

# CHAMPIONSHIP

c a t e r i n g™



*Five-Star Corporate & Event Catering*

## Catering Menu

**The Magic House**  
St. Louis Children's Museum



### Championship Catering

Larry Gerstein  
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### The Magic House

Morgan Blumenthal  
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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.



# 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!**



# 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, gooey butter cake

**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.

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# 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

Sweet Potato Chips

Pita Chips

Mediterranean Couscous

Fruit Salad



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## Station Buffets



### Price varies based on selections

Mix & match any items or create your own buffet! Visit us online for more menu offerings.

### MEXICAN

Tri-color tortilla chips, hard taco shells & soft tortillas  
Seasoned ground beef or chicken

Black beans with sauteed peppers and spanish rice  
Nacho cheese, grated cheese, black olives, jalapeños, sour cream, salsa & pico de gallo  
Made-to-order quesadilla bar

### PASTA

Italian salad  
Spaghetti with meat sauce  
Pasta con broccoli  
Chicken alfredo  
Garlic bread  
Made-to-order pasta bar with 3 noodles, 5 sauces and more

### CARVING

Caesar salad  
Hand-carved tenderloin  
Hand-carved turkey breast  
Hand-carved honey baked ham  
Au jus and signature dark and white horseradish sauces  
Bourbon glazed carrots  
Fresh baked rolls  
Build-your-own baked or mashed potato bar with chives, broccoli, cheese, bacon, & butter

### DINNER

Spring mix salad  
Chicken picatta  
Beef pepperloin  
Roasted red potatoes  
Green bean almandine  
Penne pasta in a tomato cream sauce

## 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 hand-carved prime rib with our signature light and dark horseradish cream.

Your choice of balsamic green beans, 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 éclairs.  
Select 1 item \$4; Select 2 items \$7

## 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.

## Bar Service



\$15/person (50 person minimum)

**Beer, Wine & Soda**

## Full Bar Service



\$21/person (50 person minimum)

Includes soda, water, tonic water, club soda, sweet and sour, grenadine, cranberry juice, ice and garnishes.

**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) House Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

## Premium Bar Service



\$27/person (50 person minimum)

Includes soda, water, tonic water, club soda, sweet and sour, grenadine, cranberry juice, ice and garnishes.

**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) House Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

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

China available for additional \$4/person

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Championship Catering in partnership with The Magic House 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 The Magic House. 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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