



Corporate Catering Menu

Let Artistic Affairs Catering deliver a fresh new look to your next corporate function.

We have compiled a list of your favorite combinations for ordering simplicity.

Minimum order 10 guests

Good Morning!

Bakers Delight

Assorted coffee cakes, scones, bagels and muffins w/sweet butter and assorted bottled juice 7.25

Morning Continental

Assorted muffins, coffee cake, danishes, scones and bagels served w/sweet butter, preserves and cream cheese, fresh fruit display and assorted bottled juice 10.50

Hot Breakfast Buffet

Cheese & chive scrambled eggs, fresh baked biscuits and country sausage gravy, smoked bacon, Yukon home fries, fresh fruit display, sweet butter, preserves and assorted bottled juice 11.95

Frittata Hot Breakfast

Choice of fresh baked frittata (garden vegetable with goat cheese, sausage with mushroom and caramelized onion or pit ham with white cheddar cheese and wild chive), corned beef and Yukon potato hash, fresh fruit display and assorted bottled juice 10.50

Hot Sandwich Combo (bagel, croissant or English muffin)

Scrambled eggs with white cheddar cheese and your choice of smoked bacon, sausage or shaved ham. Served with fresh fruit display 7.95

Breakfast Burrito

Scrambled eggs, cheese, Yukon home fries, onions, peppers and your choice of smoked bacon, sausage or shaved ham. Served with fresh fruit display 7.95

French Toast Casserole

Baked with praline topping, whipped cream & maple syrup, fresh fruit display & assorted bottled juice 9.25

Wild Berry Yogurt Parfait

Fresh berries layered with vanilla yogurt and sprinkled with oat granola 3.95

Sliced Fresh Fruit Display

Seasonal fresh fruit artfully displayed & garnished with fresh berries 3.95

Coffee Service, Bottled Juice or Half Pint Milk

Regular & decaf coffee, stirrers, cups & condiments 2.00

Additional choices available upon request

All chafing dishes, serving equipment, utensils, disposable plates, cups & napkins are included in the menu price per guest

We offer a full line of service staff personnel and equipment for your needs. Our professional staff can assist you with any type of event or size. Please call 314-918-0003 for more information

1336 Caulks Hill Road | St. Charles, MO 63304 | (636) 922-3003 | artisticaffairscatering.com



Signature Box Lunch Sandwiches, Salads and Wraps

All sandwich & wrap boxes include seasonal composed side salad, assorted chips & chef's choice of dessert

All salad boxes include fresh baked roll, butter & chef's choice of dessert unless specified.

\$12.00 per box/guest

Minimum order 10 guests

Sicilian~ Salami, Mortadella, provolone cheese, banana peppers, lettuce, red onion and pesto aioli on Ciabatta bread

Pecan Chicken Salad~ Creamy chicken salad w/ grapes, pecans, celery, onions & lettuce on croissant or wheat berry bread (tomato upon request)

Smoked Cuban~ Sliced smoked pork loin, pit ham, sweet pickled cucumber/onion, Swiss cheese, lettuce, tomato & stone ground mustard sauce on Cuban bread

Bavarian Chicken Sandwich~ Grilled chicken breast & pit ham on pretzel roll with Tuscan cheese, mixed greens, tomato & bistro sauce

Dilled Albacore Tuna~ All white albacore tuna w/ lettuce, chopped egg, celery & onion in a creamy dill sauce on croissant or wheat berry bread (tomato upon request)

White Cheddar Beef~ Roasted beef, white cheddar cheese, mixed greens tomato & bistro sauce on pretzel roll

Turkey Pesto~ Roasted turkey, Havarti cheese, mixed greens, cranberry/pesto aioli on croissant or wheat berry bread

Black Forest Ham~ Sliced black forest ham and Muenster cheese on a croissant with mixed greens and honey mustard

Muffaletta Wrap~ Salami, pit ham, provolone, lettuce, mixed olives, roasted red pepper aioli in a garlic herb tortilla

Garden Wrap~ Mozzarella cheese, cucumber, roasted red peppers, baby spinach, marinated artichokes & pesto aioli in a tomato tortilla

Chicken Caesar Wrap~ Diced grilled chicken, romaine lettuce, asiago cheese, tomatoes & creamy Caesar dressing in a garlic herb tortilla

Tuscan Turkey Wrap~ Roasted turkey, provolone, mixed greens, marinated artichokes, red onion, sun-dried tomatoes & roasted red pepper aioli in a garlic herb tortilla

Southwest Chicken Wrap~ Grilled chicken, pepper jack cheese, romaine lettuce, black olives, roasted corn, diced tomato and chipotle ranch dressing in a tomato tortilla

Grand Cobb Salad~ Romaine blend, diced grilled chicken, chopped egg, diced tomato, crisp bacon, gorgonzola cheese, seasoned croutons and avocado ranch dressing

Harvest Salad~ Mixed greens, dried cranberries & apricots, walnuts, boiled eggs, diced grilled chicken, shredded carrot, gorgonzola cheese, red onion and raspberry vinaigrette

