

Breakfast Menu

20 person minimum on all buffets

Hot Breakfast Buffet | Pick 2... \$15, Pick 3... \$17

Assorted pastries, muffins, scones, scrambled eggs, crisp bacon or sausage, fresh seasonal fruit, oatmeal, assorted juices, coffee, hot tea, and water

Pick 2 or 3 Entrée Selections:

Loaded Scrambled Eggs (Fiesta; Asparagus, Mushroom, Swiss; Ham, Cheddar, Onions)
Assorted Yogurt Parfaits - Apple Pie, Honey Ginger Pear, Strawberry
Cheddar Vegetable Strata
Cubed Breakfast Potatoes
Breakfast Sandwich
Biscuits and Gravy
French Toast Casserole
Pancakes
Waffles
Bacon
Sausage
Ham

Brunch Menu | \$22

Scrambled Eggs, Loaded Scrambled Eggs, Bacon, French Toast Souffle, Chicken and Waffles Skewers with Maple Syrup, Chicken Salad, Croissants, Fresh Fruit and Berries, Assorted Muffins, Assorted Breakfast Breads, Build Your Own Yogurt Parfait Station, assorted sodas, assorted juice, coffee, hot tea, and water

Quick Start Breakfast | \$10

Assorted muffins, Danish, and scones with fresh seasonal fruit, assorted juices, coffee, hot tea, and water

New Yorker | \$15

Fresh bagels and cream cheese, smoked salmon, sliced tomato, cucumbers, and red onion with fresh seasonal sliced fruit, assorted juices, coffee, hot tea, and water

Sunrise Sandwich Buffet | \$13

Served with fresh seasonal sliced fruit, breakfast potatoes, pastries, assorted juices, coffee, hot tea, and water

Pick 2 Sandwiches:

Sausage, Egg, and Cheese on a Biscuit
Egg and Cheese on an English Muffin
Bacon, Egg, and Cheese on a Bagel

French Toast Buffet | \$12

Orange cinnamon French toast served with diced hash browns, crisp bacon, breakfast sausage, fresh seasonal sliced fruit, assorted juices, coffee, hot tea, and water



Knight Center Catering

<http://www.acc-knightconferencecenter.com>

314.933.9400 | One Brookings Drive, Campus Box 1194 | Washington University in St. Louis, MO 63130

Build Your Own Buffet Menu

20 person minimum on all buffets

Hot Lunch Buffet | \$25

Served with your choice of soup, salads, entrees, and side dishes, artisan rolls and crackers, Chef's selection dessert buffet, assorted sodas, coffee, hot tea, and water

Pick One Soup:

Beef Chili
Chicken Tortilla
Potato, Cauliflower, Apple Soup
Carrot Ginger Soup
Cream of Mushroom Medley
Tomato Bisque
Homestyle Chicken Noodle

Pick Two Salads:

Panzanella Salad
Bulgar Wheat and Quinoa Salad
Green Bean Salad with Pesto
Anti-Pasto Salad
Broccoli, Carrot, and Barley Salad with Ginger
Garlic Shrimp and Garbanzo Bean Salad
Garden Vegetable Salad with Mixed Field Greens

Pick Three Hot Entrees:

Pan Seared Mahi Mahi with Pineapple Salsa
Seared Grouper with Black Bean Sauce
Red Snapper Veracruz
Grilled Sea Bass Bruschetta
Balsamic and Honey Glazed Salmon
Seared Corvina with Capers and Tomato Relish
Chili Rubbed Strip Steak
Pot Roast of Beef
Korean BBQ Beef Skewers
Skirt Steak with Artichokes and Tomatoes
Grilled Flank Steak with Chimichurri Sauce
House Smoked Beef Brisket
Bistro Tenderloin Demi-Glace
Beef Medallions with Dijon Sauce

