CHAMPIONSHIP catering™

Five-Star Corporate & Event Catering

Catering Menu

Five Oaks ON WARSON

Championship Catering
Larry Gerstein
2249 Woodson Rd, St. Louis, MO 63114
314.606.9520
LarryG@championshipcatering.com

Five Oaks on Warson
Event Rentals
1200 North Warson Road, Olivette, MO 63132
314.991.1249
opr@olivettemo.com

Breakfast

Served buffet-style, customized to fit any occasion.

Grab-and-go Breakfast

Select 2 items. Danish, muffins, donuts, bagels and cream cheese, fruit salad, breakfast breads. Coffee (regular or decaf), juice or bottled water.
$6; $2.50 for each additional item

Game Day Breakfast

Scrambled eggs, sausage, hash browns with choice of pancakes or french toast, fresh fruit and choice of breakfast bread with on-site Chef.
$18; add made-to-order omelet bar for $6 additional

The Champion Breakfast

Create-your-own eggs and omelets, plus includes fresh fruit salad.
Omelet bar includes the following:
Eggs: Whole, whipped, egg whites
Cheese: Cheddar, mozzarella, mixed blend
Meats: Bacon, ham, sausage
Vegetables: Spinach, tomatoes, onions, mushrooms, green peppers, black olives, jalapeño peppers, salsa
$14 depending on number of guests, plus cost of on-site chef.

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Lunch Buffets

Served buffet-style, customized to fit any occasion.

Loaded Salad Bar
Create-your-own romaine and lettuce mix with chicken, eggs, cheeses, broccoli, carrots, celery, artichokes, red onions, black olives and tomatoes. Dressings include 1000 island, ranch, italian and caesar. Served with crackers.
$13; Add soup, chili or potato bar for $5 additional

Deli Buffet
Tuna salad, chicken salad and veggie wraps, roast beef, turkey and ham deli sandwiches with cheese on choice of bread and tomatoes, pickles, lettuce, onions, mustard and mayonnaise. Choice of 2 of the following: house salad, italian salad, caesar salad, cole slaw, potato salad, pasta salad, chips, fruit salad, cookies or brownies.
$15; $2.50 for each additional side item

Tail Gate Buffet
Create-your-own tail gate menu!
Grill: Jumbo hot dogs or bratwurst, angus burgers or chicken served with chips and pasta salad. Complete with tomatoes, relish, sauerkraut, onions, mustard and ketchup. **$16**
BBQ: Pulled pork and chicken, baked beans and buttered corn. **$12**

Mexican Buffet
Create-your-own ultimate nacho, taco and burrito bar! Served with fresh tortilla chips, taco shells and flour tortillas, seasoned beef or chicken, refried beans, spanish rice, nacho cheese, sauteed peppers and onions, diced tomatoes, black olives, jalapeno peppers, shredded lettuce, grated cheddar, salsa, sour cream and hot sauces. **$20**

Pasta Buffet
Hot and ready pasta offerings including spaghetti with meat sauce, pasta con broccoli, chicken alfredo or any other pasta of your choice. Served with italian salad and garlic bread. **$16**

Don't forget to ask about our made-to-order pasta bar!

Box Lunches

Made-to-order and prepared fresh daily. $13

#1) The Wizard
Select 1 item from each category.
Salad: House with choice of dressing: italian, greek, caesar / potato salad, cole slaw, pasta salad, potato chips, fruit salad
Sandwich: Roast beef, turkey, ham, tuna, chicken salad
Bread: Kaiser, wheat, rye, french, white, tortilla wrap
Dessert: cookie, brownie, cheesecake, lemon bar, gooey butter cake
Cheese: American, swiss, cheddar
Garnished with lettuce, tomato, pickle mustard, mayonnaise upon request.

#2) RED
A fresh, garden salad and a veggie wrap loaded with tomatoes, onions, green peppers, lettuce, cucumbers and mushrooms. Served with fruit salad for dessert.

#6) Stan the Man
A traditional, triple-decker sandwich loaded with fresh-baked turkey, lettuce, tomato, bacon, american cheese and mayonnaise. Served with potato salad and a fudge brownie for dessert.

#17) Dizzy D.
Grilled or fried chicken sandwich with lettuce, bacon, onions, tomato, cheddar cheese and sweet & sour wasabi sauce. Served with an italian salad and a lemon bar for dessert.

#20) LOU
Loaded roast beef and turkey sandwich on french bread, topped with lettuce, tomato, pickle, cheddar cheese and creamy horseradish sauce. Served with cole slaw and a cookie for dessert.

#42) BRUCE
A fresh, pineapple boat loaded with chicken salad or tuna salad, garnished with loads of seasonal fruits, served with crackers and a cookie.

