

BUFFET PACKAGES



603 E. LOCKWOOD
WEBSTER GROVES, MO 63119
SPECIAL EVENTS PHONE: 314-963-3434
EVENTS.CYRANOS@YAHOO.COM
WWW.CYRANOS.COM

RENTAL GUIDELINES

- Rental fees are due at time of booking and required to confirm reservations.
- Rental fee not apply to cost of food, beverage or services.
- \$1,000 *minimum* spending requirement Friday & Saturday evenings.
- \$350 *minimum* spending requirement during all other timeslots.

RENTAL FEES

Sunday evening: *7pm-10pm - \$75 rental fee

Monday-Thursday evening: *4pm-10pm- \$75 rental fee

Friday & Saturday evening: *7pm-midnight - \$150 rental fee

Monday-Friday lunch: 11am-4pm - \$30 rental fee

Saturday-Sunday lunch: 11am-2pm or 3pm-6pm - \$75 rental fee

**earlier start times subject to availability. inquire with events manager for details.*

PACKAGE AMENITIES & ADDITIONAL INFO

- Full service, private dining experience.
- Unlimited soda, ice tea, coffee and water service for all guests.
- Early venue access, up to 1 hour prior to scheduled start time.
- Complimentary lobby signage directing guests into the venue.
- Walnut tables (complimentary) or white linen tablecloth service (\$10 fee).
Custom or max capacity setups may require linen service.
- Complete set-up and cleanup of venue (restrictions apply).
- Complimentary votive candles, on request.
- China, linen napkins, flatware and glassware for all courses.
- Pricing does NOT include 9.113% sales tax or 20% gratuity.
- Visit <http://cyranos.com/the-event-room/> for full terms and conditions.

