



- The exclusive -

CORPORATE MENU

of Callier's Catering



Catering Information & Policies

Welcome to Callier's Catering

Menu valid 7:00 AM through 4:00 PM Monday – Friday.

We are not satisfied until we meet and exceed your expectations.

Our goal is to provide exceptionally prepared food delivered with our signature service.

ORDERING

We want to make ordering as simple as possible. If you have any questions, one of our Catering Specialists is available to assist you at **636-230-0019**.

For guaranteed availability, please place your order at least 24 hours in advance.

Callier's will attempt to accommodate last minute orders, if placed by 3:00 PM on the business day preceding your event. Orders placed after 3:00 PM are subject to availability and limited delivery time.

For groups of 100+ call for pricing.

A service fee and gratuity will be added to all deliveries made outside normal business hours.

For after hours and weekend events, consult our Special Event Brochure, which can be viewed online at www.callierscatering.com

Ready to Order?

CALL **636-230-0019**

EMAIL sales@callierscatering.com



- Available Services:**
- Breakfast, Lunch, Dinner
 - Buffets (Served or Self Served)
 - Plated Service
 - Specialty Food Stations
 - Butler Passed Hors D'oeuvres
 - Special Dietary Needs
 - Customized or Themed Menus
 - Beverage & Snack Service
 - Bar Services & Drink Stations
 - Special Event Planning
 - Buffet Attendants & Bartenders
 - Equipment Rental
 - Delivery
 - Carryout Catering

Billing: We make billing simple. Your invoice will be emailed to you for confirmation. We will process your credit card payment on the day of delivery. All major credit cards are accepted. Credit card receipts and paid invoices will be emailed once processed.

Product Containers: High quality disposable plates, utensils, napkins & containers are included in pricing. Eco-friendly paper products or china are available upon request. Call for pricing.

All pricing subject to change.

Thank you for choosing Callier's Catering. We appreciate your business!

We can also provide Service & Coordination For:

Weddings & Rehearsals • Showers • Brunches • Cocktail Receptions
Birthdays • Anniversaries • Retirements • Bar/Bat Mitzvahs
Themed Events • Plated Events • Tented Events • Action Stations • Picnics

Breakfast

15 Person Minimum

Continental Breakfast

10.00 / Person

Includes: Fresh fruit salad or assorted yogurts

Select three of the following items: Bagels and cream cheese, mini danish, fruit breads, assorted muffins, mini scones

Hearty Breakfast

14.00 / Person

Includes:

Scrambled eggs with cheddar cheese, sausage links, bacon slices, and oven browned potatoes

Select One:

Fresh fruit or assorted yogurts

Select One:

Bagels & cream cheese, mini danish, fruit breads, assorted muffins, mini scones, fresh baked biscuits *Add country gravy for 1.00 / Person*

Popular Breakfast Add-Ons*

Breakfast Egg Casserole

Mediterranean : Eggs, feta cheese, artichokes, spinach, mushrooms, tomato, onion

Classic : Eggs, bacon or sausage with cheddar cheese, onion

Large Pan **60.00** (Serves 20) • Small Pan **36.00** (Serves 12)

Add to the Continental Breakfast **4.00 / Person**

Substitute for Scrambled Eggs on Hearty Breakfast **2.00 / Person**

Breakfast Sandwiches on Homemade Biscuit

Bacon or sausage, egg & cheese / Egg & cheese

3.25 Each

Additional Selections:*

French Toast Sticks **2.90 / Person**

Assorted Mini Danish **17.50 / Dozen**

Buttermilk Pancakes **2.90 / Person** Biscuits

Assorted Bagels & Cream Cheese

& Gravy **2.90 / Person**

23.00 / Dozen

Fresh Fruit Parfaits **3.50 / Person**

Gourmet Muffins **24.00 / Dozen**

Whole Fruit (Apple, Orange, Banana)

Sliced Fruit Breads **17.50 / Dozen**

2.00 / Each

Breakfast Bar **2.50 / Each**

Fresh Fruit Tray Substituted for Fruit Salad

Coffee by the Box (15 – 20 servings) **27.00**

.50 / Person

**Additional fee for paper products and serving utensils will apply if not added to a packaged breakfast*

Boxed Lunches

Box Lunch Ordering

Pricing for boxed lunches is based on 3 items : Sandwich, Side, and Dessert

Boxes are 11.50 / Each

All boxes include a cutlery pack and condiments.

