

Chaun's Catering, Inc. • (816) 232-1808

Chaun F. Mueller, President

3405 Pear Street • St. Joseph, Missouri 64503-4003 • Fax (816) 232-8747

Your Catering Specialist from Casual to Elegant

Licensed & Health Approved • Celebrating 27 Years of Service

www.chauncatering.com • Email: chaun@chauncatering.com

Meats - One or Two Choices

Beef

Marinated Certified Black Angus Beef Tenderloin
Slow Cooked Inside Round Roast
Specially Seasoned Prime Rib
Home Style Pot Roast served with Baby Potatoes & Carrots
Smoked Black Angus Beef Brisket with Homemade Sauce
Meatloaf Made with Ground Chuck with a Tomato Glaze
Grilled Marinated Kansas City Strip Steak
8oz Bacon Wrapped Filet Mignons
Classic Beef Stroganoff (made with Beef Tenderloin)



Pork

Apple Cinnamon Roasted Pork Loin
Honey Baked Spiral Sliced Ham

Mexican

Build Your Own Taco Bar with Ground Beef &
Shredded Chicken (Hard & Soft Shells)



Poultry

Marinated Lemon/Herb Chicken Breast
Chicken Cordon Bleu
Mesquite Grilled Barbecued Chicken Breast
Old-Fashioned Pan-Fried Chicken
Chicken Tenders (with assorted dipping sauces)
Traditional Oven Roasted Turkey Breast
Cajun Roasted Turkey Breast
5oz Chicken Breast Fillet Stuffed with Corned Beef &
Wrapped in Bacon in a White Wine Cream Sauce * Special Occasion
Bacon Wrapped 6oz Smoked Chicken Breast Fillet in Barbecue Sauce



Seafood

8 oz Blacked Salmon Fillets
8 oz Salmon Fillets in a Light Lemon Butter Sauce



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Starches - Choice of One

Country Style Smashed Potatoes with Brown, Country or Turkey Gravy
Real Loaded Mashed Potatoes Blended with cheese, sour cream,
and butter topped with shredded cheddar cheese, real bacon
bits & chives
Garlic Tossed Quartered Yukon Gold Parmesan Potatoes
Parsley Buttered Red Skin Potato Wedges
Twice Baked Potato Casserole
Real Twice Baked Potatoes
Chunky Cheesy Potato Casserole Topped with shredded
cheddar cheese & real bacon bits
Chicken Rice Pilaf
Old Fashioned Baked Beans



Pasta

Lasagna with Meat
Vegetable Lasagna
Gourmet Five Cheese Lasagna
Four Cheese Macaroni and Cheese
Chicken Fettuccine Alfredo with Broccoli
Chicken Fettuccine Alfredo with
Fire Roasted Red Peppers
Topped with Fancy Shredded Parmesan Cheese

Fresh Baked Goods

Sweet Hawaiian Style Dinner Rolls
"Steakhouse Style" Sweet Yeasty
Dinner Rolls
Available with Our Own Homemade
Cinnamon Butter
Think Sliced Garlic Bread
Garlic Bread Sticks



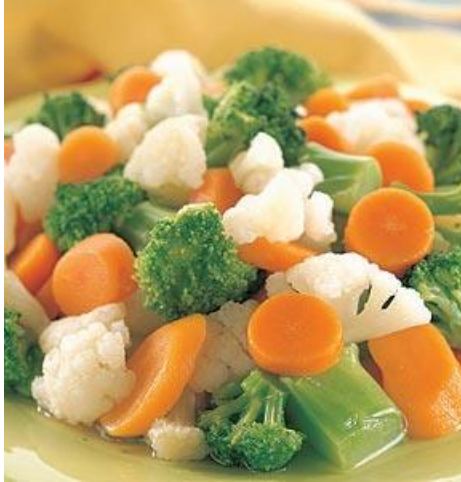
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Choice of One

Vegetables

Home-style Seasoned Green Beans
Seasoned Really Green, Green Beans
Green Bean Casserole
Green Bean Amandine
Whole Green Beans with Colored Bell Peppers
Whole Kernel Golden Corn
Sweet & Creamy Country Style Golden Corn
Seasoned Peas & Diced Carrots
Baby Carrots in Dill Butter
Broccoli Spears with Cheese Sauce
Broccoli Rice Casserole
California Blend Vegetables - (*Broccoli, Cauliflower & Carrots*)
Antigua Culinary Select Blend Vegetables - (*Whole Green Beans, Broccoli & Cauliflower Florets, Baby Carrots & Red Peppers*)

