

# creative meetings

Le MERIDIEN

LE MÉRIDIEN  
ST LOUIS CLAYTON

7730 Bonhomme Avenue  
St. Louis, MO 63105  
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[lemeridienclayton.com](http://lemeridienclayton.com)

CATERING  
MENU

## BREAKFAST TABLES

### **CONTINENTAL BREAKFAST / \$27.00**

Choice of One Bottled Juice Orange, Grapefruit or Apple

Freshly Baked Assorted Muffins and French Pastries

Mini Bagels with Whipped Cream Cheese

Individual Boxed Cereals with 2% and Non-Fat Milk

Individual Greek Yogurt

Hand Selected Whole Fruit

Sliced Seasonal Fruit and Berries

### **EUROPEAN BREAKFAST DISPLAY / \$33.00**

Choice of Two Bottled Juices Orange, Grapefruit or Apple

Freshly Baked French Pastries

Smoked Fish with Traditional Accoutrements and Mini Bagels

Quiche de Jour

Muesli Mason Jars

Hard Boiled Farm Eggs

Volpi Charcuterie

### **THE MIDWESTERN / \$39.00**

Choice of Two Bottled Juices Orange, Grapefruit or Apple

Freshly Baked Muffins

Brioche French Toast

Seasonal Sliced Fruit with Ripe Berries

Applewood Smoked Bacon

Breakfast Sausage Link

Farm Fresh Scrambled Eggs

Lyonnais Breakfast Potatoes

## PLATED BREAKFAST

### **PAIN PERDU / \$22.00**

Brioche French Toast, illy's Espresso Crème Anglaise, Ripe Berries, Sugarman Maple Syrup

### **PORK BELLY BENNY / \$26.00**

Maple Glazed Pork Belly, Wilted Spinach, Soft-Poached Buttonwood Farm Eggs, Sauce Choron, Bacon Chive Streusel

### **PO VALLEY BREAKFAST / \$28.00**

Farm Fresh Scrambled Eggs, Prosciutto, Glazed Asparagus, Parmesan Fonduta, Idaho Breakfast Potatoes

## ENHANCEMENTS

### **STEEL CUT OATMEAL STATION / \$8.00**

Dried Fruits, Fresh Berries, Assorted Seeds & Nuts

### **FRENCH CREPE STATION / \$10.00**

Nutella, Fresh Berries, Chantilly Cream, Chocolate Chips, Sliced Bananas, Brown Sugar, Maple Butter

### **OMELETTE STATION / \$14.00**

Traditional Eggs, Egg Whites, Eggbeaters Toppings- Honey Ham, Applewood Smoked Bacon, Breakfast Sausage, Smoked Salmon, Bell Peppers, Roasted Mushrooms, Spinach, Asparagus, Goat Cheese, Cheddar Cheese, Gruyere Cheese

## PLATED BRUNCH

### **PLATED BRUNCH / \$42.00 per guest**

#### Appetizer - Choice of One

San Marzano Tomato Bisque, Brioche Grilled Cheese Croutons, Basil Oil

Shaved Kale & Radicchio Salad, Candied Pistachios, Marcoat Alpine Cheese, Shaved Red Onion, Roasted Pear-Rosemary Vinaigrette

#### Entrée - Choice of One

All entrees served with choice of lyonnaise potatoes or seasonal fruit

Maple Glazed Pork Belly Benedict, Soft Poached Buttonwood Farm Eggs, Wilted Spinach, Sauce Choron Bacon-Chive Crumble

French Toast Brochettes, Lil' Man Maple Syrup, illy's Espresso Crème Anglaise

Smoked Salmon Avocado Tartine, Whipped Cream Cheese, Baby Heirloom Tomatoes, Everything Spice, Crispy Capers & Dill

Simple Breakfast, Scramble Eggs, Breakfast Sausage Links

#### Dessert - Choice of One

Chocolate Pot de Crème, Chantilly Crème, Cookie Crumble

Baetje Farms Goat Cheese Mousse, Strawberry Compote, Graham Cracker Streusel, Torn Mint

#### BREAKFAST TABLES, BREAKFAST AND BRUNCH PLATED

Priced per person. All items include freshly brewed regular and decaffeinated illy coffee & assorted hot tea. Based on 60 minutes of continuous service.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. A 24% taxable service charge, a 9.75% taxable administrative fee and applicable sales tax will be added to food and beverage charges.

