



SPECIAL EVENT MENUS

OUR MISSION

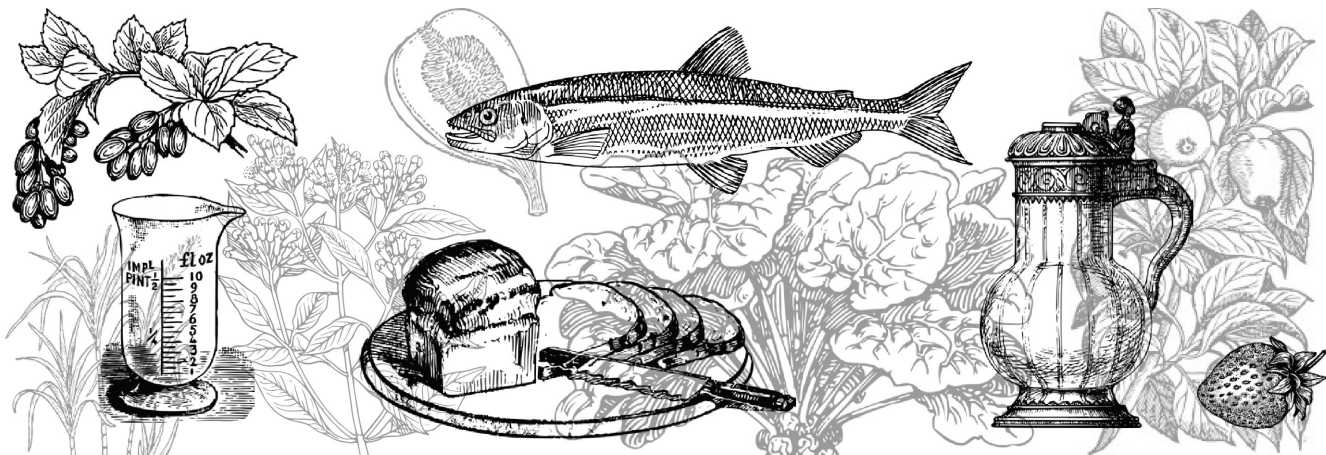
WE ARE AN OWNER-OPERATED BOUTIQUE CATERING & EVENTS COMPANY DEDICATED TO THE HIGH-QUALITY PRODUCTS OF LOCAL FOOD PRODUCERS. FORMERLY KNOWN AS LOCAL HARVEST CATERING, OUR LOVE IS FOR LOCAL & ORGANIC FOOD: THE GROWERS, THE ARTISAN PRODUCERS, THE DEDICATED CONSUMERS. THIS SIMPLE TENET IS A HARDY ROOT WHICH HAS MANY AND DIVERSE BRANCHES: IT MEANS OUR FOOD IS FRESHER, SEASONAL, AND BEST-TASTING; IT MEANS WE HAVE A DEDICATED STAFF WHOM WE PAY A LIVING WAGE; IT MEANS SUPPORT FOR OTHER SMALL LOCAL BUSINESSES; IT MEANS DOLLARS YOU SPEND WITH US STAY IN OUR LOCAL ECONOMY. OUR FARMERS AND ARTISAN PRODUCERS EMPLOY THE HIGHEST STANDARDS OF FOOD PRODUCTION: LOCAL SOURCING OF PRODUCT & LABOR; ORGANIC, SUSTAINABLE, & BIODYNAMIC FARMING; FREE-RANGE LIVESTOCK FREE OF ADDED HORMONES AND UNNECESSARY ANTIBIOTICS.

OUR FOOD IS NOT ONLY DELICIOUS BUT PRESENTED BEAUTIFULLY—CAREFULLY ARRANGED BY OUR STAFF AND SERVED WITH GRATITUDE. OUR EVENT DISPLAYS MARRY UPCYCLED VINTAGE CHINA, WOODEN CRATES, & SILVER PLATED TRAYS WITH LIVE BOTANICAL ARRANGEMENTS TO CREATE A STUNNING PLATFORM FOR OUR FINE INGREDIENTS & RECIPES. OUR TO-GO MENUS ARE EQUALLY ATTENDED TO: COMPOSED WITH INTENTION, ARTFULLY GARNISHED, AND SERVED ON RECYCLABLE OR COMPOSTABLE PLATTERS. WE LIMIT THE EXTREME WASTE OF EVENT CATERING BY COMPOSTING AND RECYCLING AT HOME & OFF-SITE, OFTEN LEAVING EVENTS WITH LESS THAN ONE BAG OF LANDFILL WASTE. WE SEEK TO SERVE WELL: NOT ONLY OUR CUSTOMERS & THEIR GUESTS, BUT ALSO OUR COMMUNITY & OUR PLANET.



