



Café Mosaic Catering

Phone: 636-390-1722

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Breakfast Menu

Meats (choose one, extra selections 2.99)

Carved Ham
Double Smoked Bacon
Local Sausage Patties

Eggs (choose one, extra selections 1.99)

Scrambled with Cheddar and Chives
Quiche Florentine
Fried Eggs
Eggs Benedict (add 2.49)
Chorizo and Sun Dried Tomato Frittata (add 2.49)
Made to Order Omelet Service (add 3.49 plus 50.00 chef gratuity)

Sides (choose two, extra selections 1.49)

Hash browns
Country Potatoes O'Brien
Selection of Breads and Bagels
Blueberry Scones
Sticky Buns
Fresh Fruit
Buttermilk Biscuits with Sausage Gravy (add 1.49)
Pancakes with Berries and Nuts (add 1.49)
\$7.99 per person for the above

Continental Breakfast (choose three)

Cereals with Milk
Bagels with Flavored Cream Cheese
Whole Fruit

Strudels and Donuts
Oatmeal or Grits
\$5.99 per person for the above

Beverage Options

Coffee/Decaf Coffee 1.85
Orange Juice 1.85
V-8 1.85
Milk 1.85

Appetizer Options

Listed appetizer pricing is based upon three selections for approximately 50 guests. A change any either of these factors will affect pricing. Please ask for details.

Seasonal Fresh Fruit Display 1.75
Imported Cheese Flight with Dried Fruit and Assorted Crackers 2.50
Sun Dried Tomato and Phyllo Triangles 2.25
Forest Mushroom Strudel finished with Herbed Crème Fraiche 2.25
Assorted Spreads(Smoked Salmon Spread and Lemon, Artichoke and Parmesan Spread) with Toasted Flatbread Squares 2.25
Portabella Three Cheese Pizzas 2.50
Tuscan Vegetable Flatbread Pizzas 2.25
Antipasto with Cured Meats, Italian Cheeses, and Marinated Olive Salad 2.95
Mini Quiche Lorraine 1.95
Southwest Phyllo Cups 1.75
Boursin Stuffed Mushrooms 1.95
Crab Stuffed Mushrooms with Roasted Red Pepper Aioli 2.50
Fontina wrapped with Puff Pastry Wrapped and Baked. Garnished with Balsamic Marinated Strawberries 2.50
Potato Skins with Apple Wood Smoked Bacon, and Blend of Cheeses, and Cilantro Sour Cream 1.95
Roasted Meatballs with Pomegranate Orange Infused BBQ Sauce 1.95
Cocktail Franks with a Three Onion Marmalade Sauce 1.50
Italian Salsiccia Braised in Apple Butter Marinara 2.50
Spicy Shrimp Pontchartrain 3.95
Coconut Fried Shrimp with Key Lime Chili Sauce 3.95
Gourmet Panko Encrusted Shrimp with Herbed Remoulade 3.95
Jumbo Shrimp with Charred Tomato Cocktail Sauce 3.95
Chilled Seafood Display with Shrimp and Cracked Crab Legs with Charred Tomato Cocktail Sauce and Oysters

on a Half Shell with Dijonnaise 6.25
Mini Crab Cakes with Old Bay Aioli 3.75
Cured Salmon Gravlox Board with Traditional Garnishments 3.50
Smoked Muscovi Duck on a Wild Rice Flapjack with White Port and Berry
Reduction 4.25
Pulled Pork Carnita with Queso and a Side of Tortilla Chips 2.50
Toasted Ravioli with Meat Sauce and Parmesan 2.25
Sesame Encrusted Chicken Strips with Ginger Orange Dip 2.50
Chicken Wings (one selection included) 2.50
-Spicy Buffalo
-Cranberry Habanero
-Tequila Kay Lime and Sriracha
-Pomegranate Orange BBQ
-Naked
-Wasabi Ginger

Dinner Menu

**** Entrees are Priced with Choice of Salad, Bread and Butter, and Two Sides,*

Unless noted otherwise.

