



B R E A K F A S T



L U N C H



M E E T I N G S

ELITE CUISINE
CATERING MENU

MARITZ CONVENTION SERVICES
636-827-2361
conventionservices@maritz.com



BREAKFAST



GREAT BEGININGS BREAKFAST

CONTINENTAL BREAKFAST

\$7.49 / GUEST

mini cinnamon rolls, pastries and bagels served with both plain and strawberry cream cheese and jelly. Served with a bowl of fresh seasonal fruit.

FRESH FRUIT

\$4.29/ GUEST

Chef's Selection of cut seasonal fresh fruit and melons, garnished with fresh strawberries. Add fruit flavored yogurt dip for +\$.49/guest.

MINI YOGURT PARFAIT

\$3.29/ GUEST

French Vanilla or Strawberry Yogurt filled with fresh blueberries or strawberries & topped with granola.



BETTER CHOICES BREAKFAST

FAST ELITE CONTINENTAL

\$9.49 / GUEST

Assortment of fruit filled Dannon Oikos Greek yogurt and Dannon Light yogurt. Served with assortment of protein, power, & Clif bars. Arrangement of seasonal whole fruits and juices.



GLUTEN FREE AND VEGETARIAN
OPTIONS AVAILABLE UPON REQUEST

HOT BREAKFAST BUFFETS

COUNTRY BREAKFAST BUFFET

\$9.99 / GUEST

Scrambled eggs your way (plain, cheese, or southwest), biscuits and gravy, breakfast potatoes or home-style fries, crispy smoked bacon and sausage patties. Served with a bowl of fresh seasonal fruit.

GOOD MORNING BUFFET

\$8.99 / GUEST

scrambled eggs your way (plain, cheese or southwest), crispy smoked bacon, sausage patties, fresh baked breads, pastries and bagels. Served with a bowl of fresh seasonal fruit.

SOUTHWEST BURRITO BREAKFAST

\$8.79 / GUEST

flour tortilla hand wrapped with scrambled eggs, cheddar cheese, sausage, green peppers and onions. Served with hash-brown potatoes, salsa and sour cream. Fresh seasonal fruit.

BISTRO MORNING GRILL

\$7.59 / GUEST

Choice of biscuit, English muffin, or bagel sandwiches with egg, cheese, bacon or sausage. Fresh seasonal fruit.

EXTRAS

We can provide buffet servers, table linen, and décor for additional charges.



BREAKFAST BAKER'S DELIGHT



MUFFINS & DANISHES



FRESH BREAKFAST BREADS



HOUSEMADE SCONES

FRESH BAKED MUFFIN TRAY

REGULAR \$24.99 / DOZEN

MINI \$19.99 / DOZEN

- Double Chocolate
- Apple Cinnamon
- Blueberry

BREAKFAST BREADS TRAY

\$13.99 / LOAF (15 SLICES)

- Blueberry
- Banana Nut
- Chocolate Chunk

FRESH BAKED SCONE TRAY

REGULAR \$24.99 / DOZEN

MINI \$19.99 / DOZEN

- Apple Cinnamon
- Raspberry White Chocolate
- Blueberry

FRESH BAKED MINI DANISH TRAY

\$19.99 / DOZEN

- Fruit Filled
- Maple Pecan

ASSORTED BREAKFAST BASKET

\$24.99 / DOZEN

- Muffins
- Scones
- Bagels & cream cheese
- Mini Danish
- Cinnamon Rolls

EXTRAS

We can provide buffet servers, table linen, and décor for additional charges.

GLUTEN FREE AND VEGETARIAN
OPTIONS AVAILABLE UPON REQUEST





HOT LUNCH BUFFETS



ELITE BUFFETS

Served with dinner rolls, your choice of two buffet side selections, and a dessert.



BETTER CHOICES BUFFET



BBQ BUFFET

Served with dinner rolls, your choice of two buffet side selections, and a dessert.

GRILLED SALMON

\$18.99 / GUEST

Your choice of teriyaki, thai-peanut, or honey glazed

CHICKEN PICATTA

\$16.49/ GUEST

Sauteed seasoned chicken breast in a white wine caper sauce

CHICKEN MARSALA

\$16.49/ GUEST

Sauteed seasoned chicken breast, mushrooms, sweet marsala wine

CHICKEN ASIAGO

\$16.99 / GUEST

Baked chicken, asiago cheese, italian bread crumbs, creamy herb de provence sauce

OVEN ROASTED TURKEY

\$16.49 / GUEST

Oven roasted turkey breast, brown rice pilaf, steamed vegetables, wheat rolls, & fresh fruit for dessert

BACKYARD BBQ BUFFET

\$16.49 / GUEST

Combination of grilled chicken breast, brats, and sirloin burgers served with buns, lettuce, tomato, onions, & pickles.



