

Food Stations

23 CITY
BLOCKS
— CATERING —

23 CITY BLOCKS CATERING
2019+2020 MENU



WWW.23CITYBLOCKS.COM

An Introduction to your *Catering* Team



DIRECTOR OF EVENTS
23 CITY BLOCKS CATERING

Casey O'Brien



CORPORATE EXECUTIVE CHEF
23 CITY BLOCKS HOSPITALITY GROUP

Nick Miller



EXECUTIVE SOUS CHEF
23 CITY BLOCKS HOSPITALITY GROUP

Brad Bardon



EVENT MANAGER
23 CITY BLOCKS CATERING

Sloane Simmons



EVENT MANAGER
23 CITY BLOCKS CATERING

Stephanie Wigginton



EVENT MANAGER
23 CITY BLOCKS CATERING

Meghan Wilkey



EVENT MANAGER
23 CITY BLOCKS CATERING

Shelby Buckman



EVENT SERVICES MANAGER
23 CITY BLOCKS CATERING

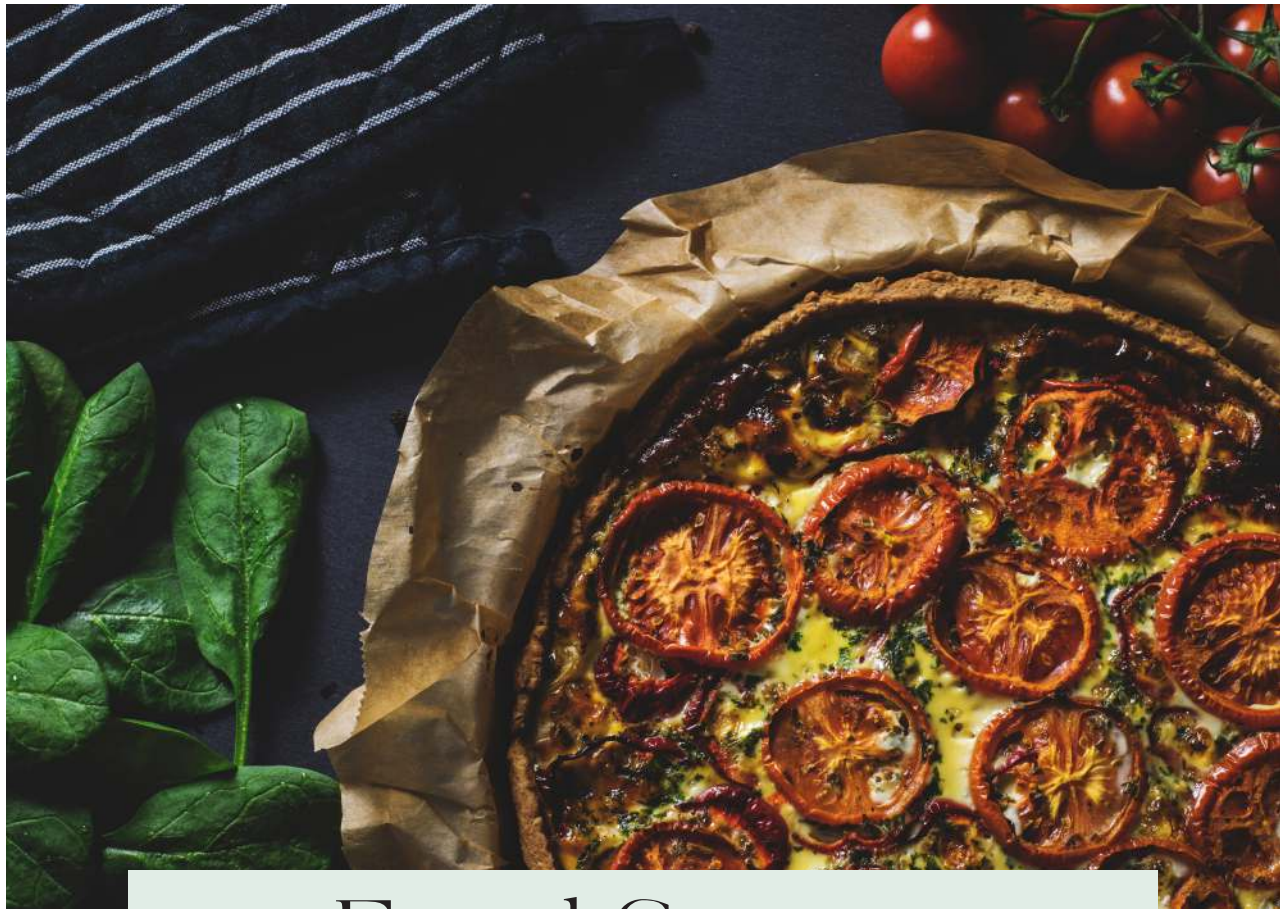
Katerina Li



ASSISTANT EVENT SERVICES MANAGER
23 CITY BLOCKS CATERING

Shelbi Basler





Food Station Options

BUILD YOUR OWN PACKAGE WITH THE FOLLOWING:

Hour Based Bar Level Options

Three Tray Passed Hors d'oeuvres

Select Two or More Food Station Options plus dessert if you're into that...

Full Service by Our Uniformed Staff (one per 30 guests)

Complimentary Menu Tasting for Up to Four Guests*

Table Linens and Napkins

*all pricing before 24% service charge and tax | pricing based on minimum of 100 guests
* tastings available for 100 guests+ | all pricing subject to change until contracted*

Tray Passed Hors D'oeuvres

SELECT THREE TO BE PASSED
DURING YOUR COCKTAIL HOUR
FOR \$13.50 PER PERSON

ADD A FOURTH OPTION FOR \$4.25 PER PERSON

GARDEN

Seasonal Chef's Choice Bruschetta

Forest Mushroom Arancini
Truffled Mayonnaise

Eggplant Fritters
Mint, Pecorino, Aioli

Cheese Croissant, Tomato Jam

Tomato & Grilled Cheese Shooters
Mini Glasses Filled with Tomato Bisque
Topped with Grilled Cheese Sandwiches

Tropical Fruit Sushi
Blueberry Lavender Sauce, Yuzu Coconut Sauce

Tempura Fried Silken Tofu
Broccoli, Garlic Ginger Hoisin, Toasted Sesame Seeds

GOCHUJANG BRAISED PORK WONTONS



Party!