Pricing does not include tax, delivery, or driver's gratuity.

No Minimum Order Required for Delivery

Personal Boxes requiring names where sides and sandwiches vary **Add 2.00 / Box**

Additional Sides Available 1.75 / Each

Gluten free options available. Call for pricing.

Sandwiches

Famous Callier's Special

Smoked turkey, top round of beef, hickory smoked ham, salami, Provel cheese, lettuce, tomato, onion, banana peppers, house Italian dressing, French bread.

Turkey Cranberry

Oven roasted turkey, Provel, cranberry relish, lettuce, tomato, croissant.

Turkey Pesto

Oven roasted turkey, bacon, Monterey jack, pesto mayo, lettuce, tomato, sourdough.

Ham It Up

Hickory smoked ham, Monterey jack, lettuce, tomato, honey mustard, Hawaiian bun.

Tender Prime Beef

Tender top round of beef, horseradish cream, tomato, cheddar, French Bread.

California Chicken Club

Grilled chicken, cheddar, bacon, guacamole, ranch, lettuce, tomato, Hawaiian Bun.

"That" Chicken Salad

Homemade chicken salad with celery, rosemary & spices, lettuce, tomato, croissant.

Albacore

Fresh, homemade tuna salad, lettuce, tomato, croissant.

Chicken Caesar Wrap

Grilled chicken, bacon, lettuce, tomato, Parmesan, Caesar dressing, spinach wrap.

Southwest Turkey Wrap

Smoked turkey, black bean & corn salsa, cheddar, lettuce, chipotle ranch, sundried tomato wrap.

Buffalo Chicken Wrap

Grilled chicken, cheddar, lettuce, tomato, hot sauce, ranch dressing, sundried tomato wrap.

Mediterranean Veggie Wrap

Spring mix, tomato, cucumber, kalamata olive, onion, hummus, Feta, Greek dressing, spinach wrap.

Mediterranean Veggie Wrap

Spring mix, tomato, red pepper, black olive, black bean & corn salsa, cheddar, chipotle ranch, sundried tomato wrap.

Bread Substitutions Include:

Sour Dough Bread, Whole Wheat Bread, Kaiser Roll, Sweet Hawaiian Bun, or Croissant - Gluten Free Bun Available for additional fee

Wrap Substitutions Include:

Spinach, Sundried Tomato

Grab N Go Lunch

Select one of our popular sandwiches: smoked turkey, smoked ham, top round of beef, or veggie wrap, accompanied by individual bag of chips, and gourmet cookie. **9.50 / Person**

Boxed Lunches Cont.

Sides

(select one)

Additional Sides 1.75 / Person

- Creamy Dill Potato Salad
- Creamy Cole Slaw
- Italian Pasta Salad
- Mediterranean Couscous
- Tomato Basil Tortellini
- Assorted Potato Chips
- Fresh Fruit Salad
- Whole Fruit (Apple, Orange, or Banana)

Desserts

(select one)

- St. Louis Classic Goopy Butter Cake Bar
- Freshly Baked Gourmet Cookie
- Ultimate Double Chocolate Brownie
- Lemon Bar

Gluten Free Desserts Available Upon Request. Call for pricing.

Boxed Salads

Includes dessert (see above) and club crackers. **11.50 / Box**

"Our" Chef

Turkey, salami strips, cheddar, cucumber, black olive, tomato, egg, house Italian dressing

American Cobb

Grilled chicken, egg, bacon, blue cheese crumbles, peas, tomato, diced red onion, ranch

Southwest Chicken

Grilled chicken, black bean corn salsa, bacon, cheddar, tortilla strips, BBQ & chipotle ranch

Chicken Caesar

Grilled chicken, parmesan, crouton, tomato, creamy Caesar

Buffalo Chicken

Grilled chicken, bacon, cheddar, blue cheese crumbles, tomato, hot sauce, ranch

Mediterranean Greek

Diced cucumber, onion, black olive, tomato, feta, diced red pepper, Greek vinaigrette

Taco Salad

Seasoned beef, cheddar, black olive, tomato, tortilla strips, ranch, sour cream, salsa

Spring Mix

Strawberries, grapes, sugared nuts, feta, sweet Italian, vinaigrette

Dressings:

House Italian, Ranch, Fat Free Ranch, 1000 Island, Greek, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Caesar, Bleu Cheese, Poppy Seed

** Denotes \$1 upcharge.*

Popular Combinations

Callier's Catering wants to make this easy for you!