SIDE SELECTIONS

- Red skin garlic mashed potatoes & gravy
- Green bean almondine
- Roasted rosemary red potatoes
- Chef's selections of seasonal vegetables
- Long grain wild rice
- Roasted corn O'Brien
- Harvest rice pilaf
- Creamy cole slaw
- Sweet & smoky baked beans
- Tossed greens salad
- Seasonal Fresh Fruit

EXTRAS

We can provide buffet servers, table linen, and décor for additional charges.

GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE UPON REQUEST



HOT LUNCH BUFFETS



MEXICAN CUISINE

TACO BUFFET

\$16.99 / GUEST

Spicy beef or chicken tacos, soft or hard shells, and cheese enchiladas served with Mexican rice, refried beans, chips, salsa, and cinnamon crisps.

FAJITA BUFFET

\$17.99 / GUEST

Mesquite grilled chicken and steak, sautéed peppers and onions, Served with soft tortillas, tortilla chips, refried beans, rice, fajita toppings and cinnamon crisps.

ASIAN FUSION TACO & SALAD BAR

\$16.99 / GUEST

Choice of beef or chicken, served with flour or corn shells, street corn, mango slaw, Pico de gallo, queso, fresh jalapeno, guacamole, Mexican slaw, sour cream, & Baha aioli.



PASTA BAR

Served with a fresh garlic bread stick and choice of Italian Salad or Traditional Garden Salad & dessert.

PASTA BAR

\$18.99 / GUEST

Choice of pasta (Bowtie, Penne or Linguine) served with two meats - sliced chicken breast, and italian sausage, and two sauces - alfredo sauce and tangy marinara sauce. Includes italian vegetable medley.



PIZZA BUFFET

ELITE PIZZA BUFFET

\$12.99 / GUEST

(FOUR GUEST MINIMUM)

Choice of Pizza - 1 per every 4 guests

- Cheese
- Pepperoni Lovers
- Veggie
- Supreme

Choice of Salad

- Classic Caesar
- Garden Salad
- Italian Salad
- Fresh Fruit Salad and a Dessert assortment of brownies, gourmet cookies, and bars.

CREATE YOUR OWN PIZZA

\$17.99 / PIZZA

- Buffalo Chicken
- Chicken Alfredo
- BBQ Chicken

EXTRAS

We can provide buffet servers, table linen, and décor for additional charges.

GLUTEN FREE AND VEGETARIAN
OPTIONS AVAILABLE UPON REQUEST

**CREATE YOUR OWN
BUFFET
& MAKE ANY SPECIAL
REQUESTS BY
CONTACTING**

MARITZ
CONVENTION SERVICES
636-827-2361
conventionservices@maritz.com



LUNCH



COLD BUFFET PLATTERS

ELITE DELI LUNCHEON

\$17.99 / GUEST

Boiled shrimp & cocktail sauce, tender sliced steak, roasted turkey, hickory ham, provolone, cheddar, swiss and pepper jack cheeses, and relish tray. Fresh fruit, gourmet cookies, & bread.

FOR THE GROUP DELI BUFFET

\$14.29/ GUEST

Sliced roast beef, hickory ham, provolone, cheddar, swiss, and pepper jack cheeses, and a relish tray. Choice of pasta salad or Italian salad, assortment of brownies, cookies & bread.

CHICKEN & BEEF PARMESAN SLIDERS

\$14.99 / GUEST

Grilled chicken and beef tenderloin on grilled parmesan Hawaiian Rolls, served with pub chips, your choice of pasta salad or Italian salad and choice of cookies or brownies.

GOURMET SANDWICH PLATTER

\$14.59 / GUEST

Oven roasted turkey with swiss, roast beef with pepper jack, hickory ham with swiss, served on a variety of ciabatta, milano, and multi-grain hoagies. pub chips and your choice of pasta salad or Italian salad and brownies.



GOURMET BOX LUNCHES

*served with chips, fruit, & cookie
\$11.99 / GUEST

TOM FOOLERY

Oven roasted turkey, swiss, hickory smoked bacon, lettuce, tomato, chipotle mayo, on triple berry wheat.

