

# Plated Dinner Packages



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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 minimum spending requirement on Friday & Saturday evenings.
- \$500 minimum spending requirement during all other timeslots.

## **Evening Rental Fees**

Monday-Thursday: 4pm-9:30pm - \$75 rental fee

Sunday: 7pm-9pm - \$75 rental fee

Friday & Saturday: 7pm-11pm - \$150 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.



# Plated Dinner Trio

\$20 Per Person

HOST SELECTS 1 ITEM FROM EACH CATEGORY  
TO BE SERVED TO ALL GUESTS

## ENTREE

### ***Beef Brochette***

beef tenderloin skewer with red onion, roasted red peppers, bleu cheese, horseradish sauce, red wine reduction over mixed greens

### ***Chicken Spiedini***

herb crumb breaded chicken skewer, grape tomatoes, shaved asiago, balsamic reduction over mixed greens

### ***Pulled Pork Slider***

sugarfire smoked pork, slaw, bbq sauce, american cheese on cyrano's special roll

### ***Special Roast Beef Sandwich***

with mortadella and swiss on cyrano's special roll

## PASTA

### ***Pasta Primavera***

penne tossed in house marinara sauce with seasonal vegetables

### ***Pesto Penne Pasta***

penne tossed with pesto, cherry tomatoes and artichoke hearts

## VEGETABLE

### ***Roasted Broccoli***

### ***Garlic Mashed Potatoes***

### ***Sautéed Spinach***

### ***House Salad***



# Plated One-Course Dinner

## \$26 Per Person

HOST PRE-SELECTS 4 OFFERINGS  
TO BE CHOSEN BY GUEST AT TIME OF SERVICE

### ***Lemon Rosemary Chicken***

Panko Breaded Chicken Breast Cutlets, Lemon White Wine~Caper Sauce

Host Choice Of: Linguine With Spinach & Grape Tomatoes Or Garlic Mashed Potatoes

### ***Chicken Parmesan***

Herb Crumb Breaded Chicken Breast Cutlets, Marinara Sauce,  
Melting Of Provolone & Mozzarella Cheeses Over Linguine

### ***Bacon Wrapped Meatloaf***

Garlic Mashed Potatoes, Roasted Broccoli, Bordelaise Sauce

### ***Beef Brochettes***

Beef Tenderloin Skewered With Red Onion, Served With Roasted Red Peppers,  
Bleu Cheese, Red Wine Reduction, Horseradish Sauce, Garlic Mashed Potatoes

### ***Pan Roasted Scottish Salmon Fillet***

Three Mustard Balsamic Herb Glaze, Garlic Mashed Potatoes, Roasted Broccoli

### ***Seafood Ravioli***

Tomato Cream Sauce, Sautéed Shrimp, Chiffonade Of Spinach, Asiago

### ***Pesto Penne Pasta* \*vegetarian\***

Penne Pasta Tossed In Pesto With Cherry Tomatoes And Artichoke Hearts  
Served With Garlic Toast Points



# Plated Two-Course Dinner

## \$32 Per Person

### FIRST COURSE

HOST PRE-SELECTS 2 OFFERINGS, TO BE CHOSEN BY GUEST AT TIME OF SERVICE

#### ***House Salad***

mixed greens, red onion, cherry tomato, cucumber, asiago, balsamic vinaigrette

#### ***Petite Salad***

mixed greens, red onion, cherry tomato, cucumber, feta cheese, buttermilk ranch dressing

#### ***Caesar Salad***

with goat cheese and tapenade toast points

#### ***Cup of Tomato Bisque***

### SECOND COURSE

HOST PRE-SELECTS 3 OFFERINGS, TO BE CHOSEN BY GUEST AT TIME OF SERVICE

#### ***Lemon Rosemary Chicken***

Panko Breaded Chicken Breast Cutlets,  
Lemon White Wine~Caper Sauce  
Host Choice Of: Linguine With Spinach  
& Grape Tomatoes Or Mashed Potatoes

#### ***Bacon Wrapped Meatloaf***

Garlic Mashed Potatoes, Roasted  
Broccoli, Bordelaise Sauce

#### ***Chicken Parmesan***

Herb Crumb Breaded Chicken  
Breast Cutlets, Marinara Sauce,  
Melting Of Provolone &  
Mozzarella Cheeses Over Linguine

#### ***Beef Brochettes***

Beef Tenderloin Skewered With Red  
Onion, Served With Roasted Red Peppers,  
Bleu Cheese, Red Wine Reduction,  
Horseradish Sauce, Mashed Potatoes

#### ***Pesto Penne Pasta*** \*vegetarian\*

Penne Pasta Tossed In Pesto With  
Cherry Tomatoes And Artichoke Hearts  
Served With Garlic Toast Points

#### ***Scottish Salmon Fillet***

Three Mustard Balsamic Herb Glaze,  
Mashed Potatoes, Roasted Broccoli

#### ***Seafood Ravioli***

Tomato Cream Sauce, Sautéed Shrimp,  
Chiffonade Of Spinach, Asiago Cheese



# Plated Dinner Dessert

## \$5 Per Person

### Premium Pastries

Host Selects 1 Item To Serve All Guests

#### ***Petite Bread Pudding***

cherry bourbon sauce

#### ***Chocolate Layer Cake***

chocolate ganache icing

#### ***Carrot Cake***

toasted coconut cream cheese icing

#### ***Shugga' Pie***

brown sugar gooey butter in cookie crust

### Sweet Little Thing Duo

Host Selects 2 Items  
Each Guest Receives 1 Of Each Item

#### ***Key Lime Tarts***

#### ***Chocolate-Covered Strawberries***

#### ***Cracked Sugar Cookies***

#### ***Mini Creme Brulee***

#### ***Chocolate Espresso Brownie Bites***

#### ***Chocolate Chip Cookies***

### Ice Cream Specialties

Host Pre-Selects Up To 2 Offerings, To Be Chosen By Guest At Time Of Service

All Items Prepared With 1 Scoop of Ice Cream  
2nd Scoop of Ice Cream Available for Additional \$3 Per Person

#### ***Mini Cleopatra***

french vanilla ice cream, strawberries, banana, rum sauce, gold brick, whipped cream

#### ***Mini World's Fair Eclair***

french vanilla ice cream, delicate pastry, gold brick, whipped cream

#### ***Strawberry Sundae***

french vanilla ice cream, strawberries, strawberry sauce, whipped cream

#### ***Chocolate Sundae***

french vanilla ice cream, gold brick, whipped cream