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## BREAKS

### **BUILD YOUR OWN / \$15.00**

Choice of Four  
Assorted Individual Bags of Potato Chips  
Popcorn & Chili Lime Popcorn  
Proten Cups  
Assorted Nuts & Trail Mix  
Soft Pretzels with Honey Mustard  
Seasonal Vegetables with Assorted Dips  
Gooley Butter Cake  
Assorted Candy Bars  
Chocolate Chip Cookies  
Chocolate Fudge Brownies

### **HEALTHY PICK ME UP / \$16.00**

Herb and Fruit Infused Water  
Seasonal Vegetables with Assorted Dips  
Fresh Fruit Skewers  
Protein Cups

### **SNACKIES / \$19.00**

Fresh Fruit Cups  
Vegetable Crudite with Chili Lemon Yogurt  
Granola Bars  
Mixed Nuts  
Assorted Candy Bars  
Assorted Pepsi Sodas, Sparkling & Bottled Water

### **COFFEE & DOUGHNUTS / \$22.00**






illy Coffee Regular and Decaffeinated  
Assorted Flavored Syrups  
Local Donut Assortment  
Chocolate Covered Espresso Beans  
Almond Biscotti  
Espresso Pot de Crème  
Butterscotch Blondies

## A LA CARTE

### **A LA CARTE ADDITIONS BY THE DOZEN**

Bagels with Cream Cheese / \$43.00  
Individual Seasonal Fruit Cups / \$58.00  
House Baked Muffins / \$36.00  
Assorted French Pastries / \$32.00  
Granola Bars / \$26.00  
Chocolate Chip Cookies / \$36.00  
Fudge Brownies / \$36.00

### **A LA CARTE ADDITIONS ON CONSUMPTION**

Potato Chips & Popcorn / \$4.00   
Assorted Candies & Candy Bars / \$4.00    
Protein Cups / \$8.00  
Beef Jerky / \$6.00   
Assorted Nuts & Trail Mix / \$5.00   
Gallon of illy Coffee, Regular or Decaffeinated / \$79.00 per gallon  
Iced Tea / \$74.00 per gallon  
Assorted Pepsi Products / \$5.00  
Bottled Water / \$5.00  
Sparkling Water / \$5.00  
Bottles of Juice & Iced Tea / \$5.00  
Energy Drinks / \$6.00

## INSPIRATION UNLOCKED

### **1904 WORLD'S FAIR**

Fun popular food items were first introduced at the fair including hamburger, hot dogs, cotton candy. Treat your attendees to a whimsical break in their day.

Call your salesperson for further information.

### **ANTIPASTI ON THE HILL**

Our take of the historic tight-knit neighborhood and feast on the flavors of Italy right here at home. Highlighting sparkling sodas and charcuterie.

Call your salesperson for further information.

### **PICNIC IN FOREST PARK**

Our reinterpreted version of an afternoon picnic in the "Heart of our City"

Call your salesperson for further information.

Please let us know if you have any allergies, special dietary needs or restrictions

 CONTAINS DAIRY

 GLUTEN-FREE

 HALAL

 CONTAINS NUTS

 CONTAINS SHELLFISH

 MADE WITH SOY

 CONTAINS PORK

 VEGAN

 VEGETARIAN

 CONTAINS CHILI PEPPERS

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# LUNCH TABLES

## DELT LUNCH TABLE / \$36.00


### SALADS

Mayfair Salad, Jarlsberg Swiss, Volpi    
Genoa Salami, Sourdough Croutons, Julienned Romaine, Mayfair Dressing

Pesto Orzo Salad, Bocconcini, Cherry    
Tomatoes, Pinenuts

French Potato Salad, Baby Red Potatoes,   
Pickled Peppers, Parsley, Dijon Vinaigrette

### SANDWICHES- Choice of Three

Pastrami Salmon "Reuben" Whipped Caper   
Cream Cheese, Arugula on Marble Rye

Italian Club Salami, Capicola, Ham, Provolone,   
Olive Tapenade, Arugula Nduja Aioli, Soft Roll

Shaved Prime Rib Horseradish Crème, Cheddar,   
Shaved Red Onion, Watercress, Soft Roll

Turkey BLT Wrap Applewood Smoked    
Bacon, Roma Tomato, Shredded Romaine, Black Pepper Aioli, Spinach Tortilla

Vandouvan Chicken Salad Golden Raisins,   
Dill, Slivered Almonds, Croissant

Caprese Sandwich Beef Steak Tomato,     
Fior di Latte, Pesto, Ciabatta

Grilled Vegetable Wrap Grilled Seasonal   
Vegetables, Hummus, Spinach, Lettuce Wrap

