

MOSAIC

Cafe and Catering

www.MosaicCafeandCatering.com | 636.390.1722

2024 CATERING MENU



TIER 1

\$19.00/PERSON

*Add a second entrée for
\$3.50/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

Sauteed Chicken Vino Bianco
with Mushrooms, Provel Cheese, Vignoles
Sauce and Fresh Parsley


Honey Mustard Marinated Chicken Breast
with Smoked Bacon, Cheddar Jack Cheese
and Green Onions

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 & Quinoa Stuffed Portabella  
with Balsamic



TIER 2

\$24.00/PERSON

*Add a second entrée for
\$4.50/person

Brisket with a Cabernet Bordelaise

Lightly Blackened Beef Tips
with Roma Tomatoes, Green Onions,
Mushrooms 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
Wrapped with Prosciutto Ham, Fontina
Cheese and finished with Sage Velouté

Chicken Breast Stuffed with Spinach, Pancetta & Smoked Gouda
with a White Wine Cream Sauce

Creole Style Grilled Jumbo Shrimp

Baked Tilapia
with Tomatoes, Olives, Onions and Herb
Butter

OTHER INFORMATION

**Service Charge for a Buffet is 18%
(minimum \$200)**

Service Charge for Plated and Served Meal is 22% (minimum \$300)

Table Linens, Wine Glasses and Other Rental Items Available Upon Request.



TIER 3

\$29.00/PERSON

*Add a second entrée for
\$5.50/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

Grilled Salmon
with Herb Honey Dijon Glaze

Grilled Pacific Sea Bass
with Sun Dried Tomato Butter
(Add \$5/Person)

All Entrée Tier Prices include warm rolls & butter, choice of one salad, and two sides. Plus, Rigid clear Plastic Plates, Stainless-like Plastic Utensils, High Quality Paper Dinner Napkin and all serving equipment.

Upgrade Your Buffet:

**China Entrée Plate \$1.25/Person
Linen Rolled Silverware for**

\$.75/Person

Water Service is \$1/Person

CHOOSE ONE

SALADS

*Add a second salad for \$2.25/Person

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. Buttermilk Ranch & Red Wine Vinaigrette served on the side.

Classic Caesar

with Romaine, 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

Citrus Herb

with Mandarin Oranges, Scallion, Fresh Dill, Toasted Almonds and Citrus Poppy Seed Vinaigrette

Baby Spinach & Strawberry

with Spring Mix, Candied Walnuts, Goat Cheese, Red Onion, Honey Wine and Thyme Vinaigrette

CHOOSE TWO

SIDES

*Add an extra side for \$1.75/Person

Zucchini, Yellow Squash & Carrot Medley

with Fresh Thyme Butter

Green Beans

with Smoked Bacon and Caramelized Onion

Green Beans

with Balsamic Reduction and Roasted Red Peppers

Broccoli, Cauliflower & Carrot Medley

with Herb de Provence

Raspberry Tarragon Glazed Carrots

Roasted Butternut Squash, Purple Cabbage & Kale Medley
(Add \$1/Person)

Grilled Asparagus

(Add \$1/Person)

Roasted Brussel Sprouts

with Pancetta

(Add \$1/Person)

Chilled Broccoli Salad

with Dried Cranberries and Sunflower Seeds

Creamy Cole Slaw

Zesty Cucumber & Green Tomato Float

Chilled Kate & Quinoa

with Toasted Almonds and a Lemon Vinaigrette

Roasted Corn Succotash

with Lima Beans, Tomatoes and Bell Peppers

Roasted Garlic & 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

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

House Made Potato Salad

with Bacon, Hard Boiled Egg, Smoked Paprika and a Creamy Mustard Dressing

Penne Pasta

in Choice of Marinara, Alfredo or Olive Oil, Butter, Garlic Sauce

Chilled Pasta Salad

with Tomato, Black Olives, Green Onions, Parmesan and Red Wine Vinaigrette

Tuscan Orzo

with Sundried Tomatoes and Pesto

Three Cheese Macaroni

with Jalapeno Bacon

PLATED & SERVED MEALS

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

Service Charge for Plated and Served Meal is 22% (minimum \$300)

Minimum group of 20 person order. A \$250 deposit is required to reserve date and pricing. Additional menu requests can be accommodated in consultation with our head chef.

