

AMERICAS CENTER

CATERING MENU



**AMERICA'S
CENTER®**

| *Levy*

2026

A chef wearing a black cap and apron is shown in profile, looking down. In the background, there are bright flames from a grill or stove, creating a warm, dynamic atmosphere.

RIBS
BBQ SAUCE
SHORT RIBS
PROVEL CHEESE
GOOEY BUTTER
CAKE &
ROOT BEER
FLOATS.

GATEWAY TO TASTE

For generations, **St. Louis** has served as the gateway to the West. For **America's Center**, the city serves as a gateway to culinary exploration and celebration of local traditions. The current culinary renaissance stirring in **St. Louis** mirrors our approach to developing dishes that inspire and nourish. We don't want to just make our own spin on a beloved dishes; we want to make the very best version of it to make **America's Center** a true dining destination with compelling menus, chef-driven dishes, and unrivaled variety that allows each guest to go on their own version of a culinary quest, one carefully crafted bite at a time.

AMC TONE:
RESOURCEFUL | ADVENTUROUS |
MASTERS OF OUR CRAFT

WE BELIEVE THAT EVERY OCCASION SHOULD BE. **EXTRAORDINARY**

It's all about the food and the thousands of details that surround it. Your dedicated catering sales manager will partner with you to shape an experience that stands out.

“Blending my diverse culinary experiences from living abroad and my deep Midwestern heritage, I am deeply passionate about crafting unique dining experiences for everyone.”

Justin Sollers
Executive Chef



OUR FOOD MATTERS

In 2020, we started on the Our Food Matters journey with a newfound appreciation of just how precious food is to our communities and climate. Food can be regenerative to our world by restoring & drawing down the carbon from greenhouse gasses into the soil. This practice creates a more prosperous, biodiverse, living soil that will deliver better flavored and nutrient-dense foods for our customers to enjoy.

As a company of Chefs, Levy and Compass Group USA is on the frontline of change in the food system. We have built relationships and continue to partner with organizations that provide us with the knowledge and tools that we need to make a difference for our clients, our people, and our planet.

For us, fighting climate change is as easy as making delicious food for our clients and guests. We are rebuilding recipes, literally from the ground up, with the most regenerative ingredients that are also readily available to our Chefs. With these reengineered recipes, we are able to utilize our scale to both expand our biodiversity and drive restorative change within the system.

"Planting for the mind, body and soul"



BREAKFAST TABLES

MINIMUM 25 GUESTS

*Served with Fresh Brewed Coffee,
Decaf, Hot Tazo Teas, Iced Water,
and Orange Juice*

STL Continental

21 per person

Seasonal Whole Fruit

Freshly Baked Breakfast Pastries

Served with Butter and Fruit Preserves

**Assorted Individual Plain and Fruit
Yogurts**

Breakfast Essentials

30 per person

Fresh Seasonal Sliced Fruit

Assortment of Breakfast Pastries

Served with Butter and Fruit Preserves

Cage Free Scrambled Eggs

with Fresh Herbs

(V, AVG)

Breakfast Potatoes

(VEG, AVG)

Pick One Breakfast Meat

Hardwood Smoked Bacon

Turkey Bacon

Sausage Links

Turkey Sausage

Morning Medley

36 per person

Fresh Seasonal Sliced Fruit

Assortment of Breakfast Pastries

Served with Butter and Fruit Preserves

Cage Free Scrambled Eggs

with Fresh Herbs

(V, AVG)

Breakfast Potatoes

(VEG, AVG)

Freshly Made Biscuits

with Pork Sausage Gravy

Stone Ground Grits

(V, AVG)

Pick One Breakfast Meat

Hardwood Smoked Bacon

Turkey Bacon

Sausage Links

Turkey Sausage

The Arch Sunrise

39 per person

Fresh Seasonal Sliced Fruit

Assortment of Breakfast Pastries

Served with Butter and Fruit Preserves

Cage Free Scrambled Eggs

with Fresh Herbs

(V, AVG)

Breakfast Potatoes

(VEG, AVG)

Traditional Eggs Benedict

Cheese Blintz (V)

with Berry Compote, Tropical Fruit

Compote, and Whipped Cream

(V)

Pick One Breakfast Meat

Hardwood Smoked Bacon

Turkey Bacon

Sausage Links

Turkey Sausage

BREAKFAST ENHANCEMENTS

**A \$150 chef attendant fee
required*

Strata-Brioche and Smoked Bacon

160 - serves 24

Freshly Baked Egg Soufflé With Smoked
Gouda Cheese And Bacon

Strata- Brioche and Spinach Strata (V)

160 - serves 24

Freshly Baked Egg Soufflé With Gruyere
Cheese And Spinach

Yogurt Parfait Station

(V, AVG)

7 per person

Granola, Fresh Berries, Fresh Seasonal
Fruit, Toasted Nuts, Chocolate Chips,
Shredded Coconut

Pancake or French Toast Station

(V)

12 per person

Choice Of Pancakes Or French Toast With
Blueberry Topping, Sautéed Cinnamon
Apples, Toasted Nuts, Whipped Cream,
Maple Syrup And Butter

Oatmeal Station

(VEG, AVG)

7 per person

Steel Cut Oats Served With Milk, Cinnamon,
Brown Sugar, Dried Fruits And Toasted Nuts

Congee Station

(AVG)

