



INTERNATIONAL  
SHOE COMPANY

THE LAST  
HOTEL  
CATERING  
MENU

1509

1509



# BREAKFAST

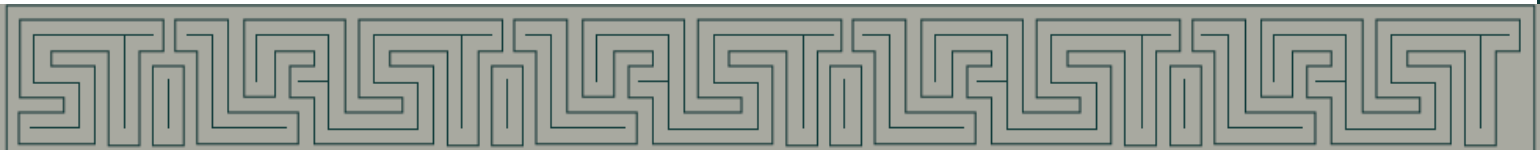
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## The Last Breakfast Buffet \$29/Person

- english muffin, biscuits, honey butter, jam
- sausage, bacon
- crispy breakfast potatoes
- seasonal fruit medley
- milk, coffee, juice
- frittata
  - cheese
  - vegetable
  - meat

## Continental Breakfast \$19.00/Person

- muffins, pastries, honey butter, jam
- hard boiled egg, sliced ham
- granola, yogurt, seasonal fruit, berries
- protein bar



# BREAKFAST ENHANCEMENTS

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## Bagel Station +\$5.00/Person

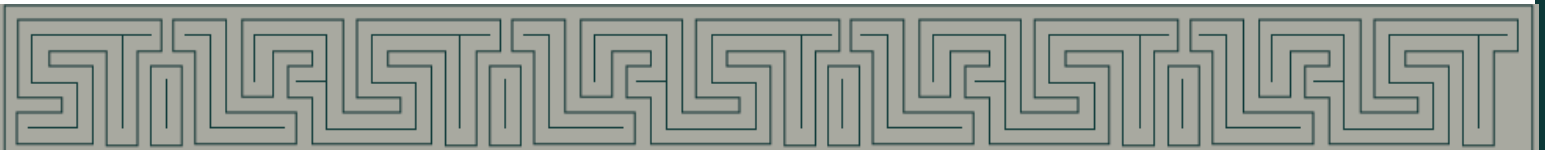
- bagel variety (plain, everything, cinnamon raisin)
- cream cheese variety (fruit, scallion, plain)
- gravlax and ham
- capers, red onion, hard-boiled egg
- butter, jam

## Waffle Station +\$5.00/Person

- buttermilk waffles
  - honey butter, whipped cream, regular syrup, bourbon infused syrup
  - fresh fruit, candied bacon, candied nuts, chocolate chips

## Taco Bar Station +\$7.00/Person

- flour tortillas
- scrambled egg
- chorizo, breakfast sausage
- cilantro, jalapeno, onion, avocado
- sour cream, cheese



# BREAKFAST ENHANCEMENTS

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## Oatmeal/Parfait Station +\$5.00/Person

- local, plain, greek yogurt
- granola
- raisins, chia seeds, candied nuts, dried fruit
- fresh fruit, chocolate chips
- honey, cinnamon sugar

## Omelet Station +\$7.00/Person

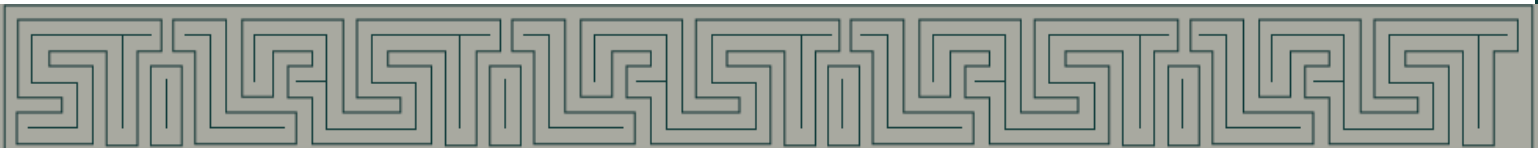
- seasonal vegetables
- house cured meats
- cheese variety
- interactive station

## Mimosa Station +\$20.00/Person

- california sparkling or prosecco
- fresh orange juice, grapefruit
- belinni
- chambord

