



V Catering
& Events

Full Service, Catering & Event Planning

15 N. Meramec, St. Louis, MO 63105

www.vcateringandevents.com

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Onesto
PIZZA OF TRADITION

onestopizza.com



WE ARE PROUD TO RECYCLE, REUSE & REDUCE



V. Catering and Events is a full-service, sustainable, community conscious catering and event planning company creating relationships and quality events in the St. Louis area.

Our versatility, experience and expertise are at your disposal! The menus listed showcase a sampling of what we can do for you. We specialize in customized catering of intimate or grand affairs. Past client testimonials reveal the possibilities from V. Catering and Events.

Our Philosophy:

Cooking with the freshest ingredients, V. Catering and Events offers a sophisticated flare combined with the best quality. We support local farmers and use organic and seasonal grown fruits and vegetables. We also use antibiotic and hormone-free proteins and seafood, which is never in threat of becoming endangered. V. Catering and Events butchers, smokes, cures, roast and braise our meats in house to perfection. Michele and her staff truly believe the world can be a better place one meal at a time.

V. Catering and Events is also affiliated with the quaint & award-winning restaurant, Onesto Pizza & Trattoria located in the South City neighborhood, SoHa. Please keep mind, this menu is intended for our drop off/ delivery, corporate or private home clientele. A more specialized menu and services can be customized to your needs.

V. Catering is active in recycle, reuse, and reduce initiatives in our establishments and at off-premise events.

Passed Canapé Menu Options *(Seasonal & Breakfast Canapés also available)*

• Pick 3 at \$12.50 per person • Pick 5 at \$18.50 per person or Pick 1 at \$4.50 per person

Vegetarian

Cherry tomato, fresh mozzarella skewer with basil pesto and balsamic glaze

White bean hummus on cucumber chip with olive tapenade

Roasted pepper and goat cheese on eggplant crisp

Caramelized onion and herb tartlet

Dilled cream cheese, onion, cucumber and gravlax sandwich

Mozzerella Impanata with marinara sauce

Roasted tomato and sweet onion and Sicilian olive flat bread

Seafood

Lemon crab salad on garlicky toast point with chopped basil

Crispy Lobster risotto cake and puttanesca

Lump crab cakes with classic remoulade

House smoked cherry wood bacon wrapped gulf shrimp, maple peppercorn glaze

Whipped Danish blue cheese and chive bouchee with shrimp

Meat and Poultry

Pecan crusted Prairie breeze white cheddar and Amish chicken, seasonal fruit-honey emulsion

Chicken & mozzarella skewers

Beef tenderloin Carpaccio on garlic crostini with Parmesan and seasonal greens

House smoked sweet and smoky peppered bacon bite

Maple glazed cocktail pork rib

House smoked, maple-glazed chicken breast wrapped around

Cobb salad on a silver fork

Platters

Small Platters serve up to 15 guests, Large Platters serve up to 25 guest

Mediterranean Platter Small \$49 Large \$72

Hummus, Mediterranean olives, tomatoes & cucumber chips with assorted flat breads
(ad eggplant & Olive coonata for \$10 per platter)

Eggplant Et Olive Coponata Small \$40 Large \$62

Hummus, Mediterranean olives, tomatoes & cucumber chips with assorted flat breads

Crudités Platter Small \$45 Large \$68

A variety of fresh veggies served with a creamy, parmesan peppercorn and roasted garlic, basil dressing

Cheese Platter Small \$52 Large \$78

Selection of imported and domestic artisan cheeses with assorted breads and crackers

Fresh Cut Fruit Small \$45 Large \$70

A healthy selection of seasonal fruits & melons served as your platter or salad

Antipasti Plate Small \$80 Large \$125

A selection of smoked & cured meats, grilled & marinated vegetables, domestic & imported cheese

Spanish Tapas Bar Small \$200 Large \$380

Marinated olives, shrimp with garlic mayo, Manchego cheese, ham croquettes, white anchovies, garlic meatballs in saffron sauce and Serrano Ham and smoked almonds tossed in sea salt

Home Made Quiche Small \$60 per Quiche *(feeds up to 20 guest)*

Made with brown, free-range eggs, local & organic vegetables *(Seasonal fritattas available)*

Lorraine- Swiss & Bacon • Americano- Cheddar & Ham • Florentine- Spinach, Onion & Parmesan
Veggie- Seasonal Veggies and Parmesan • Wild Mushroom- Goat Cheese

Smoked Salmon \$105

With sliced onion & tomato along with garlic aioli & crostini *(available in one size only)*

