



STIFEL THEATRE

CATERING PACKAGES

Our catering packages are designed to provide a simple method to assemble the menus for your special day. You may select from a variety of food and beverage options to create the perfect package that best suits your needs and palate. Customized menus to meet your specific desires can also be created. No dream is unanswered at Stifel Theatre.

- Includes tableware, glassware & flatware
- Special dietary options available upon request
- Menu selections must be determined fourteen (14) days prior to the event
- Event guarantee cannot fluctuate more than twenty percent (20%) within thirty (30) days of event
- Selections must be determined in advance and meal counts provided with the guarantee
- All food and beverage is subject to a 25% service charge + applicable taxes

Contact: Amber Marshall at amarshall@stifeltheatre.com



CHEF'S TABLE LUNCH PACKAGES

Please select choice of one package

CENTRAL WEST END

Freshly Baked Rolls
Sweet cream butter

Mixed Greens & Garden Vegetables
Choice of balsamic vinaigrette, buttermilk ranch, Italian

Haricot Vert Salad
Crispy shallots, sherry vinaigrette

Roasted Chicken Breasts
Herbed chicken jus

Pan Seared Salmon
Citrus beurre fondue, fried capers

Roasted Fingerling Potatoes
Thyme, sea salt

Bistro Vegetables

Dessert Station
Assorted Mignardise, Petit Fours, and Desserts

CENTRAL WEST END LUNCH PACKAGE 46.00 per person

THE HILL

Freshly Baked Rolls
Sweet cream butter

Classic Caesar Salad
Romaine hearts, shaved Parmesan, garlic croutons,
white anchovy, traditional Caesar dressing

STL Kitchen Italian Salad
Romaine, iceberg, pimentos, artichokes, olives, red onions,
pepperoncini, red wine vinaigrette

Seared Chicken Breast Marsala
Wild mushrooms, roasted chicken glaze

Slow Roasted Beef
Fire roasted tomatoes, Peppadews, Cipollini onions,
Chianti demi

Garlic Roasted Broccolini

Baked Ziti
Pomodoro sauce, ricotta, Parmesan

Roasted Tuscan Potatoes

Italian Pastry Station

THE HILL LUNCH PACKAGE 42.00 per person

SOULARD

Buttermilk Biscuits & Corn Bread
Sweet butter, jam assortment

BLT Salad
Romaine, iceberg, heirloom tomatoes, bacon, cheddar,
buttermilk dressing

Cajun Corn Salad

Sweet Tea Brined Fried Chicken



Brown Sugar Pork Chops
Cherry agrodolce

Asparagus
Aged balsamic, lemon zest

Boursin Whipped Potatoes

Key Lime Pie

Gourmet Cookies & Brownies

SOULARD LUNCH PACKAGE 42.00 per person

BEVO

Freshly Baked Pretzel Croissants
Honey mustard butter

Heirloom Carrot Salad
Dried cherries, goat cheese

Cucumber & Tomato Salad
Shaved onion, white balsamic vinaigrette

Local Bratwurst
Caramelized onions, grain mustard, pretzel rolls

Chicken Schnitzel
Crisp spinach, brown butter, lemon

German Potato Salad

Haricot Vert
Beurre noisette

Apple Galette

Mini Tarts & Pies

BEVO LUNCH PACKAGE 42.00 per person

STL BBQ

Yeast Rolls & Jalapeno Corn Muffins
Sweet cream butter

Southern Potato Salad
Hard boiled egg

Cole Slaw
Celery seed dressing

Traditional Macaroni Salad

Braised Pork Steaks
Beer braised, BBQ

Lacquered Chicken Thighs
Smoked, honey, BBQ

Smoked Beef Brisket
24 hour house smoked, signature BBQ

Three Cheese Mac & Cheese
Pimento crunch

Grilled Asparagus
Citrus butter

Goey Butter Cakes
Assorted

White Chocolate Bread Pudding
Bourbon caramel

STL BBQ LUNCH PACKAGE 42.00 per person



BOXED LUNCHES

Served with Pasta Salad, Chips, Cookie or Whole Fruit, Bottled Water | Please select choice of, up to three sandwiches

