

CORK & BARREL CHOP HOUSE AND SPIRITS

CATERING & EVENT MENU



APPLICABLE 20% GRATUITY AND 7.95% SALES TAXES ARE NOT INCLUDED IN ABOVE PRICING. CORK & BARREL RESERVES THE RIGHT TO CHANGE PRICING AS NECESSARY WITH MARKET CHANGES UP UNTIL RECEIVING DEPOSIT.

HORS D' OEUVRES & APPETIZERS



HEARTY FAVORITES SMALL \$30, MEDIUM \$50, LARGE \$75

ASIAN NACHOS

SESAME STIR-FRIED VEGETABLES AND SEASONED CHICKEN WITH A SWEET AND SPICY ASIAN SAUCE TOPPED WITH LOBSTER RANGOON DIP ON A BED OF FRIED WONTON CHIPS

STEAK & GORGONZOLA PLATE

GRILLED AND CHILLED BEEF TENDERLOIN SLICED AND SERVED WITH GORGONZOLA, ROASTED TOMATOES AND FRESH MADE OLIVE BREAD

CHOP HOUSE WING VARIETY

THESE ARE WINGS LIKE YOU'VE NEVER HAD THEM BEFORE. INCLUDES THE FOLLOWING CUSTOM SAUCES; BUTCH'S BUFFALO SAUCE, CHESAPEAKE STYLE RUB, BARREL ALE BBQ AND THE ONE AND ONLY PB & J WINGS

ARTISAN PIZZAS

CHOOSE UP TO THREE DIFFERENT PIZZA VARIETIES FROM A WIDE ARRAY OF TOPPINGS (\$14 A-PIECE)

CHILI-JALAPENO POPPERS

ROASTED JALAPENOS FILLED WITH OUR HOUSE CHILI AND TOPPED WITH AGED CHEDDAR

SPANISH MEATBALLS AND POMODORO SAUCE

HEARTY HAND-ROLLED MEATBALLS MADE WITH A BLEND OF BEEF AND CHORIZO ALONG WITH HERBS AND SPICES IN A RICH POMODORO SAUCE GARNISHED WITH SHAVED MANCHENGO CHEESE

DEVILISHLY GOOD EGGS

A SAMPLING OF FOUR DIFFERENT DEVEILED EGG STYLES

- BEET PICKED DEVEILED EGGS WITH A BLACK FOREST HAM AND SMOKED GOUDA FILLING
- PAN SEARED DEVEILED EGGS WITH A CHIPOTLE FILLING
- DEVEILED EGGS TOPPED WITH SHAVED BEEF AND HASH BROWNS
- AUNT BETTY'S COUNTY FAIR DEVEILED EGGS TOPPED WITH FRIED ONIONS

FRESH STARTS \$40 SMALL TRAY, \$60 MEDIUM TRAY, \$80 LARGE



ANTIPASTO TRAY

MARINATED VEGGIES, ROASTED TOMATOES, HARD SALAMI, MIXED OLIVES AND LOCAL BREADS

C&B CHARCUTERIE DISPLAY

A VARIETY OF LOCAL AND UNIQUE CHEESES AND AGED MEATS WITH DRIED FRUITS,
CROSTINI BREADS AND BLUEBERRY BALSAMIC REDUCTION

FARMER'S MARKET FRUIT PLATTER

FRESH, SEASONAL AND COLORFUL FRUIT DISPLAY WITH CINNAMON SUGAR DIP

GRILLED & CHILLED VEGETABLE PLATTER

GRILLED ASPARAGUS, SQUASH, A VARIETY OF PEPPERS CHILLED AND TOPPED WITH A BALSAMIC GLAZE

NORTHERN MEDITERRANEAN PIATELA

ROASTED GARLIC HUMMUS, OLIVE TAPENADE AND FRESH BRUSCHETTA
SERVED WITH HERB CROSTINI AND GRILLED PITA BREAD

SEAFOOD MARKET



(MARKET PRICE)

"FLY OVER STATES" SHRIMP COCKTAIL

OLIVE OIL AND SEA SALT & PEPPER ROASTED SHRIMP CHILLED WITH OUR SPECIAL
HOT CHILI COCKTAIL SAUCE.

SOUTHERN BOIL SHRIMP STICK

SLOW SIMMERED SHRIMP, ANDOUILLE SAUSAGE AND CORN ON THE
COBB DIPPED IN A SEASONED BUTTER SAUCE

CRAB CAKES

PAN-SEARED WITH A HOUSE-MADE SPICY REMOULADE

SEAFOOD RAW BAR

FEATURE MUSSELS, CLAMS AND SHRIMP FOR AN IMPRESSIVE, HIGH-END DISPLAY

*PLEASE NOTE — WE ASK THAT YOU CHOOSE NO MORE THAN FIVE DIFFERENT APPETIZERS PER EVENT.
APPETIZER-ONLY PARTIES MUST MEET THE FOOD & BEVERAGE MINIMUM. SMALL TRAYS SERVE 10-12,
MEDIUM 15-20 AND LARGE 25-30 GUESTS.

