

MOZAY CATERING LLC

CATERING SERVICES FOR ANY OCCASSIONS

WE SERVE OUR BEST
QUALITY FOODS AND FAST DELIVERY
CALL US AT:

BEST QUALITY



314-764-0034



About Us

Mozay Catering LLC is a catering company offering a variety of Midwest/Southern cuisines and flavors. We are a family owned and operated business, dedicated to serving you the highest quality, best tasting food you've ever experienced. We can create custom menus to fit each client's unique taste and budget. Our client's complete satisfaction is our primary goal and we are committed to providing you with the most professional and efficient service in the industry.

Mozay Catering LLC provides catering services for all types of events and occasions. Whether you are planning a family, social or event. Whether entertaining at home, corporate offices or at a venue of your choice and would like a contemporary "down home" Southern flair to your menu, let Mozay LLC help make your event a most memorable one.

Special Requests

The Mozay Catering LLC takes pride in our ability to meet all the catering needs of our clients. We can usually accommodate requests for any type of food. If your event requires food or service selections that are not listed on our menu, please do not hesitate to ask our Catering Manager.

Prices included are for parties/events of 25 or more, however, we also cater smaller events. Ask our catering manager about pricing for smaller parties/events.

Amorio Parish, Catering Manager (314) 764-0034 or (334)540-3456 parishsolutions@hotmail.com

BREAKFAST

\$8 per person and up for Continental Breakfast \$12 per person and up for Hot Breakfast

Salmon	Grits
Fresh Fruit	Cream of Wheat
Assorted Muffins	Home Fries
Pastries/Donuts	Turkey Ham
Scrambled Eggs	Salmon Cakes
Scrambled Egg Whites Omelette	Crab Crakes
Stations	Fried Fish
Turkey Bacon	Fried Chicken
Turkey Sausage	Waffles
Coffee/Tea	Pancakes Blueberry
Fruit Juices	Pancakes
Assorted Breads	French Toast
	Hot Chocolate
	Condiments

Let us customize a menu for your breakfast or brunch event.

APPETIZERS	Med. Serves 25	<u>Lg.</u> Serves 40
Meatballs (gravy/marinara)	100.00	150.00
Cheese & Crackers	75.00	135.00
Vegetable Platter	75.00	135.00
Fresh Fruit Platter	100.00	150.00
Party Wings	100.00	150.00
(Buffalo, Teriyaki, BBQ, Fried)		
Chicken Breast Tenders	75.00	150.00
(Buffalo, Teriyaki, BBQ, Fried)	75.00	
Deli Sandwich Platter	100.00	150.00
Kabobs		
Chicken	100.00	175.00
Beef	125.00	200.00
Shrimp	150.00	250.00
Crab Balls	150.00	250.00
Nacho Bar	150.00	250.00
Beef Patties	125.00	200.00
Stuffed Mushrooms Sliders	125.00	225.00
(Beef, Turkey, Sausage Pulled		
Turkey, Chicken)	125.00	225.00

Please ask our about other appetizer

<u>SALADS</u>	Med. Serves 25	<u>Lg.</u> Serves 40
	501 (05 25	Berves 10
Garden	75.00	125.00
Caesar	75.00	125.00
Pasta Salad	90.00	175.00
Potato Salad	90.00	175.00
Grilled Chicken Caesar	90.00	175.00
Grilled Shrimp Caesar	125.00	200.00
Chef's Salad	100.00	175.00
SOUPS	Med.	Lg.
<u></u>	Serves 25	Serves 40
Homemade Chicken Noodle	e 75.00	135.00
Zappa Toscana Soup	90.00	150.00
Potato Soup w/Smoked Turi		150.00
Towns boup with simoned Tun		120.00
SIDE DISHES	Med.	<u>Lg.</u>
	erves 20-25	Serves 50-60
*Indicates item seasoned wi	th Smoked Tu	ırkey
Hush Puppies	65.00	125.00
Fried Okra	65.00	125.00
Cole Slaw	65.00	125.00
Sweet Corn	65.00	125.00
Corn on Cob	65.00	125.00
White Rice/ Rice Pilaf	65.00	125.00
Brown Rice w/vegetables	65.00	125.00
Yellow Rice	65.00	125.00
Yellow Rice w/Beans	75.00	150.00
Caribbean Rice & Beans	75.00	150.00
Red Beans & Rice (Cajun)	85.00	175.00
Basmati Rice w/fresh garlic	,	
mushrooms, scallions	75.00	150.00
Candied Yams	75.00	150.00
Mashed Potatoes & Gravy	75.00	150.00
Roasted Red Potaotes	75.00	150.00
Baked Macaroni & Cheese	90.00	200.00
Southern Style Dressing*	75.00	150.00
Steamed Mixed Vegetables	75.00	150.00
Black Eyed Peas*	75.00	150.00
Collard Greens*	75.00	
Cabbage*	75.00	150.00
Green Beans	72.00	
Green Beans w/Potatoes	75.00	150.00
Lima Beans*	85.00	175.00
Glazed Carrots	75.00	150.00
Roasted Vegetables	75.00	150.00
DDE A DC	90.00	200.00
BREADS	Mod	Īα
Corn Bread/Muffins	<u>Med.</u>	<u>Lg.</u>
Dinner Rolls	30.00	70.00
Garlic Bread	30.00	70.00
	40.00	80.00

