



# WEDDING CATERING MENUS

Get ready to experience the dazzling and delicious cuisine Ces & Judy's Catering has been dishing up for almost 40 years! Our experienced staff works closely with both client and our amazing venues to create a truly unforgettable event.

So let's get started planning, playing, tasting and creating! This catalog introduces many of our signature offerings, but they don't stop there. Consult with your Catering Manager to create a one-of-a-kind menu that will wow your guests and make everyone reconsider how "wedding food" should really taste.

START HERE

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## PICK YOUR SERVICE STYLE

Buffet, Themed Food Stations, Plated, and Family Style. We take care of everything, from linens and equipment, to the china and flatware, We'll make sure everything is included to keep it simple.

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## BUILD YOUR MENU AND BAR

Tray Passed or Stationed Hors d'Oeuvres

Buffets - Choose 1 Salad, 2 Entrees, 3 Sides

Themed Stations - Choose 3 Stations or let us create something special

Plated - Choose one Entree. Each additional entree selection (up to 3) receives a \$3.95 per person fee.

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## THE OTHER NITTY GRITTY

Make your event unique by adding any of the following:

- Late Night Snacks
- Signature Cocktail or Mocktail, Champagne Toasts, Tableside Wine Service, and Custom Wine Selections
- Kid's Meals

All full service packages include: floor length linens, china, flatware, water glass, coffee and water service, complimentary cake cutting, on-site catering manager and event captain, uniformed wait staff during event.



## BUFFETS & STATIONS

**Buffets** are great for large groups or when you don't want to keep track of everyone's meal choices. Your guests will serve themselves after their table is released from a member of our staff.

**Stations** are a fun, social, interactive service option for your guests! Choose three stations for your meal service from our list, or let us assist in customizing something just for you!



## PLATED & FAMILY STYLE

**Plated** service is a formal seated dinner styling. Servers deliver beautifully curated meals to each guest individually for both salad and main entree.

**Family Style** service promotes conversation and a "family" feel for your guest tables. Our servers bring platters of food to each table and guests pass along and serve themselves.

*+Limited menu items for this service. Contact catering manager to create your meal.*



## TASTINGS & OTHER STUFF

**Tastings** are held in our Frontenac office. Private tastings are typically Tuesday through Thursday during the lunch hours. We welcome up to four people to attend. Private tastings done prior to booking are subject to a \$25 per person fee, which is applied to your account after booking. Your selected menu, consisting of 4 hors d'oeuvres, 3 entrees, and 4 side dishes, is chosen with the assistance of your Catering Manager, and due a minimum of 10 business days in advance. **Semi-Private Group Tastings** are held at least once a month! Just ask!

*\*tastings are typically not held during the months of May, June, and October.*

**Rentals** of standard linens, napkins, china, flatware, and table glass are included within the package. Specialty rentals, including linens, china, chargers, and more can be arranged with your catering manager.

**SELECT** your appetizers*choose three tray passed options*

Ny Strip On A Potato Crisp With Asparagus & Béarnaise	Asiago & Herbed Cheese Puffs
Buffalo Chicken Phyllo Cup	Sesame Meatball With Asian Sauce
Wild Mushroom Tartlet	Candied Bacon With Parmesan Cream & Balsamic Drizzle
Herbed Beef Tenderloin Brochette With Lemon Thyme Aioli	Blue Cheese Stuffed Dates
Short Rib Tartlet With Parsnip Purée	Lamb Meatballs With Cilantro Yogurt
Cauliflower Cake With Beet Root Chutney	Bacon Wrapped BBQ Shrimp & Grits
Housemade Crab Cakes With Chipotle Citrus Aioli	Brie In A Pastry Shell With Fig Jam
Mini Beef Burger	Beef Tenderloin On A Crouton With Sundried Tomato Fondue
Mini Bulgogi Beef Tacos With Cucumber Kimchi	Crispy Wonton With Thai Marinated Beef Tenderloin
Mini Tomato Soup Shooter with Grilled Cheese Crouton	Rosemary Lamb With Cherry Gastrique
Mini Bahn Mi	Asiago & Grana Padano Arancini With Sage Aioli
Mini Chicken & Waffles with Whiskey Maple Sauce	Curried Deviled Egg Bites With Pickled Beets
Mini Spicy Chicken Taco with Sriracha Slaw	BBQ Brisket Empanada With Sriracha Aioli
Crunchy Almond Chicken Bite with Kung Pow Sauce	Fresh Roasted Vegetables On A Cheese Custard Tart