APPLICABLE 20% GRATUITY AND 7.95% SALES TAXES ARE NOT INCLUDED IN ABOVE PRICING. CORK &
BARREL RESERVES THE RIGHT TO CHANGE PRICING AS NECESSARY WITH MARKET CHANGES UP UNTIL
RECEIVING DEPOSIT.

CHEF PAIRED PLATE DINNERS



WE TOOK THE GUESS WORK OUT OF PLANNING PLATED DINNERS! BY CHOOSING ONE OF OUR CHEF PAIRED PLATES YOUR GUESTS NO LONGER HAVE TO DECIDE BETWEEN BEEF OR CHICKEN. OUR CULINARY TEAM HAS DESIGNED THESE PERFECTLY PAIRED, SPLIT-ENTRÉE PLATES TO SATISFY EVERY APPETITE. EACH PLATE IS SERVED WITH A HOUSE SALAD AND CHEF'S CHOICE DESSERT. IF YOU'D PREFER TO CREATE YOUR OWN CUSTOM SELECTIONS SEE OUR MAIN CATERING MENU ON THE FOLLOWING PAGES. (PLEASE NOTE, EACH EVENT MAY CHOOSE ONLY ONE SELECTION)

\$34 PER PERSON

MAY CHOOSE ONE PER EVENT

FILET & PESTO CHICKEN

A 4OZ. HAND-CUT TENDERLOIN FILET ALONGSIDE PESTO GRILLED CHICKEN BREAST TOPPED WITH ROASTED TOMATOES AND SERVED WITH OUR ROASTED YUKON POTATOES AND ITALIAN BROCCOLINI

FILET & WILD BRANDY CHICKEN

A 4OZ. HAND-CUT TENDERLOIN FILET COOKED MEDIUM ALONGSIDE GRILLED CHICKEN BREAST TOPPED WITH WILD MUSHROOMS IN A CREAMY BRANDY SAUCE AND SERVED WITH OUR HERB-ASIAGO MASHED POTATOES AND SPICED CARROTS

HANGER STEAK & BOURBON PECAN CHICKEN

GRILLED HANGER STEAK ALONGSIDE BOURBON PECAN CHICKEN AND SERVED WITH ROASTED YUKON POTATOES AND SEASONAL MARKET VEGETABLES

BLOOD ORANGE SALMON & HANGER STEAK

SALMON PAN-SEARED WITH BLOOD ORANGE JUICE AND ROSEMARY ALONGSIDE GRILLED HANGER STEAK SERVED WITH BROWN BUTTER QUINOA AND BRUSSEL SPROUTS

CRAB-STUFFED TENDERLOIN

8 OZ. TENDERLOIN STUFFED WITH CRAB MEAT AND ROASTED TOMATOES SERVED WITH HERB ASIAGO MASHED POTATOES AND BROCCOLINI

\$26 PER PERSON

MAY CHOOSE ONE PER EVENT

MIDWEST BBQ DINNER

BONE-IN PORK CHOP WITH PEACH CHUTNEY AND MEMPHIS RUBBED CHICKEN BREAST SERVED WITH HERB-ASIAGO MASHED POTATOES AND COUNTRY-STYLE GREEN BEANS

KC SURF & TURF

12 OZ. KC STRIP STEAK TOPPED WITH FRIED SHRIMP AND SERVED WITH OUR ST. LOUIS MAC & CHEESE AND SEASONAL MARKET VEGETABLES

TOSCANA (CAN BE VEGETARIAN)

EGGPLANT PARMESAN SERVED WITH GRILLED CHICKEN, ALFREDO PASTA AND ITALIAN BROCCOLINI

CHICKEN & RISOTTO

PORTABELLA MUSHROOM & SUNDRIED TOMATO RISOTTO SERVED WITH TUSCAN STYLE BRUSSEL SPROUTS AND ENCRUSTED CHICKEN BREAST

HANGER STEAK

GRILLED HANGER STEAK SERVED WITH HERB-ASIAGO MASHED POTATOES AND SEASONAL MARKET VEGETABLES

BUFFET DINNERS



\$24 A PERSON — INCLUDES CHOICE OF SALAD, CHOICE OF 1 ENTRÉE, 1 STARCH AND 1 VEGETABLE
\$28 A PERSON — INCLUDES CHOICE OF SALAD, CHOICE OF 2 ENTREES, 1 STARCH AND 1 VEGETABLE

*ADDITIONAL ENTREES AND/OR SIDE ITEMS MAY BE ADDED TO BUFFET MEALS AT AL-A-CARTE PRICING.
VEGETARIAN & VEGAN MEAL SELECTIONS MAY BE INCLUDED FOR LITTLE TO NO ADDITIONAL CHARGE.

