



## CATERING MENUS

Over the moon food and beverage selections

# MOONRISE *Hotel*<sup>®</sup>

6177 Delmar in The Loop • St. Louis, Missouri 63112 • 314-721-1111 • [MoonriseHotel.com](http://MoonriseHotel.com)



# BREAKFAST

## BUFFETS

all include coffee, orange juice, hot tea, fresh sliced fruit

### The Andromeda Strain

minimum of 10 people – assortment of breakfast pastries served with jam 13

### 2001: A Space Odyssey

minimum of 10 people – house-made granola, Greek yogurt, breakfast pastries 16

### Metropolis

minimum of 20 people – scrambled eggs, choice of bacon or sausage, breakfast potatoes, assortment of breakfast pastries 19

### Brave New World

minimum of 10 people – house-smoked salmon with bagels, cream cheese, capers, hard-boiled eggs, red onion 20

## ENHANCEMENTS

only available with purchase of buffet

Bacon, Sausage Links or Turkey Bacon 4

Scrambled Eggs 4

Greek Yogurt Parfait Display 4

Bagels & Cream Cheese 4

Oatmeal with Raisins & Brown Sugar 4

Vegetable Frittata 5

Cinnamon Rolls with Cream Cheese Icing 5

Mini Sausage Breakfast Burrito 5

House-Made Biscuits & Gravy 6

Grilled Steak Medallions 7

## ACTION STATIONS

all include chef attendant for 2 hours, \$100 labor fee required  
minimum of 20 people – only available with purchase of buffet

### Omelets

bacon, sausage, ham, mushroom, onion, bell pepper, tomato, arugula, cheddar, pepper jack 10

### Silver Dollar Pancakes

flambéed blueberry, cherry or peach sauce & warm maple syrup 10

available until 11am

all pricing is per person unless otherwise noted

prices subject to 20% service charge and sales tax – final guarantee due 3 business days prior to the event  
substitutions are subject to availability and additional charge



## LUNCH BUFFETS

all include coffee, iced tea – minimum of 20 people unless noted otherwise

### Destination Moon

minimum of 10 people – mixed greens salad with assorted dressings, ham, turkey, shaved prime rib, assorted cheeses, lettuce, tomato, red onion, pickles, assorted breads, house-made potato chips, assorted cookies & brownies 20

### The Phantom Planet

Leave it to the Chef: chef's selection of salad, two proteins, starch, vegetable, dessert 24

### Spaceballs

Caesar salad, caprese salad, assorted focaccia sandwiches: roasted turkey with swiss & cranberry aioli, grilled vegetable with gouda & lemon aioli, shaved prime rib with provolone & horseradish cream; assorted dessert bars 26

### The Day the Earth Stood Still

mixed greens salad with assorted dressings, chicken parmesan, vegetable lasagna, fettuccine alfredo, vegetable medley, garlic bread, tiramisu 26

### The Angry Red Planet

mixed greens salad with assorted dressings, beef, chicken, peppers & onions, spanish rice, black beans, roasted corn, salsa, pico de gallo, sour cream, tortilla chips, cheese quesadillas, flour tortillas, mini key lime pie 27

### When Worlds Collide

mixed greens salad with assorted dressings, fresh fruit salad, seared salmon with dill olive oil, herb roasted chicken breast, wild rice pilaf, green beans, carrot cake cookie sandwich 28

## BOX TO THE FUTURE

must pre-order quantities

choice of roasted turkey & cheddar, country ham & swiss, shaved prime rib & provolone, grilled vegetable & gouda on brioche bun

include lettuce, tomato, red onion, bag of chips, whole fruit, cookie 23

## PLATED

pre-select up to three

all include coffee, iced tea, chef's selection of starch, vegetable, dessert  
add house salad with bread service 6