STATIONS

WHETHER AS AN ACCENT TO YOUR SEATED DINNER, STANDING ALONE AT A COCKTAIL FUNCTION, OR FITTED TOGETHER TO CREATE A FULL MEAL, OUR STATIONS ARE SOCIAL & INTERACTIVE. WE HANDPICK ITEMS FROM OUR UPCYCLED DECOR COLLECTION TO MATCH YOUR EVENT, AND ADD LIVE BOTANICALS TO MAKE THE DISPLAY COME ALIVE. EACH STATION IS A SHOWSTOPPER AND FEATURES THE FINEST INGREDIENTS OF MISSOURI & ILLINOIS.



SALUME & CHEESEBOARD

\$8.75 per serving ^

assorted sliced salumes from Volpi, Salume Beddu, and Todd Geisert Farms; selection of artisan cheeses from Marcoat Jersey Creamery, Ludwig Farmstead, & Milton Creamery, paired with local crackers, house crostini, mostarda, fresh & preserved fruits

ANTIPASTO DISPLAY

\$7.75 per serving *^

the best nibbles from our current pantry: a medley of our specialty dips & housemade hummus with baked pita chips & local crackers; includes housemade pickles and roasted nuts; marinated olives; selected fresh-cut fruits and prepared veggies; and two to three varieties of artisan cheese or salume

BRUSCHETTA BAR

\$6.95 per serving *

grilled bruschetta, herbed flatbread, toasted crostini, & ancient grain crackers accompanied by smoked tomato coulis, roasted eggplant ganoush, rosemary white bean spread; served with citrus-marinated radishes, roasted garlic cloves, white balsamic mozzarella, tomato basil gremolata, along with chopped olives, artichokes, & crumbled fresh cheeses

THE FARMER'S MARKET

\$6.45 per serving *^

a bountiful display of raw and grilled vegetable crudite & fresh seasonal fruits, paired with our vegan green goddess & carrot cumin dips; includes our garden veggie pickles (seasonal varieties), along with a few prepared salads such as our red quinoa & grain salad or citrus slaw

CHIPS & DIP

\$5.95 per serving *^

local tortilla chips, organic blue corn tortilla chips, & Billy Goat potato chips served with hot cotija cheese, black bean dip, guacamole, & a duo of housemade seasonal salsas: one spicy, and one mild



^ THIS STATION HAS GLUTEN FREE OPTIONS
* THIS STATION HAS VEGAN OPTIONS

SLIDER STATION

\$8.50 per serving *^

a variety of sliders on Companion Bakery soft rolls: Missouri club with roasted garlic aioli; smoked Buttonwood Farms chicken salad; Buttonwood turkey with white cheddar & sorghum mustard; Missouri roast beef with horseradish cream; plus a seasonal veggie option; served with Billy Goat Potato Chips

SMASHED POTATO BAR

\$5.95 per serving *^

locally-grown varieties of baked potatoes, smashed & served with choice of self-serve toppings: sour cream, scallions, bacon crumbles, chopped red onion, goat cheese crumbles, shaved Prairie Breeze cheese, cracked pepper, roasted Ozark mushrooms, steamed broccoli, diced tomato

SALAD BAR

\$7.25 per serving *^

local or organic salad greens, baby spinach, kale chiffonade; shredded cheddar, goat cheese crumbles, shaved Prairie Breeze cheese; chopped turkey breast & smoked chicken from Buttonwood Farms, Geisert Farms diced ham & bacon bits; pickled beets, toasted nuts, sunflower seeds or pepitos; housemade crostini & croutons, soft Companion dinner rolls; carrot matchsticks, sliced cucumber, diced red onion, sweet bell peppers, plus additional varieties of the finest in-season produce with housemade dressing: apple cider vinaigrette, green goddess, creamy parmesan

FAMOUS CHILI

\$7.25 per serving *^

our famous three-bean vegan chili plus a hearty grassfed beef & pork chili, with serve-yourself accoutrements: cheddar cheese, jack cheese, green onion, red onion, chopped tomato, sweet bell pepper, jalapenos, sour cream, cilantro creme, lime wedges, our house hot sauce & two varieties of small batch hot sauce, served with local tortilla chips & cornbread muffins