8 per person

Chicken Congee, Mushroom Congee, Shredded
Chicken, Wild Mushrooms, Scallions, Fried
Garlic, Furikake, Chili Oil, Boiled Eggs, Fried
Spam, Oyster Sauce, Sesame Oil, Soy Sauce,
Gochujang Sauce, Toasted Sesame Seeds

Egg & Omelet Station*

(AVG)

13 per person

Prepared To Order With Farm
Fresh Eggs, Mushrooms,
Onions, Crumbled Bacon,
Breakfast Sausage, Tomatoes,
Grated Cheese, Baby Spinach
And Diced Ham



PLATED BREAKFAST

MINIMUM 25 GUESTS

32 per person

All Plated Breakfast are served with the following: Seasonal Fresh Fruit Salad, Freshly Baked Breakfast Pastries with Butter and Fruit Preserves, Tableside Coffee Service, Orange Juice, Iced Water, and Tazo Teas Upon Request

CHOOSE 1 FROM EACH CATEGORY:

Essentials (Choice of One)

- Cage Free Scrambled Eggs with Chives
- Traditional Eggs Benedict with Hollandaise Sauce
- *STL Benedict with Smoked Brisket & BBQ Hollandaise Sauce
- Roasted Mushroom and Spinach Frittata
- Caramelized Onion and Bacon Frittata
- French Toast with Fresh Berries

Proteins (Choice of One)

- Country Ham
- *Hardwood Smoked Bacon or Turkey Bacon
- Sausage Links or Turkey Sausage
- Canadian Bacon
- Petite Sirloin

Starches (Choice of One)

- Breakfast Potatoes
- *O'Brien Potatoes
- Hash Browns
- Sweet Potato Hash

***Chef's Recommended Pairing**



BREAKFAST ON THE GO

Price Per Dozen

Assorted Fresh Baked Muffins **55**

Fresh Baked Danish and Breakfast
Pastries **55**

Assorted Bagels, Cream Cheese, Butter,
and Preserves **55**

Assorted Scones **50**

Assorted Artisan Donuts **50**

Price Per Each

Fresh Fruit Cups **6**

Assorted Cereals and 2% Milk **6**

Assorted Individual Greek Fruit Yogurts **7**

SANDWICHES

9 each

*Minimum 25 Guests (maximum 4
selections)*

CROISSANT SANDWICH

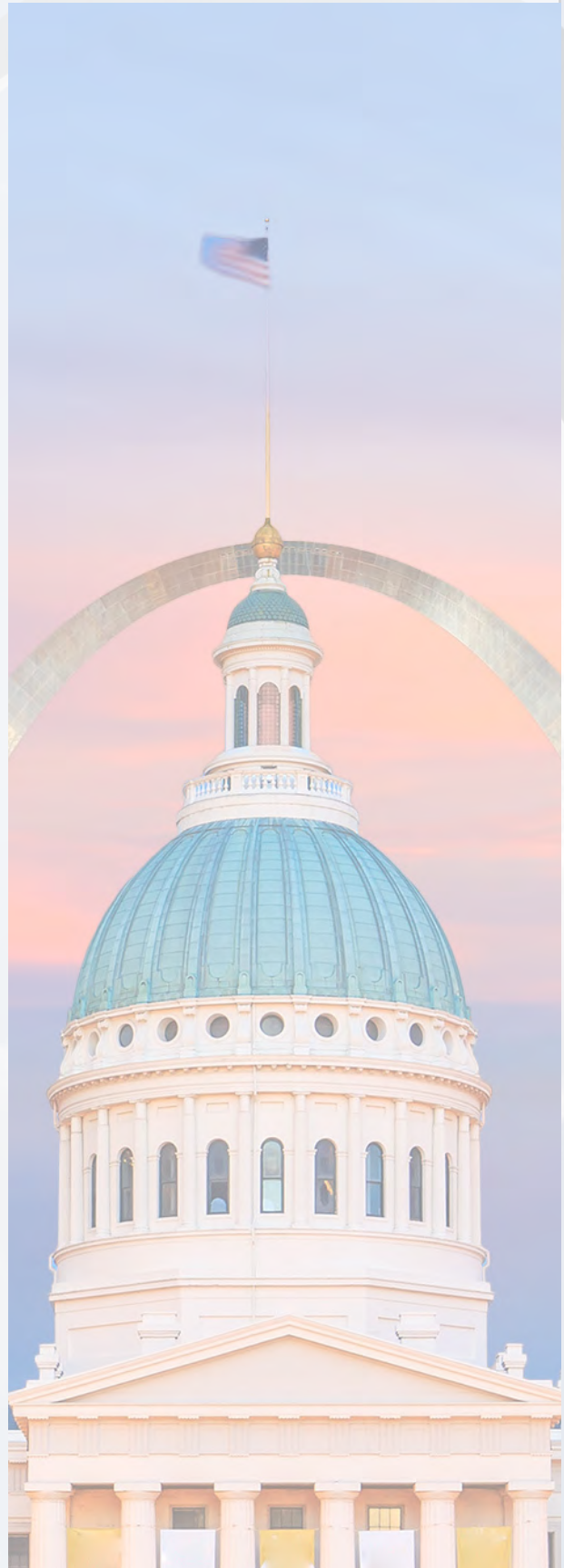
- Egg, Canadian Bacon, Cheddar
- Egg, Bacon, Cheddar
- Egg, Sausage Patty, Cheddar
- Egg White, Turkey Bacon, Swiss

