

# Wedding & Banquet Packages



*Catering By:*



*Five-Star Wedding Caterer*

**Old Monroe Distilling Co.**

8787 Rickhouse Rd., Columbia, IL 62236

618.975.9952

[www.DrinkOldMonroe.com](http://www.DrinkOldMonroe.com)

**Championship Catering**

2249 Woodson, St. Louis, MO 63114

314.606.9520

[www.ChampionshipCatering.com](http://www.ChampionshipCatering.com)

## Select Package Only \$20

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 china, flatware and linen napkin. Tablecloths available for an additional fee. Labor and tax not included.

## Bronze Package Only \$24, Fixed Menu

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

Includes china, flatware and linen napkin. Tablecloths available for an additional fee. Labor and tax not included.

## Silver Package - Pricing starting at only \$29

Includes complimentary cake cutting, china, flatware and linen napkin. An elegant package at an affordable price. Plated options and tablecloths available for an additional fee. 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.

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

### - 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 \$34

Our most requested! Professionally presented by our uniformed staff and includes our complimentary cake cutting, china, flatware and linen napkin. Our Gold Package is sure to please. Plated options and tablecloths available for an additional fee. 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 morney 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.

## 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

# Platinum Carving Package - Pricing starting at \$39

Our signature menu featuring the finest dining selections at an incredible value. Our entree carving stations deliver exactly as your guests order. China, flatware and linen napkin included. Plated options and tablecloths available for an additional fee. 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

Green Bean Almandine

Pasta Con Broccoli

### Dessert Buffet

Cheesecake Bar with a  
variety of Flavors and  
Toppings

Assorted Cakes

Petit Fours, Cookies,  
Brownies

Sundae Bar

Flambé 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 Wedding & Event Caterer

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## Available Upgrades

Hand passed Hors d'oeuvres  
Champagne for all Guests  
China, Silverware and Linens  
Preset Salad Service for Buffet  
Valet Parking  
Audio Visual Equipment  
Premium Bar  
Glasses at Bar  
Wine Service  
Ice Carvings  
Groom Cake  
Wedding Cake  
Cordial Bar  
Chocolate Fountain  
Ice Cream Sundae Bar  
Colored Overlay  
Chair Covers  
Color Linens  
Themed Receptions

*Catering By:*



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**Old Monroe Distilling Co.**

Candace Shepard  
618.975.9952

[Candace@DrinkOldMonroe.com](mailto:Candace@DrinkOldMonroe.com)

**Championship Catering**

Chef Larry G  
314.606.9520

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

