



REHEARSAL DINNER PACKAGE

Package inclusive of

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|---|---|
| Two hour Premium Bar | Freshly Brewed Estate Grown Coffee |
| Three course dinner | Room Set-up-chairs/66" round guest tables/cocktail/place card/gift tables |
| Choice of Soup ~or~ Salad | Double-clothed white table linen/white or black napkins |
| House made focaccia with artisans butters | Flatware/china/glassware |
| Entrée selection | Copper trivet/candle centerpieces |
| Choice of starch\Chef's choice of fresh vegetable | Complimentary self-parking/coat check |
| House made dessert | Background music hook-up/microphone |

APPETIZERS

Garden 🌿

Bruschetta: Choice of One

- ~Fresh mozzarella, basil pesto, roasted tomato
- ~Ricotta, roasted wild mushroom, balsamic reduction

Risotto Arancini

- Peas, fontina, sweet tomato jam

Goat Cheese Tartlet

- Rosemary, balsamic caramelized onion

Grilled Flat Bread

- Pear, blue cheese, walnuts

Vegan 🌿

Five Spice Match Meat Eggroll

- With soy ginger dipping sauce

Quinoa Stuffed Mushrooms

Golden Beet & Apple

- With pistachios on potato chip

Roasted Ratatouille

- In a zucchini cup

Chicken

Empanada

- Grilled chicken, brie, cranberries

Grilled Flat Bread

- Jerked chicken, caramelized red peppers, mozzarella & smoked gouda blend

Chicken Taco

- Smoked chicken, pineapple mango salsa, pickled red onion, ancho chili sauce

Honey Sriracha Chicken Meatball

- Sweet & spicy glaze, sesame seed garnish

Mini Chicken Biscuit

- Spicy breaded chicken bite, biscuit, blackberry gastrique

Pork

Thai Seared Pork

- Mission fig jam, sesame cracker

Baked Stuffed New Potato ✕

- Bacon, cheddar, chives, sour cream

Mini Pork Tostada

- Pulled pork, Tequila-Lime crema, house made chip

Open Face BBQ Pulled Pork

- House made onion brioche, coleslaw

Beef

Beef Bourguignon

- Traditional French beef stew in puff pastry

Grilled Flat Bread

- ~Braided short rib, pickled red onion, Prairie Breeze cheddar

- ~BBQ smoked brisket with cheddar cheese, caramelized onion and tangy BBQ sauce

Ground Sirloin Mini-burger

- Cheddar, chipotle aioli, house baked bun

Bourbon Glazed Short Rib ✕

- Polenta cup, bourbon glaze

Seafood

Crab & Corn Fritter

- Roasted red pepper sauce

Lobster Rangoon

- Stuffed with lobster meat and cream cheese, sweet and sour sauce

Mini New England Lobster Roll

- Tarragon, light mayo, house baked roll

Bacon Wrapped BBQ Shrimp ✕

Smoked Missouri Trout Salad

- Fresh tarragon, endive boat

- 🌿 Denotes Vegetarian

- ✕ Denotes Gluten Free





Host chooses up to two entrée selections
 Guarantee menu split due 7 days prior
 Entrée place card indicators provided by host

Soup Or Salad

Choose one

Soups

- SEASONAL SOUP
- WILD MUSHROOM MINISTRONE
- ROASTED RED PEPPER WITH QUINOA
- TOMATO BASIL WITH FETA
- ASPARAGUS CREAM

Salads

ARUGULA

oranges/feta/pine nuts/orange blossom dressing

SPINACH

poached figs/toasted pecans/Heartland Creamery goat cheese /cherry vinaigrette

MIXED GREEN

baby heirloom tomato/blue cheese/pickled walnuts/sherry vinaigrette

HAMILTON FARMS SEASONAL SALAD

Side Selections

Choose one

- LYONNAISE NEW POTATOES
- BROWNE BUTTER WHIPPED POTATOES
- LOCAL BASMATI RICE BLEND
- MOLASSES SWEET POTATOES
- ROASTED TOMATO CAKE
- GORGONAZOLA GRATIN POTATOES

Dessert Selection

Choose one

- DOUBLE ESPRESSO TIRAMISU
- PEAR AND ROSEMARY TARTIN A LA MODE
- NEW ORLEANS BREAD PUDDING WITH CRÈME ANGLAIS
- SOUTHERN STRAWBERRY SHORTCAKE WITH WHIPPED CREAM AND HOUSE MADE BISCUIT
- TRIPLE CHOCOLATE CHEESECAKE
- SEASONAL CRÈME BRULEE

** Chef's Choice of Seasonal Vegetable

Vendor & Children's meals 12.95 per guest
 Our Culinary team is happy to discuss customized menu selections

Entrée Selections

BEEF FILET MIGNON

mushroom au jus

FOUR OUNCE BEEF MEDALIAN WITH CRAB CAKE

Béarnaise sauce

PAN SEARED HALIBUT

lemongrass beurre blanc

STUFFED CHICKEN BREAST

French cut chicken/house made chorizo/shrimp saffron sauce

GRILLED SALMON

citrus pistachio sauce

TWIN Tournedos of Beef

wild mushroom jus

STUFFED PORTOBELLA

spinach/sundried tomato/cauliflower risotto

GRILLED FLATIRON STEAK

caramelized onions/garlic butter

BOURBON BRINE PORK CHOP

peach mostarda

HERBES DE PROVENCE ROASTED CHICKEN

French cut breast/chardonnay pan sauce

VEGETARIAN PASTA (Can be Gluten Free upon Request)

roasted heirloom tomato & squash ragu/sautéed vegetables/white wine/grated Parmesan

Executive Chef: Ryan Luke

Sous Chef: Darin Since





Bar

Premium-two hours included

Liquors- Bacardi/Boodles/Cuervo Gold/Skyy/Johnnie Walker Red/Jim Beam/Seagram's 7
 Wines- Sycamore Lane-choose 4
 Chardonnay/Pinot Grigio/White Zinfandel/Merlot/Cabernet Sauvignon
 Beers- choose 4
 Bud/Bud Light/Bud Select/Michelob Ultra/Blue Moon/Schlafly Hefeweizen/ Schlafly Pale Ale/Schlafly Seasonal

Upgrade to

Ultra Premium

Liquors- Captain Morgan/Tanqueray/Cuervo 1800/Stolichnaya/Smirnoff flavored vodka
 Jack Daniels/Seagram's 7/Dewar's White Label/Disaronno
 Wines -choose 4
 Kenwood Yulupa: Chardonnay/Cabernet Sauvignon/Merlot
 Forest Ville-Pinot Grigio/Riesling/Sauvignon Blanc/White Zinfandel/Pinot Noir
 Beers-choose 5
 Add Stella Artois/Magic Hat#9/New Belgium Ranger IPA/Angry Orchard Cider

Upgrade to Platinum

Liquors-Captain Morgan/Mount Gay/Bombay Sapphire/Hendricks/Patron Silver/Belvedere/Grey Goose
 Glenlivet 18 Yr./Oban/Jack Daniels/Knob Creek
 Plus selection of three cordials
 Wines-choose 4 wines from the Vin de Set by the glass menu
 Beers-choose 5
 Add Rogue Dead Guy Ale and Hoegaarden White Ale to Beer Selections

Table Side Wine Service

Host's choice of two wine selections

Premium

Ultra Premium

Platinum

House

1st bar location included/150 additional beer & wine bar/200 full bar location
 Bars include Pepsi products/juices/mixers

Paul's Pils is our House Draft. Brewed specifically for our restaurants and private events. It will be provided for every event with in our Moulin spaces.

