

Chaun's Catering, Inc. • (816) 232-1808

Chaun F. Mueller, President

3405 Pear Street • St. Joseph, Missouri 64503-4003 • Fax (816) 232-8747

Your Catering Specialist from Casual to Elegant

Licensed & Health Approved • Celebrating 29 Years of Service

www.chauncatering.com • Email: chaun@chauncatering.com

Meats - One or Two Choices

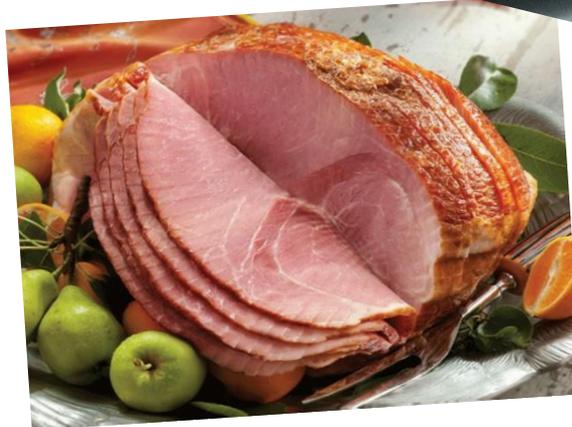
Beef

Marinated Certified Black Angus Beef Tenderloin
Slow Cooked Inside Round Roast
Specially Seasoned Prime Rib
Home Style Pot Roast served with Baby Potatoes & Carrots
Smoked Black Angus Beef Brisket with Homemade Sauce
Meatloaf Made with Ground Chuck with a Tomato Glaze
Grilled Marinated Kansas City Strip Steak
Classic Beef Stroganoff (made with Beef Tenderloin)



Pork

Apple Cinnamon Roasted Pork Loin
Honey Baked Ham or Spiral Sliced Ham (Seasonal)



Mexican

Build Your Own Taco Bar with Ground Beef & Shredded Chicken (Hard & Soft Shells)

Poultry

Marinated Lemon/Herb Chicken Breast
Chicken Cordon Bleu
Mesquite Grilled Barbecued Chicken Breast
Old-Fashioned Pan-Fried Chicken
Chicken Tenders (with assorted dipping sauces)
Traditional Oven Roasted Turkey Breast
Cajun Roasted Turkey Breast
5oz Chicken Breast Filet Stuffed with Corned Beef & Wrapped in Bacon in a White Wine Cream Sauce
Bacon Wrapped 5oz Smoked Chicken Breast Fillet in Barbecue Sauce



Seafood

8 oz Blacked Salmon Fillets
8 oz Salmon Fillets in a Light Lemon Butter Sauce
4 oz Lemon Peppered Tilapia Fillets
5-6 oz Garlic & Herb Pan-Seared Tilapia Fillets



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Starches - Choice of One

Country Style Smashed Potatoes with Brown, Country, or Turkey Gravy

Real Loaded Mashed Potatoes Blended with cheese, sour cream, and butter topped with shredded cheddar cheese, real bacon bits & chives

Garlic Tossed Quartered Yukon Gold Parmesan Potatoes

Parsley Buttered Red Skin Potato Wedges

Twice Baked Potato Casserole

Real Twice Baked Potatoes

Chunky Cheesy Potato Casserole Topped with shredded cheddar cheese & real bacon bits

Chicken Rice Pilaf

Old Fashioned Baked Beans



Pasta

Lasagna with Meat

Vegetable Lasagna

Gourmet Five Cheese Lasagna

Four Cheese Macaroni and Cheese

Chicken Fettuccine Alfredo with Broccoli

Chicken Fettuccine Alfredo with

Fire Roasted Red Peppers

Topped with Fancy Shredded Parmesan Cheese

Fresh Baked Goods

Sweet Hawaiian Style Dinner Rolls

"Steakhouse Style" Sweet Yeasty

Dinner Rolls

Available with Our Own Homemade

Cinnamon Butter

Think Sliced Garlic Bread

Garlic Bread Sticks



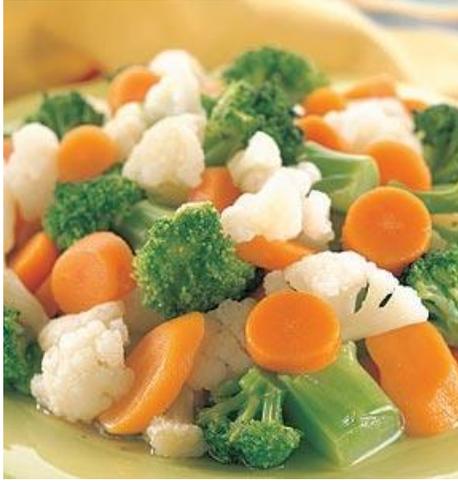
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Choice of One

Vegetables

Home-style Seasoned Green Beans

Seasoned Really Green, Green Beans

Green Bean Casserole

Green Bean Amandine

Whole Green Beans with Colored Bell Peppers

Whole Kernel Golden Corn

Sweet & Creamy Country Style Golden Corn

Seasoned Peas & Diced Carrots

Baby Carrots in Dill Butter

Broccoli Spears with Cheese Sauce

Broccoli Rice Casserole

California Blend Vegetables - (*Broccoli, Cauliflower & Carrots*)

