





Options to add a few to a cocktail hour, or make it a whole party!

CHICKEN & PORK

BUFFALO CHICKEN PHYLLO CUP

MINIATURE SPICY CHICKEN TACO sriracha sauce

CRUNCHY ALMOND CHICKEN BITE kung pao sauce

VIETNAMESE CARAMELIZED PORK SATAY

ADOBO CHICKEN SKEWERS avocado cream

BACON WRAPPED JALAPENO MAC & CHEESE BITES tomato jam

VEGETARIAN

MINIATURE GRILLED CHEESE tomato jam

WILD MUSHROOM TARTLET

HOUSE-MADE CAULIFLOWER PATTY beet root chutney

ASIAGO & HERBED CHEESE PUFF

BRIE IN A PASTRY SHELL fig jam

VEGETABLE SAMOSA

CAULIFLOWER KUNG PAO BITES

SEAFOOD

BACON WRAPPED BBQ SHRIMP & GRITS

THAI SALMON CAKES sweet basil yogurt

HOUSEMADE CRAB CAKES citrus chipotle aioli

BEEF & LAMB

NY STRIP ON POTATO CRISP asparagus | bearnaise

HERBED BEEF TENDERLOIN BROCHETTE lemon thyme aioli

SHORT RIB TARTLET parsnip puree

MINIATURE BEEF BURGER

MINIATURE BULGOGI BEEF TACO cucumber kimchi

SPICY GENERAL TSO'S MEATBALL

BBQ BRISKET EMPANADA siracha aioli

> LAMB MEATBALLS cilantro yogurt

ROSEMARY LAMB cherry gastrique



STATIONED HORS D'OEUVRES



GRAZING STATION

a collection of fresh fruits | berries | imported cheeses | local sausages | olives | pickles | crackers | crostini

STL STYLE

toasted beef ravioli | marinara sauce toasted spinach & artichoke ravioli | garlic aioli gus' pretzel bites | cheese sauce | whole grain mustard

BRUSCHETTA BAR

chef's variety of rustic tomato bruschetta | hummus | tapenades | varieties of crackers | crostini

PICKLE & CHIP BAR

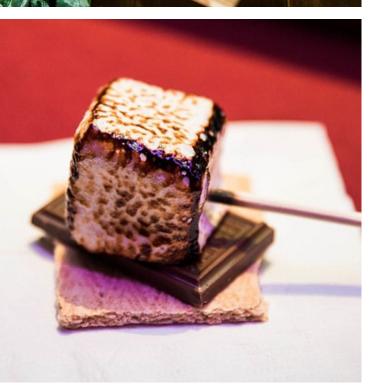
a variety of fresh, housemade artisinal pickles potato chips | chef's choices of dips

WALKING TACO BAR

individually bagged chips | warm queso | sour cream | beefy seasoned chili | salsa | shredded lettuce

SMORES BAR

diy fire bar with marshmallows | variety of chocolate & graham crackers make it a walking bar with mini bags of teddy grahams | warm fudge sauce | mini marshmallows



THEMED STATIONS

Choose three of the following stations to give your guests a unique culinary experience.

Pricing varies with station upgrade.

100 guest minimum

SLIDER STATION

choose two served with potato chips

GRILLED NASHVILLE "HOT" CHICKEN parker house roll

GRILLED BRATWURST

caramelized peppers caramelized onions stone ground mustard

GRILLED CHORIZO SAUSAGE

pepper jack cheese | smoked paprika aioli

SLICED BEEF BRISKET

crumbled bacon | cheddar cheese | bbq sauce

MEATBALL SLIDER

garlic cheese bun

PORTOBELLO MUSHROOM BURGER

herb focaccia | red pepper coulis | goat cheese

MAC & CHEESE STATION

always includes

MIXED LETTUCES SALAD

grape tomatoes | shredded carrots ranch dressing | italian dressing

TOPPING BAR

green onions | jalapeños hot sauce | ranch dressing

HOUSE-MADE CREAMY MAC & CHEESE

choose one custom mac

BUFFALO CHICKEN MAC & CHEESE PULLED PORK MAC & CHEESE

TACO MAC & CHEESE

TACO STATION

always includes

SOUTHWEST SALAD

pico de gallo | green onions cilantro | cheddar cheese | sour cream cilantro-lime vinaigrette

