



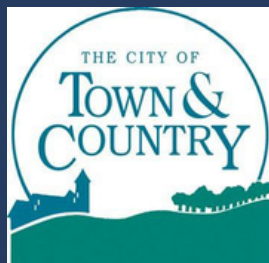
WALNUT CATERING + EVENTS

At Walnut Catering Company, our mission is to provide exceptional catering services that exceed our clients' expectations. You will not find a caterer that provides the same level of quality & service as Walnut Catering. Our team, led by Chef Eric Vogel, has decades of experience in the catering and hospitality industry. All our menus are fully customizable and designed to fit your specific needs and preferences, and we are happy to accommodate dietary restrictions and preferences. Let Walnut Catering Company take care of all your catering and bar needs, you will not be disappointed.



Eric Vogel - Owner/Chef

“FROM CONCEPT TO CUISINE, WE CATER EXCELLENCE!”



KEEP IT SIMPLE SPIEDINI PACKAGE

\$15/Person

Buffets are based on (1) hour of service. 50 persons minimum required. Buffets include fresh rolls and butter, disposable china and silverware. Add upgraded disposable service \$2 per person. Add china, flatware, and linen napkins for \$4 per person more.

SALAD

St. Louis Italian Salad

Romaine and Iceberg lettuce, pimentos, artichoke hearts, sliced red onions, parmesan, red wine vinaigrette.

ENTRÉES & SIDES

Our Famous Chicken Spiedini

Tender marinated chicken, breadcrumb crust, herb-garlic olive oil sauce.

Vegetable Medley

Zucchini, yellow squash, carrots, red onions, seasoned to perfection.

Beef Cannelloni

Beef stuffed cannelloni with marinara and asiago cheese.

Garlic Whipped Potatoes

Red skinned potatoes and roasted garlic.

Cheese Manicotti

Four cheese stuffed manicotti with marinara and asiago cheese.



PASTA & SALAD DINNER BUFFET

\$17.95/Person

Buffets are based on (1) hour of service. 50 persons minimum required. Buffets include fresh rolls and butter, disposable china and silverware. Add china, flatware, and linen napkins for \$4 per person more.

SALAD (CHOOSE TWO)

St. Louis Italian Salad

Romaine and Iceberg lettuce, pimentos, artichoke hearts, sliced red onions, parmesan, red wine vinaigrette.

Caesar Salad

Romaine, herb garlic croutons, Caesar dressing, asiago.

Garden Salad

Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of 'two' dressings.

PASTAS (CHOOSE TWO)

Baked Penne & Mini Meatballs

Marinara, meatballs, provolone, and mozzarella cheese.

Farfalle Chicken Pasta

Grilled chicken, button mushrooms, pancetta, roasted red peppers, red onions, sweet peas, parmesan cream sauce, asiago.

Tortellini Ala Panna

Cheese filled tortellini, mushrooms, peas, pancetta in a parmesan cream sauce.

Thai Pork Mac N Cheese

Thai pulled pork, four cheese alfredo, asparagus relish, smoked gouda, sweet chili sauce.

Beef Cannelloni

Beef stuffed cannelloni with marinara and asiago cheese.

Penne Prima Vera

Penne pasta, red and green peppers, zucchini, spinach, mushrooms, asparagus, and fresh herb garlic butter sauce.

Blackened Tenderloin Pasta (Add \$2/Person)

Tender beef, roasted red bell peppers, red onions, mushrooms, cajun cream sauce, asiago.

Shrimp Scamp (Add \$2/Person)

Campanile pasta, shrimp, bruschetta tomatoes, white wine lemon garlic scampi sauce.

ACCOMPANIMENTS (CHOOSE TWO)

Seasonal Vegetable Medley

Buttered Sweet Corn

Italian Herb Potatoes

Oven Roasted Brussel Sprouts

Garlic Mashed Potatoes

Wild Rice Pilaf

Green Beans & Red Bell Pepper

Broccoli & Carrots

Grilled Asparagus



PREMIER DINNER BUFFET

\$23.95/Person

Buffets are based on (1) hour of service. 50 persons minimum required. Buffets include fresh rolls and butter, disposable china and silverware. Add china, flatware, and linen napkins for \$4 per person more.

