

# 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. 15 Person Minimum.

## Buffet Entrees

### Poultry Selections

#### Chicken Chablis

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

15.00

#### 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).

16.00

#### 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.

14.75

#### 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.

16.00

#### 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.

15.00

#### Chicken Bruschetta

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

15.00

### 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.

16.00

#### Beef Stroganoff

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

16.50

#### Beef Pepper Steak

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

16.50

#### Braised Beef Brisket

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

18.50

#### Beef Tenderloin Bordelaise

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

22.50

### Fish

#### Grilled Salmon

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

16.50

#### Jumbo Grilled Shrimp Kabob

Cajun seasoned and grilled. Served with grilled vegetables and rice pilaf. 17.50

### 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.

14.75

#### Carved Oven Roasted Turkey Breast

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

14.75

#### Mom's Home-Style Meatloaf

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

14.75

### 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.

14.50

#### Pork Saltimbocca

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

14.50

#### Honey Garlic Boneless Pork Chop

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

14.50

*Add an additional entrée  
for 8.00 / Person*

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

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.

13.75

### Sunburst Chicken Pasta

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

12.50

### Stuffed Acorn Squash

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

13.75

### 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)

12.50

### Pasta con Broccoli

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

12.50

### Eggplant Parmesan

Garden fresh sliced eggplant topped with Callier's signature marinara, Italian cheese blend, and baked to perfection. Served with pesto linguine

13.75

### Mediterranean Pasta

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

12.50

### Chicken Tetrazzini

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

12.50

### Pasta Primavera

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

12.50

## Homemade Soups

Add soup for 3.75 / Person (15 Person Minimum)

Creamy Broccoli & Cheese | Fresh Garden Vegetable | Creamy Chicken and Wild Rice  
Chicken Tortilla | Tomato Basil Bisque | Beef Chili | Classic Chicken Noodle

### Soup and Salad Combo

12.95/ Person (15 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 2.75 / 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. 20 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.

15.00

*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.

16.25

*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.

16.25

## 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.

16.25

## Sandwich Buffet:

Assorted Sandwich Tray (options on pg 3) or Meat &  
Cheese Tray. Includes house Italian salad, and one side  
of your choice.

14.95

## 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.

16.25

*Enhance with Asian salad 2.95*

## 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 & Carrot Cake
- Assorted Freshly Baked Cookies
- Sweet Street Bars\*

*\* Denotes \$1.00 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 :
- Mini Cheesecakes
  - Brownies
  - Mini Cupcakes
  - Sweet Street Bars
  - Goey Butter
  - 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 72 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*)

**18.50 / Person** - 20 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

**13.95 / Person** - 20 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\*  
*\*Add 2.25 / Person*

( A la carte grilled all beef hot dogs **3.000 / Each**  
A la carte grilled hamburgers **5.75 / Each 5 oz, 7.50 / 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 (*Tables, Chairs, Linens, and More*)

# Appetizer Reception

35 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.

22.00 / 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 Sliders\*
- 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

- Canned Soft Drinks 2.00 / Each
- Callier's Bottled Water 2.00/ Each
- Bottled Orange Juice 2.00/ Each
- Bottled Tea (Sweet or Unsweet) 2.75/ Each
- 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	16.00 / Person	2 Hours	20.00 / Person	2 Hours	24.00 / Person
3 Hours	18.00 / Person	3 Hours	22.00 / Person	3 Hours	26.00 / Person
4 Hours	20.00 / Person	4 Hours	24.00 / Person	4 Hours	28.00 / Person

### Soft Bar Package

- 3 Domestic Beers, 1 Craft Beers, 4 House Wines, Assorted Coke Products

### Superior Bar Package

- 3 Domestic Beers, 1 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

- 3 Domestic Beers, 1 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** 250.00 (May apply)

**Corking Fee** 10.00 / Bottle

**Bartender** 255.00 (6 hour) 45.00 / 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.**