

# STATIONS

WHETHER AS AN ACCENT TO YOUR SEATED DINNER, STANDING ALONE AT A COCKTAIL FUNCTION, OR FITTED TOGETHER TO CREATE A FULL MEAL, OUR STATIONS ARE SOCIAL & INTERACTIVE. WE HANDPICK ITEMS FROM OUR UPCYCLED DECOR COLLECTION TO MATCH YOUR EVENT, & ADD LIVE BOTANICALS TO MAKE THE DISPLAY COME ALIVE, EACH STATION IS A SHOWSTOPPER & FEATURES THE FINEST INGREDIENTS OF MISSOURI & ILLINOIS.



## SALUME & CHEESEBOARD

\$9.45 per serving ^

assorted salume and cured meats from Volpi, Salume Beddu, & Patchwork Farms; selection of artisan cheeses from Marcoot Jersey Creamery, Ludwig Farmstead, & Milton Creamery (among others); paired with crackers, crostini, cherry apricot mostarda, and fresh fruit

## ANTIPASTO DISPLAY

\$8.75 per serving \*^

the best bites from our current pantry: our specialty dips & housemade hummuses served with baked pita chips & crackers; housemade pickles & roasted nuts; marinated olives, artichokes, & peppers; selected fresh-cut fruits & raw or prepared veggies; & two to three varieties each of artisan cheese & salume

## BRUSCHETTA BAR

\$7.95 per serving \*

grilled bruschetta, herbed flatbread, toasted crostini, & crackers accompanied by: fresh herb chimichurri, rosemary white bean spread, & sun-dried tomato pesto, citrus and herb radishes, roasted garlic cloves, fresh mozzarella, marinated tomatoes, artichokes, and red peppers; served with our house olive salad, & crumbled fresh cheeses

## CHIPS & DIP

\$5.95 per serving \*^

local tortilla chips, organic blue corn tortilla chips, & Billy Goat potato chips served with hot pepper jack queso, black bean dip, fresh guacamole, & a duo of housemade seasonal salsas: one spicy, & one mild

## SLIDERS

\$8.95 per serving \*^

a variety of sliders on Companion Bakeshop soft rolls: Missouri club with roasted garlic aioli; smoked Buttonwood Farms chicken salad; Missouri roast beef with horseradish cream; plus two seasonal options (vegan, vegetarian, or omnivore); served with Billy Goat Potato Chips

## PRETZEL BOARD

\$7.45 per serving \*^

Companion Bakeshop soft pretzels served with a cheesy pub style rarebit dip, Missouri sorghum grain mustard, creamy fresh dill dip, harissa spiced goat cheese spread

## THE FARMER'S MARKET

\$6.95 per serving \*^

a bountiful display of raw & grilled vegetable crudite & fresh seasonal fruits, paired with our vegan green goddess & carrot cumin dips; includes our garden veggie pickles (seasonal varieties), along with a few prepared items such as our red quinoa & grain salad, green bean and radicchio salad, or sweet napa cabbage slaw

## SWEET & SAVORY WAFFLE BAR

\$10.45 per serving \*^

Belgian waffle quarters with guests' choice of sweet & savory toppings: smoked salmon, crisp Missouri bacon crumbles, fried Buttonwood Farms chicken tenders, cream cheese, chocolate chips, capers & caper berries, fresh fruit, berry compote, country gravy, local maple syrup, powdered sugar, toasted nuts, fresh whipped cream, shredded cheddar, house hot sauce



^ THIS STATION HAS GLUTEN FREE OPTIONS

\* THIS STATION HAS VEGAN OPTIONS



**SMASHED POTATO BAR** \$6.95 per serving \*^

locally-grown varieties of baked potatoes, smashed & served with choice of self-serve toppings: sour cream, scallions, bacon crumbles, chopped red onion, goat cheese crumbles, shaved Prairie Breeze cheese, cracked pepper, roasted Ozark mushrooms, steamed broccoli, diced tomato

**SALAD BAR** \$7.95 per serving \*^

local or organic salad greens, baby spinach, kale chiffonade; goat cheese crumbles, shaved Prairie Breeze cheese; chopped turkey breast from Buttonwood Farms, Patchwork Farms diced ham & bacon bits; pickled beets, sunflower seeds or pepitos; housemade croutons, carrot matchsticks, sliced cucumber, diced red onion, sweet bell peppers, plus additional varieties of the finest in-season produce with housemade dressing: apple cider vinaigrette, vegan green goddess, balsamic vinaigrette

