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2018 Catering Menu

Seated 100 guest

Cocktail 175 guest

Breakfast

Continental: yogurt, bagels, cream cheese, fresh fruit, pastries, butter & jam

Prepared: Pancakes, waffles, brioche French toast, biscuits & gravy, shrimp & grits, crispy bacon, maple sausage links, scrambled eggs with or without cheese, southwest egg scramble, shredded hash browns, potato sauté, broccoli & cheddar quiche, fresh squeezed juice, coffee, tea.

Lunch

Craft Your OWN Sandwich station: smoked turkey, carved ham, roast beef, American cheese, white cheddar cheese, pepper jack cheese, wheat rolls, croissants, sliced sourdough, rye, lettuce, tomato, pickle, onion, mustard, mayo accompanied by a variety of chips.

Greens & Things: traditional Caesar salad, local garden salad, Greek salad, egg salad, tuna salad
ASK MORE ABOUT OUR VEGETERTARIAN MENU ITEMS

Prepared Entrees: Vegetarian lasagna, pasta with red or white sauce, chicken wings with or without sauce, BLT, chicken parmigiana, grilled hamburgers & hotdogs, Taco Bar

Sides: sautéed green beans, creamy mashed potatoes, spicy corn, steamed broccoli, pasta salad

Appetizers passed *or self-serve*

Fresh fruit and veggie crudité, fine meats and cheeses (3each), antipasto, chicken wings with or without sauce, bacon wrapped shrimp, spinach dip, shrimp dip, salsa, hummus, mozzarella sticks, stuffed mushrooms, tomato soup and grilled cheese shooter, deviled eggs, fresh tomato mozz basil stack, spring rolls, BBQ meatballs, chicken skewers

Dinner

Entrees: Choice Top round Beef, Stuffed Boursin chicken breast, chicken marsala, Prime rib, Lemon butter salmon, Herb roasted pork

Sides: sautéed green beans, creamy mashed potatoes, spicy corn, roasted garlic potatoes, steamed broccoli, balsamic asparagus, glazed carrots