

Welcome to Busch Stadium

Our catering menu is designed to help you create a special event for you and your guests. “Creating special experiences one guest at a time” is our service promise to you. Our certified Executive Chef can help design a special menu that will enhance your dining experiences. To make catering arrangements or to discuss details of your special event, please contact our Event Coordinator at (314) 345-9160 or (314) 345-9161.

Specialized Items

As the exclusive caterer for Busch Stadium, Sportservice will be glad to fulfill any special dietary needs or requests, including Kosher and vegetarian meals. It is not permissible for guests to bring in outside food or beverages for your event.

It would be our pleasure to provide you with additional arrangements including special occasion cakes, official St. Louis Cardinals merchandise and floral arrangements – all designed to create a memorable event for you and your guests.

Sportservice’s Commitment to Your Safety

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Missouri and Sportservice, no alcoholic beverages may be brought in or removed from the stadium. It is the responsibility of the party to ensure that no minors or intoxicated persons consume alcoholic beverages during your function. Sportservice reserves the right to check for proper identification and refuse service to any person that appears to be intoxicated. Sportservice reserves the right to require additional security for certain events. Payment for additional security will be the responsibility of the event host.

Payment Options

All food and beverage purchases must be secured with a credit card given at time of order or pre-paid by check. For your convenience, we accept MasterCard, Visa, American Express and Discover.

Check pre-payment should be remitted to:

Sportservice
405 S. Broadway
St. Louis, MO 63102

Please note that there is a \$1,500 food & beverage minimum requirement for daytime events ending before 5:00 PM and a \$3,000 food & beverage minimum requirement for evening events starting after 5:00 PM.

Final guest guarantee is due 72 hours before your event. All food and beverage charges are subject to a 21% service charge and applicable tax.

Breakfast

Continental Breakfast

Chilled Orange Juice
Assorted Danish and Muffins
Coffee, Decaffeinated Coffee and Tea
\$11.95 per person

Deluxe Continental Breakfast

Sliced Fresh Fruit
Chilled Orange and Grapefruit Juice
Assorted Danish and Muffins
Bagels with Butter, Jam and Honey
Coffee, Decaffeinated Coffee and Tea
\$14.95 per person

Breakfast Buffet

Minimum of 25 guests, based on one (1) hour service.

Chilled Orange and Grapefruit Juice
Sliced Seasonal Fruit
Assorted Danish and Muffins
Bagels with Butter, Jam and Honey
Fresh Scrambled Eggs with Cheese
Applewood-Smoked Bacon or Country Sausage
Hash Brown Potatoes with diced Peppers and Onions
Coffee, Decaffeinated Coffee and Tea
\$20.95 per person

A La Carte Additions

Individual Fruit Yogurts	<i>\$2.50 per person</i>
Pancakes served with Maple Syrup	<i>\$2.50 per person</i>
Waffles served with Maple Syrup	<i>\$2.50 per person</i>
Biscuits and Country Gravy	<i>\$3.00 per person</i>
Sausage Biscuits	<i>\$3.50 per person</i>

TM

All prices subject to 21% service charge and applicable sales tax.



Specialty Breaks

Each package is priced per person and is served for two (2) hours.

Beverage Station

Coffee, decaffeinated coffee, soft drinks and bottled water
\$8.95 per person

Mid-Morning

Fresh whole fruit, assorted granola and breakfast bars with assorted soft drinks
\$10.95 per person

7th Inning Stretch

Potato chips, mini pretzels and dry roasted peanuts with assorted soft drinks
\$11.95 per person

Chocolate Delight

Assorted dessert squares, fresh baked cookies and chocolate chunk brownies
with assorted soft drinks
\$13.95 per person

Cardinal Mix

Potato chips, dry roasted peanuts and nachos & cheese sauce with assorted soft drinks
\$13.95 per person

*Additional menu items are available upon request.
Menus subject to an additional labor fee based on the number of guests.*

TM

All prices subject to 21% service charge and applicable sales tax.

