

1034 S. BRENTWOOD BLVD.
314-726-2583



COMFORT FOOD
AT A COMFORTABLE PRICE

BLUE SKY CATERING

BLUE SKY offers on-site and off-site catering for all size groups and all varieties of events. Specializing in comfort food at a comfortable price, we will work with you to keep within your budget and make your event special. From Breakfast, Lunch and Dinner Buffets, to Box Lunches and Perfect Party Appetizers, the “Sky” is the limit when it comes to planning your event. Our online menu contains suggestions to make your selection easier. However, if you don’t see what you want – just ask – and we will come up with a menu that will suit your needs.

BOX LUNCHES are the best way to have a healthy and fun lunch when your meeting participants or company business just can’t take too much time out of their busy day to eat. We have a wide variety of box lunch options to choose from. You can pick them up or Blue Sky will deliver to your location (delivery charges apply) (distance maximum may apply). Our deluxe box lunches come completely self-contained with all necessary condiments and utensils. Sandwiches are served with one side dish and one dessert. Salads are served with crackers and dessert. (Maximums may apply)

FANTASTIC CATERED BREAKFAST Blue Sky offers a wonderful selection of full catering services for any breakfast meeting or event. From continental breakfast, to hot breakfast buffets, our food catering services will work with you to create a fantastic array of breakfast choices that will be a great start to anyone’s day.

IT’S TIME FOR LUNCH Let us make your afternoon meeting or office lunch special to keep your staff motivated for the rest of the day. You may be planning a special luncheon for a baby or wedding shower. Call us today to discuss your lunchtime catering needs.

THEME AND ANYTIME BUFFETS Blue Sky offers a wide selection of full catering services for anytime of day or evening. We can help you make your meeting, reception, school banquet, birthday or any special occasion an event to remember.

PERFECT PARTY FOOD Our specialty hors d’oeuvres are hand-crafted and beautifully presented. Perfect for any finger food reception or as an addition to any buffet. Keep in mind that this is only a sampling of the items we are able to prepare for you.

**COMFORT FOOD
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BOX LUNCHES

- Sandwiches served with one same side dish and one same dessert
- Salads served with crackers and dessert (Utensils and napkins included)

MINIMUM ORDER – 10 LUNCHES

BLT DELUXE

Brown sugar peppered bacon, lettuce, tomato, swiss, avocado slices and avocado mayo served on wheatberry bread

KILLER CLUB

Roasted turkey, pit ham, swiss cheese, peppered bacon, tomato, lettuce & avocado mayo served on wheatberry bread

TURKEY AVOCADO CLUB

Oven roasted turkey breast, swiss cheese, bacon, avocado slices, lettuce, tomato and avocado mayonnaise on wheat bread

BUFFALO CHICKEN WRAP

lightly battered or grilled buffalo chicken, lettuce, pepperjack cheese and ranch dressing

CHICKEN CAESAR WRAP

Seasoned grilled chicken breast, romaine, parmesan cheese and caesar dressing

SOUTHWEST CALIFORNIA WRAP

Turkey, bacon, lettuce, tomato, avocado, black olives, cheese, and spicy ranch dressing

VEGGIE WRAP

Mixed greens, roasted red pepper, red onion, tomato, cucumbers, black olives, feta cheese, parmesan and sweet tomato vinaigrette

BLUE SKY HOUSE SALAD w/grilled chicken

Fresh mixed greens, feta cheese, cucumber, red onion, tomato and grilled chicken served with a side of house poppyseed dressing

MORE THAN SPINACH SALAD w/chicken

Spinach, mixed greens, red onion, walnuts, bacon, feta, mandarin oranges and sweet tomato dressing on the side

CHEF SALAD

Roasted turkey, pit ham, tomato, cucumber, hard boiled egg, mixed greens and choice of dressing on the side

CHICKEN CAESAR SALAD

Seasoned grilled chicken, romaine, parmesan cheese, housemade croutons and caesar dressing

COBB SALAD

Grilled chicken, hardboiled egg, tomato, bacon, black olives and bleu cheese crumbles

SIDES (daily selections may vary)

Sweet Creamy Cole Slaw
Housefried Potato Chips
Pasta Salad

DESSERTS

Fresh Baked Chocolate Chip Cookie
Fresh Baked Double Chocolate Brownie

BREAKFAST (10 person minimum)

