

Missouri Athletic Club West

Catering Menu

Thank you for your interest in hosting your upcoming event at the Missouri Athletic Club. Whether your function is for ten or two hundred fifty guests with standing room only, the MAC has experienced professionals to offer advice and guide you in planning your special event. We will collaborate with you to satisfy your specific needs, personal tastes, and fine details. Suggested menus, ordering guidelines, and planning tips included in this packet will help you with the initial stages of planning your event.

Event Room Options and Fees

Each room at the Missouri Athletic Club West facility has its' own characteristics and can be set up to your liking. Due to the high volume of requests and limited amount of space we do request that a food and beverage minimum is met. Service charges do not count toward the food and beverage minimum calculation. The banquet rooms can be used without ordering food or beverages however a room rental fee will be charged as follows:

<u>Town and Country Room</u> (capacity of 250 people standing room only or 100 seated)	\$1000
<u>West Wing</u> (capacity of 40 people)	\$500
<u>Card and Club Room</u> (capacity of 40 people)	\$500
<u>Card Room</u> (capacity of 15 people)	\$250
<u>Club Room</u> (capacity of 15 people)	\$250
<u>Dining Room</u> (capacity of 250 people standing room only or 100 seated)	\$2000
<u>Alcove 1</u> (capacity of 12 people) and <u>Alcove 2</u> (capacity of 10 people)	
6:00am – 11:00am / 11:00am – 4:00pm	\$100
4:00pm – close	\$200

Non-members require a member sponsor to host an event at the MAC. All events must have a signed contract and credit card on file prior to the event date. Any delinquent and uncollectable balance for a sponsored event will be the responsibility of the Member.

Signed Catering Event Orders (CEOs), are required prior to the start of any function. If a signed CEO is not received prior to the event, the last order form sent to the client will be accepted as approved.



Guaranteed Number of Guests

A guaranteed number of guests attending must be provided three business days prior to the event and is not subject to reduction. In the event your actual number of guests exceeds your guaranteed number we will do our best to accommodate everyone. However, the menu for the additional guests may be somewhat different than the original. It is your responsibility to confirm your guarantee to the MAC.

Menu Selections and Removal of Food

We require pre-arranged menus for all events with 15 or more guests with all menu item selections requested at least one week prior to the event. The MAC reserves the right to make any reasonable menu substitutions (at its sole discretion) for any last minute or late menu food item order requests or changes in food market limitations.

Due to health regulations and food safety concerns, any food not consumed at the event may not be removed after the event by anyone other than MAC catering staff.

Cakes from other distributors are the only outside food items that are permitted on the premises however a cake cutting fee of \$1.50 per guest will be charge on the final bill.

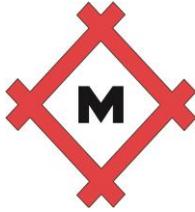
Bar Services

We offer a variety of bar options including a host bar, cash bar, and a flat-rate bar. You are allowed to bring in your own wine, beer, and soda provided there will be a corkage fee. For cash bars set up within the banquet room we do require a \$125 bartender charge if the revenue does not exceed \$250.

Audio Visual Equipment

The Missouri Athletic Club offers a variety of audio visual equipment to meet your event needs.

Wireless handheld microphone	\$10
Tripod projection screen	\$50
Projector	\$50
Flat screen television	\$25
DVD Player	no fee
Flip Chart and markers	\$15
Whiteboard and markers	\$15
Speaker phone	no fee
Power cords	no fee
12x12 Dance floor	\$300



Valet Parking

We will be pleased to arrange valet parking for your event. Current rates apply.

Linens

The linens used to top the tables are ivory with the choice of blue or gold napkins. Our Downtown facility has an assortment of other linen colors. One weeks' notice is needed in order to secure different color linens for your event. If our downtown facility does not carry the other linen color requested, an additional charge will be added for linen rental. Please see the Catering Manager for current linen rental rates.

Method of Payment

Billing for your event can be made by either using your member number or credit card. If a credit card is going to be used for payment, it must be with you on the night of the event. A 23% service charge will be added to all food and beverage items.

Cancellations

In the unfortunate occurrence of an event cancellation, please notify us as soon as possible. Events cancelled with less than 72 hours' notice will incur a cancellation fee up to 100% of the event costs.

