



THE CORONADO

• PASSED HORS D'OEUVRE MENU •

Cold

- Roasted Tomato Goat Cheese
on three-seeded crostini
- Smoked Shrimp Canapé
tomato cream cheese
- California Club in Phyllo Flower
chicken, diced tomato & crumbled bacon
- Hummus Bruschetta on Naan Bread
hummus, green olive tapenade & tomato confit
- Strawberry Kiss
honey cream cheese
- Seared Tuna & Wasabi Aioli
wonton petal
- Fresh Vegetable Spring Roll
peanut dipping sauce
- Seared Tenderloin & Guava Tamarind
pickled radish on buttered brioche
- Bacon Wrapped Date
stuffed with goat cheese
- Duck Confit Tartlet
blackberry compote & truffle honey

Hot

- Peking Duck Spring Roll
sweet chili glaze
- Bleu Cheese Stuffed Kobe Meatball
chive crème fraiche
- Frontenac Pecan Jerky
strips of maple & pecan sweetened bacon
- Eggplant & Parmesan Involtini
tomato ragout
- Chipotle Chicken on Jalapeno Waffle
cilantro crème fraîche
- Asparagus & Parmesan Spring Roll
black truffle mayo
- Citrus Arancini
blood orange dipping sauce
- House Smoked Brisket on Ciabatta Crisp
balsamic fig glaze
- Crayfish Beignet
bourbon mustard
- Fried Artichoke Heart
lemon sabayon

Enhancements

- Bacon Wrapped Shrimp
bourbon glaze
- Petite Nantucket Lobster Roll
on miniature brioche with citrus crème fraiche
- Petite Deviled Crab Cake
caper remoulade
- Favorite Canapé on Edible Spoon
ask your Catering Manager for options



THE CORONADO

• SEATED & SERVED MENU •

Appetizers (choose 1 OR choose 1 soup from next page for an additional \$5 per guest)

Pan Seared Maryland Crab Cake
black bean salsa & ancho chili aioli

Grilled Prosciutto Wrapped Shrimp
mixed greens & lemon aioli

Wild Mushroom Ravioli & Brown Butter Sage Sauce
swiss chard

Beef Carpaccio
arugula, capers, shredded parmesan & olive oil

House Smoked Salmon
classical garnish & whole wheat crisp

• = vegetarian ***not available for food tastings**
~special dietary requests accommodated upon request~



THE CORONADO

•SEATED & SERVED MENU•

(choose 1)

Soups & Salads

Smoked Tomato & Red Pepper Bisque
grilled cheese straws

Zucchini Parmesan Soup
julienne zucchini & parmesan crisp

Curried Butternut Squash & Pear Soup
frizzled onions

Coronado Signature
mixed baby greens with roasted red & yellow peppers, radish sprouts, artichokes,
shredded parmesan, frizzled parsnips, citrus herb vinaigrette & parmesan flatbread

Apple Waldorf
bibb lettuce, walnuts, grapes, celery, cider dressing & cracked pepper flatbread

Gold Beet Salad
mesclun greens, roasted gold beets, blueberries, mascarpone cheese & basil vinaigrette

Cape Cod
crisp red leaf, romaine & bibb, dried cranberries, spiced walnuts, caramelized red onion,
sliced pears, feta cheese & cranberry vinaigrette

Butternut Squash
baby spinach, frisee, radicchio, toasted pumpkin seeds, dried cranberries,
slivered red onion & honey shallot vinaigrette

Deconstructed Greek Salad
artichoke puree, tomato tartar, kalamata olive, red onion, fried spinach ash, feta cheese & pepperoncini vinaigrette

Bacon Spinach Salad
baby spinach, crispy bacon lardons, candied walnuts, crumbled bleu cheese & cranberry vinaigrette

Soup & Salad Enhancements

Soup & Salad Combination
please add \$3 per guest

Add Poached Pear to any salad above
please add \$3 per guest

Shrimp OR Lobster Bisque
please add \$3 per guest

Grilled Shrimp to any salad above
please add \$5 per guest

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THE CORONADO

•SEATED & SERVED MENU•

(choose 1)

Entrées for specific dietary requests, please consult your catering manager

- Seared Atlantic Salmon Filet
on bed of wilted greens with wild rice blend, green beans & sweet peppers
- Grilled Mahi – Mahi with Thai Red Curry Sauce & Tropical Relish
baby bok choy & edamame rice cake
- Roasted Chicken Breast with Tomato Confit
risotto cake & sautéed asparagus
- Stuffed Chicken Breast of Sweet Peppers, Spinach, Sundried Tomato & Manchego
mixed grains tabbouleh salad, baby carrot & grilled zucchini
- Herb Roasted Cornish Game Hen with Cider Thyme Jus
over dried fruit & wild rice pilaf with haricot vert bundle
- Tournedos of Pork Tenderloin with Fig Port Wine Gastrique
sweet potato dauphinoise & pan roasted brussels sprouts with bacon
- Seared Filet of Beef Tenderloin with Wild Mushroom Duxelle
duchess potatoes & steamed asparagus over julienne vegetables
- Cognac Green Peppercorn Encrusted Filet
sautéed winter vegetables & trio of roasted potatoes
- Eggplant Napoleon
roasted tomatoes, goat cheese, basil & sweet pepper coulis

