



Exec.
DINING



Catering Menu





Keep business on course.

From everyday treats to gourmet meals, the right food and the right service make all the difference.

The Executive Dining catering team is here with every you need to plan the perfect event.

Here's how it works.

It's easy to have Executive Dining cater your next event. Just call us – that's why we're here. We can customize menus or create anything from a basic boxed lunch to multi-course meal. Have a set budget? Special nutritional needs? Looking for healthy meals? We can accommodate most needs – just let us know.

**ORDERING
IS EASY.**

Set up your catered event today by calling
(314) 894-9414

Exec.
DINING

DETAILS

Here are a few details to keep in mind.

Same-day delivery.

Our same-day menu is limited, so just give us a call to see what's available.

Special dietary needs.

When you place your order, please let us know if you have any dietary requirements or restrictions.

Personalized box lunches.

Labels with the type of sandwich (Example: Turkey) are free. If you need individualized labels with names, it is an additional \$1 per box.

Full-service staff.

Based on the number of guests at your event and your menu selections, we will provide your event with a full staff. Each staff member will be booked at the current hourly rate. Ask for details when you schedule your event.

All the extras.

Need tables, chairs, linens, china or serve ware? All are available for an additional fee. Again, let us know what you need when you call.

Earn Catering Bucks!

For any catering purchase over \$500, you'll receive \$25 toward a future catering purchase. Call for details!

And the disclaimers:

- Menu items do not include sales tax
- Prices and menu subject to change
- Certain events may include additional service charge or hourly rate



WHAT WE HAVE TO OFFER:

Breakfast Buffets

Lunch Buffets

Lunch Platter
Specials

Healthy Habits Box
Lunch

Box Sandwiches

Box Salads

Snacks

Desserts a la carte

Beverages a la
carte

Pizza

The Executive Hog

Hor D'oeuvres a la
carte

Appetizer Buffets

"A Notch Above"
Catering Buffet



Breakfast Buffets

Served with: Chilled Juice, Coffee, Decaf & a Variety of Hot Teas

BREAKFAST

Breakfast Buffets

The Executive Continental

\$9.75 per person

Sliced Fresh Seasonal Fruit Tray, Assorted Fresh Baked Pastries and Baked Goods, Butter, Cream Cheese, Preserves

The California Breakfast

\$10.50 per person

Sliced Fresh Seasonal Fruit & Berries, Yogurt & Granola, Variety of Breakfast Breads, Whipped Butter

Breakfast Favorites

\$10.95 per person

Silver Dollar Pancakes (choice of plain, blueberry, or banana), Cinnamon Brown Sugar French Toast Baguette, Maple Syrup, Whipped Cream, Crisp Bacon, Sausage Links, Mixed Berries

The Executive Special

\$12.50 per person

Southern Style Biscuits & Gravy, Butter and Preserves, Scrambled Farm Fresh Eggs, Crisp Bacon, Sausage Links, American Potatoes

Build-Your-Own Greek Yogurt Parfait

\$10.00 per person

Low-fat Vanilla Greek Yogurt, Granola, Toasted Nuts, High Fiber Cereal, Mixed Berries, Honey, Assorted Muffin Tops

Southern Sunrise

\$12.95 per person

Country Fried Steak, Buttermilk Biscuits, Country Pepper Gravy, Fried Potatoes & Onions, **Choice of:** Bacon or Sausage

Rise and Shine Buffet

\$11.95 per person

Traditional Sausage, Egg, & Cheese Casserole or Mixed Vegetable, Egg & Cheese Casserole

Served with: Crisp Bacon, Breakfast Potatoes, Fresh Fruit Display

Working Breakfast Sandwich Platter

\$12.50 per person

Warm Brown Sugar Butter Croissants with Ham, Skinny Bun with Smoked Turkey & Egg Whites, Grilled Ciabatta with Steak & Egg, Fresh Seasonal Fruit Display, Breakfast Potatoes

South of the Border Wake Up Platter

\$12.50 per person

Assorted Breakfast Burritos (Bacon, Egg & Cheese; Roasted Vegetable, Spinach, Cheese & Egg; Ham, Egg, & Cheese), Chipotle Breakfast Potatoes, Salsa, Sour Cream



