BREAKFAST PACKAGES

CONTINENTAL BREAKFAST BUFFET
$11.95
Buffets are based on (1) hour of service. 25 person minimum required. Add $1.00 service fee for parties under minimum.

(SELECT THREE)
Bagels and Cream Cheese
Mini Danish
Assorted Muffins
Fresh Sliced Fruit Tray
Assorted Yogurts
Avocado Toast

ALL AMERICAN BREAKFAST BUFFET
$15.95
Buffets are based on (1) hour of service. 25 person minimum required. Add $1.00 service fee for parties under minimum.

Breakfast includes - Scrambled eggs, choice of turkey sausage or sausage links, bacon, and breakfast potatoes

(CHOSE TWO)
Bagels and Cream Cheese
Mini Danish
Assorted Muffins
Fresh Sliced Fruit Tray
Assorted Yogurts
Avocado Toast
Butter Milk Pancakes - add $2/guest
Biscuits and Gravy - add $2/guest

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
BREAKFAST PACKAGES

WG BIG BREAKFAST BUFFET
$17.95 per person
Buffets are based on (1) hour of service. 25 person minimum required. Add $100 service fee for parties under minimum.

STARTERS  (SELECT ONE)
- Bagels and Cream Cheese-Assorted bagels with plain and strawberry cream cheese
- Fresh Fruit Tray-Assorted fresh sliced seasonal fruit
- Mini Danish-Assorted mini danishes
- Fried Donut Holes-Fried donut holes, powdered sugar, melba and chocolate dipping sauces
- Assorted Yogurts-assorted greek yogurts
- Avocado Toast-Wheat toast and seasoned avocado spread

MAIN ITEMS  (CHOOSE TWO)
- Traditional Egg Benedict-Canadian bacon, poached egg and hollandaise
- Scrambled Eggs-Scrambled egg, cheddar cheese
- Chicken Fried Chicken-Crispy fried chicken topped with sausage gravy
- Meat Frittata-Italian sausage, candied bacon, ham, cheddar cheese
- Veggie Frittata-Spinach, asparagus, tomato, mozzarella and provolone cheese
- Crème Brûlée French Toast-Caramelized walnuts, crème brûlée batter, powder sugar
- Egg Street Tacos-flour tortillas, chipotle aioli, candied bacon, cheddar cheese, guacamole, pico

ACCOMPANIMENTS  (SELECT THREE)
- Sliced Bacon
- Turkey Sausage
- Sausage Links
- Breakfast Potatoes
- Biscuits & Gravy
- Berry N’ Nuts Oatmeal
- Assorted English Muffin, White and Wheat Toast

Optional Desserts Available- See our dessert menu

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
BREAKFAST PACKAGES

BREAKFAST MENU
You may choose 4 entrees from the list below.
Must have entree count.
$12.95 per person (25 people minimum)

DubG Lil’ Plate
Two eggs, choice of bacon, turkey sausage or ham, breakfast potatoes, toast or English muffin

Biscuits and Gravy
Two southern biscuits, sausage gravy, sunny-side up egg, breakfast potatoes

Crème Brûlée French Toasts
Caramelized walnuts, crème brûlée batter, powdered sugar, whipped cream, breakfast potatoes

Egg Street Tacos
Flour tortillas, chipotle aioli, candied bacon, cheddar cheese, guacamole pico, breakfast potatoes

Meat Frittata
Italian sausage, candied bacon, ham, cheddar cheese, breakfast potatoes

Opa! Frittata
Feta, baby spinach, heirloom tomatoes, red onion, oregano, breakfast potatoes

Traditional Egg Benedict
Canadian bacon, hollandaise, breakfast potatoes

Pancake Stack
Three pancakes, warm maple syrup, powdered sugar, choice of bacon, turkey sausage or ham

A 22% Catering Setup Fee and applicable taxes will apply to all pricing
BREAKFAST PACKAGES

MY BREAKFAST MY WAY MENU
Price is to be decided.

If you do not see anything that you like listed above, you may create a custom menu for your function. We will create a limited menu of your selection, and arrange pricing.