Grand Lunch Buffet

This exquisitely prepared buffet offers an assortment of salads, entrées and a lavish display of desserts. To complete your meal, we include freshly brewed coffee, decaffeinated coffee, iced tea and bakery fresh rolls. Minimum of 25 guests, based on one (1) hour service.

Entrées

(select two)

Chicken Marsala

Pan Seared Chicken with Roasted Tomatoes & Olives

Chicken Romano with Gorgonzola Cream

Smoked Porkloin with Jamaican Jerk

Eggplant Napoleon

Atlantic Salmon with Julienne Vegetable Veloute

Baked Cod with Lemon Gremolata

Vegetables

(select one)

Green Beans with Toasted Garlic

Herb Roasted Vegetable Medley

Grilled Asparagus with Lemon Butter

Parmesan Spaghetti Squash

Honey Glazed Baby Carrots

Japanese Vegetable Stir Fry

Broccoli and Cauliflower with Gruyere Cream Sauce

Pasta, Potato & Rice

(select one)

Pappardelle with Wild Mushroom Cream

Spinach Fettuccine with Tomato Provencal

Cheese Tortellini with Sun-Dried Tomato Cream

Cavatappi with Chardonnay Cream

Roasted Garlic & Onion Red Potatoes

Horseradish Whipped Mashed Potatoes

Parmesan Roasted Yukon Potatoes

Saffron Risotto with Baby Peas

Black Beans & Rice

Rice Pilaf

\$23.95 per person

Additional Items

Carved Top Round of Beef or Honey Smoked Ham \$7.95 per person

Carved Roast Prime Rib of Beef \$9.95 per person

Carved Tenderloin of Beef \$10.95 per person

All prices subject to 21% service charge and applicable sales tax.

Sit Down Lunch

All selections served with chef's choice dessert.

Soup Du Jour Asian Chicken Salad

Mesclun greens with teriyaki chicken, sesame seeds, green onions and tomato.

Asian dressing served on the side.

\$18.95 per person

Soup Du Jour Grilled Breast of Chicken Caesar Salad

Crisp romaine and grilled breast of chicken lightly tossed with herb croutons.

\$18.95 per person

Soup Du Jour Quiche Lorraine

Served with fresh fruit.

\$18.95 per person

Mixed Green Salad Mini Croissant Sandwiches

Choose from chicken salad or tuna salad. Served with fresh fruit.

\$18.95 per person

Mixed Green Salad Breast of Chicken Romano

Served with a gorgonzola cream sauce and rice pilaf.

\$20.95 per person

Mixed Green Salad Filet Mignon

Served with lyonnaise potatoes and grilled asparagus.

\$28.95 per person

Boxed Lunch

Choice of Smoked Breast of Turkey, Smoked Ham or Slow Roasted Beef
Served with pasta salad or cole slaw, bag of chips and a fresh baked cookie.

\$13.95 each

*Final guest counts must be confirmed 72 hours prior to event.
All prices are subject to 21% service charge and applicable sales tax.*

Reception Displays

Each item priced per person and replenished for one (1) hour.

Summer Vegetable Crudités

A wonderful array of garden fresh vegetables served with buttermilk ranch dressing.

\$4.50 per person

Artisan Hand-Crafted Cheese Display

Hand-crafted European and domestic cheeses served with lavosh crackers, honey roasted almonds and dried fruit.

\$4.75 per person

Market Fresh Seasonal Fruit

A lavish display of melons, pineapple, grapes and strawberries accompanied by a honey-yogurt dipping sauce.

\$4.75 per person

Mediterranean Tapas Bar with Lavosh Crackers

Olive tapenade, tomato bruschetta, hummus and smoked salmon rilette.

\$5.00 per person

Antipasto Spiedini Skewers

Italian skewers with fresh mozzarella bocconcini, grape tomatoes, Genoa salami and stuffed olives served with pesto sauce.

\$5.25 per person

Sushi Combo Display

Spicy tuna rolls with fresh Ahi tuna mixed with Asian spicy mayo and California sushi rolls with lump crabmeat, cucumber and avocado.

