

Ordering and Delivery Procedures

Ordering Procedures

To place an order, review the menu and determine what type of event you are planning. Then call us and speak with one of our catering coordinators. We'll assist you with quantities and advise you of the best way to handle the products to ensure a successful experience.

Ordering Policies

Three (3) day advance notice is needed for all pickup and deliveries for short notice. All orders are prepaid or secured with a credit card for COD payment.

*We recommend placing orders at least two (2) weeks in advance to ensure availability of product. Corporate accounts are available on an approved basis.

Delivery Minimums & Fees

Monday - Friday ~ 150.00 minimum food purchase for delivery.

Saturday - Sunday ~ 250.00 minimum food purchase for delivery.

Delivery fees vary by Zip Code. Contact Us for fee schedule.

Pick Up and Delivery

Unless otherwise specified, all pickups and deliveries are handled between 8 a.m. and 4 p.m. , Monday through Friday and between 9 a.m. and 3 p.m. on Saturday and Sunday.

Handling Instructions

All HOT Hors d' Oeuvres will require heating in a preheated 350-degree conventional oven for approximately 8 to 15 minutes. Puff pastry and phyllo pastry products are recommended to be heated uncovered in oven, do not microwave.

All COLD Hors d'Oeuvres will require refrigeration until serving. Cheese mousses may be set out one hour prior to serving. Call our chef during Café hours, Monday thru Sunday, at 314-995-3003, with any questions you may have concerning Casual Catering food handling.

Rentals

Equipment rentals are available through Premier Party Rentals. Customers should make arrangements directly with the rental company. You can reach Premier Party Rentals by calling 314.785.1100. We can help you determine your needs.

Servers

If you just need a helper for your Casual Catering experience, we suggest you call a temporary service that employs servers and bartenders. Call DMR Services at 800-400-4885 and ask for Paula or Doug.



Catering Menu

Cuisine d' Art Cafe & Catering

701 N. New Ballas Road

Creve Coeur, MO 63141

Phone: 314.995.3003

Fax: 314.995.9929

www.cuisine-dart.com



Breakfast to Go

Fresh Fruit and Assorted Pastries Available

Potato Pancakes

Minimum order of 12. 1.29ea

Individual Breakfast Quiche

Choice of spinach, tomato & cheese, caramelized onion and bleu cheese, or bacon and cheddar.

Minimum 6 of each flavor. 4.79ea

Petite Croissants

Choice of Ham Egg and Cheese, Bacon, Egg and Cheese, Sausage, Egg and Cheese or Egg and Cheese on petite light fluffy croissant. Minimum 6 of each flavor. 2.99

French Toast

French Bread dredged in vanilla egg crème batter, fried to perfection and tossed in cinnamon sugar. Served with maple syrup. 12.99/12 pieces

Medium Muffin ~ 1.29

Mini Cinnamon Roll ~ 1.29

Mini Croissant ~ 1.29

Hot Lunch Buffet

10-50 ppl 13.99/per person ~ 51+ Call for pricing.

Our lunch buffet comes complete with your choice of one (1) entrée, one (1) accompaniment, our house salad, wheat rolls, and dessert. Includes disposable serving, dinnerware, and disposable plate set-ups. All items in foil and disposable bowls. Three (3) days advanced notice on all orders. Minimum \$150 for delivery Monday through Friday.

Entrées

Choose 1

Panko Encrusted Chicken

6 oz chicken breast encrusted in Panko breadcrumbs and sautéed to perfection. Served with Bordelaise sauce.

Prosciutto Wrapped Chicken

6oz Chicken breast stuffed with Gruyere swiss wrapped with Prosciutto. Served with Chiron sauce.

Grilled Chicken Breast

6oz grilled chicken breast served with fresh tomato salsa.

Chicken Blanquette

All white meat chicken with carrots, celery, and potatoes in a crème veloute sauce.

Old Fashioned Beef Stew

Beef tips with carrots, potatoes, celery in thickened Rosemary sauce.

Herbed Pork Loin

Roasted with thyme, pepper, and rosemary and served with cranberry bordelaise.

Hand Breaded White Fish

Whitefish hand breaded with panko breadcrumbs and served with roasted red pepper tarter sauce and cornmeal fritters.

