

Appetizers & Hors d'oeuvres

COLD SELECTIONS

Fresh Vegetables with Dip
Assorted Imported/Domestic Cheeses and Crackers
Cold Veggie Pizza
Cherry Tomatoes with Smoked Salmon Mousse
Puffed Pastries with Crab and Shrimp
Assorted Mini Torts
Mexican Pinwheels
Blackened Chicken Pinwheels
Fresh Fruit Kabobs with Strawberries and Amaretto Cream Sauce
Assorted Tea Sandwiches
Tenderloin on Baguettes with Horseradish Sauce
Gourmet Olive Tray with Feta Vinaigrette
Baked Brie with Fruit Topping
Pumpnickel Round with a Spinach Dip
Toast Points with Smoked Salmon
Shrimp Platter with Cocktail Sauce
Cucumber Rounds with Avocado and Turkey
California Rolls
Zucchini Boats
Roma Tomatoes with Goat Cheese Brochettes
Dollar Roll Sandwiches - Roast Beef, Turkey, Ham,
Chicken Salad or Tuna Salad

HOT SELECTIONS

Toasted Ravioli
Spring Rolls
Jalapeño Poppers
Chicken Tenders
Egg Rolls
Crab Rangoon
Stuffed Mushrooms with Spinach or Crab
Rumaki
Fried Artichokes wrapped in Bacon
Mini Quiche
Piazza Bread
BBQ Rib Tips
Meatballs in a Roasted Pepper BBQ Sauce
Nachos
Quesadillas
Lamb Wraps
Spanakopita
Mini Franks in Puff Pastries
Chicken Spirals
BBQ Shrimp Wrapped in Bacon
Kabobs - Chicken, Tenderloin or Seafood
Chicken Wings - Hot Sauce, Spicy BBQ or Sweet & Sour Wasabi

Don't see exactly what you're looking for?

We can customize a menu just for you! Please give us a call to discuss your ideas and to save your date!



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314.606.9520

Breakfast

CREATE-YOUR-OWN BREAKFAST

Assortment of eggs, omelets and breakfast sandwiches of your choice.

CREATE-YOUR-OWN OMELET BAR

Eggs - Whole, Whipped, Egg Whites

Cheeses - Cheddar, American, Mozzarella, Mixed Blend

Meats - Bacon, Ham, Sausage, Chicken, Turkey, Crab, Shrimp

Vegetables - Spinach, Tomatoes, Onions, Mushrooms, Green, Red or Yellow Peppers, Black Olives, Jalapeno Peppers, Salsa

Priced from \$6.00 to \$8.00 per guest, depending on number of guests, plus the cost of the on-site chef.

THE CHAMPION BREAKFAST

Includes our famous Omelet Bar plus a buffet consisting of Eggs, Bacon, Sausage, Hash Browns, Fresh Fruit, choice of Pancakes, French Toast or Waffles, choice of Breakfast Bread and Juice.

Priced \$9.00 to \$12.00 per guest, depending on number guests.

GRAB-AND-GO BREAKFAST

A buffet of Danishes, Muffins, Donuts, Bagels & Cream Cheese, Fruit Salad, Breakfast Breads, Juice and Bottled Water.

Choice of any 2 items \$3.50 per guest; add \$1.00 per guest for any additional selections.

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Box Lunches

MADE-TO-ORDER BOX LUNCHES

Box Lunches are made to order and prepared fresh daily. *\$8.50*
(Customized lunches please add 1.50 per box)

#1) The Wizard

You've been granted 3 wishes... Make your selections carefully and may all your wishes come true.

Choose (1) item from each category.

