

*Celebrate Your Special Event With*



*Affordable Decadence*

Corporate Events • Weddings • Special Events

[www.CalliersCatering.com](http://www.CalliersCatering.com)

Phone 636.230.0019



# Breakfast Menus

## Continental Breakfast

*(Please select four of the following)*

Mini Danish \* Assorted Yogurt

Bagels with Cream Cheese

Fresh Fruit Parfaits – add \$1.00

Assorted Muffins \* Cinnamon Rolls

Fresh Donuts \* Whole Fruit

Fruit Breads \* Coffee Cake

Fresh Seasonal Fruit Salad

Nutri-Grain Bars, Fiber One Bars & Granola Bars

Blueberry & Apple Cinnamon Scones – add \$.50

***Includes iced bottled juices and freshly brewed coffee service***

25-50 Guests  
\$8.95

51-100 Guests  
\$7.95

101+ Guests  
Call for Pricing

## Callier's Family Breakfast

Assorted Freshly Baked Muffins, Danish, & Bagels with Cream Cheese

Scrambled Eggs *with farmhouse cheddar*

Breakfast Sausage Links

Thick Country Bacon

Skillet Style Potatoes *with bacon, onions & bell peppers*

Fresh Seasonal Fruit Platter with Honey-Yogurt Dipping Sauce

***Includes iced bottled juices and freshly brewed coffee service***

25-50 Guests  
\$12.95

51-100 Guests  
\$11.95

101+ Guests  
Call for Pricing

## Lazy Day Brunch

Assorted Bagels with Cream Cheese \* Blueberry & Apple Cinnamon Scones

Fresh Fruit Platter *with honey-yogurt dipping sauce*

Assorted Cured Meats, Marinated Vegetables & Domestic Cheeses

Poached Salmon Salad - *baby Arugula, marinated cucumber, tomato, lemon yogurt dressing*

Skillet Style Potatoes *with bacon, onions and bell peppers*

Apple wood Smoked Bacon \* Breakfast Sausage Links

Whole Wheat Cavatelli *with spice roasted chicken, spinach, & roasted tomatoes*

Scrambled Eggs *with freshly snipped chives & farmhouse cheddar*

Sliced Hot Smoked Beef Sirloin *with mustard sauce & red currant Cumberland sauce*

House Made Waffles *with seasonal fruit garnishes*

25-50 Guests 51-100 Guests 101+ Guests  
\$21.95 \$19.95 Call for Pricing

Add Gulf Shrimp Cocktail with House Made Cocktail Sauce and Lemon\*  
\*Supplemental charge of \$2.99/person

Add a carving station, pasta station, or omelet station to your Lazy Day Brunch

**Please see our "Food Action Stations" menu**

*Applicable Tax, Equipment, Delivery, Service, and Gratuity not included. A 19% Banquet Service Fee may apply. All pricing is subject to change.*



# The Classic Buffet

Callier's House Salad & Full Bread Service Included

## - Entrees -

*(Please Select Two)*

### **Herb Roasted Top Round of Beef**

*slow roasted, with freshly grated horseradish cream & a natural roasting jus*

### **Lasagna Bolognese**

*layered with a rich beef & sausage ragout, fresh ricotta & mozzarella*

### **Grilled Vegetable Lasagna**

*garlic braised spinach, roasted peppers, wild mushrooms, mozzarella, ricotta, & homemade tomato sauce*