## Bloody Mary Station +\$15.00/Person

- vodka, gin
- traditional mixers (tomato juice, clamato juice, worcestershire, lime juice, tobasco, salt, pepper, horseradish)
- hot sauce selections
- limes, lemons, celery, banana peppers, caper berries, bacon, olives



# LUNCH BUFFETS

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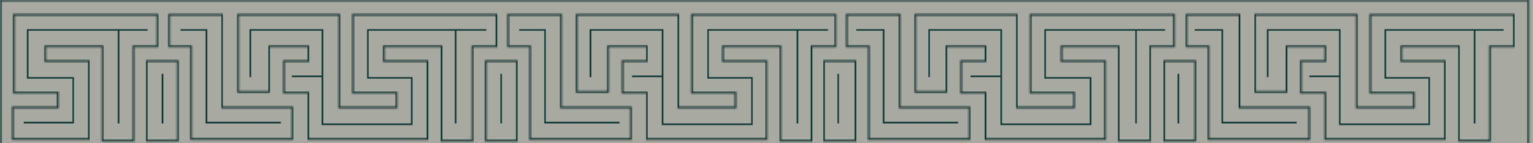


## Loaded Salad Bar \$32.00/Person

- bread, butter
- romaine, spinach, kale
- salmon, chicken, bacon
- hardboiled egg
- cheddar cheese, goat cheese
- garlic crouton
- giardiniera, olives, onion, bell peppers, seasonal vegetables
- dried fruit, sliced apples, grapes
- mixed nuts, seeds
- herb aioli, balsamic, peppercorn vinaigrette

## Italian Pasta Bar \$36.00/Person

- garlic toast
- mixed green salad
- house made pasta
- marinara, pesto sauce, béchamel cream sauce
- grilled chicken, meatballs, bacon
- seasonal roasted vegetables



# PLATED LUNCH

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**\$30.00/Person**

- choice of panini
  - chicken breast, pesto, swiss cheese, pickled onion, arugula, aioli, ciabatta
  - chicken marinara, mozzarella, giardiniera, sourdough
- choice of side
  - fries
  - seasonal vegetables
  - homemade chips
- choice of soup of the day or mixed green salad

## **Dessert Enhancement \$4.00/Person**

- varietal desserts
  - chocolate tart with candied pecans
  - lemon meringue bites with whipped cream
  - cheesecake mousse with fresh berries





# BOX LUNCH

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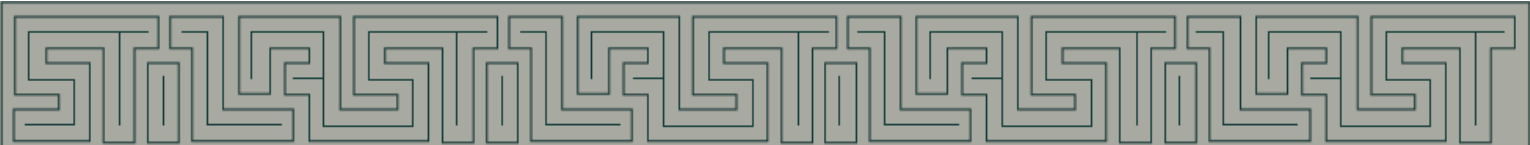
Includes bottle of water or soda, bag of Old Vienna chips & homemade cookie

## Silver \$16.00/Person

- served on fresh sliced, white bread
  - ham or turkey, cheddar
  - chicken salad, feta
  - PB&J
  - BLT and provolone

## Gold \$18.00/Person

- served on soft Companion “bada-bing” rolls
  - roast beef, cheddar
  - grilled eggplant, roasted red peppers, mozzarella
  - italian salami, mozzarella
  - chicken Caesar, parmesan