ENTREES	Med. Serves 25	<u>Lg.</u> Serves 40
POULTRY		
(chicken pcs fried, bbq, baked o	or smothered in g	ravy)
Whole Wings	125.00	200.00
Leg Quarters	125.00	200.00
White & Dark Mix	125.00	200.00
Grilled Chicken Breast	150.00	225.00
Stuffed Chicken Breast	175.00	250.00
Curry Shrimp/Chicken	125.00	200.00
Stewed Chicken	125.00	200.00
Chicken Parmesan w/Pasta	175.00	250.00
Gumbo (chic, shr, saus)	175.00	250.00
Roasted Turkey	150.00	250.00
Fried Turkey		
15-18 lb (serves 8-10)	80.00	
20-27 lb (serves 15-20)	100.00	
BEEF		
Home-style Meatloaf	125.00	250.00
Steak Tips (gravy/frd onions	s) 200.00	350.00
Pot Roast	225.00	375.00
Beef Chili	125.00	250.00
Short Ribs (plain/bbq)	275.00	400.00
Oxtails	275.00	400.00

CARVING STATIONS	(garnishments/gravy	included)
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Turkey, Prime Rib, Roast Beef Per Station 300.00-400.00 150.00-250.00

<u>DESSERTS</u>	Med. Serves 20	<u>Lg.</u> Serves 40
Assorted Cookie Platter	50.00	135.00
Pineapple Upside-down Cake	65.00	150.00
Coconut Pineapple	65.00	150.00
Cake Carrot Cake	65.00	150.00
Red Velvet Cake	65.00	150.00
German Chocolate Cake	75.00	150.00
Lemon Pound Cake	65.00	150.00
Rum Cake	65.00	150.00
Lemon Rum Cake (Seasonal)	75.00	165.00
Pecan Pie	90.00	200.00
Apple Pie	65.00	130.00
Sweet Potato Pie	65.00	130.00
Bread Pudding	90.00	200.00
Peach Cobbler	90.00	200.00
Banana Pudding	90.00	200.00

Each box includes sandwich, chips, fruit or fruit cup, beverage, dessert, condiments, napkins, utensils

\$12 per lunch box

Choice of deli meats, salads & veggies:

Roast Beef, Turkey, Grilled Chicken, Tuna Salad, Chicken Salad, Grilled Vegetables.

Choice of bulkie rolls and/or wraps Choice of cheese, lettuce & tomato, pickles

CATERING PACKAGES

All packages include garden salad, corn muffins/dinner rolls, dinnerware, flatware, napkins, serving utensils, condiments, salad dressing. Additional \$2 per person to add assorted beverages to selected package. If beverages are included cups will be provided. Ice is only provided if we are providing buffet or plated meal service.

Package #1

Choose One Entrée and Two Side Dishes

\$15 to \$20 per person depending upon entrée chosen

Package #2

Choose One Entrée and Three Side Dishes

\$17 to \$25 per person depending upon entrée chosen

Package #3

Choose Two Entrées and Three Side Dishes

\$19 to \$28 per person depending upon entrées chosen

Package #4 "All Sides"

Choose Three Side Dishes

\$10.00 per person

Package #5 "Everything"

Choose Three Side Dishes, Dessert & Beverages

One Entree \$19-\$25 per person Two Entrees \$25-\$32 per person

All Prices listed above are for "Drop" catering services only. Additional fees apply for Set-up, Buffet & Plated Meal Services. The above fees do not apply to weddings. Weddings require consultation with catering manager.

