# Catering MENU 

## LIGHT HORS D’OEUVRES

MENU 1
FRESH GARDEN VEGETABLE TRAYS DOMESTIC CHEESE AND SAUSAGE TRAYS SWEET AND SOUR MEATBALLS TOASTED RAVIOLI

MENU 2
FRESH GARDEN VEGETABLE TRAYS SILVER DOLLAR SANDWICHES

ITALIAN MEATBALLS
CHICKEN WINGS
MENU 3
HOMEMADE RANCH AND FRENCH ONION DIP SPINACH AND ARTICHOKE DIP

BUFFALO CHICKEN DIP CHEESE BURGER DIP
SERVED WITH TORTILLA CHIPS AND KETTLE CHIPS

# Catering MENU <br> PROVIDED BY <br>  

## HEAVY HORS D'OEUVRES

(CHOOSE 2 COLD, 3 HOT)

## COLD HORS D'OEUVRES

FRESH GARDEN VEGETABLES
CARROTS, BROCCOLI, CAULIFLOWER, CUCUMBERS, MUSHROOMS, SERVED WITH OUR HOMEMADE RANCH STYLE VEGGIE DIP.

DOMESTIC CHEESE \& SAUSAGE SAMPLER
SAVORY CO JACK, CHEDDAR AND ZESTY PEPPER JACK, A CREAMY CHEESE BALL, smoked summer sausage and crackers make it perfect.

## FRESH FRUIT DISPLAYS

STRAWberries, JUICY GRAPES, FRESH PINEAPPLE AND OTHER SEASONAL FRUIT SERVED WITH OUR CREAMY SWEET DIP.

## ASSORTED SILVER DOLLAR SANDWICHES

mesQuite smoked turkey, shaved virginia pit ham and angus roast beef served with GREEN LEAF LETTUCE ON A SILVER DOLLAR ROLL. MUSTARD \& MAYO ON SIDE.

## ARTICHOKE PESTO HERO

FRENCH BREAD WITH PESTO, ARTICHOKE, SPINACH, PROVOLONE CHEESE AND TOMATOES. CUT INTO 2" THICK SLICES.

## ANTIPASTO

this traditional first course italian dish includes cured meats, black and green OLIVES, PEPPERONCINI, MARINATED MUSHROOMS, ARTICHOKE HEARTS AND VARIOUS CHEESES.

## ITALIAN BRUSCHETTA

RIPE TOMATOES, FRESH BASIL AND GARLIC COMBINE FOR A GREAT BRUSCHETTA FOR OUR FRESHLY BAKED GARLIC INFUSED BAGUETTE.

## SPINACH GOAT CHEESE PIZZAS

a CLASSIC blend OF SPInach, tomato and sharp sardinian goat Cheese on bite size pieces of crispy herbed pizza dough.

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## HOT HORS D'OEUVRES

sWeet and sour meatballs
OUR SPECIAL SWEET AND SOUR SAUCE OVER SUCCULENT meatballs make these a party favorite.

## ZESTY ITALIAN MEATBALLS

LARGE ITALIAN MEATBALLS WITH A ZESTY MARINARA SAUCE, SPRINKLED WITH FRESHLY GRATED PARMESAN CHEESE.

STUFFED MUSHROOM CAPS
MUSHROOM CAPS FILLED WITH A CREAMY MUSHROOM STUFFING AND SPRINKLED WITH FRESHLY GRATED PARMESAN CHEESE.

## TOASTED CANNELLONI BITES

THE BEST OF BOTH WORLDS: DEEP FRIED AND SERVED WITH MARINARA SAUCE. BREADED BEEF RAVIOLI
A TIME TESTED FAVORITE, BEEF RAVIOLI TOASTED AND SERVED WITH MARINARA SAUCE. SMOKED CHICKEN QUESADILLA
A DELICIOUS COMBINATION OF SHREDDED CHICKEN, CHEDDAR, MONTEREY JACK CHEESE AND SPICY JALAPENO PEPPERS WRAPPED IN A BITE SIZE TORTILLA.

