



Special Event Menu

2023



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A WORD ABOUT US:

Whether you're having an informal gathering, an extravagant formal affair, or anything in between, Callier's has just the right catering package for you! For the past 38 years, Callier's has strived to create unforgettable experiences by providing our clients with exceptionally prepared food and signature service. Our catering specialists at Callier's would love to assist you in planning your next event.



EVENT PRICING:

Please contact our sales team for detailed and custom pricing based on your upcoming special event or wedding.

Feel free to call us at (636)-230-0019 to discuss your vision for catering at your event!



Dinner Buffet

INCLUDES SALAD CHOICE AND ASSORTED DINNER ROLLS

SALAD SELECTIONS: (Select One)

Callier's House Italian- crisp iceberg lettuce, black olives, red onion, house croutons, Parmesan cheese, and red peppers with house Italian dressing

Traditional Caesar - crisp romaine lettuce with Parmesan cheese, and artichokes with creamy Caesar dressing

Fresh Spring Greens - fresh mixed greens, dried cranberries, seasonal berries, feta cheese, and walnuts with raspberry balsamic dressing

Chopped Kale - made with pine nuts, dried cherries, and shredded Parmesan cheese in a simple lemon & oil dressing



SIGNATURE ENTREES: (Select Two)

(SELECT ONE OPTION IF SELECTING CARVED ENTREE FROM NEXT SECTION)

Pan Seared Chicken Marsala (Creamy Marsala Wine Sauce)

Parmesan Encrusted Chicken (Lemon Butter Sauce)

Chicken Chablis (Creamy Chablis Wine Sauce)

Chicken Cordon Bleu (Parmesan Dijon Sauce)*

Italian Herb Bruschetta Chicken (Balsamic Glaze)

Braised Beef Brisket (Bordelaise Sauce)

Grilled Salmon (Teriyaki or Creamy Dill)

Pan Seared Cod Piccata (Lemon Caper Sauce)

Herb and Pistachio Crusted Cod (Creamy Dijon Sauce)

Roasted Pork Loin (Apple Chutney Glaze or Sweet Bourbon Sauce)

Pork Scallopini (Lemon Butter Sauce)

Peppercorn Encrusted Pork Loin (Balsamic Cream Sauce)

Eggplant Parmesan (Housemade Marinara Sauce)

Stuffed Portobello Mushroom Cap



Dinner Buffet

CARVED ENTREES: (Optional Upgrade)

(Select a Carved Entree to enhance your buffet dinner)

Chargrilled Beef Tenderloin (*Bordelaise & Creamy Horseradish*)****

Roasted Prime Rib (*Mushroom Cabernet Sauce & Creamy Horseradish*)****

Herb Roasted Top Round of Beef (*Au Jus & Creamy Horseradish*)*

Olive Oil & Herb Roasted Turkey Breast (*Rich Brown Pan Gravy*)*

Rosemary Pork Loin (*Apple Reduction*)*

ACCOMPANIMENTS: (Select Two)

Whipped Potatoes (Traditional or Gorgonzola)

Roasted Yukon Gold Potatoes

Parmesan Baby Potatoes

Maple Walnut Sweet Potatoes

Wild Mushroom or Sun-dried Tomato Risotto

Lemon Asparagus Orzo

Sunburst Cavatappi Pasta

Pasta Primavera

Creamy Pesto Rotini

Baked Penne with Marinara or Alfredo Sauce

Pasta con Broccoli

Bourbon Honey Glazed Carrots

Normandy Vegetable Medley

Tuscan Roasted Vegetables

Roasted Brussels Sprouts with Bacon and Brown Sugar

Grilled Seasonal Vegetables*

Farm Market Green Beans with Roasted Red Peppers

Lemon Garlic Butter Green Beans

Roasted Asparagus with Roasted Red Peppers*

Broccoli Florets with Herb Butter



Plated Dinner

INCLUDES SALAD CHOICE, ASSORTED DINNER ROLLS, AND TWO ACCOMPANIMENTS

ENTREE SELECTIONS:

Chicken:

Chicken Marsala Seared Chicken Breast with Portobello Mushroom Marsala Sauce
Parmesan Encrusted Chicken Breast with Lemon Beurre Blanc Sauce
Apple Cornbread Stuffed Chicken with Sherry Cream Sauce
Italian Herb Bruschetta Chicken with Fresh Tomato and Balsamic Topping
Sundried Tomato & Spinach Stuffed Chicken with Creamy Tomato Pesto Sauce

Beef:

Beef Short Ribs with Reduction Wine Sauce or Bordelaise
6 oz Filet Mignon topped with our Bourbon Whiskey Sauce or Garlic Herb Butter
Roasted Beef Medallions with a Three Peppercorn or Bordelaise Sauce

Pork:

Rosemary Roasted Pork Loin with a choice of Apple Glaze or Sweet Bourbon Sauce

Seafood:

Baked Cod served in a Puttanesca Sauce
Grilled Salmon served with your choice of a Maple, Lemon Dill, or Teriyaki Glaze
Barramundi with Lemon Citrus Beurre Sauce