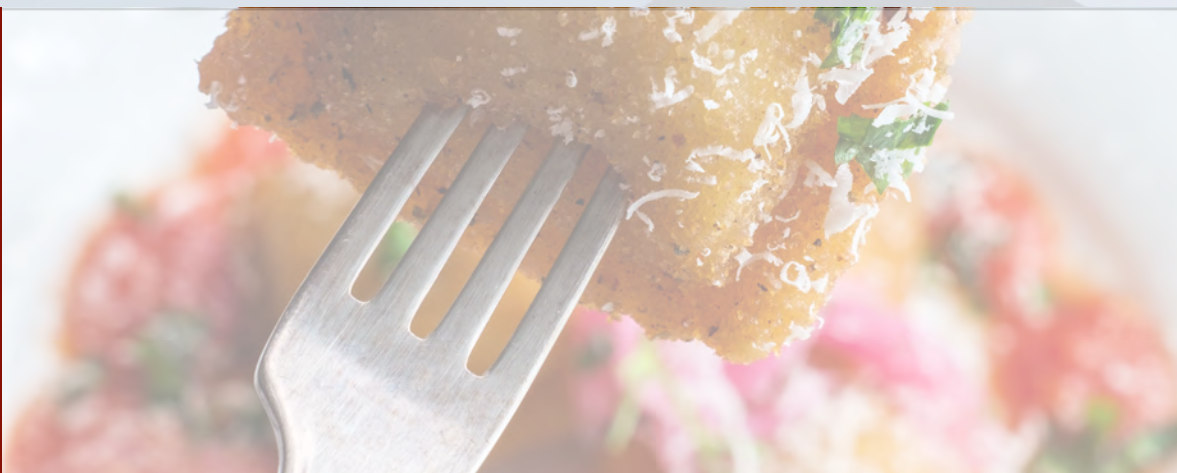
ENGLISH MUFFIN SANDWICH

- Egg, Canadian Bacon, Cheddar
- Egg, Sausage Patty, Cheddar
- Egg, Bacon, Cheddar
- Egg White, Turkey Bacon, Swiss

BREAKFAST STL BBQ SANDWICH

Pulled Pork, Bacon, Egg, Provolone on
Ciabatta Bread





SPECIALTY THEMED SNACK & BREAKS

MINIMUM OF 25 GUESTS

All Breaks are priced based on an event duration of One Hour.

St. Louis Signature Snacks

21 per person

Toasted Ravioli, Individually Bagged Red Hot Riplets, Ted Drewes Ice Cream, Fitz's Root Beer, Gooney Butter Cake

Snack Attack

14 per person

Individually Bagged Kettle Chips, Pretzels, Veggie Straws, Snack Mix, Snack Sized Candy Bars And Assorted Home-Style Cookies And Brownies

Healthy Break

12 per person

Individual Low-Fat Yogurts, Fresh Whole Seasonal Fruit, Avoiding-Gluten Trail Mix and KIND Granola Bars

Sweet & Salty

14 per person

Brownies, Cookies, Warm Soft Pretzels, Warm Chocolate Sauce, Beer Cheese Sauce, and Spicy Mustard

Ice-Cream Shop

12 per person

Assorted Ice Cream Novelties
**Requires freezer rental*

Health & Happiness

11 per person

Sliced Fresh Fruit, Greek Yogurt, Vegetable Crudit , Hummus, Naan Bread

Cheesemonger

16 per person

Imported and Domestic Cheese, Flatbreads, Crackers, Honey, Jams, and Pickled Vegetables

Missouri Antipasto

18 per person

Artichoke Hearts, Assorted Marinated Olives, Roasted Red Peppers, Sliced Cheeses, Volpi Sliced Meats, Whipped Herbed Burrata, Crackers, and Sliced Bread

Salsa and Queso Bar

13 per person

Corn Tortilla Chips, Green Chili Queso Blanco, Salsa Verde, Salsa Roja, Guacamole

St. Louis-Style Pizza

19 per pizza

16 inches Cut Into 8 Slices
Cheese, Pepperoni, Sausage, Roasted Mushroom

Frankly Delicious

14 per person

All Beef Hot Dogs, Buns, Ketchup, Relish, Mustard, Sauerkraut, Onions, Cheese Sauce, Pickles

A LA CARTE SNACKS

By The Dozen

- Whole Fresh Seasonal Fruit **38**
- Gourmet Brownies **58**
- Fresh Baked Cookies **42**
- Cupcakes **52**
- Assorted Dessert Bars **48**
- Trio of St. Louis Original Goopy Butter Bars **48**
- House Made Granola Bars **42**
- KIND Protein Bars **48**
- Candy Bars **48**
- Sabra Hummus Cups **56**
- House Made Snack Mix **58**
- St. Louis Original Goopy Butter Cake Cookies **60**
- Chef's Choice Avoiding-Gluten Snacks **58**

Price Each

- KIND Granola Bars **4**
- Assorted Kettle Chips **4**
- Trail Mix **4**
- SkinnyPop Plain and White Cheddar Popcorn **5**
- St. Louis Red Hot Riplets **5**



ON THE GO MEALS

25 per person

Includes Bottled Water
Minimum 10 per Flavor
Choose 1 Sandwich or 1 Salad
& 1 Side & 1 Dessert

Sides

- **Kettle Chips (V)**
- **Potato Salad (V, AVG)**
- **Creamy Coleslaw (V, AVG)**
- **Pasta Salad (V)**
- **Red Hot Riplets**

