



## *Event & Banquet Packages*

*Catering By:*



*Five-Star Event Caterer*

### **COCA (Center of Creative Arts)**

6880 Washington Avenue, St. Louis, MO 63130

314.561.4895

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

### **Championship Catering**

2249 Woodson, St. Louis, MO 63114

314.606.9520

[www.ChampionshipCatering.com](http://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 Rolls and Butter.

## Bronze Package Only \$19, Fixed Menu

Includes Italian Salad, Chicken Marinara, Fettuccine Alfredo and Sautéed Broccoli with Roasted Red Peppers. 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

## Silver Package - Pricing starting at only \$24

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

Buffet served with Rolls and Butter.

## Gold Package - Pricing starting at \$29

Our most requested! Professionally presented by our uniformed staff, 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  
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  
moray 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

Balsamic Green Beans  
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 Rolls and Butter.

## 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

# Platinum Carving Package - Pricing starting at \$34

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.

## - 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  
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.

### 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

Balsamic Green Beans

Pasta Con Broccoli

### Dessert Buffet

Cheesecake Bar with a  
variety of Flavors and  
Toppings

Assorted Cakes

Petit Fours, Cookies,  
Brownies

Sundae 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!

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:

# CHAMPIONSHIP

c a t e r i n g™



Five-Star Event Caterer

# Event & Banquet Bar Service

## Standard Bar

**\$19/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) House 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

**\$21/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)  
House 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

**\$15/person** + TAX (50 person min)

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

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

**SODA** Coke, Sprite, Diet Coke

## Top Shelf Bar

**\$27/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)  
House 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.

*Catering By:*

**CHAMPIONSHIP**  
c a t e r i n g™



*Five-Star Event Caterer*

**COCA (Center of Creative Arts)**

Micaela (Caela) Griffin  
314.561.4895

[mgriffin@cocastl.org](mailto:mgriffin@cocastl.org)

**Championship Catering**

Chef Larry G  
314.606.9520

[LarryG@championshipcatering.com](mailto:LarryG@championshipcatering.com)

