

# Callier's Wedding Packages

*Callier's strives to provide you with exceptionally prepared food at an affordable price. Our Wedding Coordinators would love to assist you in picking the best menu possible while working within your budget. Enclosed in this packet are some hints to designing a crowd-pleasing meal as well as a few of our most pleasing offerings.*

## **Wedding Packages Include...**

*Buffet Service • Deluxe Chafing Dishes • Skirting and Linens for all Service Tables • Disposable Dinnerware  
Coffee Station • Complimentary Cake Cutting*

## **Other Touches Available at an Additional Cost...**

*Chairs and Chair Covers • Linens • Tables • China • Flowers • Bar Packages  
Ice Sculptures • Photographer • DJ • Wedding Cakes*

*If you are interested in any of these services or would like to inquire about custom menu options for your event call us anytime to schedule a meeting with one of our wedding coordinators at: **636.230.0019***

# The Classic Wedding

*Includes Our House Salad, Assorted Dinner Rolls & Butter,  
Pickle & Olive Display*

## Entrees

*(Choose Two)*

### **Roasted Top Round of Beef in Au Jus**

*Tender slow roasted roast beef served with house made au jus*

### **Chicken Chablis**

*Tender chicken breast, sautéed until plump & juicy  
Topped with a mushroom cream sauce*

### **Baked Lasagna (Meat or Veggie)**

*Fresh pasta layered with seasoned ground beef, mild Italian sausage, ricotta & mozzarella  
or  
Cheeses, house made tomato sauce baked until light & bubbling*

### **Baked Ham with Honey Glaze**

*Freshly baked ham basted with brown sugar, honey and pineapple syrup*

### **Southern Fried Chicken**

*Soaked over night in seasoned buttermilk, dredged in spiced flour, fried then baked to golden brown*

### **BBQ Ham**

*Sliced ham with a southern style bbq sauce*

### **Oven Roasted Turkey Breast**

*Served with a pan roasted turkey gravy*

## Side Dishes

*(Choose Three)*

*Garlic Whipped Potatoes • Rosemary Roasted New Potatoes  
Mostaccioli • Fettuccini Alfredo • Seasoned Green Beans • Fresh Fruit Salad  
Mixed Vegetables • Confetti Corn*

***\$14.95 per person***

# The Supreme Wedding

*Includes your choice of Caesar or House Salad with our House Italian and Fat Free Ranch,  
Pickle & Olive Tray, Assorted Dinner Rolls & Butter*

## Entrees

*(Choice of Two)*

### **Roasted top Round of Beef in Au Jus**

*Tender slow roasted roast beef served with house made au jus, carved on location*

### **Baked Ham with Honey Glaze**

*Freshly Baked Ham basted with brown sugar, honey and pineapple syrup, carved on location*

### **Apple Wood Smoked Turkey Breast**

*Served with a pan roasted turkey gravy, carved on location*

### **Chicken Chablis**

*Tender chicken breast, sautéed until plump & juicy, topped with a mushroom cream sauce*

### **Sunburst Chicken**

*Grilled chicken breast in a sun-dried tomato cream sauce, tossed with a bow tie pasta*

### **Roasted Pork Loin**

*Tender & sweet, slow roasted with cinnamon & crushed red pepper, served with an apple laced pork jus*

### **Southern Fried Chicken**

*Soaked over night in seasoned buttermilk, dredged in spiced flour, fried then baked to golden brown*

### **Pasta Ala Roma**

*Penne pasta, asparagus, roma tomatoes artichoke hearts, roasted peppers tossed with extra virgin olive oil and white wine  
Garnished with shaved Asiago cheese*

### **Chicken Parmesan**

*Tender chicken Breast Breaded with Italian bread crumbs  
Baked until golden brown, topped with house made tomato sauce and mozzarella cheese*

### **Chicken Flamingo**

*A house favorite coated with olive oil, tossed in seasoned bread crumbs sautéed and topped with mozzarella cheese,  
broccoli and sautéed mushrooms*