DESSERTS
With any of our Breakfast Packages you may elect to add a selection of 3 desserts from our regular dessert menu (listed below) for an additional cost of $5.00 per person. Should you elect to bring in your own dessert, we will apply a $1.00 per person plating fee to your final bill.

Our delicious desserts are a great end to any event at the Walnut Grill!

Toasted Almond Cream Cake
Caramelized Walnut Ball
Crème Brûlée
Cheesecake Duo
Cookie/Brownie Tray

A 22% Catering Setup Fee and applicable taxes will apply to all pricing
LUNCHEON PACKAGES

SANDWICHES AND SALAD LUNCHEON
You choose 4 sandwiches and 2 small salads from the list below.
Must have entree count.
$13.50 per person

SANDWICHES:

Reuben
Marble rye, sauerkraut, swiss cheese, 1000 island dressing and toasted to perfection

Crispy Chicken BLT Wrap
Chicken tenders, bacon, lettuce and tomatoes in a cheddar jalapeño wrap with a side of ranch

California Turkey Wrap
Roasted turkey, goat cheese, honeycup mustard, field greens, tomato, candied bacon, avocado, wheat wrap

Shaved Prime Rib Sandwich
Hot pepper rings, mushrooms and provolone cheese on a artisan baguette

Buffalo Chicken Wrap
Grilled chicken, buffalo sauce, cheddar cheese, lettuce and tomato in a jalapeno wrap

Roasted Turkey Club
Fresh roasted turkey, candied bacon, honeycup mustard, American cheese, lettuce, tomato, challah

Blackened Salmon BLT
Candied bacon, greens, tomato, horseradish aioli, gorgonzola cheese, wheat toast

SALADS:

Caesar Salad
Romaine, asiago cheese, croutons tossed in caesar dressing

Caramelized Walnut Salad
Field greens tossed with caramelized walnuts, sundried cranberries, pears and goat cheese with herb balsamic vinaigrette

STL Kale Salad
Chopped kale, napa cabbage, carrots, radicchio, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette

Garden Salad
Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of ‘one’ dressing

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
LUNCHEON PACKAGES

LAND AND SEA LUNCHEON
You may choose 4 entrees from the list below.
Your choices include a Garden or Caesar Salad and 1 side dish,
$15.50 per person

Baked Meatball Bucatini
House made meatballs, marinara, mozzarella, provolone, asiago

Chicken Spiedini
Marinated chicken, skewered, charbroiled, bread crumb crust, lemon-garlic, fresh herb infused olive oil

Wild Mushroom Chicken
In a wild mushroom cream sauce

Walnut Salmon
Pan seared, walnut crust, topped with an orange marmalade

Lemon Caper Flounder
Pan seared with a light lemon caper cream sauce

Pork Tenderloin
Bacon wrapped, cajun spiced, cranberry mushroom demi-glace

Farfalle Chicken Pasta
Grilled chicken, button mushrooms, pancetta, roasted red peppers, red onions, sweet peas, parmesan cream sauce, asiago

SIDES
Please select one side dish to be served with ALL entrée selections from the following list.
*Pasta dishes are not served with sides

Vegetable Du Jour
Orzo-Rice Pilaf
French Fries
Garlic Mashed Potatoes

Baked Potato
Sweet Potato Fries
Baked Sweet Potato

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
LUNCHEON PACKAGES

HEARTY SALADS LUNCHEON
You may choose 4 salads from the list below.
$14.95 per person

Caramelized Walnut Salad with Grilled Chicken
Field greens, with sundried cranberries, sliced pears, goat cheese and caramelized walnuts, balsamic vinaigrette

Cobb Salad
Mixed greens, grilled chicken, bacon, avocado, cucumber, red onion, tomato, egg and bleu cheese

Strawberry Balsamico Salad with Grilled Chicken
Field greens, balsamic marinated strawberries, goat cheese, candied almonds and balsamic reduction

Caesar Salad with Grilled Chicken
Romaine, asiago cheese, croutons tossed in caesar dressing

Roasted Beet Salad with Grilled Chicken
Field greens tossed with in-house roasted beets, caramelized walnuts, and gorgonzola with herb balsamic vinaigrette

STL Kale Salad with Grilled Chicken
Chopped kale, napa cabbage, carrots, radicchio, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette

Pittsburgh Salad with Grilled Chicken
Iceberg, egg, onion, tomato, cucumber, bell pepper, pepperoncini, fries, cheddar, mushrooms

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
LUNCHEON PACKAGES

SANDWICH AND SALAD BUFFET

$13.50 per person

Buffets are based on (1) hour of service. 25 person minimum required. Add $100 service fee for parties under minimum.