ENTRÉES

CHICKEN CARBONARA

CHICKEN BREAST WITH A CREAMY WHITE SAUCE, SWEET PEAS, BACON AND WILD MUSHROOMS

MEMPHIS RUBBED GRILLED CHICKEN

TRADITIONAL MEMPHIS-RUBBED CHICKEN BREAST GRILLED AND TOPPED WITH A SWEET SOUTHERN PICO DE GALLO

BOURBON PECAN CHICKEN

BUTTERMILK FRIED BONELESS CHICKEN DIPPED IN A PECAN BOURBON GLAZE

SALT-ROASTED BEEF TOP ROUND

ANGUS BEEF TOP ROUND ROASTED ON A BED OF ROCK SALT, HAND CARVED AND SERVED WITH HORSERADISH SAUCE

SEARED HANGER STEAK

MARINATED IN OUR HOUSE BLEND OF SEASONINGS, THIS ANGUS HANGER STEAK IS THEN SEARED ON THE BIG GREEN EGG AND HAND CARVED

GREEN EGG SMOKED PULLED PORK

LOCAL FARM RAISED PORK SHOULDER, MISSOURI-RUBBED AND SMOKED SERVED WITH OUR ALE BBQ SAUCE

BIER BRINED PORK LOIN

PORK LOIN BRINED IN BIER AND HERBS THEN SLOW ROASTED AND HAND CARVED
PORTABELLA & SUNDRIED TOMATOES RISOTTO

TUSCAN STYLE EGGPLANT

SEASONED BREADCRUMB AND PAN-FRIED EGGPLANT TOPPED WITH PROVOLONE CHEESE AND POMODORO SAUCE

BAKED WHITE FISH

LEMON CRUSTED WHITE FISH BAKED AND SERVED WITH A LEMON BUTTER SAUCE

SIDES

C&B RATATOUILLE
SEASONAL FARMERS MARKET VEGETABLES
BACON AND BROWN SUGAR BRUSSEL SPROUTS
CHOP HOUSE GREEN BEANS
WILD MUSHROOM RISOTTO
ROASTED YUKON POTATOES
SPICY ASIAGO GRITS
ST. LOUIS MAC & CHEESE

DESSERTS

\$20 PER DOZEN SERVING SIZE
SMALL BATCH ICE CREAM CUSTOM FLAVORS AND TOPPINGS
SEASONAL BREAD PUDDING
GOOEY BUTTER CAKE
BIER BROWNIES WITH SALTED CARAMEL SAUCE

ACTION STATIONS & THEMED BUFFET DINNERS



IRISH PUB TABLE - \$28 PER PERSON

WHO DOESN'T LIKE A GOOD IRISH PUB? THIS BUFFET INCLUDES SMOKED CORNED BEEF, BRAISED CABBAGE, GUINNESS SHEPARD'S PIE, IRISH SMASHED POTATOES AND ROASTED CARROTS WITH AN IRISH WHISKEY GLAZE.

SOUTHWEST LACOCINA - \$24 PER PERSON

A SPANISH INFLUENCED BUFFET FEATURING A SOUTHWEST CHOP SALAD WITH QUESO FRESCO AND AVOCADO RANCH, SEASONED & GRILLED CHICKEN BREAST WITH PINEAPPLE AND MANGO SALSA, CHOCOLATE RICE AND STREET STEAK FAJITAS.

TOSCANA - \$24 PER PERSON

A CLASSIC ITALIAN BUFFET IS SURE TO PLEASE THE CROWD. AN ITALIAN SALAD WITH ARTICHOKES, BLACK OLIVES AND ITALIAN VINAIGRETTE PAIRED WITH ITALIAN BREAD AND SPREADS AND FOLLOWED BY CHICKEN BRUSCHETTA, EGGPLANT PARMESAN AND PASTA CARBONARA.

MISSOURI BBQ - \$18 PER PERSON

OUR ST. LOUIS STYLE BBQ BUFFET BRINGS CLASSIC SUMMER COMFORT FOR **higher** A NEW LEVEL WITH SMOKED ST. LOUIS PORK SHOULDER BURNT ENDS, APPLE CIDER SLAW, RED PEPPER CORN BREAD AND ST. LOUIS MAC & CHEESE. ADD BBQ CHICKEN FOR AN ADDITIONAL \$3 A PERSON.