Served with pickled ginger, wasabi and soy sauce.

\$10.25 per person

Poached Pacific Shrimp Cocktail

Jumbo tiger shrimp poached in our citrus-garlic white wine broth, garnished with lemons and served with a roasted red pepper cocktail sauce.

\$10.50 per person

All prices subject to 21% service charge and applicable sales tax.

Hot Hors d'oeuvres

Each item priced per person and replenished for one (1) hour.

Toasted Cannelloni

Cannelloni stuffed with beef and veal, rolled in seasoned breadcrumbs, lightly fried and served with marinara sauce.

\$4.75 per person

Buffalo Chicken Wings

Classic chicken wings tossed in our signature sauce and served with bleu cheese dressing, celery and carrot sticks.

\$4.75 per person

Crab Rangoon

A creamy blend of cheeses and crabmeat folded into wonton wraps and fried, served with sweet 'n sour sauce.

\$4.95 per person

Greek Fried Artichokes

Artichoke hearts stuffed with feta cheese, served with a lemon butter sauce.

\$5.25 per person

Portabello Mushroom Wellington

Portabello mushrooms blended with fontina cheese, onions, thyme, parsley and white wine, stuffed in a mini puff pastry.

\$5.25 per person

Spanakopita

Light and crispy phyllo dough triangles layered with spinach, garlic and feta cheese.

\$5.25 per person

South Grand Spring Rolls

Traditional spring rolls with fresh Asian vegetables, rice noodles and seasoned pork, served with an assortment of Asian dipping sauces.

\$5.75 per person

Coconut Shrimp Skewers

Shrimp with a crispy tempura coconut batter and served with a mango cream puree.

\$9.25 per person

Bacon Wrapped Scallops

Fresh scallops wrapped with applewood-smoked bacon, baked golden brown and served with apricot horseradish sauce.

\$9.25 per person

All prices subject to 21% service charge and applicable sales tax.

Action Stations

Individual stations staffed by our trained culinary team.

Minimum of 25 guests, based on one (1) hour service.

Taste of Italy Pasta

Select one \$10.25 per person
Each additional selection \$6.25 per person

Farfalle Mare y Monte

Bowtie pasta sautéed with shrimp, prosciutto and mushrooms in a spicy tomato cream sauce.

Chicken Carbonara

Grilled chicken with pancetta, peas and herbs in a parmesan cream sauce with fettuccine pasta.

Pomodoro Primavera

Assortment of fresh vegetables sautéed with garlic and herbs with a robust basil tomato sauce and angel hair pasta.

Roasted Garlic Tortelloni

Jumbo tortelloni stuffed with roasted garlic and cheese, tossed with ripe olives, caramelized onions and fresh herbs in a sun-dried tomato cream sauce.

Asian Wok Stir-fry

\$10.25 per person

Chicken breast or pork tenderloin medallions sautéed with garlic, ginger and an array of Asian vegetables in a Szechwan sauce then tossed with lo mein noodles.

San Francisco Cioppino

\$10.25 per person

A classic Italian seafood dish with sautéed medallions of fish, shrimp, scallops and mussels. Served in a robust tomato and seafood broth with garlic and herbs. Tossed with spaghetti and served with toasted parmesan crostinis.

Japanese Teppenyaki

\$10.25 per person

Chicken or beef skewers grilled to order on our cast iron griddles. Marinated with ginger, garlic soy and sesame. Served with an assortment of dipping sauces and steamed sushi rice.

All prices subject to 21% service charge and applicable sales tax.



Carving Stations

*All carving stations served with fresh baked rolls.
Minimum of 25 guests, based on one (1) hour service.*

Sassafras Roasted Breast of Turkey

Served with an herb veloute.

\$10.25 per person

Pit-Smoked Country Ham

Served with pineapple honey glaze.

\$10.25 per person

Black Angus Top Round of Beef

Served with horseradish cream and au jus.

