

## HORS D'OEUVRES

### **Assorted Vegetable and Cheese Tray**

*Display of Seasonal Vegetables, Pepper Jack, Sharp Cheddar, Swiss Cheese  
with Ranch Dipping Sauce*

### **Crab Rangoon**

*Wonton Stuffed with Imitation Crab Meat and Cream Cheese Served  
with our Sweet and Sour Dipping Sauce*

### **Southwest Egg Rolls**

*Corn, Bell Peppers, Spinach, Cream Cheese, and Pepper Jack Cheese  
Wrapped in a Wonton and Fried*

### **St. Louis Style Toasted Ravioli with Marinara**

*St. Louis Tradition Perfect for Out-Of-Town Guests*

### **Stuffed Mushrooms**

*Crimini Mushrooms Stuffed with Sausage/Goat Cheese Topped with  
Bread Crumbs*

### **Tomato Basil Bruschetta**

*French Baguette Topped with Fresh Basil, Tomatoes and Mozzarella*

### **Toasted Guacamole**

*Avocado, Tamotillo, Jalapeno Peppers and Cream Cheese Wrapped in Wonton*

### **Marinated Beef Sate\***

*Soy and Worcestershire Sauce Marinated Beef, Skewered, Roasted*

### **Spanikopita\***

*A Greek Style Savory Pastry, Phyllo Dough Stuffed with Spinach, Onions,  
Egg and Feta Cheese, Baked*

### **Thai Crab Cakes\***

*Lump Crab, Red Bell Pepper, Mustard, Seared Golden Brown Topped  
with Cayenne Aioli*

**\*Hors d'oeuvres with Asterisk Incur an Additional  
\$1.50 per Person Upgrade Charge**

## MENU SELECTIONS

### *Dinner Salads*

#### **Baked Parmesan Caesar**

*Romaine Lettuce, Baked Parmesan Cheese, Caesar Dressing*

#### **Garden Salad**

*Romaine Lettuce, Grape Tomatoes, Red Onions, Cucumbers, Provolone Cheese*

*Dressing Choice: Ranch and Italian*

#### **Spinach Poppy Seed Salad**

*Baby Spinach, Poppy Seed Dressing, Red Onions, Bacon, Candied Pecans, Bleu Cheese*

## *Entrees*

### *Chicken & Fish*

#### **Chicken Spedini with Brown Butter**

*Chicken Breast Stuffed with Hard Salami,  
Smoked Gouda Cheese, Garlic Herb Breading*

#### **Chicken Wellington**

*Chicken Breast, Mushrooms,  
Tomato Puree, Puff Pastry, Robert' Sauce*

#### **Crispy Chicken Alfredo**

*Chicken Breast Breaded with Panko Breadcrumbs,  
Baked and Topped with Alfredo Sauce*

#### **Herb Roasted Chicken**

*Chicken Breast Marinated Overnight in  
Herbs and Spices.  
Baked and Served with a White Wine Sauce*

#### **Lemon Chicken with Sundried Tomato Creme Sauce**

*Chicken Breast Marinated  
in a Lemon Brine  
Served with Sundried Tomato Crème Sauce*

#### **Blackened Tilapia**

*Seared Tilapia with Blackened Seasoning  
and Served Under a Fresh Pineapple Salsa*

#### **Salmon with Ponzu**

*\*Additional \$4.50 per Person  
Seared Salmon Filet Topped with Ponzu Sauce*

### *Beef & Pork*

#### **Roasted Pork Loin**

*Roasted Pork Loin Seasoned  
with an Herb Rub*

#### **Roast Beef**

*Roasted Beef Seasoned and  
Cooked to Medium with Au Jus*

#### **Mediterranean Meatloaf**

*A Bacon and Feta Meatloaf Topped  
with a Sweet Glaze*

#### **Marinated Pork Chops**

*\*Additional \$4.95  
Pork Chops Marinated in a Brine and Topped  
with a Mushroom Pancetta Ragu*

#### **Prime Rib**

*\*Additional \$7.95  
Roasted Prime Rib Served  
in a Thyme Au Jus*

#### **Filet with Lemon Grass**

*\*Additional \$14.95  
Beef Tenderloin Seared and Topped  
with a Light Lemon Grass Sauce*

**\*Entrees with Asterisk Incur an Additional Person Upgrade Charge**

## MENU SELECTIONS

### *Side Dishes*

### *Pastas*

#### **Cavatelli Pasta with Broccoli and Tomato**

*Shell Pasta, Broccoli, Tomato, Asiago Cheese Sauce*

#### **Cheese Tortellini with Roasted Cream Sauce**

*Cheese Stuffed Tortellini with Roasted Bell Peppers, Garlic and Onions in a Light Cream Sauce*

#### **Pasta Carbonara\***

*Bacon, Onions and Asiago Cheese in a Cream Sauce*

#### **Penne Ala Vodka**

*Penne Pasta with Mushrooms in a Vodka Rose Sauce*

#### **Rigatoni Pasta with Andouille Sausage**

*Hearty Hollow Tube Pasta, Andouille Sausage, Diced Tomatoes, Mushrooms in a Light Cream Sauce*

#### **Spinach and Sun-dried Tomato Pasta**

*Sautéed Spinach, Caramelized Onion, Sun-dried Tomatoes and Feta Cheese*

### *Potatoes*

#### **Basil Poached Potatoes**

*Red Potatoes Sliced and Boiled in a Heavy Cream and Basil Mixture*

#### **Creamy Chive Mashed Potatoes**

*Mashed Potatoes, Sour Cream, Cream Cheese, and Fresh Chives*

#### **Herb Roasted Potatoes**

*Roasted Potatoes in a Blend of Herbs and Spices*

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

*Mashed Potatoes, Cream, Butter and Roasted Garlic*

### *Vegetables*

#### **Broccoli with Infused Pecan Butter**

#### **Catalina Vegetable Medley**

*Broccoli, Green Beans, Yellow Carrots and Red Bell Peppers*

#### **Ginger Carrots**

#### **Grilled Asparagus**

#### **Steamed Broccoli, Cauliflower, and Carrots**

*\*Pasta with Asterisk Incurs an Additional \$1.50 Per Person Upgrade Charge*

## BAR SELECTION

### Bottled Beer

*Amber Bock, Bud Light, Budweiser, Busch, Bud Select, Michelob Ultra*

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### White Wines

*Chardonnay  
Moscato  
White Zinfandel*

### Champagne

*Moscato*

### Red Wines

*Cabernet Sauvignon  
Merlot*

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### House Liquor

*Amaretto, Bourbon, Gin, Irish Cream, Peach Schnapps, Rum, Spiced Rum,  
Tequila, Triple Sec, Vodka*

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### Premium Liquor

*Captain Morgan, Crown Royal, GlenLevit, Jack Daniels, Tanqueray, Titos*

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### Other

*Soda (Coke products), Coffee, Tea and Water*

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### Mixers

*Bloody Mary Mix, Cranberry Juice, Grenadine, Orange Juice,  
Pineapple Juice, Sweet and Sour Mix*

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4532 South Lindbergh Blvd

Sunset Hills, MO 63127

314.226.1010

[LiunaEventCenter.com](http://LiunaEventCenter.com)