

Express Buffets

Please place orders before **4pm** day prior
Includes foam plates, wrapped cutlery, and serving utensils



Create Your Own Express Buffet

Choice of Entrée and Side (choose 2 Entrees over 20 servings)	\$6.50
Add a Side	\$1.00
Add a Dessert	\$1.00

ENTREES

CHICKEN

Parmesan Chicken

Baked 6oz breast with bread crumbs and parmesan

Lemon Alfredo Chicken

Baked 6oz breast topped with fresh lemon and alfredo Sauce

Asiago Chicken

Baked 6oz breast topped with asiago cheese

Honey Encrusted Chicken

Lightly breaded 6oz breast with a taste of honey

Red Herb Crusted with Tomato and Swiss

Stuffed with fresh tomato and Swiss cheese

Chicken Piccata

Sautéed 6oz breast with a light lemon sauce

Chicken Marsala

Grilled 6oz breast with a mushroom and Marsala wine sauce

Italian Crusted Chicken

This 6oz Baked chicken breast is rolled in Italian Seasonings and bread crumbs

Pesto Chicken

Baked 6oz Breast and topped with our own pesto sauce

BEEF/PORK

Flank Steak with Ginger Sauce

6oz portion grilled to perfection thinly hand sliced and topped with a ginger sauce

Meat Loaf

Chefs own secret recipe

Roast Beef

Slow cooked and served in au jus or brown gravy

Baked Ham

Medium sliced ham baked in an apricot BBQ glaze

FISH

Tilapia with Mango Salsa

Baked filet topped with slightly spicy fresh mango salsa

Honey Glazed Salmon (add \$2.00)

Baked Salmon with honey & white wine

Asian Salmon (add \$2.00)

Baked Salmon with our own teriyaki glaze

Salmon with Lemon and Herb (add \$2.00)

Grilled with fresh herb & lemon

OFF THE GRILL

Grilled Chicken Breast with a BBQ teriyaki glaze

BBQ Pork Steaks

Grilled and coated with our BBQ sauce, a St. Louis favorite

Bratwursts

Grilled to perfect temperature

Brisket

Slow cooked beef brisket 3 different ways (Italian, Smoked, or BBQ)

Smoked Chicken

Smoked with Applewood, sliced, and lightly covered in our own BBQ Sauce

Pulled Pork

Smoked in house with applewood, pulled, and lightly cover in our own BBQ sauce

Grilled Hamburger Bar

Buns, lettuce, tomatoes, cheese, pickles, ketchup, mustard, BBQ sauce, and mayo

Beef Kabob (add \$1.00)

6oz of tenderloin grilled to perfection with a teriyaki glaze

Chicken Kabob (add \$1.00)

6oz of chicken breast skewered and grilled with a teriyaki glaze

PASTAS

Cajun Pasta with Chicken and Grilled Veggies

One of the favorites, penne pasta topped a smooth not too spicy Cajun sauce

Pasta Primavera

A vegetarian and heart healthy dish made with farfalle pasta, zucchini, mushrooms, roasted red pepper, baby carrots, and red onion topped with our marinara and parmesan cheese

Spinach and Gorgonzola Lasagna

Our house made Vegetarian lasagna is layers of spinach, gorgonzola, mozzarella, asiago cheese and tomatoes infused with a rich garlic cream sauce. Serves up to 9

Meat Lasagna

Always a favorite makes a great combo with the spinach and gorgonzola lasagna for larger groups. Serves up to 9

Fettuccine Alfredo

Our alfredo cream sauce is made fresh daily, tossed with fresh cooked pasta, and topped with parmesan add our diced grilled chicken for a great entrée

Pasta Con Broccoli

Our rich garlic cream sauce combines with cavatelli, broccoli florets, and parmesan

Tortellini Carbonara

Traditional pasta made well, with real bacon, green peas, mushrooms and onions, seasoned, sautéed, and combined with our garlic cream sauce and locally produced cheese tortellini

Mediterranean Pasta

Penne Pasta mixed with olive oil sautéed mushrooms, zucchini, red onion, black olives, roasted red pepper, feta cheese, and parmesan cheese

Baked Mostaccioli

Our Italian meat sauce combines with fresh cooked pasta, baked and topped with mozzarella and parmesan cheese

Manicotti

Locally stuffed shell with ricotta, Romano, and mozzarella cheese, topped with marinara and parmesan cheese

Cannelloni

Hometown favorite direct from "The Hill" beef and Romano cheese rolled with fresh pasta and topped with our marinara sauce and parmesan cheese

MEXICAN

Enchiladas (beef or chicken)

Stuffed with our own smoke meats, sautéed in sauce, and covered with cheese

Mexican Lasagna

Our house recipe with ground beef, peppers, onion, beans, and salsa served with sour cream

Chicken Soft Taco Bar

Served with tomatoes, lettuce, sour cream, and cheddar cheese

Fajitas-Steak or Chicken (add \$1.25)

Mix with onions, red and yellow peppers season just right with hint of lime. Served with sour cream, cheddar cheese, and warm fresh shells