SOFT FLOUR TORTILLAS

select two taco entrees

GROUND BEEF

GROUND TURKEY

GRILLED TILAPIA

VEGAN CAULIFLOWER & SWEET POTATO

select one of the following side dishes

GRILLED CORN ON THE COB

lime garlic butter

BLACK BEANS & RICE

cumin vinaigrette (hot or cold)

REFRIED BEANS & RICE

CRAZY CORN

upgrade options

GUACAMOLE

tomatoes | cilantro | red onions | lime

SMOOTH WARM QUESO

tortilla chips







ASIAN STATION

select one of the following LO MEIN NOODLES

sov seasoned

RICE NOODLES

sweet chili sauce

WHITE RICE

select two toppings

SPICY THAI LEMONGRASS CHICKEN

GENERAL TSO'S MEATBALLS

NORTHERN INDIAN BUTTER CHICKEN

curry spiced tomato | butter sauce

JAPANESE TERIYAKI CHICKEN

KOREAN BULGOGI GROUND BEEF

select one of the following

CURRIED VEGETABLES

VEGETABLE STIR FRY

ginger soy glaze

on the side

green onions | shredded carrots | cilantro

THE HILL

select one pasta
PASTA PRIMAVERA

fresh vegetables | alfredo sauce

PENNE PASTA

sauce bolognese

BUTTERY GARLIC ROTINI NOODLES

select one entree

CHICKEN SPIEDINI

BEEF SPIEDINI

EGGPLANT PARMESAN

fresh mozzarella

CHICKEN BRUSCHETTA

always includes

ST LOUIS ITALIAN SALAD

mixed lettuce | marinated artichokes red peppers | red onion | provel sweet italian dressing

GARLIC BREAD

Make it Custom

LET US BUILD THE PERFECT PACKAGE FOR YOUR EVENT!

tray passed hors d'oeurvres
beverage & bar services
china, flatware & glassware
uniformed, professional staff
service & guest table linens, napkins
complimentary tasting for up to 4 guests



DINNER BUFFET & STYLE

SALAD SELECTION

select one of the following options served with rolls & butter

SALAD

HOUSE SALAD

mixed lettuces | shredded carrots grape tomatoes | housemade ranch balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine | shredded parmesan garlic croutons | caesar dressing

BABY SPINACH SALAD

spinach | bacon crumbles | hard cooked egg tomatoes | warm bacon vinaigrette

ST LOUIS ITALIAN SALAD

mixed lettuces | marinated artichokes red peppers | red onion | provel sweet italian dressing

SOUTHWEST SALAD

mixed lettuces | diced tomato roasted corn | cilantro lime vinaigrette

SEASONAL SALAD

SPRING STRAWBERRY SALAD

romaine | strawberries | almonds goat cheese | white balsamic vinaigrette

SUMMER CAPRESE SALAD

mixed lettuces | chopped tomatoes mozzarella | aged balsamic vinaigrette

FALL HARVEST SALAD

mixed lettuces | goat cheese glazed walnuts | dried cranberries crisp apple | lemon tarragon vinaigrette

WINTER CHOPPED SALAD

romaine | shaved parmesan dried cranberries | roasted butternut squash pumpkin seeds | balsamic vinaigrette