Desserts

- **Chocolate Chip Cookies,**
- **Chocolate Fudge Brownies**
- **Blondie**
- **Goosey Butter Cake**
- **Apple or Orange**

Sandwiches

Smoked Turkey Breast

with Lettuce, Tomato, Cheddar Cheese, Bacon Aioli, Ciabatta

Black Forest Ham

with Lettuce, Tomato, Pickles, Swiss Cheese, Mustard Aioli, Ciabatta

Shaved Roast Beef

with Red Onion, Arugula, Pepperjack Cheese, Horseradish Aioli, Onion Round

***The Hill Italian**

with Salami, Cappicola, Pepperoni, Provolone, Lettuce, Tomato, Onion, Giardiniera Aioli, Ciabatta

***Banh Mi- Grilled Sliced Chicken**

with Pickled Slaw, Cucumbers, Cilantro Aioli, Baguette

Chicken Salad

with Lettuce, Tomato, Brioche Bread

Caprese

(V)

with Fresh Mozzarella, Tomato, Arugula, Olive Tapenade, Pesto Aioli, Hoagie Nine Grain

Garden Veggie

(VEG)

with Lettuce, Tomato, Onion, Roasted Red Peppers, Roasted Squash, Red Peppers Sauce, Spinach Wrap

Salads

(Optional: Chicken or Salmon Add \$4)

Classic Caesar

Romaine Lettuce, Kale, Parmesan Cheese, Croutons, Caesar Dressing

***Italian**

(V, AVG)

Mixed Greens, Tomato, Onions, Kalamata Olives, Artichokes, Provel, Red Peppers, Italian Dressing

Turkey Cobb

(AVG)

Mixed Greens, Smoked Turkey, Bacon, Tomato, Red Onion, Avocado, Egg, Blue Cheese Crumbles, Ranch Dressing

***Vietnamese**

(VEG)

Napa Cabbage, Carrots, Mint, Cilantro, Thai Basil, Crispy Onions, Toasted Peanuts, Chilis, Garlic Vinaigrette

Soba Noodle

(VEG)

Buckwheat Noodles, Snow Peas, Red Peppers, Carrots, Edamame, Scallions, Cilantro, Sesame Dressing

***Chef's Favorites**



SIGNATURE CHEF'S TABLES

MINIMUM 25 GUESTS

All Served with Appropriate Condiments and Garnishes

Sandwich Shop

32 per person

Classic Caesar Salad

Romaine Lettuce, Kale, Parmesan Cheese, Croutons, Caesar Dressing

Italian Salad

(V, AVG)

Mixed Greens, Tomato, Onions, Kalamata Olives, Artichokes, Provel, Red Peppers, Italian Dressing

Smoked Turkey Breast Sandwich

with Lettuce, Tomatoes, Cheddar Cheese, Bacon Aioli, Ciabatta

The Hill Italian Sandwich

with Salami, Cappicola, Pepperoni, Provolone, Lettuce, Tomato, Onion, Giardiniera Aioli, Ciabatta

Garden Veggie Wrap

(VEG)

with Lettuce, Tomato, Onion, Roasted Red Peppers, Roasted Squash, Red Peppers Sauce, Spinach Wrap

Kettle Chips

(V)

Pasta Salad

(V)

Chocolate Chip Cookies

(V)

*St. Louis BBQ

48 per person

Cornbread

Cornbread & Jalapeno Muffins; Served With Whipped Butter and Honey

Creamy Coleslaw

(V, AVG)

Cabbage, Carrots, Scallions, Cream Cole Slaw Dressing

Loaded Potato Salad

(AVG)

Bacon, Cheddar Cheese, Scallions

Farm Kitchen Ranch Dressing

Assorted Sausages

(AVG)

St. Louis Ribs

(AVG)

Smoked Brisket

(AVG)

Pulled Pork

(AVG)

Smoked Bone-In Chicken

(AVG)

Served with Signature Levy BBQ Sauce

Assorted Goopy Butter Cakes

SIGNATURE CHEF'S TABLES

MINIMUM 25 GUESTS
All Served with Appropriate Condiments and Garnishes

Steakhouse Powerhouse

69 per person

Assorted Rolls

Iceberg Wedge

(AVG)

Cherry Tomatoes, Pickled Red Onions, Smoked Bacon
Served With Bleu Cheese Dressing

Caesar Salad

Romaine, Kale, Shaved Parmesan, Seasoned Croutons
Served With Mayfair Dressing

(AVG)

Sautéed Green Beans

(VEG, AVG)

Herbed Tomato Confit

Braised Wild Mushrooms

(VEG, AVG)

Shallots, Garlic, Red Wine

Pomme Puree

(V, AVG)

Boursin Cheese

New York Strip Cutlets

(AVG)

Mushroom Demi Sauce;

Served With Horseradish Cream (V, AVG)

Roasted Lemon-Garlic Chicken

(AVG)

Chicken Jus

Grilled Salmon

(AVG)

Soy Sake Marinated

Assorted Cheesecakes

Asian Creation

47 per person

Bao Buns

(VEG)

Vietnamese Coleslaw

(VEG)

Cabbage, Carrots, Cilantro, Thai Basil, Toasted Peanuts, Chilis,
Garlic Vinaigrette

Vegetable Egg Roll

(V)

Sweet Thai Chili Dipping Sauce, Soy Dipping Sauce

Vegetable Fried Rice

(VEG)

Filipino Chicken Adobo

(AVG)

