

RESTAURANT • BAR • BANQUETS • EVENTS

# Banquet and Event Menus

ELEMENTS at Holiday Inn St. Louis Airport West Earth City 3400 Rider Trail South Earth City, Missouri 63045 (314)291-6800 sales@hiearthcity.com It is our pleasure at ELEMENTS to meet special dietary requests to the best of our ability. We can accommodate requests for meals that are vegetarian, vegan, gluten free and low carb. We can plan your menu to avoid or include red meat, pork, fish, dairy and so on.

Our kitchen cannot accommodate religious diets such as Kosher or Halaal.

And it is important to note that our kitchen is not allergen free and menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans.

elements

# **Breakfast**

Classic Continental Assorted pastries and muffins, fresh fruit salad, a selection of juices, coffee, and hot teas.	\$16
Deluxe Continental Assorted premium pastries, muffins and breakfast breads including bagels and English muffins; served with cream cheese and a selection of jams. Sliced, fresh fruit, seasonal berries, whole fruit, and a variety of yogurt and granola. Selection of juices, coffee, and hot teas.	\$20
Casserole Breakfast  Hot Egg Casserole - (Vegetarian and Meat options), with fresh fruit salad, assorted pastries, and a selection of juices, coffee, and hot teas.	\$22
Deluxe Breakfast Buffet (min 20 people) Fluffy scrambled eggs, bacon, sausage links, seasoned breakfast potatoes, and choice of biscuits and gravy, or mini waffles or mini pancakes with warm syrup. Assorted premium pastries, muffins and breakfast breads including bagels and English muffins; served with cream cheese and a selection of jams. Sliced, fresh fruit, seasonal berries, whole fruit, and a variety of yogurt and granola. Selection of juices, coffee, and hot teas.	\$24



# Plated Lunches are available for up to 80 people

#### Chicken Breast -select one of the following:

\$22

#### Herb Roasted Chicken Breast

Boneless, skinless, chicken breast, slow-roasted with savory herbs.

#### Chicken Parmesan

Boneless breast of chicken, topped with marinara sauce and mozzarella cheese. Finished with parmesan and parsley.

#### Chicken Modiga

Boneless chicken breast, sautéed in olive oil and topped with mozzarella cheese. Served in a white wine, lemon, butter, and mushroom sauce.

Prime Rib	\$25
Sliced, Prime Rib with a mushroom demi-glaze.	
Baked Tilapia	\$22
Tilapia, baked in a lemon butter sauce.	
Grilled Pork Tenderloin	\$24
Carved or slice tenderloin drizzled with Chef's secret sauce.	
Vegetarian Pasta	\$22
Penne pasta with roasted garden vegetables, tomatoes and a fresh	
basil pesto topped with grated parmesan.	

Lunch Selections are served with a tossed side salad, fresh rolls and butter, iced tea, hot coffee and a choice of one of each of the following:

Wild rice blend
Garlic mashed potatoes
Roasted red potatoes
(not with vegetarian options)

Green beans Glazed carrots Vegetable medley

Chef's Choice Desert



# Salads

Salad lunches can be served boxed individually or platter style to share. All salad lunches come with a cookie and bottled water or soft drink. For an additional \$3 per person you may add a soup.

Chicken Caesar Grilled marinated chicken with crisp romaine lettuce, parmesan cheese, herbed croutons and chef's Caesar dressing.	\$20
Spinach Salad with Nuts and Berries Fresh seasonal berries, candied walnuts, red onions and feta cheese, recommended with our raspberry vinaigrette dressing.	\$17
<b>Duo Salad</b> A bed of mixed greens with a scoop of chicken salad, and a scoop of tuna salad, garnished with fresh sliced fruit and served with a dinner roll.	\$19
Chef's Salad Fresh mixed romaine and iceberg lettuce, chopped ham, turkey, and bacon with boiled egg, shredded cheese, and ranch dressing.	\$20

#### **House Salad**

Fresh mixed romaine and iceberg lettuce, carrots, cucumber, \$16 tomato, shredded cheese, and croutons.



# **Sandwiches**

Sandwich lunches can be served boxed individually or platter style to share. All sandwich lunches come with potato chips, an apple, cookie and bottled water or soft drink. For an additional \$3 per person you may add a soup or side salad.

Chicken Club Grilled chicken breast, pepper jack cheese, Applewood bacon, romaine, tomato and onion, on a fresh roll.	\$19
Fire Roasted Vegetable Wrap Zucchini, squash, portabella mushrooms, mixed bell peppers, red onion and feta cheese in a grilled flour tortilla.	19
Ham & Swiss Thinly sliced ham and Swiss cheese with lettuce and tomato on rye.	\$19
Roast Beef Thinly sliced roast beef, cheddar cheese, lettuce, tomato and onion Wheat bread	<b>\$19</b> on
<b>Turkey Sandwich</b> Thinly sliced turkey with Swiss cheese, lettuce and tomato on wheat	<b>\$19</b> :.
BLT Sandwich Thick sliced Applewood bacon, romaine lettuce, fresh sliced tomato and mayonnaise, served on toasted wheat bread.	\$19

# Plated Dinners Plated Dinners are available for

up to 80 people

Chicken Parmesan \$24

Boneless breast of chicken, topped with marinara sauce and mozzarella cheese. Finished with parmesan and parsley.