SANDWICHES: (SELECT THREE)

Reuben
Marble rye, sauerkraut, swiss cheese, 1000 island dressing and toasted to perfection

Crispy Chicken BLT Wrap
Chicken tenders, bacon, lettuce and tomatoes in a cheddar jalapeno wrap with a side of ranch

California Turkey Wrap
Roasted turkey, goat cheese, honeycup mustard, field greens, tomato, candied bacon, avocado, wheat wrap

Shaved Prime Rib Sandwich
Hot pepper rings, mushrooms and provolone cheese on a artisan baguette

Buffalo Chicken Wrap
Grilled chicken, buffalo sauce, cheddar cheese, lettuce and tomato in a jalapeno wrap

Roasted Turkey Club
Fresh roasted turkey, candied bacon, honeycup mustard, American cheese, lettuce, tomato, challah

Blackened Salmon BLT
Candied bacon, greens, tomato, horseradish aioli, gorgonzola cheese, wheat toast

SALADS: (CHOOSE TWO)

Caesar Salad
Romaine, asiago cheese, croutons tossed in caesar dressing

Caramelized Walnut Salad
Field greens tossed with caramelized walnuts, sundried cranberries, pears and goat cheese with herb balsamic vinaigrette

STL Kale Salad
Chopped kale, napa cabbage, carrots, radicchio, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette

Garden Salad
Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of ‘one’ dressing

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
LUNCHEON PACKAGES

LUNCH BUFFET CHEF’S SELECTION
$15.50 per person

Buffets are based on (1) hour of service. 25 person minimum required. $100 service fee for parties under minimum

ENTRÉES  (CHOOSE TWO)

Baked Meatball Bucatini - House made meatballs, marinara, mozzarella, provolone, asiago

Chicken Spiedini - Marinated chicken, skewered, charbroiled, bread crumb crust, lemon-garlic, fresh herb infused olive oil

Wild Mushroom Chicken - In a wild mushroom cream sauce

Walnut Salmon - Pan seared, walnut crust, topped with an orange marmalade

Lemon Caper Flounder - Pan seared with a light lemon caper cream sauce

Pork Tenderloin - Bacon wrapped, cajun spiced, cranberry mushroom demi-glace

Farfalle Chicken Pasta - Grilled chicken, button mushrooms, pancetta, roasted red peppers, red onions, sweet peas, parmesan cream sauce, asiago

ACCOMPAIGNMENTS  (SELECT THREE)

Vegetable du Jour
Garlic Mashed Potatoes
Rice Pilaf
Campanile Marinara
Campanile Alfredo

Green Beans with Roasted Red Peppers
Oven-Roasted Brussel Sprouts
Baked Potatoes
Baked Sweet Potatoes
Italian Herb Seasoned Red Potatoes

Optional Desserts Available- See our dessert menu

A 22% Catering Setup Fee and applicable taxes will apply to all pricing
LUNCHEON PACKAGES

HEARTY SOUP AND SALADS BUFFET

$15.00 per person

Buffets are based on (1) hour of service. 25 person minimum required. $100 service fee for parties under minimum

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SALADS  (CHOOSE THREE)

Caramelized Walnut Salad
Field greens, with sundried cranberries, sliced pears, goat cheese and caramelized walnuts, balsamic vinaigrette

Strawberry Balsamico Salad
Field greens, balsamic marinated strawberries, goat cheese, candied almonds and balsamic reduction

Caesar Salad
Romaine, asiago cheese, croutons tossed in caesar dressing

Roasted Beet Salad
Field greens tossed with in-house roasted beets, caramelized walnuts, and gorgonzola with herb balsamic vinaigrette

STL Kale Salad
Chopped kale, napa cabbage, carrots, radicchio, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette

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SOUPS

French Onion
Chili
Chicken Tortilla

Chicken Noodle
Tomato Basil Bisque
Corn Chowder

Lobster Bisque (Add $1 per person)

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
LUNCHEON PACKAGES

MY LUNCHEON MY WAY MENU

Price is to be decided.

