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enrick's

PTM







🔷 Quality Buffet Meals ∾

The enclosed menus list our full-service buffet meals which include . . .

- Friendly, uniformed servers
- Linen skirted buffet table
- Fancy chaffing dishes
- Deluxe plastic disposable dinnerware and napkins
- Clean-up of the buffet table area

Event Preparation

- We will help you plan and coordinate your event.
- A non-refundable deposit will reserve your date (based on estimated attendance).
- Menu selections should be made at least 2 weeks or more in advance.
- There is a \$50 service gratuity charge per server on any full service catering job.
- In order to serve you better, a final count of guests and a firm serving time must be established seven days before the event. There will be a \$25.00 additional service charge for any changes made between the 7th to the 4th day before the event. We regret that changes cannot be made 3 days prior to event.
- Your occasion must be paid in full 3 days prior to event date.

Additional Services

- We will cut your cake for \$25.00 and up, depending on the number of guests (*1 to 100. . . \$25, 101 to 200. . . \$35, 201 to 300. . . \$45, 301 up. . . \$50*). There is also an additional .20¢ per setting charge for the dessert plates, forks and napkins. To-Go containers for cake are available for purchase at .10¢ each.
- Bussing of guest tables \$50.00 charge per every 100 persons at event (excluded on China Service).
- China, silverware, and linen napkins can be provided at an additional charge of \$4.95 per person, plus a 15% service charge for set-up and bussing of china & silverware.
- Theme parties, table decorations and rental items are also available.
- Left-over food, if any, will be provided to you with prior arrangement.
- Banquet halls available. We have a hall list available which may help you start your search for a catering location.
- We have a variety of other Menus including Box Lunches, Bar-B-Que, Buffets and Hors D'oeuvres. Please feel free to call, visit our office or our website at www.kenricks.com for any of this information.



🙊 Description of Menu Items 🞾

S- Entrées S

- **Braised Short Ribs** Short rib braised in a *demi-glace*.
- **Chicken Cordon Bleu** Ham and swiss stuffed chicken breast topped with provel.
- **Chicken Emil** Boneless skinless chicken breast, white wine lemon butter sauce with mushrooms, broccoli and garlic.
- **Chicken Marsala** Sautéed chicken breast, with mushrooms in a Marsala wine sauce.
- **Chicken Modega** Italian breaded chicken breast, white wine lemon butter sauce with mushroom, provel, and bacon.
- Chicken Oregano Boneless skinless chicken breast, tomato sauce, green peppers, mushrooms, and oregano.
- Chicken Picatta Italian breaded chicken breast, white wine lemon butter sauce with capers.
- Chicken Provencal Boneless skinless chicken breast, white wine lemon butter sauce, garlic and tomatoes.
- Chicken Spedini Skewered pieces of marinated and seasoned chicken breast
- Chicken with Mushrooms and Artichoke Sauce Boneless skinless chicken breast, mushrooms, artichoke, and sherry wine sauce.
- Orange Marinated Chicken Breast Boneless skinless grilled chicken breast with orange glaze.

🔊 Pastas 💊

Cheese Tortellini Piselli

Cheese tortellini with a cream sauce, peas, mushroom, and green onion.

Farfalle Carbonara

- Bowtie noodles with bacon, tomato, cream sauce
- Orecchiette Pasta in Fennel Cream Sauce w/Salsiccia

Pasta Primavera

Bowtie noodles, green peas, broccoli, cauliflower, zucchini and pimentos in our delicious tomato cream sauce.

Cold Gemelli Pesto

Gemelli noodles, basil, pesto and pine nuts.



Bacon Braised Green Beans Green beans with bacon, butter, salt and pepper.

Butter and Parslied New Potatoes New potatoes with butter, parsley, salt and pepper.

Carrots Amaretto Baby carrots with honey, amaretto and butter.

Flame Roasted Corn Roasted corn with sweet peppers and onion.

Garlic Idaho Mashed Potatoes Mashed potatoes with roasted garlic.

Green Bean Almondine Casserole

Green beans with shaved almonds, butter and creamy mushroom sauce.

Peas and Carrots Peas and carrots with salt, pepper and garlic butter.