### ACCOMPANIMENTS

Assorted Bagged Potato Chips

Freshly Baked Cookies

Chocolate Fudge Brownies

## ST. LOUIS BBQ TABLE / \$44.00

St. Louis Style Pork Ribs  
Smoked Brisket  
Ritz Cracker Crusted Provel Macaroni an Cheese  
Green Bean & Corn Succotash  
Pork Belly Baked Beans  
Mixed Greens with Simple Vinaigrette  
Cheddar Biscuits  
Peach Cobbler

## LUNCH ON THE HILL / \$43.00

Black Garlic Meatballs in Sunday Sauce over Mascarpone Polenta  
Cheese Tortellini with Cacio e Pepe Sauce  
Roasted Broccolini with Caper Agrodolce  
Toasted Ravioli with Pomodoro  
Italian Chop Salad  
Roasted Garlic Bread  
Chocolate Budino

## SOULARD MARDI GRAS / \$44.00

Shrimp & Andouille Jambalaya  
South City Meatloaf over Cheddar Grits  
Cajun Chicken Penne  
Louisiana Sunburst Salad  
Creole Tomato Bisque  
Cheddar Biscuits  
King Cake with Chantilly Cream

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## LUNCH PLATED

### **PLATED LUNCH / \$36.00**



#### Salads- Choice of One

Mayfair Salad, Jarlsberg Swiss Cheese,   
Volpi Genoa Salami, Sourdough Croutons,  
Juliened Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries,   
Slivered Almonds, Baetje Farms Chevre, White  
Balsamic Vinaigrette

Caesar Salad, Sourdough Croutons,   
Parmesan, Soft-Cooked Egg, Espelette Pepper

#### Entrees – Choice of One

Blacked Scottish Salmon, Roasted Brussels   
Sprouts, Rice Pirlou

Roasted Airline Chicken, Poultry Jus,   
Smashed Red Potatoes, Asparagus


Petite Filet, Bordelaise, Celery Root   
Puree, Caramelized Onion

Roasted Forest Mushrooms, Goat   
Cheese Grits, Toasted Pecans, Sherry Gastrique

#### Dessert- Choice of One

Chocolate Pot de Crème, Chantilly Crème,   
Cookie Crumble


Baetje Farms Goat Cheese Mousse, Strawberry   
Compote, Graham Cracker Streusel, Torn Mint

Le Scoop Gelato – Select One Chocolate, Vanilla   
or Strawberry

## LUNCH BOXED


### **BOX LUNCH PACKAGE / \$35.00**



#### Sandwiches- Choice of Three

Pastrami Salmon "Reuben" Whipped Caper   
Cream Cheese, Arugula on Marble Rye

Italian Club Salami, Capicola, Ham, Provolone,   
Olive Tapenade, Arugula Nduja Aioli, Soft Roll

Turkey BLT Wrap Applewood Smoked   
Bacon, Roma Tomato, Shredded Romaine, Black  
Pepper Aioli, Spinach Tortilla

Vandouvan Chicken Salad Golden Raisins,   
Dill, Slivered Almonds, Croissant

Caprese Sandwich Beef Steak Tomato,   
Fior di Latte, Pesto, Ciabatta

Grilled Vegetable Wrap Grilled Seasonal   
Vegetables, Hummus, Spinach, Lettuce Wrap

#### Salad- Choice of One

Pesto Orzo Salad 

French Potato Salad 





Cucumber Tabouli Salad 

Caesar Salad 




#### Fruit – Choice of One

Green Apple  
Banana  
Orange

#### Snack – Choice of One

Potato Chips   
Pretzels   
Granola Bar   
Popcorn  
Terra Chips

#### Dessert – Choice of One

Macaron   
Fresh Baked Cookie   
Fudge Brownie 

#### LUNCH TABLES

Priced per person. All items include freshly brewed regular and decaffeinated illy coffee & assorted hot tea. Based on 60 minutes of continuous service.

#### LUNCH PLATED

Priced per person. Three courses include salad, entrée and dessert. Select one from each course. Served with baked artisan bread, whipped butter, freshly brewed regular and decaffeinated illy coffee, & assorted hot tea. A split entrée menu is possible if a pre-count of the number of each entrée is provide four days in advance. Entrée accompaniments must be the same for each entrée.