#### **Tender Roasted Prime Rib**

\$27

8 oz. prime rib topped with a demi glaze, with garlic mashed potatoes and chef's choice of vegetable.

**Grilled Salmon** \$27

With wild rice blend and grilled asparagus drizzled in a balsamic glaze.

Grilled Ribeye w/ shrimp

8oz.ribeye steak with five gulf shrimp, sautéed in garlic butter \$37 with grilled asparagus and roasted red skin potatoes.

Dinner Selections are served with a tossed side salad, fresh rolls and butter,

iced tea, hot coffee and a choice of one of each of the following:

Rice pilaf Wild rice blend Garlic mashed potatoes Roasted red potatoes (not with vegetarian options)

Green beans Glazed carrots Vegetable medley

Dessert Chef's Choice



# **Themed Buffets**

<b>Deli Platter</b> (10 People Minimum) Chef's selection of deli meats and cheeses served with potato salad, chips and a relish platter including lettuce, tomato, onion, pickles and condiments with fresh rolls and Chef's choice of homemade soup.	\$26
Italian Hot Buffet (20 People Minimum) Toasted ravioli, with marinara, cheese tortellini in a fresh tomato cream sauce, chicken alfredo, Italian mixed salad and dinner rolls.	\$24
Mexican Buffet (20 People Minimum) Grilled chicken with peppers and onions, seasoned ground beef, soft tortillas, tortilla chips, Spanish rice, southwest salad with ranch, shredded lettuce, cheese, Pico de Gallo, sour cream, and salsa.	\$28
<b>Southern Buffet</b> (20 People Minimum) Baked tilapia, fried chicken, green beans, mac and cheese, garden salad with Italian and Ranch dressing, cornbread muffins and butter.	\$30
St. Louis Buffet (20 people Minimum)  Toasted ravioli with marinara sauce, pork steaks - smothered with caramelized onions or BBQ sauce, slowly roasted, sliced, tender beef brisket, garlic mashed potatoes, hot yeast rolls, St. Louis style salad with mixed greens, Provel cheese, pepperoni, black olives, and a creamy dressing. For dessert, our famous gooey butter cake bars.	\$36

Themed buffets include iced tea, hot coffee and a choice of the following desserts: Pie (cherry, peach or apple), assorted mini dessert bites, or sliced chocolate brownies, mousse pie -Chocolate or Peanut butter (St. Louis buffet has gooey butter bars in lieu of other dessert).



# **Build Your Own Buffet**

All buffets include your choice of a salad, 2 starches, a vegetable side, and 2 or 3 entrees. Also included are dinner rolls and butter, iced tea, hot coffee, and a choice of desserts.

With 2 Entrees \$32 With 3 Entrees \$38

#### **Entrees:**

#### Chicken Modiga

Boneless chicken breast, lightly breaded, sautéed in olive oil and topped with mozzarella cheese. Served in a white wine, lemon, butter, and mushroom sauce.

#### Chicken with Jack Daniels Sauce

Grilled chicken breast and a honey- jack glaze.

#### Chicken Parmesan

Boneless chicken breast, lightly breaded, sautéed in olive oil, topped with marinara sauce and mozzarella cheese.

#### Chicken Piccata

Pan-fried chicken breast with a fresh lemon-butter sauce, capers and parsley.

#### Fried Chicken

Mixed chicken pieces, breaded and deep fried.

#### Lemon Tilapia

Tilapia fillets baked in a flavorful lemon butter sauce

#### Sliced Prime Rib with a Mushroom Demi-glaze

Thinly sliced prime rib with delicious mushroom glaze.

With a pineapple glaze

#### Pork Steak

A St. Louis original - smothered with caramelized onions or served with BBQ sauce



# **Build Your Own Buffet Sides**

#### Salads (choose 1):

- Garden Salad
- Spinach Salad
- Caesar Salad
- Coleslaw

# Starch (choose 2 from the starch & vegetable list):

- Garlic mashed potatoes
- Roasted red potatoes
- Potato salad
- Pasta Alfredo
- · Pasta Marinara
- · Mac 'n Cheese
- Corn
- Wild rice blend

#### **Vegetables**

- Steamed Vegetable Medley
- Steamed broccoli
- Green beans
- Glazed carrots
- Extra side \$3 per person

#### Desserts (choose 1)

- Brownies
- · Chocolate Cake
- Cherry, peach or apple pie or cobbler
- Dessert bites
- Mousse Pie chocolate or peanut butter



