Food Stations

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An Introduction to your Catering Team
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

Seafood
Scallop Corndog
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
P O R K

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

B E E F

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

G A M E

Pan Seared Lamb Lollipops
Horseradish Crème Fraîche, Saba

Crispy Duck Rillette
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!

MEDITERREANEAN 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
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 Two:
Chocolate Espresso Mousse Cake,
Chocolate Torte, Caramel Chocolate Ganache

Birthday Cheesecake, Vanilla Shortbread,
Whipped Cream, Sprinkles

Olive Oil Cake, Pineapple Compote,
Coconut Cardamom Crème, Toasted Coconut

Pecan Buttermilk Panna Cotta,
Praline Cookie Crumble, Spiced Rum Sauce

Lemon Raspberry Tart, Hazelnut Crust, Basil Meringue

$9.50 PER PERSON

Station it Your Way!

Speak with your event manager about how to tailor your menu and your budget to you!
**Premium Package**
- Tito’s Handmade Vodka
- Beefeaters Gin
- Bacardi Rum
- Four Roses Yellow Label
- Jack Daniel’s Whiskey
- 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
- Assorted Coca Cola Products

**Super Premium Package**
- Grey Goose Vodka
- Jack Daniel’s Whiskey Black Label
- Bombay Sapphire
- Mount Gay Eclipse Rum
- Makers Mark Bourbon
- 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
- Assorted Coca Cola Products

**Dinner Wine Service**
- **Premium Brand**
  - $9.50 per person
- **Super Premium**
  - $13.50 per person

**Moscow Mule**
- Vodka
- Spicy Ginger Beer
- Lime Juice
- Fresh Mint
- Served in Copper Mule Mug

**Champagne Toast**
- $4.00 per person

**Additions**
- *Bartender Ratio - 1 per 60 guests*
- **Bar pricing before 24% service charge, glassware rental and applicable taxes.**