SALAD (CHOOSE ONE)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette.

Garden Salad

Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of 'two' dressings.

Roasted Beet Salad

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette.

St. Louis Italian Salad

Romaine and Iceberg lettuce, pimentos, artichoke hearts, sliced red onions, parmesan, red wine vinaigrette.

Caesar Salad

Romaine, herb garlic croutons, Caesar dressing, asiago.

Strawberry Balsamico Salad

Field greens, fresh sliced strawberries, goat cheese, candied almonds, herb balsamic vinaigrette, balsamic reduction.

ENTRÉES (CHOOSE TWO)

Chicken Spiedini

Marinated chicken charbroiled, bread crumb crust, lemon, garlic herb olive oil.

Lemon Caper Tilapia

Light lemon caper cream sauce.

Roasted Pork Loin

Cajun spiced, cranberry mushroom demi-glace.

Walnut Salmon

Walnut crust, spiced orange marmalade.

Wild Mushroom Chicken

Wild mushroom cream sauce.

Balsamic Grilled Chicken

Bruschetta tomatoes, fresh mozzarella, basil, balsamic glaze.

Chicken Lemon

Light lemon caper cream sauce.

Roasted Turkey

With gravy.

Top Round of Beef

Sliced, au jus, horseradish sauce.

ACCOMPANIMENTS (CHOOSE THREE)

Seasonal Vegetable Medley

Buttered Sweet Corn

Italian Herb Potatoes

Oven Roasted Brussel Sprouts

Campanile Marinara

Wild Rice Pilaf

Green Beans & Red Bell Pepper

Broccoli & Carrots

Grilled Asparagus

Garlic Mashed Potatoes

Baked Sweet Potato

Campanile Alfredo



CHEF'S SELECTION DINNER BUFFET

\$29.95/Person

Buffets are based on (1) hour of service. 50 persons minimum required. Buffets include fresh rolls and butter, disposable china and silverware. Add china, flatware, and linen napkins for \$4 per person more.

SALAD (CHOOSE ONE)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic vinaigrette.

Garden Salad

Field greens, tomato, cucumber, cheddar, herb garlic croutons, choice of 'two' dressings.

Roasted Beet Salad

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette.

St. Louis Italian Salad

Romaine and Iceberg lettuce, pimentos, artichoke hearts, sliced red onions, parmesan, red wine vinaigrette.

Caesar Salad

Romaine, herb garlic croutons, Caesar dressing, asiago.

Strawberry Balsamico Salad

Field greens, fresh sliced strawberries, goat cheese, candied almonds, herb balsamic vinaigrette, balsamic reduction.

ENTRÉES (CHOOSE TWO)

Swordfish Spiedini

Marinated swordfish chunks, charbroiled, breadcrumbs, lemon, garlic, herb olive oil.

Filet Medallions Modigo

Beef medallions, breadcrumbs, provolone, mushrooms, lemon caper cream.

New England Crab Cakes

Our signature jumbo lump crab, old bay remoulade.

Shrimp Spiedini

Herb breadcrumb crust, rosemary garlic butter.

Chicken Ladue

Parmesan crusted chicken, provolone, jumbo lump crab meat, lemon butter caper sauce.

Prime Rib of Beef

Sliced and served with au jus and horseradish sauce.

Tenderloin of Beef

Sliced and served with a red wine demi-glace.

Herb Crusted Icelandic Cod

Lemon butter scampi sauce.

Mahi Mahi

Mango salsa.