Herb Roasted Chicken Breast 24

Seared Salmon with Lemon Butter Sauce 26

Grilled Beef Medallions with Marsala Reduction 25

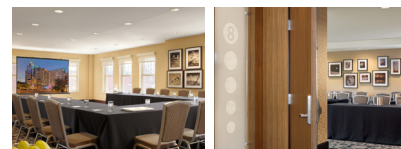
Roasted Vegetable Fettuccine with Roasted Red Pepper Sauce 23

available until 2 pm

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# MEETINGS

## BREAK PACKAGES

all include coffee, tea – minimum of 10 people

### Journey to the Center of the Earth

assorted breakfast pastries, fresh sliced fruit 13

### The Hitchhiker's Guide to the Galaxy

Greek yogurt, house-made granola, berries, whole fruit 12

### Starship Troopers

assorted house-made cookies, whole, skim, 2% milk 8

### Planet of the Apes

M&Ms®, Skittles®, Twix®, Milky Way®, Reeses®, gummy bears,  
Eclipse® chewing gum 15

### The Dune Chronicles

rice crispy treats, peanut butter mousse tarts, Companion® bakery pretzel sticks with  
mustard, house-made potato chips, onion dip 17

### Contact

seasoned mixed nuts, dried fruit granola bars, whole fruit 14

## BEVERAGES

charged on consumption – priced individually

Coca-Cola® Products 3

Bottled Water 4

Fitz's® Locally Brewed Root Beer 5

Red Bull® 5

Fresh Brewed Iced Tea or Lemonade per pitcher 20

Kaldi's® St. Louis Espresso 700 Coffee, Hot Tea per gallon 40

## SNACKS

individually packaged – charged on consumption  
priced individually

House Granola Clusters 3

Smokey Sweet Popcorn 4

Pretzels 5

House-made Potato Chips 5

Peanuts 5

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# DINNER

## BUFFETS

all include coffee, iced tea, bread service  
minimum of 20 people

### The Time Machine

Leave it to the Chef: chef's selection of salad, two proteins, starch, vegetable, dessert 31

### Close Encounters of the Third Kind

mixed greens salad with assorted dressings, grilled bratwurst with mustard & sauerkraut, BBQ pulled chicken sliders, grilled corn on the cob, potato salad, St. Louis's original gooey butter cake 34 add on St. Louis style ribs 7

### Forbidden Planet

Caesar salad, creole chicken breast, blackened mahi mahi, andouille sausage gumbo, vegetable succotash, dirty rice, pecan bread pudding with bourbon sauce 39  
add blackened shrimp per dozen 28

### The Man Who Fell to Earth

mixed greens salad with assorted dressings, seared salmon with red bell pepper cream, grilled chicken with pineapple chutney, vegetable medley, soffrito rice with cilantro & coconut, blueberry brown butter pistachio cakes 42

### Return of the Jedi

mixed greens salad with assorted dressings, beef medallions with mushroom ragout, bone-in chicken breast florentine, vegetable medley, garlic whipped potatoes, chef's selection of mini cheesecakes & mini tarts 48

### Total Recall

mixed greens salad with assorted dressings, Caesar salad, beef tenderloin filet with gorgonzola cream & caramelized pearl onions, grilled lobster tail with tomato rock shrimp ragout, asparagus, herb butter roasted fingerling potatoes, chocolate hazelnut torte 56

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# DINNER

## CUSTOM BUFFETS

all include coffee, iced tea, bread service

### Pioneer

from VENUS, choose 2 proteins & one each of salad, vegetable, starch, dessert 40

### Ranger

from VENUS, choose one each of salad, protein, vegetable, starch, dessert  
from VENUS or MARS, choose one each of protein, vegetable 50

### Mariner

from VENUS or MARS, choose two salads, two proteins, two vegetables & one each  
of starch, dessert 60

### Voyager

from VENUS or MARS, choose two salads, three proteins, two vegetables, two  
starches, two desserts 70

## VENUS

### Salad

mixed greens: cucumber, red onion,  
tomato  
Caesar: croutons, parmesan  
house: olives, parmesan, sun-dried  
tomato vinaigrette

### Protein

beef medallions with mushroom ragout  
herb roasted chicken  
blackened mahi mahi

### Vegetable

squash bell pepper medley  
roasted broccoli and cauliflower  
green beans

### Starch

garlic mashed potato  
brown rice pilaf  
penne alfredo

### Dessert

mini chocolate caramel & lemon tarts  
frosted flake cookies & blondies  
St. Louis's original gooey butter cake