Chicken Piccata
Chicken Florentine
Grilled Chicken Caesar
Honey BBQ Chicken Breast
Chicken Parmesan
Grilled Chicken with Pesto
Tandoori Chicken with Curry Sauce
Stir-Fry Chicken with Sweet and Sour Sauce
Grilled Chicken with Mushroom Pan Sauce
House Smoked Turkey Breast
Oven Roasted Turkey Breast with Balsamic Glaze
Sliced Pork Loin with Apricot Dijon Sauce
Boneless Pork Chops with Grilled Apples

Pick Two Sides:

Mashed Potatoes
Roasted Potato Medley
Whipped Sweet Potatoes
Potato Hash with Corn & Grape
Tomatoes

Potatoes Au Gratin
Wild Rice Pilaf
Baked Herb Rice
Vegetable Medley
Grilled Asparagus

Roasted Carrots
Sautéed Green Beans
Roasted Cauliflower
Sautéed Broccolini
Honey Glazed Carrots



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(continued)

Soup, Salad, and Sandwich | \$15

Served with your choice of soup and sandwiches, a Garden Salad with mixed greens, shredded cheese, grape tomatoes, cucumbers, red onions, croutons, Balsamic Vinaigrette and Ranch Dressings, Assorted Artisan Rolls and Crackers, Assorted Cookies and Brownies, Assorted Sodas and Water

Pick One Soup:

Carrot and Ginger Bisque
Homestyle Chicken Noodle
Beef Chili
Chicken Tortilla
Vegetable Medley
Cream of Mushroom

Pick Two Sandwiches:

Deli Sliced Turkey and Swiss
Southwestern Turkey with Fajita Vegetables
Turkey Bacon Cheddar
Greek Salad Wrap - Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes, Red Onion, Hummus, and Spinach
Grilled Portobello
Black Forest Ham with Smoked Gouda
Deli Sliced Ham and Swiss Cheese with Honey Mustard Dressing
Roast Beef with Mediterranean Vegetables and Balsamic Dressing
Roast Beef with Tarragon Horseradish Spread



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Themed Buffet Menus

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Mediterranean Buffet | \$18

Chicken Souvlaki Skewer, Falafel with Tzatziki, Roasted Eggplant, Sauteed Spinach, Chilled Israeli Couscous, White and Whole Wheat Pita Flatbread, Baklava and Cookies, Assorted Sodas, Water, Herbal Teas, and Coffee

Taste of Spain | \$18

Mesclun Salad with a Shallot, Sherry Vinaigrette, Paprika Chicken, Braised Pork, Spanish Rice, Steamed Asparagus, Rosemary Sea Salt Flatbread, Cookies and Brownies, Assorted Sodas, Water, Herbal Teas, and Coffee

Pizza Parlor | \$20

Italian Salad with Artichokes, Olives, and Fresh Tomatoes, Marinated Mushrooms with Sweet Peppers, Grilled Vegetable Display, Pesto Pasta Salad, Assorted Pizzas (Italian Meat Lovers, Pesto and Three Cheese, Tomato-Basil-Fresh Mozzarella), Crispy Chicken Wings, Italian Bread Display including Roasted Garlic Cloves, Olive Tapenade, Artichoke Hummus, Pesto, and Infused Olive Oil, Tiramisu, Assorted Sodas, Water, Herbal Teas, and Coffee

BBQ Picnic | \$25

Burgers and Veggie Burgers, Grilled Chicken Breast, Assorted Buns, Raw Onions, Tomato, Lettuce, Onion Straws, Pickles, Sauteed Mushrooms, Cheddar Cheese, Pepper Jack Cheese, Blue Cheese Crumbles, Bacon, Mustard, Ketchup, Mayo, BBQ, Tomato Jam, French Fries, Wild Rice Pilaf, Grilled Vegetables, Garden Salad, Pasta Salad, Chili, Assorted Desserts, Fruit, and Freshly Baked Knight Center Cookies, Assorted Sodas, Water, Herbal Teas, and Coffee