**FAMOUS CHILI** \$8.45 per serving \*^

our famous three-bean vegan chili plus a hearty grassfed beef & pork chili, with serve-yourself accouterments: cheddar cheese, jack cheese, green onion, red onion, chopped tomato, sweet bell pepper, jalapenos, sour cream, cilantro creme, lime wedges, our house hot sauce & two varieties of small batch hot sauce, served with local tortilla chips & cornbread muffins

**FRESH SIDES** \$14.50 per serving \*^

four fresh & seasonal sides, perfect for pairing with our entree stations (ask your event manager for seasonal variations): 'pickup' mixed green salad served in a footed rocks glass, Midwest Pasta served as chilled salad or hot side, grilled farmer's market veggies, plus a starchy side (roasted red potatoes with garlic butter & herbs; mashed potatoes with real butter & Rolling Lawn cream; French potato salad; or sweet potato mash)

**THE BOULANGERIE** \$4.25 per serving \*

a display of the finest St. Louis artisan breads—Companion Bakeshop French loaf & soft wheat rolls, Union Loafer's ciabatta, & Cham flatbreads—served with whipped Missouri honey butter, roasted garlic spread, herb and shallot compound butter, olive oil, cracked pepper, grated parmesan.

**SOUP OF THE DAY** \$6.75 per serving \*^

a trio of soups—one vegan, one vegetarian, & one omnivore—artfully displayed: spiced garbonzo & lentil, roasted poblano & potato corn chowder, grassfed beef stew with seasonal veggies; served with housemade croutons (custom soup recipes available)

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## CHEROKEE STREET Taco Bar @\$15.95 per serving \*^

flour & corn tortillas served with a variety of toppings: chopped tomato, diced red onion, julienned sweet pepper, fresh jalapeno, cilantro, garden greens, cilantro lime fresh corn and napa cabbage slaw, lime wedges; crumbled queso fresco; sour cream, house hot sauce, smoked tomatillo salsa; comes with a side of spanish rice or a southwest-style salad

PICK TWO FILLINGS: smoked Buttonwood Farms chicken, vegan taco filling, Three Spring pork chorizo, house refried black beans, seasoned ground grass-fed beef, al pastor pasture-raised pork, fajita style grilled veggies, grilled gulf shrimp (\$2 upcharge), sauteed local mushrooms

## THE HILL Italian @\$16.70 per serving \*

fresh Midwest Pasta cresta di gallo noodles tossed in housemade basil pesto; Midwest radiatore with mushroom Marsala cream sauce; accompaniments of roasted Buttonwood chicken, grilled seasonal veggies, chopped tomato, shredded Prairie Breeze cheese, spinach chiffonade, scallion, toasted walnuts; comes with Companion bread display, herbed compound butter & olive oil

## SOUTHAMPTON Mediterranean @\$17.50 per serving \*^

grilled Buttonwood Farms lemon chicken kabobs with tzatziki; herbed falafel with citrus tahini dip; spanikopita cups with feta & toasted nuts; chard leaves stuffed with saffron scented rice & fresh herbs; salad of romaine and lacinato kale, roasted peppers, tomato, cucumber, garbonzo beans, olives, and shaved Marcoot Tomme; accompanied by herbed flatbread with olive oil

## SOUTH GRAND South/East Asia @\$16.50 per serving \*^

sesame ginger noodles with lemongrass-grilled beef, carrot, cucumber, cashews, sweet red chilies, & Siam basil served in a footed glass; mini bahn mi: smoked tempeh, cilantro, house kim chi, shredded carrots & beets, local sprouts on crunchy bread; tofu spring roll with Hoisin chili dipping sauce; sweet pickled Thai cucumber salad with peanuts

## MORGAN FORD St. Louis BBQ @\$20.75 per serving ^

Three Spring Farms pulled pork, Buttonwood smoked chicken wings, & applewood smoked Missouri beef brisket, with three sauces: sweet & spicy house BBQ sauce, Carolina mustard, Korean bulgogi; served with Companion whole wheat slider buns & pullman white bread, classic vinegar slaw, bread & butter pickles, & smoky pit beans in a Missouri sorghum molasses sauce.