**** If you would like to select two or more entrees for your buffet style banquet take 1/3 of the lesser priced item and add it to your total price per person.*

Soups

We Specialize in Made From Scratch Soups of all varieties. Ask the chef for their recommendations or make a request of your own. Prices Vary.

Salads (choose one, extra selections \$1.49)

Mixed Greens with Mandarin Oranges, Grape Tomatoes, Fresh Herbs, and Citrus Poppy Seed Vinaigrette

Classic Italian with Black Olives, Red Onion, Artichoke Hearts, Tomatoes, Parmesan, and Croutons Drizzled with Our Own Red Wine Vinaigrette

Traditional Caesar Salad with Romaine Lettuce, Fresh Parmesan, Croutons, and Pink Peppercorn Caesar Dressing

Garden Salad with Iceberg and Spring Mix, Tomatoes, Carrots, Cucumbers. Served with Your Choice of Two Dressings

Chilled Shrimp tossed with Remoulade Sauce on a Bed of Mixed Greens. Garnished with Hard Boiled Eggs, Bacon, and Red Onion (add \$2.99)

Spinach, Hard Boiled Egg, Mushrooms, and Onions drizzled with a Warm Bacon Vinaigrette (add 1.29)

Entrée Sides (choose two, extra selections \$1.49)

Long Cooked Green Beans with Williams Brothers Double Smoked Bacon and Caramelized Onions

Southern Style Stewed Succotash with Lima Beans, Corn, and Tomatoes
Corn Niblets

Raspberry Tarragon Glazed Carrots

Ginger Orange Glazed Carrots

Marinated Grilled Asparagus (served room temperature)

Sautéed Spinach with Shallots and Balsamic Vinegar

Butternut Squash, Kale, and Purple Cabbage Medley

Fresh Broccoli, Cauliflower, and Carrot Medley with Herb de Provence Butter

Spinach and Gorgonzola Stuffed Tomatoes

Zucchini, Yellow Squash, and Julienne Carrot with Fresh Thyme Butter

Twice Baked Potatoes

Seasoned Roasted Yukons

Whipped Potatoes with Roasted Garlic and Rosemary

Steamed New Potatoes with Fresh Parsley and Butter

Duchess Potatoes

Sautéed Sweet Potato Rounds with Basil Maple Butter

Hash Brown Casserole

Macaroni and Cheese with Williams Brothers Double Smoked Bacon

Moroccan Cous Cous with Argan Oil and Toasted Coriander

Traditional Rice Pilaf

Spanish Rice

Dirty Rice

Wild Rice Sautee with Pepitas and Dried Fruit

Entrees (Poultry)

Carved Turkey Breast with Cranberry Pecan Dressing and Dripping Gravy 8.99

Jalapeno Bacon Wrapped Turkey Tenderloin with Cilantro Butter 9.99

Slow Cooked Chicken Cacciatore with Peppers, Onions, and Tomatoes in a White Wine Sauce: Bone In 8.99 Boneless Breast 9.99

Chicken Saltimbocca wrapped with Proscuitto, Fontina, and a White Wine Sage Reduction 10.49

Herbed Baked Chicken: Bone In 8.49 Boneless Breast 9.49

Pan Seared Chicken Georgia with a Sautéed Peach and Tarragon Orange Juice

Glaze 9.49

Cornish Game Hen with an Herb Jus 10.99

Chicken Cordon Bleu with Ham, Swiss, and Sauce Mornay 9.49

Chardonnay Marinated with Balsamic Onions, Sauteed Crimini, and Chevre Butter 11.99

Honey Mustard Marinated Chicken with Apple Wood Smoked Bacon, Cheddar Jack Cheese, and Green Onions 8.99

Chicken Parmesan with Provel Garnish 9.49

Entrees (Pork and Lamb)

Cider Brined and Fennel Pollen Rubbed Pork Tenderloin finished with a Whole Grain Mustard and Crimini Mushroom Cream Sauce 10.99 Pit Ham Baked with Cherry Cola and a Jalapeno Pineapple Glaze 8.99

