

# PLATED DINNER PACKAGES



603 E. LOCKWOOD  
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SPECIAL EVENTS PHONE: 314-963-3434  
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# 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

*\*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.

ONE COURSE DINNER  
\$18 PER PERSON

HOST PRE-SELECTS 3 OFFERINGS  
TO BE CHOSEN BY GUESTS AT TIME OF SERVICE

**CHICKEN SPIEDINI**

Two skewers dusted in Italian breadcrumbs,  
Finished with marinated grape tomatoes, shaved asiago  
And balsamic reduction – Over mixed greens

**BEEF BROCHETTES**

Tenderloin skewered with red onion,  
Finished with roasted red peppers, bleu cheese,  
Red wine reduction and horseradish cream – Over mixed greens

**CORNMEAL DUSTED TILAPIA**

Finished with pickled red onion  
And lemon-dill aioli – Over mixed greens

**PASTA PRIMAVERA**

Fresh, seasonal vegetables tossed with penne in house marinara sauce

**SHRIMP LINGUINI**

Tossed in garlic and oil with cherry tomato and asparagus spears

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

*Modifications may not be available at time of service.*

ONE COURSE DINNER WITH SIDE  
\$22 PER PERSON

HOST PRE-SELECTS 3 OFFERINGS  
TO BE CHOSEN BY GUESTS AT TIME OF SERVICE

**BACON-WRAPPED MEATLOAF**

With mashed potatoes and bordelaise

**BEEF BROCHETTES**

Tenderloin skewered with red onion,  
Finished with roasted red peppers, bleu cheese, red wine reduction  
And horseradish cream – Over mashed potatoes

**CORNMEAL DUSTED TILAPIA**

Finished with pickled red onion and lemon-dill aioli  
Over sautéed baby spinach

**CHICKEN SPIEDINI**

Two skewers dusted in Italian breadcrumbs,  
Finished with marinated grape tomatoes, shaved asiago  
And balsamic reduction – Over mashed potatoes

**PASTA PRIMAVERA**

Fresh, seasonal vegetables tossed with penne in house marinara sauce  
Served with garlic toast points

**SHRIMP LINGUINI**

Tossed in garlic and oil with cherry tomato and asparagus spears  
Served with garlic toast points

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

*Modifications may not be available at time of service.*

# TWO COURSE DINNER \$24 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**

With 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

### **PASTA PRIMAVERA**

Fresh, seasonal vegetables tossed with penne in house marinara

### **CHICKEN SPIEDINI**

Two skewers dusted in Italian breadcrumbs,  
Finished with marinated grape tomatoes, shaved asiago  
And balsamic reduction – Over mixed greens

### **CORNMEAL DUSTED TILAPIA**

Finished with pickled red onion and lemon-dill aioli  
Over mixed greens

### **SHRIMP LINGUINI**

Tossed in garlic and oil with cherry tomato and asparagus spears

### **BEEF BROCHETTES**

Tenderloin skewered with red onion,  
Finished with red peppers, bleu cheese, red wine reduction  
And horseradish cream – Over mixed greens

**ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON**

*Modifications may not be available at time of service.*

# TWO COURSE DINNER WITH SIDE \$28 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**

With 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

### **PASTA PRIMAVERA**

Fresh, seasonal vegetables in house marinara  
Served with garlic toast points

### **BACON-WRAPPED MEATLOAF**

With mashed potatoes  
And bordelaise

### **BEEF BROCHETTES**

Tenderloin skewered with red onion, finished  
With red peppers, bleu cheese, red wine  
Reduction and horseradish cream  
Over mashed potatoes

### **SHRIMP LINGUINI**

With cherry tomato and asparagus in garlic oil,  
Served with garlic toast points

### **CORNMEAL DUSTED TILAPIA**

Pickled red onion and lemon-dill aioli  
Over sautéed spinach

### **CHICKEN SPIEDINI**

Skewers dusted in Italian breadcrumbs, finished  
With marinated grape tomatoes, shaved  
Asiago and balsamic reduction  
Over mashed potatoes

## ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

*Modifications may not be available at time of service.*

# SEATED DINNER DESSERTS

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

## PREMIUM DESSERTS

### 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

## SWEET LITTLE THINGS

### KEY LIME TARTLETS

### CHOCOLATE COVERED STRAWBERRIES

### CRACKED SUGAR COOKIES

### MINI CRÈME BRULE

### CHOCOLATE ESPRESSO BROWNIE BITES

### CHOCOLATE CHIP COOKIES

**DESSERT TRIO - \$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

### WORLD'S FAIR ÉCLAIR

\$6.95

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

**STRAWBERRY SUNDAE \$6.50**

**CHOCOLATE SUNDAE \$6.50**