Our Culinary Staff has paired our most popular entrées and side combinations to make ordering simple.

Combinations include choice of salad, appropriate breads & butter, and dessert.

Priced Per Person. 12 Person Minimum.

Entrées

Poultry Selections

Chicken Chablis

Seasoned chicken breast, lightly breaded, topped with creamy Chablis wine & mushroom sauce. Served with wild rice.

14.00

Chicken Flamingo

Seasoned chicken breast, lightly breaded in Italian bread crumbs, topped with creamy lemon sauce, provol cheese, and garnished with steamed broccoli and mushrooms. Served with cavatelli pasta (signature marinara or alfredo sauce).

15.50

Chicken Teriyaki

Marinated grilled chicken breast topped with teriyaki glaze, garnished with pineapple salsa. Served with white rice.

14.25

Seasoned Grilled Chicken ♥

Seasoned marinated grilled chicken breast. Served with grilled seasonal vegetables.

14.25

Chicken Parmesan

Seasoned chicken breast, lightly breaded in Italian bread crumbs, topped with Callier's signature marinara and Italian cheese blend. Served with cavatelli pasta (signature marinara or alfredo sauce).

14.25

Parmesan Encrusted Chicken

Seasoned chicken breast, lightly breaded with an olive oil, parmesan, & Italian bread crumb blend, topped with creamy lemon butter sauce. Served with roasted Yukon gold potatoes.

14.25

Chicken Bruschetta

Marinated grilled chicken breast, glazed with a balsamic reduction, garnished with tomato & Kalamata olive blend. Served with roasted Yukon gold potatoes.

14.25

*Add an additional entrée
for 4.00 / Person*

Additional sides may be added for a fee and sides may be substituted.

Beef Selections

Herb Roasted Top Round of Beef

Slow cooked top round of beef, thinly sliced in savory homemade beef gravy. Served with homemade garlic mashed potatoes.

15.50

Beef Stroganoff

Tender Angus beef tips & mushrooms, slow cooked in creamy stroganoff gravy. Served with buttered egg noodles.

15.50

Beef Pepper Steak

Tender sirloin beef seasoned and slow cooked with green peppers. Served with white rice.

15.50

Braised Beef Brisket

Slow roasted Angus beef brisket simmered in mushroom bordelaise sauce. Served with homemade garlic mashed potatoes.

16.00

Southwestern Flank Steak

Thinly sliced Cajun marinated grilled flank steak, garnished with pineapple salsa. Served with Yukon gold potatoes.

16.00

Beef Tenderloin Bordelaise

Lean cut of tenderloin seasoned and grilled to perfection, topped with mushroom bordelaise sauce. Served with homemade garlic mashed potatoes.

Market Price

Fish

Grilled Salmon

Marinated grilled salmon, finished with your choice of teriyaki, smoky chipotle, or creamy dill sauce. Served with wild rice.

15.50

Pan Seared Swai Fillet

Finished with spinach, artichoke, tomato, & lemon zest. Served with rice pilaf.

15.50

Jumbo Grilled Shrimp Kabob ♥

Lemon pepper or Cajun seasoned. Served with grilled vegetables and rice pilaf.

15.50

Home Style Classics

Chicken and Dumplings

Pulled chicken breast, slow cooked with a blend of celery, carrot, onion, and flat dumpling noodles in a savory chicken broth. Served with homemade garlic mashed potatoes and seasoned green beans.

13.75

Buttermilk Southern Fried Chicken

Fresh chicken hand battered in our homemade buttermilk seasoning, fried to a golden perfection. Served with our popular homemade macaroni & cheese.

14.00

French Country Beef Stew

Angus beef tips seasoned to perfection and slow cooked with potatoes, carrots, onions, and celery in a savory beef gravy. Served with buttermilk biscuits.