### **Callier's Southern Style Buttermilk Fried Chicken**

*Creole remoulade sauce*

### **Chicken Chablis**

*lightly breaded breast of chicken with a creamy white wine & mushroom sauce*

### **Wildflower Honey Glazed Burger Smokehouse Ham**

*from the nationally renowned Burger Smokehouse in Missouri*

### **Oven Roasted Turkey Breast**

*rubbed with sage, lemon & juniper, country style or red-eye gravy*

### **Roasted Apple Pork Loin**

*served with caramelized fresh apples*

## - Side Dishes -

*(Please Select Three)*

### Pastas

Baked Mostaccioli

*topped with fresh Italian cheeses*

Cavatelli

*with marinara and fresh torn basil*

Sunburst Bowtie Pasta

Callier's Classic Macaroni & Cheese

Fettuccine Alfredo

### Starches

Roasted Garlic Whipped Potatoes

Rosemary New Potatoes

Sausage & Cornbread Stuffing

Rice Pilaf

### Vegetables & Fruit

Seasoned Green Beans

*with Bacon & Onion*

Normandy Vegetable Medley

Fresh Broccoli with Lemon Chili Oil

Sweet Corn Succotash

Confetti Corn

Honey Glazed Baby Carrots

Italian Peas \* Fresh Fruit Salad

## - Optional Desserts -

*Please See Our Dessert Menu*

25-50 Guests

51-100 Guests

101+Guests

\$13.95/person

\$12.95/person

Call for Pricing

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# The Supreme Buffet

Includes your choice of Caesar or House Salad and Full Bread Service

## - Entrees -

(Please Select Two)

### Herb Roasted Top Sirloin of Beef (Carved)

*rubbed with black pepper & rosemary and served with freshly grated horseradish cream, natural roasting jus.*

### Southwestern Spiced Beef Flank Steak

*with a sweet corn, roasted pepper & black bean salsa*

### Tender Beef Short Ribs

*slow braised with red wine & horseradish reduction*

### Burger Smokehouse Ham (Carved)

*slow cooked in our own smoker, & brushed with a wildflower honey glaze*

### Wood Roasted Missouri Pork Loin

*with a maple mustard sauce or ginger peach glaze*

### Herb Crusted Citrus Cod

*with lemon-tarragon butter sauce*

### Marinated Teriyaki Salmon

*served with pineapple salsa*

### Chicken Marsala

*with a sweet mushroom Marsala demi glaze*

### Chicken "Chablis"

*oven roasted boneless chicken, ragout of white wine, wild mushrooms & pearl onions*

### Chicken Scaloppini "Tosca"

*sautéed with a light Parmesan & herb batter, with a tarragon caper butter sauce*

### Roman Braised Chicken "Arrabiata"

*marinated chicken breast braised in a ragout of tomatoes, peppers, & sweet onions with Italian chilies & fresh basil*

### Parmesan Encrusted Chicken

*herbed Foccacia crumbs, fresh parmesan, with creamy Marsala wine sauce*

### Chicken Flamingo

*Italian bread crumbs, white wine & lemon butter sauce with prosciutto & broccoli*

### Roasted Beef Tenderloin Bordelaise-add \$2.00 per guest

*served with freshly grated horseradish cream*

## - Side Dishes -

(Please Select Three)

### Pastas

#### Cheese Tortellini

*with roasted pancetta, leeks, and brown butter or marinara sauce*

#### Pasta Primavera

*tossed with fresh vegetables and marinara sauce*

#### Cavatappi Carbonara

*with fresh egg enriched cream, sauce with pancetta, onions, and chives*

#### Pasta Con Broccoli

#### Farfalle

*served with basil pesto, red onions and roasted red peppers*

#### Baked White Cheddar Penne

### Starches

#### Twice Baked Potatoes

*with farmhouse cheddar, chives & crème Fraiche\**

#### Rosemary New Potatoes

#### Country Style Smashed Potatoes

*with roasted shallot & chive butter*

#### Potatoes Au Gratin

#### Wild Wehani Rice

#### Sun Dried Tomato & Wild Mushroom Ri-

sotto

\*Denotes (\$1/person Supplemental Charge)

### Vegetables

#### Farm Market Green Beans

*with almond & citrus butter*

#### Carrots "Vichy"

*with golden raisins & Italian parsley*

#### Garlic Braised Spinach and Artichoke Casserole

*with Asiago & pine nut crumble*

#### Seasonal Vegetable Mélange

*with herb infused olive oil or fine herb butter*

#### Sugar Snap Peas

*with sweet onions & mint*

#### Balsamic Grilled Seasonal Vegetables

#### Zucchini Provençal

## - Optional Dessert -

(Please See Our Dessert Menu)

25-50 Guests	51-100 Guests	101+ Guests
\$16.95/person	\$15.95/person	Call for Pricing

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# The Classic Appetizer Buffet