#45) The Gibson
Fresh, chef salad loaded with turkey, ham, roast beef, cheddar and swiss cheese, garnished with eggs and tomato or chicken caesar salad. Served with your choice of dressing and dessert.

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Salads

Served boxed lunch style with a bakery fresh roll and chef's choice of dessert.

Spring Salad
Mixed greens with fresh diced mango, dried cranberries, fresh sliced strawberries, sliced almonds, parmesan cheese, and grilled chicken. Served with balsamic vinaigrette dressing. $14

Strawberry Salad with Blackened Salmon
Mixed greens with creamy goat cheese, red onion slivers, spicy pecans and fresh sliced strawberries topped with blackened salmon. Served with strawberry vinaigrette dressing. $16

Classic Cobb
Chopped romaine and iceberg lettuce topped with diced tomatoes, crumbled bacon, diced eggs, diced grilled chicken and blue cheese crumbles. Served with buttermilk ranch dressing. $14

The Steak House Salad
Field greens with Roma tomatoes, roasted red peppers, blue cheese crumbles, red onion slivers and topped with grilled tenderloin steak. Served with balsamic vinaigrette dressing. $16

Spinach Salad
Fresh spinach, feta crumbles, red onion slivers, diced egg, chopped walnuts, and crumbled bacon. Served with raspberry vinaigrette dressing. $13

Asian Salad
Mixed greens, Napa cabbage, shredded carrots, mandarin oranges, fresh diced mango, red pepper slices, and toasted almonds. Served with sesame ginger dressing. $13

Greek Salad
Mixed greens with red onion, cucumber, olives, and feta cheese. Served with greek vinaigrette dressing. $13

Add grilled chicken for just $3 more. Add grilled beef tenderloin or grilled salmon for just $5 more.

Sandwiches & Wraps

Served boxed lunch style with a side item and chef's choice of dessert.

Club Croissant
Sliced smoked ham, oven roasted turkey, crispy bacon, cheddar cheese, swiss cheese, sliced tomato, and leaf lettuce on a bakery fresh croissant. Served with chipotle mayonnaise. $14

Tarragon Chicken Salad
Homemade all white meat chunky chicken salad with diced carrots and celery served on a croissant. $13

Grilled Portobello
Grilled Portobello mushroom cap sliced thin with roasted red peppers, red onions, mozzarella cheese, fresh lettuce, and tomato on a Kaiser roll. $14

Honey Mustard Chicken Sandwich
A grilled chicken breast perfectly seasoned then topped with provolone cheese, lettuce, and tomato served on a bakery fresh pretzel bread. Served with honey mustard dressing. $14

Piled High Ruben
Corned beef on rye bread with sauerkraut, swiss cheese and 1000 island dressing. Served cold. $16

Build-Your-Own
Roast beef, turkey, ham or tuna salad, with cheese and your choice of bread. $13

Southwest Chicken Wrap
Seasoned grilled chicken with lettuce, black beans, grilled corn, diced bell peppers, onions, diced tomatoes, and cheddar cheese. Served with chipotle ranch dressing. $14

Philly Steak Wrap
Grilled tenderloin steak with lettuce, julienned green peppers, onion slivers, sliced fresh mushrooms, and shredded mozzarella cheese. Served with ranch dressing. $16

Chicken Feta Wrap
Mixed field greens, diced tomatoes, sliced olives, feta crumbles, sliced cucumbers and roasted chicken breast. Served with balsamic vinaigrette. $14

Veggie Wrap with Humus
Romaine lettuce with roasted red peppers, black olives, onion slivers, and spicy red pepper humus. $13

Italian Wrap
Romaine and iceberg lettuce with parmesan and provolone cheese, hard salami, ham, red onion, and black olives. Served with italian dressing. $14

Sides

- Mustard Potato Salad
- Pasta Salad
- Asian Slaw
- Potato Chips
- Sweet Potato Chips
- Pita Chips
- Mediterranean Couscous
- Fruit Salad

Station Buffets

Price varies based on selections

Mix & match any items or create your own buffet! Visit us online for more menu offerings.

MEXICAN

Tri-color tortilla chips, hard taco shells & soft tortillas
Seasoned ground beef or chicken
Black beans with sauteed peppers and spanish rice
Nacho cheese, grated cheese, black olives, jalapeños, sour cream, salsa & pico de gallo
Made-to-order quesadilla bar

PASTA

Italian salad
Spaghetti with meat sauce
Pasta con broccoli
Chicken alfredo
Garlic bread
Made-to-order pasta bar with 3 noodles, 5 sauces and more

CARVING

Caesar salad
Hand-carved tenderloin
Hand-carved turkey breast
Hand-carved honey baked ham
Au jus and signature dark and white horseradish sauces
Bourbon glazed carrots
Fresh baked rolls
Build-your-own baked or mashed potato bar with chives, broccoli, cheese, bacon, & butter

DINNER

Spring mix salad
Chicken picatta
Beef pepperloin
Roasted red potatoes
Green bean almandine
Penne pasta in a tomato cream sauce

Ultimate Dinner

Served buffet-style, customized to fit any occasion. Starting from $28.

