

PASSED HORS D'OEUVRES

COLD

*Smoked Salmon Canapé
on cucumber round with tomato cream cheese*

*Prosciutto Wrapped Asparagus
with olive oil & parmesan*

*Lobster Salad Sliders
with radish spouts*

*Seared Tenderloin Carpaccio Crostini
with horseradish aioli*

*Dried Tomato & Goat Cheese Confit
on grilled zucchini round*

*Smoked Trout Mousseline
on crisp apple*

*Strawberry Kiss
filled with honey cream cheese*

*Thai Chicken Salad
in sesame cone*

*"Chilled" Soup Shooters
smoked gazpacho, cucumber avocado,
seasonal fruit soup*

HOT

*Mozzarella Stuffed Arrancini
rich tomato sauce*

*Petite Crab Cake
orange chipotle aioli*

*Panchetta Wrapped Shrimp
balsamic reduction*

*Petite Open Faced Kobe Burger
cambozola and melted leeks*

Homemade Boursin Stuffed Mushrooms

*"Warm" Soup Shooters
roasted tomato, truffled mushroom, thai carrot coconut*

*Fried Green Cherry Tomatoes
on a stick*

*Local Sausage & Grape Brochette
with soba*

*"Bixby's Samosa"
with pickled mango and mint chutney*

*We would be happy to customize your menu selections-please use these menus as a guide.
All menu prices are based on serving a minimum of 50 guests. Please see the pricing guide under general information.*

 *Please consider the environment & recycle this menu*


B I X B Y ' S

Missouri History Museum, 2nd Floor
Lindell & DeBaliviere in Forest Park
PO Box 11940
Saint Louis, MO 63112-0040

P: 314 361 7313
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bixbya-mohistory.com

BUFFET HORS D'OEUVRES

COLD

Seasoned Root Chips
plantains, taro root, sweet potato & russet

Caesar Salad Wrap

Smoked Salmon Display
classical garnish & toast points

Lemongrass Chicken Satay
peanut dipping sauce

RECEPTION SPECIALTIES

Local Artisan Cheese Display
garnished with fresh fruit, spiced nuts and flatbreads

Mediterranean Spreads
with cucumber, carrot and flatbreads

Classic Shrimp Cocktail
cocktail sauce

Roasted Red Pepper Tortellini Skewer
lemon parmesan dip

HOT

Spinach and Roasted Garlic Calzone
roasted tomato sauce

Chili Pollo Quesadilla
with jack cheese, tomato, red onion
with salsa and sour cream

Roasted Home-made Meatballs
with chipotle barbeque sauce

Coconut Crusted Shrimp
with thai chili dip

Grilled Petite Lamb Chop
pomegranate molasses

Miniature Pistachio Chicken Spedini
spinach, cheese, sauce romesco

Truffled Mushroom Flatbread
microgreens

Crimini Mushrooms
stuffed with seasonal risotto

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FIRST COURSE

SOUP

*Smoked Gazpacho
cumin sour cream*

*Roasted Tomato
parmesan straw*

*Thai Coconut Carrot
chili oil*

SALADS

*Spinach & Baby Arugula Salad
Missouri pecans, strawberries, oranges, manchego, shaved red onion,
balsamic vinaigrette*

*Classic Caesar Salad
romaine with plum tomatoes, croutons, shredded parmesan
creamy Caesar dressing*

*Bibb lettuce with Farro
asparagus, mushroom, shaved heritage cheese,
truffle vinaigrette*

STARTERS

*Dry Packed Scallop in Kataifi
fennel and orange slaw*

*Grilled Squid
citrus, mint, and almond*

*Poached Lobster & Shrimp
frisee, potato latke, and dill crème fraiche*

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ENTREES

CHICKEN

*Pan Seared Chicken Breast
red wine shallot sauce*

*Sliced Chicken Ballotine
spirals of chicken stuffed with fresh spinach, roasted
peppers & mushrooms*

*Chicken Saltimbocca
sautéed medallions of chicken topped with prosciutto ham
& parmesan cheese*