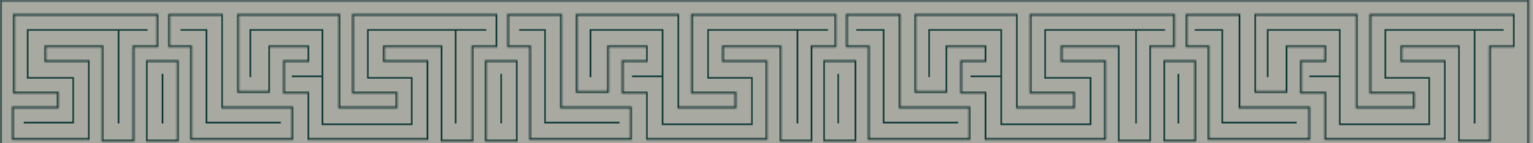
# FAMILY STYLE DINNER

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\$72.00/Person

- bread and butter
- choice of two proteins
  - chicken
  - pork
  - beef
  - fish
- choice of side
  - panzanella salad, tomato, basil, mozzarella, balsamic
  - seasonal vegetable medley
  - creamed corn with blistered cherry tomato
  - green beans, lemon brown butter, walnuts
- choice of starch
  - smashed potatoes
  - creamy polenta
  - mushroom risotto with spinach
  - garlic butter pasta
- choice of salad
  - mixed green, goat cheese, fresh grapes, pistachio, red onion, vinaigrette
  - chopped salad, kale, romaine, crouton, parmesan, black olive, red onion



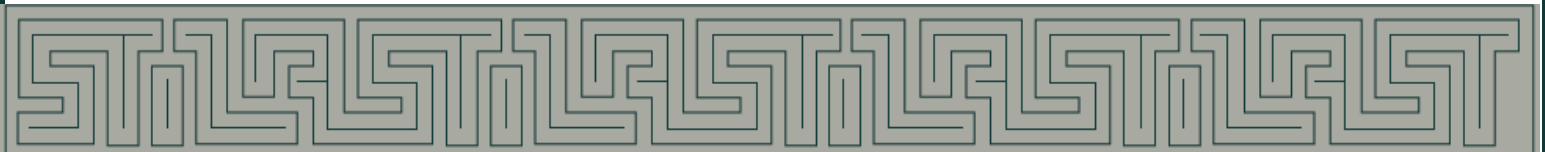


# FAMILY STYLE DINNER

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- dessert choice
  - family style: choice of two dessert bites at table
    - chocolate truffle
    - cheesecake
    - cupcake
    - caramel pecan brittle
  - dessert bar
    - assortment of desserts presented as a buffet



# PLATED DINNER



Silver \$65.00/Person

- bread, butter, mixed green salad
- choice of two entrees
  - boneless chicken breast with dijon pan sauce
    - smashed potatoes, green beans with lemon brown butter
  - top round beef with horseradish cream sauce
    - creamy polenta, sautéed mushrooms, onion
  - pork loin with fresh herbs, white wine sauce
    - whipped garlic potatoes, baked heirloom tomato
  - salmon with italian salsa verde sauce
    - herb roasted potatoes, peppers, onion, capers
- dessert choice
  - family style: choice of two dessert bites at table
    - chocolate truffle
    - cheesecake
    - cupcake
    - caramel pecan brittle
  - dessert bar
    - assortment of desserts presented as a buffet



# PLATED DINNER



Gold \$72.00/Person

- bread, butter
- choice of chopped romaine salad or mixed green salad
- choice of two entrees
  - seared airline chicken breast with lemon, white wine sauce
    - tomato panzanella salad with fresh mozzarella
  - rainbow trout with caper berries, fresh herbs
    - olive oil, garlic noodles, blistered cherry tomatoes, fresh basil
  - pork shank osso buco with jus
    - lemon risotto, seasonal roasted vegetables
  - filet mignon with pan sauce, compound butter
    - creamy polenta, goat cheese, broccoli
- dessert choice
  - family style: choice of two dessert bites at table
    - chocolate truffle
    - cheesecake
    - cupcake
    - caramel pecan brittle
  - dessert bar
    - assortment of desserts presented as a buffet



# DINNER BUFFET

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## The Lou-BBQ \$62.00/Person

- corn bread, honey butter
- choice of two proteins
  - brisket
  - smoked chicken
  - STL style ribs
- three house made BBQ sauces, buns
- loaded potato salad, baked beans with house bacon, creamy coleslaw, pickles
- house mac n cheese with bread crumbs

## The Hill-Italian \$62.00/Person

- romaine salad, cherry tomatoes, red onion, black olives, provol cheese, vinaigrette
- warm baguette with garlic butter
- garlic, olive oil spaghetti with three sauces
  - italian sausage ragu, spicy pomodoro, béchamel sauce
- choice of two proteins
  - seared chicken breast
  - pancetta wrapped pork loin
  - sliced flank steak
- lemon risotto with spinach, seasonal mushroom, parmesan
- roasted seasonal vegetables, garlic, chili



# DINNER BUFFET

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## Cherokee Street Fiesta- Mexican \$55/Person

