



APPETIZERS

Sample of Premium Butler Passed Appetizers

GARDEN

Caprese skewered mozzarella, basil, tomato & balsamic  

Risotto Arancini peas, fontina & sweet tomato jam 

Goat Cheese Tartlet balsamic, lemon-thyme & strawberries 

Grilled Flat Bread pear, blue cheese, brie & walnuts 

VEGAN


Stuffed Mushrooms quinoa  

CHICKEN

Jerked Grilled Flat Bread caramelized red peppers, mozzarella & smoked gouda

Mini Taco pineapple-mango salsa, pickled red onion & ancho chili sauce

PORK

Baked Stuffed New Potato bacon, cheddar, chives & sour cream 

Smoked Bacon en Croute brie, apple & puff pastry

SEAFOOD

Blue Crab Cake mustard-creole aioli

BBQ Bacon Wrapped Shrimp 

Smoked Salmon Rotolo Crepes

BEEF

Ground Mini Sirloin Burger chipotle aioli

BBQ Brisket Flat Bread cheddar cheese & caramelized onion

Bourbon Short Rib polenta cup & bourbon glaze 

314-241-4949

moulinevents.com

events@moulinevents.com



GLUTEN FREE ITEM



VEGETARIAN ITEM



APPETIZERS

Sample of Platinum Appetizer Selections

GARDEN-VEGAN

Shiitake Cauliflower Risotto Stacks garlic olive oil drizzle 

CHICKEN

Empanada chicken, brie & cranberries

Chicken Satay lemongrass & thai ginger dipping sauce X

PORK

Thai Seared Pork Belly sesame cracker & fig jam

Prosciutto Wrapped Asparagus aged balsamic glaze X

SEAFOOD

Bacon Wrapped Shrimp bbq rub X

Warm Lobster Salad in phyllo cup

Crab Stuffed Mushrooms garlic butter X

BEEF

Peppered Beef Tenderloin on wonton with red onion confit

Bacon Wrapped Filet Bites bearnaise X

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GLUTEN FREE ITEM



VEGETARIAN ITEM

RHONE
RUM X BAR



THE MALT HOUSE
CELLAR

Moulin
EVENTS X MEETINGS