

Buffet Packages



**603 E. Lockwood Ave
Webster Groves, MO 63119
314-963-3434
events.cyranos@yahoo.com
www.cyranos.com**



Rental Guidelines

- Rental fees are due at time of booking and required to confirm reservations.
- Rental fee does not apply to cost of food, beverage or services.
- \$1,000 food and beverage minimum on Friday & Saturday evenings.
- \$400 food and beverage minimum during all other time slots.

Rental Fees

- Monday-Friday AM: 11am-3pm - \$30 rental fee
- Saturday-Sunday AM: 11am-2pm or 3pm-6pm - \$75 rental fee
- Monday-Thursday PM: 4pm-10pm \$75 rental fee
- Friday & Saturday PM: 7pm-11pm \$150 rental fee
- Sunday PM: 7pm-10pm \$75 rental fee

Package Amenities & Additional Info

- Full service, private dining experience.
- Unlimited soda, ice tea, coffee and water service for all guests.
- Bread service may be added to any package for \$1 per person.
- Early venue access, up to 1 hour prior to scheduled start time.
- Complimentary lobby signage directing guests into the venue.
- Walnut tables (complimentary) or white linen tablecloth service (\$10 fee).
 - Complete set-up and cleanup of venue (restrictions apply).
 - Complimentary votive candles, on request.
- China, linen napkins, flatware and glassware for all courses.
 - Complimentary printed menus.
- Projector screen available for \$10 rental. No other AV equipment provided, but rental through a third party is available upon request.
- Pricing does NOT include 9.238% sales tax or 20% gratuity.



Petite Buffet

\$14 Per Person

SANDWICHES - Select 1

Pulled Pork

sugarfire smoked pork, slaw, st. louis sweet bbq sauce, american cheese on cyrano's special roll

Special Roast Beef

with mortadella and swiss on cyrano's special roll

Curried Chicken Salad

with grapes and walnuts, young greens, tomato on cyrano's special roll

House-Made Veggie Burger

lettuce, tomato, onion, pickle, side of russian dressing on cyrano's special roll

Classic Turkey Club

sugarfire smoked turkey, ham, bacon, cheddar cheese, lettuce, tomato and mayonnaise on white bread

SALADS - Select 1

House Salad

mixed greens, red onion, cherry tomato, cucumber, asiago cheese, balsamic vinaigrette

Petite Salad

mixed greens, red onion, cherry tomato, cucumber, feta cheese, buttermilk ranch dressing

Caesar Salad

chopped romaine in traditional dressing with goat cheese and tapenade toast point

Fresh Vegetable Slaw

shredded carrot, broccoli, brussel sprout, kale and cabbage in red wine vinaigrette

SIDES - Select 1

French Fries

Penne Marinara

Roasted Garlic Mashed Potatoes

Seasonal Vegetable

Extra Sandwich or Side May Be Added for an Additional \$4 Per Person



Signature Buffet

\$22 Per Person

ENTREES - Select 2

Pulled Pork Slider

sugarcane smoked pork, slaw, st. louis sweet bbq sauce, american cheese on cyrano's special roll

Special Roast Beef

with mortadella and swiss on cyrano's special roll

Curried Chicken Salad

with grapes and walnuts, young greens, tomato on cyrano's special roll

House-Made Veggie Burger

lettuce, tomato, onion, pickle, side of russian dressing on cyrano's special roll

Classic Turkey Club

sugarcane smoked turkey, ham, bacon, cheddar cheese, lettuce, tomato and mayonnaise on white bread

Pesto Penne Pasta

with cherry tomatoes and artichoke hearts

Pasta Primavera

penne with seasonal vegetables in marinara

Chicken Spiedini

skewers of chicken breast dusted in Italian bread crumbs with marinated cherry tomatoes, shaved asiago and balsamic reduction

SALADS - Select 1

House Salad

mixed greens, red onion, cherry tomato, cucumber, asiago cheese, balsamic vinaigrette

Petite Salad

mixed greens, red onion, cherry tomato, cucumber, feta cheese, buttermilk ranch dressing

Caesar Salad

chopped romaine in traditional dressing with goat cheese and tapenade toast point

Fresh Vegetable Slaw

shredded carrot, broccoli, brussels sprout, kale and cabbage in red wine vinaigrette

SIDES - Select 2

French Fries

served with ketchup and garlic aioli

Roasted Garlic Mashed Potatoes

Penne in House Marinara

Seasonal Vegetable



Premium Buffet

\$28 Per Person

ENTREES - Select 2

Chicken Spiedini

skewers of chicken breast dusted in herb bread crumbs with marinated cherry tomatoes, shaved asiago and balsamic reduction

Chicken Parmesan

herb crumb breaded chicken breast cutlets, marinara sauce, melted provolone and mozzarella

Pesto Penne Pasta

with cherry tomatoes and artichoke hearts

Pasta Primavera

penne with seasonal vegetables in marinara

Lemon Chicken

panko breaded chicken breast cutlets in a lemon white wine caper sauce

Beef Brochettes

skewers of beef tenderloin with red onion, red peppers, bleu cheese, red wine reduction and horseradish cream

Bacon Wrapped Meatloaf

with bordelaise sauce

Pan Roasted Salmon

with a three mustard balsamic herb glaze

SALADS - Select 1

House Salad

mixed greens, red onion, cherry tomato, cucumber, asiago cheese, balsamic vinaigrette

Caesar Salad

chopped romaine in traditional dressing with goat cheese and tapenade toast point

Petite Salad

mixed greens, red onion, cherry tomato, cucumber, feta cheese, buttermilk ranch dressing

Greek Salad

mixed greens, chickpeas, red peppers, kalamata olives, cucumber, feta cheese, oregano vinaigrette

SIDES - Select 2

Linguine

in white wine butter sauce with spinach and cherry tomatoes

Penne in House Marinara

Garlic Mashed Potatoes

French Fries

served with ketchup and garlic aioli

Seasonal Vegetable