



# enterpriseCENTER

## CATERING PACKAGES

Our catering packages are designed to provide a simple method to assemble the menus for your special day. You may select from a variety of food and beverage options to create the perfect package that best suits your needs and palate. Customized menus to meet your specific desires can also be created. No dream is unanswered at Enterprise Center.

- Includes tableware, glassware & flatware
- Special dietary options available upon request
- Menu selections must be determined fourteen (14) days prior to the event
- Event guarantee cannot fluctuate more than twenty percent (20%) within thirty (30) days of event
- Selections must be determined in advance and meal counts provided with the guarantee
- All food and beverage is subject to a 25% service charge + applicable taxes

Contact: Amber Marshall at [amarshall@enterprisecenter.com](mailto:amarshall@enterprisecenter.com)



# CHEF'S TABLE LUNCH PACKAGES

Please select choice of one package

## CENTRAL WEST END

Freshly Baked Rolls  
Sweet cream butter

### Mixed Greens & Garden Vegetables

Choice of balsamic vinaigrette, buttermilk ranch, Italian

### Haricot Vert Salad

Crispy shallots, sherry vinaigrette

### Roasted Chicken Breasts

Herbed chicken jus

### Pan Seared Salmon

Citrus beurre fondue, fried capers

### Roasted Fingerling Potatoes

Thyme, sea salt

### Bistro Vegetables

### Dessert Station

Assorted Mignardise, Petit Fours, and Desserts

**CENTRAL WEST END LUNCH PACKAGE** 46.00 per person

## THE HILL

Freshly Baked Rolls  
Sweet cream butter

### Classic Caesar Salad

Romaine hearts, shaved Parmesan, garlic croutons,  
white anchovy, traditional Caesar dressing

### STL Kitchen Italian Salad

Romaine, iceberg, pimentos, artichokes, olives, red onions,  
pepperoncini, red wine vinaigrette

### Seared Chicken Breast Marsala

Wild mushrooms, roasted chicken glace

### Slow Roasted Beef

Fire roasted tomatoes, Peppadews, Cipollini onions,  
Chianti demi

### Garlic Roasted Broccolini

### Baked Ziti

Pomodoro sauce, ricotta, Parmesan

### Roasted Tuscan Potatoes

### Italian Pastry Station

**THE HILL LUNCH PACKAGE** 42.00 per person

## SOULARD

Buttermilk Biscuits & Corn Bread  
Sweet butter, jam assortment

### BLT Salad

Romaine, iceberg, heirloom tomatoes, bacon, cheddar,  
buttermilk dressing

### Cajun Corn Salad

Sweet Tea Brined Fried Chicken





### Brown Sugar Pork Chops

Cherry agrodolce

### Asparagus

Aged balsamic, lemon zest

### Boursin Whipped Potatoes

### Key Lime Pie

### Gourmet Cookies & Brownies

### **SOULARD LUNCH PACKAGE** 42.00 per person

#### **BEVO**

Freshly Baked Pretzel Croissants

Honey mustard butter

### Heirloom Carrot Salad

Dried cherries, goat cheese

### Cucumber & Tomato Salad

Shaved onion, white balsamic vinaigrette

### Local Bratwurst

Caramelized onions, grain mustard, pretzel rolls

### Chicken Schnitzel

Crisp spinach, brown butter, lemon

### German Potato Salad

### Haricot Vert

Beurre noisette

### Apple Galette

### Mini Tarts & Pies

### **BEVO LUNCH PACKAGE** 42.00 per person

#### **STL BBQ**

Yeast Rolls & Jalapeno Corn Muffins

Sweet cream butter

### Southern Potato Salad

Hard boiled egg

### Cole Slaw

Celery seed dressing

### Traditional Macaroni Salad

### Braised Pork Steaks

Beer braised, BBQ

### Lacquered Chicken Thighs

Smoked, honey, BBQ

### Smoked Beef Brisket

24 hour house smoked, signature BBQ

### Three Cheese Mac & Cheese

Pimento crunch

### Grilled Asparagus

Citrus butter

### Goopy Butter Cakes

Assorted

### White Chocolate Bread Pudding

Bourbon caramel

### **STL BBQ LUNCH PACKAGE** 42.00 per person



## BOXED LUNCHES

Served with Pasta Salad, Chips, Cookie or Whole Fruit, Bottled Water | Please select choice of, up to three sandwiches

