

prasinno

private dining menus

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

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



*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

(batched to feed 12 or 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

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, 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

(to feed 12/ to feed 24)

buffalo vinaigrette

bleu cheese mousse

(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

to serve 12 / to serve 24

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 roll

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

lava roll gf

spicy tuna, blue crab, avocado
tempura panko, firecracker

spicy tuna roll

jalapenos, sriracha, yellow pickles, sprouts
cucumber, topped with avocado

geisha roll

shrimp, cucumber, avocado, topped with
tuna, yellow pickle, radish sprouts, mango &
unagi sauce

spicy salmon roll

california roll topped with avocado spicy
salmon salad

also available california & vegetarian rolls!

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
newman farms pork burger
steak sandwich
bricked chicken *gf*
st. louis pork steak
seasonal vegetarian pasta
(chorizo seitan) *vg*
chicken confit pappardelle

the plated dinner

available from 5 pm - close
coffee, tea & 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 - \$2 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
steak sandwich
bricked chicken *gf*
st. louis pork steak
seasonal vegetarian pasta
(chorizo seitan) *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)
pesto salmon gf
lobster ravioli

dessert course

(select 1 for guests)

molten chocolate cake gf
seasonal gooey butter cake



optional additions

appetizers – see page 2
grilled bread - \$2 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
seasonal pasta vg
(vegetarian, with egg noodle)
pesto salmon gf
lobster ravioli
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...

pesto 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

dessert course

chef's choice with premium seasonal ingredients

optional additional course choice before salads

\$12 per guest

two crab cakes per guest



also available...

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



coffee, tea & 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 place 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, add your business logo or invitation style ask for pricing

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 150-200

capacity of entire restaurant
(includes both private dining rooms, bar area and patio)

200 guest seated or
400 stand up cocktail style event

select table wines

Select wines allow quick, intimate service in the room,
as your guests arrive and throughout your event.
Select wines are offered in addition to open bar, or in lieu of.
Choose two or more wines priced per bottle by consumption. mix & match as you wish!

white

charles smith vino moscato \$35
folanari pinot grigio \$35
august kessler kabinett reisling \$39
louis jadot macon-villages chardonnay \$39
matteo braidot pinot grigio \$42
the loop sauvignon blanc \$47
talbot chardonnay \$58
honig sauvignon blanc \$40

rosé

chateau st. cyrgues rosé \$39
gerardard bertrend rosé \$45
nobeliese rosé \$54

red

kinkerbrick 'brickmason' blend \$39
la freyenelle bourdeaux \$39
smith & perry pinot noir \$42
brown 'heritage' cabernet \$47
seghesio 'angels table' zinfandel \$47
moulin a vent gamay \$48
round pond 'kith and kin' cabernet \$48
tres picos grenache \$48
trentadue 'la storia' merlot \$58
caymus 'red schooner' malbec \$66
chateau montelena cabernet \$95



bubbles *Add a toast, a special bottle for the couple of honor, or premium selections for the table*

indigenous prosecco \$30 / giancarlo, prosecco, it \$32
les mesnil 'surager' brut blanc de blancs \$68 / colet nv brut \$70
vueve ciquot brut \$89 / delamonte brut \$100
aubrey brut \$120 / dom Perignon 2008 \$200 / billecourt salmon 'brut blanc de blanc' 2004 \$350
bolinger la grande annee rd 2004 \$420 / louis j roederer 'Cristal' 2009 \$450

****wines subject to change, last updated Nov 2019*