



BREAKFAST

THE CONTINENTAL BREAKFAST

Sliced Seasonal Fruit
Baskets of Muffins, Danish, Bagels and Breads
Whipped Butter and Cream Cheese
Assorted Chilled Juices
Coffee and Tea Service
\$17.00 per person

THE ALL AMERICAN BREAKFAST

Assorted Chilled Juices
Sliced Seasonal Fruit
Fluffy Scrambled Eggs with Sharp Cheddar Cheese and Chives
Crisp Bacon and Sausage Links
Home Fried Potatoes with Onions
Breakfast Breads and Pastries
Whipped butter
Coffee and Tea Service
\$23.00 per person

ALA CARTE

Breakfast Breads & Danishes	\$30.00 per dozen
Home-Baked Cookies	\$25.00 per dozen
Fudge Nut Brownies	\$25.00 per dozen
Tortilla Chips and Salsa	\$4.50 per person



PLATED LUNCHEONS

SHRIMP AND PENNE ASIAGO

Sauté of Shrimp, Mushrooms, Artichoke Hearts, Sweet Peppers tossed with Penne Pasta and a Creamy Asiago Cheese Sauce.

\$24.95

PETITE FILET MIGNON

Center Cut, Bacon Wrapped and Char Grilled.

Served with Smashed Potatoes, Seasonal Vegetables and Maitre D'hotel Butter.

\$26.95

CROISSANT CLUB

Thin Slices of Slow Roasted Ham and Turkey with Shredded Lettuce, Tomatoes, Swiss Cheese and Mayonnaise, a Flaky Croissant with Dill Potato Salad.

\$18.95

CHICKEN CAESAR SALAD

Hearts of Romaine with Shaved Reggiano and Garlic Crostini.

\$18.95

Add Shrimp for an additional \$2.00

CHICKEN CLUB SANDWICH

Breast of Chicken topped with Bacon and Provolone Cheese. Served with French Fries.

Battered and Fried or Grilled

\$18.95

CHICKEN PARMESAN

Boneless Breast of Chicken Laced with Light Tomato Basil Sauce. Finished with a Blend of Cheeses atop a bed of Linguine tossed with Garlic Butter

\$23.95

VEGETABLE LASAGNA

Seasonal Vegetables Layered with Pasta and Creamy Parmesan Sauce.

\$19.95

PECAN CHICKEN SALAD

Breaded and Lightly Fried served on a bed of Greens, tossed with Grapes, Sliced Apples and Pears, finished with a Maple Vinaigrette

\$18.95



LUNCHEON DESSERT SELECTION

NEW YORK STYLE CHEESECAKE

Rich and Creamy, served with Strawberry Sauce and Whipped Cream

WHITE CHOCOLATE MOUSE TART

BLUE BERRY BREAD PUDDING

Served with a Vanilla Bean Sauce

CHOCOLATE SEDUCTION CAKE

POUND CAKE AND BERRIES

Rich and Moist Pound Cake with Fresh Berries and Whipped Cream

CRÈME BRULEE

APPLE DUMPLING



BUFFET LUNCHEONS

FROM THE CARVING BOARD

Roast Beef, Ham, and Smoked Breast of Turkey
Basket of Hearty Breads and Fresh Rolls
Swiss, Provolone, Cheddar and Havarti
Chefs Signature Potato Salad
Basket of House made Sweet Potato Chips
Relish Platter
\$24.95

LITTLE ITALY

Caesar Salad
Traditional Lasagna
Seafood Canaloni
Pasta Primavera
Sliced Garlic Bread
Toasted Beef Ravioli
Roasted Fresh Vegetables
Basket of Fresh Baked Rolls
\$26.95

GRAND CENTER

Missouri Rainbow Greens
Tossed with Bleu Cheese Vinaigrette
Herb Roasted Breast of Chicken
With Sauce Supreme
Cornbread Dressing with Sage
Penne Pasta
Tossed with Alfredo Sauce
Market Fresh Vegetables
Basket of Fresh Breads and Rolls
\$26.95



