



CATERING MENU



CORPORATE & RESIDENTIAL
CATERING DELIVERED

Call **314.367.6050**
Fax **314.361.1553**

www.stevenbeckerfd.com

From Left: Tarragon Chicken Salad on a Croissant Designer Boxed Lunch with Fruit Salad and French Potato Salad; Seasonal Fruit Tarts

Nadōz Euro.Bakery+Café
Retail Locations

@ The Coronado

3701 Lindell Boulevard

Saint Louis, Missouri 63108

@ The Boulevard

#12 The Boulevard St. Louis

Saint Louis, Missouri 63117

Holiday Menus

*Chafing Dishes, Serving Equipment, Heavyweight Disposable Plates,
Utensils and Napkins are Included in the Menu Price*

Nutcracker Breakfast

Egg and Sausage Croissant

Or

Broccoli Cheese Frittata

Fresh Fruit Slices

Roasted Breakfast Potatoes

with Red and Green Peppers

Hot Chocolate

with Mini Marshmallows, Chocolate Shavings,
and Whipped Cream

\$10.95 Per Person

The Holiday Feast

Delivered Hot in Chafing Dishes with Serving Utensils

Choice Of Two Entrees

Sliced Roast Top Round of Beef

Fresh Whole Roasted

Turkey Breast

Glazed Country Ham

Roasted Rosemary Pork Loin

Almond Encrusted

Chicken Breast

Cedar Plank Salmon

Accompanied by

Creamy Garlic Mashed Potatoes

Or

Penne Pasta Noel

And

Roasted Winter Vegetable Medley

Fresh Rolls and Butter

Assorted Holiday Cookies

\$14.50 Per Person

Minimum 20 Guests

For Salmon, add \$2.00 Per Person

A Festive Buffet

Arranged on Holiday Trays with Festive Decorations

**Carved Top
Round of Beef**

**Mesquite Smoked
Turkey Breast**

Maple Cured Ham

**Aged Swiss and
Sharp Cheddar Cheese**

French Potato Salad

**Relish Tray
with Deviled Eggs**

Sliced Artisan Breads

Assorted Holiday Cookies

\$10.50 Per Person

Minimum 10 Guests

The Holiday Happy Hour

Delivered Hot in Chafing Dishes with Serving Utensils

Beef Tenderloin Platter

Mini Sandwiches on Signature Pretzel Rolls
Horseradish Crème and Honey Mustard

Grilled Chicken Satay

Thai Peanut Sauce

Spicy Black Bean Cakes

With Cilantro Crème Fraiche

Roasted Red Pepper Hummus,

Olive Tapenade and

Eggplant Salad

Served with Naan Bread, Pita, and Lavosh

Cheese Board

Gourmet Crackers

Miniature Fruit Kebobs

Honey Yogurt Dip

Assorted Miniature

Dessert Pastries

\$19.95 Per Person

Minimum 30 Guests

The Executive Grand Buffet

Required Service Additional Cost

Hand Carved Prime Rib with Au Jus

Served with Horseradish Cream Sauce,
Pretzel Rolls, Multigrain and Sourdough Rolls

Cedar Plank Salmon

Whole Salmon Filet Smoked on a
Cedar Plank Served with a Spicy BBQ Sauce

Creamy Garlic Mashed Potatoes

Or

Penne Pasta Noel

With Reggiano Parmesan

Tossed Little Italy Salad

With Artichokes, Seasoned Bread Crumbs,
Black Olives, Mozzarella, Romaine, Endive
and Bibb Lettuce Tossed in a Chianti Red Wine Vinaigrette

Pumpkin Cheesecake

White Chocolate Raspberry Cheesecake

\$27.50 Per Person

Minimum 30 Guests

***Sugar Plums
Dancing in
Your Head?
Check out page 13
for our
Dessert Menu.***

Delivery and Pick-Up are Additional.

See page 14 for Ordering Guidelines, Delivery, and Terms & Conditions.

