prasino

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

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

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

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

& 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 dessert 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 11am – 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!

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also available california & vegetarian rolls!

the plated dinner

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 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

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

pork steak

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

p r a s i n o

customized to your needs!

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

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catering & other services

bring the Prasino experience into your home or your place of business!

Prasino 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

Amandalynn Rosales
events & catering
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st. charles, mo 63303

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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