



*Special Event*  
**CATERING**

*Bartolino's*



## Welcome to Bartolino's Catering

At Bartolino's Catering, family, food, and friendship come first. Since 1961, we've been proud to share our love of Italian cooking with our community—serving meals made from the heart, just like Bart and Roseanne Saracino served in their home.

Our motto says it all: *"Cook good food and give plenty. Basta."*

It's simple, but it's the way we've always done things. We believe that when you put love and generosity into every dish, people can taste the difference.

Over the years, our family has grown—just like our business. Today, we're proud to serve our guests at six Bartolino's Hospitality locations: Bartolino's South, Bartolino's The Hill, Bartolino's Twin Oaks, Chris' Pancake & Dining, Chris' @The Docket, and Chris' Pancake South County.

Each location carries on our family's tradition of great food, warm hospitality, and a welcoming atmosphere that makes every guest feel at home.

Whether you're hosting a small family gathering or a large celebration, we're here to make it special. Our team takes care of every detail so you can focus on what really matters—spending time with the people you love. Let us make your special day memorable and carefree. Full service breakfast, lunch or snacks is available in the Bridal Suites.

For generations, our family has believed that good food brings people together. Let us help you create a warm, welcoming experience your guests will remember long after the last plate is cleared. With Bartolino's Catering, we bring the kitchen to you. Our mobile kitchen on wheels allows us to offer fresh, hot, restaurant-quality food for your guests—not pre-made, rewarmed trays. Linens, plates and utensils are included.

From classic pastas and hearty entrées to salads and desserts, every dish is prepared with the same care and attention we'd give our own family. We use only the freshest ingredients and time-tested recipes to bring the comforting flavors of Italy to your table.

Because when you invite Bartolino's to cater your event, you're not just getting a meal—you're becoming part of our family. From the tasting meal to the last cocktail, we are your dedicated caterer. Have a special request? Just ask; we have a hard time saying "No".

So sit back and let us do what our Grandpa has been doing since 1961.



## Booking

To book with Bartolino's Catering, we require a 20% deposit, followed by 2 additional payments. The last payment is due three weeks (21 days) before your event date with your final guest count. \$1500 setup fee is added to the We are happy to help customize you menu! If you don't see something you would like, please let us know.

## Menu Tastings

We offer menu tastings Tuesday-Friday from 11am-2pm by appointment only.

## Please Note

Setup Fee: \$1500

Catering pricing may be subject to a 3-5% proportionate increase as costs continue to rise. Pricing is based on seating 10 guest per table.

## Contact Us

**Michael Saracino, Jr.**  
*Special Event Coordinator*  
mjr@bartolinoshg.com  
(314) 265-6839 *cell*  
(314) 487-4545 *work*





### *Passed Hors d'Oeuvres*

SELECT THREE - \$15 *per Guest*

Toasted Ravioli  
Filet Crostini *with Whipped Bleu Cheese*  
Tomato & Burrata *on Crostini*  
Coconut Shrimp *with Mango Chutney*  
Chicken Satay *with Sweet Chili Sauce*  
Eggplant Compote  
Phyllo Wrapped Crispy Asparagus  
Beef Satay *with Chimichurri*  
Beef Wellington  
Crabmeat Stuffed Mushrooms  
Bacon Wrapped Scallops  
Mini Crab Cakes  
Lobster Cobbler Bites  
Toasted Cannelloni Bites

### *Stationed Premium Hors d'Oeuvres*

SELECT ONE \$7 *per Guest*

SELECT THREE \$20 *per Guest*

Bartolino's Famous Arancini  
*Seasoned Ground Beef, Peas, Vodka Sauce*  
  
Breaded Long Stemmed Fried Artichoke Hearts  
*Lemon, Garlic Butter*  
  
Cheese *and* Charcuterie  
*Chef Selection of Cured Meats and Cheeses, Seasonal Jam, Assorted Mustards, Flatbread*  
  
Nonna's Meatballs  
*Tomato Sauce, Ricotta Cheese, Shaved Parmigiana*  
  
Jumbo Shrimp Cocktail  
*Cocktail Sauce, Lemon, Horseradish*



## Plated Entrees

### SELECT

THREE Passed or Buffet-Style Hors d'Oeuvres

ONE Salad ONE Vegetable ONE Starch

Pan Seared Herb Marinated Chicken Breast  
*Roasted Chicken Jus*

Parmesan Encrusted Chicken Breast  
*Champagne Cream Sauce, Mushrooms, Asparagus*