## MARS

### Salad

caprese: tomato, mozzarella, basil  
spinach: strawberry, walnuts, poppyseed  
vinaigrette  
arugula: candied almond, blue cheese

### Protein

beef strip steak with blue cheese butter  
roasted pork loin with apple brandy  
bone-in chicken breast florentine  
salmon in white wine sauce

### Vegetable

asparagus  
ratatouille  
roasted Brussels sprouts  
snap peas & pearl onions

### Starch

twice-baked potato with bacon  
brown butter gnocchi  
potato gratin  
sun-dried tomato quinoa  
soffrito rice with cilantro & coconut

### Dessert

tiramisu  
chocolate hazelnut torte  
blueberry brown butter pistachio torte  
New York cheesecake with berry compote

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## DINNER

### PLATED

all include coffee, iced tea, bread service, chef's selection of salad, vegetable, starch  
choose your starch 3  
choose your vegetable 3

### ENTRÉE

pre-select up to three

#### Chicken Breast

bone-in with sun-dried tomato  
cream 30

#### Strip Steak

with blue cheese butter 37

#### Beef Filet

tenderloin filet with tomato & shrimp  
ragout 45

#### Pork Loin Chop

bone-in with maple beurre blanc, apple  
pancetta slaw 33

#### Vegetable Fettuccine

roasted vegetables, roasted red pepper  
sauce, fresh herbs, does not include  
starch or vegetable 26

#### Salmon

seared with white wine sauce 35

#### Red Snapper

seared in herb butter with maitaise 40

#### Trout Filet

cornmeal dusted with roasted corn  
poblano salsa 33

#### Lamb Shank

with braise reduction 45

#### Chickpea Stir Fry

chickpeas, root vegetables, mushroom,  
arugula, pearl onion, does not include  
starch or vegetable 23

### DESSERT

select one

#### Chocolate Caramel Tart

fleur de sel

#### Brown Butter Pistachio Torte

blueberry glaze

#### Pecan Bread Pudding

whiskey sauce

#### New York Cheesecake

berry compote

#### Flourless Chocolate Cake

raspberry sauce

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## DINNER

### CARVING STATION

all include chef attendant for 2 hours, \$100 labor fee required  
served with dinner rolls – priced per each

#### Herb Roasted Turkey Breast

orange cranberry relish, brown gravy  
serves 30 people 250

#### Roasted Pork Loin

apple brandy glaze  
serves 30 people 250

#### Honey-Bourbon Glazed Ham

smoked bourbon mustard  
serves 50 people 200

#### Prime Rib

horseradish cream, jus  
serves 40 people market price

#### Beef Tenderloin

horseradish cream, marsala demi glace  
serves 25 people market price

#### Cedar Plank Side Of Salmon

herb butter  
serves 20 people 150

### ACTION STATION

all include chef attendant for 2 hours, \$100 labor fee required  
minimum of 20 people

#### Penne Pasta

choice of chicken con broccoli and meatball marinara 11

#### Risotto

choice of asparagus, parmesan, mushroom & gouda 11

#### Jambalaya

shrimp, chicken, bell pepper, onion, celery, red rice 13

#### Stir Fry

rice noodles, chicken, carrots & broccoli, peanuts,  
green onion, hot pepper, cilantro 13

#### Quesadillas

choice of cheddar, pepper jack, provolone & chicken; with sour cream, pico de gallo,  
salsa 9

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## RECEPTION

### DISPLAY

minimum of 10 people

#### House-Made Hummus

served with pita points 5

#### Vegetable Crudités

onion dip, ranch dressing 5 add hummus 2

#### Fresh Fruit & Berries

chocolate whipped cream 5

#### Bruschetta

herb chevre, mixed olive salad, bell pepper relish; served with croustades 8

## ANTIPASTO

#### Lunar

Volpi meat selection produced in the St. Louis Hill District, domestic cheese, green olives, peperoncini, crackers, baguette 6

#### Solar

meat selection from G&W sausage company in St. Louis, imported & domestic cheese, peperoncini, cornichons, kalamata olives, mostarda, crackers, baguette 8

#### Stellar

Salume Beddu meat selection produced locally in St. Louis, imported cheese, cornichons, pepper relish, house-made pickles, mixed olives, cranberry mostarda, smoked mustard, house-made crackers, house-made bread 10