YOU'RE OUTTA CLUCK

Baked Italian chicken breast, lettuce, tomato, red onion, & cucumber on ciabatta, served with Italian herb spread.

ITALIAN COMBO

Salami, ham, roast beef, pepperoni, provolone, lettuce, tomato, red onion, & pepperoncini on a hoagie, topped with red wine vinegar and olive oil dressing.

PIT BOSS

Hickory smoked ham, Swiss, lettuce, tomato, spicy mustard on triple berry wheat.

GOUDA TURKEY

Carved turkey, smoked gouda, baby spinach, cucumber, tomato creamy honey mustard on a hoagie.



GOURMET BOX LUNCHES

*served with chips, fruit, & cookie
\$11.99 / GUEST

ULTIMATE WALDORF

Housemade chicken salad served on a croissant.

GARDEN FRESH WRAP

Zucchini, squash, red onion, green and red peppers, baby spinach, tomato, wheat tortilla.

CHICKEN CAESAR WRAP

Grilled chicken, romaine, fresh shaved parmesan, Caesar dressing, spinach tortilla.

COLONEL BUFFALO CHICKEN WRAP

Crispy chicken tenders tossed in a buffalo sauce, cheddar cheese, shredded lettuce, housemade ranch, wheat tortilla.

THAI CHICKEN WRAP

Crispy chicken tossed in sweet thai chili sauce, kohlrabi mixed veggies, cheddar jack cheese, sesame dressing and topped with lo mein noodles in a wheat tortilla.

CAPRESE CHICKEN

Balsamic grilled chicken breast with Roma tomato, fresh mozzarella, & baby spinach, on ciabatta.

GRILLED CHICKEN & AVOCADO

Grilled chicken, mixed greens, avocado and pico de gallo & queso fresco on ciabatta.

**GLUTEN FREE
AND
VEGETARIAN OPTIONS
AVAILABLE UPON REQUEST**



GOURMET SALADS



ALL SALADS ARE SERVED WITH YOUR CHOICE OF DRESSING AND THE CHOICE OF A FRUIT CUP OR COOKIE
\$10.99 / GUEST

EXECUTIVE CHICKEN CAESAR

Oven roasted chicken breast, crisp romaine, grated parmesan cheese, seasoned croutons, creamy caesar dressing.

OVEN ROASTED TURKEY SALAD

Thinly sliced oven roasted turkey, baby spinach, dried cranberries, diced green apples, bleu cheese, pecans, raspberry vinaigrette.

TRADITIONAL GREEK SALAD

Oven roasted chicken, romaine, diced tomato, feta, kalamata olives, pepperoncini, and diced cucumber, greek-style vinaigrette. (\$7.99 without chicken)

CHIPOTLE CHICKEN SALAD

Oven roasted chicken breast, spicy black bean corn relish, cheddar & pepper jack cheese served on mix of romaine and iceberg lettuce, chipotle ranch dressing.

LIGHT CHICKEN SALAD

Oven roasted chicken salad (low-fat mayonnaise) atop a bed of mixed field greens, served with marinated grilled vegetables and pita bread.

COBB SALAD

Grilled marinated chicken breast, mixed field greens, hard-boiled egg, diced red onion, hickory smoked bacon, diced tomato, blue cheese, dressing of choice.

ELITE CHICKEN BREAST SALAD

Oven roasted chicken breast, mixed field greens, marinated veggies, shredded parmesan, dried cranberries, seasoned croutons, balsamic vinaigrette.

BLACK & BLEU STEAK SALAD

Thinly sliced seasoned steak, tossed greens, diced red & green bell pepper, red onion, tomato, crumbled blue cheese. Recommended dressings: balsamic vinaigrette, ranch or creamy bleu cheese.

ITALIAN SALAD

Oven roasted chicken breast, tossed greens, pepperoncini, artichoke, red onions, parmesan & mozzarella cheeses, sweet Italian dressing. (\$7.99 without chicken)

ZIPPY PEAR SALAD

Grilled chicken, spiced pears, grape tomatoes, candied pecans served on a bed of mixed greens.

TRADITIONAL CHEF'S SALAD

Shaved turkey, hickory smoked ham, julienned cheddar and swiss cheese, sliced hard-boiled egg, tomato, and cucumber, iceberg and romaine lettuce, ranch dressing.

SPINACH & STRAWBERRY SALAD

Oven roasted chicken, baby spinach & romaine lettuce, strawberries, shredded jack cheese, sliced almonds, red wine vinaigrette. (\$7.99 without chicken)

EXTRAS

We can provide buffet servers, table linen, and décor for additional charges.