Accompaniments

Choose 1

Additional sides available add 2.00/person

Green Beans Almondine

Brandied Carrots

Oven Roasted New Potatoes

Garlic Whipped Potatoes

Penne Pasta in Garlic Crème Sauce

Pasta Con Broccoli

Wild Rice Pilaf

Smashed Cauliflower

Asparagus (Hot or Cold)

Desserts

Choose 1

Old Fashioned Chocolate Cake

Chocolate Charlotte Brownie

Petite Goopy Butter Cakes

New York Style Cheesecake

Assorted Cookies

Seasonal Cupcakes

Box Lunch Menu

Minimum orders of 10 Lunches.
Delivery orders must be placed before 9:00 am (Fax 314-995-3003)
A confirmation phone call and payment is required on all delivery orders
Deliveries will be made between 10:30 and 11:30 only.

Gourmet Sandwiches

Served in to-go box with 1 side du Jour (Pasta or fruit salad) and 1 dessert du Jour (cookie or brownie).
Choice of bread: White, Wheat, Marble Rye, or Sundried Tomato Wrap. 9.99 Croissant 1.29 extra.

Famous Chicken Salad

Our Signature item! All white meat chicken blended with grapes and almonds, served with lettuce and tomato.

Tuna

Albacore Tuna with eggs, celery, onions, relish and mayo. Served with lettuce and tomato.

Classic Club

Smoked turkey, ham, bacon, and provolone cheese. Served with lettuce and tomato.

Turkey

Smoked turkey with Provolone, lettuce & tomato.

Vegetable Veggie

Fresh Lettuce, Tomato, Provolone, Onion, & Cucumber served with roasted red pepper spread.

Ham

Smoked ham served on choice of bread with lettuce and tomato and cheese.

Roast Beef

Sliced roast beef, lettuce, tomato & provolone cheese with your choice of bread.

Gourmet Salads

Served in to go container with wheat roll, butter and 1 dessert du Jour (cookie or brownie). 10.49

Famous Chicken Salad Salad

2 Scoops of our famous chicken salad on mixed greens, tomato, croutons, parmesan and provolone cheese with Balsamic Vinaigrette dressing.

Salmon Salad

4oz Salmon filet grilled on mixed greens, tomato, croutons, parmesan and provolone cheese with Burgundy Poppy seed dressing.

Tuna Salad Salad

2 Scoops of our tuna salad on mixed greens, tomato, croutons, parmesan and provolone cheese with Balsamic Vinaigrette dressing.

Cobb Salad

Grilled Chicken, Bacon, Bleu Cheese, Egg, Avocado, Croutons & Tomato on mixed greens with Ranch Dressing.

Grilled Chicken Caesar Salad

Grilled Chicken with provolone cheese and croutons on mixed greens with Caesar Dressing.

Greek Salad

Mixed greens with feta cheese, Kalamata olives, walnuts, tomatoes, cucumbers, croutons, parmesan cheese, and croutons topped with Balsamic Vinaigrette dressing.

Luncheon Tray Presentations

Minimum order of 10. Includes choice of two (2) petite sandwiches, one (1) side and (1) dessert. All are displayed on disposable trays with serving utensils and condiments. 9.99/per person. Plate set-ups available 10/3.49

Petite Sandwiches

Choice of 2: Turkey, Ham, Veggie, Chicken Salad, Roast Beef or Tuna Salad.

Sides

Choice of 1: Fresh Fruit Salad, Pasta Salad, or House Salad with choice of dressing.

Desserts Du jour

Choice of 1: Assorted cookies, Seasonal cupcakes, or Fudge Brownies

Additional Side

Fresh fruit salad, Pasta Salad, or House Salad with choice of dressing. 1.99 per person

Beverages

Coke, Diet Coke, Sprite, or Bottled Water. 1.50/ea



Planning a Party?

Let Cuisine d' Art Catering be the answer for you! We offer a multi-faceted approach to entertaining at the holidays. When entertaining, you want everything to be easy, so we offer three different helpful divisions to better serve your needs. Choose what works for you and we will handle the rest.

Happy Entertaining!!!

Casual Catering

Casual Catering is hassle-free for you at home or the office. We have created our Casual Catering menu when all you need is the food and not the service. Just call us and we'll help plan the amounts you need. All you have to do is pick it up or arrange to have it delivered. Minimums required and just 3 days advance notice.