DINNER BUFFET

FAMILY STYLE

ENTREE SELECTION

select two of the following options

CHICKEN

CRUNCHY ALMOND CHICKEN

sweet chili sauce

ROASTED TOMATO CHICKEN BRUSCHETTA

CHICKEN MARSALA

wild mushrooms

CHICKEN SCAMPI

garlic | lemon-butter | white wine sauce

LEMON SAGE CHICKEN

crispy bacon | smoked mozzarella cream

GRILLED BLACKENED CHICKEN

cajun cream

CHICKEN A LA FORESTIERRE

bacon | mushrooms | white wine pan jus





BEEF & PORK

BEEF MEDALLIONS

sauce bordelaise

HERB MARINATED BEEF TENDERLOIN SKEWERS

horseradish crema

CHURRASCO BEEF MEDALLIONS

chimichurri sauce

SWEET & HOT MUSTARD GLAZED PORK LOIN

GRILLED ROSEMARY PORK MEDALLIONS

orange brandy sauce

SEAFOOD

MEDITERRANEAN SALMON CAKES

sweet mustard aioli

BAKED TILAPIA

tomato basil cream

BAKED TILAPIA

preserved lemon relish

SHRIMP & BROCCOLI BOWTIE PASTA

lemon garlic sauce

BUILD YOUR OWN FISH TACOS

soft shells | pico de gallo | sour cream

DINNER BUFFET

FAMILY STYLE

ENTREE SELECTION CONTINUED

VEGETARIAN

VEGAN

CHEESE TORTELLINI mushroom cream sauce

CHICKPEA & SPINACH STUFFED PORTOBELLO

CHEESE TORTELLINI sundried tomato basil pesto

CAULIFLOWER PROVENCAL

SOFT POLENTA

CRUNCHY ALMOND CAULIFLOWER kung pao sauce

sauteed portobello mushrooms | chipotle cream sauce

Upgrade Your Buffet

BAKED ROASTED VEGETABLE ZITI

HERB & SHALLOT STUFFED CHICKEN

HERBED CHEESE STUFFED CHICKEN sundried tomato | artichoke

SPINACH & APPLE STUFFED CHICKEN cognac mustard

CARVED GRILLED HERBED BEEF TENDERLOIN

BRISKET BURNT ENDS

CARVED SMOKED BEEF BRISKET

GRILLED SALMON lemon relish



SIDE DISH SELECTIONS

select one starch and two vegetables

STARCHES

VEGETABLES

GARLIC WHIPPED POTATOES

MIXED GRAIN PILAF

orzo | barley | wild rice

PASTA ALFREDO PRIMAVERA

broccoli | carrots

YAM & RUSSET POTATOES

horseradish | leeks | bacon

PARSLEY BUTTERED NEW POTATOES

GOAT CHEESE POLENTA

CES & JUDY'S SIGNATURE CARROT SOUFFLE

GARLIC BUTTERED PASTA

DO 4 075D DD 110051 0DD 0117

ROASTED BRUSSEL SPROUTS

GREEN BEANS

caramelized onions

HONEY BALSAMIC BRUSSEL SPROUTS

GREEN BEANS

toasted almonds

MIXED VEGETABLE SAUTE

ROASTED VEGETABLES

ROASTED CAULIFLOWER

parmesan | chives

SMALL BITES BUFFET

Choose four from the following selections

FOCACCIA SANDWICHES

HERB ENCRUSTED TENDERLOIN OF BEEF

lemon thyme aioli

BALSAMIC GLAZED PORK TENDERLOIN

blue cheese | sage aioli

FRESH MOZZARELLA WITH ARUGULA PESTO

fig | kalamata tapenade

TORTILLA ROLLS

HERB ROASTED TUSCAN VEGETABLES

white beans I feta cheese

GREEK SALAD

falafel crouton | tzatziki

TURKEY WITH MANGO CHUTNEY

roasted red peppers

BLACKENED CHICKEN

goat cheese | avocado | orange salsa

NAAN FLATBREADS

BARBECUED PORK

caramelized onions | blue cheese

CURRIED VEGETABLES

spicy eggplant | zucchini | tomatoes | cucumber raita

CHICKEN FAJITA

monterey jack cheese | cilantro garlic sauce

MARGHERITA FLATBREAD

roasted garlic | olive oil | mozzarella

SLIDERS

BACON CHEDDAR BEEF BURGER

build your own

PORTOBELLO MUSHROOM

smoked gouda | red pepper coulis

NASHVILLE HOT CHICKEN

pickle | parker roll

Any of the above can be gluten-free by using lettuce instead of bread Vegetarian items can be vegan by eliminating dairy

