

PURINA FARMS™



**CATERING
GUIDE
2026**

PURINA FARMS CATERING GUIDE 2026

WELCOME TO PURINA FARMS!

Food Service Consultants / Events by FSC would like to welcome you to beautiful Purina Farms. It is an ideal place for your breakfast, luncheon, dinner, or any other special occasion. Catering can be provided at the state-of-the-art Purina Event Center and at several outdoor event areas. The Founder's Room, which is located on the second floor of the Purina Event Center, can accommodate up to 250+ guests for lunch, dinner, cocktail party, or meeting. In addition, we offer the Checkerboard Café that serves breakfast and lunch based on your show's requirements. Pre-arrangements must be scheduled with the on-site manager 14 days before the start of your event. There is a \$500-dollar daily minimum to open the café.

Food Service Consultants / Events by FSC has prepared this catering guide to assist you with planning your special event. The guide includes sample menus with pricing for breakfast, lunch, dinner, and snacks. **Although we pride ourselves on being flexible and can serve events at short notice, we do require fourteen business fourteen (14) days' notice to ensure that your event goes perfectly. We remind you that the prices listed in this catering guide serve as references when planning your budget, but the actual number of guests and any special requests may affect the final price.**

Food Service Consultants / Events by FSC requires a final guest count, seven (7) business days in advance of the event. Changes in the number of guests after this date may be subject to a \$100 late charge. Billing for your event will be based on the guaranteed number of guests or the actual attendance, whichever is greater. Please plan to pay the final invoice at the end of your event. We accept cash, check or credit card. An additional 3.0% will be added for the use of a credit card.

We cannot mail or email an invoice. If your group is tax exempt, please provide a copy of your tax-exempt letter before your event is scheduled.

We are happy to honor any guest who requires a vegetarian or an approved allergen free meal while visiting Purina Farms. Please ask our catering coordinator when selecting an event menu or when visiting the Checkerboard Café.

It will be our pleasure to plan for the rental of china, glassware, silverware, table linen and/or linen napkin. Wait service labor and professional bartenders are available along with full bar service. Additional charges will apply.

Special notes to consider...

- There is an additional charge for wait service, bartenders and special linens for dining tables.
- Final payment is due at the conclusion of your event.
- We require a fourteen (14) day advanced notice for any event that requires food and beverages. Final guest count is required seven (7) days pre-event. A twenty (20%) percent service fee is added to all food and beverage events. Current sales tax applicable.

We are proud to be associated with Purina Farms and look forward to working with you. We strive to ensure your "special event" is truly memorable.

Please feel free to contact our on-site Food Service Director at 430manager@foodserv.org or 314-982-5117 ext. 5117.



PURINA FARMS CATERING GUIDE 2026

BREAKFAST SELECTIONS

(Includes High Grade Compostable Service Ware)

FARMHOUSE BREAKFAST

Scrambled Eggs

Roasted Potatoes

Sausage Links & Hardwood Smoked Bacon

Buttermilk Biscuits

Freshly Brewed Coffee

Assorted Juices

\$19.25 Per Person

CONTINENTAL BREAKFAST

Assorted Breakfast Breads, Fresh Baked Muffins & Artisan Pastries

Seasonal Fresh Fruit

Freshly Brewed Coffee

Assorted Juices

\$16.25 Per Person

HOSPITALITY BREAKFAST

Fresh Donuts

Fresh Brewed Coffee

\$7.70 Per Person

COFFEE & TEA SERVICE

3 Gallons Regular Coffee.....**\$45.00**

3 Gallons Iced Tea**\$39.00**

Creamers, Sweeteners & Service Ware Provided
(Serves Approximately 25 Guests)

Plus 20% Service Fee and Current Applicable Sales Tax

PURINA FARMS CATERING GUIDE 2026

BUFFET SELECTIONS

*(Includes High Grade Compostable Service Ware)
Available Between 11:00am and 2:00pm*

SELECTION ONE

St. Louis Hill Italian Salad

*Romaine and Iceberg Lettuces with Artichoke Hearts, Shaved Red Onion,
Diced Sweet Peppers, Parmesan Cheese, and Red Wine Vinaigrette*

Baked Penne Bolognese

Cavatelli Con Broccoli

Garlic Toast

Freshly Baked Cookies & Brownies

\$20.50 Per Person

SELECTION TWO

Pulled Smoked Chicken

Pulled Pork

Gourmet Sandwich Rolls & Sauces

Bourbon Baked Beans

Creamy Cole Slaw or Potato Salad

Freshly Baked Cookies & Brownies

\$23.50 Per Person

SELECTION THREE

Classic Caesar Salad

Creamy Garlic Chicken Breast with Fresh Herbs

Pasta with Sweet Roasted Tomatoes, Herbs & Parmesan Cheese

Broccoli Florets with Sea Salt & Olive Oil

Freshly Baked Cookies & Brownies

\$22.50 Per Person

All Luncheons include Flavored Infused Water Station

Plus 20% Service Fee and Current Applicable Sales Tax

PURINA FARMS CATERING GUIDE 2026

BOXED LUNCH SELECTIONS

SANDWICH OPTIONS \$17.50 PER LUNCH

Our sandwich boxed lunches are individually labeled and include gourmet chips, seasonal fruit, sweet treat, side condiments and wrapped utensils.