PETITE BUFFET
\$12 PER PERSON
**AVAILABLE BEFORE 5PM*

HOST SELECTS FROM EACH CATEGORY
TO BE PRESENTED FOR SELF-SERVICE

SALAD – SELECT 1

MIXED GREENS

In sherry vinaigrette

CAESAR

Parmesan cheese dusting

SIDES – SELECT 1

MARINATED OLIVES

Served warm

POMME FRITES

Ketchup & garlic aioli

FRESH VEGETABLE SLAW

Kale, Brussels sprouts, Napa cabbage
And red wine vinaigrette

**ROASTED GARLIC
MASHED POTATOES**

PENNE MARINARA

SAUTÉED GREEN BEANS

SANDWICHES – SELECT 1

SELECT 2 FOR AN ADDITIONAL \$4 PER PERSON

BBQ PULLED PORK

House-smoked pork
On Cyrano's special roll

SPECIAL ROAST BEEF

With mortadella and Swiss
On Cyrano's special roll

CURRIED CHICKEN SALAD

With walnuts and grapes
On Cyrano's special roll

TURKEY CLUB WEDGE

Bacon, lettuce, tomato and
Mayonnaise on sourdough

PETITE VEGGIE BURGER

House-made with lettuce, tomato,
Onion, pickle and remoulade sauce

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

SIGNATURE BUFFET

\$20 PER PERSON

HOST SELECTS FROM EACH CATEGORY
TO BE PRESENTED FOR SELF-SERVICE

SALADS – SELECT 1

MIXED GREENS

In sherry vinaigrette

CAESAR

Parmesan cheese dusting

APPETIZERS – SELECT 1

MARINATED OLIVES

Served warm

SPINACH ARTICHOKE DIP

With crostini

GOAT CHEESE DIP

Baked in spicy marinara with garlic toast

HUMMUS

With grilled and fried pita

ENTRÉES – SELECT 2

BBQ PULLED PORK

House-smoked pork
On Cyrano's special roll

SPECIAL ROAST BEEF

With mortadella and Swiss
On Cyrano's special roll

CURRIED CHICKEN SALAD

With walnuts and grapes on
Cyrano's special roll

TURKEY CLUB WEDGE

Bacon, lettuce, tomato
And mayonnaise on sourdough

PESTO PENNE PASTA

With sundried tomatoes and cream

PASTA PRIMAVERA

Fresh, seasonal vegetables in marinara

SIDES – SELECT 1

POMME FRITES

Ketchup & garlic aioli

ROASTED CAULIFLOWER

Fresh lemon, garlic and wilted spinach

ROASTED GARLIC MASHED POTATOES

FRESH VEGETABLE SLAW

Kale, Brussel sprouts and Napa cabbage

PENNE IN HOUSE MARINARA

SAUTÉED GREEN BEANS

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

PREMIUM BUFFET

\$26 PER PERSON

HOST SELECTS FROM EACH CATEGORY
TO BE PRESENTED FOR SELF SERVICE

SALADS – SELECT 1

PETITE SALAD

Mixed greens, cucumber, red onion, tomatoes,
Feta cheese and buttermilk ranch

SPINACH SALAD

Topped with roasted red peppers, toasted pine nuts,
Red onion, bleu cheese and pesto vinaigrette

CYRANO'S SALAD

Mixed Greens, walnuts, bleu cheese and
Raspberry vinaigrette

GREEK SALAD

Mixed greens, chickpeas, red peppers, Kalamata olives,
Cucumber, feta cheese and oregano vinaigrette

APPETIZERS – SELECT 1

MARINATED OLIVES

Served warm

GOAT CHEESE DIP

Baked in spicy marinara with garlic toast

SPINACH ARTICHOKE DIP

With crostini

HUMMUS

With grilled and fried pita

ENTRÉES – SELECT 2

PULLED PORK

House-smoked pork on Cyrano's special roll

BEEF BROCHETTE

Skewered with red onion,
Finished with red peppers, bleu cheese,
Red wine reduction and horseradish cream

CURRIED CHICKEN SALAD

With walnuts and grapes on Cyrano's special roll

PENNE PESTO OR PRIMAVERA

Host's choice of: Pesto, sundried tomatoes and cream
Or Primavera with fresh vegetables in marinara sauce

SHRIMP CREOLE

In tomato Worcestershire sauce with white rice

SPECIAL ROAST BEEF

With mortadella and Swiss on Cyrano's special roll

CHICKEN SPIEDINI

Skewered and dusted in breadcrumbs,
Finished with marinated grape tomatoes,
Shaved asiago and balsamic reduction

TURKEY CLUB WEDGE

Bacon, lettuce, tomato and mayonnaise

CORNMEAL DUSTED TILAPIA

Pickled red onion
And lemon dill aioli

BACON-WRAPPED MEATLOAF

Finished with bordelaise

SIDES – SELECT 2

POMME FRITES

Ketchup & garlic aioli

ROASTED GARLIC

MASHED POTATOES

PENNE IN HOUSE MARINARA

ROASTED CAULIFLOWER

Fresh lemon, garlic and wilted spinach

FRESH VEGETABLE SLAW

Kale, Brussel sprouts and Napa cabbage

SAUTÉED GREEN BEANS

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

BUFFET DESSERTS

CONTINENTAL PASTRIES - \$4 PER PERSON

HOST SELECTS 1 PREMIUM DESSERT OR 2 LITTLE THINGS

PREMIUM DESSERTS

CHOCOLATE CAKE

Chocolate Ganache Icing

CARROT CAKE

Coconut Cream Cheese Icing

BREAD PUDDING

Cherry Bourbon Sauce

SHUGGA' PIE

Brown sugar gooey butter
In a cookie crust

SWEET LITTLE THINGS

KEY LIME TARTLETS

CHOCOLATE COVERED
STRAWBERRIES

CRACKED SUGAR COOKIES

MINI CRÈME BRULE

CHOCOLATE ESPRESSO

BROWNIE BITES

CHOCOLATE CHIP COOKIES

DESSERT TRIO SAMPLER - \$6 PER PERSON

HOST SELECTS 3 "SWEET LITTLE THINGS"

*SEE OUR À LA CARTE DESSERT PACKAGE
FOR MORE SWEET OFFERINGS,
INCLUDING WHOLE CAKES AND PIES!*