



Catering Menus

"Sumptuous Supper"

- ♦ Baby Spinach with Pecans, Sun Dried Tomatoes, Danish Bleu Cheese and Honey Mustard Dressing
- ♦ Tri-Tip with Red Wine Reduction and Gravy
 - ♦ Roasted Garlic Mashers
 - ♦ Apple and Pear Crisp
 - ♦ Dinner Rolls and Butter
- ♦ Assortment of Sodas and Water



19.95 per guest for dinner
16.95 per guest for lunch
Plus 15% service charge and sales tax

Our sample menus are designed to be all inclusive; however, you may design your own menu or mix and match items from different menus.

Items delivered to your location on beautifully decorated platters and/or chaffing dishes. Crisp staff will set up and return to pick up all items. Disposable serveware included – Pricing based on 20 or more guests.

Contact Crisp Catering to book your party today.

916-55-CRISP

www.crispcatering.com ♦ catering@crispcatering.com

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"AMERICAN ELEGANT"

- ♦ Roasted Apple and Radicchio Salad with Balsamic Vinaigrette
- ♦ Grilled Pork Loin with Cherry and Port Wine Reduction
 - ♦ Roasted Baby Red Potatoes
- ♦ Caramelized Baby Carrots with Pearl Onions
- ♦ Apple and Pecan Turnover
- ♦ Dinner Rolls and Butter
- ♦ Assortment of Sodas and Water



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"COMFORT ZONE"

- ♦ Friesse and Watercress Salad with Craisins, Almonds and Balsamic Dressing
- ♦ Mushroom and Garlic Meatloaf with a Rich Demi Glaze
- ♦ Roasted Brussel Sprouts with Brown Butter Sauce
- ♦ Bleu Cheese Potato Gratin
- ♦ Dessert Bars
- ♦ Dinner Rolls and Butter
- ♦ Assortment of Sodas and Water



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"Country Goodness"

- ♦ Mushroom, Parmesan, and Radicchio Salad and Honey Dijon Dressing
- ♦ Dijon Crusted Chicken Breast
- ♦ Brown Buttered Blue Lake Green Beans
- ♦ Wild Rice Pilaf
- ♦ Red Wine Poached Pear Cobbler
- ♦ Dinner Rolls and Butter
- ♦ Assortment of Sodas and Water



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"BY THE SEA"

- ♦ Quinoa Salad with Cranberries and Walnuts
- ♦ Almond Smoked Side of Salmon Filet with Mango Chutney
- ♦ Herb Crusted Red Potatoes
- ♦ Roasted Seasonal Vegetables
- ♦ Cookies
- ♦ Dinner Rolls and Butter
- ♦ Assortment of Sodas and Water



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"GREEK IT UP BUFFET"

- ♦ Chopped Romaine Salad with Sun-Dried Tomatoes, Sliced Red Onions, Feta Cheese, Kalamata Olives and Greek Dressing
- ♦ Lemon Basil Chicken Breast or Eggplant Parmesan (*please choose one*)
 - ♦ Roasted Seasonal Vegetables
 - ♦ Dinner Rolls and Butter
 - ♦ Fresh Berry Tartlets
- ♦ Assortment of Sodas and Water



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14.90 per guest for lunch
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"FAJITA BAR"

- ♦ Steak or Chicken Fajitas *(please choose one)*
- ♦ Corn or Flour Tortillas *(please choose one)*
- ♦ Sides of Spanish Rice, Refried Beans, Cheddar Cheese and Sour Cream
- ♦ Tortilla Chips and Salsa
- ♦ Assortment of Cookies and Brownies
- ♦ Assortment of Sodas and Water

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15.90 per guest for lunch
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"SALAD TRIO"

- ♦ Chef Salad with Egg, Ham, Turkey, Provolone & Cheddar Cheeses, Croutons and Ranch Dressing
- ♦ Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese topped with Baked Chicken Breast
- ♦ Greek Salad with Kalamata Olives, Sun Dried Tomatoes, Sliced Red Onions, Feta Cheese and Greek Dressing
- ♦ Dinner Rolls and Butter
- ♦ Apple Pie Tartlets
- ♦ Assortment of Sodas and Water