HOT BREAKFAST **Minimum 10 people**

Buttermilk Biscuits and Sausage Gravy

Scrambled Eggs

Scrambled Egg Casserole with ham and cheese

Scrambled Egg Casserole with bacon and cheese

Breakfast Potatoes with peppers and onions

Brown Sugar Peppered Bacon

Seasonal Fresh Fruit (when available)

QUICK LUNCH

WRAPS

BUFFALO CHICKEN WRAP Grilled or lightly battered buffalo chicken, lettuce, pepperjack cheese and ranch dressing

CHICKEN CAESAR WRAP Seasoned grilled chicken breast, romaine, parmesan cheese and caesar dressing

SOUTHWEST CALIFORNIA WRAP Turkey, bacon, lettuce, tomato, avocado, black olives, cheese, and spicy ranch dressing

VEGGIE WRAP Mixed greens, roasted red pepper, red onion, tomato, cucumbers, black olives, feta cheese, parmesan and sweet tomato vinaigrette

SANDWICHES

BLT DELUXE Brown sugar peppered bacon, lettuce, tomato, swiss, avocado slices and avocado mayo served on wheatberry bread

KILLER CLUB Roasted turkey, pit ham, swiss cheese, peppered bacon, tomato, lettuce & avocado mayo served on wheatberry bread

TURKEY AVOCADO CLUB Oven roasted turkey breast, swiss cheese, bacon, avocado slices, lettuce, tomato on wheatberry bread

CHICKEN SALAD Tender white meat chicken with red onion, celery, bacon, scallions and mayonnaise

SALADS

BLUE SKY HOUSE SALAD Mixed greens, tomato, onion, cucumber, feta cheese and poppyseed dressing

MORE THAN SPINACH SALAD Spinach, mixed greens, red onion, walnuts, bacon, feta, mandarin oranges and sweet tomato dressing

CAESAR SALAD Romaine, parmesan cheese, housemade croutons and caesar dressing

SOUP OR CHILI & SALAD COMBO

Choose one of our housemade soups such as Tomato Gouda, Loaded Potato, Chicken Tortilla or chili served with our house salad or caesar salad and housemade crackers

DESSERT

Giant Chocolate Chip Cookies, Double Chocolate Chocolate Chip Brownies

BUFFET ITEMS

ENTREES

CHICKEN MARSALA Lightly breaded with sweet wine and mushroom sauce
CHICKEN PICCATA A buttery lemon and wine sauce with capers
FARMHOUSE CHICKEN with swiss cheese, ham and rich brown demi glaze
CHICKEN CAPRESE topped with diced tomatoes, fresh basil and swiss cheese
ANCHO PEPPER CHICKEN With ancho chili pepper sauce
BLUE SKY MEATLOAF With peppers and onions and a light gravy
SLICED PEPPERED BRISKET OF BEEF Cracked pepper, onion, and au jus
SLICED SMOKED BBQ BEEF Slow cooked, layered with sweet and tangy bbq sauce
BBQ PULLED PORK Slow roasted then topped with sweet tangy bbq sauce
ROASTED SLICED PORK LOIN With strawberry bbq sauce
ROASTED TURKEY Cooked in house tender and juicy, served with rich pan gravy

PASTA

BLUE SKY MAC & CHEESE With a rich chili tomato sauce and velveeta cheese
PASTA CON BROCCOLI With a white parmesan cream sauce
CHEESE TORTELLINI With a white parmesan cream or marinara sauce
PASTA WITH MIXED VEGETABLES in a wine garlic sauce
BLT PASTA With bacon, spinach, tomato, blue cheese and butter cream sauce
CHICKEN ALFREDO Pasta tossed in a creamy mixture of butter, cream and parmesan cheese
CHICKEN AND ARTICHOKE Served in a white parmesan cream sauce
PASTA CARBONARA With bacon, green onions and rich cream sauce
MOSTACCIOLI Penne noodles baked with meat marinara sauce and cheese
TRADITIONAL LASAGNA Marinara sauce with meat or vegetables
SEAFOOD STUFFED RAVIOLI (shrimp, scallops, crab) With tomato basil cream sauce

