THE CORONADO
FALL & WINTER MENU 2020

Passed Hors D'oeuvres

COLD

BOURBON SHRIMP CANAPE
creole creme & grilled ciabatta

CALIFORNIA CLUB
chicken, diced tomato & crumbled bacon

HUMMUS BRUSCHETTA ON NAAN BREAD V
olive tapenade & tomato confit

FIG & HONEY FLATBREAD V
bleu cheese

FRESH VEGETABLE SPRING ROLL V, GF
peanut sauce

SEARED TENDERLOIN & GUAVA TAMARIND
pickled radish & buttered brioche

SEARED TUNA & WASABI AIOLI
wonton petal

CITRUS CRAB SESAME CONE
napa mango slaw & cilantro

SMOKED TOMATO & GOAT CHEESE V
kale pesto on crostini

LOBSTER TACO GF
cotija & pico de gallo

WARM

CRISP PEKING DUCK SPRING ROLL
sweet chili glaze

MARYLAND CRAB CAKE
whole grain mustard aioli

WARM BRIE & ROASTED GRAPE V
toasted brioche

FRONTENAC PECAN JERKY GF
caramelized bacon

TOASTED CANNELLONI
roasted tomato marinara

PETITE PIMENTO GRILLED CHEESE V

PULLED PORK & ROASTED CORN SPOON BREAD

MOZZARELLA STUFFED MEATBALL GF
roasted tomato

ASPARAGUS & PARMESAN SPRING ROLL V
black truffle mayo

ARTICHOKE & GOAT CHEESE FRITTATA V
dried tomato

CHIPOTLE CHICKEN ON JALAPENO WAFFLE
cilantro crème fraiche

WILD MUSHROOM ARANCINI V
sherry thyme remoulade

APPLE ONION TART V
roquefort in phyllo cup

ORANGE GLAZED DUCK CONFIT GF
sweet potato crisp

V Vegetarian GF Gluten-Free

THE CORONADO
FALL & WINTER MENU 2020

Buffet Hors D'oeuvres

COLD

MICRO SALADS (CHOOSE 1)
italian heritage, apple waldorf, cranberry & butternut squash

SMOKED SALMON ON PIZZETTA

MEDITERRANEAN TAPENADE DUO (CHOOSE 2) V
edamame hummus, baba ghanoush, smoked paprika hummus

LEMONGRASS CHICKEN GF
bombay dipping sauce

ROASTED RED PEPPER TORTELLINI SKEWER V
lemon parmesan

CORIANDER SEARED TUNA
pickled fennel, tomato confit, micro greens & EVOO

MINI VEGETABLE TART V
roasted fall vegetables

CHARRED KOREAN PORK NIGIRI GF
chili threads & scallions

SMOKED TROUT ON POTATO SOUFFLE
candied bacon & horseradish cream

PORK TENDERLOIN BROCHETTE GF
bing cherry dipping salsa

BEEF TENDERLOIN CARPACCIO
arugula, caper cream & shaved asiago

BAY SCALLOP CEVICHE
peppers & scallions

WARM

RISOTTO CAKE V
pesto cream sauce, capers & parmesan

MINI CUBANA
ham, pork, swiss, pickles & mustard

BAKED BRIE EN CROÛTE V
pecan & dried fruit compote

BLACKENED CRAB CAKES
cajun red beans & remoulade

SICILIAN QUESADILLA V
onion, portabella, dried tomatoes & pesto

STEAMED CHICKEN POTSTICKER
sweet chili glaze

PULLED PORK & BLACK BEAN EMPANADA
chipotle salsa

HOUSE MADE TOASTED RAVIOLI
arrabiata sauce

STUFFED MINI SWEET PEPPERS GF
burnt ends & dirty rice

LEEK & STILTON POTATO BASKET V

BRATWURST STUFFED PRETZEL
whole grain mustard

PROSCIUTTO WRAPPED MEATBALL GF
smoky tomato ragout

CHICKEN SPIEDINI
mushroom sherry cream

CRIMINI MUSHROOM V, GF
boursin, spinach & artichoke

V Vegetarian GF Gluten-Free

Stations

SALADS

MIXED GREEN SALAD V, GF
red onion, radish sprouts, fontina,
toasted chickpeas & herb vinaigrette

PEAR & FIELD GREEN SALAD V, GF
gorgonzola, candied walnuts, melted red onion
& champagne boursin dressing

CLASSIC CAESAR
romaine, frico chips, shaved parmesan,
garlic croutons & creamy caesar dressing

APPLE WALDORF SALAD V, GF
bibb lettuce, red & green apples, walnuts,
grapes, celery & cider dressing

