

creative meetings

Le MERIDIEN

LE MÉRIDIEN
ST LOUIS CLAYTON

7730 Bonhomme Avenue
St. Louis, MO 63105
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lemeridienclayton.com

CATERING
MENU

BREAKFAST TABLES

CONTINENTAL BREAKFAST / \$27.00

Assorted Bottled Juices
Freshly Baked Assorted Muffins and French Pastries
Mini Bagels with Whipped Cream Cheese
Individual Boxed Cereals with 2% and Non-Fat Milk
Individual Greek Yogurt
Hand Selected Whole Fruit
Sliced Seasonal Fruit and Berries

EUROPEAN BREAKFAST DISPLAY / \$33.00

Assorted Bottled Juices
Freshly Baked Assorted Muffins and French Pastries
Smoked Fish with Traditional Accoutrements and Mini Bagels
Quiche de Jour
Muesli Mason Jars
Hard Boiled Farm Eggs
Volpi Charcuterie

THE MIDWESTERN / \$39.00

Choice of Two Bottled Juices Orange, Grapefruit or Apple
Freshly Baked Assorted Muffins and French Pastries
Brioche French Toast
Seasonal Sliced Fruit and Berries
Applewood Smoked Bacon
Breakfast Sausage Link
Farm Fresh Scrambled Eggs
Lyonnaise Breakfast Potatoes

PLATED BREAKFAST

PAIN PERDU / \$22.00

Brioche French Toast, illy's Espresso Crème Anglaise, Ripe Berries, Sugarman Maple Syrup

PORK BELLY BENNY / \$26.00

Maple Glazed Pork Belly, Wilted Spinach, Soft-Poached Buttonwood Farm Eggs, Sauce Choron, Bacon Chive Streusel

PO VALLEY BREAKFAST / \$28.00

Farm Fresh Scrambled Eggs, Prosciutto, Glazed Asparagus, Parmesan Fonduta, Idaho Breakfast Potatoes

ENHANCEMENTS

STEEL CUT OATMEAL STATION / \$8.00

Dried Fruits, Fresh Berries, Assorted Seeds & Nuts

FRENCH CREPE STATION / \$10.00

Nutella, Fresh Berries, Chantilly Cream, Chocolate Chips, Sliced Bananas, Brown Sugar, Maple Butter

OMELETTE STATION / \$14.00

Traditional Eggs, Egg Whites, Eggbeaters
Toppings- Honey Ham, Applewood Smoked Bacon, Breakfast Sausage, Smoked Salmon, Bell Peppers, Roasted Mushrooms, Spinach, Asparagus, Goat Cheese, Cheddar Cheese, Gruyere Cheese

PLATED BRUNCH

PLATED BRUNCH / \$42.00 per guest

Appetizer - Choice of One

San Marzano Tomato Bisque, Brioche Grilled Cheese Croutons, Basil Oil

Shaved Kale & Radicchio Salad, Candied Pistachios, Marcoat Alpine Cheese, Shaved Red Onion, Roasted Pear-Rosemary Vinaigrette

Entrée - Choice of One

All entrees served with choice of lyonnaise potatoes or seasonal fruit

Maple Glazed Pork Belly Benedict, Soft Poached Buttonwood Farm Eggs, Wilted Spinach, Sauce Choron Bacon-Chive Crumble

French Toast Brochettes, Lil' Man Maple Syrup, illy's Espresso Crème Anglaise

Smoked Salmon Avocado Tartine, Whipped Cream Cheese, Baby Heirloom Tomatoes, Everything Spice, Crispy Capers & Dill

Simple Breakfast, Scramble Eggs, Breakfast Sausage Links

Dessert - Choice of One

Chocolate Pot de Crème, Chantilly Crème, Cookie Crumble

Baetje Farms Goat Cheese Mousse, Strawberry Compote, Graham Cracker Streusel, Torn Mint

BREAKFAST TABLES, BREAKFAST AND BRUNCH PLATED

Priced per person. All items include freshly brewed regular and decaffeinated illy coffee & assorted hot tea. Based on 60 minutes of continuous service.

All menu items and packages will be served socially distanced according to the St. Louis County Health Department guidelines as of 11.20.20. All buffets, stations, and displays will be altered to be served in individual portions.

French Crepe Station and Omelette Station require a chef attendant.

Enhancements require the purchase of a breakfast table, a plated breakfast, or a plated brunch.

Each station requires an attendant for every 75 guests, \$150.00 per attendant.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.
A 24% taxable service charge, a 10.238% taxable administrative fee and applicable sales tax will be added to food and beverage charges.

