

1034 S. BRENTWOOD BLVD.  
314~726~2583



COMFORT FOOD  
AT A COMFORTABLE PRICE

# BLUE SKY CATERING

**BLUE SKY** offers on-site and off-site catering for all size groups and all varieties of events. Specializing in comfort food at a comfortable price, we will work with you to keep within your budget and make your event special. From Breakfast, Lunch and Dinner Buffets, to Box Lunches and Perfect Party Appetizers, the “Sky” is the limit when it comes to planning your event. Our online menu contains suggestions to make your selection easier. However, if you don’t see what you want – just ask – and we will come up with a menu that will suit your needs.

**BOX LUNCHES** are the best way to have a healthy and fun lunch when your meeting participants or company business just can’t take too much time out of their busy day to eat. We have a wide variety of box lunch options to choose from. You can pick them up or Blue Sky will deliver to your location (delivery charges apply). Our deluxe box lunches come completely self-contained with all necessary condiments and utensils. Sandwiches are served with one side dish, one dessert and a pickle garnish. Salads are served with fresh roll and butter and dessert.

**FANTASTIC CATERED BREAKFAST** Blue Sky offers a wonderful selection of full catering services for any breakfast meeting or event. From continental breakfast, to hot breakfast buffets, our food catering services will work with you to create a fantastic array of breakfast choices that will be a great start to anyone’s day.

**IT’S TIME FOR LUNCH** Let us make your afternoon meeting or office lunch special to keep your staff motivated for the rest of the day. You may be planning a special luncheon for a baby or wedding shower. Call us today to discuss your lunchtime catering needs.

**THEME AND ANYTIME BUFFETS** Blue Sky offers a wide selection of full catering services for any time of day or evening. From a casual to a more formal affair, we can help you make your meeting, wedding, reception, school banquet, birthday or any special occasion an event to remember.

**PERFECT PARTY FOOD** Our specialty hors d’oeuvres are hand-crafted and beautifully presented. Perfect for any finger food reception or as an addition to any buffet. Keep in mind that this is only a sampling of the items we are able to prepare for you.

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# BOX LUNCHES \$8.99

- Sandwiches served with one side dish, one dessert and a pickle garnish
  - Salads served with fresh roll and butter and dessert
- (Dinnerware packet with fork, knife, napkin, salt & pepper included)

## MINIMUM ORDER – 10 LIKE LUNCHES

### BLT DELUXE

Traditional BLT made even better with swiss cheese and avocado slices served on whole grain wheatberry bread

### CHICKEN SALAD

A delightful blend with red onion, celery, scallions, bacon bits & mayonnaise served on fresh baked sourdough

### COLD NEW YORKER

Thinly sliced corned beef and swiss cheese piled on fresh marble rye, served with house sauce on the side

### KILLER CLUB

Roasted turkey, pit ham, swiss cheese, peppered bacon, tomato, lettuce & served on whole grain wheatberry bread with a side of pesto mayonnaise

### TURKEY & SMOKED GOUDA

Oven roasted turkey breast piled high and topped with smoked gouda cheese, with lettuce, tomato and avocado mayonnaise on the side

### GARDEN DELIGHT

Sliced mushrooms, tomatoes, cucumbers, avocado, green pepper and onion with swiss and cheddar cheese on wheatberry bread

### CHICKEN CAESAR WRAP

Seared chicken breast, romaine lettuce, parmesan cheese and housemade croutons, served with caesar dressing on the side

### TURKEY AVOCADO WRAP

Roasted turkey, bacon, tomato, avocado and cheddar cheese, served with avocado mayonnaise on the side

### BLUE SKY HOUSE SALAD

Fresh mixed greens, feta cheese, cucumber, red onion & tomato served with a side of house poppyseed dressing

### ASIAN CHICKEN SALAD

Sliced chicken, green peppers, mandarin oranges, water chestnuts & crispy wontons with chili citrus vinaigrette on the side

### CHEF SALAD

Roasted turkey, pit ham, tomato, cucumber, hard boiled egg, mixed greens and choice of dressing on the side