13.75

Home-Style Meatloaf

Our homemade classic meatloaf topped with a flavorful sweet & savory tomato sauce. Served with homemade garlic mashed potatoes.

13.00

Pork Selections

Rosemary Roasted Pork Loin

Slow roasted, carved pork loin seasoned with rosemary, finished with a choice of apple glaze or sweet bourbon sauce. Served with homemade garlic mashed potatoes.

14.00

Parmesan Encrusted Pork Scaloppini

Thinly sliced seasoned pork loin, breaded with Italian bread crumbs, topped with creamy lemon sauce. Served with Italian potatoes.

14.00

Teriyaki Pork Loin ♥

Roasted pork loin topped with peppers, onions, and teriyaki sauce. Served with brown rice.

14.00

Special dietary options available upon request. Call for pricing.

Popular Combinations Cont.

Pasta

Baked Lasagna

Our classic baked lasagna: layers of Callier's signature marinara, lasagna noodles, ricotta cheese, choice of hamburger & Italian sausage blend or fresh vegetables. Topped with Italian cheese blend and baked to perfection.

13.00

Sunburst Cavatappi Chicken Pasta

Seasoned grilled chicken, cavatappi, and sundried tomatoes in Callier's signature cream sauce. Topped with parmesan cheese.

12.50

Baked Penne with Meat Sauce

Callier's signature marinara with meat sauce, penne pasta, and topped with Italian cheese blend and baked to perfection. (Gluten Free Option)

12.00

Pasta Con Broccoli

Cavatelli pasta, broccoli, mushrooms, and red peppers in a blend of our signature marinara and cream sauces, topped with parmesan cheese.

12.00

Eggplant Parmesan

Garden fresh sliced eggplant topped with Callier's signature marinara, Italian cheese blend, and baked to perfection. Served with cavatelli pasta (signature marinara or alfredo sauce).

12.00

Mediterranean Pasta

Penne pasta, kalamata olives, mushrooms, sundried tomatoes, artichokes, and feta cheese, tossed in a light garlic olive oil sauce.

12.00

Chicken Tetrazzini

Tender chicken and linguine tossed with mushrooms and sweet red peppers, in Callier's signature cream sauce.

12.00

Pasta Primavera

Fresh diced garden vegetables, penne pasta, garlic, olive oil, and parmesan cheese, tossed in Callier's signature marinara sauce.

12.00

Fresh Salads

Salad Choices to Accompany Entrées.

House Italian Salad (*Our most popular*)
Caesar Salad
Mediterranean Salad*
Chef Salad (*turkey and salami strips*)*
Fresh Spring Mix*
Taco Salad*

*Add .75 / Person

Add Grilled Chicken Breast to any salad for 1.00 / Person

Dressings: House Italian, Ranch, Fat Free Ranch, 1000 Island, Greek, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Caesar, Bleu Cheese, Poppy Seed.
Variety of Dressings - add .50 / Person

Homemade Soups

Add soup for 3.25 / Person (12 Person Minimum)

Creamy Broccoli & Cheese	Chicken Tortilla
Baked Potato	Tomato Basil Bisque
Fresh Garden Vegetable	White Chicken Chili
Wisconsin Beer Cheese	Beef Chili
Creamy Chicken and Wild Rice	Classic Chicken Noodle
Roasted Red Pepper w/Gouda	Sausage and Kale

Soup and Salad Combo

11.00 / Person (12 Person Minimum) Select One Soup & One Salad
Includes: Dinner Rolls & Butter, and Dessert

Popular Combination Sides

Additional sides available 1.50 / Person

Chilled Items

Creamy Cole Slaw
Italian Pasta Salad
Caprese Pasta Salad
Mediterranean Quinoa Salad
Dill Potato Salad
Fresh Fruit Salad
Apple Walnut Waldorf Salad

Potatoes, Pastas & More

Oven Browned Potatoes
Rosemary New Potatoes
Roasted Yukon Gold Potatoes
Italian Potatoes
Homemade Garlic Mashed Potatoes