## WEST END Japanese @\$16.50 per serving \*^

vegan sushi display with local seasonal veggies, pickled ginger, wasabi, and tamari; chilled buckwheat soba noodle salad with sesame seeds, scallion, local greens, and ginger; rich miso soup with tofu and kombu; steamed sea salt edamame

## DOWNTOWN Indian @\$16.95 per serving \*^

spiced dal with kidney beans, madras curry beef, & chicken tikka masala served with basmati rice & bombay potatoes with peas, alongside fresh garlic naan, coriander mint chutney, & mango raita yogurt sauce

## SOULARD Cajun @\$ 17.95 per serving ^

Classic Louisiana gumbo with smoked Geisert sausage, Buttonwood chicken, and sustainably caught gulf shrimp; classic red beans and McKaskle Farms Missouri rice, sweet corn muffins, fresh vegetable succotash, southern style braised greens with smoked ham

## MIDTOWN Moroccan @\$ 16.45 per serving \*^

tagine of chick peas and root vegetables, braised Buttonwood chicken with apricots and preserved lemon, couscous with currants and almonds, garlic- and cumin-roasted green beans, roasted tomato and eggplant Zaalook dip served with flatbread

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# entree STATIONS

## MEAT CARVING

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chef-manned station priced by your preference of meat: Buttonwood turkey breast @\$18.95 per serving; Patchwork Farms smoked ham @\$16.95 per serving; roast Missouri beef @\$21.95 per serving; roast Geisert pork loin @\$18.95 per serving; served with two of your preferred sauces: brandy mustard cream sauce, roasted garlic jus, horseradish cream, mushroom marsala sauce, date apple reduction, red wine shallot demi, or fresh herb chimmichurri

## LOCAL WOK

@\$21.95 per serving \*^

chef-manned station: guests select from the following raw ingredients to be tossed in wok: tofu, Buttonwood chicken, marinated Missouri pork or beef; Midwest Pasta ramen or Braggadocio white rice; sesame ginger or citrus ponzu sauce; sriracha, sambal, or garlic chili hot sauce; Ozark mushrooms, bok choy, sweet peppers, snow peas, onions, kale, carrot, ginger, or garlic

## ULTIMATE MAC N CHEESE

@\$16.95 per serving

our creamy three-cheese mac n cheese with a bevy of fun, local ingredients: chopped heirloom tomato, spinach chiffonade, roasted Ozark mushrooms, house hot sauce, local salsa, crumbled goat cheese, shredded jack, sour cream, cracked pepper, sweet bell pepper, diced jalapenos, bread crumbs, Geisert thick-sliced bacon, & our grassfed beef chili (vegan chili substitution available)

## BUILD YOUR OWN PASTA

\$22.99 per serving \*^

guests compose their favorite pasta dish, bringing their unique selection to our live chefs for heating; ingredients include: whole wheat radiatore, egg penne, herb linguine; Ozark mushroom cream sauce, garlic oil, rustic tomato, housemade pesto; lemon herb chicken breast, grassfed meatballs, gulf shrimp; a variety of seasonal produce (cherry tomatoes, summer squash, greens, sweet peppers, scallion, etc); pecorino romano, Prairie Breeze, goat cheese crumbles, fresh herbs

## POLENTA BAR

\$18.95 per serving \*^

add your favorite toppings to our creamy Braggadocio polenta (from locally grown corn at McKaskle Family Farms): grassfed beef bolognese, eggplant ragout, seasonal veggies tossed in basil pesto, Geisert sausage and tomatoes, roasted Ozark mushrooms, toasted nuts, fresh herbs, Prairie Breeze cheese, crumbled goat, pecorino romano, cracked black pepper, crushed red pepper

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## BREAKFAST TACOS @\$10.45 per serving \*^

trio of breakfast tacos, composed at the station by a live chef: MOFU tofu scramble, black beans, cilantro, poblano crema; farm eggs w. cheddar, Patchwork bacon crumbles, microgreens, tomatillo salsa; smoked pork, farm eggs, crumbled queso fresco, fresh guacamole & jalapeños; served with potato hash

## HOMEMADE BISCUIT BAR @\$13.25 per serving

our cheddar herb biscuits along with classic buttermilk biscuits & guest's choice of gravies & toppings: Missouri pork sausage gravy; vegetarian Match gravy; honey butter & whipped butter; 2-3 local preserves & Missouri honey; scrambled farm-fresh eggs with shredded cheddar or goat cheese; Patchwork bacon crumbles; caramelized onions, fresh microsprouts, chives, paprika

