

Ces & Judy's

CATERING

SINCE 1981



TRAY PASSED HORS D'OEUVRES

BEEF & LAMB

HERBED BEEF TENDERLOIN BROCHETTE
lemon thyme aioli

SHORT RIB TARTLET
parsnip puree

MINIATURE BEEF BURGER

MINIATURE BULGOGI BEEF TACO
cucumber kimchi

BBQ BRISKET EMPANADA
siracha aioli

LAMB MEATBALLS
cilantro yogurt

ROSEMARY LAMB
cherry gastrique

VEGETARIAN

MINIATURE GRILLED CHEESE
tomato jam

WILD MUSHROOM TARTLET

HOUSE-MADE CAULIFLOWER PATTY
beet root chutney

ASIAGO & HERBED CHEESE PUFF

BRIE IN A PASTRY SHELL
fig jam

VEGETABLE SAMOSA

CAULIFLOWER KUNG PAO BITES

SEAFOOD

BACON WRAPPED BBQ SHRIMP & GRITS

THAI SALMON CAKES
sweet basil yogurt

HOUSEMADE CRAB CAKES
citrus chipotle aioli

CHICKEN & PORK

BUFFALO CHICKEN PHYLLO CUP

MINIATURE SPICY CHICKEN TACO
sriracha sauce

CRUNCHY ALMOND CHICKEN BITE
kung pao sauce

VIETNAMESE CARAMELIZED PORK SATAY

ADOBO CHICKEN SKEWERS
avocado cream

BACON WRAPPED JALAPENO MAC & CHEESE
tomato jam

CHICKEN CORDON BLEU PHYLLO CUP

SPICY GENERAL TSO'S MEATBALL



Miniature Grilled
Cheese & Tomato
Jam

STATIONED HORS D'OEUVRES & LATE NIGHT SNACKS



GRAZING STATION

a collection of fresh fruits | berries | imported cheeses | local sausages | crackers & crostini

STL STYLE

toasted beef ravioli | marinara sauce
toasted spinach & artichoke ravioli | garlic aioli
pretzel bites | spicy cheese sauce | whole grain mustard

BRUSCHETTA BAR

chef's variety of rustic tomato bruschetta | hummus
olive tapenade | crackers & crostini

HOT DIP STATION

spinach & artichoke dip | buffalo chicken dip
pretzel bites | spicy cheese sauce | chips
vegetable crudite

DRY SNACKS

seasonal dips | hummus | salsa | chips | crackers

WALKING TACO BAR

individually bagged chips | warm queso | sour cream
beefy seasoned chili | salsa | shredded lettuce

FLATBREAD STATION

GRILLED CHEESE & CHICKEN BITES

mini grilled cheese | chicken bites | variety of sauces

THEMED STATIONS

MEDITERRANEAN STATION?

always includes

MIXED LETTUCES SALAD

grape tomatoes | shredded carrots
ranch dressing | italian dressing

TOPPING BAR

green onions | jalapeños
hot sauce | ranch dressing

HOUSE-MADE CREAMY MAC & CHEESE

choose one custom mac

BUFFALO CHICKEN MAC & CHEESE

PULLED PORK MAC & CHEESE

TACO MAC & CHEESE



Choose three of the following stations to give your guests a unique culinary experience!
100 guest minimum

THE HILL

always includes

ST. LOUIS ITALIAN SALAD

mixed lettuce | marinated artichokes
red peppers | red onion | provel
sweet italian dressing

GARLIC BREAD

select one pasta

PASTA PRIMAVERA ALFREDO

broccoli | carrots

PENNE PASTA

sauce bolognese

select one entrée

CHICKEN SPIEDINI

BEEF SPIEDINI

EGGPLANT PARMESAN

fresh mozzarella

ROASTED TOMATO CHICKEN BRUSCHETTA

SLIDER STATION

always includes

POTATO & SWEET POTATO CHIPS

select two of the sliders

NASHVILLE "HOT" CHICKEN

parker house roll

BRISKET SLIDER

bacon | cheddar cheese | bbq sauce

MEATBALL SLIDER

garlic cheese bun

CHICKEN PARMESAN SLIDER OR CUBAN??

