

# MOSAIC

## Cafe and Catering

www.MosaicCafeandCatering.com | 636.390.1722

### 2026 CATERING MENU



#### **TIER 1**

\*Add a second entrée for additional cost

**Braised Beef Brisket**  
with House Made BBQ Sauce

**Shredded Pot Roast**  
with Caramelized Onion Jus

**Pulled Pork**  
with Maple Pomegranate BBQ Sauce

**BBQ Pork Steak**  
Lightly Smoked and Sauced

**Pineapple Jalapeno Glazed Pit Ham**

**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



**Roasted Chicken Thighs**  
with Honey Chipotle Glaze

**Oven Roasted Turkey Breast**  
with Peppered 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

**Sweet Potato and Quinoa Hash**    
w/ Zucchini, Squash, Spinach and Roasted  
Red Pepper



#### **TIER 2**

\*Add a second entrée for additional cost

**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

**Chicken Picatta**  
with a Lemon Caper and White Wine  
Reduction

**Chardonnay Marinated Chicken Breast**  
with Balsamic Onions, Sautéed Portabellas  
and Goat Cheese Butter

**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

**Herb Rubbed Pork Tenderloin**  
with Whole Grain Mustard Cream Sauce

#### **Other Information**

**Service Charge for a Buffet Varies by Location**  
**(minimum \$200)**

**Service Charge for Plated and Served Meal Varies by Location (minimum \$300)**

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



#### **TIER 3**

\*Add a second entrée for additional cost

**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

**Pan Seared Idaho Trout**  
with Lemon Dill Cream Sauce

**Grilled Salmon**  
with Herb Honey Dijon Glaze

**Grilled Halibut**  
with Sun Dried Tomato Butter  
(Add \$3/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,**  
**Linen Rolled Silverware, and**  
**Water Service Available**

CHOOSE ONE

## SALADS

\*Add a second salad for Additional Cost

### 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

### Citrus Herb

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

### Baby Spinach & Strawberry

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

CHOOSE TWO

## SIDES

\*Add an extra side for Additional Cost

### 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

### Chilled Kale & Quinoa

with Toasted Almonds and a Lemon Vinaigrette

### 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

### 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 an additional charge which includes salad plate, dinner plate, placed silverware, as well as equipment rental and delivery.*

*Service Charge for Plated and Served Varies by Location (minimum \$300)*

*Minimum group of 25 person order. A nonrefundable 10% deposit (minimum \$500) is required to reserve date and pricing. Additional menu requests can be accommodated in consultation with our culinary team. Credit Card payments incur a 3% processing fee.*

## APPETIZERS

**Spinach Artichoke Filled Phyllo Cups**

**Assorted Mini Quiches**

**Lemon Artichoke & Parmesan Spread**  
with Toasted Flatbread

**Fresh Vegetables**  
with Citrus Herb de Provence Dip

**Fresh Seasonal Fruit Display**

**Crostini & Spreads**  
Smoked Salmon Mousse and Black Olive,  
Roasted Tomato Tapenade

**Boursin Stuffed Mushrooms**

**Tuscan Vegetable Flatbread Pizza**

**Sun-dried Tomato & Phyllo Triangles**

**Toasted Ravioli with Marinara**

**Roasted Meatballs**  
with Pomegranate Orange BBQ Sauce

**Potato Skins**  
with Bacon, Cheddar Jack and Cilantro Sour Cream

**Imported & Artisanal Cheese Display**  
with Crackers

**Artisanal Cheese & Gourmet Meats Display**  
with Crackers and Olives

**Italian Salsiccia**  
Braised in Apple Butter Marinara

**Sesame Encrusted Chicken Strips**  
with Ginger Orange Dip

**Crab Stuffed Mushrooms**  
with Roasted Red Pepper Aioli

**Smoked Duck Breast**  
on Toasted Flatbread with Cherry Chutney  
and Amish Bleu Cheese

**Jumbo Shrimp**  
with House Made Cocktail Sauce

**Mini Crab Cakes**  
with Roasted Red Pepper Aioli



*Appetizer & Dessert Prices Include Rigid 6" Clear Plastic Plates, Stainless-Like Plastic Utensils and Cocktail Napkins.  
Hand Passed Appetizers Incur An Additional Fee of \$150.  
Service Charge for Stationed Appetizers & Desserts Varies By Location (minimum \$200).*

## DESSERTS

**Freshly Baked Cookies**  
(Choose One) Chocolate Chunk,  
Peanut Butter, Snickerdoodle, etc.

**Turtle Brownies**

**Assorted Mini Cheesecakes**

**Lemon Bars**  
with Raspberry Sauce

**Cupcakes**  
(Choose One) Champagne Strawberry,  
Chocolate Mocha, Red Velvet, Carrot Cake,  
Vanilla Bean, etc.

**Chocolate Mousse Cup**

**Tiramisu**

**Strawberry Shortcake**  
with Vanilla Bean Whipped Cream

**Summer Berry Fruit Tartlets**

**Pecan Praline Bread Pudding**  
with Brandy Sauce

**Flourless Chocolate Cake**  
with Chocolate Ganache

**Individual Fruit Cobblers with Crème Anglaise**  
(Choose One) Apple, Chocolate Raspberry or  
Mango Key Lime

**Crème Brûlée**