Chicken Michael/Chicken Modiga  
*Mushrooms, White Wine Sauce*

Chicken Spiedini

Salmon Carciofi

\$62 per Guest

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Blue Crab Stuffed Salmon  
*Lemon Beurre Blanc*

Pork Chop  
*Honey Lemon Soy Glaze*

\$70 per Guest

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Petite Filet  
*Bartolino's Steak Butter or Red Wine Reduction*

Grilled New York Strip Steak  
*Roasted Cipollini Onions, Black Peppercorn Demi*

\$80 per Guest

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## Salad

House Salad

*Pimentos, Carrots, Green Onions, Parmesan, Bartolino's House Dressing*

Caesar Salad

*Romaine Lettuce, Brioche Croutons, Freshly Grated Parmesan, House-Made Caesar Dressing*

Bartolino's Salad

*Salami, STL Style Cheese, Artichoke Hearts, Kalamata Olives, Pepperoncini, Cherry Tomatoes, Bartolino's House Dressing +\$4 per Guest*

Wedge Salad

*Slab Bacon, Crumbled Bleu Cheese, Marinated Tomatoes, Shaved Red Onions, Bleu Cheese Dressing +\$5 per Guest*

Tomato and Burrata Salad

*Crisp Romaine Lettuce, Basil, Sea Salt, Bartolino's House Vinaigrette +\$5 per Guest*

## Vegetable

Roasted Carrots

Green Beans

Asparagus

Broccoli

Cauliflower

Zucchini

Chef Mix Vegetable Medley

## Starch

Garlic Whipped Potato

Baked Potato

Basmati Rice

Roasted Potatoes *with* Peppers & Onions

Cavatelli Pasta *with* Vodka Cream Sauce & Basil

Spinach Risotto

Toasted Orzo

Potato *au Gratin* +3 per Guest



## *Buffet-Style*

### INCLUDES

*House or Caesar Salad*

*Vodka Pasta with Basil*

*Roasted Vegetables*

*Bread & Butter*

### SELECT TWO MEATS *\$55 per Guest*

Sliced Roast Beef *au Jus*

Chicken Parmesan

Grilled Salmon Carciofi

Italian Beef

Chicken Ferri

Sole Modiga

Sole Ferri

Roast Pork Loin Marsala

Chicken Marsala

Pork Sicilian

Chicken Spiedini

Veal Parmesan *+\$7 per guest*

Veal Marsala *+\$7 per guest*

Tenderloin *with Steak Butter, Modiga* *+\$7 per guest*

## *Buffet-Style Hors d'Oeuvres*

*ADD-ON \$6 each per Guest*

Breaded Long Stem Fried Artichoke Hearts

Italian Meatballs

Toasted Ravioli

Zucchini Sticks

Assorted Bruschetta

Smoked Chicken Wings

Arancini

Toasted Cannelloni

Antipasto

Lobster Rangoon

Crabmeat Stuffed Mushrooms

Charcuterie Board *+\$ per Guest*

Cold Jumbo Shrimp, Shrimp Dijon,  
*or Shrimp Scampi* *+\$ per Guest*



## *Additional Options*

### **PASTA STATION**

*Live, On-Site Cooking*

**SELECT TWO \$15 per Guest**

Penne

*White Wine, Roasted Garlic, Fresh Clams*

Penne

*Roasted Marinara, Mushrooms, Carrots, Peas*

Roasted Tomato Penne

*Olive Oil, Garlic, Roasted Tomatoes, Spinach, Toasted Pine Nuts*

### **CARVING STATION**

*Includes Cabernet Reductions, Roasted Onions, Steak Butter*

**SELECT ONE \$MKT per Guest**

New York Strip

Beef Top Round

Beef Tenderloin

Prime Rib

## *Late-Night Munchies*

**SELECT THREE \$19 per Guest**

Taco/Nacho Bar

Pizza Supreme Party

Mini Slider Bar

Smoked Chicken Wings

Twice Baked French Fries *with Cheese and Bacon*

Toasted Raviolis

Nashville Hot Chicken Sliders

## *Custom Menus*

*Our Chefs will gladly curate a personalized menu for your special event. Contact us today for details.*



***Bartolino's***  
Hospitality Group

*Bartolino's*  
SOUTH

*Bartolino's*  
THE HILL

*Bartolino's*  
TWIN OAKS

*Chris'*  
THE DOCK

*Chris'*  
THE DOCK

*Cook good food & give plenty.*