Salads: House with choice of dressing: Italian, Greek, Caesar / Potato Salad, Cole Slaw, Pasta Salad, Potato Chips, Fruit Salad

Sandwiches: Roast Beef, Turkey, Ham, Tuna, Chicken Salad

Bread Choices: Kaiser, Wheat, Rye, French, White, or Tomato Tortilla Wrap

Condiments: Lettuce, Tomato, Pickle Mustard, Mayonnaise

Desserts: Cookie, Brownie, Cheesecake, Carrot Cake, Lemon Bar

Cheeses: American, Swiss, Cheddar

#2) RED

Attending every home game; RED still finds time to take care of his garden.

Start with a Fresh, Garden Salad and a Veggie Wrap loaded with tomatoes, onions, green peppers, lettuce, cucumbers and mushrooms. Served with Fruit Salad for dessert.

#6) Stan the Man

Stan the Man, made the Cardinals Club what it is today!

A traditional, Triple Decker Sandwich loaded with fresh-baked Turkey, Lettuce, Tomato, Bacon, American Cheese and Mayonnaise. Served with Potato Salad and Fudge Brownie for dessert.

#17) Dizzy D.

This All Star Box Lunch lineup wouldn't be complete without the greatest wrap you ever had, the Dizzy D.

Grilled or Fried Chicken Sandwich with Lettuce, Bacon, Onions, Tomato, Cheddar Cheese and a Sweet & Sour Wasabi sauce. Served with an Italian Salad and Lemon Bar.

#20) LOU

A real steal and in a scoring position.

The Lou is loaded with Roast Beef and Turkey, topped with Lettuce, Tomato, Pickle, Cheddar Cheese and creamy Horseradish Sauce. Served on French bread with Cole Slaw and a Cookie.

#42) BRUCE

A big time hit!

A fresh, Pineapple Boat loaded with Chicken Salad or Tuna Salad, garnished with loads of seasonal Fruits.

Served with Crackers and a Cookie.

#45) The Gibson

A mound of a salad.

Fresh, Chef Salad loaded with Turkey, Ham, Roast Beef, Cheddar and Swiss Cheese, garnished with Eggs and Tomato OR Chicken Caesar Salad. Served with your choice of Dressing and Dessert.



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Lunch

DELI BUFFET

Complete assortment of Breads, Swiss and Cheddar Cheese, Roast Beef, Turkey, Ham, Tomatoes, Pickles, Lettuce, Onions, Mustard, and Mayonnaise.

Choice of 2 of the following: House Salad, Italian Salad, Caesar Salad, Cole Slaw, Potato Salad, Pasta Salad, Chips, Fruit Salad, Cookies or Brownies.

Price from \$8.00 to \$10.00 per guest, depending on number of guests. Add \$1.50 per guest for additional sides orders.

SALAD BAR

Romaine and Lettuce Mix with Chicken, Eggs, Cheeses, Broccoli, Carrots, Celery, Artichokes, Red Onions, Black Olives and Tomatoes. Dressings include 1000 Island, Ranch, Italian and Caesar. Served with Crackers.

Price per guest \$5.00 to \$7.00, depending on number of guests. Add Soup, Chili or Potato Bar with Butter, Sour Cream, Bacon and Chives. Add an additional \$2.50 per guest.

PICNIC BUFFET

Grilled Jumbo Hot Dogs or Bratwurst and 100% Angus Hamburgers or Chicken. Served with Chips and Pasta Salad, and completed with Tomatoes, Relish, Sauerkraut, Onions, Mustard and Ketchup.

Mix & match any side orders. We can even grill on-site for an additional cost.

Priced from \$6.50 to \$8.50 per guest.

B.B.Q BUFFET

Barbeque Pulled Pork and Chicken, served with baked beans and corn on the cob.

Priced from \$6.50 to \$8.50 per guest.

PASTA BUFFET

Spaghetti, Penne, and Cavatelli Pasta. Served under Alfredo, Meat, Marinara, Tomato Cream, Olive Oil Sauces. Delicious toppings include Broccoli, Spinach, Mushrooms, Chicken, Shrimp, Peppers, Tomatoes, Peas, Parmesan and Asiago Cheese. Each pasta seasoned to perfection with Garlic, Basil, Oregano, Salt, Pepper or Cajun.

