

Our Catering Experience

WEST

- Aquila Barn
- O'Day Lodge
- Public School House
- Foundry Art Centre
- Quail Ridge Lodge
- Water's Edge Banquet Center
- The Lodge at Boulder Lake
- Stonehouse of St. Charles
- Fastlane Classic Cars
- Cultural Arts Centre
- Marry Me Cottage
- Blanchette Park Memorial Hall
- Little Piney Lodge
- 370 Lakeside Park
- Echo Creek
- Chanting Oak Ridge
- The Barn at Matson Hill
- The Factory on Cherry
- Lake St. Louis Country Club
- Redemption Ranch
- Klondike Park
- Renaissance Wine Garden
- Pleasant Hill Chapel
- Sugar Creek Winery
- Tuscany Landing
- Daniel Boone Home
- Timber Ridge Barn
- The Marquee at New Town
- Smartt Airfield
- The Venue at Wildflower Ridge
- New Town Hall
- The Edge of Webster
- The Gallery at the District
- Preserve Marthasville
- Skyway All Event Venue
- The Barn at Woods Fort
- La Charette
- Central Park of Eolia
- John B Busch Brewery

WEST

- White Owl
- Landhaus at New Melle Lakes

DOWNTOWN

- The Sheldon Concert Hall
- Jefferson Underground
- Mahler Ballroom
- Contemporary Art Museum
- Shrewsbury Civic Center
- Polish Heritage Center
- Wild Carrot
- Moolah Shrine Center
- The Larimore

SOUTH

- Pebble Creek Farm
- Lost Hill Lakes
- Knotting Hill
- Wildwood Hotel
- The Iron Knot
- Wicked Pony Ranch
- Knollcrest

ILLINOIS

- Gateway Convention Center
- Your Event Space
- The Ink House
- Sugar Springs Ranch
- Schwarz Barn
- Loveland Estates
- Tall Oaks Barn
- Grafton Winery
- Germania Brew House
- The Olde Wicks Factory
- Walnut Hall Estates

Concetta's Wedding Packages

RECEPTION OPTIONS PRICED PER PERSON

|                                                 |             |
|-------------------------------------------------|-------------|
| Two Pasta selections and Salad                  | \$ 10       |
| Surcharge if pasta includes chicken             | \$ 1        |
| Chicken Entree, Pasta and Salad                 | \$ 16       |
| Beef, Chicken, Pasta, Vegetable and Salad       | \$ 26       |
| Surcharge to add a side dish to option          | \$ 2        |
| Real China Plates, Silverware and Glassware set | \$ 3        |
| Individual items                                | \$ 1        |
| Server & Bartender fees                         | \$ 160 each |
| Tablecloths and Napkins available               | per quote   |
| Service Charge                                  | 15%         |

BAR OPTIONS PRICED PER PERSON

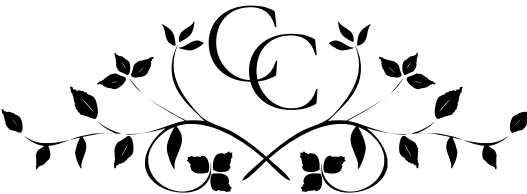
\*4 HOUR SERVICE

|                                                   |       |
|---------------------------------------------------|-------|
| Soda Package                                      | \$ 3  |
| Bottled Beer, Wine and Soda                       | \$ 14 |
| Full Bar Well Liquor, Bottled Beer, Wine and Soda | \$ 17 |
| Full Bar Call Liquor, Bottled Beer, Wine and Soda | \$ 21 |

Our Bar Service Experience

- Aquila Barn
  - Chanting Oak Ridge
  - Cultural Arts Centre
  - Daniel Boone Home
  - Fastlane Classic Cars
  - Jefferson Underground
  - Klondike Park
  - 370 Lakeside Park
  - Marry Me Cottage
  - New Town Hall
- O'Day Lodge
  - Pleasant Hill Chapel
  - Quail Ridge Lodge
  - Redemption Ranch
  - Shrewsbury Civic Center
  - Smartt Airfield
  - Tall Oaks Barn
  - The Barn at Matson Hill
  - The Factory on Cherry
  - Wildwood Hotel & more...

Est. 1985



CONCETTA'S CATERING

MORE THAN JUST A CATERING COMPANY

CATERING MENU

(636) 946-2468

WWW.CONCETTAS-STCHARLES.COM

PRIVATE EVENT VENUE

600 S. FIFTH STREET

ST. CHARLES, MO 63301

APPETIZERS

|                                     | 50 ct           | 100 ct |
|-------------------------------------|-----------------|--------|
| Concetta’s Wings                    | \$ 53           | \$ 105 |
| Toasted Ravioli                     | \$ 30           | \$ 56  |
| Meatballs                           | \$ 30           | \$ 56  |
| Chicken Tenders                     | \$ 55           | \$ 109 |
|                                     | Small           | Large  |
| Fresh Fruit Platter and Dip         | \$ 55           | \$ 66  |
| Fresh Vegetable Platter and Dip     | \$ 44           | \$ 55  |
| Sausage, Cheese and Cracker Platter | \$ 55           | \$ 66  |
|                                     | 3 lbs.          | 5 lbs. |
| Shrimp Cocktail Platter             | \$ 56           | \$ 77  |
| Garlic Cheese Bread                 | \$ 1 per person |        |
| Assorted Dollar Roll Sandwiches     | 12 ct           | 24 ct  |
|                                     | \$ 24           | \$ 48  |
| surcharge to add cheese             | \$ 6            | \$ 12  |

