







Wedding & Banquet Packages

Catering By:



Five-Star Wedding Caterer

Ballwin VFW Post 6274

115 Mimosa Lane Ballwin, MO 63011 636.527.9555

facebook.com/BallwinVFW

Championship Catering

2249 Woodson, St. Louis, M0 63114 314.606.9520

www.ChampionshipCatering.com







Select Package Only \$15

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.

Includes table clothes, disposable tableware, labor and gratuity.

Tax additional.

Bronze Package Only \$19, Fixed Menu

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

Includes table clothes, disposable tableware, labor and gratuity. Tax additional.

Silver Package - Pricing starting at only \$24

Includes complimentary cake cutting. An elegant package at an affordable price. Add china, flatware and linen napkin for \$4 more. Plated options available. Labor and tax not included.

- 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 Pepperloin 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

Balsamic Green Beans
Maple Glazed Carrots
Rice Pilaf
Garlic Mashed Potatoes
Garlic Roasted Red Potatoes
Penne in Tomato Cream Sauce

Penne in Tomato Cream Sauce Pasta Con Broccoli in Tomato Cream Cavatelli Shells in Rich, White Cream Sauce

Buffet served with Rolls and Butter.

Substitute Tenderloin or one of our Stuffed Chickens for additional \$3.50.

Gold Package - Pricing starting at \$29

Our most requested! Professionally presented by our uniformed staff and includes our complimentary cake cutting. Our Gold Package is sure to please. For \$4 more add china, flatware and linen napkin. Plated options available. Labor and tax not included.

- Salads -

Select (1)

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

Italian Miyod

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 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

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

Balsamic Green Beans

Buffet served with Rolls and Butter.

Appetizer Displays

(25 person Minimum)

Pretzel Bites
A St. Louis Tradition!
Served with spicy mustard.
\$3.50/person

Fresh Veggies with Dip \$3/person

Fresh Fruit with Amaretto Cream Dip \$3.50/person

> Mini Sliders Ham, Turkey, Beef \$5/person

Meatballs in Roasted Bell Pepper Barbeque Sauce \$4.50/person

Toasted Ravioli with Marinara \$4.50/person

Assorted Cheeses with Crackers \$3.50/person

Station & Butler Passed Hors D'oeuvres

Select any (3) \$9 per person (Includes appetizers above)

Crab & Shrimp Tortes

Caprese Kabobs

Spanakopita

Southwest Chicken Pinwheels

Muffuletta Pinwheels

Mac & Cheese Bites

Voodoo Shrimp Taco Boats

Tomato, Basil, & Mozzarella Flatbread

Meatballs in Roasted Red Pepper BBQ Sauce





Our signature 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. Labor and tax not included.



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
Fettuccini Alfredo

Buffet served with Rolls and Butter.

Create Your Own!

Buffet Add-on Options

Pasta Bar

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 & Cheese Bar Polenta Bar Potato 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.

Dinner Buffet Dessert Buffet Hors d'oeuvres Buffet **Mexican Buffet Italian Buffet** Cheesecake Bar with a Cheese and Vegetable Bar Made-to-order Quesadillas Made-to-order Pastas Caesar Salad with Crackers and Dip variety of Flavors and House Made Corn Chips & Salsa Italian Salad Chicken Piccata Toppings Puff Pastries with Shrimp and Crab Assorted Cakes Pasta Con Broccoli Beef Pepperloin Spicy Beef & Dollar Roll Sandwiches Grilled Chicken Fettuccine Alfredo Rice Pilaf Petit Fours, Cookies, Brownies Meatballs in a Roasted Pepper BBQ Sauce Grated Cheese and Spaghetti Bolognese Green Bean Almandine Cheddar Cheese Sauce Sundae Bar Garlic Bread & Rolls Pasta Con Broccoli Toasted Ravioli Lettuce, Tomatoes, Flambé Bar Black Olives, Jalapeño Southwest Chicken Pinwheels Peppers, Onions Fresh Fruit Sour Cream

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 dietery 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!

All prices per person, based on 100 person min. Prices may vary based on number of guests. Tax, labor and gratuity not included. Additional 3-5% processing fee will apply to credit card transactions.

Catering By:







Wedding & Banquet Packages





Available Upgrades

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

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Championship Catering

Chef Larry G 314.606.9520 LarryG@ChampionshipCatering.com