Asparagus topped with Prosciutto Asparagus with prosciutto, parmesan, olive oil, salt and pepper.

Vegetable Medley

Broccoli, cauliflower, zucchini, squash, red and yellow peppers in a light butter sauce.

🔊 Salads 💊

Asian Salad – Romaine and Iceberg lettuce, with mandarin oranges, water chestnuts, carrots, fried rice noodles with a sesame ginger dressing.

- **Caesar Salad** Crisp Romaine lettuce, shredded parmesan and croutons tossed with our creamy Caesar dressing.
- Italian Salad Crisp Romaine and iceberg lettuce, thin red onion slices, artichokes, pimentos, parmesan cheese tossed with our red wine vinaigrette dressing.
- Spinach Salad Baby Spinach, toasted almonds, Feta cheese and strawberries in a vinaigrette dressing.
- **Spring Mix Salad** Seasonal blend of 5 delicate lettuces, bleu cheese, toasted walnuts with balsamic vinaigrette dressing.
- **Tossed Garden Fresh Salad** *Crisp Iceberg lettuce, tomatoes, seasonal peppers, shredded cheddar & mozzarella cheeses, volpi salami from the Hill served with Italian dressing. (other dressing choices available)*

🙊 The Classic Supreme Buffet 繂

🔊 Entrée Choice 💊

Basic (Choose 2) Top Round of Roast Beef in Au Jus Breast of Turkey in Creamy Giblet Gravy Hawaiian Pineapple or Georgia Peach Baked Ham Old Fashioned Roast Pork in Rich Gravy Boneless Roasted Pork Loin Slices in Rich Gravy

Chicken

(Substitute 2nd Entrée for \$2.50 p.p.) Fried Chicken Assorted 8 Piece Cut Lemon Pepper Seasoned Chicken Breast Chicken Marsala Chicken Spedini

Premium Chicken

--(Substitute 2nd Entrée for \$3.50 p.p.) Chicken Modega Chicken Piccata Chicken Cordon Bleu

🔊 Salads 💊

(Choose 1) Tossed Garden Salad with Italian Dressing Caesar Salad

Cheese Slice Tray ~

Optional .50¢ per person (Choose 3) American Cheddar Provel Hot Pepper Swiss

Accompaniments 💊

(Choose 2)

Pasta

Pasta Con Broccoli Pasta Primavera Fettuccini Alfredo with Mushrooms Rigati Mostaccioli in Red Meat Sauce

Vegetables

Buttered Idaho Mashed Potatoes with Gravy Garlic Idaho Mashed Potatoes Buttered and Parslied New Potatoes Cheesy Potato Casserole with crunchy crumb topping Green Bean Almondine Casserole

Flame Roasted Corn Whole Baby Carrots Amaretto Peas and Carrots *in a Light Butter Sauce* Bacon Braised Green Beans

Asparagus topped with Proscuitto Vegetable Medley in a Light Butter Sauce

< Fancy Relish Tray 💊

Green and Black Olives, Dill Pickle Spears Sweet Pickle Chips and Pepperoncini

🔊 Bakery 💊

Bakery Dinner Rolls with butter Kaiser Buns White, Rye or Wheat Bread Slices

🔊 Deluxe Buffet 🎾

🔊 Entrée Choice 💊

Hand Carving Options

(Choose 1)

Hand Carved Top Round of Beef with Au Jus on the side

Hand Carved Pork Loin Roast with Gravy

Boneless Prime Rib Roast (add \$5.00 p.p.) with Button Mushrooms on the side

Second Entrée (Choose 1)

Braised Short Ribs Chicken Piccata Lemon Pepper Seasoned Chicken Breast Chicken Modega Chicken Marsala Chicken Spedini Chicken Cordon Bleu

Fish Options

(Sub for Meat Options, add \$2.00 p.p.) Mahi Mahi Cod (Grilled or Baked) Salmon Your Sauce or Bed Choice of Lemon Dill Lime Shallot Matre De' Butter Sesame Ginger Mango Chutney

4oz. Lobster or King Crab Legs (add \$8.00 p.p.)