BUFFET ITEMS

STARCH

Au Gratin Potatoes
Garlic Whipped Mashed Potatoes with Gravy
Blue Cheese and Bacon Whipped Potatoes
Roasted Potatoes with garlic
Brown Sugar Glazed Sweet Potatoes
Herbed Seasoned Rice Pilaf
Brown Sugar Baked Beans

VEGETABLES

Creamed Spinach
Green Bean Casserole w/mushrooms and fried onions
Green Beans with blue cheese and bacon
Sautéed Green Beans with bacon and onion
Broccoli with Hollandaise Sauce
Brown Sugar Glazed Carrots
Corn on the Cob

SALADS

Blue Sky House Salad - with diced tomatoes, red onions, cucumbers, feta cheese and housemade poppyseed dressing
Spinach Salad - spinach, mixed greens, walnuts, mandarin oranges, red onion, feta cheese and a sweet tomato vinaigrette dressing
Caesar Salad - fresh romaine with housemade croutons and parmesan cheese
Chopped Up Wedge Salad - iceberg lettuce with diced tomatoes, red onion, blue cheese crumbles and blue cheese dressing
Loaded Pasta Salad
Creamy Cole Slaw

DESSERTS

Goopy Butter Cake
Chocolate Chip Cookies
Double Chocolate Chip Brownies

PERFECT PARTY FOOD

Our specialty hors d'oeuvres are hand-crafted and beautifully presented. Perfect for a finger food reception or any party food gathering where catering services are needed. Keep in mind that this is only a sampling of the items Blue Sky Catering is able to prepare for you. These items are a great addition to any buffet or served by themselves. We will determine the number of pieces to prepare based on the following guidelines of 5-6 pieces per person for hors d'oeuvres prior to lunch/dinner and 10-12 pieces per person for hors d'oeuvres in lieu of lunch/dinner

Minimum 25 Adults

- ◆ Artichoke Spinach Dip
- ◆ Assorted Dollar Sandwiches
- ◆ Baked Brie with Maple Glaze
- ◆ Bavarian Pretzels w/cheese
- ◆ BBQ Brisket Sliders
- ◆ Bourbon Street Wings
- ◆ Buffalo Chicken Strips
- ◆ Cheese and Cracker Tray
- ◆ Cheese/Fruit and Cracker Tray
- ◆ Cheese Tortellini
- ◆ Cheesy Stuffed Mushrooms
- ◆ Chicken Lollipop Skewers
- ◆ Chicken Salad Minis
- ◆ Chicken Strips
- ◆ Classic Bruschetta
- ◆ Coconut Shrimp
- ◆ Cuban Sandwich Slices
- ◆ Fresh Vegetables and Dip
- ◆ Fried Guacamole
- ◆ Handmade Meatballs
(BBQ, marinara or bourbon sauce)
- ◆ Harry's Chips with cheese dip
- ◆ Mini Killer Club Sandwiches
- ◆ Pepperjack Bites
- ◆ Pizzas (assorted in house only)
- ◆ Quesadillas (cheese, chicken or steak)
- ◆ Roasted Red Pepper Hummus
- ◆ Sloppy Chip Bar
- ◆ Southwest Deviled Eggs
- ◆ Spinach and Artichoke Ravioli
- ◆ St. Louis' Own Toasted Ravioli
- ◆ Sub Sandwich Slices
- ◆ Tortilla Pinwheels
- ◆ Sweets - Goody Butter Cake, Chocolate Chip Cookies, Double Chocolate Chip Brownies

Description of Items

ARTICHOKE SPINACH DIP A rich and creamy spread of artichoke hearts and spinach served with housemade crackers or harry's chips

ASSORTED DOLLAR SANDWICHES Fresh rolls topped with turkey, lettuce, tomato, mayo and/or ham, pickles, mustard or other combinations

BAKED BRIE WITH MAPLE GLAZE topped with a walnut, brown sugar and maple syrup glaze, served with housemade crackers

BAVARIAN PRETZELS Baked crispy outside and soft inside, served with spicy cheese dip

BBQ BRISKET SLIDERS Tender slow roasted beef brisket layered with a sweet and tangy bbq sauce, served with fresh bakery buns

BBQ PORK SLIDERS Slow roasted pork loin, shredded and layered with bbq sauce and served with fresh bakery buns

