



ANN-KATHRIN KOCH



## CATERING PACKAGES

Our catering packages are designed to provide a simple method to assemble the menus for your special day. You may select from a variety of food and beverage options to create the perfect package that best suits your needs and palate. Customized menus to meet your specific desires can also be created. No dream is unanswered at Stifel Theatre.

### PERFECT CATERING PACKAGE

Create your perfect catering package with any combination of the options below:

Choice of one (1) Dinner Package, includes salad course and choice of entrée(s)

Available options:

- Silver Tier  
Choice of Silver Plated Dinner or Custom Chef's Table
- Gold Tier  
Choice of Gold Plated Dinner or Custom Chef's Table
- Platinum Tier  
Choice of Platinum Plated Dinner or Custom Chef's Table

Choice of one (1) Beverage Package for four (4) hours, including gourmet coffee and tea service

Available options:

- Beer and Wine
- Premium
- Select

- Table settings including china, glassware, flatware & standard polyester linens
- Vendor meals available upon request
- Special dietary options available upon request
- Child meal available for children under the age of ten (10); Must be arranged in advance of the event
- All seated dinners followed by coffee and hot tea service
- Includes fresh artisan bread and whipped butter
- Cake cutting service provided
- Menu selections must be determined fourteen (14) days prior to the event
- Event guarantee cannot fluctuate more than twenty percent (20%) within thirty (30) days of event
- Guests may be given a choice of up to two entrée selections; Selections must be determined in advance and meal counts provided with the guarantee
- A complimentary tasting for up to four (4) guests is included with your confirmed event

All food and beverage is subject to a 24% service charge + applicable taxes.

# SILVER PLATED PACKAGE

## FIRST COURSE

Please select one (1) first course from the following:

### Caesar Salad

Crisp romaine, parmesan-garlic croutons, Caesar dressing

### Limestone Bibb Lettuce

Mozzarella, mango, radicchio, hearts of fire leaves, white balsamic basil vinaigrette

### Gem Lettuce Salad

Julienne prosciutto, radicchio, Roma tomato wedge, bleu cheese, grain mustard-honey vinaigrette

### Feta Romaine Salad

Plum tomatoes, cucumbers, Greek olives, lemon cilantro vinaigrette

### Tossed Tuscany Salad

Artichoke hearts, Volpi salami, red onions, roasted red peppers, grape tomatoes, shaved parmesan, oregano vinaigrette

## ENTRÉE

Please select choice of entrée(s) from the following:

### Tuscan Baked Breast of Chicken

Roast garlic and parmesan polenta cake, cannellini bean and spinach stew

### Breast of Chicken Caprese

Prosciutto, fresh tomato, mozzarella slice, pesto cream, mushroom risotto cake, spaghetti squash with red peppers

### Lager Brine Loin of Pork Chop

Roast shallot bacon sauce, barley risotto, Brussels sprouts, oven roasted butternut squash

### Tilapia Baked with Spinach Pecan Pesto

Roasted tomato balsamic jam, gnocchi with mushrooms and mozzarella cheese, asparagus spears

### Garlic Rubbed Top Sirloin Steak

Grilled Portobello mushrooms, creamy roast corn and bell pepper relish, bacon-scallion mashers, asparagus spears

### Silver Signature Duet

Grilled Bacon Wrapped Beef Medallion, Missouri mushroom sauce, fresh thyme crème fraiche

Roasted Chicken Scaloppini, sherry wine cream

Roasted garlic mashers, Broccolini, sculptured carrot

### Portobello Mushroom Ravioli Pomodoro *\*Vegetarian Option*

Vegetarian ravioli, rustic tomato sauce, Parmigiano-Reggiano cheese, roasted seasonal vegetables

SILVER PLATED DINNER PACKAGE 50.00 per person





## GOLD PLATED PACKAGE

### FIRST COURSE

Please select one (1) first course from the following:

#### Italian Chopped Salad

Bacon, romaine, radicchio, tomatoes, red onions, ditalini, Gorgonzola, honey mustard vinaigrette

#### Spring Mix Salad

Micro greens, watermelon radishes, burrata cheese, lemon-herb vinaigrette

#### Pear, Arugula and Pancetta Salad

Ricotta salata, sliced almonds, champagne vinaigrette

#### Gem Lettuce Salad

Brie wedge, rosemary pistachio cracker, apple cider-walnut oil vinaigrette

#### Spinach Berry Salad

Raspberries, blackberries, blueberries, pecans, goat cheese, tomatoes, blackberry balsamic vinaigrette

### ENTRÉE

Please select choice of entrée(s) from the following:

#### Bacon Wrapped Beef Tenderloin Filet

Madeira wine sauce, shiitake mushrooms, fingerling potatoes, tri-color cauliflower

#### Chargrilled Pork Tenderloin

Tawny port wine sauce, black mission figs, red onion marmalade, sweet potato soufflé, Broccolini

