

Private Events Menu

Les Bourgeois Vineyards



Contact our Private Event Director to Book Today

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Food & Beverages

* The catering menu is designed for groups of 20 or more. Kid's 12 and under are half off buffet prices.

*No outside food or beverage items, with the exception of pre-approved desserts, may be brought onto the Bistro premises. At the A-Frame homemade style picnic snacks & non-alcoholic beverages are welcome.

*Tastings are available of some menu items. Exclusions include: Preset Buffets, Prime Rib, Appetizer Platters, & Seasonal Items. They can typically be done Wednesdays & Thursdays between 11-6. Tastings are priced per item and must be arranged **2 weeks** ahead of time due to staffing and food ordering. Selections are limited to 4 plates or 8 separate items.

*Specialty plates can be created for guests with dietary restrictions.

*Menu options & pricing are subject to change based on market pricing & availability.

Hors d'Oeuvres Platters

(Each serve 25 guests)

Antipasto Display

Assorted Cured Meats, Artisan Cheeses, Pickled Vegetables, Marinated Olives, House Made Dips & Crackers
\$200 per display

Charcuterie Platter

Assorted House-Made Sausages, Cured Meats, Pickled Vegetables, Mustard & Crackers
\$150 per platter

Artisan Cheese Display

Assorted Artisan Cheeses & Crackers
\$150 per display

Crudités Platter

Fresh Seasonal Vegetables with Herbed Buttermilk Dressing and Spinach & Artichoke Dip
\$100 per platter

Domestic Cheese Display

Assorted Domestic Cheeses & Crackers
\$100 per display

Cocktail Shrimp Display

100 Pieces Served with House-Made Cocktail Sauce
\$200 per display

Fresh Fruit Display

Assorted Seasonal Fruit
\$85 per display

Picnic Basket Display

Sliced Salami, Cheese, Crackers & Grapes
\$125 per display

Scottish Cured & Smoked Salmon Platter

House-Smoked side of Salmon served with Capers, Pickled Onions &
Crackers
\$175 per platter

Crostini Bar

Bruschetta, Hummus, Bacon Jam, Pimento Cheese, Toasted Breads
\$85 per platter

Hors d'Oeuvres by the Dozen

Hot:

- Crab Cakes with Lemon Caper Aioli **\$40**
- Fried Boneless Chicken Wings with House-Made Buttermilk & BBQ **\$29**
- Seasonal Skewered Grilled Vegetables with Romesco **\$24**
- Bacon-Wrapped Pork Loin Skewer with Red Pepper Jelly **\$32**
- Bacon-Wrapped Shrimp **\$30**
- Fried Mozzarella Sticks with Marinara **\$24**
- Vegetable Egg Rolls **\$24**
- Cozy Shrimp Spring Rolls **\$28**
- BBQ Meatballs **\$32**
- Gorgonzola Cheesecake Bites **\$18**
- Mini Beef Wellingtons **\$26**
- Spanakopita **\$18**

Cold:

- Classic Deviled Eggs **\$15**
- Pimiento Cheese & House Candied Bacon Crostini **\$21**
- Smoked Salmon Mousse Cups **\$18**
- Caprese Skewers **\$15**
- Caesar Salad Cups **\$15**
- Creamy French Onion & Mushroom Cups **\$24**
- Pesto & Roasted Red Pepper Hummus Pinwheels with Fresh Seasonal
Vegetables **\$15**

Desserts

- Flourless Chocolate Nemesis Cake with Seasonal Compote **\$7**
Seasonal Bread Pudding with Bourbon Sauce **\$5**
Seasonal Fruit Crisp with Creme Anglaise **\$5**
New York Style Cheesecake with Seasonal Compote **\$8**
Assorted Cupcakes: Vanilla Bean, Jelly Roll, Peanut Butter, Red Velvet, Chocolate, Lemon Meringue **\$36/dzn (minimum 2)**
Specialty Platter (Assorted Cookies, Assorted Dessert Bars, Fruit Canapes, Petit Fours) (serves 25) **\$100**



Kid's Menu

*Plates can be added to any meal option or kids 12 and under can eat from a buffet at half price.

- Pasta with Red Sauce **\$6**
Chicken Fingers and Fries **\$8**
Cheese Flatbread Pizza **\$7**

Preset Buffet Options

(Priced per Guest)

Brunch Buffet: Fluffy Scrambled Eggs, Biscuits & Gravy, Bacon, Fried Chicken Bites & Belgian Waffles, Fresh Fruit **\$18**

Deli Buffet: Turkey/Ham/Roast Beef, Cheddar/Swiss/Provolone, Lettuce, Tomato, Onion, Pickles, Mayo, Mustard and Breads. **Choice of 3 Sides:** Chips, Mixed Green Salad with House Buttermilk, Pasta Salad, Potato Salad, or Assorted Cookies **\$13**