Credit Card payment incur a 3% processing fee. Mosaic Catering Prices Valid For 2024.

APPETIZERS

Spinach Artichoke Filled Phyllo Cups

2.50

Assorted Mini Quiches

2.50

Lemon Artichoke & Parmesan Spread

with Toasted Flatbread

2.50

Fresh Vegetables

with Citrus Herb de Provence Dip

2.50

Fresh Seasonal Fruit Display

2.50

Crostini & Spreads

Smoked Salmon Mousse and Black Olive,

Roasted Tomato Tapenade

2.75

Boursin Stuffed Mushrooms

2.75

Tuscan Vegetable Flatbread Pizza

2.75

Sun-dried Tomato & Phyllo Triangles

2.75

Toasted Ravioli with Marinara

2.75

Roasted Meatballs

with Pomegranate Orange BBQ Sauce

2.75

Potato Skins

with Bacon, Cheddar Jack and Cilantro Sour

Cream

2.75

Imported & Artisanal Cheese Display

with Crackers

3.00

Artisanal Cheese & Gourmet

Meats Display⁵

with Crackers and Olives

3.75

Italian Salsiccia

Braised in Apple Butter Marinara

3.25

Sesame Encrusted Chicken Strips

with Ginger Orange Dip

3.25

Crab Stuffed Mushrooms

with Roasted Red Pepper Aioli

3.50

Smoked Duck Breast

on Toasted Flatbread with Cherry Chutney

and Amish Bleu Cheese

4.25

Jumbo Shrimp

with House Made Cocktail Sauce

4.50

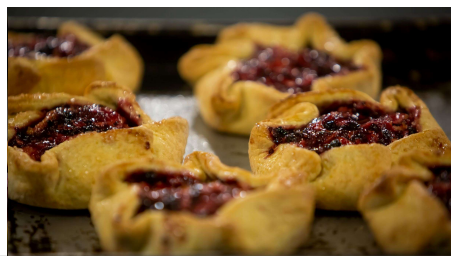
Grilled Shrimp Creole

4.50

Mini Crab Cakes

with Roasted Red Pepper Aioli

4.50



Quantity Discount for Appetizers & Desserts

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

TWO SELECTIONS: Add Prices and Deduct 5%

THREE SELECTIONS: Add Prices and Deduct 10%

DESSERTS

Freshly Baked Cookies

(Choose One)

Chocolate Chunk, Lemon Breeze, Peanut Butter, Snickerdoodle, etc.

2.25

Turtle Brownies

2.25

Assorted Mini Cheesecakes

2.75

Lemon Bars

with Raspberry Sauce

2.75

Assorted Petit Fours

2.75

Cupcakes

(Choose One)

Champagne Strawberry, Chocolate Mocha, Red Velvet, Carrot Cake, Vanilla Bean, etc.

3.25

Chocolate Mousse Cup

3.25

Tiramisu

3.25

Stawberry Shortcake

with Vanilla Bean Whipped Cream

3.25

Summer Berry Fruit Tartlets

4.00

Pecan Praline Bread Pudding

with Brandy Sauce

4.00

Flourless Chocolate Cake

with Chocolate Ganache

4.00

Individual Fruit Cobblers with Crème Anglaise

(Choose One)

Apple, Chocolate Raspberry or Mango Key

Lime

4.25

Crème Brûlée

4.75

Appetizer & Dessert Prices Include Rigid 6" Clear Plastic Plates, Stainless-Like Plastic Utensils and Cocktail Napkins.

Hand Passed Appetizers Incur An Additional Fee of \$100.

Service Charge for Stationed Appetizers & Desserts are 18% (minimum \$200).