garlic cheese bun

PORTOBELLO MUSHROOM BURGER

herb focaccia | red pepper coulis | goat cheese

THEMED STATIONS

CONTINUED

TACO STATION

always includes

SOUTHWEST SALAD

mixed greens | tomatoes | black beans
cilantro-lime vinaigrette

SOFT FLOUR TORTILLAS

CHEF'S CHOICE TACO TOPPINGS

select two entrees

GROUND BEEF

SHREDDED CHICKEN

GRILLED TILAPIA

VEGAN CAULIFLOWER & SWEET POTATO

select one side dish

BLACK BEANS & RICE

cumin vinaigrette (hot or cold)

REFRIED BEANS & RICE

CRAZY CORN

upgrade options

GUACAMOLE

tomatoes | cilantro | red onions | lime

SMOOTH WARM QUESO

tortilla chips

ASIAN STATION

select one of the following

LO MEIN NOODLES

soy seasoned

RICE NOODLES

sweet chili sauce

WHITE RICE

select two toppings

SPICY THAI LEMONGRASS CHICKEN

NORTHERN INDIAN BUTTER CHICKEN

curry spiced tomato | butter sauce

JAPANESE TERIYAKI CHICKEN

KOREAN BULGOGI BEEF

select one of the following

CURRIED VEGETABLES

VEGETABLE STIR FRY

ginger soy glaze

on the side

green onions | shredded carrots | cilantro

Make it Custom

IS THERE A THEME FOR YOUR EVENT?
TWO DIFFERENT CUISINES YOU ARE
WANTING TO BLEND TOGETHER TO
CREATE A UNIQUE MENU FOR YOUR
GUESTS? LET'S CHAT!



DINNER BUFFET & FAMILY STYLE

SALAD SELECTION

*select one of the following salad options
served with rolls & butter*

TRADITIONAL SALADS

HOUSE SALAD

mixed lettuces | shredded carrots
grape tomatoes | housemade ranch
balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine | shredded parmesan
garlic croutons | caesar dressing

ST LOUIS ITALIAN SALAD

mixed lettuces | marinated artichokes
red peppers | red onion | provol
sweet italian dressing

SEASONAL SALADS

SPRING STRAWBERRY SALAD

romaine | strawberries | almonds
goat cheese | white balsamic vinaigrette

SUMMER CAPRESE SALAD

mixed lettuces | chopped tomatoes
mozzarella | aged balsamic vinaigrette

FALL HARVEST SALAD

mixed lettuces | goat cheese
glazed walnuts | dried cranberries
crisp apple | lemon tarragon vinaigrette

WINTER CHOPPED SALAD

romaine | shaved parmesan
dried cranberries | roasted butternut squash
pumpkin seeds | balsamic vinaigrette



ADDITIONAL SALAD DRESSING OPTIONS

HOUSEMADE RANCH
BALSAMIC VINAIGRETTE
SWEET ITALIAN
LEMON TERRAGON VINAIGRETTE
WHITE BALSAMIC VINAIGRETTE
AGED BALSAMIC VINAIGRETTE

DINNER BUFFET & FAMILY STYLE ENTREE SELECTION

select two of the following entrée options

CHICKEN

CRUNCHY ALMOND CHICKEN
sweet chili sauce

ROASTED TOMATO CHICKEN BRUSCHETTA

CHICKEN MARSALA
wild mushrooms

CHICKEN SCAMPI
garlic | lemon-butter | white wine sauce

LEMON SAGE CHICKEN
crispy bacon | smoked mozzarella cream

CHICKEN A LA FORESTIERRE
bacon | mushrooms | white wine pan jus

SEAFOOD

MEDITERRANEAN SALMON CAKES
sweet mustard aioli

BAKED TILAPIA
tomato basil cream

BAKED TILAPIA
preserved lemon relish

SHRIMP & BROCCOLI BOWTIE PASTA
lemon garlic sauce

BEEF & PORK

BEEF MEDALLIONS
sauce bordelaise

HERB MARINATED BEEF TENDERLOIN SKEWERS
horseradish crema

CHURRASCO BEEF MEDALLIONS
chimichurri sauce

SWEET & HOT MUSTARD GLAZED PORK LOIN
GRILLED ROSEMARY PORK MEDALLIONS
orange brandy sauce