Price from \$7.00 to \$10.00 per guest, plus the service of our on-site chef.

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SOUPS & CHILI

CHICKEN BROTH

Chicken broth with hunks of Chicken and Vegetables with choice of Noodles, Rice, Kreplach or Matzo Balls.

CREAM SOUP

Cream-based soup with choice of Artichokes, Broccoli, Spinach, Asparagus, Mushroom, Cauliflower and more.

CHICKEN, TOMATO AND BASIL

TURKEY & WILD RICE

SWEET & SOUR CABBAGE

BEEF VEGETABLE

CLAM CHOWDER

BEER CHEESE

SEAFOOD GUMBO

CHILI

WHITE CHILI & CHICKEN

SALADS

HOUSE SALAD

Tomato, Cucumber, Croutons and your choice of Dressing.

ITALIAN SALAD

Mixed Greens with Red Onions, Tomatoes, Parmesan Cheese in a golden, Italian Dressing.

CAESAR SALAD

Romaine Lettuce with Parmesan Cheese, Croutons in our own Caesar Dressing.

GREEK SALAD

Mixed Greens with Red Onions, Olives, Tomatoes, Cucumbers in a Feta Vinaigrette Dressing.

SPINACH SALAD

Spinach Lettuce with Mushrooms, Eggs, Tomatoes, Spanish Onions in a Bacon Vinaigrette.

BBQ CHICKEN PASTA SALAD

BBQ Chicken with Black Olives, Cherry Tomatoes, Served Over Penne Noodles with Olive Oil and fresh Basil.

COBB SALAD

Traditional-style with diced Eggs, Bacon, Cheese, Chicken and Tomatoes with your choice of Dressing.

CHEF SALAD

Mixed Greens with sliced Ham, Turkey, Roast Beef, Cheddar and Swiss Cheese, Tomato and Egg with your choice of Dressing.

SEAFOOD SALAD

Mixed Greens with Shrimp, Crab, Scallops, Cheddar Cheese, Cucumbers and Tomatoes.

INSALATA CARRABBA SALAD

Roma Tomatoes, Red Onions, Fresh Mozzarella Cheese, Basil topped with Oil and your choice of Red or Balsamic Vinegar.

GRILLED VEGETABLE SALAD

Broccoli, Cauliflower, Carrots, Celery, Zucchini, Peppers, Mushrooms, Eggplant and Tomatoes well seasoned and marinated, then grilled and served over a bed of fresh Greens.

POTATO SALAD, SLAW , PASTA SALAD

ASSORTED OLIVES IN FETA VINAIGRETTE



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ENTREES

POULTRY

Chicken Piccata
Chicken Marsala
Chicken Cacciatore
Chicken Etouffee
Chicken Spiedini
Rosemary Chicken
Champagne Chicken
Teriyaki Chicken
Sweet & Sour Chicken
Spinach Herb Cheese Stuffed Chicken with a
Mornay Sauce
Fried, Grilled or Baked Chicken
BBQ Pulled Chicken
Chicken Kabobs
Stuffed Cornish Hens
Hand-carved Turkey
Sliced Turkey in a Mushroom Gravy

SEAFOOD

Lemon Sole
Tilapia
Baked or Fried Cod
Swordfish
Tuna
Shrimp Scampi
Grilled Salmon with Dill Butter
Seafood Kabobs
Sole Oscar

BEEF

Hand-carved Tenderloin with Au Jus and
Horseradish Sauce
Prime Rib with Au Jus and Horseradish Sauce
Sliced Beef in Au Jus
Beef Pepperloin
Top Sirloin, Strip or Filet
Tenderloin Kabob
Veal Spiedini
Veal Marsala
Veal Piccata
Provini Calves Liver
BBQ Beef
Braised Cola Beef
Beef Stroganoff
Spare Ribs
Beef Stir-Fry
Burgers, Brats and Hot Dogs