PORK

*Pork Tenderloin
wrapped in bacon & smothered in roasted garlic*

*Roasted Pork Loin
french mustard & caper sauce*

*Smoked Center Cut Pork Chop
spicy cherry pepper sauce*

SEAFOOD

*Roasted Salmon
melted leeks, lemon soy glaze*

*Seasonal Missouri Trout
brown butter sauce*

*Seared Scallops & Sauteed Shrimp
lemon beurre blanc*

BEEF

*Filet of Beef Tenderloin
cognac cream sauce*

*Porcini Encrusted Beef Filet
wild mushroom demi*

Red Wine Braised Beef Roulade

ENHANCED OPTIONS

*Grilled Veal Chop
juniper berry sauce*

*Roasted Duck Breast
sautéed pears & juniper jus lié*

*Rosemary Roasted Lamb Chops
balsamic reduction*

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ACCOMPANIMENTS

VEGETABLES

Wilted Greens
smoked bacon cayenne sauce

Asparagus Spears
burst tomato and capers

Haricot Vertes & Carrot Bundles
butter and garlic

GRAINS

Creamy Mushroom Barley Risotto

Quinoa Tabbouleh

French Lentil and Rice Pilaf

POTATOES

Trio of Roasted Potatoes

Chive & Horseradish Mashed Potatoes

Gruyere and Caramelized Onion Gratin

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BIXBY'S "AFTER HOURS" at the MISSOURI HISTORY MUSEUM 2016
DESSERTS

PLATED DESSERTS

Fresh Berry Stacks
layers of lemon pound cake, fresh berries
sweet cream, strawberry sauce & fresh mint

Chocolate Mousse Jaconde
with chocolate garnish & fresh berries

Seasonal Stone Fruit Tart
in flaky pastry with crème anglaise

Trio of Opera Tortes
» raspberry torte with chocolate sauce
» chocolate torte with lemon sauce
» lemon torte with raspberry sauce

Chocolate Panna Cotta
with berry coulis & crème anglaise

Classic Fruit Tart
with pastry cream & apricot glaze

Warm Chocolate Phyllo Beggars Purse
served with a raspberry coulis
& fresh seasonal berries

Tropical Fruit Martini
coconut mousse over citrus cake cubes
with fresh tropical fruit

Ricotta Cheesecake
» please ask your sales consultant
about this seasonal fresh pick

BUFFET DESSERTS

Sweet & Fruity
ultimate lemon bar, strawberry cheesecake bar, chocolate
chunk brownie & 7-layer pecan bar

Trio of Goey Butter
raspberry, espresso & traditional

The Cookie Bar
lemon sugar, oatmeal raisin, chocolate chip
& peanut butter cookies

Mountains of Macaroons
chocolate, almond, & strawberry

Parisian
chocolate cake truffles, coconut macaroons, white
chocolate madeleines, seasonal fruit tart, cream puff &
napoleans

Italian Dolce
cannoli, ricotta cheesecake, chocolate éclairs, raspberry
spritz, lemon cream & tri-color cookies

Cocktail Cupcakes
» vanilla champagne » strawberry daiquiri
» citrus colada » chocolate cosmo

Trio of Individual Pies (choice of 3)
» key lime » chocolate cream
» cherry » coconut cream
» apple » lemon meringue

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ESTIMATED MENU PRICING

COCKTAIL RECEPTIONS

- » Passed hors d'oeuvre reception \$12-\$22 per guest
- » Light hors d'oeuvre buffet \$22-\$32 per guest

DINNER

- » Hors d'oeuvre buffet \$32-\$43 per guest
- » Buffet dinner \$30-\$50 per guest
- » Seated dinner \$35-\$60 per guest
- Add passed hors d'oeuvres to any dinner \$6-\$10 per guest*

Estimated menu prices are based upon a minimum of 50 guests.

