

# prasino

## private dining menus

enclosed are specific menu options for breakfast, brunch & lunch



banquet room, set as two tables of 10, max seated capacity - 40



executive room, set as two tables of 8, max seated capacity - 24

First, choose whether you would like to offer breakfast, lunch, or a combination of the two for brunch!  
Then, select a price point. Don't forget to add the finishing touches!

private dining requests and questions can be directed to 636.277.0202 ext. 2  
or you can email katie brines at [katie@prasinostcharles.com](mailto:katie@prasinostcharles.com).

# traditional

\$15 per guest

## **traditional eggs benedict**

english muffin, ham, poached eggs, hollandaise  
choice of: red skin potatoes

## **prasino cakes**

choice of buttermilk, multi-grain or gluten free  
choice of: applewood smoked bacon  
pork sausage, or chicken apple sausage

## **stuffed french toast vg**

raspberry, sweet cream, brioche

## **two eggs your way**

choice of: applewood smoked bacon  
pork sausage, or chicken apple sausage  
choice of: fresh fruit, red skin potatoes or  
sweet potato hash & choice of toast

## **classic omelet gf**

ham, swiss, and herbs

choice of: organic red skin potatoes or  
sweet potato hash & choice of toast

## **egg cheese sandwich**

bacon, jack cheese, grilled bread, tomato butter  
lettuce, aioli, served with potatoes

# the plated breakfast

available from open – 3 pm

includes coffee, hot or iced tea, & excel soda

choose either traditional or preferred menu  
menu will be printed as seen below, w/o pricing

# preferred

\$17 per guest

## **paris benedict**

pretzel croissant, ham, brie & truffle hollandaise  
choice of: red skin potatoes  
or sweet potato hash

## **austin texas**

jalapeno corn biscuits, bacon, chorizo gravy  
served with organic red skin potatoes

## **short rib skillet**

peppers, onions, cheddar, potatoes  
choice of: bacon or sausage

## **pretzel french toast vg\***

salted caramel, white chocolate sauce  
choice of: bacon or sausage

## **strawberry banana crepes vg\***

hazelnut chocolate sauce  
choice of: bacon or sausage

## **hippie omelet gf**

spinach, basil, goat cheese, tomato jam  
choice of: fresh fruit, red skin potatoes  
or sweet potato hash & choice of toast



# the plated brunch

## simple \$15 per guest

### **classic omelet**

ham, swiss, and herbs

choice of: organic red skin potatoes or sweet potato hash & choice of toast

### **traditional eggs benedict**

english muffin, ham, poached eggs, hollandaise  
choice of: red skin potatoes or sweet potato hash

### **egg cheese sandwich**

bacon, jack cheese, grilled bread, tomato butter lettuce, aioli, served with potatoes

### **berry-liscious cakes vg**

raspberry coulis, fresh berries

choice of: applewood smoked bacon pork sausage, or chicken apple sausage

### **prasino salad vg/gf**

house greens, berries, orange supreme sunflower seeds, goat cheese, red onion

### **prasino burger**

smoked gouda, tomato jam arugula, pickled onion, choice of side

### **margherita flat bread vg**

pesto, mozzarella, tomato, basil

available from 11 am – 3 pm  
includes coffee, hot or iced tea, or excel soda  
choose either simple, contemporary or premium menu will be printed as seen below, w/o pricing

## contemporary

\$17 per guest

### **hippie omelet gf**

spinach, basil, goat cheese, tomato jam  
served with organic red skin potatoes & toast

### **paris benedict**

pretzel croissant, ham, brie, poached eggs  
truffle hollandaise, served with red skin potatoes

### **austin texas**

jalapeno corn biscuits, bacon, chorizo gravy  
served with organic red skin potatoes

### **florentine crepes**

scrambled eggs, spinach, onions,  
tomatoes, feta, hollandaise

### **bacon flat bread**

caramelized onions, white cheddar, thyme

### **shrimp tacos gf**

avocado, candied fresno, cilantro

### **turkey burger**

bleu cheese, caramelized onion, sautéed apples,  
spinach, multi-grain bun, with side

## premium \$20 per guest

### **maine lobster omelet gf**

truffle hollandaise  
served with red skinned potatoes

### **smoked salmon benedict**

herb spread, poached eggs,  
french bread, hollandaise  
served with red skinned potatoes

### **pretzel french toast**

salted caramel, white chocolate sauce  
choice of: bacon or sausage

### **greek salad**

house greens, feta cucumbers, tomatoes,  
herbs, lemon, pepper  
with chicken or chorizo seitan (v\*)

