosas with Cucumber Raita - \$5
- Baked Mini Brie in Puff Pastry with Raspberry Jam - \$5
- Teriyaki Beef Skewer - \$5
- Spring Roll with Sweet Chili Dipping Sauce - \$5
- Sriracha Meatball Skewer - \$6
- Pecan-Crusted Chicken Tenders - \$6
- Mini Beef Wellington - \$6
- Mini Steam Bun with Korean Style Marinated Pork Belly - \$6
- Mini Chicken and Waffle - \$6
- Pork Dumpling with Soy Dipping Sauce - \$6
- Toasted Ravioli, Marinara - \$6
- Blue Cheese Stuffed Bacon Wrapped Dates - \$6
- Shrimp Tempura with Sweet Chili Dipping Sauce - \$6
- Crab Cake with Old Bay Remoulade - \$6
- Shrimp and Pork Shumai Dim Sum with Cilantro Sesame Dipping Sauce - \$7
- Lamb Lollipop with Mint Chimichurri - \$7
- Beef Short Rib Tartlet Pickled Onions and Whipped Boursin Crème - \$7
- Petite Reuben - \$7

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Reception Cold Buffet Display

Minimum of 20 guests required unless noted. Price based on 60 minutes of service.

CRUDITE

\$8 per person

Baby Carrots, Broccoli, Cauliflower, Snap Peas,
Asparagus, Baby Peppers, Radishes

CHEESE DISPLAY

\$16 per person

Chef's Selection of Cheese, Dried Fruit and Nuts,
Breads and Crackers

ANTIPASTO

\$14 per person

Chef's Selection of Cured Meats, Vegetables, Olives

CHARCUTERIE

\$15 per person

Chef's Selection of Cured Meats and Sausages

FRESH FRUIT DISPLAY

\$11 per person

Chef's Selection of Fresh Fruits and Berries

SALAD BAR

\$16 per person

Field Greens, Romaine, Spinach, Cucumber, Radish, Broccoli, Carrot, Chopped Egg, Bacon
Lardon, Onion, Sunflower Seed, Shaved Cheese, Crumbled Blue Cheese, Crouton,
Assorted Dressings and Oils.

SEAFOOD DISPLAY

\$22 per person

Chilled Shrimp, Oysters, Marinated Crab Claws

ULTIMATE SEAFOOD DISPLAY

\$32 per person

Chilled Shrimp, King Crab Legs, Oysters, Lobster
Tails, Marinated Crab Claws

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Reception Cold Buffet Display

Minimum of 20 guests required unless noted. Price based on 60 minutes of service.

SALMON TWO WAYS

\$16 per person (Minimum 25 people)

Sliced Cold Smoked Salmon, Herb Cream Cheese, Shallots, Cappers,
Whole Warm Smoked Side of Salmon, Lemon Gremolata, Dill Crème Fraiche
Assorted Breads and Crackers

CONE DISPLAY

\$16 per person – Choose three (3 cones per person)

TUNA POKE - Sesame Cone, Soy Sauce, Toasted Sesame Seeds

CHICKEN AND WAFFLE -Waffle Cone, Bacon Bits, Maple Syrup

BREADED BUFFALO CHICKEN – Buffalo Sauce, Fried Chicken, Ranch

SALMON TARTARE – Dill Cream, Micro Greens

SMOKED SALMON MOUSSE - Pickled Red Onions, Boursin Cheese

BEEF TARTARE - Diced Fresh Beef, Capers, Olives, Fresh Parsley

HUMMUS BAR

\$14 per person

Tunisian, Garlic Herb, Greek, Red Pepper, Lavash Crackers, Pita Chips, Grilled Crostini

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Reception Hot Buffet Display

Minimum of 40 guests required. Price based on 90 minutes of service.

RAMEN STATION

\$20 per person

Chicken Miso Broth, Pork Tonkotsu Broth, Shoyu Broth
BRAISED PORK BELLY, SHREDDED DUCK, SLICED CHICKEN
Ramen Noodles, Scallions, Boiled Egg, Shredded Cabbage, Sautéed Enoki Mushrooms,
Crispy Seaweed, Roasted Sesame Seeds

KOREAN BBQ LETTUCE WRAP

\$21 per person

BULGOGI BEEF, CHILI MARINATED PORK BELLY, HONEY GLAZED CHICKEN
Romaine Lettuce Leaves, Steamed Rice, Pickled Daikon, Scallions,
Sesame Paste, Sliced Radishes, Grilled Onions

GREEK

\$21 per person

SHAVED GYRO MEAT, MEDITERRANEAN CHICKEN
Pita, Tzatziki Sauce, Diced Tomatoes, Spicy Tomato Relish, Shaved Red Onion, Shredded Lettuce

CURRY

\$23 per person

INDIAN CHICKEN MASALA, BURMESE BEEF CURRY
South Indian Vegetable Panier Curry with Peas and Potatoes, Jasmin Rice, Naan, Cucumber Raita

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Reception Hot Buffet Display

Minimum of 40 guests required. Price based on 90 minutes of service.

