Five Oaks
ON WARSON

Wedding & Banquet Packages

Catering By:

CHAMPIONSHIP catering™

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Five-Star Wedding & Event Caterer

Five Oaks on Warson
1200 North Warson Road, Olivette, MO 63132
314.991.1249
www.OlivetteParksandRec.com

Championship Catering
2249 Woodson, St. Louis, MO 63114
314.606.9520
www.ChampionshipCatering.com

Select Package
Only $15

Includes Italian Salad with Spaghetti and Meat Sauce, Pasta Con Broccoli and Chicken Alfredo (many other options available). Served with Rolls and Butter.

Bronze Package
Only $19, Fixed Menu

Includes Italian Salad, Chicken Marinara, Fettuccine Alfredo and Sautéed Broccoli with Roasted Red Peppers. Served with Rolls and Butter.

Silver Package - Pricing starting at only $24

Includes complimentary cake cutting. An elegant package at an affordable price. Add china, flatware and linen napkin for $4 more. Plated options available. Labor and tax not included.

- Salads -

Select (1)

House
Lettuce Mix with Cucumber, Tomatoes and topped with Parmesan Cheese and Croutons with Balsamic Vinaigrette.

Italian
Mixed Greens with Red Onions, Tomatoes, and Parmesan Cheese tossed in a light Golden Italian Dressing.

Caesar
Romaine Lettuce with Parmesan Cheese tossed in a rich Caesar dressing and garnished with fresh baked Croutons.

- Entrees -

Select (2) for Buffet & (1) for Sit Down

Chicken Piccata
Tender breast of chicken served in a white wine lemon sauce with mushrooms.

Roast Beef Pepperloin
Slow Cooked Roast Beef served in Au Jus.

Champagne Chicken
Lightly seasoned chicken in a champagne sauce with pineapple and strawberries.

Baked Spiral Sliced Ham
Delicious baked ham featuring a warm pineapple sauce and bourbon glaze.

Oven Roasted Turkey Breast
Tender juicy turkey breast served with cranberry chutney.

- Side Items -

Select (3) for Buffet & (2) for Sit Down

Balsamic Green Beans
Maple Glazed Carrots
Rice Pilaf
Garlic Mashed Potatoes
Garlic Roasted Red Potatoes
Penne in Tomato Cream Sauce
Pasta Con Broccoli in Tomato Cream
Cavatelli Shells in Rich, White Cream Sauce

Buffet served with Rolls and Butter.

Gold Package - Pricing starting at $29

Our most requested! Professionally presented by our uniformed staff and includes our complimentary cake cutting. Our Gold Package is sure to please. For $4 more add china, flatware and linen napkin. Plated options available. Labor and tax not included.

- Salads -

Select (1)

House
Lettuce Mix with Cucumber, Tomatoes and topped with Parmesan Cheese and Croutons with Balsamic Vinaigrette.

Italian
Mixed Greens with Red Onions, Tomatoes, and Parmesan Cheese tossed in a light Golden Italian Dressing.

Caesar
Romaine Lettuce with Parmesan Cheese tossed in a rich Caesar dressing and garnished with fresh baked Croutons.

- Entrees -

Select (2) for Buffet & (1) for Sit Down

Stuffed Chicken Speidini
Lightly breaded chicken breast stuffed with monterey jack cheese and topped with a mornay sauce.

Pork Loin
Slow roasted pork loin seasoned with sage and rosemary then topped with a delicious apple brandy glaze.

Lemon Pepper Cod
Lightly breaded and served with fresh lemons.

Tenderloin
Served Au jus or with our famous pepperloin sauce.

- Side Items-

Select (3) for Buffet & (2) for Sit Down

Balsamic Green Beans
Glazed Carrots
Rice Pilaf
Garlic Mashed Potatoes
Garlic Roasted Red Potatoes
Penne in Tomato Cream
Pasta Con Broccoli in Tomato Cream
Cavatelli Shells in Rich, White Cream Sauce
Penne with Sun-Dried Tomatoes, Roasted Peppers & Fresh Basil in EVO Sauce

Buffet served with Rolls and Butter.

Appetizer Displays

(25 person Minimum)

Pretzel Bites
A St. Louis Tradition!
Served with spicy mustard.
$3.50/person

Fresh Veggies with Dip
$3/person

Fresh Fruit
with Amaretto Cream Dip
$3.50/person

Mini Sliders
Ham, Turkey, Beef
$5/person

Meatballs in Roasted
Bell Pepper Barbeque Sauce
$4.50/person

Toasted Ravioli with Marinara
$4.50/person

Assorted Cheeses
with Crackers
$3.50/person

Station & Butler Passed Hors D'oeuvres

Select any (3)
$9 per person
(Includes appetizers above)

Crab & Shrimp Tortes

Caprese Kabobs

Spanakopita

Southwest Chicken Pinwheels

Muffuletta Pinwheels

Mac & Cheese Bites

Voodoo Shrimp
Taco Boats

Tomato, Basil, &
Mozzarella Flatbread

Meatballs in Roasted
Red Pepper BBQ Sauce

Platinum Carving Package - Pricing starting at $34

Our signature menu featuring the finest dining selections at an incredible value. Our entree carving stations deliver exactly as your guests order. Your friends will delight in the attention to detail coupled with discriminating service. Labor and tax not included.