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13.60 per guest for lunch
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"MESQUITE GRILLED TRI-TIP & CHICKEN BUFFET"

- ♦ Mixed Greens with Bleu Cheese, Almonds, Craisins and Honey Dijon Dressing
- ♦ Mesquite Grilled Tri-Tip with BBQ Jus
- ♦ BBQ Grilled Chicken Breast
- ♦ Housemade Mac & Cheese or Roasted Potatoes (*please choose one*)
- ♦ Dinner Rolls and Butter
- ♦ Assortment of Cookies and Brownies
- ♦ Assortment of Sodas and Water



20.75 per guest for dinner
17.75 per guest for lunch
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"COLD CUTS & GREENS BUFFET"

- ♦ Mixed Farmers Greens with Feta, Cherry Tomatoes, Garlic Croutons and Balsamic Dressing
- ♦ Fresh Fruit Salad
- ♦ Meat and Cheese Platter includes Sliced Roast Beef, Smoked Turkey, Dijon Glazed Ham, Cheddar Cheese, Provolone and Tuna Salad
- ♦ Relish Tray of Red Leaf Lettuce, Sliced Tomatoes, Sliced Red Onions and Roasted Vegetables
- ♦ Mayonnaise and Mustard Packages
- ♦ Sliced Rolls
- ♦ Assortment of Cookies and Brownies
- ♦ Assortment of Sodas and Water



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"BAKED POTATO BAR"

- ♦ Baked Large Russet Potatoes
- ♦ Toppings: Chili, Cheddar Cheese, Steamed Broccoli, Bacon Bits, Chicken, Vegetables, Sour Cream and Green Onions
- ♦ Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- ♦ Fresh Fruit
- ♦ Assortment of Sodas and Water



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Catering Menus

"ITALIAN DREAM BUFFET"

- ♦ Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- ♦ Pasta choice of Penne, Cheese Tortellini or Bowtie *(please choose two)**
- ♦ Sauce choice of Marinara, Alfredo or Creamy Pesto *(please choose two)**
- ♦ Sides choice of Meatballs, Baked Chicken or Roasted Vegetables *(please choose two)*
- ♦ Dinner Rolls and Butter
- ♦ Dessert Bars
- ♦ Assortment of Sodas and Water

** Please note: each choice of pasta is tossed with choice of sauce and are served together as one dish.*



18.40 per guest for dinner
15.40 per guest for lunch
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Catering Menus

"AMERICAN PASTIME"

- ♦ Creamy Homemade Potato Salad
- ♦ Fresh Italian Pasta Salad
- ♦ All American Hot Dogs and Hamburgers with Buns and Condiments
- ♦ BBQ Baked Beans
- ♦ Fresh Chilled Watermelon Slices

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14.95 per guest for dinner
11.95 per guest for lunch
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Catering Menus

"The RANCHER"

- ♦ Tossed Green Salad Ranch Dressing
- ♦ Braised Boneless Beef Short Ribs with Red Wine Reduction
- ♦ Roasted Garlic Mashed Potatoes
- ♦ Roasted Brussel Sprouts with Caramelized Onions and Balsamic Drizzle
- ♦ Fluffy Chocolate Mousse Tartlet



23.95 per guest for dinner
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Catering Menus

"Tropical Sunset"

- ♦ Traditional Italian Cucumber, Tomato, and Red Onion Salad
- ♦ Seared Fresh Salmon Filet with Fresh Pineapple Salsa
- ♦ Wild Rice
- ♦ Brown Butter Green Beans
- ♦ Warm Apple Pecan Crisp



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"Dijon Love"

- ♦ Tossed Green Salad with Honey Dijon Dressing
- ♦ Dijon crusted chicken Breast
- ♦ Roasted Carrots with Honey Butter
- ♦ Roasted Herb Baby Red Potatoes
- ♦ Assorted Dessert Bars