*or add a station or two...***Bruschetta Bar**

Chef's Variety of Rustic Tomato Bruschetta, Hummus, and Tapenades with a Variety of Crackers and Crostini

**Pickle & Chip Bar**

Fresh & Housemade Pickled Vegetables and Potato Chips with Chef's Variety of Dips

**Grazing Station**

A Collection of Fresh Fruits and Berries, Vegetable Crudite, Domestic and Imported Cheeses, Parmesan Dip and Rustic Tomato Bruschetta with a Variety of Crackers and Crostini

**Crostini Bar**

French Baguette Crostini with Tomato Jam, Bacon Jam, Sweet Goat Cheese, Herbed Ricotta Spread, Nuts, Seasonal Fruits, Vegetables and Honey

**Lettuce Wrap Bar**

Boston Lettuce with Choice of Three Fillings: Roasted Chickpea Cauliflower, Polynesian Pork, Thai Peanut Chicken, Lemongrass Chicken or Tofu, Bulgogi Beef Slaws: Asian, Napa Cabbage | Toppings: Radish, Lime, Cilantro | Variety of Sauces

**Skewer Station**

Choice of Three: Lemongrass Chicken, Bulgogi Beef, Thai Peanut Chicken, Candied Bacon with Balsamic Drizzle, Fajita Beef with Chimichurri, Sriracha Pineapple Shrimp, Asian Miso Tofu Veggie, Buffalo Chicken with Bleu Cheese, Caprese, Italian Antipasti

**Hot Dip Bar**

Spinach & Artichoke Dip, Buffalo Chicken Dip, Spicy Cheese Sauce with Pretzel Bites, Chips, and Vegetable Crudite

**So St. Louis Station**

Toasted Beef Ravioli with Marinara, Toasted Spinach & Artichoke Ravioli with Garlic Aioli, Spicy Cheese Sauce and Whole Grain Mustard with Gus' Pretzel Bites

**So Cheesy**

Praline Brie with Salted Caramel & Sweet Pecans, Selection of Domestic and Imported Cheeses, Assorted Crackers and Crostini, Fresh Fruit Garnish

*Want something not listed here? Just ask!  
We love to customize!*

**SELECT** your dinner menu

*choose one salad option*  
(included with all listed menus)

Mixed Lettuces with Shredded Carrots & Grape Tomatoes  
Choice of Two Dressings: Buttermilk Ranch,  
Balsamic Vinaigrette, Sweet Italian

Classic Caesar with Shredded Parmesan & Garlic Croutons

Baby Spinach with Bacon Crumbles, Hard Cooked Egg,  
Tomatoes, and Warm Bacon Vinaigrette

St. Louis Italian Salad with Marinated Artichokes, Red  
Peppers, Red Onion, Provel, and Sweet Italian Dressing

Southwest Salad with Mixed Lettuces, Diced Tomatoes,  
Roasted Corn and Cilantro Lime Vinaigrette

**Seasonal Salad Options - Included in Plated, Family Style or Buffet Menus**

Spring: Romaine with Strawberries, Almonds, Goat Cheese  
and White Balsamic Vinaigrette

Summer: Heirloom Caprese with Aged Balsamic

Fall: Harvest Salad with Glazed Walnuts, Goat Cheese, Dried  
Cranberries, Crisp Apple & Lemon Tarragon Vinaigrette

Winter: Chopped Salad with Romaine, Dried Cranberries,  
Shaved Parmesan, Pumpkin Seeds, Roasted Butternut Squash  
and Balsamic Vinaigrette

**BBQ buffet menu**

Show off your midwestern roots with some of the best BBQ this  
side of the Mississippi. Each BBQ Buffet is served with dinner  
breads and a variety of housemade sauces.