Baked Potato Bar | \$20

Potatoes, Chili Con Carne, Chicken Mushroom Alfredo, Steamed Broccoli, Bacon Bits, Sour Cream, Butter, Scallions, and Shredded Cheddar Cheese served with a Classic Garden Salad and Balsamic Vinaigrette, Fruit Cobbler, Assorted Sodas, Water, Herbal Teas, and Coffee

Northern Italy Buffet | \$18

Lemon Rosemary Chicken and Shrimp Scampi served with Vermicelli Pasta, Roasted Mushrooms, Mediterranean Salad, Garlic Breadsticks, Cookies and Tiramisu, Assorted Sodas, Water, Herbal Teas, and Coffee

Louisiana Boil | \$25

Marinated Green Bean Salad, Hush Puppies, Grilled Peppers and Onions, Red Beans and Rice, Vegan Jambalaya with Okra, Clams-Shrimp-Crayfish in a Spiced Broth with Baby Potatoes, Corn on the Cob, and Andouille Sausage Chunks, Gator Gumbo, Peach Cobbler, Assorted Sodas, Water, Herbal Teas, and Coffee

South of the Border Buffet | \$20

Garden Salad, Taco Bar to include Chicken Mole, Carne Asada, Pico de Gallo, Sour Cream, Guacamole, Sliced Jalapeno, Shredded Lettuce, Diced Tomatoes, Green Onions, Shredded Cheese, Soft and Hard Taco Shells, Black Beans with Peppers and Onions, Cilantro Rice with Lime, Roasted Mexican Vegetable Torte, Chips and Salsa, Cinnamon Sugar Churros, Assorted Sodas, Water, Herbal Teas, and Coffee



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Reception Menu

Reception Stations

12 person minimum

Priced per person

Imported and Domestic Cheese Display | \$8

Served with Crackers, Breads, Nuts, Dried Fruit, and Housemade Jams

Fresh Garden Crudite | \$3

Served with Ranch Dill Dip and Pita Chips

Fresh Fruit Display | \$3

Displayed with a Berry Blend Dip

Assorted Miniature Sandwiches | \$4

Including Ham, Roast Beef, Turkey served on Artisanal Breads and Rolls

Mediterranean Dip Display | \$9

Seasonal Roasted Vegetables, Marinated Olives, Greek Salad, Hummus, Olive Tapenade, and Pita Chips

Happy Hour Station | \$15

Chilled Spinach Dip and Pita Chips, Mini Cheesesteaks, Buffalo Chicken Bites served with Celery and Blue Cheese Dip, Cookies and Dessert Bars

Spanish Paella | \$13

Saffron Rice Paella with Sausage, Roasted Pork Loin, Grilled Chicken, and Spanish Vegetables

American Tea | \$20

Assorted Gourmet Tea Sandwiches and Scones & Savory Selections served with Jam, Assorted Petit Fours, Chocolates and Cookies, Black Tea and Darjeeling Tea, Sugar Cubes, Cream, Lemon Wedges, and Water

Pasta Station | \$12

Penne, Cavatappi, and Assorted Sauces and Toppings

Traditional Carving Station | \$14

Choice of Roasted Turkey, Baked Ham or Beef Tenderloin each served with rolls and condiments

*** Action Chef Charges Automatically Apply***

Grown up Mac & Cheese | \$15

Corkscrew Pasta in a Creamy Cheddar Sauce Spiked with Chipotle Pepper, served with Chicken, Mushrooms, and Shrimp

Dim Sum | \$11

Egg Rolls, Pot Stickers, Sweet and Spicy Boneless Chicken Wings served with Sweet Chile Dipping Sauce and Assorted Dessert Bars