BBQ STATION

\$26 per person

SMOKED BRISKET, PULLED PORK
Pineapple BBQ Sauce, Chipotle BBQ Sauce, Bourbon BBQ Sauce,
Coleslaw, Creamy Dressing
Red Cabbage Slaw, Green Chili Dressing
Assorted Buns and Breads

CHICKEN and CHORIZO PAELLA

\$14 per person

Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

SEAFOOD PAELLA

\$17 per person

CLAMS, MUSSELS, SHRIMP, CHORIZO
Tomato, Pepper, Onion, Saffron, Rice, Pea, Scallion

SLIDERS

\$20 per person

BUFFALO CHICKEN SLIDER - Ranch Dressing, Shredded Lettuce on Potato Bun
BEEF SLIDER - Caramelized Onions, Swiss Cheese
PULLED PORK SLIDER – BBQ Sauce, Fried Onions, Potato Bun

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The Chase Park Plaza

ROYAL SONESTA HOTEL

Action Stations

Minimum of 40 guests required.

All action stations require an attendant fee of \$150 for up to 90 minutes of service.

ARTISAN PASTA

\$22 per person – Choose one

LOBSTER RAVIOLI - Blistered Yellow Tomatoes, Asparagus Tips, Caramelized Mango,
Fresh Basil, Brown Butter Cream Sauce

TAGLIATELLE PASTA - Red Wine Braised Beef Short Rib, Sun Dried Tomato, Ricotta Cheese
**Gluten free station is available*

ORZO WITH SEARED PORTOBELLO - Shaved Brussel Sprouts, Pistachios, Saffron Cream Sauce

GRAIN STATION

\$22 per person – Choose One

POLENTA - Cream Cheese, Roasted Red Peppers and Eggplant Stew, Fried Basil

RISOTTO - Red Wine Risotto, Blackberries, Caramelized Fennel, Fresh Dill

SHRIMP GRITS - Garlic Butter Seared Baby Shrimp, Stewed Tomato Jam,
Bacon Lardons, Fresh Scallions

MAC and CHEESE

\$22 per person

RED WINE BRAISED BEEF SHORT RIB - Quick Pickled Cabbage Slaw

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee (s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

The Chase Park Plaza

ROYAL SONESTA HOTEL

Action Stations

*All action stations require an attendant fee of \$150 for up to 120 minutes of service.
Minimum of 40 guests required.*

CEVICHE

\$22 per person

SHRIMP, BABY SCALLOPS, GROUPER

Lime Sweet Marinade, Lemon Jalapeno Marinade, Orange Vinegar Marinade,
Mango, Cilantro, Avocado, Watermelon, Red Onions

STREET TACOS

\$22 per person

ANCHO PEPPER AND LIME RUBBED TILAPIA, SHREDDED BARBACOA MEAT

Cilantro Rice, Pico de Gallo, Queso Fresco, Sweet Pickled Red Onions, Cilantro, Guacamole, Shredded Lettuce
Flour and Corn Tortilla,

COLD as ICE LIQUID NITROGEN DESSERTS

\$22 per person-Choose two

Frozen Caramel Corn- Peanuts, Chocolate Chips

Fizzy Strawberries and Cream Pops

Chocolate or Vanilla Ice Cream with Assorted Toppings

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The Chase Park Plaza

ROYAL SONESTA HOTEL



Carving Station

All carving stations require an attendant fee of \$150 for up to 120 minutes of service.

OVEN ROASTED TURKEY

Roasted Carrots, Parsnip, Celery Root with Rosemary
(Serves 25 guests) - \$295 each

PRIME RIB

Roasted Asparagus, Creamy Potato Puree, Au Jus, Horseradish Cream
(Serves 30 guests) - \$500 each

SUCKLING PIG

Herb Rubbed Purple and Redskin Potatoes with Caramelized Apples
(Serves 50 guests) – \$500 each

BEEF TENDERLOIN

Popovers, Mushroom Ragout, Red Wine Demi-Glace
(Serves 20 guests) – \$350 each

WHOLE ROASTED SNAPPER

Wild Rice, Spicy Papaya and Carrot Slaw, Garlic Soy Dipping Sauce
(Serves 30 guests) - \$350 each

ROASTED SIDE OF SALMON

Thyme and Garlic Roasted Baby Red Potatoes, Dill, Lime Zest, White Wine Cream Sauce
(Servers 30)- \$350 each

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