PASTAS

|                       | Half Pan | Full Pan |
|-----------------------|----------|----------|
| Cannelloni            | \$ 40    | \$ 72    |
| Manicotti             | \$ 36    | \$ 68    |
| Lasagna               | \$ 47    | \$ 79    |
| Baked Mostaccioli     | \$ 38    | \$ 69    |
| Penne Meat Sauce      | \$ 36    | \$ 65    |
| Penne Italian Sausage | \$ 46    | \$ 83    |
| Penne Meatballs       | \$ 39    | \$ 71    |
| Ravioli               | \$ 36    | \$ 63    |
| Baked Ravioli         | \$ 44    | \$ 82    |
| Penne Alfredo         | \$ 38    | \$ 69    |
| Pasta Con Broccoli    | \$ 41    | \$ 73    |
| Pasta Prima Vera      | \$ 47    | \$ 83    |
| Tortellini            | \$ 47    | \$ 83    |
| Pasta Milano          | \$ 47    | \$ 83    |
| Chicken Alfredo       | \$ 59    | \$ 109   |
| Chicken Milano        | \$ 62    | \$ 114   |
| Cajun Chicken Pasta   | \$ 68    | \$ 121   |

\*Half Pan feeds 10 – 12 people    \*Full Pan feeds 20 – 24 people

ENTREES

|                                                                                                                                                          | Per Person |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Beef Arcobasso</b> – Breaded filet medallions in a white wine, lemon, and butter sauce with sautéed mushrooms and Provel cheese                       | \$ 16      |
| <b>Beef Green Pepper</b> – Breaded filet medallions in au jus, topped with sautéed green peppers, mushrooms, and melted Provel cheese                    | \$ 16      |
| <b>Beef Marsala</b> – Breaded filet medallions finished in a sweet Marsala wine sauce with mushrooms and green peppers                                   | \$ 16      |
| <b>Roast Beef</b> – Slow-roasted beef, thinly sliced and served with rich brown gravy                                                                    | \$ 13      |
| <b>Chicken Piccata</b> – Charbroiled chicken breast finished in a white wine, lemon, and butter sauce with sautéed mushrooms                             | \$ 12      |
| <b>Chicken Daniel</b> – Charbroiled chicken topped with our rich cream sauce, broccoli florets, and sautéed mushrooms                                    | \$ 12      |
| <b>Chicken Marsala</b> – Charbroiled chicken simmered in sweet Marsala wine with sautéed green peppers and mushrooms                                     | \$ 12      |
| <b>Chicken Parmigiano</b> – Charbroiled chicken baked in our house tomato sauce, topped with a blend of Provel and mozzarella cheeses until golden brown | \$ 12      |
| <b>Chicken Concetta</b> – Charbroiled chicken breast in our house tomato sauce with sautéed green peppers, onions, and mushrooms                         | \$ 12      |
| <b>Chicken Artichoke</b> – Charbroiled chicken in a white wine, lemon, and butter sauce with Provel cheese, artichokes, and mushrooms                    | \$ 13      |
| <b>Chicken Asparagus</b> – Charbroiled chicken in our rich cream sauce with sautéed mushrooms and tender asparagus                                       | \$ 14      |
| <b>Chicken Florentine</b> – Charbroiled chicken in our rich cream sauce with fresh spinach and sautéed mushrooms                                         | \$ 13      |
| <b>Chicken Scallopini</b> – Charbroiled chicken in white wine, lemon, and butter sauce with mushrooms, ham, capers, and artichoke hearts                 | \$ 14      |
| <b>Chicken Scampi</b> – Charbroiled chicken breast served in a garlic butter sauce, finished with Parmesan cheese                                        | \$ 12      |

SALADS

|             | Half Pan | Full Pan |
|-------------|----------|----------|
| Caesar      | \$ 31    | \$ 55    |
| House Salad | \$ 29    | \$ 49    |
| Chef Salad  | \$ 35    | \$ 59    |

\*Featuring Homemade Arcobasso Creamy Italian and Caesar Dressings

SIDE DISHES

|                       |                 |
|-----------------------|-----------------|
| Rosemary New Potatoes | Mashed Potatoes |
| Asparagus             | Broccoli        |
| Vegetable Medley      | Pasta Salad     |
| Green Beans Almondine |                 |

DESSERTS

|                                       | Per Person |
|---------------------------------------|------------|
| Cookies, Brownies or Mini Cheesecakes | \$ 1       |
| Assorted Desserts                     | \$ 2       |

DRINKS

|                                           |                            |
|-------------------------------------------|----------------------------|
| Coke, Diet Coke, Sprite and Bottled Water | \$ 0.75 each               |
| Wire Rack and Sterno set                  | \$ 5                       |
| Delivery Charge                           | \$0.75/mile, \$ 15 minimum |

CONCETTA’S SPECIALIZES IN:

|                    |                      |
|--------------------|----------------------|
| WEDDING RECEPTIONS | REHEARSAL DINNERS    |
| OFFICE LUNCHEONS   | HOLIDAY CELEBRATIONS |
| GRADUATION PARTIES | CELEBRATION OF LIFE  |

ANY OCCASION YOU NEED QUALITY  
FOOD AND SERVICE!

CALL US AT 636-946-2468

EMAIL: [INFO@CONCETTAS-STCHARLES.COM](mailto:INFO@CONCETTAS-STCHARLES.COM)

Prices subject to change