SOUTHERN LOW COUNTRY BOIL - \$28 PER PERSON

ADD A NEW ORLEANS' STYLE COUNTRY BOIL TO YOUR EVENT FOR A UNIQUE TWIST! SHRIMP, CORN ON THE COB, ANDOUILLE SAUSAGE AND RED POTATOES ARE SLOW-ROASTED TOGETHER IN CAJUN SEASONINGS. THE DISH IS SERVED WITH COLE SLAW AND CORNBREAD MUFFINS.

MAINE LOBSTER BAKE – MARKET PRICE

THIS MEAL IS DESIGNED TO TAKE YOU ON A NEW ENGLAND ADVENTURE! THE FIRST COURSE BEGINS WITH A GREEN GODDESS WEDGE SALAD, FOLLOWED BY A WHOLE LOBSTER FLOWN IN FROM MAINE AND TRADITIONALLY BOILED IN SEAWEED & SALT WATER. THE LOBSTER IS SERVED BESIDE MELTED BUTTER, CORN ON THE COB, RED POTATOES AND STEAMED CLAMS. DESSERT IS A HOMEMADE BLUEBERRY ICE CREAM WHOOPIE PIE. THIS MEAL IS OFFERED AS A PLATED DINNER ONLY.

BIG GREEN EGG FEAST - MARKET PRICE

OUR EXPERT CULINARY TEAM WILL PROVIDE A COOKING DEMONSTRATION WITH OUR BIG GREEN EGG, ON THE PATIO WEATHER PERMITTING. THIS MEAL IS ENTIRELY CUSTOMIZABLE AND CAN INCLUDE PRIME RIB, PORK CHOPS, SMOKED POTATOES, SMOKED VEGETABLES, SMOKED PEACH ICE CREAM AND MORE. ASK MANAGEMENT ABOUT SCHEDULING THIS UNFORGETTABLE DINING EXPERIENCE.

BAR OPTIONS & PACKAGES



HOUSE BEER & WINE PACKAGE

BEER- BUD LIGHT, BUDWEISER, BUD SELECT, MICHELOB GOLDEN LIGHT, COORS LIGHT, MILLER LITE,
STELLA ARTOIS & BLUE MOON

WINE – DRUMHELLER CABERNET, A-Z PINOT NOIR, HAYES RANCH CHARDONNAY, GABBIANO PINOT
GRIGIO, SYCAMORE LANE WHITE ZINFANDEL, WYCLIFF SPARKLING
SOFT DRINKS, COFFEE AND TEA

2-HOUR \$15 PER PERSON

3-HOUR \$18 PER PERSON

4-HOUR \$22 PER PERSON

HOUSE BEER, WINE & CALL LIQUOR

BEER- BUDLIGHT, BUDWEISER, BUD SELECT, MICHELOB GOLDEN LIGHT, COORS LIGHT, MILLER LITE,
STELLA ARTOIS & BLUE MOON

WINE – DRUMHELLER CABERNET, A-Z PINOT NOIR, HAYES RANCH CHARDONNAY, GABBIANO PINOT
GRIGIO, SYCAMORE LANE WHITE ZINFANDEL, WYCLIFF SPARKLING

SPIRITS – 360 VODKA, BACARDI WHITE RUM, CAPTAIN MORGAN SPICED RUM, REBEL YELL BOURBON,
WILD TURKEY RYE, DEWAR'S SCOTCH, LUNAZEL TEQUILA, NEW AMSTERDAM GIN, BAR MIXERS.
SOFT DRINKS, COFFEE AND TEA

2-HOUR \$18 PER PERSON

3-HOUR \$22 PER PERSON

4-HOUR \$26 PER PERSON

***PREMIUM AND SUPER PREMIUM OPTIONS ARE ALWAYS AVAILABLE AT RESTAURANT PRICING AND
CAN BE TABBED BY CONSUMPTION OR ASK MANAGEMENT ABOUT SPECIAL BOTTLE PRICING!**

INCLUDING BRANDS LIKE: BUFFALO TRACE, MAKER'S MARK, ANGEL'S ENVY, BLANTON'S, JOHNNY
WALKER, GREY GOOSE, BELVEDERE, PATRON, DON JULIO, CRAFT BEERS FROM 4-HANDS,
BOULEVARD, URBAN CHESTNUT, O'FALLON, CIVIL LIFE AND FINE WINES FROM ROMBAUER, A-Z,
DOMAINE DE CRISTIA, FRANK FAMILY, NICKEL & NICKEL, SIMI, CAYMUS, PERRIER JOUET AND SO MUCH
MORE! SEE OUR FULL BAR MENUS AND/OR MANAGEMENT FOR MORE INFORMATION.