

# Barbeque





# An Introduction to your *Catering* Team



DIRECTOR OF EVENTS  
23 CITY BLOCKS CATERING

Casey O'Brien



CORPORATE EXECUTIVE CHEF  
23 CITY BLOCKS HOSPITALITY GROUP

Nick Miller



EXECUTIVE SOUS CHEF  
23 CITY BLOCKS HOSPITALITY GROUP

Brad Bardon



EVENT MANAGER  
23 CITY BLOCKS CATERING

Sloane Simmons



EVENT MANAGER  
23 CITY BLOCKS CATERING

Stephanie Wigginton



EVENT MANAGER  
23 CITY BLOCKS CATERING

Meghan Wilkey



EVENT MANAGER  
23 CITY BLOCKS CATERING

Shelby Buckman



EVENT SERVICES MANAGER  
23 CITY BLOCKS CATERING

Katerina Li



ASSISTANT EVENT SERVICES MANAGER  
23 CITY BLOCKS CATERING

Shelbi Basler



23 CITY  
BLOCKS  
— CATERING —

# Barbeque *with flair*



BUILD YOUR OWN PACKAGE WITH THE FOLLOWING:

Hour Based Bar Level Options

Three Tray Passed Hors d'oeuvres

Select Your Level of BBQ plus dessert if you're into that...

Full Service by Our Uniformed Staff (one per 30 guests)

Table Linens and Napkins

*all pricing before 24% service charge and tax | pricing based on minimum of 100 guests  
tastings available for additional price | all pricing subject to change until contracted*

# Tray Passed Hors D'oeuvres

SELECT THREE TO BE PASSED  
DURING YOUR COCKTAIL HOUR  
FOR \$13.50 PER PERSON

ADD A FOURTH OPTION FOR \$4.25 PER PERSON

## GARDEN

Seasonal Chef's Choice Bruschetta

Forest Mushroom Arancini  
Truffled Mayonnaise

Eggplant Fritters  
Mint, Pecorino, Aioli

Cheese Croissant, Tomato Jam

Tomato & Grilled Cheese Shooters  
Mini Glasses Filled with Tomato Bisque  
Topped with Grilled Cheese Sandwiches

Tropical Fruit Sushi  
Blueberry Lavender Sauce, Yuzu Coconut Sauce

Tempura Fried Silken Tofu  
Broccoli, Garlic Ginger Hoisin, Toasted Sesame Seeds

GOCHUJANG BRAISED PORK WONTONS



yum!

Party!