Au Gratin Potatoes
Twice Baked Potatoes*
Basil Lemon Pesto Linguine
Cavatelli or Penne Pasta with Signature Marinara or Alfredo Sauce
Sunburst Bowtie Pasta
Pasta con Broccoli
Rice: White, Wild or Pilaf
Gourmet Mushroom Risotto*
Asparagus Risotto*
Sundried Tomato Risotto*
Macaroni and Cheese
Baked Beans

Vegetables

Seasoned Green Beans
Green Beans Almondine
Farm Fresh Green Beans
Sugar Snap Peas
Steamed Broccoli
Buttered Confetti Corn
Honey Glazed Baby Carrots
Normandy Vegetables
Oven Roasted Vegetables
Grilled Vegetables*
Fresh Asparagus & Roasted Red Peppers*
* Add 2.00 / Person

Sandwich Buffets

12.75 / Person (12 Person Minimum)
Includes salad, chilled side and dessert

(Substitute soup for 2.00 / Person)

Assorted Sandwich Tray

A combination of our most popular sandwiches from our Box Lunch Menu (Page 3).

Meat and Cheese Tray

Hickory smoked turkey, top round of roast beef, hickory smoked ham, assorted cheeses with appropriate breads. (Includes condiment tray: shredded lettuce, tomatoes, onions, and condiment packets)

Specialty Food Bars

Liven up your event with a specialty food bar!
Priced Per Person. 15 Person Minimum.
Includes dessert.

Pasta Bar:

Select two of our signature homemade pastas.
Baked penne with meat sauce, pasta con broccoli,
sunburst cavatappi chicken pasta, pasta primavera,
cheese tortellini (marinara or alfredo sauce).
Includes House Italian *or* Caesar salad, French bread &
butter.

14.25

Enhance with toasted ravioli with marinara sauce 2.00

Fajita Bar:

Grilled steak and chicken, marinated in Adoba seasoning
accompanied by sautéed onions & peppers enhanced with
cilantro.

Includes lettuce, shredded cheddar cheese, sour cream,
salsa, warm flour tortillas, refried beans, & Spanish rice.

15.50

Substitute sautéed shrimp for a meat. 2.00

Enhance with chips & queso 2.00

Baked Potato Bar:

Baked Idaho potatoes, steamed broccoli, cheddar cheese
sauce, butter, sour cream, and applewood bacon bits.
Choice of hickory smoked pulled pork or hickory smoked
pulled chicken.

Includes house Italian salad *or* fresh fruit salad.

15.50

Gourmet Burger Bar:

Flamed grilled 8 oz hamburgers accompanied by crispy
bacon slices, sautéed onions & mushrooms, lettuce,
tomatoes, pickles, assorted cheese tray, buns &
condiments. (vegetarian burgers available upon request)

Select one side : (House Italian salad, fresh fruit salad,
potato salad, pasta salad, cole slaw, southern style baked
beans, macaroni & cheese, or homemade chips)

15.50

Asian Stir Fry Bar:

Tender Mongolian beef, crispy orange chicken in a sweet & zesty sauce.

Includes stir fried vegetables, fried rice *or* white rice, & crispy crab rangoon. 15.50

Enhance with Asian salad 2.25

Desserts

Select one of the following to accompany your popular combination,
sandwich buffet, BBQ, or grill package.

- Ultimate Double Chocolate Brownies
- St. Louis Goey Butter Cake
- Lemon Bars
- Assorted Cakes* : Vanilla Cheesecake,
Chocolate Cake, Carrot Cake
- Cupcakes
- Assorted Freshly Baked Cookies:
 - Lemon White Chocolate Chunk
 - Chocolate Chunk
 - Oatmeal Walnut Raisin
 - Double Chocolate Chunk
 - Old Fashioned Sugar
- Sweet Street Bars*

Specialty cupcakes available, for additional fee

** Denotes \$0.75 upcharge*

Premium Desserts

(Substitute on popular combination 3.50 / Person)

- New York Style Cheesecake
- Turtle Cheesecake
- Ultimate Chocolate Cake

Mini - Dessert Display

8.00 / Person

(Substitute on popular combination 4.25 / Person)

- Select 4 :
- Cheesecakes
 - Cupcakes
 - Eclairs
 - Cake Pops
 - Sweet Street Bars
 - Lemon Bars

Please call for decorated sheet cakes & a la carte dessert pricing.
Gluten free desserts available upon request. Additional fee will apply.
Special orders available with 48 hours notice.

