

THE

SMOKEHOUSE MARKET™

SINCE
1937



FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

CATERING MENU

*In keeping with our philosophy of bringing joy to your table,
let us bring joy to your next event, whether small or large
our food and service is promised to delight and provide you
with a restaurant quality experience.*

Our assortment of prepared foods - for yourself or to give as gifts - is designed to take one of the most time consuming tasks off of your to-do list. During these times when we're absorbed with work, shopping, entertaining, free time seems to melt away. It's like having a personal chef in your kitchen. Our fresh and unique offerings simplify your party preparations and make wonderful culinary gifts for family, friends and clients. They allow the opportunity to savor the wonderful delicacies while receiving the greatest gift of all - *The time to enjoy family and friends.* Contact our talented catering team to answer any questions and to place your order.

TEL 636/532.3314 FAX 636/532.7642

www.smokehousemarket.com

SINCE
1937

WE HOPE OUR FOODS INSPIRE A RETURN TO PRECIOUS FOOD
MEMORIES AND TRADITIONS WHICH BRING US ALL A LITTLE CLOSER
TO OUR CHILDREN, OUR FAMILY AND OUR FRIENDS.

By Debra

Spring 2015



CROWD PLEASERS



Seasonable Fruit Delight - the freshest, most delicious fruit the market has to offer, seasonal berries, pineapple, strawberries, cantaloupe, seedless grapes with a marshmallow cream dip.

small 15-20 / \$49.99

large 35-40 / \$89.99

Cheese and Seasonable Fruit Display - a colorful assortment of our freshest fruits, seasonable berries, pineapples, strawberries, cantaloupe, seedless grapes accompanied by slices of baby Swiss, cheddar, hot pepper and smoked gouda with a marshmallow cream dip.

small 15-20 / \$49.99

large 35-40 / \$89.99

Fresh Vegetable Crudites Display - assorted crispy seasonal vegetables cucumber, broccoli, carrots, celery and cherry tomatoes with choice of spinach, garlic, artichoke, dill or parmesan - peppercorn dip.

small 15-20 / \$39.99

large 35-40 / \$59.99

Classic Cheese and Sausage Platter - a medley of our most famous sausages, smoked hard salami, veal with cracked pepper, smoked summer sausage, veal garlic sausage, accompanied with sliced nutty Swiss cheese, smoked gouda, sliced cheddar and colby longhorn garnished with olives and pepperoncini beautifully presented on a tray.

small 15-20 / \$39.99

large 30-35 / \$89.99

Anti Pasta Selection Platter - imagine paper thin sliced prosciutto ham, coppa, spicy pepperoni chunks, delightful smoked hard salami, and our own veal with cracked pepper sausage, complemented with sliced mozzarella, provolone and tangy blue cheese, artichoke hearts, pepperoncini, marinated portabella mushrooms, olives and roasted peppers.

small 20-25 / \$69.99

large 35-40 / \$99.99

Quiches - prepared in the classic French style with heavy cream, eggs, cheeses and fresh vegetables. Choose from the classic quiche Lorraine, artichoke, broccoli and smoked bacon, smoked salmon, smoked ham or southwest with tomatoes and roasted peppers.

serves 8-10 / \$17.99 jumbo shrimp or smoked salmon \$23.99

Annie Gunn's Drummies - juicy, crisp and meaty these are served with our house made hot sauce and blue cheese dip with celery sticks.

small 10-15 / \$39.99

large 25-30 / \$79.99

Hickory Smoked Baby Back Rib Appetizers - hand rubbed spices and slow hickory smoking makes the succulent meat fall off the bone, great for sporting events, tailgate and holiday get-togethers, cut into single riblets.

small 6-8 / \$39.99

large 12-15 / \$79.99



INCREDIBLE CHEESE SELECTIONS



American Farmhouse Favorites - *Beechers' Just Jack* (cow), *Rogue Creamery Smoky Blue Cheese* (cow), *Baetje Farms* (goat), *Carr Valley 6 Year* (cow). Served with fresh fruit.

small 20-25 / \$69.99

large 35-40 / \$99.99

Mediterranean Specialties - *Manchego* (sheep), *Parmigiano Reggiano* (cow), *Drunken Goat* (goat), *Robiola* (cow). Served with traditional quince jelly, marcona almonds and fresh fruit.

