PLATED LUNCHEON 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

Monday-Friday lunch: 11am-3pm - \$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.
 - -Complimentary printed menus.
 - -Pricing does NOT include 9.238% sales tax or 20% gratuity.
- -Visit http://cyranos.com/the-event-room/ for full terms and conditions.

PLATED LUNCHEON TRIO \$12 PER PERSON

HOST SELECTS 1 ITEM FROM EACH CATEGORY
TO BE SERVED TO ALL GUESTS

CUP OF SOUP

TOMATO BISQUE

ONION SOUP AU GRATIN

SMALL SALAD

PETITE SALAD

HOUSE SALAD

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

SPINACH SALAD

Topped with dried cherries, toasted walnuts, feta cheese and raspberry vinaigrette

Mixed greens, asiago, red onion, Cherry tomato and balsamic vinaigrette

CAESAR SALAD

Chopped romaine tossed in Traditional dressing with Goat cheese and tapenade toast point

PETITE SANDWICHES

Pulled Pork

SPECIAL ROAST BEEF

House-smoked pork On Cyrano's special roll With mortadella and Swiss On Cyrano's special roll

MINI VEGGIE BURGER

House-made vegetable patty with lettuce, tomato, red onion, pickle And remoulade sauce on Cyrano's special roll

TURKEY CLUB WEDGE

CURRIED CHICKEN SALAD

Bacon, lettuce, tomato And mayonnaise on sourdough With walnuts and grapes On Cyrano's special roll

HOST MAY SUBSTITUTE FRENCH FRIES OR FRESH VEGETABLE SLAW
IN LIEU OF SOUP OR SALAD

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

Modifications may not be available at time of service.

Plated One-Course Luncheon \$14 Per Person

HOST PRE-SELECTS 4 OFFERINGS TO BE CHOSEN BY GUESTS AT TIME OF SERVICE

CURRIED CHICKEN SALAD

With walnuts and grapes On Cyrano's special rolls

GRILLED PORTABELLA

Truffled goat cheese, red peppers and baby Spinach on toasted multigrain

GREEK SALAD

Mixed greens, Kalamata olives, cucumber, Chickpeas, roasted red peppers, Feta cheese and oregano vinaigrette

SPINACH SALAD

Topped with dried cherries, Toasted walnuts, feta cheese And raspberry vinaigrette

FOUR CHEESE PANINI

Cheddar, Swiss, mozzarella, provolone And tomatoes on grilled sourdough

CALIFORNIA BLT

Bacon, lettuce, tomato, avocado and chipotle Mayonnaise on toasted multigrain

SPECIAL ROAST BEEF

With mortadella and Swiss On Cyrano's special rolls

COBB SALAD

Mixed greens with smoked turkey, Bacon, avocado, bleu cheese, tomato, Egg and buttermilk ranch

VEGGIE BURGER

House-made, garnished with lettuce, Tomato, red onion, pickle and Remoulade sauce on a brioche bun

TURKEY CLUB

Bacon, lettuce, tomato and mayonnaise On toasted sourdough bread

HOST CHOOSES VEGETABLE SLAW OR FRIES AS SIDE FOR SANDWICHES

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

Modifications may not be available at time of service.

Plated Two-Course Luncheon \$18 Per Person

FIRST COURSE — HOST PRE-SELECTS 2 OFFERINGS TO BE CHOSEN BY GUESTS AT TIME OF SERVICE

PETITE SALAD

Mixed greens, cucumbers, tomatoes, red onion, Feta and buttermilk ranch

CAESAR SALAD

Tapenade and goat cheese Toast points

HOUSE SALAD

Mixed Greens, asiago, red onion, Cherry tomato and balsamic vinaigrette

TOMATO BISQUE

ONION SOUP AU GRATIN

MAIN COURSE - HOST PRE-SELECTS 3 OFFERINGS

CURRIED CHICKEN SALAD

With walnuts and grapes On Cyrano's special rolls

CALIFORNIA BLT

Bacon, lettuce, tomato, avocado and chipotle Mayonnaise on toasted multigrain

GREEK SALAD

Mixed greens, Kalamata olives, cucumber, Chickpeas, roasted red peppers, feta cheese And oregano vinaigrette

SPINACH SALAD

Topped with dried cherries, toasted walnuts, Feta cheese and raspberry vinaigrette

GRILLED PORTABELLA

Truffled goat cheese, red peppers and baby Spinach on toasted multigrain

TURKEY CLUB

Bacon, lettuce, tomato and mayonnaise On toasted sourdough bread

SPECIAL ROAST BEEF

With mortadella and Swiss On Cyrano's special rolls

COBB SALAD

Mixed greens with smoked turkey, bacon, Avocado, bleu cheese, tomato, Egg and buttermilk ranch

VEGGIE BURGER

House-made, garnished with lettuce, tomato, red Onion, pickle and remoulade on a brioche bun

FOUR CHEESE PANINI

Mozzarella, Swiss, cheddar, provolone and Tomatoes on grilled sourdough

HOST CHOOSES VEGETABLE SLAW OR FRIES AS SIDE FOR SANDWICHES

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

Modifications may not be available at time of service.

Plated Luncheon Desserts

CONTINENTAL PASTRIES - \$4 PER PERSON
HOST SELECTS 1 PREMIUM DESSERT OR 2 LITTLE THINGS
TO SERVE TO EACH GUEST

PREMIUM DESSERTS SWEET LITTLE THINGS

CHOCOLATE CAKE

Chocolate Ganache Icing

CARROT CAKE

Coconut Cream Cheese Icing

PETITE BREAD PUDDING

Cherry Bourbon Sauce

PROFITEROLE

Puff Pastry, Vanilla Ice Cream, Gold Brick Chocolate

SHUGGA' PIE

Brown sugar gooey butter In a cookie crust

WEEL 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"

ICE CREAM SPECIALTIES HOST PRE-SELECTS UP TO 2 OFFERINGS TO BE CHOSEN BY GUESTS AT TIME OF SERVICE

CLEOPATRA \$6.95

Vanilla ice cream, strawberries, bananas, Rum sauce, gold brick and whipped cream

STRAWBERRY SUNDAE \$6.50

WORLD'S FAIR ÉCLAIR \$6.95

Delicate pastry, vanilla ice cream, gold brick, Chocolate sauce and whipped cream

CHOCOLATE SUNDAE \$6.50