



## *Corporate Holiday Buffet*

### ***Beef Tenderloin***

Our signature rare beef tenderloin with Cabernet Sauce

### ***Twice Baked Potato***

### ***Strawberry Almond Salad w/Poppy Seed Dressing***

### ***Rolls & Butter***

### ***Assorted Sweets***

***\$18 per person***  
***6 people minimum***

***Gourmet to Go***  
Creative. Distinctive. Impressive.

**314.205.1151**

# New Year's Menu

Available Monday, December 31st • Delivery is available

## *Chateaubriand (for 1)*

Our signature rare beef tenderloin encircled by creamy piped potatoes and garnished with baby vegetables, served with Béarnaise sauce.

**\$22<sup>75</sup>** (per person)

## *Lobster Tail with Drawn Butter*

**\$22<sup>00</sup>** per person

## *New Year's Salad*

A mix of field greens, toasted pine nuts, grapes and Parmesan shavings dressed in our festive Champagne Vinaigrette.

**\$3<sup>75</sup>** per person

## *Baked Potato*

Large and deliciously tender baked potato, served with butter, sour cream, and chives.

**\$4<sup>00</sup>** per person

## *Steamed Asparagus*

**\$3<sup>75</sup>** per person

## *Shrimp Cocktail*

Two jumbo shrimp served with cocktail sauce

**\$7<sup>50</sup>** per person

## *Midnight Mousse Cakes*

An individual chocolate cake layered with chocolate mousse and topped with a luxurious dark chocolate ganache

**\$5<sup>00</sup>** each

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Need a special breakfast for new Year's morning? Please ask for recommendations.

*(All food ordered and not picked up New Year's Eve will be charged in full)*