

# CITY MUSEUM



## *Wedding & Banquet Packages*

*Catering By:*

**CHAMPIONSHIP**  
cateri<sup>ng</sup>™



*Five-Star Wedding Caterer*

### **City Museum**

750 North 16th Street, St. Louis, MO 63103

314.231.2489

[www.CityMuseum.org](http://www.CityMuseum.org)

### **Championship Catering**

2249 Woodson, St. Louis, MO 63114

314.606.9520

[www.ChampionshipCatering.com](http://www.ChampionshipCatering.com)

## Select Wedding Package Only \$10

Includes Italian Salad with Spaghetti and Meat Sauce, Pasta Con Broccoli and Chicken Alfredo (many other options available). Served with bakery fresh Rolls and Butter.

## Bronze Wedding Package Only \$13, Fixed Menu

Includes Italian Salad, Chicken Marinara, Fettuccine Alfredo and Sautéed Broccoli with Roasted Red Peppers. Served with bakery fresh Rolls and Butter.

## Silver Wedding Package - Pricing starting at only \$17

Includes impeccable service from uniformed staff and complimentary cake cutting. An elegant package at an affordable price. Add china, flatware and linen napkin for only \$4 more! 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.

### - 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

Buffet served with bakery fresh Rolls and Butter.

## Gold Wedding Package - Pricing starting at \$22

Our most requested! Professionally presented by our uniformed staff and includes our complimentary cake cutting. Our Gold Package is sure to please. For only \$4 more add china, flatware and linen napkin. 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.

### - 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 morney 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

Buffet served with bakery fresh Rolls and Butter.

## 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 \$27

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.

## - 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

Buffet served with bakery fresh Rolls and Butter.

## Create Your Own!

Combine items from any package to create your own personalized menu and pricing!

### Pasta Bar

\$5-\$8/person

Complete with on-site Chefs to create your delicious pasta dish.

#### Pasta

Cavatelli, Penne, Shells, Spaghetti

#### Sauce

Alfredo, Marinara, Tomato Cream

#### Toppings

Chicken, Shrimp, Italian Sausage, Spinach, Olives, Jalapeño Peppers, Mushrooms, Broccoli

### Sundae Bar

Cake is great, but nothing tops our Sundae Bar with all the fixings!

## Even More Unique Options!

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

## Station Buffets

Our Flagship Station Buffets are sure to please! The Stations below are our most popular requests. Or... create your own completely customized to your taste and budget. 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.

### 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

### 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

### Italian Buffet

Made-to-order Pastas

Italian Salad

Pasta Con Broccoli

Fettuccine Alfredo

Spaghetti Bolognese

Garlic Bread & Rolls

### Dinner Buffet

Caesar Salad

Chicken Piccata

Beef Pepperloin

Rice Pilaf

Green Bean Almandine

Pasta Con Broccoli

### Dessert Buffet

Cheesecake Bar with a variety of Flavors and Toppings

Assorted Cakes

Petit Fours, Cookies, Brownies

Sundae Bar

Flambé Bar

Fresh Fruit

Need a custom menu that you don't see here? Have food allergies? Does your event have a unique theme?

We CATER to all your needs! We are happy to accommodate any guest with dietary needs. Just give us a call at **314.606.9520** to discuss any special requests, ideas and to save the date for your big day!

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c a t e r i n g™



Five-Star Wedding Caterer

All prices per person. Tax, labor and gratuity not included.

# Wedding & Banquet Bar Service

## Standard Bar

**\$17/person** + TAX (50 person min)

**LIQUOR** Barton Vodka, Barton Gin, Barton Rum, Bellows Scotch, Bellows Whiskey, Trave Amaretto, DeKuyper Peachtree Schnapps

**BEER** Bud Light and Budweiser (cans poured in cup)

**WINE** (Choose 3) La Terre Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

Includes Coke, Sprite, Diet Coke, Sweet & Sour mix, Bloody Mary mix, cranberry juice, tonic water, club soda, grenadine, ice and garnishes, served in disposable cups.

## Premium Bar

**\$19/person** + TAX (50 person min)

**LIQUOR** Three Olives Vodka, New Amsterdam Gin, BACARDÍ Superior Rum, Captain Morgan Original Spiced Rum, Dewar's White Label Scotch, Jim Beam Original Bourbon, Trave Amaretto, DeKuyper Peachtree Schnapps

**BEER** Bud Light and Schlafly Pale Ale (bottles)

**WINE** (Choose 3)  
La Terre Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

Includes Coke, Sprite, Diet Coke, Sweet & Sour mix, Bloody Mary mix, cranberry juice, tonic water, club soda, grenadine, ice and garnishes, served in disposable cups.

## Beer, Wine & Soda

**\$14/person** + TAX (50 person min)

**BEER** Bud Light and Budweiser (cans)

**WINE** (Choose 3) La Terre Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

**SODA** Coke, Sprite, Diet Coke

## Top Shelf Bar

**\$25/person** + TAX (50 person min)

**LIQUOR**  
Tito's Vodka, Bombay Sapphire Gin, BACARDÍ Superior Rum, Captain Morgan Original Spiced Rum, Malibu Coconut Rum, Glenlivet 12yo, Maker's Mark Bourbon, Disaronno Originale, DeKuyper Peachtree Schnapps

**BEER** Bud Light, Budweiser/Michelob Ultra\*, Schlafly Pale Ale (bottles) \*choose 1

**WINE** (Choose 3)  
La Terre Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

Includes Coke, Sprite, Diet Coke, Sweet & Sour mix, Bloody Mary mix, cranberry juice, tonic water, club soda, grenadine, ice and garnishes, served in disposable cups.

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**City Museum**

Kelly Richter

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**Championship Catering**

Chef Larry G

314.606.9520

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