

Plated Luncheon 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.
- \$500 food and beverage minimum during all daytime time slots.

Daytime Rental Fees

Monday-Friday: 11am-3pm - \$50 rental fee

Saturday-Sunday: 11am-2pm or 3pm-6pm - \$100 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 (see restrictions in Terms & Conditions).
- Complimentary votive candles, on request.
- China, linen napkins, flatware and glassware provided 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 Luncheon Trio

\$18 Per Person

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

HALF SANDWICH

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, chipotle mayonnaise on multigrain bread

SMALL SALAD

House Salad

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

Petite Salad

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

Caesar Salad

chopped romaine in traditional dressing with goat cheese and tapenade toast points

Fresh Vegetable Slaw

shredded carrot, broccoli, brussel sprout, kale and cabbage in red wine vinaigrette

SIDE ITEM

Cup of Tomato Bisque

Penne Marinara

French Fries

Fruit Cup



Plated One-Course Luncheon

\$18 Per Person

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

HOST CHOOSES VEGETABLE SLAW OR
FRENCH FRIES AS SIDE FOR SANDWICHES

Pulled Pork Sliders

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

California BLT

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

Grilled Four Cheese

provolone, mozzarella, cheddar and swiss
with tomato on thick cut brioche

House-Made Veggie Burger

lettuce, tomato, onion, pickle,
side of russian dressing

Vegetarian Sandwich

goat cheese spread, avocado, local
tomato, baby spinach, roasted sweet
pepper, english cucumber, sweet onion
on griddled companion multigrain bread

Greek Salad

mixed greens, roasted red peppers,
kalamata olives, feta cheese,
cucumbers, chickpeas,
cherry tomato, oregano dressing

Baby Spinach Salad

strawberries, pineapple, grapes,
dried cherries, candied walnuts, feta,
citrus poppyseed vinaigrette

Cobb Salad

mixed greens, sugarfire smoked turkey,
bacon, avocado, hard cooked egg,
bleu cheese, cherry tomato,
buttermilk ranch dressing



Plated Two-Course Luncheon

\$24 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 cheese, balsamic vinaigrette

Petite Salad

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

Caesar Salad

chopped romaine in traditional dressing 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

HOST CHOOSES VEGETABLE SLAW OR FRENCH FRIES AS SIDE FOR SANDWICHES

Pulled Pork Sliders

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

Vegetarian Sandwich

goat cheese spread, avocado, tomato, baby spinach, roasted sweet pepper, english cucumber, sweet onion on multigrain bread

California BLT

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

Greek Salad

mixed greens, roasted red peppers, kalamata olives, feta cheese, cucumbers, chickpeas, cherry tomato, oregano dressing

House-Made Veggie Burger

lettuce, tomato, onion, pickle, side of russian dressing

Baby Spinach Salad

strawberries, pineapple, grapes, dried cherries, candied walnuts, feta, citrus poppyseed vinaigrette

Grilled Four Cheese

provolone, mozzarella, cheddar and swiss with tomato on thick cut brioche

Cobb Salad

mixed greens, sugarfire smoked turkey, bacon, avocado, hard cooked egg, bleu cheese, cherry tomato, buttermilk ranch dressing



Plated Luncheon 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

Cleopatra

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

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