# prasino

## private dining menus

enclosed are specific menu options for *breakfast, brunch & lunch*

**all parties of 12 or more must choose a pre-set menu**

*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*

*available from open – 3 pm*
*includes coffee, iced tea, & pepsi soda*
*choose either traditional or preferred menu*
*menu will be printed as seen below, w/o pricing*

## 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*

## 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 croissant 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
**$17 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
**$20 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*

### strawberry banana crepes *vg**
*hazelnut chocolate sauce*
*choice of: bacon or sausage*

### 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
**$25 per guests**

### maine lobster omelet *gf*
*truffle hollandaise*
*served with red skinned potatoes*

### crab cake benedict
*poached eggs, hollandaise*

### 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*)*

### pesto salmon *gf*
*pesto, mediterranean pico*
*arugula, spinach, evoo*

### chicken breast *gf*
*evoo, wood grilled tomato*
*petite salad, fresh herbs*

### grilled steak
*tomato vinaigrette, ciabatta croutons, & roasted sweet onions*

# the plated *lunch*

available from 11 am – 5 pm
*choose either traditional or preferred*
*choose up to 6 entrees*

*this menu includes coffee, ice tea & 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.*

## traditional

**$25 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
newman farms pork burger
chicken caprese sandwich

bacon flat bread
margherita flat bread
farm flat bread
pepperoni flat bread

## preferred

**$35 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
newman farms pork burger
steak sandwich

short rib tacos
shrimp tacos

chicken entrée
steak & greens entree
pesto salmon

# appetizers & platters

## light starts
(to feed 12/ to feed 24)

**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*

***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**
*$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*

**margherita flat bread**
*pesto, mozzarella, tomato, basil*

**pepperoni flat bread**
*rustic tomato sauce, mozzarella*

**assorted flatbreads**

## 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 custom cakes & flowers*

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# add another course

**priced per number of attendees*

grilled bread - $2

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 8 & younger 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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events & catering
amandalynn@prasinostcharles.com
636.277.0202 x 2

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


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# 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