SANDWICHES and WRAPS

Roast Beef with Provolone on Sourdough Bread

Oven roasted in house, thinly sliced with lettuce and tomato

Ham and Swiss on Marbled Rye Bread

Baked and thinly sliced with lettuce and tomato

Roasted Turkey Breast with Aged Cheddar on Wheat Berry Bread

Oven roasted with fresh cut tomato, and green leaf

Grilled Chicken Breast with Provolone on Cracked Wheat Bun

Grill with teriyaki glaze sauce served with tomato and lettuce

Chicken Salad on a croissant

Grandma's own recipe with fresh baked white meat

Tuna Salad on a croissant

Made fresh daily

Fresh Veggie with Cheddar and Provolone on Wheat Berry Bread

Cucumber, zucchini, red & yellow peppers, lettuce, and tomato

Veggie Burger

Our burger is made with brown rice, vegetables, oats, two cheeses and the right amount of seasoning for a great taste

Portabella and Provolone Sandwich on a Creaked Wheat Bun

A large portabella mushroom cap, sautéed to perfection in white wine and gourmet sauce

Asian Chicken Wrap in a Tomato Shell

Jasmine rice, grill chicken, red and yellow peppers, tomato, onion, and teriyaki sauce

Chicken Caesar Wrap in a Tomato Shell

Grilled chicken breast, lettuce, croutons, parmesan cheese, and Caesar dressing

Veggie Wrap in a Spinach Shell

Cucumber, zucchini, red & yellow peppers, tomato, mix greens, with honey mustard

Chicken Herb Wrap in an Herb Shell

Grill Chicken, romaine lettuce, tomato, red and yellow pepper, Jasmine rice, with gourmet sauce and honey mustard

Roast Beef and Provolone Wrap in a Tomato Shell

Strips of thinly sliced roast beef and provolone with lettuce, and tomato

Turkey and Swiss Wrap in an Herb Shell

Combined with spring mix, roasted red peppers, and our Puerto Rican Spread

Ham and Age Cheddar Wrap in a Spinach Shell

Strips of oven baked ham with lettuce and tomato with white wine mayo

Side Salads

House Salad

Romaine Lettuce with tomatoes, red onion, parmesan cheese, and croutons with Romano cheese dressing.

Caesar Salad

Romaine Lettuce with parmesan, croutons, and served Caesar Dressing

Garden Salad

Bed of fresh green with diced cucumber, tomatoes, red onion, zucchini, red and yellow peppers with Romano cheese or ranch dressing

Greek Salad

Romaine Lettuce with feta cheese, Kalamata olives, tomatoes, red onion, and parmesan served with balsamic vinaigrette dressing

Spring Mix

Mix greens with tomatoes, mandarin oranges, red onion, parmesan cheese and toasted almonds served with raspberry vinaigrette dressing

Additional Sides

Wild Rice

Rice Pilaf

Broccoli Almondine Rice

Baked Potato with Butter and Sour Cream

Au Gratin Potatoes

Herb Roasted Potatoes

Seasoned Mashed Potatoes

Broccoli Three Cheese

Honey Glazed Carrots

Green Beans Casserole

Sautéed Green Beans

Buttered Corn

Grilled Vegetables (add \$1.00)

Vegetable Medley

Refried Beans

Baked Beans

Potato Salad

Pasta Salad

Cole Slaw

Cavatelli with Marinara

Cavatelli with Cream Sauce

Mac n Cheese

Cajun Pasta

Fruit Salad

Tropical Fruit (add \$1.00)

House Made Potato Chips

Mango

Ranch

BBQ

Regular

Choice of Dessert

Fresh Baked Cookies

Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter or Double Chocolate Fudge Brownie

Bistro Bars (add \$1.00)

Lemon Bar, Apple Crumb Bar, Fudge Bar, or Cheese Cake Swirl

Beverages

\$.75

Coke, Diet Coke, Sprite, Diet Dr. Pepper, Lipton Brisk Tea with Lemon, and Bottle Water

Policies

Minimum of 12 serving Monday thru Friday with 24 hour advance notice

Minimum of 25 servings, on weekends with 48 hour advance notice

Only a limited amount of same day orders can be accommodated.

Additional charge may apply.

Cancellations

Breakfast cancellations must be confirmed by 7:00pm on prior day

Box lunch and Express Buffet cancellations must be confirmed by 7:00am on same day

Weekend cancellations must be confirmed by 12:00pm on Friday prior to weekend

Special Event cancellations according to contract

Deliveries

Available 7 Days a week

Free Delivery with a 5 mile radius 10% Gratuity

\$24 for local deliveries

\$30 Alton, IL deliveries

\$40 Illinois Deliveries (Bellville, Swansea, O'Fallon, and Maryville)

Other long distance deliveries available please contact for prices

Optional Services

Chef on Call \$40.00 per hour (4 hour min)

Servers \$25.00 per hour (4 hour min)

A week notice preferred

Equipment

Wire Chafer, Water Pan, and 2 Chafing Fuel \$14.00

Disposable Table Cloth \$4.00

Foil Steam Pans \$1.75 each

Chafing fuel \$2.00 each

Upgraded Plastic Available for additional charges

Gratuity

18% gratuity added for all staffed events