*select two entrees*

Grilled Turkey Tenderloin

Carved Smoked Brisket

Glazed Chicken Thighs

Grilled Chicken Wings

Pulled Smoked Pork

Pulled Smoked Chicken

Meatloaf with Rich Tomato Sauce Topping

*or upgrade at additional cost*

Carved Grilled Herbed Beef Tenderloin

Brisket Burnt Ends

Grilled Salmon with Lemon Relish

*select two side dishes*

Housemade Mac & Cheese

Traditional Cole Slaw

Chilled Rotini Pasta Salad

Chef's Choice Vegetable

Baked Beans

Crazy Corn

Southern Corn Casserole

Picnic Potato Salad

Buttered Broccoli & Carrots

*or upgrade at additional cost*

Mashed Potatoes (Garlic or Butter)

Mixed Grain Pilaf

Corn with Kale, Tomato Raisins and Balsamic Glaze

Roasted Cauliflower with Parmesan & Chives

Pasta Alfredo Primavera with Broccoli & Carrots

Parmesan Potato Wedges

Country Style Green Beans with Bacon

Cilantro Lime Rice

Chilled Curried Cauliflower Couscous

Brown Sugar Carrot Diamonds

Ces & Judy's Signature Carrot Souffle



## TRADITIONAL buffet menu

You know how it works. Choose a salad, two entrees and three sides and let us do the rest. Want to make it fancy? Have one of our amazing chef's hand carve an entree for you and your guests!

*select two entrees*

### CHICKEN

Crunchy Almond Chicken with Sweet Chili Sauce

Chicken Bruschetta with Slow Roasted Tomatoes,  
Garlic, & Fresh Herbs

Chicken Marsala with Wild Mushrooms, Thyme & Cream

Chicken Scampi with Garlic Lemon-Butter & White Wine Sauce

Lemon Sage Chicken with Smoked Mozzarella Cream  
& Crispy Bacon

Grilled Blackened Cajun Chicken with Cajun Cream Sauce

Chicken a la Forestierre with Bacon, White Wine,  
Mushrooms, Shallots, & Pan Jus

