

# 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](mailto: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](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

Amandalynn Rosales  
events & catering  
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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