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CHEROKEE STREET Latin @ \$15.25 per serving *^

mini taco bar: flour & corn tortillas served with: smoked Buttonwood Farms chicken, vegan taco filling, & Geisert chorizo; chopped tomato, diced red onion, julienned sweet pepper, house refried black beans, fresh jalapeno, cilantro, garden greens, cilantro lime corn, lime wedges; shredded jack & crumbled queso fresco; sour cream, house hot sauce, smoked tomatillo salsa; side of spanish rice

THE HILL Italian @ \$15.70 per serving *

fresh Midwest penne tossed in housemade basil pesto; Midwest radiatore with mushroom Marsala cream sauce; accompaniments of roasted Buttonwood chicken, grilled seasonal veggies, chopped tomato, shredded Prairie Breeze cheese, spinach chiffonade, scallion, toasted walnuts; comes with Companion bread display, herbed compound butter & olive oil

SOUTHAMPTON Mediterranean @ \$15.50 per serving *^

grilled lemon chicken kabobs with tzatziki; herbed falafel with citrus tahini dip; spanikopita cups with feta and toasted nuts; chard leaves stuffed with saffron scented rice & fresh herbs; garden spinach salad with tomato, red onion, local cucumber, parsley, & bell peppers served with wild marjoram vinaigrette; accompanied by herbed flatbread with olive oil

GRAND SOUTH GRAND South/East Asia @ \$16.50 per serving *^

bun bo xao bowl: lemongrass-grilled beef on vermicelli noodles with carrot, cucumbers, cashews, sweet red chilies, & Siam basil; garnished with crispy shallots; mini bahn mi: smoked tempeh, cilantro, house kim chi, shredded carrots & beets, local sprouts on crunchy bread; tofu spring roll with Hoisin chili dipping sauce; sweet pickled Thai cucumber salad

MORGAN FORD St. Louis BBQ @ \$19.75 per serving ^

Geisert pulled pork, Buttonwood smoked chicken wings, & applewood smoked Missouri beef brisket, with three sauces: sweet & spicy house BBQ sauce, Carolina mustard, Korean bulgogi; served with Companion whole wheat slider buns & pullman white bread, purple coleslaw, bread & butter pickles, and smoky pit beans in sorghum molasses

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**GRAND THAI** @ \$22.95 per serving *^

build-your-own tom kha soup: a hot coconut & galangal broth with the option of adding: Buttonwood chicken, Mofu tofu cubes, Missouri beef, Geisert pork; Braggadocio white rice or organic red quinoa; variety of Ozark mushrooms and seasonal produce; Thai chili, Thai basil, cilantro, lime, sriracha; served with Thai cucumber salad

MEAT CARVING ^

chef-manned station priced by your preference of meat: Buttonwood turkey breast @ \$17.95 per serving; Geisert smoked ham @ \$15.95 per serving; roast Missouri beef @ \$19.95 per serving; roast Geisert pork loin @ \$16.95 per serving; served with your preferred sauce: brandy sorghum mustard, roasted garlic jus, horseradish cream, mushroom marsala sauce, date apple reduction, red wine shallot demi, or fresh herb chimichurri

LOCAL WOK @ \$19.95 per serving *^

chef-manned station: guests select from the following raw ingredients to be tossed in wok: Mofu tofu, Buttonwood chicken, marinated Missouri pork or beef; Midwest Pasta ramen or Braggadocio white rice; sesame ginger or citrus ponzu sauce; sriracha, sambal, or garlic chili hot sauce; Ozark mushrooms, bok choy, sweet peppers, onions, kale, carrot, ginger, or garlic

ULTIMATE MAC N CHEESE @ \$15.95 per serving

our creamy three-cheese mac n cheese with a bevy of fun, local ingredients: chopped heirloom tomato, spinach chiffonade, roasted Ozark mushrooms, house hot sauce, local salsa, crumbled goat cheese, shredded jack, sour cream, cracked pepper, sweet bell pepper, diced jalapenos, bread crumbs
+ pick two meats: Geisert thick-sliced bacon, pulled pork, or smoked sausage; grassfed beef chili; vegan pulled pork

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SWEET & SAVORY POPCORN @\$3.75 per serving *^
 choose 3-5 flavors, depending on serving count: cajun-spiced, garlic-parmesan, browned-butter rosemary, sweet kettle corn, real butter & sea salt, fall spice, salted caramel, thai chili; includes "rustic" setup with chalkboards, scoops, bowls, and baskets, along with kraft paper bags