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Reception Menu

Reception Appetizers

Priced per piece

An additional \$25 per hour for any passed appetizers

CHICKEN/BEEF/PORK/DUCK

- Hawaiian Chicken and Vegetable Kabobs (gf) | \$2.75
- Open Face Chicken Tamale Bites | \$2.75
- Chicken Salad Puff | \$2.50
- Pecan Chicken Sate | \$2.75
- Chicken Tikka on a Spoon (gf) | \$2.50
- BBQ Chicken Vol a Vent | \$2.50
- Smoked Chicken Salad with Mango Salsa | \$2.75
- Bunless Cheeseburger Bites (gf) | \$2.75
- Short Ribs & Sundried Tomato Polenta Bites | \$2.75
- Hot Corn Cakes with BBQ Smoked Brisket | \$2.75
- Spanish Beef Kabobs (gf) | \$2.50
- Beef Empanadas with Cilantro Lime Cream | \$2.75
- Mini Beef Wellington | \$2.75
- Mediterranean Beef Salad Crostini | \$2.75
- Florentine Biscuit with Ham and Swiss | \$2.50
- Sweet Potato and Bacon Tart with Ricotta | \$2.75
- Bacon Wrapped Brussel Sprout Skewer (gf) | \$2.75
- Crispy Pork Pot Sticker | \$2.25
- Sweet Potato & Duck Crepe, Orange Vinaigrette | \$3.00
- Smoked Duck, Cucumber, Hoisin Pastry Cup | \$3.00
- Lamb Sausage Wellington | \$3.00

SEAFOOD

- Smoked Salmon and Caper Roulade Crostini | \$2.75
- Cucumber Rolls with Wasabi Shrimp | \$3.00
- Blue Crab Beignets | \$3.00
- Bacon Wrapped Scallops (gf) | \$2.75
- Crab Pot Pie Bites | \$3.00

VEGAN

- Smoked Tomato Gazpacho Shooter with Roasted Pistachios (gf) | \$2.50
- Marinated Spring Vegetable Nori Rolls with Wasabi Vinaigrette (gf) | \$3.00
- Sweet Pea Guacamole on Polenta Wedge (gf) | \$2.50
- Seared Tofu and Shiitake Mushroom Bites with Ginger Honey Glaze (gf) | \$2.50

VEGETARIAN

- Quinoa and Spinach Balls with Asiago (gf) | \$3.00
- Arancini Cakes with Tomato Basil Sauce (gf) | \$2.50
- Red Pepper Bruschetta and Olive Pastry Bite | \$2.50
- Vegetable Pot Pie Fritter | \$2.75
- Spanakopita | \$2.25
- Marinated Mushroom Crostini with Artichoke & Sunflower Seed Pesto | \$2.50
- Caprese Bites (gf) | \$2.50
- Asparagus and Chickpea Hummus Bites | \$2.50
- Stuffed Cucumber with Goat Cheese and Sweet Pea Mousse (gf) | \$2.50



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Specialty Break Stations & Beverage Breaks

*Priced per person
12 person minimum*

Snack Attack | \$10

Assorted Chips, Honey Peanuts, Trail Mix, Fresh Cut Fruit, Assorted Cookies,
Assorted Sodas and Water

Healthy | \$13

Vegetables and Hummus Cups, Granola Bars,
Whole Fruit (apples, bananas, pears, oranges), Yogurt cups,
Assorted Sodas and Water

Ballpark | \$13

Mini Hot Dogs, Peanuts, Pretzel Bites with Cheese, Veggies, Cotton Candy,
Assorted Sodas and Water

Picnic | \$12

PB&J Bites, Bags of Chips, Celery and Carrot Sticks,
Watermelon Slices, Trail Mix, Assorted Cookies,
Assorted Sodas and Water

Beverage Station | \$3 per person

(2 hour limit, minimum of 20 people)

Assorted Sodas, Water, Herbal Teas, and Coffee

Non Alcoholic Beverages

Regular and Decaf Coffee | \$35 per gallon

Hot Water and Tea Bags | \$35 per gallon

Ice Water | \$25 per dispenser (serves 48 cups)

Lemonade | \$25 per gallon

Iced Tea | \$25 per gallon

Soda | \$2 per can



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Plated Menu

Split entrees is an additional \$2.50 per each selection up to two composed entrée selections. More than the two selections will result in Chef's choice of vegetable and starch accompaniments.