Directions

From I-270 South – Take I-270 South to Manchester West. Take the first exit to Des Peres Road. Des Peres exit horseshoes around to a stoplight. At the stoplight make a left. MAC is about a mile down on the left side, directly after the Greek Church.

From I-270 North – Take I-270 North to Manchester West. Stay in the right lane and once on Manchester merge over 3 lanes. Take Des Peres exit. Exit horseshoes around to a stoplight. At the stoplight make a left. The MAC is about a mile down the road on the left side, directly after the Greek Church.

From I-64 West – Take I-64 West to Ballas Road. Take a left on Ballas Road and Ballas Road to Clayton Road (Amaco will be on the corner). Follow Clayton Road over to I-270. At the first stoplight, Des Peres Road, make a left. The MAC is about a mile down on the right, directly after Destiny Church.

From I-64 East – Take I-64 East to I-270 South to Manchester West. Take the first exit to Des Peres Road. Des Peres exit horseshoes around to a stoplight. At the stoplight make a left. MAC is about a mile down on the left side, directly after the Greek Church.



Breakfast Buffets

Served with coffee, iced tea, and orange juice

Buffet pricing listed is charged per person

*Minimum of 20 guests required

MAC Traditional Breakfast*

Scrambled Eggs, Fried Potatoes, Applewood Smoked Bacon, Pork Sausage, Fresh Fruit

Accompanied with Biscuits with assorted jams and preserves

\$18

Continental Breakfast

Assorted Gourmet Danishes, Muffins, Fresh Fruit,

Served with whipped butter and assorted jams and preserves

\$12

Fitness Continental

Low fat Yogurt, Granola with Fresh Berries, Assorted Cereals with Skim Milk,

Fresh Fruit, Mini Muffins, and Bagels with Low Fat Cream Cheese Spread

\$14

Buffet Enhancements

<i>Smoked Salmon with Capers, Red Onions, Chopped Egg, and Cream Cheese</i>	<i>White Sausage Gravy</i>
<i>Irish Cut Oatmeal with Almonds, Raisins, and Brown Sugar</i>	<i>Danish & Muffin Assortment</i>
<i>Assorted Cereal with choice of Skim, Two Percent, or Whole Milk</i>	<i>Buttermilk Pancakes with Warm Maple Syrup</i>
<i>French Toast</i>	<i>Eggs Benedict</i>
	<i>Individual Quiche</i>
	<i>Chef Attended Omelet Station</i>

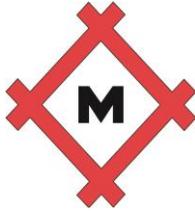
Create Your Own Buffet*

Served with Whipped Butter, Preserves and Fresh Fruit Display

Choose five of the following options

\$20 per person

Scrambled Eggs	Biscuits and Gravy
Loaded Scramblers to include bacon, sausage, and cheddar cheese	Buttermilk Pancakes with Maple Syrup
Cheddar and Sour Cream Scrambled Eggs	Applewood Smoked Bacon
French Toast	Pork Sausage



Banquet Lunch

Served with coffee, iced tea, and water
Pricing listed is charged per person

Starters

Wild Mushroom Bisque
\$5

Chicken Tortilla Soup
Topped with fried corn tortillas
\$5

Chilled Avocado Soup
Cilantro tomato garnish
\$5

Gazpacho
\$5

She-Crab Soup
Sherry cream accompaniment
\$7

Tomato Basil Soup
Served with garlic croutons
\$5

Vichyssoise
Snipped chives garnish
\$5

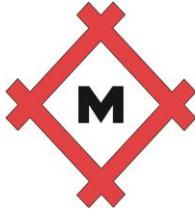
Faucon Salad
Mixed greens topped with bacon,
hard cooked egg, and bleu cheese dressing
\$6

Arugula Salad
Arugula accompanied with shaved
parmesan, toasted sesame seeds,
golden raisins, diced apples,
and lemon vinaigrette
\$6

Mixed Green Salad
Mixed greens with baby tomatoes, toasted
sunflower seeds, sliced cucumbers, dried
apricots, and white balsamic dressing
\$4

Caesar Salad
Crisp Romaine hearts tossed in the Club's
signature Caesar dressing tossed with
Parmesan cheese and homemade garlic
croutons
\$5

