



- *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](http://www.callierscatering.com)

*Ready to Order?*

CALL **636-230-0019**

EMAIL [sales@callierscatering.com](mailto: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 Buffets

15 Person Minimum

## Continental Breakfast

10.00 / Person

Includes: Fresh fruit salad

**Select Three:**

Bagels and cream cheese, assorted danish, breakfast breads (banana, lemon blueberry, cranberry), fresh baked muffins, chocolate chip scones

## Hearty Breakfast

14.00 / Person

Includes:

Fresh fruit salad, oven browned potatoes, sausage links & bacon

**Select One:**

**Scrambled Eggs** (cheddar cheese)

**Mediterranean Strata** (spinach, mushroom, olive, red pepper, feta)

**Colorado Skillet** (ham, bell peppers, onion, cheddar)

**Classic Casserole** (bacon, cheddar, onion)

**Slinger Bar** (scrambled eggs, homemade chili, cheddar, onion, sour cream)

add 4.00 / Person

**Select One:**

Bagels & cream cheese, assorted danish, breakfast breads, fresh baked muffins, chocolate chip scones

french toast casserole add 2.00 / Person

fresh baked biscuits with jelly & butter

Add sausage country gravy for 2.00 / Person

**Add-On:** Assorted Individual Yogurt 2.50 / Each

## Beverages

Local STL Coffee by the box (96 oz, serves 8-10) - 27.00 Includes: 8 oz cups, eco friendly stirrers, sugars & sweeteners, creamers

Individual Bottled Orange Juice - 1.75 / Each

# Boxed Lunches

## Box Lunch Ordering

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

Boxes are 12.00 / Each

All boxes include a cutlery pack, condiments, and hand wipe  
Pricing does not include tax, delivery, or driver's gratuity.

### 10 BOX MINIMUM 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, 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.

### Santa Fe 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, French Bread, 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
- Apple

## 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) **12.00 / 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, 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 caesar or house salad, roll assortment & butter, and dessert.**

Priced Per Person. 12 Person Minimum.

## Buffet Entrees

### 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 cavatappi alfredo.

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 mashed potatoes.

14.25

#### Chicken Bruschetta

Marinated grilled chicken breast, glazed with a balsamic reduction, garnished with tomato & Kalamata olive blend. Served w/ spaghetti aglio e olio.

14.75

*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 steamed rice.

15.50

#### Braised Beef Brisket

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

16.00

#### Beef Tenderloin Bordelaise

lightly seasoned and char grilled to perfection, topped with mushroom bordelaise sauce. Served w/ roasted baby bakers.

Market Price

### Fish

#### Grilled Salmon

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

15.50

#### Jumbo Grilled Shrimp Kabob

Cajun seasoned and grilled. 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.

13.00

#### 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

#### Carved Oven Roasted Turkey Breast

This holiday classic comes with turkey gravy, mashed potatoes, green beans, and cornbread stuffing. Salad not included.

13.75

#### Mom's Home-Style Meatloaf

Our homemade classic meatloaf topped with a sweet maker's mark bourbon sauce. Served with mashed potatoes.

14.00

### 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 mashed potatoes.

14.00

#### Pork Saltimbocca

Thinly sliced seasoned pork loin, prosciutto, sage, topped with white wine sauce. Served with mashed potatoes.

14.00

#### Honey Garlic Boneless Pork Chop

Juicy Tender pork loin seared with honey, garlic, and rice wine vinegar. Served with white rice.

14.00

Special dietary options available upon request. Call for pricing.

# Popular Combinations Cont.

## Pasta + Vegetarian

### Baked Lasagna

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

13.00

### Sunburst Chicken Pasta

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

12.00

### Stuffed Acorn Squash

with quinoa, maple, apple, cinnamon, and sage.