A LA MODE @\$4.95 per serving *^
 scooped by an attendant, with six serve-yourself toppings: clients choose two favorite flavors from Clementine's or Ronnie's (please inquire) & pick 6 toppings: pineapple compote, strawberry coulis, organic candies, chocolate sauce, tomato jam, fresh whipped cream, chocolate sprinkles, rainbow sprinkles, all-natural maraschino cherries, banana, butterscotch, fresh berries

SWEET TOOTH @\$5.25 per serving *^
 features selections from the following dessert bites
 (number of selections varies by guest count, please inquire):
 mini cupcakes: carrot with cream cheese frosting, dark chocolate, chocolate beet, berry zucchini, vanilla bean, seasonal fruit
 dessert bar bites: chocolate brownie, lemon, oatmeal jam, gooey butter, sea salt & caramel, raspberry brownie
 gourmet cookies: chocolate chip, snickerdoodle, oatmeal raisin, peanut butter, gluten-free coconut macaroon
 mini tarts: key lime pie, berries & cream, cheesecake
 chocolate-dipped strawberries or marshmallows
 shot glass creme brulee or pot de creme (add \$1 per serving)



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SEATED MEAL

WE OFFER OUR SEATED MENU FOR LUNCH OR DINNER, IN THREE DIFFERENT STYLES OF SERVICE: BUFFET, FAMILY-STYLE, OR PLATED. FIND YOUR FAVORITES, THEN ASK OUR STAFF TO HELP YOU CREATE A MENU THAT REFLECTS YOUR TASTES AND SUITS YOUR GUEST LIST. ASK ABOUT OUR CUSTOM DECOR AND PLACE SETTINGS.

YEAR-ROUND

spinach, red onion, bleu cheese, candied pecans, citrus vinaigrette*^

Italian salad with romaine, roasted red pepper, cucumber, red onion, shredded Prairie breeze, red wine vinaigrette*^

mixed greens, roasted vegetables, crumbled goat cheese, macerated shallot vinaigrette*^

kale Caesar with parmesan & herbed croutons in an anchovy dressing

local Buttercrunch lettuce leaves drizzled with herbed Mayfair & Companion breadcrumbs

arugula salad with lemon juice, olive oil, prairie breeze cheese, black pepper*^

AUTUMN

mixed greens with roasted beets, red onion, goat cheese, apple cider vinaigrette*^

spinach with hard-boiled egg, red onion, bacon, bleu cheese dressing^

mixed greens with pears, grapes, curried cashews, honey dijon vinaigrette*^

WINTER

mixed greens with cranberries, candied walnuts, bleu cheese, raspberry vinaigrette*^

shaved fennel, watercress, & hydroponic lettuce with pecans & grapefruit in a citrus vinaigrette*^

SPRING

mixed greens with strawberries, pecans, goat cheese, balsamic vinaigrette*^

purple & white blanched asparagus over arugula w. country ham & creamy lemon dressing^

SUMMER

watermelon, red onion, black pepper, feta, apple cider vinaigrette*^

heirloom tomato caprese over mixed greens with basil & balsamic vinaigrette^

rustic tomato & cucumber panzanella with baby kale*

seasonal stone fruits over Buttercrunch lettuce with pecans, shallot, & basil in sorghum vinaigrette*^

