



Catering Menu

*Please let us know of any dietary restrictions in advance.
We will do our best to accommodate any special requests.*

Appetizers

ST. LOUIS SLIDERS (CHICKEN OR PORK)	\$45 PER 25 PCS
BACON-WRAPPED CHICKEN BITES	\$44 PER 25 PCS
CHICKEN TENDERS	\$45 PER 25 PCS
CHOICE OF DIPPING SAUCE: HONEY MUSTARD, RANCH, BBQ, BUFFALO	
TOASTED RAVIOLI	\$28 PER 50 PCS
POTATO SKINS	\$36 PER 25 PCS
ARANCINI BALLS	\$35 PER 25 PCS
MEATBALLS	\$28 PER 25 PCS
CHOICE OF: MARINARA, TERIYAKI, BBQ	
FRESH FRUIT KABOBS	\$32 PER 25 PCS
BONELESS WINGS	\$30 PER 25 PCS
CHOICE OF: BUFFALO, SWEET BBQ, SRIRACHA PUMPKIN W/ RANCH OR BLUE CHEESE	
EGG ROLLS	\$53 PER 25 PCS
CRAB RANGOONS	\$27 PER 25 PCS
TANDOORI CHICKEN SKEWERS	\$60 PER 30 PCS

Unless noted with a "choice of", all appetizers will be served with appropriate side of chips or relevant dipping sauce.



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Appetizers Continued

CRAB RANGOON DIP	\$30 SERVES 10 \$55 SERVES 20
FRIED PICKLES	\$26 SERVES 8 \$42 SERVES 16
HOUSE CHIPS & DIP	\$25 SERVES 10 \$55 SERVES 20
SPINACH ARTICHOKE DIP	\$30 SERVES 10 \$55 SERVES 20
QUESADILLAS CHOICE OF: CHICKEN, PULLED PORK, VEGGIE	\$30 SERVES 8 \$55 SERVES 16
VEGGIE BOARD	\$25 SERVES 8 \$45 SERVES 16
FRIED BRUSSELS SPROUTS	\$25 SERVES 8 \$45 SERVES 16

Unless noted with a "choice of", all appetizers will be served with appropriate side of chips, relevant dipping sauce, etc.



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Party Buffets

PIZZA BAR

\$16 / PERSON

YOU PICK: CHEESE, PEPPERONI, SAUSAGE OR VEGETARIAN.

SERVED W/ CHOICE OF: CAESAR SALAD, GARDEN SALAD OR GARLIC BREAD

SANDWICH BAR

\$18 / PERSON

MEATS: SMOKED TURKEY, CURED HAM, ROAST BEEF, SMOKED CHICKEN

CHEESES: CHEDDAR, SWISS, PROVOLONE

ASK ABOUT AVAILABLE BREAD OPTIONS

FIESTA BAR

\$20 / PERSON

FEATURES SEASONED GROUND BEEF, SHREDDED CHICKEN, CHEESE SAUCE,

TORTILLA CHIPS, SALSA, PICO DE GALLO, SOUR CREAM, LETTUCE, BLACK

BEANS, SHREDDED CHEESE, AND JALAPENOS

TAILGATE BAR

\$22 / PERSON

HAMBURGERS, HOT DOGS, BRATWURST PLUS TOPPNIGS (CHEDDAR, SWISS,

LETTUCE, ONION, TOMATO, PICKLE SPEARS, MAYO, RELISH, KETCHUP,

SAUERKRAUT, YELLOW MUSTARD) ALONG WITH POTATO SALAD, BAKED

BEANS, COLESLAW, CHIPS, AND COOKIES

BUFFALO WINGS BAR

\$24 / PERSON

WINGS SERVED IN ALL AVAILABLE FLAVORS- BUFFALO, SWEET BBQ, AND

SRIRACHA PUMPKIN SERVED WITH BLUE CHEESE, RANCH, CELERY AND

CARROTS. INCLUDES HOUSE SALAD AND TATER TOTS

All selections served with water and iced tea.



