











Wedding & Banquet Packages

Catering By:



The Barn at Lavender Hill

Dardenne Prairie, MO 63368 314.280.1885 www.thebarnatlavenderhill.com

Championship Catering

2249 Woodson, St. Louis, MO 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 Rolls and Butter.

Silver Package \$24

An elegant package at an affordable price. Includes complimentary cake cutting. 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.

- Fntrees -

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.

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.

- 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.

Appetizer Displays

(25 person Minimum)

Pretzel Bites A St. Louis Tradition! Served with spicy mustard. \$3.5

Fresh Veggies with Dip \$3

Fresh Fruit with Amaretto Cream Dip \$3.5

> Mini Sliders Ham, Turkey, Beef \$5

Meatballs in Roasted Bell Pepper Barbeque Sauce \$4.5

Toasted Ravioli with Marinara \$4.5

> Assorted Cheeses with Crackers \$3.5

Station E. Butler Passed Hors D'oeuvres

Select any (3) \$9 (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

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 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

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.

Platinum Carving Package \$34

Our signature menu features the finest dining selections at an incredible value. Our entree carving stations deliver exactly as your guests order. Your friends will appreciate the meticulous attention to detail paired with exceptional service. Includes complimentary cake cutting, 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.

Station Buffets

- 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 Mornav 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

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 Mexican Buffet Cheese and Vegetable Bar with Crackers and Dip Made-to-order Ouesadillas House Made Corn Chips Puff Pastries with Shrimp & Salsa and Crab Spicy Beef & **Dollar Roll Sandwiches** Grilled Chicken Meatballs in a Roasted Grated Cheese and Pepper BBQ Sauce Cheddar Cheese Sauce Toasted Ravioli Lettuce, Tomatoes, Black Olives, Jalapeño Southwest Chicken

Pinwheels

Peppers, Onions

Italian Buffet Made-to-order Pastas Italian Salad Pasta Con Broccoli Fettuccine Alfredo Spaghetti Bolognese Garlic Bread & Rolls

Caesar Salad Chicken Piccata **Beef Pepperloin Rice Pilaf Balsamic Green Beans** Pasta Con Broccoli

Dinner Buffet

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?

Sour Cream

We CATER to all your needs! We are happy to accommodate any quest 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 quests. Tax, labor and gratuity not included. Additional 3-5% processing fee will apply to credit card transactions.







Available Upgrades

Hand passed Hors d'oeuvres 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 Ice Cream Sundae Bar Colored Overlay Chair Covers Color Linens Themed Receptions

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BBB ACHICITIO

Championship Catering Chef Larry G

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