Chicken Thigh, Onions, and Garlic

Beef Bulgogi

Korean BBQ Marinade, Scallions, Sesame Seeds

Kung Pao Cauliflower

(VEG)

Peppers, Onions, Peanuts

Fortune Cookies

(VEG)

Southern Sampler

47 per person

Hush Puppies

(V)

Triple Chili Dipping Sauce

Carolina Slaw

(VEG, AVG)

Classic Vinegar Dressing

Collard Greens

(VEG, AVG)

Louisiana Red Beans and Rice

(VEG, AVG)

Mac & Cheese

(V)

Four Cheese Sauce

Buttermilk Fried Chicken

Catfish Nuggets

Preserved Citrus Tartar Sauce

Banana Pudding

Mexican Fiesta

48 per person

Tortillas

Corn Tortillas

(VEG, AVG)

& Flour Tortillas

(VEG)

Watermelon Salad

(V, AVG)

Pickled Onions, Jalapenos, Cotija Cheese, Lime Chipotle Vinaigrette

Street Corn Salad

(V, AVG)

Roasted Corn, Peppers, Onions, Chilis, Cotija Cheese, Triple Chili
Pepper Dressing

Black Beans

(VEG, AVG)

Epazote, Onions, Jalapenos

Green Rice

(VEG, AVG)

Poblano Chilis, Garlic, Cilantro

Vegetable Empanadas

(V)

Bone-In Chicken Mole

(AVG)

Carne Asada Style Skirt Steak

Served With Chimichurri Sauce

Churros

Chocolate & Carmel Dipping Sauces

Taste of Napoli

54 per person

Focaccia Bread

Served With Chili Oil and Herbed Balsamic Oil

Caesar Salad

Romaine, Kale, Shaved Parmesan, Seasoned Croutons; Served With
Mayfair Dressing

Caprese Salad

(V, AVG)

Tomatoes, Fresh Mozzarella, Red Onions, Basil Vinaigrette

Roasted Garlic Broccolini

(VEG, AVG)

Creamy Polenta

(V)

Parmigiano Reggiano, Butter

Pasta Amatriciana

(V)

Penne Pasta, Pancetta, Red Chili Flakes, Tomato Sauce

Chicken Marsala

(AVG)

Wild Mushrooms, Marsala Wine Sauce

Osso Buco

Braised Veal Shanks, Sangiovese Demi Sauce

Cannoli

PLATED MEALS

49 per person

Minimum Of 25 Guests

Entrées include freshly baked Focaccia Bread and Chili Oil and Herbed Balsamic Oil.

Freshly Made Salad

*Baby Gem

(AVG)

Smoked Bacon, Tomatoes, Pickled Red Onions, Manchego Cheese, Ranch Dressing

Baby Iceberg Wedges

(AVG)

Cherry Tomatoes, Pickled Red Onions, Smoked Bacon, Bleu Cheese Dressing

**Caesar Salad

Romaine, Kale, Shaved Parmesan, Seasoned Croutons, Mayfair Dressing

Frisee and Watercress

(V, AVG)

Dried Cranberries, Candied Pecans, Goat Cheese, Pomegranate Vinaigrette

Italian

(V, AVG)

Mixed Greens, Tomato, Onions, Kalamata Olives, Artichokes, Provel, Red Peppers, Italian Dressing

Caprese Salad

(V, AVG)

Tomatoes, Fresh Mozzarella, Arugula, Pesto, Olive Tapenade, Basil Vinaigrette

Delicious Dessert

Coppa Three Chocolate

Dark, Milk and White Chocolate Creams with a Layer of Hazelnut Crunch

Tiramisu

Sponge Cake Soaked in Espresso, Topped with Mascarpone Cream and Dusted with Cocoa Powder

*Crème Brulee and Berries

Raspberry Sauce Topped with a Creamy Custard and Mixed Berries Coated in Caramel

Coppa Raspberries and Cream

Sponge Cake, Raspberries Topped with Mascarpone Cream and Crushed Pistachios

**Coppa Al Limone Di Sorrento

Sponge Cake Soaked in Lemon Juice, Vanilla Flavored Cream, topped with Lemon Sauce & Chopped Pistachios

Carrot Cake

Carrot Cake Spiced with Cinnamon, Chopped Walnuts, Raisins and Pineapple and Cream Cheese Icing Topped with White Chocolate Curls.

Red Velvet Cake

Red Hued Chocolate Sponge Cake and Cream Cheese Icing

Hot Entrée

**Herbed Airline Chicken

(AVG)

Smashed Red Potatoes, Vegetable Mélange, Natural Chicken Jus

Asian Airline Chicken

(AVG)

Filipino Adobo Marinated, Garlic Fried Rice, Chili Garlic Broccolini

Baked Salmon

Herb Crusted, Creamy Polenta, Roasted Broccoli, Tomato Beurre Blanc **+\$5pp**

Miso Thai Glazed Salmon

Shitake Mushrooms, Bok Choy, Kimchi Fried Rice, Miso Beurre Blanc **+\$5pp**

Snapper

(AVG)

Parsnip & Potato Puree, Brussel Sprouts, Chermoula **+\$7pp**

Pork

(AVG)

Smoked Pork Drumette, Truffle Polenta, Mushroom & Tomato Confit, Mustard Stout Jus

New York Strip

(AVG)

Herb Roasted Fingerling Potatoes, Baby Carrots, Mushroom Demi Sauce **+\$10pp**

*Short Rib

(AVG)

