

THE PARTICULARS

ORDERING POLICIES

We require most full planned events to have at least one week notice. Delivery/Drop-off requires at least 72 hour notice

DEPOSIT

A signed contract is required along with a 50% deposit to secure/execute the booking of the event date, which will be applied to the final invoice. Payment in full is required by day of the event.

CONTRACT DETAILS

A contract must be signed with the deposit and prior to the event.

DINNERWARE & RENTALS

2 week notice needed for any china and linen rentals

Paper products - 100% compostable utensils, plates and napkins - additional \$1.75 per person.

China, flatware and cloth napkins -additional \$5 per person

Round tablecloths \$12 per table

6 or 8 foot tablecloths \$15 per table

Glassware prices available upon request

Specialty item prices available upon request

SALES TAX

All events subject to applicable sales tax unless letter of tax exemption is provided in advance.

STAFFING & GRATUITY

Hourly rate for staff is \$25 per hour per staff member.

We charge a 20% gratuity on food and beverage total.

PLEASE NOTE

Some venues may charge a catering fee which will be added to your bill. Please check with your venue.

The menu listed is a sampling of what we can do for you. We will customize your event, whether intimate or grand.

Prices are subject to change and are based on availability

TESTIMONIALS & REVIEWS

"Onesto met our every need!! Sustainably! We had many requests- organic or sustainably grown food for starters! Even with a budget we enjoyed delicious grilled and roasted meats, Luscious 3 cheese macaroni, veggies, rolls and desserts with no fuss or muss. Everyone had a great relaxing delicious dinner and celebration and still talk about it almost six months later! Thanks again Sally and the whole team at Onesto!!"-James & Dan

"Don't let their online catering menu fool you. I went in thinking that what they listed, is what you choose from....I was so very wrong. We scheduled a meeting and when we got to the restaurant for a tasting, we were welcomed with open arms and so many different things to taste. Their chef is versatile and they can basically meet any request. The best way to describe their food is happy, you take a bite and it can put a smile on your face. And don't get me started on the delicious sangria. The manager, Sally, was so easy to talk to and made everything easy to understand. Overall, I don't think I could have picked a better caterer, they were reasonably priced, the food was delicious, and their staff were super friendly. Oh...and did I mention the sangria?"-Danielle

"Onesto is now a lifetime favorite for my new husband and I. The food and staff went above and beyond our expectations. Every dish we tasted at our tasting was so delicious and flavorful. Our selections for the wedding may have tasted even better! Some of the best hummus and toasted raviolis I've ever had! Beyond that, every staff member was so pleasant and helpful, especially Brian and Sally, who made our taste test and our wedding day exceptional. I'm so glad we chose Onesto to cater our wedding reception, as they treated us as friends and not just customers. Can't wait to go back to their restaurant and eat their amazing food again!" - Madeline B

"Everyone loved the taco bar! Our favorite part was telling people Onesto is an Italian restaurant and they couldn't believe it!"- Jeff & Allie

Join us at one of our restaurants!



CATERING MENU



314-802-8883

5401 Finkman St.
St. Louis, Mo 63109
catering@onestopizza.com
www.onestopizza.com

CANAPES

Pick 3/\$12 per person, pick 5/\$18 per person, or \$5 an item

VEGETARIAN

*Caprese Skewer - White Bean Hummus on Cucumber Chip
Caramelized Onion & Goat Cheese Tartlet
Stuffed Mushrooms – Mozzarella Impanata
Parmesan Risotto Balls*

SEAFOOD

*Crab Salad on Toast Point – Lobster Risotto Cake
Lump Crab Cakes – Bacon Wrapped Shrimp*

MEAT & POULTRY

*Chicken & Mozzarella Skewers – Pepper Bacon Bite
Carpaccio on Garlic Crostini – Antipasti Bite
Smoked Chicken Salad on Crostini -- Toasted Ravioli*

APPETIZER PLATTERS

Small platter feeds up to 15 people, large feeds up to 25

MEDITERRANEAN PLATTER *small \$51.75 - large \$86.25
Hummus, olives, cucumbers, tomatoes, flatbread, crostini*