HERITAGE SALAD GF
buttercrunch lettuce, red onion, provel,
prosciutto & sweet italian dressing

BAVARIAN CHARCUTERIE DISPLAY

assorted cured meats & german cheeses, schinkenwurst, black forest ham,
landjager, gelbwurst, krakauer, smoked gouda, dill havarti
served with spicy & sweet mustards & pretzel crostini

ARTISAN CHEESES

an assortment of hand-crafted cheeses, chutneys,
spiced nuts, dried fruits & flatbreads

V Vegetarian **GF** Gluten-Free

Stations

DESIGNER FLATBREADS

SPINACH, ARTICHOKE,
FRIZZLED ONIONS & BOURSIN V

ROASTED GARLIC, MUSHROOMS,
SPINACH, TRUFFLE OIL
& HERB BÉCHAMEL V

STEAK, ONION & PRAIRIE CHEDDAR

SALAMI, PROSCIUTTO, PEPPERONI,
SPICY RED SAUCE & THREE CHEESES

GRILLED CHICKEN, BUFFALO SAUCE,
BLEU CHEESE CRUMBLES,
RANCH DRESSING & CELERY LEAVES

SAN MARZANO TOMATO SAUCE,
BASIL & BABY MOZZARELLA V

RISOTTO&PASTA

WHITE WINE & PARMESAN
RISOTTO V, GF

GRUYERE OR SHARP CHEDDAR
MAC N' CHEESE V

TORTELLINI & ROASTED
TOMATO SAUCE OR
BASIL CREAM SAUCE V
toppings include smoked chicken, pancetta,
tomato, mushroom, parmesan
& grilled vegetables

SLIDERS&WRAPS

NASHVILLE CHICKEN SLIDER
crunchy chicken, pickles, spiked mayo on brioche

TUNA SLIDER
green bean, red onion, olive tapenade on crostini

SHRIMP SALAD
on petite hoagie

TURKEY PANINI
havarti & tomato

ST. PAUL
chicken, egg, scallion, kewpie on american toast

GRILLED VEGGIE WRAP V
balsamic mayo

BBQ JACKFRUIT SLIDER V

V Vegetarian GF Gluten-Free

Stations

CARVING

BOURBON BRINED PORKLOIN GF
cider au jus
includes assortment of hand-crafted breads,
rolls & whipped butter

SPICE RUBBED FLANK STEAK GF
mushroom madeira & creamed horseradish
includes assortment of hand-crafted breads,
rolls & whipped butter

HOUSE SMOKED TURKEY BREAST GF
country mustard & bourbon demi glace
includes assortment of hand-crafted breads,
rolls & whipped butter

• +$2 per guest to add potato wedges

PLANCHA BAR

CHOOSE 2 PROTEINS
CARNITAS, BRAISED CHICKEN, CARNE ASADA, SHRIMP OR BLACKENED SEABASS
soft flour tortillas & traditional corn tortillas,
pico de gallo, salsa verde, chimalito,
chipotle sauce, crema, cilantro, cabbage, cotija & guacamole

HAND ROLLED SUSHI

SHRIMP ROLL GF
cucumber & sweet pepper

VEGGIE ROLL V, GF
assorted julienne veggies

CALIFORNIA ROLL GF
crab, avocado & masago

SPICY TUNA ROLL GF
sesame & cilantro

SURF & TURF ROLL GF
grilled steak & chili spiked
shrimp

HOUSE SMOKED SALMON ROLL GF
radish sprouts & boursin

served with pickled ginger, wasabi & soy dipping sauce

V Vegetarian GF Gluten-Free

Station Enhancements

Consult your sales manager for pricing

SEAFOOD

CHILLED SHRIMP, CRAB LEGS & OYSTERS ROCKEFELLER OR ON HALF-SHELL GF
bourbon remoulade, cocktail sauce, mignonette & fresh lemon

SEAFOOD ENHANCEMENT

SMOKED SALMON OR TROUT DISPLAY
classic garnish & toast points

LOBSTER OR CRAB SALAD

CARVING ENHANCEMENT

HERB ENCRUSTED BEEF TENDERLOIN GF
creamed horseradish, sauce béarnaise & demi glace
includes choice of 2 sauces, assortment of hand crafted breads, rolls & whipped butter

ASIAN

THAI CURRY STIR FRY GF
CHOOSE 1 PROTEIN
chicken, beef, shrimp or tofu
assorted vegetables & jasmine rice