DINNER BUFFET

& FAMILY STYLE

ENTREE SELECTION CONTINUED

VEGETARIAN

CHEESE TORTELLINI
mushroom cream sauce

CHEESE TORTELLINI
garlic tomato basil white wine sauce

SOFT POLENTA
sauteed portobello mushrooms | chipotle cream sauce

VEGAN

CHICKPEA & SPINACH STUFFED PORTOBELLO

CAULIFLOWER PROVENCAL

CRUNCHY ALMOND CAULIFLOWER
kung pao sauce

Upgrade Your Buffet

HERB & SHALLOT STUFFED CHICKEN
apricot glaze

HERBED CHEESE STUFFED CHICKEN
sundried tomato | artichoke

SPINACH & APPLE STUFFED CHICKEN
cognac mustard

CARVED HERBED BEEF TENDERLOIN

BRISKET BURNT ENDS

CARVED SMOKED BEEF BRISKET

GRILLED SALMON
lemon relish



STARCHES **SIDE DISH SELECTIONS**

select three sides dishes

GARLIC WHIPPED POTATOES

MIXED GRAIN PILAF
orzo | barley | wild rice

PASTA ALFREDO PRIMAVERA
broccoli | carrots

YAM & RUSSET POTATOES
horseradish | leeks | bacon

ROASTED NEW RED POTATOES
parsley | parmesan

GOAT CHEESE POLENTA

CES & JUDY'S SIGNATURE CARROT SOUFFLE

VEGETABLES

SHREDDED BRUSSELS SPROUTS
caramelized onions | bacon

GREEN BEANS
caramelized onions

HONEY BALSAMIC BRUSSELS SPROUTS

GREEN BEANS
toasted almonds

MIXED VEGETABLE SAUTE

ROASTED VEGETABLES

ROASTED CAULIFLOWER
parmesan | chives

SMALL BITES BUFFET

Choose four from the following selections

FOCACCIA SANDWICHES

HERB ENCRUSTED TENDERLOIN OF BEEF
lemon thyme aioli

BALSAMIC GLAZED PORK TENDERLOIN
blue cheese | sage aioli

FRESH MOZZARELLA WITH ARUGULA PESTO
fig | kalamata tapenade

TORTILLA ROLLS

HERB ROASTED TUSCAN VEGETABLES
white beans | feta cheese

GREEK SALAD
falafel crouton | tzatziki

TURKEY WITH MANGO CHUTNEY
roasted red peppers

BLACKENED CHICKEN
goat cheese | avocado | orange salsa

NAAN FLATBREADS

BARBECUED PORK
caramelized onions | blue cheese

CURRIED VEGETABLES
spicy eggplant | zucchini | tomatoes | cucumber raita

CHICKEN FAJITA
monterey jack cheese | cilantro garlic sauce

MARGHERITA FLATBREAD
roasted garlic | olive oil | mozzarella

SLIDERS

BACON CHEDDAR BEEF BURGER
build your own

PORTOBELLO MUSHROOM
smoked gouda | red pepper coulis

NASHVILLE HOT CHICKEN
pickle | parker roll

*Any of the above can be gluten-free
by using lettuce instead of bread
Vegetarian items can be vegan by eliminating dairy*

Choose two from the following selections

PRALINE BRIE
housemade salted caramel | sweet pecans

GRILLED VEGETABLE DISPLAY
balsamic reduction

CHILLED VEGETABLE DISPLAY
artichoke dip

DOMESTIC CHEESE TRAY
cheddar | colby jack | smoked cheddar | provolone

ANTIPASTI TRAY
genoa salami | mortadella | basil frittata | tuscan
bean puree | marinated mozzarella | selection of
olives | pepperoncini | homemade crackers