### Slow Roasted Turkey Breast

Emmenthaler, gem lettuce, confit tomatoes, tarragon aioli, artisan ciabatta

### Sous Vide Chicken Breast

Gem lettuce, heirloom tomato, avocado, onion slaw, Viennois roll

### Chargrilled Chicken Breast

Red cabbage slaw, smokey tomato spread, brioche

### Grilled Chicken Wrap

Romaine, shaved Parmesan, Caesar dressing, whole wheat tortilla

### Black Forest Ham

Muenster, Löwensenf Süß, arugula, heirloom tomato, Bavarian pretzel

### Cuban Mojo Pork Loin

Black Forest ham, baby Swiss, dill pickles, Dijonnaise, Cuban baguette

### Shaved Angus Beef Striploin

Boursin, red onion confiture, arugula, rustic Swiss bread

### Roast Beef & Bleu Cheese

Baby greens, heirloom tomatoes, red onion salad, artisan roll

### Roast Beef & Smoked Cheddar

Gem lettuce, heirloom tomatoes, herb aioli, brioche

### Grilled & Marinated Portobello Mushrooms

Oven dried Roma tomatoes, arugula, whipped brie, vegan mayo, multigrain croissant

### Tomato & Mozzarella

Marinated fresh mozzarella, heirloom confit tomatoes, baby arugula, Pesto aioli, aged balsamic, Focaccia

### "ZLT"

Grilled zucchini, Roma tomatoes, sun-dried tomato, pesto aioli, grilled flatbread

**BOXED LUNCH PACKAGE** 30.00 per person





## LUNCH PACKAGES

### FIRST COURSE

Please select one first course from the following:

#### SPRING & SUMMER

##### Caprese Salad

Heirloom tomatoes, fresh mozzarella, sweet basil, EVOO, aged balsamic, Maldon salt

##### Asparagus Salad

Crisp asparagus, radish, hard boiled egg, toasted walnuts, shaved Parmesan, lemon vinaigrette

##### Strawberry and Pecan Salad

Baby spinach, shaved red onions, candied pecans, fresh strawberries, local honey, balsamic vinaigrette

##### Spring Vegetables Salad

Mesclun mix, heirloom tomatoes, shaved carrots, peas, sliced radishes, balsamic dressing

##### Baby Spinach Salad

Candied pecans, crisp bacon, local goat cheese, sliced radishes, shaved red onions, honey Dijon dressing

##### Arugula Salad

Baby arugula, blistered grapes, toasted pine nuts, ricotta salata, champagne vinaigrette

##### Watermelon Salad

Compressed melon, English cucumber, shaved red onion, feta, micro mint, jalapeño citrus vinaigrette

##### Panzanella Salad

Garlic croutons, English cucumbers, heirloom tomatoes, mixed olives, bell peppers, arugula, red wine vinaigrette

##### Classic Caesar Salad

Romaine hearts, shaved Parmesan, garlic croutons, white anchovy, traditional Caesar dressing

#### FALL & WINTER

##### Beet Salad

Gold and red beets, arugula, local goat cheese, toasted pistachios, aged sherry vinaigrette

##### Butternut Squash Salad

Mesclun mix, pomegranate arils, toasted pistachios, local goat cheese, Medjool dates, apple cider vinaigrette

##### Heirloom Carrot Salad

Roasted baby carrots, arugula, sun-dried cherries, crumbled feta, spiced walnuts, Banyuls vinaigrette

##### Garden Salad

Romaine hearts, baby gem, radicchio, baby heirloom tomatoes, English cucumbers, heirloom carrots, radish, toasted chickpeas, red wine vinaigrette

##### Baby Kale Salad

Citrus supremes, shaved onions, heirloom carrots, crumbled feta, Marcona almonds, citrus vinaigrette

##### Pear Salad

Poached pear, baby frisée, blue cheese, toasted walnuts, Dijon vinaigrette, Pinot syrup

##### Pomegranate Salad

Arugula, blue cheese, crisp apples, toasted pecans, pomegranate vinaigrette

##### Citrus Salad

Baby greens, shaved fennel, shaved red onions, oranges, toasted almonds, honey balsamic dressing



### **ENTRÉE**

Please select choice of entrée(s) from the following:

#### **LUNCH SPECIAL**

##### **Chicken Breast Supreme**

Chicken breast, tarragon chicken glaze

##### **Frenched Pork Chop**

Grilled, brown sugar brined, peach chutney

##### **Mahi Mahi**

Bronzed, mango salsa, chili butter

##### **Pork Tenderloin**

Maple brined, herb crusted, cherry thyme agrodolce, smoke roasted, apple cranberry chutney

