

PURINA FARMS CATERING GUIDE 2024

WELCOME TO PURINA FARMS!

Food Service Consultants / Events by FSC would like to welcome you to beautiful Purina Farms. It is an ideal place for your breakfast, luncheon, dinner, or any other special occasion. Catering can be provided at the state-of-the-art Purina Event Center, the Visitor Center and at several outdoor event areas. The Founder's Room, which is located on the second floor of the Purina Event Center, can accommodate groups up to 300+ people for a formal dinner, cocktail party, meeting, seminar, or social gathering. We also invite you to enjoy a relaxing meal on the first floor of the facility in the Checkerboard Café while attending a show or trial. The Visitor Center features a lovely patio making it a great location to host an outdoor dinner reception. Should your group be located at one of several outdoor canine event areas, we would be glad to make arrangements to accommodate your food service needs.

Food Service Consultants / Events by FSC have prepared this catering guide in order to assist you with planning your special event. The guide includes sample menus with pricing that we offer for breakfast, lunch, dinner and snacks. **Although we pride ourselves on being flexible and can serve events on short notice, we do request thirty business (30) days' notice to ensure all arrangements are made as you have requested. We remind you that the prices listed in this catering guide serve as references when planning your budget for your special event, but the actual number of guests and any special requests may affect the final price. The prices do include an attractive buffet presentation with buffet linen, all service equipment and high quality compostables. There is an additional charge for our service labor and table linen.** We will be glad to make arrangements for the rental of china, glassware, silverware, table linen, linen napkins, and any other special items upon request for an additional charge. Wait service labor and professional bartenders are available along with full bar service. Banquet tables and chairs are included with the rental of the Founder's Room and patio furniture is available at the Visitor Center. Please feel free to ask about any additional special needs or requests that you might have, and their cost.

Food Service Consultants / Events by FSC requires a final guest count ten (10) business days in advance of the event. Changes in the number of guests after this date may be subject to a \$100 late handling charge. There is a minimum number of thirty-five (35) guests for all events. If your guest count is less than 35 a \$100.00 charge will be added to your bill. Billing for your event will be based on the guaranteed number of guests or the actual attendance, whichever is greater. The full payment will be expected the night of your event. If your group is tax exempt, please provide us with a copy of your tax-exempt letter.

We are happy to offer any guest who requires a vegetarian, nut-free, gluten-free, or other special menu option some alternative selections while at Purina Farms. Please ask our staff when selecting a special event menu or when visiting the Checkerboard Café.

We are proud to be associated with Purina Farms and look forward to working with you. We strive to ensure your "special event" is truly memorable. **Please feel free to contact our on-site Food Service Director, Bob Bestgen at 314-982-5117.**



PURINA FARMS CATERING GUIDE 2024

BREAKFAST SELECTIONS

(Includes High Grade Disposable Service Ware)

FARMHOUSE BREAKFAST

Scrambled Eggs

Roasted Potatoes

Sausage Links & Hardwood Smoked Bacon

Buttermilk Biscuits

Fresh Brewed Regular & Decaffeinated Coffee

Assorted Juices

\$16.95 Per Person

CONTINENTAL BREAKFAST

Fresh Donuts, Fresh Baked Muffins & Artisan Pastries

Seasonal Fresh Fruit

Fresh Brewed Regular & Decaffeinated Coffee

Assorted Juices

\$13.95 Per Person

COFFEE & TEA SERVICE

3 Gallons Regular Coffee.....**\$39.00**

3 Gallons Decaffeinated Coffee.....**\$39.00**

3 Gallons Iced Tea**\$39.00**

Creamers, Sweeteners & Service Ware Provided
(Serves Approximately 25 Guests)

Plus 20% Service Fee and Current Applicable Sales Tax

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LUNCHEON BUFFET SELECTIONS

*(Includes High Grade Disposable Service Ware)
Serves Between 11:00am and 2:00pm*

SELECTION ONE

St. Louis Hill Italian Salad
*Romaine & Iceberg Lettuces w/ Artichoke Hearts, Red Onion,
Diced Peppers, Parm Cheese and Vinaigrette*