### **salmon gf**

chili chocolate glaze, smoked almond slaw  
cilantro yogurt vinaigrette

### **chicken breast gf**

evoo, wood grilled tomato  
, petiet salad, fresh herbs

### **grilled steak**

tomato vinaigrette, ciabatta croutons, &  
roasted sweet onions

## traditional \$20 per person

### first course

mixed greens salad

### entrée

host to select 6 options\*

shrimp tacos gf

fish tacos gf

achiote chicken tacos gf

chorizo tacos v

turkey burger

prasino burger

portabella burger vg

chicken caprese sandwich

bacon flat bread

margherita flat bread

farm flat bread

pepperoni flat bread

## the plated lunch

available from 11 am – 5 pm

choose either traditional or preferred

choose up to 6 entrees



this menu includes coffee, tea or excel soda.  
all burgers and sandwiches come with a side.  
premium entrées come with a side/ setup.

full item descriptions are available on our menu  
at [prasinostcharles.com](http://prasinostcharles.com).  
descriptions will be typed on the menu the  
event coordinator makes for your event.

## preferred \$24 per person

### first course

guest choice of

greek salad

or

seasonal soup

### entrée

host to select 6 options\*

half salad

with chicken or chorizo seitan (v)

prasino burger

lamb sirloin

steak sandwich

short rib tacos

shrimp tacos

harissa chicken

chicken entrée

steak & greens

salmon entree

## 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**

### **smoked salmon "mimosa" \$45 / \$90**

herbed cheese, crustini

## 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

# appetizers & platters

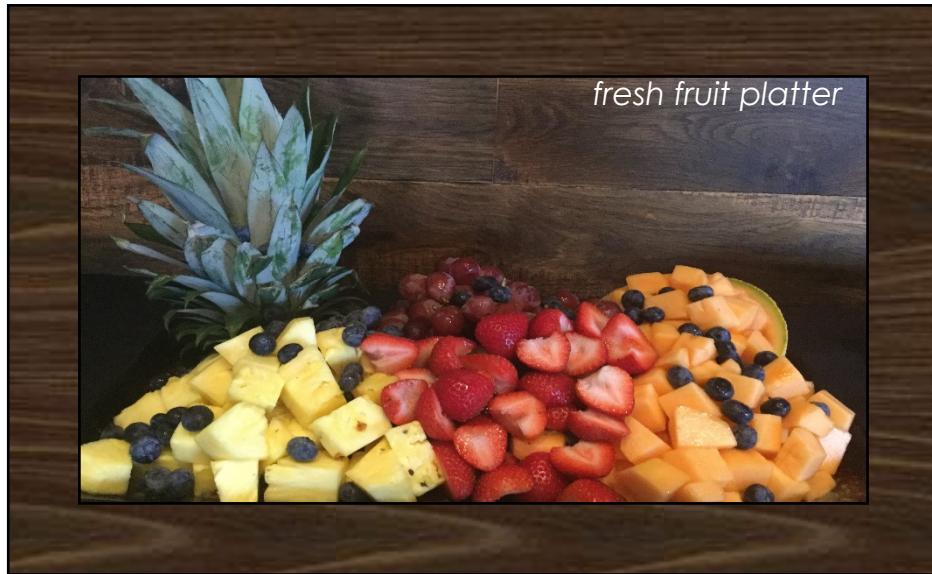
## **priced to feed by the dozen.**

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 &  
are great to add to any seated event. these are  
also 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 \$72/\$144**

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**

let us make your  
experience at  
**prasino**  
customized to your needs!

be sure to view our information  
about beverages  
custom cakes & flowers



## add another course

\*priced per number of attendees

grilled bread - \$1

mixed green salad - \$5

prasino salad - \$6

seasonal soup - \$4



more about your menus...

- ❖ all menus are printed on cardstock and will be placed at each setting. guests will order from their server when group is seated and ready.
- ❖ menu will list full entrée descriptions/ side.
- ❖ kids are always welcome to order from the children's menu and will be charged accordingly.
- ❖ the number of guests present will be charged, as long as there is a 75% attendance rate\*.
- ❖ custom headings & drink menus are available upon request.

## contact information

katie brines  
events & catering  
[katie@prasinostcharles.com](mailto:katie@prasinostcharles.com)  
636.277.0202 x 2

1520 s. fifth street, suite 110  
st. charles, mo 63303



## add dessert

\*priced per number of attendees

ice cream or sorbet - \$5  
ask about our seasonal flavors

premium desserts- \$8

such as the chocolate molten cake or  
seasonal gooey butter cake