Entrée Enhancements

- Veal Chop with Lemon & Caper Sauce
served over steamed spinach with risotto cake
please add \$8 per guest
- Pan Seared Sea Bass & Roasted Shallot Butter
over steamed spinach with wheatberry pilaf
please add \$5 per guest
- Grilled Shrimp added to any Entrée
please add \$5 per guest
- Fire Roasted New Zealand Lamb Chops
& Sundried Cherry Chutney
steamed asparagus & manchego potato gratin
please add \$8 per guest

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THE CORONADO

• BUFFET HORS D'OEUVRE MENU •

Cold

- Mini Vegetable Tart
roasted fall vegetables
- Roasted Pepper Tortellini Skewers
lemon parmesan dip
- Beef Tenderloin Carpaccio
arugula, caper cream & shaved asiago
- Smoked Salmon Display
lemon cream cheese & whole wheat crisps
- Duo of Hummus & Tapenade
crisp pita chips
- Italian Heritage Salad Bolero
- Baja Caesar Salad Wrap
jalapeno caesar dip
- Petite Blackened Tilapia Soft Taco
avocado & lime cilantro slaw
- Pork Tenderloin Brochette
bing cherry dipping salsa

Hot

- Wild Mushroom Arancini
roasted tomato dipping sauce
- Mini Sweet Peppers
stuffed with smoked chicken & rice
- Petite Cubana Sandwich
ham, pork, swiss, pickles & mustard
- Pistachio Chicken Spiedini
mango red pepper chutney
- Gulf Crab Cake
creole shrimp sauce
- Black Bean & Poblano Quesadilla
pepper jack cheese, onions & salsa
- Crimini Mushroom
sundried tomato risotto
- New Potato Basket
bacon & chive mousseline
- Toasted Cannelloni
roasted tomato marinara & parmesan

Enhancements

- Classic Shrimp Cocktail
cocktail sauce
- New Zealand Baby Lamb Chops
mint chimichurri
- Antipasto Tapas & Wine Pairing
served on individual plates atop wine glasses
- Petite Pot Pie (*choose 1*)
chicken, lobster or wild mushroom



THE CORONADO

•STATIONS•

Antipasto Display

an assortment of marinated vegetables, olives, italian meats & cheeses
served with hand crafted breads & italian breadsticks

Seafood (ask your catering manager about ice sculptures)

Chilled Shrimp, Crab Legs, Oysters on the Half Shell & Green Lipped Mussels
served with cocktail sauce, mignonette & fresh lemon

Seafood Enhancement

(ask your catering manager about combo options)

Smoked Salmon OR Trout Display
classical garnish & toast points
&

Smoked Oysters OR Scallops
roasted garlic aioli

Hand-Rolled Sushi (choose 3)

Shrimp Roll
cucumber & sweet pepper

California Roll
crab, avocado & masago

Surf & Turf Roll
grilled steak & chili spiked shrimp

Veggie Roll
assorted julienne vegetables

Spicy Tuna Roll
sesame & cilantro

House Smoked Salmon Roll
radish sprouts & boursin

served with edamame, fish chips, pickled ginger, wasabi & soy dipping sauce
chopsticks available upon request

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THE CORONADO

•STATIONS•

Asian

Thai Curry Stir Fry

choose 1 protein:

chicken, beef, shrimp or tofu

assorted vegetables & jasmine rice

Vegetable & Soba Spring Rolls

Chicken Pot Stickers & hoisin sauce

Crab Rangoon & sweet chili glaze

Risotto • Pasta (choose 1)

White Wine & Parmesan Risotto

Penne Pasta & Roasted Tomato Sauce OR Basil Cream Sauce

Gruyere OR Sharp Cheddar Mac N' Cheese

served with smoked chicken, bacon, tomato, mushroom, parmesan & grilled vegetables

Sliders & Wraps (choose 3)

Flank Steak, creamed horseradish, arugula & caramelized onions on brioche

Tamarind Pork, mustard cream cheese & apple slaw on toasted pretzel

Ginger Seared Tuna, soy glaze, napa slaw & wasabi aioli on wonton

Mini Falafel, cucumber, feta, tomato & tzatziki sauce

Blackened Tilapia Wrap, avocado cream & lime cilantro slaw

Chicken Banh Mi, pickled vegetables & aioli

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THE CORONADO

•STATIONS•

Carving (choose 1)

