APPETIZERS

Fresh Bone-In Wings (40 count)- \$85

Hand Battered Boneless Wings - \$70
45 count. 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 (\$50),
Pulled Pork, or Apple Pork Loin (\$60)

Quesadilla Platter (20 slice count) Chicken - \$65, Veggie - \$58

Cheese Balls with Crackers (1 pound) - \$40

Brisket Potato Boats (20 count) - \$75

Pulled Pork Potato Boats (20 count)- \$68

Soft Pretzel Sticks - \$75

Pretzels cut into bite-size portions, served with burnt end honey mustard and cheese sauce

Pulled Pork Nacho Tray - \$85 Feeds approx. 20 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

Bit of Brunch - \$9.95

Scrambled eggs, biscuits & gravy, mini muffins, assorted fresh fruit, yogurt, granola & honey.

House Brunch - \$11.50

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

Bloomsdale Brunch - \$12.50

Mini 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 - \$11.95

Mini sliders (choice of turkey & Swiss, ham & cheddar, or smoked pork loin). Includes vegetables & fruit tray and choice of House or Caesar Salad.



DESSERT STATION

Choose from an array of our mini desserts.

Select 3 Options

Select 4 Options

\$5.95/Person

\$6.95/Person

Homemade Pies

Cherry, Apple, Pecan, Pumpkin, Coconut Cream, Chocolate

Mini Cheesecakes

Cupcakes

Turtle, Cherry, Oreo, Strawberry Variety of flavor options



CATERING MENU

Located at The Dew Drop & The Kozy 710 Highway 61 Bloomsdale, MO 63627

573-483-9992 | 573-483-2898 thekozymo.com | dewdropmo.com



DINNER PACKAGES

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

Appetizer Dinner - \$17.95

Choose an array of appetizers verses a plated dinner. Select up to 4 appetizers and choice of House or Caesar salad.

Party Package Dinner - \$18.95

Choose from up to 4 of our signature pizza varieties (or build your own with up to 3 toppings each), our signature pulled pork nacho bar and choice of House or Caesar salad.

Hill Top Dinner - \$18.95

Includes 1 Entree selection with 2 sides, dinner rolls and a choice of House or Caesar salad.

Country Side Dinner - \$22.95

Includes 2 Entree selections with 2 sides, dinner rolls and a choice of House or Caesar salad.

Full Harvest Dinner - \$24.95

Includes 3 Entree selections with 2 sides, dinner rolls and a choice of any salad.

HOUSE SALADS

House Salad

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

Caesar Salad

Romaine blend with red onions, croutons & Caesar dressing

SPECIALTY SALADS

Walnut Salad

Spring mix topped with apples, walnuts, red onions & feta cheese with a creamy maple dressing

Spring Salad

Spring mix topped with strawberries, kiwi, feta cheese, red onions & croutons with a creamy raspberry dressing

ENTREES

All entrees come with 2 sides and house dinner rolls.

Boneless Stuffed Pork Chop

wrapped in bacon, stuffed with mushrooms and Swiss, served with a raspberry chipotle drizzle

Stuffed Spinach & Artichoke Chicken Breast with a white wine sauce

Roast Beef

our famous thinly sliced roast beef served with brown gravy

Mushroom & Swiss Grilled Chicken in white wine sauce

Roast Pork Loin with Gravy house smoked pork loin served with gravy

Pulled Pork Dinner

with smoked house rub

Brisket Dinner

with smoked house rub \$2/person upgrade

Chicken Pasta Con Broccoli

penne noodles served in alfredo sauce with broccoli and chicken

Baked, Smoked or Fried Chicken

Prime Rib

served with horseradish and sliced under a carving station S4/person upgrade

SIDE OPTIONS

Mashed Potatoes & Gravy Baked Potato Roasted Red Potatoes Country Green Beans Brussel Sprouts with Bacon Steamed Broccoli Honey Glazed Carrots Mac & Cheese (\$1 Upgrade) Liver Dumplings (\$2 Upgrade)

Offsite catering setup is \$75. | Delivery fee is \$20.
All offsite catering comes with disposable plates & cutlery.

Sales Tax Applies of 9.225%. | 2.5% fee when using a credit card. 18% Service Fee for gratuity is added to all food and beverages.

LIQUOR PACKAGES

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

Tier 1 - \$14

Domestic draft beer, domestic bottled beer & rail liquor

Tier 2 - \$15

Domestic draft beer, domestic bottled beer, rail liquor & wine

Tier 3 - \$17

Pick 2 premium liquors, draft craft beer, domestic & premium hottled heer & wine

Cash Bar or Consumption Bar Available

Consumption bar is a preset 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 \$2.25/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 bule cheese olives, pepper jack cheese cubes, celery, pickle, lemons, limes, peppers, cherry peppers, green olives.

Bottomless Mimosa Bar - \$12

orange juice and pineapple juice, served with oranges, blueberries, kiwi, and strawberries

Bottomless Sangria Bar - \$12

red and white sangria mixed with a variety of fruit

