



# Lake St. Louis Community Association CATERING MENU

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## CONTINENTAL BREAKFAST

### **The Guyenne** | 10.50 per person

Traditional Breakfast Pastry Assortment  
Fresh Butter, Cream Cheese and Fruit Preserves  
Coffee, Hot Water and Tea Bag Assortment  
Lemon, Honey, Creamers and  
Sweetener Assortment

### **The Louise** | 13.00 per person

Danish, Croissants, Breakfast Breads,  
& Bagel Assortment  
Chopped Seasonal Fruit  
Cream Cheese, Fresh Butter and Fruit Preserves  
Coffee, Hot Water and Tea Bag Assortment

## **ADD A FRESH BAKED BREAKFAST CASSEROLE** | 60.00 (serves 20-25)

### **Amish Friendship Casserole**

Shredded potatoes, sausage, three types of cheeses and diced sweet peppers in an egg custard topped with a bubbling layer of melted cheddar.

### **Southwest Scramble**

Chorizo sausage, roasted peppers, onions, and sharp cheddar come together in fluffy scrambled eggs. Served with salsa.

### **Mediterranean Frittata**

Sautéed spinach, tomato, and onion are baked in a traditional style frittata studded with feta cheese.

### **Triple Berry French Toast**

Blueberries, blackberries, and strawberries together with cinnamon laced French toast, baked to perfection. Topped with warm maple syrup.

## **YOGURT & GRANOLA STATION** | 8.00 per person

Vanilla Yogurt  
Granola  
Fresh Fruit

# HORS D'OEUVRES

Priced per guest

## COLD SELECTIONS

**Fresh Crudités**   | 7.00

Choice of ranch, hummus, or aioli dipping sauce

**Gourmet Cheese Display** | 10.00

**Sausage and Cheese Display** | 10.00

**Smoked Salmon Canapes**  | 5.00

**Caprese Skewers**   | 4.00

Fresh mozzarella, grape tomato, fresh basil leaf, splashed with vinaigrette

**Farmhouse Skewers** | 5.00

Cheddar, pepper-jack cheese, sliced summer sausage and sweet pickle

**Seasonal Fruit Display\*** | 8.00

With sweet dipping sauce

## HOT SELECTIONS

**Cocktail Meatballs** | 4.00

Cranberry-port glaze

**Whole Baked Brie En Croute** | 4.00

Raspberry-jalapeño jelly or chutney toppings

**Petite Beef Wellington** | 6.00

**Stuffed Mushrooms** | 4.00

Spinach   or three cheese filling

**Bacon Wrapped Dates**  | 5.00

With balsamic glaze

**Toasted Ravioli** | 4.00

With marinara

# PARTY PLATTERS

Serves 25

**Antipasti** | 215.00

Assortment of Italian salamis, Italian cheeses, mixed olives, grilled vegetables, and pickled peppers with bread sticks and crostini

**Wine Country** | 225.00

Cured meats, double cream brie, aged cheddar, grapes, petite pickles, mixed olives, spicy mustard, preserves, crackers and French bread.

**Boneless Wings** | 140.00

Choose a wing sauce: **Honey Buffalo, Spicy Garlic, BBQ, or no-sauce.**

Served with ranch or blue cheese dipping sauce

**Lake St. Louis Famous Chicken Wings** | 140.00

Big meaty wings coated in your choice of sauce:

**Honey Buffalo, Spicy Garlic or BBQ.**

Served with ranch or blue cheese dipping sauce

**Sandwich Platter** | 135.00

Combination of two deli meats: turkey, ham, roast beef or salami. Served with lettuce, tomato, onions, pickles and your choice of one cheese: cheddar, swiss, provolone or american

**Bavarian Pretzels** | 100.00

Served with beer cheese

**Mozzarella Sticks** | 100.00

Served with marinara sauce and parmesan cheese

# LUNCH BUFFET

8 guest minimum. Priced per guest. Water and Coffee are included.

## Bar-Be-Que Feast | 17.00

Choose One: Pork Steaks, Pulled Pork, Pulled Chicken  
Upgrade to Beef Brisket or Smoked Turkey +2.50  
Sandwich Buns • Pickles and Extra Sauce • 2 Sides

## Ball Park Buffet | 14.00

Choose Two: Jumbo Hot Dog, Hamburger, Bratwurst  
Buns • Condiments • Nacho Chips & House-made Queso  
Add Pretzel Sticks +.99

## Deli Deluxe | 12.00

Choice of Two: Ham, Turkey, Roast Beef, Tuna Salad,  
Chicken Salad  
Leaf Lettuce, Sliced tomato, Pickles, Assorted Cheeses  
Assorted Breads • 2 Sides

## Italian Buffet | 15.00

Choice of Salad or Minestrone Soup  
Choice of Two Pasta Entrees:  
• Baked Penne & Meatballs *hearty marinara & Italian cheeses*  
• Chicken Spinach Alfredo *with farfalle pasta*  
• Capellini *thin spaghetti, olive oil, garlic, tomatoes, kalamata olives & basil*

## Fiesta Feast (Taco Bar) | 13.00

Seasoned Ground beef & Chopped Chicken  
Lettuce, Cheese, Salsa, Guacamole, Sour Cream  
Refried Beans, Fiesta Rice, Corn Salad  
Tortilla Chips

