



Lake St. Louis Community Association CATERING MENU

636-625-8276 ~ www.LSLCA.com • *email inquiries to: bdunston@lslca.com*

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 | 26.00 • 4 Hours | 30.00
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 | 22.00 • 4 Hours | 26.00
Includes: House Brand Liquor, Beer, Wine
Soda & Coffee (90 cup pot)

Beer & Wine Bar

Open Bar: 3 Hours | 20.00 • 4 Hours | 24.00
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

3 Hour Minimum.
Bartender Fee: 200.00
Bars on Consumption will be charged an 22% service charge fee and tax to the final total.

Bar on Consumption

3 Hour Minimum
Bartender Fee: \$200.00
Bars on Consumption will be charged an 22% service charge fee and tax to the final total.

Additional Beverage Services (A La Carte)

Coffee | 3.00 per cup
Lemonade or Iced Tea
7.00 per gallon (3 gallons or 5 gallons)
Champagne \$26.00 per bottle
Wine | 22.00 per bottle Bottled Beer | 4.00+

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.