Salads

Beet Salad with Orange and Toasted Almonds on Romaine Lettuce | \$7

Field Greens with Barley, Cucumber, and Cranberries | \$7

Spinach, Fennel, Orange, and Sunflower Seeds | \$7

Baby Greens with Pear, Gorgonzola, and Candied Walnuts | \$8

Wilted Arugula Salad with Bacon and Blueberries | \$8

Caesar Salad | \$6

Garden Salad | \$6

Entrees

Lemon Rosemary Chicken with Roasted Red Potatoes and Green Beans | \$26

Latin Spiced Chicken with Savory Whipped Sweet Potatoes and Roasted Corn Medley | \$27

Chipotle Orange Roasted Chicken with Wild Rice and Grilled Vegetables | \$27

Grilled Chicken with Artichoke Relish, Boursin Mashed Potatoes, and Vegetable Medley | \$28

Chicken Piccata served with Gnocchi and Grilled Asparagus | \$27

Pesto Rubbed London Broil with Mashed Potatoes and Roasted Root Vegetables | \$35

Tuscan Beef Tenderloin with Crisp Prosciutto Wrap, Onion Demi-Glace, Gorgonzola Mashed Potatoes and Roasted Carrots | \$36

Garlic Stuffed Strip Loin topped with a Tarragon and Smoked Shallot Butter Sauce, Roasted Potato Medley and Asparagus | \$35

Seared Swordfish with Citrus Slaw, Poblano Whipped Sweet Potatoes and Grilled Asparagus | \$35

Baked Seabass Bruschetta, Roasted Pepper Risotto and Grilled Vegetable Medley | \$37

Pan Seared Salmon with Lemon Thyme Butter Sauce, Root Vegetable Mash and Baby Green Beans | \$30

Pistachio Crusted Halibut served with Wild Rice and Grilled Vegetable Medley | \$38

Spiced Curry Shrimp and Scallops on Basmati Rice | \$37



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Entrees (continued)

Seared Duck Breast with Spicy Mango Relish, Wild Rice and Roasted Carrots | \$32
Smoked Bacon Wrapped Pork Tenderloin, Red Wine Reduction,
Mashed Chive Potatoes and Green Beans | \$30

Southwestern Garbanzo Bean Cakes with Cheddar Cheese and Enchilada Sauce | \$22
Vegetarian Stack (Crispy Eggplant, Zucchini, Roasted Red Pepper) served with Fresh Mozzarella, Basil and
Tomato Sauce | \$26

Penne and Butternut Squash Gratin with Rosemary and Asiago | \$26
Grilled Quinoa Cakes with Grilled Zucchini Ribbons and Spicy Tomato Sauce | \$26
Roasted Moroccan Vegetable Stew served over Rice | \$25

Desserts

New York Cheesecake | \$8
Crushed Berries, Lemon Thyme Chantilly Crème

Double Chocolate Cheesecake | \$9
Raspberry Gastrique, Shaved Chocolate Curls

Passion Fruit Crème Brulee | \$9
Candied Citrus Chip, Vanilla Sugar Dust

Lemon Cake | \$9
Rosemary-Orange Syrup, Brulle Blackberry

Flourless Chocolate Cake | \$9
Crème Anglaise, Raspberry Jam

Angel Food Cake | \$8
Blueberry, Lemon Cream, Candied Fennel Seed

Tiramisu | \$9
Mocha Crème, White Chocolate Sauce

Red Velvet Cake | \$9
Crushed Raspberry, Orange Salad

Grilled Pound Cake | \$9
Oven Roasted Peach Compote, Caramel Sauce

Dessert Tray | \$20 per Tray
Assorted Dessert Bars, Macaroon Cookies, Freshly
Baked Cookies, Fresh Berries
(serves 8-10 people)

Dining Room Frozen Yogurt Machine | \$6
Includes assorted sauces, toppings, cones and cups



