

THE
LAST HOTEL
STL

ROBERTS JOHNSON & RAND
SHOE COMPANY

CATERING MENU

BREAKFAST



All Breakfasts Include Orange Juice and COMA Coffee

CONTINENTAL

Seasonal Fruit and Berries
Assorted Breakfast Pastries
Yogurt Parfaits with House-Made Granola
Assorted Toasted Bagels
Butter and Cream Cheese

\$24 per person

PLATED

Farm Fresh Scrambled Eggs
Choice of Bacon or Sausage
Roasted Breakfast Potatoes
Assorted Breakfast Pastries
Seasonal Fruit and Berries

\$29 per person

BUFFET

Frittata (*cheese or vegetable*)
French Toast Casserole
Roasted Breakfast Potatoes
Bacon and Sausage
Assorted Breakfast Pastries
Seasonal Fruit and Berries

\$34 per person



All pricing is subject to a 20% service charge and applicable taxes. Menu items and pricing is subject to change.



BRUNCH



- Frittata (*cheese or vegetable*)
- French Toast Casserole
- Roasted Breakfast Potatoes
- Sausage and Bacon
- Spinach Salad
- Buffalo Bites
- Seasonal Fruit and Berries
- Assorted Breakfast Pastries

\$42 per person



ENHANCEMENTS

*Attendant Required**

WAFFLE STATION *

- Maple syrup
- Fried chicken
- Whipped Cream
- Seasonal Berries
- Chocolate Chips

\$10 per person

OMELET STATION *

- Bacon | Ham | Sausage
- Onion
- Spinach
- Peppers
- Mushrooms
- Cheddar Cheese

\$13 per person



MIMOSA BAR

- Sparkling White Orange Juice
- Cranberry Juice
- Grapefruit Juice

\$10 per person

BLOODY MARY BAR

- Premium Vodka and House-Made Mix
- Olives
- Cheese Cubes
- Dill Pickle Spears
- Celery

\$15 per person

\$150 Attendant Fee For Action Stations*





À LA CARTE BEVERAGES

COMA Coffee

Regular or Decaffeinated

\$70 gallon

Brewed Iced Tea

\$50 gallon

Fresh Brewed Lemonade

\$50 gallon

Assorted Naked Juices

\$6 each

Soft Drinks

Regular, Diet and Decaffeinated

Coke Products

\$4 each

Assorted Energy Drinks

\$8 each

Individual Chilled Juices

Orange, Cranberry, Apple, Grapefruit

\$4 each

À LA CARTE SNACKS

Protein Bars

\$4 each

Seasonal Whole Fruit

\$3 each

Assorted Freshly Baked Cookies

\$35 dozen

Individual Boxes of Cereal

\$4 each

Assorted Breakfast Pastries

\$35 dozen

Individual Bags of Chips

\$4 each

Individual Yogurt

\$5 each



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LUNCH

Plated Lunch to Include Freshly Baked Bread and Butter

PLATED THREE COURSE

FIRST COURSE *(choose one)*

Caesar Salad - Romaine, Croutons, Parmesan Cheese, Red Onion and Black Peppercorn Vinaigrette

Mixed Green - Dried Cherry, Pickled Red Onion, Candied Sunflower Seeds, Goat Cheese and White Balsamic Vinaigrette

SECOND COURSE *(choose two)*

Chicken Piccata with Buttery Lemon Noodles and Sautéed Spinach

Pan-Seared Salmon with Herb Roasted Potatoes and Arugula with Lemon Dressing

Braised Beef with Garlic Mashed Potatoes and Seasonal Vegetable

THIRD COURSE *(choose one)*

Cheesecake with Seasonal Berry Topping

Triple Mousse Cake with Dark Chocolate, White Chocolate and Milk Chocolate

\$45 per person





BOXED LUNCH

*All Boxed Lunches Include House-Made Chips
and Fresh Baked Cookie*

SANDWICH *(choose two)*

Italian Salami with Onions, Asiago Cheese, Lettuce,
Tomato, Salami, Italian Dressing on Baquette