Baked Penne Bolognese or

Cavatelli Con Broccoli

Garlic Toast

Freshly Baked Cookies & Brownies

\$17.95 Per Person

SELECTION TWO

Slow Roasted Roast Beef in Au Jus

Mini Russet Baked Potatoes

Choice of Vegetable

Freshly Baked Cookies & Brownies

\$19.95 Per Person

SELECTION THREE

Classic Caesar Salad

Creamy Garlic Chicken Breast with Fresh Herbs

Pasta with Sweet Roasted Tomatoes, Herbs & Parmesan Cheese

Broccoli Florets with Sea Salt & Olive Oil

Freshly Baked Cookies & Brownies

\$18.95 Per Person

Ask about our Soup and Salad Option - \$14.95

Ask about our Nacho Option - \$16.95

**Beverage Station for All Luncheons to Include
Freshly Brewed Iced Tea & Lemonade**

Plus 20% Service Fee and Current Applicable Sales Tax

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BOXED LUNCH SELECTIONS

SANDWICH OPTIONS \$14.95

Our sandwich boxed lunches are individually labeled and include a "Chef's Choice" side, seasonal fruit, sweet treat, side condiments and wrapped utensils.

SMOKED TURKEY CLUB

Smoked Turkey, Bacon, Smoked Gouda Cheese, Harvest Greens and Sliced Tomato on Wheat Berry Bread

CHICKEN SALAD

Chicken Salad with Pecans and cranberries, Harvest Lettuce, Sliced Tomato on Croissant

CLASSIC ROAST BEEF

Slow Roasted Beef, Cheddar Cheese, Harvest Greens and Sliced Tomato on Artisan Ciabatta

GARDEN WRAP

Fresh Baby Spinach, Artichoke Dip, Sliced Tomato, Red Onion, Cheddar Cheese

HONEY BAKED HAM

Honey Baked Ham, Swiss Cheese, Harvest Lettuce and Sliced Tomato on Croissant

SALAD OPTIONS \$14.95

Our salad boxed lunches are individually labeled and include a sweet treat and wrapped utensils.

GRILLED CHICKEN CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Garlic Croutons, Grilled chicken Breast and Caesar Dressing

GRILLED CHICKEN COBB SALAD

Mixed Greens with Grilled Chicken, Crisp Bacon, Gorgonzola Cheese, Hard Cooked Egg, Grape Tomatoes with Red Wine Vinaigrette

CLASSIC CHEF SALAD

Romaine Hearts with Julienned Ham, Smoked Turkey, Swiss, Cheddar, Hard Cooked Egg and Tomato with Ranch Dressing

PURINA HARVEST SALAD

Mixed Greens, Grape Tomatoes, Cucumber, Garlic Croutons, Shaved Parmesan with Herb Vinaigrette

Bottled Water and Assorted Soft Drinks \$2.00 per person

Plus 20% Service Fee and Current Applicable Sales Tax

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DINNER BUFFET SELECTIONS

\$27.95 Per Person

(Includes High Grade Compostable Service Ware)

SALAD

(Please Select One)

Served with Artisan Rolls and Whipped Butter

CRANBERRY & FETA SPRING SALAD

Spring Mix, Crumbled Feta, Red Onion, Candied Pecans and Cranberries with a Citrus Vinaigrette

FIRE ROASTED FUJI APPLE SALAD

Mixed Greens, Fire Roasted Fuji Apples, Shaved Red Onion, Crisp Bacon, Candied Pecans, Triple Cream Brie Cheese & Sweet Onion Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons & Caesar Dressing

HARVEST GARDEN SALAD

Mixed Harvest Greens, Grape Tomatoes, English Cucumbers, Garlic Croutons, Shaved Parmesan Cheese & Red Wine Vinaigrette

ITALIAN SALAD

Crisp Romaine, Artichoke Hearts, Shaved Red Onion, Diced Pimentos, Parmesan Cheese & Red Wine Vinaigrette

ENTRÉE SELECTIONS

(Please Select One/Dual Entrée Plus \$6)

BRAISED BEEF BRISKET

Slow Braised Brisket of Beef with Roasted Tomatoes

GOURNAY STUFFED CHICKEN

Breast of Chicken filled with Fresh Gournay, Spinach, Sundried Tomato

SLOW ROASTED BEEF

Thinly Sliced with Rich Au jus

ROSEMARY GARLIC PORK LOIN

Marinated Pork Loin Rolled in Rosemary Garlic and Served with Lemon Infused Olive Oil and Fresh Italian Parsley

TUSCAN CHICKEN BREAST

Chicken Breast with Mornay Sauce, Fresh Spinach and Fire Roasted Peppers and Grated Parmesan

HAND CARVED RIBEYE (PLUS \$8)

Slow Roasted Ribeye of Beef Served Au Jus and Horseradish Cream

Plus 20% Service Fee and Current Applicable Sales Tax

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DINNER BUFFET SELECTIONS (CONT.)