### SEAFOOD

Mediterranean Salmon Cakes with Sweet Mustard Aioli

Baked Tilapia with Tomato Basil Cream

Baked Tilapia with Preserved Lemon Relish

Build Your Own Fish Tacos with soft shells, pico de gallo  
and sour cream

Shrimp & Broccoli Bowtie Pasta with Lemon Garlic Sauce

### BEEF & PORK

Thin-Sliced Herb Encrusted Roasted Top Round of  
Beef with Sauce Bordelaise

Herb Marinated Beef Tenderloin Skewers  
with Horseradish Crema

Churrasco Beef Medallions with Chimichurri Sauce

Sweet & Hot Mustard Glazed Pork Loin

Grilled Rosemary Pork Medallions with Apple Pan Jus

### VEGETARIAN

Cheese Tortellini with Mushroom Crema

Cheese Tortellini with Sundried Tomato Basil Pesto

Soft Polenta with Sautéed Portobello Mushrooms  
& Chipotle Cream

Baked Ziti with Roasted Vegetables

Chickpea & Spinach Stuffed Portobello Mushroom vegan

Cauliflower Provencal vegan

*or upgrade at additional cost*

Herb & Shallot Stuffed Chicken with Apricot Glaze

Sundried Tomato, Artichoke, Herb & Cheese Stuffed Chicken

Spinach & Apple Stuffed Chicken with Cognac Mustard

Carved Grilled Herbed Beef Tenderloin

Brisket Burnt Ends

Carved Smoked Beef Brisket

Grilled Salmon with Lemon Relish

*select your sides*

### STARCHES

*choose one*

Garlic Whipped Potatoes

Mixed Grain Pilaf with Orzo, Barley, White & Wild Rice

Pasta Alfredo Primavera with Broccoli & Carrots

Parmesan Roasted Potatoe Wedges

Yam & Russet Potatoes with Horseradish, Leeks & Bacon

Parsley Buttered New Potatoes

Goat Cheese Polenta

Ces & Judy's Signature Carrot Souffle

### VEGETABLES

*choose two*

Roasted Brussel Sprouts

Honey Balsamic Brussel Sprouts

Green Beans with Caramelized Onions

Green Beans with Toasted Almonds

Corn, Kale & Tomato Raisins with Balsamic Glaze

Roasted Cauliflower with Parmesan & Chives

Mixed Vegetable Saute

## PLATED menu

Dazzle your guests with beautifully plated meals, served to each guest tableside. Each guest is served the same meal, and dietary restrictions for individual guests or additional entree selections (maximum 3 entrees, including 1 vegetarian) can be accommodated for an additional fee.

### CHICKEN BEEF

Chicken Marsala with Wild Mushrooms, Thyme, Marsala Crema  
Goat Cheese Polenta • Roasted Vegetables

Stuffed Chicken Breast with Sautéed Greens, Tomato Confit,  
Garlic & Herb Cheese Curds  
Cauliflower & Farro Rice • Green Beans & Shiitake Mushrooms

Spinach & Apple Stuffed Chicken with Cognac Mustard Sauce  
Gorgonzola Polenta • Green Beans with Caramelized Onions

Artichoke, Herb & Cheese Stuffed Chicken  
Sun-dried Tomato Risotto • Haricot Vert

Bone-in Chicken Breast with Smoked Tomato Sauce  
Yam & Russet Potatoes with Horseradish & Bacon • Mixed Vegetables

### PORK

Cider-brined 5 Oz. Boneless Pork Chop with Honey Mustard Glaze  
Parmesan & Rosemary Roasted Cauliflower • Mashed Sweet Potatoes

Grilled Ginger Pork Medallions with Orange Bacon Pecans  
Brussel Sprouts • Jasmine Rice

Bacon-wrapped Pork Tenderloin with Brown Sugar & Cayenne  
Green Beans With Dried Cherries • Goat Cheese Grits

Sliced Pork with Horseradish Creme Fraiche  
Honey-glazed Carrots & Beets • Garlic Mashed Potatoes

Locally Sourced Heritage Pork Chop with Cherry Mustard Sauce  
Yam & Russet Potatoes With Horseradish & Smoked Jowl Bacon  
Grilled Asparagus

### VEGETARIAN

Cheese Tortellini with Mushroom Creme Sauce

Cheese Tortellini with Sundried Tomato Basil Pesto

Baked Eggplant with Mozzarella, Tomato & Mushroom Sauce  
Orzo Pasta • Green Beans

Soft Polenta with Sautéed Portobello Mushrooms  
& Wilted Spinach

### VEGAN

Chickpea & Spinach Stuffed Portobello Mushroom

Vegetable Napoleon  
Grilled Vegetable Stack, Layered with Spiced Chickpea Purée

Cauliflower Steak with Golden Turmeric & Coconut Sauce  
Jasmine Rice • Straw Cut Vegetables

Roasted Garlic & Herb-encrusted 8 Oz. Rib Eye  
Housemade Mac & Cheese • Country-style Green Beans

Beef Shoulder Medallions with Bordelaise  
Garlic Mashed Potatoes • Sautéed Vegetable Medley

Grilled NY Strip Steak with Maitre D Butter  
Corn, Kale & Tomato Raisins with Aged Balsamic Vinegar  
Parmesan Potato Wedges

Beef Tenderloin Filet with Red Wine Rosemary Butter  
Savory Butternut Squash Bread Pudding • Haricot Vert

Beef Tenderloin Filet with Red Onion Marmalade  
Goat Cheese Polenta • Soy Butter Asparagus

