



Baue

Funerals • Crematory • Cemetery

Catering Selections

We offer a variety of catering services at each of our funeral homes, making it easy for you and your guests to have access to delicious food during the visitation, before or after the service. Our catering services include options such as freshly baked sweets displayed in visitation rooms, simple snack trays in the family lounge, or a fully catered event in one of our reception centers. Additionally, we're happy to customize menus according to your dietary needs and taste preferences for a more personalized experience.



Reception Packages

Banquet Center Rental Charge

Cave Springs Location Rental (Seating Capacity 60 MAX) \$650
St. Charles Location Rental (Seating Capacity 50 MAX) \$450
O'Fallon Location Rental (Seating Capacity 50 MAX) \$450

Outside Caterer Service Charge (Room Rental Only)

Cave Springs Location \$850
St. Charles Location \$650
O'Fallon Location \$650

Service charge includes setup of tables, chairs, trash cans, table linens, and 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
- Two Cocktail Tables (Black Cloths)
- Two Hour Maximum Rental

Visitation Service Package

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



Reception Menu

Pricing per serving of approximately 25 guests

All reception menus include full-service catering staff, bottled water, and iced tea. Utensils, disposable plates, & cups are provided. Any remaining food items may be taken home in covered foil pans.

A minimum order of 25 guests is required.

Catering menu selections cannot be guaranteed for orders placed less than 48 hours prior to the event. Guest counts are final 48 hours before the scheduled event.

Premium \$875

\$35 per additional guest

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

Entrée Selections (Choose 1):

- Grilled Chicken Tenderloin Portions with Mushroom & Cream Sauce
- Pork Tenderloin with Cranberry Wine Sauce
- Sirloin Beef tips in a Marsala Wine Cream Sauce (add \$3/Person)

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

Dried Cucumber, Tomato, Yellow Bell Pepper, Mozzarella & Homemade Ranch

- Caesar

Black Olives, Croutons, Shredded Parmesan & Homemade Mayfair Dressing

- Spinach

Diced Apple, Red Onion, Scallions, Mushroom, Crumbled Goat Cheese & a Sweet Bacon Dressing

Southern Barbecue \$775

\$33 per additional guest

Slow-Smoked BBQ Pulled Pork (Served w/Slider Buns) and Grilled Boneless, Skinless BBQ Chicken Thighs, BBQ Baked Beans, Red-Skin Potato Salad, House Salad w/Homemade Ranch Dressing. Served w/Cookie & Brownie Assortment.

BBQ Package Add-on's:

- Homemade Classic Cheddar Macaroni **ADD \$85**
- ½ Sized Corn on the Cob Skewers **ADD \$50**
- Upgrade to Beef Brisket **ADD \$95**

Brunch Reception \$683

\$29 per additional guest

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.

Bistro \$685

\$29 per additional guest

House Salad (Dried Cucumber, Tomato, Yellow Bell Pepper, Mozzarella & Homemade Ranch), Chef's Choice Sandwiches, Cookies, Brownies, and Mini Cakes.

Choice of:

- Homemade Chicken & Wild Rice Soup
- Baked Mostaccioli Pasta
- Grilled Chicken Pasta in a Homemade White Cream Sauce **ADD \$60**

Ala Carte Hors D'oeuvres (Premium Adds \$35 per package)

Choice of 5 total items \$585

\$25 per additional guest

Choice of 4 total items \$553

\$19 per additional guest

- Sweet & Sour Meatballs
- Deli Pinwheel Bites - Ham & Salami with Cheese and Chicken & Spinach w/ Cheese
- Cucumber Cups with Blue Cheese Mousse
- Toasted "Beef" Ravioli w/ Marinara
- Naan Bread with Homemade Greek Veggie Dip
- Tomato, Cheese, & Olive Skewers
- Mexican Layer Dip w/ Shredded Beef & Tortilla Chips
- Crab Stuffed Mushrooms (**Premium ADD \$35**)
- Brown Sugar Glazed Bacon Wrapped Chicken Bites (**Prem. ADD \$35**)
- Shrimp Crostini (**Premium ADD \$35**)

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

Beverages & Gathering Platters

Pricing per serving of approximately 25 guests

Beverages

Bottled Beverages (30 count)..... \$65

Tea, and Soda Assortment (Dr. Pepper/Coke Products)

Coffee \$85

Custom Blended Coffee, 45 Cup Urn w/ Sugar, Sugar Substitutes, Half'n Half, Stirrers, and lidded disposable cups.

Alcoholic beverage service is available with alternative catering options, pricing is quoted upon request.



Gathering Platters

Gathering platters are designed to be placed in our Family Lounge for guests to enjoy at their convenience. These platters do not include catering staff, bottled water, or iced tea.

When gathering platters are selected without a Reception Menu Package and are paired with a Banquet Center rental, **a \$200 catering service fee will be added.** This fee includes catering staff, bottled water, and iced tea during your event.

Pricing per serving of approximately 25 guests. Serving tongs, napkins, and disposable snack plates provided with platter purchase.

Gathering Platters

**Three platter minimum order requirement.*

Assorted Dollar Roll Sandwiches \$117

Gourmet Croissant, Focaccia, French, or Ciabatta Sandwiches .. \$165

Raw Vegetable Assortment with Homemade Dip \$90

Domestic Cheeses, Sausages, & Crackers \$117

Tostadita Dip/Chip Platter \$118

Fresh Seasonal Fruit \$143

Deluxe Charcuterie Tray \$240

Grandkids' Tray \$74

Small portions of the Classic Peanut Butter & Jelly Sandwiches and Ham with American Cheese Dollar Rolls and Goldfish Crackers (Serves approximately 10 children)

Sweets

Freshly Baked Mini Dessert Bars & Cakes \$178

Pastry Chef's Assortment.

Gourmet Cookies & Brownies \$145