BBQ Buffet: House Smoked Pulled Pork & BBQ Chicken, House-Made Tangy Barbeque Sauce, Buns, and Pickles **Choice of 3 Sides:** Creamy Coleslaw, Classic Potato Salad, House-Smoked Beans, Three Cheese Mac, Country-Style Green Beans, or Mixed Green Salad with House Buttermilk Dressing **\$20**

Pasta Buffet: Choice of 2 Pastas - Cajun Pasta with Sun-Dried Tomato Cream Sauce, Peppers, Onions, Celery & Mushrooms; Tomato Basil Pasta with Vegetables; Cheesy Pasta Marinara; Pasta Alfredo with Seasonal Vegetables and Herbs; Served with Garlic Bread & Choice of Caesar or Mixed Green Salad with House Buttermilk
Vegetarian **\$15**; Add Chicken or Beef **\$1**; Add Shrimp **\$3**

Taco Buffet: Grilled Chicken & Ground Beef, Soft Taco Shells, Mexican Rice, Lettuce, Pico de Gallo, Shredded Cheddar, 7-Layer Bean Dip, and Corn Chips **\$19**

Bourgeois Southern Buffet: Chicken Meatball "Basquaise" with Peppers, Onions, & Tomatoes; House-Made Andouille Sausage with Peppers, Onions, Tomatoes & Red Beans; Southern Dirty Rice; Mixed Green Salad with House Buttermilk Dressing and Southern Cornbread **\$24**

Custom Buffet Options

(Custom buffets include a choice of 2 proteins, 1 salad, 2 sides, and bread)

Burning Barrel Buffet \$38 (pick 2)

Slow Roasted Prime Rib with Au Jus & Creamy Horseradish (with carver)
Pork Wellington - Pork Loin Wrapped in Proscuitto, Bacon Mushroom
Jam in a Flaky Puff Pastry (with carver)
Wild Alaskan Salmon Filets with Lemon & Caper Relish
Blackened Chicken with Creole Cream Sauce, Bell Peppers & Onions

Reserve Buffet \$34 (pick 2)

Marinated Sliced Steak with Chimichurri
Roasted Chicken with Red Wine Marsala Sauce & Mushrooms
Bacon-Wrapped Pork Loin with Bourbon Butter Sauce
Baked Cod with Garlic Herb Lemon Butter

Winemaker's Select Buffet \$31 (pick 2)

Roasted Chicken Breast with Fines Herbes Veloute Sauce
Rosemary Roasted Pork Loin with Sweet Cider Jus
Baked Trout with Romesco Sauce
Meatloaf with Angus Beef & Pork Topped with Bacon Jam & Tomato Glaze

Sides

(Choice of 2)

Home-Style Mashed Potatoes
Loaded Mashers with Cheese & Bacon
Sweet Potato Mash
Roasted Potato Medley
Wild Rice Pilaf with Seasonal Vegetables
Country-Style Green Beans
Balsamic Roasted Brussels Sprouts
Zucchini and Squash Medley
Glazed Carrots
Broccolini

Salads

(Choice of 1)

Caesar Salad with House-Made Dressing, Garlic Croutons, and Red Onions
Mixed Green Salad with Seasonal Vegetables and House Buttermilk Dressing
Apple & Gorgonzola Salad with Walnuts, Dried Cranberries, Red Onions, and
Balsamic Reduction Dressing (**\$1 per guest surcharge**)
Spinach Salad with Strawberries, Feta, Almonds, Red Onions, Olive Oil, and
Balsamic Glaze (**\$1 per guest surcharge**)

Plated Meals

****No more than three entree selections****

Each plate includes a salad and bread

Client must provide name cards indicating the entree selection & a seating chart

6oz Roasted Beef Tenderloin with Norton Shiitake Sauce, Home-Style Mashed Potatoes & Market Vegetable **\$36**

Baked Soy Honey Glazed Salmon with Fruit Salsa, Cilantro Rice & Market Vegetable **\$32**

Pork Wellington - Pork Loin Wrapped in Proscuitto with Bacon Mushroom Jam in a Flaky Puff Pastry, Roasted Carrots, Brussels Sprouts & Sweet Potato Mash **\$34**

Papillote Cod with Lemon Herb Butter, Wild Rice Pilaf & Market Veg **\$28**

Caprese Stuffed Chicken with Basil, Mozzarella, Sun Dried Tomatoes, Balsamic Glaze, Home-Style Mashed Potatoes & Market Vegetable **\$30**

Blackened Chicken Breast with Citrus Cream Sauce, Home-Style Mashed Potatoes & Market Vegetable **\$28**

Pork Chop with Seasonal Fruit Glaze, Sweet Potato Mash, & Market Veg **\$28**

Quinoa, Spinach, & Roasted Sweet Potato Stuffed Portabella Mushroom, Sliced Almonds & Market Vegetable (vegetarian, vegan, dairy free, gluten free) **\$22**

Surf & Turf - 10oz KC Strip Steak with Compound Butter, Cajun Shrimp Skewer, Home-Style Mashed Potatoes & Market Vegetable **\$40**

Salads

(Choice of 1)