#### LUNCH BOXED

Each Boxed Lunch Will Include One Sandwich, One Salad, One Piece of Fruit, One Dessert and One Assorted Pepsi Soda or Bottled Water

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## HORS D'OEUVRES- COLD

### COLD / \$6.00

Wild Onion Vichyssoise, Missouri Paddlefish Caviar, and Crème Fraîche

Deviled Egg, Dungeness Crab, Chicharrones, Espelette Pepper

Chilled Bavette Steak Tartine, French Onion Custard, Aged Gruyere, Watercress

Compressed Watermelon, Aged Balsamic, Crispy Ham

White Bean Bruschetta, Piperade, Basil Sprouts

Chilled Carrot Soup, Hawaiian Ginger Coconut

Baetje Farms Goat Cheese Tartlet, Orange Tomato Jam, Basil

## HORS D'OEUVRES- HOT

### HOT / \$6.00

Candied Bacon, Maple Black Pepper Dijon

Wild Mushroom Arancini, Fontina, Truffle Aioli

Roasted Fingerling Potato, Hazelnut Romesco, Chive

Mini Royal with Cheese, Cheddar, Special Sauce, Gherkin, Brioche Roll

Chicken Albondigas, Labneh Sauce, Toasted Almonds

Chicken Thigh Brochette, Herb Marinade, Pistachio Tehina

Lamb Loin Brochette, Harissa, Mint

## RECEPTION TABLES

### SHELLFISH DISPLAY / \$23.00

Shrimp and, Stone Crab Claws (Based on 3 pieces per person) Beautifully Displayed on a Bed of Crushed Ice and Seaweed. Cocktail Sauce, Lemon Aioli, Lemon Wedges

### FRENCH BISTO TABLE / \$19.00

Selection of Charcuterie, Terrines, Marinated Olives, Terrines, Marinated Olives, Celery Remoulade, Lentils de Vinaigrette, Chickpea and Carrot Salad, Assorted Vegetable Pickles, Fromage Blanc, Artisanal French Breads

### MEDITERRANEAN TABLE / \$17.00

Hummus, Tabbouleh, Marinated Artichoke Hearts, Cherry Tomato & Bocconcini Caprese Skewers, Roasted Forest Mushrooms, Imported and Domestic Cheeses, Sweet Drop Peppers, Oliveade, Grilled Marinated Zucchini, Lavosh, French Baguettes, Crispy Pita Chips

## CARVING STATIONS

### HERB MARINATED MAHI MAHI / \$19.00

Passion Fruit Mustard

### GRILLED SCOTTISH SALMON / \$19.00

Sauce Gribiche

### ROASTED TURKEY ROULADE / \$14.00

Poultry Gravy

### HONEY GLAZED PIT HAM / \$15.00

Bourbon Maple Jus

### SAINT LOUIS STYLE PORK RIBS / \$17.00

Honey Dijon Glace

### PEPPERCORN CRUSTED PRIME RIB / \$22.00

Horseradish Crème

### HERB RUBBED FILET MIGNON / \$22.00

Red Wine Demi-Glace

### Carving Station Accompaniments - Choice of Two

Pomme Frites, Smashed Red Potatoes with Leeks, Provel Macaroni & Cheese, Maroon Cheddar Polenta, Braised Winter Greens, Roasted Broccoli, Green Bean Almandine

## RECEPTION ACTION STATIONS

### SAINT LOUIS STYLE PIZZA STATION (Choice of Two) / \$20.00

Clam & Bacon Sofrito, Lemon, Basil Bechamel

Broccoli Cheddar Roasted Broccoli, Aged Cheddar Crème

Volpi Meat Lovers Geona Salami, Capicola, Sopressata, Tomato Sauce

Fennel Sausage Roasted Onion, Ricotta, Tomato Sauce

Ozark Forest Mushroom, Baetje Farms Goat Cheese, Truffle Mascarpone Fondue

Duck Confit Brussels Sprout Petals, Red Currants, Parsnip Soubise

BLT Applewood Smoked Bacon, Roma Tomato, Shredded Romaine, Black Pepper-Lemon Aioli

### PASTA STATION / \$21.00

Pasta- Choice of Two Rigatoni, Cheese Tortellini, Cavatappi

Sauce- Choice of Two Pomodoro, Mascarpone Alfredo, Aglio e Olio

Toppings- Choice of Four Grilled Chicken, Bacon, Asparagus, Tomatoes, Roasted Mushrooms, Spinach, Roasted Peppers, Artichokes

Served with Brioche Rolls



Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Méridien.

**LE SCOOP STATION / \$18.00**

Selection of Three Seasonal Gelato and/or Sorbet Flavors

Topping to Include- Oreos, Nuts, Caramel Sauce, Cherries, Strawberries, Sprinkles, Peanut Butter Cups, M&M's

#### HORS D'OEUVRES

Hors d'oeuvres are priced individually. A 25-piece minimum of each order is required. Price listed is price per piece. Hors d'oeuvres can be butler passed or displayed.

