

BUSINESS CATERING & OFF-SITE EVENTS



LET US BRING OUR SIGNATURE ARTISAN TASTE TO YOUR OFFICE,
MEETING OR PARTY!

CORK & BARREL CHOP HOUSE AND SPIRITS

CONTACT US AT (636) 387-7030

OR EMAIL QUESTIONS@CORKANDBARREL.COM TO PLACE A PICK-UP OR DELIVERY ORDER

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.

SHAREABLE PLATTERS & BUFFETS



** PLEASE SCHEDULE 2 DAYS (48 HOURS) BEFORE YOU'D LIKE YOUR ORDER DELIVERED/READY FOR PICK UP. A MINIMUM ORDER AMOUNT OF \$100 IS REQUIRED FOR DELIVERY. PLEASE INQUIRE ABOUT LOCATIONS WHERE DELIVERY IS AVAILABLE. TAX, 20% GRATUITY AND APPLICABLE DELIVERY CHARGE ARE NOT INCLUDED IN BELOW PRICING.

PRICING - \$14 PER PERSON INCLUDES - ONE ENTRÉE, ONE SIDE, SALAD OR SOUP

ADD A SIDE - \$3 PER PERSON — ADD AN ENTRÉE - \$5 PER PERSON — ADD A DESSERT - \$3 PER PERSON

ENTRÉES

CREAMY GRAVY POT PIES

CHICKEN OR BEEF POT PIE WITH A SIDE OF FRESH VEGETABLES

CHICKEN CARBONARA

GRILLED CHICKEN BREST WITH A CREAMY WHITE SAUCE, SWEET PEAS AND WILD MUSHROOMS

GRILLED CHICKEN

CHICKEN BREAST GRILLED ON THE BIG GREEN EGG

MISSOURI PORK BURNT ENDS

MISSOURI-RUBBED AND SMOKED PORK STEAK BURNT ENDS SERVED WITH OUR ALE BBQ SAUCE AND HOMEMADE CORNBREAD

DRAGON'S MILK MEATLOAF

MEATLOAF INFUSED WITH DRAGON'S MILK ALE AND SERVED WITH SMASHED IRISH POTATOES

TUSCAN PASTA SALAD

SEASONAL VEGETABLES AND RIGATONI TOSSED IN A WARM TUSCAN VINAIGRETTE

C&B RATATOUILLE BAKE

ZUCCHINI, SQUASH, TOMATOES, GARLIC, EGGPLANT BAKED WITH MOZZARELLA

CARAMELIZED APPLE PORK CHOP - 8OZ.

GRILLED PORK CHOPS WITH A CARAMEL APPLE CHUTNEY

SIDES: SEASONAL FARMERS MARKET VEGGIES, BROWN SUGAR AND BACON BRUSSEL SPROUTS, CHOP HOUSE GREEN BEANS, HOUSE-MADE BARREL CHIPS, ST. LOUIS MAC & CHEESE, HERB-ASIAGO MASHED POTATOES, POTATO SALAD

SALADS

ITALIAN

FIELD GREENS, TOMATOES, ARTICHOKE, BLACK OLIVES, PARMESAN ASIAGO, TUSCAN DRESSING

MEDITERRANEAN

FIELD GREENS, TOMATOES, BLACK OLIVES, FETA, LEMON TARRAGON DRESSING

ASIAN SESAME

SOBA NOODLES, RED PEPPERS, YELLOW PEPPERS, WATER CHESTNUTS, SESAME GINGER

SUPER GREENS

KALE, BRUSSEL SPROUTS, RADICCHIO AND DRIED CRANBERRIES TOSSED IN A LIGHT OLIVE OIL AND VINAIGRETTE DRESSING

SOUPS

CHEF LEE'S COCOA CHILI, CREAMY TOMATO SOUP OR SEASONAL SOUPS

DESSERTS

SEASONAL BREAD PUDDING, SMALL BATCH ICE CREAM, GOOEY BUTTER CAKE, BROWNIES

INDIVIDUAL BOXED LUNCHES



**PLEASE SCHEDULE ORDERS OF 10 OR MORE 24 HOURS BEFORE YOU'D LIKE YOUR ORDER DELIVERED/READY FOR PICK UP. A MINIMUM ORDER AMOUNT OF \$100 IS REQUIRED FOR DELIVERY.