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"Best Picnic"

- ♦ Tossed Green salad with Raspberry Vinaigrette
- ♦ Grilled and Sliced Tri Tip with BBQ Jus
- ♦ Housemade Mac & Cheese
- ♦ Roasted Vegetables with Balsamic Glaze
- ♦ Moist Chocolate Brownies



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"Evening Bliss"

- ♦ Traditional Greek Salad with Feta Vinaigrette
- ♦ Lemon Basil Chicken or Eggplant Parmesan
- ♦ Roasted Vegetables with Balsamic Glaze
- ♦ Assorted Dessert Bars



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Catering Menus

"Traditional Favorite"

- ♦ Tossed Green Salad with Balsamic Vinaigrette
- ♦ Served Chicken Cordon Bleu
- ♦ Roasted Garlic Mashed Potatoes
- ♦ Steamed Fresh Broccoli
- ♦ Assorted Baked Cookies



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Catering Menus

"Popeye's Fancy"

- ♦ Traditional Caesar Salad
- ♦ Spinach Parmesan Stuffed Chicken
- ♦ Herb Roasted Red Potatoes
- ♦ Grilled and Chilled Asparagus with Parmesan Dust
- ♦ Fresh Strawberries with Cannoli Cream



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Catering Menus

"Pan Seared Goodness"

- ♦ Tossed Green Salad with Honey Dijon Dressing
- ♦ Pan Seared Chicken Marsala
- ♦ Homemade Scalloped Potatoes
- ♦ Roasted Broccoli with Garlic and Parmesan Cheese
- ♦ Italian Tiramisu



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Catering Menus

"Missouri's Favorite"

- ♦ Traditional Caesar Salad
- ♦ Creamy Homemade Potato Salad
- ♦ Tender BBQ St. Louis Pork Ribs
- ♦ Roasted Vegetables with Balsamic Glaze
- ♦ Fresh Chilled Watermelon Slices



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"Hand Held Heaven"

- ♦ ChilledTangy Coleslaw
- ♦ BBQ Pulled Pork Sliders
- ♦ Housemade Mac & Cheese
- ♦ Juicy Corn on the Cob
- ♦ Warm Peach Cobbler



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Catering Menus

"Baked & Wild"

- ♦ Tossed Green Salad with Blue Cheese Dressing
- ♦ Baked Rosemary Chicken
- ♦ Wild Rice
- ♦ Baby Carrots with Brown Butter and Caramelized Onions
- ♦ Assorted Baked Cookies



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"Let's Go to Italy"

- ♦ Traditional Caesar Salad
- ♦ Chicken Parmesan with Marinara
- ♦ Penne Pasta with Pesto Cream
- ♦ Roasted Vegetables with Balsamic Glaze
- ♦ Assorted Dessert Bars



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"APPETIZER MENU"

"Cool" Appetizers

- ♦ Seasonal Fresh Fruit Display
- ♦ Fig and Goat Cheese Stuffed Filo Cup
- ♦ Vegetable Crudites with Red Pepper Hummus Dip
- ♦ Basket of Garlic Rubbed Crostini with Dip Duo
- ♦ Homemade Kettle Chips with Caramelized Onion Dip
- ♦ International and Domestic Cheese Display with Crackers and Berries
 - ♦ Insalata Caprese Skewers
 - ♦ Mediterranean Filo Cups

"Warm" Appetizers

- ♦ Chipotle BBQ Meatballs
- ♦ Pork Potstickers with Chili Oil Drizzle
 - ♦ Beef Empanadas
- ♦ Chorizo Stuffed Dates wrapped in Bacon
- ♦ Buffalo Chicken Skewers with Blue Cheese Drizzle
 - ♦ Parmesan & Spinach Stuffed Mushroom Caps



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19.50 per guest (6 items)

22.50 per guest (8 items)

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