Salads ~ (Choose 1)

Tossed Garden Salad with Italian Dressing

Kenrick's Italian Salad with Red Wine Vinaigrette Dressing

Caesar Salad

(Choose 2)

Pasta

Pasta Con Broccoli Pasta Primavera Fettuccini Alfredo with Mushrooms Rigati Mostaccioli with Red Meat Sauce Cheese Tortellini Piselli Farfalle Carbonara

Vegetables

Buttered Idaho Mashed Potatoes with Gravy Garlic Idaho Mashed Potatoes Buttered and Parslied New Potatoes Cheddar Au Gratin Potatoes Creamy Scalloped Potatoes Cheesy Potato Casserole with crunchy crumb topping

Large Seasoned Idaho Baked Potato with butter & sour cream

Green Bean Almondine Casserole Flame Roasted Corn Whole Baby Carrots Amaretto Bacon Braised Green Beans Asparagus topped with Prosciutto Vegetable Medley in Light Butter Sauce

Fancy Relish Tray

Green and Black Olives, Dill Pickle Spears Sweet Pickle Chips and Pepperoncini



Bakery Dinner Rolls with butter

🙊 Complete Buffet Your Way 🞾

🔊 Entrée Choice 💊

(Choose 2)

Beef

Steak Upgrade (add \$5.00 p.p.) New York Strip Steaks (10 oz.) Ribeye Steaks (10 oz.) Filet Mignon (8 oz.) Boneless Prime Rib with Horseradish Cream Sauce Braised Short Ribs in Brown Gravy Button Mushrooms & Au jus Served with Steaks

Pork

Pork Loin Slices in Gravy Boneless Stuffed Pork Chop 1¹/₂" Thick Cut Pork Chop

Chicken

Chicken Cordon Bleu Chicken Modega Chicken Piccata Lemon Pepper Seasoned Chicken Breast Chicken Marsala Chicken Spedini Orange Marinated Chicken Chicken Provencal Chicken Emil Chicken Oregano Chicken with Mushroom Artichoke Sauce

Baked Fish

Mahi MahiCod (Grilled or Baked)SalmonYour Sauce or Bed Choice ofLemon DillLime Shallot Matre De' Butter
Sesame GingerSesame GingerMango Chutney40z. Lobster or King Crab Legs (add \$8.00 p.p.)



Bakery Dinner Rolls with butter

🔊 Accompaniments 💊

(Choose 2)

Pasta

Pasta Con Broccoli Pasta Primavera Fettuccine Alfredo with Mushrooms Rigati Mostaccioli in Red Meat Sauce Cheese Tortellini Piselli Farfalle Carbonara Orecchiette Pasta Cold Gemelli Pesto

Vegetables

Buttered Idaho Mashed Potatoes with Gravy Garlic Idaho Mashed Potatoes Buttered and Parslied New Potatoes Cheddar Au Gratin Potatoes Creamy Scalloped Potatoes

> Cheesy Potato Casserole with crunchy crumb topping

Large Seasoned Idaho Baked Potato with butter & sour cream

Green Bean Almondine Casserole Flame Roasted Corn Whole Baby Carrots Amaretto Bacon Braised Green Beans Asparagus topped with Prosciutto Vegetable Medley in Light Butter Sauce

Salads ~

(Choose 1) Tossed Garden Salad with Italian Dressing Caesar Salad Asian Salad with Sesame Ginger Dressing Spinach Salad Spring Mix Salad

🙊 Choice Steak or Chop Buffet 🞾

🔊 Entrée Choice 💊

(Choose 1)

Grilled New York Strip Steak (10 ounce)

Grilled Prime Ribeye Steak (10 ounce)

Grilled Filet Mignon Steak (8 ounce)

Boneless Prime Rib Roast (10 ounce)

Grilled Honey Pork Chop (16 ounce)

Boneless Roasted Pork Loin Slices in Creamy Gravy

Boneless Stuffed Pork Chop

Add a 4oz. Lobster Tail or King Crab Legs to Steak Buffet (add \$8.00 p.p)

Steak size can be upgraded for an additional cost

Make Your Meal Special Hand Carved Whole Beef Tenderloin or Pork Tenderloin (Rubbed in Special Seasonings) (add \$2.00 p.p.)