Breakfast Buffets

Served with: Chilled Juice, Coffee, Decaf & a Variety of Hot Teas

BREAKFAST

Breakfast Buffets. *(continued)*

Bagel Box

\$6.95 per person

Assorted Freshly Baked Bagels, Whipped Butter or Honey Butter, Berry Preserves and **Choice of Two:** Cream Cheese Flavors (plain, brown sugar & cinnamon, honey walnut, strawberry vanilla, lemon zest & poppyseed)

Morning Pizza Buffet

\$8.50 per person

Homemade Breakfast Pizza (gravy, scrambled eggs, assorted breakfast meats, cheese, breakfast potatoes) and Seasonal Fresh Fruit Salad
(estimated 3-4 guests per pizza)

Breakfast a la carte

- \$2.00 each** Assorted Muffins
- \$2.00 each** Assorted Danishes
- \$2.25 each** Butter Croissants
- \$2.00 each** Assorted Scones
- \$1.75 each** Assorted Bagels
- \$2.00 each** Assorted Breakfast Breads
- \$2.00 each** Freshly Baked Cinnamon Rolls
- \$2.00 each** Assorted Turnovers
- \$1.50 each** Assorted Donuts
- \$2.50 each** Sliced Fresh Fruit
- \$1.25 each** Whole Fruit
- \$2.00 each** Assortment of Yogurts
- \$2.75 each** Yogurt Parfait
- \$1.00 each** Hard Boiled Eggs
- \$2.50 each** Hot Oatmeal with Choice of Three Toppings



LUNCH

Lunch Buffets

Little Italy Buffet

\$14.50 per person

Choice of: Chicken Parmigiano, Chicken Spiedini, or Chicken Modiga, **Choice of:** Penne Pasta with Tomato Basil Sauce or Fettuccini Alfredo. **Served with:** Classic Italian Salad (crisp garden greens, sweet red onion, tomatoes, black olives & parmesan), Chef's Seasonal Roasted Vegetables, and Breadsticks

The Executive BBQ Buffet

\$15.25 per person

Slow Roasted Pulled Pork with House BBQ Sauce and Herb Marinated Grilled Chicken Breast served with a Garden Salad, Bakery Rolls and your **Choice of Two:** Classic Potato Salad, Cowboy Baked Beans, or Mac & Cheese.

Winner, Winner, Chicken Dinner

\$14.95 per person

Crispy Fried Chicken, Freshly Baked Biscuits, and **Choice of Three:** Mashed Potatoes & Gravy, Corn, Sautéed Mixed Greens, Mac & Cheese, Slaw, or Vegetable Pasta Salad

Syberg's Chicken Tender Spread

\$11.95 per person

Hand-Breaded Chicken Tenders with Assorted Dipping Sauces and **Choice of Two:** Homemade Chips, Mac & Cheese, Cheddar Mashed Potatoes, Garden Salad, or Roasted Vegetables

A Taste of The Hill

\$13.95 per person

Choice of two: Baked Lasagna, Cheese Tortellini with Creamy Tomato Sauce, Traditional Pasta Con Broccoli with Chicken, Baked Mostaccioli, or Fettuccine Alfredo. **Served with:** Classic Italian Salad and Cheesy Garlic Bread

Chicken Piccata

\$13.50 per person

Baked Chicken Breast on a Bed of Fresh Steamed Spinach with Lemon and Caper Piccata Sauce **Served with:** Multi Grain Wild Rice Pilaf, Fresh Steamed Vegetables, Garden Salad and Bakery Rolls

Traditional Turkey Feast

\$13.50 per person

Fresh Roasted Turkey Breast, Chef's Seasonal Steamed Vegetables, Garden Salad and Bakery Rolls **Choice of One:** Mashed Potatoes & Gravy, Oven Roasted Potatoes, or Traditional Stuffing