If you do not see anything that you like listed above, you may create a custom menu for your function. We will create a limited menu of your selection, and arrange pricing.

DESSERTS

With any of our luncheon packages you may elect to add a selection of 3 desserts from the regular dessert menu (listed below) for an additional cost of $5.00 per person. Should you elect to bring in your own dessert, we will apply a $1.00 per person plating fee to your final bill.

Our delicious desserts are a great end to any event at the Walnut Grill!

Toasted Almond Cream Cake
Caramelized Walnut Ball
Crème Brûlée
Cheesecake Duo
Cookie/Brownie Tray

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
DINNER PACKAGES

CHEF’S CHOICE PACKAGE
Your choice of 4 entrees
Includes Garden or Caesar Salad and 2 side dishes
Entree count required
$28.50 per person

Chicken Ladue
Parmesan crusted chicken, provolone, jumbo lump crab meat, lemon butter sauce

Apricot Glazed Cedar Plank Salmon
Sun-dried cranberry-almond gorgonzola relish

Jumbo Lump Crab Cakes
Complemented with Dijonaise

Filet Mignon and Crab Cake
Complemented with gorgonzola-bacon butter and a jumbo lump crab cake

Swordfish Spiedini
Marinated swordfish, skewered, char-broiled, bread crumb crust, lemon, garlic, fresh herb infused olive oil

Crab Stuffed Shrimp
Five large shrimp stuffed with our lump crab meat and baked with garlic-infused butter

Farfalle Chicken Pasta
Grilled chicken, button mushrooms, pancetta, roasted red peppers, red onions, sweet peas, parmesan cream sauce, asiago

SIDE DISHES
Please select two side dishes to be served with ALL of your entrée selections from the following list.
*Pasta Dishes do not include a side dish

Vegetable Du Jour
Baked Potato

Orzo-Rice Pilaf
French Fries

Sweet Potato Fries
Baked Sweet Potato

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
DINNER PACKAGES

GRILL’S FAVORITES PACKAGE
Your choice of 4 entrees
Includes Garden or Caesar Salad and 2 side dishes
Entree count required
$22.95 per person

Chicken Spiedini
Marinated chicken, skewered, charbroiled, bread crumb crust, lemon, garlic, fresh herb infused olive oil

Wild Mushroom Chicken
In a light cream sauce

Lemon Caper Flounder
Pan seared and finished with a lemon-caper light cream sauce

Pork Tenderloin
Bacon wrapped, Cajun spiced, cranberry mushroom demi-glace

Walnut Salmon
Walnut crust, spiced orange marmalade

Baked Meatball Bucatini
House made meatballs, marinara, mozzarella, provolone, asiago

Farfalle Chicken Pasta
Grilled chicken, button mushrooms, pancetta, roasted red peppers, red onions, sweet peas, parmesan cream sauce, asiago

SIDE DISHES
Please select two side dishes to be served with ALL of your entrée selections from the following list.
*Pasta Dishes do not include a side dish

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<tr>
<th>Vegetable Du Jour</th>
<th>Orzo-Rice Pilaf</th>
<th>Sweet Potato Fries</th>
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<td>Baked Potato</td>
<td>French Fries</td>
<td>Baked Sweet Potato</td>
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<td>Garlic Mashed Potatoes</td>
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</tbody>
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A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
DINNER PACKAGES

MY DINNER MY WAY MENU
Price is to be decided.

If you do not see anything that you like listed above, you may create a custom menu for your function. We will create a limited menu of your selection, and arrange pricing.

DESSERTS
With any of our Dinner Packages you may elect to add a selection of 3 desserts from our regular dessert menu (listed below) for an additional cost of $5.00 per person. Should you elect to bring in your own dessert, we will apply a $1.00 per person plating fee to your final bill.

Our delicious desserts are a great end to any event at the Walnut Grill!