Full Service Catering

Cuisine d' Art Full-Service Catering prides itself on our attention to detail and our ongoing client relationships. Our coordinators ensure a successful and enjoyable planning process. We can create a menu and plan your entire event, handle all the rentals and servers, and bar considerations. We are aware of the importance of your occasion and understand your expectations. *Minimum dollar amount required.

Cuisine D' Art Private Event Room

Looking for a great place to mingle with friends, enjoy great food and sip spirits? Or, maybe you are planning that special party, or the perfect bridal shower? Look no more... Cuisine d'Art debuts Cafe des Amis, an exclusive intimate gathering spot. Cafe des Amis accommodates up to 50 friends for a sit-down occasion or up to 75 friends of a stand-up reception. Remember Cuisine d' Art Café when planning Bridal Showers, Baby Showers, Luncheons, Meetings, Rehearsal Dinners or just fun get-togethers. *Minimum dollar amount required.

CALL TODAY FOR MORE INFORMATION OR VISIT OUR WEBSITE
www.cuisine-dart.com OR CALL 314.995.3003
The Plaza Shops 701 N New Ballas – Creve Coeur

Casual Catering

Three day advance notice required.

Hot Hors d'oeuvres

~ 17.99/dozen ~

(Presented in Foil pans with appropriate sauce)

Crab Cakes ~ Chipotle Mayonnaise
Pork Pot Stickers (24) ~ Sweet Red Chili Sauce
Spicy Vegetable Quesadillas ~ Salsa
Beef Tenderloin Wellingtons
Coconut Shrimp ~ Sweet Red Chili Sauce
Panko Chicken Brochette ~ Marinara Sauce
Petite Stuffed Potatoes

Spanikopita
Vegetable Spring Rolls ~ Asian Dipping Sauce
Spinach & Artichoke Ravioli ~ Marinara Sauce
Beef Ravioli ~ Marinara Sauce
Meatball in Burgundy Sauce (24)
Lobster Rangoon ~ Sweet Red Chili Sauce
Caramelized Onion and Bleu Cheese Tart

Hors d' Oeuvre Party Presentation

(Presented on black disposable tray)

Seared Beef Tenderloin

Accompanied by 1lb Horseradish crème and 2 dz rolls. 175.00

Roasted Salmon

24 - 2oz filets accompanied by 1lb Lemon Crème & Croustades. 75.00

Wrap Tray

Choice of any of our wonderful wraps, served with appropriate condiments. 24/85.00 or 12/50.00

Top Round on Ciabatta

Top Round Beef served on Ciabatta with arugula and Garlic aioli. 48 portions. 125.00

Beef Tenderloin on Ciabatta

Beef Tenderloin served on Ciabatta with arugula and Garlic aioli. 48 portions. 175.00

Grilled Shrimp Skewers

Cold grilled shrimp served on a skewer with grilled tomatoes and yellow squash. Accompanied by a sweet red chili sauce. 36/pieces. 85.00

Cold Hors d' Oeuvres

(Presented on Black disposable Tray)

Fresh Fruit Tray

Honey Dew, Cantaloupe, Grapes, Strawberries, and Pineapple, served with 1lb Lemon Poppy seed dressing. 12-15 30.00, 20-25 55.00

Fresh Fruit Salad

Honey Dew, Cantaloupe, Grapes, Strawberries, and Pineapple. 7.49/lb

Fresh Fruit Skewers

Honey Dew, Cantaloupe, Grapes, Strawberries, and Pineapple. 2.49ea

Fresh Vegetable Tray

Fresh Broccoli, Carrots, Mushrooms, Celery, and Grape tomatoes. Served with 1lb ranch dressing. 12-15 25.00, 20-25 45.00

Grilled Vegetable Tray

Fresh Yellow Squash, Zucchini, Grape Tomatoes, and Mushrooms grilled with balsamic and served with 1lb Chipotle Sauce. 12-15 30.00, 20-25 55.00

Antipasto Skewer Display

Roasted red pepper, Baby Mozzarella, Artichoke hearts, & Kalamata Olives on skewer, Served with peppercini's and Balsamic dressing and 24 Croustades. 55.00/24

Cheeses

(Can be presented on trays for an additional 5.00)

