

Plated Dinner Packages



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

Evening Rental Fees

Monday-Thursday: 4pm-9:30pm - \$100 rental fee

Sunday: 7pm-9pm - \$100 rental fee

Friday & Saturday: 7pm-11pm - \$200 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).
- Set-up and cleanup of venue (please see restrictions in Terms & Conditions).
 - 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 22% gratuity.



Plated Dinner Trio

\$22 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

\$28 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, Sauteed Asparagus

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

\$34 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, Sauteed Asparagus

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