Toasted Almond Cream Cake
Caramelized Walnut Ball
Crème Brûlée
Cheesecake Duo
Cookie/Brownie Tray

A 22% Catering Setup Fee and applicable taxes will apply to all pricing
DINNER PACKAGES

A CASUAL AFFAIR

If a sit-down lunch or dinner doesn’t fit your needs, we can still accommodate your group with our more casual Cocktail Party package. Depending on your needs, you may select 4, or 7 items from our Appetizers and Pizza menu. Your selections will be presented in chafers so that your guests are free to roam around and mingle! Buffet will be refilled for 1 hour. Each additional hour add $4 per person.

7 Appetizer Package  
$18 per person

4 Appetizer Package  
$14 per person

APPETIZERS

Chicken Wings  
Loaded Tater Tots  
Toasted Ravioli  
Pork Pot stickers  
Flash-Fried Brussel Sprouts  
Pretzel Bites

Pulled Pork Nachos  
Sweet Chili Boneless Wings  
Artichoke and Spinach Dip  
Stuffed Banana Peppers  
Chicken and Cheese Quesadilla  
Pickle Fries

GRILLED FLATBREAD PIZZA

Margherita  
BBQ Chicken  
Meat & Mushroom

Chicken & Artichoke  
Pepperoni  
Buffalo Chicken

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
DINNER PACKAGES

DINNER BUFFET CHEF’S SELECTION

$28.95 per person
Buffets are based on (1) hour of service. 25 person minimum required. $100 service fee for parties under minimum

SALAD  (SELECT ONE)

Caramelized Walnut Salad - Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette

Garden Salad - Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of ‘one’ dressing
  Caesar Parmesan - Romaine, herb-garlic croutons, caesar dressing
  STL Kale - Chopped kale, carrots, radicchio, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette

Roasted Beet - Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTRÉES  (CHOOSE TWO)

Swordfish Spiedini - Marinated swordfish, charbroiled, bread crumbs, lemon, garlic, herb olive oil

Chicken Ladue - Parmesan crusted chicken, provolone, jumbo lump crab meat, lemon butter caper sauce

Filet Medallions Modiga - Beef medallions, bread crumbs, provolone, wild mushrooms, lemon caper sauce

Crab Cakes - Our signature jumbo lump crab, Old Bay remoulade

Sliced Prime Rib - Our signature roasted Prime rib, served with au jus and horsey sauce

ACCOMPANIMENTS  (SELECT THREE)

Vegetable du Jour
Garlic Mashed Potatoes
Rice Pilaf
Campanile Marinara
Campanile Alfredo
Green Beans with Roasted Red Peppers

Oven-Roasted Brussel Sprouts
Baked Potatoes
Baked Sweet Potatoes
Italian Herb Seasoned Red Potatoes
Grilled Asparagus

Optional Desserts Available - See our dessert menu

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
DINNER PACKAGES

PREMIER DINNER BUFFET
$22.50 per person
Buffets are based on (1) hour of service. 25 person minimum required. $100 service fee for parties under minimum

SALAD  (SELECT ONE)
Caramelized Walnut Salad-Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette
Garden Salad-Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of 'one' dressing
   Caesar Parmesan-Romaine, herb-garlic croutons, caesar dressing
   STL Kale-Chopped kale, carrots, radicchio, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette
Roasted Beet-Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTRÉES  (CHOOSE TWO)
Chicken Spiedini-Marinated Chicken, charbroiled, bread crumbs, lemon, garlic, herb olive oil
   Lemon Caper Flounder-Light lemon caper cream sauce
   Pork Tenderloin-Bacon wrapped, cajun spiced, cranberry mushroom demi-glace
   Walnut Salmon-Walnut crust, spiced orange marmalade
   Wild Mushroom Chicken-Wild mushroom cream sauce
   Balsamic Grilled Chicken-Marinated roma tomatoes, mozzarella, basil, balsamic glaze

ACCOMPANIMENTS  (SELECT THREE)
   Vegetable du Jour
   Garlic Mashed Potatoes
   Rice Pilaf
   Campanile Marinara
   Campanile Alfredo
   Green Beans with Roasted Red Peppers
   Oven-Roasted Brussel Sprouts
   Baked Potatoes
   Baked Sweet Potatoes
   Italian Herb Seasoned Red Potatoes
   Grilled Asparagus