The Backyard Grill Buffet

\$11.95 per person or double the meat for additional \$2.95 per person

Assortment of Fresh Turkey Burgers, Hand-Pattied Cheeseburgers, and Bratwurst **Served with:** Appropriate Condiments & Toppings, Bakery Fresh Buns, Homemade Chips and your **Choice of:** Freshly Prepared Cole Slaw or Potato Salad *(estimated at choice of one protein per person)*

LUNCH

Lunch Buffets. *(continued)*

Bistro Combo

\$14.95 per person

Assorted Sliders on Gourmet Buns and Croissants (chicken salad, turkey, ham, roast beef, roasted vegetable) **Served with:** One Composed Salad (Choice of Caesar, Strawberry Spinach, or Greek), Soup de Jour, and Fresh Baked Cookies

Fiesta Celebration

\$15.75 per person

Choice of 2 Proteins: Fajita Grilled Chicken, Cilantro Lime Marinated Flank Steak, Spiced Pulled Pork, or Traditional Taco Beef **Served With:** Warm Flour Tortillas, Traditional Tortilla Chips, Lime Spiced Rice & Black Beans, Pico de Gallo, Salsa Verde, Spicy Red Salsa, Guacamole, Queso Cheese Sauce, Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream, and Black Olives

Asian Fusion

\$15.75 per person

Choice of two: Orange Chicken, Beef & Broccoli, Sweet & Sour Pork, or General Tso's Chicken.

Served with: Fried Rice, Asian Style Vegetable Medley, Egg Rolls & Crab Rangoon.

Healthy Habits Buffet

\$13.95 per person

Choice of: Herb Marinated Grilled Chicken, Mustard Pork Loin with Caramelized Onions, or Oven Roasted Turkey **Served with:** Roasted Vegetable Couscous, a Seasonal Fruit Platter, & a Garden Salad.

Taste of St. Louis

\$15.95 per person

Choice of Three: Syberg's Wings, Toasted Ravioli and Marinara, St. Louis Style BBQ Pulled Pork Sliders with Pickles and Crispy Onions, Syberg's "Syskins", or Mini Cheeseburger Sliders. **Served with:** St. Louis Style Salad, Gooney Butter Cake Bites and Ted Drewes Frozen Custard.

Looking for More Options? Have a Specific Budget?

We are happy to meet with you to discuss your needs & plan a personalized menu!

LUNCH

Lunch Platter Specials

Upper Cuts Platter

\$13.50 per person

Choice of Three Butcher Block Meats: Slow Roasted Chicken Breast, Top Round Roast Beef, Hickory Ham, Honey Roasted Turkey or Salami. **Choice of Two Sides:** Homemade Chips, American Potato Salad, Caesar Salad, or Roasted Vegetable Pasta Salad. **Condiment Tray Includes:** Assorted Cheeses, Crisp Lettuce, Garden Fresh Tomatoes, Sliced Onion, and Pickles with a Selection of Bakery Fresh Breads and Appropriate Condiments

Composed Salad Platter

\$11.95 per person

Classic Tuna Salad, Chicken Salad with Grapes & Walnuts, and Creamy Egg Salad Served on a Platter with Mini Croissants, Slider Buns, and Assorted Crackers. **Served with:** Fresh Fruit Salad and Homemade Chips

Syberg's Wrap Collection

\$11.95 per person

Assorted Half Wraps on Trays, **Choice of:** House Salad or Pasta Salad, and **Choice of:** Homemade Chips or Bags of Assorted Chips

Classic Executive Mixed Grill

\$20.95 per person

Served Chilled: Thinly Sliced Marinated Grilled Beef Tenderloin, Thinly Sliced Herbed Chicken Breast, and Jumbo Shrimp Served with Russian Dressing, Choice of Pesto Pasta Salad or Mixed Green Salad, and Bakery Rolls

Homerun Slider Platter

\$14.25 per person

Syberg's Chicken Tender Sliders, Pulled Pork Sliders with Pickles and Crispy Onions, Mini Bacon Cheeseburger Sliders. **Served with:** Nacho Chips with Cheese & Jalapeños