Whole Roasted Pork Loin with Currant Bordeaux Sauce 11.99

10oz Grilled Pork Loin Chop with a Smoked Cherry and Kahlua Demi Glace 17.99

Pork Carnita with Queso Sauce, Sautéed Peppers, and Soft Shell Tortillas 8.99

Frenched Lamb Chop with a Stilton Bleu Cheese Cabernet Sauce 19.99

Entrees (Beef)

Carved Top Round with Portabella Demi Glace 8.99

Salisbury Steak with Mushroom Gravy 8.99

Ma Barkers Meatloaf with Tomato Glaze 8.99

Dark Lager Braised Beef Brisket with House Made BBQ Sauce 9.29

Lightly Blackened Beef Tips with Roma Tomatoes, Mushrooms, and Green Onions 11.49

Chef Carved Beef Tenderloin with Various Accompaniments (additional gratuity charge of \$50 applies) 14.99

Cherry Wood Smoked 6 oz Tenderloin Filet with Green Peppercorn Demi 22.99

Garlic Studded Prime Rib with Beet Infused Horseradish Sauce 15.99

Grilled Steaks

-6oz Filet 21.99

-8oz Filet 25.99

-12oz Strip Steak 23.99

-12 oz Ribeye 19.99

*** Any of the above can be finished with Roasted Garlic Compound Butter, Green Peppercorn Demi Glace, Mushroom Brandy Cream Sauce, Bourbon Street Finish, House Steak Sauce*

Surf and Turf: Two 4 oz Beef Tenderloin Medallions and Six Sautéed Shrimp
Finished with White Wine and Garlic Sauce

Entrees (Seafood)

Grilled Chilean Sea Bass with San Juan Citrus and Sun Dried Tomato Butter and
Flash Fried Spinach 24.99

Crab Stuffed Salmon Rachele with Lemon Dill Cream Sauce 19.49

Grilled Swordfish with a Pacific Rim Mango Salsa 23.99

Mustard Rubbed Breaded Catfish with Remoulade 11.99

Tilapia Provencal with Tomatoes, Olives, and Herb Butter Sauce 14.49

Crab Cakes with Old Bay Aioli 17.49

Pan Seared Scallops with a Saffron Cognac Cream Sauce 19.9

Shrimp Scampi with White Wine Garlic and Toast Points 19.99

Spicy Shrimp Creole 19.99

Entrees (Pastas and Vegetarian)

Fettuccine alla Carbonara with Proscuitto Ham Matchsticks 11.99

Sherried Beef Tips over Egg Noodles 13.99

Penne al Forno with Marinated Grilled Chicken, Ricotta, Spinach, and Vodka
Tomato Cream Sauce 13.99

Linguine from the Sea with Shrimp, Crab, Mushrooms, and Tomatoes in a
Chardonnay Cream Sauce 19.99

Fusilli Primavera with Seasonal Vegetables available with Either Olive Oil,
Butter, Garlic Sauce or Sweet Basil Marinara 12.99

Tuxedo Orzo with Grilled Vegetables 10.99

Childrens Menus (served with Chips, Carrots, and Ranch)

Hot Dogs 3.99

Macaroni and Cheese 3.99

Chicken Strips 5.49

White or Red Pasta 3.99

Cheeseburger 4.99

Desserts

Goey Butter Cake 3.49

Berrymisù 4.99

Peach Melba a la Mode 3.99

Mississippi Mud: Fudge Brownie Finished with Chocolate Ice Cream, Whipped Cream, Chocolate Syrup and Chopped Pecans 4.29

New York Cheesecake with Macerated Berries 6.49

Southern Style Strawberry Shortcake 3.99

Old Fashioned Cherry Cobbler 3.49

Chocolate Raspberry Cobbler 3.99

Individual Mango Key Lime Cobbler with Coconut Anglaise 4.99

Chocolate Lava Cake 5.49

Layered Red Velvet Sheet Cake 5.99

Lemon Chiffon Cake 3.29

Checkered Tablecloth Affair (our casual menu)