Assorted Demi Size Breakfast Pastry Tray

To include, but not limited, to any of these Nadōz Café favorites:

Danishes, Croissants, Muffins,
Strudel, Scones, Brioche and Fruit Breads

Serves 10 Guests (2 Pieces Per Person) - \$32.00

Tray of Assorted Bagels and Cream Cheese

13 Assorted Freshly Baked Bagels and Cream Cheese

Serves 12 Guests- \$15.00

Seasonal Fresh Fruit Tray

Tray of Sliced Seasonal Fresh Fruit

Serves 15-20 Guests- \$45.00

Handmade Fruit & Oat Bars

\$1.75 each

Individual Yogurt Cups

Assorted Flavors

\$1.00 each

Chauvin Coffee Service

Locally Roasted Regular and Decaffeinated Coffee

Service for 10 Guests - \$15.00

Tea Service

Assorted Republic of Tea Flavors Available

Service for 10 Guests - \$15.00

*Chafing Dishes, Serving
Equipment, Heavyweight
Disposable Plates,
Utensils, and Napkins are
Included in the Menu Price*

*Delivery and Pick-Up are Additional.
See page 14 for Ordering Guidelines,
Delivery, and Terms & Conditions.*



Demi Sized Breakfast Pastries

Frittata Buffet

Choice of One Frittata Flavor:

*Broccoli Cheddar,
Tomato Mozzarella,
Ham & Cheddar, or
Sausage & Mushroom*

Sliced Fresh Fruit Platter

Petite Croissants with
Butter & Marmalade

\$9.00 Per Person

Pancake Buffet

Buttermilk Pancakes
with Syrup

Applewood Smoked Bacon

Double Smoked Sausage

Roasted Breakfast Potatoes

Sliced Fresh Fruit Platter

\$10.50 Per Person

*Add Scrambled Eggs for
\$2.50/person.*



Seasonal Fresh Fruit Tray

The Continental

Assorted Chilled Juices

Sliced Fresh Fruit

Assorted Breakfast Pastries

Accompanied by

Freshly Brewed

Euro-Blend Regular Coffee,

Decaffeinated Coffee, &

Specialty Herbal Teas

\$9.50 Per Person

Omelet Buffet

Assortment of

Cheese and Fresh Seasonal

Vegetable Omelets

Applewood Smoked Bacon

Double Smoked Sausage

Sliced Fresh Fruit Platter

Assorted Nadoz Café

Breakfast Pastries

\$12.00 Per Person

*Chafing Dishes, Serving
Equipment, Heavyweight
Disposable Plates, Utensils,
and Napkins are Included in
the Menu Price*

*Delivery and Pick-Up are Additional.
See page 14 for Ordering Guidelines,
Delivery, and Terms & Conditions.*

Designer Boxed Lunches

Served on Nadōz Handcrafted Artisan Bread and Served in a Disposable Box

\$8.95 Each

Tacchino— House Smoked Turkey, Pickled Cucumber, Fresh Mozzarella, Tomato, Mixed Greens and Herbed Aioli on Sourdough Bread

Black Forest— Cured Ham, Aged Swiss, Romaine Lettuce, Tomato, and Honey Dijon Mustard on Multigrain Bread

Tarragon Chicken Salad*— White Meat Chicken, Celery, Onion, Fresh Tarragon, and Romaine Lettuce on a Croissant

Nadōz House Salad†— Romaine Lettuce, Grilled Chicken, Artichokes, Red Onions, Toasted Bread Crumbs, Asiago Cheese with Tarragon Vinaigrette

Executive Beef Tenderloin‡*— Sliced Beef Tenderloin and House-made Horseradish Cream on a French Baguette (\$3.00 Extra)

Turkey Caliente— House Smoked Turkey, Avocado, Tomato, Sprouts, Pepper Jack Cheese and Chipotle Aioli on Sourdough Bread

Grilled Salmon BLT— Wild Caught Alaskan Salmon, Applewood Smoked Bacon, Romaine Lettuce, Tomato, and Pesto Mayonnaise on Multigrain Bread

Albacore Tuna*— Albacore White Tuna Salad, Tomato, and Romaine Lettuce on a Croissant

Le Vegetarien— Mozzarella, Basil Pesto, Tomato, Artichokes and Baby Spinach on Focaccia

Chicken Caesar Wrap‡— Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano and Our House Caesar Dressing Wrapped in a Low-Carb Wheat Wrap

Side Dishes

Assorted Bag Chips
Fresh Fruit Salad
French Potato Salad
Toasted Orzo Salad‡
Garden Fussili Pasta Salad‡

Decadent Desserts

Nadōz Brownie
Assorted Handmade Cookies
Chocolate Éclair‡
Chef's Choice Cheesecake‡

Deconstruct Your Box

Have different sides and desserts for 50¢ more per person.