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Party Buffets Continued

MAC & CHEESE BAR

\$24 / PERSON

COMES WITH FOUR CHEESE SAUCE, ALFREDO, MARINARA, MEATBALLS, GRILLED CHICKEN, SHRIMP, BACON, TOMATO, ROASTED PEPPERS, ROASTED MUSHROOMS, STEAMED BROCCOLI, SHREDDED COLBY JACK, JALAPENO, RED ONION, AND PICO DE GALLO

POTATO BAR

\$16 / PERSON

BAKED POTATOES SERVED WITH SOUR CREAM, BUTTER, SHREDDED CHEESE, CHIVES, CAJUN CHICKEN, MUSHROOMS, BACON, BROCCOLI, ROASTED VEGGIES, AND CHILI

POUTINE BAR

\$24 / PERSON

INCLUDES BROWN GRAVY, CHEESE CURDS, GREEN + RED ONIONS, BACON, PULLED PORK, SHREDDED CHICKEN, PEAS, ROASTED PEPPERS, BLACK BEANS, CHEESE SAUCE, SOUR CREAM, MUSHROOMS, BANANA PEPPERS, JALAPENOS, TOMATOES AND CORN

All selections served with water and iced tea.



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Themed Buffets

SOUTH OF THE BORDER

\$28 / PERSON

YOU PICK TWO (2) ENTREES: FAJITA CHICKEN, CARNITAS PORK, SEASONED GROUND BEEF OR BEEF ENCHILADAS. SERVED WITH CHICKEN TORTILLA SOUP, CILANTRO LIME RICE, CUBAN BLACK BEANS, FLOUR TORTILLAS, HARD TACO SHELLS, TORTILLA CHIPS, SHREDDED CHEESE, SALSA, PICO DE GALLO, SOUR CREAM, LETTUCE, JALAPENOS, AND CHURROS

TASTE OF ITALY

\$26 / PERSON

YOU PICK TWO (2) ENTREES: CHICKEN PARM, SEAFOOD TORTELLINI, BAKED BEEF MOSTACCIOLI, EGGPLANT PARMIGIANA OR RIGATONI CHICKEN ALFREDO. SERVED WITH SEASONAL VEGGIES, GARLIC BREAD, AND MINI CANNOLIS

ST. LOUIS STYLE BBQ

\$35 / PERSON

YOU PICK TWO (2) ENTREES: SMOKED CHICKEN, SMOKED PULLED PORK, STL STYLE RIBS, PORK STEAKS, PORTABELLA MUSHROOM STEAKS, BOURBON GLAZED SALMON. SERVED WITH BAKED BEANS, CORN ON THE COB, PASTA SALAD, POTATO SALAD, GRILLED VEGGIES, CORNBREAD, AND APPLE COBBLER

All selections served with water and iced tea.



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Themed Buffets Continued

TASTE OF ASIA

\$30 / PERSON

YOU PICK TWO (2) ENTREES: TERIYAKI CHICKEN, ORANGE CHICKEN, SWEET & SOUR PORK OR SESAME BEEF & BROCCOLI. SERVED WITH VEGGIE RICE, STIR FRIED VEGGIES, CRAB RANGOON, VEGGIE EGG ROLLS, ASIAN SALAD AND ALMOND COOKIES

LITTLE HAVANA

\$32 / PERSON

YOU PICK TWO (2) ENTREES: CUBAN ROASTED PORK, SHRIMP ENCHILADO, VACA FRITA (FRIED BEEF), OR CUBANO SANDWICH. SERVED WITH CUBAN BLACK BEANS, JASMINE RICE, PLANTAINS, MOJO SALSA, STUFFED PABALNO PEPPERS, CUBAN SALAD WITH LIME VINAIGRETTE, LIMES, AND CUBAN RUM CAKE

All selections served with water and iced tea.



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Breakfast Buffets

THE CONTINENTAL \$16 / PERSON

FEATURES SEASONAL FRUIT, FRESHLY BAKED MUFFINS & ASSORTED PASTRIES, STEEL-CUT OATMEAL, ASSORTED BAGELS AND A SELECTION OF CEREALS WITH MILK.