Warm Mini Sandwich Platter

\$14.25 per person

Mini Croissants with Ham & Brown Sugar Butter, Mini Ciabatta with Shaved Roast Beef & Provel Cheese, Mini Vienna with Turkey and Brie, Dollar Roll BLT with Peppered Bacon, Served on a Platter with Horseradish Sauce, Garlic Aioli, and Honey Mustard. **Choice Of:** House Salad or Caesar Salad and Homemade Garlic Ranch Chips





BOX LUNCHES

Healthy Habits Box Lunch

\$10.95 per person

Portion controlled 500 calories or less boxed lunch with fresh fruit & mini dark chocolate bite

Salads

Greek Salad

Mixed greens, cucumber, tomatoes, feta, black olives, red onion, pepperoncini, grilled chicken, and Greek dressing on the side

Spicy Grilled Chicken Salad

Grilled chicken tossed in buffalo sauce over romaine lettuce, tomatoes, diced celery, shredded cheese, and light ranch on the side

Citrus Salad

Mixed greens, mandarin oranges, sliced strawberries, slivered almonds, grilled chicken, and poppyseed dressing on the side

Red, White & Blue Salad

Spinach, strawberries, blueberries, feta cheese, pecans, grilled chicken, and balsamic vinaigrette on the side

Sandwiches

Mediterranean Roasted Veggie

Bell peppers, zucchini, squash, tomatoes, feta cheese, onions lettuce, vinaigrette dressing on the side, whole wheat wrap

Turkey

Rotisserie turkey with red pepper hummus, lettuce, tomato on whole wheat skinny bun

California Chicken

Marinated grilled chicken, lettuce, tomato, avocado spread on whole wheat skinny bun

NEED PERSONALIZED BOXES?
We'll put a name on each box for
\$1 per lunch.

BOX LUNCHES

Box Sandwiches

Our catering staff understands the meaning of "working lunch" and has created Executive Box Lunches as a convenient alternative to the more formal, fully catered service. Attractively packaged and complete with high-quality disposables, our box lunch is classy, easy-to-serve and an excellent value. Executive Dining box lunches are the perfect solution to last minute and casual dining venues.

Executive Box Lunches includes: A sandwich, one side and dessert. All utensils, napkins and appropriate condiments are also included. Prices do not include sales tax.

Bread Options

(Where applicable)

Wheat, White, Sourdough, Rye, Croissant, Pretzel Bread or French Bread. Or ask for any sandwich to be wrapped in a wheat, tomato, or spinach wrap

Sides

(One per person)

Homemade Chips, American Potato Salad, Pasta Salad, Cole Slaw , Fruit Salad , Bag of Chips , Whole Fruit, Veggie Sticks & Dip

Desserts

(One per person)

Bakery Shop Cookie (chocolate chip, sugar, peanut butter, oatmeal raisin), Fudge Brownie, Lemon Bar, Fresh Fruit
Add \$0.95 for a Fat Patty's Cookie

NEED PERSONALIZED BOXES?
We'll put a name on each box for
\$1 per lunch.

BOX LUNCHES

Box Sandwiches *(continued)*

Basic \$10.95

Turkey Supreme Sandwich

Rotisserie Turkey with your choice of Swiss, Cheddar or American Cheese, topped with leafy lettuce, tomato, piled high on your choice of bread. Mustard and mayo on the side.

Honey Ham Sandwich

Layers of ham, Swiss cheese, leafy lettuce, tomato, and tangy honey mustard dressing on the side, with your choice of bread.

Top Round Roast Beef Sandwich

Top round of roast beef, sliced cheddar cheese, lettuce, tomato, red onion on a bun with horseradish sauce on the side

The "Veggie Max" Sandwich

Fresh Vegetables (sliced mushrooms, sweet red onion, cucumbers, tomatoes, and lettuce) on multigrain wheat, with pesto mayonnaise dressing on the side

Classic Chicken Salad Sandwich

Homemade chicken salad on Ciabatta bread with fresh lettuce and tomato

Tuna Salad Sandwich

Homemade tuna salad on wheat bread with fresh lettuce and tomato

Gourmet \$11.95

Italian Combo Sandwich

Top round roast beef, turkey, and salami, with leafy lettuce, tomato, red onion, and provol cheese on fresh baked Italian bread with our special vinaigrette dressing on the side.

