



Affordable Elegance

Exceptionally prepared food with signature service

Callier's is Catering at its Best

Weddings

www.callierscatering.com

Welcome to Callier's Catering

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Whether you're having an informal outdoor gathering, an extravagant formal affair, or anything in between... Callier's has just the right catering package for you! Callier's strives to create an unforgettable experience by providing you with exceptionally prepared food and our signature service. The Catering Specialists at Callier's would love to assist you in planning your next event. Please feel free to call us at (636) 230-0019 for your complimentary consultation. Please let us know if we can help you create a menu of your own.

www.callierscatering.com
14787 Manchester Road • Ballwin, MO 63021
Phone:636.230.0019 • Fax 636.394.2086



Wedding Pricing Guide

Wedding Packages Include...

Skirting and Linens for Service Tables (white or black)

Chafing Dishes and Serving Implements

Upgraded Disposable Dinnerware

White Linen Napkins

Fresh Brewed Coffee Station

Cake Cutting and Plating

Our Professional Staff

PRICING GUIDE

	200 or more Guests	100-199 Guests	50-99 Guests
Classic Wedding Buffet	\$24	\$25	\$26
Supreme Wedding Buffet	\$26	\$27	\$28
Classic Appetizer Buffet	\$27	\$28	\$29
Supreme Appetizer Buffet	\$32	\$33	\$34
Picnic & BBQ	\$23	\$24	\$25
Food Action Stations	Call for Pricing		
Seated Dinners	Starting at \$38		

ADDITIONAL ITEMS AND SERVICES

2 Classic Appetizers w/ Buffet	\$4
4 Classic Appetizers w/ Buffet	\$6
Butler Passed Appetizers	Call for Pricing

AVAILABLE SERVICES

Basic China Service	\$3/guest
Deluxe China Service	\$5/guest
Water Service with Water Goblet	\$1/guest
Plated Salad with Buffet	\$2/guest
Dessert Service	\$1/guest



*Applicable Tax, Equipment, Delivery, Service, and Gratuity not included.
A 20% Banquet Service Fee will apply.
All pricing is subject to change.*

Classic Buffet Menu

Includes Choice of Callier's House Salad & Dinner Rolls

ENTREES

(Please Select Two)

- Herb Roasted Top Round of Beef *with Brown Pan Gravy*
- Chicken Marsala *with Traditional Marsala Wine Sauce*
- Chicken Chablis *with Creamy Chablis Wine and Mushroom Sauce*
- Buttermilk Southern Fried Chicken
- Oven Roasted Turkey Breast *with Savory Turkey Gravy*
- Roasted Pork Loin *with Apple Chutney Glaze*
- Sausage-Hamburger Lasagna
- Grilled Vegetable Lasagna
- Honey Glazed Ham

ACCOMPANIMENTS

(Please Select Three)

- Baked Mostaccioli
- Cavatelli Marinara
- Cheese Tortellini
- Fettuccine Alfredo
- Classic Macaroni and Cheese
- Pasta con Broccoli
- Sunburst Bowtie Pasta
- Seasoned Green Beans
- Buttered Confetti Corn
- Honey Glazed Baby Carrots
- Normandy Vegetable Medley
- Long-Grain Wild Rice
- Brown Rice
- Garlic Whipped Potatoes
- Rosemary New Potatoes



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Supreme Buffet Menu

Includes Choice of Callier's Caesar, House or Spring Mix Salad & Dinner Rolls

ENTREES

(Please Select Two)

- Braised Beef Brisket *with Bordelaise Sauce*
- Parmesan Encrusted Chicken *with Lemon Wine Sauce*
- Apple Cornbread Stuffed Chicken *with Sherry Cream Sauce*
- Chicken Piccata *with White Wine, Lemon, and Caper Sauce*
- Peppercorn-Crusted Pork Loin *with Dijon Cognac Glaze*
- Grilled Salmon *with Choice of Teriyaki Sauce or Creamy Dill Sauce*
- Almond Encrusted Tilapia *with Red Pepper Coulis*
- Pan Seared Mahi Mahi *with Mango Sauce*
- Eggplant Parmesan *with Marinara Sauce*
- Cherry-Wood Smoked Turkey Breast (Carved)
- Herb Roasted Top Round of Beef (Carved)
- Grilled Filet of Beef* - *Market Price*
- Roasted Beef Tenderloin Bordelaise* - *Market Price*

ACCOMPANIMENTS

(Please Select Three)