RUSTIC TOMATO BRUSCHETTA
olive tapenade | sun dried tomato hummus



SMALL BITES BUFFET

ENTREE SELECTION CONTINUED

BUFFET INCLUDES

Choose four from the following selections

BOURBON BBQ CHICKEN SKEWER

VEGETABLE SAMOSA

CAPRESE SKEWER

CRUNCHY ALMOND CHICKEN

kung pao sauce

MINI LOADED BAKED POTATOES

ALL BEEF SESAME MEATBALL

asian sauce

TOASTED RAVIOLI

marinara sauce

TOASTED SPINACH & ARTICHOKE RAVIOLI

roasted garlic dip

LAMB MEATBALLS WITH CILANTRO YOGURT

lemon caper aioli

ASIAGO AND HERBED CHEESE PUFF

HONEY BRIE EN CROUTE

JALAPENO MAC AND CHEESE

spicy tomato jam | spinach pita

SPINACH STUFFED MUSHROOM CAP

SPANAKOPITA

VEGGIE SPRING ROLL

sweet and sour sauce

FRESH ROASTED VEGETABLES

cheese custard tart

THAI SALMON CAKES

lime basil mayo

BBQ BRISKET EMPANADA

siracha aioli

WILD MUSHROOM TARTLET

CURRIED DEVILED EGGS

beet root chutney



Pep up your Menu

ADD ONE OF OUR PREMIUM OPTIONS!

CRUNCHY ALMOND SHRIMP

bourbon BBQ sauce

HOUSE MADE CRAB CAKE

sweet mustard aioli

ROSEMARY LAMB

cherry gastrique

CEDAR PLANK SALMON PICK

BBQ DINNER BUFFET

ENTREE

select two of the following options

- GRILLED TURKEY TENDERLOIN
- CARVED SMOKED BRISKET
- GLAZED CHICKEN THIGHS
- GRILLED CHICKEN WINGS
- PULLED SMOKED PORK
- PULLED SMOKED CHICKEN
- MEATLOAF
rich tomato sauce

SIDE DISHES

select two of the following options

- HOUSEMADE MAC & CHEESE
- TRADITIONAL COLE SLAW
- CHILLED ROTINI PASTA SALAD
- BAKED BEANS
- CRAZY CORN
- CHEF'S CHOICE VEGETABLE
- SOUTHERN CORN CASSEROLE
- PICNIC POTATO SALAD
- BUTTERED BROCCOLI & CARROTS
- COUNTRY STYLE GREEN BEANS
- ROASTED NEW RED POTATOES
parsley | parmesan
- BUTTERED MASHED POTATOES

