

# CATERING

## Menu



# CENTENE

COMMUNITY ICE CENTER



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



# BREAKFAST Offerings

**MIDWESTERN MORNING ..... \$14**

Buttermilk biscuits and sausage pepper gravy, buttery grits or classic oatmeal, midwestern scrambled eggs with peppers, onions, and tomatoes, maple smoked bacon, chicken sausage links, buttermilk pancakes with maple syrup

**CENTENE BREAKFAST EXPERIENCE ..... \$11**

Bakery fresh cinnamon rolls, fresh fruit and in-season berries, plain and vanilla bean yogurt with homemade granola, fresh oranges and apples, local roast coffee and decaf coffee, selection of english and fruit teas

**EARLY BIRD BREAKFAST TABLE ..... \$16**

Fresh fruit and berry platter, a selection of breakfast pastries, cage-free scrambled egg bar, roasted breakfast potatoes, smoked bacon, maple glazed sausage

**MADE-TO-ORDER EGG BAR ..... \$9**

Eggs any style - egg whites, cage-free eggs, omelet. Choice of sharp cheddar, cured ham, bacon, spinach, mushrooms, onions, tomatoes, bell peppers, fire roasted salsa

**BREAKFAST ENHANCEMENTS ..... \$4 ea. or three for \$10**

Scrambled eggs, smokey bacon, maple glazed sausage, grilled ham, shredded breakfast potatoes, sweet potato hash, oatmeal bar, cheese grits, brioche french toast, seasonal fruit parfaits, egg and cheese croissant with ham, chicken sausage and egg on english muffin

**NAKED JUICES AND SMOOTHIE BAR ..... \$11**

Base of yogurt, oat milk, or coconut milk. Your choice of mango, peaches, cherries, blueberries, spinach, kale, carrots, beets, almond butter, chia seeds, flax seeds



# APPETIZER

## *Offerings*

<b>FRESH FRUIT SALAD</b> .....	<b>\$30</b>
served in a watermelon bowl	
<b>CHEESE AND VEGGIE BOARD</b> .....	<b>\$40</b>
served with hummus	
<b>SALAD</b> .....	<b>\$50</b>
choice of caesar or garden	
<b>CHIPS-N-DIP</b> .....	<b>\$35</b>
choice of spinach artichoke, buffalo chicken, or crab rangoon	
<b>FRIED VEGGIES</b> .....	<b>\$45</b>
choice of buffalo cauliflower bites, artichokes, brussel sprouts	
<b>PORK AND BEEF MEATBALLS</b> .....	<b>\$32</b>
choice of marinara, teriyaki, bbq, or swedish with mushrooms	
<b>16' PIZZA</b> .....	<b>\$22</b>
choice of cheese, pepperoni, sausage, or vegetarian	
<b>CHICKEN WINGS</b> .....	<b>\$45</b>
smoked or fried	
<b>TOASTED RAVIOLI</b> .....	<b>\$35</b>
served with marinara	
<b>CHICKEN TENDERS</b> .....	<b>\$120</b>
<b>FRENCH FRIES</b> .....	<b>\$60</b>
<b>BUFFALO CAULIFLOWER BITES</b> .....	<b>\$55</b>
<b>VEGGIE FAJITA QUESADILLA</b> .....	<b>\$35</b>
sub chicken (\$40), beef (\$45), or shrimp (\$50)	
<b>BEEF BURGER SLIDER BAR</b> .....	<b>\$55</b>
sub pulled chicken (\$55), pulled pork (\$60), or brisket (\$65)	

\*All appetizers are priced for 25 people



# LUNCH & DINNER

## Offerings

### THE LOUIE ..... \$17

St. Louis style pulled pork, turkey burnt ends, grilled vegetable skewers (vegan), creamy cole slaw (v/vegan/gf), deviled egg potato salad (v/gf), cheddar jalapeño corn bread (v), apple and peach cobblers (v)

### FAR EAST ..... \$19

Vegetable fried rice (v), teriyaki chicken, steamed chicken pot stickers with gyoza sauce, pork egg roll with sweet n' sour, stir fry Asian vegetable (v/vegan), egg drop soup (gf)

### SOUTH OF THE BORDER ..... \$17

Pollo con maíz y poblano (gf), ternera con chipotle (gf), southwestern rice (v/vegan/gf), black bean and garbanzo salad (v/vegan/gf), refried beans (v/vegan/gf), tortilla soup (gf), soft and hard taco shells or tostadas, guacamole, fire roasted salsa, corn salsa, cilantro and onions, crème, pico de gallo