PORK

Pork Chops
Ham with Pineapple
BBQ Pulled Pork
Hand-carved Pork Tenderloin
Baby Back Ribs



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SIDES

VEGETABLES

Green Bean Almondine
Bundled Green Beans
Baby Green Beans with Tomatoes in a roasted, Sesame Seed Sauce
Glazed Baby Carrots
Amaretto Carrots
Peas & Carrots
Peas & Mushrooms
Snow Peas with Red Peppers
Vegetable Medley
Stir-Fry Vegetables
Marinated, Grilled Vegetables
Broccoli with Cheese Sauce
Corn on the Cob
Corn O'Brien
Eggplant Ratatouille
Asparagus with Hollandaise
Tomato Provencal
Crisp Tomatoes in spicy, Tomato Sauce
Baked Beans

POTATOES

Rice Pilaf
Saffron Rice
Wild & Long Grain Rice
Mashed Potatoes with Gravy
Twice Baked Potatoes
Baked Potatoes with "The Works" Toppings Bar
Baby Baked Potatoes with Chives and Caramelized Onions
Red Potatoes in Scallion Butter
Sautéed Rosemary Potatoes
Garlic Roasted Potatoes
Parsley, Mushroom Potatoes
Roasted Orange Sweet Potatoes
Au Gratin Potatoes

PASTA

Spaghetti Bolognese
Fettuccine Alfredo
Pasta Con Broccoli
Baked Mostaccioli with Meat Sauce or Marinara Sauce
Penne in Oil with Basil and Garlic

DESSERT

Cookies
Brownies
Éclairs
Assorted Sheet Cakes
Assorted Layer Cake
Chocolate Lava Cake
German Chocolate Cake
Chocolate Cake

Carrot Cake
Lemon Bars
Pecan Pie
Pumpkin Pie
Key Lime Pie
Coconut Cake
Assorted Cobblers
Assorted Petit Fours
Fruit Torts

Sundae Bar
Smoothie Bar
Banana Flambé
Strawberry Jubilee
Fresh Fruit Kabobs with Strawberries
in Amaretto Cream Sauce



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Made-to-Order Buffets

MACARONI & CHEESE BAR

Build your own gourmet mac and cheese bar filled with Cheeses, Meats, Veggies and Seasonings.

PASTA BAR

Made to order Pasta seasoned to perfection with Garlic, Basil, Oregano, Salt, Pepper or Cajun.

Noodles - Spaghetti, Penne, Cavatelli

Sauces - Marinara, Meat Sauce, Alfredo, Tomato Cream, Extra Virgin Olive Oil

Toppings - Chicken, Shrimp, Spinach, Broccoli, Green Peppers, Mushrooms, Black Olives, Jalapeños

QUESADILLA & WRAPS BAR

Made to order Wraps and Quesadillas wrapped or grilled to perfection.

Meats - Roast Beef, Seasoned Beef, Grilled Chicken, Bacon

Veggies - Lettuce, Tomatoes, Onions, Peppers, Black Olives, Jalapeños

Cheeses - Cheddar, American, Jack

Dressings - Ranch, Caesar, Buffalo, Mayonnaise, Sweet & Sour Wasabi

MEXICAN FIESTA BAR

Build your own Nachos, Tacos, Burritos or Fajitas.

Seasoned Beef

Grilled Chicken

Hard and Soft Shell Tacos

Tortilla Chips

Sautéed Peppers and Onions

Refried Beans

Nacho Cheese

Spanish Rice

Gated Cheeses, Shredded Lettuce, Diced Onions, Tomatoes, Jalapeño Peppers, Black Olives, Sour Cream and Salsa.