Caesar Salad with House-Made Dressing, Garlic Croutons, Parmesan and Red Onions

Mixed Green Salad with Seasonal Vegetables and House Buttermilk Dressing
Apple & Gorgonzola Salad with Walnuts, Dried Cranberries, Red Onions, and Balsamic Reduction Dressing **(\$1 per guest surcharge)**

Spinach Salad with Strawberries, Feta, Almonds, Red Onions, Olive Oil, and Balsamic Glaze **(\$1 per guest surcharge)**

Beverages

**The bar for your event will be set up according to your specific requirements. You may choose to offer guests either a host bar, cash bar, or a mixture.*

Non-Alcoholic Beverages

Unlimited Option tea/coffee/soda \$2.50 per person
Non-Alcoholic Grape Goose (still red or sparkling white) \$10/bottle

Beer

**Leftover beer purchased by the case (24 beers) may be taken home.*

Domestic Beer by the Bottle \$4/Bottle, \$65/Case

House selection is typically Budweiser, Bud Light, Michelob Ultra

Microbrew Beer by the Bottle \$5/Bottle, \$85/Case

House selection is typically Boulevard: Wheat & Kolsch, Logboat: Mamoot & Snapper, Bur Oak: Boone County Brown & Old 63

1/4 Barrel Keg Bud Light (80 12oz pours) \$150

1/2 Barrel Keg Budweiser, Bud Light, or Michelob Ultra (160 12oz pours) \$275

1/6 Barrel Keg Boulevard, Logboat, or Bur Oak (55 12oz pours) \$175

1/2 Barrel Keg Boulevard, Logboat, or Bur Oak (160 12oz pours) \$400

Mixed Drinks

Bar Stock (does change occasionally)

Jose Cuervo Gold Tequila

Seagram's Gin

Rocheport Distilling Co:

Patron

Jim Beam

Light and Dark Rum

Triple Sec

Maker's Mark

Malibu Rum

Grey Goose

Jameson

Amaretto

Ketel One

Crown Royal

Kahlua

Sky Vodka

Captain Morgan Rum

Bailey's

Tanqueray

Bombay Sapphire

Wines

**There are 4 glasses of wine per bottle, and 12 bottles per case.*

**It is recommended to select 6 different types of wine: 2 sweet, 2 semi, and 2 dry.*

**You can be charged on consumption per bottle that is opened or pre-order cases for a 15% discount. You can mix & match case varieties in the same price point.*

**Those wishing to provide wine from their private selection must make arrangements in advance and will be charged a \$10.00 per bottle corkage fee.*

Sweet Wines

Concord \$15/Bottle, \$153/Case

This sweet yet balanced wine is exploding with fresh Concord grape flavor

Riverboat Red \$15/Bottle, \$153/Case

Rich with aromas of raspberry and cherry, this chilled sweet red wine dazzles the palate with layers of ripe fruit

Riverboat White \$15/Bottle, \$153/Case

A bouquet of honeysuckle with hints of honeydew and lush tropical fruit describe this popular sweet white wine

Pink Fox \$15/Bottle, \$153/Case

Made with the Native American Catawba grape, this blush wine offers a light fruit flavor and a pleasantly sweet finish

Semi-Dry Wines

Fleur Du Vin \$20/Bottle, \$204/Case

A semi-dry red wine with soft character and light and fruity aromas is broadly appealing and reveals the uniqueness of the Missouri St. Vincent grape

Vignoles \$20/Bottle, \$204/Case

With a rich floral nose, this fresh white wine delivers a hint of sweetness and a crisp subtle finish

Dry White Wines

Solay \$20/Bottle, \$204/Case

With no oak aging this complex blend of the best Missouri varietals creates crisp dry wine with intense fruit, herbal aromas, and a steely finish

Chardonel \$25/Bottle, \$255/Case

This Chardonel combines crisp pear and apple aromas with light oak to create an exquisite full bodied dry white wine

Dry Red Wines

Jeunette Rouge \$20/Bottle, \$204/Case

A medium bodied wine with fruity character and a soft finish is diversely appealing and suitable for an array of occasions

Norton (Premium Claret) \$25/Bottle, \$255/Case

This full bodied dry red showcases a bouquet of violet and spicy earth tones with rich fruit flavors that linger through a light tannin finish

Sparkling & Dessert

LBV Brut \$30/Bottle, \$306/Case

Using primarily Vidal grapes gives this methode traditionnelle sparkling wine a refreshing aroma with a crisp effervescence and dry finish

****Great for toasts****

Rocheport Fortified Wine \$30/Bottle, \$306/Case

This sweet, silky fortified wine produces aromas of dark confectioneries and ripe berries which precede the rich rustic flavors the Norton grape is known for

Bar Packages

***All packages built for a 4 hour service**

Premium Bar

Premium house wines, domestic and craft beers, top shelf cocktails - \$32/per guest

Select Bar

Select house wines, domestic and craft beers, house cocktails - \$26/per guest

House Bar

Select house wines, domestic and craft beers- \$20/per guest

