



**STIFEL
THEATRE**

LUNCH PACKAGES

LUNCH WITH PERSONALITY

Grilled Cheese Sandwich Bar - 24.00 per person

Pumpnickel

Granny Smith apples, sharp Cheddar cheese, Applewood smoked bacon

Sunflower Nine-Grain bread

Fresh Buffalo mozzarella, basil, Monterey Jack cheese, vine ripe tomatoes

Texas Toast

American cheese

Also included:

Kettle Chips

Roasted Tomato Basil Soup

Fresh Sliced Seasonal Fruit

Fresh Baked Cookies

Do It Yourself Sandwich Table - 25.00 per person

Sliced Luncheon Meats

Shaved roast beef, smoked ham, roasted turkey

House Made Sandwich Salads

Egg salad, chicken salad, tuna salad

Assorted Cheeses

Swiss, provolone, cheddar

Traditional Condiments

Mayonnaise, mustard, butter lettuce, tomato, red onion, pickles

Also included:

Assorted Fresh Breads and Rolls

Kettle Chips

Cookies, Brownies and Blondies

Signature Soup, Sandwich And Salad Table - 26.00 per person

Cuban Pressed Sandwich

Ham, roasted pork, Swiss cheese, spicy pickles

Four-Cheese Tomato Melt

Traditional sourdough bread

Chinese Chicken Salad

Crispy wontons, Asian vinaigrette

Butternut Squash Soup

Harvest Grain Salad

Grilled vegetables, maple-herb dressing

Also included:

Sweet Potato and Kettle Chips

Fresh Fruit Salad

Fresh Baked Cookies and Brownies

Mediterranean - 26.00 per person

Oregano Roasted Chicken
Oregano, lemon, garlic

Chicken Gyros

Tzatziki sauce, vine ripe tomatoes, sweet onion, fresh lemon

Greek Salad

Crisp romaine, tomato, red onions, Kalamata olives, feta cheese,
zesty red wine vinaigrette
Lemon Roasted Potato Wedges

Tabbouleh

Cracked wheat, celery, mint, parsley, cucumber, tomatoes, fresh
lemon juice

Dips and Spreads

Hummus, eggplant, white bean, basil served with flat breads,
pitas, vegetables

Picnic Table - 27.00 per person

Kosher Style Hot Dogs
Traditional condiments

Italian Sausage

Sweet red and green peppers, onions, giardiniera, Italian rolls

Nacho Bar

Beef chili, pico de gallo

Buffalo Chicken Sandwich

Bleu cheese slaw, mini rolls

Mustard Potato Salad

Coleslaw

Sweet and sour dressing

Seasonal Fresh Fruit Cobbler

Oatmeal streusel topping

Fan Favorites - 28.00 per person

Classic Caesar salad

Fresh Sliced Seasonal Fruit

St. Louis Toasted Ravioli

Marinara sauce

Kosher Style Hot Dogs and Bratwurst

Grilled onions, sauerkraut, traditional condiments

Hamburgers

Sliced cheeses, onion, lettuce, tomato, traditional condiments

Mac and Cheese

Hot Pretzel Sticks

Beer cheese

Jumbo cookies

Chef's Choice - 28.00 per person

Caesar Salad

Romaine, parmesan and garlic croutons, house-made creamy
Caesar dressing

Chicken Flatbread Sandwich

Marinated chargrilled chicken breast, fontina cheese, baby
spinach, tomato, lemon garlic aioli, grilled flatbread

Three Cheese Mac

Cavatappi noodles, creamy three cheese sauce

Grilled Asparagus

Lemon aioli

St. Louis Toasted Ravioli

Marinara sauce

New York Style Cheesecake

Butter cookie crust, berry compote





Lighter and Brighter Lunch - 30.00 per person

Going Green Salad

Fried green tomato, romaine, spinach, broccoli, cucumber,
herbed-champagne dressing

Farro, Corn and Green Bean Salad

Lemon tahini dressing

Chicken Picatta

Lightly breaded, lemon caper sauce

Charred and Chilled Salmon, Summer Bean and Snap Pea Salad

Pickled red onions, black sesame vinaigrette

Italian Sausage and Tomato Pasta

Hot roasted peppers, kale, crushed tomatoes, olives, parsley

Assorted Cupcakes

Smokehouse Sampler - 32.00 per person

Smoked Beef Brisket

Texas Toast, signature barbecue sauces

Barbecued Pulled Chicken

Mini onion rolls

Pulled pork, Jack Cheese and Poblano Quesadilla

Spicy salsa, avocado crema

Smoked Turkey Cobb Salad

Buttermilk dressing

Macaroni Salad

Smoked cheddar, Applewood bacon, scallions, hard cooked egg

Sweet and Sour Slaw Crisp

Shaved cabbage, Vidalia onions, distilled vinegar, sea salt, parsley

Blueberry Peach Cobbler

Whipped cream

Harvest Table - 35.00 per person

Antipasti

Bocconcini, pesto, roasted sweet bell peppers, parmesan

Limestone Bibb Lettuce Salad

Aged goat cheese, poached pears, grape tomatoes, candied
walnuts, lemon Chardonnay vinaigrette

