



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 fraîche

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 42.00 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, Broccolini-red pepper sauté

Vegetarian Black Bean Filet *Vegetarian Option

Mushroom tomato ragù, roasted seasonal vegetables

PLATINUM PLATED DINNER PACKAGE 56.00 per person





CUSTOM CHEF'S TABLE

STARTERS – GREEN SALADS

Please select choice of two (2) salads from the following:

Spinach Salad

Pine nuts, grape tomatoes, mozzarella pearls, sundried tomato vinaigrette

Pear, Arugula and Pancetta Salad

Ricotta salata, sliced almonds, champagne vinaigrette

Italian Salad

Artichoke hearts, red onions, roasted red peppers, salami, grape tomatoes, oregano dressing

Limestone Bibb Lettuce Salad

Radicchio, radish slices, red onions, bleu cheese, pork belly croutons, roasted shallot vinaigrette

Field Greens Salad

Pickled beets, red onions, goat cheese, pistachios, red wine vinaigrette

STARTERS – COMPOSED SALADS

Please select choice of two (2) salads from the following:

Sliced Fresh Fruit with Raspberries

Honey yogurt dip

Gemelli Pasta Salad

Kalamata olives, pepperoni, grape tomatoes, mozzarella pearls

Caprese Platter

Mozzarella slices, tomato, balsamic drizzle, basil pesto

Soba Noodles with Green Chile Pesto

Red cabbage, peanuts, cilantro, edamame

Jicama Mango Slaw

Cilantro and lime

Panzanella Salad

Garbanzo beans, grape tomatoes, bell peppers, Kalamata olives, grilled sourdough cubes

CUSTOM CHEF'S TABLE

STARCHES

Please select choice of one (1) from the following:

Rosemary Roasted New Potatoes

Roasted Garlic Potato Cake

Twice Baked Potatoes

Gemelli Pasta Alfredo

Grape tomatoes, button mushrooms

Fresno Pepper, Gouda Cheese Sweet Potato Soufflé

Challah Bread

Cremini mushroom stuffing

VEGETABLES

Please select choice of two (2) from the following:

Broccolini with Zucchini Noodles

Cauliflower, Broccoli Florets, Baby Carrots

Green Bean Sauté

Bacon bits, onions

Asparagus Spears

Lemon pepper seasoned

Provençal Vegetables

Green and yellow squash, grape tomatoes,
Herb de Provence

Balsamic Honey Roasted Root Vegetables

Beets, turnips, carrots

Maple Bacon Brussels Sprouts

Pecans

TRADITIONAL FAVORITES

Please select choice of two (2) entrées from
the following:

Tuscan Breast of Chicken

Cannellini beans, rosemary, pork belly, Kalamata olives,
bell peppers

Breast of Chicken Roulade

Herb goat cheese, sundried tomato filling, tarragon
cream sauce

Breast of Chicken Caprese

Prosciutto, tomato, mozzarella slice, pesto cream

Lemon Pepper Baked Tilapia Fillet

Fennel, bell pepper, grape tomato stew, clam broth

Dijon Parmesan Baked Tilapia

Brandy Américaine sauce

Pork Loin Scaloppini

Balsamic vinegar brine, grain mustard sauce

Roast Loin of Pork

Sherry apricot glaze

Molasses, Cider Brined Pork Loin Medallions

Roast corn, bell peppers, leek garnish

CUSTOM CHEF'S TABLE PACKAGE 43.00 per person





CHEF'S TABLE PACKAGE ENHANCEMENTS

Optional enhancements available for an additional per person charge

Bacon Wrapped Beef Tenderloin Medallions - 9.00 per person
Roasted shallot demi-glace

Chef Carved Breast of Turkey* - 10.00 per person
Cranberry chutney

Chef Carved Beef Strip Loin* - 11.00 per person
Horseradish sauce, cabernet braised mushrooms and onions, artisan bread display

Panko Crusted Salmon * - 13.00 per person
Smoked salmon rillettes, dill aioli

Garlic Studded Prime Rib of Beef* - 13.00 per person
Horseradish sauce, peppercorn sauce, artisan bread display

*An additional 120.00 chef attendant fee will be added to all action stations. Our standard is one (1) chef attendant per 75 guests.

PASSED HORS D'OEUVRES

Any of these items can make a great late night snack!

Servings based on one (1) of each selected, per person

For an upgrade of 8.00 per person, please choose two (2) hors d'oeuvres

For an upgrade of 12.00 per person, please choose three (3) hors d'oeuvres

For an upgrade of 16.00 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

LATE NIGHT BITES

Bavarian Pretzel Party – 7.00 per person

Bavarian style pretzels, beer cheese, assorted mustards – spicy, chipotle, yellow

St. Louis Style Toasted Ravioli – 6.00 per person

Warm marinara sauce

Ted Drewes Ice Cream Cups – 7.00 per person

Vanilla, chocolate, strawberry

Deep Fried Cheesecake – 8.00 per person

Caramel sauce

Grilled Quesadilla Station – 10.00 per person

Grilled pork, cheddar cheese, avocado crema, sour cream, salsa verde

Nacho Bar – 10.00 per person

Spicy chili, cheddar cheese sauce, sour cream, salsa, jalapeno peppers

St. Louis Style Pizza – 10.00 per person

Thin crust pepperoni and cheese

Ice Cream Bar* – 10.00 per person

- French Vanilla and Chocolate Chunk ice cream
- Choice of three (3) sauces – Raspberry-honey, salted caramel rum, cocoa, mango, dulce de leche
- Choice of four (4) toppings – Oreo cookie pieces, toasted pecans, whipped cream, banana slices, fudge pieces, white chocolate shavings, hazelnut flavored chocolate

*An additional 120.00 chef attendant fee will be added to all action stations. Our standard is one (1) chef attendant per 75 guests.

