



Catering

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MENU

BREAKFAST

BREAKFAST BUFFETS

Continental Breakfast

A selection of breakfast breads and pastries, sliced fruit, regular and decaffeinated coffee, and orange juice \$6.00 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 \$7.25 per person

All American Breakfast – *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 \$8.50 per person

A la carte

Cinnamon Roll	\$3.00 each
Assorted Danish	\$3.00 each
Stollen	\$15.75 each, cut into 12 pieces
Assorted Fruit Yogurts	\$2.25 each
Fruit Parfait	\$3.75 each
Assorted Cereals	\$2.75 each, comes with milk
Fruit Pizza	\$28.00 per pizza (see description under "Display Trays")

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 \$7.50

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



Elegance

St. James Velvet Salad – Spring greens and spinach with Feta cheese, spiced walnuts, and a sweet tangy dressing made with St. James Velvet red wine \$7.00

Meramec Italian Salad – Romaine and iceberg lettuce with red onion, Pimentos, artichoke hearts, parmesan cheese with a red wine and Balsamic Vinegar dressing \$7.00

Augusta Blanc Salad – Leaf lettuce with toasted almonds, Craisins, shredded parmesan, with a light citrus dressing made with Augusta Blanc wine \$7.00

SANDWICHES

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

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 – Smoked ham with swiss cheese on Rye bread \$6.75

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

Ballwin Brick – Chunks of beef tenderloin with caramelized onion, Pepperjack or Bleu Cheese, and a tangy sauce. Served on a hoagie bun. \$7.50

Chesterfield Club – Turkey, ham, bacon, lettuce, tomato, and American cheese. \$6.75

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 \$7.25

Mesquite Chicken – Mesquite grilled chicken with leaf lettuce wrapped in a flour tortilla \$7.25

Turkey Club Wrap – With sliced turkey, lettuce, tomato, bacon, and mayonnaise wrapped in a flour tortilla \$7.25

Chicken Caesar Wrap – With grilled chicken and romaine lettuce tossed in a cream Caesar dressing \$7.25

Tenderloin Wrap – Marinated and seasoned grilled tenderloin with lettuce, tomato, cheese, and horseradish sauce \$8.50

Italian Sub Wrap – Salami, pepperoni, lettuce, artichoke hearts, red onion, parmesan cheese, and Italian dressing \$7.75

Wildwood Vegetable Wrap – Grilled zucchini, red peppers, green peppers, onions, tomatoes, lettuce, and a combination of cheeses \$6.75

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 \$13.50 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 \$17.25 per person

Barbecue Buffet – Tossed salad with bleu cheese dressing, barbeque ribs, barbecue chicken, barbecue 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 \$18.00 per person

Picnic in the Park Buffet – Tossed salad with choice of dressing, assorted cubed cheeses, fried chicken, potato salad, cole slaw, Chef's dessert of the day, lemonade, iced tea, and water \$16.50 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

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 \$28.00 per pizza (12 slices)

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

All buffet and display items come with necessary disposable Masterpiece® plates, disposable Reflections® utensils, disposable Masterpiece® drinkware, disposable clear drinkware, disposable Linen-Like® napkins, and disposable trays.

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



Delivered



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