

Five-Star Corporate & Event Catering

Catering Menu



Championship Catering

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The Showroom

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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

Omelette Action Station™

Create-your-own eggs and omelets, plus includes fresh fruit salad.

Omelet bar includes the following: **Eggs:** Whole, scrambled, egg whites **Cheese:** Mozzarella, mixed blend Meats: Bacon, ham, sausage

Vegetables: Spinach, tomatoes, onions, mushrooms, green peppers, black olives,

jalapeño peppers, salsa \$14 plus cost of on-site chef



Prices per person. Disposable tableware included. Labor, tax & gratuity extra. China / Silverware available for an additional fee



Made-to-order and prepared fresh daily.

SALADS: Served with a bakery fresh roll and chef's choice of dessert. SANDWICHES & WRAPS: Served with a side item 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

Mixed 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

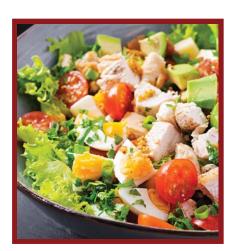
Greek Salad

Mixed greens with red onion, cucumber, olives, and feta cheese. Served with greek vinaigrette dressing. \$13

Spinach Salad

Fresh spinach, feta crumbles, red onion slivers, diced egg, chopped walnuts, and crumbled bacon. Served with raspberry vinaigrette dressing. \$14

Add grilled chicken for \$3 more. Add grilled beef tenderloin or salmon for \$5 more.



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

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. \$14

Triple-Decker Turkey Sandwich

A traditional, triple-decker sandwich loaded with fresh-baked turkey, lettuce, tomato, bacon, american cheese and mayonnaise. \$14

Grilled or Fried Chicken Sandwich

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

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

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, green peppers, onion slivers, sliced fresh mushrooms, and shredded mozzarella cheese. Served with ranch dressing. \$16

Chicken Feta Wrap

Mixed greens, diced tomatoes, sliced olives. feta crumbles, sliced cucumbers and roasted chicken breast. Served with balsamic vinaigrette. \$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

Veggie Wrap with Humus

Romaine lettuce with roasted red peppers, black olives, onion slivers, and spicy red pepper humus. \$13



Mustard Potato Salad Pasta Salad Fruit Salad

Potato Chips Sweet Potato Chips

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Lunch -or- Dinner Buffets



Create-Your-Own Loaded Salad Bar

Mixed greens with chicken, eggs, cheese, broccoli, carrots, celery, artichokes, red onions, black olives, tomatoes and crackers. Dressings include 1000 island, ranch, italian and caesar. \$15 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: lumbo 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**

BBO Buffet

Pulled pork and chicken served with house salad, baked beans, buttered corn and buns. \$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

Mexican Buffet

Create-vour-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. \$22

Dinner Buffet

Mixed greens salad, Chicken picatta and beef pepperloin. Served with roasted red potatoes. green bean almandine and penne pasta in a tomato cream sauce. \$24

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







Served with rolls and butter. \$29

SALAD

(Select 1)

Caesar Salad

Romaine lettuce, Croutons, Parmesan cheese, Caesar Dressing

Spring Salad

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

Spinach Salad

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

ENTREE

(Select 2)

Oven roasted turkey with cranberry chutney Spinach and herb stuffed chicken with mornay sauce Hand-carved beef tenderloin with light and dark horseradish Lemon pepper cod Spiral sliced ham with pineapple glaze

SIDES

(Select 3)

Penne pasta in tomato cream sauce Maple glazed carrots Balsamic green beans Rice pilaf Garlic mashed potatoes Garlic roasted red potatoes

Prices per person. Disposable tableware included. Labor, tax & gratuity extra. China / Silverware available for an additional fe-

Small Bites



Premium Select any 5 items, \$19.50

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

*Ultimate*Select any 5 items, \$24

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 in Peanut Sauce

Chicken & Waffle Skewers

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

★ A Larry G Favorite!

Desserts



Dessert Trays

(Serves 12 people)
Cookie + Brownies Tray **\$16**Gooey 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, gooey butter cake bites, chocolate peanut butter bites.

Select 2 \$4 Select 3 \$5.50 + \$1.25 per addtl. item



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Beer, Wine, & Soda

\$15/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, Dr. Pepper



Self-Serve Drink Station

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

House Bar

\$19/person (3 Hours)

Liquor

Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Benchmark Bourbon, Inverhouse Scotch, El Toro Teguila, 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

\$24/person (3 Hours)

Liquor

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Buffalo Trace Bourbon, Dewar's Scotch, Jack Daniels Whiskey, Teremana Blanco Tequila, Amaretto, Triple Sec, Brandy

Beer

Budweiser, Michelob Ultra, Schlafly Pale Ale

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

ADD High Noon Seltzers \$1/person

Prices per person. Disposable tableware included. Labor, tax & gratuity extra



Championship Catering in partnership with The Showroom 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 Showroom. 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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