VEGETABLE & SOBA SPRING ROLLS GF, V

CHICKEN POT STICKERS
hoisin sauce

CRAB RANGOON
sweet chili glaze

V Vegetarian GF Gluten-Free

Late Night Stations

ST. LOUIS COMFORT FOODS

CHOOSE 3

PRETZELS & SCHLAFLY BEER CHEESE V
TOASTED RAVIOLI
CHEESEBURGER SLIDERS
ST. LOUIS STYLE FLATBREAD
BUFFALO CHICKEN SKEWER
TED DREWES VANILLA CUSTARD
PARMESAN TRUFFLE FRIES V

TACO TIME

BEEF OR CHICKEN
lettuce, tomato, cheese, salsa, sour cream,
soft & crunchy shells

LATE NIGHT BREAKFAST

MINI WAFFLES V
MINI EGG SANDWICH ON BAGEL
MINI BISCUITS & GRAVY

DONUT WALL

VARIETY OF LOCALLY
MADE DONUTS V

FUNNEL CAKE

MADE FRESH & TOPPED
WITH POWDERED SUGAR V
whipped cream, caramel sauce,
chocolate sauce, butterscotch sauce,
white chocolate sauce, nuts,
sprinkles, oreos, fresh fruit

V Vegetarian GF Gluten-Free

Buffet

SALADS

CORONADO SIGNATURE V, GF
mixed baby greens with roasted red & yellow peppers,
radish sprouts, artichokes, shredded parmesan,
frizzled parsnips & citrus herb vinaigrette

BABY SPINACH & ARUGULA SALAD GF
bacon, melted red onion, egg, mushroom, feta,
cherry tomato & roasted shallot dressing

THE NANTUCKET V, GF
green leaf, radicchio, vermont cheddar, candied pecans,
melted red onion, fresh apple, dried cranberry,
sweet potato hay & sherry vinaigrette

HERITAGE SALAD
buttercrunch lettuce, red onion, provel, prosciutto,
croutons, pimento & sweet italian dressing

CLASSIC CAESAR
romaine, frico chips, shaved parmesan,
garlic croutons & creamy caesar dressing

VEGETABLES

CHARRED WINTER VEGETABLES
& GARLIC AIOLI V, GF

ROASTED CAULIFLOWER,
BRUSSEL SPROUTS, BACON
& HERBED BREADCRUMBS

BABY FRENCH GREEN BEANS
& SHALLOT TARRAGON BUTTER V, GF

BROCCOLINI, ROASTED GARLIC
& TOASTED PINE NUTS V, GF

RATATOUILLE V, GF

PASTAS

SUNDRIED TOMATO CAVATAPPI PASTA V
asparagus in a sundried tomato broth

BROWN BUTTER TORTELLINI V
wild mushroom & crispy sage

FUSILLI PASTA ARRABIATA V
arugula & asiago

SHARP CHEDDAR PENNE V
toasted breadcrumbs

V Vegetarian GF Gluten-Free

Buffet

ENTREES

CORIANDER & CUMIN ENCRUSTED SALMON FILET
sautéed rainbow chard, farro & lemon chive butter

STUFFED CHICKEN BREAST & APPLE CORNBREAD DRESSING
shredded seasonal vegetables

CHICKEN PICCATA & WHITE WINE LEMON SAUCE GF
capers, wild mushrooms & herb citrus rice blend

CABERNET BRAISED SHORT RIBS
parmesan polenta

NEW YORK SMOKED STRIP LOIN
mini twice baked potatoes, broccolini & cabernet demi

APPLEWOOD ROASTED PORK TENDERLOIN
roasted potato medley & raspberry chipotle demi

EGGPLANT ROULADE WITH GOAT CHEESE, ARUGULA, PEPPERS & MUSHROOMS V
israeli couscous

ENTREE ENHANCEMENTS

CONSULT SALES MANAGER FOR PRICING

MIXED GRILL OF CHICKEN & BEEF

SLICED BEEF TENDERLOIN
rough mashed bleu cheese potatoes,
wild mushroom & onion ragout

CRAB CAKES & JALAPENO DELTA GRITS
bourbon remoulade

LAMB CHOPS
mint chimichurri & israeli couscous

V Vegetarian GF Gluten-Free

THE CORONADO
FALL & WINTER MENU 2020

Seated & Served

APPETIZERS

PAN SEARED MARYLAND CRAB CAKE
black bean salsa & ancho chili aioli

GRILLED SHRIMP & CHEDDAR DELTA GRITS

RICOTTA GNOCCHI V
kale, roasted cauliflower & thyme au jus

WILD MUSHROOM RAVIOLI & BROWN BUTTER SAGE SAUCE V
swiss chard

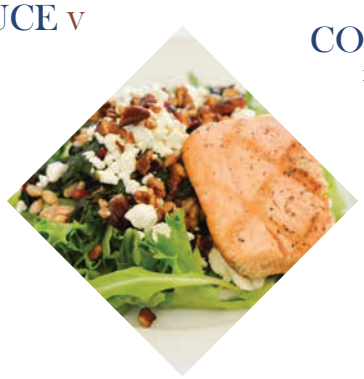
MOO SHU CREPE V
pork, scallion & mushroom

