

Savory Stations

No Touch Stations

1 hour service | Minimum 25 guests

Uniformed chef fee

House Made Dips-Choose three

Served with pita, tortilla chips and sliced baguette

Served hot:

Artichoke & spinach  ~~X~~, buffalo chicken ~~X~~, blue crab ~~X~~,
zucchini black bean con queso  ~~X~~

Served chilled:

Seasonal hummus  ~~X~~, seven layer bean dip  ~~X~~, smoked seafood ~~X~~,
chipotle chicken ~~X~~

Slider Bar-

*Gluten free lettuce leaf "buns" available upon request

Served with coleslaw & house made potato chips

Sirloin, Turkey and Black Bean sliders on house baked buns with
Tillamook cheddar, swiss, bacon, lettuce, tomato & onion

Seafood Raw Bar

Market priced per dozen/pound

Shucked oysters, chilled shrimp, smoked mussels, chilled crab claws,
Smoked trout & salmon all available.

*Served warm or chilled with garlic butter, cocktail sauce, mignonette,
capers, red onions & chopped egg.*

Panini Station

Choose three options:

The Classic-mozzarella, white cheddar & American cheeses on
country bread

Turkey-brie & cranberry chutney on honey wheat

Bacon-avocado, fontina, tomato jam on sourdough

Smoked Salmon-boursin cheese and caper relish

Marinated Portobello- tomato, spinach & smoked gouda on country
bread

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GLUTEN FREE ITEM



VEGETARIAN ITEM



Savory Stations (continued)

Mac n' Cheese Station – choose three

Served with toppings: *bacon, shredded cheddar, grilled chicken, braised Short ribs, scallions, mushrooms and grilled chopped asparagus.*

The Original- elbow macaroni & sharp cheddar

Lobster- fusilli noodles, gruyere, panko & scallions

Buffalo Chicken-elbow macaroni, buffalo chicken, cheddar & blue cheese

Truffle- fusilli noodles and white cheddar

Add chef's seasonal salad for additional costs

Street Taco Bar

Served with *street corn, rice, fried tortilla chips, soft flour & corn tortillas, cilantro sour cream, shredded cabbage & queso fresco.*

Choose three:

Pork Carnitas: roasted pork shoulder & belly, Caribbean papaya slaw and salsa roja

Carne Asada: marinated flank steak, sliced radish, grilled onions and chimichurri

Roasted Sweet Potato: poblanos, apple-kale slaw & chili-orange sauce

Tequila Lime Shrimp: grilled & marinated shrimp with spicy mango & pineapple salsa

Carving Station

Served with *house-made bread and sauces*

Choose *ONE* starch

Chef will pair with *one* seasonal vegetable

Slow Roasted Prime Rib of Beef with horseradish cream sauce

Dry-Rubbed Smoked Salmon with lemon caper aioli

UPGRADE:

Whole Roasted Beef Tenderloin

garlic & herb crusted with creamy Dijon

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Savory Stations (continued)

Barbeque Station – choose two

Served with cheddar-jalapeno cornbread

Choose ONE starch

Chef will pair one seasonal choice of vegetable

Beef Brisket- Texas style dry rub

BBQ Pork Ribs- dry rub and smoked

Pulled Pork- Kansas City Style

Chicken- BBQ breast and thighs

Suckling Pig-great for pig roasts!

Oven Baked Pasta Station- choose two

Served with chef's seasonal salad and garlic bread

Stuffed Cannelloni: chicken, spinach, artichoke, ricotta with a tomato-vodka cream sauce

Three Meat Lasagna: ground beef, chorizo, veal, ricotta, mozzarella with a tomato basil sauce

Pasta Alfredo: romano, parmesan, garlic & cream

Vegetable Lasagna: zucchini, spinach, squash, wild mushrooms, ricotta, mozzarella and parmesan

Add an additional pasta for additional cost

Side Station Add-ons:

Salad: chef's seasonal salad

Soup: chef's seasonal soup

Starch: pick one

Red Potato Salad ✕🌿 Mac n' Cheese 🌿 Herbed quinoa ✕🌿

Roasted garlic new potatoes ✕🌿 Rice Pilaf ✕🌿

Browned butter whipped potatoes ✕🌿

Aged Tillamook cheddar gratin potatoes ✕🌿

Vegetables: chef's season vegetable side

PUB GRUB:

Beef Toasted St. Louis Style Ravioli with marinara

Pretzel bites- beer cheese fondue & mustard

Hot Freshly popped butter popcorn

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✕ GLUTEN FREE ITEM

🌿 VEGETARIAN ITEM

RHONE
RUM & BAR

Moulin
THE GARAGE
Events

THE MALT HOUSE
CELLAR

Moulin
EVENTS MEETINGS

Sweet Stations

1 hour service | Minimum 25 guests

Uniformed chef fee

If host wishes to bring in an outside professional made dessert, a handling/cutting fee will apply

Dessert Crepes- choose three

Nutella with a dark chocolate drizzle

Brandy peach with cream cheese

Maple cream cheese with glazed banana

Strawberry and pistachio

Cheesecake Petit fours -choose three

New York (the original)

Hershey's chocolate truffle

Key lime & coconut

Chicago Bailey's Irish cream

Moulin white chocolate and raspberry

New Orleans praline

S'mores Station-

Make your own s'more over a mini campfire

Marshmallows, graham crackers, caramel & Nutella

Chocolate Barks: dark chocolate, sea salt and peanut butter

We All Scream for Ice Cream! -

House made chocolate, vanilla and season ice cream

Toppings: cones, seasonal berries, sliced bananas, toasted

coconut, chocolate chips, crushed Oreos, M&M's, crushed

Butterfinger, sprinkles, caramel and fudge sauce

Add root beer and cream soda for additional \$2.95 per guest

Mini Mousse Sampler Station-

Ideal for groups of all tastes!

-banana cream, key lime, tropical island, cherry chocolate, vanilla,

coffee and lemon

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GLUTEN FREE ITEM



VEGETARIAN ITEM



Sweet Stations (continued)

Sweet Escape Station-

Holiday version available as well!

Warm baked cookies, double chocolate brownies and Wendy's family gooey butter cake

Triple Decadent Fondue-

Fondue: Milk chocolate, dark chocolate and caramel

Enhancements: brownies, fresh fruit, angel food cake, pretzels, marshmallows and crispy bacon

Make it adult!

Kahlua, Baileys or Makers Mark fondue add-for additional costs

Southern Comfort Desserts-

Warm bread pudding with bourbon crème anglaise

Warm seasonal fresh fruit cobbler

Chilled creamy banana pudding

Add one ice cream to make it ala mode-

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VEGETARIAN ITEM

RHONE
RUM X BAR



THE MALT HOUSE
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EVENTS X MEETINGS