A spring salad of mixed greens, fresh diced mango, dried cranberries, fresh sliced strawberries, sliced almonds, and parmesan cheese. Served with balsamic vinaigrette dressing.

Your choice of spinach and herb stuffed chicken topped with mornay sauce, beef pepperloin, penne pasta with a tomato cream sauce served with rolls and butter, or hand-carved prime rib with our signature light and dark horseradish cream.

Your choice of balsamic green beans, garlic mashed potatoes or roasted red potatoes.

Desserts

Dessert Buffet

Create your own dessert buffet of cookies, brownies, fresh fruit or lemon bars.
Select 1 item $3; Select 2 items $4; Select 3 items $5

Premium Dessert Buffet

Create your own dessert buffet of cheese cakes, chocolate/white/carrot layed cakes, german chocolate cakes, fruit torts, assorted petit fours, dessert bars or éclairs.
Select 1 item $4; Select 2 items $7

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Premium Hors d'oeuvres

Select any 3 cold items and 2 hot items. $19.50/person

COLD

Assorted vegetables with dip
Assorted cheese & crackers
Southwest chicken pinwheels
Caprese torts
Crab & shrimp torts
Assorted dollar roll sandwiches
Fresh-baked cookies
Brownies

HOT

Meatballs in a
roasted pepper BBQ sauce
Spanakopita
Spicy chicken bites
Toasted ravioli
with marinara sauce
Chicken tenders
with dipping sauce

Ultra-Premium Hors d'oeuvres

Select any 3 cold items and 2 hot items. $23/person

COLD

Marinated grilled vegetable tray with dip
Fresh strawberries & fruit kabobs
with amaretto cream sauce
Baked brie with appricot chutney,
crackers & grapes
Goat cheese popsicles
Antipasto kabobs
Caprese kabobs
Smoked salmon & cream cheese bites
Ham & asparagus roll-ups
Italian sandwich roll-ups
Buffalo chicken wraps
Mini muffulettas
Turkey club sliders
Tenderloin sliders with horseradish sauce

HOT

Chicken cordon bleu bites
Margarita flatbread
Shrimp taco bites
Thai chicken satay
Voodoo shrimp
Chicken & waffle sliders
Macaroni & cheese bites
BBQ beef, pork or chicken sliders

We cater to you!
Mix & match any items or
create your own menu.

Bar Service

$15/person (50 person minimum)

Beer, Wine & Soda

Full Bar Service

$21/person (50 person minimum)

Includes soda, water, tonic water, club soda, sweet and sour, grenadine, cranberry juice, ice and garnishes.

LIQUOR Three Olives Vodka, New Amsterdam Gin, BACARDÍ Superior Rum, Captain Morgan Original Spiced Rum, Dewar's White Label Scotch, Jim Beam Original Bourbon, Trave Amaretto, DeKuyper Peachtree Schnapps

BEER Bud Light and Schlafly Pale Ale (bottles)

WINE (Choose 3) House Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

Premium Bar Service

$27/person (50 person minimum)

Includes soda, water, tonic water, club soda, sweet and sour, grenadine, cranberry juice, ice and garnishes.

LIQUOR Tito's Vodka, Bombay Sapphire Gin, BACARDÍ Superior Rum, Captain Morgan Original Spiced Rum, Malibu Coconut Rum, Glenlivet 12yo, Maker's Mark Bourbon, Disaronno Originale, DeKuyper Peachtree Schnapps

BEER Bud Light, Budweiser/Michelob Ultra*, Schlafly Pale Ale (bottles) *choose 1

WINE (Choose 3) House Brand Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

All prices per person. Disposable tableware included. Labor, tax & gratuity not included.
China available for additional $4/person

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Five-Star Corporate & Event Catering

Championship Catering in partnership with Five Oaks on Warson offers creative on-site catering that will perfectly compliment your event, large or small. Choose from Premium hors d'oeuvres, station buffets, carving stations and sit down dinners.

- Catered Corporate Lunches
- Business Banquet Dinners
- Office Parties and Happy Hours
- Complete Wedding Catering
- Great For Rehearsal Dinners
- And so much more!

Championship Catering can assist with planning and coordinating your catering at Five Oaks on Warson. We serve Simply Amazing Food! Please call us today to design a fabulous menu for your corporate event or wedding day. Bookings go fast so call today to reserve your date!

CORPORATE EXPERTS CATERING

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2249 Woodson Rd
St. Louis, MO 63114

BBB ACCREDITED BUSINESS A+ rating

www.ChampionshipCatering.com

Missouri DHSS Department of Health and Senior Services