ASIAGO GOUGERES

SEAFOOD

Scallop Corn dog
Raspberry White Chocolate Mustard

Pickled Shrimp
Cocktail Sauce, Butter Crackers

Sweet Maryland Crab Cakes
Herb Remoulade

Buffalo Style Oysters
Tempura Fried, Chili Butter Sauce,
Blue Cheese, Celery

Butter Poached Shrimp
on Corn Cakes, Garlic, White Wine, Herbs

Crab Nachos
Guacamole, Pickled Jalapeño

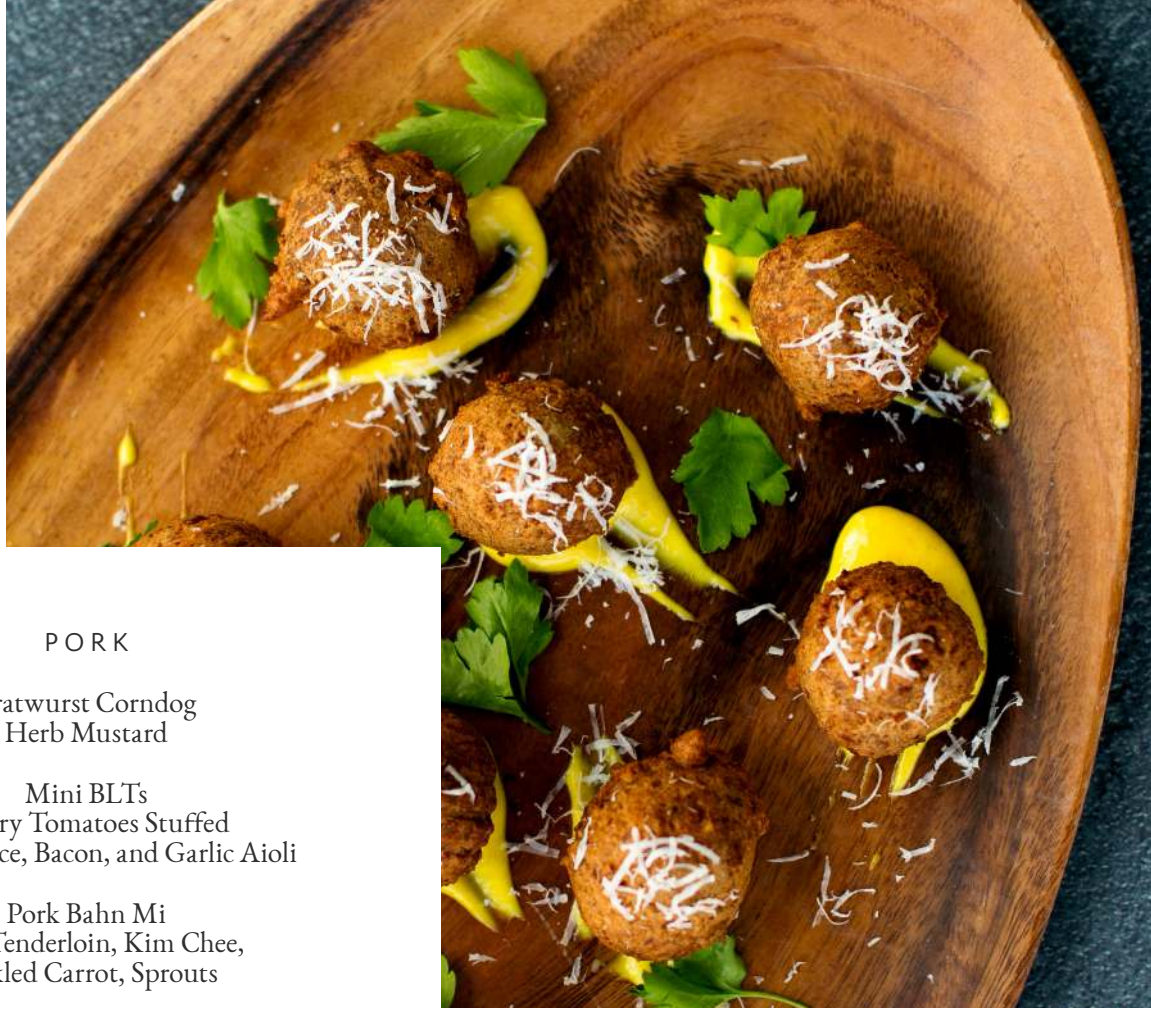
Stuffed Oysters
Italian Sausage, Spinach

Spiced and Seared Tuna Lavash
Cucumber Yoghurt

POULTRY

Chicken & Waffles
Chipotle Chocolate Braised Chicken
Waffle Cone, Chive Crème Fraîche

Mini Tacos
Tiny Fresh Grilled Spicy Chicken Tacos



PORK

Bratwurst Corndog
Herb Mustard

Mini BLTs
Cherry Tomatoes Stuffed
with Lettuce, Bacon, and Garlic Aioli

Pork Bahn Mi
Pork Tenderloin, Kim Chee,
Pickled Carrot, Sprouts

Asiago Gougères
Cheese Pastry Puffs with
Mustard and Prosciutto

Pork Belly
Root Beer Glaze, Tobacco Onions

Tostones
Smoked Chorizo, Pico De Gallo, Crispy Plantain

Gochujang Braised Pork Wontons
Brûléed Orange, Lemon Sweet Chile Dipping Sauce



BEEF

Beef and Broccoli
Served on an Asian Spoon

Peppery Beef
Roasted Peppered Beef,
Braised Shallot, Rosemary Jus

Barbeque Braised Shortrib
Potato Salad

Tostada, Ropa Vieja
Braised Flank Steak,
Avocado, Queso Fresco

Grassfed Beef Choucroute Garnie
Beef Jaegerwurst, Roasted Potato,
Bacon Braised Cabbage

Angus Strip Steak
Beurre Rouge, Crispy Shallot

GAME

Pan Seared Lamb Lollipops
Horseradish Crème Fraîche, Saba

Crispy Duck Rilette
Apple Fennel Slaw

FOOD STATIONS

MEXICAN STREET TACO STATION

Chile Lime Marinated,
Braised and Shredded Chicken

Chimichuri Rubbed Flank Steak

Flour and Corn Tortillas

Grilled Corn Salsa

Black Beans and Rice

Top Your Taco Ingredients:
Queso Fresco, Pico de Gallo
Sliced Lime, Shaved Lettuce
Tomato, Onion, Jalapeño, Cilantro

Guacamole and Tortilla Chips

\$18 PER PERSON

Hey There!

Only want one station? We can do that!
Ask your event manager for adjusted pricing!