All Buffets Served with Dessert Display

1929 BUFFET

Mixed Green Salad
Tossed with Cucumbers and Grapes

Oven Roasted Tilapia
Dressed with a Provencal Style Tomato Sauce

Chicken and Mushroom Casserole

Pasta Primavera

Brown Sugar Glazed Baby Carrots

Bakery Fresh Rolls and Butter

\$29.95

STREET ANGEL

Italian Salad

Classic Chicken Parmesan

Roasted Pollock
Laced with a Warm Pesto and Tomato Vinaigrette

Cavatelli
Tossed with Broccoli Florets and Creamy Alfredo Sauce

Medley of Fresh Vegetables

Bakery Fresh Rolls and Butter

\$29.95

WURLITZER BUFFET

Missouri Rainbow Greens
Tossed with Bleu Cheese Vinaigrette

Assorted House Made Quiche

Chicken Vol-au-vent
Tender bites of Chicken in a Velvety White Wine Sauce
Mushroom, Onions, Thyme and Lemon

Buttered Egg Noodles

Green Beans

French Baguettes with Butter

\$29.95



All Buffets Served with Dessert Display

HORS D'OEUVERS

COLD MENU

PER PIECE

Vichyssoise in a single sip glass	\$2.50
Fresh Tomato Gazpacho with Roasted Peppers and Cilantro	\$2.50

Herb Roasted Chicken Salad in Bouchee	\$3.50
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Chilled Jumbo Shrimp Cocktail	\$4.50
Maryland Style Crabmeat Salad in a Savory Barquette	\$4.50
Lobster Canapé	\$4.50
Duck Canapé	\$4.50

HOT MENU

PER PRICE

Lobster Bisque and Crawfish Shooter	\$2.50
Potato Soup Shooters	\$2.50
Miniature Chicken Cordon Bleu served with Honey Mustard Sauce	\$2.50
TRav Martinis	\$2.50
Pepperoni Calzone	\$2.50

Grape Tomato, Basil and Parmesan Cheese Bruschetta	\$3.50
Miniature Potato Pancakes, Smoked Trout, Horseradish and Chive Mousse	\$3.50
Roasted Asparagus and Prosciutto Bruschetta with Buffalo Mozzarella	\$3.50
Beggar's Purse filled with a Sauté of Wild and Domestic Mushrooms	\$3.50
Vegetable Spring Rolls with Sweet and Sour Sauce	\$3.50
Petite Crab Cakes on Brioche Rounds with Remoulade Sauce Butter	\$3.50
Spanikopita	\$3.50
Feta Cheese & Sundried Tomato in Phyllo	\$3.50



Chicken Sate	\$3.50
Eggplant, Sun Dried Tomato and Feta Cheese Ragout on Garlic Rubbed Croustade	\$3.50

Dragon Shrimp: Won Ton Wrapped Shrimp	\$4.50
Miniature Coconut Lobster Tails	\$4.50
Miniature Beef Wellington	\$4.50

DELUXE CARVING STATIONS

Includes a Basket of Breads and Rolls,
Appropriate Condiments and a Uniformed Carver

SIRLOIN OF BEEF

Serves Approximately 75 Guests
Served with Horseradish Sauce
\$300.00

MAPLE GLAZED HAM

Serves Approximately 75 Guests
Served with Honey Mustard
\$275.00

ROASTED TURKEY BREAST

Serves Approximately 50 Guests
Served with Herb Mayonnaise
\$185.00

ROASTED BEEF TENDERLOIN

Serves Approximately 25 Guests
Served with Sauce Bearnaise
\$300.00

SLOW ROASTED PRIME RIB

Serves Approximately 30 Guests
Served with Horseradish Sauce and Au Jus
\$400.00



STEAMSHIP OF PORK

Serves Approximately 50 Guests
Served with Natural Pan Reduction
\$240.00

DISPLAYED HORS D'OEUVERS

FRUIT AND CHEESE DISPLAY

An Assortment of Imported and Domestic Cheeses,
Seasonal Fruits and Berries with a Basket of Assorted Breads and Crackers.
\$4.50 per person

CRUDITÉS

Crispy Seasonal Vegetables with Creamy Buttermilk Ranch Sauce for Dipping
\$4.50 per person

BAKED BRIE

Imported French Brie Filled with Fresh Berries, served with Crackers and Croustades
\$4.50 per person

GRILLED VEGETABLE DISPLAY

\$4.50 per person

SEAFOOD BAR

Custom Designed Ice Sculpture
With Shrimp, Oysters, Mussels and Crab Claws



\$28.00 per person

ACTION STATIONS

Prepared to Order for the Convenience of Your Guests

CAESAR BAR

Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese,
Grilled Chicken, Roasted Rock Shrimp and Caesar Dressing
\$15.00 per person

