

PASSED HORS D'OEUVRES



THE CORONADO SPRING & SUMMER MENU

2019

COLD

Vegetable Tarte Tatin | zucchini, tomato, herbs & olive oil

Maine Lobster & Mango Salsa Tart

Jamaican Rhum Glazed Shrimp* | tostone & pineapple relish

Watermelon Stack* | goat cheese, pistachios & fresh mint

Strawberry Bruschetta | feta sable, balsamic glaze & basil

Thai Chicken Jerky in Sesame Cone | yuzu aioli, honey soy

Seared Tuna Taco | asian wonton shell

Open Faced Smoked Salmon BLT | cheddar chive sable

Caprese Skewer* | balsamic drizzle

WARM

Shredded Pork Sticky Bun | pickled vegetables & aioli

Crisp Peking Duck Spring Rolls | sweet chili glaze

Chipotle Chicken on Jalapeno Waffle | cilantro crème fraiche

Bayou Crab Cake | spiked remoulade

Mesquite Chicken & Taro Root Taco* | black bean & roasted corn
pico de gallo

Phyllo Wrapped Peppadew | herbed chevre

Kimchi Pancake | korean bbq pork & chili threads

Sundried Tomato Arancini | pesto dipping sauce

BUFFET HORS D'OEUVRES



THE CORONADO SPRING & SUMMER MENU

2019

COLD

Caprese Stacks* | balsamic drizzle

Prosciutto "Carpaccio"* | arugula, parmesan & EVOO

Coriander Seared Tuna | pickled fennel, tomato confit & micro greens

Duo of Hummus & Tapenade | crisp pita chips

Veggie Spring Roll* | thai basil

Italian Heritage Salad Bolero

Smoked Salmon Flatbread | citrus crème fraiche, egg & onion

Petite Blackened Sea Bass Taco | avocado & lime cilantro slaw

Chilled Soup Shooters* | *(choose 1)* english pea, avocado, mulligatawny

WARM

Steamed Pork Potstickers | hoisin glaze

Lemon Asparagus Arancini | pesto dipping sauce

Mini Sweet Peppers* | smoked chicken & rice

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

Pistachio Chicken Spiedini | mango red pepper chutney

Crab Cake & Bourbon Aioli | citrus black bean relish

House Made Toasted Ravioli | burnt ends & creamed horseradish

Black Bean & Poblano Quesadilla | pepper jack cheese, onions & salsa

Baked Potato Basket* | bacon & chive mousseline

STATIONS MENU



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FRESH SALADS

Fig & Prosciutto* | bibb, marcona almonds, prairie brie cheese & lemon vinaigrette

Coronado Caesar Salad | romaine, frico chips, shaved parmesan, halved cherry tomatoes, garlic croutons & lemon pepper caesar dressing

Local Tomato Salad* | fresh mozzarella, tomatoes, arugula, cucumbers & balsamic glaze

Chopped Salad* | romaine, frisee, roasted corn, egg, avocado & cider vinaigrette
•included in stationed package
•all other packages - \$8 per guest

ARTISAN CHEESES

Hand-Crafted Cheeses, Chutneys, Spiced Nuts, Dried Fruits* & Flatbreads
•included in stationed package
•all other packages - \$8 per guest

ANTIPASTO & BRUSCHETTA DISPLAY

**Marinated Vegetables, Olives, Italian Meats & Cheeses
Hand-Crafted Breads & Italian Breadsticks**

(choose 3)

Sundried Tomato, Mozzarella & Basil*

Grilled Eggplant Caponata, Pine Nuts & Golden Raisins*

Smoked Salmon & Dill Crème Fraiche*

Prosciutto, Asparagus & Lemon Aioli*

Chopped Wild Mushrooms & Herbed Cream Cheese*

•included in stationed package
•all other packages - \$8 per guest

SEAFOOD

Chilled Shrimp, Crab Legs & Oysters Rockefeller or Half-Shell*
bourbon remoulade, cocktail sauce, mignonette & fresh lemon
•additional \$10 per guest stationed package
•all other packages - \$18 per guest
(ask your sales manager about ice sculptures)

SEAFOOD ENHANCEMENT

Smoked Salmon* OR Trout Display*
classical garnish & toast points
Lobster* OR Crab Salad*
•additional \$10 per guest per option
(ask your sales manager about combo options)

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 veggies

Spicy Tuna Roll* | sesame & cilantro

House Smoked Salmon Roll* | radish sprouts & boursin

served with pickled ginger, wasabi & soy dipping sauce

•included in stationed package
•all other packages - \$8 per guest



THE CORONADO SPRING & SUMMER MENU

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STATIONS MENU CONTINUED

DESIGNER FLATBREADS *(choose 3)*

Spinach, Artichoke, Frizzled Onions & Boursin
Roasted Garlic, Mushrooms, Spinach, Truffle Oil & Herb Bechamel
Prairie Cheddar, Steak, Onion Compote, Frites & Gorgonzola
Salami, Prosciutto, Pepperoni, Spicy Red Sauce & Three Cheeses
Grilled Chicken, Buffalo Sauce, Bleu Cheese, Ranch & Celery Leaves
Traditional Margherita, San Marzano Tomato Sauce, Basil & Mozzarella