BOURBON STREET WINGS A combination of spicy bbq, franks hot and kentucky bourbon sauces sprinkled with bleu cheese crumbles

BUFFALO CHICKEN STRIPS Handbreaded and deep fried and tossed in our hot sauce, served with ranch or blue cheese dressing

CHEESE AND CRACKER TRAY Assorted domestic cheeses, served with our housemade flatbread crackers

CHEESE /FRUIT AND CRACKER TRAY Assorted domestic cheeses, with fresh seasonal fruit, served with our housemade flatbread crackers

CHEESE TORTELLINI with marinara or parmesan cream sauce

CHEESEY STUFFED MUSHROOMS Bite sized portions stuffed with cream cheese, parmesan cheese and bacon

CHICKEN LOLLIPOP SKEWERS Glazed with sesame seed honey teriyaki, and grilled, served with sweet asian chili sauce

CHICKEN SALAD MINIS Tender white meat chicken with red onion, celery, bacon, scallions and mayonnaise, served on fresh bakery rolls or croissants

CHICKEN STRIPS White meat chicken marinated then panko and buttermilk breaded, deep fried until golden, served with honey mustard

CLASSIC BRUSCHETTA Diced tomatoes, red onions, and fresh basil tossed with olive oil, topped with parmesan and served on seasoned crostini

COCONUT SHRIMP Handbreaded in coconut and panko bread crumbs, deep fried and served with sweet asian chili sauce

Description of Items...

CUBAN SLICES Sliced pork, pit ham, dill pickles, swiss cheese and Dijon mustard grilled on Cuban bread then sliced into bitesize servings

FRESH VEGGIES AND DIP Cucumbers, grape tomatoes, carrot sticks, red and green bell peppers, and broccoli, served with ranch dip

FRIED GUACAMOLE Deep fried bites of luscious guacamole served with salsa ranch dipping sauce

HANDMADE MEATBALLS Served in your choice of a light marinara sauce, spicy bbq sauce, or bourbon sauce

HARRY'S CHIPS Housefried potato chips served with creamy cheese dip

MINI KILLER CLUB SANDWICHES Stacked with turkey, ham, bacon, lettuce, tomato and avocado mayonnaise

PEPPERJACK BITES Pepperjack cheese deep fried golden brown and served with spicy ranch dressing

PIZZAS Assorted selections—offered in house only

QUESADILLAS Your choice of cheese, chicken or steak with diced tomato, green onions, pepperjack, monterey jack and cheddar cheeses

ROASTED RED PEPPER HUMMUS Served with housemade flatbread crackers and bell peppers

SLOPPY CHIP BAR Sloppy joe meat, cheese sauce, green onion, tomatoes and housefried potato chips

SOUTHWEST DEVILED EGGS A variation of the classic with mustard, mayonnaise, black olives, salsa and southwest seasonings

SPINACH AND ARTICHOKE RAVIOLI with marinara or parmesan cream

ST. LOUIS' OWN TOASTED RAVIOLI Fried golden brown and served with marinara dipping sauce

SUB SANDWICH SLICES Built to your tastes—turkey, ham, swiss, cheddar, pepperjack, american, lettuce, tomato, cucumber, pickles, onion

TORTILLA PINWHEELS Cream cheese with bacon and ranch seasoning or Mexican style with olives, onions and salsa

POLICIES

Deposit

A \$100 deposit is required to reserve our catering services. The deposit is not an additional fee but goes towards the final bill. A deposit of 1/2 the guaranteed per person amount will be required up to 48 hours in advance.

Cancellations

Deposits are refundable up to 72 hours prior to the scheduled event. If cancellation occurs within 48 hours of the scheduled event, the deposit will be forfeited.

Guarantee

A final count of the guaranteed number of guests is required 72 hours in advance of event. Charges will be based on this final count. If fewer guests are served, charges will still be based on the guaranteed final count.

Payment Payment is due in full at the conclusion of event.

Service Charge

A 20% service charge will be added to all food and beverage.

Taxes

Current tax rate will be added to all charges

Outside Food & Beverage

With the exception of a cake from a professional baker, the caterer prohibits any outside food and beverage from being brought in for consumption. Guests are required to secure caterers approval before bringing in any items. If guests bring their own cake, they will also be asked to provide their own paper products and utensils for plating.