



Banquets



MENU

BREAKFAST

Continental Breakfast

A selection of breakfast breads and pastries, sliced fruit, regular and decaffeinated coffee, and orange juice \$7.50 per person

Deluxe Continental Breakfast

A selection of breakfast breads and pastries, sliced fruit, fruit yogurts, cold cereals with milk, regular and decaffeinated coffee, and orange juice \$9.00 per person

All American Breakfast Buffet – *Minimum of 50 people*

Scrambled eggs, scrambled eggs with ham and cheese, breakfast potatoes, bacon and sausage, biscuits with gravy, fresh fruit, regular and decaffeinated coffee, milk, and orange juice \$9.50 per person

Add Omelet Station with made-to-order omelets for an extra \$2.00 per person, plus \$40.00 Chef's fee

A la carte (see description under "Display Trays")

Cinnamon Roll	\$2.75 each
Assorted Danish	\$2.75 each
Stollen	\$15.00 each, cut into 12 pieces
Assorted Fruit Yogurts	\$2.00 each
Fruit Parfait	\$3.75 each
Assorted Cereals	\$2.75 each, comes with milk
Fruit Pizza	\$27.00 per pizza

SALADS

All salads served with iced tea or lemonade, and Chef's choice dessert.
Add a bowl of Chef's soup du jour for \$1.75.

Chef's Salad – Fresh garden greens topped with smoked ham, turkey, swiss and cheddar cheeses, tomatoes, hard-boiled egg, and your choice of dressing \$7.00

Chicken Caesar Salad – Romaine lettuce and homemade garlic croutons tossed in a creamy Caesar dressing, and covered with strips of grilled chicken \$7.25

Cobb Salad – Fresh garden greens topped with hard-boiled egg, grilled chicken, diced bacon, tomato, avocado, and Bleu Cheese crumbles \$7.25

Marinated Steak Salad – Tossed lettuce, topped with marinated sirloin strips, tomato, sweet red onion, and Bleu cheese crumbles \$8.50

Seafood Salad – Crab meat, baby shrimp, tossed in a tangy sauce and served over a bed of iceberg lettuce \$8.50

SANDWICHES

All sandwiches served with potato salad, pasta salad, or chips, iced tea or lemonade, and Chef's choice dessert.

Hickory Burger – All beef patty hickory grilled over an open flame \$6.75

Spicy Chicken Sandwich – Spicy chicken breast served with Bleu Cheese dressing \$6.75

Chicken Salad Croissant – Our special recipe chicken salad on a flaky croissant \$6.50

California Turkey Sandwich – Sliced turkey with sprouts, avocado, and mayonnaise on a multi-grain bun, served with fresh fruit \$7.25

Turkey & Swiss Sandwich – Grilled turkey with melted swiss cheese and Dijon mustard spread on marble rye \$7.25

Ham & Swiss Sandwich – Hot ham with melted swiss cheese on Rye bread \$6.50

Deli Sandwich – Turkey, ham, salami, swiss cheese, and American cheese on a Kaiser roll \$7.25

WRAPS

All wraps served with potato salad, pasta salad, or chips, iced tea or lemonade, and Chef's choice dessert.

Barbecue Chicken – grilled chicken, cheddar cheese, and leaf lettuce tossed in hearty barbecue sauce and wrapped in a flour tortilla \$7.00

Mesquite Chicken – Mesquite grilled chicken with leaf lettuce wrapped in a flour tortilla \$7.00

Turkey Club Wrap – Sliced turkey, lettuce, tomato, bacon, and mayonnaise wrapped in a flour tortilla \$7.00

Chicken Caesar Wrap – Grilled chicken and romaine lettuce tossed in a cream Caesar dressing \$7.00

Tenderloin Wrap – marinated and seasoned grilled tenderloin with lettuce, tomato, cheese, and horseradish sauce \$8.25

Italian Sub Wrap – salami, pepperoni, lettuce, artichoke hearts, red onion, parmesan cheese, and Italian dressing \$7.50

Sandwiches & Wraps available as a boxed lunch with fresh fruit and bottled water for an additional \$1.75 each

BUFFETS – Minimum of 50 people

Buffet comes with Chef's choice appropriate starch and vegetable, rolls and butter, Chef's dessert of the day, regular and decaffeinated coffee, lemonade, iced tea, and water.

Deli Buffet – Turkey, ham, roast beef, salami, relish tray, cheese tray, assorted breads, condiments, potato salad, cole slaw, assorted cookies, lemonade, iced tea, and water \$13.25 per person

Soup, Salad, and Potato Buffet – Our Chef's soup du jour, with Italian salad, Spring Mix salad, Chicken Caesar salad, baked potato bar with accompaniments, breadsticks, lemonade, iced tea, and water \$12.75 per person

Pasta Buffet – Italian salad, Caesar salad, Pasta Alfredo, Pasta con Broccoli, Pasta Fergo, seasoned mixed vegetables, garlic breadsticks, Tiramisu, iced tea, and water \$15.75 per person

Home Cooking Buffet – Tossed salad with ranch dressing, country fried chicken, meatloaf, corn on the cob, scallop potatoes, rolls and butter, Chef's dessert of the day, regular and decaffeinated coffee, lemonade, iced tea, and water \$17.00 per person

Barbecue Buffet – Tossed salad with Bleu Cheese dressing, barbeque ribs, barbeque chicken, barbeque pulled pork, baked beans, corn on the cob, rolls and butter, Chef's dessert of the day, regular and decaffeinated coffee, lemonade, iced tea, and water \$17.75 per person

Crosswalk Dinner Buffet – Choose from the following:

Salads: Tossed salad with 3 dressings, Caesar salad, pasta salad, Marinated Vegetable salad, Italian salad, Spring Mix salad

Entrees: Breast of Chicken with Wild Mushroom Chardonnay, Chicken Flamingo, Chicken Marsala, Roast Beef with Hunter Sauce, Beef Brisket, Barbeque Pulled Pork, Citrus Porkloin, Tilapia, Molasses Coated Salmon, Vegetarian Lasagna

1 entrée, 1 salad buffet - \$17.00 per person

2 entrée, 2 salad buffet - \$18.50 per person

3 entrée, 3 salad buffet - \$21.00 per person

For buffets after 5:00pm, add \$2.00 per person

PLATED ENTREES

All entrees served with side salad, Chef's choice vegetable, Chef's choice starch, rolls and butter, Chef's choice dessert, iced tea, regular and decaffeinated coffee, and water.

Breast of Chicken with Wild Mushroom Chardonnay	\$13.50
Champagne Chicken	\$13.50
Blackened Chicken Breast	\$13.50
Terres Major Filet Mignon	\$15.50
Tenderloin of Beef	\$20.00
Flat Iron Steak	\$18.00
Stuffed Pork Chop	\$17.00
Stuffed Roast Porkloin with Blackberry Brandy Sauce	\$16.00
Brown Sugar Baked Salmon	\$17.00
Pasta Primavera	\$12.00
Grilled Vegetable Platter	\$12.00

Salad choices – Tossed Garden salad, Caesar salad, Spring Mix salad, Italian salad, Spinach salad

Pasta of the day – A large plate of Chef's fresh pasta accompanied with a fresh tossed salad served with Chef's choice vegetable, breadstick, Chef's choice dessert, iced tea or lemonade, regular and decaffeinated coffee, and water
(minimum of 25 people required) \$11.00

Stir-fry of the day – Fresh stir-fry accompanied with Oriental salad served with Chef's choice vegetable, breadstick, Chef's choice dessert, iced tea or lemonade, regular and decaffeinated coffee, and water
(minimum of 25 people required) \$11.00

HORS D'OEUVRES – per 50 pieces

Toasted Ravioli with Marinara	\$18.75
Potato Skins	\$27.00
Salmon Pinwheels	\$22.75
Beef Pinwheels	\$22.75
Smoked Chicken Quesadillas	\$22.75
Barbecue Meatballs	\$17.25
Chicken Wings	\$23.50
Egg Rolls	\$22.50
Crab Rangoon	\$21.50
Butterfly Shrimp	\$35.00
Stuffed Mushrooms	\$29.75
Mozzarella Sticks	\$18.50
Fried Mushrooms	\$18.50
Tenderloin Kabobs	\$32.00
Dollar Roll Sandwiches	\$30.75
Bacon wrapped Water Chestnuts	\$27.50

DISPLAY TRAYS – serves 50 people

Cheese & Cracker Tray – American, Vermont Cheddar, Swiss, Pepperjack, Smoked Gouda, Brie, and Havarti with a selection of crackers \$60.00 per tray

Fresh Fruit Tray – Watermelon, cantaloupe, honeydew melon, pineapple, blueberries, strawberries with cheesecake dip \$75.00 per tray

Vegetable Crudite Tray – Broccoli, cauliflower, carrot sticks, celery, black olives, and radishes with Ranch dressing \$65.00 per tray

Combine any 2 trays - \$70.00 per tray

Combine all 3 trays - \$75.00 per tray

Fruit Pizza – Strawberries, kiwi, and blackberries with a thick cheesecake cream on a flaky puff pastry crust \$27.00 per pizza (12 slices)

Jumbo Cookies – Choose from chocolate chip, chocolate chocolate chip, Macadamia nut, or peanut butter \$13.50 per dozen

BREAKS

Ballpark Break – Mini corn dogs, Cracker Jacks, popcorn, assorted candy bars, nachos & cheese, and sodas \$6.50 per person

From the Hill – Toasted ravioli, Italian meatballs, and antipasto display \$6.25 per person

At the Movies – Assorted candy bars, popcorn, sodas \$5.75 per person

Cookie Monster Break – Assorted cookies and brownies with white milk, chocolate milk, vanilla milk, and assorted sodas \$6.50 per person

Dessert Station – Cinnamon rolls, sticky buns, cookies, assorted desserts, white milk, chocolate milk, vanilla milk, and coffee \$7.50 per person

Chocolate Fountain – Flowing milk chocolate accompanied with strawberries, cherries, Rice Krispies Treats, marshmallows, Oreo cookies, pretzels, and bananas - *minimum 30 people* \$7.50 per person
(for 2 hours of service)

BEVERAGES

Regular or Decaffeinated Coffee	\$17.50/gallon
Iced Tea	\$15.00/gallon
Lemonade	\$12.00/gallon
Fruit Punch	\$12.00/gallon
Hurricane John (minimum 3 gallons)	\$14.00/gallon
Herbal Teas	\$1.00/bag
Orange Juice	\$15.00/gallon \$3.00/carafe

Milk	\$1.00/carton
Sodas	\$1.25/can
Bottled Water	\$1.25/bottle

BAR

Domestic Beer	\$3.00/bottle
Import Beer	\$3.50/bottle
House Wine	\$4.00/glass
House Drink	\$4.00
Call Drink	\$4.50
Premium Drink	\$5.00
Margaritas	\$5.00





CROSSWALK
BANQUETS • CATERING

p: (636) 779-2362

f: (636) 394-9853

15800 Manchester Road
Ellisville, MO 63011

email: catering@stjstl.net
www.CrossWalkBanquets.com

Susan Heep
Catering Sales Manager