Grilled Beef Tenderloin Filet with Smoked Paprika Butter  
Lobster Risotto • Bok Choy with Citrus Miso Sauce

### SEAFOOD

Grilled Salmon Fillet with Preserved Lemon Relish  
Toasted Artichoke, Fennel & Olive Couscous • Roasted Vegetables

Lemon Roasted Salmon with Sauce Choron  
Sun-dried Tomato & Feta Orzo Pasta • Roasted Asparagus

Pan-seared Halibut with Wild Mushroom & Leek Vinaigrette  
Jasmine Rice • Sautéed Vegetables

Grilled Halibut with Charred Tomato Butter  
Hatch Pepper & Cheddar Risotto Cake • Asparagus

Pan Seared Halibut with Mustard Veloute  
Beet Root Dauphinoise • Haricot Verts with Bacon Lardons

### DUET ENTREE

Petite Filet Mignon With Classic Bordelaise &  
Roasted Salmon With Sauce Choron  
Beet Root Dauphinoise • Haricot Vert

Garlic Shrimp & Chicken Provençal  
Goat Cheese Grits • Green Beans

Braised Boneless Short Rib & Scallop  
Zucchini Noodles & Chorizo Potato Hash

#### ◆ DESIGN TIP ◆

Custom linens, chargers, glassware or flatware are fun ways to add personality and flair to your event, for an extra cost. We work with many of the top rental companies in St. Louis, and would love to help bring your design vision to life. We can take care of rentals for you and direct you towards the best choices based on your menu.

## THEMED STATIONS menu

Make your dinner as interesting and creative as you! Choose three of the following stations, or let us create a custom menu to give your guests variety and interaction. Add a little excitement with interactive Chef Attended Stations, or talk to your Catering Manager for information on customizations.

### RAW BAR

*Select Three*

Mixed Garden Greens With Toppings  
Shredded Cheese, Candied Walnuts, Craisins, Hard Cooked Egg,  
Mandarin Oranges, Berries, Shredded Carrots, Diced Cucumbers  
Chef's Choice Dressings

Curried Cauliflower Couscous

Farro Chickpea Salad

Mushroom Tomato Salad

Asian Vegetable Noodle Salad With Spicy Peanut Sauce

### ICED SEAFOOD BAR

Oyster On The Half Shell

Crab Claws

Grilled Marinated Shrimp

Lobster Salad With Assorted Toppings

### SLIDER BAR

*Select Three*

Cheddar & Bacon Slider

Pulled Pork On A Bacon Waffle With Maple Mayo Slaw

Portobello Slider On Herb Focaccia with Caramelized Onions,  
Goat Cheese & Bleu Cheese

Ribeye On Sliced Garlic Cheese Bread

Grilled Nashville Hot Chicken On A Parker House Roll

Grilled Chicken with Brie & Tomato Jam

Impossible Meatless Burger With Cheddar (*Additional Cost*)

*Always Included:* Fresh Sweet Potato Chips

### ASIAN NOODLE BAR

*Select Three*

Lo Mein and Chili Scented Rice Noodles

Vegetable Stir Fry with Ginger Soy Glaze

Choice of Three Proteins: Lemongrass Chicken, Asian Meatballs,  
Bulgogi Beef, Crunchy Almond Chicken, Braised Pork Belly,  
Charred Pork, Hoisin Beef, Sambal Glazed Chicken,  
Ginger Chicken, Fried Tofu

Includes: Green Onions, Lime, Cilantro, Chopped Cabbage,  
Hard Cooked Egg, and Variety of Sauces

### THE HILL

Italian Salad

Marinated Artichokes, Red Onion & Sweet Red Peppers

Pasta Station

Choice Of Two Sauces: Marinara, Alfredo, Pesto

Toppings: Grilled Chicken, Bacon, Sausage, Kalamata Olives,  
Broccoli, Peas, Spinach, Sautéed Mushrooms, Fresh Garlic,  
Shredded Asiago, Sun-dried Tomato