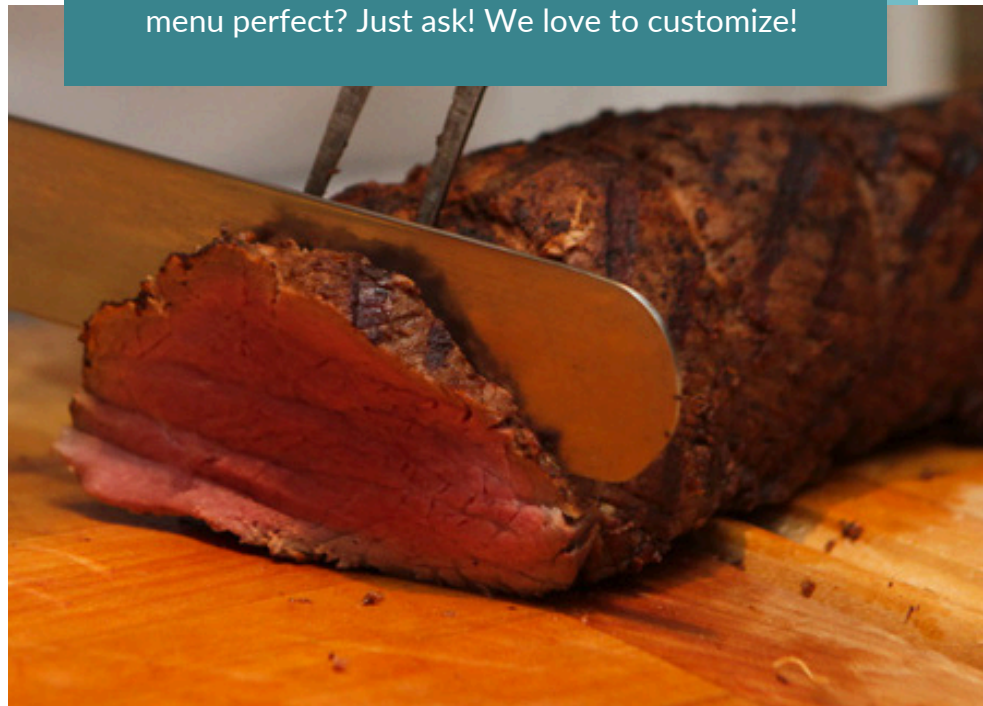
UPGRADES

additional fee required

- CARVED GRILLED HERBED BEEF TENDERLOIN
- BRISKET BURNT ENDS
- GRILLED SALMON
lemon relish

Tastes like Home

Just because it isn't formal, doesn't mean it can't be fancy! Our BBQ menu can wow even the grillmaster. Don't see something you know would make your menu perfect? Just ask! We love to customize!



Always Includes

- MIXED GREENS SALAD
ranch dressing | balsamic vinaigrette
- BREAD ROLLS OR CORNBREAD
- VARIETY OF HOUSEMADE SAUCES

PLATED DINNER

select one | served with rolls & butter

SALAD

HOUSE SALAD

mixed lettuces | shredded carrots
grape tomatoes | housemade ranch
balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine | shredded parmesan
garlic croutons | caesar dressing

BABY SPINACH SALAD

spinach | bacon crumbles | hard cooked egg
tomatoes | warm bacon vinaigrette

ST LOUIS ITALIAN SALAD

mixed lettuces | marinated artichokes
red peppers | red onion | provol
sweet italian dressing

SOUTHWEST SALAD

mixed lettuces | diced tomato
roasted corn | cilantro lime vinaigrette

ENTREE SELECTIONS

*select one of the following options
add a second entree selection for your guests
to pre-select (additional fee required)*

CHICKEN

ROASTED CAPRESE CHICKEN

CHICKEN MARSALA

wild mushrooms

CHICKEN SCAMPI

garlic | lemon-butter | white wine sauce

SPINACH & APPLE CHICKEN BREAST

spinach & apple stuffing
cognac mustard sauce

GARLIC & HERB CHICKEN BREAST

garlic & herb cheese curd stuffing
sauteed greens | tomato confit

ARTICHOKE & CHEESE STUFFED CHICKEN

BONE-IN CHICKEN BREAST

smoked tomato sauce

SEASONAL OPTIONS

SPRING STRAWBERRY SALAD

romaine | strawberries | almonds
goat cheese | white balsamic vinaigrette

SUMMER CAPRESE SALAD

mixed lettuces | chopped tomatoes
mozzarella | aged balsamic vinaigrette

FALL HARVEST SALAD

mixed lettuces | goat cheese
glazed walnuts | dried cranberries
crisp apple | lemon tarragon vinaigrette

WINTER CHOPPED SALAD

romaine | shaved parmesan
dried cranberries | roasted butternut squash
pumpkin seeds | balsamic vinaigrette



