

CHAMPIONSHIP

c a t e r i n g™



Five-Star Corporate & Event Catering

Catering Menu



Photo by Matt MacFarland



Championship Catering

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Third Degree Glass Factory

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Breakfast



Served buffet-style, customized to fit any occasion.

Grab-and-go Breakfast

Select 2 items. Danish, muffins, donuts, bagels and cream cheese, fruit salad, breakfast breads. Coffee (regular or decaf), juice or bottled water.

\$6; \$2.50 for each additional item

Game Day Breakfast

Scrambled eggs, sausage, hash browns with choice of pancakes or french toast, fresh fruit and choice of breakfast bread with on-site Chef.

\$18; add made-to-order omelet bar for \$6 additional

The Champion Breakfast

Create-your-own eggs and omelets, plus includes fresh fruit salad.

Omelet bar includes the following:

Eggs: Whole, whipped, egg whites

Cheese: Cheddar, mozzarella, mixed blend

Meats: Bacon, ham, sausage

Vegetables: Spinach, tomatoes, onions, mushrooms, green peppers, black olives, jalapeño peppers, salsa

\$14 depending on number of guests, plus cost of on-site chef.





Box Lunches



Made-to-order and prepared fresh daily. \$13

#1) The Wizard

Select 1 item from each category.

Salad: House with choice of dressing: italian, greek, caesar / potato salad, cole slaw, pasta salad, potato chips, fruit salad

Sandwich: Roast beef, turkey, ham, tuna, chicken salad

Bread: Kaiser, wheat, rye, french, white, tortilla wrap

Dessert: cookie, brownie, cheesecake, lemon bar

Cheese: American, swiss, cheddar

Garnished with lettuce, tomato, pickle mustard, mayonnaise upon request.



#2) RED

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

A traditional, triple-decker sandwich loaded with fresh-baked turkey, lettuce, tomato, bacon, american cheese and mayonnaise. Served with potato salad and a fudge brownie for dessert.

#17) Dizzy D.

Grilled or fried chicken sandwich with lettuce, bacon, onions, tomato, cheddar cheese and sweet & sour wasabi sauce. Served with an italian salad and a lemon bar for dessert.

#20) LOU

Loaded roast beef and turkey sandwich on french bread, topped with lettuce, tomato, pickle, cheddar cheese and creamy horseradish sauce. Served with cole slaw and a cookie for dessert.

#42) BRUCE

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

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.

Salads



Served boxed lunch style with a bakery fresh roll and chef's choice of dessert.

Spring Salad

Mixed greens with fresh diced mango, dried cranberries, fresh sliced strawberries, sliced almonds, parmesan cheese, and grilled chicken. Served with balsamic vinaigrette dressing. \$14

Strawberry Salad with Blackened Salmon

Mixed greens with creamy goat cheese, red onion slivers, spicy pecans and fresh sliced strawberries topped with blackened salmon. Served with strawberry vinaigrette dressing. \$16



Classic Cobb

Chopped romaine and iceberg lettuce topped with diced tomatoes, crumbled bacon, diced eggs, diced grilled chicken and blue cheese crumbles. Served with buttermilk ranch dressing. \$14

The Steak House Salad

Field greens with Roma tomatoes, roasted red peppers, blue cheese crumbles, red onion slivers and topped with grilled tenderloin steak. Served with balsamic vinaigrette dressing. \$16

Spinach Salad

Fresh spinach, feta crumbles, red onion slivers, diced egg, chopped walnuts, and crumbled bacon. Served with raspberry vinaigrette dressing. \$13

Asian Salad

Mixed greens, Napa cabbage, shredded carrots, mandarin oranges, fresh diced mango, red pepper slices, and toasted almonds. Served with sesame ginger dressing. \$13

Greek Salad

Mixed greens with red onion, cucumber, olives, and feta cheese. Served with greek vinaigrette dressing. \$13

Add grilled chicken for just \$3 more. Add grilled beef tenderloin or grilled salmon for just \$5 more.

Sandwiches & Wraps



Served boxed lunch style with a side item and chef's choice of dessert.

Club Croissant

Sliced smoked ham, oven roasted turkey, crispy bacon, cheddar cheese, swiss cheese, sliced tomato, and leaf lettuce on a bakery fresh croissant. Served with chipotle mayonnaise. \$14

Tarragon Chicken Salad

Homemade all white meat chunky chicken salad with diced carrots and celery served on a croissant. \$13

Grilled Portobello

Grilled Portobello mushroom cap sliced thin with roasted red peppers, red onions, mozzarella cheese, fresh lettuce, and tomato on a Kaiser roll. \$14

Honey Mustard Chicken Sandwich

A grilled chicken breast perfectly seasoned then topped with provolone cheese, lettuce, and tomato served on a bakery fresh pretzel bread. Served with honey mustard dressing. \$14

Piled High Ruben

Corned beef on rye bread with sauerkraut, swiss cheese and 1000 island dressing. Served cold. \$16

Build-Your-Own

Roast beef, turkey, ham or tuna salad, with cheese and your choice of bread. \$13

Southwest Chicken Wrap

Seasoned grilled chicken with lettuce, black beans, grilled corn, diced bell peppers, onions, diced tomatoes, and cheddar cheese. Served with chipotle ranch dressing. \$14

Philly Steak Wrap

Grilled tenderloin steak with lettuce, julienned green peppers, onion slivers, sliced fresh mushrooms, and shredded mozzarella cheese. Served with ranch dressing. \$16