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BREAKS

BUILD YOUR OWN / \$15.00

Choice of Four
Assorted Individual Bags of Potato Chips
Popcorn
Proten Cups
Mixed Nuts
Soft Pretzels with Honey Mustard
Seasonal Vegetables with Assorted Dips
Goopy Butter Cake
Assorted Candy Bars
Assorted Cookies
Chocolate Fudge Brownies

HEALTHY PICK ME UP / \$16.00

Bottled and Sparkling Water
Seasonal Vegetables with Assorted Dips
Fresh Fruit Skewers
Protein Cups

SNACKIES / \$19.00

Fresh Fruit Cups
Vegetable Crudite with Chili Lemon Yogurt
Granola Bars
Mixed Nuts
Assorted Candy Bars
Assorted Pepsi Sodas, Sparkling & Bottled Water

COFFEE & DOUGHNUTS / \$22.00







illy Coffee Regular and Decaffeinated
Assorted Flavored Syrups
Local Doughnut Assortment
Chocolate Covered Espresso Beans
Almond Biscotti
Chocolate Pot de Crème
Butterscotch Blondies

A LA CARTE

A LA CARTE ADDITIONS BY THE DOZEN

Bagels with Cream Cheese / \$43.00
Individual Seasonal Fruit Cups / \$58.00
House Baked Muffins / \$36.00
Assorted French Pastries / \$32.00
Granola Bars / \$26.00
Assorted Cookies / \$36.00
Fudge Brownies / \$36.00

A LA CARTE ADDITIONS ON CONSUMPTION

Potato Chips & Popcorn / \$4.00 
Assorted Candies & Candy Bars / \$4.00  
Protein Cups / \$8.00 
Beef Jerky / \$6.00 
Assorted Nuts & Trail Mix / \$5.00 
Gallon of illy Coffee, Regular or Decaffeinated / \$79.00 per gallon
Iced Tea / \$74.00 per gallon
Assorted Pepsi Products / \$5.00
Bottled Water / \$5.00
Sparkling Water / \$5.00
Bottles of Juice & Iced Tea / \$5.00
Energy Drinks / \$6.00
Gallon of Hot Water with Assorted Teas and Classic Accoutrements / \$74.00 per gallon

INSPIRATION UNLOCKED

1904 WORLD'S FAIR

Fun popular food items were first introduced at the fair including hamburger, hot dogs, cotton candy. Treat your attendees to a whimsical break in their day.

Call your salesperson for further information.

ANTIPASTI ON THE HILL

Our take of the historic tight-knit neighborhood and feast on the flavors of Italy right here at home. Highlighting sparkling sodas and charcuterie.

Call your salesperson for further information.

PICNIC IN FOREST PARK

Our reinterpreted version of an afternoon picnic in the "Heart of our City"

Call your salesperson for further information.

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 CONTAINS DAIRY

 GLUTEN-FREE

 HALAL

 CONTAINS NUTS


 CONTAINS SHELLFISH

 MADE WITH SOY

 CONTAINS PORK

 VEGAN

 VEGETARIAN

 CONTAINS CHILI PEPPERS

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LUNCH TABLES

DELT LUNCH TABLE / \$36.00


SALADS


Mayfair Salad, Jarlsberg Swiss, Volpi  
Genoa Salami, Sourdough Croutons, Julienned Romaine, Mayfair Dressing

Pesto Orzo Salad, Bocconcini, Cherry  
Tomatoes, Pinenuts

French Potato Salad, Baby Red Potatoes, 
Pickled Peppers, Parsley, Dijon Vinaigrette


SANDWICHES- Choice of Three

Pastrami Salmon "Reuben" Whipped Caper 
Cream Cheese, Arugula on Marble Rye

Italian Club Salami, Capicola, Ham, Provolone, 
Olive Tapenade, Arugula Nduja Aioli, Soft Roll

Shaved Prime Rib Horseradish Crème, Cheddar, 
Shaved Red Onion, Watercress, Soft Roll

Turkey BLT Wrap Applewood Smoked 
Bacon, Roma Tomato, Shredded Romaine, Black Pepper Aioli, Spinach Tortilla

Vandouvan Chicken Salad Golden Raisins, 
Dill, Slivered Almonds, Croissant

Caprese Sandwich Beef Steak Tomato, 
Fior di Latte, Pesto, Ciabatta

Grilled Vegetable Wrap Grilled Seasonal 
Vegetables, Hummus, Spinach, Lettuce Wrap 