\*Impossible Meatless Meatballs available for additional fee

Breadsticks Or Garlic Bread

\*upgrade to include Lobster, Clams, Or Smoked Salmon

\*optional Action Station With Live Chef Preparing Pasta To Order

### SOUTHERN COMFORT

Mini Chicken & Waffles With Maple Syrup or Chicken Pot Pie

Ces & Judy's Signature Carrot Souffle

Meatloaf with Rich Tomato Sauce Topping

Mashed Potatoes

Braised Apple, Bacon & Kale Salad

### STREET FOOD STATIONS

*Select Three*

Barbacoa Beef Wontons With Sriracha Ranch

Bahn Mi Pork Belly Tacos With Pickled Vegetables  
& Gochujang Mayonnaise

Chicken A La Brasa Skewer With Aji Verde

Chili Tofu Chapati

Vegetable Samosa With Coriander Chutney

Crunchy Almond Chicken With Mango Slaw & Sweet Chili Sauce

Cauliflower Kung Pao Fat Tacos

Chorizo Breakfast Hash

Vegetarian Breakfast Hash

## THEMED STATIONS menu... continued

**CARVING STATION***\*chef required for this station*

Customized To Your Specifications  
Smoked Brisket, Baked Ham, Beef Tenderloin,  
Turkey Tenderloin, Pork Loin Or Flank Steak

Garlic Mashed Potatoes

Rolls & Condiments

**MAC & CHEESE BAR**

Creamy House Made Mac & Cheese

Variety of Toppings: Buffalo Chicken, Bacon, Tobacco Onions,  
Jalapeños, Pico De Gallo, Louisiana Hot Sauce,  
Roasted Brussels Sprouts  
*\*upgrade to include BBQ Burnt Ends*

**MASHED POTATO BAR**

Yukon Gold Mashed Potatoes, Mashed Sweet Potatoes

Variety of Toppings: Bbq Chicken, Pulled Pork, Green Onions,  
Chipotle Corn Salsa, Sour Cream, Cheddar Cheese,  
BBQ Gravy, Veggie Chili, Assorted Sauces

**SHAWARMA SHACK***Select Three*

Cauliflower Shawarma

Beef Shawarma With Grilled Tomato & Onions And Tahini Sauce

Chicken Shawarma Thighs

Za'ater Chicken Kebab With Roasted Red Pepper

Baked Halloumi With Tomato Jam

Grilled Halloumi With Cucumber, Tomato & Olive Salad

Mejadra

Fragrant Lentils With Rice Pilaf

Spicy Lamb Or Beef Kafta

*Always Included:*

Mezze Spreads With Pita, Carrots & Celery  
Hummus, Smoky Baba Ganoush, Tahini Beet Dip

Mixed Green Salad With Falafel Croutons

## SELECT your beverage service

**HOUSE BRANDS**

House Bourbon, Scotch, Whiskey, Vodka, Gin, Rum,  
Amaretto, Canadian Mist, Peach Schnapps, Budweiser, Bud Light,  
House Chardonnay, White Zinfandel, Cabernet,  
Coke Products (Coke, Diet Coke and Sprite)

**PREMIUM BRANDS**

Jack Daniels Bourbon, Dewars White Label Scotch, Canadian Club,  
Tanqueray, Tito's Vodka, Deep Eddy Grapefruit & Lemon,  
Bacardi, Disaronno Amaretto, Peach Schnapps  
Coke Products (Coke, Diet Coke and Sprite)  
Bud Light & Budweiser Bottles  
plus choice of 2 Craft Varieties: Schafly Pale Ale,  
Schlafly Oatmeal Stout, 4 Hands Zwickel, 4 Hands City Wide,  
Chardonnay & Rosé, Pinot Noir, Pinot Grigio, Cabernet Sauvignon

**BEER, WINE & SOFT DRINK BAR**

Budweiser, Bud Light,  
House Chardonnay, White Zinfandel, Cabernet,  
Coke Products (Coke, Diet Coke and Sprite)

## ◆ ABOUT THE BAR ◆

All bars include clear disposable cups and standard cocktail napkins, setup & cleanup, ice,  
bar tools, non-alcoholic mixers. Bar Glassware is available at additional cost. Bar packages  
are based on 4 hours of service. Each package will contain a set amount of alcohol per the  
total guest count. One bartender per 100 guests, a la carte pricing for additional  
bartending staff available and must be contracted a minimum of 6 weeks prior to event.