Slow Roasted Turkey Breast

Emmenthaler, gem lettuce, confit tomatoes, tarragon aioli, artisan ciabatta

Sous Vide Chicken Breast

Gem lettuce, heirloom tomato, avocado, onion slaw, Viennois roll

Chargrilled Chicken Breast

Red cabbage slaw, smokey tomato spread, brioche

Grilled Chicken Wrap

Romaine, shaved Parmesan, Caesar dressing, whole wheat tortilla

Black Forest Ham

Muenster, Löwensenf Süß, arugula, heirloom tomato, Bavarian pretzel

Cuban Mojo Pork Loin

Black Forest ham, baby Swiss, dill pickles, Dijonnaise, Cuban baguette

Shaved Angus Beef Striploin

Boursin, red onion confiture, arugula, rustic Swiss bread

Roast Beef & Bleu Cheese

Baby greens, heirloom tomatoes, red onion salad, artisan roll

Roast Beef & Smoked Cheddar

Gem lettuce, heirloom tomatoes, herb aioli, brioche

Grilled & Marinated Portobello Mushrooms

Oven dried Roma tomatoes, arugula, whipped brie, vegan mayo, multigrain croissant

Tomato & Mozzarella

Marinated fresh mozzarella, heirloom confit tomatoes, baby arugula, Pesto aioli, aged balsamic, Focaccia

"ZLT"

Grilled zucchini, Roma tomatoes, sun-dried tomato, pesto aioli, grilled flatbread

BOXED LUNCH PACKAGE 30.00 per person



LUNCH PACKAGES

FIRST COURSE

Please select one first course from the following:

SPRING & SUMMER

Caprese Salad

Heirloom tomatoes, fresh mozzarella, sweet basil, EVOO, aged balsamic, Maldon salt

Asparagus Salad

Crisp asparagus, radish, hard boiled egg, toasted walnuts, shaved Parmesan, lemon vinaigrette

Strawberry and Pecan Salad

Baby spinach, shaved red onions, candied pecans, fresh strawberries, local honey, balsamic vinaigrette

Spring Vegetables Salad

Mesclun mix, heirloom tomatoes, shaved carrots, peas, sliced radishes, balsamic dressing

Baby Spinach Salad

Candied pecans, crisp bacon, local goat cheese, sliced radishes, shaved red onions, honey Dijon dressing

Arugula Salad

Baby arugula, blistered grapes, toasted pine nuts, ricotta salata, champagne vinaigrette

Watermelon Salad

Compressed melon, English cucumber, shaved red onion, feta, micro mint, jalapeño citrus vinaigrette

Panzanella Salad

Garlic croutons, English cucumbers, heirloom tomatoes, mixed olives, bell peppers, arugula, red wine vinaigrette

Classic Caesar Salad

Romaine hearts, shaved Parmesan, garlic croutons, white anchovy, traditional Caesar dressing

FALL & WINTER

Beet Salad

Gold and red beets, arugula, local goat cheese, toasted pistachios, aged sherry vinaigrette

Butternut Squash Salad

Mesclun mix, pomegranate arils, toasted pistachios, local goat cheese, Medjool dates, apple cider vinaigrette

Heirloom Carrot Salad

Roasted baby carrots, arugula, sun-dried cherries, crumbled feta, spiced walnuts, Banyuls vinaigrette

Garden Salad

Romaine hearts, baby gem, radicchio, baby heirloom tomatoes, English cucumbers, heirloom carrots, radish, toasted chickpeas, red wine vinaigrette

Baby Kale Salad

Citrus supremes, shaved onions, heirloom carrots, crumbled feta, Marcona almonds, citrus vinaigrette

Pear Salad

Poached pear, baby frisée, blue cheese, toasted walnuts, Dijon vinaigrette, Pinot syrup

Pomegranate Salad

Arugula, blue cheese, crisp apples, toasted pecans, pomegranate vinaigrette

Citrus Salad

Baby greens, shaved fennel, shaved red onions, oranges, toasted almonds, honey balsamic dressing



ENTRÉE

Please select choice of entrée(s) from the following:

LUNCH SPECIAL

Chicken Breast Supreme

Chicken breast, tarragon chicken glaze

Frenched Pork Chop

Grilled, brown sugar brined, peach chutney

Mahi Mahi

Bronzed, mango salsa, chili butter

Pork Tenderloin

Maple brined, herb crusted, cherry thyme agrodolce, smoke roasted, apple cranberry chutney