Optional Desserts Available- See our dessert menu

A 22% Catering Setup Fee and applicable taxes will apply to all pricing
PASTA DINNER BUFFET
$18.95 per person
Buffets are based on (1) hour of service. 25 person minimum required. $100 service fee for parties under minimum

**SALAD (SELECT ONE)**
- **Caramelized Walnut Salad** - Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette
- **Garden Salad** - Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of 'one' dressing
  - **Caesar Parmesan** - Romaine, herb-garlic croutons, caesar dressing
  - **STL Kale** - Chopped kale, carrots, radicchio, artichokes, red onions, sweet drop peppers, parmesan, red wine vinaigrette
- **Roasted Beet** - Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

**PASTAS (CHOOSE TWO)**
- **Baked Pasta and Mini-Meatballs** - marinara, meatballs, provolone & mozzarella cheeses
- **Farfalle Chicken Pasta** - Grilled chicken, button mushrooms, pancetta, roasted red peppers, red onions, sweet peas, parmesan cream sauce, asiago
- **Pasta Primavera** - Mushrooms, red and green bell peppers, spinach, tomato, campanelle pasta, lemon garlic butter sauce
- **Seafood Bucatini** - Shrimp, clams, mussels, calamari, bucatini pasta, lemon-garlic scampi sauce
- **Tortellini Ala Panna** - Mushrooms, peas, pancetta in a parmesan cream sauce
- **Thai Pork Mac N’Cheese** - Thai pulled pork, four cheese alfredo, asparagus relish, smoked gouda, sweet chili sauce

**ACCOMPANIMENTS (SELECT THREE)**
- Vegetable du Jour
- Garlic Mashed Potatoes
- Rice Pilaf
- Campanile Marinara
- Campanile Alfredo
- Green Beans with Roasted Red Peppers

Optional Desserts Available - See our dessert menu

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
ADULT ENHANCERS PACKAGES

All bar packages are priced per guest.
Bar pricing includes: upgraded glassware, ice, garnishes, straws and beverage napkins
Mixer choices include: Pepsi, Diet Pepsi, Sierra Mist, Tonic, Soda Water, Cranberry Juice, Orange Juice, Sour Mix, Triple Sec, Bloody Mary Mix, Sweet & Dry Vermouth, bitters and Pineapple Juice.

OPEN BAR PRICING
Based on a 2-hour minimum. Add $3.00 per guest for each additional hour.

Open Beer, Wine & Soda ........................................... $14/guest
  ◦ 3 domestic Beers, 1 craft beer, 5 house wines.

Open Well Liquor .................................................. $17/guest
  ◦ 3 domestic beers, 1 craft beer, 5 house wines
  ◦ House well liquors: Rum, Gin, Vodka, Tequila, Bourbon, Scotch

Open House Liquor ................................................ $19/guest
  ◦ 3 domestic beers, 1 craft beer, 5 house wines
  ◦ House Call liquors: Rum, Gin, Vodka, Tequila, Bourbon, Scotch

Open Premium Liquor ............................................. $23/guest
  ◦ 3 domestic beers, 1 craft beer, 5 house wines
  ◦ Premium liquors: Rum, Gin, Vodka, Tequila, Bourbon, Scotch, Cordials of your choice

Super Premium Bar ................................................ $29/guest
  ◦ 2 domestic beers, 2 craft beers, 1 specialty, 5 premium wines
  ◦ Super Premium Liquors: Rum, Gin, Vodka, Tequila, Bourbon, Scotch, Cordials of your choice. This package you will be able to select several different liquors from each category if you wish.

Bourbon Smoking Station: .......... Add $3 per person to any Open Liquor package
  ◦ Our own private barrel reserve of Elijah Craig and your guests get to choose between apple, cherry and hickory wood to smoke your bourbon and then create your drink.

Bloody Mary Bar: .......... Add $2 per person to any Open Liquor package
  ◦ We set up an awesome display of the usual and the unusual items to build you Bloody Mary Masterpiece!