BEEF

BEEF SHOULDER MEDALLIONS

sauce bordelaise

GARLIC & HERB ENCRUSTED RIB EYE

GRILLED NY STRIP STEAK

maitre' d butter

BEEF TENDERLOIN FILET

red wine rosemary butter

BEEF TENDERLOIN FILET

red onion marmalade

GRILLED BEEF TENDERLOIN FILET

smoked paprika butter

PLATED DINNER

CONTINUED

PORK

CIDER-BRINED BONELESS PORK CHOP
honey mustard glaze

GRILLED GINGER PORK MEDALLIONS

BACON WRAPPED PORK TENDERLOIN
brown sugar & cayenne

SLICED PORK
horseradish creme fraiche

LOCALLY SOURCED HERITAGE PORK CHOP
cherry mustard sauce

SEAFOOD

GRILLED SALMON
preserved lemon relish

LEMON ROASTED SALMON
sauce choron

PAN SEARED HALIBUT
wild mushroom | leek vinaigrette

GRILLED HALIBUT
charred tomato butter

PAN SEARED HALIBUT
mustard veloute

DUET ENTREE

VEGETARIAN

***CHEESE TORTELLINI**
mushroom creme sauce

***CHEESE TORTELLINI**
sundried tomato basil pesto

BAKED EGGPLANT
mozzarella | tomato & mushroom sauce

SOFT POLENTA
sauteed portobello | mushrooms | wilted spinach

VEGAN

**CHICKPEA & SPINACH STUFFED
PORTOBELLO MUSHROOM**

***VEGETABLE NAPOLEON**
grilled vegetable stack
layered with spiced chickpea puree

CAULIFLOWER STEAK
golden turmeric & coconut sauce

**denotes no side dishes with this entree*



Design Tip

Custom linens, chargers, glassware and flatware are fun and easy ways to add personality and flair to your event. We work with many of the top rental companies in St. Louis. Ask how we can help manage additional rentals, and direct you towards the best choices based on your menu.

PLATED DINNER

CONTINUED

select one starch and one vegetable

STARCHES

ROASTED NEW RED POTATOES

parsley | parmesan

GARLIC WHIPPED POTATOES

GOAT CHEESE POLENTA

GORGONZOLA POLENTA

SUNDRIED TOMATO RISOTTO CAKE

YAM & RUSSET POTATOES

horseradish | bacon

JASMINE RICE

SAVORY BUTTERNUT SQUASH BREAD PUDDING

seasonal

SUNDRIED TOMATO & FETA ORZO PASTA

MIXED GRAIN PILAF

orzo | barley | wild rice

HATCH PEPPER & CHEDDAR RISOTTO CAKE

BEET ROOT DAUPHINOISE

**TOASTED ARTICHOKE, FENNEL
& OLIVE COUSCOUS**

VEGETABLES

**GREEN BEANS & SHIITAKE
MUSHROOMS**

**GREEN BEANS & CARAMELIZED
ONIONS**

**GREEN BEANS & TOASTED ALMONDS
ROASTED VEGETABLES**

SHREDDED BRUSSELS SPROUTS
caramelized onions | bacon

HONEY BALSAMIC BRUSSELS SPROUTS

GRILLED ASPARAGUS

SAUTEED VEGETABLE MEDLEY

HARICOT VERT

HONEY GLAZED CARROTS

ROASTED CAULIFLOWER
parmesan | rosemary

Picture Perfect Plating

Dazzle your guests with beautifully plated meals, served to each guest table side. Each guest is served the same meal. Dietary restrictions for individual guests or additional entree selections can be accommodated for an additional fee.

maximum 3 entrees, including 1 vegetarian



BAR PACKAGES

All bar packages include Coke Products



SOFT BAR

Bud Light Cans & Budweiser Can, House Cabernet, House Chardonnay & House Moscato

UPGRADES

specialty mocktails, signature cocktails, wine pour with dinner service, champagne toast & hard seltzer options

HOUSE BAR

House Brand Liquors

SPIRITS

Vodka, Gin, Light Rum, Canadian Whiskey, Scotch, Whiskey, Amaretto, & Peach Schnapps

BEER

Bud Light Can & Budweiser Can

WINE

Chardonnay, Cabernet Sauvignon & Moscato

MIXERS

Sweet n' Sour, Orange Juice, Cranberry Juice, Bloody Mary Mix, Lime Juice, Grenadine, Tonic, Club Soda, Sweet Vermouth, Dry Vermouth & Bitters

PREMIUM BAR

SPIRITS

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Seagram's VO Canadian Whiskey, Dewar's White Label Scotch, Jack Daniel's Whiskey, Elijah Craig Bourbon, Disaronno Amaretto, & Peach Schnapps

BEER

Bud Light Bottle, Budweiser Bottle, Stella Artois Bottle, Urban Chestnut Zwickel Lager, & Urban Underdog American Pale Ale

WINE

Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, & Pinot Noir

MIXERS

Sweet n' Sour, Orange Juice, Cranberry Juice, Bloody Mary Mix, Lime Juice, Grenadine, Tonic, Club Soda, Sweet Vermouth, Dry Vermouth & Bitters

