

CHAMPIONSHIP

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Five-Star Wedding & Event Caterer



Wedding & Banquet Packages

LarryG@ChampionshipCatering.com ★ 314.606.9520 ★ 2249 Woodson, St. Louis, MO 63114

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

Buffet served with Rolls and Butter.

Gold Package \$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
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 \$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:

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Five-Star Wedding & Event Caterer

Wedding & Banquet Bar Service

Bar packages include 4 hours of service. Additional time available for an additional charge.

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.

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Quick Information Request



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MADE-TO-ORDER ACTION STATIONS™

Our customizable food bars, complete with an on-site chef, allow your guests to enjoy delicious, high-quality dishes prepared just the way they like.

Omelette Action Station™

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

Breakfast Burrito Action Station™

Our on-site chef prepares fresh, customizable burritos filled with your choice of fluffy eggs, crispy bacon, savory sausage, sautéed veggies, melted cheese, and zesty salsas.

Mexican Action Station™

Our on-site chef grills fresh tortillas filled with your choice of melty cheeses, savory meats, sautéed veggies, and zesty toppings.

Burrito Action Station™

Our on-site chef crafts fresh, customizable burritos filled with your choice of savory meats, flavorful beans, seasoned rice, sautéed veggies, melted cheese, and zesty salsas.

Street Taco Action Station™

Our on-site chef grills up fresh, flavorful tacos with your choice of marinated meats, grilled veggies, and traditional toppings like fresh cilantro, diced onions, tangy salsas, and creamy guacamole—all served on warm corn or flour tortillas.

Flatbread Pizza Action Station™

Our on-site chef crafts fresh, crispy flatbreads topped with your choice of savory sauces, premium cheeses, and a variety of fresh toppings like grilled chicken, roasted veggies, pepperoni, and basil.

Pasta Action Station™

Our on-site chef customizes your pasta dish with premium toppings such as grilled chicken, shrimp, roasted vegetables, and freshly grated Parmesan.

Tortellini Action Station™

Our on-site chef prepares fresh, cheese-filled tortellini, customized with your choice of rich sauces like creamy Alfredo, zesty marinara, or savory pesto.

Mac N' Cheese Action Station™

Our on-site chef prepares creamy, cheesy macaroni customized with your choice of mix-ins like crispy bacon, grilled chicken, sautéed veggies, and gourmet cheeses.

Ramen Action Station™

Our on-site chef prepares flavorful bowls of ramen with rich broths, fresh noodles, and your choice of toppings like tender chicken, pork belly, soft-boiled eggs, crisp vegetables, and spicy sauces.

Lo Mein Action Station™

Our on-site chef stir-fries fresh noodles with your choice of tender chicken, shrimp, beef, or tofu, along with crisp vegetables and savory sauces.



Championship Catering

Chef Larry G

314.606.9520

Larryg@ChampionshipCatering.com

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Five-Star Catering For ALL Events!



Sweet Jo Mama's

BARBECUE FEAST

Named after my wife's mom, true story! While my father-in-law was out back grillin' and smokin, Jo's Mama was inside knocking out some of the best, most savory sauce you could imagine. The old family recipe shines through with Sweet Jo Mama's BBQ!

- House Salad
- Pulled BBQ Chicken
- Sliced BBQ Beef or Pulled BBQ Pork
- Buttered Corn
- Baked Beans
- Buns

Price based on 100 guests. Includes all disposable tableware. Service, sales tax and recommended gratuity additional.

\$20
pp



Three Amigos

MEXICAN BUFFET

Aptly named because it's exactly what we served at a Cinco De Mayo party about 15 years ago, for 3 guys named Larry, who all had birthdays in May. You can't make this stuff up! Everybody loved the buffet. You will too!

- Hard & Soft-Shell Tacos
- Tortilla Chips
- Seasoned Ground Beef
- Sautéed Chicken
- Nacho Cheese
- Refried Beans
- Spanish Rice
- Sautéed Peppers & Onions
- The Works Bar™
- Diced tomatoes, shredded lettuce, mixed cheese, jalapeño peppers, black olives, sour cream, salsa, hot sauce

Price based on 100 guests. Includes all disposable tableware. Service, sales tax and recommended gratuity additional.

\$22
pp

Chef Larry G

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Five-Star Corporate & Event Catering

Catering Menu



Championship Catering

Larry Gerstein

2249 Woodson, St. Louis, MO 63114

314.606.9520

LarryG@championshipcatering.com



Breakfast



Served buffet-style, customized to fit any occasion.

Grab-and-go Breakfast

Select 3 items. Danish, muffins, donuts, bagels and cream cheese, fruit salad, breakfast breads (poppy seed, chocolate chip, blueberry, pumpkin).