#### Red Snapper Sauté

Braised spinach artichoke, grape tomato citrus relish, basil vinaigrette, herb roasted potato wedges, sculptured carrots

#### Salmon Fillet with Langoustine Sauce

Braised leeks with smoked bacon and button mushrooms, corn and asparagus risotto, Broccolini

#### Gold Signature Duet

Grilled Filet Mignon, brandy glaze  
Salmon baked with Smoked Trout Mousseline  
Chervil scallion beurre blanc, herb spaghetti squash, tri-color cauliflower

#### Roasted Vegetable Lasagna *\*Vegetarian Option*

Romesco sauce, fresh Broccolini

# PLATINUM PLATED PACKAGE

## FIRST COURSE

Please select one (1) first course from the following:

### Bibb Lettuce Salad

Pickled beets and red onions, goat cheese crumbles, pistachios, tomato wedges, grapeseed oil-sherry vinegar dressing

### Antipasti Salad

Field greens, prosciutto ham, peppadew pepper-Kalamata olive relish, Camembert cheese, croccantini cracker, balsamic drizzle, extra virgin olive oil

### California Raspberry Salad

Baby greens, mandarin oranges, fresh raspberries, gorgonzola cheese, toasted pecans, raspberry vinaigrette

### Field Green Arugula Salad

Figs, toasted pumpkin seeds, red onion, julienne prosciutto, creamy apple vinaigrette

### Spring Mix Salad

Goat cheese, red bell peppers, shiitake mushrooms, pecans, ginger-cilantro vinaigrette

## ENTRÉE

Please select choice of entrée(s) from the following:

### Chargrilled Beef Medallion

Morel mushroom cognac sauce, goat cheese and pancetta rösti potatoes, balsamic Brussels sprouts

### Chargrilled Tenderloin with Lump Crab Relish

Madeira wine cream, crabmeat with bell peppers and herbs, zucchini noodles, asparagus

### Pan Seared Mahi-Mahi

Edamame relish, coconut curry smashed sweet potatoes, soy roasted asparagus, sculptured carrot

### Chargrilled Beef Medallion and Pancetta Wrapped Shrimp

Roasted shallot demi-glace, truffle risotto, artichoke bottom with vegetable duxelles, plum tomato sauce

### Platinum Signature Duet

Beef Medallion, cremini mushroom sauce  
Lobster, Shrimp Imperial  
Cheddar, scallion skin-on smashed potatoes, Broccoli-red pepper sauté

### Vegetarian Black Bean Filet \*Vegetarian Option

Mushroom tomato ragù, roasted seasonal vegetables

PLATINUM PLATED DINNER PACKAGE 68.00 per person





L'PHOTOGRAPHIE

## PASSED HORS D'OEUVRES

Servings based on one (1) of each selected, per person  
10.00 per person, please choose two (2) hors d'oeuvres  
15.00 per person, please choose three (3) hors d'oeuvres  
20.00 per person, please choose four (4) hors d'oeuvres

### HOT HORS D'OEUVRES

Ancho Chile and Lime Chicken Mini Taco  
Pickled cabbage, radish slaw

Bacon Wrapped Sea Scallops

Balsamic Fig and Goat Cheese Flatbread  
Aged balsamic marinated Calimyrna figs, goat cheese, fresh chives, Applewood smoked bacon

Beef Wellington Bites  
Horseradish cream

Brie En Croute with Raspberry  
Brie cheese, chopped almonds, raspberry preserves

Brussels Sprout Lollipop  
Maple bacon jam

Butternut Squash Bruschetta  
Toasted almonds, pomegranate syrup

Butternut Squash Soup Shooter  
House made butternut squash, dollop of nutmeg cream, maple bacon stick

Coconut Curry Chicken Satay  
Mango chutney

Crayfish Grit Cakes  
Cajun remoulade

Cremini Mushroom Tart  
Boursin cheese, phyllo shell

Guajillo Shredded Pork Mini Taco  
Achiote sauce, lime slaw

Lobster and Gruyère Cheese Tart

Mahi – Mahi a La Plancha Mini Taco  
Chipotle agave glaze, mango salsa

Malaysian Beef Satay  
Marinated sirloin, chili paste, coconut milk, red Thai curry

Maple Bacon Jam Tart  
Adobo sauce, smoked Gouda cheese

Mini Shrimp Roll

Pad Thai Spring Roll  
Shrimp and chicken tossed with lime juice, Sriracha, peanuts, ginger honey dipping sauce

Petite Angus Burger, Waffle Fry  
American cheese, diced pickles, dollop of ketchup

Porcini Mushroom and Truffle Arancini  
Spicy tomato sauce

Pork Belly Skewer  
Soy sauce marinade, balsamic vinegar, cracked pepper, maple syrup

# PASSED HORS D'OEUVRES

Short Plate of Braised Beef Short Ribs  
Roasted garlic mashers, port wine mushroom glacé