small 20-25 / \$69.99

large 35-40 / \$99.99

British Isles - Savor *Colston Basset Stilton* (cow), *Cashel Blue* (cow), *Wensleydale* with cranberries (cow), *McCall's Irish Cheddar* (cow). Served with fresh fruit.

small 20-25 / \$69.99

large 35-40 / \$99.99

Pate, Chaucerie and French Cheese - Two award winning pates tastefully arranged with two Smokehouse Market Sausages and four French Cheeses. *Roguefort* (sheep), *St. Angel* (cow), *Comte Gruyere* (cow) and *Ossau Iraty* - a sheep's milk treat from the Pyrenees. Served with cornichons and fresh fruit.

small 20-25 / \$69.99

large 35-40 / \$99.99



CHICKEN DELIGHTS



Chunky Chicken Salad \$10.99

Napa Chicken Salad \$11.99

Drummies \$10.99

Chicken Tenders \$11.99

Chicken Marsala \$10.99

Chicken Scallopini \$11.99

Balsamic Chicken Salad \$11.99

Pulled BBQ Chicken Breast \$11.99 lb.

BBQ Chicken Halves \$4.99 lb.



OFFICE IDEAS



If you need something for all of those great folks that work in the office and make your life so much easier here are some ideas – let us tray up one of our incredible cheesecakes or specialty cakes or pies and include all of the plates, forks, napkins all with a pretty ribbon. Not only will you be the hero of the office this very cost effective way to reward your office people.



SWEET ENDINGS



Fortunately, most of us have a sweet tooth and we never seem to lose it. Remember how great it was to come home to homemade cookies waiting on the table? Bring a plate of our chewy cookies or one of our signature cakes or pies to the office or home, and the smiles will show that sweet treats still have the power to please. You'll find brownies for packing in lunches and our glorious cakes and pies to crown with a circle of birthday candles.



OUR SWEET SELECTION



CAKES

Creamy Carrot Cake \$4.99 each / \$59.99 whole
Chocolate Seduction \$4.99 each / \$59.99 whole
Creme Brulee Cheesecake \$4.49 each / \$54.99 whole

Ask about our seasonal choices.

PIES \$15.99 each

Deep Dish Fresh Apple Pie
Dutch Apple Pie
Blackberry Pie (\$18.99)
Blueberry Pie (\$18.99)
Cherry Pie (\$18.99)
Strawberry Rhubarb Pie
Cranberry Apple Pie
*Pecan Pie**
*Traditional Pumpkin Pie**
Pie of the Day \$3.49

*Seasonal items

COOKIES \$1.25 each

White Chocolate Macadamia
Oatmeal Raisin
Old Fashioned Sugar
Chunky Chocolate Chip
Rice Krispie Treat
Banana Bread/\$2.95

ETC.

Rum Rolls \$14.99 dozen
Double Fudge
Nut Brownies \$14.99 dozen



THE



SMOKEHOUSE MARKET HINTS FOR SUCCESSFUL CATERING

1. Make the Date and Get Ready

From “get togethers” to dinner parties, mid-day meetings, to casual luncheons. If you schedule it with our catering staff we will be sure to come through and please every guest.

2. Choose your Menu

In this menu we have captured the most popular items. Our years of experience indicate that you will probably be able to find a favorable option in this brochure. If for some reason you have an idea that is not in this menu, just give one of our talented team a call and they will be happy to discuss your ideas.

3. Give us a Call

Our catering staff is on hand Tuesday through Sunday, to expedite your request. Whether it is to place an order or just ask a few questions, please do not hesitate to call. We are here to help you in any way, so if it is a last minute request we will do our best, but 24 hours will allow us to guarantee you the promptest service.

All items are served with appropriate utensils, serveware and napkins. Delivery is available for an additional charge, 24 hour cancellation is required. Normal prices subject to market changes without notice.

Tuesday – Sunday 9:00 am – 8:00 pm
Phone: 636-532-3314 Fax: 636-532-7642

And Remember

At the Smokehouse Market and Annie Gunn’s we feel the best gift sometimes is a choice. That is why our most popular gift is our versatile gift card. Available in any increment. Your friends, customers, family and corporate clients can enjoy Annie Gunn’s award winning cuisine and it’s Wine Spectacular “Best Of” Award of Excellence wine list of over 700 and unique products from our well stocked shelves at the Smokehouse Market.

