

WELCOME TO

CATERING ST. LOUIS

perfectly. completely. precisely.

- HOME

ABOUT US

SERVICES

CATERING ST. LOUIS

LOCATIONS

MENUS

CONTACT

Anyone can provide you with food. Not surprisingly, that’s what most caterers promote.

At Catering St. Louis, we approach things differently. We focus on the entire event, creating the mood, atmosphere and surroundings you’ll remember long after the plates are cleared. With us, you’ll see that service is every bit as important as food.

From the exquisite to the everyday, our food dazzles. Whether you’re planning a casual corpo- rate open house or a wedding celebration adorned with all the trimmings, we create the moment.



WEDDINGS



CORPORATE



PRIVATE

Catering St. Louis is FANTASTIC. We went through them for our rehearsal and reception, which ended up being the best choice ever. Our planner was Rhonda, and she is amazing! They are super organized and efficient. The food was great, and everyone was obsessed with both our venues. Our rehearsal dinner was at City Cottage on Chouteau, and our reception was at Missouri Botanical Garden in the Monsanto Hall. I don't have a single negative thing to say about all of it. I could not have done it without Rhonda and her entire team. Best day of my life!!



SEE MORE OF OUR VENUES

OTHER LINKS

- AWARDS

CLIENTS

EMPLOYMENT

REVIEWS

REQUEST INFORMATION





SEATED DINNER

Our Seated Dinner Package consists of a first course, an entree course, and your wedding cake cut and served as dessert. Seating is provided for every guest, ten guests to each table. Hors d'oeuvres may be passed during the cocktail hour for an additional charge

PACKAGE PRICING

Low Season

(Jan, Feb, Mar, Jul, Aug, Nov)

- \$71.25 - A, B, C, D, E, F
- \$74.99 - G, H, I
- \$79.25 - J, K
- \$80.25 - L, M, N

High Season

(Apr, May, Jun, Sept, Oct, Dec)

- \$76.25 - A, B, C, D, E, F
- \$79.99 - G, H, I
- \$84.25 - J, K
- \$85.25 - L, M, N

Prices are good for events occurring before **March 31, 2017**. Expect some price increases for events scheduled after this date.

Prices are good only at our contract locations: Visitor Center in Forest Park, Missouri Botanical Garden (Spink Pavilion, Monsanto Hall), Jewel Box, Whittemore House, Oliva on the Hill, and City Cottage. At any other location where we cater, such as Three Barn Farm, the City Museum, World's Fair Pavilion, The Gateway Arch, your residence or office location, you will incur additional charges, such as rental equipment costs. **A 22% service charge and sales tax are added to the final invoice. There is a food & beverage minimum that must be met, specific to each location; please refer to each venue page for details.**

Please note that we offer special Italian-themed menu suggestions for Oliva on the Hill and French-themed menu suggestions for City Cottage on Chouteau! (All Catering St. Louis menus at right are available for Oliva and City Cottage as well.)

Three Barn Farm has custom menus designed expressly for that location, which will be primarily influenced by locally available ingredients to create seasonal, farm-fresh food.

Although the Boathouse is not offered as a wedding reception venue, the Boathouse Annex and Tented North Patio provide wonderful ambiance for engagement parties, bridal showers, and rehearsal dinners! The Boathouse has menus unique to that location.

PACKAGE INCLUDES

- *Choice of one first course and one entrée from selected menus
- *Your wedding cake cut and served with selected dessert sauce
- *Decaffeinated Coffee and Hot tea
- *4-hour open bar
- *Wine passed as guests arrive
- *Wine served at the dinner tables
- *China/stemmed glassware/silverware
- *3-5 Votive candles per dinner table
- *Ivory linens/white cotton napkins
- *Venue Specific Tables and Chairs

FIRST COURSE

- *Field Greens, Raspberry Vinaigrette, Mixed Fresh Berries, Candied Pecans
- *Spinach, Arugula, Baby Heirloom Tomatoes, Olive Bread Croutons, Fresh Mozzarella, White Balsamic Vinaigrette
- *Chopped Black Kale, Fresh Herbs, Crushed Peanuts, Sweet Sesame Vinaigrette
- *Arugula, Poached Figs, Crispy Pancetta, Alpine Cheese, White Balsamic Vinaigrette
- *Field Greens, Shredded Iceberg, Mayfair Dressing, Frizzled Prosciutto, Farmhouse Cheese
- *Iceberg Wedge, Sweet-Sour Bacon Dressing, Crumbled Blue Cheese, Peas, Frizzled Leeks
- *Warm Goat Cheese and Rosemary Tart, Field Greens, Roasted Tomato Vinaigrette, Julienne Tomato
- *Arugula, Shaved Marinated Fennel, English Cucumber, Goat Cheese, Peach Vinaigrette