Chicken Salad with Grapes, Celery, Lettuce on Ciabatta

Caprese with Tomato, Fresh Mozzarella, Arugula,
Pesto Mayo on Baquette

Club BLT with Turkey, Bacon, Lettuce, Tomato,
Mayo on Sourdough

SIDE SALAD *(choose one)*

Caesar with Romaine, Red Onion, Croutons, Parmesan
Cheese and Black Peppercorn Vinaigrette

Mixed Green with Dried Cherry, Pickled Red Onion,
Candied Sunflower Seeds, Goat Cheese and
White Balsamic Vinaigrette

\$32 per person





LUNCH BUFFET

SALAD

Bread and Butter
Romaine
Spinach
Chicken
Salmon
Hard Boiled Eggs
Carrots | Cucumbers
Tomatoes | Peppers
Red Onion | Black Olives | Croutons
Candied Sunflower Seeds
Asiago Cheese
Red Wine Vinaigrette
White Balsamic Vinaigrette

\$39 per person

PASTA

Bread and Butter
Chopped Salad
Gnocchetti Sardi Pasta
Marinara Sauce
Béchamel Sauce
Roasted Sliced Chicken
House-Made Meatballs
Parmesan Cheese

\$42 per person



DINNER



All Plated Dinners are Served with Freshly Baked Bread and Butter

THREE COURSE PLATED

SALAD *(choose one)*

Mixed Green Salad with Dried Cherry, Pickled Red Onion, Candied Sunflower Seeds, Goat Cheese and White Balsamic Vinaigrette

Chopped Salad with Arugula, Romaine, Kalamata Olives, Red Onions, Cherry Tomatoes, Asiago Cheese and Red Wine Vinaigrette

ENTRÉE *(choose two)*

Chicken Piccata with Gnocchetti Sardi Pasta, Spinach, Capers, Lemon, Parsley and Slow Roasted Tomatoes
\$75 per person

Pork Loin with Apple and Mustard Pork Jus, Creamy Polenta and Garlic Green Beans
\$75 per person

Seared Airline Chicken Breast with Cornbread Panzanella, Blistered Cherry Tomatoes and Browned Butter Green Beans
\$85 per person

Bacon Wrapped Pork Loin with Apple and Mustard Jus, Creamy Polenta and Brussels Sprouts
\$85 per person

Braised Beef with Red Wine Jus and Fresh Herbs, Garlic Mashed Potatoes and Grilled Broccolini
\$75 per person

Pan-Seared Salmon with Fresh Herb Salsa Verde and Capers, Old Bay Roasted Potatoes and Arugula with Lemon Dressing
\$75 per person

Beef Tenderloin with Sauce Poivrade, Mashed Potatoes with Caramelized Onions and Grilled Broccolini
\$85 per person

Seabass with Fresh Herb Salsa Verde and Capers, Old Bay Roasted Potatoes and Arugula with Lemon Dressing
\$85 per person

DESSERT *(choose one)*

Cheesecake with Seasonal Berry Topping

Triple Mousse Cake with Dark Chocolate, White Chocolate and Milk Chocolate

DINNER BUFFET

Minimum of 25 Guests Required.



THE HILL

Warm Baquette with Garlic Butter

Chopped Salad with Arugula, Romaine, Kalamata Olives, Red Onions, Cherry Tomato, Asiago and Red Wine Vinaigrette

Gnochetti Sardi Pasta Tossed in Olive Oil

House-Made Marinara Sauce

Béchamel Sauce with Creamy Smoked Gouda

Sliced Roasted Chicken Breast

Meatballs

Salsiccia Sausage

Roasted Seasonal Vegetables

Parmesan Cheese

\$65 per person



SOUTH OF THE BORDER

Corn Tortillas

Flour Tortillas

Spanish Rice

Refried Beans

Black Beans

Seasoned Ground Beef

Marinated Pulled Pork

Shredded Cheese

Lettuce

Tomato

Onion

Cilantro

Guacamole

Salsa

Sour Cream

\$65 per person

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HORS d'OUEVRES

All hors d'oeuvres are priced per dozen.