SMOKED TURKEY CLUB

Smoked Turkey, Bacon, Smoked Gouda Cheese, Harvest Greens and Sliced Tomato on Wheat Berry Bread

CHICKEN SALAD

Fresh Chicken Salad, Lettuce, Sliced Tomato on Buttered Croissant

CLASSIC ROAST BEEF

Slow Roasted Beef, Cheddar Cheese, Harvest Greens and Sliced Tomato on Artisan Ciabatta

GARDEN WRAP

Fresh Baby Spinach, Sliced Tomato, Red Onion, Cheddar Cheese and Vinaigrette Dressing

UNCURED HAM

Uncured Ham, Swiss Cheese, Harvest Lettuce and Sliced Tomato on Artisan Rye

SALAD OPTIONS \$17.50 PER LUNCH

Our salad boxed lunches are individually labeled and include a sweet treat and wrapped utensils.

GRILLED CHICKEN CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Garlic Croutons, Grilled Chicken Breast and Caesar Dressing

GRILLED CHICKEN COBB SALAD

Mixed Greens with Grilled Chicken, Crisp Bacon, Gorgonzola Cheese, Hard Cooked Egg, Grape Tomatoes with Red Wine Vinaigrette

CLASSIC CHEF SALAD

Romaine Hearts with Julienned Ham, Smoked Turkey, Swiss, Cheddar, Hard Cooked Egg, and Tomato with Ranch Dressing

PURINA GARDEN SALAD

Mixed Greens, Grape Tomatoes, Cucumber, Garlic Croutons, Shaved Parmesan with Herb Vinaigrette

Bottled Water and Canned Soft Drinks \$2.00 per person.

Plus 20% Service Fee and Current Applicable Sales Tax

PURINA FARMS CATERING GUIDE 2026

DINNER BUFFET SELECTIONS

\$29.75 Per Person

(Includes High Grade Compostable Service Ware)

Available Between 4:00pm and 8:00pm

SALAD (PLEASE SELECT ONE)

Served with Artisan Rolls and Whipped Butter

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Shaved Parmesan,
Garlic Croutons and Mayfair Dressing

HARVEST GARDEN SALAD

Mixed Harvest Greens, Grape Tomatoes,
English Cucumbers, Garlic Croutons, Shaved
Parmesan Cheese and Red Wine Vinaigrette

ITALIAN SALAD

Crisp Romaine, Artichoke Hearts, Shaved
Red Onion, Diced Pimentos, Parmesan
Cheese and Red Wine Vinaigrette

STRAWBERRY SPINACH SALAD

Fresh Baby Spinach, Feta Cheese, Toasted
Walnuts, Red Onion, Ripe Strawberries and
Poppyseed Dressing

ENTRÉE SELECTIONS

(Please Select One/Dual Entrée Plus \$8)

BRAISED BEEF BRISKET

Slow Braised Brisket of Beef with
Roasted Tomatoes

ROMAN STYLE PORK TENDERLOIN

Marinated Pork Tenderloin Rolled in Toasted
Breadcrumbs Served with Lemon Infused
Olive Oil and Fresh Italian Parsley

PAN SEARED CHICKEN BREAST WITH CLASSIC MORNAY SAUCE

Chicken Breast with Mornay Sauce and
Grated Parmesan and Fresh Herbs

HAND CARVED RIBEYE (PLUS \$9)

Slow Roasted Ribeye of Beef Served Au Jus
and Horseradish Cream

GOURNAY STUFFED CHICKEN

Breast of Chicken filled with Fresh Gournay
Cheese, Fresh Spinach and Sundried Tomato

Plus 20% Service Fee and Current Applicable Sales Tax

PURINA FARMS CATERING GUIDE 2026

DINNER BUFFET SELECTIONS (CONT.)