- street corn salad with black beans, greens, jalapeno crema
- chips with salsa, guacamole, queso
- corn and flour tortilla
- choice of two proteins
  - pork carnitas
  - steak fajita
  - braised chicken
  - shrimp
- toppings: lettuce, onion, cheese, tomato, jalapeno, cilantro, sour cream, cheese, pico de gallo
- sides: rice, baked beans, sautéed peppers and onions, limes
- dessert choice
  - family style: choice of two dessert bites at table
    - chocolate truffle
    - cheesecake
    - cupcake
    - caramel pecan brittle
  - dessert bar
    - assortment of desserts presented as a buffet





# CANOPY

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## Silver - \$3.50/Per Piece

- caprese skewer, fresh basil, mozzarella
- pepper jam crostini with cilantro
- cucumber goat cheese, dill
- spicy meatball with marinara
- gorgonzola stuffed olive, prosciutto

## Gold - \$5/ Per Piece

- oyster with lemon tabasco
- spinach and greyer stuffed mushrooms
- wellington bites
- shrimp cocktail
- arancini
- street corn tacos with chorizo





# BAR MENU

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## Silver - \$20 per person

- selection of house wine, sparkling wine, domestic and premium beers, soft drinks

## Gold- \$27 per person

- selection of whiskey, vodka, gin, tequila, rum, scotch, house wines, domestic and premium beers, soft drinks and mixers

\*WE OFFER PREMIUM SPIRITS BY THE BOTTLE\*

## Consumption Bar

\*Charges are by each beverage consumed\*

Beverage	Hosted
• soft Drink	\$3.50/ea
• bottled water	\$4.00/ea
• beer	\$6.00/ea
• house wine	\$9.00/ea
• mixed drinks	\$10.00/ea
• premium mixed drinks	\$12.00/ea



# BAR

# ENHANCEMENTS

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## Mimosa Station +\$20.00/Person

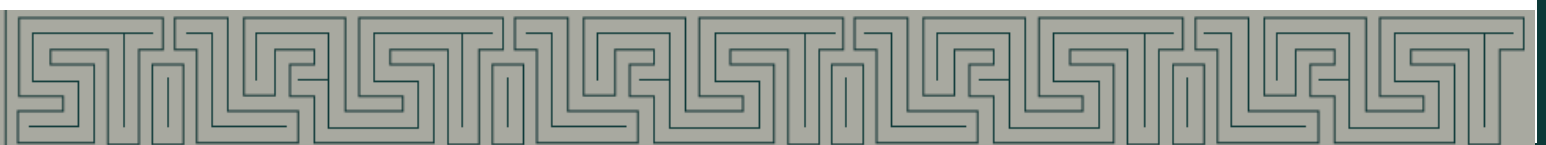
- california sparkling or prosecco
- fresh orange juice, grapefruit
- belinni
- chambord

## Bloody Mary Station +\$15.00/Person

- vodka, gin
- traditional mixers (tomato juice, clamato juice, worcestershire, lime juice, tobasco, SnP, horseradish)
- hot sauce selections
- limes, lemons, celery, banana peppers, caper berries, bacon, olives

## Punch Bowl Station +\$9.00/Person

- attendant for station: \$150.00
- two punches- guest can pick spirit of choice
- fruit, garnish, special ice







# BREAKS

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## Power Hitter \$16.00/Person

- coffee, naked juice, local jerky, granola, fresh vegetables, hummus

## The Homerun \$12.00/Person

- milk and chocolate milk, cold brew, pellegrino, dark chocolate bark with dried fruit, peanut butter, jelly sliders

## The "Last" Break \$8.00/Person

- mixed nuts, popcorn (regular, caramel), pretzels, chips, seasonal fruits

## Sugar High \$5.00 /Person

- Cookies, brownies, cotton candy, ice cream, candy bars

## Enhancements

- lemonade
- ice tea
- build your own sundae
- assortment of chips
- mimosa's-\$50/6 People
- homemade chocolate chip cookies
- virgin cocktail bar
- fresh fruit and vegetables
- Coffee Station: \$60/per gallon





# CONSIDERATIONS

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Thank you for choosing The Last Hotel for your event. Our main priority is to provide world class service and catering to please any palate.

These are all suggested items, we are able to customize to our guest's desires.

Prices do not include an 18% Service Charge & Applicable Taxes.

Prices are subject to change.

A \$150 Chef & Bartender Fee will be applied to all carving stations and bars.

A 25% non-refundable deposit will be due upon signing of the contract.