Antigua Culinary Select Blend Vegetables - (*Whole Green Beans,*

Broccoli & Cauliflower Florets, Baby Carrots & Red Peppers)

Salad - Choice of One or Omit

Build your own Mixed Greens Tossed Salad, Assorted Dressings & Our Famous Homemade Croutons

Caesar Salad with Traditional Dressing

Fresh Fruit Salad (Seasonal)

Fresh Strawberry Salad - (*Romaine Blend with fresh sliced Strawberries, Mandarin Orange Segments,*

Goat Feta Cheese Crumbles, & Chopped Pecans

with a Homemade Orange Raspberry Dressing)

Fresh Tossed Hawaiian Romaine Salad - (*Romaine Blend with*

Pineapple Chunks, Mandarin Orange Segments &

Honey Glazed Sliced Almonds

with a Lemon-Poppy Seed Dressing)

Italian Tossed Salad - (*Romaine Blend Lettuce, Spanish Olives,*

Fresh Shredded Parmesan Cheese, and Our Famous

Homemade Croutons Tossed with Olde Venice Italian

Dressing)

Stilton & Granny Smith Apple Salad with Poppy Seed Dressing



Beverages

Freshly Brewed Iced Tea and Sweet Tea

Old Fashion Lemonade

Folgers Regular or Decaffeinated Coffee

Specially Blended Flavors of Gourmet Coffees

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Desserts

Cobblers: Apple, Cherry, Peach & Blackberry
Cheesecake Factory "Thrilla from Vanilla" Cheesecake -
with assorted Fruit Toppings
Cheesecake Factory Turtle Cheesecake or
Chocolate Tuxedo Mousse Cheesecake
Three Layer Lemon or Strawberry Chiffon or Vanilla & Chocolate
Fudge Cake
Hot Apple Dumplings with Homemade Cinnamon-Vanilla Sauce
Strawberry Shortcake
Carrot Cake with Cream Cheese Icing
Original New York Style Cheesecake with Assorted Toppings
Assorted Mini Cheesecakes
Meringue Pies: Chocolate, Coconut & Lemon
Gourmet French Silk Chocolate Pie
Gourmet Deep Dish Fruit Pies: Carmel Apple Nut, Cherry, Peach & Triple Berry
Blast Pie with Lemon Shortbread Crust
Traditional Italian Tiramisu - Mascarpone Cheese Filling, Lady Fingers Soaked in
Espresso with just a touch of liqueur & lightly dusted with Cocoa Powder
Assorted Mini Cheesecakes & Assorted Mini Dessert Shooters
Special Seasonal & Holiday Desserts



The Buffet is served on fully dressed and skirted tables with optional table skirt lighting. Standard disposable table service may be upgraded to WNA heavy weight plastic disposable. White China or Clear Crystal Plates and stemware with mirror finished silverware are available at an extra charge, plus a damage/loss waiver of 15%. Linen tablecloths and colored linen dinner napkins are available for rent. Children age 4 and under eat free. Children age 5-10 are allowed Half Portions and charged 1/2 of the adult price. Children over 10 are full adult price. If staff is required, the dinner is to be served or real dishes are selected, we furnish one server per 25 guests at an extra charge of \$25 per hour allowing one hour before and after the function with a minimum of 3 servers and a minimum of 5 hours. After midnight – server's rates are time & one half & double time on Sundays, Holidays and Holiday Weekends. Additional servers may be charged, and additional charges may be applied on all events depending on guest quantities and/or facility requirements (Multi level deliveries, stairs, distance, etc.). All charges and times are at the discretion of Chaun's Catering.

TERMS: due upon receipt. 10% late charge on outstanding balances over 7 days plus monthly late fees.

Due to booking demands, a 35% booking deposit is required. When placed it reserves and guarantees your date, is non-refundable, and may not be applied to other orders in the event of cancellation due to lost bookings and events. The purpose for the non-refundable deposit is to ensure your date and to pay our team for managing your booking. In the event a sponsor abandons their event (for any reason), the booking deposit covers a loss of income. Even when sponsors cancel (yes even during a pandemic), our management team still needs to be compensated for the lost revenue we would have made if another sponsor had booked and kept that date as well as their hard work managing your event details as well as all event consultations and communications leading up to your cancelled event. Booking deposits will be subtracted from your invoice total if the event is completed as scheduled. Due to supplies ordered, booking demands and order preparation - Final counts must be in 7 days prior to the event and maybe Increased if Possible, but Cannot be Decreased. Events canceled 7 days prior to the event date will be charged Full Invoice Price. Any additional supplies or services needed will be charged after the event. Final payment in full is due no later than 3 days after the event. **NOTE – Drop-off Events require a minimum of 12 Servings. Hot Buffets require a minimum of 25 servings. Staffed events require a minimum of 50 servings (exceptions may be made for Additional Fees). Due to guest selections - minimum of 75% servings of each meat on a 2-meat buffet.** Items may differ from description due to seasonal items and product availability. Due to transportation & labor - all real table service ends at 10:00pm or 2 hours before the event ends, whichever is sooner. All prices are plus tax, labor & delivery.

Prices Subject to Change with Current Market Values.

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