

Catering Selections



Let us provide the comfort and convenience of nourishment for your family and guests.

We offer a variety of catering services ranging from freshly baked sweets displayed in visitation rooms, to simple snack trays in the family lounge, or a fully-catered event in one of our reception centers.

Menus can be customized to your dietary needs and taste preferences.

Seating Capacity:

Cave Springs Location 60 max

St. Charles Location 50 max

O'Fallon Location 50 max



Helping you honor life since 1935

Gathering Platters

(Pricing per serving of approx. 25 guests. Gathering Platters do not include iced tea.)

*Serving Staff not included.



Continental Breakfast

Bakery's choice of assorted danish, muffins, and donuts served with seasonal fresh fruit and bottled orange juice \$245

Gathering Platters

*Two platter minimum order requirement.

Assorted Dollar Roll Sandwiches \$100

Gourmet Croissant, Focaccia, French, or Ciabatta Sandwiches \$140

Raw Vegetable Assortment with Homemade Dip \$90

Domestic Cheeses, Sausages, & Crackers \$105

Fresh Seasonal Fruit \$125

Deluxe Charcuterie Tray \$215

Sweets

Freshly Baked Mini Dessert Bars & Cakes (Pastry Chef's Assortment) \$155

Gourmet Cookies & Brownies \$145

Serving tongs, napkins, and disposable snack plates provided with platter purchase.

Visitation Service Package

Inclusive of set-up and service items placed inside of your private visitation space for your guests \$150



Presentations & selections may vary seasonally per Chef.

Reception Packages

(pricing per serving of approx. 25 guests)



During the visitation, before or after the service, our beautiful banquet centers are conveniently located at each of our funeral homes.

Banquet Center Rental Charge

Cave Springs Location Rental	\$600
St. Charles Location Rental	\$500
O'Fallon Location Rental	\$500

Outside Caterer Service Charge

Cave Springs Location	\$700
St. Charles Location	\$600
O'Fallon Location	\$600

Service charge includes setup of tables, chairs, trash cans, and linen plus room rental for 2 hours only. Serving utensils, flatware, plates, napkins, and cups along with food, ice, and beverages must be provided by outside caterer.

Reception Packages & Location Rentals Include

- Set-Up and Clean-Up
- Ivory Linen Tablecloths
- A/V Equipment
- 2 Cocktail Tables (Black Cloths)
- Two Hour Maximum Rental

All reception menus include bottled water and iced tea. Utensils, disposable plates and cups are provided. Remaining food items are available to take home in covered foil pans.

**25 person minimum order requirement.*

**Catering menu selections are not fully guaranteed if ordered within less than 48 hours of booking. Guest counts cannot be reduced within 48 hours of event.*

Premium \$790

\$33 per additional guest

Served with Freshly Baked Bread and Chef's Choice Gourmet Desserts.

**Ivory Linen Napkins available upon request.*

Entrée Selections (Choose 1):

- Grilled Chicken Tenderloin Portions with Mushroom & Cream Sauce
- Pork Tenderloin with Cranberry Wine Sauce
- Thinly Sliced Roast Beef in a Marsala Wine Cream Sauce

Side Selections (Choose 2):

- Cheesy Potato Casserole
- Garlic Smashed Potatoes
- Long Grain Wild Rice
- Parmesan Noodles
- Green Beans Almandine
- Vegetable Medley w/ Broccoli, Cauliflower, Carrots & Zucchini

Salad (Choose 1):

- House
- Caesar
- Spinach



Presentations & selections may vary seasonally per Chef.

Helping you honor life since 1935

Reception Packages

(pricing per serving of approx. 25 guests)



Brunch Reception \$645

\$27 per additional guest

Burritos or Egg Bake with onion & cheese choice of bacon or sausage, blueberry french toast bake with pecans, mini croissants with chicken salad and ham & swiss, seasonal fresh fruit platter and orange juice in lieu of iced tea.

Southern BBQ \$690

\$29 per additional guest

Slider Buns, Slow-Smoked BBQ Pulled Pork and Chicken, BBQ Baked Beans, Red-Skin Potato Salad, House Salad with Homemade Ranch Dressing. Served with Cookie Assortment.

Bistro \$560

\$24 per additional guest

House Salad, Chef's Choice Sandwiches, Cookies, Brownies, Dessert Bars, and Mini Cakes.

Choice of:

- Homemade chicken & wild rice soup
- Baked mostaccioli pasta

Grandkids' Tray \$55

Small portions of the Classic Peanut Butter & Jelly Sandwiches and Ham with American Cheese Dollar Rolls

(Serves approximately 10 children)

Premium Add-Ons

Macaroni \$100

Skewered Corn on the Cob \$75

Ala Carte Hors D'oeuvres (Premium Adds \$25 per item)

Choice of 5 total items \$500

\$24 per additional guest

Choice of 4 total items \$457

\$18 per additional guest

- Brown Sugar Glazed Bacon Wrapped Chicken Bites
- Sweet & Sour Meatballs
- Deli Pinwheel Bites - Ham & Salami with Cheese and Chicken & Spinach w/ Cheese
- Cucumber Cups with Bleu Cheese Mousse
- Toasted "Beef" Ravioli w/ Marinara
- Naan Bread with Homemade Greek Veggie Dip
- Tomato, Cheese, & Olive Skewers
- Mexican Layer Dip
- Crab Stuffed Mushrooms (*Premium*)
- Shrimp Crostini (*Premium*)

Beverages

Bottled Beverages (25 count) \$75

Tea, Lemonade and Soda Assortment [Dr. Pepper/Coke Products]

Coffee \$100

Custom Blended Coffee, 35 Cup Urn w/ Sugar, Sugar Substitutes, Half'n Half, Stirrers, and lidded disposable cups.



Presentations & selections may vary seasonally per Chef.

Gluten-free, vegetarian & vegan options available for most menu items. Please inquire for specific requests. Fees may apply.

Helping you honor life since 1935