- Pasta Primavera *with Rosa Sauce*
- Pesto Rotini
- Mediterranean Pasta
- Sun Dried Tomato & Wild Mushroom Risotto
- Truffled Gnocchi with Mushrooms*
- Twice Baked Potatoes*
- Potatoes Au Gratin
- Roasted Yukon Gold Potatoes
- Parmesan Baby Potatoes
- Balsamic Grilled Vegetables*
- Sugar Snap Peas *with Chili Soy Glaze*
- Farm Market Green Beans *with Julienne Carrots*
- Asparagus *with Red Peppers*
- Fresh Broccoli *with Herb Butter*
- Tuscan Roasted Vegetables *with Rosemary*
- Roasted Brussel Sprouts *with Bacon and Brown Sugar*

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

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Classic Appetizer Buffet

Menu pricing yields approximately 8-10 pieces guest

(Please Select 6 Items of the Following)

COLD ITEMS

- Petite Sandwiches
- Vegetable Crudités Trays
- Fresh Fruit Tray
- Cheese, Sausage, Cracker Tray
- Spinach & Artichoke Dip
- Roasted Red Pepper Hummus
- Crab Dip
- Roasted Garlic & Tomato Bruschetta
- Round of Rye with Dill Dip

HOT ITEMS

- Swedish Style Meatballs
- Teriyaki Chicken Satays
- Spinach Stuffed Mushroom Caps
- Crab Rangoon
- Vegetarian Egg Rolls
- Toasted Ravioli
- Chicken Wings *(House Made Buffalo Sauce, Koba Style, Country Fried)*
- Bacon Wrapped Water Chestnuts
- Fried Dill Pickle Chips
- Cheddar and Bacon Potato Skins
- Spanakopita



Enhance your Hors D'oeuvres Buffet with a Salad, Pasta, Carving Station or Mini Dessert Display.

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Supreme Appetizer Buffet

Menu pricing yields approximately 8-10 pieces guest

(Please Select 6 Items of the Following)

COLD ITEMS

- Mediterranean Stuffed Zucchini
- Asparagus Wrapped with Prosciutto
- Marinated Asparagus Platter *with Roasted Red Peppers*
- Gourmet Cheese Display*
- Antipasti Tray
- Petite Croissant Sandwiches
- Smoked Salmon Platter
- Smoked Salmon Bruschetta
- Shrimp Spring Rolls
- Jumbo Gulf Shrimp Cocktail*
- Fresh Fruit Kabobs

HOT ITEMS

- Roasted Beef Tenderloin Bordelaise Sliders – *add \$3.00*
- Chicken Quesadillas Cornucopias
- Puff Pastry Baked Brie Cheese
- Chicken Pot Stickers
- Sesame Beef Yakitori
- Gourmet Petite Burgers
- Pulled Pork Sliders
- Pork Tenderloin Sliders – *add \$2.00*
- Petite Monte Cristo Puffs
- Bacon Wrapped Tenderloin Tips*
- Phyllo Wrapped Asparagus
- Spanakopita
- Spinach & Crab Stuffed Mushrooms
- Shrimp Skewers
- Maryland Crab Cakes
- Stuffed Yukon Gold Potato Puffs
- Bacon Wrapped Scallops*
- Meatloaf Lollipops

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



Enhance your Hors D'oeuvres Buffet with a Salad, Pasta, Carving Station or Mini Dessert Display.

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Grand "Seated" Dinners

Our Premier Full Service Plated Dinner Experience *(50 guest 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.

Host's Wedding Cake will be served by Callier's Staff.

FIRST COURSE

(Please Select One)

- Callier's House Salad
- Traditional Caesar Salad
- Spring Mix Mescaline Salad

ENTREES

(Please Select One)

- Chicken Marsala with Marsala Mushroom Sauce \$38
- Mozzarella Stuffed Chicken Breast \$40
with Sherry Cream Sauce
- Parmesan Encrusted Chicken Breast \$38
with Lemon Wine Sauce
- Stuffed Pork Loin \$44
with Cranberry Orange Glaze
- Roasted Pork Loin \$42
with Apple Glaze
- Beef Short Ribs \$48
with Bordelaise
- Roasted Prime Rib of Beef \$50
with Au Jus
- Roasted Beef Tenderloin Market Price
with Bordelaise
- Bacon Wrapped Filet Mignon Market Price
with Garlic Herb Butter
- Lamb Chops with Rosemary Lamb Jus Market Price
- Stuffed Leg of Lamb Market Price
(Stuffed w/Spinach and Goat Cheese Stuffing)
- Stuffed Flounder Market Price
with Crab Stuffing and White Wine Butter Sauce
- Teriyaki Glazed Salmon \$50
with Pineapple Salsa
- Wood Grilled Albacore Tuna \$53
with Spicy Mustard Sauce
- Grilled Flank Steak/Parmesan Encrusted Chicken \$55
- Beef Tenderloin/Grilled Shrimp Skewer Market Price

Applicable Tax, Equipment, Delivery, Service, and Gratuity not included.