Choose two from the following selections

PRALINE BRIE

housemade salted caramel | sweet pecans

GRILLED VEGETABLE DISPLAY

balsamic reduction

CHILLED VEGTABLE DISPLAY

artichoke dip

DOMESTIC CHEESE TRAY

cheddar | colby jack | smoked cheddar | provolone

ANTIPASTI TRAY

genoa salami | mortadella | basil frittata | tuscan bean puree | marinated mozzarella | selection of olives | pepperoncini | homemade crackers

RUSTIC TOMATO BRUSCHETTA

olive tapenade | sun dried tomato hummus





SMALL BITES BUFFET

ENTREE SELECTION CONTINUED

BUFFET INCLUDES

Choose four from the following selections

BOURBON BBQ CHICKEN SKEWER

VEGETABLE SAMOSA

CAPRESE SKEWER

CRUNCHY ALMOND CHICKEN

kung pao sauce

MINI LOADED BAKED POTATOES

ALL BEEF SESAME MEATBALL

asian sauce

TOASTED RAVIOLI

marinara sauce

TOASTED SPINACH & ARTICHOKE RAVIOLI

roasted garlic dip

LAMB MEATBALLS WITH CILANTRO YOGURT

lemon caper aioli

ASIAGO AND HERBED CHEESE PUFF

HONEY BRIE EN CROUTE

JALAPENO MAC AND CHEESE

spicy tomato jam | spinach pita

SPINACH STUFFED MUSHROOM CAP

SPANAKOPITA

VEGGIE SPRING ROLL

sweet and sour sauce

FRESH ROASTED VEGETABLES

cheese custard tart

THAI SALMON CAKES

lime basil mayo

BBQ BRISKET EMPANADA

siracha aioli

WILD MUSHROOM TARTLET

CURRIED DEVILED EGGS

beet root chutney



ADD ONE OF OUR PREMIUM OPTIONS!

CRUNCHY ALMOND SHRIMP

bourbon BBQ sauce

ROSEMARY LAMB

cherry gastrique

HOUSE MADE CRAB CAKE

SWCCt mustard alon

CEDAR PLANK SALMON PICK

BBQ DINNER BUFFET

ENTREE

Select two of the following options
GRILLED TURKEY TENDERLOIN
CARVED SMOKED BRISKET
GLAZED CHICKEN THIGHS
GRILLED CHICKEN WINGS
PULLED SMOKED PORK
PULLED SMOKED CHICKEN
MEATLOAF

SIDE DISHES

rich tomato sauce

Select two of the following options
HOUSEMADE MAC & CHEESE
TRADITIONAL COLE SLAW
CHILLED ROTINI PASTA SALAD
BAKED BEANS
CRAZY CORN
CHEF'S CHOICE VEGETABLE
SOUTHERN CORN CASSEROLE
PICNIC POTATO SALAD
BUTTERED BROCCOLI & CARROTS
COUNTRY STYLE GREEN BEANS
ROASTED NEW RED POTATOES
parsley | parmesan
BUTTERED MASHED POTATOES

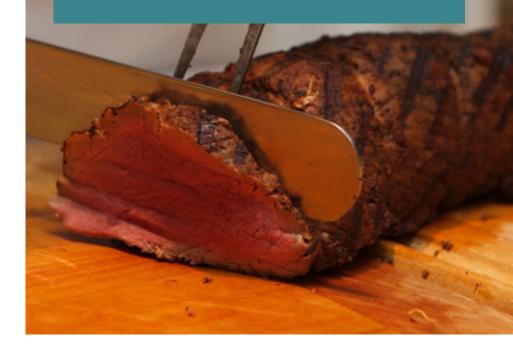
UPGRADES

additional fee required
CARVED GRILLED HERBED BEEF TENDERLOIN
BRISKET BURNT ENDS
GRILLED SALMON
lemon relish

Tastes like Home

Just because it isn't formal, doesn't mean it can't be fancy! Our BBQ menu can wow even the grillmaster.