### SIDES (daily selections may vary)

Sweet Creamy Cole Slaw    Potato Chips  
Loaded Pasta Salad        Potato Salad  
Cottage Cheese  
Fresh Fruit Salad (add .50)

### DESSERTS (daily selections may vary)

Fresh Baked Chocolate Chip Cookie  
Fresh Baked Double Chocolate Brownie  
Apple

PRICES SUBJECT TO CHANGE

# BREAKFAST SELECTIONS

## **Continental Breakfast Items**

Assortment of Fresh Baked Muffins  
Assortment of Fruit and Cheese Pastries  
Cinnamon Rolls  
Assortment of Bagels  
Assorted Fruit Yogurt  
Cottage Cheese  
Fresh Seasonal Fruit  
Cream Cheese, Whipped Butter, Assorted Preserves

## **Hot Breakfast Items**

Fluffy Scrambled Eggs  
Maple Sausage Links  
Brown Sugar Glazed Bacon  
Grilled Pit Ham  
House Fried Potatoes with onions  
Buttermilk Biscuits and Sausage Gravy  
Eggs Benedict  
Cinnamon French Toast

## **Beverages**

Freshly Brewed Regular Coffee  
Freshly Brewed Decaf Coffee  
Orange Juice  
Grapefruit Juice  
Cranberry Juice  
Pineapple Juice  
Milk  
Bottled Water

Priced Accordingly

# BREAKFAST BUFFETS

**Some of our popular choices...**

## **CONTINENTAL BREAKFAST**

Assortment of Breakfast Breads  
Assortment of Fruit & Cheese Pastries  
Fresh Fruit Platter

## **COUNTRY BREAKFAST BUFFET**

Assortment of Breakfast Breads  
(with condiments)  
Fresh Fruit Platter  
Fluffy Scrambled Eggs  
Brown Sugar Glazed Bacon  
House Fried Potatoes with onions

## **DELUXE BREAKFAST BUFFET**

Fresh Fruit Platter  
Brown Sugar Glazed Bacon  
Buttermilk Biscuits & Sausage Gravy  
Eggs Benedict  
Fluffy Scrambled Eggs  
House Fried Potatoes with onions

## **FRENCH TOAST BUFFET**

Choice of Grilled Pit Ham,  
Brown Sugar Glazed Bacon Or Maple Sausage Links  
Cinnamon French Toast with Assorted Seasonal Fruit Toppings,  
Maple Syrup & Raspberry Sauce  
Fluffy Scrambled Eggs

Priced Accordingly

# LUNCH BUFFETS

**Some of our popular choices...**

## **SOUP AND SANDWICH BUFFET**

Your Choice of Sandwich Minis  
(turkey, ham & roast beef) or  
(housemade chicken salad)  
Relish Tray  
Loaded Pasta Salad  
Chef's Homemade Soup of the Day

## **ITALIAN BUFFET**

Traditional Lasagna (Meat or Vegetable)  
Pasta Alfredo Bowties  
Caesar Salad with Housemade Croutons  
Garlic Bread

## **HOMESTYLE LUNCHEON BUFFET**

Herb Roasted Chicken Breast  
Handmade Meatballs  
(marinara, bbq or bourbon sauce)  
Garlic Whipped Potatoes and Gravy  
Brown Sugar Glazed Carrots  
Blue Sky House Salad  
Fresh Bakery Rolls and Butter

## **MAKE YOUR OWN CHEF SALAD BUFFET**

Roasted Turkey  
Pit Ham  
Mixed Greens, Romaine Lettuce  
Shredded Cheeses  
Hard Boiled Egg  
Diced Tomatoes  
Cucumbers  
Red Onion  
Sweet Bell Peppers  
Assortment of Dressings  
Fresh Bakery Rolls & Butter

**Priced Accordingly**

# CASUAL BUFFET

## ENTREES (SELECTION OF ONE COLD)

### ASSORTED DOLLAR SANDWICHES

Silver dollar rolls topped with turkey, ham and roast beef, served with relish tray, mayonnaise and mustard on the side