PLEASE INQUIRE ABOUT LOCATIONS WHERE DELIVERY IS AVAILABLE. TAX, 20% GRATUITY AND APPLICABLE DELIVERY CHARGE ARE NOT INCLUDED IN BELOW PRICING.

PRICING – \$14 PER PERSON INCLUDES

COMBOS: SANDWICH, SIDE & DESSERT / SALAD, SIDE & DESSERT / HALF SANDWICH & SOUP OR SALAD & DESSERT

SANDWICHES

OLD SAILOR SANDWICH

CORN BEEF SMOKED ON OUR BIG GREEN EGG GRILL WITH CIDER APPLE SLAW, HORSERADISH CHEDDAR CHEESE AND BIER MUSTARD ON A SALTED PRETZEL ROLL

C&B CLUB

ROASTED TURKEY AND BLACK FOREST HAM, BACON, WINE-RIPE TOMATOES AND LETTUCE ON TOASTED BRIOCHE BREAD AND HERB-INFUSED MAYO

C&B VEGGIE HOAGIE

GRILLED SEASONAL VEGETABLES, BALSAMIC GLAZE AND PESTO HERB SPREAD

THE GRINDER SUB

EAST COAST STYLE SUB WITH CAPICOLA, PEPPERONI, SALAMI AND PROVOLONE CHEESE IN A HOAGIE ROLL WITH ROASTED TOMATOES AND A HOUSE OIL & VINEGAR SPLASH

BLACK FOREST HAM & HAVARTI

BLACK FOREST HAM, HAVARTI CHEESE, LETTUCE, TOMATO AND ONION ON CIABATTA BREAD WITH BEER MUSTARD

SPICY BBQ BLACK BEAN BURGER

A THICK BLACK BEAN AND OAT BURGER MIXED WITH OUR BARREL ALE BBQ SAUCE AND SPICES TOPPED WITH CHEDDAR CHEESE

C&B BURGER

A CLASSIC BURGER ON OUR HOMEMADE BUNS WITH LETTUCE, TOMATO, PICKLE & ONION

SIDE CHOICES

CHOP HOUSE FRIES, FRESH FRUIT, PASTA SALAD, APPLE ALE SLAW

SALADS

C&B CHOP HOUSE SALAD

ROMAINE, TOMATOES

ITALIAN

FIELD GREENS, TOMATOES, ARTICHOKE, BLACK OLIVES, PARMESAN, ASIAGO, TUSCAN DRESSING

MEDITERRANEAN

FIELD GREENS, TOMATOES, BLACK OLIVES, FETA, LEMON TARRAGON DRESSING

ASIAN SESAME

SOBA NOODLES, RED PEPPERS, YELLOW PEPPERS, WATER CHESTNUTS, SESAME GINGER

SUPER GREENS

KALE, BRUSSEL SPROUTS, RADICCHIO AND DRIED CRANBERRIES TOSSED IN A LIGHT OLIVE OIL AND VINAIGRETTE DRESSING

GRILLED CHICKEN CAESAR

ROMAINE WEDGE, CAESAR DRESSING AND GRILLED CHICKEN

STEAK & GORGONZOLA

MARINATED STEAK, FIELD GREENS, TOMATOES AND GORGONZOLA CHEESE WITH A BALSAMIC DRESSING

FIESTA CHICKEN

LIME AND AGAVE GRILLED CHICKEN WITH SMOKED CORN SALSA AND AVOCADO RANCH DRESSING

SOUPS

CHEF LEE'S COCOA CHILI, CREAMY TOMATO SOUP OR SEASONAL SOUPS

DESSERTS

SEASONAL BREAD PUDDING, SMALL BATCH ICE CREAM, GOOEY BUTTER CAKE, BROWNIES

DRINKS TO-GO: (1-GALLON SIZE)

(\$10) LEMON-MINT ICED TEA – ICED TEA – SOUTHERN SWEET TEA

(\$8) EXCEL SODA – LUCKY COLA, DIET LUCKY COLA, SKI,

GRAPEFRUIT, ROOT BEER, SPARKLING LIFE, CHERRY

(\$18) COFFEE, CREAMER & SUGAR