



901 PATIENTS FIRST DRIVE, WASHINGTON, MO 63090 | TEL. 636-390-1722
WWW.MOSAICCAFEANDCATERING.COM | PAT LONG, OWNER & CHEF | PAT@MOSAICCAFEANDCATERING.COM

2022 CATERING MENU

ENTRÉES

All Entrée Prices include warm rolls and butter, choice of one salad, two sides as well as Rigid clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Dinner Napkin.

Upgrade your buffet to china entree plate for \$1.25/person and/or linen rolled silverware for \$.75/person.

TIER 1 - \$15.00/PERSON

- Lager Braised Beef Brisket with House Made BBQ Sauce
- Shredded Pot Roast with Rich Tomato Gravy
- Pulled Pork with Maple Pomegranate BBQ Sauce
- 10 oz BBQ Pork Steak, Marinated and Grilled
- Pineapple Jalapeno Glazed Pit Ham
- Grilled Lemon Herb Chicken Breast
- Sautéed Chicken Vino Bianco with Mushrooms, Provel Cheese, Vignoles Sauce, and Fresh Parsley (Add \$1/person)
- Honey Mustard Marinated Chicken with Apple Wood, Smoked Bacon, Cheddar Jack Cheese, and Green Onion
- Pulled Honey Chipotle Chicken
- Roasted Chicken Thighs with a Mango BBQ Sauce
- Oven Roasted Turkey Breast and Gravy
- Penne al Forno with Marinated Grilled Chicken, Ricotta, Spinach, and Vodka Tomato Cream Sauce
- Rotini Primavera with Squash, Asparagus, Sun Dried Tomato, and a Light Olive Oil, Butter, Garlic Sauce ●
- Spinach and Quinoa stuffed Portabella with Balsamic ●

***Add a second entrée for \$3.00/person**

Vegetarian Dish ●

TIER 2 - \$20.00/PERSON

- Brisket with a Cabernet Bordelaise
- Lightly Blackened Beef Tips with Roma Tomatoes, Green Onions, Mushroom, and Demi Glace
- Pork Loin Stuffed with Honey Cornbread and Mirepoix, finished with Pink Peppercorn Pan Gravy
- Pork Picatta with a Lemon Caper and White Wine Reduction
- Chardonnay Marinated Chicken Breast with Balsamic Onions, Sautéed Portabellas, and Goat Cheese Butter
- Chicken Saltimbocca with Prosciutto Ham, Fontina, and Sage Veloute
- Chicken Breast Stuffed with Spinach, Pancetta and Smoked Gouda with a White Wine Cream Sauce
- Creole Style Grilled Jumbo Shrimp with Vegetables
- Baked Tilapia with Tomatoes, Olives, Onions, and Herb Butter

***Add a second entrée for \$4.00/person**

TIER 3 - \$25.00/PERSON

- Beef Tenderloin Medallions with Black Garlic and Bleu Cheese Cream Sauce
- Beef Tenderloin Filet with Bourbon Street Finish
- Carved Beef Tenderloin with Various Accompaniments
- Garlic Studded Prime Rib with Beet Infused Horseradish Sauce
- Cider Brined Pork Tenderloin with a Fennel Pollen Rub and Stone Ground Mustard Cream Sauce
- Pan Seared Idaho Trout with Lemon Dill Cream Sauce
- Herb Honey Dijon Glazed Grilled Salmon
- Grilled Pacific Sea Bass with Sun Dried Tomato Butter (Add \$3.25/person)

***Add a second entrée for \$5.00/person**

DESSERT

All Dessert Prices include Rigid 6" clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Cocktail Napkins.

ONE SELECTION: Priced as listed

TWO SELECTIONS: Add prices and deduct 5%*

THREE SELECTIONS: Add prices and deduct 10%*

***Discount can only be applied when added to a meal**

- Freshly Baked Cookies: Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Breeze, Carmel Apple, etc. (choose one) \$2.00
- Turtle Brownies \$2.00
- Assorted Mini Cheesecakes \$2.50
- Lemon Bars with Raspberry Sauce \$2.50
- Assorted Petit Fours \$2.50
- Cupcakes: Champagne Strawberry, Chocolate Mocha, Red Velvet, Carrot Cake, Vanilla Bean, etc. (choose one) \$3.00
- Chocolate Cups filled with Chocolate Mousse \$3.00
- Tiramisu \$3.00
- Strawberry Shortcake with Vanilla Bean Whipped Cream \$3.00
- Bread Pudding with Brandy Sauce \$3.75
- Flourless Chocolate Cake with Chocolate Ganache \$3.75
- Summer Berry Fruit Tartlets \$3.75
- Individual Fruit Cobblers with Crème Anglaise: Apple, Chocolate Raspberry, Mango Key Lime \$4.00
- Crème Brulee \$4.50

OTHER INFORMATION AND OPTIONAL EXTRAS

Service Charge for a Buffet Meal, Stationed Desserts and Stationed Appetizers is 15% (minimum \$150) and includes all necessary serving equipment.

Service Charge for a plated and served meal is 20% (minimum \$200).

Hand passed appetizers incur an additional fee of \$100.00. Water service is an additional fee of \$1/person.

Table linens, wine glasses and other miscellaneous rental items available upon request.