Boursin Pomme Puree, Roasted Root Vegetable, Red Wine Demi Sauce **+\$9pp**

Filet of Beef

(AVG)

Potato Dauphinoise, Herb Garlic Haricot Vert, Peppercorn Sauce **+\$12pp**

Vegetable Lasagna

(V)

Vodka Sauce, Basil Pesto

Tortellacci Pasta

(V)

Butternut Squash Cream Sauce, Roasted Root Vegetables

*Chef's Recommended Pairing

**Chef's Recommended Pairing

RECEPTION

Hot Bites

Beef Satay (AVG)
Served With Chimichurri Sauce
\$5.25pp

Chicken Satay (AVG)
Tandoori Spiced - Served With Tzatziki Sauce
\$4.50pp

Empanada
Beef, Chicken, or Vegetable - Served With Chimichurri Sauce
\$4.75pp

Wild Mushroom & Truffle Arancini (V)
Served With Pesto Cream Sauce
\$4.75pp

Tomato Basil Mascarpone Arancini (V)
Served With Marinara Sauce
\$4.75pp

Four Cheese Mac & Cheese Bites (V) Served With Truffle Cream Sauce **\$4.25pp**

Spanakopita (V)
Served With Tzatziki Sauce
\$4.50pp

Vegetable Samosa (V)
Served With Green Cilantro Chutney
\$4.25pp

Egg Roll
Pork, Chicken, or Vegetable - Served With Thai Chili Sauce
\$4.25pp

Fried Pickles (V)
Served With Dill Ranch Sauce
\$4.00pp

Pork Potsticker
Served With Ponzu Sauce
\$4.75pp

St. Louis Toasted Beef Ravioli- Served With Marinara Sauce
\$4.25pp

***Calzones (V)**

Tomato or Mushroom
Served With Marinara Sauce
\$5.25pp

Chicken & Waffle
Served With Hot Honey
\$4.50pp

Beef Wellington
Served With Demi Sauce
\$5.25pp

***Crab Cakes**
Served With Preserved Citrus Remoulade Sauce
\$5.75pp

Coconut Shrimp
Served With Orange Thai Chili Sauce
\$5.25pp

Cold Bites

Antipasto Skewer(V, AVG)
Artichokes, Olives, Mozzarella Cheese, Sun Dried Tomatoes
\$4.00pp

Caribbean Ceviche Shooter (AVG)
Shrimp, Scallops, Mango, Pineapple, Peppers
\$5.25pp

Sushi Trio
Spicy Tuna Roll, Vegetable Roll, California Roll
\$Market Price

***Spicy Tuna Tartare (AVG)**
Asian Slaw, Furikake, Chili Crisp Oil
\$5.25pp

Shrimp Cocktail (AVG)
Tangerine Cocktail Sauce
\$4.75pp

Blue Cheese Mousse Stuffed Date (V, AVG)
Imported Date Stuffed with Creamy Bleu Cheese
\$4.50

Salmon Spiral (AVG)
Cream Cheese and Capers Layered on Smoked Salmon
\$4.75pp

Lobster Rolls
Yuzu Aioli on a Bao Bun
\$6.25pp

***Poke Tuna (AVG)**
Sushi Rice, Avocado Mousse, Carrot Slaw, Sesame Seeds
\$4.50pp

Dessert Bites

***Tiramisu Cups**
Coffee and Zabaione Cream on a Layer of Sponge Cake
\$5.50pp

Profiteroles Cup
Vanilla Cream Topped with Cream Puffs Covered in Chocolate
\$5.50pp

Lemon Bites
Bright, Fresh And Tangy Lemon Curd On A Buttery Crust, Topped With Powdered Sugar
\$4.75pp

Mango Passionfruit Bites
A Buttery Base Topped With Creamy Cheesecake And Finished With A Mango Passion Fruit Glaze
\$4.25pp

Classic Cheesecake Bites
Our Original Smooth Creamy Cheesecake On A Light Buttery Shortbread Crust
4.75pp

Truffle Brownie Bites
Dense Truffle Brownie Made With Dark Chocolate, Fresh Creamy Butter And Pure Vanilla Extract
\$4.50pp

Key Lime Bites
A Buttery Base Topped With Creamy Cheesecake And Finished With A Key Lime Glaze
\$4.25pp

RECEPTION



RECEPTION STATIONS

Prices listed are per guest.

Minimum of 30 guests

*Requires a minimum of 2 Chef Attendants

Crudité Display

Assortment of Fresh Cut Seasonal Vegetables, Spinach Dip, and Traditional Hummus

\$10pp

Seasonal Fruit Display

Sliced Seasonal Fresh Fruit

\$10pp

Artisanal Cheese Board

Selection of Sliced and Cubed Domestic, Imported, and Local Farmstead Cheeses, Artisan Crackers, and Flatbreads

\$12pp

Mediterranean Mezze Table

Roasted Garlic Hummus, Tzatziki, Feta Cheese Dip, Marinated Olives, Charred Peppers, Zucchini, Eggplant, Naan Bread

\$14pp

Charcuterie Board

Volpi Meats, Pickled Vegetables, Marinated Artichokes, Olives, Artisan Cheeses, and Dried Fruit. Served with Chef's Crackers and Signature Breads, Whole Grain Mustard, and Preserves.