Utensil Packs - \$1.00 per person

Traying Fee - \$10.00

**Prices subject to change depending on market and availability.*

This price list replaces all previous lists.



CORPORATE GIFTS



Looking for the perfect corporate gift? What better way to communicate your company’s commitment to quality, than the finest gourmet specialties from the Smokehouse Market or the incredible dining experience of Annie Gunn’s? It’s a gift everyone will love. Please call the Smokehouse Market at 636/532.3314. Ask for Vida or Therese.

OUR SEAFOOD SELECTIONS

Smoked Missouri Rainbow Trout - a Smokehouse Market original, slowly smoked, over hickory coals, these beauties offer an adventure in eating. Presented on a fully garnished tray with sliced cucumbers, lemon wedges, capers, chopped red onions and creamy tangy dill horseradish sauce.
small 8-10 / \$59.99 medium 10-15 / \$75.99 large 20-25 / \$109.99

Superb Smoked Salmon - These succulent sides of salmon are sweet with a marvelous firm texture. Fully trimmed, hand sliced paper thin and ready to enjoy. Beautifully arranged on a platter, the salmon comes fully garnished with capers, chopped red onions, creamy dill horseradish sauce, sliced cucumber and lemon wedges.
small 8-10 / \$59.99 medium 10-15 / \$85.99 large 30-35 / \$159.99

Annie Gunn's Famous Grilled Smoked Shrimp - a signature presentation from our restaurant next door. Extra large jumbo shrimp peeled, cleaned, cured and smoked then grilled to perfection. Served with our equally famous Pennsylvania Dutch BBQ sauce.
small 8-10 / \$99.99 medium 12-15 / \$149.99 large 20-25 / \$194.99

Shrimp Salad - a classic stylish dish prepared with the same beautiful extra large jumbo shrimp. Glorious chunks blended with spices, crisp celery and our famous sauce. Perfect served with Lavosch crackers as an appetizer, on poppy seed or sesame seed rolls for a luncheon or on top of a bed of field greens for a memorable salad.
small 10-15 / \$69.99 medium 20-25 / \$89.99 large 30-35 / \$109.99

Jumbo Shrimp - the finest and ultimate in celebration food, extra large jumbo shrimp, peeled and cleaned then steamed and chilled. Presented on garnished tray with tangy cocktail sauce, lemon and capers.
small 8-10 / \$69.99 medium 12-15 / \$89.99 large 15-20 / \$109.99

Shrimp Serving Suggestions 2-3 Shrimp per person

Annie Gunn's World Famous Lump Crab Cakes - Chef Lou Rook's classic crab cakes. Ready to heat and enjoy with Chipotle sauce. \$38.99 lb.
2 oz. each (1-2 cakes as appetizer / 2-3 cakes as entree)

Smokehouse Market Famous Shrimp Cakes - a cousin to Chef Lou Rook's crab cakes ready to heat and enjoy as an appetizer on a salad or perfect on top of a bed of freshly prepared pasta. \$34.99 lb.
2 oz. each (1-2 cakes as appetizer / 2-3 cakes as entree)

Steak TarTar - \$49.00 lb (check for availability or market pricing)

Tuna TarTar - \$49.00 lb (check for availability or market pricing)

AG Pub Chips with Salsa & Blue Cheese Dip

small 12-15 / \$32.99 (1 8oz. Salsa & 1 8oz. Blue Cheese Dip)

large 25-30 / \$49.99 (1 16oz. Salsa & 1 16oz. Blue Cheese Dip)

SOUPS

8 oz. Cup \$4.00 / 16 oz. Pint \$8.00 / 32 oz. Quart \$16.00

Annie Gunn's Potato Soup, Chili, Chicken Noodle, Tomato Basil, Ham & Bean, Vegetarian Vegetable

8 oz. Cup \$5.00 / 16 oz. Pint \$10.00 / 32 oz. Quart \$20.00

Annie Gunn's Beef Tenderloin Soup (Served Daily)

Smoked Shrimp Gumbo (Seasonal)



BBQ SPECIALTIES



We've been committed to great traditional barbecue since 1937. Beginning with restaurant quality meat and poultry products we hand trim, then hand rub the perfect blend of spices into the meat. Our slow hickory smoking permeates the meats and gives us the moist, succulent full flavored tender products that our customers have enjoyed for years. The unique pinkish color of our meat is a result of our traditional process and you can be assured that all of our BBQ products are good enough for Liam to enjoy them. Served in foil pan ready to reheat in 325 preheated oven for 20 minutes. Enjoy!