**YEAR-ROUND**

roasted root vegetables*^

roasted red potatoes with garlic butter & herbs*^

hearty mashed potatoes with real butter & cream*^

smashed garlic sweet potatoes*^

creamy Braggadocio polenta*^

sesame green bean salad with shallots & ginger*^

three-cheese baked mac n' cheese

baby carrots glazed with local honey*^

chilled seasonal red quinoa salad*^

mixed grain pilaf with Missouri brown rice*^

green beans with sage & slivered almonds*^

French new potato & herb salad*^

grilled farmers market vegetables*^

braised local greens*^

russet potato & caramelized onion gratine^

Midwest Pasta conchiglie with fresh herbs, peas, and butter

AUTUMN

eggplant caponata with olives, capers, & roasted peppers*^

celery root & parsnip puree*^

garlic-butter braised brussel sprouts*^

WINTER

caramelized cauliflower with walnuts & garlic*^

roasted turnips & parsnips with rosemary*^

SPRING

farro salad with peas, asparagus, cherry tomatoes, & feta*

white bean salad with snow peas & radishes*^

lightly roasted asparagus*^

SUMMER

succotash pasta salad*

classic creamed local spinach*^

brown butter gnocchi tossed with roasted tomato & grilled corn

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YEAR-ROUND

pepper-encrusted roasted Geisert pork loin[^]
herb-roasted Buttonwood Farms chicken with roasted garlic jus[^]
grassfed beef brisket with caramelized onion confit[^]
Buttonwood chicken piccata with lemon, capers, & butter[^]
Missouri Wagyu beef meatballs served in rustic tomato sauce over locally-made penne
chicken Marsala with Ozark mushroom cream sauce[^]
grassfed beef roast in red wine shallot reduction[^]
farm-raised trout & capers baked in herbed citrus butter[^]
grilled ginger sesame Mofu tofu steak*[^]
Moroccan root vegetable tagine with currants and apricots*[^]
seasonal vegetable lasagna with Midwest Pasta & rustic tomato sauce*
Ozark Forest mushroom pearl barley risotto with vegetarian demi glace & Prairie Breeze cheese*[^]
roasted vegetable tart with seasonal ingredients
Midwest Pasta penne in basil pesto with roasted tomatoes*
St. Louis-style smoked pork steak in sweet and spicy BBQ[^]
pecan encrusted baked trout with braised fennel & tarragon aioli[^]
red-quinoa stuffed peppers with seasonal vegetables*[^]
garlic-roasted wild mushrooms over Missouri mixed grain pilaf*[^]

AUTUMN

butternut squash & ricotta lasagna with housemade pasta*
smoked pork loin with date glaze[^]
acorn squash stuffed with quinoa*[^]
smoked pork loin with apple compote[^]

WINTER

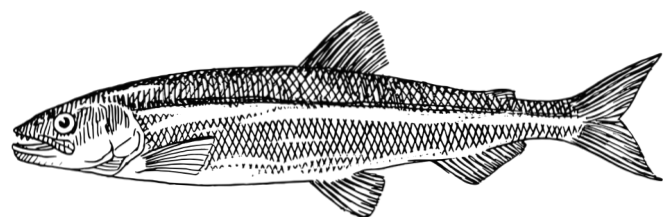
spinach & cheese stuffed meatloaf with roasted tomato sauce[^]
white bean cassoulet with local pork sausage*[^]
lasagna bianco with spinach, mushrooms, fontina, sage bechamel
roasted lamb shank[^]

SPRING

seared pork loin with brown butter
beef & Ozark mushroom stroganoff with farfalle
local chicken roasted in savory rosemary jus
spinach, herb, & fresh ricotta lasagna

SUMMER

beef tenderloin with horseradish crème[^]
spicy grilled eggplant*[^]
creamy grilled corn polenta with summer squash succotash*[^]
roasted pork loin with grainy mustard sauce[^]



[^] THIS ITEM IS OR CAN BE MADE GLUTEN FREE
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CAKE CUTTING

Our experienced staff will cut your cake (tiered or sheet) and plate it beautifully for your guests. We'll serve table-side with your purchase of a plated entree or family-style service, or from a buffet after buffet dinner service. Plates & utensils are available for \$.50 (compostables) or \$1.50 per person (china & stainless steel).

CAKE

@\$2.95 per tiered serving | \$2.45 per sheetcake serving

Our cakes are baked from scratch with all-natural ingredients. We offer quarter sheet & rounds, including double tier rounds. All cakes are decorated simply with live botanicals, herbs, fresh fruit, or nuts.

famous carrotcake with cream cheese icing
vanilla bean cake w. seasonal fruit filling & buttercream
yellow cake with chocolate icing
chocolate cake with peanut butter or dark chocolate icing
chocolate beet cake w. purple buttercream
zucchini raspberry cake w. cream cheese frosting
almond cake w. champagne frosting

PLATED DESSERTS

flourless chocolate torte with berry coulis @\$7[^]
brioche & apple bread pudding with butterscotch @\$7.50
classic cheesecake with blueberry compote @\$7.50
shortbread with seasonal fruit & fresh whipped cream @\$6.50
seasonal creme brulee @\$7.50
local peach cobbler with whipped cream (summer) @\$7.50
chocolate chip cookie with hot fudge & vanilla bean ice cream @\$6*
seasonal sorbet @\$6.50*[^]
reisling poached pear with almond crisp @\$7.50*[^]

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SEATED MEAL: BRUNCH



ENTREES

pick two

CHEDDAR HERB BISCUITS & YOUR CHOICE OF GRAVY
Geisert Farms pork, Buttonwood fried chicken, or vegetarian

BREAKFAST BURRITOS
Geisert Farms bacon or chorizo, vegetarian, or vegan*

BRIOCHE FRENCH TOAST
with fresh berries, powdered sugar, local maple syrup

BELGIAN WAFFLES
with fruit compote and mascarpone

SEASONAL STRATA WITH FARM FRESH EGGS[^]