Turkey Caliente Designer Boxed Lunch with Fresh Fruit Salad & French Potato Salad

Cold Lunch Buffets

Served Buffet Style on Black Disposable Trays with Seasonal Garnish
Includes Disposable Plates, Heavyweight Cutlery and Napkins

Sandwich Sampler Platter*

Assortment of Sandwiches Sliced in Half Including the Tacchino on Sourdough Bread, Black Forest on Six Grain Bread, Tarragon Chicken Salad on a Croissant, and Le Vegetarien on Focaccia
Condiments
Choice of One Side Item

10-29 Guests \$7.95 Per Person
30 Plus Guests \$7.50 Per Person

Salad Sampler Platter*

Tarragon Chicken Salad, Albacore Tuna Salad, & Egg Salad
Petite Croissants, Multi-Grain Rolls and our Signature Pretzel Roll
Choice of One Side Item

10-29 Guests \$8.95 Per Person
30 Plus Guests \$8.50 Per Person

Wrap Sampler Platter‡

Choose any 3 sandwiches (from page 6) and turn them into wraps with your choice of a Spinach, Sun Dried Tomato, or Low-Carb Wheat Wrap

10-29 Guests \$8.95 Per Person
30 Plus Guests \$8.50 Per Person

The Classic Lazy Suzan Meat and Cheese Platter

Smoked Turkey, Honey Glazed Ham, Top Round of Beef, Cheddar and Swiss Cheeses, Relish Tray with Deviled Eggs, Assorted Pickles & Olives, Assorted Breads Including Sourdough, Wheat, and Potato
Condiments
Choice of One Side Item

10-29 Guests \$8.95 Per Person
30 Plus Guests \$8.50 Per Person

Side Dishes

Assorted Bag Chips
Fresh Fruit Salad
French Potato Salad
Tossed Garden Salad
Toasted Orzo Salad‡
Garden Fussili Pasta Salad‡
Caesar Salad

See page 13 for pricing on Additional Sides.
Add our Smokey Tomato Bisque Soup at \$3.00/person.

Delivery is Additional.
See page 14 for Ordering Guidelines, Delivery, and Terms & Conditions.

* Chef's Choice of Bread used if ordered less than 48 hours in advance.
‡ May not be available without 48 hours notice.
Please call for availability.



Above: Salad Sampler Platter
Right: Tossed Garden Salad



* Chef's Choice of Bread used if ordered less than 48 hours in advance.

† Chicken may be removed for a vegetarian option.

‡ May not be available without 48 hours notice. Please call for availability.

Box Lunches Include Choice of Two Sides or One Side and One Dessert. Select the Same Side Dishes and/or Dessert for All Guests.

All Lunches Include Paper Supplies, Utensils, and Condiments.

See page 13 for pricing on Additional Sides and Desserts.

Delivery is Additional.
See page 14 for Ordering Guidelines, Delivery, and Terms & Conditions.

Hot Lunch Buffet

All Lunch Buffets Are Served with Choice of One Entrée,
Two Accompaniments & Freshly Baked Nadoz Rolls and Butter

Entrees

Garlic and Herb

Encrusted Loin of Beef

Slow Roasted with Ozark Wild
Mushrooms, Served with a
Brandy Demi Glaze

Pan Roasted Breast of Chicken

with a Vegetable Ratatouille and
Fresh Basil Tomato Sauce

Almond Encrusted Chicken

with Raspberry Sauce

Chicken Gorgonzola Pasta

Grilled Chicken, Sun-Dried
Tomatoes, Spinach and Bowtie Pasta
tossed in a Gorgonzola Cream Sauce

Meat or Vegetarian Lasagna

Layers of Lasagna Noodles, Meat
Sauce and Mozzarella Cheese Baked
to Perfection *OR* Layers of Lasagna
Noodles, our House-made Marinara
Sauce, Mozzarella Cheese and
Garden Fresh Vegetables
Baked to Perfection

BBQ Beef Brisket

12 Hour Smoked Beef Brisket
Thinly Sliced and Served
with our House-made BBQ Sauce

Orange Chicken Stir-fry

with Assorted Vegetables,
Fresh Cilantro,
and an Orange Sesame Glaze

Chicken or Eggplant Parmesan

Italian Breaded Chicken Breast *OR*
Italian Breaded Eggplant
with Shredded Parmesan and
Provolone Cheese with our
House-made Marinara Sauce

