



23 CITY BLOCKS CATERING WEDDING PROPOSAL

OFF-PROPERTY WITH BAR

Package Includes the Following:

Four-Hour Premium Bar

Selection of Three Tray Passed Hors d'oeuvres

Two-Course Plated Dinner

Full Service by Our Uniformed Service Staff
(one per 20 guests)

Complimentary Menu Tasting for Up to Six (6) Guests

Floor Length Linens and Napkins (Up to 39 Colors Available)

Complimentary Wedding Cake Cutting

Event Captain On-Site

Please note packages do not include tables, chairs, china, glassware, flatware, linens or janitorial fees which may be required by some venues.

all pricing includes 24% service charge but before 8.68% tax

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BUTLER PASSED HORS D'OEUVRES

SELECT THREE TO BE PASSED DURING YOUR COCKTAIL HOUR

Additional Selections Available - Just Ask!

GARDEN

Forest Mushroom Arancini, with Truffled Mayonnaise

Caprese Stuffed Cherry Tomatoes with
Balsamic Pipette and Micro Basil

California Roll, Pickled Ginger, Wasabi Aioli, Berbere Spice

Tomato & Grilled Cheese Shooters
Mini Shot Glasses Filled with Tomato Bisque are
Topped with Grilled Cheese Sandwiches

Pickled Beet Infused Tofu with
Shaved Watermelon Radish and Purple Cauliflower

SEAFOOD

Crab Cakes with Lemon Herb Remoulade

Pickled Shrimp Shooter, Cocktail Sauce, Fried Green Tomato

Spiced Tuna Nicoise Salad, Milk Chocolate Balsamic Vinaigrette

Buffalo Style Oysters
Tempura Fried, Chipotle Lime Sauce,
Celery, Maytag Blue Cheese

Lobster Potato Petit Fours
Potatoes, Avocado Purée and Topped with Maine Lobster

Hibiscus and Lime Marinated Sea Bass
over Black Rice with Black Sesame Seeds

POULTRY

Chicken and Waffles

Chipotle Adobo Braised Chicken, with Chive Crème Fraiche

Coq au Vin - Red Wine Braised Chicken,
Bacon, Mushroom, Mire Pox, Fresh Herbs

Mini Tacos

Tiny Fresh Grilled Spicy Chicken Tacos

PORK

Inverted Antipasto

Antipasto Served Upright on Mini Forks with Italian Salami,
Roasted Peppers and Provolone Cheese

Prosciutto Wrapped Goat Cheese,
with Chocolate Covered Walnuts, Poached Pears

Applewood Smoked Bratwurst with Hibiscus Mustard

BEEF

Beef Jaegerwurst, Roasted Potatoes, Bacon Braised Cabbage

Grassfed Meatballs, Chocolate Mushroom Cream

Mongolian Beef with Baby Bok Choy

Peppery Beef with Braised Onions
Petite Beef Peppered, Topped with Braised
Pearl Onions and Rosemary Branches

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23 CITY BLOCKS

— CATERING —



PLATED DINNER OPTIONS

FIRST COURSE SERVED

SELECT ONE FROM SOUP OR SALAD

SOUPS

Roasted Butternut Soup, with Maple Cinnamon Crème Fraiche, Pancetta, Oregon

Creamy Broc Soup with White Cheddar Cheese Balls, Bacon Powder, Fingerling Chips

Loaded Baked Potato Soup with Grilled Scallions

Chicken Miso Soup with Grilled Scallions

Tomato Soup with Basil Infused Oil

SALADS

Classic Caesar Salad
Whole Leaf Caesar Salad, Parmigiano Reggiano, Roasted Garlic Croûtons

Greek Salad
Grilled Red Bell Pepper, Fennel, Red Onion, and Little Gem Lettuce, Kalamata Olive Balsamic Vinaigrette

St. Louis Italian Salad
Artichokes, Roasted Red Peppers, Red Onions and Grated Parmesan

Caprese Salad
Cherry Tomato, Barcacini Mozzarella Caprese, Basil, Arugula, EVOO, Balsamic

