



*The menus listed showcase a sampling of what we can do for you. We will customize your event, whether intimate or grand. We can deliver & drop-off items or provide professional servers for a seamless affair.*

### **Canapé Menu Options** *Can be passed or stationed*

Pick 3 • Pick 5 or a Per Piece Prices available

#### **Vegetarian**

Cherry tomato & fresh mozzarella skewer with basil pesto & balsamic glaze  
White bean hummus on cucumber chip with olive tapenade  
Roasted pepper & goat cheese on eggplant crisp  
Caramelized onion & herbed goat cheese tartlet  
Parmesan risotto balls with pomodoro sauce  
Mozzarella Impanata with marinara sauce  
Mushrooms stuffed with parmesan spinach florentine

#### **Seafood**

Lemon crab salad on garlic toast point with chopped basil  
Crispy lobster risotto cake with a spicy puttanesca  
Lump crab cakes with classic remoulade  
Gulf shrimp wrapped in house smoked bacon  
Gravlax sandwich

#### **Meat & Poultry**

Chicken & mozzarella skewers  
Beef tenderloin carpaccio on garlic crostini with parmesan & seasonal greens  
House smoked pepper bacon bite  
Antipasti bite *salami, provolone & marinated olive*  
Smoked chicken salad on crostini  
Toasted ravioli with pomodoro sauce

### **Appetizer Platters**

*These can be stationed or set as a buffet during cocktail hour.*

#### **Mediterranean Platter**

Hummus, Mediterranean olives, tomato slices, & cucumber chips with assorted flat breads

#### **Eggplant & Olive Caponata**

Eggplant & olive caponata, with assorted flat breads

#### **Crudités Platter**

A variety of fresh vegetables served with a creamy parmesan peppercorn dressing

#### **Cheese Platter**

Selection of imported and domestic artisan cheeses with assorted breads & crackers

#### **Fresh Cut Fruit**

A healthy selection of seasonal fruits & melons served as your platter or salad

#### **Antipasti**

A seasonal selection of smoked & cured meats, grilled & marinated vegetables, domestic & imported cheese, crostini & flatbread

## Salads

### House Mixed Green

Mixed greens tossed with mozzarella, cherry tomatoes, fire roasted peppers, red onion & parmesan in a roasted garlic basil dressing

### Caesar

Crisp chopped romaine lettuce, parmesan cheese, homemade croutons tossed in caesar dressing.

### Italian Chopped

Salami, pepperoni, fresh mozzarella, cherry tomatoes, fire-roasted peppers, red onion, artichokes, parmesan & mozzarella cheese tossed with mixed greens & romaine in our homemade tomato balsamic dressing

### Cobb

Diced turkey breast with house-smoked bacon, egg, tomato and crumbled blue cheese with seasonal vinaigrette

## Deli Platters

*All platters served with lettuce, tomato, onion & pickles.*

### Classic Platter

A selection of the finest sliced meats including our house smoked turkey, top round roast beef & ham served with cheddar & provolone on a platter with assorted breads, roasted garlic mayo & whole grain mustard.

### Italian Platter

Fire roasted pepper salad, banana peppers, mixed olives, provolone, roast beef, salami & cappicola ham, assorted breads, roasted garlic mayo & whole grain mustard

### Dollar Sandwiches

A selection of ham & cheddar, smoked turkey & swiss, roast beef & provolone

### Gourmet Dollar Sandwiches

Ham with pear & brie, smoked turkey with fresh spinach & cranberry mayo, top round of beef with arugula & shaved parmesan, roasted eggplant with tomato & goat cheese

## Pasta

*Interested in a different pasta flavor? Just ask!*

### Spaghetti

Tossed in our marinara sauce & served with homemade meatballs

### Whole Wheat Primavera

Whole wheat pasta with an array of farm fresh vegetables in a marinara sauce

### Cheese Tortellini

Stuffed with cheese and tossed in a rich cream sauce with peas, mushrooms & house-smoked bacon

### Baked Ziti

A hearty Italian meat sauce tossed with ziti noodles and baked with mozzarella & parmesan cheese

## Desserts

*We can do Butler Passed Desserts, stations or many other fun dessert ideas!*

### Homemade Chocolate Chunk Cookies

### Assorted Homemade Cookies

### Fresh Baked Fudge Brownies

### Tiramisu

### Italian Pastries

### Plain Cheesecake *additional flavors upon request & prices will vary*

### Specialty Desserts

# Dinner & Wedding Packages

*All prices are per person based on a minimum of 100 guests*

## Traditional Buffet

*Your choice of 2 meats, 2 sides & one salad*

### Meats

Sliced Top Round *served with au jus and whipped horseradish cream*

Chicken Picatta *served in a white wine lemon butter sauce with capers*

Chicken Marsala *served in a marsala mushroom sauce*

Roasted Pork Loin *served with au jus*

Maple Glazed Turkey *served with gravy*

*Vegan & Vegetarian Options available at an additional cost*

### Sides

Seasonal Vegetable Medley

Penne Pomodoro

Seasonal Risotto

Green Beans with Shallots & House Cured Bacon

Herb Roasted Potatoes

Roasted Garlic Mashed Potato

### Salads

Mixed Greens Salad

*Mixed greens with mozzarella, cherry tomatoes, fire-roasted peppers, red onion & parmesan cheese tossed in a roasted garlic & basil dressing*