VEGAN BREAKFAST CASSEROLE*
vegan chili, tofu, potato hash, peppers, house vegan cheese

EGG SCRAMBLE[^]
farm fresh eggs scrambled with goat cheese and seasonal produce

COMPANION BAGEL DISPLAY*[^]
variety of Companion bagels & croissants with a bountiful display of cream cheeses (whipped and flavored), butters, spreads, and preserves, with a variety of toppings like capers, red onions, roasted peppers, and smoked trout | add \$4 per guest

BUILD YOUR OWN PARFAIT*[^]
local yogurt, house granola, dried fruits, roasted nuts, local preserves, MO honey, whole milk

SIDES

CHOOSE A STARCH
roasted potato hash,*[^] curried breakfast potatoes,*[^] creamy polenta w. cheddar & herbs*[^]

CHOOSE A MEAT
Geisert sausage link,[^] Patchwork bacon,[^] Geisert Canadian bacon,[^] turkey sausage patty,[^] vegan sausage (add \$1)*

CHOOSE A FRESH SIDE
seasonal fruit salad,*[^] braised greens,*[^] green garden salad,*[^] seasonal quinoa salad*[^]

CONDIMENTS

included as needed: house hot sauce,*[^] house salsa,*[^] sour cream,[^] local or house preserves,*[^] honey butter,[^] whipped butter,[^] local maple syrup,*[^] powdered sugar,*[^] local honey[^]

FRESH-BAKED SCONES & MUFFINS @\$32/DOZEN

blueberry lemon muffin, carrot walnut muffin, cranberry pecan scone | custom flavors available, please inquire

BRUNCH STARTS @\$26.50 PER GUEST



BAR & BEVERAGE

WE BELIEVE YOU CAN DRINK AS WELL AS YOU EAT. OUR MENU FEATURES LOCAL FAVORITES: ALL-NATURAL EXCEL SODAS, BEER FROM THE BEST MICROBREWRIES THE FINEST SMALL BATCH SPIRITS. WE FOCUS OUR PROGRAM ON SUSTAINABLE, DRINKABLE WINES; WE TAKE THE FINEST CARE WITH OUR MIXERS AND CRAFT BEVERAGES, PROCURING THEM FROM ARTISANAL PRODUCERS OR MAKING OUR OWN. CHEERS!

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OUR BARS feature the best from-scratch and craft ingredients. We offer Excel sodas, made in Breese, IL. All of our beers are made locally, and most are from craft breweries. Our wines are 100% sustainably made, with a few local options. We make many of our mixers in house (try our grenadine!) and procure organic juices, or squeeze our own. We offer national mid-level brands of liquor and amazing local or small batch spirits. All bars include ice, bar equipment, bar menu, cups, & bar decor.

LOCAL BEER OPTIONS

UCBC Zwickle lager (euro bottle)
 UCBC Apotheosis saison (euro bottle)
 Crown Valley blackberry hard cider (12 oz bottle)
 4 Hands Incarnation IPA (can)
 4 Hands Single Speed blonde ale (can)
 O'Fallon King Louie Bissenger's chocolate milk stout (12 oz bottle)
 Schlafly pale ale (12 oz bottle)
 Schlafly hefeweizen (12 oz bottle)
 Schlafly oatmeal stout (12 oz bottle)
 Budweiser or Bud Select (12 oz bottle)

SUSTAINABLE WINE OPTIONS

HOUSE WINE
 Nebla Verdejo
 Merino Portuguese red blend
 OTHER VARIETALS
 Black Cabra malbec
 Formation pinot noir
 Alias cabernet sauvignon
 McManus chardonnay
 C'al del Sarto pinot grigio
 Richter riesling
 Covides cava elocuente brut
 LOCAL PICKS
 Stone Hill Blanc de Blancs (add \$1 per guest)
 Stone Hill Dry Rose
 Stone Hill Hermannsberg



PREMIUM BEER & WINE

includes: three choices from our local beer list; our house red & white, plus two additional choices from our sustainable wine list; Excel cane sugar sodas (cola, diet, lemon lime, ginger ale); iced tea & still water

with recyclables
 one hour: \$9 per guest
 two hours: \$12.50 per guest
 three hours: \$15 per guest
 four hours: \$17 per guest
 five hours: \$19 per guest

with glassware
 one hour: \$11 per guest
 two hours: \$14 per guest
 three hours: \$17 per guest
 four hours: \$20 per guest
 five hours: \$22 per guest