El Paso Sirloin Salad~ Romaine blend, roasted corn, black beans, grape tomatoes, grilled beef sirloin, cucumbers, crisp tortilla strips and chipotle ranch dressing

Greek Salad~ Romaine blend, kalamata olives, sun-dried tomatoes, red onion, feta cheese, cucumbers, Tuscan Crostini croutons and Greek dressing

Grilled Chicken Caesar Salad~ Chopped romaine, diced grilled chicken, asiago cheese, grape tomatoes, seasoned croutons and creamy Caesar dressing

Spinach/Strawberry Salad~ Fresh baby spinach, red onion, candied pecans, strawberries, diced grilled chicken and poppy seed dressing

"Brown Bag" Sandwich option: Any sandwich or wrap, whole fruit or chips and a gourmet cookie \$9.75 per.

If you would like a specific side, dessert or meatless option please specify in large quantities



Signature Composed Side Salads

Cranberry & Toasted Almond Slaw
Twice Baked Potato Salad
Pasta Primavera Salad
Fresh Fruit Medley
Bowtie Pasta w/ Roasted Red Pepper & Pine Nuts
Balsamic Tomato Cucumber Salad
Kettle Chips
Greek Orzo Pasta Salad
Toasted Barley with Roasted Vegetable Salad
(Additional side salads 2.25 per)

Leaf Salads and Dressings

All items are priced as per guest with a 10 guest minimum
Salad as a side or w/ entrée purchase 4.95
Entrée salads w/ rolls & butter 9.50
Additional dressing available upon request

Classic Caesar Salad~ Chopped romaine, shredded asiago, black olive, grape tomato and seasoned croutons with a creamy Caesar dressing

Spinach/Strawberry Salad~ Fresh spinach, red onion, candied pecans, strawberries and poppy seed dressing

Harvest Salad~ Mixed greens, dried cranberries & apricots, walnuts, boiled eggs, shredded carrot, gorgonzola cheese, red onion and raspberry vinaigrette

Classic Italian~ Fresh chopped greens, roasted red peppers, pepperchini, red onion, artichoke hearts, asiago cheese, sweet Italian dressing and croutons

Spring Mix Salad~ Fresh field greens, golden raisins, roasted pine nuts, red onion, mandarin orange, goat cheese, shredded carrots and balsamic vinaigrette

Garden Salad~ Blended greens, tomato, cucumber, pepperchini, black olive, red onion, shredded cheddar and provol cheese, garden ranch dressing and croutons

Original Greek Salad~ Fresh chopped greens, kalamata olive, sun-dried tomato, red onion, feta cheese, Tuscan Crostini Crouton and Greek dressing

Cider/Pear Salad~ Mixed greens, candied pecans, goat cheese, grape tomatoes, red onion, shredded carrot, sliced pears and cider-Dijon vinaigrette

Washington Salad~ Mixed greens, sour apples, toasted almonds, red onions, grape tomatoes, sharp white cheddar cheese, carrots, toasted Tuscan croutons & sherry-peppercorn vinaigrette

Tomato & Mozzarella Salad~ Slices ripe tomatoes, fresh mozzarella, crisp prosciutto, pesto and balsamic drizzle over mixed greens

Signature homemade soups available upon request



Cold Lunch Displays

Perfect for meetings or social gatherings

Minimum order 10 guests

Artistic Affairs Deli Board ~ Choice of 3 sliced meats & 3 cheeses, assorted breads and rolls, choice of 2 side salads, kettle chips, lettuce, tomatoes, peppers, pickles & condiments, gourmet dessert bars & cookies	12.95
Assorted Sandwich Line ~ Choice of 3 sandwiches or wraps, kettle chips, 2 side salads & gourmet cookies	11.95
Chicken Salad ~ Grilled or fried chicken breast piled on our garden salad with garden ranch and cider-Dijon dressing, 2 side salads, savory rolls & gourmet dessert bars	10.95
Downtown Sliders ~ Sliced beef tenderloin, smoked turkey, petite rolls, assorted sauces & condiments, grilled vegetable display, 2 side salads & gooey butter cookies	17.95

Hot Lunch & Themed Displays

All chafing dishes, serving equipment, utensils, disposable plates, cups & napkins are included in the menu price.