ACCOMPANIMENTS (CHOOSE THREE)

Seasonal Vegetable Medley

Buttered Sweet Corn

Italian Herb Potatoes

Oven Roasted Brussel Sprouts

Campanile Marinara

Wild Rice Pilaf

Green Beans & Red Bell Pepper

Broccoli & Carrots

Grilled Asparagus

Garlic Mashed Potatoes

Baked Sweet Potato

Campanile Alfredo



DISPLAY & DIPS

Priced/Person

25 persons minimum on all displays.

Domestic Cheese Display	3.50	Antipasto	4.50
<i>Served with assorted crackers & flatbreads.</i>		<i>Plentiful selection of Italian meats, cheeses, and marinated vegetables.</i>	
Artisan Cheese & Exotic Fruit	4	Trio of Hummus	3.50
<i>Served with gourmet crackers.</i>		<i>Roasted red pepper, cajun, roasted garlic with pita bread.</i>	
Fresh Vegetable Crudites	3.50	Warm Shrimp & Spinach Dip	3.50
<i>Served with assorted dipping sauces.</i>		<i>Served with tortilla chips and flatbread crackers.</i>	
Fresh Fruit	3	Sesame Seared Ahi Tuna	5
<i>Served with yogurt dipping sauce.</i>		<i>Asian slaw, ponzu dipping sauce, wasabi coulis.</i>	
Warm Artichoke & Spinach Dip	3	Roasted Sliced Tenderloin	6.50
<i>Served with tortilla chips and flatbread crackers.</i>		<i>Served with assorted sauces and artisan rolls.</i>	
Buffalo Chicken Dip	3.50		
<i>Served with tortilla chips and flatbread crackers.</i>			



COLD HORS D' OEUVRES

Priced/Person

25 persons minimum. *Denotes they can be passed.

*Walnut Chicken Salad	4	Blackened Tuna BLT Sliders	5
<i>Served in phyllo cup.</i>		<i>Candied bacon, gorgonzola, tomato, horseradish aioli.</i>	
*Shrimp Cocktail	6	*Sesame Seared Tuna Bites	5
<i>Jumbo shrimp served with spicy cocktail sauce.</i>		<i>Served with sweet soy reduction and wasabi coulis.</i>	
*Greek Salad Bites	2.50	*Caprese Skewers	3.50
<i>Cucumber, feta, olive.</i>		<i>Tomato, fresh mozzarella, fresh basil, balsamic reduction.</i>	
*Shrimp Bruschetta	4.50	*Our Famous Candied Thick-Cut Bacon Sticks	3
Prime Rib Sliders	5	Beef Tenderloin on Herbed Crostini	6.50
<i>Served with horseradish aioli.</i>		<i>Gorgonzola, balsamic reduction.</i>	
Roasted Turkey Sliders	3		
<i>Cranberry relish, American cheese, herb rolls.</i>			



HOT HORS D' OEUVRES

Priced/Person

25 persons minimum. *Denotes they can be passed.