POTATOES ROY-EL
RED POTATO WEDGES SEASONED, WRAPPED IN HICKORY SMOKED BACON AND BAKED TO PERFECTION. ONE OF OUR MOST REQUESTED FAVORITES!

PORK OSSOBUCO WINGS
THIS IS NOT A CHICKEN WING, IT'S A PORK WING (WHO SAID PIGS CAN'T FLY). THESE WILL HAVE YOUR MOUTH WATERING FOR MORE OF THIS SWEET AND SPICY DELIGHT. SLIDERS
CHOOSE ONE FROM OUR LARGE SELECTION AND HAVE A SLIDER PARTY! MINI BURGERS - CHICKEN BREAST - PULLED CHICKEN - PULLED PORK - MINI BRATS COMES WITH THE STANDARD TOPPING FOR EACH SELECTION.

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## Catering MENU <br> PROVIDED BY <br>  <br> ALL AMERICAN PACKAGE <br> 2 ENTRÉE SELECTIONS AND 3 ACCOMPANIMENTS

## ENTRÉES

BONELESS SKINLESS CHICKEN BREAST
MARINATED CHICKEN BREAST GRILLED TO PERFECTION. SERVED WITH LETTUCE, TOMATO, SLICED ONIONS AND SLICED CHEESE. OUR GRILLED CHICKEN BRATS
SOMETHING NEW AND HEALTHY. CHOOSE ONE: APPLEWOOD, SMOKED CHEDDAR OR SUNDRIED TOMATO BASIL.

GRILLED 1/3 POUND ANGUS BURGERS
grilled on our state of the art rotisserie grill. served with lettuce, tomato, sliced onions and sliced cheese.

BALL PARK 5-1 FRANKS
all beef jumbo sized franks just like you would find at the ball park. JOHNSONVILLE BRATWURST
this succulent grilled brat is the same one charlie cooks! SMOKED HOT LINKS
this kielbasa-style, natural casing, all-pork sausage is hardwood smoked WITH A TOUCH OF HOT \& SPICY FLAVOR FROM THREE KINDS OF PEPPER.

AWARD WINNING CHILI
Stick to your insides award winning goodness! top something or make it a meal!

## GRILLED SAZITZA

SERVED ON A HOAGIE BUN WITH GRILLED PEPPERS AND ONIONS.

## ACCOMPANIMENTS

COUNTRY STYLE BAKED BEANS•HOMEMADE KETTLE CHIPS•BALL PARK NACHOS POTATO SALAD•BALL PARK PRETZELS•CORN ON THE COBB•CRISPY COLE SLAW

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# Catering MENU <br> PROVIDED BY <br>  

## BBQ PACKAGE

2 ENTRÉE SELECTIONS AND 3 ACCOMPANIMENTS

## ENTRÉES

SMOKED PULLED CHICKEN
OUR CHICKEN IS HARDWOOD SMOKED FOR SEVERAL HOURS AND RUBBED WITH A SPECIAL BBQ SEASONING BEFORE SMOKING.

SMOKED PULLED PORK
THIS SUCCULENT PORK SHOULDER MEAT IS NATURALLY HICKORY SMOKED FOR SIX HOURS. AFTER SMOKING, IT'S FINISHED OFF WITH A CLEAR CAROLINA-STYLE SAUCE AND LIGHTLY PULLED.

OUR SIGNATURE TENDER SMOKED BEEF BRISKET
ONE OF OUR MOST REQUESTED ITEMS: SLOW SMOKED BEEF BRISKET SLICED OR CHOPPED TO MAKE THE PERFECT SANDWICH.

GRILLED PORK STEAKS
BBQ PORK STEAKS GRILLED TO PERFECTION AND SMOTHERED IN COUNTRY BOB'S SAUCE.
MARINATED GRILLED TURKEY BREAST
TRY OUR NEW MARINATED BONELESS GRILLED TURKEY BREAST.
GRILLED CHICKEN PIECES
OUR MARINATED CHICKEN GRILLED TO PERFECTION.

