



Mise en Place
Hospitality Services

Chef Select Menu

Pricing & Custom Menus

We love to create custom menus unique to your needs!

Chef Lee is well versed in a wide variety of cooking styles and techniques. We are happy to customize menu items making them more traditional or unique depending on your personal style, your guests' preferences and/or your budget.

Our signature menu pricing ranges from \$24 to \$60 per person depending largely on menu selection and number of entrees vs. sides. However, custom menus can be created within a wide variety of budgets.

Speak to the Chef!

To book a catered event, please contact Chef Lee Gustin and our sales team at miseenplacehs@gmail.com or call **618-789-1425**

Appetizers – Hors D'oeuvres – Salads

Spoons & Forks

Kauai Style Poke - served with pineapple mango salsa and sprouts

Roasted Beef Tenderloin - with a tomato and red pepper jam

BBQ Dinner - Gorgonzola mashed potatoes topped with a spiced barbecue short rib

Grilled Lobster Roll Bite - with smoked Parmesan cheese

Shaved Asparagus Salad – with cremini mushrooms and thyme & honey vinaigrette

Woks & Skillets

Asian Nachos - Chef Lee's Famous Fried Wontons, Stir Fried Veggies and Chicken, Sweet Spicy Sauce topped with Lobster Rangoon Dip

St. Louis Style Burnt Ends - with Mini White Cheddar Cornbread Muffins

Crispy Pot-Stickers - with a Wasabi Mustard and Thai Chili Sauce

Crab and Shrimp Cast Iron Fondue – with Toasted Dipping Bread

Chef's Display Tables

International Charcuterie - display featuring imported cheeses and cured meats along with breads, seasonal jams and chutney

Mediterranean Street Market - display featuring assorted olives, pita and flatbreads, roasted red pepper and garlic hummus bruschetta

Welcome to the Lou - display featuring soft pretzels, beer mustard, local cheese and Volpi meats, Toasted Ravioli and Provel St. Louis style Cheese Sauce

Napa Valley - display with assorted sourdough toast, avocado spread, flatbreads and fresh greens salad in a white wine vinaigrette

Coastal Raw Bar - featuring shrimp ceviche, classic call boiled shrimp, smoked salmon clams, oysters and mussels

Salads

Signature Mise En Place

Field greens with white cheddar, fresh tomatoes, radishes, chopped egg and topped with tomato vinaigrette

Sweet Summer Berry

Baby spinach, sliced strawberries, almonds, feta cheese and a sweet poppy seed dressing

The Crowd Pleaser

Your choice of field greens or chopped romaine and pick up to four toppings, cheese, croutons and your choice of dressings

Dressings (choose 2)

Tomato Vinaigrette, Garden Ranch, Gorgonzola, Poppyseed, Creamy Tuscan Italian, Sriracha Thousand Island and Honey Lemon Thyme Vinaigrette

Buffets & Stations

Carved Meats

Butter Laced Roasted Turkey Breast
with Apricot and Cranberry Chutney

Slow Roasted Beef Top Round
with Raspberry Horseradish Sauce

Brown Sugar and Ale Brined Pork Loin
with Port Apple Butter

Grilled Beef Tenderloin
with an onion jam or Boursin cream sauce

Smoked Corn Beef
*encrusted in whole grain mustard seed
with a spicy 1000 island sauce*

Main Entrées

Chicken Bruschetta
*Pesto grilled chicken breast with a fresh
tomato onion garlic sauce and drizzled
with balsamic reduction glaze*

Bone in Roasted Bourbon Chicken
*Bourbon brined bone in chicken, flame
roasted and served with a homemade
bourbon pineapple glaze*

Honey Habanero Fried Chicken
*Southern style fried chicken dipped in a
honey and habanero glaze*

Seared General Tso's Chicken
*Sesame seared chicken with traditional
general Tso's sauce and steamed rice*

Parmesan Crusted Salmon
*Salmon sautéed with a light Parmesan
crust serves on flash fried arugula with a
lemon garlic cream sauce*

Coconut Milk Baked Tilapia
*Tilapia baked with coconut milk served
with a mango pineapple salsa*

Sides

Garlic and Bacon Green Beans - Farmers
Market Seasonal Vegetables - Candied
Brussel Sprouts - Honey Glazed Carrots
and Asparagus

Roasted Rosemary Red Potatoes - Wild
Mushroom Risotto - Herb and Asiago
Whipped Potatoes - Mac & Cheese -
Cinnamon Chili Spiced Sweet Potatoes

Stations

Build Your Own - Mac & Cheese Bar
Make Mac & Cheese a meal with hickory
smoked bacon, buffalo pulled pork, fried
onions, peppers, tomatoes & sliced jalapenos

Build Your Own - Mashed Potato Bar
Garlic butter, smoked pork belly, beef and
burgundy gravy, gorgonzola, white cheddar
cheese and red pepper pesto

Build Your Own - Pasta Bar
Pasta with red or white sauce and a choice of
assorted ingredients, made to order

Farmers Market Harvest Table
Surprise your guests with a one-of-a-kind
feast including seasonal local produce, locally
sourced meats and baked goods.

Late Night Snacks
Custom Tables created for your friends and
family to enjoy as your special event ends

Old School Soda & Candy Store
A variety of Excel Bottling Pure Cane Soda
and Custom Vintage Candies and Confections

Special Regional Feasts

Low Country Shrimp Boil

Includes: Southern Style Shrimp, Red Potatoes, Spicy Andouille Sausage, Corn on the Cob, Toasted Pecan and Apple Salad and Peach Cornbread Muffins

Missouri BBQ

Includes: BLT Salad with Country Ranch Dressing, Provel Mac & Cheese
Smoked Pork Belly Green Beans, Pork Steak Burnt Ends, Brown Sugar and Ale Grilled
Chicken and St. Louis Style Ribs

Tex-Mex Fajita Bar

Steak and Chicken Fajita Meat, Seared Peppers and Onions
Pico de Gallo, Salsa Verde, Chipotle Buttered Corn, Chocolate Rice, Avocado Caesar Salad &
Tortillas

Maine Lobster and Clambake

Live One Pound Maine Lobsters, Clams, Mussels, Red Potatoes and Corn on the Cob
Steamed with Sea Salt and Seaweed with Melted Butter, Grilled Garlic Bread, Bar Harbor
Salad with Blueberry Vinaigrette