



Redefining the role of the caterer.

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 corporate open house or a wedding celebration adorned with all the trimmings, we create the moment.

Perfectly. Completely. Precisely.



"Whether you're planning a casual corporate open house or a wedding celebration adorned with all the trimmings, we create the moment."

EXPLORE OUR EVENTS

"From the exquisite to the everyday, our food dazzles."

EXPLORE OUR MENUS



"We have a multitude of beautiful and historical properties in the St. Louis area for the sole purpose of entertaining."

EXPLORE OUR VENUES



"Everything you could ever imagine... and a little bit more."

MAKE A REQUEST



WEDDING + PRIVATE
sales@cateringstlouis.com

CORPORATE
corporatesales@cateringstlouis.com

ADDRESS
2141 59th Street
St. Louis, Missouri 63110
314 961 7588



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EXPLORE OUR STORY

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EXPLORE OUR EVENTS

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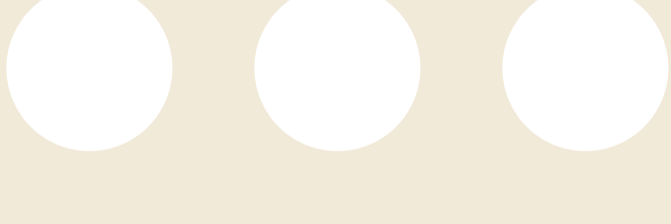
EXPLORE OUR MENUS

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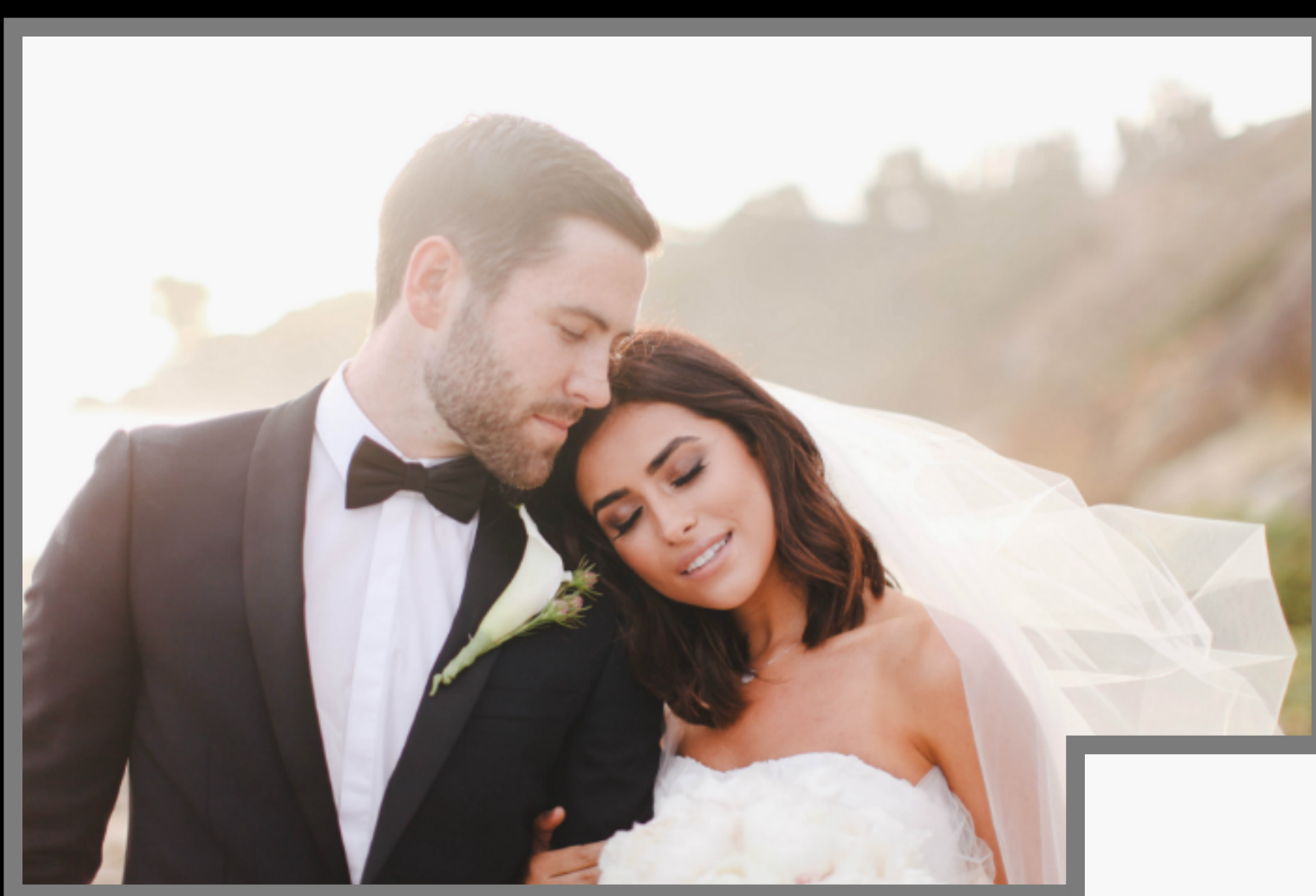
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Wedding