- included in stationed package
- all other packages - \$8 per guest

RISOTTO & PASTA *(choose 1)*

White Wine & Parmesan Risotto*
Penne Pasta & Sundried Tomato & Pomodoro
Gnocchi & Basil Pesto

smoked chicken, tomato, mushroom, parmesan & grilled vegetables

- included in stationed package
- all other packages & \$8 per guest (\$14 with addition of bavarian charcuterie display)

SLIDERS & WRAPS *(choose 3)*

Nashville Chicken Slider | crunchy chicken, pickles, spiked mayo on brioche
Tuna Slider | green bean, red onion, olive tapenade on crostini
Shrimp Salad | on petite hoagie
Turkey Panini | havarti & tomato
St. Paul | chicken, egg, scallion, kewpie on american toast

- included stationed package
- all other packages - \$10 per guest

PLANCHA BAR *(choose 3)*

Carnitas*, Braised Chicken*, Carne Asada*, Shrimp*
or Blackened Sea Bass*

soft flour tortillas & traditional corn tortillas*, pico de gallo, salsa verde, chimalito, chipotle sauce, crema, cilantro, cabbage, cotija & guacamole

- included in stationed package
- all other packages - \$8 per guest

CARVING *(choose 1)*

Pacific Steel Head Salmon* | bearnaise vinaigrette
Grilled Peppercorn Encrusted Flank Steak* | creamed horseradish & honey caramelized onion glaze
House Smoked Turkey Breast* garlic aioli & signature barbeque sauce
includes assortment of hand-crafted breads, rolls + whipped butter

- included in stationed package
- \$2 per guest to add potato wedges
- all other packages - \$8 per guest including carver (\$10 with addition of potato wedges)

CARVING ENHANCEMENT

Herb Encrusted Beef Tenderloin* | creamed horseradish & sauce béarnaise
Boneless Leg of Lamb* | caper demi & madeira

- \$2 per guest for stationed package
- all other packages - \$10 per guest (\$12 with addition of potato wedges)

INDIAN

Tandoori Chicken* | basmati rice
Saag Peneer* | naan
Dal Makhinai*
Samosa | green chutney & tamarind sauce

- included stationed package
- all other packages - \$10 per guest

ASIAN

Thai Curry Stir Fry | choose 1 protein: chicken, beef, shrimp or tofu
 assorted vegetables & jasmine rice
Vegetable & Soba Spring Roll
Crispy Vegetable Spring Roll
Chicken Pot Stickers | hoisin sauce
Crab Rangoon | sweet chili glaze

- \$2 per guest for stationed package
- all other packages - \$10 per guest



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LATE NIGHT STATIONS

ST. LOUIS COMFORT FOODS *(choose 3)*

Pretzels & Schlafly Beer Cheese

Toasted Ravioli | marinara

Cheeseburger Sliders | ketchup, mustard & pickles

St. Louis Style Flatbread

Buffalo Chicken Skewer | ranch or blue cheese

Loaded Potato Skin | sour cream

- included in stationed package
- all other packages - \$10 per guest

TACO OR NACHO BAR

Beef or Chicken

lettuce, tomato, cheese, salsa, sour cream,
soft & crunchy shells

- included in stationed package
- all other packages - \$10 per guest

LATE NIGHT BREAKFAST

Mini Waffles

Mini Bagel Egg Sandwich

Mini Biscuits & Gravy

- included in stationed package
- all other packages - \$10 per guest plus attendant

DONUT WALL

Variety of Locally Made Donuts

- included in stationed package
- all other packages - \$10 per guest plus attendant

TED DREWES

Vanilla Custard

crushed oreos, sprinkles, salted peanuts,
caramel & chocolate sauce

- included in stationed package
- all other packages - \$10 per guest plus attendant





THE CORONADO SPRING & SUMMER MENU

2019

BUFFET MENU

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 cucumbers, basil & olive oil

Apple, Avocado & Mint Salad | barley, quinoa, cauli-rice, roasted chickpeas, tender kale blend & toasted cumin vinaigrette

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

VEGETABLE

Grilled & Chilled Summer Vegetables* | garlic aioli

Eggplant "Bacon"* | oven roasted tomatoes & asparagus*

Southern Succotash* | corn, edamame, sweet peppers, red onion & tomato

Green Beans & Yellow String Beans* | tomato caper relish

PASTA

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

Smoked Chicken Cavatappi | broccolini & parmesan in a sweet pepper cream

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

Gnocchi | spinach, forest mushrooms, crispy prosciutto, charred scallions & shredded asiago

