



SAINT LOUIS
GIUSEPPES
 CATERING COMPANY
 EST 1927

48 HOUR ADVANCE ORDER REQUIRED
 – 15 Person Minimum Order

Entrees Pick 1

Corned Beef & Cabbage

Certified Angus Lean Corned Beef, Freshly Cooked Cabbage and Served with Horseradish Mouse

Fish & Chips

Cornmeal Breaded Whitefish Served with Homemade Tartar Sauce and Kettle Chips (*Malt Vinegar Available*)

Shepherd's Pie

Irish Casserole of Ground Chuck with Fresh Vegetables Topped with Smashed Irish Potatoes, Cheddar Cheese And Baked to a Golden Brown

Garlic Mashed Potatoes
Green Bean Almandine
Roasted Red Potatoes

Cavatelli with Broccoli
Freshly Cooked Cabbage
Coleslaw

Steamed Vegetables
Homemade Potato Salad
Kettle Chips

\$12.95
 PER PERSON
 INCLUDES A COMBINATION OF:
1 Entrees & 2 Sides
 ADD \$2 PER
 ADDITIONAL ENTREES

Hot Gourmet Sides Pick 2

“St. Patty’s” Sandwich Served with Kettle Chips

Reuben \$9.95
 Corned Beef Piled High with Swiss Cheese, Fresh Sauerkraut & Thousand Island Dressing Served on Marble Rye Bread

“St. Patty’s” Salads Dressings Served on the Side

	FULL	¾	HALF
Irish Pub Salad	\$48.00	\$37.00	\$27.00
A Mixture of Iceberg & Romaine Lettuce, Sliced Cucumber, Carrots, Diced Tomatoes, Shredded Cabbage and Sliced Onions (<i>Your Choice of Ranch, Parmesan Peppercorn or Tuscan Balsamic Dressings</i>)			
Cobb Salad	\$57.00	\$43.00	\$30.00
A Mixture of Iceberg & Romaine Lettuce Tossed with Diced Tomatoes, Crisp Bacon, Chicken Breast, Hard Boiled Eggs & Roquefort Cheese (<i>Your Choice of Ranch, Parmesan Peppercorn or Tuscan Balsamic Dressings</i>)			

Desserts Priced Per Person

Hank’s Cheesecakes
(Irish Cream-Per Slice) \$2.75

Homemade Bread Pudding (*Half Pan: Serves 12-15 People*) \$19.95
 An Old Irish Recipe made with Jameson Whiskey

Call: 314-581-7040
Email: eric@g-cater.com

(All Prices are Listed Per Person Unless Otherwise Specified)
 Includes All Serving Utensils & Plate Ware