



THE CORONADO

• PASSED HORS D'OEUVRE MENU •

Cold

- Roasted Tomato Goat Cheese
three-seeded crostini & chiffonade of basil
- Jamaican Rhum Glazed Shrimp*
on tostino & 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*
peanut dipping sauce
- Seared Tenderloin + Guava Tamarind
pickled radish & gorgonzola cream on buttered brioche
- Smoked Salmon on Pizzetta
boursin spread, fennel, caper & red onion
- Soup Shooter (choose 1)
*watermelon gazpacho**
*watercress vichyssoise**
*jalapeno peach with lime**

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
- Crayfish Beignet
bourbon mustard

Enhancements

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

• = vegetarian *gluten free

~special dietary requests accommodated upon request~



THE CORONADO

• BUFFET HORS D'OEUVRE MENU •

Cold

- Caprese Stacks*
balsamic syrup 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

Hot

- 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 with Quinoa

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

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

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

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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

•STATIONS•

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

Bruschetta Bar (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

grilled ciabatta & baguettes with balsamic, shaved parmesan,
cracked pepper, EVOO, sea salt & basil

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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
(*full vegetarian options available)

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THE CORONADO

BUFFET MENU•

(choose 1 of each)

Salad

Park Place Salad*

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

Asparagus & Orzo Salad

baby spinach, oven-roasted tomatoes & lemon balsamic vinaigrette

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*

Summer Ratatouille of Zucchini, Cippolini Onions & Plum Tomatoes*

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 Sole with Mornay
duo of roasted potato hash & steamed broccolini

Russel Street Stuffed Chicken with Jambalaya Au Jus
potato gratin

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
please add \$3 per guest

Sliced Beef Tenderloin & Chipotle Demi
twice baked potatoes
please add \$5 per guest

Grilled Baby Lamb Chops
mint chimichurri & israeli cous cous
please add \$8 per guest

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THE CORONADO

•SEATED + SERVED MENU•

Appetizers (choose 1 OR choose 1 soup from next page)

Pan Seared Maryland Crab Cake
black bean salsa & ancho chili aioli
Grilled Shrimp & Cheddar Delta Grits
Ricotta Gnocchi
kale, roasted cauliflower & thyme au jus
Wild mushroom Ravioli & Brown Butter Sage Sauce
swiss chard
Braised Pork Belly with Spoon Bread
country greens

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THE CORONADO

•SEATED + SERVED MENU• (choose 1)

Soups + Salads

Strawberry Champagne

Classic OR Asparagus Vichyssoise

Yellow Tomato Gazpacho

Park Place Salad*

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

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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

Russel Street Stuffed Chicken with Jambalaya Au Jus
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*
please add \$5 per guest

Veal Chop with Lemon & Caper Sauce
risotto cake & served over steamed spinach
please add \$8 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

•DESSERT MENU•

Passed (choose 1)

Petite Sweets

assortment of truffles, macaroons + petite tortes

Stuffed Strawberries

cheesecake*, chocolate mousse + honey whipped cream*

Petite Cheesecakes (choose 3)

chocolate, vanilla, strawberry, raspberry, coconut, turtle + lemon

Cookie Dough Pops

chocolate chip, oatmeal + peanut butter*

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

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THE CORONADO

•DESSERT MENU•

Plated (choose 1)

Pistachio Lemon Torte

pistachio sponge, white chocolate ganache + lemon buttercream
candied pecans + crème anglaise

Chocolate Dipped Pound Cake

poached strawberries, honey brittle + sweet cream

Ricotta Cheesecake with Amaretto Spiked Mixed Berries

garnished with fresh mint

Orange Apricot Mini Bundt*

raspberry coulis + fresh berries

Lemon Mousse Soufflé

berry coulis, wafer crumble, dehydrated strawberries + candied lemon

Dessert Enhancements

(consult your sales manager for pricing)

Burn Station

bananas foster, crème brulee + s'mores

Piccione Take Home Boxes

choose 3 Piccione sweets to be boxed + available to go

Edible Chocolate Spoon with Peanut Butter Ganache

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