

CATERING MENU A

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

PROVIDED BY



CATERING MENU A

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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CATERING MENU A

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.

PROVIDED BY



CATERING MENU A

ALL AMERICAN PACKAGE

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 SUN DRIED 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

PROVIDED BY



MENU WILL INCLUDE FRESH BAKED ROLLS OR BUNS, BUTTER PACKETS AND ANY APPROPRIATE CONDIMENTS.

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CATERING MENU A

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**

*MENU WILL INCLUDE FRESH BAKED ROLLS OR BUNS,
BUTTER PACKETS AND ANY APPROPRIATE CONDIMENTS.*

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CATERING MENU A

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.

ACCOMPANIMENTS

SPANISH RICE • REFRIED BEANS • FLAME ROASTED CORN

PROVIDED BY



CATERING MENU A

ITALIAN PACKAGE

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 PROVOL 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

PROVIDED BY



MENU WILL INCLUDE FRESH BAKED ROLLS OR BUNS, BUTTER PACKETS AND ANY APPROPRIATE CONDIMENTS.

CATERING MENU B

HOT HORS D'OEUVRES

(SERVES 25 GUESTS PER ORDER)

PRETZELS BITES AND BEER CHEESE

QUESO DIP SERVED WITH SALTED BALL PARK PRETZEL BITES

BALLPARK VILLAGE EGG ROLLS

GRILLED CHICKEN, BLACK BEANS, AND JALAPENOS IN A CREAMY CHEESE FILLING SERVED WITH CUMIN LIME CREAM

CRISPY WINGS OR BONELESS WINGS

CRISPY FRIED CHICKEN WINGS SERVED WITH CELERY, RANCH AND BLUE CHEESE DRESSING. CHOOSE FROM BUDWEISER BUFFALO, BBQ OR SWEET & SPICY THAI

CHICKEN QUESADILLA

LARGE FLOUR TORTILLA STUFFED WITH GRILLED CHICKEN OR SLOW-ROASTED BEEF BRISKET, MELTED CHEESES AND PICO DE GALLO, TOPPED WITH COTIJA CHEESE AND CHOPPED CILANTRO. SERVED WITH HOUSE SALSA, SOUR CREAM AND GUACAMOLE

CHEESY SLIDERS

BEEF BURGERS, CHEESE SAUCE, MELTED CHEESE, SERVED WITH MUSTARD AND KETCHUP

BBQ PORK SLIDERS

SHREDDED PORK, CRISPY ONIONS, AND BUDWEISER BBQ SAUCE

ST. LOUIS T-RAV

A ST. LOUIS STAPLE, TOASTED RAVIOLI SERVED WITH MARINARA AND DUSTED WITH PARMESAN

CHEESESTEAK ROLLS

CRISPY EGG ROLLS FILLED WITH SHAVED BEEF, ONIONS AND PEPPERS, SERVED WITH CHEESE SAUCE

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CATERING MENU B

HOT HORS D'OEUVRES (CONT.)

(SERVES 25 GUESTS PER ORDER)

ARTICHOKE SPINACH DIP

ARTICHOKE AND SPINACH IN A CREAMY DIP WITH
MOZZARELLA AND CHEDDAR CHEESES.
SERVED WITH WARM WHITE CORN TORTILLA CHIPS

POPCORN CHICKEN

SMALL PIECES OF CRISPY CHICKEN OR SHRIMP, SERVED WITH TANGY
HONEY MUSTARD DRESSING, RANCH DRESSING OR COCKTAIL SAUCE.

ITALIAN MEATBALLS

SERVED IN MARINARA DUSTED WITH PARMESAN

LOUISIANA SHRIMP

PAN SEARED LOUISIANA BBQ STYLE SHRIMP STEAMED,
SERVED WITH BBQ BUTTER AND GARLIC BREAD

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CATERING MENU B

COLD HORS D'OEUVRES

(SERVES 25 GUESTS PER ORDER)

HUMMUS AND OLIVES

TRADITIONAL HUMMUS SERVED WITH SPICED OLIVES, FETA, CARROTS, PITA CHIPS, AND WARM SOFT PITA BREAD

DRUNKEN SHRIMP COCKTAIL

STEAMED SHRIMP CHILLED IN ICED BUDWEISER BEER SERVED WITH COCKTAIL SAUCE AND LEMONS

CHIPS & SALSA

HOUSE MADE SALSAS SERVED WITH WHITE CORN TORTILLA CHIPS.

CHOOSE TWO FROM THE FOLLOWING SALSAS:

HOUSE (MILD) TOMATO, CILANTRO JALAPENO, GARLIC, AND SPICES;

CORN POBLANO (MEDIUM) FRESH CORN, POBLANO PEPPERS, RED ONION, CILANTRO, AND LIME;

GUACAMOLE (ADD \$30) WITH CILANTRO AND LIME

SEASONAL FRESH FRUIT

HONEYDEW, CANTALOUPE, PINEAPPLE, SEASONAL BERRIES AND GRAPES

SEASONAL VEGETABLE CRUDITÉS

SERVED WITH RANCH DRESSING

DOMESTIC CHEESE

SERVED WITH CRACKERS

ANTIPASTO

ROASTED VEGETABLES, TRADITIONAL GARLIC HUMMUS, MARINATED ARTICHOKE HEARTS, SPICY OLIVES AND FETA CHEESE, SERVED WITH GRILLED PITA