### ST. LOUIS GRILL ..... \$17

All beef sliders, black bean sliders, grilled mini hotdogs, grilled corn on the cob, centene signature fries, condiment bar with sauerkraut and onions, red onion bbq jam, bacon jam, sweet tomato jam, white american cheese, white cheddar cheese, colby jack cheese, avocado aioli, baby bibb lettuce, potato buns

\*GF slider buns are available for addition - \$3 per person

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# LUNCH & DINNER

## Offerings

### ITALIAN ..... \$16

Salad of chopped romain lettuce and baby spinach topped with cherry tomatoes, kalamata olives, red onions, served with creamy caesar or italian vinaigrette (v/gf)

Marinated cucumber salad with garbanzo beans, red onions, arugula and cherry tomatoes

Rosemary braised chicken breast with green olives and sundried tomatoes (gf)

Penne pasta with roasted zucchini, red onions, yellow squash, roasted peppers in a roasted garlic white wine sauce (gf/vegan/nf)

Roasted cauliflower and agave baby carrots (vegan)

Tiramisu and blondies

### COMFORT ..... \$17

Salad of fresh bibb and baby arugula lettuce with crumbled feta cheese, toasted slivered almonds in a white balsamic vinaigrette (gf)

Roasted cauliflower and brussel sprout salad with sliced cucumbers, marinated cherry tomatoes, crispy garbanzo beans, served with a lemon vinaigrette (v/gf/vegan/nf)

Rosemary and garlic roasted red potatoes with caramelized onions (v/gf/vegan/nf)

Fresh green beans and pearl onions (v/gf/vegan)

Lemon and garlic marinated chicken breast with charred red onions and fresh roma tomatoes, served with caramelized sweet onion demi (gf/df)

Honey glazed pork loin with sundried tomatoes and roasted artichoke hearts, served with natural pan jus (gf/nf/df)

White chocolate mousse parfait (gf/nf)

### SEAFOOD ..... \$19

Seared salmon, grilled ahi tuna, or shrimp

Can be substituted on any buffet as a pescatarian option

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# ADD-ON *Offerings*

<b>CEREAL BOXES</b> .....	\$6
served with milk, yogurt	
<b>GRANOLA BARS</b> .....	\$5
Nature Valley	
<b>BAGGED CHIPS, PRETZELS</b> .....	\$5
<b>ASSORTED CANDY</b> .....	\$4
<b>POPCORN</b> .....	\$4
<b>WHOLE FRUIT</b> .....	\$7**
<b>CHIPS AND SALSA</b> .....	\$9**
<b>CHIPS AND HOUSE DIP</b> .....	\$9**
<b>MIXED NUTS, TRAIL MIX</b> .....	\$4**
<b>BAGELS</b> .....	\$8**
<b>DONUTS</b> .....	\$26*
<b>COOKIES</b> .....	\$26*
<b>BROWNIES</b> .....	\$26*
<b>GOEY BUTTER CAKE BARS</b> .....	\$34*
<b>RICE KRISPIE TREATS</b> .....	\$34*

\*\*Priced per person

\*Priced per dozen

# BEVERAGE

## Offerings

COFFEE .....	\$45*
HOT CHOCOLATE .....	\$35*
ICED TEA .....	\$35*
FRUIT PUNCH .....	\$35*
LEMONADE .....	\$35*
ASSORTED JUICES .....	\$4**
choice of orange, apple, cranberry	
ASSORTED SODAS .....	\$4**
choice of pepsi, pepsi zero, starry	
GATORADE .....	\$5**
assorted flavors	
MILK .....	\$4**
BOTTLED WATER .....	\$4**

\*\*Priced per bottle

\*Priced per gallon



# HOST OR CASH BAR

## *Packages*

BEVERAGE	HOST BAR	CASH BAR
BOTTLED WATER .....	\$4 .....	\$4
SODA .....	\$4 .....	\$4
GATORADE .....	\$4 .....	\$4
DOMESTIC BEER .....	\$4 .....	\$4
IMPORTED + CRAFT BEER .....	\$4 .....	\$4
HOUSE WINE .....	\$4 .....	\$4
HOST BRANDS .....	\$4 .....	\$4
PREMIUM BRANDS.....	\$4 .....	\$4
TOP SHELF BRANDS.....	\$4 .....	\$4

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. Cash bar requirement of \$350 an hour or host covers remaining balance.



# OPEN BAR

## *Packages*

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. Cash bar requirement of \$350 an hour or host covers remaining balance.

BAR TYPE	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
<b>FULL BAR</b> premium brands	\$16	\$25	\$29	\$33
<b>PARTIAL BAR</b> beer, wine, soda	\$12	\$17	\$20	\$22
<b>N/A BAR</b> soda, tea, gatorade	\$10	\$15	\$18	\$20

*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 an 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 an employee who provides service to guests.*