Vegetarian:

Eggplant Parmesan with Aglio e Olio pasta
Risotto Stuffed Portobella served with Grilled Vegetable Melange
Balsamic Veggie Pasta with Cavatappi Noodles and Balsamic Reduction
Pesto Gnocchi with seasonal vegetables
Vegan Quinoa Vegetable Stuffed Acorn Squash

Dual Entree Options Available Upon Request

Includes Deluxe China Service


Rental Delivery/Pickup fee may apply

Service Staff, Applicable Tax, 22% Service Fee to be additional



www.CalliersCatering.com


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Hors d'Oeuvres

SELECT OF SIX OF THE FOLLOWING ITEMS TO SERVE YOUR GUESTS.
(CONTINUED ON NEXT PAGE)

COLD SELECTIONS:

- 
- Petite Sandwiches (Ham, Beef, Turkey, Chicken Salad or Tuna Salad)
 - Petite Croissant Sandwiches*
 - Grilled Vegetable and Boursin Cheese Focaccia Sandwiches*
 - Vegetable Tray with Dill or Ranch Dressing
 - Seasonal Fresh Fruit Tray
 - Fresh Fruit Kabobs*
 - Domestic Cheese, Sausage, Cracker Tray
 - Gourmet Cheese & Specialty Crackers Display**
(Boursin, Brie, Blue Stilton Cambozola)
 - Grilled Marinated Vegetable Melange*
 - Grilled Pita Roasted Red Pepper Hummus
 - Crab Dip with Crostini
 - Asparagus Wrapped with Prosciutto*
 - Chilled Marinated Asparagus and Roasted Red Pepper Platter*
 - Antipasto Tray (Cheeses, Olives, Prosciutto, Salami, Grape Tomatoes, Pepperoncini)
 - Antipasto Skewers with Tortellini*
 - Caprese Skewer with Balsamic Glaze
 - Smoked Salmon Platter**
 - Jumbo Gulf Shrimp Cocktail Platter*
 - Shot Glass Shrimp Cocktail**
 - Bruschetta:
 - Roasted Garlic & Tomato
 - Olive Tapenade with Feta
 - Pesto Cream with Mozzarella
 - Blackened Shrimp Avocado Bites
 - Smoked Salmon with Dill

Enhance your appetizer buffet with a salad,
pasta, carving station, or mini dessert display!

**Denotes item upcharge will apply



Hors d'Oeuvres cont'd

HOT SELECTIONS:

Cocktail Meatballs

(Swedish, Marinara, Honey Sriracha)

Meatloaf Lollipops

Toasted Ravioli with Marinara

Mini Chicken Kabobs

Chicken Spiedini Skewers

Chicken Quesadillas Cornucopias*

Teriyaki Chicken Satays

Szechuan Beef Satays

Chicken Pot Stickers with Soy Sauce

Crab Rangoon with Sweet Chili Sauce

Veggie Egg Rolls with Sweet Chili Sauce

Buffalo Chicken Wonton with Ranch Dip

Petite Monte Cristo Sliders

Spinach or Crab Stuffed Mushroom Caps

Spinach & Artichoke Dip with Grilled Pita

Mediterranean Stuffed Zucchini Bite

Assorted Tartlets

- Buffalo Chicken
- Spinach Artichoke
- Baked Brie with Raspberry
- Bacon, Goat Cheese, & Pistachio

Spanakopita

Phyllo Wrapped Asparagus

Truffled Macaroni and Cheese Bites

Stuffed Yukon Gold Potato Puffs

Cheddar and Bacon Potato Skins

Jalapeno Wonton Poppers with Sweet Chili Sauce



Bacon Wrapped Options:

- Water Chestnuts
- Brussels Sprouts with Maple Glaze
- Pineapple with Sriracha Glaze
- Shrimp*
- Scallops*
- Brisket Burnt Ends*
- Sirloin & Gorgonzola*

Cajun Shrimp Skewers*

Coconut Shrimp with Sweet Chili Sauce*

Maryland Crab Cakes with Remoulade

Gourmet Petite Burgers

Pork Tenderloin Sliders with Onion Straws**

Mini Beef Wellington*

Beef Tenderloin Bordelaise Sliders****

BBQ Pulled Pork or Chicken Sliders

Deviled Eggs

(Classic or Candied Bacon)

Bahn Mi Crostinis

Shrimp Scampi Skewers*

Grilled Tuscan Veggie Kabobs*

Menu pricing yields approximately 8-10 pieces per guest.

For events over two hours or for events that
are held during lunch or dinner,
we recommend additional items be purchased.