ASIAGO GOUGERES

## SEAFOOD

Scallop Corndog  
Raspberry White Chocolate Mustard

Pickled Shrimp  
Cocktail Sauce, Butter Crackers

Sweet Maryland Crab Cakes  
Herb Remoulade

Buffalo Style Oysters  
Tempura Fried, Chili Butter Sauce,  
Blue Cheese, Celery

Butter Poached Shrimp  
on Corn Cakes, Garlic, White Wine, Herbs

Crab Nachos  
Guacamole, Pickled Jalapeño

Stuffed Oysters  
Italian Sausage, Spinach

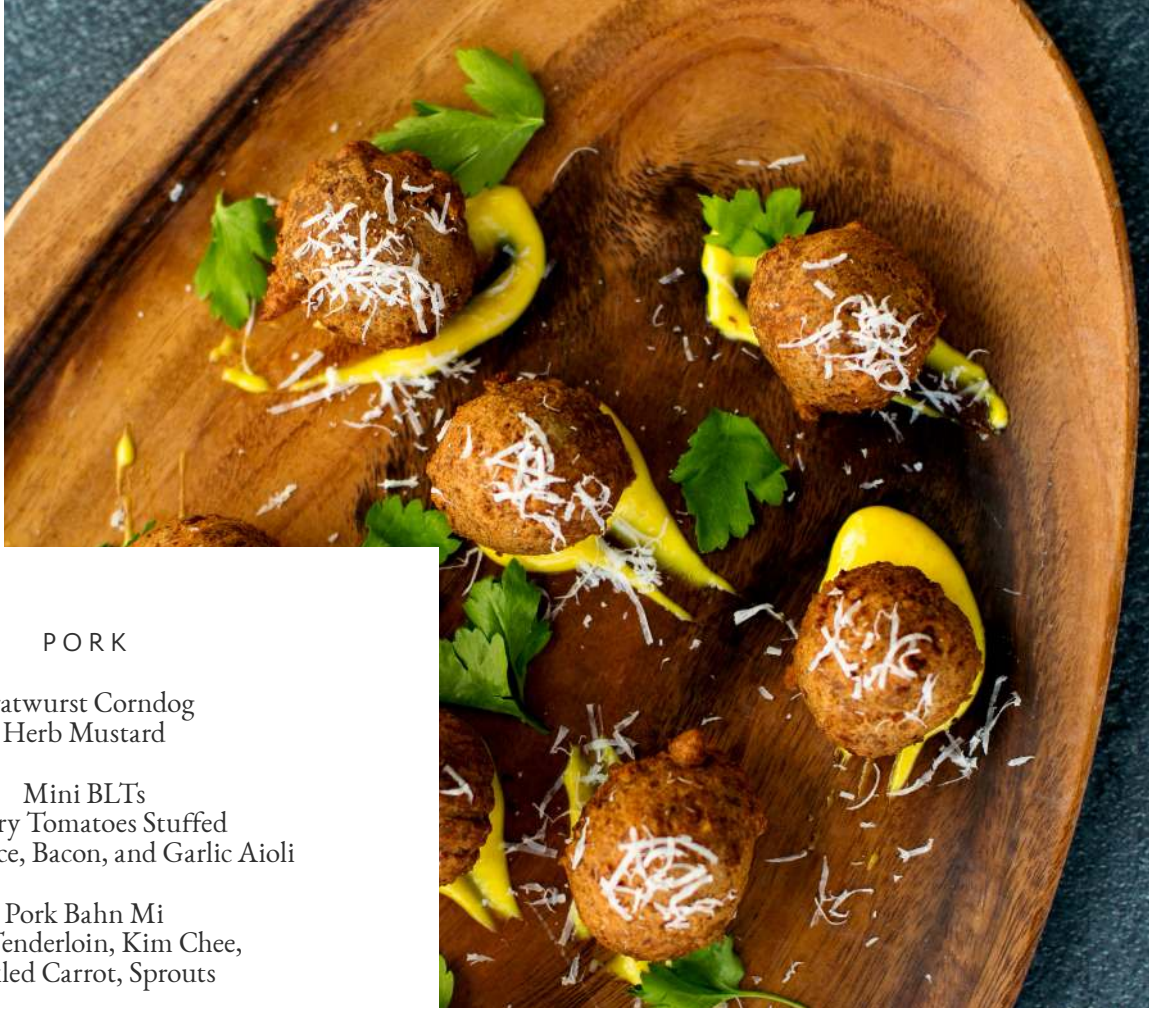
Spiced and Seared Tuna Lavash  
Cucumber Yoghurt

## POULTRY

Chicken & Waffles  
Chipotle Chocolate Braised Chicken  
Waffle Cone, Chive Crème Fraîche

Mini Tacos  
Tiny Fresh Grilled Spicy Chicken Tacos





## PORK

Bratwurst Corndog  
Herb Mustard

Mini BLTs  
Cherry Tomatoes Stuffed  
with Lettuce, Bacon, and Garlic Aioli

Pork Bahn Mi  
Pork Tenderloin, Kim Chee,  
Pickled Carrot, Sprouts

Asiago Gougères  
Cheese Pastry Puffs with  
Mustard and Prosciutto

Pork Belly  
Root Beer Glaze, Tobacco Onions

Tostones  
Smoked Chorizo, Pico De Gallo, Crispy Plantain

Gochujang Braised Pork Wontons  
Brûléed Orange, Lemon Sweet Chile Dipping Sauce

## BEEF

Beef and Broccoli  
Served on an Asian Spoon

Peppery Beef  
Roasted Peppered Beef,  
Braised Shallot, Rosemary Jus

Barbeque Braised Shortrib  
Potato Salad

Tostada, Ropa Vieja  
Braised Flank Steak,  
Avocado, Queso Fresco

Grassfed Beef Choucroute Garnie  
Beef Jaegerwurst, Roasted Potato,  
Bacon Braised Cabbage

Angus Strip Steak  
Beurre Rouge, Crispy Shallot

## G A M E

Pan Seared Lamb Lollipops  
Horseradish Crème Fraîche, Saba

Crispy Duck Rillettes  
Apple Fennel Slaw





SAINT LOUIS STYLE RIBS

# Barbeque Stations

Sweet, Salty, Smokey or Slathered. Sandwich Style or Straight Up. No matter your preference, our barbeque is a crowd favorite that can and will please every palate. It's the perfect option to keep your guests full, including selections that are familiar and fun, but there's no checkered table cloths or aluminum pans here. We believe that just because the food is more casual doesn't mean that the service or presentation should be. Your ribs will be fall-off-the-bone tasty while your service is top-notch, but don't worry, we won't judge when you lick those fingers. Its barbeque done the 23 City Blocks way.

