

PURINA FARMS™



**CATERING
GUIDE
2025**

PURINA FARMS CATERING GUIDE 2025

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 plan to accommodate your food service needs.

Food Service Consultants / Events by FSC have prepared this catering guide 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 30 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 guest table linen.** We will be glad to plan 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. A pre-payment of 50% will be required thirty (30) days prior to your show or special event. The balance due, or full payment will be expected (7) business days prior to 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 for 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 702-677-1769 or Events by FSC at 314-457-0201.**



PURINA FARMS CATERING GUIDE 2025

BREAKFAST SELECTIONS

(Includes High Grade Compostable Service Ware)

FARMHOUSE BREAKFAST

Scrambled Eggs

Roasted Potatoes

Sausage Links & Hardwood Smoked Bacon

Buttermilk Biscuits

Fresh Brewed Regular & Decaffeinated Coffee

Assorted Juices

\$18.50 Per Person

CONTINENTAL BREAKFAST

Assorted Breakfast Breads, Fresh Baked Muffins & Artisan Pastries

Seasonal Fresh Fruit

Fresh Brewed Regular & Decaffeinated Coffee

Assorted Juices

\$15.50 Per Person

HOSPITALITY BREAKFAST

Fresh Donuts

Fresh Brewed Regular & Decaffeinated Coffee

\$7.25 Per Person

COFFEE & TEA SERVICE

3 Gallons Regular Coffee.....**\$45.00**

3 Gallons Decaffeinated Coffee.....**\$45.00**

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 Compostable Service Ware)
Available Between 11:00am and 2:00pm*

SELECTION ONE

St. Louis Hill Italian Salad

*Romaine and Iceberg Lettuces with Artichoke Hearts, Shaved Red Onion,
Diced Sweet Peppers, Parmesan Cheese, and Red Wine Vinaigrette*

Baked Penne Bolognese

Cavatelli Con Broccoli

Garlic Toast

Freshly Baked Cookies & Brownies

\$19.50 Per Person

SELECTION TWO

Pulled Smoked Chicken

Pulled Pork

Gourmet Sandwich Rolls & Sauces

Bourbon Baked Beans

Creamy Cole Slaw or Potato Salad

Freshly Baked Cookies & Brownies

\$22.50 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

\$21.50 Per Person

**Beverage Station for All Luncheons to Include Freshly Brewed Iced Tea & Water
Lemonade add \$1.50 Per Person**

Plus 20% Service Fee and Current Applicable Sales Tax

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BOXED LUNCH SELECTIONS

SANDWICH OPTIONS \$16.50 PER LUNCH

Our sandwich boxed lunches are individually labeled and include gourmet chips, 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

HARVEST CHICKEN SALAD

Harvest Chicken Salad, lettuce, Sliced Tomato on Buttered Croissant

CLASSIC ROAST BEEF

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

GARDEN WRAP

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

UNCURED HAM

Uncured Ham, Swiss Cheese, Harvest Lettuce and Sliced Tomato on Artisan Rye

SALAD OPTIONS \$16.50 PER LUNCH

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

\$29.75 Per Person

(Includes High Grade Compostable Service Ware)

Available Between 4:00pm and 8:00pm

SALAD (PLEASE SELECT ONE)

Served with Artisan Rolls and Whipped Butter

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Shaved Parmesan,
Garlic Croutons & Mayfair 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 \$8)

BRAISED BEEF BRISKET

Slow Braised Brisket of Beef with
Roasted Tomatoes

ROMAN STYLE PORK TENDERLOIN

Marinated Pork Tenderloin Rolled in Toasted
Breadcrumbs Served with Lemon Infused
Olive Oil and Fresh Italian Parsley

PAN SEARED CHICKEN BREAST WITH CLASSIC MORNAY SAUCE

Chicken Breast with Mornay Sauce and
Grated Parmesan and Fresh Herbs

PAN SEARED SALMON FILET

Block Cut Salmon with Local Honey Glaze
& Fresh Herbs

GOURNAY STUFFED CHICKEN

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

HAND CARVED RIBEYE (PLUS \$9)