*Sweet Chili Boneless Wings	3.50	Breaded Chicken Tenders	3.50
<i>Served with blue cheese and ranch dressings.</i>		<i>Served with honey mustard, buffalo, or BBQ sauce.</i>	
*Stuffed Mushrooms	3	*Reuben Spring Rolls	3
<i>Spinach, artichoke, asiago.</i>		<i>Served with thousand island dressing.</i>	
*STL Toasted Ravioli	2.50	*Mini Spanakopita	3
<i>Served with marinara sauce.</i>		<i>Spinach and feta cheese baked in phyllo.</i>	
*Pork Potstickers	3	Vegetarian Spring Rolls	3
<i>Served with ponzu and sweet soy reduction.</i>		<i>Served with ginger soy dipping sauce.</i>	
Bone-In Wings	3.50	*Crab Stuffed Mushrooms	4.50
<i>Your choice of Buffalo, BBQ, Sweet Chili, or Korean BBQ.</i>		<i>Old bay remoulade.</i>	
Soft Pretzel Bites	2.50	*Arancini Tomato & Mozzarella	3.50
<i>Served with honey cup mustard and nacho cheese.</i>		<i>Tomato basil sauce.</i>	
Fried Brussel Sprouts	3	Mini Turkey Club Sandwiches	3
<i>Gorgonzola, balsamic reduction, candied walnut dust.</i>		<i>Turkey, cranberry sauce, bacon, and American cheese.</i>	
*Mini Beef Wellingtons	5	Mini Smash Burgers	4
<i>Stuffed with tenderloin, mushroom duxelles, and Swiss cheese.</i>		<i>Angus beef, American cheese, onions, and special sauce.</i>	
*Mini Angus Beef Meatballs	3.50	Crab Stuffed Shrimp	5
<i>Your choice of Buffalo or Korean BBQ.</i>		<i>Served with chipotle aioli dipping sauce.</i>	
Pulled Pork Sliders	4.50	Nashville Hot Chicken Sliders	3
<i>Served with coleslaw, pickled onions, and BBQ sauce.</i>		<i>Honey, horseradish aioli, and pickle.</i>	
*New England Mini Crabcakes	5.50	Twice Baked Fingerling Potato	2.50
<i>Old bay remoulade.</i>		<i>Bacon, sour cream, and chives.</i>	
		*Chicken Spiedini Skewers	3.50



BAR PACKAGES

ADULT ENHANCER PACKAGES

All bar packages are priced per guest. 50 guest minimum. One bartender per 75 guests at \$25 per hour. \$200 Bar Setup/Licensing charge. Bar pricing includes coke, diet coke, sprite, sweet & sour, bloody Mary, cranberry, tonic water, club soda, grenadine, sweet vermouth, garnishes, ice, and clear disposable glassware. No shots will be poured. No 'last calls' will be announced before the scheduled closing time of the bar.

HOUSE BAR

Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Benchmark Bourbon, Inverhouse Scotch, El Toro Tequila, Mr. Boston Amaretto, Mr. Boston Triple Sec, Mr. Boston Brandy
Budweiser, Michelob Ultra

Choice of **three** of the following Canyon Road wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato, White Zinfandel

ADD High Noon Seltzers: \$1/Person

2 Hours	16	4 Hours	20
3 Hours	18		

PREMIUM BAR

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Buffalo Trace Bourbon, Dewar's Scotch, Jack Daniels Whiskey, Teremana Blanco Tequila, Amaretto, Triple Sec, Brandy Budweiser, Michelob Ultra, Schlafly Pale Ale

Choice of **four** of the following Canyon Road wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato

ADD High Noon Seltzers: \$1/Person

2 Hours	19	4 Hours	23
3 Hours	21		

ULTRA-PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Buffalo Trace Bourbon, Rittenhouse Rye, The Dalmore Single Malt Scotch, Crown Royal Whiskey, Casamigos Tequila Blanco, Amaretto, Triple Sec

Budweiser, Michelob Ultra, Schlafly Pale Ale, Seasonal Craft

Choice of **four** of the following Canyon Road wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato

ADD High Noon Seltzers: \$1/Person

2 Hours	23	4 Hours	27
3 Hours	25		



BAR PACKAGES

ADULT ENHANCER PACKAGES

All bar packages are priced per guest. 50 guest minimum. One bartender per 75 guests at \$25 per hour. \$200 Bar Setup/Licensing charge. Bar pricing includes coke, diet coke, sprite, sweet & sour, bloody Mary, cranberry, tonic water, club soda, grenadine, sweet vermouth, garnishes, ice, and clear disposable glassware. No shots will be poured. No 'last calls' will be announced before the scheduled closing time of the bar.

