

Appetizers & Snacks



**603 E. Lockwood Ave
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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.
- \$1,000 food and beverage minimum on Friday & Saturday evenings.
- \$500 food and beverage minimum during all other time slots.

Rental Fees

- Monday-Friday AM: 11am-3pm - \$30 rental fee
- Saturday-Sunday AM: 11am-2pm or 3pm-6pm - \$75 rental fee
- Monday-Thursday PM: 4pm-9:30pm \$75 rental fee
- Friday & Saturday PM: 7pm-11pm \$150 rental fee
- Sunday PM: 7pm-9pm \$75 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 45 minutes prior to scheduled start time.
- Complimentary lobby signage directing guests into the venue.
- Walnut tables (complimentary) or white linen tablecloth service (\$20 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 \$20 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.



Dip & Snack Platters

Small Feeds Up To 30 Guests / Large Feeds Up to 60 Guests
Minimum Order of 2 Dozen for Items Ordered by the Dozen

Spinach & Artichoke Dip

served with crisp pita chips
Small \$55 / Large \$85

Mediterranean Dip Trio

platter of fresh, raw vegetables, grilled pita slices and house-made crostini served with a trio of dips:

- ~House-Made Hummus
- ~Olive Tapenade
- ~Herbed Goat Cheese Spread

Small \$65 / Large \$95

Fruit Platter

selection of fresh fruit
Small \$65 / Large \$95

Cheese Platter

aged cheddar, manchego and brie served with grape clusters and assorted crackers
Small \$75 / Large \$105

Caprese Skewers

fresh mozzarella pearls and cherry tomatoes topped with pesto and balsamic drizzle
\$30 Per Dozen

Antipasto Skewers

fresh mozzarella pearls, salami, olives and roasted red peppers with balsamic drizzle
\$30 Per Dozen

Spanakopita

layers of flaky phyllo stuffed with spinach and feta cheese, served with tzatziki sauce
\$30 Per Dozen



Deluxe Appetizers & Sandwiches

DELUXE APPETIZERS

Priced Per Dozen - Minimum Order of 2 Dozen For Each Item Ordered

House-Smoked Chicken Wings - \$20

served with bleu cheese ranch and spicy jalapeño sauce

Chilled Shrimp Cocktail - \$30

served with cocktail sauce and creamy avocado mayo

Petite Chicken Spiedini - \$36

skewers of chicken breast dusted in herb breadcrumbs topped with marinated grape tomatoes, shaved asiago and balsamic reduction

Petite Beef Brochette - \$36

skewers of beef tenderloin with red onion topped with red peppers, bleu cheese, red wine reduction and horseradish cream

Mini Crab Cakes - \$48

served with remoulade

SANDWICHES

\$60 Per Dozen

Pulled Pork

sugarfire smoked pork, slaw, st. louis sweet bbq sauce, american cheese on cyrano's special roll

Special Roast Beef

with mortadella and swiss on cyrano's special roll

Curried Chicken Salad

with grapes and walnuts, young greens, tomato on cyrano's special roll

House-Made Veggie Burger

lettuce, tomato, onion, pickle, side of russian dressing on cyrano's special roll

California BLT

bacon, lettuce, tomato, avocado and chipotle mayonnaise on multigrain bread