



## **Banquet and Buffet Lunch**

Let The Blue Duck host your next event. Reserve our dining room during the week for your business meeting, corporate event, shower, or party. We accommodate groups of 30 to 100 people with a wide range of plated meal, buffet, and bar service options.

When you host your event at The Blue Duck you'll receive private access to our dining room and bar for 4 hours, full service, and food that will impress your clients, coworkers or guests.

Give us a call at 314-441-6054 or come by the restaurant during business hours to check availability and book your event.

Complimentary wifi and projector screens available.

All lunch offerings and prices are based on a minimum of 30 guests. We are happy to discuss options for groups of less than 30. All options include beverage service of coffee, tea and soda. Cash bar available upon request.

# Banquet Lunch Options

## **PLATED LUNCH**

Includes one choice each of salad, entrée, side, and dessert, bread, and beverage service.

### **Salads**

#### **House**

mixed greens, red onion, grapes, and feta cheese with honey chipotle vinaigrette

#### **Apple Harvest**

mixed greens, apples, candied walnuts, dried cranberries, goat cheese, and pickled red onion with balsamic vinaigrette

#### **Spinach**

baby spinach, hard boiled egg, mushroom, red onion, and feta with a bacon vinaigrette

#### **Oasis**

baby spinach with toasted almonds, red onion, dates, feta, torn flatbread with lemon vinaigrette

### **Entrées**

#### **Bacon Wrapped Berkshire Pork Loin 25**

with fresh herbs and a smoked apple and mustard sauce

#### **Fried Stuffed Chicken 22**

filled with smoked ham, Swiss and collard greens with a bacon herb béchamel

#### **Seared Rainbow Trout 21**

with a toasted almond and herb compound butter

#### **Seasonal Vegetarian Option 20**

#### **Grilled Flat Iron Steak 26**

with a smoked portobello and green peppercorn cream

### **Sides**

Roasted root vegetables

Parmesan and herb squash gratin

Roasted garlic butter mashed potatoes

Green bean casserole

Parmesan and herb risotto

### **Desserts**

Cheesecake

Pie

Cookies

Bread Pudding

## **LIGHT LUNCH PLATES 17**

Includes choice of side, salad or dessert, and beverage service

### **Chicken Salad**

pulled chicken, almonds, pickled grapes, white cheddar, and Dijon aioli on potato bun

### **Smokehouse Traditional Club**

house smoked turkey, ham, and bacon with cheddar, white cheddar, lettuce, tomato, red onion and honey chipotle mayo on sourdough

### **Tom Hamm**

ham, black pepper and garlic goat cheese spread, arugula, pickled red onions, and spiced sorghum molasses on potato bun

### **You Turkey**

smoked turkey, cole slaw, bacon, and sweet BBQ sauce on potato bun

### **Club Med**

hummus, mixed greens, feta, cucumber, grilled and marinated artichoke hearts, tomato and pastrami vinaigrette on focaccia

### **Beet and Black Bean Burger**

with Jack cheese, pickled red onions, and cilantro pesto on white bun

### **Spinach Quiche**

house made quiche with spinach, onions, feta and Jack cheeses

### **Seared Tuna**

with Dijon aioli, arugula and sesame seeds

### **Sides**

Creamy slaw

Mustard Potato Salad

Potato Chips

### **Desserts**

Cheesecake

Pie

Cookies

Bread Pudding

## **CHEESEBURGER LUNCHEON 17**

Includes an 8 oz grilled house ground burger on potato bun with house bacon, cheddar, lettuce, tomato, onion, and pickle, choice of side, dessert, and beverage service

### **Sides**

House cut fries

Beer battered onion rings

Tater tots

Mac and cheese

### **Desserts**

Cheesecake

Pie

Cookies

Bread Pudding

All banquet lunches include table service with individually plated meals. Entrée or main course options may be selected individually, salad and side choices must be the same for the entire group. We ask that a final headcount and menu choices be provided 72 hours prior to the event. A \$100 deposit is required to reserve a date. Deposit is non-refundable within 30 days of the event. Table linens available for an additional fee.

## **Blue Duck Buffet Lunches**

includes bread, beverage service, and dessert

### **Buffet I 22**

Choice of one salad, one side and either:

**Smoked brisket** with horseradish cream

**Roasted chicken breast** with white wine and mushroom cream

**Roasted pork loin** with smoked apple and mustard sauce

### **Salads**

#### **House**

mixed greens, red onion, grapes, and feta cheese with honey chipotle vinaigrette

#### **Apple Harvest**

mixed greens, apples, candied walnuts, dried cranberries, goat cheese, and pickled red onion with balsamic vinaigrette

#### **Spinach**

baby spinach, hard boiled egg, mushroom, red onion, and feta with a bacon vinaigrette

#### **Oasis**

baby spinach with toasted almonds, red onion, dates, feta, torn flatbread with lemon vinaigrette

### **Sides**

Roasted root vegetables

Parmesan and herb squash gratin

Roasted garlic butter mashed potatoes

Green bean casserole

Parmesan and herb risotto

### **Desserts**

Cheesecake

Pie

Cookies

Bread Pudding

### **Buffet II 27**

Choice of one salad, two sides, and two meats from Buffet I

### **Buffet III 35**

Choice of 1 salad, 2 sides

Whole carved NY strip roast with tomato demi glace and shallot and garlic confit

## Buffet IV 17

Baked potato bar with 8 customizable toppings with choice of salad, beverage service, and dessert. Toppings offered include:

cheddar, Jack cheese, 3 cheese sauce, bacon, pulled pork, chives, green onion, chili, sour cream, bbq sauce, hot sauce, roasted garlic butter, bacon herb bechamel, confit shallots, smoked ham, smoked turkey, pickled pepper gravy, and braised pork belly

All buffet lunches include table beverage service and a serviced buffet line. We ask that a final headcount and menu choices be provided 72 hours prior to the event. A \$100 deposit is required to reserve a date. Deposit is non-refundable within 30 days of the event. Table linens available for an additional fee.

Prices listed are per person, plus 20% gratuity and 8.631% sales tax.

Interested in something that you don't see offered? We are happy to create a customized menu for you and your guests.



2661 Sutton Blvd.  
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314-769-9940 (restaurant)  
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