



Café Mosaic Catering Menu

Phone: 636-390-1722

Appetizer

All Appetizer Prices include Rigid 6" clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Cocktail Napkins.

ONE Selection: Priced as listed

TWO Selections: Add prices and deduct 5%

THREE Selections: Add prices and deduct 10%

-Spinach Artichoke Filled Phyllo Cups \$2.00

-Assorted Mini Quiche \$2.00

-Lemon Artichoke and Parmesan Spread with Crunchy Italian Breadsticks \$2.00

-Fresh Vegetables with Citrus Herb de Provence Dip \$2.00

-Fresh Seasonal Fruit Display \$2.00

-Boursin Stuffed Mushrooms \$2.25

-Tuscan Vegetable Flatbread Pizza \$2.25

-Sun Dried Tomato and Phyllo Triangles \$2.25

-Toasted Ravioli with Marinara \$2.25

-Roasted Meatballs with Pomegranate Orange BBQ Sauce \$2.25

-Potato Skins with Applewood Bacon, Cheddar Jack and Cilantro Sour Cream \$2.25

-Imported and Artisanal Cheese Display with Crackers \$2.00, with Gourmet Meats and Olives \$2.75

-Crab Stuffed Mushrooms with Roasted Red Pepper Aioli \$2.75

-Italian Salsiccia Braised in Apple Butter Marinara \$2.75

-Sesame Encrusted Chicken Strips with Ginger Orange Dip \$2.75

-Smoked Duck Breast on Toasted Flatbread with Cherry Chutney and Amish Bleu Cheese \$3.75

-Jumbo Shrimp with House Made Cocktail Sauce \$4.00

-Grilled Shrimp Creole \$4.00



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-Mini Crab Cakes w/ Roasted Red Pepper Aioli \$4.00

Other Information and Optional Extras

-Gratuity for Stationed appetizers is 15% and includes all necessary serving equipment

- Hand passed appetizers will incur an additional fee of \$100.00

Entrée

All Entrée Prices include warm rolls and butter, choice of one salad, two sides as well as Rigid clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Dinner Napkin.

Salads

-Classic Caesar with Romaine Lettuce, Fresh Parmesan, Garlic Croutons, and House Made Creamy Dressing

-Italian with Romaine, Spring Mix, Tomato, Black Olives, Artichoke Hearts, Provel, Red Onion and Red Wine Vinaigrette

-Greek with Feta, Cucumber, Divina Olive Blend, Red Bell Pepper, and Herb Vinaigrette

-Mosaic with Granny Smith Apples, Dried Cranberries, Crumbled Bleu Cheese, Red Onion, and Balsamic Vinaigrette

-Garden with Romaine and Iceberg Lettuce, Tomato, Cucumber, Carrot, Cheddar Jack, and Croutons. Sides of Buttermilk Ranch and Red Wine Vinaigrette

-Citrus Herb with Mandarin Oranges, Scallion, Fresh Dill, Toasted Almonds and Citrus Poppy Seed Vinaigrette

-Baby Spinach and Spring Mix with Strawberries, Candied Walnuts, Goat Cheese, Red Onion, Honey Wine and Thyme Vinaigrette

*Add a second Salad for \$2.25/person

Sides (Starch)

-Roasted Garlic and Rosemary Whipped Potato

-Yukon Gold Potatoes Roasted with Olive Oil and Cajun Seasonings

-Twice Baked Potatoes with Bacon, Cheddar Jack and Chives

-Steamed New Potatoes with Parsley Butter and Sea Salt

-House Made Potato Salad with Bacon, Hard Boiled Egg, Smoked Paprika, and a Creamy Mustard Dressing



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- Cheesy Hash Brown Casserole with a Sriracha Spiked Corn Flake Crunch
 - Roasted Sweet Potatoes with a Maple Basil Drizzle
 - Wild Rice Blend with Toasted Pepitas and Dried Cranberries
 - Quinoa, Red Couscous Rice, and Kale Medley
 - Penne Pasta in Choice of Marinara, Alfredo, or Olive Oil, Butter, Garlic Sauce
 - Tuscan Orzo with Sundried Tomatoes and Pesto
 - Chilled Pasta Salad with Tomato, Black Olives, Green Onions, Parmesan Cheese, and Red Wine Vinaigrette
 - Three Cheese Macaroni with Jalapeno Bacon
- *Add an Extra Side for \$1.50/person

Sides (Vegetable)

- Zucchini, Yellow Squash, and Carrot Medley with Fresh Thyme Butter
 - Long Cooked Green Beans with Locally Smoked Bacon and Caramelized Onion
 - Green Beans with Balsamic Reduction and Roasted Red Pepper
 - Broccoli, Cauliflower, and Carrot Medley with Herb de Provence
 - Raspberry Tarragon Glazed Carrots
 - Roasted Butternut Squash, Purple Cabbage, and Kale Medley
 - Grilled Asparagus (Add \$1.25/person)
 - Roasted Corn Succotash with Lima Beans, Tomatoes, and Bell Pepper
 - Chilled Broccoli and Cauliflower Salad
 - Creamy Cole Slaw
 - Zesty Cucumber and Green Tomato Float
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Entrée Selections (Tier One) \$12.50