## CHEESE

#### Lunar

domestic cheese, dried cranberries, peanuts, pecans, crackers, baguette 5

#### Solar

imported & domestic cheese, dried cranberries, dried apricots, pecans, walnuts, olives, crackers, baguette 7

#### Stellar

imported cheese, cocoa-dusted parmesan, sun-dried tomato & garlic cheese, pepper relish, house strawberry jam, dried fruits, fresh berries, olives, candied almonds, house cheese straws, house-made crackers, house-made bread 9

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# RECEPTION

## HOT APPETIZER

priced per dozen

### Vegetable Springroll

ponzu sauce 30

### Margherita Flatbread

marinara, buffalo mozzarella, basil 45

### Spanakopita

goat cheese, spinach, phyllo 33

### Parmesan Artichoke Heart

breaded with goat cheese 46

### Cranberry Brie Roll

with almonds in phyllo 50

### Sun-Dried Tomato Pocket

feta, basil, phyllo 32

### Pepper Popper

goat cheese stuffed peppadew pepper  
in parmesan bread crumbs 40

### Duck Wings

orange & arbol glaze with sesame seeds  
and green onion 37

### Shrimp Boil Kebab

a Southern classic: shrimp, potato, onion,  
Andouille sausage 42

### Mini Crab Cake

lemon herb aioli 38

### Toasted Ravioli

beef & pork or ricotta & parmesan,  
house-made marinara 18

### Edamame Potsticker

sweet & sour sauce 34

### Meatballs

tossed in Carolina sauce 18

### Beef Slider

smoked orange BBQ sauce 36

### Breaded Chicken Skewer

spicy ranch dipping sauce 32

### Tequila Chicken Burrito

with peppers, Monterey Jack  
cheese, chipotle lime salsa 42

### Bacon Wrapped Chicken

jalapeño cheese 48

### Mini Fig Flatbread

bacon, fig, goat cheese,  
balsamic vinegar 46

## COLD APPETIZER

priced per dozen

### Vegetable Skewer

grilled with herb olive oil 21

### Crostini

sun-dried tomato & kalamata olive  
tapenades 19

### Peppered Shaved Beef

pickled shallots, horseradish cream, on a  
house-made potato chip 31

### Chilled Gulf Shrimp

cocktail sauce 30

### Smoked Salmon

curry cream, caper, on a cucumber 32

## MINI DESSERT

chef's selection of flavors, priced per dozen

Cookies 24

Dessert Bars 30

Tarts 32

Cheesecakes 36

Moon Pies 36

Cupcakes 30

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# CAKES

## FLAVORS

pricing is as follows – 6” round • 8” round • 10” round • Dozen cupcakes

### LUNAR

30 • 42 • 55 • 42

#### Classic Chocolate

chocolate or vanilla buttercream

#### Classic Vanilla

chocolate or vanilla buttercream

### SOLAR

35 • 47 • 60 • 47

#### The Banana Stand

banana cake, chocolate ganache filling, vanilla buttercream, banana chips

#### Roger Rabbit

carrot cake, cheesecake filling, cream cheese frosting, toasted walnuts

#### Razzle Dazzle

almond cake, raspberry filling, vanilla buttercream, raspberry microchips

#### Black Velvet

red velvet cake, white chocolate ganache filling, cream cheese frosting, chocolate shavings

#### Smooth Criminal

caramel cake, caramel filling, vanilla buttercream, caramel & fleur de sel drizzle

#### Sixteen Candles

funfetti cake, sugar cookie filling, vanilla buttercream, rainbow sprinkles

### STELLAR

40 • 52 • 65 • 52

#### 3<sup>rd</sup> Rock from the Sun

pistachio cake, blueberry filling, brown buttercream, toasted pistachios

#### Full Moon Marshmallow Pie

brown butter cake, marshmallow filling, chocolate buttercream, graham cracker crumbs

