

Appetizers \$1.50/Each
• \$2.50/Each

- Grilled Vegetable Focaccia with Chipotle •
- Mac and Cheese Bites
- Cheese Plate with Smoked Sausage
- Caprese Skewer with Balsamic Glaze
- Chicken Wings (Smoked, Buffalo, Dry)
- Pulled Puppies (Hush puppy with smoked chicken & chipotle cheddar)
- Pulled Pork Nachos Bites
- Cocktail Meatball (Koba Style or Teriyaki Glazed)
- Shot Glass Shrimp Cocktail •
- Smoked Salmon Croistini •
- Fresh Fruit Kabobs or Fruit Display •
- Tomato Manchego Tartlet
- Buffalo Chicken Tartlet
- Spinach & Blue Cheese Tartlet
- Bacon Wrapped Shrimp •
- Mozzarella Red Pepper Bacon Skewer
- Deviled Eggs (Bleu Cheese or BLT)
- BLT Bruschetta
- Bacon Wrapped Brussel Sprouts
- Bacon Wrapped Potato Bites
- Bacon Brisket Burnt Ends

Mmm... Bacon!



Applicable Tax, Equipment, Delivery, Service, and Gratuity not included. A 20% Banquet Service Fee may apply. All Pricing Subject To Change.

Bar Pricing

All bar pricing is per guest
Bar Pricing Includes: Plastic Glasses, Ice, Garnish, Straws and Beverage Napkins
Mixer Choices Include:
Coke, Diet Coke, Sprite, Tonic, Soda Water, Cranberry Juice, Orange Juice, Sour Mix, Bloody Mary Mix

4 Hour Open Bar Pricing

- Open Beer, Wine & Soda** \$16.00
3 domestic beers, 1 specialty/craft beer, 4 house wines
- Open Superior Liquor** \$20.00
3 Domestic Beers, 1 specialty/craft beer, 4 House Wines
Call Liquors: Rum, Gin, Vodka, Tequila, Whiskey, Scotch
- Open Premium Liquor** \$24.00
4 beer selections, 4 house wines
Premium Liquors: Rum, Gin, Vodka, Tequila, Whiskey, Scotch, Cordials of your choice
- Open Soft Drinks and Juice** \$5.00
Coke, Diet Coke, Sprite, Orange Juice and Cranberry Juice
- Champagne Toast** \$4.00
House Sparkling Wine \$20.00 per bottle
Includes glassware

Service Charges

- Bar Setup Charge/Licensing \$250.00 (may apply)
- Corking Fee \$10.00 per bottle
- Bartender \$150.00 (4 hours) \$25.00 (additional hours)
- Glassware Rental \$3.50 per guest

CASH BAR PRICING

- Domestic \$4.00
- Import \$5.00
- Wine \$5.00
- Superior Drink \$6.00
- Premium Drink \$7.00



Callier's Catering
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Ballwin, Missouri 63011

SERVING ST LOUIS SINCE 1983



BBQ Packages

Callier's Catering | 636.230.0019 | 14787 Manchester Road, Ballwin, Missouri 63011 | sales@callierscatering.com

Introducing our new BBQ Buffets

Classic Buffet

2 Meats, 4 Sides

Disposable Plates & Utensils
Paper Napkins
Disposable Buffet Equipment

\$18 / Guest

Simple Elegance Buffet

2 Meats, 4 Sides

Buffet Attendants
Upgraded Disposable Plates
Logo Paper Napkin
"Silver Like" Reflections Flatware
+ (Stainless Flatware may be
added for +\$2.00/Guest)
Buffet Equipment

\$24 / Guest

Affordable Decadence Buffet

2 Meats, 4 Sides

Buffet Attendants
All Necessary China
Stainless Flatware
Buffet Equipment
Water Goblets
Table Linens

\$28 / Guest

Grand Occasion Buffet

3 Meats, 4 Sides

Buffet Attendants
All Necessary China
Stainless Flatware
Buffet Equipment
Water Goblets
Table Linens

\$33 / Guest

Every Buffet Includes :

- Dinner Rolls or Cornbread
- Homemade Sauce Selections
 - Sweet
 - Carolina



Add a 3rd meat selection for +\$3.00/Guest.
Carved meats available +\$1.00/Guest.
On Site Grill Master available for additional fee.
Price does not include sales tax.



Entrées

(Please Select Two Meats)

MEATS

Hickory Smoked Beef Brisket*
Hickory Smoked Pulled Pork
Hickory Smoked Pulled Chicken
Smoked Turkey Breast*
Smoked Salmon
Smoked Baby Back Ribs (add \$2/Guest)
St. Louis Style Pork Steaks (add \$2/Guest)
Smoked or Grilled Shrimp Kabob (add \$1/Guest)

UNIQUE ENTRÉE SELECTIONS

Pulled Pork Nachos (add \$1/Guest)
Brisket Street Tacos
Shish Kabobs (Steak, Chicken, or Shrimp)
Korean Short Ribs (add \$2/Guest)
New York Strip Steaks (add \$4/Guest)
Southern Style Buttermilk Fried Chicken

VEGETARIAN OPTIONS

Grilled Portabella
Eggplant Parmesan
Grilled Vegetable Lasagna



*Optional Carved Entree-add \$1.00/Guest

Side Items

(Please Select Four)

COLD SIDES

Creamy Cole Slaw
Fresh Vegetable Platter with Dill or Ranch Dip
Fresh Fruit Salad or Tray
Homemade Dill Potato Salad
Green Apple Waldorf Salad
Ambrosia Salad
Tomato Cucumber Salad
House Made Pasta Salad
Caprese Pasta Salad
Callier's House Salad
Romaine & Iceberg tossed with black olives, pimentos, parmesan cheese, House made croutons
Fresh Spring Mix Salad
Baby Greens tossed with Fresh Berries, Amish Gorgonzola, Candied Nuts and Raspberry Vinaigrette
Fresh Garden Salad
Fresh Romaine & Iceberg with Cucumbers, Red Onion, Tomatoes, Cheddar Cheese, House Made Croutons, & Ranch and FF Ranch Served on the side
Classic Caesar Salad

HOT SIDES

Pit Style Baked Beans
Award Winning Beef Chili (add \$1/Guest)
Smoked Brisket Chili (add \$2/Guest)
Au Gratin Potatoes
Hand Mashed Creamy Potatoes
Homemade Macaroni & Cheese
Baked Meat or Marinara Penne
Baked White Cheddar Penne
Rice Pilaf or Dirty Rice
Corn on the Cob or Buttered Confetti Corn
Street Corn with a Variety of Seasonings (add \$1/Guest)
Old Bay & Mayo, Red Hot Riplett, Pesto & Parmesan
Classic Seasoned Green Beans
Farm Fresh Whole Green Beans with Roasted Red Pepper
Skillet Zucchini and Yellow Squash
Brussel Sprouts with Bacon
Sautéed Spinach and Mushrooms with Garlic Butter
Roasted Asparagus with Red Peppers (add \$1/Guest)
Grilled Seasonal Vegetables (add \$1/Guest)