



# 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 \$1.75

-Assorted Mini Quiche \$1.75

-Lemon Artichoke and Parmesan Spread with Crunchy Italian Breadsticks \$1.75

-Fresh Vegetables with Citrus Herb de Provence Dip \$1.75

-Fresh Seasonal Fruit Display \$1.75

-Boursin Stuffed Mushrooms \$2.00

-Tuscan Vegetable Flatbread Pizza \$2.00

-Sun Dried Tomato and Phyllo Triangles \$2.00

-Toasted Ravioli with Marinara \$2.00

-Roasted Meatballs with Pomegranate Orange BBQ Sauce \$2.00

-Potato Skins with Applewood Bacon, Cheddar Jack and Cilantro Sour Cream \$2.00

-Imported and Artisanal Cheese Display with Crackers \$2.00, with Gourmet Meats and Olives \$2.50

-Crab Stuffed Mushrooms with Roasted Red Pepper Aioli \$2.50

-Italian Salsiccia Braised in Apple Butter Marinara \$2.50

-Sesame Encrusted Chicken Strips with Ginger Orange Dip \$2.50

-Smoked Duck Breast on Toasted Flatbread with Cherry Chutney and Amish Bleu Cheese \$3.50

-Jumbo Shrimp with House Made Cocktail Sauce \$3.75

-Grilled Shrimp Creole \$3.75



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-Mini Crab Cakes w/ Roasted Red Pepper Aioli \$3.75

## 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 \$2.00/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 \$1.25/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 \$1.00/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
- \*Add an Extra Side for \$1.25/person

## Entrée Selections (Tier One) \$12.00

- Lager Braised Beef Brisket with House Made BBQ Sauce



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- 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) \$17.00

- 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
- 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



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-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) \$22.00

-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 \$3.00/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

All Dessert 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%

-Freshly Baked Cookies: Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Breeze, etc (choose one) \$1.50

-Turtle Brownies \$1.50

-Assorted Mini Cheesecakes \$2.00

-Lemon Bars with Raspberry Sauce \$2.00

-Assorted Petit Fours \$2.00

-Cupcakes: Champagne Strawberry, Chocolate Mocha, Red Velvet, etc \$2.50 (choose one)

-Chocolate Cups filled with Chocolate Mousse \$2.50

-Tiramisu \$2.50

-Strawberry Shortcake with Vanilla Bean Whipped Cream \$2.50

-Bread Pudding with Brandy Sauce \$3.00

-Flourless Chocolate Cake with Chocolate Ganache \$3.00

-Summer Berry Fruit Tartlets \$3.00

-Individual Fruit Cobblers with Crème Anglaise: Apple, Chocolate Raspberry, Mango Key Lime \$3.50

-Crème Brulee \$3.50

### Other Information and Optional Extras

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