- Lager Braised Beef Brisket with House Made BBQ Sauce
 - Shredded Pot Roast with Rich Tomato Gravy
 - Premium Chuck and Short Rib Grilled Burger
 - Pulled Pork with Maple Pomegranate BBQ Sauce
 - 10 oz BBQ Pork Steak, Marinated and Grilled
 - Pineapple Jalapeno Glazed Pit Ham
 - Grilled Lemon Herb Chicken Breast
 - Sautéed Chicken Vino Bianco with Mushrooms, Provel Cheese, Vignoles Sauce, and Fresh Parsley (Add \$1)
 - Honey Mustard Marinated Chicken with Apple Wood Smoked Bacon, Cheddar Jack Cheese, and Green Onion
 - Pulled Honey Chipotle Chicken
 - Roasted Chicken Thighs with an Mango BBQ Sauce
 - Oven Roasted Turkey Breast and Gravy
 - Fettucine Carbonara with Prosciutto Ham Matchsticks
 - Penne al Forno with Marinated Grilled Chicken, Ricotta, Spinach, and Vodka Tomato Cream Sauce
 - Rotini Primavera with Squash, Asparagus, Sun Dried Tomato, and a Light Olive Oil, Butter, Garlic Sauce
 - Spinach and Quinoa stuffed Portabella with Balsamic
- *Add a second entrée for \$3.00/person

Entrée Selections (Tier Two) \$17.50

- Brisket with a Cabernet Bordelaise
- Lightly Blackened Beef Tips with Roma Tomatoes, Green Onions, Mushroom, and Demi Glace
- Pork Loin Stuffed with Honey Cornbread and Mirepoix. Finished with Pink Peppercorn Pan Gravy
- Pork Picatta with a Lemon Caper and White Wine Reduction



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- Chardonnay Marinated Chicken Breast with Balsamic Onions, Sautéed Portabellas, and Goat Cheese Butter
 - Chicken Saltimbocca with Prosciutto Ham, Fontina, and Sage Veloute
 - Chicken Breast Stuffed with Spinach, Pancetta and Smoked Gouda with a White Wine Cream Sauce
 - Creole Style Grilled Jumbo Shrimp with Vegetables
 - Baked Tilapia with Tomatoes, Olives, Onions, and Herb Butter
- *Add a second entrée for \$4.00/person

Entrée Selections (Tier Three) \$22.50

- Beef Tenderloin Medallions with Black Garlic and Bleu Cheese Cream Sauce
- Beef Tenderloin Filet with Bourbon Street Finish
- Carved Beef Tenderloin with Various Accompaniments
- Garlic Studded Prime Rib with Beet Infused Horseradish Sauce
- Cider Brined Pork Tenderloin with a Fennel Pollen Rub and Stone Ground Mustard Cream Sauce
- Pan Seared Idaho Trout with Lemon Dill Cream Sauce
- Herb Honey Dijon Glazed Grilled Salmon
- Grilled Pacific Sea Bass with Sun Dried Tomato Butter (Add \$3.25/person)

*Add a second entrée for \$5.00/person

Other Information and Optional Extras

- Cutting, plating, and serving of your wedding cake or provided dessert is included in our packages.
- Gratuity for a Buffet Meal is 15% and includes all necessary serving equipment
- Gratuity for a plated and served meal is 20%. Plated Meals will also incur an additional charge of approximately \$500.00, depending upon the size of the event, for warming equipment rental.
- Menus for passed or stationed appetizers as well as dessert displays are available upon request
- Upgrade to a china entrée plate for \$1.00 and/or linen rolled silverware for \$.50



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Dessert Menu

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THREE Selections: Add prices and deduct 10%

-Freshly Baked Cookies: Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Breeze, etc (choose one) \$1.75

-Turtle Brownies \$1.75

-Assorted Mini Cheesecakes \$2.25

-Lemon Bars with Raspberry Sauce \$2.25

-Assorted Petit Fours \$2.25

-Cupcakes: Champagne Strawberry, Chocolate Mocha, Red Velvet, etc \$2.75 (choose one)

-Chocolate Cups filled with Chocolate Mousse \$2.75

-Tiramisu \$2.75

-Strawberry Shortcake with Vanilla Bean Whipped Cream \$2.75

-Bread Pudding with Brandy Sauce \$3.25

-Flourless Chocolate Cake with Chocolate Ganache \$3.25

-Summer Berry Fruit Tartlets \$3.25

-Individual Fruit Cobblers with Crème Anglaise: Apple, Chocolate Raspberry, Mango Key Lime \$3.75

-Crème Brulee \$3.75

Other Information and Optional Extras

-Gratuity for Stationed Desserts is 15% and includes all necessary serving equipment