

# PLATED DINNER PACKAGES



603 E. LOCKWOOD  
WEBSTER GROVES, MO 63119  
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.

-\$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!*