

prasinno

private dining menus

enclosed are specific menu options for *hor d'oeuvres* & *dinner*



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



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

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
grilled ciabatta bread

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

combine the two for an XL platter



see more options & sushi platters on next page!

these are suggested for cocktail style events & are great to add to any seated event. these are also available for pick up and delivery*.

& 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

(12 pc / 24 pc)

avocado, wonton, firecracker sauce

dungeness crab cakes \$72/\$144

(12 pc / 24 pc)

pan seared, yogurt remoulade

crispy shrimp \$50/\$100

buffalo vinaigrette

bleu cheese mousse gf

(measured in weight)

mini desert platter \$36/\$72

(18 pc or 36 pc)

mini chocolate cakes and seasonal gooey
butter bars, custom options also available

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

chef's choice

lobster avocado \$105/\$210

mango salsa, chili beurre blanc gf

charcuterie platter \$72 / \$144

artesian breads & cheese served alongside with chef selected meats & accompaniments

cheese platter \$45 / \$90

oysters on the half shell and or rockefeller style

market price



sushi platters

*available everyday after 5 pm & from
11 am – 3 pm tuesday – saturday*

signature rolls: \$54/\$108

24 pcs or 48 pcs

killer dragon

*shrimp tempura, crab, cucumber
unagi, avocado, dragon sauce*

lava gf

*spicy tuna, blue crab, avocado
tempura panko, firecracker*

crunchy shrimp & salmon

*rice panko, shrimp, salmon
avocado, kin-goma sauce*

spicy lobster & shrimp tempura

*avocado, wasabi mayo
dragon sauce, big o ginger glaze*

house rolls \$48 / \$96

24 pcs pr 48 pcs

beale street roll gf

*tuna, avocado, pickled yellow radish
scallion & masago*

sun dragon roll

*snow crab, bbq eel, avocado
eel sauce, tobiko & sesame seed*

midori roll

*shrimp tempura, snow crab, avocado cream
cheese, masago, & sweet soy*

prasino roll

*tempura smoked salmon, cream cheese
jalapeño, served with
spicy mayo & eel sauce*

also available california & vegetarian rolls!

the plated dinner

dinner menu 1

\$30 per guest

first course

mixed greens *gf vg*

entree course

(select 5 options for guests to choose from)

fish tacos *gf*
chorizo seitan tacos *v*
chicken tacos *gf*
beef short ribs tacos *gf*
shrimp tacos *gf*
chicken caprese sandwich
prasino burger
turkey burger
lamb sirloin sandwich
steak sandwich
bricked chicken *gf*
st. louis pork steak
chorizo seitan pasta *vg*
chicken confit pappardelle

available from 5 pm - close
coffee, tea & excel soda included

*select the best options for
your guest to choose from*

*no individual orders needed
ahead of time*

**view full item descriptions
from our dinner menu online**

*v – vegan
vg – vegetarian (may contain egg)
gf – gluten free*

optional additions

appetizers – see platters page
grilled bread - \$1 per person
upgrade to premium salad - \$3 per person
add dessert \$5 - \$8
upgrade to premium dessert \$3 per person

dinner menu 2

\$35 per guest

first course

mixed greens *gf vg*

entree course

(select 5 options for guests to choose from)

fish tacos *gf*
chorizo seitan tacos *v*
achiote chicken tacos *gf*
beef short rib tacos *gf*
shrimp tacos *gf*
chicken caprese sandwich
prasino burger
porkbelly BLT
steak sandwich
bricked chicken *gf*
st. louis pork steak
chorizo seitan pasta *vg*
chicken confit pappardelle
salmon *gf*

dessert course

(select 1 for guests)

seasonal ice cream *gf*
seasonal sorbet *gf*

dinner menu 3

\$45 per guest

first course

(select up to 2 for guests to choose from)

seasonal soup
greek salad vg
beet salad vg
kale & spinach salad

entree course

(select up to 5 for guests to choose from)

beef short rib tacos gf
prasino burger
shaved steak sandwich
bricked chicken gf
st. louis pork steak
seasonal pasta
(vegetarian, with egg noodle)
salmon gf
beef short rib entrée gf
lobster ravioli
hanger steak

dessert course

(select 1 for guests)

molten chocolate cake gf
seasonal gooey butter cake



optional additions

appetizers – see page 2
grilled bread - \$1 per person
add a soup course in
addition to salads - \$4
add more first course
or dessert options - \$3 per person

dinner menu 4

\$50 per guest

first course

(select up to 3 for guests to choose from)

seasonal soup
greek salad vg
beet salad vg
prasino salad vg
kale & spinach caesar

entrée course

(select up to 5 for guests to choose from)

bricked chicken gf
st. louis pork steak
beef short rib entrée gf
seasonal pasta vg
(vegetarian, with egg noodle)
salmon gf
seafood stew
lobster ravioli
hanger steak
ribeye
filet gf

dessert course

(select up to 2 for guests to choose from)

molten chocolate cake gf
seasonal gooey butter cake
seasonal dessert

chef's choice dinner

\$65 per guest

first course

tuna tartare
&
moroccan filet skewers

greens

prasino salad served with grilled bread

entrée course

guest's choice of...

salmon gf
grilled asparagus, frisee
topped with honey onion marmalade

filet steak

red potato hash, mushroom, kale, garlic clove
bleu cheese, dijon crème

lobster ravioli

maine lobster, escarole, squash
mascarpone creme, parmesan

ribeye steak

truffle frites, oven roasted tomato, winter greens
bleu cheese, veal jus/ gluten free

dessert course

chef's choice with premium seasonal ingredients

optional sushi course before salads

\$10 per guest

two killer dragon medallions per guest



also available...

**plan a 5-course dinner
masterfully paired with
select wines by our
in-house sommelier**



coffee, tea & excel soda included in price, inquire further for custom menu alterations for dietary restrictions.

let us make your
experience at
prasi no
customized to your needs!

be sure to view our information
about beverages options
custom desserts & flowers

catering & other services

bring the Prasi no experience into your
home or your place of business!

Prasi no can offer buffet style catering
chef stations & passed appetizers.

we can deliver boxed lunches & platters.

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

we also offer pick up orders
for no additional charge.

please inquire to view our
catering information.



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

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complete restaurant buyouts

a restaurant buyout will allow you
complete customization.
you can have cocktail areas,
seated dinners, dj, dance floor,
satellite bars, tapas stations,
anything you can imagine!

buyouts are great for groups of 150-300

capacity of entire restaurant
(includes both private dining rooms, bar area and patio)
325 guest seated or
400 stand up cocktail style event

COMING SOON....
RESERVE THE PATIO!
FULLY PRIVATE OR SEMI-PRIVATE EVENT