
Holiday Party Catering Menus

Menus Include Disposable Service Ware and All Necessary Chafing Dishes and Serving Utensils. Please Talk to Your Catering Sales Manager about China and Flatware Rentals. Some options may not be available without 72 hours notice.

Call 314.367.6050 to Place Your Order

Festive Meat & Cheese Tray

Carved Top Round of Beef

Mesquite Smoked Turkey Breast

Maple Cured Ham

Assorted Sliced Gourmet Cheeses and Sliced Rustic Breads

Garden Pasta Salad

Relish Platter

Lettuce & Tomato, Olives, Dill Pickle Spears, Flavored Deviled Eggs

Mustard and Mayo

\$11.95 per guest

Minimum 10 Guests

The Holiday Feast

Choice of Two Entrees:

Slow Roasted Pork Loin

Almond Crusted Chicken

Citrus Smoked Turkey

Sliced Top Sirloin

Honey Glazed Ham

*Three Pepper Salmon*add \$4.00 per guest*

Accompanied by

*Creamy Garlic Mashed Potatoes **or** Pasta Florentine*

Roasted Winter Vegetable Medley

Fresh Rolls and Butter

\$18.50 per guest

Minimum 20 Guests

Holiday Happy Hour

Beef Tenderloin Platter

Mini Sandwiches on Signature Pretzel Rolls, Served with Horseradish Crème and Honey Mustard

Pesto Chicken Sandwich Platter

Mini Sandwiches on Ciabatta Rolls, Served with Roasted Tomatoes and Swiss Cheese

Rice Paper Spring Rolls

Served with a Soy Ginger Cilantro Sauce

Trio of Dips

Edamame Hummus, Lemon Chickpea, and Garlic Curried Eggplant Dips, Served with Naan Bread, Pita, and Lavosh

Domestic Cheese Board

Served with Gourmet Crackers

Miniature Fruit Kebobs

Served with a Honey Yogurt Dip

\$22.95 per guest

Minimum 30 Guests

The Executive Grand Buffet

Requires Service at an Additional Cost

Dried Cranberry and Walnut Salad

with Romaine Lettuce, Bleu Cheese Crumbles, and a Cranberry Vinaigrette

Hand-Carved Prime Rib

Served with Au Jus & Horseradish Cream Sauce

Grilled Salmon

Served with Apricot Glaze and Smoked Pineapple Relish

Horseradish Mashed Potatoes or Ziti Baked Pasta with Garlic and Mushrooms, in an Herb Marinara Sauce

Broccoli and Cauliflower Gratin

Fresh Rolls and Butter

\$34.95 per guest

Minimum 30 Guests

Dessert Options

Assorted Holiday Butter Cookies

\$25.00 for a Tray of 3 Dozen

Assorted Miniature Pastries

\$50.00 for a Tray of 3 Dozen

Buche de Noel

Chocolate Cake Rolled with White Chocolate Mousse and Cherry Preserves

\$29.95 for 12-15 servings

Turtle Cheesecake

Mini Cheesecakes with Caramel Filling and Striped in Chocolate

\$3.00/each

Pumpkin Pie Cheesecake

Mini Cheesecakes Layered with Pumpkin Pie, with a Graham Cracker Crust

\$3.00/each

Chocolate Pecan Tartlets

\$3.00/each

Pear Frangipane Tartlets

\$3.00/each

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Delivery is Additional

Service Staff is Available at an Additional Cost

Recommended for Large Parties