SMASHED POTATO "MARTINI" BAR

Accompanied by Cheddar Cheese, Caramelized Onions, Bacon, Horseradish,
Blue Cheese and Roasted Garlic - Served Hot in a Martini Glass
\$14.95 per person

PASTA

Pasta: Penne, Bow Tie and Tortellini
Sauces: Marinara, Alfredo, Butter-Olive Oil and Garlic Sauces
Accompanied by a choice of the following
Prosciutto Ham, Chicken, Scallops, Shrimp, Mushrooms, Peas,
Diced Tomatoes, Spinach, Artichoke Hearts, Shallots Gorgonzola and Parmesan Cheeses
\$16.95 per person

STIR FRY

Chicken, Shrimp Scallops and Flank Steak
Accompanied by a choice of the following
Snow Peas, Bamboo Shots, Bean Sprouts, Green Onions,



Sweet Peppers, Broccoli and Mushrooms, Garlic, Hoisin and Soy Sauces

Served over Sticky Rice in Miniature Asian Take Out Boxes

\$16.95 per person

SOUPS

VICHYSOISE

With Smokey Bacon, Frizzled Leeks and Apple Chips

\$4.50

BAKED POTATO SOUP

Topped with Crisp Bacon, Cheddar Cheese and Chives

\$4.50

LOBSTER BISQUE

With Crawfish Garnish

\$4.95

SWEET POTATO BISQUE

Topped with Cinnamon Whipped Cream and Candied Pecans

\$4.95



SALADS

BABY GREENS

Dried Cranberries, Candied Pecans and Blue Cheese Crumbles
Champagne Vinaigrette
\$4.50

ASIAN SALAD

Asian Greens Mandarin Oranges
Poppy Seed Dressing
\$4.50

MISSOURI FIELD GREEN SALAD

Tossed with Toasted Pecans, Sliced Ripe Pear, and Gorgonzola Crumbles
Balsamic Vinaigrette
\$5.75

CHOPPED CAESAR SALAD

\$6.95

THE HILL SALAD

Mixed Field Greens and Crisp Romaine Lettuce, Red Onions Artichoke Hearts and Tomatoes
Zesty Italian Dressing and Provel Cheese
\$4.95



GRIFFIN SALAD

Mixed Field Greens, Grape Tomatoes
Raspberry Vinaigrette
\$4.50

SPINACH SALAD

Thin Slices of Red Onions and Strawberries
Creamy Poppy Seed Dressing
\$5.50

* Selection is Seasonal

PLATED DINNERS

CHICKEN WELLINGTON

Breast of Chicken Stuffed with Mushroom Duxelle, Wrapped in Puff Pastry with Sauce Robert, and a Medley of Seasonal Vegetables
\$32.95

BREAST OF CHICKEN PORTABELLA

Marinated Char-Grilled Breast of Chicken and Portabella Mushroom
Smashed Potatoes
\$34.95

KANSAS CITY STRIP

Jack Daniel Green Peppercorn Sauce and Fresh Green Beans.
\$40.00

FILET MIGNON

Seasoned to Perfection and Char Grilled, topped with Sauce Bearnaise and served with a Medley of Market Vegetables
\$42.00

FILET AU POIVRE

6oz Black Pepper Rubbed Filet Roasted with Mushrooms
Finished with a Cognac Demi Glace, topped with Matchstick Potatoes
\$48.00



PAN SEARED SCALLOPS

Light Dijon and Sherry Pan Sauce with Herbs
Roasted Asparagus and Pappardelle Pasta
\$35.00

SWEET AND SMOKY SALMON

Dry Rubbed, Char-Grilled Salmon Filet, Rum Butter Mashed Sweet Potatoes and Roasted Vegetables
\$35.00

PETITE FILET AND BREAST OF CHICKEN

Wild Mushroom Demi Glaze and Medley of Market Vegetables
\$49.00

BREAST OF CHICKEN PORT AND MARYLAND STYLE CRAB CAKE

Dauphinoise Potatoes
\$49.00

TENDERLOIN OF BEEF AND PAN SEARED SALMON

Roasted Potatoes
\$55.00

ROASTED PETIT FILET & BACON STUFFED SHRIMP

Brioche Crouton
Wild Mushroom Risotto
\$60.00

DINNER DESSERTS SELECTION

FOX FINALE STATION

Platters of assorted Miniature Desserts and Pastries
In a Display to include Whole Cakes, Tortes, Cheesecakes,
Tarts, Fresh Berries, and Whipped Cream.
\$15.00 per person