Minimum order 10 guests

Chicken Bianco ~ Sautéed chicken breast topped with mushrooms, provolone cheese, white wine sauce and fresh parsley, garden salad, angel hair pasta w/ tomato & basil, savory rolls & assorted mini cupcakes	13.95
Loaded Potato Bar ~ Jumbo baked potatoes, spicy chili, broccoli in cheese sauce, sour cream, bacon, salsa, butter, green onions, shredded cheese, jalapenos & gourmet cookies	12.95
Greek Gala ~ Gyro meat, Greek shredded chicken, soft pitas, tzatziki sauce, feta cheese, shredded cheese, diced tomatoes, red onion, shredded lettuce, kalamata olive, kettle chips & bite size baklava	11.95
Tuscan Chicken ~ Chicken breast with fontina cheese, fresh spinach, sun dried tomatoes and marinated artichokes in creamy champagne sauce, classic Caesar salad, pasta primavera, savory rolls & gourmet dessert bars	13.95
Baked Ziti ~ in a rich tomato sauce with spicy sausage and provolone cheese, classic Italian salad, broccoli/carrots/zucchini in herb butter, savory rolls & tiramisu cake w/ chocolate drizzle	11.95
French Onion Brisket ~ slow roasted sliced brisket w/ French onion glaze, garden salad, Anna potatoes, roasted medley of vegetable, savory rolls & gourmet dessert bars	14.95
Chicken Enchiladas ~ Roasted chicken & cheese rolled in flour tortillas baked in our house made sauce, Latin beans, yellow rice, tortilla chips, shredded lettuce, sour cream, salsa, guacamole, jalapenos, black olives & ultimate brownies	13.95
A Wing Thing ~ Spicy jumbo hot wings(6 piece per), vegetable crudité w/ dips, classic Caesar salad, savory rolls & rice Krispy treats	11.50
Latin Lunch Line ~ Southwest seasoned beef, chicken fajita meat, soft tortillas, nacho chips, hard taco shells, Latin beans, yellow rice, sour cream, shredded lettuce, guacamole, salsa, shredded cheese, jalapenos, black olives & ultimate brownies	13.95
Roasted Salmon Filet ~ with fresh dill, capers and white wine sauce, spring mix salad, lemon orzo w/ toasted pine nuts, pan roasted sweet corn/zucchini/peppers, savory rolls & mini cheesecakes	15.95
Vegetarian Lasagna ~ classic Italian salad, garlic bread sticks & gooey butter cookies	11.50
Oat Crusted Chicken Breast ~ Hand breaded & fried golden brown, spinach & strawberry salad, smashed potato w/ cheddar & chives, green peas w/ button mushrooms & onions, savory rolls & assorted mini cupcakes	13.95
Parmesan Crusted Tilapia ~ with tomato, basil and caper relish, harvest salad, penne pasta w/ white cheddar sauce, ginger sugar peas & carrots, savory rolls & gourmet dessert bars	13.95
Pepper Crusted Pork Loin ~ with red onion marmalade, garden salad, garlic & rosemary roasted potatoes, julienne vegetables, savory rolls & gooey butter cookies	13.95
Beef Bourguignon ~ Tender beef tips in red wine demi sauce with button mushrooms, shallots, celery and carrots, classic Caesar salad, herb buttered egg noodles, French beans w/ peppers, savory rolls & ultimate brownies	14.95



Picnic and BBQ Displays

All picnic selections are served with your choice of one leaf salad, one signature composed salad, cowboy baked beans, kettle chips, savory rolls and gourmet cookies.
Minimum order 10 guests

<i>Slow Smoked Pulled Pork or Chicken</i> ~ Served with bakery fresh rolls & condiments	13.95
<i>Todd's Smoked Meatloaf</i> ~ Country Style Slow Smoked Meatloaf with Ground Beef, Pork, Herbs, Celery and Onions in Rich Smokey BBQ "Gravy"	13.95
<i>Grilled Salmon in Chili BBQ Glaze</i> ~ Fresh Atlantic salmon grilled to perfection	14.95
<i>Burger & Brat Bar</i> ~ ½ pound beef patties & locally made bratwurst with sauerkraut, bakery buns, relish tray & condiments (may substitute black bean or turkey burgers)	13.95
<i>Rosemary Garlic BBQ Grilled Chicken Breast</i> ~ Served with a light glaze	13.95
<i>Hickory Smoked Brisket of Beef in Budweiser Mop Sauce</i>	14.95
<i>Spicy Marinated & Grilled Chicken or Pork Kabobs</i>	13.95

House Made Desserts

Assorted Gourmet Cookies, Ultimate Turtle Brownies, Mini Cupcakes, Gourmet Dessert Bars, Goody Butter Cookies, Rice Krispy Squares & Mini Cheese Cakes

Beverages

We carry a full line of Coke, 7up & Dr. Pepper products as well as bottled water, ice tea & lemonade
Beverages may be added to your order at 1.50 per

Gluten Free options available upon request

While we've tried to include many types of food to appeal to our clients, please feel free to request specific foods or dishes of your choice. We will do our best to fulfill all requests. We are happy to customize your Artistic Affairs event or business meeting.

The listed selections are designed to be dropped off; however, we also offer a full line of service staff personnel and equipment for your needs. Our professional staff can assist you with any type of event or size.

All prices are subject to change. All menu selections subject to ingredient availability.

Delivery fees are based on location.
An 18% service charge plus local tax applies to all orders.

Payment Options: Cash, Credit Cards (3% fee applied) Visa, Master Card, American Express, or Corporate Check ~ Corporate accounts established upon approval ~

Cancellations within 24 hours of event will be charged 50% of the total event cost.

Please allow 48 hour notice to ensure availability / large quantity discount on 100+ orders.

We will accommodate last minute orders if possible.

Thank you for considering Artistic Affairs Catering for your next event and we look forward to serving you.

1336 Caulks Hill Road | St. Charles, MO 63304 | (636) 922-3003 | artisticaffairscatering.com