**SIGNATURE DRINKS**

Make the "Just Married" statement by serving a signature cocktail. Maybe you have a creative name and want us to come up with a fun recipe, or you have a favorite cocktail that is signaturely yours. Either way, a signature drink is a great way to set the theme and tone for the evening ahead. *A designated number of signature cocktails are determined prior to event.*

**MOCKTAIL MENU**

Alcohol not your thing? Have a bunch of relatives that don't drink but want to give them something fun? Let us create a mocktail or two for your beverage bar! From fun summer spritzers to comforting winter apple cider drinks, we love them all!

**WINE SERVICE**

Served dinner wine poured throughout dinner. Glassware is included with this service. Contact your Catering Manager to discuss a custom specialty wine package!

**CHAMPAGNE TOAST**

Single pour for each guest to toast to the newlyweds! Glassware is included with this service.

*\*non-alcoholic available*

## LATE NIGHT menu

Dinner has been served, dancing has taken over the floor, and everyone has worked up an end-of-the-night appetite. Add one of our Late Night Snack menus or let us create a specialty bar to close out the night in style.

### CHEROKEE STREET WALKING TACO BAR

Individual Bags of Fritos

Toppings Bar of: Chili, Ground Taco Beef,  
Shredded Cheddar, Salsa, Shredded Lettuce,  
Chopped Tomatoes, Sour Cream, Green Onions

### BUSCH STADIUM BAR

Miniature Hot Dogs with Ketchup, Mustard and Pickle Relish

Tortilla Chips with Spicy Cheese Sauce and Jalapenos

### SO ST LOUIS BAR

Choose one T-Rav:  
Beef Toasted Ravioli with Marinara Sauce  
OR Spinach Artichoke Ravioli with Garlic Aioli

Gus' Pretzel Bites with Spicy Cheese Sauce and Jalapenos

Goopy Butter Bites

### COFFEE OR HOT CHOCOLATE BAR

Fresh Brewed Coffee or Rich Hot Chocolate

To Include: Flavored Syrups, Whipped Cream,  
Cinnamon, Chocolate Sprinkles, Pirouette Cookies, Biscotti

### LET'S DO BRUNCH BITES

Egg & Cheese Biscuit Sammies

Candied Bacon with Balsamic Drizzle & Parmesan Cream

Cinnamon Sugar and Glazed Donut Holes

### SWEET TOOTH STATION

Chocolate Covered Pretzels

Variety of Brownies, Blondies, and Cookies

### BUTTERCREAM DIPAROO BAR

From our Friends at The Cakery, we'll provide a  
Variety of Enhanced Buttercream Frostings

Variety of Animal Crackers, Pretzels, Mini Cookies,  
Graham Crackers, and Fresh Fruit

### S'MORES BAR

Graham Crackers, Marshmallows, and a Variety of Candy Bars

Interactive Station with Open Flame and Roasting Sticks

### SATURDAY MORNING SPECIAL

Variety of Cereals with 2% and Strawberry Milk  
Optional Upgrade Addition: Almond Milk

## CHILDREN'S menu

We don't forget about our littlest guests! With Buffet Service, children typically eat from the buffet. With a Plated Service, or our more picky eaters, choose one of the below menus to keep everyone full and happy.

### OPTION A

Fresh Fruit Salad

Breaded Chicken Fingers with Ketchup

Housemade Macaroni & Cheese

Buttered Broccoli and Carrot Medley

### OPTION B

Fresh Fruit Salad

Rotini Pasta with Alfredo Sauce, Broccoli & Carrots

Grilled Chicken Tenders

Garlic Breadstick

**Do you have minimums?**

On certain Saturday evenings throughout the year, certain venues do hold a catering minimum. We work hand-in-hand with the amazing team at each location to make sure your catering total lines up with their requirements.

