

Wedding & Banquet Packages



Available Upgrades

- Hand passed Hors d'oeuvres
- Preset Salad Service for Buffet
- Valet Parking
- Audio Visual Equipment
- Premium Bar
- Glasses at Bar
- Wine Service
- Ice Carvings
- Groom Cake
- Wedding Cake
- Cordial Bar
- Ice Cream Sundae Bar
- Colored Overlay
- Chair Covers
- Color Linens
- Themed Receptions

Catering By:

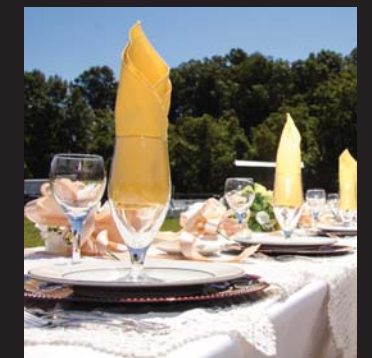


Five-Star Wedding Caterer

Valley Farms
Ed Barrieau / 636.463.1205
valleyfarms1@me.com

Championship Catering
314.606.9520
larryg@championshipcatering.com

Wedding & Banquet Packages



Catering By:



Five-Star Wedding Caterer

Valley Farms **636.463.1205** ★ Championship Catering **314.606.9520**
15193 Olive Blvd., Chesterfield, MO 63017
www.ChampionshipCatering.com

Silver Wedding Package - Pricing starting at only \$19

Includes impeccable service from uniformed staff, china, flatware, linen napkin and complimentary cake cutting. An elegant package at an affordable price. Tax, labor and gratuity are not included and will be added to the final total. Plated options available.

- Salads -

Select (1)

House Lettuce Mix with Cucumber, Tomatoes and topped with Parmesan Cheese and Croutons with Balsamic Vinaigrette.

Italian Mixed Greens with Red Onions, Tomatoes, and Parmesan Cheese tossed in a light Golden Italian Dressing.

Caesar Romaine Lettuce with Parmesan Cheese tossed in a rich Caesar dressing and garnished with fresh baked Croutons.

Buffet served with bakery fresh Rolls and Butter.

- Entrees -

Select (2) for Buffet & (1) for Sit Down

Chicken Piccata Tender breast of chicken served in a white wine lemon sauce with mushrooms.

Roast Beef Slow Cooked Roast Beef served in Au Jus.

Champagne Chicken Lightly seasoned chicken in a champagne sauce with pineapple and strawberries.

Baked Spiral Sliced Ham Delicious baked ham featuring a warm pineapple sauce and bourbon glaze.

Oven Roasted Turkey Breast Tender juicy turkey breast served with cranberry chutney.

- Side Items -

Select (3) for Buffet & (2) for Sit Down

Green Bean Almandine
Glazed Carrots
Rice Pilaf
Garlic Mashed Potatoes
Garlic Roasted Red Potatoes
Penne in Tomato Cream
Pasta Con Broccoli in Tomato Cream
Cavatelli Shells in Rich, White Cream Sauce

Gold Wedding Package - Pricing starting at \$22

Our most requested! Professionally presented by our uniformed staff and includes china, flatware, linen napkin and complimentary cake cutting. Our Gold Package is sure to please. Tax, labor and gratuity are not included and will be added to the final total. Plated options available.

- Salads -

Select (1)

House Lettuce Mix with Cucumber, Tomatoes and topped with Parmesan Cheese and Croutons with Balsamic Vinaigrette.

Italian Mixed Greens with Red Onions, Tomatoes, and Parmesan Cheese tossed in a light Golden Italian Dressing.

Caesar Romaine Lettuce with Parmesan Cheese tossed in a rich Caesar dressing and garnished with fresh baked Croutons.

Buffet served with bakery fresh Rolls and Butter.

- Entrees -

Select (2) for Buffet & (1) for Sit Down

Stuffed Chicken Speidini Lightly breaded chicken breast stuffed with monterey jack cheese and topped with a mornay sauce.

Pork Loin Slow roasted pork loin seasoned with sage and rosemary then topped with a delicious apple brandy glaze.

Lemon Pepper Cod Lightly breaded and served with fresh lemons.

Tenderloin Served Au jus or with our famous pepperloin sauce.

- Side Items -

Select (3) for Buffet & (2) for Sit Down

Green Bean Almandine
Glazed Carrots
Rice Pilaf
Garlic Mashed Potatoes
Garlic Roasted Red Potatoes
Penne in Tomato Cream
Pasta Con Broccoli in Tomato Cream
Cavatelli Shells in Rich, White Cream Sauce
Penne with Sun-Dried Tomatoes
Roasted Peppers & Fresh Basil in EVO Sauce

Create your own personalized menu and pricing, or combine items from any package.