Caesar Salad

*Romaine lettuce, parmesan cheese & house made croutons tossed in our house made Caesar dressing*

## Dinner Rolls served with butter

## BBQ Party

*Includes your choice of 2 meats, 3 sides and our house made bbq sauce*

### Meats

Pulled Pork

Smoked Beef Brisket

Pulled Smoked Chicken

Maple Glazed Turkey

*Vegan & Vegetarian options available at an additional cost*

### Homemade Sides

Potato Salad *available in mustard or dill*

Cole Slaw *available in creamy or vinegar*

Smoked Baked Beans

Macaroni & Cheese

Mixed Green Salad

***Add ribs for \$25/slab***

***Add assorted buns & bread for \$2/person***

## Sunday Dinner at Nonna's

### Italian Antipasti Platter

*A seasonal selection of smoked & cured meats, grilled & marinated vegetables, domestic & imported cheese crostini & flatbread*

### House Mixed Greens Salad

*Mixed greens with mozzarella, cherry tomatoes, fire-roasted peppers, red onion & parmesan cheese tossed in a roasted garlic & basil dressing*

### Homemade Spaghetti Bolognese with Meatballs

### Homemade Italian Pastries & Cookie

## Taco Bar

*Prices are per person. Includes your choice of 2 meats, choice of beans, cilantro rice, choice of 2 house made salsas, corn & flour tortillas, lettuce, sour cream, black olives, cheddar & Chihuahua cheese*

### Meats

Pulled Chicken

Pulled Pork

Ground Beef

Citrus Shrimp *additional 1.50 upcharge per person*

Vegan & Vegetarian options available at an additional cost

### Beans

Refried Beans

Black Beans

### Salsa

Corn & Black Bean

Pico di Gallo

Spicy Spicy

Medium

Mango Jalapeno

### Additions

*Add guacamole 1/person*

*Add an additional meat 3/person*

*Both beans additional 1/person*

## Bar Packages

*Priced per person for 4 hrs. Include compostable cups, beverage napkins, ice & 1 bartender.*

### Open Ultra Premium Bar

Grey Goose, Bombay Sapphire Gin, Dewar's Scotch, Makers Mark Bourbon, Crown Royal, Avion White Tequila, Island Time St. Louis Spirits Rum, Disaronno Amaretto, Bottled Beer - Bud Select, Bud Light, Schlafly Pale Ale, Stella Artois, Red & White Wine, Soft Drinks

### Open Premium Bar

Jack Daniels, Bacardi Rum, Seagrams 7, 360 Vodka, Seagrams Gin, Sauza Gold Tequila, Bottled Beer - Budweiser, Bud Light, Schlafly Pale Ale, Red & White Wine, Soft Drinks

### Open Rail Bar

House Bourbon, Rum, Scotch, Vodka, Gin, Tequila, Bottled Beer - Budweiser, Bud Light, Red & White Wine, Soft Drinks

### Open Beer & Wine Bar

Budweiser, Bud Light, Red & White Wine, Soft Drinks and Water

### Coffee Service

We proudly serve Goshen Coffee St. Louis' first organic coffee roaster. Price includes 100% compostable cups, cream, sugar, sweetener & wooden stirrers. China is available at an additional charge.

### Sparkling Wine or Champagne Toast

### Soda Service

Coke, Diet Coke, Sprite, Water

### Additions

Add Sangria (5 gallons) to any bar package

### Water Service

Water service at the table \$1/per guest

# The Particulars

## Ordering Policies

We require most full planned events to have at least one week notice. Delivery/Drop-off requires at least 3 days notice.

## Deposits

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. A new client form must also be submitted with the contract.

## Dinnerware & Rentals

*2 weeks notice needed for any china and linen rentals*

Paper products - 100% compostable utensils, plates and napkins -

China, flatware and cloth napkins -

Round tablecloths

6 or 8 foot tablecloths

Glassware 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.

## Leftovers

Leftovers will be boxed up and left for client. If you prefer, we can arrange to take leftovers to a homeless shelter.

## Full Event Planning Service Available

Full Bar Service • Full Service Staff • Buffet, Action Stations, Butler passed or seated • Food/Action Stations (carving, pasta, etc.) •

Delivery, Set-up and Break-down • Offer Music, Entertainment, Flower Arrangements Valet and Décor Suggestion

Off-Premise Catering in Venues across the St. Louis/ Illinois region • Full Meeting Planning at Onesto •

Daily lunch meeting and more can be hosted • Fundraisers, Galas • Breakfast and lunch menus available upon request

## Venues

Das Bevo • La Perla • NEO on Locust • Jefferson Underground • Wildwood Historical Society • 560 Music Hall • Quail Ridge Lodge •

Contemporary Art Museum • VFW Halls • Any Venue that allows outside caterers •

***This is just a sample of the venues we are able to cater. If your venue isn't on this list don't worry! We will be glad to work with you***