## BUILD YOUR BARBEQUE

### CHOOSE 1 PROTEIN + THREE SIDES

\$12 PER PERSON

### CHOOSE 2 PROTEINS + THREE SIDES

\$15 PER PERSON

### CHOOSE 3 PROTEINS + THREE SIDES

\$18 PER PERSON

#### FIRST TIER

Chicken Sausage

Hot Kielbasa

Pulled Pork

Shredded Chicken

Turkey Breast

Beef Brisket

#### SECOND TIER

Beef Ribs

Saint Louis Style Ribs

Whole Chicken

ADDITIONAL \$2 PER PERSON

#### THIRD TIER

Lamb Shoulder

Cobia

Salmon

Crown Roast of Pork

ADDITIONAL \$6 PER PERSON



## SELECT THREE SIDES

INCLUDED IN PRICE

Cole Slaw

Smashed Potato Salad

Mac N Cheese

Bacon Braised Greens

Cornbread

Baked Beans

House Made Potato Chips

Mixed Field Greens Salad

House Made Dressing Choices:

Green Goddess and Balsamic Tomato Vinaigrette



CHOCOLATE CHIP COOKIE

## ADD ON A SWEETS STATION

Select Three:

S'mores Torte

Red Velvet Whoopie Pies

Salted Caramel Cheesecake with Pretzel Crust

Blueberry, Cherry or Apple Cobbler Hand Pies

Chocolate Chip Skillet Cookie with Vanilla Ice Cream

ADDITIONAL \$9.50 PER PERSON

## PACKAGE ALSO INCLUDES

Select Three House Made Barbeque Sauces:

Alabama White, Carolina,

Country Mustard, Smokey Sweet Onion,

Dark Chocolate, Kansas City Style,

Raspberry White Chocolate Mustard

House Made Pickles

House Made Buns and Rolls

Pre-Set Iced Water



HOUSE SMOKED PULLED PORK



# Allow Us to Pour

WHEN YOUR VENUE DOESN'T PROVIDE THE BAR

## PREMIUM PACKAGE

Tito's Handmade Vodka, Beefeaters Gin,  
Bacardi Rum, Four Roses Yellow Label,  
Jack Daniel's Whiskey, Black Label, Dewars Scotch,  
Jose Cuervo, Tequila Gold, Amaretto Disaronno,  
Rosé All Day, Hess Chardonnay, Matchbox Cabernet  
Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA,  
O'Douls, Goslings Ginger Beer, San Pellegrino  
and Assorted Coca Cola Products

## HAVE A FAVORITE?

Ask Your Event Manager for Pricing!

## SUPER PREMIUM PACKAGE

Grey Goose Vodka, Jack Daniel's Whiskey Black Label,  
Bombay Sapphire, Mount Gay Eclipse Rum,  
Makers Mark Bourbon, Crown Royal, Johnnie Walker  
Black Scotch, 1800 Tequila, Amaretto, Disaronno,  
Red Car Rosé, Crossbarn Chardonnay, Cross Forks  
Creek Cabernet Sauvignon, Budweiser, Bud Light,  
O'Fallon 5-Day IPA, O'Douls, Goslings Ginger Beer,  
San Pellegrino and Assorted Coca Cola Products

### PREMIUM

### SUPER PREMIUM

1 Hour:	\$15.00	\$20.00
2 Hours:	\$21.00	\$27.00
3 Hours:	\$27.00	\$35.00
4 Hours:	\$35.00	\$42.00
5 Hours:	\$39.00	\$50.00

## PREMIUM LIMITED BRAND PACKAGE

Rosé All Day, Hess Chardonnay, Matchbox Cabernet  
Sauvignon, Budweiser, Bud Light, O'Fallon 5-Day IPA,  
O'Douls, Goslings Ginger Beer, San Pellegrino  
and Assorted Coca Cola Products

3 Hours: \$25.00

4 Hours: \$29.00

5 Hours: \$33.00

## Additions

### DINNER WINE SERVICE

#### PREMIUM BRAND

\$9.50 per person

#### SUPER PREMIUM

\$13.50 per person

### MOSCOW MULE

Vodka, Spicy Ginger Beer,  
Lime Juice, Lime, Fresh Mint  
Served in Copper Mule Mug  
\$7.50 per person (plus deposit)

### CHAMPAGNE TOAST

\$4.00 per person

Non-alcoholic is available as a substitute

\* Bartender Ratio - 1 per 60 guests

\*\* Bar pricing before 24% service charge,  
glassware rental and applicable taxes.