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2022 CATERING MENU

○ APPETIZER

All Appetizer Prices include Rigid 6" clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Cocktail Napkins.

ONE SELECTION: Priced as listed

TWO SELECTIONS: Add prices and deduct 5%*

THREE SELECTIONS: Add prices and deduct 10%*

***Discount can only be applied when added to a meal**

- Spinach Artichoke Filled Phyllo Cups \$2.25
- Assorted Mini Quiches \$2.25
- Lemon Artichoke and Parmesan Spread with Crunchy Italian Breadsticks \$2.25
- Fresh Vegetables with Citrus Herb de Provence Dip \$2.25
- Fresh Seasonal Fruit Display \$2.25
- Boursin Stuffed Mushrooms \$2.50
- Tuscan Vegetable Flatbread Pizza \$2.50
- Sun Dried Tomato and Phyllo Triangles \$2.50
- Toasted Ravioli with Marinara \$2.50
- Roasted Meatballs with Pomegranate Orange BBQ Sauce \$2.50
- Potato Skins with Bacon, Cheddar Jack and Cilantro Sour Cream \$2.50
- Imported and Artisanal Cheese Display with Crackers \$2.50
with Gourmet Meats and Olives \$3.25
- Crab Stuffed Mushrooms with Roasted Red Pepper Aioli \$3.00
- Italian Salsiccia Braised in Apple Butter Marinara \$3.00
- Sesame Encrusted Chicken Strips with Ginger Orange Dip \$3.00
- Smoked Duck Breast on Toasted Flatbread with Cherry Chutney and Amish Bleu Cheese \$4.00
- Jumbo Shrimp with House Made Cocktail Sauce \$4.25
- Grilled Shrimp Creole \$4.25
- Mini Crab Cakes w/ Roasted Red Pepper Aioli \$4.25

○ SALAD

- Classic Caesar with Romaine Lettuce, Fresh Parmesan, Garlic Croutons, and House Made Creamy Dressing
- Italian with Romaine, Spring Mix, Tomato, Black Olives, Artichoke Hearts, Provel, Red Onion and Red Wine Vinaigrette
- Greek with Feta, Cucumber, Divina Olive Blend, Red Bell Pepper, and Herb Vinaigrette
- Mosaic with Granny Smith Apples, Dried Cranberries, Crumbled Bleu Cheese, Red Onion, and Balsamic Vinaigrette
- Garden with Romaine and Iceberg Lettuce, Tomato, Cucumber, Carrot, Cheddar Jack, and Croutons. Sides of Buttermilk Ranch and Red Wine Vinaigrette
- Citrus Herb with Mandarin Oranges, Scallion, Fresh Dill, Toasted Almonds and Citrus Poppy Seed Vinaigrette
- Baby Spinach and Spring Mix with Strawberries, Candied Walnuts, Goat Cheese, Red Onion, Honey Wine and Thyme Vinaigrette

***Add a second Salad for \$2.25/person**

○ SIDE (VEGETABLE)

- Zucchini, Yellow Squash, and Carrot Medley with Fresh Thyme Butter
- Green Beans with Locally Smoked Bacon and Caramelized Onion
- Green Beans with Balsamic Reduction and Roasted Red Pepper
- Broccoli, Cauliflower, and Carrot Medley with Herb de Provence
- Raspberry Tarragon Glazed Carrots
- Roasted Butternut Squash, Purple Cabbage, and Kale Medley (Add \$1/person)
- Grilled Asparagus (Add \$1/person)
- Roasted Brussel Sprouts with Pancetta (Add \$1/person)
- Roasted Corn Succotash with Lima Beans, Tomatoes, and Bell Pepper
- Chilled Broccoli Salad with Dried Cranberries and Sunflower Seeds
- Creamy Cole Slaw
- Zesty Cucumber and Green Tomato Float
- Chilled Kale and Quinoa with Toasted Almonds and a Lemon Vinaigrette

***Add an Extra Side for \$1.50/person**

○ SIDE (STARCH)

- Roasted Garlic and Rosemary Whipped Potato
- Yukon Gold Potatoes Roasted with Olive Oil and Cajun Seasonings
- Twice Baked Potatoes with Bacon, Cheddar Jack and Chives (Add \$1/person)
- Steamed New Potatoes with Parsley Butter and Sea Salt
- House Made Potato Salad with Bacon, Hard Boiled Egg, Smoked Paprika, and a Creamy Mustard Dressing
- Cheesy Hash Brown Casserole with a Sriracha Spiked Corn Flake Crunch
- Roasted Sweet Potatoes with a Maple Basil Drizzle
- Whipped Sweet Potatoes with Chives
- Wild Rice Blend with Toasted Pepitas and Dried Cranberries
- Quinoa, Red Coulisari Rice, and Kale Medley
- Penne Pasta in Choice of Marinara, Alfredo, or Olive Oil, Butter, Garlic Sauce
- Tuscan Orzo with Sundried Tomatoes and Pesto
- Chilled Pasta Salad with Tomato, Black Olives, Green Onions, Parmesan Cheese, and Red Wine Vinaigrette
- Three Cheese Macaroni with Jalapeno Bacon

***Add an Extra Side for \$1.50/person**

Plated Meals incur a \$9.50/person charge which includes salad plate, dinner plate, rolled silverware, as well as equipment rental and delivery.