A 22% Catering Setup Fee and applicable taxes will apply to all pricing

Revised 1/10/19
OPEN BAR PRICING (CONTINUED)

Open Soft Drinks and Juice ........................................... $7/Guest
  ○ Pepsi, Diet Pepsi, Sierra Mist, Orange Juice and Cranberry Juice
Champagne Toast ....................................................... $6/Guest
Sparkling Wine ......................................................... $32/Bottle
  ○ Includes glassware

SERVICE CHARGES

Bar Setup Charge/Licensing ......................................... $200
Corking Fee ............................................................... $15/Bottle
Bartender ......................................................... $150 (up to 4 hours) $25 (each additional hour)
Cash Bar or Consumption Bar Set up Minimum: .................. $500

Cash Bar Pricing
  ○ Domestic ............................................................. $5
  ○ Import ............................................................... $6
  ○ Wine ................................................................. $7
  ○ Well Drinks ....................................................... $5
  ○ House Drinks .................................................... $6
  ○ Premium Drinks ................................................ $7
  ○ Super Premium Drinks ........................................ $9

Gratuity is not included.

A 22% Catering Setup Fee and applicable taxes will apply to all pricing
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<th>BOX LUNCHES</th>
<th>ADVANCED PACKAGE</th>
<th>PREMIER PACKAGE</th>
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SIGN UP FOR OUR LOYALTY PROGRAM AND RECEIVE
CATERING BONUS REWARDS
$10 GIFT CARD FOR EVERY $75 SPENT! FOR A LIMITED TIME ONLY
**WG WRAP PLATTER**

**Buffalo Chicken**
Grilled Chicken, Lettuce, Tomato, Buffalo Sauce, Cheddar, Jalapeno Wrap.

**California Turkey**
Roasted Turkey, Candied Bacon, Greens, Tomato, Avocado, Honeycup Mustard, Goat Cheese, Wheat Wrap.

**Chicken Caesar**
Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Wheat Wrap.

**THAI PORK MAC AND CHEESE**
Thai Pulled Pork, Four Cheese Alfredo, Asparagus Relish, Smoked Gouda & Sweet Chili Sauce.

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**CHICKEN FARFALLE PASTA**
Grilled Chicken, Pancetta, Peas, Red Onion, Roasted Red Peppers, Button Mushrooms in a Parmesan Cream Sauce.

**SEAFOOD BUCATINI**
Shrimp, Clams, Mussels, Calamari, Bucatini Pasta, Lemon-Garlic Scampi Sauce.

**ALFREDO PASTA WITH CHICKEN**
Campanile Pasta, Tossed in a Parmesan Cream Sauce. Topped with Grilled Chicken and Asiago.

**PARMESAN CHICKEN & GNOCCHI**
Potato Gnocchi, served in a Tomato-Basil Cream Sauce.

**ROASTED TURKEY CLUB**
Fresh roasted turkey, candied bacon, honeycup mustard, American cheese, lettuce, tomato, challah.

**CHICKEN SPIEDINI**
Marinated Chicken, Skewered, Char-Broiled, Bread Crumb Crust, Lemon, Garlic, Fresh Herb Infused Oil.

**WALNUT SALMON**
Walnut Crust, Spiced Orange Marmalade

**ROASTED BEET SALAD**
Field Greens, Fresh Roasted Beets, Caramelized Walnuts, Gorgonzola, Herb Balsamic Vinaigrette.

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**REUBEN**
Sliced Corned Beef, Sauerkraut, Swiss, Marbled Rye, 1000 Island.

**CARAMELIZED WALNUT SALAD**
Field Greens, Sliced Pears, Caramelized Walnuts, Sun-Dried Cranberries, Goat Cheese, Herb Balsamic Dressing.

**STL KALE SALAD**

**LEMON CAPER FLOUNDER**
Light lemon caper cream sauce

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*Please Ask Your Catering Director for the Soup Du Jour*

Add WG Bottled Spring Water or Soft Drinks for $1.50 Per Person!

On-Site Waffle Packages, Now Available!

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**Beverages**

Soft Drinks:
- Sierra Mist, Pepsi, Diet Pepsi, Dr. Pepper and Diet Dr. Pepper
  - Gallon of Iced Tea
  - Gallon of Lemonade
  - Walnut Grill Spring Water

**ASK US ABOUT OUR CATERING DOLLARS PROGRAM**
**WE DELIVER TO YOU!**

Delivery Charge 10%