SOUPS & SALADS

SMOKED TOMATO & RED PEPPER BISQUE V
grilled cheese straw

ZUCCHINI PARMESAN SOUP V, GF
julienne zucchini & parmesan crisp

CURRIED BUTTERNUT SQUASH & PEAR SOUP V
frizzled onions



CORONADO SIGNATURE V, GF
mixed baby greens with roasted red & yellow peppers, radish sprouts,artichokes, parmesan, frizzled parsnips, citrus herb vinaigrette & parmesan flatbread

CLASSIC CAESAR
romaine, shaved parmesan, garlic croutons, creamy caesar dressing & parmesan crisp

SALAD ENHANCEMENTS

CONSULT SALES MANAGER FOR PRICING

ADD PORT WINE POACHED PEAR V

ADD GRILLED SHRIMP OR SALMON

SOUP & SALAD COMBINATION

THE NANTUCKET V, GF
green leaf, radicchio, vermont cheddar, candied pecans, melted red onion, fresh apple, dried cranberry, sweet potato hay & sherry vinaigrette

BABY SPINACH & ARUGULA SALAD GF
melted red onion, egg, mushroom, feta, bacon, cherry tomato & roasted shallot dressing

GRILLED HALOUMI CHEESE V, GF
shaved brussels sprouts, bibb, baby peppadews, hearts of palm & red wine vinaigrette

V Vegetarian GF Gluten-Free

Seated & Served

ENTREES

GRILLED SALMON FILET GF
potato pave & broccolini, meyer lemon butter sauce

HERB CHICKEN BREAST GF
potato pave, roasted carrots & grilled squash,
champagne lemon sauce

CORNBREAD STUFFED CHICKEN
pole beans & wilted kale, cider jus

SAUTÉED CHICKEN BREAST
herbed rice, vegetable bundle & balsamic onion fan,
marsala cream & mushrooms

PROSCIUTTO WRAPPED PORK TENDERLOIN GF
roasted potatoes & rainbow chard,
sherry mustard with grapes

RED WINE BRAISED SHORT RIB
roasted cipollini onions,
baby carrots & potato wedges

GRILLED BEEF TENDERLOIN FILET
twice baked potato, asparagus & sweet peppers,
mushroom, pancetta & chianti demi

SEARED BEEF TENDERLOIN FILET
whipped yukon potato, broccolini & sweet peppers,
green peppercorn & roasted shallot reduction

VEGETABLE SOFRITO HAND PIE V
braised swiss chard, tarragon mornay

RISOTTO STUFFED ROASTED PEPPER V
sautéed kale & roasted carrrots

ENTREE ENHANCEMENTS

CONSULT SALES MANAGER FOR PRICING

ADD GRILLED SHRIMP TO ANY ENTREE

DUAL ENTREE | BEEF & CHICKEN
beef tenderloin filet with mushroom, pancetta & chianti demi
roasted chicken & champagne lemon sauce

DUAL ENTREE | BEEF & FISH
beef tenderloin filet with green peppercorn & roasted shallot reduction
grilled salmon & tarragon beurre blanc

V Vegetarian GF Gluten-Free

Desserts

STATIONED

PETITE SWEETS V
chef's choice

SEASONAL TRIFLES
pumpkin maple, chocolate cherry,
banana dolce de leche & caramel apple

PICCIONE PASTRIES V
mini cannoli, mini chocolate cream puff,
raspberry spritz, pecan cookie
& tri-colored cookies

COCKTAIL CUPCAKE DISPLAY V
CHOOSE 3
vanilla champagne
grasshopper
old fashioned
chocolate bailey's
schlafly pumpkin ale
dirty chai

PLATED

GOAT CHEESE CHEESECAKE V
olive oil graham crust, roasted concord grapes,
port reduction & pecan olive oil shortbread

APPLE CONFIT
cinnamon mousse, diced apple with a honey oat crumble

SEASONAL CLAUFOUTI GF
caramel sauce + piccione cream

MOLASSES GINGERBREAD TART V
white chocolate mousse, anglaise, caramel, pomegranate & candied ginger

CHOCOLATE SHELL
CHOOSE 1
peanut butter mousse with rice crispies, marshmellow cream + peanuts V
praline filling with chocolate mousse, almonds + caramel crispies with a chocolate straw

V Vegetarian GF Gluten-Free