

# prasino

## c a t e r i n g

at **prasino** we offer a variety of services to suit your needs.

tell us about your event and what you are looking for  
& we can further explain your options.

below, are some examples of catering services we offer.



drop off catering / delivery: we will deliver your order, this includes a staff member to briefly explain the food & help you set up the equipment. this would require the \$50 delivery fee and any equipment rental fee if applicable.

staffed catering: choose from the family style menu, select platters, or something custom. a chef will be present for the entirety of the event to maintain the station & serve food. the chef sets up and will breakdown. in addition to the \$50 service fee, the cost of having a chef is \$50 / hour, with a four hour minimum. depending on your needs, you may be require to add additional staff members. this is necessary for events such as, a plated catered event or cooking stations. additional chefs are \$50/ hour and servers are \$25/ hour. please inquire for further information.

cocktail style passed apps: in place of or in addition to either of the options above, you may choose to offer passed apps. this includes staff members to walk about your event and serve your guests. the staff would be responsible for delivering the food, providing basic serving equipment, refilling trays and serving. this type of event requires a \$50 service fee, and a \$25 per hour, per staff fee for a minimum of 4 hours.



# pick up and deliver y

select from **boxed lunches** for the perfect in office lunch

order from our **prasin o platters** for your next in-house corporate event or family gathering

or

call in a large **to-go order** from the full menu and pick it up yourself for no additional fee

delivery minimum expenditure - prior to tax & delivery fee  
m-th \$200 & f-sun \$500

to view our full menus visit [prasinostcharles.com](http://prasinostcharles.com)

\*please place all delivery or pick up orders at least 72 hours in advance

\*orders for pick up do not require any fees or minimums, most platters, boxed lunches, etc. are available for pick up

\*delivered orders have a \$50 service fee & have a minimum expenditure



# the boxed lunch



each dish is carefully placed in plastic containers, salsa/dressing on the side with utensils and napkins, each boxed lunch includes a house-made cookie.

simple boxed lunch: half sandwich or tacos (3)  
with choice of half salad, chips, or fruit: \$14.95

premium boxed lunch: entrée or  
large salad with protein: \$19.95

## salads *vg*

### roasted beet salad *gf*

goat cheese, candied pecans,  
orange supreme, basil

### prasino salad

berries, sunflower seeds, orange  
supreme, red onion,  
goat cheese, vinaigrette

### greek salad

feta, cucumbers, tomato,  
herbs, lemon, peppers

### kale & spinach caesar

parmesan, lemon, anchovies,  
mushrooms, garlic crumb

## sandwiches

### chicken caprese

tomato, arugula, mozzarella  
served on grilled ciabatta bread

### portobello burger *vg*

marinated wood-grilled  
vegetables,  
pesto, multi-grain bun

### steak sandwich

shaved steak, white cheddar,  
sweet onion, chimichurri,  
grilled ciabatta bread

## tacos

three tacos to an order, house-made  
charred salsa on the side

### grilled shrimp tacos *gf*

corn tortillas, avocado,  
candied fresnos, cilantro

### chicken achiote tacos *gf*

cabbage slaw, chipotle aioli,  
mango salsa

### fish tacos *gf*

grilled cod, jalapeño  
jicama, lime, cilantro

### short rib tacos *gf*

pico de gallo, cotija, avocado

### chorizo seitan tacos *v*

pico de gallo, avocado

## premium entrée

### salmon

chili chocolate glaze  
smoked almond slaw  
cilantro yogurt vinaigrette

### seasonal pasta w/ protein

pappardelle, chorizo seitan  
squash, heirloom tomato, freso  
swiss chard, feta, evoo

## protein upgrades

chicken, steak, salmon, scallops,  
shrimp, or chorizo seitan (*v*)

# appetizers & platters

## light starts

**fresh fruit \$40 / \$80**   
strawberries, cantaloupe, blueberries,  
honeydew, grapes, strawberries,  
& rough-chopped pineapple

**hummus \$24 / \$48**  
pita, crudités

**tzatziki with pita \$25 / \$50**

**guacamole \$45 / \$90**  
pita, tortilla chips

**extra pita \$15 / \$30**

**mixed greens salad \$50 / \$100**

## heartier options

(12 pc. / 24 pc.)