Whole Wheat

Vegetable Penne Pasta*

Grilled Portabella Mushrooms,
Green Peppers, Roma Tomatoes
and Steamed Broccoli, Tossed with
Garlic and Infused Extra Virgin
Olive Oil and Parmigiano-Reggiano

Fresh Baked Tilapia

with an Herb Lemon Butter Sauce



Accompaniments

Seasonal Fresh Fruit Salad

Smokey Tomato Soup

Classic Caesar Salad
with Crisp Romaine Lettuce,
Parmesan Cheese and
Garlic Croutons

Garden Fussili Pasta Salad
with Fresh Peas, Peppers, Carrots
and Kalamata Olives, Tossed in a
Red Wine Vinaigrette

Rice Pilaf

with Carrots, Celery, Peas,
and Peppers

Athenian Salad

with Romaine Lettuce,
Feta Cheese, Kalamata Olives,
Tomato, Red Onions, & Red Wine

**Roasted Garlic & Crème
Fraîche Mashed Potatoes**

Fresh Garden Salad
With Seasonal Vegetables and
Ripe Tomatoes, Served with
Two Dressings

Herb Roasted Fingerling Potatoes

With Garlic, Rosemary,
Thyme, & Basil

Fresh Green Beans
with Toasted Almonds &
Brown Butter

**Chef's Selection of
Freshly Steamed
Seasonal Vegetables**

10-29 Guests \$12.00 Per Person
30 Plus Guests \$11.00 Per Person

Additional Entrees- Add \$4.00 Per Person
Additional Accompaniments- Add \$2.00 Per Person

*Chafing Dishes, Serving Equipment, Heavyweight Disposable Plates,
Utensils, and Napkins are Included in the Menu Price.
Delivery and Pick-Up are Additional. See page 14 for Ordering Guidelines, Delivery,
and Terms & Conditions.*

Some options may not be available without 48 hours notice.
Please call for availability.

* Cheese may be removed for
a healthy vegan option.

Need a Sugar Fix?
**Check out page 13 for our
Dessert Menu.**

Party Trays & More

Small Trays Serve 30 ~ Large Trays Serve 50 (Unless Otherwise Noted)

\$1 per Person for Disposable Plates, Utensils, & Napkins

****Please note that trays may not be available without 72 hours notice.****

Hot Party Trays

Meatballs Small \$48 / Large \$80

Baby Meatballs with Sweet n' Sour Glaze

Chicken Satay Small \$90 / Large \$144

Select Grilled or Coconut Chicken Skewers served with a Spicy Peanut Dip

Chicken Wings Small \$48 / Large \$80

Dry-rubbed Tossed in Choice of Sauce: Spicy BBQ, Sweet Balsamic, Buffalo or Tangy Asian

Spicy Black Bean Cakes Small \$80 / Large \$128

with Cilantro Crème Fraîche

Jumbo Lump Crab Cakes Small \$95 / Large \$140

with an Asian Twist, Served With a Honey Mustard Sauce

Asian Pork Pot Stickers Small \$90 / Large \$144

with a Plum Dipping Sauce

Cashew Chicken Springrolls Small \$90 / Large \$144

with a Ginger Soy Dipping Sauce

Beef Satay Small \$90 / Large \$144

with a Spicy Peanut Dip

Artichoke and Red Pepper Fritters Small \$75 / Large \$125

with Lemon Caper Mayonnaise

Flaky Spanakopita Small \$90 / Large \$144

Filled with Spinach & Feta

Roasted Chicken & Wild Cherry Strudel Small \$95 / Large \$140

with Brie Cheese & Toasted Walnuts

Grilled Potato Bruschetta \$45—Serves 25

Grilled New Potato topped with Green Olives, Tomato Tapenade and Finished with Crème Fraîche and Fresh Basil



Left: Roasted Chicken & Wild Cherry Strudel Right: Coconut Chicken Satay

Cold Party Trays

Mini Sandwich Platter \$72 for 3 dozen

Assorted Beef, Turkey & Ham on House-baked Dollar Rolls and served with Condiments on the Side

Beef Tenderloin Platter \$72 for 2 dozen

Mini Sandwiches Served on our Signature Pretzel Rolls served with Horseradish Cream on the Side