MORE INFORMATION



Corporate

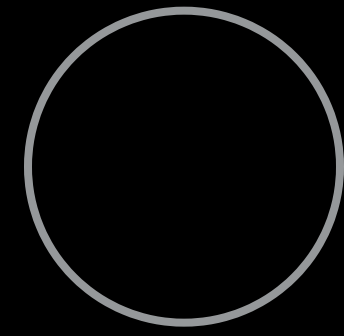
MORE INFORMATION



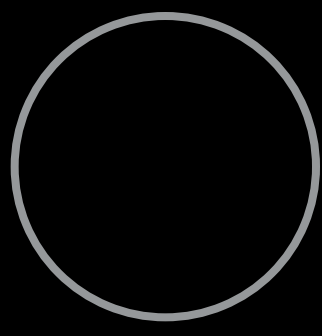
Private

MORE INFORMATION

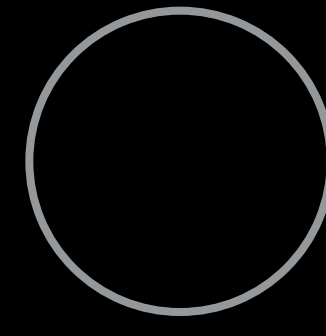
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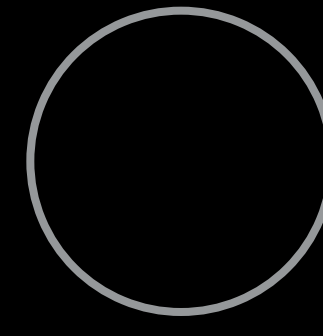
EVENT PLANNING



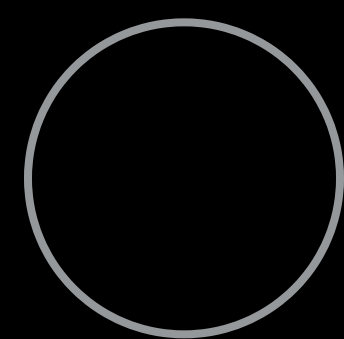
THEME DEVELOPMENT



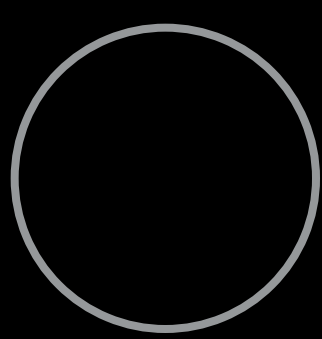
CUSTOM MENUS



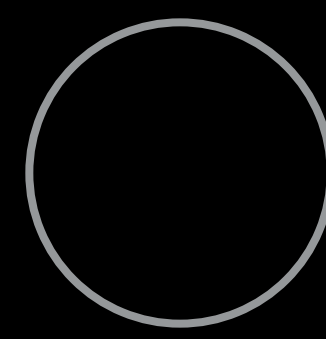
TENT AND FLOORING



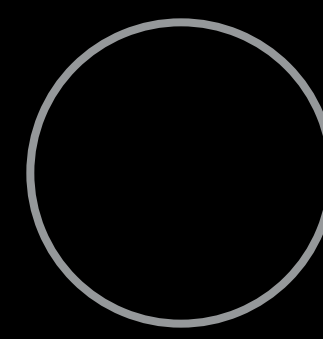
EVENT PLANNING



THEME DEVELOPMENT



CUSTOM MENUS



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Seated Dinner

Our Seated Dinner Package consists of a first course, an entree course, and a 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. If you need a menu custom fit to your event, call us today to discuss!



Package Includes...

Choice of one first course, one entrée, and one dessert from selected menus

- 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

• • •

Prices are based on a 4-hour event. Sales tax and service charge are added to final invoice.

Menu

FIRST COURSE SECOND COURSE DESSERTS BAR

[Choose One]

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

Note

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.

The Boathouse Annex and Tented North Patio provide wonderful ambiance for corporate events! The Boathouse has menus unique to that location.



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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

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Menu

1 **2** **3** **BAR**

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