Picnics & Barbecues

*The
saucy
side*



Supreme BBQ Package

2 Entrees, 2 Sides, and 1 Dessert

Includes appropriate buns or dinner rolls and condiment tray (*pickles and onions*)

17.50 / Person - 12 Person Minimum

Classic Grill Package

Grilled All Beef Hot Dogs and Grilled Hamburgers (5 oz) Select 2 Sides and 1 Dessert

Includes buns, condiment tray (pickles, onions, and tomatoes), assorted cheese tray, and condiments

12.00 / Person - 12 Person Minimum

1/2 lb Burger add 2.00

Entrees *(select two)*

- Hickory Smoked Beef Brisket
- Hickory Smoked Pulled Pork
- Hickory Smoked Pulled Chicken
- Marinated Grilled Chicken Breast
- Buttermilk Southern Fried Chicken
- Grilled 5 oz Hamburger
- All Beef Hot Dogs
- Grilled Bratwursts
- St. Louis Pork Porterhouse Steaks*
- Applewood Smoked Baby Back Ribs*

**Add 2.25 / Person*

(A la carte grilled all beef hot dogs **2.50 / Each**
A la carte grilled hamburgers **5.00 / Each 5 oz, 7.00 / Each 8 oz**)

Sides *(select two)*

- | | | |
|--------------------|--|---|
| <p>— Chilled —</p> | <ul style="list-style-type: none"> • Callier's House Dinner Salad • Italian Pasta Salad • Caprese Pasta Salad • Dill Potato Salad • Ambrosia Salad • Waldorf Salad | <ul style="list-style-type: none"> • Creamy Cole Slaw • Fresh Fruit Salad or Tray • Fresh Veggie Tray served with Dill or Ranch Dip • Homemade Gourmet Chips • Assorted Bags Chips |
| <p>— Hot —</p> | <ul style="list-style-type: none"> • Macaroni & Cheese • Baked Mostaccioli • Au Gratin Potatoes • Creamy Whipped Potatoes | <ul style="list-style-type: none"> • Southern Style Baked Beans • Seasoned Green Beans • Corn on the Cob • Buttered Confetti Corn |

Desserts *(Select one from page 7)*

Additional Options Upon Request :

Popcorn • Sno-Cones • Cotton Candy • Ice Cream Cups

Onsite Grilling

Picnic Equipment (*Tents, Tables, Chairs, Linens, and More*)

Appetizer Reception

20 Person Minimum

Menu pricing yields approximately 8-10 pieces per guest.

For events over two hours or for events that are held during lunch or dinner, we recommend additional items be purchased.

16.50 / Person

Select Six of the Following:

CHILLED ITEMS

- Fresh Fruit Tray (V) (G)
- Fresh Fruit Kabobs* (V) (G)
- Assorted Dollar Roll Sandwiches
- Petite Assorted Croissant Sandwiches*
- Grilled Vegetable & Boursin Focaccia Sandwiches* (V)
- Vegetable Tray with Dill or Ranch Dip (V) (G)
- Sliced Cheese, Sausage & Cracker Tray
- Gourmet Cheese & Specialty Crackers Display** (V)
- Roasted Garlic & Tomato Bruschetta (V)
- BLT Bruschetta
- Pesto Mozzarella Bruschetta (V)
- Smoked Salmon Bruschetta*
- Jumbo Gulf Shrimp Cocktail*(G)
- Prosciutto Wrapped Asparagus (G)
- Marinated Asparagus and Roasted Red Pepper Platter* (V) (G)
- Antipasto Tray
- Antipasto Skewers with Tortellini

HOUSEMADE DIPS

- Roasted Red Pepper Hummus with Grilled Pita (V)
- Crab Dip (served warm) with Crostini
- Spinach Artichoke Dip (served warm) with Grilled Pita (V)

BACON WRAPPED OPTIONS

- New Potatoes (G)
- Water Chestnuts (G)
- Brussels Sprouts (G)
- Sirloin & Gorgonzola** (G)
- Shrimp or Scallops** (G)
- Pineapple

*Enhance your appetizer buffet with a salad, pasta, carving station, or mini dessert display!
Call for pricing.*

