Beef Tenderloin
Our signature rare beef tenderloin with Cabernet Sauce

Twice Baked Potato

Strawberry Almond Salad
w/Poppy Seed Dressing

Rolls & Butter

Assorted Sweets

$18 per person
6 people minimum

Corporate Holiday Buffet
Creative. Distinctive. Impressive.

Gourmet to Go
314.205.1151
New Year’s Menu

Available Monday, December 31st • Delivery is available

Chateaubriand (for 1)
Our signature rare beef tenderloin encircled by creamy piped potatoes and garnished with baby vegetables, served with Béarnaise sauce.

$22.75 (per person)

Lobster Tail with Drawn Butter
$22.00 per person

New Year’s Salad
A mix of field greens, toasted pine nuts, grapes and Parmesan shavings dressed in our festive Champagne Vinaigrette.

$3.75 per person

Baked Potato
Large and deliciously tender baked potato, served with butter, sour cream, and chives.

$4.00 per person

Steamed Asparagus
$3.75 per person

Shrimp Cocktail
Two jumbo shrimp served with cocktail sauce

$7.50 per person

Midnight Mousse Cakes
An individual chocolate cake layered with chocolate mousse and topped with a luxurious dark chocolate ganache

$5.00 each

Need a special breakfast for New Year’s morning? Please ask for recommendations.

(All food ordered and not picked up New Year’s Eve will be charged in full)

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