



# THE CORONADO

## •PASSED HORS D'OEUVRE MENU•

*Cold*

Cherry Port Wine En Croute  
goat cheese & microgreens

Jamaican Rhum Glazed Shrimp\*  
on tostones & pineapple relish

Watermelon Stack\*  
goat cheese, pistachios & fresh mint

Strawberry Bruschetta  
feta sable, balsamic glaze & basil

Seared Tuna Taco  
asian slaw in wonton shell

Fresh Vegetable Spring Roll\*  
sweet chili dipping sauce

Seared Tenderloin & Guava Tamarind  
pickled radish & gorgonzola cream on buttered brioche

Open Faced Smoked Salmon BLT

Caprese Skewer\*  
balsamic drizzle

*Hot*

Shredded Pork Sticky Bun  
pickled vegetables & aioli

Petite Open Faced Kobe Burger  
cambazola & frizzled leeks

Frontenac Pecan Jerky  
strips of maple & pecan sweetened bacon

Chipotle Chicken on Jalapeno Waffle  
cilantro crème fraîche

Mesquite Chicken & Taro Root Taco\*  
black bean & roasted corn pico de gallo  
*vegetarian option available*

Asparagus & Parmesan Spring Roll  
black truffle mayo

Fried Artichoke Heart  
lemon sabayon

Sundried Tomato Arancini  
pesto dipping sauce

Bayou Crab Cake  
spiked remoulade

## *Enhancements*

Bacon Wrapped Shrimp  
bourbon glaze

Favorite Canape on Edible Spoon  
*ask your Catering Manager for options*



# THE CORONADO

## •SEATED + SERVED MENU•

*(choose 1)*

### *Soups & Salads*

Yellow Tomato Gazpacho

Coronado Signature\*

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

Field Greens\*

spring mixed greens, seasonal berries, citrus, balsamic onion, crispy sweet potato hay & goat cheese with honey lime vinaigrette & cracked pepper flatbread

Caprese

farm raised tomatoes, cucumber, bibb lettuce, white balsamic & basil orzo

Coronado Caesar Salad

romaine, radicchio, shaved parmesan, halved cherry tomatoes, garlic croutons, lemon pepper caesar dressing & parmesan crisp

Baby Spinach Salad

eggs, radish, melted onion, goat cheese, quinoa, pickled baby beets & roasted shallot vinaigrette

### *Salad Enhancements*

Soup & Salad Combination

any of the above listed salads served & a demitasse cup of soup  
*please add \$3 per guest*

Grilled Shrimp to any salad listed above

*please add \$5 per guest*

Tuscan Ratatouille Terrine

leek, zucchini, sweet peppers, scallions, eggplant, micro greens, fanned balsamic baked bermuda onion, rosemary flatbread & roasted tomato vinaigrette

*please add \$5 per guest*

vegetarian \* = gluten free

~special dietary requests accommodated upon request~



# THE CORONADO

## •SEATED + SERVED MENU•

(choose 1)

*Entrées* for specific dietary requests, please consult your sales manager

Encrusted Salmon Filet & Citrus Shallot Beurre Blanc  
rainbow chard, fingerling & parsley salad

Spinach & Artichoke Stuffed Sole with Mornay  
duo of roasted potato hash & steamed broccolini

Barrel-Brined Airline Breast with Whiskey Glaze  
risotto cake, rainbow carrots & snow peas

Boursin & Mushroom Stuffed Chicken with Tomato Veloute  
rice pilaf, baby carrot & grilled zucchini

Boneless Chop & Raspberry Chipotle Demi Sauce  
potato pave, haricot vert bundle & balsamic onion fan

Medallions of Beef & Charred Onion Steak Sauce  
candied fennel, sautéed sweet peppers, asparagus & whipped yukon gold potatoes

Grilled Beef Tenderloin Filet with Rosemary Demi  
julienne vegetables & roasted potato wedges with herbed olive oil & sea salt

Eggplant Napoleon\*  
roasted red peppers, arugula, basil & tomato coulis

## *Entrée Enhancements*

Grilled Shrimp added to any Entrée\*  
+ \$5 per guest

Veal Chop with Lemon & Caper Sauce  
risotto cake & served over steamed spinach  
+ \$8 per guest

Fire Roasted New Zealand Lamb Chops & Sundried Cherry Chutney  
steamed asparagus & manchego potato gratin  
+ \$8 per guest

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# THE CORONADO

## • BUFFET HORS D'OEUVRE MENU •

*Cold*

*Hot*

Caprese Stacks\*  
balsamic drizzle

Roasted Pepper Tortellini Skewers  
lemon parmesan dip

Beef Tenderloin Carpaccio  
arugula, caper cream & shaved asiago

Smoked Salmon Display  
lemon cream cheese

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

Sundried Tomato Arancini  
pesto dipping sauce

Mini Sweet Peppers\*  
stuffed with smoked chicken & rice

Mini 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

Cantina Taco (choose 1)  
*flank steak\**  
*tamarind pork tenderloin\**  
black bean & chimichurri salsa

## *Enhancements*

Classic Shrimp Cocktail\*  
cocktail sauce

Lobster BLT Finger Sandwich  
on toasted brioche

Fried Panko Crusted Shrimp  
honey soy dipping sauce  
New Zealand Baby Lamb Chops\*  
mint chimichurri

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# THE CORONADO

## •STATIONS•

### *Fresh Salads* (choose 3)

#### Sicilian Style Salad

red leaf, romaine & radicchio  
frizzled scallions, olives, shredded parmesan, roma tomatoes, artichoke hearts  
& aged balsamic vinaigrette

#### Panzanella Salad

grilled radicchio, pea shoots, shaved fennel, bread crumbs, oven-roasted tomatoes,  
chipped manchego, picholine olives & white balsamic vinaigrette