Tomato Caprese Skewers with Reduced Balsamic,
Basil and Fresh Mozzarella
\$48

Smoked Chicken Nacho with Adobe Glaze, Cheddar
Cheese, Lime Crema and Pickled Jalapeño
\$54

Deviled Egg Salad with Paprika and Chives on Potato Chip
\$54



Ham and Gruyère Croquette
\$60

Mac and Cheese Croquette
\$60

Spinach and Cheese Stuffed Mushroom
\$60



Mongolian Beef Bite with Green Pepper and Onion
\$54

Chicken Satay Skewer with Peanut Sauce
\$72

Smoked Salmon with Cream Cheese on Bagel Chip
\$72

Chili Lime Glazed Shrimp on Baked Wonton Chip
\$72



Toasted Ravioli with House-Made Marinara, Basil
and Parmesan
\$54



DISPLAYS AND STATIONS

DISPLAYS

Priced Per Person

Cheese and Charcuterie

Variety of Artisan Cheeses, Cured Meats, Olives,
Nuts, Fruit, Crostini, Mustard, Jam,
Hummus and Vegetables

\$15

Fresh Fruit

Assorted Sliced Seasonal Fruit and Berries

\$12

Crudité and Hummus

Assorted Seasonal Vegetables and House-Made
Hummus

\$10



STATIONS

Priced Per Person

Street Taco

Shredded Chicken
Carne Asada
Red Onion
Cilantro
Lime

\$22 per person

Mac and Cheese

Bacon
Chives
Breadcrumbs
+\$5 per person for grilled chicken and
buffalo bites

\$24 per person

SLIDER BAR

Shredded Beef and Cheddar
Cheese
Buffalo Chicken and Swiss Cheese
with Dill Aioli
Catfish with Slaw and Old Bay Aioli

\$29 per person

BAR PACKAGES



*Soft Drinks and Mixers are Included in All Packages
Two Hour Minimum for Open Bar Service*

PREMIUM BAR

SPIRIT SELECTION

Tito's Vodka, 2 Step Gin, Espolon Tequila,
Bacardi Silver, Dwars White Scotch,
Old Forester, Jameson Irish Whiskey

WINE SELECTION

Erath Pinot Noir, Louis Martini Cabernet,
Benvolio Pinot Grigio, Whitehaven Sauvignon Blanc

BEER SELECTION

4 Hands Seasonal, Modern Citropolis IPA,
Bud Light, Michelob Ultra

Two Hours \$36 per person

Three Hours \$48 per person

Four Hours \$58 per person

PLATINUM BAR

SPIRIT SELECTION

Grey Goose Vodka, 2 Step Gin, Patron Silver
Tequila, Johnny Walker Black Scotch,
Four Roses Yellow Label, Makers Mark
Private Barrel, Jameson Irish Whiskey

WINE SELECTION

Upgraded Off Menu

2 Reds

2 Whites

1 Sparkling

BEER SELECTION

4 Hands Seasonal, Modern Citropolis IPA,
Bud Light, Michelob Ultra

Two Hours \$44 per person

Three Hours \$58 per person

Four Hours \$70 per person



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Beer and Wine

WINE SELECTION

Erath Pinot Noir, Louis
Martini Cabernet,
Benvolio Pinot Grigio,
Whitehaven Sauvignon Blanc

BEER SELECTION

4 Hands Seasonal, Modern
Citropolis IPA,
Bud Light, Michelob Ultra

Two Hours \$30 per person

Three Hours \$39 per person

Four Hours \$46 per person

Cash Bartender Fee

\$150 per hour

Satellite Bar

\$200

Non-Alcoholic Bar

(5-20 years old)

\$19.95 per person

Complimentary Juice and Soda for Guests 4 Years or Younger

