



APPETIZERS

TOASTED RAVIOLI (50 COUNT) - $50
Served with marinara sauce

BRISKET POTATO BOATS (30 COUNT) - $75

PULLED PORK POTATO BOATS (30 COUNT)- $68

FRESH BONE-IN WINGS (60 COUNT)- $85

HAND BATTERED BONELESS WINGS (55 COUNT) - $70
Choice of BBQ, Mango Habanero, House Whiskey Sauce, Tangy Gold, Honey Hot, Mild, Hot, Sweet Thai

BACON WRAPPED SMOKIES (40 COUNT) - $50

GLAZED MEATBALL TRAY (40 COUNT) - $80

TRAY OF MINI SLIDERS (20 COUNT)
Choice of Turkey or Ham & Cheese ($55), Pulled Pork, or Apple Pork Loin ($65)

QUESADILLA PLATTER (20 SLICE COUNT)
Chicken - $65, Veggie - $58

CHEESE BALLS WITH CRACKERS (1 POUND) - $40

SOFT PRETZEL BITES - $75
Pretzels cut into bite-size pieces, served with burnt end honey mustard and cheese sauce

PULLED PORK NACHO TRAY - $85
Feeds approx. 15 people

VEGGIE TRAY - $60

Fruit Tray - $75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

BRUNCH & LUNCH

Price per person, Minimum of 20 guest.

BIT OF BRUNCH - $10.25
Scrambled eggs, biscuits & gravy, mini muffins, assorted fresh fruit, yogurt, granola & honey.

HOUSE BRUNCH - $12.50
Scrambled eggs, choice of bacon or local sausage patties, American potatoes or biscuits & gravy, assorted fresh fruit, yogurt, granola & honey.

BLOOMSDALE BRUNCH - $13.75
Homemade quiches (choice of 2) served with a house salad. Includes charcuterie board with Baetje Cour de la Creme cheeses (pick any 3 flavors), smoked pork loin, fruit, jams and gourmet crackers.

JUST ENOUGH LUNCH - $13.25
Mini sliders (choice of turkey & Swiss, ham & cheddar, or smoked pork loin). Includes vegetables & fruit tray & choice of House or Caesar Salad.

DESSERT STATION

Select 3 Options $5.95/Person
Select 4 Options $6.95/Person

MINI CHEESECAKES *Turtle, Cherry, Oreo, Strawberry*

MINI CRUMB PIES *Apple Cobbler, Cherry Cobbler*

PIE SHOOTERS *Coconut Cream, Chocolate*

CUPCAKES *Variety of flavor options*

COOKIES $10/ Dozen
Chocolate Chip, Oatmeal, Peanut Butter

ON & OFF-SITE CATERING



CATERING MENU

Bloomsdale, MO | 573.483.2898

LOCATED AT THE
DEW DROP INN & THE KOZY

DINNER PACKAGES

Includes real plates, cutlery, and cloth napkins
Price per person. Weddings must select a dinner package.

HILL TOP DINNER - $20.95
1 Entree, 2 Sides, Dinner Rolls, & House or Caesar Salad.

MILL HILL DINNER - $18.95
Chicken Pasta Con Broccoli and Mostaccioli, Dinner Rolls, & House or Ceasar Salad.

COUNTRY SIDE DINNER - $22.95
2 Entrees, 2 Sides, Dinner Rolls, & House or Caesar Salad.

FULL HARVEST DINNER - $24.95
3 Entrees, 2 Sides, Dinner Rolls, & Any Salad.

APPETIZER DINNER - $19.95
Choose any 4 Appetizers & House or Caesar Salad.

PARTY PACKAGE DINNER - $21.95
Choose from up to 4 Signature Pizzas (or B.Y.O. 3 toppings each), served wit signature Pulled Pork Nacho Bar, & House or Caesar Salad.

SALADS

HOUSE SALAD
Mixed greens with tomatoes, cucumbers, cheese & croutons with choice of 2 dressings.

CAESAR SALAD
Romaine blend with red onions, parmesan cheese, artichokes, croutons & Caesar dressing.

WALNUT SALAD Additional $2 /person
Spring mix with apples, walnuts, red onions & feta, & a creamy maple dressing

SPRING SALAD Additional $2 /person
Spring mix with strawberries, kiwi, feta, red onions, croutons, and a creamy raspberry dressing

Offsite catering setup is $75. | Delivery fee is $20.
All offsite catering comes with disposable plates & cutlery.
Sales Tax: 9.60% | 2.5% Credit Card Fee
18% Service Fee is added to all food & beverage to provide necessary setup & service for your event.



ENTREES

KETTLE BEEF
Savory juicy rendition of a pot roast, served in au jus

BAKED, SMOKED OR FRIED CHICKEN

PULLED PORK DINNER
with smoked house rub

BRISKET DINNER *additional $2 /person*
with smoked house rub

CHICKEN PASTA CON BROCCOLI
penne noodles served in alfredo sauce with broccoli & chicken

ROAST PORK LOIN WITH GRAVY
house smoked. served with gravy

MUSHROOM & SWISS GRILLED CHICKEN
in a white wine sauce

STUFFED SPINACH & ARTICHOKE CHICKEN BREAST
with a white wine sauce

BONELESS STUFFED PORK CHOP *additional $1 /person*
wrapped in bacon, stuffed with mushrooms & Swiss, served with a raspberry chipotle drizzle

ROAST BEEF
thinly sliced roast beef served with brown gravy

PRIME RIB *additional $8 /person*
with horseradish and sliced under a carving station

BOURBON SALMON *additional $3 /person*
pan seared salmon served with a sweet bourbon glaze

SIDES

Mashed Potatoes & Gravy. Baked Potato. Roasted Red Potatoes. Green Beans. Steamed Broccoli. Baked Beans. Corn. Honey Glazed Carrots. Mac & Cheese +$1. Liver Dumplings +$2. Pastacon Broccoli +$1. Brussel Sprouts w/Bacon +$1.

LIQUOR PACKAGES

Price per person for 4 hours. Minimum of 50 guests.

TIER 1 - $17
Craft Draft Beer, Domestic Bottles, & Rail Liquor

TIER 2 - $18
Craft Draft Beer, Domestic Bottles, Rail Liquor, & Wine

TIER 3 - $20
Craft Draft Beer, Domestic Bottles, Rail Liquor, Wine, & Premium Liquor

CASH BAR OR CONSUMPTION BAR AVAILABLE
Consumption bar is a pre-set budget of your choice then opens to cash bar once budget is met.



Soda & tea is included with your choice of liquor package. Without liquor package selection, unlimited soda & tea is $2.50/person. (Only available for on-site catering)

ADDITIONAL PACKAGES

Price per person for 4 hours. Minimum of 25 guests.

BOTTOMLESS BLOODY MARY BAR - $15
pork, brisket, bacon blue cheese olives, cheese cubes, celery, pickle, lemons, limes, peppers, green olives.

BOTTOMLESS MIMOSA BAR - $12
orange juice, pineapple juice. Served with sliced oranges, blueberries, kiwi, and strawberries

BOTTOMLESS SANGRIA BAR - $12
red and white sangria mixed with a variety of fruit