MEXICAN STREET TACOS



HUMMUS



MEDITERRANEAN STATION

Ligurian Spiced Chicken

Roasted Eggplant

Lemon Herb Cous Cous

Greek Salad

Tzatziki, Babaganoush + Hummus

Grilled Pita

\$22 PER PERSON

ASIAN INFLUENCE STATION

Select Two:

- Kung Pao Chicken with Root Vegetables, Peanuts, Chicken, Kung Pao Sauce
- Cashew Chicken Lettuce Wraps
- Szechuan Shrimp, Peppers, Onions, Szechuan Sauce

Shredded Vegetable Egg Rolls

Steamed Jasmine Rice -or- Sticky Rice

Blistered Green Beans with Marcona Almond

\$25 PER PERSON

CREAMY PARMESAN POLENTA



ITALIAN STATION

Beef Lasagna -or- Mushroom Lasagna
Béchamel, Spinach, Ricotta, Marinara, Mozzarella

Chicken Piccata; Paillard of Chicken, Mushrooms,
Capers, White Wine Lemon Butter
-or- Chicken Parmesan

Creamy Parmesan Polenta
-or- Penne Bolognese

Garlic Bread

St. Louis Italian Salad
Blend of Romaine and Iceberg Lettuces,
Parmesan Cheese, Shaved Red Onion,
Roasted Red Pepper, Shredded Carrots
with Red Wine Vinaigrette

\$ 38 PER PERSON

AMERICAN CARVER STATION

Herb Roasted Beef Tenderloin -or-
Cherry Smoked Prime Rib of Beef,
Horseradish Crème Fraîche

Roasted Garlic Mashed Potatoes, Mushroom Gravy

Select Two:

- Roasted Broccoli
- Honey Glazed Carrots
- Grilled Asparagus

Garden Vegetable Salad
Field Greens, Cherry Tomatoes, Cucumber,
Shaved Carrot, Sweet Peppers
Blue Cheese Dressing and
Caramelized Shallot Vinaigrette

\$ 42 PER PERSON

SWEETS STATION

Select Three:

Zesty Key Lime Cheesecake with Crispy Pizelli Cookie

Amaretto Cheesecake Topped with Raspberry Coulis

Black Satin Fudge Cake Topped with Raspberry Coulis

Velvet Chocolate Pudding with Whipped Cream and Toasted
Hazelnuts Garnished with Raspberries and Mint

Chef Miller's Famous White Chocolate
Brioche Bread Pudding, Bourbon Caramel Sauce

\$ 9.50 PER PERSON

STRAWBERRY SHORTCAKE



Station it Your Way!

Speak with your event manager about how to
tailor your menu and your budget to you!



Allow Us to Pour
 WHEN YOUR VENUE DOESN'T PROVIDE THE BAR

PREMIUM PACKAGE

Tito's Handmade Vodka, Beefeaters Gin, Bacardi Rum, Four Roses Yellow Label, Jack Daniel's Whiskey, Black Label, Dewars Scotch, Jose Cuervo, Tequila Gold, Amaretto Disaronno, Rosé All Day, Hess Chardonnay, Matchbox Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

HAVE A FAVORITE?
 Ask Your Event Manager for Pricing!

SUPER PREMIUM PACKAGE

Grey Goose Vodka, Jack Daniel's Whiskey Black Label, Bombay Sapphire, Mount Gay Eclipse Rum, Makers Mark Bourbon, Crown Royal, Johnnie Walker Black Scotch, 1800 Tequila, Amaretto, Disaronno, Red Car Rosé, Crossbarn Chardonnay, Cross Forks Creek Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

	PREMIUM	SUPER PREMIUM
1 Hour:	\$15.00	\$20.00
2 Hours:	\$21.00	\$27.00
3 Hours:	\$27.00	\$35.00
4 Hours:	\$35.00	\$42.00
5 Hours:	\$39.00	\$50.00

PREMIUM LIMITED BRAND PACKAGE

Rosé All Day, Hess Chardonnay, Matchbox Cabernet Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

3 Hours: \$25.00
 4 Hours: \$29.00
 5 Hours: \$33.00

Additions

DINNER WINE SERVICE

PREMIUM BRAND

\$9.50 per person

SUPER PREMIUM

\$13.50 per person

MOSCOW MULE

Vodka, Spicy Ginger Beer, Lime Juice, Lime, Fresh Mint Served in Copper Mule Mug \$7.50 per person (plus deposit)

CHAMPAGNE TOAST

\$4.00 per person

Non-alcoholic is available as a substitute

* Bartender Ratio - 1 per 60 guests

** Bar pricing before 24% service charge, glassware rental and applicable taxes.