### **Hickory Smoked Beef Brisket**

*Apple wood house brisket baked until tender & bursting with flavor served with a sweet Kansas City bbq sauce*

### **Chicken Marsala**

*Tender chicken breast, sautéed until plump & juicy & served with a sweet mushroom Marsala Demi glaze*

### **Beef Bourguignon**

*Tender Slow braised Steak with bacon, onions, red wine, button mushrooms and veal stock*

## Side Dishes

*(Choose One)*

Honey Glazed Carrots • Fresh Vegetable Medley • Zucchini Provincial • Green Beans Almondine  
Fresh Fruit Salad • Creamed Spinach with Artichoke Casserole

*(Choose One)*

Pasta Con Broccoli • Cheese Tortellini with Marinara Sauce • Mostaccioli • Fettuccini Alfredo

*(Choose One)*

Roasted Rosemary New Potatoes • Au Gratin Potatoes • Whipped Potatoes • Wild Rice

**\$18.95 per person**

# The Grand Wedding

*(Dinner Includes)*

## **Salad**

Spring Mix with Raspberry Walnut Vinaigrette or Caesar Salad

## **Soup**

*(Choose one)*

Lobster Bisque • French Onion • Cream of Potato  
Butter Flake Dinner Rolls

## Entrees

*(Choose two)*

*Each guest served one entree*

### **Prime Rib of Beef**

*Slow roasted until tender and extra juicy, served with either au jus or a creamy horseradish sauce*

### **Broiled Salmon**

*Broiled farm raised salmon, served with a shallot-dill cream sauce*

### **Grilled Teriyaki Salmon Teriyaki Marinated Farm Raised Salmon**

*Lightly grilled and basted with our house made teriyaki sauce, (Wild Salmon available at an extra charge)*

### **Baked Tilapia**

*Topped with a fresh basil pesto, roma tomato and grated Asiago cheese*

### **Beef Tenderloin**

*Tender Fire Roasted tenderloin, served with a bordelaise or green peppercorn sauce*

### **Broccoli Stuffed Chicken Breast**

*Served with a Mornay sauce, (A light cream sauce with grated parmesan & Swiss cheese)*

### **Roasted Cornish Hens**

*Young hens quickly roasted and basted with fresh herbs and served with a raspberry sauce*

### **Chicken Cordon Bleu**

*Fresh chicken breast stuffed with Swiss cheese and honey ham, lightly breaded and baked served with a mushroom Demi glaze*

### **Center Cut Pork Chops**

*Smothered with smoked sausage and fresh peaches*

### **Grilled Yellow Tail Tuna**

*Lightly grilled and served with a Japanese wasabi compound butter*

## Side Dishes

*(Choose One)*

Twice Baked Potatoes • Garlic Whipped Potato Puffs

Oven Roasted Potatoes • Rice Pilaf • Wild Rice

*(Choose One)*

Zucchini Provincial • Fresh Broccoli or Cauliflower

Sugar Snap Peas and Norwegian Carrots • Roasted Fresh Vegetables

*(Choose One)*

Angel Hair Pasta w/ Basil Pesto • Tortellini Callier • Cavatelli with Marinara Sauce

**\$32.95 per person**

*Buffet served on china\**

*\* Buffet china includes dinner plate, salad plate, soup bowl, dinner fork, knife & white linen napkin.*

*\* Sit Down Table Service available at additional charge. Will require additional china and servers.*

# Classic Appetizer Buffet

## Cold Items

*(Choose Three)*

Dollar Sandwiches *with Smoked Turkey, Sliced Roast Beef, Chicken Salad, Tuna Salad, Baked Ham*