Baked Brie en Croute

Brie baked in a puff pastry topped with Raspberry or Apricot Jam. 17.99

Duet Duex Fromage

Duet of our parmesan garlic cheese mousse and our English Stilton Walnut Mousse. Served with 2 sleeves of crackers. 24.99

Imported Cheese Display

A variety of imported cheese served with two sleeves of water crackers. A perfect beginning to any party. 12-15 30.00, 20-25 55.00

Parmesan Garlic Cheese Mousse

A wonderful blend of garlic and parmesan cheese into the perfect cheese mousse. 12.99/18.99

Spicy Parmesan Cheese Mousse

Our very special cheese mousse served with sweet red chili sauce. Served with 2 sleeves of crackers. 24.99/18.99

English Stilton Walnut Mousse

Our very special stilton bleu cheese and walnuts blended into a perfect cheese mousse. 14.99/21.99

Bacon & Cheddar Mousse

Traditional blend of bacon and cheddar into a creamy Cheese mousse. 14.99/21.99

Water Crackers - sleeve

Lavasch Crackers - sleeve

Casual Catering

Three day advance notice required.

Pasta & Potato Salads

(Presented in bowl for 5.00)

Sun-dried Tomato & Oregano 7.49/lb

Bacon & Cheddar 7.49/lb

Fresh Vegetable with Goat Cheese 8.49/lb

Baked Potato Potato Salad

Salads

(Served in Plastic Bowl)

Mesculun Salad

Our famous salad; Mixed greens, tomatoes, parmesan and provol cheese, and croutons. (Choice of Sweet, savory or House topping). Small: Served 8 -10 39.99 Large: Serves 18 -20 65.00
Extra Dressing by the Pound ~ 7.49

Sandwiches

(Presented on Black disposable tray)

Profiteroles

Choice of our famous Chicken salad, Tuna Salad or Crab salad on a bite size profiterole. Minimum order of 2dz. 14.99/dz

Petite Croissants

Choice of Chicken salad or Tuna Salad on a petite light buttery croissant. 39.00/dz

Petite Sandwiches

Choice of Turkey on Wheat roll or Ham on White roll served with appropriate condiments. 29.99/dz

Carved Meats

(served in foil pans)

Wood Roasted Rib Eye Roast 175.00

Whole Pit Glazed Ham 75.00

Herb Crusted Pork Loin 75.00

½ Pit Ham Glaze 55.00

Boneless Turkey Breast 34.99

Gourmet Entrees

(Served in Foil Pans)

Chicken Duxelle en Croute 11.99

Salmon en Croute 9.99

Grilled Chicken 3.99

Herb Pork Tenderloin Skewers 8.99

Panko Encrusted Fish 4.99

Panko Encrusted Chicken 5.99

Prosciutto Wrapped Chicken with Karlsberg 6.99

Seabass Seared 11.99

Hot Sauces

Bordelaise, Balsamic Demi Glace, Shrimp & Bacon Crème, Marsala Mushroom, Garlic Crème, Hollandaise, Choron. 1.29/serving

Dips & Sauces

Horseradish crème, Garlic Aioli, Pesto, Dijon or Chipotle Mayonnaise, Sweet Red Chili Sauce, Teriyaki Peanut Sauce, Cranberry Relish, Lemon Dill, Fresh Tomato Salsa. .79/serving

Side Dishes

(Presented in a foil pan)

Green Beans Almondine 6.49/lb

Fresh Asparagus (hot or cold) 8.49/lb

Glazed Carrots 6.49/lb

Seasonal Vegetables 7.49/lb

Rustic Overstuffed Potatoes 1.99ea

Pigtail Macaroni & Cheese 39.99

Pasta Con Broccoli 39.99

Yukon Gold Mashers 29.99

***Smashed Sweet Potatoes** 29.99

Potato Pancakes 45.00/36 pieces

Roasted New Potato 6.49/lb

Desserts & Petite Pastries

(Presented in boxes) 14.99/dz

Brownie Ganache Torte

Chocolate Profiteroles

Assorted Cheescakes

Pecan Tart

Goey Butter Cookies

***Petit Four**

Strawberry Tart

Fruit Tart

Seasonal Cookies

Rustic Fruit Tart 4.99 min 6

Chocolate Charlottes 2.99

Bread Pudding 5.99 min 6