Don't see something you know would make your menu perfect? Just ask! We love to customize!



Always Includes "

MIXED GREENS SALAD ranch dressing | balsamic vinaigrette

BREAD ROLLS OR CORNBREAD

VARIETY OF HOUSEMADE SAUCES



select one | served with rolls & butter

SALAD

HOUSE SALAD

mixed lettuces | shredded carrots grape tomatoes | housemade ranch balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine | shredded parmesan garlic croutons | caesar dressing

BABY SPINACH SALAD

spinach | bacon crumbles | hard cooked egg tomatoes | warm bacon vinaigrette

ST LOUIS ITALIAN SALAD

mixed lettuces | marinated artichokes red peppers | red onion | provel sweet italian dressing

SOUTHWEST SALAD

mixed lettuces | diced tomato roasted corn | cilantro lime vinaigrette

ENTREE SELECTIONS

select one of the following options add a second entree selection for your guests to pre-select (additional fee required)

CHICKEN

ROASTED CAPRESE CHICKEN

CHICKEN MARSALA

wild mushrooms

CHICKEN SCAMPI

garlic | lemon-butter | white wine sauce

SPINACH & APPLE CHICKEN BREAST

spinach & apple stuffing cognac mustard sauce

GARLIC & HERB CHICKEN BREAST

garlic & herb cheese curd stuffing sauteed greens | tomato confit

ARTICHOKE & CHEESE STUFFED CHICKEN

BONE-IN CHICKEN BREAST

smoked tomato sauce

SEASONAL OPTIONS

SPRING STRAWBERRY SALAD

romaine | strawberries | almonds goat cheese | white balsamic vinaigrette

SUMMER CAPRESE SALAD

mixed lettuces | chopped tomatoes mozzarella | aged balsamic vinaigrette

FALL HARVEST SALAD

mixed lettuces | goat cheese glazed walnuts | dried cranberries crisp apple | lemon tarragon vinaigrette

WINTER CHOPPED SALAD

romaine | shaved parmesan dried cranberries | roasted butternut squash pumpkin seeds | balsamic vinaigrette