Salads

Small serves up to 15 guest, Large serves up to 25 guest

House Mixed Green Small \$55 Large \$80

Organic Mixed greens with mozzarella, cherry tomatoes, fire-roasted peppers, red onion & Parmesan cheese tossed in a roasted-garlic & basil dressing

Caesar Small \$52 Large \$75

Crisp chopped romaine lettuce, Parmesan cheese, homemade croutons tossed in Caesar dressing.
Our House-smoked Chicken is also available for \$15.00 per pan

Italian Chopped Small \$650 Large \$95

Fresh, chopped with salami, pepperoni, fresh mozzarella, cherry tomatoes, fire-roasted peppers, red onion, artichokes, Parmesan and mozzarella cheese tossed in our homemade tomato balsamic dressing

The Cobb Small \$62 Large \$92

Diced turkey breast with house-smoked bacon, egg, tomato and crumbled blue cheese with seasonal vinaigrette

Spinach Salad Small \$60 Large \$90

Baby spinach with bacon, egg, red onion and lemon vinaigrette

Deli Platters

All platters served with a selection of fresh sliced breads & rolls, lettuce, tomato, onion & pickles

All prices are one per person

The Classic

\$11.00 per person

Selection of the finest sliced meats to include our house-smoked turkey breast, slow-cooked top round of beef and Virginia ham with Cheddar and Swiss cheese, Lettuce, tomato, pickle, onion, mayo and mustard

The Veggie

\$10.00 per person

Balsamic and herb roasted zucchini and yellow squash, Portobello mushroom tops and grilled eggplant, Swiss and cheddar cheese. Lettuce, tomato, onion, olives, mayo and mustard

The Italian

\$11.50 per person

Fire roasted pepper salad, peperoncini, Mediterranean olives, provolone, roast beef, salami and Coppa, Lettuce, tomato, onion, mayo and mustard

Dollar Sandwiches

\$7.50 per person

A selection ham and cheddar, smoked turkey and Swiss, Roast beef and provolone

Gourmet Dollar Sandwiches

\$10.00 per person

House-smoked Virginia ham with pear and brie • Smoked turkey breast, fresh spinach and cranberry mayo
Top round of beef with arugula and shaved parmesan • Roasted eggplant with tomato and goat cheese

Speciality Finger Sandwiches also available

Pasta

Served with our homemade knots • Small pans serve up to 15 people, Large Pans served up to 25 people

Ultimate Lobster, Macaroni and Cheese

Small \$160

Large \$230

Elbow macaroni and lobster meat tossed in a rich and creamy white cheddar cheese sauce and topped with blue cheese bread crumbs

Spaghetti

Small \$85

Large \$130

Homemade Meatballs & a zesty marinara sauce

Penne

Shrimp-Small \$100 Large \$155

Chicken- Small \$85 Large \$130

Tossed with shrimp or chicken; sun dried tomatoes, basil pesto and cream

(whole wheat penne available for \$10 more)

Whole Wheat Penne

Small \$85

Large \$130

Whole wheat penne pasta with an array of farm fresh Vegetables in a marinara sauce

Tortellini

Small \$80

Large \$125

Stuffed with cheese and tossed in a rich cream sauce with peas, mushrooms and house-smoked bacon

Pasta Primavera

Small \$75

Large \$115

Penne noodles tossed with an array of vegetables in a marinara sauce

Baked Ziti

Small \$75

Large \$120

A hearty Italian meat sauce tossed with ziti noodles and baked with mozzarella & parmesan cheese

Lasagna

One Size \$170

Layers of fresh pasta, hearty Bolognese sauce, creamy béchamel sauce, mozzarella and Parmesan

Smoked and BBQ Meats

Small pans serve up to 15 people, Large pans serve up to 25

*Smoked Maple Glazed Turkey Breast	Small \$70	Large \$110
*Beef Brisket	Small \$70	Large \$110
Pulled Pork	Small \$70	Large \$110
Top Round of Beef- <i>with peppercorn au jus</i>	Small \$70	Large \$110
Baby Back Ribs- <i>by the slab</i>	\$25 per slab	

**also available roasted or braised*

Homemade Sides

Small pans serve up to 15 people Large pans serve up to 30 people

Potato Salad	Small \$40	Large \$60
Cole Slaw	Small \$35	Large \$50
Baked Beans	Small \$45	Large \$60
Macaroni and Cheese	Small \$50	Large \$80

Rustic Pizza

Our very own 14 or 18 inch pizzas. Orders of 5 pizzas or more served with plates, napkins, red pepper flakes & parmesan cheese. See our Onesto menu at onestopizza.com for pizza selections.

A full rustic display with pizza stones, bricks, trays and more is available for an additional \$50 fee.

