

Onesto Catering is a full-service, sustainable, community conscious catering & event company creating relationships & quality events in the St. Louis area. Our versatility, experience & expertise are at your disposal.

It is our philosophy to support local farmers & use organic, seasonal fruits & vegetables. We also use antibiotic-free & hormone-free proteins which we butcher, smoke, cure, roast or braise to perfection.

The menus listed showcase a sampling of what we can do for you. We will customize your event, whether intimate or grand. We can deliver & drop-off items or provide professional servers for a seamless affair.

Canapé Menu Options

Can be passed or stationed

Pick 3 at \$12.00 per person • Pick 5 at \$18.00 per person or \$4.50 per item

Vegetarian

Cherry tomato & fresh mozzarella skewer with basil pesto & balsamic glaze
White bean hummus on cucumber chip with olive tapenade
Roasted pepper & goat cheese on eggplant crisp
Caramelized onion & herbed goat cheese tartlet
Parmesan risotto balls with pomodoro sauce
Mozzarella impanata with marinara sauce
Mushrooms stuffed with parmesan spinach florentine

Seafood

Lemon crab salad on garlic toast point with chopped basil
Crispy lobster risotto cake with a spicy puttanesca
Lump crab cakes with classic remoulade
Gulf shrimp wrapped in house smoked bacon
Gravlox sandwich

Meat & Poultry

Chicken & mozzarella skewers
Beef tenderloin carpaccio on garlic crostini with parmesan & seasonal greens
House smoked pepper bacon bite
Antipasti bite *salami, provolone & marinated olive*
Smoked chicken salad on crostini
Toasted ravioli with pomodoro sauce

Appetizer Platters

These can be stationed or set as a buffet during cocktail hour. All prices are per person.

Mediterranean Platter	\$3.45
Hummus, Mediterranean olives, tomato slices, & cucumber chips with assorted flat breads	
Eggplant & Olive Caponata	\$2.75
Eggplant & olive caponata, with assorted flat breads	
Crudités Platter	\$3
A variety of fresh vegetables served with a creamy parmesan peppercorn dressing	
Cheese Platter	\$ 3.50
Selection of imported and domestic artisan cheeses with assorted breads & crackers	
Fresh Cut Fruit	\$3
A healthy selection of seasonal fruits & melons served as your platter or salad	
Antipasti	\$5.45
A seasonal selection of smoked & cured meats, grilled & marinated vegetables, domestic & imported cheese, crostini & flatbread	

Salads

All prices per person

House Mixed Green	\$9.00
Mixed greens tossed with mozzarella, cherry tomatoes, fire roasted peppers, red onion & Parmesan in a roasted garlic basil dressing	
Caesar	\$9.00
Crisp chopped romaine lettuce, parmesan cheese, homemade croutons tossed in caesar dressing.	
Italian Chopped	\$4.45
Salami, pepperoni, fresh mozzarella, cherry tomatoes, fire-roasted peppers, red onion, artichokes, parmesan & mozzarella cheese tossed with mixed greens & romaine in our homemade tomato balsamic dressing	
Cobb	\$4.25
Diced turkey breast with house-smoked bacon, egg, tomato and crumbled blue cheese with seasonal vinaigrette	

Deli Platters

All platters served with lettuce, tomato, onion & pickles. Prices are per person.

Classic	\$11
A selection of the finest sliced meats including our house smoked turkey, top round roast beef & ham served with cheddar & provolone on a platter with assorted breads, roasted garlic mayo & whole grain mustard.	
Italian	\$11
Fire roasted pepper salad, banana peppers, mixed olives, provolone, roast beef, salami & cappicola ham, assorted breads, roasted garlic mayo & whole grain mustard	
Dollar Sandwiches	\$7.50
A selection of ham & cheddar, smoked turkey & swiss, roast beef & provolone	
Gourmet Dollar Sandwiches	\$10
Ham with pear & brie, smoked turkey with fresh spinach & cranberry mayo, top round of beef with arugula & shaved parmesan, roasted eggplant with tomato & goat cheese	