COLD CUTS DELI BAR

Complete assortment of Breads, Swiss and Cheddar Cheese, Roast Beef, Turkey, Ham, Tomatoes, Pickles, Lettuce, Onions, Mustard, and Mayonnaise. Your choice of freshly, prepared Sandwiches or a tray of sliced Cold Cuts.



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SALAD BAR

Romaine and Lettuce Mix with Chicken, Eggs, Cheeses, Broccoli, Carrots, Celery, Artichokes, Red Onions, Black Olives and Tomatoes. Dressings include 1000 Island, Ranch, Italian and Caesar. Served with Crackers.

POTATO BAR

Build your own Baked Potatoes with delicious ingredients like Butter, Margarine, Chives, Cheese, Bacon Bits and Sour Cream.

SOUP, SALAD & POTATO BAR

Soup or Chili

Salad - Lettuce, Cheese, Eggs, Croutons, Red Onions, Broccoli, Bacon Bits, Carrots, Celery, Parmesan Cheese, Sliced Ham or Turkey with your choice of Dressings.

Baked Potatoes - Butter, Margarine, Chives, Cheese, Bacon Bits, Sour Cream.

Additional selections include Fruit Salad, Pasta Salad, Tuna Salad, Chicken Salad, Potato Salad, Slaw. Served with Crackers or Party Rolls with your choice of Dessert.

BAR-B-QUE BAR

Barbeque Pulled Pork and Chicken, served with baked beans and corn on the cob.

BREAKFAST BAR

Create your own buffet of Eggs, Bacon, Sausage, Hash Browns, Fresh Fruit, choice of Pancakes, French Toast or Waffles, choice of Breakfast Bread and Juice or Coffee.

OMELETE BAR

Hot and delicious Omelettes, made to order with the freshest ingredients and pan-fried to perfection.

Eggs - Whole, Whipped, Egg Whites

Cheeses - Cheddar, American, Mozzarella, Mixed Blend

Meats - Bacon, Ham, Sausage, Chicken, Turkey, Crab, Shrimp

Vegetables - Spinach, Tomatoes, Onions, Mushrooms, Green, Red or Yellow Peppers, Black Olives, Jalapeno Peppers, Salsa

DESSERT BAR

Make your own Dessert buffet comprised of Cheesecake, Assorted Cakes, Petit Fours, Cookies, Brownies, Sundae Bar, Banana Flambé and Strawberries Jubilee.

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Kiddush

Championship Catering offers a full kosher catering menu including a variety of meat and Pareve foods to make your Kiddush event unforgettable. Bar Mitzvahs, Bat Mitzvahs or any Jewish Holiday, **Championship Catering** is your premiere Kiddush Catering Company for top-notch, white glove service and delicious Jewish cuisine.

KIDDUSH CATERING PACKAGE

Tuna Salad or Egg Salad with assorted Rolls, Party Rye and mini Croissants
Bagels with Lox* or Lox Spread, Chive Cheese and regular Cream Cheese
Kugel*
Tomato, Onion and Cucumber Platter
Fresh Fruit Salad
"World's Greatest" Blintzes with Sour Cream and Strawberry Topping*

Don't see exactly what you're looking for?

We can customize a Kiddush catered menu just for you! Please give us a call to discuss your ideas and save the date.



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Ultimate Wedding Package

Only \$12/person. Minimum 200 Guests. Includes your choice of (1) Salad, (2) Entrees, (3) Sides, Rolls & Butter, served Buffet-style. Labor and tax additional.

SALADS

Italian

Mixed Greens with Red Onions, Tomatoes, garnished with both Parmesan and Provolone Cheese in a golden Italian dressing.