AFTER DINNER COFFEE STATION

Enhance your dessert reception by adding
Flavored Coffees, Specialty Teas and Cordials.
\$6.00 per person

CHOCOLATE CHOCOLATE CHOCOLATE

"All I really need is love, but a little chocolate now and then doesn't hurt!"
\$15.00 per person

NEW YORK STYLE CHEESECAKE

Rich and Creamy, served with Strawberry Sauce and Whipped Cream

WHITE CHOCOLATE MOUSE TART

BLUE BERRY BREAD PUDDING

Served with a Vanilla Bean Sauce



CHOCOLATE SEDUCTION CAKE

POUND CAKE AND BERRIES

Rich and Moist Pound Cake with Fresh Berries and Whipped Cream

CRÈME BRULEE

APPLE DUMPLING

BUFFET DINNERS

OWNERS' CHOICE BUFFET

Missouri Field Green Salad

Spinach Salad

Herb Roasted Mahi Mahi

With Roasted Shallots, Garlic and White Wine Sauce

Tenderloin of Beef

Char Grilled Whole Tenderloin of Beef, sliced into medallions, Rich Espagnole Sauce

Roasted Baby Potatoes

Farm Fresh Vegetables

Basket of Bakery Fresh Breads and Rolls

Dessert Display

\$55.00

THE ITALIAN BUFFET

Antipasto Platter



Roasted Garlic and Sun-Dried Tomato Spread
With Toasted Slices of Italian Bread

Roasted Vegetables

Toasted Beef Ravioli

Grilled Chicken Parmesan

Veal Florentine Cannelloni

Dessert Display

\$45.00

FABULOUS FOX BUFFET

The Hill Salad

Prime Rib of Beef

Lemon Capers Chicken

Pasta Primavera

Sauté of Seasonal Vegetables

Baskets of Bakery Fresh Breads and Rolls

Dessert Display

\$55.00

1982 BUFFET

Missouri Rainbow Greens

Roasted Strip Loin of Beef

Swordfish Spedini

Linguini Tossed with Creamy Pesto

Fresh Asparagus and Julienne of Sweet Peppers

French Dinner Rolls and Butter

Chef's Selection of Assorted Desserts

\$55.00

BARNUM BUFFET

Caesar Salad

Prime Rib of Beef

Sweet and Smoky Salmon



Penne Pasta Tossed with Pine Nuts, Spinach,
Sun Dried Tomatoes and Olive Oil

Miniature Potato Pancakes

Mélange of Fresh Vegetables

Sliced baguettes and rolls

Chef's Selection of Assorted Desserts
\$55.00



BAR

HOSTED BAR

Per drink pricing.

Select Brand Cocktails	\$5.00
Premium Brand Cocktails	\$6.00
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$4.50
Bottled Water	\$3.00
House Wines	\$5.75
Cordials and Cognacs	\$5.00-\$8.00
Premium Wines	varies per bottle

Should Host Bar sales not average a minimum of \$100.00 per hour, per bartender, there will be a \$25.00 per hour bartender fee, three-hour minimum.

HOSTED OPEN BAR

Per guest pricing, 25 guest minimum. Consists of unlimited select or premium pours, two brands of bottled beer, house wines, soda, juices and bottled water.

Select Pours

One Hour	\$11.50
Two Hours	\$15.50

Premium Pours

One Hour	\$13.50
Two Hours	\$17.50

Please add \$2.00 per person for each additional half hour.

Deluxe Bar Set-up

May be added to your existing open bar for an additional \$3.00 per guest.

SELECT BRANDS

Early Time Bourbon
Seagram's 7 Whiskey
Usher's Scotch
Gordon's Gin
Gordon's Scotch
Bacardi Rum
Amaretto

PREMIUM BRANDS

Jack Daniels Bourbon
Seagram's VO
Dewar's Scotch
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Amaretto

DELUXE BRANDS

Wild Turkey Bourbon
Crown Royal
Chivas Regal
Amaretto di Saronna
Grand Marnier
Kahlua
Martel VSOP Cognac