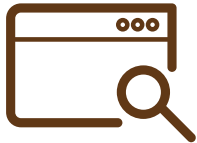




Catering in 3 Easy Steps



Browse menu

Decide how many guest/servings



Bring sheet into Birch Market
Confirm order & make payment



Choose pick up date & time

Party Planning Tips

1

Invite guests & have an RSVP date to finalize guest count

2

Consider event theme & guest to select menu

3

Let Birch take pressure by assisting with menu, & quantity details

4

Don't see what you're looking for? Birch Catering can customize a menu for your event

BirchCulinaryCo.com
227 W 1st St O'Fallon IL
618.589.3124

BBQ Items

Pulled Pork with Sweet Tangy BBQ Sauce
\$18 per pound

Southwest Chipotle Grilled Chicken Breast
\$17 per pound

Smoked Ribs with Kansas City BBQ Sauce
\$20 per pound

Cowboy Baked Beans with Bacon, Peppers, &
Onions \$12 per pound

Traditional Potato Salad \$12 per pound

Corn Black Bean Salad \$10 per pound

Traditional Italian Pasta Salad \$12 per pound

Four Cheese Creamy Mac & Cheese
\$12 per pound

Cole Slaw with Poppyseed Dressing
\$9 per pound

Cheddar Cornbread Muffins
\$9 per dozen

Pimento Cheese Spread \$6 per 8 ounces

Deli Salads

Macaroni Salad \$12 per pound

Tortellini Salad \$12 per pound

Broccoli Grape Salad \$12 per pound

Cucumber & Tomato Salad \$12 per pound

Traditional Potato Salad \$12 per pound

Traditional Italian Pasta Salad \$12 per pound

Cole Slaw with Poppyseed Dressing
\$9 per pound

Pasta Items

Four Cheese Creamy Mac & Cheese
\$12 per pound

Sausage & Mushroom Rigatoni with Red Sauce
\$14 per pound

Parmesan Cracked Pepper Alfredo Pasta \$ 12
per pound Add Pulled Chicken \$ 4 per pound
pasta or Smoked Shrimp \$6 per pound pasta

Italian Meatballs \$15 per pound

Caesar Salad \$20 for 8 servings

Snack Items

Sesame Soy Marinated Beef kabobs \$22 per
pound

Greek Chicken & Vegetable Kabobs
\$17 per pound

Birch Potato Chips with Caramelized Onion Dip
\$25 for 10 servings

Pretzel Chicken Tenders \$17 per pound

Birch Signature Tortilla Chips with Taco Dip \$25
per 10 servings

BBQ Rubbed Smoked Wings \$15 per pound

Alder Smoked Shrimp with Honey Wasabi
Mustard Dip \$40 per pound

Pulled Pork Sliders on Pretzel buns with
Pimento Cheese Spread \$48 per dozen

Sliced Beef Sliders on Butter Rolls with
Caramelized Onion Spread \$52 per dozen

Seafood Offerings

Citrus Mustard Glazed Salmon
\$35 per pound

Alder Wood Smoked Shrimp with Honey Wasabi
Mustard Dip \$40 per pound

Citrus Poached Golf Shrimp with House Made
Cocktail Sauce \$40 per pound

Mini Jumbo Lump Crab Cakes with Southwest
Sauce \$60 per dozen

Salads & Sandwiches

Beef & Blue Sliders with Caramelized Onion
Spread on Butter Rolls
\$ 52 per dozen

Pulled Pork Slider on Pretzel Buns with Pimento
Cheese Spread \$48 per dozen

Turkey Club with Smoked Tomato Mayo on Butter
Rolls \$48 per dozen

Ham & Cheddar with Tomato Bacon Jam on Butter
Rolls \$48 per dozen

Caesar Salad with Parmesan Black Pepper
Dressing \$30 for 8 servings

Seasonal Harvest Salad \$40 for 8 servings

Birch Potato Chips with Caramelized Onion Dip
\$25 for 10 servings

Side Items

Grilled Asparagus \$11 per pound

Roasted Herbed Fingerling Potatoes \$11 per
pound

Birch Signiture Green Beans \$10 per pound

Twice Baked Potatoes \$12 per pound

Roasted Chili Spiced Sweet Potato Wedges \$ 11
per pound

Desserts

Assorted Cookies \$22 per dozen

Triple Chocolate Chip Caramel Cookies \$28 per
dozen

Assorted Bars & Brownies \$36 per dozen

Seasonal Mini Goopy Butter Bars \$30 per dozen

Seasonal Mini Bundt Cakes \$36 per dozen

Other Seasonal Desserts Available

Breakfast Items

Italian Vegetable Frittata with Goat Cheese \$30
feeds 8

Sausage & Fresh Mozzarella Frittata \$34 feeds 8

Assorted Mini Seasonal Danish \$24 per dozen

Assorted Mini Croissants \$ 26 per dozen

Seasonal Coffee Cake Loaf \$10 9 inch loaf

Seasonal Fruit Skewers with Yogurt Dipping
Sauce \$55 per dozen

Smoked Salmon Board with Egg Salad, Crackers
& Accompaniments \$75 feeds 8-10

Birch Catering & Events

Birch Culinary Co. is more than a catering company. Our event planners will help you plan your perfect event that exceeds your dreams and goals. We can assist in the planning, venue selection, event design, full-service catering and bar, as well as service staff.

Whether it's a small intimate gather in your home or a formal gala for 500. Birch Culinary Co. will develop the perfect menu with your guest in mind.

Sample Gala Menu

Salad of Roasted Butternut Squash, Candied Walnuts, Toasted Farro, Pickled Radish, Winter Greens, with Honey Whipped Goat Cheese and Chervil Dressing

Bourbon & Shallot Glazed Sea Bass Served with Butter Poached Pearl Potatoes &

Slow Cooked Collard Greens

Honey Saffron Custard with Lemon Scented Berries & White Chocolate Crumble

Sample Event Menu

Petite Lettuce with Roasted Grapes, Shaved Fennel, Toasted Pine Nuts, Feta Cheese, & Red Grape & White Balsamic Vinaigrette

Pasture Raised Chicken Breast, Natural Pan Jus, Blue Cheese & Creme Polenta

Provençal Ratatouille

Chocolate Cobbler soaked with Raspberry Glaze Topped with Mascarpone Creme

**For Personalized Catering Email
ChristieM@BirchCulinaryCo.Com**