Seasonal Fresh Fruit

Please select two (2) entrées from the following:

Lemon Garlic Breast of Chicken

Vesuvio-style wedge cut potatoes, broccoli rabe

Chicken Marsala

Wild mushrooms and shallots, classic Marsala sauce, roasted red
potatoes, chef's seasonal vegetable

Blackened Chicken

Andouille rice, Tasso and Vidalia onions, roasted Yukon gold
potatoes

Rosemary Garlic Roasted Free-Range Chicken
Artichokes, wild mushrooms, asparagus, natural jus

Honey Dijon Mustard Chicken
Wild harvest rice, chef's seasonal vegetables

Please select one (1) vegetarian entrée from the following:

Eggplant Parmesan
Tomato basil sauce, provolone, mozzarella

Portobello Mushroom Ravioli Pomodoro
Vegetarian ravioli, rustic tomato sauce, Parmigiano-Reggiano cheese

Mushroom Stroganoff

Please select one (1) dessert from the following:

Warm Chocolate Chip Cookie Skillet
Caramel sauce

New York Style Cheesecake
Berry compote

Assorted Dessert Shooters

Build Your Own Box Lunch - 23.00 per person

Please select two (2) meat options and (1) vegan option from the following:

Beef and Bleu Sandwich
Rustic roll, bleu cheese, cream cheese spread, field greens, red onion salad

Roast Sirloin of Beef
Focaccia, tomatoes, sweet onion jam, Boursin cheese

Chargrilled Breast of Chicken
Brioche, smoky tomato spread, spicy red cabbage slaw

Smoked Turkey and Artichoke Sandwich
Whole wheat bun, sundried tomatoes, mozzarella, baby spinach leaves, basil aioli

Roast Loin of Pork Sandwich
Bavarian pretzel bread, tarragon mayo, sweet peppers, arugula

Roast Beef and Smoked Cheddar Sandwich
Lettuce, tomatoes, herb aioli

Grilled Chicken Caesar Salad
Crisp romaine, parmesan and garlic croutons, classic Caesar dressing

Chopped Chicken Cob
Romaine, tomatoes, Applewood smoked bacon, Gorgonzola, hard boiled eggs, avocado vinaigrette

Vegan Options

"ZLT" Flatbread Sandwich
Grilled zucchini, tomatoes, sundried tomato pesto

The Hummus Supreme
Multigrain bread, cucumbers, tomatoes, thin sliced red onion, drizzle of pomegranate molasses

The Portobello
French bread, grilled and marinated Portobello mushrooms, roasted red pepper, hummus, basil

The Chik'n Salad
Organic grain bread, mashed chickpeas, diced onion, carrots, relish, vegan mayo, salt, pepper, paprika

Also included:
Whole Fruit – choice of orange or apple
Fresh Baked Cookie





Additional Side Options - 3.00 per person

Kettle Chips

Rotini Pasta Salad

Wild Rice Salad - Dried fruits, pecans, honey-cider dressing

Mustard Potato Salad

Caprese Salad - Mozzarella pearls and grape tomatoes, basil pesto

Build Your Own Chef's Table - 30.00 per person

Gourmet Market Sandwiches, Salads And Soup

Please select two (2) sandwiches from the following:

Tuscan Style Sirloin on Focaccia

Caramelized onion jam, tomatoes, provolone

Beef and Bleu Sandwich

Rustic roll, Boursin cheese spread, red onion salad

Chargrilled Breast of Chicken

Brioche roll, smoky tomato spread, spicy red cabbage slaw

Smoked Turkey and Artichoke Sandwich

Whole wheat bun, sundried tomatoes, mozzarella, baby spinach, basil aioli

Turkey BLT

Wheat baguette, smoked turkey, bacon, tomato, lettuce, herb aioli

Roasted Loin of Pork Sandwich

Bavarian pretzel bread, sweet pepper, arugula

Grilled Vegetable Wrap

Spinach wrap, in-season grilled vegetables, Boursin cheese

Please select two (2) salads from the following:

House Salad

Field greens, grape tomatoes, red onion, cucumbers, aged balsamic vinaigrette

Blue Cheese and Vine Ripened Tomatoes

Mixed field greens, bleu cheese, tomatoes, aged balsamic vinaigrette

Traditional Spinach Salad

Mushrooms, hard-boiled egg, cherry tomatoes, sweet bacon dressing

Caesar Salad

Crisp romaine, parmesan and garlic croutons, creamy parmesan dressing

Please select one (1) soup from the following:

Asparagus Bisque

Tarragon crab meat

Butternut Squash Bisque

Nutmeg cream

Tomato Basil Soup

Cheese toasties

Creamy Clam Chowder

Pork belly and herb croutons

Shrimp Gumbo

Steamed rice

Hearty Chicken Noodle

Also included:

Loaded Macaroni Salad

Fresh Sliced Seasonal Fruit

Kettle Chips

Fresh Baked Cookies and Brownies