Select 7 of the following

## - Cold Items -

*(Please Select Three)*

Petite Sandwiches

*(prepared with seasonal condiments & garnishes)*

Vegetable Crudités Trays

*served with homemade ranch dip or dill dip*

Fresh Fruit Tray

Domestic Cheese, Cured Meats Tray

*served with crackers & garnishes*

Spinach & Artichoke Dip

*served with toasted pita bread*

Truffled Eggs

Roasted Red Pepper Hummus

*served with grilled pita*

Crab Dip

*served with specialty crackers*

Roasted Garlic & Tomato Bruschetta

## - Hot Items -

*(Please Select Four)*

Swedish Style Meatballs

Mama's Meatballs

*braised in a spicy tomato sauce*

Petite Chicken Satays

*lightly spiced and served with a yogurt-lime dipping sauce or peanut sauce*

Spinach & Crab Stuffed Mushroom Caps

Crab Rangoon

*served with orange sauce*

Crispy Seafood or Vegetarian Egg Rolls

Toasted Ravioli

*served with marinara sauce*

Chicken Wings

*(House Made Buffalo Sauce, Koba Style, Country Fried)*

Locally Made Hot Links

*served with homemade Carolina BBQ sauce*

Loaded Bacon & Cheddar Potato Skins

25-50 Guests	51-100 Guests	101+Guests
\$13.95/person	\$12.95/person	Call for Pricing

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# The Supreme Appetizer Buffet

Select 7 of the following

## - Cold Items -

(Please Select Three)

Roasted Beef Tenderloin Bordelaise  
*served with mini rolls and creamy horseradish sauce – add \$2.00*  
 Chicken Quesadillas Cornucopias  
 Taquitos with Chipotle Smoked Chicken and Cheese  
 Puff Pastry Baked Brie Cheese  
*topped with fresh raspberries & served with crisp baguette crostini*  
 Crab Rangoon *served with sweet chili sauce*  
 Chicken Pot Stickers *served with ponzu sauce or soy sauce*  
 Sesame Marinated Beef Yakitori  
 Gourmet Petite Burgers  
*topped with flash fried onions and your choice of condiments*  
 Pulled Pork Sliders *served with Carolina BBQ sauce*  
 Petite Monte Cristo Sandwiches  
*served with warm raspberry maple syrup*

Grilled Zucchini Stuffed with Feta & Goat Cheese  
 Asparagus Wrapped with Prosciutto & Bleu Cheese Mousse  
 Marinated Asparagus and Roasted Red Pepper Platter  
*served with balsamic dressing*  
 Gourmet Cheese Display\*  
*(Danish Havarti, French Boursin, Creamy Danish Bleu, Smoked Gouda, Italian Asiago)*  
 Display of Cured Meats, Cheeses & Marinated Vegetables  
 Vegetable Crudités and Cubed Domestic Cheese Tray  
*served with homemade ranch dip or dill dip*  
 Fresh Fruit Kabobs  
*served with honey-yogurt sauce*  
 House Made Focaccia Bruschetta with Seasonal Toppings

## - Hot Items -

(Please Select Four)

Chilled Smoked Tenderloin of Beef or Pork Loin  
*served with mini rolls & appropriate condiments\**  
 Petite Croissant Sandwiches  
*(prepared with seasonal condiments & garnishes)*  
 House Made Smoked Salmon Platter  
 Smoked Salmon Bruschetta  
 Shrimp Vegetarian Spring Rolls  
*served with peanut sauce\**  
 Oysters on the Half Shell  
*served with champagne mignonette, & traditional cocktail sauce\**  
 Jumbo Gulf Shrimp Cocktail\*  
 California Rolls  
*served with soy sauce and wasabi\**

\*Denotes (\$1/person Supplemental Charge)

Bacon Wrapped Water Chestnuts  
 Bacon and Caramelized Onion Tartlets  
 Bacon Wrapped Tenderloin Tips\*  
 Phyllo Wrapped Asparagus & Asiago  
 Spanikopita  
 Spinach & Crab Stuffed Mushroom Caps  
 Hot Smoked Shrimp *served with mango sauce\**  
 Creole Shrimp and Vegetable Skewers\*  
 Wood Roasted Duck and Pear Strudels  
*served with bleu cheese & pecans\**  
 Maryland Crab Cakes *served with remoulade sauce\**  
 Stuffed Yukon Potato Puffs\*

\*Denotes (\$1/person Supplemental Charge)