Pasta

Prices are per person

Lobster Macaroni & Cheese

\$10.00

Four cheese blend macaroni & cheese tossed with lobster meat, then topped with fried onions

Spaghetti

\$5.75

Tossed in our marinara sauce & served with homemade meatballs

Pesto Penne

\$5.75 chicken \$6.75 shrimp

Tossed with shrimp or chicken, sun dried tomatoes, basil pesto and cream

Whole Wheat Penne

\$5.75

Whole wheat penne pasta with an array of farm fresh vegetables in a marinara sauce

Tortellini

\$ 5.50

Stuffed with cheese and tossed in a rich cream sauce with peas, mushrooms & house-smoked bacon

Baked Ziti

\$5.00

A hearty Italian meat sauce tossed with ziti noodles and baked with mozzarella & parmesan cheese

Desserts

All prices are per person unless specified

Homemade Chocolate Chunk Cookies

\$2.75

Assorted Homemade Cookies

\$3.00

Fresh Baked Fudge Brownies

\$2.75

Tiramisu

\$3.50

Italian Pastries

\$3.00

Plain Cheesecake

\$35/per cake

(additional flavors upon request & prices will vary)

Speciality Desserts

We can do Butler Passed Desserts, stations or many other fun dessert ideas petit fours, tartlets, candies, and chocolates.- Priced on individual basis.

Wedding Packages

All prices are per person based on a minimum of 100 guests

Traditional Buffet

17.95

Your choice of 2 meats, 2 sides, one potato & one salad

Meats

Sliced Top Round *served with au jus and whipped horseradish cream*

Chicken Picatta *served in a white wine lemon butter sauce with capers*

Chicken Marsala *served in a marsala mushroom sauce*

Roasted Pork Loin *served with au jus*

Maple Glazed Turkey *served with gravy*

Sides

Seasonal Vegetable Medley

Penne Pomodoro

Seasonal Risotto

Green Beans with Shallots & House Cured Bacon

Potatoes

Herb Roasted Potatoes

Creamy Potato & Sweet Onion Casserole

Mashed Potatoes with gravy

Salads

Mixed Greens Salad

Mixed greens with mozzarella, cherry tomatoes, fire-roasted peppers, red onion & parmesan cheese tossed in a roasted garlic & basil dressing

Caesar Salad

Romane lettuce, parmesan cheese & housemade croutons tossed in our housemade caesar dressing

Dinner Rolls served with butter

Add a carving station or seafood for an additional charge.

BBQ Party

\$14.00

Prices are per person. Includes your choice of 2 meats, 3 sides and our housemade bbq sauce

Meats

Pulled Pork
Smoked Beef Brisket
Pulled Smoked Chicken
Maple Glazed Turkey

Homemade Sides

Potato Salad *available in mustard or dill*
Cole Slaw *available in creamy or vinegar*
Smoked Baked Beans
Macaroni & Cheese
Mixed Green Salad

Add ribs for \$25/slab

Add assorted buns & bread for \$2/person

Taco Bar

\$14

Prices are per person. Includes your choice of 2 meats, choice of beans, choice of 2 housemade salsas, corn & flour tortillas, lettuce, sour cream, black olives, cheddar & chihuahua cheese

Meats

Pulled Chicken
Pulled Pork
Ground Beef
Citrus Shrimp *additional 1.50 upcharge per person*

Beans

Refried Beans
Black Beans

Salsa

Corn & Black Bean
Pico di Gallo
Spicy Spicy
Medium
Mango Jalapeno

Additions

Add guacamole \$1/person
Add an additional meat \$3/person
Both beans additional \$1/person

Sunday Dinner at Nonna's

\$16

Italian Antipasti Platter

A seasonal selection of smoked & cured meats, grilled & marinated vegetables, domestic & imported cheese crostini & flatbread

House Mixed Greens Salad

Mixed greens with mozzarella, cherry tomatoes, fire-roasted peppers, red onion & parmesan cheese tossed in a roasted garlic & basil dressing

Homemade Spaghetti Bolognese with Meatballs

Homemade Italian Pastries & Cookies

Bar Packages

Priced per person for 4 hrs. Include compostable cups, beverage napkins, ice & 1 bartender.