## SIDES

- Potato Salad • Creamy Cole Slaw • Pasta Salad • Chopped Fruit Salad *seasonal* • Tomato Salad *seasonal*
- Garden Salad • Waldorf Salad • St. Louis Salad • Hickory Sugar Baked Beans • Corn Casserole • Green Beans
- Roasted Seasonal Vegetables • Chef's Choice Soup

# BEVERAGE SERVICE

Priced per guest

## Premium Brands priced per guest

Open Bar: 3 Hours | 22.00 • 4 Hours | 26.00

*Includes: Cutty Sark, Tanqueray, Bacardi, Seagram's 7, Absolut, Jack Daniels, Captain Morgan, Jose Cuervo, Tito's, Woodford, Crown, Beer, Wine*

Soda & Coffee (90 cup pot)

## House Brands priced per guest

Open Bar: 3 Hours | 18.00 • 4 Hours | 22.00

*Includes: House Brand Liquor, Beer, Wine*

Soda & Coffee (90 cup pot)

## Beer & Wine Bar

Open Bar: 3 Hours | 16.00 • 4 Hours | 20.00

*Includes: Domestic Beer & House Wine*

*Copper Ridge - Cabernet, Zinfandel, Chardonnay, and Merlot*

Soda and Coffee

Optional cash bar for mixed drinks, normal charges apply.

## Cash Bar or Bar on Consumption

3 Hour Minimum.

Bartender Fee: 25.00 per hour

Set up and tear down fee: 25.00

Bartender fee is subject to 20% service charge and tax.

Bars on Consumption will be charged an 20% service charge fee and tax to the final total.

## Additional Beverage Services (A La Carte)

Coffee | 1.50 per cup

Lemonade or Iced Tea

5.00 per gallon (3 gallons or 5 gallons)

Champagne or Wine | 18.00 per bottle

Bottled Beer | 3.50

House Wine by the Glass | 5.00

Mixed Drinks | 5.00 / Premium 6.00-7.00

Rental of plates, napkins, silverware 4.00 per person plus busser charge

 Gluten Free  Vegetarian (subject to availability)

20% Service Charge plus tax apply to all food and beverage charges

# DINNER BUFFET

20 guest minimum. Priced per guest. Water and Coffee are included.  
All served with rolls & butter. : Dual entrees +4.00 per person. Kids Meals 10.00 each

## The Rue Grand | 19.00

### One entree, one starch, one vegetable and one salad

- Herb Crusted Tilapia
- Roasted Pork Loin

## The Burgundy | 24.00

### One entree, one starch, one vegetable and one salad

- Chicken Montana *chicken breast in a white-wine lemon sauce*
- Wine Marinated Petite Steaks
- Bourbon-Brined Pork Tenderloin

## The Mississippi | 35.00

### One entree, one starch, two vegetables and one salad

- Roasted Prime Rib *served with house-made creamy horseradish*
- Salmon Fillet *with rich bearnaise sauce*

## The Tuscany | 17.00

### One entree, one vegetable and one salad

- Penne Pasta & Meatballs *hearty marinara and Italian cheeses*
- Fettuccine Alfredo *tossed with choice of 2: diced ham, peas, mushrooms, broccoli florets, or chicken breast*  
(Pastas may be split for no extra charge)

### Vegetarian Substitutions (not available with The Tuscany menu)

- Stuffed Portabella Cap *wilted spinach, roasted red pepper & mozzarella*
- Ratatouille *mélange of hearty vegetables in a rich tomato sauce on a bed of egg noodles or rice.*
- Pasta Primavera

## STARCHES

- Oven Roasted Potatoes
- Roasted Garlic Mashed Potatoes
- Jeweled Rice *long grain rice, cranberries, toasted almonds & diced apricots*
- Penne Pasta *with garlic-butter sauce, parmesan cheese*

## VEGETABLES

- Roasted Seasonal Vegetables
- Roasted Green Beans *with bell peppers*
- Carrot Coins *in bourbon-maple butter*
- Steamed Broccoli *with lemon-butter*

## SALADS

- Mixed Greens *salad greens, cucumber, bell pepper, red onion & tomato*
- Market *salad greens, feta cheese, dried cranberries & toasted walnuts*
- St. Louis Style *lettuce blend, cheese, sliced red onion, artichoke hearts and pimentos*
- Caesar *chopped romaine, shaved parmesan and house-made croutons*

### Dressing Choices (Choice of 2):

**Balsamic Vinaigrette, Golden Italian, Caesar, Ranch, Blue Cheese, French and Raspberry Vinaigrette**

## SEASONAL SIDES *check availability*

- Chopped Fresh Fruit
- Tomato Salad *sliced tomatoes, cucumbers, green peppers, & red onion marinated in sweet & sour dressing*
- Strawberry & Spinach *baby spinach, feta cheese, almond slivers, strawberries*

# DESSERTS

Priced per guest

## Cookies | 3.00

Chocolate Chunk, Peanut Butter, Snickerdoodle, Double Chocolate

## Apple, Cherry, or Peach Cobbler | 4.00

## Mocha Brownies | 3.00

## Key Lime Pie | 4.00

## Crème Brulee Cheesecake | 6.00

## NY Style Cheesecake *with chocolate or berry drizzle* | 5.00

Other desserts priced by request.

## Cake Cutting Fee 2.00 per person.

Plates, utensils, and napkins included.