**short rib tacos \$42/\$84**  
pico de gallo, cotija cheese, avocado gf

**achiote chicken tacos \$42/\$84**   
cabbage slaw, chipotle aioli, mango salsa gf

**chicken skewers \$48/\$96**  
mediterranean pico, tzatziki gf

**moroccan filet skewer \$60/\$120**   
tzatziki & mediterranean pico relish

**chicken caprese sliders \$30/60**  
tomato, arugula, mozzarella, pesto  
tomato basil focaccia

**turkey burger sliders \$30/\$60**  
bleu cheese, caramelized onions  
sautéed apples, spinach, multigrain bun

**priced to feed by the dozen.**

small platter to feed ~12 guests

large platter to feed ~24 guests

half platters & XL platters also available

these are suggested for cocktail style events or  
seated, family style events  
available for pick up and delivery\*.



 indicate prasino favorites

& more

**wood-fire grilled wings**


24 pc for \$36


48 pc for \$72

chili garlic oil, parsley, basil, spicy feta dip gf

## decadent selections

 **tuna tartare \$66/\$132**  
avocado, wonton, firecracker sauce

 **dungeness crab cakes \$72/\$144**  
pan seared, yogurt remoulade  
(12/24 crab cakes)

 **crispy shrimp \$50/\$100**  
buffalo vinaigrette  
bleu cheese mousse gf

 **lobster avocado \$105/\$210**  
mango salsa, chili beurre blanc

**mini desert platter \$42/\$84**

## famous flat breads

4 flat breads (32 sm. pieces) for \$40

8 flat breads (64 sm. pieces) for \$80

**farm flat bread**  
cheese blend, chives, truffle honey

 **bacon flat bread**  
caramelized onions  
white cheddar, thyme

**mushroom flat bread**  
cheese blend, arugula  
port reduction

 **margherita flat bread**  
pesto, mozzarella, tomato, basil

**pepperoni flat bread**  
rustic tomato sauce, mozzarella

**assorted flatbreads**



# off site catering

first, choose the type of catering you need:  
drop off w/ optional chafing rentals  
or a staffed events w/  
passed apps & chef stations

**staffed catered event minimum**  
m-th am- \$500 pm- \$1000  
f-sun am- \$1000 pm- \$2000

then, select from the menus that work best for your event

please be sure to tell us all about your event: purpose, guest count, materials & services needed, etc.

## staffed catered events include:

- \* one folding table, dressed with linens (white or black).
- \* black plastic serving utensils
- \* black cocktail napkins
- \* basic serving utensils for food such as tongs & spoons

## additional rentals:

- \* each chafing dish has a \$20 rental fee.
- \* additional linens (52"x114" white or black) \$2.50 each.

## upgrades:

- \* china & silverware upgrade - \$5 per person + \$60 service fee (1 water glass, 2 forks, 1 knife, 1 spoon, salad & bread n' butter dinner plate)
- \* fresh flowers for your event- see finishing touches brochure
- \* beverages- add on coffee station- \$3 per person  
wine pairings available  
bar staffing available  
inquire further for more options

# passed appetizers

priced by the dozen

## prasino bites

select 3: \$36

### fruit

*fresh fruit on a skewer*

### hummus

*pita, olive oil*

### flat breads

*farm flat bread  
cheese blend, chives,  
truffle honey*

*bacon flat bread  
caramelized onions,  
white cheddar, thyme*

*mushroom flat bread  
cheese blend, arugula,  
port reduction*

*margherita flat bread  
pesto, mozzarella, tomato, basil*

## premium bites

select 2: \$48

### tuna tartar

*avocado, wonton,  
firecracker sauce*

### sushi

*hand rolled*

### chicken & steak skewers

*tziki, mediteranean pico*

### mini shrimp taco

*mini wonton, whipped avocado &  
candied fresno*

# chef stations

## taco bar

select 2: \$18 per guest

*on mini corn tortillas with pico de gallo,  
guacamole, charred tomato salsa*

### chorizo seitan

*avocado, charred tomato salsa*

### short rib gf

*cotija, avocado*

### grilled fish gf

*jalapeno, jicama, lime, cilantro*

### shrimp gf

*avocado foam,  
candied fresnos, cilantro*

### achiote chicken tacos gf

*cabbage slaw, chipotle aioli,  
mango salsa*

## premium station

*inquire for more  
information & pricing  
chef demonstrations & more*

### sushi

*hand rolled*

### premium desserts

*such as banana foster*

### sous-vide demo

*such as pork steak*

*for plated catering, please let us know how we can  
customize a menu specifically for your event.*

# further information regarding catering

please contact Katie, our event coordinator to discuss your catering request  
[katie@prasinostcharles.com](mailto:katie@prasinostcharles.com)

## how to book & what is required

- in order to book at catered event including equipment rental and staffed events, we kindly ask that you sign a contract agreeing to the required minimum expenditure.
- there is no deposit necessary.
- an invoice will be created and emailed to you, outlining all food & services.
- the card on file will be charged the day of your event for the full amount listed on your invoice.



## where

prasino is located at 1520 south fifth street  
in saint charles, mo 63303

We cater to most of the greater saint louis  
area, please inquire to see if we can cater  
or deliver to your location!

## rental specifics

all rental equipment is due back the  
following morning by 11 am or a per day fee  
will be applied.

items listed in this brochure are subject to  
change & availability