

Workplace Hospitality
At Edward Jones

P R E S E N T S

WOOD & STONE

FLAVORS FROM THE HEARTH



09/01/25
TO
01/31/26

TO ORDER OR FOR MORE INFORMATION:
Aramark@EdwardJones.com

August 28, 2025

GF Gluten Free DF Dairy Free V Vegan VG Vegetarian



PLACE YOUR ORDER TODAY.
Aramark@EdwardJones.com

FULL FLAVOR MENU & Dessert

Harvest Package \$19 Per Person

Tomato Bisque (GF VG) Or Hearty Bean Soup (GF V)

Slow Roasted Herbed Breast Of Turkey Served With Fresh Sage Dressing

Marinated Pork Loin Glazed With A Sweet And Spicy Raspberry Chipotle Glaze

Sides Include Mashed Sweet Potatoes (VG), Roasted Green Beans (GF VG)

And House Made Cheddar Biscuits Brushed With Garlic Butter

Warm Cinnamon Bread Pudding Topped With Our Vanilla Bourbon Icing

Warm And Cozy Package \$21 Per Person

Garden Salad (VG GF DF)

Brisket Slow Roasted For 12 Hours With Beer And Fresh Herbs And Topped With A Honey Mustard Glaze

Pan Seared Marinated Chicken Breast Topped With A Creamy Marsala Wine Sauce (GF)

Rosemary Roasted Red Potatoes (VG GF DF)

Fresh Garlic And Herb Roasted Carrots (GF V DF)

And Assorted Dinner Rolls with Whipped Herbed Butter

House Made Cobbler With Fresh Peaches And A Cinnamon Sugar Cobbler Crust

OPEN TABLE \$17 PER PERSON

SALAD SELECT ONE:

Honey Cumin Crunch - Kale, Sunflower Seeds, Almond, Diced Celery, Diced Apple, Purple Cabbage, Romaine, Tossed With Honey Cumin Dressing (GF DF VG)

Sweet Potato & Cauliflower - Roasted Sweet Potato, Roasted Cauliflower, Kale, Romaine, Cranberry, Pumpkin Seed, Maple Mustard Ving. (GF DF V)

Shaved Pear And Walnut - Romaine, Shaved Pears, Roasted Walnuts, Arugula, Dried Cherries, Strawberry Poppyseed Dressing (GF DF) Optional Blue Cheese

ENTREES & SIDE SELECT ONE:

Pan Seared Chicken Breast With Braised Grapes And Fennel (DF) Served Over Farro

Grilled Marinated Chicken Breast With Dijon Cream Sauce (GF) Served Over Steamed Root Vegetables

Maple Orange Glazed Salmon Served On A Bed Of Herbed Cous Cous (DF)

Turkey Cutlets With Pan Gravy, Garnish With Cranberry Compote and Roasted Potatoes (DF)

Sage, Parsnip And Chicken Bake- Fresh Sage, Parsnips, Carrots, Chicken, Cavatappi Pasta, With Sundried Tomato Cream Sauce And Grilled Focaccia Bread

Mushroom Bourguignon Over Pan Seared Polenta (GF VG)

ADDITIONAL ENTRÉE FOR \$7 PER PERSON.





SHAREABLES

Pumpkin Snack Mix \$4 Per Person Popcorn, Cheerios, Rice Chex, Peanuts, Candy Corn, Candy Pumpkins, And Tossed With A Vanilla & Brown Sugar Coating

Maple Chili Snack Mix \$4 Per Person Mixed Nuts, Pretzels, Honey Nut Chex, Tossed With A Mix Of Maple Syrup, Cayenne, Garlic, Onion Powder, Cumin

Fall Charcuterie Board \$7 Per Person Pretzel Croissants, Shaved Ham, Prosciutto, Roasted Acorn Squash, Roasted Red Peppers, Figs, Smoked Gouda, Brie Encroute, Apples, Roasted Pecans

Warm Up Chili Bar Serves 16 For \$50 Make It A Meal And Add A Seasonal Salad For \$2 Per Person. Select Hearty Beef Or Vegan Mildly-spicy Chili. Served With Grilled Texas Toast, Cheddar Cheese, Chives And Sour Cream.

Local Feature KirkWood Pop Co Local Favorite! 1.5 Cup Mini \$4 or 4 Cup Small \$8, St. Louis BBQ, Simply Sea Salt

MIX & MINGLE

Two Hors D'oeuvres
(1 ambient- 1 hot)
and Holiday Punch
\$12/guest
1.5 portions per guest
Additional HorsD'œuvres
\$5 Per Guest

WARM HORS D'OEUVRES

SWEDISH MEATBALLS

100 cal each

VEGAN CHORIZO STUFFED MUSHROOM

100 cal each PF VG

COCONUT SHRIMP

50 cal each

AMBIENT HORS D'OEUVRES

SHRIMP COCKTAIL

60 cal each

CRANBERRY & BRIE PHYLLO CUP

180 cal each

BEEF TENDERLOIN CROSTINI –W- HORSERADISH CREAM, PICKLED ONION

130 cal each PF

SCRATCH DESSERTS

Baileys Chocolate Cake \$28 Layered With White Chocolate Mousse With A Butter Cream Icing Serves 14

Peppermint Bark Candy \$3 Per Bag Layers Of Chocolate With A Peppermint, A Holiday Favorite!

Pumpkin Goopy Butter Cake \$12 Rich And Delicious, Serves 6-8

Bourbon Caramel Pecan Apple Pie \$14 With Fresh Whipped Cream On The Side Serves 8

Sweet Potato Pie \$10 Reggie's Recipe, Subtly Sweet And Spiced Perfectly. Serves 8

CLASSIC CHEER

Hot Cocoa + Sweet Bar

Traditional Hot Chocolate Served With Whipped Cream, Cinnamon, Carmel & Marshmallows

Served With Candied Nuts & Assorted Mini Cookies

Serves 10 For \$7 Per Person

Apple Fizz + Treats

Ginger Ale, Applebutter, Pinch Of Cinnamon And Orange Wedges Shaken. Served With Figs, Apples And Carmel Sauce And Fresh Apple Danish.

Serves 10 For \$8 Per Person

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., trays/bowls used) vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

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