#### Hazelnut Latte

mocha cake, nutella filling, hazelnut buttercream, chocolate microchips

#### Bad Moon Rising

chocolate cake, chocolate ganache filling, chocolate buttercream, toffee bits

## SIZES

#### 6” Round

serves 6-10 people



#### 8” Round

serves 12-15 people



#### 10” Round

serves 26-30 people



#### Dozen

#### Cupcakes

serves 12 people

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## BAR

### OPEN BAR PACKAGES

#### Lunar

domestic beer, house chardonnay, house cabernet sauvignon, spirits: Three Olives vodka, Cruzan rum, Sauza tequila, Four Roses bourbon, Broker's gin  
first hour 14 additional hour 7

#### Solar

domestic & draft beer, house chardonnay & pinot grigio, house cabernet sauvignon & pinot noir, spirits: Absolut vodka, Captain Morgan rum, Tres Agaves tequila, Jim Beam bourbon, Bombay Sapphire gin  
first hour 16 additional hour 8

#### Stellar

domestic & craft beer, all wines by the glass, spirits: Grey Goose vodka, Bacardi rum, Patron Silver tequila, Maker's Mark bourbon, Tanqueray gin  
first hour 18 additional hour 9

#### Galactic

Stellar package with the addition of all Signature cocktails and top shelf spirits, not available for satellite bars  
first hour 22 additional hour 11

#### Beer & Wine

domestic & select craft beer, house chardonnay, house cabernet sauvignon  
first hour 12 additional hour 6

### HOSTED COCKTAILS

charged on consumption – priced individually

#### CLASSIC 8

##### French 75

Broker's gin, lemon, sugar, Segura Viudas Cava Brut

##### Paloma

Sauza tequila, lime, grapefruit

##### Manhattan

Four Roses bourbon, Cocchi sweet vermouth, Angostura bitters

##### Moscow Mule

Stilleto vodka, Gosling's ginger beer

##### Dark & Stormy

Gosling's black seal rum, Gosling's ginger beer

##### Custom

our mixologists will create a cocktail featuring your choice of Lunar spirit

#### SIGNATURE 10

##### Summer in the Loop

Tanqueray gin, Domane de Canton, lemon, Pear eau-de-vie

##### Roswell Smash

Sauza Blanco tequila, muddled strawberries, lime, jalapeño

##### Croquet Set

Bulleit bourbon, Lillet Blanc, Curaçao, orange bitters

##### Plum Flower

Pearl plum vodka, house pomegranate grenadine, lime

##### Corpse Flower

Flor de Caña rum, apricot, Sorel, lemon, pineapple

##### Custom

our mixologists will create a cocktail featuring your choice of Stellar spirit

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## BAR

### CASH BAR

charged on consumption – priced individually  
\$75 bartender fee required

|                          |   |
|--------------------------|---|
| Craft Beer               | 6 |
| Domestic Beer            | 5 |
| House Chardonnay         | 7 |
| House Cabernet Sauvignon | 7 |
| Lunar Cocktail           | 7 |
| Solar Cocktail           | 8 |
| Stellar Cocktail         | 9 |
| Soft Drinks              | 3 |

### WINE LIST

charged on consumption – priced per bottle

#### RED

|  |
|--|
| <b>Orin Swift 'E2'</b>                                     |
| 2011 - Red blend - Spain 34                                |
| <b>Justin</b>  |
| 2012 - Cabernet - Paso Robles,<br>California 44            |
| <b>DeLoach</b>   |
| 2012 - Pinot Noir - Russian River Valley,<br>California 52 |
| <b>Faust</b>   |
| 2011 - Cabernet - Napa Valley,<br>California 98            |

#### WHITE

|   |
|---|
| <b>Kendall Jackson</b>                              |
| 2011 - Chardonnay - Santa Barbara,<br>California 40 |
| <b>Santa Margherita</b>                             |
| 2011 - Pinot Grigio - Trentino, Italy 48            |
| <b>Joullian 'Sleepy Hollow'</b>                     |
| 2012 - Chardonnay - Santa Lucia,<br>California 56   |
| <b>The Prisoner 'Blindfold'</b>                     |
| 2013 - White blend - California 62                  |

#### SPARKLING

|                                     |
|-------------------------------------|
| <b>Argyle – Brut</b>                |
| 2010 - Willamette Valley, Oregon 46 |
| <b>Veuve Cliquot – Yellow Label</b> |
| Champagne, France 110               |

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