DRESSINGS

- Creamy Ranch
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Sweet Italian
- Creamy Caesar
- Honey Mustard

GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

DESSERTS & SNACKS



A great addition for any meal,
mid-morning, or afternoon meeting!



COOKIES, BROWNIES, & SWEETS FRESHLY BAKED OTIS SPUNKMEYER COOKIES

\$21.99 / DOZEN

- Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Triple Chocolate
- M&M
- White Chocolate with Macadamia Nut
- Gluten Free options available upon request

HOME-STYLE BROWNIES

\$24.99 / DOZEN

- Chocolate Nut
- Chocolate Fudge & Candy

ASSORTED DESSERT BARS

\$24.99 / DOZEN

- Mini Cheesecakes
- Rice Krispy Squares
- Seasonal Selections

BITE SIZED CREAM PUFFS & ÉCLAIRS

\$9.99 / DOZEN

Assortment of mini cream puffs and chocolate éclairs



OTHER FAVORITES

ASSORTED NATURE VALLEY GRANOLA BARS

\$1.59 EACH

POPCORN

\$.99 / GUEST

SEASONAL FRESH FRUIT TRAY

\$3.49 / GUEST

(ADD YOGURT DIP FOR +\$.49 / GUEST)

FRESH FRUIT & CHEESE BOARD

\$6.29 / GUEST

YOGURT COVERED PRETZELS

\$10.99 / POUND

PEANUT BUTTER PRETZEL BITES

\$10.49 / POUND

FRESH WHOLE FRUIT

\$1.49 / PIECE

INDIVIDUAL BAG OF CHIPS

\$1.19 EACH

ASSORTED FRUIT YOGURTS

\$1.99 EACH

HUMMUS & PITA BREAD

\$2.69 EACH

SOFT PRETZEL STICKS

LARGE \$18.99 / DOZEN

SMALL \$13.00 / DOZEN

HOUSE-MADE CHIPS

\$9.99 / POUND

MIXED NUTS

\$16.99 / POUND

FOR
SPECIALTY CAKES
AND ADDITIONAL
DESSERT OPTIONS,

PLEASE REACH
OUT TO:

MARITZ CONVENTION SERVICES
636-827-2361
conventionservices@maritz.com

GLUTEN FREE AND VEGETARIAN
OPTIONS AVAILABLE UPON REQUEST



COFFEE & BEVERAGES



COFFEE & HOT BEVERAGES



COLD BEVERAGES



INDIVIDUAL OPTIONS

KALDI'S COFFEE

GALLON \$14.99

PUMP POT \$19.99

Regular or Decaffeinated

- Cup
- Sleeves
- Stirrers
- Assorted sweeteners
- Assorted creamers

HOT CHOCOLATE

GALLON \$16.99

PUMP POT \$11.99

NUMI HOT TEAS

\$1.99 EACH

GOURMET COFFEE BAR

(2-HOUR EVENT, 20 GUEST MIN.)

\$5.49 / GUEST

- Starbucks Regular
- Starbucks Decaffeinated
- Whipped Cream
- Shaved Chocolate
- Pirouettes
- Cinnamon Sticks
- Sugar Cubes
- Flavored Syrups

INFUSED WATER STATION

\$2.99 / GUEST

Choice of flavor(s)

- Lemon
- Lime
- Orange
- Strawberry
- Cucumber
- Mint

FRESH BREWED ICED TEA

GALLON \$15.99

PITCHER \$8.99

SWEET ICED TEA

GALLON \$16.99

PITCHER \$8.99

LEMONADE

GALLON \$17.99

PITCHER \$9.99

STRAWBERRY LEMONADE

GALLON \$20.99

PITCHER \$12.99

ICE WATER

PITCHER \$2.99

ORANGE / CRANBERRY JUICE

GALLON \$16.99

PITCHER \$9.99

BOTTLED WATER (20OZ)

\$2.49 EACH

SPARKLING WATER

\$2.79 EACH

BOTTLED ICED TEA (16OZ)

\$2.49 EACH

CANNED SODA (12OZ)

\$1.49 EACH

BOTTLED FRUIT JUICE (15OZ)

\$2.49 EACH

MILK

(WHOLE, 2%, SKIM, CHOCOLATE)

\$2.69 EACH

HOW MUCH WILL YOU NEED?

PUMP POT
SERVES 6 TO 8 GUESTS

PITCHER
SERVES 6 TO 8 GUESTS

GALLON
SERVES 10 TO 12