Strawberry Pecan Salad
Mixed greens served with sliced
strawberries, Danish bleu cheese, toasted
pecans, and aged balsamic dressing
\$6



Warm Luncheon Entrees

Includes your choice of one vegetable and one starch (see page 9)

Parmesan Breast of Chicken
\$16

Sesame Seared Salmon
\$20

Petit Filet Mignon (6 ounce)
\$28

Creamed Chicken Crepes
\$16

Cold Luncheon Entrees

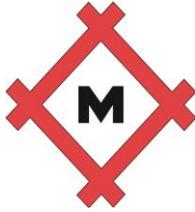
Chicken Tostado
Crisp tortilla shell topped with shredded iceberg lettuce, caramelized onions, black beans, grilled chicken, feta cheese, diced avocado, tomatoes, house made salsa, and chipotle ranch
\$15

Citrus and Apple Salad
Segments of orange and grapefruit over top of mixed greens and butter lettuce with diced local apples, Maytag bleu cheese, dried apricots, grilled chicken, and white balsamic dressing
\$15

Cobb Salad
Mixed greens, bleu cheese, tomatoes, avocado, egg, bacon and oven roasted herbed chicken
\$15

Beet, Bacon, and Shrimp Salad
Butter lettuce and arugula with roasted beets, poached shrimp, goat cheese, Applewood smoked bacon, golden raisins, and white balsamic dressing
\$17

Harvest Fruit Salad
Seasonal fruits accompanied with your choice of chicken or tuna salad or cottage cheese and served with poppy seed dressing and date nut bread.
\$15



Banquet Dinner

Served with coffee, iced tea, and water
Pricing listed is charged per person

Starters

Wild Mushroom Bisque
\$5

Chicken Tortilla Soup
Topped with fried corn tortillas
\$5

Chilled Avocado Soup
Cilantro tomato garnish
\$5

Tomato Vegetable Soup
\$5

She-Crab Soup
Sherry cream accompaniment
\$7

Tomato-Basil Soup
Served with garlic croutons
\$5

Vichyssoise
Snipped chives garnish
\$5

Faucon Salad
Mixed greens topped with bacon, hard
cooked egg, and bleu cheese dressing
\$7

Roasted Beet and Arugula Salad
Arugula served with diced apples, feta
cheese, bacon lardons, and white balsamic
dressing
\$9

Avocado and Ruby Red Grapefruit Salad
Butter lettuce, toasted almonds, and Danish
bleu cheese, served with vanilla-citrus
dressing
\$9

Caesar Salad
Crisp Romaine hearts tossed in the Club's
signature Caesar dressing tossed with
Parmesan cheese and homemade garlic
croutons
\$8

The Wedge
Wedge of iceberg lettuce, crumbled bacon,
bleu cheese, tomatoes, hard cooked egg,
red onion, and ranch dressing
\$7



Dinner Entrees

Includes your choice of one vegetable and one starch (see page 9)

Grilled Barrel Cut Filet Mignon

Charbroiled 9-ounce beef tenderloin filet served with rich veal jus
\$34

Seared Canadian Salmon

Fresh Atlantic salmon seared with fresh tarragon butter sauce
\$26

Chicken Marsala

Classic marsala sauce served over a sautéed chicken breast
\$23

Molasses Braised Beef Short Rib Osso Bucco

Slow cooked beef on the bone with rich red wine sauce
\$30

Gulf Lump Crab Cakes

Two seasoned jumbo lump crab cakes sautéed with lemons and caper remoulade
\$33

Duet Entrées

Grilled Petit Filet Mignon and Gulf Prawns

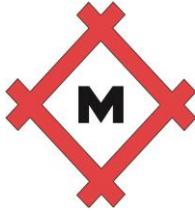
Served with rich veal jus and lemongrass beurre fondue
\$39

Petite Filet Mignon and Lobster

Accompanied with drawn butter and rich veal jus
\$46

Petit Filet Mignon with Pan Seared Salmon

Rich veal jus and preserved tomato relish
\$38



Luxury Cuts

Double Cut Lamb Chops

Premium domestic lamb seared with herbs and garlic served with rich Madeira sauce
Market price