CEVICHE

CITRUS MARINATED SHRIMP, COOL TOMATO SALSA AND TORTILLA CHIPS

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SALADS

HOUSE

LETTUCE BLEND, CUCUMBERS, CRAISINS, ALMONDS, AND TOMATOES
SERVED WITH RANCH AND BALSAMIC DRESSING

CAESAR

ROMAINE LETTUCE AND HAND CUT GARLIC PARMESAN CROUTONS
SERVED WITH CAESAR DRESSING

ARTICHOKE CHICKEN

LETTUCE BLEND, GRILLED CHICKEN, TOMATOES, CASHEWS, RED ONIONS,
FETA CHEESE AND BALSAMIC VINAIGRETTE

APPLE BLUE CHEESE

SLICED APPLES, CANDIED WALNUTS, BLUE CHEESE CRUMBLES,
DRIED CRANBERRIES, AND SMOKED BACON
SERVED WITH RANCH DRESSING

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CATERING MENU B

SPECIALTY EXPERIENCES

(PRICED PER PERSON, CHEF ATTENDANT MAY BE REQUIRED)

PASTA

PENNE PASTA AND JUMBO ELBOW MACARONI
POMODORO SAUCE AND CREAMY ALFREDO MUSHROOMS,
ONIONS, PEPPERS, TOMATOES, AND ARTICHOKE HEARTS

MASHED POTATO BAR

WHIPPED RUSSET POTATOES. SERVED WITH TOPPINGS TO INCLUDE:
CRISPY SMOKED BACON, TOMATOES, MUSHROOMS, SCALLIONS,
sour cream, and cheddar cheese

MACARONI & CHEESE BAR

HOUSE-MADE CREAMY FOUR-CHEESE BLEND WITH
JUMBO ELBOW MACARONI. SERVED WITH TOPPINGS TO INCLUDE:
CRISPY SMOKED BACON, TOMATOES, MUSHROOMS, SCALLIONS,
sour cream, and cheddar cheese

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CARVINGS

ROASTED TURKEY BREAST

SERVED WITH CRANBERRY RELISH, WHIPPED BUTTER, AND DINNER ROLLS

BRAISED BARBEQUED BEEF BRISKET

SERVED WITH DINNER ROLLS, BBQ SAUCE, AND HONEY BUTTER

PEPPER-CRUSTED PRIME RIB

SERVED WITH AU JUS, CREAMED HORSERADISH, WHIPPED BUTTER, AND DINNER ROLLS

CARVING SIDES

BURNT END BAKED BEANS

ST. LOUIS SLAW

GRILLED ASPARAGUS

VEGETABLE MEDLEY

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SIGNATURE BUFFET TABLES

NACHO BAR

- BRISKET CHILI
- FRESH TORTILLA CHIPS
- CHEF'S CHOICE OF QUESO OR NACHO CHEESE
- GUACAMOLE
- JALAPENOS
- SOUR CREAM & SALSA

LIVE! LUNCH

- TURKEY SANDWICHES
- CHICKEN CAESAR WRAPS
- COBB SALAD
- HOUSE POTATO CHIPS
- SEASONAL FRESH FRUIT

EXECUTIVE LUNCH

- CHICKEN PICCATA
- GRILLED SALMON IN A BEURRE BLANC
- HOUSE SALAD
- CRANBERRY ALMOND RICE
- GRILLED ASPARAGUS

THE ALL AMERICAN

- BURGERS, GRILLED CHICKEN, HOT DOGS, VEGGIE BURGERS
- HOUSE POTATO CHIPS
- PASTA SALAD
- WHITE CHEDDAR AND AMERICAN CHEESE
- LETTUCE, TOMATO, RED ONION, KETCHUP, MUSTARD AND PICKLES

THE TUSCAN

- PENNE ALFREDO PASTA
- PENNE POMODORO WITH HOUSE MADE MEATBALLS
- ROASTED VEGETABLE MEDLEY
- CAESAR SALAD AND GARLIC BREAD

TENGO TACO & FAJITA BAR

- CHIPOTLE CHICKEN, CARNE ASADA,
- SAUTÉED FAJITA PEPPERS
- SERVED WITH WARM FLOUR TORTILLAS, LETTUCE, SHREDDED CHEESE, PICO DE GALLO,
- MEXICAN CREMA
- BLACK BEANS AND SPANISH RICE
- WARM WHITE CORN TORTILLA CHIPS, HOUSE SALSAS AND GUACAMOLE

PBR BBQ

- *CHOOSE TWO:* BBQ CHICKEN BREASTS, SLOW ROASTED BEEF BRISKET OR ST. LOUIS STYLE RIBS
- ST. LOUIS SLAW, BURNT END BAKED BEANS, ROASTED CORN, AND MACARONI & CHEESE SERVED WITH BREAD, BUDWEISER BBQ SAUCE AND PICKLES

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CATERING MENU B

DESSERTS

PLATTERS

ASSORTED COOKIES AND BROWNIES

MINI GOOEY BUTTER CAKES

ASSORTED INDIVIDUAL DESSERTS

*INCLUDES FRESH FRUIT TARTS, CHOCOLATE CRUNCH CAKE,
GOOEY BUTTER CAKE, AND ASSORTED CHEESECAKES*

EXPERIENCES

S'MORES

CREATE YOUR OWN! GRAHAM CRACKERS,
ROASTED MARSHMALLOWS, CHOCOLATE BARS

TED DREWES FROZEN CUSTARD SUNDAE BAR

A ST. LOUIS TRADITION, INCLUDES VANILLA CUSTARD,
AND CHEF'S CHOICE OF ASSORTED TOPPING

PROVIDED BY