House Club Croissant

Classic ham and turkey with Swiss cheese, bacon, lettuce and tomato with Dijon mayonnaise on the side, served on a croissant

Ranch Chicken Sandwich

Grilled chicken, bacon, lettuce, tomato, side of ranch, on your choice of bread

Chicken Caesar Sandwich

Grilled chicken breast with Romaine lettuce, diced tomatoes, shaved Parmesan, and Caesar dressing on the side

NEED PERSONALIZED BOXES?
We'll put a name on each box for
\$1 per lunch.

BOX LUNCHES

Box Salads

Executive Salad Box Lunches include choice of freshly prepared salad with a bakery roll and choice of dessert. All utensils, napkins and appropriate condiments are also included.

Basic \$10.95

Spinach Salad

Fresh baby spinach, tomatoes, chopped hard-boiled egg, crumbled bacon, and shredded cheese with balsamic dressing on the side.

Real Estate Salad

Crispy iceberg lettuce topped with ham, turkey strips, shredded provol cheese, homemade croutons, tomatoes and red onions with homemade ranch dressing on the side.

Executive House Salad

Crispy iceberg lettuce served with our homemade croutons, tomatoes, red onions, shredded provol cheese with homemade ranch dressing on the side.

Chicken Caesar Salad

Marinated grilled chicken on romaine lettuce with parmesan cheese, homemade croutons, tomatoes, and Caesar dressing on the side.

Gourmet \$11.95

Black & Blue Salad

Marinated grilled steak on a bed of spinach and mixed greens, with diced tomatoes, red onion, blue cheese crumbles, homemade croutons, and blue cheese dressing on the side

Southwest Chicken Salad

Grilled Chicken, lettuce, black bean & corn salsa, shredded cheese, tomatoes, crispy tortilla strips, and salsa ranch on the side

Fried Buffalo Chicken Salad

Chicken strips tossed in buffalo sauce over iceberg lettuce, with tomatoes, red onion, homemade croutons, shredded cheese, and ranch dressing on the side

Desserts

Choice of one per boxed salad. Add \$0.75 for Fat Patty's Cookie

Bakery Shop Cookie (chocolate chip, sugar, peanut butter, oatmeal raisin), Fudge Brownie, Lemon Bar, Fresh Fruit

TAKE A BREAK

Snacks

Granola Bars

\$1.00 - 2.00 each

Popcorn

\$1.50

Dry Package Snacks

\$1.50 - 2.50 each

Soft Jumbo Pretzel

\$2.00 each

Served with: cheese or mustard

Fresh Tortilla Chips with a Black Bean Corn Salsa

\$2.50 per person

Fresh Fruit Dessert Skewer

\$3.00 per person

Served with: warm chocolate syrup

Fresh Fruit Platter

\$3.75 per person

Served with: strawberry yogurt dipping sauce

Farm Fresh Vegetables

\$2.00 per person

Served with: light ranch dip

Hummus Platter

\$4.00 per person

Choice of Three: Classic hummus, roasted red pepper hummus, sun-dried tomato hummus, or spinach artichoke hummus. **Served with:** pita wedges and veggie sticks

Build-Your-Own Trail Mix Bar

\$4.95 per person

granola clusters, dried cranberries, raw almonds, roasted cashews, toasted coconut, dark chocolate chips, and pretzels

Low-Fat Yogurt Parfait Cup

\$2.75 per person

vanilla yogurt, fresh seasonal berries, granola clusters

Afternoon Pick Up

\$4.50 per person

Assorted Cheese, Mixed Nuts, Grapes, & Crackers

Can't Decide Sweet and Salty

\$5.95 per person

White Cheddar Popcorn, Homemade Chips, Warm Cookies, Trail Mix, and Cinnamon Sugar Pretzel Bites

Anti Pasto Display

\$4.95 per person

Marinated Olives, Assorted Cheese Bites, Smoked Meats, Pepperoncini, Marinated Mushrooms, Cold Roasted Vegetables