### MINI CLUB SANDWICHES

Stacked with turkey, ham, bacon, lettuce, tomato and mayonnaise

### CHICKEN SALAD MINI SANDWICHES

Tender white meat chicken with red onion, celery, scallions and mayonnaise, served on kings hawaiian sweet rolls

### MAKE YOUR OWN DELI SANDWICHES

A platter of turkey, pit ham, roast beef, swiss and american cheeses, lettuce, tomato, pickles and onion, served with fresh bakery buns

## ENTRÉES (SELECTION OF ONE HOT)

### BBQ BEEF BRISKET

Tender slices of slow cooked beef brisket, layered with sweet and tangy bbq sauce, served with fresh bakery buns

### REGULAR BEEF BRISKET

Tender slices of slow cooked beef brisket in au jus, served with fresh bakery buns

### BBQ PULLED PORK

Pork loin slow cooked and layered with sweet and tangy bbq sauce, served with fresh bakery buns

### ROAST TURKEY AND GRAVY

Cooked tender and juicy, served with rich pan gravy

### CUBAN SLICES

Sliced pork, pit ham, dill pickles, swiss cheese and dijon mustard grilled on Cuban bread then sliced into individual servings

## SIDES (SELECTION OF TWO)

Blue Sky House Salad

Caesar Salad

Creamy Cole Slaw

Brown Sugar Baked Beans

Potato Salad

Garlic Whipped Mashed Potatoes

Green Beans with Bacon and Onion

Brown Sugar Glazed Carrots

Rosemary Basil Red Potatoes

Green Bean Casserole

Ambrosia Salad

Cheesy Potatoes

Pasta Salad

## ADD A PASTA FOR \$1.00

Mostaccioli w/Meat Sauce

Pasta Alfredo w/vegetables

Pasta Con Broccoli

## ADD DESSERT FOR 50¢

Chocolate Chip Cookies

Double Chocolate Brownies

# HOME STYLE BUFFET

Our home-style dinner buffet menus are designed to be easy on your budget, while still maintaining the highest quality of food and presentation.

## Dinner Buffet #1

- Chicken Marsala
- Handmade Meatballs in BBQ or Marinara Sauce
- Rosemary Basil Potatoes
- Brown Sugar Glazed Carrots
- Blue Sky Salad with Poppyseed Dressing
- Bakery Rolls and Butter

## Dinner Buffet #2

- Roast Pork Loin with Rosemary Demi Glaze
- Sliced Smoked BBQ Beef
- Garlic Roasted Potatoes
- Creamed Spinach
- Blue Sky Salad with Poppyseed Dressing
- Bakery Rolls and Butter

## Dinner Buffet #3

- Sliced Peppered Brisket of Beef in Aus Jus
- Sliced Baked Pit Ham
- Garlic Whipped Potatoes with Gravy
- Green Bean Casserole
- Blue Sky Salad with Poppyseed Dressing
- Bakery Rolls and Butter

## Dinner Buffet #4

- Roasted Turkey with Pan Gravy
- Sliced Baked Pit Ham
- Cream Cheese and Chive Smashed Baby Reds
- Sauteed Green Beans with Bacon and Onion
- Blue Sky Salad with Poppyseed Dressing
- Bakery Rolls and Butter

## Dinner Buffet #5

- St. Louis Toasted Ravioli with Marinara Sauce
- Rigatoni with Rich Meat Sauce
- Pasta Carbonara
- Italian Peas with Prociutto Ham and Mushrooms
- Caesar Salad
- Garlic Bread

**Priced Accordingly**

# THEME BUFFETS

## **NOTHING LIKE MOM'S MEATLOAF**

- Blue Sky Meatloaf
- Garlic Whipped Mashed Potatoes and Gravy
- Green Bean Casserole
- Blue Sky House Salad
- Fresh Rolls and Butter

## **MEXICAN FIESTA**

- Chili Con Queso
- Mexican Layer Dip
- Spanish Rice
- Make Your Own Tacos ... or
- Chicken Cheese Enchiladas