ENTREE

Citrus Marinated Salmon Filet* | rainbow chard, basmati rice & herb beurre blanc

Pacific Sea Bass* | roasted fingerlings, cherry tomatoes & chardonnay bechamel

Sauteed Chicken Breast | roasted cippolini onions, roasted red & yellow peppers, orzo

Roasted Chicken Breast* | mushroom, spinach, summer succotash & basil caper butter

House Smoked Brisket of Beef* | sweet corn coblets, red bliss potatoes & signature barbeque sauce

Boneless Short Rib* | braised carrots, fingerlings, vidalia onion & bordelaise sauce

Prosciutto Wrapped Pork Tenderloin | sundried tomato orzo & balsamic fig reduction

ENTRÉE ENHANCEMENTS

Mixed Grill of Chicken & Beef*

add \$3 per guest

Sliced Beef Tenderloin* | twice baked potatoes & chipotle demi

add \$5 per guest

Crab Cakes | citrus & black bean relish, bourbon remoulade

add \$7 per guest

Lamb Chops | mint chimichurri & israeli cous cous

add \$8 per guest

vegetarian * = gluten free



THE CORONADO
SPRING & SUMMER MENU

SEATED & SERVED MENU

APPETIZERS

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

Choice of Crepe (choose 1) | chicken & mushroom, crab & artichoke, mushroom & prosciutto, apple, spinach & onion

•included in platinum seated + served dinner package

•all other packages - \$5 per guest

SALADS

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

Classic Caesar | romaine, frico chips, shaved parmesan, garlic croutons & caesar dressing

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

Baby Spinach & Arugula Salad* | melted red onion, egg, mushroom, feta, bacon, cherry tomato & roasted shallot dressing

Caprese* | farm raised tomatoes, cucumber, bibb lettuce, white balsamic

SALAD ENHANCEMENTS

Port Wine Poached Pear

add \$3 per guest

Grilled Shrimp or Salmon

add \$5 per guest

ENTREES *(choose 1)*

2019

Cauliflower Steak* | bed of spinach, roasted tomato sauce & quinoa

Wild Mushroom Ravioli | brown butter sage sauce & swiss chard

Eggplant Roulade | goat cheese, arugula, peppers, mushrooms & israeli cous cous

Zucchini Chermoula | citrus yogurt & tabbouleh salad

Seared Tuna Steak* | fennel, tomato relish, rice timbale & broccolini

Parmesan Encrusted Salmon | spinach pancake, pear couscous & herbed beurre blanc

Whiskey Brined Airline Breast* | potato gallette, zucchini, squash spears & bourbon glaze

Herb Chicken Breast* | potato pave, roasted carrots, grilled squash & champagne lemon sauce

Prosciutto Wrapped Chicken Stuffed with Boursin & Roasted Peppers* | potato celeriac pave, green & yellow beans, sage mustard seed jus

Sautéed Chicken Marengo* | tomatoes, mushrooms, roasted olives, baked polenta, vegetable bundle

Prosciutto Wrapped Pork Tenderloin | sundried tomato orzo & balsamic fig reduction

Medallions of Beef* | candied fennel, sautéed sweet peppers, asparagus, whipped Yukon gold potatoes & charred onion steak sauce

Grilled New York Strip* | fingerling potato, wild mushroom fricassee + caper shallot compound butter

ENTRÉE ENHANCEMENTS *(please add \$10 per guest)*

Add Grilled Shrimp* to any entrée

Roasted Chicken* & Champagne Lemon Sauce with

Beef Tenderloin Filet* & Mushroom, Pancetta & Chianti Demi

Grilled Salmon* & Tarragon Beurre Blanc with Beef Tenderloin Filet* & Green Peppercorn & Roasted Shallot Reduction

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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

Tower of Sweets | assorted truffles, macaroons & petite tortes

Summer Cocktail Cupcake Display *(choose 3)* | vanilla champagne, rose brut, strawberry daiquiri, pina colada, lime margarita

PLATED *(choose 1)*

Chocolate Shell *(choose 1)* | caramel, chocolate mousse & crisp pearls or ganache with vanilla mousse & fresh berries

Goat Cheesecake | olive oil graham crust, blueberry-blackberry port compote & pistachio-basil olive oil shortbread

Sweet Pyramid Corn Cake* | honey mascarpone cream, salted caramel, strawberry coulis & caramel popcorn

DESSERT ENHANCEMENTS

(consult your sales manager for pricing)

Burn Station | bananas foster, crème brulee or smores

Piccione Take Home Boxes | choose 3 Piccione sweets to be boxed & available to go

Edible Chocolate Spoon | peanut butter ganache