ACCOMPANIMENTS
COUNTRY STYLE BAKED BEANS•GRILLED FUJI APPLES•POTATO SALAD apple wood roasted red potatoes - CRISPY COLE SLAW • hOMEmade kettle chips red beans and rice - baked mac and cheese

# Catering MENU <br> PROVIDED BY <br> $\square$ 

## SOUTHWEST PACKAGE

2 ENTRÉE SELECTIONS AND 3 ACCOMPANIMENTS

## ENTRÉES

SIZZLING STEAK \& CHICKEN FAJITAS
MESQUITE GRILLED CHICKEN BREAST AND MARINATED STEAK SERVED ON A BED OF SAUTÉED ONIONS AND PEPPERS.

HOWL AT THE MOON TACO/NACHO BAR
HARD AND SOFT TACO SHELLS AND NACHO CHIPS SERVED WITH SEASONED BEEF, LETTUCE, TOMATO, DICED ONIONS, SHREDDED CHEESE, SALSA, GUACAMOLE, SOUR CREAM AND A ZESTY CHEESE SAUCE.

# Catering MENU <br> PROVIDED BY <br>  <br> <br> ITALIAN PACKAGE <br> <br> ITALIAN PACKAGE <br> 2 ENTRÉE SELECTIONS AND 3 ACCOMPANIMENTS 

## ENTRÉES

ROASTED MEDITERRANEAN CANNELLONI
CANNELLONI STUFFED WITH FIRE ROASTED PEPPERS AND ONIONS, ASPARAGUS, ZUCCHINI, BABY BELLA MUSHROOMS, SPINACH BLENDED WITH FONTINA, PARMESAN AND RICOTTA CHEESE.

BAKED MOSTACCOLI
FRESH GROUND BEEF AND PENNE NOODLES BLENDED IN OUR SIGNATURE SAUCES AND BAKED TO PERFECTION.

MEAT LASAGNA
baked meat lasagna with a rich tasty sauce.

## CHICKEN PARMESAN

BONELESS CHICKEN BREAST WITH A SPECIAL BREADING TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE.

## CHICKEN MODEGA

BREADED CHICKEN BREAST TOPPED WITH PROVEL CHEESE, SMOKED BACON AND MUSHROOMS IN A LEMON GARLIC WHITE WINE SAUCE.

## CHICKEN MARSALA

MARSALA, ITALY'S MOST FAMOUS FORTIFIED WINE, GIVES CHICKEN AN UNFORGETTABLE FLAVOR IN THIS LOW-CALORIE RECIPE.

CHICKEN ALFREDO
BONELESS CHICKEN BREAST LIGHTLY SEASONED AND TOPPED WITH OUR CREAMY ALFREDO SAUCE.
TRI COLORED CHEESE TORTELLINI
multicolored cheese filled tortellini served in our creamy pesto alfredo sauce.

ACCOMPANIMENTS
SWEET ITALIAN SALAD•CLASSIC CAESAR SALAD•OUR SIGNATURE HOUSE SALAD CAESAR PASTA SALAD•TUSCAN VEGETABLE MEDLEY•GREEN BEANS ALMANDINE ANTI PASTA PLATTER•TORTELLINI SALAD

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## Catering MENU <br> PROVIDED BY Poy-el batening

BUFFET MENU PRICE<br>under 100 PEOPLE - Additional cost per person UNDER 50 PEOPLE - ADDITIONAL COST PER PERSON<br>additional entrée - ask for the per person cost ADDITIONAL ACCOMPANIMENTS - ASK FOR THE PER PERSON COST

ADD FRESH BAKED ASSORTED COOKIES<br>OR FUDGE BROWNIES

FULL SERVICE BUFFETS INCLUDE: TABLE LINENS, SERVING EQUIPMENT, DISPOSABLE PLATESIUTENSILS AND NAPKINS. A MINIMUM OF TWO SERVERS WILL BE INCLUDED FOR A FULL SERVICE EVENT OVER 100 PEOPLE.