ACCOMPANIMENTS

Assorted Bagged Potato Chips

Freshly Baked Cookies

Chocolate Fudge Brownies

ST. LOUIS BBQ TABLE / \$44.00

St. Louis Style Pork Ribs
Smoked Brisket
Ritz Cracker Crusted Provel Macaroni an Cheese
Green Bean & Corn Succotash
Pork Belly Baked Beans
Mixed Greens with Simple Vinaigrette
Cheddar Biscuits
Peach Cobbler

LUNCH ON THE HILL / \$43.00

Black Garlic Meatballs in Sunday Sauce over Mascarpone Polenta
Cheese Tortellini with Cacio e Pepe Sauce
Roasted Broccolini with Caper Agrodolce
Toasted Ravioli with Pomodoro
Italian Chop Salad
Roasted Garlic Bread
Chocolate Budino

SOULARD MARDI GRAS / \$44.00

Shrimp & Andouille Jambalaya
South City Meatloaf over Cheddar Grits
Cajun Chicken Penne
Louisiana Sunburst Salad
Creole Tomato Bisque
Cheddar Biscuits
King Cake with Chantilly Cream

LUNCH TABLES

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 GLUTEN-FREE

 HALAL

 CONTAINS NUTS


 CONTAINS SHELLFISH

 MADE WITH SOY

 CONTAINS PORK

 VEGAN

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 CONTAINS CHILI PEPPERS

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LUNCH PLATED

PLATED LUNCH / \$36.00

Salads- Choice of One

Mayfair Salad, Jarlsberg Swiss Cheese, 
Volpi Genoa Salami, Sourdough Croutons,
Juliened Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries,  Slivered
Almonds, Baetje Farms Chevre, White Balsamic
Vinaigrette

Caesar Salad, Sourdough Croutons, 
Parmesan, Soft-Cooked Egg, Espelette Pepper

Entrees – Choice of One


Blacked Scottish Salmon, Roasted Brussels 
Sprouts, Rice Pirlou

Roasted Airline Chicken, Poultry Jus, 
Smashed Red Potatoes, Asparagus

Petite Filet, Bordelaise, Celery Root 
Puree, Caramelized Onion

Roasted Forest Mushrooms, Goat  Cheese
Grits, Toasted Pecans, Sherry Gastrique

Dessert- Choice of One

Chocolate Pot de Crème, Chantilly Crème, 
Cookie Crumble


Baetje Farms Goat Cheese Mousse, Strawberry 
Compote, Graham Cracker Streusel, Torn Mint

Le Scoop Gelato – Select One Chocolate, Vanilla 
or Strawberry




LUNCH BOXED

BOX LUNCH PACKAGE / \$47.00

Sandwiches- Choice of Three

Pastrami Salmon "Reuben" Whipped Caper 
Cream Cheese, Arugula on Marble Rye

Italian Club Salami, Capicola, Ham, Provolone, 
Olive Tapenade, Arugula Nduja Aioli, Soft Roll

Turkey BLT Wrap Applewood Smoked  Bacon,
Roma Tomato, Shredded Romaine, Black Pepper
Aioli, Spinach Tortilla

Vandouvan Chicken Salad Golden Raisins, 
Dill, Slivered Almonds, Croissant

Caprese Sandwich Beef Steak Tomato, 
Fior di Latte, Pesto, Ciabatta

Grilled Vegetable Wrap Grilled Seasonal 
Vegetables, Hummus, Spinach, Lettuce Wrap

Salad- Choice of One

Pesto Orzo Salad 

French Potato Salad 

Cucumber Tabouli Salad 

Caesar Salad 



Fresh Whole Fruit

Chef's Selection

Snack – Choice of One

Potato Chips 

Pretzels 

Granola Bar 

Popcorn

Terra Chips

Dessert – Choice of One

Macaron 

Fresh Baked Cookie 

Fudge Brownie 

LUNCH PLATED

Priced per person. Three courses include salad, entrée and dessert. Select one from each course. Served with baked artisan bread, whipped butter, freshly brewed regular and decaffeinated ily coffee, & assorted hot tea. A split entrée menu is possible if a pre-count of the number of each entrée is provide four days in advance. Entrée accompaniments must be the same for each entrée.