CENTENE BREAKFAST \$20 / PERSON

SCRAMBLED EGGS, BACON + SAUSAGE LINKS, AND BREAKFAST POTATOES SERVED WITH SEASONAL FRUIT, FRESHLY BAKED MUFFINS & ASSORTED PASTRIES AND STEEL-CUT OATMEAL

SOUTHWESTERN FLAIR \$22 / PERSON

WESTERN SCRAMBLED EGGS (HAM, ONION, GREEN PEPPERS), BACON + SAUSAGE LINKS, BREAKFAST POTATOES SERVED WITH SEASONAL FRUIT, FRESHLY BAKED MUFFINS & ASSORTED PASTRIES AND STEEL-CUT OATMEAL

**ADD AN OMELET STATION TO ANY BREAKFAST BUFFET FOR ADDITIONAL
\$7 / PERSON AND \$100 CHEF ATTENDANT FEE**

Coffee station available for additional upcharge.



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Boxed Lunch

BOXED SANDWICH OR WRAP

\$17 / PERSON

ALL SANDWICHES OR WRAPS SERVED ON FRESHLY BAKED CIABATTA, HOAGIE, OR WRAP. SUBSTITUTION AVAILABLE FOR NINE-GRAIN WHEAT

SANDWICH / WRAP OPTIONS:

- TURKEY AND CHEDDAR
- HAM AND SWISS
- ROAST BEEF AND PROVOLONE

COMES WITH MAYO AND MUSTARD CONDIMENTS. SERVED WITH CHIPS, WHOLE FRUIT, PICKLE SPEAR, AND A COOKIE

UPGRADE TO POTATO SALAD OR COLESLAW FOR \$1.50 / PERSON

Bottled soda/water available for additional upcharge.



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Add-on Goodies

CEREAL BOXES W/ MILK	\$4
YOGURT	\$3
GRANOLA BARS / NATURE VALLEY	\$3
BAGGED CHIPS / PRETZELS	\$2
ASSORTED CANDY	\$2
POPCORN	\$5 / PERSON
CHIPS & SALSA	\$7 / PERSON
HOUSE DIP & CHIPS	\$7 / PERSON
WHOLE FRUIT	\$2 / PERSON
MIXED NUTS / TRAIL MIX	\$6 / PERSON
BAGELS	\$24 / DOZEN
DONUTS	\$24 / DOZEN
COOKIES	\$24 / DOZEN
BROWNIES	\$32 / DOZEN
GOOEY BUTTER CAKE BARS	\$32 / DOZEN

*Butter, cream cheese, jams, jellies, and peanut butter will
accompany appropriate items.*



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General Beverages

COFFEE	\$45 / GALLON
HOT CHOCOLATE	\$35 / GALLON
ICED TEA (LIPTON)	\$35 / GALLON
ASSORTED JUICES CHOICE OF: ORANGE, APPLE, CRANBERRY	\$4 / BOTTLE
FRUIT PUNCH / LEMONADE	\$35 / GALLON
ASSORTED SODAS CHOICE OF: PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW	\$4 / 20 OZ BOTTLE
BOTTLED WATER	\$4 / 20 OZ BOTTLE
MILK	\$4
GATORADE (ASSORTED FLAVORS)	\$4



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Open Bar

PRICING IS PER PERSON OF SERVICE. ONE BARTENDER IS REQUIRED PER 100 GUESTS.
A BARTENDER FEE OF \$75 PER BARTENDER WILL BE APPLIED PER BAR.

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
FULL BAR PREMIUM BRANDS	\$16	\$25	\$29	\$33
PARITAL BAR BEER - WINE - SODA	\$12	\$17	\$20	\$22
N/A BAR SODA - TEA - GATORADE	\$10	\$15	\$18	\$20

Brands of alcohol may change based on availability and season.



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Host or Cash Bar

PRICING IS PER PERSON OF SERVICE. ONE BARTENDER IS REQUIRED PER 100 GUESTS.
A BARTENDER FEE OF \$75 PER BARTENDER WILL BE APPLIED PER BAR.

Brands of alcohol may change based on availability and season.

BEVERAGE	HOST BAR	CASH BAR
BOTTLED WATER	\$3	\$4
SODA	\$3	\$4.25
GATORADE	\$4	\$4.25
DOMESTIC BEER	\$5	\$5.50
IMPORTED + CRAFT BEER	\$6	\$6
HOUSE WINE	\$7	\$7.50
HOST BRANDS	\$7	\$7.25
PREMIUM BRANDS	\$8	\$8.50
TOP SHELF BRANDS	\$9	\$9.50

All catered events are subject to a 22% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.