Appetizer Displays

(25 person minimum)

Gus's Pretzel Bites
A St. Louis Tradition!
Served with beer cheese dip.
\$2.25/person

Fresh Veggies with Dip
\$2.00/person

Fresh Fruit
with Amaretto Cream Dip
\$2.50/person

Mini Sliders
Ham, Turkey, Beef
\$2.50/person

Meatballs in Roasted
Bell Pepper Barbeque Sauce
\$2.50/person

Toasted Ravioli with Marinara
\$2.50/person

Assorted Cheeses
with Crackers
\$2.50/person

Butler Passed Hors D'oeuvres

Choose any three for only
\$6.95 per person

Four Cheese
Stuffed Mushrooms

Crab Salad Torte

Baby Bells Stuffed
with Herbed Cheese

Goat Cheese Caprese Torte

Spanakopita

Southwest Chicken Pinwheels

Chicken Salad with Cranberries
and Almonds in Crispy Torte

Bacon Pecan
Goat Cheese Popsicles

Tomato, Basil, &
Mozzarella Flatbread

Platinum Carving Wedding Package - Pricing starting at \$29

Our signature wedding menu featuring the finest dining selections at an incredible value. Our entree carving stations deliver exactly as your guests order. Your friends will delight in the attention to detail coupled with discriminating service.

- Salads -

Select (1)

Greek Mixed Greens with Red Onion, Cucumber, Olives and dressed with a Feta Vinaigrette.

Spring Mix Spring Mix with fresh mangos, strawberries, cranberries, and almonds in a Balsamic Vinaigrette.

Spinach Spinach with Onions, Mushrooms, Bacon, Eggs, dressed with a Bacon Vinaigrette.

Buffet served with bakery fresh Rolls and Butter.

- Entrees -

Select (2) for Buffet & (1) for Sit Down

Baked Salmon with a Mango Citrus Salsa.

NY Strip served with Mushrooms in Garlic Steak Butter.

Spinach and Herb Stuffed Chicken topped with Mornay Sauce.

- Hand-Carved Selections -

Prime Rib with our Five Star Signature Light and Dark Horseradish Cream.

Beef Tenderloin with Bearnaise Sauce and Five Star Signature Horseradish Cream.

- Side Items -

Select (3) for Buffet & (2) for Sit Down

Maple & Bourbon Glazed Carrots
Broccoli sautéed with Red Bell Peppers
Baked Potato Bar with all the Fixings
Baked Sweet Potato
Red Potatoes in Scallion Butter
Seasoned Mixed Vegetables
Long & Wild Grain Rice
Fettucini Alfredo

Create your own personalized menu and pricing, or combine items from any package.

Station Buffets

Our Flagship Station Buffets are sure to please. Just check out the selections! The Stations below are our most popular requests. Or... create your own. Completely customized to your taste and budget.

- Station 1 -

Hors d'oeuvres Buffet

Cheese and Vegetable Bar
with Crackers and Dip

Puff Pastries with Shrimp
and Crab

Dollar Roll Sandwiches

Meatballs in a Roasted
Pepper BBQ Sauce

Toasted Ravioli

Southwest Chicken Pinwheels

- Station 2 -

Mexican Buffet

Made to order Quesadillas

House Made Corn Chips
& Salsa

Spicy Beef & Grilled Chicken

Grated Cheese and
Cheddar Cheese Sauce

Lettuce, Tomatoes,
Black Olives, Jalapeño
Peppers, Onions
Sour Cream

- Station 3 -

Italian Buffet

Made to order Pastas

Italian Salad

Pasta Con Broccoli

Fettuccine Alfredo

Spaghetti Bolognese

Garlic Bread & Rolls

- Station 4 -

Dinner Buffet

Caesar Salad

Chicken Piccata

Beef Pepperloin

Rice Pilaf

Green Bean Almandine

Pasta Con Broccoli

- Station 5 -

Dessert Bar

Cheesecake Bar with a variety
of Flavors and Toppings

Assorted Cakes

Petit Fours, Cookies, Brownies

Sundae Bar

Flambé Bar Fresh Fruit

Station Buffet Pricing

Stations Buffet pricing varies due to creativity and taste. Please call for customized pricing and options. We are happy to accommodate any guest with special dietary needs.

Unique Options

Mac N Cheese Bar
Polenta Bar
Potato Bar
Cupcake Bar
Ted Drewes Custard Bar
Frozen Yogurt Bar

Catering By:
CHAMPIONSHIP
caterers™
★ ★ ★ ★ ★
Five-Star Wedding Caterer