## **ANYTIME THANKSGIVING**

- Roast Turkey and Gravy
- Housemade Herb Dressing
- Cranberry Sauce
- Cheesy Potatoes
- Fresh Rolls and Butter

## **LADIES LUNCHEON**

- Strawberry Spinach Salad with Walnuts
- Ambrosia Salad
- Chicken Salad Mini Sandwiches
- Egg Salad or Tuna Salad Mini Sandwiches

## **BBQ LOVERS**

- BBQ Beef Brisket with Fresh Bakery Buns
- Brown Sugar Baked Beans
- Fried Corn on the Cob
- Creamy Cole Slaw

## **PASTA LOVERS**

- Mostaccioli with Meat Sauce
- Pasta Con Broccoli
- Caesar Salad
- Garlic Bread and Butter

**Priced Accordingly**

# BUFFET ITEMS

## ENTREES

**ROSEMARY CHICKEN** Tender breast of chicken with a delicate rosemary sauce

**TEQUILA LIME CHICKEN** Topped with crispy tortilla strips

**CHICKEN PICCATA** Tender butterflied chicken served in a buttery lemon and wine sauce with capers

**CHICKEN MARSALA** Lightly coated chicken breasts in a sweet marsala wine and mushroom sauce

**FARMHOUSE CHICKEN** Chicken breast layered with swiss cheese and ham, covered in a rich brown demi glaze

**ANCHO PEPPER CHICKEN** Grilled chicken breast layered with ancho pepper sauce

**SLICED SMOKED BBQ BEEF** Layered with a sweet and savory bbq sauce

**SLICED PEPPERED BRISKET OF BEEF** Cooked with cracked pepper and onion, served with au jus

**BEEF STROGANOFF** Medallions of beef and mushrooms in a sour cream sauce, accompanied by noodles

**HOT BAKED PIT HAM** Thinly sliced ham baked with brown sugar, cloves and sweet pineapple

**ROASTED TURKEY** With pan gravy

**ROASTED SLICED PORK LOIN** With rosemary demi glaze

# BUFFET ITEMS

## STARCH

Garlic Whipped Mashed Potatoes with Gravy  
Rosemary Basil New Potatoes  
Brown Sugar Glazed Sweet Potatoes  
Cream Cheese and Chive Smashed Baby Reds  
Jalapeno and Cilantro Rice

Au Gratin Potatoes  
Scalloped Potatoes  
Herbed Seasoned Rice Pilaf  
Housemade Herb Stuffing

## PASTA

Tortellini with Prosciutto and Peas - Served in a creamy tomato and smoked gouda sauce  
Bow Tie Pasta with Sundried Tomatoes - Tossed in a wine garlic sauce  
BLT Pasta - With bacon, spinach, tomato, blue cheese and light butter cream sauce  
Penne with Chicken and Artichoke - Served in a white parmesan cream sauce  
Pasta Carbonara - With bacon, green onions and rich cream sauce  
Traditional Lasagna (meat sauce or veggie)  
Blue Sky Spaghetti - Loaded with a rich chili tomato sauce and velveeta cheese

## VEGETABLES

Green Beans Almondine  
Sautéed Green Beans with Bacon and Onion  
Broccoli Spears with Hollandaise Sauce  
Green Bean Casserole  
Italian Peas with Prosciutto and mushrooms

Sautéed Carrots with Dill  
Green Beans and Garlic  
Creamed Spinach  
Brown Sugar Glazed Carrots

## SALADS

Blue Sky House Salad - with diced tomatoes, red onions, feta cheese and housemade poppyseed dressing  
Strawberry Spinach Salad - fresh spinach with walnuts, feta cheese and a sweet tomato vinaigrette dressing  
Chopped Up Wedge Salad - iceberg lettuce with diced tomatoes, red onion, blue cheese crumbles and blue cheese dressing  
Caesar Salad - fresh romaine with housemade croutons, parmesan cheese and Caesar dressing