Desserts

Small platters serve up to 15 guest, Large platters serve up to 25 guest

Homemade Chocolate Chunk Cookies	Small \$40	Large \$65
Assorted Homemade Cookies	Small \$45	Large \$75
Fresh Baked Fudge Brownies	Small \$40	Large \$65
Tiramisu	Small \$50	Large \$95
Italian Pastries	Small \$45	Large \$70
Plain Cheesecake	\$35	
<i>(additional flavors upon request & prices will vary)</i>		
Cupcakes	\$3 each - minimum bakers dozen	
Mini Cupcake	\$1.75 each - minimum bakers dozen	

Speciality Desserts

We can do Butler Passed Desserts, stations or many other fun dessert ideas!

Petite fours, tartlets, candies, and chocolates

Wedding, sheet, personalized cakes or homemade pies - Priced on individual basis

Party Packages

Gathering with friends

\$210

Feeds 10-12 people

Our own Hummus with fresh made flatbread, Greek feta and olives

Italian antipasto platter

with domestic Asiago and fresh mozzarella cheese with Genoa salami, cappicola, roasted peppers, and marinated vegetables with crostini and bread sticks

Onesto House salad

Baked Ziti ala Bolognese

Homemade Italian pastries and cookies

At the office

\$365

Feeds 15-18 people

Appetizer platter

- Mozzarella Impanata with pomodoro
- Crispy chicken and cheddar skewer
- Wild mushroom and goat cheese tart

Italian antipasto platter

with domestic Asiago and fresh mozzarella cheese with Genoa salami, cappicola, roasted peppers, and marinated vegetables with crostini and bread sticks

Onesto house salad

Baked Ziti primavera

Assorted Gourmet dollar sandwiches

Homemade Italian pastries and cookies

Cocktail party 1

\$565

Feeds 20-25

Appetizer platter

- Mozzarella Impanata with pomodoro
- Crispy chicken and cheddar skewer
- Wild mushroom and goat cheese tart
- House smoked bacon wrapped gulf shrimp
- Lobster risotto cake and puttanesca

Our own Hummus with fresh made flatbread, Greek feta and olives

Assorted Gourmet dollar sandwiches

Homemade Italian pastries and cookies

Cocktail party II

\$825

Feeds 20-25

Appetizer platter

- Mozzarella Impanata with pomodoro
- Crispy chicken and cheddar skewer
- Wild mushroom and goat cheese tart
- House smoked bacon wrapped gulf shrimp
- Lobster risotto cake and puttanesca

Our own Hummus with fresh made flatbread, Greek feta and olives

Italian antipasto platter

with domestic Asiago and fresh mozzarella cheese with Genoa salami, cappicola, roasted peppers, and marinated vegetables with crostini and bread sticks

Farm fresh vegetables with herb Greek yogurt dip

Assorted Gourmet dollar sandwiches

Homemade Italian pastries and cookies

Dinner Package I

\$325

Feeds 10-12

Appetizer platter

- Crispy chicken and cheddar skewer
- Wild mushroom and goat cheese tart
- House smoked bacon wrapped gulf shrimp

Onesto House salad

Roasted natural turkey breast

with apple and cranberry savory stuffing and natural gravy

Herb roasted new potatoes

Farm fresh vegetables medley

Homemade Garlic knots

Homemade Italian pastries and cookies

Dinner Package II

\$625

Feeds 15-18

Appetizer platter

- Mozzarella Impanata with pomodoro
- Crispy chicken and cheddar skewer
- Wild mushroom and goat cheese tart

Onesto House Salad

Italian Prosciutto and Fontina stuffed Amish chicken breast

with a wild mushroom and white wine sauce

Creamy potato and sweet onion casserole

Green beans with shallots and bacon

Homemade Italian pastries and cookies

Dinner Package III

\$610

Feeds 15-18

Appetizer platter

- Mozzarella Impanata with pomodoro
- Crispy chicken and cheddar skewer
- Wild mushroom and goat cheese tart

Onesto House salad

Roasted boneless pork loin with apples and natural gravy

Creamy potato and sweet onion casserole

Green beans with shallots and bacon

Homemade Italian pastries and cookies

Dinner Package IV

\$710

Feeds 15-18

Appetizer platter

- Crispy chicken and cheddar skewer
- House smoked bacon wrapped gulf shrimp
- Lobster risotto cake and puttanesca
- Classic New England crab cake and sauce

Onesto House Salad

Roasted beef rib roast with red wine jus and whipped horse radish

Yukon gold Potato gratinee

Roasted root vegetables

Homemade Italian pastries and cookie

Sunday Dinner at Moms

\$425

Feeds 20-25

Italian Antipasto Platter

with domestic Asiago and fresh mozzarella cheese with Genoa salami, cappicola, roasted peppers, and marinated vegetables with crostini and bread sticks