- Salads -

Select (1)

Greek
Mixed Greens with Red Onion, Cucumber, Olives and dressed with a Feta Vinaigrette.

Spring Mix
Spring Mix with fresh mangos, strawberries, cranberries, and almonds in a Balsamic Vinaigrette.

Spinach
Spinach with Onions, Mushrooms, Bacon, Eggs, dressed with a Bacon Vinaigrette.

- Entrees -

Select (2) for Buffet & (1) for Sit Down

Baked Salmon with a Mango Citrus Salsa.

NY Strip served with Mushrooms in Garlic Steak Butter.

Spinach and Herb Stuffed Chicken topped with Mornay Sauce.

- Hand-Carved Selections -

Prime Rib with our Five Star Signature Light and Dark Horseradish Cream.

Beef Tenderloin with Bearnaise Sauce and Five Star Signature Horseradish Cream.

- Side Items -

Select (3) for Buffet & (2) for Sit Down

Maple & Bourbon Glazed Carrots
Broccoli sautéed with Red Bell Peppers
Baked Potato Bar with all the Fixings
Baked Sweet Potato
Red Potatoes in Scallion Butter
Seasoned Mixed Vegetables
Long & Wild Grain Rice
Fettuccini Alfredo

Buffet served with Rolls and Butter.

Create Your Own!

Buffet Add-on Options

Pasta Bar

Complete with on-site Chefs to create your delicious pasta dish.

Pasta
Cavatelli, Penne, Shells, Spaghetti

Sauce
Alfredo, Marinara, Tomato Cream

Toppings
Chicken, Shrimp, Italian Sausage, Spinach, Olives, Jalapeño Peppers, Mushrooms, Broccoli

Sundae Bar

Cake is great, but nothing tops our Sundae Bar with all the fixings!

Even More Unique Options!

Mac & Cheese Bar
Polenta Bar
Potato Bar
Frozen Yogurt Bar

Station Buffets

Our Flagship Station Buffets are sure to please! The Stations below are our most popular requests. Or... create your own completely customized to your taste and budget. Pricing varies due to creativity and taste. Please call for customized pricing and options. We are happy to accommodate any guest with special dietary needs.

Hors d'oeuvres Buffet

Cheese and Vegetable Bar with Crackers and Dip

Puff Pastries with Shrimp and Crab

Dollar Roll Sandwiches

Meatballs in a Roasted Pepper BBQ Sauce

Toasted Ravioli

Southwest Chicken Pinwheels

Mexican Buffet

Made-to-order Quesadillas

House Made Corn Chips & Salsa

Spicy Beef & Grilled Chicken

Grated Cheese and Cheddar Cheese Sauce

Lettuce, Tomatoes, Black Olives, Jalapeño Peppers, Onions
Sour Cream

Italian Buffet

Made-to-order Pastas

Italian Salad

Pasta Con Broccoli

Fettuccine Alfredo

Spaghetti Bolognese

Garlic Bread & Rolls

Dinner Buffet

Caesar Salad

Chicken Piccata

Beef Pepperloin

Rice Pilaf

Balsamic Green Beans

Pasta Con Broccoli

Dessert Buffet

Cheesecake Bar with a variety of Flavors and Toppings

Assorted Cakes

Petit Fours, Cookies, Brownies

Sundae Bar

Fresh Fruit

Need a custom menu that you don't see here? Have food allergies? Does your event have a unique theme?

We CATER to all your needs! We are happy to accommodate any guest with dietery needs. Just give us a call at **314.606.9520** to discuss any special requests, ideas and to save the date for your big day!

All prices per person, based on 100 person min. Prices may vary based on number of guests. Tax, labor and gratuity not included. Additional 3-5% processing fee will apply to credit card transactions.

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Five-Star Wedding & Event Caterer

Wedding & Banquet Bar Service

Standard Bar

$19/person + TAX (50 person min)

LIQUOR Barton Vodka, Barton Gin, Barton Rum, Bellows Scotch, Bellows Whiskey, Trave Amaretto, DeKuyper Peachtree Schnapps

BEER Bud Light and Budweiser (cans poured in cup)

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

Includes Coke, Sprite, Diet Coke, Sweet & Sour mix, Bloody Mary mix, cranberry juice, tonic water, club soda, grenadine, ice and garnishes, served in disposable cups.

Beer, Wine & Soda

$15/person + TAX (50 person min)

BEER Bud Light and Budweiser (cans)

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

SODA Coke, Sprite, Diet Coke

Premium Bar

$21/person + TAX (50 person min)

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

Includes Coke, Sprite, Diet Coke, Sweet & Sour mix, Bloody Mary mix, cranberry juice, tonic water, club soda, grenadine, ice and garnishes, served in disposable cups.

Top Shelf Bar

$27/person + TAX (50 person min)

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

Includes Coke, Sprite, Diet Coke, Sweet & Sour mix, Bloody Mary mix, cranberry juice, tonic water, club soda, grenadine, ice and garnishes, served in disposable cups.

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Five Oaks on Warson
Event Rentals
314.991.1249
opr@olivettemo.com

Championship Catering
Chef Larry G
314.606.9520
LarryG@championshipcatering.com

BBB ACCREDITED BUSINESS A+ rating

Missouri DHSS Department of Health and Senior Services