#### RECEPTION TABLES

Priced per person. A minimum of 25 guest. Based 90 minutes of continuous service.

#### RECEPTION ACTION TABLES

Priced per person. A minimum of 25 guest. Each station requires an attendant for every 75 guests, \$150.00 per attendant. Based 90 minutes.

#### CARVING STATIONS

Priced per person. A minimum of 25 guests. Each station requires an attendant for every 75 guests, \$150.00 per attendant. Based on 90 minutes of continuous service. Served with artisanal bread, whipped butter and selection of two accompaniments

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# PLATED DINNER


## SOUPS

Butternut Squash Bisque, Beurre Noisette,  

Nutmeg Crème Fraiche

French Lentil Soup, Smoked Bacon,  

Chive

Leek Vichyssoise, Shoestring Potatoes,  

Herb Oil

## SALADS

Mayfair Salad, Jarlsberg Swiss Cheese, Volpi 

Genoa Salami, Sourdough Croutons, Julienned Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries, Slivered   



Almonds, Baetje Farms Chevre, White Balsamic Vinaigrette

Iceberg Wedge, Baby Tomatoes, Avocado, 

Scallion, Chopped Bacon, Blue Cheese Vinaigrette

Little Gem, Baby Tomatoes, Cece Beans, Shaved 

Red onion, Cucumber, Parmesan, Fine Herb Vinaigrette

Shaved Kale and Radicchio, Candied  

Pistachios, Dried Cherries, Shaved Red Onion, Marcoot Alpine Cheese, Roasted Pear-Rosemary Vinaigrette

Caesar Salad, Sourdough Croutons, Parmesan, 

Soft-Cooked Egg, Espelette Pepper

## SEAFOOD ENTREES / \$56.00

Pan Roasted Scottish Salmon, Yuzu Beurre Blanc 

Seared Pacific Halibut, Lobster Sauce Supreme  

Maryland Style Crab Cake, Old Bay Aioli 

## POULTRY ENTREES / \$56.00

Herb-Crusted Airline Chicken Breast, Dark 

Poultry Liaison

Crispy Duck Confit, Medjool Date Coulis 

Half Roasted Cornish Game Hen, French Onion 



Gravy




## MEAT ENTREES / \$58.00

Filet of Beef, Sauce Au Poivre  




Braised Beef Short Rib, Bourguignon, Red 

Wine Demi-Glace

Grilled Lamb Chops, Mint Pistou  


Grilled Porkchop, Honeycrisp Apple   

Chutney

St. Louis Style Pork Ribs, Honey Dijon   

Glaze

## VEGETARIAN ENTREES / \$52.00

Mascarpone Polenta, Roasted Ozark Forest 

Mushrooms, Sherry Vincotto

Chili Rubbed Cauliflower Steak, Cucumber Raita 

Seasonal Vegetable Risotto 

## ENTRÉE ACCOMPANIMENTS

Lyonnais Potatoes 

Robuchon Pomme Puree 

Provel Macaroni & Cheese 

Marcoot Cheddar Polenta 

Seasonal Risotto 

Missouri Rice Pilaf 

Vegetables a la Grecque

Green Bean Almandine 

Mexican Street Corn 

Braised Winter Greens 

Roasted Broccolini

## DESSERTS

Chocolate Pot de Crème, Chantilly Cream, 

Cookie Crumble

Baetje Farms Goat Cheese Mousse, Graham 

Cracker Streusel, Strawberry Compote, Torn Mint

Brioche Bread Pudding, Macerated Blueberries, 

illy's Espresso Crème Anglaise

Passion Fruit Crème Brulee, Almond Biscotti 

### DINNER PLATED

Priced per person. Three courses include soup or salad, entrée, choice of two entrée accompaniments and dessert. Select one from each course. Served with baked artisan bread, whipped butter, freshly brewed regular and decaffeinated illy coffee, & assorted hot tea. A split entrée menu is possible if a pre-count of the number of each entrée is provide four days in advance. Entrée accompaniments must be the same for each entrée.

Please let us know if you have any allergies, special dietary needs or restrictions

 CONTAINS DAIRY

 GLUTEN-FREE

 HALAL

 CONTAINS NUTS

 CONTAINS SHELLFISH

 MADE WITH SOY

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 VEGAN

 VEGETARIAN

 CONTAINS CHILI PEPPERS

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