Onesto House Salad

Homemade Lasagna Bolognese and Meatballs

Homemade Italian Pastries and Cookies

Additional Side Dishes

Feed 10-12 people

Herb roasted new potatoes	\$28
Farm fresh vegetable medley	\$30
Creamy potato and sweet onion casserole	\$40
Green beans with shallots and bacon	\$35
Yukon gold Potato gratin	\$40
Roasted root vegetables	\$30

Bar Packages

Open Ultra Premium Bar

Includes Grey Goose, Bombay Sapphire Gin, Chivas Regal Scotch, Makers Mark Bourbon, Crown Royal, 1800 Tequila, Myers Rum, Disaronno Amaretto, Bottled Beer - Bud Select, Bud Light, Schlafly Pale Ale, Stella and O'Doul's, Red and White Wine, Soft Drinks and Water

2 Hour - \$22.00 • 3 Hour - \$25.00 • 4 Hour - \$27.00 • 5 Hour - \$29.00

Open Premium Bar

Includes Jack Daniels, Bacardi Rum, Seagrams 7, Dewers Scotch, Absolute Vodka, Beefeaters Gin, Jose Cuervo Tequila, Amaretto, Bottled Beer - Budweiser, Bud Light, Schlafly Pale Ale and O'Doul's, Red and White Wine, Soft Drinks and Water

2 Hour - \$18.00 • 3 Hour - \$21.00 • 4 Hour - \$24.00 • 5 Hour - \$25.00

Open Rail Bar

Includes House Bourbon, Rum, Scotch, Vodka, Gin and Tequila Bottled Beer - Budweiser, Bud Light and O'Doul's, Red and White Wine, Soft Drinks and Water

2 Hour - \$15.00 • 3 Hour - \$18.00 • 4 Hour - \$20.00 • 5 Hour - \$22.00

Open Premium Wine & Beer Bar

Includes Sparkling Cava, Bottled Beer - Bud Select, Bud Light, Schlafly pale ale, Stella and O'Doul's or Schlafly Pale Ale and Hefeweizen on Tap, Red and White Wine, Soft Drinks and Water

2 Hour - \$17.00 • 3 Hour - \$20.00 • 4 Hour - \$22.00 • 5 Hour - \$24.00

Open Wine and Beer Bar

Includes Bottled Beer - Budweiser, Bud Light, Schlafly pale ale, and O'Doul's or Schlafly on Tap Pale Ale and Hefeweizen, Red and White Wine, Soft Drinks and Water

2 Hour - \$15.00 • 3 Hour - \$17.00 • 4 Hour - \$19.00 • 5 Hour - \$21.00

Open Soft Bar

Includes Bottled Beer - Budweiser, Bud Light and O'Doul's, Red and White Wine, Soft Drinks and Water

2 Hour \$13.00 • 3 Hour \$15.00 • 4 Hour \$17.00 • 5 Hour \$19.00

Sparkling Wine or Champagne Toast

\$4.00 - \$10.00 per person

All Prices are Per Person. Prices are subject to change without notice.

Glassware is included in the price per person – unless specialized glassware is needed wine glasses, rocks glasses, soda glasses

Coffee Service

Goshen, St. Louis's first 100% organic coffee roaster. We use 100% compostable cups or china is available

2 Hour - \$4.00 • 3 Hour - \$5.00 • 4 Hour - \$6.00 • 5 Hour - \$7.00

Assorted Beverages

Pepsi, Coke & Fitz's products, juices, coffee & more. No bottled water preferred

Menu of Services

We strive for excellence in all areas, and each of these services is available upon request.

We require an additional fee for each will apply accordingly.

Full Event Planning Service Available

Full Bar Service • Full Service Staff • Buffet , Action Stations, Butler passed or seated

Food/Action Stations (carving, pasta, etc.) • Delivery, Set-up and Break-down

Offer Music, Entertainment, Flower Arrangements Valet and Décor

Suggestions Off-Premise Catering in Venues across the St. Louis/ Illinois region

Full Meeting Planning - Onesto • Sun-Thurs AV Equipment, lunch meeting and more can be hosted

Fundraisers, Galas • Breakfast and lunch menus available upon request

The Particulars

ORDERING POLICIES

Guest count confirmation is required up to 5 days in advance of the event. We require most, full planned events to have at least one week notice. Delivery/Drop-off require at least 48 hours notice.