Set-Up & Buffet or Plated Meal Service Fees:

If set-up services are required a \$40 set-up fee will be charged. For buffet or plated meal service there is a minimum labor charge of 4 hours and overall service fee is based upon type of staff needed: Grill Master-\$30 per hour; Wait Staff-\$15 per hour; Bartender-\$75 per hour.

PASTA Any pasta can be made with seafood

Tiny pustu cun	be mude with	seuroou
Chicken Alfredo	125.00	250.00
Sun Dried Tomato	125.00	250.00
Baked Ziti	125.00	250.00
Lasagna	125.00	250.00
Seafood Pasta	170.00	320.00
Speciality Pastas are booked by request		
RICE		
Jambalaya (chic,saus,shr)	175.00	300.00
Jag (yellow rice, saus,shr)	150.00	250.00
<u>Seafood</u>		
Fresh tilapia	150.00	275.00

Fresh Whiting

Fresh Catfish

Pan Seared Salmon

Shrimp Scampi w/pasta

Shrimp Etouffee w/rice

150.00

125.00

150.00

175.00

175.00

175.00

275.00

200.00

275.00

300.00

300.00

300.00

BACKYARD BBO PACKAGES

Packages include the services of a "Grill Master (s)" and staff, Entrée(s), Side Dishes, Hamburgers/Hot Dogs, Fresh Fruit or Dessert, Garden Salad or Corn on the Cobb, Beverages as well as plastic dinnerware, flatware, cups, napkins, serving utensils, condiments

Available May thru September Only Number of grill masters and staff necessary depends upon number of guests and will be decided by caterer

One Entree & Two Side Dishes

\$24-\$30 per person depending upon entrée chosen

Two Entrees & Three Side Dishes

\$26-\$35 per person depending upon entrées chosen



Sales Taxes:

All prices are subject to the applicable Missouri and Illinois sales taxes (4.22% & 6.25%, respectively). If client is tax-exempt, a tax-exempt ID number must be provided upon signing of invoice and catering contract to receive the exemption.

Equipment Rental:

Chafing Racks - \$40 (\$20 will be returned to client if equipment is return Delivery & Catering) *Please inquire about rental of tables, chairs, bar, linens, china, glassware, flatware, drink dispensers*

Office Hours:

Contact catering manager, Amorio Parish at 314-764-0033 or 334-540-3456 between the hours of 9am and 8pm or at parishsolutions@hotmail.com with all catering related questions and requests. Consultations are by appointment only.

Minimum Catering Fee:

There is no minimum fee for catering.

Payments:

A non-refundable/non-transferable deposit of 50% of the total balance is required upon signing of the invoice and catering contract, if applicable. The final payment is due 7 days prior to the date of the event. We accept Visa, MasterCard, Discover, American Express, Cash, Checks & Money Orders.

Guaranteed Guest Count:

A minimum guaranteed guest count must be provided upon signing of the invoice and catering contract. Guest count must be finalized 7 days prior to the event. After this point the count can be increased but not decreased.

Event Venue Fees:

Down Home Delivery & Catering does not assume any responsibility for charges pertaining to venue rental or use of venue kitchen facilities. Any such fees should be paid by client prior to the event. We will clean-up after each event and leave the facility like we found it or better.

Adequate Notice/Service Fees/Gratuity:

All orders require a minimum 72-hour notice and are subject to availability. Any orders under 72-hours notice will be charged a service fee of \$40 to \$60. A gratuity charge of 15% (of food costs) will be added if staff is required for any event.

Delivery Fees:

Up to 5 miles - \$30 5 to 20 miles - \$50 20 to 75 miles - \$100

Delivery fees apply to "Drop" services only. If buffet or plated meal services are being provided no delivery fees will be charged.

Tastings:

3 person maximum. Available upon request and free of charge for items we prepare daily in our restaurant. There will be a charge for preparation of all other items.

Additional Set-Up, Clean-Up, and Service Costs may apply depending on your event needs.

We are able to accommodate most requests so that you can focus on enjoying your event!

Just Ask!

314-764-0034 or 334-540-3456

Catering Manager:

Amorio Parish Phone: (314)764-0034 or (334)540-3456

Email: parishsolutions@hotmail.com