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Classic Italian with Black Olives, Red Onion, Artichoke Hearts, Tomatoes, Parmesan, and Croutons Drizzled with Our Own Red Wine Vinaigrette

Traditional Caesar Salad with Romaine Lettuce, Fresh Parmesan, Croutons, and Pink Peppercorn Caesar Dressing

Garden Salad with Iceberg and Spring Mix, Tomatoes, Carrots, Cucumbers. Served with Your Choice of Two Dressings

Sides

Creamy Cole Slaw

Asian Rice Wine Cole Slaw with Pear

Corn on the Cob Grilled with Garlic Butter Cucumber and Green Tomato Float

Long Cooked Green Beans with William Brothers Double Smoked Bacon and Caramelized Onions

Green Bean Casserole with French Fried Onions

Grilled Endive with Mango Vinaigrette Drizzle

Southern Style Stewed Succotash with Lima Beans, Corn, and Tomatoes

Grilled Asparagus Drizzled with Red Wine Vinaigrette

House Made Mustard Potato Salad with Bacon

Three Bean Salad with Appaloosas, Lima, and Wax Beans

Baked Beans with Ground Beef and Applesauce

Hash Brown Casserole

Campfire Potatoes O'Brien

Twice Baked Potatoes

Entrees

Dark Lager Braised Beef Brisket with House Made BBQ Sauce 9.29

Beef Short Ribs with Madeira Sauce 9.99

San Juan Citrus Rubbed Baby Back Ribs 11.99

Grilled Kielbasa with Bavarian Kraut 6.99

Pulled Pork with Maple Pomegranate BBQ Sauce 7.49

Carolina Style Pulled Pork 7.49

Philly Style Bratwurst with Sauteed Peppers, Onions and Provel on a Pretzel Bun 6.99

Cherry Wood Smoked Chicken Breast 7.99

Pulled Chicken Slider with Jalapeno Bacon and White American 6.99

Spicy Chipotle Grilled Whole Wing with Bleu Cheese Yogurt Dipping Sauce 6.49

Tandoori Chicken with Smoked Cherry Tomato Jam on Pita with Arugula 8.49

Jerk Chicken Thigh with Mango Habanero Sauce 7.49

Napa Valley Chicken Breast Marinated in White Wine and finished with Avocado and Cilantro Sour Cream 8.29

Rosemary Oil Brushed Grilled Swordfish with Tzatziki Sauce 14.99

Shrimp on the Barbie with Cajun Tartar Sauce 16.99

Desserts

Red Velvet Cupcakes 1.99

Chocolate Mint Brownies 1.29

Turtle Brownies 1.29

Peanut Butter Brownie Cupcake 1.49

Lemon Chiffon Cake 3.29

Key Lime Bar 1.49

Loaded Sundae Bar 2.99

Chocolate Chunk Cookie .99

Snicker Doodle Cookie .99

Old Fashioned Fruit Cobbler 3.49

Sorbet of Choice 2.49

Fees and Information

*We recognize that all groups are different and strive to meet the individual needs of all of our customers. The following are a few guidelines for the many different types of events that we cater. Please contact us for more information and an individualized quote.

Due to fluctuating market conditions all prices are subject to change Quoted prices include all necessary basic disposables. Upgrade to premium disposables for \$1.00/person or china, silverware, and white linens for \$5.00/person(this includes water glasses) To serve multiple entrees on the same buffet take the lesser cost of the two add 1/3 that amount to your total price per person. Minimum for a drop off buffet is \$300.00 plus \$50 delivery/setup/cleanup charge Gratuity for a stationed Buffet is 15%, minimum \$150.00 Gratuity for sit-down meal is 20%, minimum \$150.00/server Private Parties are subject to a \$400.00 minimum and \$200.00 chef-on-site fee. Servers can be provided for \$150.00/server There is a \$100.00 deposit required to reserve a date. This will be deducted on the day of service and cannot be refunded if party is cancelled within 30 days of scheduled date. Billable count of people must be submitted no longer than 10 days in advance. Within this time period higher counts will be added and lower counts will not be deducted.