12.00

### 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 pesto linguine

13.00

### 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

## Homemade Soups

Add soup for 3.25 / Person (12 Person Minimum)

Creamy Broccoli & Cheese

Baked Potato

Fresh Garden Vegetable

Wisconsin Beer Cheese

Creamy Chicken and Wild Rice

Roasted Red Pepper w/Gouda

Chicken Tortilla

Tomato Basil Bisque

White Chicken Chili

Beef Chili

Classic Chicken Noodle

Sausage and Kale

### Soup and Salad Combo

11.00 / Person (12 Person Minimum)

Select One Soup & One Salad

(Salad selection from boxed salads page 4)

Includes: Dinner Rolls & Butter, and Dessert

## Popular Combination Sides

Additional sides available 2.50 / 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

# Specialty Food Bars

Elevate 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)  
Includes house Italian salad & homemade chips.

15.50

## Sandwich Buffet:

A combination of our most popular sandwiches from our Box Lunch Menu (page 3). Includes house Italian salad, and one side of your choice.

14.00

## 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 Goopy Butter Cake
- Luscious Lemon Bars
- Assorted Cakes\* : Vanilla Cheesecake, Chocolate Cake, Carrot Cake
- Assorted Freshly Baked Cookies:
  - Lemon White Chocolate Chunk
  - Chocolate Chunk
  - Oatmeal Walnut Raisin
  - Double Chocolate Chunk
  - Old Fashioned Sugar
- Sweet Street Bars\*

\* 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 Hot Dogs and Grilled Hamburgers (5 oz)**

**Select 2 Sides and 1 Dessert**

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

**13.00 / Person** - 12 Person Minimum

**1/2 lb Burger add 2.00 / Person**

## 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"> <li>• Callier's House Dinner Salad</li> <li>• Italian Spiral Pasta Salad</li> <li>• Bowtie Caprese Pasta Salad</li> <li>• Creamy Dill Potato Salad</li> <li>• Tortellini Tomato Basil</li> <li>• Mediterranean Cous Cous</li> </ul> | <ul style="list-style-type: none"> <li>• Creamy Cole Slaw</li> <li>• Fresh Fruit Salad or Tray</li> <li>• Fresh Veggie Tray served with Veg Dip</li> <li>• Homemade Gourmet Chips</li> <li>• Assorted Bags Chips</li> </ul> |
| <p>— Hot —</p>     | <ul style="list-style-type: none"> <li>• Macaroni &amp; Cheese</li> <li>• Baked Mostaccioli</li> <li>• Au Gratin Potatoes</li> <li>• Creamy Whipped Potatoes</li> </ul>  | <ul style="list-style-type: none"> <li>• Pit Baked Beans</li> <li>• Seasoned Green Beans</li> <li>• Corn on the Cob</li> <li>• Buttered Confetti Corn</li> </ul>  |

## 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.

18.00 / 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 1.50 / Each
- Callier's Bottled Water 1.75 / Each
- Bottled Orange Juice 1.75 / Each
- Fresh Brewed Tea (Sweet or Unsweet) 12.00 / Gallon (8-10 Servings)
- Lemonade 10.00 /Gallon (8-10 Servings)
- Decaf or Regular Coffee by the Box 27.00 (8-10 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,  
 Ginger Ale, Orange 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	16.00 / Person	2 Hours	20.00 / Person
3 Hours	14.00 / Person	3 Hours	18.00 / Person	3 Hours	22.00 / Person
4 Hours	16.00 / Person	4 Hours	20.00 / Person	4 Hours	24.00 / Person

### Soft Bar Package

- 2 Domestic Beers, 2 Craft Beers, 4 House Wines, Assorted Coke Products

### Superior Bar Package

- 2 Domestic Beers, 2 Craft Beers, 4 House Wines
- Superior Liquors: Bacardi Silver, Captain Morgan, Brokers Gin, Titos, Jose Cuervo, Jack Daniels, Makers Mark, Johnny Walker Red

### Premium Bar Package

- 2 Domestic Beers, 2 Craft Beers, 4 House Wines
- Premium Liquors: Barcardi Silver, Captain Morgan, Tanqueray, Grey Goose, Milagro, Bulleit Bourbon, Johnny Walker Black, Jack Daniels, Disaronno, Luxardo

- Bar Setup Charge/Licensing 150.00
- Corking Fee 10.00 / Bottle
- Bartender 175.00 (4 hours) 40.00 / 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.