STARCH ACCOMPANIMENTS

(Please Select One)

CLASSIC MASHED RED POTATO

Fresh Cream, Rich Butter, whipped until smooth, tossed with Fresh Chives

BROWN RICE WITH QUINOA

Shredded Kale, Edamame and Olive Oil

GARDEN PASTA PRIMAVERA

Fresh Garden Vegetables, Garlic Infused Olive Oil and Parmesan Cheese

SCALLOPED POTATOES

Thinly Sliced Idaho Potatoes and Yellow Onion with Creamy Mascarpone Sauce

WHOLE ROASTED PETITE POTATOES

Petite Potatoes with Garlic and Fresh Herb

VEGETABLE ACCOMPANIMENTS

(Please Select One)

HARICOT VERTS

Sauteed Petite Green Beans with Sea Salt and Cracked Black Pepper

FRESH VEGETABLE MEDLEY

Sauteed with Olive Oil and Fresh Herbs

BROCCOLI FLORETS

Lightly Blanched with Sea Salt and Olive Oil

FIRE ROASTED BRUSSELS SPROUTS

With Bacon Lardons Caramelized Onion and Cracked Black Pepper

SWEET ACCOMPANIMENTS

(Assorted Chef Favorites)

NEW YORK STYLE CHEESECAKE

ASSORTED SWEETS

(Cookies, Brownies and Lemon Bars)

DECADENT CHOCOLATE CAKE

Beverage Station Includes Flavored Infused Water

Add Lemonade \$1.50 Per Person

Add Iced Tea \$1.50 Per Person

Plus 20% Service Fee and Current Applicable Sales Tax

PURINA FARMS CATERING GUIDE 2026

HORS D'OEUVRE RECEPTION

\$27.50 Per Person

(Includes High Grade Compostable Service Ware)

**YOUR RECEPTION INCLUDES TWO SELECTIONS FROM "ARRANGED DISPLAYS"
AND THREE SELECTIONS FROM "PLACED OR PASSED"**

ARRANGED DISPLAYS

(Please Select Two)

IMPORTED & DOMESTIC CHEESES

Chef Selected Cheeses and Artfully Arranged
with Cracker Assortment

ANTIPASTO DISPLAY

Cured Meats, Marinated Vegetables,
Peppadew, Olives, Hard Cheeses,
Fresh Mozzarella, Candied Pecans and
Smoked Almonds

FRESH SEASONAL FRUIT DISPLAY

Chef Selected Seasonal Fruits
Artfully Arranged

ARTISAN MINI SANDWICH PLATTER

- Smoked Turkey Breast with Havarti Cheese and Garlic Aioli
- Uncured Ham with Swiss and Whole Grain Mustard Aioli
- Top Round of Beef with Cheddar and Horseradish Aioli

FRESH VEGETABLE CRUDITÉ

Fresh Seasonal Vegetables Served with
Cracked Pepper Buttermilk Dip and Classic
Hummus

PASSED & PLACED

(Please Select Three)

- Hatch Chili Chicken Taquitos, Pico
- Buffalo Chicken Poppers, Chipotle Ranch
- Pigs in a Blanket, Mustard Sauce
- Beef Meatballs with Bourbon Glaze
- Bulgogi Beef Potstickers
- BBQ Meatballs
- Vegetable Spring Rolls with Thai Chili Sauce
- St. Louis Style Toasted Ravioli with Marinara
- Spanakopita, Spinach and Feta Cheese, Light Pastry

Beverage Station for All Receptions to Include Flavor Infused Water

Plus 20% Service Fee and Current Applicable Sales Tax

PURINA FARMS CATERING GUIDE 2026

← OPEN OR CASH BAR SERVICE AVAILABLE →

BAR SET UP FEE

Services Approximately 75 Guests	\$150.00
Additional Bar Station	\$150.00

CASH BAR PRICING

Mixed Cocktails	\$8.00
Wine.....	\$8.00
Beer & Seltzer.....	\$6.00
Soda.....	\$3.00
Bottled Water	\$3.00

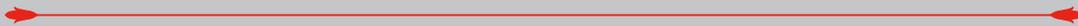
OPEN BAR PRICING

HOUSE BRAND LIQUOR, WINES & DOMESTIC BEERS

\$27.50 per person (3 Hour Event)

\$8.00 per person for each additional hour

Alcoholic & Non-Alcoholic Beverage Packages Are Available Upon Request



Plus 20% Service Fee and Current Applicable Sales Tax

PURINA FARMS CATERING GUIDE 2026

HORS D'OEUVRE RECEPTION

*Priced Individually Per Person - Minimum 35 Guests
(Includes High Grade Compostable Service Ware)*

Not Available During Lunch or Dinner Services

PURINA BREAK SELECTIONS

IMPORTED & DOMESTIC CHEESES

\$6.75 per person

Chef Selected Cheeses and Artfully Arranged with Gourmet Crackers

FRESH VEGETABLE CRUDITÉ

\$6.00 per person

Fresh Seasonal Vegetables Served with Cracked Pepper Buttermilk Dip and Hummus

BAVARIAN PRETZELS WITH CHEESE SAUCE AND WHOLE GRAIN MUSTARD SAUCE

\$6.50 per person

HOT DOG BAR

\$8.00 per person

Served with the Classic Condiments, Chili and Cheese Sauce

DIPS! DIPS! DIPS!

\$7.50 per person

Assorted Chips and Breads with House Made Dips

SWEET SENSATIONS

\$7.50 per person

Assorted Dessert Bars, Cupcakes and Cookies