A 20% Banquet Service Fee will apply.

All pricing is subject to change.



Picnics and BBQ's

Includes appropriate breads, buns, and rolls.
(For a Third Entrée add \$3.00/guest)

ENTREES

(Please Select Two)

- Hickory Smoked Beef Brisket
 - Chargrilled Chicken Breast
 - Grilled Bratwurst
 - Smoked Pulled Pork or Pulled Chicken
 - Southern Style Buttermilk Fried Chicken
 - BBQ Burgers
 - Porterhouse Pork Steaks
 - Applewood Smoked Baby Back Ribs (add \$2.00)
 - New York Strip Steaks (add \$4.00)
- **On Site Grill Master available for additional fee***

SIDE ITEMS

(Please Select Four)

HOT SIDES

- Baked White Cheddar Penne
- Callier's Macaroni & Cheese
- Baked Mostaccioli
- with Italian Cheeses
- Pasta Con Broccoli
- Southern Style Baked Beans
- Corn on the Cob
- Potatoes Au Gratin

COLD SIDES

- Callier's House Salad
- Creamy Cole Slaw
- Fresh Vegetable Platter
- Fresh Fruit Salad or Tray
- Callier's Dill Potato Salad
- Green Apple Waldorf Salad
- House Made Pasta Salad
- Deviled Eggs



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Callier's Bar Packages

All bar pricing is per guest

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, Bloody Mary Mix, and Pineapple Juice*

4 HOUR OPEN BAR PRICING

- Open Beer, Wine & Soda \$14.00
3 domestic beers, 1 specialty/craft beer, 4 house wines
- Open House Liquor \$16.00
3 domestic beers, 1 specialty/craft beer, 4 house wines.
Well Liquors: Rum, Gin, Vodka, Tequila. 4 mixers of your choice
- Open Superior Liquor \$18.00
3 Domestic Beers, 1 specialty/craft beer, 4 House Wines
Call Liquors: Rum, Gin, Vodka, Tequila, Whiskey, Scotch
- Open Premium Liquor \$23.00
4 beer selections, 4 house wines
Premium Liquors: Rum, Gin, Vodka, Tequila, Whiskey, Scotch, Cordials of your choice
- Open Soft Drinks and Juice \$5.00
Coke, Diet Coke, Sprite, Orange Juice and Cranberry Juice
(add to any bar package for \$2.00 per guest)
- Champagne Toast \$4.00 per guest
- House Sparkling Wine \$20.00 per bottle
Includes glassware

SERVICE CHARGES

- Bar Setup Charge/Licensing \$250.00 (may apply)
- Corking Fee \$10.00 per bottle
- Bartender \$150.00 (4 hours)
\$25.00 (additional hours)
- Glassware Rental \$3.50 per guest

CASH BAR PRICING

- Domestic \$4.00
- Import \$5.00
- Wine \$5.00
- House Drinks \$5.00
- Superior Drink \$6.00
- Premium Drink \$7.00



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Rentals and Services

PLACE SETTINGS

Basic White China

- Linen Napkin, Dinner Plate, Fork, Knife, Salad Plate & Fork
\$3.00/guest

Deluxe White China

- White Linen Napkin, Dinner Plate, Salad Plate, Knife, Dinner & Salad Forks, Teaspoon, Dessert Plate & Fork
\$5.00/guest

Appetizer / Dessert China

- White Cocktail Plate, Fork, & Disposable Cocktail Napkin
\$2.00/guest

Additional Place Setting Items

- Water Goblet Only - \$1.00 each
- Clear OR White Disposable Plates, Flatware* & Napkin \$2.50 / guest
- Disposable Cake Plates and Forks - \$1.25 / guest
- Black Foam Plates, Flatware*, & Napkin - \$1.00/guest
- *"Silver-Like" Reflections Disposable Flatware
(\$0.50 Supplemental Charge)

Additional items are available upon request

CHAIRS

- White or Black Plastic Samsonite Folding Chair-\$2.00 each
- White or Black Padded Folding - \$3.50 each
- Standard with Cover - Starting at \$3.00
- Standard with Cover and Sash - Starting at \$3.50

TABLES

- Round Guest Table - \$10.00
- Rectangular Table - \$10.00
- Cocktail Table - \$10.00 *with linen - \$26.00*



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Rentals and Services

LINENS

- 120" Round Table Linens - \$12.00 each
- 132" Round Table Linens - \$16.00 each
- 12 " White Skirting - \$20.00 each
- Linen Napkin - \$1.00 each
- Specialty Linens - Call for pricing
- Table Runners - Call for Pricing

ICED TEA AND COFFEE STATION

- \$2.00/guest for one or the other
- \$2.50/guest for both - *Includes disposable cups, pumps, and appropriate condiments*
- Irish Coffee Cup - \$1.00
- Cup and Saucer - \$1.80

COFFEE SERVICE

- Includes Mug and Saucer \$3.00/guest

PLATED SALAD SERVICE WITH BUFFET

- \$2.00/guest

ALSO AVAILABLE FOR RENTAL...

