

PLATED DINNER 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

**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.

-Complimentary printed menus.

-Pricing does NOT include 8.63% sales tax or 20% gratuity.

-Visit <http://cyranos.com/the-event-room/> for full terms and conditions.

ONE COURSE DINNER
\$16 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

PESTO PENNE PASTA

Tossed with sundried tomatoes and cream

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

Modifications may not be available at time of service.

ONE COURSE DINNER WITH SIDE
\$20 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

SHRIMP CREOLE

Simmered with onion, celery and bell peppers in
Tomato Worcestershire sauce – Over steamed white rice

CHICKEN SPIEDINI

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

PESTO PENNE PASTA

Tossed with sundried tomatoes and cream – Served with French bread

ADD BREAD AND BUTTER SERVICE FOR \$1 PER PERSON

Modifications may not be available at time of service.

TWO COURSE DINNER

\$22 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

CYRANO'S SALAD

Mixed Greens, walnuts, bleu cheese
And raspberry vinaigrette

TOMATO BISQUE

ONION SOUP AU GRATIN

MAIN COURSE – HOST PRE-SELECTS 3 OFFERINGS

PESTO PENNE PASTA

Tossed with sundried tomatoes and cream

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

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 \$26 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

CYRANO'S SALAD

Mixed Greens, walnuts, bleu cheese
And raspberry vinaigrette

TOMATO BISQUE

ONION SOUP AU GRATIN

MAIN COURSE – HOST PRE-SELECTS 3 OFFERINGS

PESTO PENNE PASTA

With sundried tomatoes and cream
Served with French Bread

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 CREOLE

Simmered in Tomato-Worcestershire sauce
Over steamed white rice

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

BROWN SHUGGA' PIE

Brown sugar gooey butter
In a cookie crust

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

SEE OUR A LA CARTE DESSERT PACKAGE FOR MORE SWEET OFFERINGS!