LIMITED BAR: STANDARD

Bottled Beer: Budweiser, Michelob Ultra

Choice of **three** of the following wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato

Soft Drinks: Coke, Diet Coke, Coke Zero, Sprite, Diet Dr. Pepper

ADD High Noon Seltzers: \$1/Person

2 Hours	14	4 Hours	18
3 Hours	16		

LIMITED BAR: UPGRADED

Bottled Beer: Budweiser, Michelob Ultra, Schlafly Pale Ale, One Seasonal Craft Beer

Choice of **four** of the following wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Moscato

Soft Drinks: Coke, Diet Coke, Coke Zero, Sprite, Diet Dr. Pepper

ADD High Noon Seltzers: \$1/Person

2 Hours	17	4 Hours	21
3 Hours	19		

ZERO ALCOHOL BAR

Lemonade, Iced Tea, Coke, Diet Coke, Coke Zero, Sprite, Diet Dr. Pepper

2 Hours	8	4 Hours	11
3 Hours	9		

CASH/HOST BAR

Mixed Drinks, Wine by the Glass, Bottled Beer/Seltzers, Zero Alcohol Beverages

House Mixed Drinks	6.25	Domestic Beer	4.50
Premium Mixed Drinks	6.75	Import/Craft Beer	5.50
Ultra-Premium Mixed Drinks	7.75	High Noon Seltzers	5.50
House Wine	6.75	Bottled Water	2
Premium Wine	8+	Soda/Juice	3



FULL STAFF CATERING SERVICES

Staffing Charges

Walnut Catering prides itself in providing exceptional service before, during, and after your event. Below is a basic guide that is used to staff your event. Each event is unique and might not fit into this formula. All staff counts are estimates and can vary depending upon menu, location, staff duties requested, setup needed, maintenance required, etc.

CHEFS & KITCHEN STAFF

- A Kitchen Supervisor and Kitchen Assistant are required for each event; larger events may require additional supervision.
- Kitchen Staff – The exact number of staff varies depending upon the menu, guest count, etc.

SIT DOWN DINNER

- Service Staff – (1) one per every ~15 guests
- Service Captain – (1) one per event; larger events may require additional supervision

STATIONS & BUFFETS

- Service Staff – (1) one per every ~20 guests
- Service Captain – (1) one per event; larger events may require additional supervision
- Buffet Server – (1) one per every two buffet items

BARTENDERS

- Full Cocktail Bar – (1) one per every ~50 guests
- Beer and Wine Bar – (1) one per every ~75 guests

DINNER STATION ATTENDANTS

- Dinner station attendants are included in the price per person of that station for events with 100 guests or more.
- A service fee of \$3.50 will be charged for each station attendant needed for the event.

STAFF CHARGES

- Chef / Supervisor* – \$350/each
- Kitchen Assistant* – \$325/each
- Service Captain* – \$235/each
- Service Staff – \$165/each
- Bartenders – \$165/each
- Kitchen Staff – \$205/each
- *Events with over 200 guests will incur additional staffing fees for these staff positions.
- Any event over 7 hours (including setup and breakdown) will incur overtime charges.
- A charge of \$22.00 per hour per member of staff will be billed in 15 minute increments for all events over seven hours.
- Events held on holidays and New Year's Eve will be billed at double the normal staff charge.



OPTIONAL STAFF FOR DELIVERY

Staffing Charges

Walnut Catering prides itself in providing exceptional service before, during, and after your event. Below is a basic guide that is used to staff your event. Each event is unique and might not fit into this formula. All staff counts are estimates and can vary depending upon menu, location, staff duties requested, setup needed, maintenance required, etc.

DINNER STATION ATTENDANTS

- Dinner station attendants are included in the price per person of that station for events with 100 guests or more.
- A service fee of \$3.50 will be charged for each station attendant needed for the event.

STAFF CHARGES

- Service Staff – \$165/each
- Bartenders – \$165/each
- Kitchen Staff – \$165/each
- For events with complex staging, a Service Captain (\$235) may be recommended.
- Any event over 7 hours (including setup and breakdown) will incur overtime charges.
- A charge of \$22.00 per hour per member of staff will be billed in 15 minute increments for all events over 7 hours.
- Events held on holidays and New Year's Eve will be billed at double the normal staff charge.