Quinoa Salad
Greens, Dry Cranberries, Candied Pecans, Cranberry Vinaigrette

ENTRÉES

SELECT ONE

POULTRY ENTRÉES

\$114.00 PER PERSON

Cranberry Maple Glazed Chicken
Warm Spiced Sweet Potato Puree, Roasted Brussel Sprouts with Pancetta

Pan Roasted Airline Chicken Breast
Mushroom, Gruyere, and Chive Twice Baked Fingerling Potato, Broccoli, Lardons, Bacon Fat Béarnaise

Provolone Stuffed Chicken Roulade (Cordon Bleu)
Yukon Potato Puree, Haricot Verte, Grained Mustard Veal Reduction (Crispy Prosciutto Garnish)

Double Star Farm's Chicken Breast
Sherry-Mushroom Sauce; Savory Mushroom Leek Bread Pudding, Asparagus Bundle

Parmesan Pine Nut Encrusted Chicken with Jalapeño Cream Sauce, Roasted Fingerling Potatoes, Seasonal Grilled Vegetables

VEGETARIAN ENTRÉES

\$114.00 PER PERSON

House Made Ricotta Gnudi, Roasted Spaghetti Squash, Cherry Tomato Confit, Arugula, Lemon Herbed Butter

White Chocolate Gnocchi, Roasted Butternut Squash, Kale, Preserved Lemon, Sage Brown Butter

Chanterelle Mushroom, Spinach, Ricotta Tortelloni, Milk Chocolate Mushroom Cream, Parmigiano Reggiano

Grilled Summer Vegetable and Local Chevre "Lasagna", Arabiata, Aged Balsamic Vinegar

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PORK ENTRÉES

\$120.00 PER PERSON

Cocoa Tea Brined Pork
Rib Chop with Scrapple and Bacon Braised
Mustard Greens, Hard Cider Beurre Blanc

Dark Chocolate Barbeque Braised Pork Cheeks,
White Cheddar Grit Cake, Apple Celeriac Slaw, Natural Jus

32-Hour Porchetta
Fennel Pollen and Orange Braised Pork
Papardelle, Mascarpone, Artichokes, Grilled Radicchio
Sausage and Confit, Blood Orange Marmalade

ROD N REEL ENTRÉES

\$125.00 PER PERSON

Troutdale Farm's Rainbow Trout,
Preserved Lemon, Kalamata Olive, Black Rice Stuffed
Zucchini, Tomato Confit, Roasted Pinenut Emulsion

Cioppino, Diver Scallop, Jumbo Prawn, Mussels, Clams,
Roasted Tomato, Salsiccia, Fennel, Arugula, Saffron Fumet

Grilled Swordfish, Local Wheatberries, Castelvetro Olives,
Shaved Fennel, Arugula, Black Cherry Tomato Vinaigrette

Wild Caught Salmon, Stewed Beluga Lentils,
Baby Turnips, Meyer Lemon Foam

Beet Cured Halibut, Purple Potato Gnocchi,
Cauliflower, Pomegranate Blueberry Gastrique

BEEF ENTRÉES

\$138.00 PER PERSON

Beef Tenderloin
Truffled Yukon Potato Pave, Creamed Spinach,
Bordelaise Butter

Grilled Beef Tenderloin with
Lion's Mane Mushroom Grits,
Papaya Salsa, Chile Lime Butter Sauce

Slow Roasted Ribeye
Horseradish Mashed Potatoes, Maquechoux

Braised Shortribs
Porcini Mushroom Risotto, Swiss Chard, Roasted
Garlic Malbec Jus, Cocoa Nib Gremolata

LET US DUET UP ENTRÉES

\$148.00 PER PERSON

Grassfed Flatiron and Applewood Smoked Shrimp
Caramelized Onion and Goat Cheese Potato Galette,
Bacon Braised Mustard Greens, Meyer Lemon
Brown Butter Hollandaise

Pan Seared Scallops & Local Lamb Chops
Parisienne Gnocchi, Smashed English Peas,
Mint, Shaved White Chocolate, Saba

