



# SAINT LOUIS

est. CLUB 1964

## WEDDING PACKAGES

All wedding packages include:

- Your choice of 8 HORS D'OEUVRES
- Your choice of 5 WEDDING DINNER MENUS (customizable)
- A custom-designed WEDDING CAKE (or your own)
- COFFEE, DECAF & TEA
- Our floor-length white TABLE CLOTHS, NAPKINS & VOTIVE CANDLES
- Validated indoor garage PARKING

### HORS D'OEUVRES

#### COLD

#### HOT

|  |  |
|--|--|
| Mousse de Foie Gras in Puffs                         | Escargot Bourguignonne                         |
| House-Made Pâté on Croutons                          | Mini Quiche Lorraine                           |
| Roma Tomato, Goat Cheese<br>& Fresh Basil on Crouton | D 'Artois of Smoked Salmon<br>with Spinach     |
| Belgian Endive Leaf<br>with Roquefort Mousse         | Chicken Satays<br>with Asian Peanut Sauce      |
| Deviled Quail Egg & Salmon Caviar                    | Beef Teriyaki Brochettes                       |
| Smoked Trout Tartar on Crouton                       | Bruschetta with Mozzarella                     |
| Crab Salad Rémoulade Tartlet                         | Spring Rolls with Chinese Mustard              |
| Bay Shrimp<br>with Dill in Tartlet                   | Toasted Ravioli<br>with Tomato Sauce           |
| Caramelized Baby Pears<br>& Duck Prosciutto          | Mini Lump Crab Cake<br>with Cajun Tartar Sauce |
|  | New England Scallops<br>Wrapped in Bacon       |
|  | Chicken "Sucette" Saint Louis Club             |
| ~ OVER ~   | Mini Bouché a la Reine                         |

# WEDDING DINNER MENUS

## WEDDING DINNER I

Smoked Tomato Bisque  
Mixed Greens with Hearts of Palm, Artichoke Hearts & Grape Tomatoes  
in Creamy Herb Dressing

### **Pan-Seared Breast of Chicken**

*with Forest Mushroom Sauce*

Gratin Potatoes  
Seasonal Fresh Vegetables \$89.75

## WEDDING DINNER II

Lobster Bisque  
Seasonal Vegetable Salad

### **Filet of Beef Wellington**

*with Madeira Sauce*

Fondante Potatoes  
Medley of Fresh Vegetables \$99.75

## WEDDING DINNER III

Light Wood Forest Mushroom Velouté  
Mixed Greens, Baby Spinach & Asparagus Spears  
*tossed in Balsamic Vinegar & Virgin Olive Oil Dressing, topped with  
Fresh Mozzarella Cheese & Caramelized Macadamia Nuts*

### **Pan-Seared 3-oz. Crab Cake & Beef Short Ribs**

*Crab Cake with Old-Fashioned Dijonnaise Sauce*

*Beef Braised 72 hours with Meurette Sauce*

Chef's Starch  
Fresh Seasonal Vegetables \$103.25

## WEDDING DINNER IV

Beef Oxtail Consommé  
*with Fine Brunoise of Vegetables & Mushrooms*

Spinach Salad  
*with Crisp Pancetta, Brie Cheese Crostini,  
Roasted Pecans & Balsamic Dressing*

### **Veal & Beef Medallions**

*Veal with Jus Corsé*

*Beef with Port Wine Sauce*

Purple Mashed Potato  
Fresh Seasonal Vegetables \$111.50

## WEDDING DINNER V

Saint Louis Club Smoked Salmon  
Baby Bibb Lettuce, Grape Tomatoes & Goat Cheese in a Golden Purse  
*with Toasted Pine Nuts & Champagne Vinaigrette*

### **Roasted Rack of Lamb Persille & A Supreme of Halibut Archiduc**

Chef's Starch  
Fresh Seasonal Vegetables \$117.75

*We customize wedding packages from our banquet menus & you may provide your own cake.*