**Are Event Staff included in pricing?**

Absolutely! Event staff, including your Catering Manager, Captain, Servers, Bartenders, and Kitchen Crew are included in the proposal pricing. Should your event require additional staffing above standard service, you will be notified prior to the event and invoiced accordingly.

**What is the Coordination Service Fee?**

An fifteen percent (15%) Coordination Fee will be included in the final billing of all catering orders, post receipt of your final guest count. The Service Fee covers the use of our equipment, liability insurance fees, permits, and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all involved parties (clients, vendors, wedding planners & coordinators, etc.) leading up to the event. Please note that the Service Fee is taxable and is not a gratuity for the staff.

**Will you help with Rentals?**

For sure! We work with many incredible event professionals in the St. Louis area and are happy to help you find the perfect person to make your event come to life. Contact your Catering Manager for more information. Please note - while we are happy to help coordinate this, we use a third party vendor for rentals and therefore do not hold any responsibility for their service.

**How many selections can I have for a Plated Meal Service?**

Plated Meal Service is a wonderful way to present to your guests. Each guest is given the same meal, including the same salad. You may select up to 3 entrees, including 1 vegan/vegetarian meal. Should you choose more than 1 entree, a chef fee will apply.

**What do I do about a guest with a Dietary Restriction?**

Does your Aunt have a gluten and dairy allergy? Your Best Man is vegan with a soy allergy? You name it, we've done it. Contact your Catering Manager and they will arrange for special meals for any guest that needs one. When you give your final guest count, all Special Meals are due at that time, along with their name and which table they will be seated. Dietary restrictive special meals can be accommodated and are due at time of final guest count. Special Meal Fee will be applied to your final invoice per the number required for your event.

**What's the deal with Vendor & Children's Meals?**

When Buffet, Family Style, or Stationed Meal Service is chosen, everyone typically eat the same as all other guests. With Plated Service, a pre-selected menu is given to those smaller guests. Children's Meals are perfect for guests 12 and under. Special reduced pricing is given to our younger guests and vendors.

**How do I setup a Tasting?**

We understand that catering is typically the largest expense when planning an event, so we want you to feel 100% comfortable! Contact your catering manager to schedule your private tasting for up to 4 guests. If you choose to have a tasting prior to booking, a \$25 per person fee is required, and is applied to your account after booking. Tasting Menus must be chosen a minimum of 14 days in advance. Tastings are typically held Tuesday-Thursday around the lunch hour. Private Tastings are not held in May, June or October. Complimentary Semi-Private Group Tastings are held periodically. Just ask us how we can set you and your fiance' up with a date and time! These are held on select Tuesday & Wednesday evenings at our Frontenac office.

**How can I Reserve my Event Date?**

Upon receipt of a signed catering contract and 20% non-refundable deposit, your event is considered booked and reserved. We accept payment via credit card, cash or check.

**How are Bar Services accounted for?**

All guests above the age of 21 are included in your bar count. Guests under the age of 21 have a reduced non-alcoholic bar rate.

**When do I give you my Final Guest Count?**

We require final guests counts no later than 4 business days prior to the event. After signing a contract, your pre-determined guest count cannot be lowered, but can increase up to the final due date. Change requests, including dietary restrictive special meals, are not guaranteed if received after due date. If final guest count is not received, the contracted guest count is considered final and invoiced accordingly.

**When is Final Payment due?**

Final payment is required no later than 4 business days prior to the event. National holidays are not considered business days. We accept payment via credit card, cash or check. Credit Card payments are subject to a 3% processing fee.

**How do I add Gratuity for the staff?**

Never required, but always appreciated! Prior to your event, you are welcome to contact your Catering or Event Manager to leave a gratuity for staff. The gratuity averaged and shared solely among event staff.