Bone-in Filet Mignon

Charbroiled beef aged on the bone and served with rich veal jus
\$45

Prime Kansas City Strip Steak

Charbroiled 18-ounce bone-in strip steak
\$45

Prime Cowboy Rib Eye Steak

Charbroiled 18-ounce rib eye steak
\$47

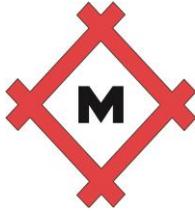
Vegetable

Steamed asparagus
Baby carrots
Braised green beans
Haricot verts
Vegetable "gnocchi"
Roasted root vegetables
Bacon braised Brussel sprouts
Baby zucchini and patty pan squash
Ratatouille

Starch

Butter whipped potatoes
Angel hair pasta nests
Truffle and chive duchesse potatoes
Dauphinoise potatoes
Potato and prosciutto rose
Steamed white rice
Sweet potato O'Brien
Fingerling potato parmentier
Wild rice pilaf

All subject to availability due to the season



Hors d'Oeuvres

Requirement of 30 pieces per hors d'oeuvre
Pricing listed is charged per piece

Toasted Beef Ravioli
\$1

Candied Bacon
\$1.50

Prosciutto Wrapped
Asparagus
\$2

Tomato Bruschetta
Garlic, basil, and balsamic glaze
\$1.50

Mini Beef Wellington
\$2.75

Thai Chicken Skewer
\$2

Gorgonzola and Dried
Cranberry Tarts
\$1.75

Spanakopita
Cream, spinach, and feta cheese
in a light phyllo pastry
\$2

Roma Tomato Sandwich
Bacon, basil, and lemon
mayonnaise
\$1.50

Spinach and Goat
Cheese Flatbreads
\$1.75

Baked Brie and Apricot
Tarts
\$1.75

Buffalo Chicken Bite
Bleu cheese fondue and
shredded celery
\$2.75

Gruyere Gougere
\$1.50

Ahi Tuna Bite
Topped with cilantro, lime, and
sesame seaweed salad
\$3.75

Gulf Lump Crab Cakes
Served with spicy remoulade
and chives
\$3

Baby Lamb Chops
Topped with a rosemary aioli
\$4.75

Country Ham Biscuits
Spread with apricot mustard
\$2

Spicy Ahi Tuna
Served on a crispy won ton
\$2

Displays

Pricing listed is charged per person

Crudité display
\$3.50

Antipasto Display
\$6

Cheese Display
\$3.50

Fruit Display
\$2.50

Charcuterie
Chef's selections of fine meats
\$6



Banquet Stations

Salad Station

Select three salad for \$12.50 per person
Additional salads \$4 each

Hearts of Romaine Caesar Salad

Focaccia croutons, white anchovies, and shaved Reggiano

Ahi Tuna Nicoise

Rare seared tuna, French olives, baby green beans, pickled red onions, boiled fingerling potatoes, chopped egg, and herb-Dijon vinaigrette

Thai Chicken Salad

Bean thread noodles, carrots, peanut sauce, shredded chicken, red bell peppers, sugar snap peas, and bean sprouts

Chopped Vegetable and Shrimp Salad

Radicchio and red leaf lettuce served with diced zucchini, red and yellow bell peppers, mushrooms, carrots, celery, baby shrimp, and tarragon vinaigrette

Boston Bibb Salad

Shaved fennel, orange slices, Applewood smoked bacon, toasted pecans, and creamy herb vinaigrette

Baby Green Bean Salad

Smoked duck breast, frisée lettuce, teardrop tomatoes, and sherry-walnut vinaigrette

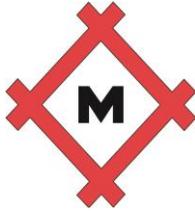
Tomato, Avocado, and Mozzarella Salad

Seasonal heirloom tomatoes with fresh mozzarella and creamy basil vinaigrette

Flatbread Station

\$10 per person

BBQ Chicken Pineapple and Arugula Flatbread
Wild Mushroom, Pesto, and Goat Cheese Flatbread
Accompanied by Breadsticks and Caesar Salad



Pasta Station

Select two pastas for \$12 per person

Penne Rigate

Sweet Italian fennel sausage, yellow peppers, tomatoes, olives, Genovese basil, and extra virgin olive oil