Mid-Afternoon Melt Down

\$6.50 per person

Warm brownies with chocolate ganache, warm banana and chocolate chip muffins, fresh baked cookies, **Served with:** Ted Drewes' Vanilla Frozen Custard

TAKE A BREAK

Desserts & Beverages a la carte

Desserts

Freshly Baked Cookie

\$1.00 each

Choice of Chocolate Chip, Oatmeal,
Sugar, or Peanut Butter

Gourmet "Fat Patty" Cookies

\$2.00

Assorted Gourmet Bars

\$2.25

Brownies, Blondies, Lemon Bars

Cheesecake

\$3.00 per person

St. Louis' Gooey Butter Cake

\$15.95

Serves 9

Ted Drew's Frozen Custard

\$4.00

Dessert Shooters

\$2.25

Whipped Chocolate Mousse
with Fresh Berry Garnish

Beverages

Freshly Ground Coffee

\$2.50 per person

Decaffeinated Coffee

\$2.50 per person

Hot Tea

\$2.50 per person

Iced Tea

\$8.50 per gallon

Milk

\$1.75 per bottle

Whole, Skim or 2%

Fruit Juice

\$1.80 per bottle

Soda

\$1.75 per 20 oz. bottle

\$1.00 per 12 oz. can

Bottled Water

\$1.75



PIZZA

16" Pizzas

Specialty

Syberg's Pizza

\$21.95

Brett's Conglomeration Italian sausage, ham, pepperoni, hamburger, bacon, mushrooms, green pepper and onions

BBQ Pizza

\$19.95

A pizza shell topped with BBQ sauce, diced red onions, bacon, chicken, jalapeños and melted with a blend of mozzarella and Provel cheese

Joe Mama

\$21.95

Italian sausage, pepperoni, hamburger, bacon, and ham with extra cheese

Gourmet Veggie Pizza

\$17.95

Green peppers, mushrooms, artichokes, tomatoes, and onions

Syberg's Signature Chicken Pizza

\$19.95

Syberg's sauce topped with grilled chicken, and a three house blend, served with a side of ranch

Build Your Own

Cheese Pizza

Starts at \$14.99, additional toppings .75¢/each

Extra Toppings: Meats - Italian sausage, pepperoni, hamburger, ham, chicken, or bacon
Veggies - Mushrooms, black olives, tomatoes, green peppers, pineapple, artichoke, onions, or jalapeños

Pizza & Salad Buffet

Add a House or Caesar Salad to your pizza order for \$2.50 per person

PRO TIP:

16" pizzas can feed roughly 3-4 people

The Executive Hog

With a 72 hour notice, we can smoke meat using our Executive Hog Smoker!

Pulled pork, turkey, pork loin, chicken wings, top round beef, brisket, ribs, tenderloin, chicken quarters, you name it!

Let us help you plan a unique smoked barbecue catered meal! We can even bring the smoker on site!

Market Price. Call to discuss details.