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



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Additional Touches

PARTY RENTALS

Weinhardt Party Rental

314-822-9000

Premier Party Rentals

314-785-1100

The Aries Company

314-664-6610

BAKERIES

Sarah's Cake Shop

636-728-1140

The Sugaree

314-645-5496

McArthurs Bakery

314-965-8898

The Cakery

314-647-6000

EVENT DÉCOR & LIGHTING

Millennium Productions

314-918-9338

Parties & Props, LTD

314-963-0880

St. Louis Audio Visual Inc.

314-783-0070

DISC JOCKEYS

Millennium Productions

314-918-9338

TKO

314-647-3000

Complete Music

314-991-5656

FLORISTS

Walter Knoll

636-227-0022

Kirkwood Florist

314-965-8440

ICE CARVINGS

Ice Visions

314-821-1204

Sno Cap

636-225-6011

PHOTOGRAPHER

Trotter Photo

636-394-7689

K. Roberts Photography

314-288-9329



Catering Policies

Callier's Full Service Catering Policies

Guarantees on Number of Guests:

Food, beverage and add-on items charges based on guest count will be based on the Client's final guarantee. Final guest counts are due no later than one week before the date of the event. If no final guest count is received, we will use the number of guests used in the proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases in the guest count.

Staffing:

Our staff will be dressed in black tie unless you request something different. Our proposal includes staffing for up to 4 hours beginning at the starting time through final cleanup of the event. Overtime is billed at the rate of \$25.00 per hour. No overtime will be incurred if the event ends on schedule. We reserve the right to increase or decrease the number of staff if the guaranteed guest count is 10% higher or lower than the number included in the proposal.

Deposit & Cancellation Policy:

A deposit of 10% of the Total Estimated Amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows –

Notice over 30 days prior to event:	full refund of deposit
Notice 10 to 29 days prior to event:	50% refund of deposit
Notice less than 10 days prior to event:	no refund of deposit

In the event Callier's fails to provide services for any reason and/or Client terminates this agreement for Callier's breach, a complete refund will be provided and Client will not be responsible for any further fees under this agreement.

Client shall not be liable for (1) indirect damages or (2) any direct damages above the fees paid under this contract except in relation to personal injury or tangible property damage arising from its negligence or intentional misconduct.

Staff Gratuity:

The banquet service fee includes a small gratuity for each server. Callier's service staff appreciates our satisfied customer's consideration of this item and allows for customer's discretion based on the service provided.

Final Payment:

Invoicing shall occur one week prior to the event.



Catering Venues

American Kennel Club Museum
Ballwin Golf Club*
Barnett on Washington*
Carousel House at Faust Park
City Museum*
Contemporary Art Museum
Drury Inn and Suites—Brentwood*
Drury Plaza Hotel—Chesterfield*
Drury Plaza Hotel—Downtown*
Edge of Webster*
Gallery 400*
Hawken House*
Lalumondiere Mill & River Gardens*
Lodge of Des Peres*
Magic Chef Mansion
Mahler Ballroom
Mildred Lane Kemper Art Museum*
Muny—Forest Park
NEO on Locust*
Parkway Hotel*
Purser Center at Logan College*
Quail Ridge Lodge
Rialto Ballroom
Saint Louis City Hall
Saint Louis County Parks
Shrewsbury City
The Pageant
The Thaxton
Third Degree Glass Factory*

*Preferred Caterer

If You Don't See It On The List... Ask Us About Your Venue!



636.230.0019
14787 Manchester Road
Ballwin, MO 63011

Affordable Pecadence

Exceptionally prepared food with signature service

Callier's is Catering at its Best

Callier's Catering strives to provide exceptionally prepared food and signature service. We are not 100% satisfied unless our costumers are 100% satisfied. As a family owned and operated business, our name is all over our products and services, so to ensure that each and every customer we serve is satisfied, we follow up each job with a phone call from one of us at Callier's. With all special event caterings, we go an extra step and send out a personal note thanking them for their business. We plan on continuing this for all guests we serve, as we feel without satisfied customers we would not be where we are today.

Thank you for your consideration,



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