House Smoked Turkey Breast
durkees & bourbon demi-glace

Slow Roasted Pork Loin
country mustard & apple chutney

Grilled Peppercorn Encrusted Flank Steak
creamed horseradish & honey caramelized onion glaze

served with an assortment of hand-crafted breads, rolls & whipped butter

Carving Enhancement

Herb Encrusted Beef Tenderloin
creamed horseradish & sauce béarnaise

served with an assortment of hand-crafted breads, rolls & whipped butter

Pairings (choose 2)

Petite Blackened Tilapia Soft Taco
avocado & lime cilantro slaw

&

Individual Patron Margaritas

Seared Tuna on Wonton Petal
ginger seared tuna, soy glaze, napa slaw & wasabi aioli

&

Petite Lemon Ginger Martini

St. Louis Style Spare Ribs

&

Bourbon Ginger Ale

Mini Cubana Sandwich
ham, pork, swiss, pickles & mustard

&

Cuba Libre

Mini Cheeseburger
&

Salted Caramel Milkshake

Antipasto Small Plate
assortment of marinated vegetables,
olives, italian meats & cheeses

&

Chianti in Bolla Glasses

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THE CORONADO

•LATE NIGHT STATIONS•

St. Louis Comfort Foods (choose 3)

Pretzels & Schlafly Beer Cheese, Toasted Ravioli, Cheeseburger Sliders,
St. Louis Style Flatbread, Buffalo Chicken Skewer, Loaded Potato Skin

When Pigs Fly

Mini Corndog, Mini Chili Dog, Mini Hotdog

Late Night Breakfast

Mini Waffles, Mini Bagel Egg Sandwich, Mini Biscuits & Gravy

Twisted Pretzel Bar

Classic, Cinnamon Sugar, Bacon Cheddar Ranch
beer cheese, whole grain mustard, traditional mustard,
chocolate sauce & buffalo chicken dip

Tater Tot Bar

Regular Tater Tots & Sweet Potato Tots
cheese sauce, pepper jack shredded cheese, green onion, diced onions, diced peppers, garlic, **bacon**, **chili**, ketchup & mustard

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•BUFFET MENU•

(choose 1 of each)

Salad

Coronado Signature

mixed baby greens with roasted red & yellow peppers, radish sprouts, artichokes, shredded parmesan, frizzled parsnips & citrus herb vinaigrette

Apple Waldorf

bibb lettuce, walnuts, grapes, celery & cider dressing

Vegetables

Charred Winter Vegetables & Garlic Aioli

French Green Beans with Acorn Squash

Starch

Brown Butter Tortelloni

wild mushroom & crispy sage

Trio of Roasted Potatoes

sweet, yukon & red

Entrées

for enhanced entrée selections, see carving station

Stuffed Chicken Breast of Apple & Cornbread Dressing

spaetzle & herb butter

Sautéed Chicken Piccata

lemon caper mushroom sauce
on a bed of white & wild rice

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THE CORONADO

•DESSERT MENU•

Passed (choose 1)

Piccione Sweets

tri-color cookies, mini cannoli & mini cassata cakes

Cordial Truffles

chef's choice

Neapolitan Petite Cheesecakes

chocolate, vanilla & strawberry

Lots o' Lollipops (choose 3)*

cake pops, s'mores pops, rice crispy pops,
mini pop tarts & cheesecake pops

Freshly Baked Cookies & Milk

house made chocolate chip cookies, durango cookies & chubby hubbies

Stationed (choose 1)

Petite Sweets

assortment of truffles, macaroons & petite tortes

Pie Shots

pumpkin, chocolate cream & apple

Cocktail Cupcake Display (choose 3)

vanilla champagne, blood orange grand marnier, manhattan chocolate whiskey,
chocolate bailey's & grasshopper

Freshly Baked Cookies + Milk Shooters (choose 3)

chocolate chip, sugar, oatmeal raisin, peanut butter, lemon & goeey butter

Piccione Pastry

cannoli, mini chocolate cream puff, raspberry spritz, pecan cookie & tri-colored cookies

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•DESSERT MENU•

Plated (choose 1)

Opera Torte

layers of vanilla cake, ganache & coffee french buttercream
drizzled with white & dark chocolate sauce

Chocolate Dipped Pound Cake

cranberry & piccione cream

Pear Napoleon

maple cream & cinnamon

Ricotta Cheesecake with Amaretto Spiked Mixed Berries

garnished with fresh mint

Chocolate Pâté

tart cherry compote & black pepper praline

Trio of Cheesecakes

seasonal selections available

Dessert Enhancements

(consult your catering manager for pricing)

Burn Station

bananas foster, crème brulee, s'mores & cherries jubilee

Piccione Take Home Boxes

choose 3 Piccione sweets to be boxed & available to go

Sweet Shot Station

mini cocktail glasses filled with your favorite confections

Edible Chocolate Spoon with Peanut Butter Ganache

Mini Caramel Apples

Wedding Packages

Your Wedding Cake Sliced & Served on a Painted Plate

consult your catering manager about adding individual chocolate covered strawberries to the plate

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