

Venues Separate contracts apply

Onesto Pizza & Trattoria

www.onestopizza.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.slso.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



www.vcateringandevents.com

www.onestopizza.com

Proprietors of the award winning restaurant

Onesto
PIZZA & TRATTORIA

vmrac@sbcglobal.net

314.802.8883

ext. 399

V. Catering and Events is a full-service catering and event planning company creating quality events throughout the St. Louis area.

Quite simply, we like to work with our customers to meet their individual needs and budgets. Our versatility, experience and expertise are at your disposal! The menus on our sites are just samples of what we can do for you. We can cater just about anything ... you may read some more of our testimonials from past clients and you will see the possibilities.

Our Philosophy:

Cooking with the freshest ingredients makes for the best food. We support our local farmers, using organic and seasonal grown fruits and vegetables. We use antibiotic and hormone-free proteins and seafood, which is never in threat of becoming endangered. We butcher, smoke, cure, roast and braise our meats in house.

We must be aware of our planet's future. We recycle, reuse, and reduce in our establishments and at off-premise events. Chef Vito and his staff truly believe the world can be a better place one meal at a time.

We also operate a 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

Passed Canapé Menu Options

- *Pick 3 at \$12.00 per person* • *Pick 5 at \$18.00 per person or \$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

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 & Poultry

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
BLT Bite- house-smoked bacon, organic lettuce & tomato on garlic toast

Seasonal Canapés also available

Assorted Beverages

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

Menu of Services

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

The Particulars

ORDERING POLICIES

Guest count confirmation is required up to 5 days in advance of the event. W 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 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 on Tuesdays for a minimum of \$1000 for food and non-alcoholic beverages (does not include service, alcoholic beverages or other logistics) - minimum of 4 hours

Private functions on Sunday for a minimum of \$750 for food and non-alcoholic beverages (does not include service, alcoholic beverages or other logistics) - minimum of 4 hours for the rental and event must end by 3:00 p.m.

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 \$10.50 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 \$9.50 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 \$7.25 per person
A selection ham and cheddar, smoked turkey and Swiss, Roast beef and provolone

Gourmet Dollar Sandwiches \$9.50 per person
House-smoked Virginia ham with pear and brie, smoked turkey breast with fresh spinach and cranberry mayo, Top round of beef with arugula and shaved parmesan, Roasted eggplant with tomato and goat cheese

Pasta

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

Chef Vito's Ultimate Lobster swimming in Macaroni and Cheese Small pan \$150 Large pan \$225
Elbow macaroni and lobster meat tossed in a rich and creamy white cheddar cheese sauce and topped with blue cheese bread crumbs

Spaghetti Small \$80 Large \$125
Homemade Meatballs & a zesty marinara sauce

Penne Shrimp-Small \$95 Large \$155 Chicken- Small \$80 Large \$125
Tossed with shrimp or chicken; sun dried tomatoes, basil pesto and cream

Tortellini Small \$75 Large \$120
Stuffed with cheese and tossed in a rich cream sauce with peas, mushrooms and house-smoked bacon

Lasagna One Size \$165
Layers of fresh pasta, hearty Bolognese sauce, creamy béchamel sauce, mozzarella and Parmesan cheeses

Pasta Primavera Small \$65 Large \$105
Penne noodles tossed with an array of vegetables in a marinara sauce

Baked Ziti Small \$70 Large \$115
A hearty Italian meat sauce tossed with ziti noodles and baked with mozzarella & parmesan cheese

Sunday Dinner at Moms

\$399

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 \$22

Farm fresh vegetable medley \$25

Creamy potato and sweet onion casserole \$35

Green beans with shallots and bacon \$30

Yukon gold Potato gratin \$35

Roasted root vegetables \$25

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	\$20.00
3 Hour	\$23.00
4 Hour	\$25.00
5 Hour	\$27.00

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	\$16.00
3 Hour	\$19.00
4 Hour	\$22.00
5 Hour	\$23.00

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	\$13.00
3 Hour	\$16.00
4 Hour	\$18.00
5 Hour	\$20.00

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	\$15.00
3 Hour	\$18.00
4 Hour	\$20.00
5 Hour	\$22.00

Open Wine & 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	\$13.00
3 Hour	\$15.00
4 Hour	\$17.00
5 Hour	\$19.00

Open Soft Bar

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

2 Hour	\$11.00
3 Hour	\$13.00
4 Hour	\$15.00
5 Hour	\$17.00

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

Platters

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

Mediterranean Platter Small \$45 Large \$70
Hummus, Mediterranean olives, tomato slices, & cucumber chips with assorted flat breads

Crudités Platter Small \$40 Large \$65
A variety of fresh vegetables served with a creamy, parmesan peppercorn dressing

Cheese Platter Small \$47 Large \$75
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 \$75 Large \$120
A seasonal selection of smoked & cured meats, grilled & marinated vegetables, domestic & imported cheese

Home Made Quiche Small \$60 per Quiche (feeds up to 20 guest)
Made with brown, free-range eggs, local & organic vegetables
Lorraine- Swiss & Bacon
Americano- Cheddar & Ham
Florentine- Spinach, Onion & Parmesan

Smoked Salmon \$95
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 \$48 Large \$75
Organic Mixed greens with mozzarella, cherry tomatoes, fire-roasted peppers, red onion & Parmesan cheese tossed in a roasted-garlic & basil dressing

Caesar Small \$45 Large \$70
Crisp chopped romaine lettuce, Parmesan cheese, homemade croutons tossed in Caesar dressing. Our House-smoked Chicken is also available for \$10.00 per pan

Italian Chopped Small \$60 Large \$90
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 \$60 Large \$90
diced turkey breast with house-smoked bacon, egg, tomato and crumbled blue cheese with seasonal vinaigrette

American Chef Small \$ 60 Large \$90
roast beef, ham and cheddar cheese with tomato, onion and cucumber served with buttermilk ranch dressing

Dinner Package II **\$599**
Feeds 15-18

Appetizer platter to include- 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 **\$589**
Feeds 15-18

Appetizer platter to include- 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 **\$679**
Feeds 15-18

Appetizer platter to include- 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 cookies

Smoked & BBQ Meats

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

*Smoked Maple Glazed Turkey Breast Small \$60 Large \$100

*Beef Brisket Small \$60 Large \$100

Baby Back Ribs- by the slab \$22 per slab

Pulled Pork Small \$60 Large \$100

Top Round of Beef- with peppercorn au jus Small \$60 Large \$100

*also available roasted or braised

Homemade Sides

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

Potato Salad Small \$35 Large \$55

Cole Slaw Small \$30 Large \$45

Baked Beans Small \$40 Large \$55

Macaroni & Cheese Small \$45 Large \$75

Pizza ‘Pazza’

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
 (additional flavors upon request & prices will vary)

Cupcakes \$3 each - minimum bakers dozen

Mini Cupcakes \$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, or personalized cakes - Priced on individual basis

Party Packages

Gathering with friends

Feeds 10-12 people

\$199

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

Feeds 15-18 people

\$349

Appetizer platter to include - 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 I

Feeds 20-25

\$549

Appetizer platter to include- 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

Feeds 20-25

\$799

Appetizer platter to include- 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

Feeds 10-12

\$299

Appetizer platter to include- 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