Salads 💊

(Choose 1) Tossed Garden Salad with Italian Dressing Kenrick's Italian Salad with Red Wine Vinaigrette Dressing Caesar Salad

ᡪ Accompaniments 💊

Potatoes (Choose 1)

Scalloped Potatoes in Cream Sauce

Cheddar Au Gratin Potatoes Cheesy Potato Casserole with crunchy crumb topping

Herbed Rosemary Roasted Red Potatoes

Garlic Idaho Mashed Potatoes

Buttered Idaho Mashed Potatoes with Gravy

> Twice Baked Idaho Potato Cheddar or Sour Cream Styles

> Large Baked Idaho Potato with butter & sour cream

(Potatoes can be substituted for any of our pastas on the Supreme Buffet Menu)

Vegetables

(Choose 1)

Fresh Broccoli served with Cheese Sauce Whole Green Beans with Roasted Almonds Whole Baby Carrots Amaretto Vegetable Medley in a Light Butter Sauce

~Bakery ~

Bakery Dinner Rolls with butter

🙊 Hors D'oeuvres Buffet 🐲

Dollar Roll Sandwiches

Served on Yellow, Wheat or Rye Dough Buns

Roast Beef & Cheddar Corned Beef & Swiss

Ham & Swiss Turkev & Provel

(Comes with Dijon Honey Mustard and our Tasty Sandwich Sauce)



Choose Four Appetizers:

Mini Burritos with Salsa Spicy Chicken Wings with Ranch Dipping Sauce BBQ Honey Chicken Wings Chicken Quesadilla with Salsa Boneless Breaded Sesame Seed Chicken Wings Feta and Sundried Tomato Phyllo Mini Vegetable Springroll Cheddar Cheese Pastry Puffs

Breaded Cannelloni Bites with Marinara Sauce Little Smokie Sausages in Sauce Italian Meatballs in Red Sauce Swedish Meatballs in Brown Gravy Mini Egg Rolls with Sweet-n-Sour Sauce Crab Rangoon with Sweet-n-Sour Sauce BBQ Cocktail Riblets in Sauce Little Franks in Puff Pastry Shells

Deviled Eggs

Premium Appetizers:

Substitute a premium appetizer for one above at \$1.00 more per person per selection.

Kenrick's Ozark Grillers Bacon Wrapped Seasoned Beef & Cheddar

Kenrick's Chicken Grillers Bacon Wrapped Seasoned Chicken & Hot Pepper

Mini Filet Bites Marinated in Andria's

Kenrick's Stuffed Mushroom Caps

Choice of Sausage, Seafood or Boursin Cheese

Glazed Rumaki Bacon Wrapped, Water Chestnut in a Brown Sugar Glaze

Mexican Empanadas

Assorted Mini Quiche

Breaded Chicken Tenders with Ranch or Bleu Cheese Dipping Sauce

Cheese Dill Puffs

Assorted Tortilla Pinwheels

Mediterranean Spanakopita

Beef, Mushroom and Green Pepper Brochette

Pork or Chicken Hawaiian Brochette with Pineapple and Green Pepper

Meatball Brochette

with Green Pepper and Mushroom



Choose One Fresh Tray

Fresh Vegetable Tray with Dip

Includes Broccoli and Cauliflower Florets, Carrot and Celery Sticks, Cucumber Slices, Grape Tomatoes served with a Ranch Dipping Sauce

Fresh Fruit Tray with Dip

Includes Cantaloupe and Honeydew Melon Chunks, Orange Slices, Red Grapes, Strawberries, and Pineapple served with a Sweet Cherry Marshmallow Dip (May vary by season)

Assorted Cubed Cheese Tray

Includes Bite-Size Chunks of Onion, Hot Pepper, Co-Jack, Sharp Cheddar, Vegetable and Munchee Cheeses

Cheese and Sausage Tray

Cracker Size Slices of Sharp Cheddar, Hot Pepper, Salami, and Onion Vegetable & Munchee Cheese Complimented with Kenrick's Hickory Smoked all Beef Salami Slices (Sliced for Crackers)

You can add extra trays to your menu at an additional cost.



*Coffee and Condiments



*Deluxe Plastic Cocktail Plates, Hors D'oeuvres Spears, Utensils and Napkins *(Included with Full Service Only)