BEEF

BEEF SHOULDER MEDALLIONS

sauce bordelaise

GARLIC & HERB ENCRUSTED RIB EYE

GRILLED NY STRIP STEAK

maitre' d butter

BEEF TENDERLOIN FILET

red wine rosemary butter

BEEF TENDERLOIN FILET

red onion marmalade

GRILLED BEEF TENDERLOIN FILET

smoked paprika butter



PORK

CIDER-BRINED BONELESS PORK CHOP

honey mustard glaze

GRILLED GINGER PORK MEDALLIONS

orange bacon pecans

BACON WRAPPED PORK TENDERLOIN

brown sugar & cayenne

SLICED PORK

horseradish creme fraiche

LOCALLY SOURCED HERITAGE PORK CHOP

cherry mustard sauce

SEAFOOD

GRILLED SALMON

preserved lemon relish

LEMON ROASTED SALMON

sauce choron

PAN SEARED HALIBUT

wild mushroom | leek vinaigrette

GRILLED HALIBUT

charred tomato butter

PAN SFARFD HALIBUT

mustard veloute

DUET ENTREE

PETITE FILET MIGNON

sauce bordelaise

ROASTED SALMON

sauce choron

GARLIC SHRIMP

CHICKEN PROVENCAL

BRAISED BONELESS SHORT RIB

SCALLOP

VEGETARIAN

*CHEESE TORTELLINI

mushroom creme sauce

*CHEESE TORTELLINI

sundried tomato basil pesto

BAKED EGGPLANT

mozzarella | tomato & mushroom sauce

SOFT POLENTA

sauteed portobello | mushrooms | wilted spinach

VEGAN

CHICKPEA & SPINACH STUFFED PORTOBELLO MUSHROOM

*VEGETABLE NAPOLEON

grilled vegetable stack layered with spiced chickpea puree

CAULIFLOWER STEAK

golden turmeric & coconut sauce

*denotes no side dishes with this entree



Design Tip

Custom linens, chargers, glassware and flatware are fun and easy ways to add personality and flair to your event. We work with many of the top rental companies in St. Louis. Ask how we can help manage additional rentals, and direct you towards the best choices based on your menu.



select one starch and one vegetable

STARCHES

ROASTED NEW RED POTATOES

parsley | parmesan

GARLIC ROASTED MASHED POTATOES

GOAT CHEESE POLENTA

CAULIFLOWER & FARRO RICE

GORGONZOLA POLENTA

SUNDRIED TOMATO RISOTTO CAKE

YAM & RUSSET POTATOES

horseradish | bacon

JASMINE RICE

HOUSE-MADE MAC & CHEESE

SAVORY BUTTERNUT SQUASH

BREAD PUDDING

(seasonal)

SUNDRIED TOMATO & FETA ORZO PASTA

WHITE & WILD RICE

pilaf | orzo | barley

HATCH PEPPER & CHEDDAR RISOTTO CAKE

BEET ROOT DAUPHINOISE

CHORIZO POTATO HASH

TOASTED ARTICHOKE, FENNEL

& OLIVE COUSCOUS

VEGETABLES

GREEN BEANS & SHIITAKE MUSHROOMS GREEN BEANS & CARAMELIZED ONIONS

GREEN BEANS & TOASTED ALMONDS

ROASTED VEGETABLES

ROASTED BRUSSEL SPROUTS

HONEY BALSAMIC BRUSSEL SPROUTS

GRILLED ASPARAGUS

SAUTEED VEGETABLE MEDLEY

HARICOT VERT

SOY BUTTER ASPARAGUS

BOK CHOY

citrus miso sauce

HONEY GLAZED CARROTS

ROASTED CAULIFLOWER

parmesan | rosemary

ZUCCHINI NOODLES

Picture Perfect Plating

Dazzle your guests with beautifully plated meals, served to each guest table side. Each guest is served the same meal. Dietary restrictions for individual guests or additional entree selections can be accommodated for an additional fee.

maximum 3 entrees, including 1 vegetarian



CATERING SINCE 1981



Ring in your celebration!

We offer a variety of bar packages to spice up your private party, event, fundraiser, or professional gathering.



The options are endless



HOUSE BAR

bourbon | scotch | whiskey | vodka gin | rum | amaretto | canadian mist peach schnapps | budweiser | bud light chardonnay | moscato | cabernet coke | diet coke | sprite | orange juice cranberry juice | mixers & garnishes

PREMIUM BAR

jack daniels bourbon | tito's vodka dewars white label scotch | canadian club

tanqueray gin | deep eddy lemon vodka deep eddy grapefruit vodka | bacardi rum disaronno amaretto | peach schnapps

budweiser bottles | bud light bottles | stella artois bottles

chardonnay | moscato | pinot grigio | cabernet sauvignon | pinot noir | coke | diet coke | sprite ginger ale orange juice & cranberry juice | mixers & garnishes

also includes a variety of local craft beers

SOFT BAR

budweiser | bud light | house cabernet house chardonnay | moscato coke | diet coke | sprite

ADDITIONS

upgraded hard seltzer package
(variety of flavors)
specialty mocktails
signature cocktails
wine pour with dinner
champagne toast (house, single pour)