# PERFECT PARTY FOOD

Our specialty hors d'oeuvres are hand-crafted and beautifully presented. Perfect for a wedding finger food reception or any party food gathering where catering services are needed. Keep in mind that this is only a sampling of the items Blue Sky Catering is able to prepare for you. Hors D'oeuvres can be paired with any buffet or served by themselves. We will determine the number of pieces to prepare based on the following guidelines of 5-6 pieces per person for hors d'oeuvres prior to lunch/dinner and 10-12 pieces per person for hors d'oeuvres in lieu of lunch/dinner

Minimum 25 Adults  
Priced Accordingly

- ◆ Antipasto Platter
- ◆ Artichoke Spinach Dip
- ◆ Assorted Dollar Sandwiches
- ◆ Baked Brie with Maple Glaze
- ◆ Bavarian Pretzels
- ◆ Bourbon Street Hotwings
- ◆ Buffalo Chicken Bruschetta
- ◆ Buffalo Chicken Tenders
- ◆ Cheese and Fruit Tray
- ◆ Cheesy Stuffed Mushrooms
- ◆ Chicken Lollipop Skewers
- ◆ Chicken Salad Minis
- ◆ Chili Con Queso
- ◆ Classic Bruschetta
- ◆ Cocktail Franks
- ◆ Coconut Chicken Tenders
- ◆ Crab Rangoon
- ◆ Cuban Sandwich Slices
- ◆ Greek Spanakopita
- ◆ Handmade Meatballs  
(BBQ, marinara or bourbon sauce)
- ◆ Harry's Chips with cheese dip
- ◆ Hawaiian Crostini
- ◆ Italian Sausage Stuffed Mushrooms
- ◆ Jalapeno Poppers
- ◆ Mexican Layer Dip,
- ◆ Mini Club Sandwiches
- ◆ Mini Reubens
- ◆ Roasted Vegetable Platter
- ◆ Roasted Garlic Hummus
- ◆ Salami Profiteroles
- ◆ Southern Fried Chicken Bites
- ◆ Toasted Ravioli
- ◆ Traditional Deviled Eggs

# Description of Items

**ANTIPASTO PLATTER** Cherry tomatoes, marinated roasted red bell peppers, marinated artichoke hearts, pepperoncini peppers, mozzarella, provolone, and ham

**ARTICHOKE SPINACH DIP** A rich and creamy spread of artichoke hearts and spinach served with garlic toasted baquettes or tortilla chips

**ASSORTED DOLLAR SANDWICHES** Silver dollar rolls topped with turkey, ham and roast beef, served with relish tray, mayonnaise and mustard on the side

**BAKED BRIE WITH MAPLE GLAZE** Served on a bed of baked apples and topped with almonds, served with crackers

**BAVARIAN PRETZELS** Baked crispy outside and soft inside, served with creamy cheese dip and honey mustard dipping sauce

**BOURBON STREET HOT WINGS** A combination of spicy bbq, franks hot and kentucky bourbon sauces sprinkled with bleu cheese crumbles

**BUFFALO CHICKEN BRUSCHETTA** Tender pieces of chicken tossed in franks hot sauce, on top of crisp baquette, topped with blue cheese crumbles

**BUFFALO CHICKEN TENDERS** Seasoned with franks hot sauce, served with ranch or blue cheese dressing

**CHEESE AND FRUIT TRAY** Assorted domestic cheeses, with fresh seasonal fruit, assorted crackers and flatbreads

**CHEESEY STUFFED MUSHROOMS** Bite sized portions stuffed with cream cheese, parmesan cheese and bacon

**CHICKEN LOLLIPOP SKEWERS** Dipped in honey-teriyaki glaze and grilled, served with sweet asian chili sauce

**CHICKEN SALAD MINIS** Tender white meat chicken with red onion, celery, scallions and mayonnaise, served on kings hawaiian sweet rolls

**CHILI CON QUESO** Rich creamy cheese, melted with tomatoes, spicy peppers and seasoned beef, served with tortilla chips