\$26pp

Oceana

Oysters, Clams, Jumbo Shrimp, King Crab, Lobster

*Market Price

Served With Hot Sauces, Citrus Wedges, Yuzu Mignonette Sauce, and Tangerine Cocktail Sauce

Wing Station

Buffalo, BBQ, Korean Angry Sauce, Lemon Pepper, Parmesan Garlic

\$24pp

Served with Ranch, Bleu Cheese Dressing, Carrots, and Celery Sticks

Empanada Station

Vegetable, Chicken, and Beef with Aji Amarillo, Aji Panca, Aji Rocto

\$22pp

Mac & Cheese Bar

Bacon, Blackened Chicken, Pulled Pork, Cajun Shrimp, Mushrooms, Broccoli, Cauliflower, Chilis, Pico De Gallo, Onions, Peas

\$21pp

Meatball Bar

Beef with Gravy, Pork with Amatriciana Sauce, Swedish with Mushroom Gravy

\$21pp

*Taco Bar

Carne Asada, Tinga de Pollo, Al Pastor Pork, Shredded Cabbage, Limes, Radishes, Pickled Red Onions, Chilis, Salsa Roja, Salsa Verde, Cotija Cheese, Flour & Corn Tortillas

\$19pp

Asian Bites

Variety of Eggrolls, Potstickers, Crab Rangoon

\$23pp

Served with Ponzu Sauce and Sweet Thai Chili Sauce

*Poke Bowl Cart

Sushi Rice, Tuna, Shrimp, Jalapeno, Radish, Avocado, Chilis, Mango, Scallions, Ponzu Sauce, Okonomiyaki Sauce, Furikake

\$27pp

Ramen Bowls

Ramen Noodles, Char Sui Pork Belly, Teriyaki Chicken, Carrots, Chilis, Onions, Bean Sprouts, Mushrooms, Garlic, Cabbage, Nori, Sesame, and Chili Crisp Oil

\$25pp

Pretzel Station

Variety Different Size Pretzels, Beer Cheese Fondue, Mustard, Spicy Mustard

\$12pp

St. Louis The Hill Station

Toasted Ravioli, Cannelloni Bites, Calzones

\$24pp

Served with Marinara and Pesto Cream Sauce

*Paella Station

Mussels, Scallops, Shrimp, Chorizo Sausage

\$20pp

Mini Pie Station

Banana Cream, Lemon Meringue, S'mores

\$15pp

DID YOU KNOW?

Anheuser Busch is synonymous with St. Louis, so it's only fitting that you'll find a slew of menu items infused with the classic local brews. In our quest to build the best braised pork dish, we've paired a palate-pleasing pilsner-infused BBQ glaze with unctuous, meltingly tender pork belly to create a dish that showcases both the best of St. Louis and the culinary creativity of our chef.

CARVING STATIONS

Prices listed are per carved item.

All carved items are served with petit rolls

**A \$150+ fee per chef attendant is required*

(additional attendants may be required dependent on guest count)

Turkey Breast (AVG)

Cranberry Tangerine Relish, Classic Gravy

\$275 (20 Guests)

Pork Loin (AVG)

Honey Garlic Sauce, Creamy Dijon Sauce

\$375 (30 Guests)

Pork Belly (AVG)

Sweet Soy Garlic Sauce, Japanese BBQ Sauce

\$350 (25 Guests)

Leg of Lamb (AVG)

Mint Yogurt Sauce, Roasted Garlic Jus

\$300 (20 Guests)

Ham (AVG)

Honey Mustard Sauce, Pineapple BBQ Sauce

\$350 (20 Guests)

Strip Loin (AVG)

Béarnaise Sauce, Peppercorn Sauce, Kalbi Butter

\$450 (25 Guests)

Tenderloin (AVG)

Béarnaise Sauce, Peppercorn Sauce, Cowboy Butter

\$500 (20 Guests)

Prime Rib (AVG)

Au Jus, Horseradish Cream Sauce

\$500 (40 Guests)

Salmon (AVG)

Chermoula, Tangerine BBQ Sauce

\$425 (20 Guests)

Suckling Pig (AVG)

Chimichurri, STL BBQ Sauce, Ivory BBQ Sauce

\$425 (25 Guests)



BEVERAGES

5 Gallon Water Cooler

Dispenser Included

\$55

Regular Coffee

Served with Half & Half, 2% Milk, Oat Milk, Sugar, And Sweetener Selections

\$65/gallon

Decaf Coffee

Served with Half & Half, 2% Milk, Oat Milk, Sugar, And Sweetener Selections

\$65/gallon

Hot Water

Served with Assorted Tazo Teas, Sweeteners, Lemons, and Honey

\$52/gallon

Iced Tea

Served with Sugar, Lemons, and Sweeteners

\$50/gallon

Lemonade

\$50/gallon

Citrus Punch

\$50/gallon

Infused Water

Cucumber/Mint and Lemon/Basil

\$50/gallon

Soft Drinks

\$4.75/each

Bottled Water

\$4.75/each

Assorted St. Louis Fitz's Sodas

\$39/half dozen

Assorted K-Cups

\$60/dozen

Assorted Sparkling Polar Water

\$66/dozen

Bag of Ice (20 lbs)

\$13.00





BAR PACKAGES

Hosted Premium Bar

Billed on Consumption

Liquor: Tito's Vodka, Bombay Sapphire Gin, Jose Cuervo Tequila, Captain Morgan Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Martini & Rossi Vermouths