ENTREES

- A. Prosciutto-Stuffed Chicken Milanese with Shaved Alpine Cheese and Lemon Wedges, Roasted Tomato Risotto and Roasted Mixed Vegetables
- B. Basque Chicken with Tomato, Capers and Olives, Couscous, Green Beans
- C. Balsamic-Glazed Chicken Breast with Missouri Wild Mushroom Ragout, Brown Rice Pilaf, Grilled Vegetables
- D. Lemon-Herb Roasted Chicken, Tarragon-Dijon Sauce, Tomato Risotto Cake, Green Beans
- E. Roasted Tomato Risotto, Ragu of Braised Greens and Root Vegetables
- F. Penne with Missouri Wild Mushrooms, Leeks and Sundried Tomato Pesto
- G. Grilled Atlantic Salmon, Miso Glaze, Napa Slaw, Roasted Mixed Vegetables with Fingerling Potato and Sweet Potato
- H. Grilled Halibut, Citrus-Butter Sauce, Potato-Kale Cake, Grilled Vegetables
- I. Veal Scaloppini, Caramelized Onion Gravy, Yukon Gold Potato-Gouda Gratin, Roasted Mixed Vegetables
- J. Lamb Osso Buco, White Wine-Tomato Jus, Porcini Risotto, Italian Green Beans
- K. Boneless Beef Short Ribs Braised with Red Wine and Olives, Roasted Tomato Risotto, Grilled Vegetables
- L. Grilled Beef Tenderloin Filet, Blue Cheese Smashed Potatoes, Ale Mustard Demiglace, Roasted Seasonal Vegetables
- M. Beef Tenderloin Stuffed with Herbs and Garlic, with Tuscan Olive-Raisin Sauce, Braised Chard and Roasted Fingerling Potatoes
- N. Grilled Jumbo Shrimp and Grilled Medallion of Beef Tenderloin with Mustard Demi Glace accompanied with Rosemary Roasted Potatoes, French Green Beans and Shaved Carrots

DESSERT

Your wedding cake cut and served with selected dessert sauce

BAR

- *Smirnoff Vodka
- *Gilbey's Gin
- *Barton Rum
- *Jim Beam Bourbon
- *Seagram's 7
- *J&B Scotch
- *Beer: Bud Light, Bud Select, Schlafly Pale Ale, Schlafly Hefeweizen
- *Wines (choose 2): Riven Rock Pinot Grigio, Forest Ville Chardonnay, 10 Span Pinot Noir, Forest Ville Cabernet Sauvignon
- *Soft Drinks, Waters & Mixers

Bar upgrades are available for an additional charge.



FILTERS

WEDDING

OUTDOORS

RUSTIC

SMALL

OLIVA... ON THE HILL



SEATED DINNER: 100

COCKTAIL RECEPTION: 120

THE INNS AT ST. ALBANS



WITH DANCE FLOOR: 120

WITHOUT DANCE FLOOR: 150

THREE BARN FARM



SEATED DINNER: 200

COCKTAIL RECEPTION: 250

FOREST PARK VISITOR CENTER



SEATED DINNER: 210

COCKTAIL RECEPTION: 400

JEWEL BOX



SEATED DINNER: 120

COCKTAIL RECEPTION: 200

CITY COTTAGE ON THE CHOUTEAU



SEATED DINNER: 100

COCKTAIL RECEPTION: 175

MISSOURI BOTANICAL GARDEN



SEATED DINNER: 90+

COCKTAIL RECEPTION: 150

BOATHOUSE IN FOREST PARK



SEATED DINNER: 120

COCKTAIL RECEPTION: 150

WORLD'S FAIR PAVILION



SEATED DINNER: 450

COCKTAIL RECEPTION: 1000

CLICK HERE
TO BOOK
YOUR EVENT



NAME

EMAIL

PHONE

QUESTIONS & COMMENTS

Write your message here...

SUBMIT

OR, CONTACT US DIRECTLY:

Wedding or Private Events: leasaerkiletian@cateringstlouis.com
Corporate Events: corporatesales@cateringstlouis.com
Phone: (314) 961-7588

Mon-Fri 8:30am-5:00pm CST

2141 59th Street
St. Louis, Missouri 63110

Share your experience with us! Email us at comments@cateringstlouis.com

OTHER LINKS

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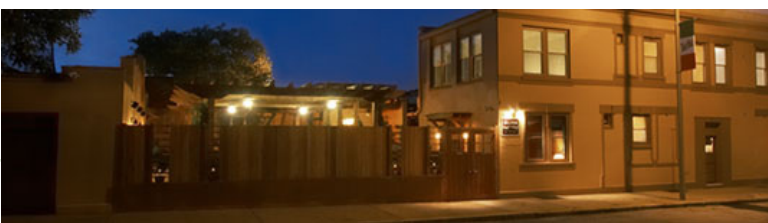
[VIEW OUR MENU OPTIONS](#)



CATERING ST. LOUIS



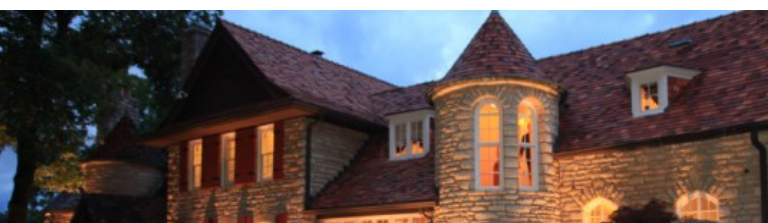
OLIVA... ON THE HILL



SEATED DINNER: 100

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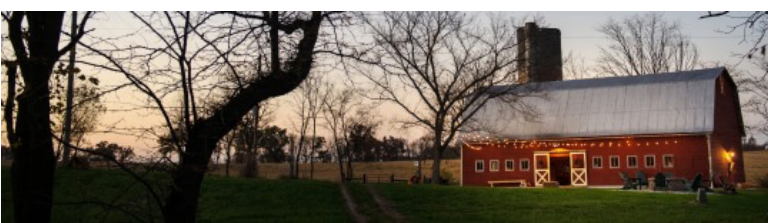
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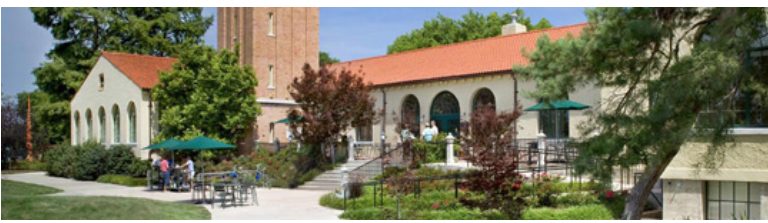
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