25-50 Guests	51-100 Guests	101+ Guests
\$17.95/person	\$16.95/person	Call for Pricing

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# The Grand "Seated" Dinner Menu

## Our Premier Full Service Plated Dinner Experience

(50 person minimum)

*Includes full china service and freshly brewed coffee service.*

*Each dinner is served with our chef's best seasonal vegetables, starch and freshly baked dinner rolls.*

*Choice of Dessert*

*(See our Premium Dessert Menu for selections).*

### -First Course-

*(Please Select One)*

Callier's House Salad \* Traditional Caesar Salad \* Spring Mix Mescaline Salad  
 Baby Spinach & Roasted Beet Salad with Hot Bacon Dressing  
 American Five Onion Soup with Wisconsin Cheddar Crisps \* Creamy Leek and Potato Soup  
 New England Crab and Lobster Chowder \* Butternut Squash Bisque

### Entrees

*(Please Select One)*

<b>Roast Prime Rib of Beef</b>	\$32.95/person	<b>Chicken Marsala</b>	\$24.95/person
<i>rich red wine jus and apple horseradish</i>		<i>lightly breaded breast of chicken served with a sweet mushroom Marsala wine sauce</i>	
<b>Aged "Vintage" Filet Mignon</b>	\$34.95/person	<b>Rosemary Breast of Chicken</b>	\$24.95/person
<i>wood roasted whole with wine merchant sauce or wild mushroom-pancetta jus</i>		<i>marinated in rosemary and whole grain mustard jus</i>	
<b>Center Cut Missouri Pork Chops</b>	\$27.95/person	<b>Chicken Saltimbocca</b>	\$29.95/person
<i>bourbon peach compote</i>		<i>scaloppini layered with sage and prosciutto served with a Chianti butter sauce.</i>	
<b>Wood Grilled Albacore Tuna</b>	\$29.95/person	<b>Stuffed Chicken Breast</b>	\$29.95/person
<i>with a fire roasted red pepper Coulis and tarragon oil</i>		<i>winged breast of chicken stuffed with apple herbed stuffing and served with sherry cream</i>	
<b>Canadian Farm Raised Salmon</b>	\$29.95/person		
<i>pan roasted and served with a citrus - vanilla butter</i>			

### -Combination Entrees-

*(Please Select One)*

Marinated Grilled Chicken & Southwest Flank Steak	*\$34.95/person
Grilled Jumbo Gulf Shrimp & Grilled Medallions of Beef	*\$39.95/person
Roasted Tenderloin of Beef with Bordelaise & Bacon Wrapped Sea Scallops	*\$44.95/person

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# Food Actions Stations

As food and social events keep evolving, so do we. Action stations bring incredible showmanship to our events allowing your guests to interact with our attendants and watch their food prepared right before them. This format provides a social atmosphere, allowing your guests to enjoy the event at their own pace. You can add these stations as individual features to any of our buffets or make them the heart of your event.

## **Grand Carving Station**

Our skilled Chefs will carve and serve your selected items to each guest, recommending condiments and assisting with the many indulgent and delicious condiments we provide to compliment your selections.

### **The station includes:**

A variety of seasonally inspired sauces and condiments  
Fresh bread rolls and country butters

### **Meat Selections**

Herb Roasted Top Sirloin of Beef  
with freshly grated horseradish cream and natural roasting jus  
Wood Roasted Vintage Prime Rib of Beef  
with black pepper and sea salt crust  
Wood Roasted Vintage Beef Tenderloin  
Whole Roasted Amish Chickens with lemon rosemary butter  
Hot Smoked Chipotle Rubbed Beef Brisket  
Mustard and Maple Glazed Pork Loin  
Oven Roasted Turkey Breast  
with sage, cinnamon, lemon & juniper  
Wildflower Honey Glazed "Burger Smokehouse" Ham

**1 Selection \$8.00/person**

**2 Selections \$12.00/person**

(50 person minimum)

## **Italian Pasta Station**

Everyone loves Italian foods, we are no exception.  
Our chefs create fresh seasonal Italian specialties right before your guests' eyes.

