

# BUFFET PACKAGES



603 E. LOCKWOOD  
WEBSTER GROVES, MO 63119  
SPECIAL EVENTS PHONE: 314-963-3434  
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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 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**

**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

## \$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

#### **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

## \$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, 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

#### **LARGE 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

#### **LARGE 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

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