BBQ Hickory Smoked Brisket, Southern Style Pulled Pork or Chicken - hand rubbed spices, careful trimming and hours of slow smoking guarantees this to be the best you've ever tasted.

Brisket \$13.99 lb. / Pork or Chicken \$11.99 lb.

Famous Barbecue Chicken - slow roasted, basted with our famous sauce or on the side. Moist and juicy great flavor, if you like chicken you'll love these. \$4.99 lb.

Charcoal Grilled Boneless Chicken Breast - moist and succulent \$10.99 lb.

Hickory Smoked Baby Back Ribs - hand trimmed, seasoned and slow smoked to perfection. With or without sauce \$19.99 slab

BBQ St. Louis Pork Steak - a St. Louis backyard tradition, ready for you to enjoy year round with the sauce or on the side. \$6.99 lb.

Sides

Fresh Fruit Salad \$6.99

New Potato Salad \$5.99

Mustard Potato Salad \$4.99

BLT Salad \$9.99

Seasonal Grilled Vegetables \$8.99

Greek Feta Slaw \$7.99

Turkey Salad \$10.99

Penne Pasta with

Fresh Grilled Vegetables \$8.99

Green Beans w/Feta Cheese \$8.99

Mixed Berry Salad \$8.99

Toasted Ravioli \$8.99

Twice Baked Potatoes \$2.99

Mac and Cheese \$5.99

Maple Glazed Butternut Squash \$6.99

Penne Pasta with Smoked Mozzarella \$7.99

Risotto Cakes \$10.99

Potato Pancakes \$10.99

Vinaigrette Slaw \$4.99

Creamy Cole Slaw \$4.99

Southwest Slaw \$6.99

Baked Beans \$4.49

Fantastic Ham Salad \$6.99

Terrific Tuna Salad \$8.99

Excellent Egg Salad \$6.99

Garlic Yukon Potatoes \$7.99

Whipped Yukon Potatoes \$6.99

Grilled Asparagus \$8.99

Meatballs \$8.99



CLASSIC SALADS



Seasonal Field Greens - with house made croutons, cucumbers, tomatoes, black olives, red peppers, red onions and choice of dressings.

small 8-10 / \$34.99 large 18-20 / \$59.99

Traditional Caesar Salad - fresh crisp romaine lettuce tossed with house made croutons, shredded parmigiano Reggiano, and our famous Annie Gunn's creamy Caesar dressing.

small 8-10 / \$39.99 large 18-20 / \$69.99

Culinary Chef Salad - fresh crisp greens with house made croutons, freshly shredded cheddar cheese, our smoked turkey, hard salami, smoked ham, cucumbers, tomato wedges and pepperoncini with your choice of dressings.

small 8-10 / \$39.99 large 18-20 / \$69.99

Gorgeous Greek Salad - fresh crisp greens and romaine lettuce with feta cheese, kalamata olives, pepperoncini, cucumbers, artichoke hearts, red onions and famous Aegean dressing

small 8-10 / \$39.99 large 18-20 / \$69.99

Balsamic Chicken Salad - our famous Balsamic Vinaigrette Chicken Salad on top of mixed greens with tomatoes, cucumbers, hand torn croutons and Balsamic Vinaigrette.

small 8-10 / \$49.99



SALAD BOX LUNCHES



All salads include fresh baked baguette, butter and your choice of cookie.

Cobb Salad \$11.99

Seasonal Field Greens \$10.99

Traditional Caesar Salad \$11.99

Culinary Chef Salad \$11.99

Gorgeous Greek Salad \$11.99

Balsamic Chicken Salad \$11.99



SALAD DRESSINGS



Balsamic Vinaigrette

Blue Cheese

Caesar

Creamy Italian

Greek Aegean

Ranch

Parmesan Peppercorn

Thousand Island

Fat Free Ranch

Honey Mustard Dijon



CLASSIC MEAT AND CHEESE SELECTIONS



The Classic Meat and Cheese Platter - your choice of four of our own rare roast beef, sugar cured smoked ham, German hard salami, oven roasted turkey, smoked turkey breast, roasted loin of pork, spicy pastrami or Irish style corned beef. Complemented by delicious Swiss, longhorn colby, sliced cheddar and hot pepper cheese. Garnished with olives, sweet pickles and pepperoncini.