\$7; \$2.75 for each additional item

Add Coffee (regular or decaf) or bottled water \$2, Orange Juice \$3

Game Day Breakfast

Scrambled eggs, sausage, hash browns with choice of pancakes or french toast, fresh fruit and choice of breakfast bread (poppy seed, chocolate chip, blueberry, pumpkin)

\$14; 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: 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.

Salads

Served 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**

Blackened Salmon And Strawberries

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**

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**

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**

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.

Spinach Salad

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



Sandwiches & Wraps

Served 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**

Italian Wrap

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

Garden Salad & Wrap

A fresh, garden salad and a veggie wrap loaded with tomatoes, onions, green peppers, lettuce, cucumbers and mushrooms. **\$13**

Loaded Roast Beef & Turkey Sandwich

Loaded roast beef and turkey sandwich on french bread, topped with lettuce, tomato, pickle, cheddar cheese and creamy horseradish sauce. **\$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**

Grilled or Fried Chicken Sandwich

A traditional, triple-decker sandwich loaded with fresh-baked turkey, lettuce, tomato, bacon, american cheese and mayonnaise. **\$13**

Triple-Decker Turkey Sandwich

Grilled or fried chicken sandwich with lettuce, bacon, onions, tomato, cheddar cheese and sweet & sour wasabi sauce. **\$13**

Sides

Mustard Potato Salad

Pasta Salad

Fruit Salad

Potato Chips

Sweet Potato Chips

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Hot + Cold Lunch -or- Dinner Buffets



Create-Your-Own Loaded Salad Bar

Lettuce mix with chicken, eggs, cheese, broccoli, carrots, celery, artichokes, red onions, black olives, tomatoes and crackers. Dressings include 1000 island, ranch, italian and caesar.

Add tomato soup, chicken tortilla soup, loaded potato soup, or chili for \$3.

Add potato bar for \$5

Deli Buffet

Roast beef, turkey and ham deli sandwiches with cheese and choice of bread. Served with tomatoes, lettuce, pickles, onion, mayo, and mustard.

Choice of 1: tuna salad, chicken salad, veggie wraps

Choice of 2: house salad, italian salad, caesar salad, cole slaw, potato salad, pasta salad, chips, fruit salad, cookies, brownies **\$15; \$2.50 for each additional side item**

Tailgate Grill Buffet

Choice of 1: Jumbo hot dogs or bratwurst

Choice of 1: Angus burgers or chicken

Served with chips and pasta salad, and tomatoes, relish, sauerkraut, onions, mustard, ketchup on the side. **\$18**

BBQ Buffet

Pulled pork and chicken served with baked beans and buttered corn. **\$17**

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**

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**

Carving Buffet

Caesar salad

Hand-carved tenderloin, turkey breast and honey baked ham served with au jus and signature dark and white horseradish sauces.

Bourbon glazed carrots, build-your-own baked or mashed potato bar with chives, broccoli, cheese, bacon, butter and fresh baked rolls.

Dinner Buffet

Spring mix salad

Chicken picatta and beef pepperloin

Roasted red potatoes, green bean almandine and penne pasta in a tomato cream sauce

**Ask about our made-to-order
add-ons to any buffet!**

Dinner Party



Served with rolls and butter.

Salad

Select 1

Caesar Salad

Romaine lettuce, Croutons, Parmesan cheese, Caesar Dressing

Spring Salad

Fresh mango, dried cranberries, fresh strawberries, almonds, and parmesan cheese with balsamic vinaigrette dressing.

Spinach Salad

Diced onion, feta cheese, crumbled bacon, diced egg, walnuts, with raspberry vinaigrette dressing.

Entree

Select 2

Spinach and herb stuffed chicken with mornay sauce

Beef tenderloin with light and dark horseradish

Lemon pepper cod

Spiral sliced ham with pineapple glaze

Sides

Select 2

Penne pasta in tomato cream sauce

Maple glazed carrots

Balsamic green beans

Rice pilaf

Garlic mashed potatoes

Garlic roasted red potatoes



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Small Bites



Premium

Select any 5 items, \$19.50/person.

Southwest Chicken Pinwheels
Meatballs with Roasted Pepper BBQ Sauce
Bruschetta with Tomato Jam + Bacon
Fresh Veggies with Dip
Assorted Cheese and Crackers Tray
Toasted Raviolis with Marinara Dipping Sauce
Pretzel Bites with Spicy Mustard
Chicken Strips with BBQ
Mac and Cheese Bites
Crab and Shrimp Tortes

Assorted Dollar Roll Sandwiches
Spinach Artichoke Dip with Pita Bread
Roasted Red Pepper Hummus with Pita Bread
Assorted Mini Quiche
Cold Veggie Pizza* (Cream Cheese, Broccoli,
Tomatoes, Black Olives, Cucumbers)
Veggie Shooters with Carrot Sticks, Bell
Peppers, Cherry Tomatoes and Ranch

*A Larry G Favorite

Ultimate

Select any 5 items, \$24/person.