LEVEL 1 SPIRITS

includes: two choices from our local beer list; our house red & white wine; Excel cane sugar sodas (cola, diet, lemon lime, ginger ale); iced tea & still water; all-natural mixers (Boylan Heritage tonic, LaCroix seltzer, cranberry blueberry juice, plus citrus garnish); call/mid-shelf liquor including Stoli vodka, Maker's Mark bourbon, Myer's rum, Tanqueray gin, 1800 silver tequila, Jameson whiskey, & Grant's scotch

with recyclables
 one hour: \$13 per guest
 two hours: \$16 per guest
 three hours: \$18.50 per guest
 four hours: \$21 per guest
 five hours: \$24 per guest

with glassware
 one hour: \$15 per guest
 two hours: \$18.50 per guest
 three hours: \$21.50 per guest
 four hours: \$24 per guest
 five hours: \$27 per guest

LEVEL 2 SPIRITS

level one bar, but with your selection of four wines, plus all-natural juices (orange, pineapple, grapefruit); housemade mixers (sour mix, grenadine, simple syrup); sweet & dry vermouth; high-fructose-free maraschino cherries; premium cocktail olives

with recyclables
 one hour: \$17 per guest
 two hours: \$20 per guest
 three hours: \$24 per guest
 four hours: \$27 per guest
 five hours: \$30 per guest

with glassware
 one hour: \$19 per guest
 two hours: \$22 per guest
 three hours: \$26 per guest
 four hours: \$30 per guest
 five hours: \$33 per guest

LOCAL SPIRITS

includes level two bar, but substitutes call liquor with small batch or local spirits including: Mastermind Vodka, Pinckney Bend gin, Rieger's whiskey, Still 630 Rallypoint Rye Whiskey, Diplomático Anejo rum, Tequila Ocho; features a specialty cocktail designed for your event that showcases a house-infused liquor

with recyclables
 one hour: \$19 per guest
 two hours: \$22 per guest
 three hours: \$25.50 per guest
 four hours: \$29 per guest
 five hours: \$32 per guest

with glassware
 one hour: \$21 per guest
 two hours: \$24 per guest
 three hours: \$27.50 per guest
 four hours: \$32 per guest
 five hours: \$35 per guest

SIGNATURE COCKTAILS

we'll discover the perfect drink to fit the season and celebrate the day; here are a few past favorites:

- ginger bourbon cider, feat. the Big O! ginger liqueur
- local basil Tanqueray gimlet
- late summer peach punch with lemon balm & spiced rum
- pomegranite and orange blossom cordial
- dark n' stormy with Boylan ginger beer, fresh lime, & Diplomatico Anejo

HAND CRAFTED BEVERAGES

as a stand alone drink station or as an addition to your bar, our craft drinks are made in house, from scratch, to order

ADES @\$2.95 per serving
raspberry limeade, lavender lemonade, cucumber mint limeade, blackberry sage lemonade, strawberry lemonade . . . + custom flavors!

ICED TEAS @\$2.50 per serving
feat. Travelling Tea, St. Louis, MO
peach sweet tea, mint Nilgiri black tea, ginger peach oolong, blackberry Arnold Palmer, to name a few

INFUSED WATER @\$1.50 per serving
cucumber, lemon, berry mint

CHAMPAGNE TOAST @\$3.50 per guest
Cava covides, passed in champagne bowls on silver trays

COFFEE & HOT TEA
coffee bars feature Northwest Coffee custom Seed Sprout Spoon roast & house decaf; each includes half and half, raw sugar, & stevia; cups & stirrers; buffet decor

FULL FORMAL BUFFET with Queen Ann urns & Irish coffee cups @\$5 per serving

INFORMAL BUFFET with airpots & bone mugs @\$3.50 per serving
with paper cups @\$3 per serving

SEATED SERVICE with bone glass cup & saucer @\$4.50 per guest

SERVICE THROUGH THE BAR @\$3 per serving with paper cup,
or \$3.50 with an Irish coffee cup

ADD HOT TEA @\$1 upcharge: three varieties of Travelling Tea with
MO honey, lemon wedges, & milk



ET CETERA

SUCCESSFUL EVENTS ARE ALL ABOUT THE DETAILS. ADD SPECIAL TOUCHES TO ENTERTAIN YOUR GUESTS AND MAKE YOUR RENTAL SPACE COME ALIVE. AS A FULL-SERVICE CATERING COMPANY, WE OFFER EVENT SETUP & BREAKDOWN, IF YOU NEED IT. WE CAN ACT AS A CONCIERGE FOR ALL OF YOUR RENTAL, LIGHTING, LINEN, AND DECOR NEEDS. ASK ABOUT OUR SIMPLE. UPCYCLED CENTERPIECES.