# **Appetizers**

#### Priced per 50 pieces:

•	Italian, Swedish or Barbecue Meatballs	\$70
•	Toasted Ravioli with Marinara Sauce Pretzel Bits with Cheese	\$60
•	Spicy Hot Wings	\$70
•	Crab Rangoon with Sweet and Sour Sauce	\$85
•	Mini Quesadillas with Salsa	
•	Spanakopita Teriyaki Chicken Skewers Assorted Dollar Sandwiches Sausage and Cheese Stuffed Mushrooms	\$115
•	Mini Crab Cakes	\$140
•	Chef's Choice, Deluxe Assorted Hors d'oeuvres	\$140

#### Platters: Available upon request at market price

Cheese tray with a selection of 3 cheeses, Cubed, served with crackers, and garnished with fresh fruit	Small (15-25) Medium (25-50) Large (50-75)
Vegetable crudité with dip	
Fresh, sliced seasonal fruit	Small (15-25) Medium (25-50)
Hummus with pita chips	Large (50-75)
Warm spinach and artichoke dip with pita chips Tomato salsa and guacamole with tortilla chips	Small (15-25) Medium (25-50) Large (50-75)



# A' la Carte

PASTRIES and DESSERTS per dozen Gourmet Large Danish Assortment Large flakey Croissants Large Cinnamon Rolls Large Assorted Muffins	\$50
Assorted Bagels w/ cream cheese	\$40
Mini Danish Assortment Mini Assorted Muffins	\$32
Assorted cookies Brownies and Blondies	\$25
DESSERTS and SNACKS per single serving Berry, yogurt and granola parfaits	\$12
Bagged Trail mix Branded assorted chips Assorted candy bars Granola bars Rice Krispie Treats	\$3
BEVERAGES Coffee per gallon Refillable (regular or decaf) Iced Tea / Lemonade Refillable	\$40 \$40
Gatorade Bottled juices	\$4
Bottled water Soda cans	\$3
Mini 2% milk cartons with straw	\$3



# Bar Packages Open Bar

#### Minimum 2 hours

#### **House Brand Bar**

House Brand Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Amaretto, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon

\$11 first hour, \$6 each additional hour per person

#### Call Brand Bar

Smirnoff Red Label Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Golf Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Seagram's VO Canadian Whiskey, Dewar's White Label Scotch, Amaretto, Peach Schnapps, Budweiser, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Corona, Chardonnay, Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon.

\$17 first hour, \$7 each additional hour per person

#### Premium Brand Bar

Absolute Vodka, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Sauza Hornitos Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Johnny Walker Red Label Scotch, Jameson Irish Whiskey, Disaronno Amaretto, Budweiser, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Corona, Heineken, Chardonnay, Moscato, Pinot Grigio, Riesling, Pinot Noir, Merlot, Cabernet Sauvignon

\$24 first hour, \$8 each additional hour per person



# Soda Package

Coke Products
\$4 first hour, \$2 each additional hour per person

# **Cash or Host Bar**

Bartender Fee \$150

(up to 4 hours, 1 bartender required per 50 guests)

22% service charge will be added to a Host Bar final bill. Sales Tax is included in prices below for host and cash bar.

\$6
\$8
\$10
\$4
\$7
\$6
\$8
\$12
\$3



# **Audiovisual**

### **Charged per day**

Tripod Screen with a/v cart Display Easel Standing podium Whiteboard with markers 6 x 3 Flipchart with markers on easel Post-it style Flipchart with markers on easel	\$60 \$10 \$20 \$35 \$45 \$60
Wireless high speed internet	no charge
Power strip Extension cord Connector cables Laser pointer	\$10 \$10 \$10 \$10
LCD projector rental Wireless handheld or lapel microphone	\$175
with mixer and speaker 4 Channel Mixer and speaker Speaker Phone	\$150 \$75 \$25

Additional audio visual requirements quoted on request.



# **Special Events Add-On's**

We are pleased to work with you to create the event of your dreams and offer many customizable additional options for your consideration.

Passed Hors d'oeuvres Service - \$150 per server (1 server per 50 guests)

Champagne Toast for all Guests - \$4.00 per person

Cake Cutting Service - \$150

#### **Custom Linens**

Colored Tablecloths - from \$15 each

#### Centerpieces

Mirror tile, with 3 tealight candles or pillar with stones - complimentary Lanterns (black or white) - \$2 each
Floral centerpieces with fairy lights - \$10 each

# Room Set-up Options Risers - \$50 per section Dance Floor - \$25 per section

50 guests - 9ft x 9ft dance floor - 9 sections \$250 70 guests - 9ft x 12ft dance floor - 12 sections \$350 100 guests- 12ft x 12ft dance floor - 16 sections \$450

Pipe and drape, ceremonial carpet runners, special lighting and many other customizable options quoted on request.