\$10.25 per person

Baron Prime Rib of Beef

Marinated with garlic, olive oil, parsley and lemon.

\$12.95 per person

Garlic Encrusted Tenderloin of Beef

Served with horseradish cream and red wine demi.

\$13.25 per person

Dessert Station

Minimum of 25 guests, based on one (1) hour service.

Taste of St. Louis Dessert Table

A selection of chef's choice sweets including petit fours, decadent cakes, pies, fresh baked cookies and chocolate chunk brownies.

\$5.75 per person

All prices subject to 21% service charge and applicable sales tax.

Hot Hors d'oeuvres Reception Packages

Each package is priced per person and is designed to be served for one (1) hour.

Selection #1

Artisan Hand-Crafted Cheese Display
Market Fresh Seasonal Fruit
Toasted Cannelloni with Marinara Sauce
Buffalo Chicken Wings with Bleu Cheese Dressing
\$14.25 per person

Selection #2

Summer Vegetable Crudités
Artisan Hand-Crafted Cheese Display
Portabello Mushroom Wellington
South Grand Spring Rolls
\$16.00 per person

Selection #3

Summer Vegetable Crudités
Artisan Hand-Crafted Cheese Display
Mediterranean Tapas Bar with Lavosh Crackers
Spanakopita
Coconut Shrimp Skewers
\$20.50 per person

All prices subject to 21% service charge and applicable sales tax.

Grand Buffet

This exquisitely prepared buffet offers an assortment of salads, entrées and a lavish display of desserts. To complete your meal, we include freshly brewed coffee, decaffeinated coffee, iced tea and bakery fresh rolls. Minimum of 25 guests, based on one (1) hour service.

Entrées

(select two)

- Chicken Marsala
- Pan Seared Chicken with Roasted Tomatoes & Olives
- Chicken Romano with Gorgonzola Cream
- Roasted Chicken with White Bean Cassoulet
- Roasted Pork Cutlet with Tomato & Feta Vinaigrette
- Smoked Porkloin with Jamaican Jerk
- Eggplant Napoleon
- Alaskan Wild Halibut with Leek & Shallot Jus
- Atlantic Salmon with Julienne Vegetable Veloute
- Baked Cod with Lemon Gremolata

Vegetables

(select one)

- Green Beans with Toasted Garlic
- Herb Roasted Vegetable Medley
- Grilled Asparagus with Lemon Butter
- Parmesan Spaghetti Squash
- Honey Glazed Baby Carrots
- Japanese Vegetable Stir Fry
- Broccoli and Cauliflower with Gruyere Cream Sauce

Pasta, Potato & Rice

(select one)

- Pappardelle with Wild Mushroom Cream
- Spinach Fettuccine with Tomato Provencal
- Cheese Tortellini with Sun-Dried Tomato Cream
- Cavatappi with Chardonnay Cream
- Roasted Garlic & Onion Red Potatoes
- Wild Mushroom and Potato "Hash"
- Horseradish Whipped Mashed Potatoes
- Potatoes Lyonnaise
- Parmesan Roasted Yukon Potatoes

Saffron Risotto with Baby Peas

Black Beans & Rice

Rice Pilaf

Carvery

(select one)

- Black Angus Top Round of Beef with Classic Au Jus
- Pit-Smoked Country Style Ham
- Smoked Berkshire Pork Steamship Round
- Baron Prime-Rib of Beef
additional \$6.95 per person
- Onion-Peppercorn Roasted New York Strip Loin
additional \$6.95 per person
- Roast Tenderloin of Beef
additional \$8.95 per person

\$32.50 per person

TM

All prices subject to 21% service charge and applicable sales tax.

Sit-Down Dinner

All dinner selections include mixed green salad topped with red onions, diced tomatoes, crumbled bleu cheese and toasted almonds, with sweet red wine vinaigrette. To complete your meal, we include freshly brewed coffee, decaffeinated coffee, iced tea, bakery fresh rolls and chef's choice dessert.