**CLASSIC BRUSCHETTA** Diced tomatoes, red onions, and fresh basil tossed with olive oil, topped with cheese and served with garlic toasted baquettes

**COCKTAIL FRANKS** Served in a warm BBQ sauce

**COCONUT CHICKEN TENDERS** Dipped in coconut and panko bread crumbs, served with honey marmalade sauce

**CRAB RANGOON** Cream cheese and crab meat fried in a wonton wrap, served with asian plum sauce

# Description of Items...

**CUBAN SLICES** Sliced pork, pit ham, dill pickles, swiss cheese and dijon mustard grilled on Cuban bread then sliced into bitesize servings

**FRESH VEGGIES AND DIP** Assortment of fresh vegetables such as cauliflower, broccoli, red and green bell peppers, grape tomatoes, or squash served with onion dip, dill dip or baked potato dip

**FRESH FRUIT MEDLEY** An assortment of seasonal fruits such as red and green grapes, cantaloupe, honeydew, watermelon, pineapple, and strawberries, served with marshmallow cream cheese dip

**GREEK SPANAKOPITA** A succulent blend of spinach and greek cheeses folded in a puff pastry wrapping with creamy cucumber dip

**HANDMADE MEATBALLS** Served in your choice of a light marinara sauce, spicy bbq sauce, or bourbon sauce

**HARRY'S CHIPS** Housefried potato chips served with creamy cheese dip

**HAWAIIAN CROSTINI** Pit ham, pineapple, and sweet bell peppers tossed in sweet salsa and served on french baquettes

**ITALIAN SAUSAGE STUFFED MUSHROOMS** with spinach, celery and onion

**JALAPENO POPPERS** Breaded chili peppers stuffed with cream cheese

**MEXICAN LAYER DIP** Layered with refried beans, cheddar cheese, green onions, tomatoes, sour cream and black olives, served with tortilla chips

**MINI CLUB SANDWICHES** Stacked with turkey, ham, bacon, lettuce, tomato and mayonnaise

**MINI REUBENS** Tender corned beef and swiss on mini rye toasts

**ROASTED VEGETABLE PLATTER** Marinated and oven roasted vegetables such as fresh asparagus, mushrooms, red pepper, zucchini and yellow squash

**ROASTED GARLIC HUMMUS** With roasted red pepper and kalamata olives, served with garlic lavosh crackers

**SALAMI PROFITEROLES** Sliced genoa salami rolled and piped with herbed cream cheese

**SOUTHERN FRIED CHICKEN BITES** Tender white meat chicken breaded, deep fried and served with honey mustard and bbq sauces

**TOASTED RAVIOLI** St. Louis tradition, topped with parmesan, served golden with marinara dipping sauce

**TRADITIONAL DEVILED EGGS** with mustard, mayonnaise and paprika

# POLICIES

## **Deposit**

A \$100 deposit is required to reserve a private room. The deposit is not an additional fee. It will be applied to your final bill. A deposit of 1/2 the guaranteed per person amount may be required up to 48 hours in advance.

## **Room Minimums**

Depending on the day of the week and the time of the year, there may be a minimum of food and beverage dollars that must be spent. If these minimums are not met, a room rental fee will be added to the final bill. Taxes and gratuity do not count towards the minimum.

## **Cancellations**

Deposits are refundable up to 72 hours prior to the scheduled event. If cancellation occurs within 48 hours of the scheduled event, the deposit will be forfeited.

## **Guarantee**

A final count of the guaranteed number of guests is required 48 hours in advance of event. Charges will be based on this final count. If fewer guests are served, charges will still be based on the guaranteed final count.

**Payment** Payment is due in full at the conclusion of event.

## **Service Charge/Gratuity**

A 20% gratuity will be added to all food and beverage.

## **Taxes**

Tax rate of 8.425 will be added to all charges

## **Outside Food & Beverage**

With the exception of a cake from a professional baker, management prohibits any outside food and beverage from being brought in for consumption. Guests are required to secure management's approval before bringing in any items. If guests prefer to bring their own cake, a fee of \$1.00 per guest for cutting and plating will be added to the bill.