**Denotes item upcharge will apply



Dinner Stations

SELECT OF 3 OF THE FOLLOWING STATIONS TO SERVE YOUR GUESTS
(CONTINUED ON NEXT PAGE)

MASHED-TINI STATION:

Potato Preparations Served in a Stemless Martini Glass

Select Two Potato Styles:

Traditional Homemade Whipped Potatoes

Country Style "Smashed" Potatoes

Maple Whipped Sweet Potatoes with Mini Marshmallows, Sugar Pecans,
Honey Butter and Cinnamon Butter

Garlic Mashed Yukon Gold Potatoes

Station includes: a variety of appropriate seasonal garnishes, butters and toppings: Whipped Butter, Bacon Bits, Scallions, Grated Cheddar Cheese, Gorgonzola Crumbles, Sour Cream, and Brown Gravy

PASTA STATION:

Select Two Fresh-made Pastas:

Sunburst Cavatappi

Pasta Con Broccoli

Penne Primavera

Baked Cavatelli Marinara

Mediterranean Bowtie

*Enhance this station with Chargrilled Chicken or Sauteed Shrimp -
add \$2.00/Guest*

Station Includes: Salad Selection and Assorted Breads with Butter



MAC-TINI STATION:

Pasta Preparations Served in a Stemless Martini Glass

Station Includes:

Cavatappi Noodles

Traditional Cheddar Jack Sauce

St. Louis Style Provel Sauce

Add-ins:

- In-House Seasoned Bread Crumbs, Shredded Cheese, Bacon Crumbles, Smoked Pulled Pork, Crushed Homemade Potato Chips, Chopped Tomatoes



Dinner Stations

CARVING STATION:

Our skilled Chefs will carve and serve your selected items to each guest, recommending condiments and assisting with the many indulgent and delicious condiments we provide to compliment your selections.

MEAT SELECTIONS:

Char-grilled Beef Tenderloin with *bordelaise* and *creamy horseradish*
Roasted Prime Rib* with *mushroom cabernet sauce* & *creamy horseradish*
Herb Roasted Top Round of Beef with *au jus* & *creamy horseradish*
Olive Oil & Herb Roasted Turkey Breast with *rich brown pan gravy*
Rosemary Pork Loin with *apple reduction*

Station Includes: A variety of sauces and condiments, Bakery Rolls and Butter

*Market Price



SOUTH OF THE BORDER:

Southwest Caesar Salad: Romaine lettuce, roasted corn, red peppers, parmesan cheese, house croutons and southwest Caesar dressing

Street Style Tacos: (*Choose Two Entrees*)

Shaved Brisket - Smoked Chicken Tinga - Baked Tilapia - Roasted Carnitas

Station Includes:

Black Beans, Spanish Rice, Corn & Flour Tortillas, Guacamole, Sour Cream, & Pico de Gallo

ASIAN DIM SUM:

Sesame Beef Satays

Vegetable Fried Rice

Chicken Pot Stickers

Vegetable Spring Rolls or Crab Rangoon

Station Includes: Asian Slaw Salad, Appropriate Sauces and Condiments



Bar Packages

All bar pricing is per guest and based on a four hour event.

Package Pricing Includes:

Plastic Glasses, Ice, Garnish, Straws and Beverage Napkins

OPEN SOFT BAR:

Includes 3 Domestic Beers, 1 Specialty/Craft Beer, 4 House Wines, and Assorted Coke Products (Coke, Diet Coke, Sprtie)

OPEN SUPERIOR LIQUOR:

Includes 3 Domestic Beers, 1 Specialty/Craft Beer, 4 House Wines, and Superior Liquors: (Bacardi Silver, Captain Morgan, Broker's Gin, Tito's Vodka, Jose Cuervo, Jack Daniel's, Maker's Mark, Johnny Walker Red, Amaretto) Various Mixers include: (Club Soda, Tonic Water, Cranberry Juice, Orange Juice, Coke, Diet Coke, Sprite, Sweet & Sour Mix, Bloody Mary Mix)

SERVICE CHARGES: (May Apply)



Bar Setup Charge/Licensing.....	\$250.00 (may vary)
Corking Fee.....	\$10.00 per bottle
Bartender.....	\$45.00/hour (4 hour minimum)
Glassware Rental.....	\$5.00/guest
Additional Bar Hour.....	\$6.00/guest

BEER & WINE SELECTIONS:

Domestic

Bud Light
Budweiser
Bud Select
Busch
Busch Light
Michelob Ultra

Craft Selection - 4 Hands Brewery

Single Speed Blonde Ale
City Wide American Pale Ale
Divided Sky IPA

Wine

Cabernet
Pinot Noir
Chardonnay
Pinot Grigio
Rosé
Moscato



Rentals & Services

PLACE SETTINGS:

Basic White China

Linen Napkin, Dinner Plate, Fork, Knife, Salad Plate & Fork

Deluxe White China

White Linen Napkin, Dinner Plate, Salad Plate, Knife, Dinner & Salad Forks, Dessert Plate & Fork

Appetizer / Dessert China

White Cocktail Plate, Fork, & Disposable Cocktail Napkin

LINENS:

120" Round Table Linens

132" Round Table Linens

8' All in One

Linen Napkin

Specialty Linens

Table Runners



CHAIRS:

White or Black Plastic Samsonite Folding Chair

White or Black Padded Folding

Standard with Cover

Standard with Cover and Sash

TABLES:

Round Guest Table

Rectangular Table

Cocktail Table

***Rental Delivery/Pickup Fees may apply*