

# Plated Dinner Packages



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## **Rental Guidelines**

- Rental fees are due at time of booking and required to confirm reservations.
- Rental fee does not apply to cost of food, beverage or services.
- \$800 minimum spending requirement on Friday & Saturday evenings.
- \$300 minimum spending requirement during all other timeslots.

## **Evening Rental Fees**

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

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

Friday & Saturday: 7pm-Midnight - \$150 rental fee

## **Package Amenities & Additional Info**

- Full service, private dining experience.
- Unlimited soda, ice tea, coffee and water service for all guests.
- Bread service may be added to any package for \$1 per person.
- 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).
  - 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.
- Projector screen available for \$10 rental. No other AV equipment provided, but rental through a third party is available upon request.
- Pricing does NOT include 9.238% sales tax or 20% gratuity.



# Plated Dinner Trio

\$18 Per Person

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

## ENTREE

### ***Beef Brochette***

beef tenderloin skewer with red onion, roasted red peppers, bleu cheese, horseradish sauce, red wine reduction over mixed greens

### ***Chicken Spiedini***

herb crumb breaded chicken skewer, grape tomatoes, shaved asiago, balsamic reduction over mixed greens

### ***Pulled Pork Slider***

sugarfire smoked pork, slaw, bbq sauce, american cheese on cyrano's special roll

### ***Special Roast Beef Sandwich***

with mortadella and swiss on cyrano's special roll

## PASTA

### ***Pasta Primavera***

penne tossed in house marinara sauce with seasonal vegetables

### ***Pesto Penne Pasta***

penne tossed with pesto, cherry tomato and artichoke hearts

## VEGETABLE

### ***Roasted Broccoli***

### ***Garlic Mashed Potatoes***

### ***Sauteed Spinach***

**ADD A FIRST COURSE SOUP OR SALAD FOR \$4**

(see first course listings under "Plated Two-Course Dinner")



# Plated One-Course Dinner \$22 Per Person

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

## ***Lemon Rosemary Chicken***

Panko Breaded Chicken Breast Cutlets, Lemon White Wine~Caper Sauce

Host Choice of: Linguine With Spinach & Grape Tomatoes Or Garlic Mashed Potatoes

## ***Chicken Parmesan***

Herb Crumb Breaded Chicken Breast Cutlets, Marinara Sauce,  
Melting Of Provolone & Mozzarella Cheeses Over Linguine

## ***Bacon Wrapped Meatloaf***

Garlic Mashed Potatoes, Roasted Broccoli, Bordelaise Sauce

## ***Pan Roasted Scottish Salmon Fillet***

Three Mustard Balsamic Herb Glaze, Garlic Mashed Potatoes, Roasted Broccoli

## ***Shrimp Linguine “Arrabiata”***

Spicy Tomato Sauce, Sweet Italian Sausage, Artichoke Hearts,  
Parmesan & Asiago Cheeses

## ***Pesto Penne Pasta***

penne pasta tossed in pesto with cherry tomatoes and artichoke hearts  
served with garlic toast points

*\*vegetarian\**



# Plated Two-Course Dinner

## \$28 Per Person

### FIRST COURSE

HOST PRE-SELECTS 2 OFFERINGS, TO BE CHOSEN BY GUEST AT TIME OF SERVICE

#### ***House Salad***

mixed greens, red onion, cherry tomato, cucumber, asiago, balsamic vinaigrette

#### ***Petite Salad***

mixed greens, red onion, cherry tomato, cucumber, feta cheese, buttermilk ranch dressing

#### ***Caesar Salad***

with goat cheese and tapenade toast point

#### ***Cup of Tomato Bisque***

### SECOND COURSE

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

#### ***Lemon Rosemary Chicken***

Panko Breaded Chicken Breast Cutlets,  
Lemon White Wine~Caper Sauce  
Host Choice of: Linguine  
With Spinach & Grape Tomatoes  
Or Garlic Mashed Potatoes

#### ***Chicken Parmesan***

Herb Crumb Breaded Chicken  
Breast Cutlets, Marinara Sauce,  
Melting Of Provolone &  
Mozzarella Cheeses Over Linguine

#### ***Bacon Wrapped Meatloaf***

Garlic Mashed Potatoes, Roasted  
Broccoli, Bordelaise Sauce

#### ***Scottish Salmon Fillet***

Three Mustard Balsamic Herb Glaze,  
Garlic Mashed Potatoes,  
Roasted Broccoli

#### ***Shrimp Linguine "Arrabiata"***

Spicy Tomato Sauce, Sweet Italian  
Sausage, Artichoke Hearts,  
Parmesan & Asiago Cheeses

#### ***Pesto Penne Pasta***

penne pasta tossed in pesto with  
cherry tomatoes and artichoke hearts  
served with garlic toast points

*\*vegetarian\**



# Plated Dinner Dessert

## \$4 Per Person

### Premium Pastries

Host Selects 1 Item To Serve All Guests

#### ***Petite Bread Pudding***

cherry bourbon sauce

#### ***Chocolate Layer Cake***

chocolate ganache icing

#### ***Carrot Cake***

toasted coconut cream cheese icing

#### ***Shugga' Pie***

brown sugar gooey butter in cookie crust

### Sweet Little Thing Duo

Host Selects 2 Items  
Each Guest Receives 1 Of Each Item

#### ***Key Lime Tarts***

#### ***Chocolate-Covered Strawberries***

#### ***Cracked Sugar Cookies***

#### ***Mini Creme Brulee***

#### ***Chocolate Espresso Brownie Bites***

#### ***Chocolate Chip Cookies***

### Ice Cream Specialties

Host Pre-Selects Up To 2 Offerings, To Be Chosen By Guest At Time Of Service

All Items Prepared With 1 Scoop of Ice Cream  
2nd Scoop of Ice Cream Available for Additional \$2.5 Per Person

#### ***Cleopatra***

french vanilla ice cream, strawberries, banana, rum sauce, gold brick, whipped cream

#### ***World's Fair Eclair***

french vanilla ice cream, delicate pastry, gold brick, whipped cream

#### ***Strawberry Sundae***

french vanilla ice cream, strawberries, strawberry sauce, whipped cream

#### ***Chocolate Sundae***

french vanilla ice cream, gold brick, whipped cream