Open Ultra Premium Bar \$27.00

Grey Goose, Bombay Sapphire Gin, Dewar's Scotch, Makers Mark Bourbon, Crown Royal, Avion White Tequila, Island Time St. Louis Spirits Rum, Disaronno Amaretto, Bottled Beer - Bud Select, Bud Light, Schlafly Pale Ale, Stella Artois, Red & White Wine, Soft Drinks and Water

Open Premium Bar \$24.00

Includes Jack Daniels, Bacardi Rum, Seagrams 7, 360 Vodka, Seagrams Gin, Sauza Gold Tequila, Bottled Beer - Budweiser, Bud Light, Schlafly Pale Ale, Red & White Wine, Soft Drinks and Water

Open Rail Bar \$20.00

House Bourbon, Rum, Scotch, Vodka, Gin, Tequila, Bottled Beer - Budweiser, Bud Light, Red & White Wine, Soft Drinks and Water

Open Beer & Wine Bar \$16.00

Budweiser, Bud Light, Red & White Wine, Soft Drinks and Water

Craft Beer & Wine Bar \$19.00

One 1/6 Barrel of Modern Brewery, One 1/6 Barrel Civil Life, Schlafly Pale Ale & Schlafly Hefe-weizen, Red & White Wine, Soft Drinks and Water

Soda Service \$4

Coke, Diet Coke, Sprite, Water

Coffee Service \$4

We proudly serve Goshen Coffee St. Louis' first organic coffee roaster. Price includes 100% compostable cups, cream, sugar, sweetener & wooden stirrers. China is available at an additional charge.

Sparkling Wine or Champagne Toast \$4.00 - \$10.00 per person

Prices are subject to change without notice

Additions

Add a 1/6 barrel of Civil Life or Modern Brewery craft beer to any bar package for \$150

Add Sangria to any bar package for \$150

Water Service

Water service at the table \$1/per guest

The Particulars

Ordering Policies

We require most full planned events to have at least one week notice. Delivery/Drop-off requires at least 3 days notice.

Deposits

A signed contract is required along with a 50% deposit to secure/execute the booking of the event date, which will be applied to the final invoice. Payment in full is required by day of the event.

Contract Details

A contract must be signed with the deposit and prior to the event. A new client form must also be submitted with the contract.

Dinnerware & Rentals

2 weeks notice needed for any china and linen rentals

Paper products - 100% compostable utensils, plates and napkins - additional \$1.75 per person.

China, flatware and cloth napkins -additional \$5 per person

Round tablecloths \$12 per table

6 or 8 foot tablecloths \$15 per table

Glassware prices available upon request

Specialty item prices available upon request

Sales Tax

All events subject to applicable sales tax unless letter of tax exemption is provided in advance.

Staffing & Gratuity

Hourly rate for staff is \$25 per hour per staff member.

We charge a 20% gratuity on food and beverage total.

Please Note

Some venues may charge a catering fee which will be added to your bill. Please check with your venue.

Leftovers

Leftovers will be boxed up and left for client. If you prefer, we can arrange to take leftovers to a homeless shelter.

Full Event Planning Service Available

Full Bar Service • Full Service Staff • Buffet , Action Stations, Butler passed or seated

Food/Action Stations (carving, pasta, etc.) • Delivery, Set-up and Break-down

Offer Music, Entertainment, Flower Arrangements Valet and Décor

Suggestion, Off-Premise Catering in Venues across the St. Louis/ Illinois region

Full Meeting Planning - Onesto • Sun-Thurs AV Equipment, lunch meeting and more can be hosted

Fundraisers, Galas • Breakfast and lunch menus available upon request