Short Plate of Lump Crab Salad  
Micro greens, avocado crema

Short Plate of Wonton Nachos  
Seared tuna, mango salsa, wasabi

Shrimp and Grits in Corn Phyllo Cup  
Smoked Gouda crema

Signature Crab Cakes  
Lemon aioli

Spanakopita  
Spinach and feta cheese filled phyllo triangles

Tapas Cracker with Kalamata Olive Tapenade  
Rosemary cream cheese, roasted balsamic glazed grape tomatoes

Tomato Soup Shooter  
House made tomato bisque, petite grilled cheese with Monterey Jack, Boursin, mozzarella

Warm Crab Dip Shooter  
Breadstick

## COLD HORS D'OEUVRES

Antipasto Kabob  
Tri-color cheese tortellini, sundried tomato, Kalamata olives, prosciutto

Caprese Skewers  
Grape tomatoes, mozzarella, basil, balsamic drizzle

Lump Crab Salad Coronet  
Herb lemon-aioli, savory pastry shell

Smoked Salmon Rillettes on Pumpernickel  
Capers, red onion





## DESSERTS

### SWEET TREATS

Tuxedo Truffle Mousse Cake - 10.00 per person  
Dark & white chocolate mousse, layered marble cake

Opera Gateau - 10.00 per person  
Almond sponge cake, ganache, coffee, French buttercream, raspberry coulis

Warm Berry Cobbler - 11.00 per person  
Vanilla bean ice cream, berry coulis

Crème Brûlée - 11.50 per person  
Vanilla, chocolate or berry

Chocolate Lava Cake - 12.50 per person  
Dark crème de cacao fudge sauce, salted caramel sauce

Tiramisu - 12.50 per person  
Crème anglaise, chocolate shavings

Raspberry Vanilla Cheesecake - 12.50 per person  
Raspberry glazed vanilla cheese cake, fresh raspberry garnish

### SWEET MINIS, PETIT FOURS, TRUFFLES AND MACARONS

Servings based on one (1) per person

Chocolate Caramel Assortment - 5.00 per person  
Kosher, Hawaiian red sea salt, coffee house mocha, pink Hawaiian salt, dark chocolate & black sea salt

Chocolate Truffle Assortment - 5.00 per person  
Salted caramel, Bavarian crème, raspberry, coconut, mocha, champagne

French Macaron Assortment - 5.00 per person  
Chocolate, vanilla, coffee, pistachio, raspberry, lemon

Winter Macaron Assortment - 5.00 per person  
Pumpkin, cinnamon, Earl Grey tea, dark chocolate, white chocolate, chestnut & whiskey

Cheesecake Assortment - 6.00 per person  
Berry, plain, mocha, chocolate

Petit Four Assortment - 6.00 per person  
Chocolate tart, choux praline, pistachio squares, tangerine tart, chocolate éclair, coffee éclair, raspberry tart, opera square, lemon tart

# BAR PACKAGES

## BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

Domestic Beer – Choice of two [2]

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 26.00 per person

3 hours 32.00 per person

4 hours 34.00 per person

Additional hour of service 10.00 per person

## PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer– Choice of two [2]

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Cocktails

Tito's, Beefeater, Dewar's, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 28.00 per person

3 hours 29.00 per person

4 hours 38.00 per person

Additional hour of service 10.00 per person







# BAR PACKAGES

### SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

#### Domestic Beer – Choice of Two [2]

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

#### Premium Beer– Choice of Two [2]

Blue Moon, City Wide, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Schlafly Pale Ale, Shocktop, Samuel Adams, Stella Artois, Urban Underdog, Zwickel

#### Select Cocktails

Grey Goose, Hendricks, Johnnie Walker Black, Makers Mark, Bacardi Superior, Woodford Reserve, Patron, Captain Morgan, Disaronno Amaretto

#### Select Wine

Sonoma-Cutrer Chardonnay, Simi Cabernet Sauvignon, Sterling Merlot, La Marca Prosecco

*Additional choice of Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio or Hogue Genesis Riesling*

2 hours 32.00 per person  
 3 hours 40.00 per person  
 4 hours 48.00 per person

Additional hour of service 12.00 per person

### BEVERAGE PACKAGE ENHANCEMENTS

#### Signature Cocktails

Specialty cocktails available within each package by request; additional charges may apply

#### Poured Wine

Poured wine service with dinner 9.00 per person

#### Premium Beer

Select premium beers may be added to any package 2.00 per person, per beer

#### Hard Seltzer/Cider

Select hard seltzer/cider may be added to any package 2.00 per person, per hard seltzer/cider  
 Angry Orchard, Bud Light Seltzer, High Noon

#### Sparkling

Add La Marca Prosecco to premium package 2.00 per person  
 La Marca Prosecco toast 5.50 per person

### NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 10.00 per person  
 3 hours 12.00 per person  
 4+ hours 14.00 per person