Please add the following percentages for less than 50 guests:

- » 49 - 35 guests please add 20%
- » 34 - 20 guests please add 30%

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BEVERAGE OPTIONS

Billed by the Drink:

<i>Soft Drinks</i>	<i>\$2.00 per glass</i>
<i>Domestic Beer</i>	<i>\$4.00 each</i>
<i>Schlafly Beer</i>	<i>\$5.00 each</i>
<i>House Wine</i>	<i>\$5.00 per glass</i>
<i>Mixed Drink</i>	<i>\$6.00 per glass</i>

Open Beer, Wine & Soda Bar:

(Includes Bud/Bud Light, House Wines, & Soft Drinks)

<i>2 hours</i>	<i>\$16.00 per guest</i>
<i>3 hours</i>	<i>\$17.50 per guest</i>
<i>4 hours</i>	<i>\$19.00 per guest</i>
<i>Each extra 1/2 hour</i>	<i>\$1.00 per guest</i>

Open Premium Bar:

(Includes Premium Liquor, Bud/Bud Light, House Wines, & Soft Drinks)

<i>2 hours</i>	<i>\$19.00 per guest</i>
<i>3 hours</i>	<i>\$21.00 per guest</i>
<i>4 hours</i>	<i>\$23.00 per guest</i>
<i>Each extra 1/2 hour</i>	<i>\$1.00 per guest</i>

Other Options:

House Wine *\$6.00 per guest*
poured with dinner

House Champagne Toast *\$4.00 per guest*

(See Restaurant Manager for additional options)

Non-Alcoholic Options:

Coffee & Tea Service *\$6.00 per guest*
Based on 2 hours

Gourmet Coffee Bar *\$6.00 per guest*
Based on 2 hours
(Includes flavored coffees & toppings)

Soft Drink Bar *\$10.00 per guest*
Based on 3 hours
(Includes assorted sodas, ice tea & lemonade)

Each extra 1/2 hour *\$1.00 per guest*

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GENERAL INFORMATION

ESTIMATED SUMMARY OF CHARGES

Sample menu prices are based upon a minimum of 50 guests. Please add the following percentages for less than 50 guests:

- » 49 – 35 guests please add 20%
- » 34 – 20 guests please add 30%

Food

See estimated menu pricing

Beverage

See beverage option pricing

Rentals

Prices includes all serving pieces (linens are additional)

Audio Visual & Specialty Rental

These items are available directly through the Missouri History Museum for an additional charge.

Room Rental Fee

A room rental charge is additional & is based on a 4 hour event.

- Sunday – Thursday: \$400
- Friday & Saturday: \$600

Service & Service Charge

Wait staff and front of house labor billed at a rate of \$35 per hour. All labor has a 4 hour minimum.

COCKTAIL RECEPTION \$10 - \$11 per guest

BUFFET DINNER \$10 - \$11 per guest

SEATED DINNER \$12 - \$13 per guest

» All Service Estimates are based on a 4 hour event & include manager, wait staff & bartenders.

1. A 22% catering fee will be added to food and beverage totals to cover kitchen staff and food preparation. Creating a memorable and successful event requires incredible attention to detail. The 22% catering fee focuses on providing you with an exceptional experience from our sales, culinary, service and operations teams. Additionally the fee allows us to provide our clients with in house lines of quality rentals, fine china, unique glassware, serving pieces and responsible disposables at reasonable prices.

The catering fee & current sales tax will be applied to your final bill.

Gratuity is not included. Please refer to your sales manager for assistance.

Tax

Current applicable sales tax will be applied to final bill.

GENERAL GUIDELINES FOR CATERING

1. **The person making arrangements shall notify Bixby's of a final guest count at least 10 business days prior to your event date.**

Any additions to this count within 10 business days of your event will be subject to a 15% surcharge.

2. **Payment Schedule**

» The non-refundable facility rental deposit, signed contract & credit card information on file is required to hold your event date.

» A non-refundable payment of 50% of the estimated total is due 90 days prior to your event.

» Final & full payment is due 10 business days prior to your event date based on your guaranteed guest count.

In the event that your total cost exceeds the total estimate paid, the difference will be due & processed on the day of the event.

Failure to provide above payments will cause your catering contract to be void.

3. **We accept the following for payment: cash, money order, Visa, MasterCard and American Express. Personal checks are only accepted 14 days prior to event date.**

4. **All deposits are non-refundable.**

5. **The Bixby's Restaurant Manager should be made aware of all aspects of your event.**

Please allow our restaurant manager to coordinate all deliveries and pickups from outside vendors.

For example: entertainment, floral, bakery, etc.

6. **Outside food is prohibited, with the exception of wedding cakes provided by a licensed baker.**

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