### **Please Select Two Pastas**

Cavatelli Carbonara with pancetta and chives  
Linguine with basil pesto, pecorino and roasted cherry tomatoes  
Gemelli with broccoli pesto, roasted red onions, toasted almonds, extra virgin olive oil  
Macaroni with Gorgonzola cream with fresh tarragon, Sundried tomatoes  
Cavatappi with roasted garlic cream, braised spinach, portabellas, and roasted bell peppers  
Penne with Cajun cream sauce, Andouille sausage, baby shrimp, roasted bell peppers

**\$12.00/person**

(50 person minimum)

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## Food Action Stations cont.

### Mexican Station

Guests will be drawn to this lively station with the bold aromas of traditional Mexican cuisine. Fresh vibrant colors, bright and fiery flavors of this station will bring a festive atmosphere to any event.

#### **This Station includes:**

Fresh Salsa and Fried Tortilla  
Freshly Made Guacamole or Warm Queso Dip  
Shredded Smoked Chipotle Pork Taquitos  
Cheese Quesadillas

#### **Build your own Tacos**

Warm Flour Tortillas and All the Fixings  
with a **Choice of Two** of the Following Meats  
Chipotle Pork Carnitas / Chicken / Carne Asada  
Chorizo / Mexican Ground Beef

**\$12.00/person**  
(50 person minimum)

### Potato Station

Midwesterners love their potatoes, and we are no exception. This Station is a celebration of the many ways potatoes can be prepared in their entire splendor. A variety of appropriate and seasonal garnishes, butters and toppings will adorn this station.

#### **Please Select Two Potato Preparations**

Traditional Whipped Potatoes  
*with Butter and Cream*  
Country Style "Smashed" Potatoes  
*with Chives and Butter*  
Maple Whipped Sweet Potatoes  
Olive Oil Whipped Potatoes  
Roasted Garlic Whipped Potatoes  
"Loaded" Smashed Potatoes  
*with Chives, Cheddar, Bacon and Crème Fraiche*

**\$8.00/person**  
(50 person minimum)

### Omelet & Egg Station

Our chef will cook to order at your buffet. Whether it's a Denver omelet or simply a pair of eggs over easy. This station is a crowd-pleasing addition to any brunch buffet. Featuring fresh eggs made to order and omelets prepared with a variety of fresh vegetables and meats.

**Supplemental Charge of \$4.99/person**  
(50 person minimum)

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# Desserts

## -Premium Desserts-



(One of the following is included with our "Grand Plated Menu")

New York Style Vanilla Cheese Cake

*with Seasonal Fresh Fruit Toppings*

Turtle Cheese Cake

Black Forest Cake

Chocolate Ganache Cake

Key Lime Pie

Triple Layered Carrot Cake with Cream Cheese

Bistro Desserts

*(please select up to three for assorted trays)*

Bistro Key Lime Pie,

Bistro Red Velvet Layer Cake

Bistro Carrot Cake with Cream Cheese Filling

Bistro Turtle Pie with Chocolate Mousse & Caramel

Bistro Strawberry Cheesecake Cream Pie

Bistro Tiramisu Sponge Cake

Bistro Lemon Layer Cake

Bistro Hot Fudge Chocolate Cake

## -A La Carte-

Assorted Cookies-\$1.00 each

Ultimate Chocolate Brownies-\$1.00 each

Assorted Cakes Tray-\$2.95/person

*(Carrot Cake Squares, Vanilla Cheese Cake, & Texas Sheet Cake)*

Homemade Gooey Butter Cake-\$1.99/person

Carrot Cake Squares-\$1.99/person

Vanilla Cheesecake with Raspberry Sauce-\$1.99/person

Homemade Texas Sheet Cake-\$1.99/person

Decorated Sheet Cakes-\$1.95/person

Tiered Cakes-\$2.95/person

Apple, Cherry Peach, or Blackberry Cobblers-\$2.25/person

\$3.95/ Premium Dessert

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# Bar Services

## Open Bar Pricing -

*All bar pricing is per person with a minimum of 2 hours.  
 Bar pricing includes: plastic glasses, ice, garnish, straws and beverage napkins  
 Mixer Choices Include: Coke, Diet Coke, Sprite, Tonic, Diet Tonic, Soda Water, Cranberry Juice,  
 Orange Juice, Sour Mix and Pineapple Juice*