DEPOSITS

A signed contract is required along with a 50% deposit to secure/execute the booking of the event date, which will be applied to the final invoice. Payment in full is required immediately following the event.

CONTRACT DETAILS

A contract must be signed with the deposit and/or prior to the event. A new client form must also be submitted with the contract.

DINNERWARE

Paper products - 100% recycled and compostable utensils, plates and napkins - additional \$1.75 per person. Plain, White China, flatware and compostable, craft napkins - additional \$2.25 per person

SALES TAX

A 8.491% sales tax on food 9.741% for bar is applicable on all invoices, unless a tax exemption form has been submitted ahead of time.

RENTALS

Equipment rentals or party supplies are available. Allow at least 2 weeks for reservations. Customers can make arrangements with our event coordinator, Michele Coen-Racanelli. We can do a walk through before the event to determine, logistics, room set-up and more!

DELIVERY CHARGES

Minimum order of \$50 for delivery, at least 24 hour notice, charges vary depending on location

ONESTO RENTALS

Private functions are available Sunday - Thursday 9 am - 3 pm. We offer full event planning, AV equipment, WIFI, lunch and breakfast menus to fit your budget. A minimum of \$500 dollars for food and non-alcoholic beverages only. Service, alcoholic beverages, AV, rentals, etc. not included in the minimum.

Testimonials

We brought V. Catering & Events on board to cater the largest event series in St. Louis and they knocked it out of the park. Our guests included the "who's who" in our city and they were all blown away with the level of culinary excellence and professional service they received. We look forward to working with V. Catering again and highly recommend them for your next event!

Mike Kociela
CEO Entertainment Saint Louis

Michele Coen is more than a caterer, she is an artist. When the Taste of St. Louis was fortunate enough to have the opportunity to host its VIP event inside the newly renovated Peabody Opera House, it was no small task to make the food look (and taste) as amazing as the environment felt. This was the first major party at the Peabody Opera house since it's doors closed in 1991. Our patrons were so ecstatic – and Michele made it so easy –, our event went down in the history books as a huge success. Many, many thanks.

K. Sonderegger
Taste of St. Louis and Made You Look!

We have worked with Michele Racanelli and V.Catering & Events for numerous events. Not only has the food been absolutely delectable, but her presentation and added flourishes have put her over the top time after time. Both Michele and her staff have always been timely, courteous and extraordinarily easy to work with. Michele goes out of her way to ensure that each catering job exceeds expectations. It is for this reason that we go back to her time and time again.

Kate Poss
Director of Development, Circus Flora

The Saint Louis Science Center is a proud partner of V Catering and Events. Over the past several years, we have had the honor of working closely with Michele Coen-Racanelli on festivals, major events, United Way employee fund-raisers, and intimate parties. We trust her expertise, and her attention to every detail is unmatched. We are grateful for our partnership, and we look forward to working with Onesto and V.Catering on major events like SciFest 2012, FIRST Robotics Championship, International Friendship Day and many others.

Patti R. LaBrott
Senior Director, Corporate and Foundation Relations
Saint Louis Science Center

I have been using V-Catering for seven years for all my special event, each event is better than the next. The food is outstanding, the presentation is exquisite and the people are fantastic! V-Catering is all about nurturing the relationship with their clients.

Steve Zwolak,
Executive Director of University City Children's Center

V Catering not only provided really yummy food that was perfect for our wedding reception. They also provided the advice, moral support, flexibility and level-headed calmness that we needed to get through what could have been, but was not at all, a very stressful day. You can count on them to provide great service and food, as well as great memories, for you and all your guests. Thanks to them, we had the best wedding day ever imagined.

Mallarie N. Zimmer

Venues

Separate contracts apply

Onesto Pizza and Trattoria
www.onestopizza.com

Mad Tomato
www.madtomatostl.com

Third Degree Glass Factory
www.thirddegreeglassfactory.com

Mad Art Gallery
www.madart.com

Moto Museum
www.themotomuseum.com

The Green Center
www.thegreencenter.org

The Thaxton Building
www.thethaxton.com

Regional Arts Commission
www.srt-stl.com

University City Hall
www.ucitymo.org

Historic Christopher Hawken House
www.historicwebster.com/HawkenHouse/HawkenHistory

Shrewsbury City Center
www.cityofshrewsbury.com

Powell-Symphony Hall
www.slsso.org

The Pageant
www.thepagent.com

The Soulard Preservation Hall
www.soulardpreservationhall.com

The Rialto Ballroom
www.rialtoballroom.com

Magic Chef Mansion
www.magicchefmansion.com

National Great Rivers Museum
www.meetingoftherivers.org

Shaw's Nature Reserve
www.shawnature.org