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Consumption and Reception Bars

2 hour minimum

\$250 bar minimum per 2 hours

Additional Bartenders are \$100 each per 2 hours

All alcohol must be provided and served by Knight Center staff

Domestic Beer | \$4

Bud Light, Budweiser, Michelob Ultra, Bud Select, Amberbock and Shock Top

Import Beer | \$5

Bass Ale, Beck's, Heineken, and Stella Artois

House Wine | \$7

14 Hands Chardonnay, 14 Hands Merlot and 14 Hands Cabernet Sauvignon

Premium Wines | \$8

J. Coppola Chardonnay, J. Coppola Merlot, and J. Coppola Cabernet Sauvignon

Select Spirits | \$7

Svedka Vodka, Tanqueray Gin, Bacardi Rum, Cutty Sark Scotch,
Seagram's VO Whiskey, Jim Beam, and Sauza Tequila

Premium Spirits | \$8

Absolut Vodka, Beefeater Gin, Captain Morgan's Spiced Rum, Dewar's White Label Scotch, Seagram's 7
Whiskey,
Jack Daniel's Bourbon, Jose Quervo Gold Tequila

Package Bars

Beer, Wine, and Soda Bar

2 hours		\$10.50 per person
3 hours		\$12.50 per person
4 hours		\$14.50 per person

Select Bar

2 hours		\$14.00 per person
3 hours		\$16.00 per person
4 hours		\$18.00 per person

Premium Bar

2 hours		\$20.00 per person
3 hours		\$22.00 per person
4 hours		\$24.00 per person



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Wine List by the Bottle

White Wines

14 Hands Chardonnay	\$28
F. Coppola's Directors Cut Chardonnay	\$32
Santa Cristina Campo Grande	\$30
The Crossings Sauvignon Blanc	\$32
William Hill Chardonnay	\$29
Laguna Chardonnay Russian River	\$36
Murrieta's Well The Whip White	\$38
Napa Cellars Chardonnay	\$42
Patz & Hall Chardonnay Sonoma	\$46
Duckhorn Sauvignon Blanc	\$48

Red Wines

14 Hands Merlot	\$28
F. Coppola's Pinot Noir	\$32
F. Coppola's Cabernet Sauvignon	\$32
Story Point Cabernet Sauvignon	\$29
Trivento Gold Malbec	\$32
Folie a Deux Cabernet Sauvignon	\$38
Edna Valley Merlot	\$42
Krug Cabernet Sauvignon	\$48
Macmurray Pinot Noir	\$38
Patz & Hall Pinot Noir	\$46
Stag's Leap Red Blend	\$56



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Policies and Procedures

Catering

- Guarantees are due 4 business days prior to the event
- Menu selections are due 2 weeks prior to the event, otherwise the Knight Center reserves the right to create a menu within group's budget.
- A way to identify which entrée goes to each person must be established prior to the event when split entrees are selected.
- On the day of the event, any variance in your scheduled function time beyond 15 minutes cannot be guaranteed.
- Special dietary needs (kosher, vegetarian, lactose, etc.) need to be discussed with your conference planner at the time of menu selection.
- Food can only stay out for 2 hours at a time, if the event is longer please discuss with your conference planner the various options.
- Guests are not permitted to transfer alcohol or food on or off of the Knight Center property. All food and beverage must be ordered through the Knight Center staff.

Room Set-up

- The set-up of your banquet room must be determined 48 hours prior to event or there will be a charge of \$100 for each reset of a room.
- If your set-up requires any rentals the charges will be added to the final bill.

Audio Visual

- AV requests must be finalized 48 hours in advance. We cannot guarantee availability of equipment if it needs to be rented and requested after this time. Any equipment cancelled after this time will still be charged to the final account.
- AV staff is available one hour before the start of your event and will stay until the end of your event. There is a charge for extended hours at \$50 per hour for AV support.
- All presentations should be sent/delivered to the Knight Center by noon the day before your event to ensure that your media versions match with our system.



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