CHEESE PLATTER *small \$52.50 - large \$87.50
Domestic & artisan cheeses, crostini & crackers*

ANTIPASTI *small \$81.75 – large \$136.25
Smoked & cured meats, domestic & artisan cheese,
marinated & pickled vegetables, crostini & flatbread*

FRESH CUT FRUIT *small \$45 – large \$75
Seasonal fruits & melons*

CRUDITES *small \$45 – large \$75
Seasonal vegetables, peppercorn dressing*

SALADS

HOUSE SALAD *small \$56.25 – large \$93.75*

CAESAR *small \$52.50 – large \$87.50*

CHOPPED ITALIAN *small \$66.75 -- \$111.25*

Additional styles of salad available upon request.

DELI PLATTERS

Platters served with lettuce, tomato, onion & pickles.

CLASSIC *\$11/per person
Sliced ham, turkey, roast beef, cheddar & provolone,
assorted breads, roasted garlic mayo & whole grain
mustard*

ITALIAN *\$11/per person
Roasted pepper salad, banana peppers, mixed olives,
provolone, roast beef, salami, cappicola ham, assorted
breads, roasted garlic mayo & whole grain mustard*

DOLLAR SANDWICHES *\$7.50/per person
Ham & cheddar, turkey & Swiss, roast beef & provolone*

GOURMET DOLLAR SANDWICHES *\$10/per person
Ham with pear & brie, turkey with spinach & cranberry
mayo, roast beef with arugula & shaved parmesan,
roasted eggplant with tomato & goat cheese*

PASTAS

*Small pan feeds up to 15 people, large feeds up to 25
All pasta served with garlic knots*

LOBSTER MAC & CHEESE *small \$150 – large \$250
Four cheese blend, lobster meat, fried onions, macaroni*

SPAGHETTI & MEATBALLS *small \$82.65 – large \$143.75
Marinara sauce, homemade meatballs, spaghetti*

SHRIMP PESTO PENNE *small \$101.25 – large \$168.75
CHICKEN PESTO PENNE* *small \$86.25 – large \$143.75
Basil pesto, cream, sun dried tomatoes, penne & shrimp
or chicken*

WHOLE WHEAT PENNE *small \$86.25 – large \$143.75
Seasonal vegetables, Pomodoro sauce, whole wheat
penne*

TORTELLINI *small \$82.50 – large \$137.50
Cheese tortellini, cream sauce, peas, mushrooms, house
smoked bacon*

BAKED ZITI *small \$75 – large \$125
Bolognese, ziti, mozzarella, parmesan*

TRADITIONAL BUFFET

*\$19.95 per person with a minimum of 100 guests
Includes dinner rolls, 2 meats, 2 sides, one potato & one salad*

MEATS

*Sliced Top Round Roast Beef – Chicken Piccata
Chicken Marsala – Roasted Pork Loin
Maple Glazed Turkey*

SIDES

*Seasonal Vegetables – Penne Pomodoro
Seasonal Risotto – Green Beans with Shallots & Bacon*

POTATOES

*Herb Roasted – Creamy Potato Casserole
Mashed with Gravy*

SALADS

House Mixed Greens – Caesar

BBQ PARTY

*\$15.95 per person – includes 2 meats, 3 sides & house made bbq
sauce – minimum 3 day notice needed – add buns for an additional
\$2 per person*

MEATS

Pulled Pork – Beef Brisket – Smoked Chicken – Turkey

HOMEMADE SIDES

Potato Salad – Cole Slaw – Baked Beans – Mac & Cheese

TACO BAR

*\$16.95 per person – includes 2 meats, 1 bean, cilantro rice, 2 salsas,
flour or corn tortillas, lettuce, sour cream, black olives & cheddar
cheese – add guacamole \$1 per person*

MEATS

*Chicken – Pulled Pork – Ground Beef
Citrus Shrimp (additional \$1.50 per person)*

BEANS

Refried – Black beans

SALSA

*Corn & Black Bean – Pico di Gallo – Spicy Spicy – Medium
Mango Jalapeno*