\$10/each

Wine: Proverb Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, & Moscato

\$9/each

Seltzers – Seasonal High Noon Varieties

\$9/each

Local Brews – Michelob Ultra & City Wide APA

\$9/each

Domestic Beer – Budweiser, Bud Light, and Wellbeing Light NA

\$8/each

Hosted Deluxe Bar

Billed on Consumption

Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Casamigos Tequila, Captain Morgan Rum, Bacardi Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Martini & Rossi Vermouths

\$11/each

Wine: Woodbridge Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, & Silvergate

\$10/each

Seltzers – Seasonal High Noon Varieties

\$9/each

Local Brews – Michelob Ultra & City Wide APA

\$9/each

Domestic Beer – Budweiser, Bud Light, and Wellbeing Light NA

\$8/each

Package Bar Service

Premium 2 Hours - \$23 / Premium 3 Hours - \$32pp / Premium 4 Hours - \$41

Deluxe 2 Hours - \$25 / Deluxe 3 Hours - \$35pp / Deluxe 4 Hours - \$45

Premium Beer & Wine 2 Hours - \$20 / Premium Beer & Wine 3 Hours - \$28pp / Premium Beer & Wine 4 Hours - \$36

Premium Beer & Wine 2 Hours - \$23 / Premium Beer & Wine 3 Hours - \$32pp / Premium Beer & Wine 4 Hours - \$41

Miscellaneous

Labor

4 Hour Minimum Billable Shift

Bartenders, Servers, Culinarians

\$150

Equipment Rentals

Keurig, Freezers, Popcorn Machine, Tabletop Refrigerator

\$200

THE SCOOP

Food and Beverage Exclusivity

Levy Is Proud To Be The Exclusive Catering Partner For All Food And Beverage Services At The America's Convention Center Complex. We Strive To Exceed Your Expectations By Making The Event Planning Process Easy And Worry-Free. Because We Live The Business Every Day, We're Here To Help Advise You On The Most Popular Food Items, As Well As The Most Effective Methods To Ensure Your Guests Have A Top-Notch Experience Here In St. Louis. To Follow Are Some Guidelines To Get You Started On Your Event Planning Process.

Outside Food and Beverage

All On-Site Food And Beverage Items Must Be Purchased Through Levy. No Food And Beverage Of Any Kind May Be Brought Into The America's Convention Center Complex By Either The Client, Client's Affiliates, Or Client's Guests Without Prior Written Approval.

Beverage Exclusivity

The America's Center Complex is exclusively a Dr. Pepper venue, and available soft drinks include Dr. Pepper, Diet Dr. Pepper, RC Cola, Diet Rite, and 7UP.

Contracts & Cancellations

A Catering Agreement Will Be Provided That Outlines Terms, And Shall Be Signed By Both The Client And By Levy. Any Event Cancelled Within 30 Days Prior To The Event Will Incur 100% Of The Estimated Charged. Please Note That For Specialty Menu Items, A Longer Window Of Cancellation May Be Necessary.

Menu Selections

Menu Selections Along With Initial Guarantees Must Be Submitted To The Catering Sales Team At Least 45 Days Prior To The First Move-In Date. Your Catering Sales Manager Will Input Your Orders Into Banquet Event Order (BEO) Format, Which Are To Be Signed By The Client. BEOs Must Be Signed 30 Days In Advance Of The First Move-In Date In Order For Levy To Proceed With Sourcing Product And Securing Staff.

Payments

Levy Will Not Commence Service Without The Receipt Of A Non-Refundable Deposit In The Amount Of 75% Of The Estimated Event Price At Least 60 Days Prior To The First Move-In Date And The Remaining 25% Of The Estimated Event Price At Least 14 Days Prior To The First Move-In Date. Outstanding Event Price Balances Shall Be Paid Within 30 Days Of The Presentation Of The Final Invoice.

Guarantees

Final Guest Count Guarantees Are Due 7 Business Days In Advance Of The First Move-In Date. If No Guarantee Is Provided, The Client Will Be Billed For Original Estimate As Stated On The BEO. There Will Be No Reduction In Price For Decreases Made After Guarantee Deadline, And Increases After The Guarantee Deadline May Incur A Late Fee. Should Attendance At The Event Be Higher Than The Guarantee, The Client Will Be Charged The Actual Event Attendance. Should Attendance Be Lower Than The Guarantee, A Refund Will Not Be Provided. Levy Will Prepare 5% Overage, Not To Exceed 30 Meals. Client Will Be Billed For Any Additional Meals Consumed.

Service Charge

All Food, Beverage And Related Items Are Subject To A 22% Service Charge (5.5% Is Retained By Levy And 16.5% Is Distributed To Service Employees) Plus Applicable Sales Tax. The 5.5% Portion Of The Service Charge Is Not A Tip Or Gratuity And Is Not Distributed To Service Employees. Additional Payment For Tips Or Gratuity For Service, If Any, Is Voluntary And At Your Discretion.

Staffing

A Levy Union Bartender Is Required To Serve All Alcohol. Bartenders, Serving Attendants, And Culinarians Are \$150+ Per Staff Member, Per Four Hour Minimum Billable Shift. Service May Not Be Split Over Separate Events Or Functions Times. Maximum Bartender Ratio Of 1 Per 100 Guests, And Exceeding This Ratio Will Require Signature Of Such On The BEO

**FULL PAYMENT IS REQUIRED
PRIOR TO THE COMMENCEMENT
OF SERVICES.**



AMERICA'S
CENTER®

| *Levy*