## 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, Minimum of 20 guest. 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 |
| :---: | :---: |
| S5.95/Person | \$6.95/Person |



## CATERING MENU <br> 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 - \$19.95

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 Gaesar 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 - \$20.95
Includes 2 Entree selections with 2 sides, dinner rolls and a choice of House or Caesar salad.

Full Harvest Dinner - \$22.95
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

## SPECIALTY SALADS

additional \$1.50/person

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

Caesar Salad
Romaine blend with red onions, croutons \& Caesar 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 additional \$1 /person
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
additional \$2 /person with smoked house rub

Chicken Pasta Con Broccoli penne noodles served in alfredo sauce with broccoli and chicken
Baked, Smoked or Fried Chicken
Prime Rib
additional \$4/person
served with horseradish and sliced under a carving station

## SIDE OPTIONS

Mashed Potatoes \& Gravy Baked Potato
Roasted Red Potatoes Country Green Beans Brussel Sprouts with Bacon

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 - \$16
Craft Draft Beer, Domestic Bottles and Rail Liquor
Tier 2 - \$17
Craft Draft Beer, Domestic Bottles, Rail Liquor and Wine
Tier 3 - \$19
Craft Draft Beer, Domestic Bottles, Rail Liquor, Wine and Premium Liquor

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