Chicken Feta Wrap

Mixed field greens, diced tomatoes, sliced olives, feta crumbles, sliced cucumbers and roasted chicken breast. Served with balsamic vinaigrette. \$14

Veggie Wrap with Humus

Romaine lettuce with roasted red peppers, black olives, onion slivers, and spicy red pepper humus. \$13

Italian Wrap

Romaine and iceberg lettuce with parmesan and provolone cheese, hard salami, ham, red onion, and black olives. Served with italian dressing. \$14

Sides

Mustard Potato Salad

Pasta Salad

Asian Slaw

Potato Chips

Sun Chips

Sweet Potato Chips

Pita Chips

Mediterranean Couscous

Fruit Salad



Premium Hors d'oeuvres



Select any 3 cold items and 2 hot items. \$19.50/person

COLD

- Assorted vegetables with dip
- Assorted cheese & crackers
- Southwest chicken pinwheels
- Caprese torts
- Crab & shrimp torts
- Assorted dollar roll sandwiches
- Fresh-baked cookies
- Brownies

HOT

- Meatballs in a roasted pepper BBQ sauce
- Spanakopita
- Spicy chicken bites
- Toasted ravioli with marinara sauce
- Chicken tenders with dipping sauce

Ultra-Premium Hors d'oeuvres



Select any 3 cold items and 2 hot items. \$23/person

COLD

- Marinated grilled vegetable tray with dip
- Fresh strawberries & fruit kabobs with amaretto cream sauce
- Baked brie with apricot chutney, crackers & grapes
- Goat cheese popsicles
- Antipasto kabobs
- Caprese kabobs
- Smoked salmon & cream cheese bites
- Ham & asparagus roll-ups
- Italian sandwich roll-ups
- Buffalo chicken wraps
- Mini muffulettas
- Turkey club sliders
- Tenderloin sliders with horseradish sauce

HOT

- Chicken cordon bleu bites
- Margarita flatbread
- Shrimp taco bites
- Thai chicken satay
- Voodoo shrimp
- Chicken & waffle sliders
- Macaroni & cheese bites
- BBQ beef, pork or chicken sliders

We cater to you!

Mix & match any items or create your own menu.

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Order Today! ☎ 314.606.9520

✉ larryg@championshipcatering.com

➔ www.ChampionshipCatering.com

Lunch Buffets



Served buffet-style, customized to fit any occasion.

Loaded Salad Bar

Create-your-own 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.

\$13; Add soup, chili or potato bar for \$5 additional

Deli Buffet

Tuna salad, chicken salad and veggie wraps, roast beef, turkey and ham deli sandwiches with cheese on choice of bread and 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.

\$15; \$2.50 for each additional side item

Tail Gate Buffet

Create-your-own tail gate menu!

Grill: Jumbo hot dogs or bratwurst, angus burgers or chicken served with chips and pasta salad.

Complete with tomatoes, relish, sauerkraut, onions, mustard and ketchup. **\$16**

BBQ: Pulled pork and chicken, baked beans and buttered corn. **\$12**

Mexican Buffet

Create-your-own ultimate nacho, taco and burrito bar! Served with fresh tortilla chips, taco shells and flour tortillas, seasoned beef or chicken, refried beans, spanish rice, nacho cheese, sauteed peppers and onions, diced tomatoes, black olives, jalapeno peppers, shredded lettuce, grated cheddar, salsa, sour cream and hot sauces. **\$20**

Pasta Buffet

Hot and ready pasta offerings including spaghetti with meat sauce, pasta con broccoli, chicken alfredo or any other pasta of your choice. Served with italian salad and garlic bread. **\$16**

Don't forget to ask about our made-to-order pasta bar!



Ultimate Dinner



Served buffet-style, customized to fit any occasion. Starting from \$28.

A spring salad of mixed greens, fresh diced mango, dried cranberries, fresh sliced strawberries, sliced almonds, and parmesan cheese.

Served with balsamic vinaigrette dressing.

Your choice of spinach and herb stuffed chicken topped with mornay sauce, beef pepperloin, penne pasta with a tomato cream sauce served with rolls and butter, or carved prime rib or tenderloin with our signature light and dark horseradish cream.

Your choice of green bean almandine, garlic mashed potatoes or roasted red potatoes.



Desserts



Dessert Buffet

Create your own dessert buffet of cookies, brownies, fresh fruit or lemon bars.

Select 1 item \$3; Select 2 items \$4; Select 3 items \$5

Premium Dessert Buffet

Create your own dessert buffet of cheese cakes, chocolate/white/carrot layered cakes, german chocolate cakes, fruit tarts, assorted petit fours, dessert bars or eclairs.

Select 1 item \$4; Select 2 items \$7

All prices per person. Disposable tableware included. Labor, tax & gratuity not included.

China available for additional \$4/person

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Five-Star Corporate & Event Catering

Championship Catering in partnership with Third Degree Glass Factory offers creative on-site catering that will perfectly compliment your event, large or small. Choose from Premium hors d'oeuvres, station buffets, carving stations and sit down dinners.

- ★ Catered Corporate Lunches
- ★ Business Banquet Dinners
- ★ Office Parties and Happy Hours
- ★ Complete Wedding Catering
- ★ Great For Rehearsal Dinners
- ★ And so much more!

Championship Catering can assist with planning and coordinating your catering at Third Degree Glass Factory. We serve Simply Amazing Food! Please call us today to design a fabulous menu for your corporate event or wedding day. Bookings go fast so call today to reserve your date!



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