STARCH ACCOMPANIMENTS

(Please Select One)

CREAMY GARLIC PASTA ALFREDO

PESTO PASTA

Fire Roasted Tomatos, Infused Olive Oil,
Minced Garlic and Parmesan Cheese

WHOLE ROASTED PETITE POTATOES

Petite Potatoes with Garlic and Fresh Herb

ROASTED POTATO MEDLEY

Tri Colored Potatoes with Brown Butter

CLASSIC RICE PILAF

Toasted Orzo with Long Grain Rice and White
Onion Simmered In Vegetable Stock

SCALLOPED POTATOES AU GRATIN

Thinly Sliced Potatoes and Yellow Onion with
Creamy Au Gratin Sauce and
Topped w/ Cheddar

VEGETABLE ACCOMPANIMENTS

(Please Select One)

HARICOT VERTS

Sauteed Petite Green Beans with Sea Salt
and Cracked Black Pepper

BROCCOLI FLORETS

Lightly Blanched with Sea Salt and Olive Oil

FRESH VEGETABLE MEDLEY

Sauteed with Olive Oil and Fresh Herbs

CANDIED CARROTS

Fresh Carrots baked with Brown Sugar,
Nutmeg and Cinnamon

FIRE ROASTED BRUSSELS SPROUTS

With Bacon Lardons Caramelized Onion and
Cracked Black Pepper

DESSERTS

(Please Select One)

NEW YORK STYLE CHEESECAKE

TIRAMISU WITH CREAMY MASCARPONE

DECADENT CHOCOLATE CAKE

BOSTON CREAM PIE

ASSORTED SWEETS (Cookies, Brownies and Lemon Bars)

**Beverage Station for All Dinners to Include
Freshly Brewed Iced Tea & Regular and Decaffeinated Coffee**

Plus 20% Service Fee and Current Applicable Sales Tax

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HORS D'OEUVRE RECEPTION

\$24.95 Per Person

(Includes High Grade Compostable Service Ware)

**YOUR RECEPTION INCLUDES TWO SELECTIONS FROM "ARRANGED DISPLAYS"
AND THREE SELECTIONS FROM "PLACED OR PASSED"**

ARRANGED DISPLAYS

(Please Select Two)

IMPORTED & DOMESTIC CHEESES WITH LOCAL CHARCUTERIE

Chef Selected Cheeses and Charcuterie
Artfully Arranged

ANTIPASTO DISPLAY

Cured Meats, Marinated Vegetables,
Peppadew, Olives, Hard Cheeses,
Fresh Mozzarella, Candied Pecans and
Smoked Almonds

ARTISAN MINI SANDWICH PLATTER

- Smoked Turkey Breast with Havarti Cheese & Garlic Aioli
- Uncured Ham with Swiss & Whole Grain Mustard Aioli
- Top Round of Beef with Cheddar & Horseradish Aioli

FRESH SEASONAL FRUIT DISPLAY

Chef Selected Seasonal Fruits Artfully
Arranged

FRESH VEGETABLE CRUDITÉ

Fresh Seasonal Vegetables Served with
Cracked Pepper Buttermilk Dip and Curry
Mustard Aioli

PASSED & PLACED

(Please Select Three)

- Pecan Sweet Bacon
- Brie with Pear & Almond Beggars Purse
- Chicken Quesadilla Trumpets
- Fig & Goat Cheese Flatbread
- Beef Meatballs with Choice of Sauce (BBQ or Ragu)
- Antipasto Skewer
- Vegetable Spring Rolls with Thai Chili Sauce
- St. Louis Style Toasted Ravioli with Marinara
- Spanakopita with Yogurt Dipping Sauce

**Beverage Station for All Receptions to Include
Freshly Brewed Iced Tea & Regular and Decaffeinated Coffee**

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← OPEN OR CASH BAR SERVICE AVAILABLE →

BAR SET UP & SERVICE FEE

Services Approximately 75 Guests	\$150.00
Additional Bar Station	\$.150.00
No Additional Service Fee or Taxes Added To Open or Cash Bar	

CASH BAR PRICING

Mixed Cocktails	\$8.00
Wine.....	\$7.00
Beer	\$5.00
Soda.....	\$2.00
Bottled Water	\$2.00

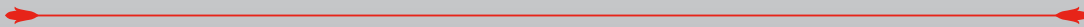
OPEN BAR PRICING

HOUSE BRAND LIQUOR, WINES & DOMESTIC BEERS

\$20.50 per person (3 Hour Event)

\$5.00 per person for each additional hour

Alcoholic & Non-Alcoholic Beverage Packages Are Available Upon Request



Plus 20% Service Fee and Current Applicable Sales Tax