HOT ITEMS

- Toasted Ravioli with Marinara
- Cocktail Meatballs (Swedish, Marinara, or Koba)
- Meatloaf Lollipops
- Sesame Beef Satays* (G)
- Gourmet Petite Burgers
- Beef Tenderloin Bordelaise Sliders***
- Mini Beef Wellingtons**
- Crab Stuffed Mushroom Caps
- Cajun Shrimp Skewers**
- Coconut Shrimp with Sweet Orange Chili Sauce**
- Maryland Crab Cakes with Remoulade*
- Teriyaki or Spedini Chicken Satays
- Mini Chicken Kabobs (G)
- Buffalo Chicken Wonton with a Pineapple Chili Sauce
- Chicken Quesadilla Cornucopias*
- Chicken Pot Stickers with Soy Sauce
- Chicken Wings (House Made Buffalo Sauce, Koba Style, or Country Fried)
- Pulled Chicken Sliders
- Pulled Pork Sliders with Onion Straws
- Pork Tenderloin Sliders*
- Petite Monte Cristo Pinwheels*
- Cheddar and Bacon Potato Skins (G)
- Stuffed Yukon Gold Potato Puff (G)
- Spinach Stuffed Mushroom Caps (V) (G)
- Baked Brie Cheese Tartlet (Honey & Walnut or Raspberry) (V)
- Truffled Macaroni and Cheese Bites (V)
- Spanakopita (V)
- Jalapeno Wontons with Sweet Orange Chili Sauce (V)
- Phyllo Wrapped Asparagus (V)*
- Vegetable Egg Roll with Sweet Orange Chili Sauce (V)
- Crab Rangoon with Sweet Orange Chili Sauce

(V) Denotes Vegetarian Item
(G) Denotes Gluten Free Item
* add 1.00 / Person
** add 2.00 / Person
*** add 4.00 / Person

Drinks & Bar Packages

Drinks

- Soft Drinks 1.25
- Callier's Bottled Spring Water 1.50
- Orange Juice 1.50
- Fresh Brewed Tea (Sweet or Unsweet) 9.00 / Gallon (7-8 Servings)
- Lemonade 8.00 / Gallon (7-8 Servings)
- Decaf or Regular Coffee by the Box 27.00 (15-20 Servings)

Bar Packages

All bar pricing is per person with a minimum of 2 hours.
 Bar includes: Plastic Cups, Ice, Garnish, Straws, & Beverage Napkins
 Mixers include: Coke, Diet Coke, Sprite, Tonic, Club Soda, Cranberry Juice,
 Orange Juice, Grapefruit Juice, Bloody Mary Mix, Sour Mix, & Margarita Mix

<u>Soft Bar</u>		<u>Superior Bar</u>		<u>Premium Bar</u>	
2 Hours	12.00 / Person	2 Hours	14.00 / Person	2 Hours	18.00 / Person
3 Hours	14.00 / Person	3 Hours	16.00 / Person	3 Hours	20.00 / Person
4 Hours	16.00 / Person	4 Hours	18.00 / Person	4 Hours	22.00 / Person

Soft Bar Package

- 3 Domestic Beers, 4 House Wines (2 Red, 2 White), Assorted Coke Products

Superior Bar Package

- 3 Domestic Beers, 4 House Wines (2 Red, 2 White)
- Superior Liquors: Bacardi, Captain Morgan, Tanqueray, Titos, Milagro Tequila, Jack Daniels, Jim Beam, Dewars, Seagrams 7

Premium Bar Package

- 3 Domestic Beers, 4 House Wines (2 Red, 2 White)
- Premium Liquors: Mount Gay Silver & Eclipse, Bombay Sapphire, Grey Goose, Milagro, Makers Mark, Johnny Walker Black, Crown Royal

- Bar Setup Charge/Licensing 150.00
- Corking Fee 10.00 / Bottle
- Bartender 150.00 (4 hours) 25.00 / Additional Hour

Bar & cocktail party equipment available upon request.
 (Bar tables, cocktail tables, linens, glassware & more)

For groups of 49 or less - a 500.00 minimum will apply on all bar packages.
 Please note a banquet service fee and base gratuity will be added to the final invoice.