#### Coronado Caesar Salad

romaine, frico chips, shaved parmesan, halved cherry tomatoes, garlic croutons,  
& creamy caesar dressing

#### Traditional Greek Salad

feta, peppers, red onion, black olives, cucumbers & lemon vinaigrette

#### Caprese Salad

fresh mozzarella, tomatoes, cucumbers, basil & drizzle of olive oil

#### Chopped Salad

romaine, frisee, roasted corn, egg, avocado & cider vinaigrette

### *Antipasto Display & Bruschetta Bar*

an assortment of marinated vegetables, olives, italian meats, cheeses & 3 bruschettas  
served with hand crafted breads & italian breadsticks

(choose 3)

Sundried Tomato, Mozzarella & Basil

Sesame Goat Cheese, Cherry Compote & Micro Greens

Grilled Eggplant Caponata, Pine Nuts & Golden Raisins

Smoked Salmon & Dill Crème Fraiche

Prosciutto, Asparagus & Lemon Aioli

Chopped Wild Mushrooms & Herbed Cream Cheese

Seafood Ceviche & Mango Chutney

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# THE CORONADO

## •STATIONS•

### *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, 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, Fresh Basil, Pine Nut & Garlic

Cavatappi, Sundried Tomato & EVOO Sauce

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)

Rosemary-Brined Pork Loin\*  
grilled peach & chili glaze

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

House Smoked Turkey Breast\*  
garlic aioli & signature barbeque sauce  
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

### *Plancha Bar* (choose 3)

Carnitas, Braised Chicken, Carne Asada, Shrimp OR Blackened Tilapia  
soft flour tortillas & traditional corn tortillas, pico de gallo, salsa verde, chimalito,  
chipotle sauce, crema, cilantro, cabbage, cotija & guacamole

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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

#### *Popcorn Bar*

Buttered Popcorn served with the following shakable flavors: cinnamon sugar, jalapeno cheddar, smoked paprika & sea salt

#### *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

#### *Pizza Station*

Choose 1 Style: Chicago Pizza Bites, St. Louis, or New York toppings: three meat, margherita & deluxe

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# THE CORONADO

## 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

#### Caprese Salad\*

fresh mozzarella, tomatoes, arugula, english cucumber, basil & drizzle of olive oil

#### Field Greens\*

spring mixed greens, seasonal berries, citrus, balsamic onion, goat cheese, crispy sweet potato hay & honey lime vinaigrette

### *Vegetables*

#### Grilled & Chilled Summer Vegetables & Garlic Aioli\*

#### Steamed Asparagus & Julienne Vegetables\*

#### French Bean Almandine\*

#### Spicy Succotash with Corn, Vidalia Onion, Edamame & Sweet Peppers\*

### *Pasta*

#### Orecchiette Pasta

asparagus, artichokes, radicchio & caper berries  
tossed in a white wine garlic olive oil

#### Park Place Cavatappi

smoked chicken, broccolini & parmesan in a sweet pepper cream

#### Cheese Tortellini

garlic roasted tomatoes, tender leeks, zucchini & parmesan in a basil pesto

#### Carbonara

golden onion, spring peas, toasted prosciutto in a cream sauce

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# THE CORONADO

## • BUFFET MENU •

*Entrées* for specific dietary requests, please consult your sales manager

Coriander Cumin Crusted Salmon Filet & Meyer Lemon Butter Sauce  
rainbow chard & basmati rice

Spinach & Artichoke Stuffed Chicken with Mornay  
duo of roasted potato hash & steamed broccolini

Grilled Medallions of Chicken & Lemon Oregano Veloute  
on a bed of zucchini, summer squash & fingerling potatoes

House Smoked Brisket of Beef\*  
sweet summer corn cobbles, red bliss potatoes & signature bbq sauce

New York Smoked Strip Loin  
cabernet demi glace & creamed horseradish  
cheddar scallion twice baked potatoes

Bacon Wrapped Pork Loin with Chipotle Demi  
white & wild rice

### *Entrée Enhancements*

Crab Cakes with Bourbon Remoulade  
topped with citrus & black bean relish  
*+ \$3 per guest*

Sliced Beef Tenderloin & Chipotle Demi  
twice baked potatoes  
*+ \$5 per guest*

Grilled Baby Lamb Chops  
mint chimichurri & israeli cous cous  
*+ \$8 per guest*

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## THE CORONADO

### •DESSERT MENU•

#### *Stationed* (choose 1)

##### Piccione Sweets

mini cannoli, assorted Italian cookies, mini crème puffs & tiramisu

##### Summer Pie Shots (choose 3)

peach, strawberry, lemon meringue, key lime, cherry & chocolate cream

##### Summer Cocktail Cupcake Display (choose 3)

vanilla champagne, rosé brut, strawberry daiquiri, piña colada, lime margarita

##### Beer Cupcake Display (choose 3)

leinenkugel summer shandy, schlafly white lager, o'fallon wheach, o'fallon kite tail, bud light lime, stiegl grapefruit radler

##### Tower of Sweets

assortment of truffles, macaroons & petite tortes

#### *Plated* (choose 1)

##### Pistachio Lemon Torte

pistachio sponge, white chocolate ganache & lemon buttercream  
candied pistachios & blackberry coulis

##### Chocolate Dipped Pound Cake

poached strawberries, honey brittle & sweet cream

##### Ricotta Cheesecake with Amaretto Spiked Mixed Berries

piccione cream & fresh mint

##### Orange Apricot Mini Bundt\*

raspberry coulis & fresh berries

##### Lemon Mousse Soufflé

berry coulis, wafer crumble, dehydrated strawberries & candied lemon

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