	<u>2 Hour Bar</u>	<u>4 Hour Bar</u>
<b>Beer, Wine &amp; Soda</b> 3 domestic beers, 2 house wines	\$5.00/person	\$10.00 /person
<b>House Bar</b> 3 Domestic Beers, 2 House Wines House Liquors: Rum, Gin, Vodka, Tequila, Whiskey, Bourbon, Scotch 4 mixers of your choice	\$6.00/person	\$12.00/person
<b>Superior Bar</b> 3 Domestic Beers, 3 House Wines Call Liquors: Bacardi, Tanqueray, Absolut, Jose Cuervo, Jack Daniels Jim Beam, Dewars, Seagrams 7, Captain Morgan 4 mixers of your choice	\$8.00/person	\$16.00/person
<b>Premium Liquor</b> 4 Beer Selections, 4 House Wines Premium Liquors: Bacardi, Bombay Sapphire, Grey Goose, Jose Cuervo, Makers Mark, Johnny Walker, Crown Royal, Amaretto, Captain Morgan, Jack Daniels, Seagrams 7 Cordials of your choice 4 mixers of your choice	\$10.00/person	\$20.00/person
<b>Soft Drinks and Juice</b> Coke, Diet Coke, Sprite, Orange Juice and Cranberry Juice <i>(add to any bar package for \$2.00 per person)</i>		\$3.00/person

## Service Charges

<b>Bar Setup Charge/Licensing</b>	\$250.00
<b>Corking Fee</b>	\$5.00 per bottle
<b>Bartender</b>	\$150.00 (4 hours) and \$25.00 (each additional hour)

*Glassware and Bar Table Rentals Available-please call*

## Cash Bar Pricing

<b>Domestic</b>	\$3.00
<b>Import</b>	\$4.00
<b>Wine</b>	\$4.00
<b>House Drinks</b>	\$3.00
<b>Superior</b>	\$4.00
<b>Premium</b>	\$5.00

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# Available Services and Rentals

## Basic White China

White Linen Napkin, Dinner Plate, Fork, Knife, Teaspoon  
\$3.50/person

## Deluxe White China Place Settings

White Linen Napkin, Dinner Plate, Salad Plate, Dinner & Salad  
Forks, Knife, Teaspoon  
\$4.75/person

## Appetizer / Dessert China Service

White Cocktail Plate, Fork, & Disposable Cocktail Napkin  
\$1.75/person

## Place Settings

Water Goblet Only - \$1.00 each  
Clear Disposable Plates, Flatware\* & Disposable Napkin - \$1.50/  
person  
Black Foam Plates, Flatware\*, & Napkin - \$1.00/person  
\*\*"Silver-Like" Reflections® Disposable Flatware  
(\$0.50 Supplemental Charge)  
Seated China Service - Call for Pricing  
*Additional items are available upon request*

## Linens

White Table Linens - \$10.00 each  
Round Table Linens - \$15.00 each  
12" White Skirting - \$20.00 each  
Linen Napkin - \$1.00 each  
Specialty Linens - Call for pricing

## Tables

Guest Tables-\$10.00  
Cocktail Tables-\$10.00  
Banquet Tables-\$10.00

## Chairs

White or Black Plastic Samsonite Folding Chair-\$1.99 each  
White or Black Padded Folding - \$2.99 each  
Standard with Cover - \$6.99 each  
Standard with Cover and Sash - \$7.99 each

## Tents & Décor Options

Call for Pricing

## Servers

**\$120.00/server**  
(four hour minimum requirement)  
(\$25.00 for each additional hour)  
(Allow 1 hour for set-up & breakdown)

## Coffee Service

Includes Mug and Saucer  
\$3.00/person

## Water Service

Includes Water Goblet  
\$1.50/person

## Plated Salad Service with Buffet

\$2.00/person

## Cake Cutting and Plating

\$100.00

## Clear Disposable Cake Plates and Forks

\$1.00/person

## Iced Tea and Coffee Station

\$1.75/person for one or the other  
\$2.25/person for both

## Also Available for rental...

Pipe and Drape  
Event Furniture  
Lighting  
Portable Bars  
Chafing Dishes  
Vases and Serving Equipment

**Additional Rentals Items are available upon request**

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