Cucumber & Boursin Cheese Canapé \$45—Serves 25

Brie & Sun-dried Cherry Canapé \$45—Serves 25

served on Walnut Raisin Toast

Chilled Gulf Shrimp Small \$120 / Large \$192

with Remoulade Cocktail Sauce

Seasonal Fresh Fruit Tray Small \$90 / Large \$125

with a Honey-Yogurt Dipping Sauce add Chocolate Dip for an additional \$25

Fresh Vegetable Crudités Display Small \$52 / Large \$75

includes House-made Dip

Imported & Domestic Cheese Tray Small \$75 / Large \$125

Antipasto Platter Small \$90 / Large \$144

Assorted Italian Meats and Cheeses Marinated Artichoke Hearts, Olives, Grilled Vegetables and served with Ciabatta Rusks and Crostini

Smoked Salmon Pizza \$30—Serves 10-15

18" House-made Pizza with Chive Cream Cheese Spread

Mexican Pizza \$22—Serves 10-15

18" House-made Flaky Pizza Crust covered with a Taco Cream Cheese and topped with Cheddar, Olives, Lettuce and Tomato

Mediterranean Sampler Platter \$45—Serves 15-20

Roasted Red Pepper Hummus, Baba Ghanoush, and Olive Tapenade served with Pita, Naan Bread, and Lavosh Crackers



Left: Fresh Vegetable Crudités Display Right: Seasonal Fresh Fruit Tray

*Delivery and Pick-Up are Additional.
See page 14 for Ordering Guidelines, Delivery, and Terms & Conditions.*

Grill Menus

Items May Be Grilled On-Site by Our Professional Culinary Staff For an Additional Charge

THE BALLPARKER

Hickory Grilled
Ground Steakburgers
100% Beef Hot Dogs
Cardinal Coleslaw & Baked Beans
Pickles, Onions, Relish,
Mustard, & Ketchup
Kettle Potato Chips
Hamburger & Hot Dog Buns

\$12.95 Per Person

A TASTE OF THE SOUTH

Southern Fried
or BBQ Grilled Chicken
Grilled BBQ Pork Steaks
Braised Collard Greens
ORTossed Salad
with Choice of Dressing
Baked Macaroni and Cheese
Old Fashioned Potato Salad
Fresh Fruit Salad
Biscuits, Buttery Yeast Rolls,
& Butter

\$17.25 Per Person

FROM THE SMOKEHOUSE

Marinated, Grilled Center- Cut
Smoked Pork Chops
Smoked Beef Brisket
with Signature Sauce
Corn on the Cob
Old Fashioned Potato Salad
Fresh Fruit Salad
Grilled Garlic Bread

\$17.95 Per Person

LAZY SUZAN CLASSIC

Hickory Grilled
Ground Steakburgers
Beer-Marinated Bratwurst
Grilled, Barbeque Bone-In Chicken
Corn on the Cob with Butter
Old Fashioned Potato Salad
Fresh Fruit Salad
Pickles, Onions, Mustard, &
Ketchup
Hamburger & Bratwurst Buns

\$15.95 Per Person

ST. LOUIS PICNIC

St. Louis Style BBQ Ribs
Grilled Chicken Breasts
Old Fashioned Potato Salad
Cardinal Coleslaw
Fresh Baked Cornbread

\$16.95 Per Person

THE ISLANDER

Jamaican Jerk Chicken
& Beef Skewers
Sweet Chile Glazed Shrimp &
Pineapple Skewers
Marinated Vegetable Salad
Steamed Vegetable Rice
Tropical Fruit Salad
Fresh Baked Rolls & Butter

\$19.50 Per Person

*Chafing Dishes, Serving Equipment, Heavyweight Disposable Plates,
Utensils, and Napkins are Included in the Menu Price
20 Guest Minimum for Grill Menus*

*Delivery and Pick-Up are Additional.
See page 14 for Ordering Guidelines, Delivery, and Terms & Conditions.*

À La Carte Desserts

Assorted Cookies (2) \$1.50	Chocolate Brownie \$2.00	Blondie \$2.00	Chocolate Éclair \$2.00
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<i>Ask About Our Seasonal Desserts!</i>	Seasonal Cheesecake \$2.50	Fruit Tart \$3.50	<i>We'll Make a Dessert Tray to Order!</i>
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À La Carte Sides

(Priced Per Person)

Assorted Bag Chips \$1.25	French Potato Salad \$2.00	Fresh Fruit Salad \$2.00	Toasted Orzo Salad \$2.00
Garden Pasta Salad \$2.00	Garden Salad \$2.00	Caesar Salad \$3.00	<i>Make a Great Addition to any Meal!</i>