YEAR-ROUND

balsamic caviar & local goat cheese^
savory Prairie Breeze cheese creme brulee (add \$1)^
Missouri bacon-wrapped date^
grassfed beef meatball stuffed with a garlic herb Marcoot cheese curd
vegan meatballs with chimichurri*
crostini topped with local goat cheese and drizzled in Missouri honey^
chicken satay in sesame peanut glaze^
mini vegetable samosas with green chutney*
beef skewers with Illinois horseradish cream (add \$1)^
cornbread muffins with housemade jalapeno mascarpone^
pumpernickle toast topped with smoked trout & lemon crema
small chorizo tacos with cilantro lime slaw*
arancini (risotto balls stuffed with local cheese, peas, & mushrooms)^
spanikopita cup (phyllo with spinach, feta, & toasted nuts)
cornbread cups filled with spiced chicken
housemade country pate with pickled mustard seed
devilled farm-fresh eggs topped with candied bacon^
crudite cup with creamy herb dip (add \$1)*^
brie & caramelized onion bruschetta^

AUTUMN

caramelized apple and gorgonzola bruschetta^
maple-glazed pumpkin & housemade ricotta crostini^
Geisert smoked sausage & fig skewer^

WINTER

bleu cheese-stuffed dates^
pasture-raised chicken confit canapes with romesco
white bean bruschetta topped with citrus-marinated radishes*^

SPRING

Volpi prosciutto & sangomon flatbread with arugula
phyllo cups filled with Missouri goat cheese & topped with carrot preserves
crostini of microgreens & spring pea puree*^

SUMMER

local squash cup stuffed with summer succotash*^
eggplant, garlic, & fresh mozzarella bruschetta*^
heirloom cherry tomato caprese skewer*^

PIECES ARE PASSED ON GARNISHED TRAYS: ANTIQUE SILVER,
WHITE PORCELAIN, OR WOOD

PICK TWO @\$7 PER GUEST
PICK THREE @\$10 PER GUEST
PICK FOUR @\$13 PER GUEST
PICK FIVE @\$15 PER GUEST



PARTY SUB

@\$5.50 per guest
three styles of two foot party subs on hearty Companion bread:
muffulatta: local cured meats, cheeses, & olive salad
MO roast beef with white cheddar
Geisert smoked ham with swiss cheese and house pickles

GRILLED CHEESE TRIO

@\$4.50 per guest
seasonal upscale variations on a favorite comfort food
for example: pumpernickle with swiss & grainy mustard

BILLY GOAT POUTINE

@\$5 per guest*^
the ultimate Canadian street food: Billy Goat chips topped with Marcoot cheese curds and
drenched in beef or vegetarian gravy

WALKING TACOS

@\$4.50 per guest*^
house tortilla strips, chorizo, black beans, jack cheese, red onion, scallions, housemade salsa
served in a kraft waxed bag

HAND TOSSED PIZZA

@\$4 per guest
sausage & cheese, supreme, veggie, or custom requests!

CONCIERGE SERVICES

price varies by request
we'll order, coordinate, and deliver late night food from your favorite spot; serve with our com-
postable plates and utensils, and clean up after

EVENT COORDINATION starting at \$500

allow our experienced event manager to take over for the evening so that you and your family can relax. services may include:

- floorplan consultation & creation
- seating chart consultation
- inventory & equipment list for client-managed bars, stations, or favor tables (does not include procurement or transportation of items)
- reception timeline creation
- coordination of vendor schedules and service
- event manager presence from event setup through breakdown
- supervision of decor setup | placement of any personal items like guestbook or photos
- teardown: making sure all of your items make it to the proper space/person/vehicle

RENTAL LIAISON prices vary

we will help you find, rent, and set up needed rental items for your event space: tents, furniture, vintage or contemporary decor, linen, tables, and chairs; we'd also love to help design your place settings!

SIMPLE CENTERPIECES prices vary

while we could never replace a full-service florist, we offer simple centerpieces that utilize flowers, greenery, candles, vintage decor, and vases; our services are perfect for those with a limited decor budget

PARTY FAVORS prices vary

jams, desserts, spice mixes, cookies, hot sauce, syrups . . . if you dream of a foodie favor, we can make it, and the custom packaging, too!