Slow Roasted Ribeye of Beef Served Au
Jus and Horseradish Cream 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)

BROWN RICE WITH QUINOA

Steamed and Blended with Olive Oil and Chives

CLASSIC RICE PILAF

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

GARDEN PASTA PRIMAVERA

Fresh Garden Vegetables, Garlic Infused Olive Oil and Parmesan Cheese

SCALLOPED POTATOES

Thinly Sliced Idaho Potatoes and Yellow Onion with Creamy Mascarpone Sauce

WHOLE ROASTED PETITE POTATOES

Petite Potatoes with Garlic and Fresh Herb

VEGETABLE ACCOMPANIMENTS

(Please Select One)

HARICOT VERTS

Sauteed Petite Green Beans with Sea Salt and Cracked Black Pepper

FRESH VEGETABLE MEDLEY

Sauteed with Olive Oil and Fresh Herbs

BROCCOLI FLORETS

Lightly Blanched with Sea Salt and Olive Oil

FIRE ROASTED BRUSSELS SPROUTS

With Bacon Lardons Caramelized Onion and Cracked Black Pepper

SWEET ACCOMPANIMENTS

(Assorted Chef Favorites)

NEW YORK STYLE CHEESECAKE

ASSORTED CAKES

DECADENT CHOCOLATE CAKE

ASSORTED SWEETS
(Cookies, Brownies and Lemon Bars)

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

Lemonade add \$1.50

Plus 20% Service Fee and Current Applicable Sales Tax

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HORS D'OEUVRE RECEPTION

\$26.75 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 VEGETABLE CRUDITÉ

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

PASSED & PLACED

(Please Select Three)

- Steak & Cilantro Empanada
- Cheese Quesadilla Trumpets
- Fig & Goat Cheese Flatbread with Local Honey
- Beef Meatballs with Tomato Ragù
- Antipasto Skewer
- Vegetable Spring Rolls with Thai Chili Sauce
- St. Louis Style Toasted Ravioli with Marinara
- Spanakopita with Yogurt Dipping Sauce
- BBQ Meatballs

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

Plus 20% Service Fee and Current Applicable Sales Tax

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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.....	\$8.00
Beer & Seltzer	\$6.00
Soda.....	\$3.00
Bottled Water	\$2.00

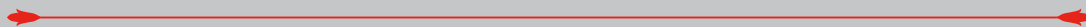
OPEN BAR PRICING

HOUSE BRAND LIQUOR, WINES & DOMESTIC BEERS

\$26.50 per person (3 Hour Event)

\$6.00 per person for each additional hour

Alcoholic & Non-Alcoholic Beverage Packages Are Available Upon Request



Plus 20% Service Fee and Current Applicable Sales Tax

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HORS D'OEUVRE RECEPTION

*Priced Individually Per Person - Minimum 25 Guests
(Includes High Grade Compostable Service Ware)
Not Available During Lunch or Dinner Services*

PURINA BREAK SELECTIONS

IMPORTED & DOMESTIC CHEESES WITH LOCAL CHARCUTERIE

\$6.00 per person

Chef Selected Cheeses and Charcuterie Artfully Arranged

FRESH VEGETABLE CRUDITÉ

\$6.00 per person

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

BAVARIAN PRETZELS WITH CHEESE SAUCE AND WHOLE GRAIN MUSTARD SAUCE

\$6.00 per person

HOT DOG BAR

\$8.00 per person

Served with the Classic Condiments, Chili and Cheese Sauce

DIPS! DIPS! DIPS!

\$7.00 per person

Assorted Chips and Breads with House Made Dips

SWEET SENSATIONS

\$7.00 per person

Assorted Dessert Bars, Cupcakes and Cookies