Vegetable Trays with Ranch Dip

Fresh Fruit Trays

Cheese & Sausage Cracker Trays

Spinach & Artichoke

Deviled Eggs

Round of Rye with Dill Dip

Salad Tray, Pasta, Potato, & Macaroni

Crab Dip with Crackers

Cheese Tray with Crackers

Cookies

## Hot Items

*(Choose Four)*

Swedish Meatballs

Mini Chicken Kabobs

Stuffed Mushrooms *(Spinach or Crab)*

Crab Rangoon

Egg Rolls

Toasted Ravioli with Marinara Sauce

Fried Chicken Wings *(Spicy, BBQ or Batter Fried)*

Cocktail Franks

***\$14.95 per person***

# Supreme Appetizer Buffet

## Cold Items

*(Choose four)*

Assorted Cold Canapés  
Puff Pastry Filled with either Crab, Chicken or Tuna Salad  
Oysters on the Half Shell  
Brie Cheese with Specialty Crackers  
Stuffed Zucchini Rolls  
Jumbo Shrimp Cocktail  
Fresh Vegetable display with a Dill Dip  
Garnished Smoked Salmon  
Fresh Fruit Kabobs  
Marinated Asparagus with flame roasted red peppers  
Antipasto Platter  
Bruchetta, *roasted garlic and tomato*  
Assorted Mini Croissants

## Hot Items

*(Choose four)*

Chicken Quesadillas  
Chicken Spedini Skewers  
Chicken Taquitos  
Mini Burgers  
Sesame Beef Skewers  
Sautéed Shrimp *with a Orange Sauce or Green Peppercorn Sauce*  
Rumaki  
Pear & Brie Phyllo  
Crab Rangoon w/ orange sauce  
Cajun Shrimp Skewers  
Bacon Wrapped Sea Scallops  
Monte Cristo Puffs  
Sliced Tenderloin of Beef or Pork with mini rolls  
Stuffed Mushrooms (*Spinach or Crab*)  
Petite Quiche

***\$24.95 per person***

# Wedding Bar Packages

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## 4 Hour Open Bar Pricing

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*All bar pricing is per person*

*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*

<b>Open Beer, Wine &amp; Soda</b> 3 domestic beers, 2 house wines	<b>\$10.00</b>
<b>Open Well Liquor</b> 3 domestic beers, 2 house wines. Well Liquors: Rum, Gin, Vodka, Tequila. 4 mixers of your choice	<b>\$12.00</b>
<b>Open Call Liquor</b> 3 Domestic Beers, 3 House Wines Call Liquors: Rum, Gin, Vodka, Tequila, Whiskey, Scotch	<b>\$15.00</b>
<b>Open Premium Liquor</b> 4 beer selections, 4 house wines Premium Liquors: Rum, Gin, Vodka, Tequila, Whiskey, Scotch, Cordials of your choice	<b>\$18.00</b>
<b>Open Soft Drinks and Juice</b> Pepsi, Diet Pepsi, Sprite, Orange Juice and Cranberry Juice <i>(add to any bar package for \$2.00 per person)</i>	<b>\$6.00</b>
<b>Champagne Toast</b> <i>House Sparkling Wine, includes glassware.</i>	<b>\$1.50 per person plus</b> <b>\$16.95 per bottle</b>

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## Service Charges

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

*Glassware Rental Available-please call*

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## A La Carte Pricing

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<b>Domestic Keg</b>	<b>\$170.00</b>
<b>Import Keg</b>	<b>\$340.00</b>
<b>Case of Domestic Beer</b>	<b>\$49.00</b>
<b>Case of Import Beer</b>	<b>\$59.00</b>
<b>House Wine</b>	<b>\$22.00 per bottle</b>
<b>House Champagne</b>	<b>\$18.00 per bottle</b>

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## Cash Bar Pricing

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<b>Domestic</b>	<b>\$3.00</b>
<b>Import</b>	<b>\$4.00</b>
<b>Wine</b>	<b>\$4.00</b>
<b>Well Drinks</b>	<b>\$3.00</b>
<b>Call</b>	<b>\$4.00</b>
<b>Premium</b>	<b>\$5.00</b>

*18% Gratuity, Equipment, and Tax not included*