Chicken Scaloppini

Pan seared breast, grilled lemon, beurre noisette, fried capers

Seared Atlantic Salmon

Grilled lemon, grapefruit beurre blanc

Fire Roasted Vegetable Polenta Cake

Roasted vegetables, herb polenta cake, Romesco, sea salt

LUNCH SPECIAL PLATED PACKAGE 47.00 per person

DELUXE LUNCH

Spatchcock Chicken

Joyce Farm's heritage semi-boneless chicken, savory bread pudding, sage pan jus

Beef Short Rib

Pinot Noir braising jus, gremolata

Petit Filet Mignon

Center cut filet, seared, herb butter basted, Cabernet demi

Miso Cod

Mirin, sake, miso, roasted, charred scallion salad

Red Snapper

American red snapper, pan seared, salsa verde, blistered tomatoes

Pork Porterhouse

Berkshire pork chop, peach compote, basil butter

Tuscan Ratatouille Tart

Fire roasted vegetables, herbed ricotta, sun-dried tomato tart

DELUXE LUNCH PLATED PACKAGE 52.00 per person

STARCHES

Please select one from the following:

Baby Potatoes

Roasted, EVOO, lemon zest, fresh herbs

Gratin

Potatoes, cream, cheddar, Gruyere

Whipped Potatoes

Sweet buter, milk, sea salt



Salvatore Cincotta

Fingerling Potatoes

Court bouillon poached, roasted,
herb butter

Wild Rice

Chicken broth, butter, fresh herbs

Quinoa

Chicken stock, roasted red peppers,
fresh herbs

Couscous

Toasted almonds, dried fruit, EVOO, parsley

Farro

Lemon zest, sweet basil, parsley, EVOO

Creamy Polenta

Chicken broth, cream, butter, Parmesan

Rice Pilaf

Sautéed onions, chicken broth, herbs

Smoked Gouda Grits

Stone ground grits, fresh cream,
smoked Gouda, herbs

Sweet Potato Mash

Butter, honey, cinnamon

Seasonal Risotto

Chef's seasonal selection

VEGETABLES

Please select one from the following:

Brussels Sprouts

Roasted, agave nectar, lemon zest

Asparagus

Blanched, steamed, beurre fondue

Heirloom Carrots

Roasted, sea salt, amber maple, lemon zest

Haricot Vert

Blanched, steamed, beurre fondue

Roasted Cauliflower

Roasted, cocoa, toasted cashews, sweet chili

Broccolini

Blanched, lightly charred, garlic oil, chili

Baby Vegetable Bundle

Heirloom carrots, asparagus, leek,
beurre fondue

Bistro Vegetables

Squash, zucchini, pepper, onions, herb roasted

Baby Squash

EVOO, sea salt, roasted, beurre fondue



BEVERAGE PACKAGES

BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

Domestic Beer – Choice of two

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 29.00 per person

3 hours 35.00 per person

4 hours 37.00 per person

Additional hour of service 13.00 per person

PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer– Choice of two

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Cocktails

Tito's, Beefeater, Dewar's, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

Premium Wine

Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 31.00 per person

3 hours 39.00 per person

4 hours 41.00 per person

Additional hour of service 13.00 per person



BEVERAGE PACKAGE ENHANCEMENTS

SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer – Choice of Two

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Beer– Choice of Two

Blue Moon, City Wide, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Shocktop, Samuel Adams, Stella Artois, Urban Underdog, Zwicker

Select Cocktails

Grey Goose, Hendricks, Johnnie Walker Black, Makers Mark, Bacardi Superior, Woodford Reserve, Patron, Captain Morgan, Disaronno Amaretto

Select Wine

Sonoma-Cutrer Chardonnay, Simi Cabernet Sauvignon, Sterling Merlot, La Marca Prosecco
 Additional choice of Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio or Hogue Genesis Riesling

2 hours 37.00 per person
 3 hours 45.00 per person
 4 hours 51.00 per person

Additional hour of service 16.00 per person

BEVERAGE PACKAGE ENHANCEMENTS

Signature Cocktails

Specialty cocktails available within each package by request; additional charges may apply

Poured Wine

Poured wine service with dinner 9.50 per person

Premium Beer

Select premium beers may be added to any package 2.50 per person, per beer

Hard Seltzer/Cider

Select hard seltzer/cider may be added to any package 3.50 per person, per hard seltzer/cider
 Angry Orchard, Bud Light Seltzer, High Noon

Sparkling

Add La Marca Prosecco to premium package 3.00 per person
 La Marca Prosecco toast 5.50 per person

NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 13.00 per person
 3 hours 15.00 per person
 4+ hours 17.00 per person