

# 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.

-\$800 *minimum* spending requirement Friday & Saturday evenings.

-\$300 *minimum* spending requirement during all other timeslots.

## RENTAL FEES

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

Monday-Thursday evening: \*5pm-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.

-Wood and marble 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 8.63% 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 1 ITEM FROM EACH CATEGORY  
TO BE PRESENTED FOR SELF-SERVICE

SALAD

**MIXED GREENS**

In sherry vinaigrette

**CAESAR**

Parmesan cheese dusting

SIDES

**MARINATED OLIVES**

Served warm

**SPINACH ARTICHOKE DIP**

With crostini

**FRESH VEGETABLE SLAW**

Kale, Brussel sprouts, Napa cabbage  
And red wine vinaigrette

**GOAT CHEESE DIP**

Baked in spicy marinara with  
Buttered garlic toast points

**HUMMUS**

With grilled and fried pita

**POMME FRITES**

Ketchup & garlic aioli

**ROASTED GARLIC  
MASHED POTATOES**

**PENNE PASTA  
IN HOUSE MARINARA**

SANDWICHES

**BBQ PULLED PORK**

House-smoked pork  
On Cyrano's special roll

**SPECIAL ROAST BEEF**

With mortadella and swiss  
on Cyrano's special roll

**PETITE TURKEY CLUB**

Bacon, lettuce, tomato  
And mayonnaise on croissant

**CURRIED CHICKEN SALAD**

With walnuts and grapes  
On Cyrano's special roll

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

# SIGNATURE BUFFET

## \$18 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

#### **PETITE BEEF BROCHETTE**

Skewered with red onion and finished with red  
Peppers, bleu cheese, red wine reduction and  
Horseradish cream

#### **PETITE CHICKEN SPIEDINI**

Skewered and dusted in breadcrumbs, finished  
With marinated grape tomatoes, shaved asiago  
And balsamic reduction

#### **CURRIED CHICKEN SALAD**

With walnuts and grapes on  
Cyrano's special roll

#### **PETITE TURKEY CLUB**

Bacon, lettuce, tomato  
And mayonnaise on croissant

#### **PESTO PENNE PASTA**

With sundried tomatoes and cream

### 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**

#### **STEAMED GREEN BEANS**

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

# PREMIUM BUFFET

## \$24 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 and 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

#### **BBQ PULLED PORK**

House-smoked pork on Cyrano's special roll

#### **LARGE BEEF BROCHETTE**

Skewered with red onion and finished with red peppers,  
Bleu cheese, red wine reduction and  
Horseradish cream

#### **CURRIED CHICKEN SALAD**

With walnuts and grapes on Cyrano's special roll

#### **PESTO PENNE PASTA**

With sundried tomatoes and cream

#### **SHRIMP CREOLE**

In tomato Worcestershire sauce with white rice

#### **SPECIAL ROAST BEEF**

With mortadella and swiss on Cyrano's special roll

#### **LARGE CHICKEN SPIEDINI**

Skewered and dusted in breadcrumbs, finished with  
marinated grape tomatoes, shaved asiago and  
Balsamic reduction

#### **PETITE TURKEY CLUB**

Bacon, lettuce, tomato and mayonnaise on croissant

#### **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

#### **STEAMED 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

### **BROWN 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**

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