##### **Chicken Scaloppini**

Pan seared breast, grilled lemon, beurre noisette, fried capers

##### **Seared Atlantic Salmon**

Grilled lemon, grapefruit beurre blanc

##### **Fire Roasted Vegetable Polenta Cake**

Roasted vegetables, herb polenta cake, Romesco, sea salt

#### **LUNCH SPECIAL PLATED PACKAGE 47.00 per person**

#### **DELUXE LUNCH**

##### **Spatchcock Chicken**

Joyce Farm's heritage semi-boneless chicken, savory bread pudding, sage pan jus

##### **Beef Short Rib**

Pinot Noir braising jus, gremolata

##### **Petit Filet Mignon**

Center cut filet, seared, herb butter basted, Cabernet demi

##### **Miso Cod**

Mirin, sake, miso, roasted, charred scallion salad

##### **Red Snapper**

American red snapper, pan seared, salsa verde, blistered tomatoes

##### **Pork Porterhouse**

Berkshire pork chop, peach compote, basil butter

##### **Tuscan Ratatouille Tart**

Fire roasted vegetables, herbed ricotta, sun-dried tomato tart

#### **DELUXE LUNCH PLATED PACKAGE 52.00 per person**

#### **STARCHES**

Please select one from the following:

##### **Baby Potatoes**

Roasted, EVOO, lemon zest, fresh herbs

##### **Gratin**

Potatoes, cream, cheddar, Gruyere

##### **Whipped Potatoes**

Sweet buter, milk, sea salt





### Fingerling Potatoes

Court bouillon poached, roasted,  
herb butter

### Wild Rice

Chicken broth, butter, fresh herbs

### Quinoa

Chicken stock, roasted red peppers,  
fresh herbs

### Couscous

Toasted almonds, dried fruit, EV00, parsley

### Farro

Lemon zest, sweet basil, parsley, EV00

### Creamy Polenta

Chicken broth, cream, butter, Parmesan

### Rice Pilaf

Sautéed onions, chicken broth, herbs

### Smoked Gouda Grits

Stone ground grits, fresh cream,  
smoked Gouda, herbs

### Sweet Potato Mash

Butter, honey, cinnamon

### Seasonal Risotto

Chef's seasonal selection

### VEGETABLES

Please select one from the following:

#### Brussels Sprouts

Roasted, agave nectar, lemon zest

#### Asparagus

Blanched, steamed, beurre fondue

#### Heirloom Carrots

Roasted, sea salt, amber maple, lemon zest

#### Haricot Vert

Blanched, steamed, beurre fondue

#### Roasted Cauliflower

Roasted, cocoa, toasted cashews, sweet chili

#### Broccolini

Blanched, lightly charred, garlic oil, chili

#### Baby Vegetable Bundle

Heirloom carrots, asparagus, leek,  
beurre fondue

#### Bistro Vegetables

Squash, zucchini, pepper, onions, herb roasted

#### Baby Squash

EV00, sea salt, roasted, beurre fondue



## BEVERAGE PACKAGES

### BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

#### Domestic Beer – Choice of two

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

#### Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 28.00 per person

3 hours 34.00 per person

4 hours 36.00 per person

Additional hour of service 12.00 per person

### PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

#### Domestic Beer– Choice of two

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

#### Premium Cocktails

Tito's, Beefeater, Dewar's, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

#### Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 30.00 per person

3 hours 38.00 per person

4 hours 40.00 per person

Additional hour of service 12.00 per person





# BEVERAGE PACKAGE ENHANCEMENTS

## SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

### Domestic Beer – Choice of Two

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

### Premium Beer– Choice of Two

Blue Moon, City Wide, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Shocktop, Samuel Adams, Stella Artois, Urban Underdog, Zwicker

### Select Cocktails

Grey Goose, Hendricks, Johnnie Walker Black, Makers Mark, Bacardi Superior, Woodford Reserve, Patron, Captain Morgan, Disaronno Amaretto

### Select Wine

Sonoma-Cutrer Chardonnay, Simi Cabernet Sauvignon, Sterling Merlot, La Marca Prosecco  
 Additional choice of Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio or Hogue Genesis Riesling

2 hours 36.00 per person  
 3 hours 44.00 per person  
 4 hours 50.00 per person

Additional hour of service 15.00 per person

## BEVERAGE PACKAGE ENHANCEMENTS

### Signature Cocktails

Specialty cocktails available within each package by request; additional charges may apply

### Poured Wine

Poured wine service with dinner 9.00 per person

### Premium Beer

Select premium beers may be added to any package 2.00 per person, per beer

### Hard Seltzer/Cider

Select hard seltzer/cider may be added to any package 2.00 per person, per hard seltzer/cider  
 Angry Orchard, Bud Light Seltzer, High Noon

### Sparkling

Add La Marca Prosecco to premium package 2.00 per person  
 La Marca Prosecco toast 5.50 per person

## NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 12.00 per person  
 3 hours 14.00 per person  
 4+ hours 16.00 per person