

AMERICAS CENTER

# CATERING MENU



AMERICA'S  
CENTER®

2026

levy



# 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.

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**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*



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 OFFERINGS

# 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)

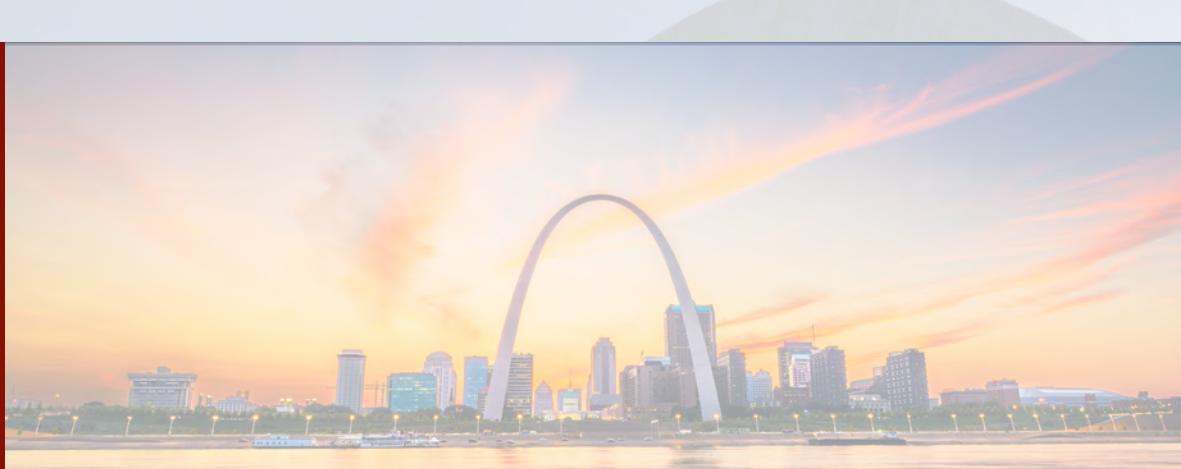
#### **Pick One Breakfast Meat**

Hardwood Smoked Bacon

Turkey Bacon

Sausage Links

Turkey Sausage



## BREAKFAST OFFERINGS

# 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 OFFERINGS

# 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

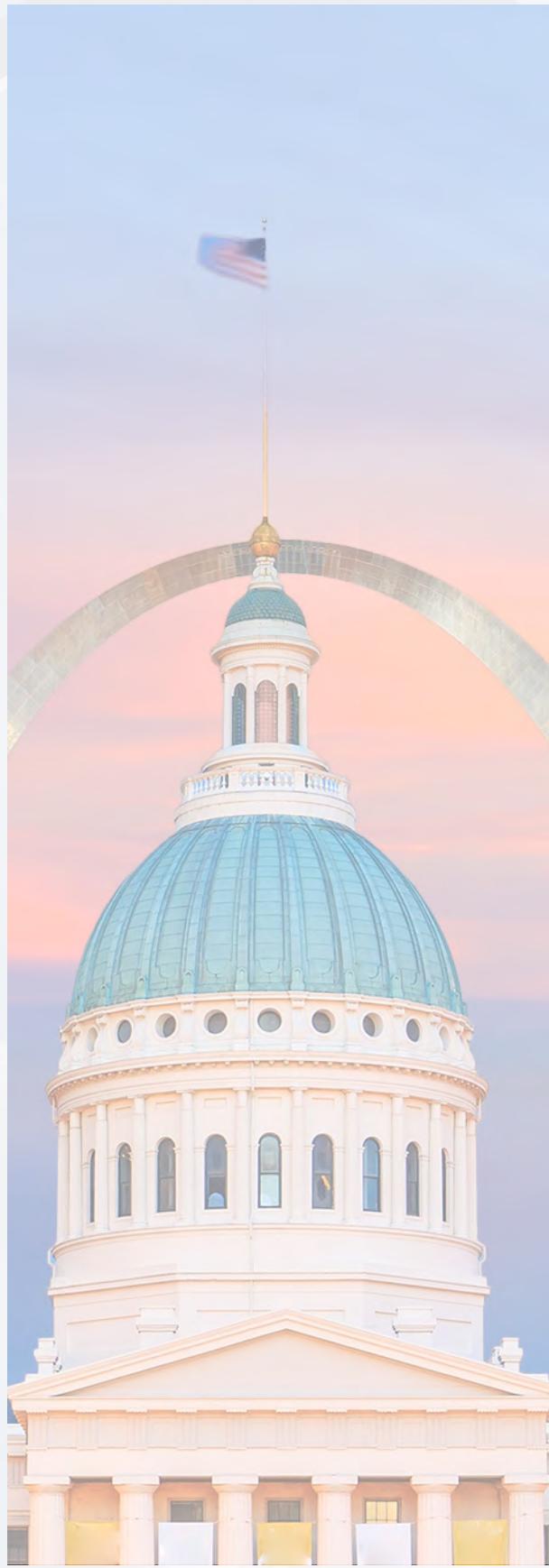
- Egg, Canadian Bacon, Cheddar
- Egg, Bacon, Cheddar
- Egg, Sausage Patty, Cheddar
- Egg White, Turkey Bacon, Swiss

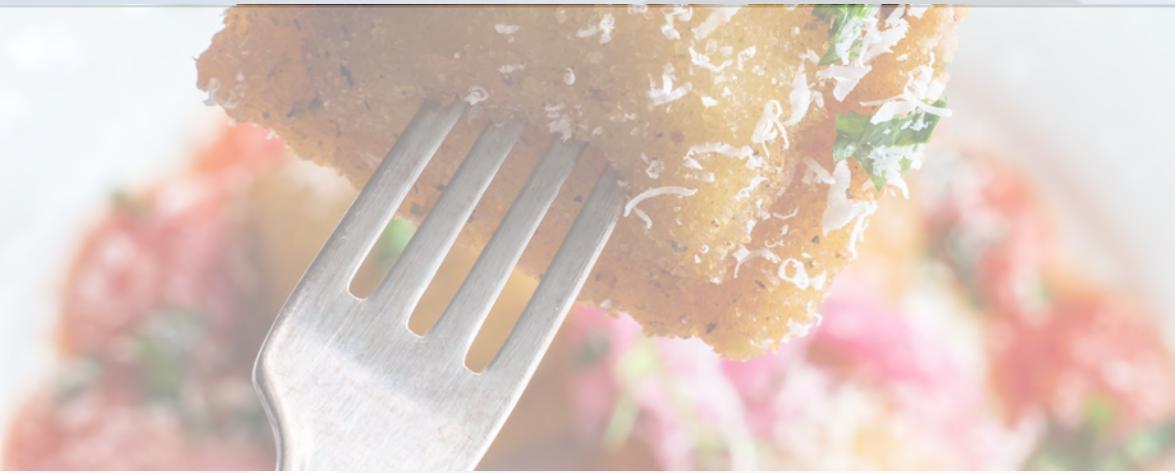
#### ENGLISH MUFFIN SANDWICH

- 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 Ripples, Ted Drewes Ice Cream, Fitz's Root Beer, Gooey 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 Crudité, 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 Gooey 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 Gooey 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 Ripleys **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 Ripples**

## Desserts

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

ON THE GO MEALS

## 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 Gooey 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

## 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

**49 per person**

*Minimum Of 25 Guests*

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

## 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**

**\*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  
**\$4.75pp**

**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 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