Boozy Shakes – 11.00 per person

- Irish Coffee – Jameson, Baileys, espresso ice cream
- Sweet Bacon – Maker's Mark, candied bacon, salted caramel ice cream
- Horchata – RumChata, vodka, cinnamon ice cream

Breakfast Snack – 11.00 per person

- Breakfast Quesadilla – scrambled eggs, chorizo, cilantro, Chihuahua cheese, salsa fresca
- Buttermilk Biscuit Sandwich – scrambled eggs, breakfast sausage, cheddar cheese

Classic Americana – 11.00 per person

- Mini Angus Cheeseburgers – American cheese, pickle, ketchup, mustard, bite-size sesame seed bun
- Mac-n-Cheese – Gruyere, Monterey Jack and cheddar cheese, fresh chives





LATE NIGHT PASSED BITES

Servings based on one (1) of each selected, per person

For an upgrade of 8.00 per person, please choose two (2) Late Night Passed Bites

For an upgrade of 12.00 per person, please choose three (3) Late Night Passed Bites

For an upgrade of 16.00 per person, please choose four (4) Late Night Passed Bites

BREAKFAST AT ITS BEST

Blini with Smoked Salmon
Sour cream

Savory Shell filled with Scrambled Eggs and Bacon

Fruit Tart
Fresh berries and custard

Quiche Lorraine

Flatbread Breakfast Pizza
Cheesy eggs, crisp bacon

Cremini Mushroom and Chicken Crepe
Sherry wine sauce

Short Stack of Pancakes
Maple sausage link

LATE NIGHT FAVORITES

Roasted Onion Dip and Chips

Coney Island Dog
Beef cocktail frank, yellow mustard, sauerkraut, steamed bun

Mini Chicago Style Dog
Beef frankfurter, dill and sweet relish, slice of red bell pepper, yellow mustard, diced onions, poppy seed bun

Mini Angus Sliders
American cheese, dill pickles, ketchup, mustard, sesame seed bun

Margherita Flatbread
Crisp flatbread, zesty marinara sauce, olive oil marinated buffalo mozzarella, basil marinated tomato

St. Louis Style Toasted Ravioli
Warm marinara sauce

Goat Cheese Turkey Slider
Sundried tomato pesto, arugula salad

DESSERTS

SWEET TREATS

Tuxedo Truffle Mousse Cake – 8.50 per person
Dark and white chocolate mousse, layered marble cake

Cheesecake Wedge – 8.50 per person
Dulce de Leche

Warm Apple Cobbler – 9.00 per person
Cinnamon ice cream, caramel sauce

Bourbon Pecan Pie Tart – 10.00 per person
Mascarpone mousse, balsamic berries

Crème Brûlée – 10.00 per person
Served in flaky pastry shell, caramelized sugar

Chocolate Pot au Crème Bombe – 11.00 per person
White chocolate drizzle, hazelnut whipped cream, brandied cherries

Chocolate Temptation Cake – 11.00 per person
Chocolate cake, hazelnut cream, chocolate glaze

Black Cocoa Tartlet with Cranberry Pistachio Custard – 11.00 per person
Maple bourbon mousse, white chocolate shavings, cranberry crystals

Trio of Small Verrines – 11.00 per person
Crème Brûlée with crunchy nougat, amaretto whipped cream
Chocolate pot au crème, merengue
Raspberry Bavarian, white genoise

SWEET MINIS, SPOONS AND SHOOTERS

4.50 per piece

Cocoa Chocolate Shells
Cappuccino ganache, amaretto ganache, Irish cream ganache

Mini Waffle Cones
Blood orange white chocolate mousse, hazelnut chocolate mousse

Shooters and Spoons
Passion fruit mousse, mocha mousse, crème brûlée, mango mousse, chocolate panna cotta

Mousse Filled Chocolate Cups
Blood orange white chocolate mousse, hazelnut chocolate mousse

Raspberry Pastry Cream Tartlets

Macarons

Chocolate Truffles





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

Wine

Woodbridge by Robert Mondavi Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 24.00 per person

3 hours 30.00 per person

4 hours 32.00 per person

Additional hour of service, 8.00 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, Proverb Pinot Grigio, Proverb Cabernet Sauvignon, Proverb Pinot Noir, Proverb Rosé

2 hours 26.00 per person

3 hours 34.00 per person

4 hours 36.00 per person

Additional hour of service 8.00 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, Schlafly, Stella Artois, Samuel Adams, Michelob Ultra

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, Additional choice of Kim Crawford Sauvignon Blanc, MacMurry Pinot Grigio or Hogue Genesis Riesling

2 hours 30.00 per person

3 hours 38.00 per person

4 hours 44.00 per person

Additional hour of service 10.00 per person

BEVERAGE PACKAGE ENHANCEMENTS

Signature Cocktails

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

Poured Wine - 8.00 per person

Poured wine service with dinner

Premium Beer - 1.00 per person, per beer

Select premium beers may be added to any package

Sparkling

Add La Marca Prosecco to any alcohol package - 2.00 per person

La Marca Prosecco toast - 4.50 per person

Custom label La Marca Prosecco bottles

187ml bottle - 14.00 per person

750ml bottle - 40.00 per person

NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea. Included with all Alcohol Packages.

2 hours 8.00 per person

3 hours 10.00 per person

4+ hours 12.00 per person