Crispy Braised Pork Belly and Black Cod
Fennel Pommes Puree, Glazed Radishes,
Baby Carrots, Apple Butter

Duet of Crispy Braised Pork Belly and Black Cod
Fennel Pommes Puree, Glazed Radishes,
Baby Carrots, Apple Butter

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ADDITIONAL STARCHY SIDES

Creamy Parmesan Polenta
 Roasted Garlic Mashed Potatoes
 Maytag Blue Cheese Yukon Potato Gratin
 Local Maple Smashed Sweet Potato
 Butter Braised Red Potatoes
 White Cheddar Grit Cakes
 Truffled Yukon Potatoes
 Savory Mushroom and Leek Bread Pudding
 Stir-fried Forbidden Rice
 Parisienned Gnocchi with Herbed Brown Butter
 White Cheddar Macaroni and Cheese

ADDITIONAL VEGGIE SIDES

Creamed Spinach
 Maquechoux
 Melted Brussels Sprouts
 Herb Roasted Baby Root Veggies
 Bacon Braised Mustard Greens
 Coriander Glazed Carrots
 Grilled Vegetabe Bundles
 Ratatouille
 Smashed English Peas
 Green Beans, Chicken Confit, Caramelized Onions
 Creamy Ragout of Melted Leeks and Swiss Chard
 Roasted Spaghetti Squash with Basil Pesto, Parmesan
 Roasted Cauliflower waith Roasted Red Pepper

THE SWEET STUFF!

Package also includes:
 Iced Water at Each Place Setting
 Passed Bread and House-made Butters
 Complimentary Wedding Cake Cutting and Service

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COCKTAILS

FOUR HOUR HOUSE BAR | DEDUCT \$5 PER PERSON

Glenmore Vodka and Gin, Rum, Whiskey and Scotch.

Domestic Bottled Beer (Budweiser and Bud Light),

House Wines (Red and White) and

Assorted Coca-Cola Soft Drinks

FOUR HOUR PREMIUM BAR | INCLUDED IN PACKAGE

Titos Vodka, Beefeater Gin, Bacardi Rum, Jim Beam,

Seagrams 7, Dewars Scotch, Jose Cuervo Tequila, Amaretto,

Domestic Bottled Beer (Budweiser, Bud Light, Schlafly Pale

Ale and O'Doul's), Castle Rock Chardonnay 2013, Castle

Rock Pinot Noir California Cuvee 2012, Grayson Cabernet

Sauvignon 2013 and Assorted Coca-Cola Soft Drinks

FOUR HOUR SUPER PREMIUM BAR | ADD \$7 PER PERSON

Grey Goose, Bombay Sapphire Gin, Myers Rum,

Makers Mark Bourbon, Crown Royal Whiskey,

Chivas Regal Scotch, 1800 Tequila, Disaronno Amaretto,

Bottled Beer (Budweiser, Bud Light, Schlafly Pale Ale),

Catena Chardonnay, Honig Sauvignon Blanc,

Amalaya Malbec Blend Castle Rock Pinot Noir and

Assorted Coca-Cola Soft Drink and O'Doul's)

SIGNATURE DRINKS | \$5.50 PER PERSON

Select a drink that stars your favorite liquor, matches your color scheme, or just sounds delicious!

Select One from the Below or Select Your Own!

TRADITIONAL MOSCOW MULE

Made with Vodka, Spicy Ginger Beer, Lime Juice,

and Garnished with a Lime and Fresh Mint

from Chef Nick's Personal Garden.

(copper mug rental and deposit required)

SUMMER MOSCOW MULE

The Garden Mule is a Fresh Take on the Moscow Mule -

Blueberries, Cucumber and Mint are Muddled,

Creating a Fresh and New Cocktail!

(copper mug rental and deposit required)

À LA CARTE

> Add an additional hour for \$5.00, \$7.00 or \$8.00 per person

> Add dinner wine service for \$7.50 per person

> Add a champagne toast for \$4.00 per person

Bartender Ratio - 1 per 60 guests

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