10" Full Size Pastries

72 Hours Notice Required

Linzer Torte \$22.00	Fruit Tart \$28.95	Cheesecake Vanilla Bean, Turtle, & White Chocolate Raspberry \$36.95
Flourless Chocolate Torte \$46.95	Miniature Pastries Tray of 3 Dozen Assorted Pastries \$45.00	<i>We Make Special Requests!</i>



Seasonal Cheesecake

**Want Something
Made Just for You?
We take Custom
Orders!
Just ask when you
call.**

*Delivery and Pick-Up are Additional.
See page 14 for Ordering Guidelines, Delivery, and Terms & Conditions.*



Let us design your perfectly personalized cake!

All Cakes Include a Basic Border and Inscription in Your Choice of Up to Two Colors.

Additional Decorations Available:

- Gum Paste Flowers, Fondant
- Ribbons & Borders,
- Corporate Logos

Additional Cost for Special Decorations
72-Hour Notice Required

Beverages

Coke Products Coke, Diet Coke, & Sprite \$1.50/Can	Red Bull Regular & Sugar Free \$1.50/Can	Bottled Water \$1.50/Bottle	Pure Bottled Juice Orange, Apple, & Cranberry \$1.50/Bottle	Fitz's Sodas Root Beer, Orange, & Cream Soda \$2.00/Bottle
	Fresh Brewed Iced Tea \$45.00 (50 Servings)	Fresh Brewed Chauvin Coffee \$55.00 (55 Servings)	Cooler of Ice \$10.00 (25 Servings)	
Alcoholic Selections:	House Wine \$12.00/Bottle	AB Products \$2.50/Can	Micro-Brews \$3.00/Can	Imported Beers \$4.00/Can

Ordering Guidelines

Please Provide 48 Hours Advance Notice for Orders.
 Some options may not be available without 48 hours notice.

To avoid cancellation fees, 24 Hours Notice is required to cancel an existing order.

Delivery

Delivery and Pick-Up are \$15.
 Delivery or Pick-Up Monday - Friday before 7a.m. or after 6p.m. is \$40.
 Delivery or Pick-Up on Weekends or Holidays is \$25.
 Delivery or Pick-Up on Weekends or Holidays before 7a.m. or after 6p.m. is \$65.

Terms and Conditions

We accept Master Card, Visa, American Express, Cash, Company Check or Approved Company Billing.

Menu Prices are subject to change.
 Prices do not include tax.

Minimum Order: 10 Guests or \$75.00 .
 Weekends and Holidays Require a \$250.00 Minimum Order for Delivery.



The Coronado Ballroom

WE HAVE SO MUCH MORE TO OFFER!

Our Parent Company, **Steven Becker Fine Dining**, has been providing elegant catering since 1954, and is the **Exclusive Caterer** to the **Coronado Ballroom** & the **Contemporary Art Museum St. Louis**.

~~WE OFFER~~

Custom Designed Menus for any sit down dinner, buffet, brunch, lunch or cocktail party.
 We are a VAAD approved Kosher Caterer.

We have Professionally Trained Servers, Culinary Staff & Bartenders available to make your event run smoothly.

We can provide Full Liquor Service, Valet Parking, and Complete Party Rentals for your event!

We can make your Wedding, Bar/Bat Mitzvah, Business Function, or any other Special Occasion extra special!

Call to speak to one of our experienced Event Planners today!
(314) 367-4848
www.stevenbeckerfd.com



The Bradshaw Room

VISIT NADOZ CAFÉ!

Our retail establishment, Nadoz Café, has two convenient locations for you to enjoy.

Our Coronado location is in the historic Coronado Building at 3701 Lindell Boulevard, on the corner of Lindell and Spring, one block west of Grand Boulevard.

Our Boulevard location is in the Boulevard Shopping Complex across Brentwood Boulevard from the Galleria.



Nadoz at the Coronado

Nadoz Café has the distinct honor of winning **St. Louis' Best Brunch for 2009** from **Alive Magazine** and the **Riverfront Times**.

Brunch is available from 10am-2pm on Sundays at our *Coronado Location only*.

Coronado Location (314) 446-6800
Boulevard Location (314) 726-3100
www.nadozcafe.com



Nadoz at the Boulevard