Caesar

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

ENTREES

Chicken Piccata

Champagne Chicken

Beef Pepperloin

Baked Ham with Pineapple

Sliced Beef in Au Jus

Sliced Turkey in Mushroom Gravy

SIDES

Green Bean Almondine

Amaretto Carrots

Rice Pilaf

Savory Garlic Mashed Potatoes

Roasted Garlic & Carmelized Onion Mashed Potatoes

New Red Potatoes

Spaghetti Bolognese

Fettuccine Alfredo

Pasta Con Broccoli

Baked Mostaccioli

Penne Pasta in Tomato Cream Sauce



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Gold Wedding Package

Includes your choice of Salad, Entree(s) and Side(s), served with Rolls and Margarine.

SALADS

Select (1)

Greek

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

Spinach

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

Spring Mix

Spring Mix with Cherry Tomatoes and mushrooms and Red Onion and dressed with a Raspberry Vinaigrette.

ENTREES

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

Grilled Pork Chops

Stuffed Veal

Chicken or Beef Spedini

Top Sirloin

Seafood, Chicken or Tenderloin Kabobs

SIDES

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

Broccoli with Cheese Sauce

Marinated Grilled Vegetables

Eggplant Ratatouille

Crisp Potatoes in Spicy Tomato Sauce

Roasted Orange Sweet Potatoes

Baby Baked Potatoes with Chives and

Caramelized Onions

Sautéed Rosemary Potatoes

Pasta Nicoise

Penne Ricotta in Basil Sauce

Grilled Chicken Alfredo

Ravioli with Herb Tomato Sauce

Penne with Roasted Peppers and Sun

Dried Tomatoes

Platinum Wedding Package

Includes your choice of Salad, Entree(s) and Side(s), served with Rolls and Margarine.

SALADS

Select (1)

Cobb

Mixed Greens with diced Eggs, Tomatoes, Bacon, Chicken and Cheddar Cheese.

Seafood

Mixed Greens with Shrimp and Scallops or grilled Salmon.

Insalata Caprese Carrabba

Vine-ripened Tomatoes, Red Onions, Mozzarella Cheese and Basil.

ENTREES

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

Hand-carved Prime Rib Tenderloin with Au Jus

Shrimp Scampi

Stuffed Chicken

Grilled Swordfish

Grilled Salmon with Dill Butter

Stuffed Cornish Hens

SIDES

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

Peas and Carrots in Lime Butter

Bundled Green Beans

Asparagus with Hollandaise

Stir Fry Vegetables

Baby Green Beans with Tomatoes and

Olive Oil Roasted Sesame Seed Sauce

Mushroom shaped Parsley Red
Potatoes

Snow Peas with Red Peppers

Baked Potato with Works Bar

Saffron Rice

Twice Baked Potatoes

Angel Hair Pasta with Blackened
Shrimp

Lasagna Meat, Vegetable, or Mexican
Linguini with Clam Sauce

Bow Tie Pasta with Prosciutto Ham,
Peas and Mushrooms

Station Buffets

Please all your guests by offering a large variety of food concepts set up buffet-style. Additionally, each station can be staffed with a personal chef to customize each guest's individual taste. Select any 4! The option is always available to create your own station or upgrade the menu items.

STATION 1

American Favorites Bar

Hand Carved Beef Tenderloin Sandwiches
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

STATION 2

Quesadilla Bar

Nacho and Taco Chips
Ground Beef and Chicken
Grated Cheese and
Cheese Sauce
Lettuce, Tomatoes,
Black Olives, Jalapeño Peppers, Onions
Sour Cream
Salsa and Hot Sauce

STATION 3

Made-to-Order Pasta Bar

Italian Salad
Spaghetti with Meat Sauce
Pasta Con Broccoli
Fettuccine Alfredo
Garlic Bread

STATION 4

Carving Bar

Caesar Salad
Chicken Piccata
Beef Pepperloin
Rice Pilaf
Green Bean Almondine
Rolls and Margarine

STATION 5

Dessert Bar

Cheesecake Bar with a variety of Flavors and Toppings
Assorted Cakes
Petit Fours, Cookies, Brownies
Sundae Bar
Banana Flambé
Strawberries Jubilee