POULTRY

- Chicken Versailles** \$29.95
Tender oven-poached breast of chicken topped with a sherryed mushroom béchamel. Served with lemon garlic asparagus and oven crisp potatoes.
- Herb Roasted Chicken Provencal** \$30.95
Airline breast of chicken marinated with select herbs, pan roasted and topped with a roasted tomato jus. Served with sautéed haricots vert and parsley-buttered potatoes.
- Chicken Saltimbocca Spiedini** \$30.95
Breast of chicken rolled with provolone cheese, prosciutto and sage. Served with wild mushroom potato hash, braised baby spinach and a Pinot Grigio cream sauce.

BEEF & PORK

- Pancetta Wrapped Pork Tenderloin** \$29.95
6 oz pork tenderloin wrapped with Italian cured bacon and seared crisp. Served with white cheddar whipped potatoes, sautéed haricot verts and topped with a port wine reduction.
- Braised Beef Short Rib Bordolaise** \$30.95
Robust beef short ribs braised with red wine, mushrooms and onions. Served with a mascarpone polenta cake and toasted garlic green beans.
- Filet Mignon** \$36.95
Prime CAB center cut beef tenderloin served with lyonnaise potatoes, grilled lemon garlic asparagus and a roasted mushroom demi.

SEAFOOD

- Orange Crusted Salmon** \$32.95
Orange scented and pan seared Atlantic salmon served with a potato and parsnip puree, poached broccolini, navel orange segments and a Chardonnay citrus reduction.
- Almond Grouper** \$34.95
Gulf Coast red grouper encrusted with toasted almonds. Served with toasted garlic mashed potatoes, sautéed haricot verts and topped with a shallot and apple scented gastrique.
- Butter Crisp Alaskan Halibut** \$34.95
Wild Alaskan halibut coated with buttered breadcrumbs and pan seared. Served with whipped chive potatoes, braised baby spinach and a Sauvignon Blanc reduction.
- Caribbean Grilled Lobster Tail** Market Price
9 oz lobster tail split and marinated with garlic parsley butter and grilled in shell. Served over white truffle risotto and julienne vegetable sauté.

*Final guest counts must be confirmed 72 hours prior to event.
All prices subject to 21% service charge and applicable sales tax.*

Open Bar Packages

Option #1

Includes select brands, domestic beer,
house wines and soft drinks.

\$10.75 per guest for first hour

\$6.00 per guest for second hour

\$4.00 per guest for each additional hour

Option # 2

Includes call brands, domestic beer, house wines,
frozen drinks and soft drinks.

\$12.50 per guest for first hour

\$7.25 per guest for second hour

\$6.00 per guest for each additional hour

Option #3

Includes premium brands, domestic beer,
premium wines and champagne,
frozen drinks, after-dinner liquors and soft drinks.

\$14.00 per guest for the first hour

\$8.25 per guest for the second hour

\$6.75 per guest for each additional hour

Cocktail Receptions

SELECT BRANDS

McCormick Rum
McCormick Bourbon
McCormick Gin
McCormick Scotch
McCormick Vodka
\$5.50 per drink

CALL BRANDS

Bacardi Rum
Beefeater Gin
Dewars Scotch
Smirnoff Vodka
Seagrams 7
Jim Beam Bourbon
\$5.75 per drink

PREMIUM BRANDS

Captain Morgan Spiced Rum
Bacardi Rum
Crown Royal
Chivas Regal
Bombay Sapphire Gin
Absolut Vodka
Jack Daniels Bourbon
\$6.00 per drink

WINES BY THE GLASS

House Wine
\$5.00 per glass
Premium Wine
\$7.25 per glass

DRAFT BEER

Budweiser
Budweiser Select
Bud Light
\$4.50 per beer

SOFT DRINKS

Coke, Diet Coke, Sprite
\$2.50 each

BOTTLED BEER

Budweiser
Budweiser Select
Bud Light
\$5.95 per beer

All prices subject to 21% service charge and applicable sales tax.