## BUTTERMILK WAFFLE BAR @\$10.25 per serving

buttermilk waffles served hot with a variety of toppings: local maple syrup, fresh whipped cream, fresh berries, blueberry compote, chocolate chips, Nutella, powdered sugar, sliced banana, all-natural sprinkles

## SLINGER STATION @\$10.25 per serving

house vegan chili, curried potato hash, two eggs cooked to order, jack cheese, red onion, chipotle crema, Companion toast (vegan with tofu scramble & house vegan aioli) **FINISH!**

## BRUNCH BITES priced per piece, served stationed or passed \*^

mini quiche (vegetarian, bacon, or both; paired with seasonal produce) @\$1.75

breakfast sliders (pick two) @\$3.75

farm-fresh egg, Patchwork bacon, fig jam, goat cheese

ham, swiss, spinach, & egg

housemade pesto, tomato, egg, fresh mozzarella, & greens

tempeh, MOFU tofu, greens, tomato, spicy vegan aioli

bacon-wrapped dates @\$2.25

mini waffles with berries & mascarpone @\$3.25

Geisert ham & swiss pastry puff @\$3

house-smoked trout on cucumber with dill creme & capers @\$2

breakfast bruschetta (pick two) @\$2.75

berries, goat cheese, honey

smashed avocado, tomato, Patchwork bacon crumbles

local pecans, maple syrup, brie

banana, housemade nutella, coconut

potato latke bite topped with sour cream & chive @\$2.75

berry & mint skewers with balsamic reduction @\$2

shot glass parfait with housemade granola & Windcrest vanilla yogurt @\$2.50

deviled farm-fresh eggs topped with candied Patchwork bacon @\$2

## BRUNCH BITES + SIDES @\$30 per guest \*^

PICK 4 BITES & PAIR WITH THREE SIDES: curried potato hash, Brussels sprout hash; Companion croissants with housemade nutella, local preserves, & honey butter; seasonal fruit over salad greens with pecans, shallot, & basil in sorghum vinaigrette; arugula salad with lemon juice, olive oil, prairie breeze cheese, black pepper; creamy Braggadocio polenta; mini buttermilk biscuits with local jam & honey; Companion Bakeshop pastry assortment; seasonal fruit salad; Companion bagels with three flavors of cream cheese; seared greens; Patchwork bacon; vegan sausage; Buttonwood Farms turkey sausage

^ THIS ITEM IS OR CAN BE MADE GLUTEN FREE

\* THIS ITEM IS OR CAN BE MADE VEGAN



## SWEET & SAVORY POPCORN @\$3.75 per serving \*^

choose 3-5 flavors, depending on serving count: cajun-spiced, garlic-parmesan, browned-butter rosemary, sweet kettle corn, real butter & sea salt, fall spice, salted caramel, thai chili; includes "rustic" setup with chalkboards, scoops, bowls, & baskets, along with kraft paper bags

## A LA MODE @\$5.45 per serving \*^

scooped by an attendant, with six serve-yourself toppings: clients choose two favorite flavors from Ronnie's Ice Cream, Ted Drewe's, or (please inquire) & pick 6 toppings: pineapple compote, strawberry coulis, organic candies, chocolate sauce, tomato jam, fresh whipped cream, chocolate sprinkles, rainbow sprinkles, all-natural maraschino cherries, banana, butterscotch, fresh berries

## SWEET TOOTH @\$5.25 per serving \*^

features selections from the following dessert bites

(number of selections varies by guest count, please inquire):

mini cupcakes: carrot with cream cheese frosting, dark chocolate,

chocolate beet, berry zucchini, vanilla bean, seasonal fruit

dessert bar bites: chocolate brownie, lemon, oatmeal jam,

gooey butter, sea salt & caramel, raspberry brownie

gourmet cookies: chocolate chip, snickerdoodle, oatmeal raisin, peanut butter,

gluten-free coconut macaroon

mini tarts: key lime pie, berries & cream, cheesecake

chocolate-dipped strawberries or marshmallows

shot glass creme brulee or pot de creme (add \$1 per serving)

## KAKAO \$ per serving \*^

a vari ADD CHOCO-DIPPED MALLOWS & STRAWBERRIES



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