

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 Amandalynn Rosales at amandalynn@prasinostcharles.com.

the plated breakfast

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

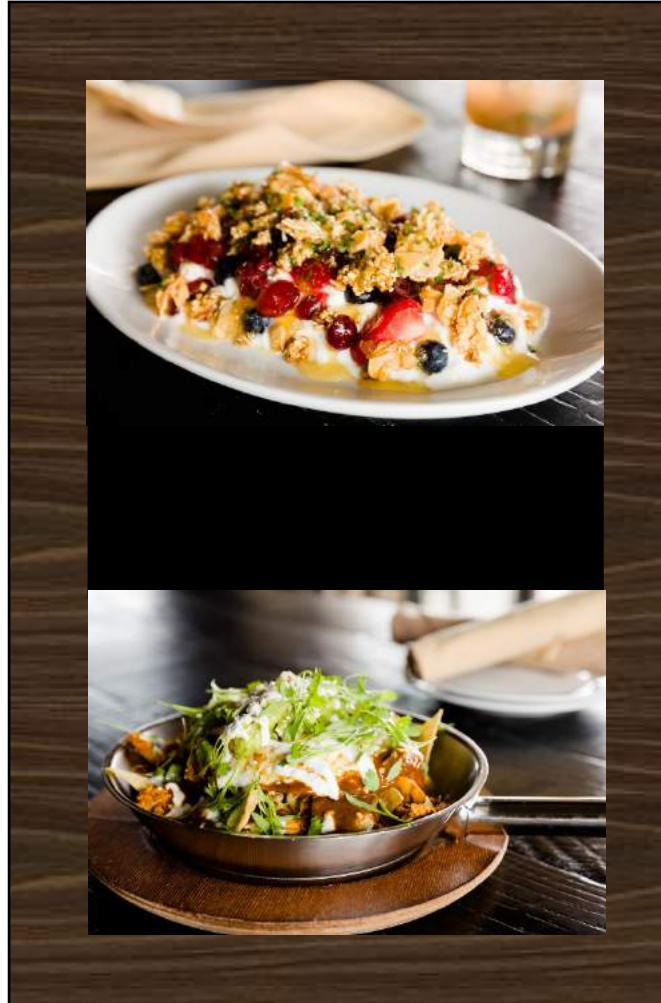
ham, swiss, and herbs
choice of: organic red skin potatoes or
sweet potato hash & choice of toast

egg cheese sandwich

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

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

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

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

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, multigrain bun, with side*

premium

\$20 per guests

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.*

*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

Amandalynn Rosales
events & catering
amandalynn@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