Fruit Kabobs + Strawberries
with Amaretto Cream Sauce
Baked Brie with Apricot
Chutney, Crackers, Grapes
Goat Cheese Popsicles with
Walnuts and Bacon
Caprese Kabobs with
Balsamic Drizzle
Smoked Salmon +
Cream Cheese Bites
Buffalo Chicken Wraps
Turkey Club Sliders
Tenderloin Sliders on Baguettes
with Horseradish and Pickled Onion
Strawberry + Goat Cheese Crostini's

Margarita Flatbread Pizzas
Voodoo Shrimp Taco Bites
Thai Chicken Satay
Chicken & Waffle Sliders
BBQ Pork or Chicken Sliders
Shrimp Cocktail Shooters
Toast Points with Smoked
Salmon Mousse
Bacon Wrapped Dates Stuffed
with Chorizo
Banana Peppers Stuffed with
Italian Sausage, Cheese, Marinara
Roasted Red Pepper Hummus
with Pita Bread



Desserts



Dessert Trays (option for 12 people)

Cookie + Brownies Tray **\$16**

Goey Butter Cake Bites, Lemon bars, Mini Cheesecakes Trays **\$19**

Create-Your-Own Dessert Buffet

Cookies, brownies, fresh fruit, lemon bars, mini
cheesecakes, mini cannoli's, carrot cake bites, goey butter cake bites, chocolate
peanut butter bites.

Select 2 **\$4/person**

Select 3 **\$5.50/person**

+ **\$1.25 per addtl. item**

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Bar Service



Self Serve Drink Station

Iced Tea and Bottled Water **\$3/person**
Lemonade **+\$1/person**
Coke, Diet, Sprite **+\$2/person**
Regular and Decaf Coffee **\$25/person 16 serving box**
Apple Juice, Orange Juice, Cranberry Juice **\$6/person**

Beer, Wine, & Soda

\$18/person (3 Hours)

Beer

Budweiser, Michelob Ultra

Wine

Select 3

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato

Soda

Coke, Diet Coke, Coke Zero, Sprite, Diet Dr. Pepper

House Bar

\$21/person (3 Hours)

Liquor

Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Benchmark Bourbon, Inverhouse Scotch, El Toro Tequila, Mr. Boston Amaretto, Mr. Boston Triple Sec, Mr. Boston Brandy

Beer

Budweiser, Michelob Ultra

Canyon Road wine

Select 3

Chardonnay, Pinot Grigio, Sauvignon, Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato, White Zinfandel

Soda & Mixers

Coke, Diet Coke, Sprite, sweet & sour, bloody mary, cranberry, tonic water, club soda, grenadine, sweet vermouth, garnishes



Premium Bar

\$28/person (3 Hours)

Liquor

Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Benchmark Bourbon, Inverhouse Scotch, El Toro Tequila, Mr. Boston Amaretto, Mr. Boston Triple Sec, Mr. Boston Brandy

Beer

Budweiser, Michelob Ultra

Canyon Road wine

Select 3

Chardonnay, Pinot Grigio, Sauvignon, Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato, White Zinfandel

Soda & Mixers

Coke, Diet Coke, Sprite, sweet & sour, bloody mary, cranberry, tonic water, club soda, grenadine, sweet vermouth, garnishes

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 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
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- ★ Great For Rehearsal Dinners
- ★ And so much more!

Let Championship Catering assist with planning and coordinating your event from start to finish. 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!



314.606.9520
larryg@championshipcatering.com

2249 Woodson
St. Louis, MO 63114



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KIDS birthday menu

Deliciously Healthy Meals Just For Kids!



\$12 per child

Includes all disposable tableware.

Chicken Tenders with BBQ sauce
Mac and Cheese
Carrot & Celery Sticks with Ranch dressing

-or-

Make-Your-Own Flatbread Pizzas
Marinara, Extra Virgin Olive Oil, Mozzarella, Parmesan, Pepperoni,
Italian Sausage, Sun-dried Tomatoes, Onions, Fresh Basil

On-site working chef additional \$150.

Catering By:

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Five-Star Corporate & Event Caterer

Chef Larry G
314.606.9520
LarryG@ChampionshipCatering.com

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