Salad - Choice of One or Omit

Build your own Mixed Greens Tossed Salad, Assorted Dressings & Our Famous Homemade Croutons
Caesar Salad with Traditional Dressing
Fresh Fruit Salad (Seasonal)
Fresh Strawberry Salad - (*Romaine Blend with fresh sliced Strawberries, Mandarin Orange Segments, Goat Feta Cheese Crumbles, & Chopped Pecans with a Homemade Orange Raspberry Dressing*)
Fresh Tossed Hawaiian Romaine Salad - (*Romaine Blend with Pineapple Chunks, Mandarin Orange Segments & Honey Glazed Sliced Almonds with a Lemon-Poppy Seed Dressing*)
Italian Tossed Salad - (*Romaine Blend Lettuce, Spanish Olives, Fresh Shredded Parmesan Cheese, and Our Famous Homemade Croutons Tossed with Olde Venice Italian Dressing*)
Stilton & Granny Smith Apple Salad with Poppy Seed Dressing



Beverages

Freshly Brewed Iced Tea and Sweet Tea
Old Fashion Lemonade
Folgers Regular or Decaffeinated Coffee
Specially Blended Flavors of Gourmet Coffees

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Desserts

Cobblers: Apple, Cherry, Peach & Blackberry
Cheesecake Factory "Thrilla from Vanilla" Cheesecake -
with assorted Fruit Toppings
Cheesecake Factory Turtle Cheesecake or
Chocolate Tuxedo Mousse Cheesecake
Three Layer Lemon or Strawberry Chiffon or Vanilla & Chocolate
Fudge Cake
Hot Apple Dumplings with Homemade Cinnamon-Vanilla Sauce
Strawberry Shortcake
Carrot Cake with Cream Cheese Icing
Original New York Style Cheesecake with Assorted Toppings
Assorted Mini Cheesecakes
Meringue Pies: Chocolate, Coconut & Lemon
Gourmet French Silk Chocolate Pie
Gourmet Deep Dish Fruit Pies: Carmel Apple Nut, Cherry, Peach &
Triple Berry Blast Pie with Lemon Shortbread Crust
Traditional Italian Tiramisu - Mascarpone Cheese Filling, Lady Fingers
Soaked in Espresso with just a touch of liqueur & lightly dusted with
Cocoa Powder
Special Seasonal & Holiday Desserts



The Buffet is served on fully dressed and skirted tables with optional table skirt lighting. Standard disposable table service may be upgraded to WNA heavy weight plastic disposable. White china or clear crystal plates and stemware with mirror finished silverware are available at an extra charge, plus a damage/loss waiver of 15%. Linen tablecloths and colored linen dinner napkins are available for rent. Children age 4 and under eat free. Children age 5-10 are allowed Half Portions and charged 1/2 of the adult price. Children over 10 are full adult price. If the dinner is to be served or real dishes are selected, we furnish one server per 25 guests at an extra charge of \$25 per hour allowing one hour before and after the function with a minimum of 2 servers and a minimum of 3 hours. After midnight – server's rates are time & one half & double time on holidays. Additional servers may be charged, and additional charges may be applied on all events depending on guest quantities and/or facility requirements (Multi level deliveries, stairs, distance, etc.). TERMS: due upon receipt. 10% late charge on outstanding balances over 7 days plus monthly late fees.

Due to booking demands, a 35% booking deposit is required. When placed it reserves and guarantees your date, is non-refundable, and may not be applied to other orders in the event of cancellation due to lost bookings and events. Booking deposits will be subtracted from your invoice total if the event is completed as scheduled. Due to supplies ordered, booking demands and order preparation - Final counts must be in 7 days prior to the event and maybe Increased if Possible, but Cannot be Decreased. Events canceled 7 days prior to the event date will be charged Full Invoice Price. Any additional supplies or services needed will be charged after the event. Final payment in full is due no later than 3 days after the event. **NOTE – Drop-off Events require a minimum of 12 Servings. Staffed events require a minimum of 25 servings (exceptions may be made for an Additional Fee). Due to guest selections - minimum of 75% servings of each meat on a 2-meat buffet.** Items may differ from description due to seasonal items and product availability. Due to transportation & labor - all real table service ends at 10:00pm or 2 hours before event ends, whichever is sooner. All prices plus tax, labor & delivery.

Prices Subject to Change with Current Market Values.

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