Fusilli

Forest mushrooms, julienne Parma ham, asparagus tips, and white truffle cream

Farfalle

Baby shrimp, bay scallops, arugula, tomato broth, and oyster mushrooms

Ricotta Filled Tortellini

Smoked chicken, Reggiano cheese, sweet onions, and tomato-basil cream

Wild Mushroom Ravioli

Caramelized shallots, bacon lardoons, and white corn broth

Includes warm Italian bread and grated parmesan cheese

Seafood Raw Bar

Market Price

Gulf Shrimp

North Atlantic Oysters on the half shell

Maine Jonah Crab Claws

Served with cocktail sauce, remoulade, red wine mignonette, and horseradish

Sushi Station

Market Price

Sushi Chef available for a flat fee of \$200

California Rolls, Spicy Tuna Rolls,

Smoked Salmon Rolls, Sweet Shrimp Nigiri

Wasabi, edamame, seaweed salad, chopsticks, pickled ginger and soy sauce



Mongolian BBQ Station

\$12 per person

Assorted Asian Vegetables and Shaved Meats
Stir fried to order and served with Sweet Chili Sauce
Accompanied by Sticky Rice and Pork Pot stickers

Carving Stations

Chef Attendant required for a flat fee of \$150

Pricing listed is charged per person

Grilled Whole Beef Tenderloin

Black angus beef served with soft brioche rolls, horseradish, and béarnaise sauce
\$15

Pecan Crusted Rack of Pork

Slow roasted pork topped with seasonal chutney, served with grain mustard sauce and biscuits
\$14

Strip Loin of Beef

Pepper crusted strip loin with horseradish sauce, soft brioche rolls, and red onion jam
\$15

Carved Miller Ham

Whole ham with apricot mustard and small biscuits
\$12

Rack of New Zealand Lamb

Served with apple-mint chutney
\$18

House Sous Vide Turkey Breast

Olive oil marinated turkey with cranberry mustard and soft rolls
\$8

Grilled Pork Tenderloin

Pork tenderloin served with corn bread, creamy horseradish, and smoked tomato hollandaise
\$13



Banquet Desserts

Lemon Bars

Topped with fresh berries

\$6

Hazelnut Bread Pudding

Served warm with vanilla sauce

\$7

Crème Brûlée

A burnt sugar crust with fresh berries

\$7

Chocolate Grand Marnier Molten Lava Cake

Topped with citrus whipped cream and fresh strawberry coulis

\$7

Southern Style Berry Cobbler

Warm streusel with vanilla bean ice cream

\$6

Classic Cheesecake

Graham cracker crust with a topping of your choice

\$7

Sorbet or Ice Cream

Served with an almond tuille

\$6

Cookies and Brownies

\$18 per dozen



Bar Packages

Hosted Bars

Liquor is charged to the host on a consumption basis.

<u>Call Brands</u>	<u>Premium Brands</u>	<u>Super Premium Brands</u>
\$7 each	\$8 each	\$9 each
Jim Beam	Jack Daniels	Maker's Mark
Pearl	Absolute	Grey Goose
Beefeaters	Tanqueray	Bombay
J & B	Dewar's	Glenlivet
Seagram's VO	Crown Royal	Crown Royal
Bacardi Superior	Bacardi Superior	Bacardi Superior
Domestic Beer - \$4 per bottle	Corkage Fee for Beer - \$0.50 per each	
House Wine - \$28 per bottle	Corkage Fee for Wine - \$15 per bottle	
Soft Drinks - \$3 per can	Corkage Fee for Soft Drink - \$0.50 each	

Other items available upon request

Cash Bars

Guests may purchase drinks on an individual basis with cash, credit cards, or by member signature. If revenue does not exceed \$250, a bartender fee of \$125 will be charged.

Flat-Rate Bars

Flat-rate bars charged by the hour are also available. They include all cocktails, beer, wine and soda for a pre-determined amount of time. The host is then billed per person for the number of hours chosen. Prices are listed below by the brands available.

	<u>Call Brands</u>	<u>Premium Brands</u>	<u>Beer, Wine, and Soda</u>
<u>1 hour</u>	\$16	\$18	\$15
<u>2 hours</u>	\$25	\$29	\$24
<u>3 hours</u>	\$30	\$35	\$33