LUNCH BOXED

Each boxed lunch will include one sandwich, one salad, one piece of fruit, one dessert and one assorted Pepsi soda or bottled water

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 CONTAINS DAIRY

 GLUTEN-FREE

 HALAL

 CONTAINS NUTS

 CONTAINS SHELLFISH

 MADE WITH SOY

 CONTAINS PORK

 VEGAN

 VEGETARIAN

 CONTAINS CHILI PEPPERS

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HORS D'OEUVRES- COLD

COLD / \$6.00

Wild Onion Vichyssoise, Missouri Paddlefish Caviar, and Crème Fraiche

Deviled Egg, Dungeness Crab, Chicharrones, Espelette Pepper

Chilled Bavette Steak Tartine, French Onion Custard, Aged Gruyere, Watercress

Compressed Watermelon, Aged Balsamic, Crispy Ham

White Bean Bruschetta, Piperade, Basil Sprouts

Chilled Carrot Soup, Hawaiian Ginger Coconut

Baetje Farms Goat Cheese Tartlet, Orange Tomato Jam, Basil

HORS D'OEUVRES- HOT

HOT / \$6.00

Candied Bacon, Maple Black Pepper Dijon

Wild Mushroom Arancini, Fontina, Truffle Aioli

Roasted Fingerling Potato, Hazelnut Romesco, Chive

Mini Royal with Cheese, Cheddar, Special Sauce, Gherkin, Brioche Roll

Chicken Albondigas, Labneh Sauce, Toasted Almonds

Chicken Thigh Brochette, Herb Marinade, Pistachio Tehina

Lamb Loin Brochette, Harissa, Mint

RECEPTION TABLES

SHELLFISH DISPLAY / \$23.00

Shrimp and, Stone Crab Claws (Based on 3 pieces per person) Beautifully Displayed on a Bed of Crushed Ice and Seaweed.
Cocktail Sauce, Lemon Aioli, Lemon Wedges

FRENCH BISTO TABLE / \$19.00

Selection of Charcuterie, Terrines, Marinated Olives, Terrines, Marinated Olives, Celery Remoulade, Lentils de Vinaigrette
Chickpea and Carrot Salad, Assorted Vegetable Pickles, Fromage Blanc, Artisanal French Breads

MEDITERRANEAN TABLE / \$17.00

Hummus, Tabbouleh, Marinated Artichoke Hearts, Cherry Tomato & Bocconcini Caprese Skewers, Roasted Forest Mushrooms, Imported and Domestic Cheeses, Sweeti Drop Peppers, Oliveade, Grilled Marinated Zucchini
Lavosh, French Baguettes, Crispy Pita Chips

CARVING STATIONS

HERB MARINATED MAHI MAHI / \$19.00

Passion Fruit Mustard

GRILLED SCOTTISH SALMON / \$19.00

Sauce Gribiche

ROASTED TURKEY ROULADE / \$14.00

Poultry Gravy

HONEY GLAZED PIT HAM / \$15.00

Bourbon Maple Jus

SAINT LOUIS STYLE PORK RIBS / \$17.00

Honey Dijon Glace

PEPPERCORN CRUSTED PRIME RIB / \$22.00

Horseradish Crème

HERB RUBBED FILET MIGNON / \$22.00

Red Wine Demi-Glace

Carving Station Accompaniments-Choice of Two

Pomme Frites, Smashed Red Potatoes with Leeks, Provel Macaroni & Cheese, Maroon Cheddar Polenta, Braised Winter Greens, Roasted Broccoli, Green Bean Almandine

RECEPTION ACTION STATIONS

SAINT LOUIS STYLE PIZZA STATION (Choice of Two) / \$20.00

Clam & Bacon Sofrito, Lemon, Basil Bechamel

Broccoli Cheddar Roasted Broccoli, Aged Cheddar Crème

Volpi Meat Lovers Geona Salami, Capicola, Sopressata, Tomato Sauce

Fennel Sausage Roasted Onion, Ricotta, Tomato Sauce

Ozark Forest Mushroom, Baetje Farms Goat Cheese, Truffle Mascarpone Fondue

Duck Confit Brussels Sprout Petals, Red Currants, Parsnip Soubise

BLT Applewood Smoked Bacon, Roma Tomato, Shredded Romaine, Black Pepper-Lemon Aioli

PASTA STATION / \$21.00

Pasta- Choice of Two
Rigatoni, Cheese Tortellini, Cavatappi

Sauce- Choice of Two
Pomodoro, Mascarpone Alfredo, Aglio e Olio

Toppings- Choice of Four
Grilled Chicken, Bacon, Asparagus, Tomatoes, Roasted Mushrooms, Spinach, Roasted Peppers, Artichokes

Served with Brioche Rolls



Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Meridien.