COCKTAIL HOUR

Hors D'oeuvres a la carte

Syberg's Wings

\$5.25 per person

Served with: Syberg's Sauce and Ranch

Toasted Ravioli

\$2.95 per person

Served with: Parmesan Marinara Sauce

Crab Rangoon

\$3.95 per person

Served with: Sweet & Sour Sauce

Vegetable Spring Rolls

\$3.95 per person

Served with: Sweet & Sour Sauce

Crab & Cheese Stuffed Mushroom Caps

\$5.95 per person

Chicken Strips

\$4.95 per person

Served with: Ranch & Honey Mustard Dipping Sauce

Fresh Fruit Platter

\$3.50 per person

Dollar Roll Sandwiches

\$3.75 per person

Choose from: Ham, Beef, Turkey, Salami, Chicken or Tuna Salad

Farm Fresh Vegetable Platter

\$2.00 per person

Served with: Homemade Ranch or Dill Dip

Grilled Vegetable Platter

\$2.00 per person

Served with: Balsamic Glaze & Blue Cheese Dip

Sausage & Cheese Platter

\$4.00 per person

Assorted Smoked Sausages Displayed with a Variety of Cheese, Fruit, and Crostini

Domestic & Imported

Cheese Board

\$3.50 per person

Served with: Assorted Crackers

Chilled Jumbo Shrimp

Market Price

Served with: Cocktail Sauce

Fabulous Shellfish Display

Market Price

Crab claws, smoked shrimp, oysters on the half shell

Served with: cocktail sauce and ancho aioli

Smoked Salmon Display

Market Price

Smoked salmon, dilled cream cheese, capers, diced eggs, diced onions **Served with:** bagel chips

Smokey Seafood Platter

Market Price

Smoked salmon, smoked shrimp, smoked trout, smoked scallops **Served with:** herb aioli

Looking for More Options? Have a Specific Budget?

We are happy to meet with you to discuss your needs & plan a personalized menu!



COCKTAIL HOUR

Appetizer Buffets

Classic Cocktail Hour

Choice of Two

Choose From: Roast Beef, Chicken Salad, Ham & Swiss, Seafood Salad, Turkey Breast, Tuna Fish Salad, Salami & Pepper Cheese **Served on:** Dollar Rolls or Mini Rye

Choice of Three

Choose From: Our Famous Chicken Wings, Toasted Ravioli with Marinara Sauce, Mini Tacos with Salsa, Spring Rolls with Sweet and Sour Sauce, Crab Rangoon with Sweet and Sour Sauce, Hand Rolled Meatballs Smothered in Swiss Gravy

Choice of One:

Choose From: Syberg's House Salad, Assorted Raw Vegetable Platter **Served with:** Ranch Dip, Assorted Fresh Fruit Platter and Honey Yogurt Dip

All Paper Products & Condiments Included:

50 – 150 guests

\$13.50 per person

Over 150 guests

\$12.50 per person

Grande Buffet

Hand Carved Top Round of Beef and Herb Roasted Turkey Breast. Served with Dollar Rolls.

Choice of Two

Choose From: Assorted Fresh Fruit Display, Imported Cheese & Gourmet Crackers, Garden Fresh Vegetables with Dip

Choice of Five:

Choose From: Breaded Chicken Strips with Two Dips, Chilled Jumbo Shrimp with Cocktail Sauce, Toasted Ravioli with Parmesan Marinara, Crab & Cheese Stuffed Mushroom Caps, Sausage Stuffed Mushroom Caps, Smoked Salmon with Crackers, Grilled Chicken Kabobs

All Paper Products & Condiments Included:

\$22.95 Per Person

Hand Carved Beef Tenderloin additional

\$5.00 per person



“A Notch Above” Catering Buffet

All Entrees Served with a Garden Fresh Side Salad.

Shrimp Scampi

Fresh Shrimp Dusted in Flour and Sautéed with Lemon Garlic Butter and Finished with Fresh Grape Tomatoes and Baby Spinach. **Served with:** Parmesan Garlic Basil Pasta and Roasted Chef's Vegetables

Market Fresh Fish

Pan Seared Orange Roughy with Tomato Cilantro Coulis. **Served with:** Creamy Risotto and Julienne Vegetable Sticks

Flambé Chicken

Sautéed Chicken Cutlets Finished with a Light Mustard Cognac Sauce. **Served with:** Wild Rice Pilaf and Fresh Seasonal Vegetables

Price starting at \$20.95 per person.

Call to discuss details.

Smothered Chicken

Herb Grilled Chicken Medallions topped with Mushrooms & Spinach **Served with:** Baby Red Potatoes Stuffed with Bacon, Cheese & Scallions, and Grilled Asparagus

Teriyaki Flank Steak

Garlic Teriyaki Glazed Flank Steak Topped with Onion Straws & Portobello mushrooms. **Served with:** Asiago Potatoes and Green Bean Almandine

Beef Tenderloin

Cowboy Style Filet of Beef Tenderloin with Roasted Garlic & Garden Fresh Herb Butter. **Served with:** Parmesan Potato Pancakes and Roasted French Green Beans

Keep business on course.