LE SCOOP STATION / \$18.00

Selection of Three Seasonal Gelato and/or Sorbet Flavors

Topping to Include- Oreos, Nuts, Caramel Sauce, Cherries, Strawberries, Sprinkles, Peanut Butter Cups, M&M's

HORS D'OEUVRES

Hors d'oeuvres are priced individually. A 25-piece minimum of each order is required. Price listed is price per piece. Hors d'oeuvres can be butler passed or displayed.

RECEPTION TABLES

Priced per person. A minimum of 25 guest. Based 90 minutes of continuous service.

RECEPTION ACTION TABLES

Priced per person. A minimum of 25 guest. Each station requires an attendant for every 75 guests, \$150.00 per attendant. Based 90 minutes.

CARVING STATIONS

Priced per person. A minimum of 25 guests. Each station requires an attendant for every 75 guests, \$150.00 per attendant. Based on 90 minutes of continuous service. Served with artisanal bread, whipped butter and selection of two accompaniments

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PLATED DINNER

SOUPS

Butternut Squash Bisque, Beurre Noisette,  
Nutmeg Crème Fraiche


French Lentil Soup, Smoked Bacon,   Chive


Leek Vichyssoise, Shoestring Potatoes,  
Herb Oil



SALADS

Mayfair Salad, Jarlsberg Swiss Cheese, Volpi 
Genoa Salami, Sourdough Croutons, Julienned
Romaine, Mayfair Dressing

Farm Greens, Ripe Strawberries, Slivered   
Almonds, Baetje Farms Chevre, White Balsamic
Vinaigrette

Iceberg Wedge, Baby Tomatoes, Avocado, 
Scallion, Chopped Bacon, Blue Cheese Vinaigrette



Little Gem, Baby Tomatoes, Cece Beans, Shaved 
Red onion, Cucumber, Parmesan, Fine Herb
Vinaigrette

Shaved Kale and Radicchio, Candied  
Pistachios, Dried Cherries, Shaved Red Onion,
Marcoot Alpine Cheese, Roasted Pear-Rosemary
Vinaigrette

Caesar Salad, Sourdough Croutons, Parmesan, 
Soft-Cooked Egg, Espelette Pepper

SEAFOOD ENTREES / \$56.00

Pan Roasted Scottish Salmon, Yuzu Beurre Blanc 

Seared Pacific Halibut, Lobster Sauce Supreme
 

Maryland Style Crab Cake, Old Bay Aioli 

POULTRY ENTREES / \$56.00


Herb-Crusted Airline Chicken Breast, Dark  Poultry
Liaison

Crispy Duck Confit, Medjool Date Coulis 




Half Roasted Cornish Game Hen, French Onion 
Gravy




MEAT ENTREES / \$58.00

Filet of Beef, Sauce Au Poivre  


Braised Beef Short Rib, Bourguignon, Red  Wine
Demi-Glace

Grilled Lamb Chops, Mint Pistou  

Grilled Porkchop, Honeycrisp Apple   
Chutney

St. Louis Style Pork Ribs, Honey Dijon Glace   

VEGETARIAN ENTREES / \$52.00

Mascarpone Polenta, Roasted Ozark Forest 
Mushrooms, Sherry Vincotto

Chili Rubbed Cauliflower Steak, Cucumber Raita 

Seasonal Vegetable Risotto 

ENTRÉE ACCOMPANIMENTS

Lyonnais Potatoes 

Robuchon Pomme Puree 

Provel Macaroni & Cheese 

Marcoot Cheddar Polenta 

Seasonal Risotto 

Missouri Rice Pilaf 

Vegetables a la Grecque


Green Bean Almandine 

Mexican Street Corn 

Braised Winter Greens 

Roasted Broccolini

DESSERTS

Chocolate Pot de Crème, Chantilly Cream, 
Cookie Crumble

Baetje Farms Goat Cheese Mousse, Graham 
Cracker Streusel, Strawberry Compote, Torn Mint

Brioche Bread Pudding, Macerated Blueberries, 
illy's Espresso Crème Anglaise

Passion Fruit Crème Brulee, Almond Biscotti  

DINNER PLATED

Priced per person. Three courses include soup or salad, entrée, choice of two entrée accompaniments and dessert. Select one from each course. Served with baked artisan bread, whipped butter, freshly brewed regular and decaffeinated illy coffee, & assorted hot tea. A split entrée menu is possible if a pre-count of the number of each entrée is provided four days in advance. Entrée accompaniments must be the same for each entrée.

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