Everything needed for a feast.

small 8-10/\$49.99 medium 15-20/\$74.99 large 25-30/\$109.99

Relish Tray - the perfect complement to any gathering.

Midget gherkins, sweet and dill, pitted large kalamata olives, huge stuffed green olives, artichoke hearts, pepperoncini, roasted peppers and cherry tomatoes.

small 10-20/\$29.99 medium 20-30/\$39.99 large 30/\$49.99

Condiment and Garnish Tray - leaf lettuce, fresh sliced tomatoes, sliced kosher pickles, shaved red onions, pepperoncini peppers, mayonnaise, housemade horseradish sauce, dijonnaise mustard and traditional mustard.

small 10-20/\$24.99 large 35-40/\$49.99

Classic Deli-Sandwich Platter - your choice of our huge sandwiches, famous rare roast beef, smoked turkey, sugar cured ham, roasted loin of pork, spicy pastrami, oven roasted turkey, tasty corned beef with assorted breads and cheeses, leaf lettuce, tomato and pickle.

small 6-8/\$59.99 medium 10-12/\$79.99 large 14-16/\$109.99

Gourmet Mini Selection - a small version of our classic deli sandwich platter. A choice of rare roast beef, oven roasted turkey, smoked turkey, sugar cured ham, spicy pastrami, tasty corned beef with assorted cheeses served on dinner rolls with leaf lettuce.

small 10-12/\$59.99 medium 20-25/\$79.99 large 30-35/\$109.99

ULTRA



GOURMET SELECTION



Smoked Salmon - on miniature rye with thinly sliced red onions, dill sauce, capers and cucumbers.

\$3.50 Each Minimum of 12 please

Rosemary Grilled Chicken Breast - served on dinner rolls with garlic mayonnaise and leaf lettuce.

\$3.50 Each Minimum of 12 please

Charcoal Grilled Beef Tenderloin - served on dinner rolls with horseradish sauce and leaf lettuce.

\$3.75 Each Minimum of 12 please

Claire's Party Sandwiches - rare roast beef, oven roasted turkey, smoked turkey, smoked hard salami, sugar cured smoked ham, your choice of cheeses, Swiss, colby longhorn, cheddar, smoked gouda, hot pepper, provolone, garnished with leaf lettuce, tomatoes, thinly sliced onions, pickles, pepperoncini with mayonnaise, Durkee's or Brownwood Farms Cream Mustard of course.

2 foot serves 8-10 \$49.99

3 foot serves 12-15 \$74.99

4 foot serves 16-20 \$99.99

5 foot serves 20-24 \$124.99

Classic Box Lunches - Choose our herb crusted roast beef, oven roasted turkey, smoked ham, smoked turkey breast, Claire's, BLT, Joe's Veggie on your choice of bread with cheese. Served with fresh fruit salad, cookie and condiments.

\$10.49

choose any additional side for another \$2.00

BOARDROOM BOX LUNCHES



Lucky's Sure Bet - smoked turkey, bacon, lettuce, tomato on a croissant with Brownwood Farms Cream Mustard, fresh fruit salad and cookie.

\$11.99

Hickory grilled boneless chicken breast - on croissant with smoked bacon, leaf lettuce, fresh fruit salad and cookie.

\$11.99

Vegetarian Club Mediterranean - grilled portabella mushroom, roasted peppers, havarti cheese, tomatoes, leaf lettuce and balsamic vinaigrette on focaccia bread with fresh fruit salad and cookie.

\$11.99

Smoked Ham and Tillamook Cheddar Cheese - tomatoes and leaf lettuce with tangy Dijon mustard on sourdough with fresh fruit salad and cookie.

\$11.99

Boursin Cheese and Smoked Turkey - sliced tomatoes and leaf lettuce on croissant with fresh fruit salad and cookie.

\$11.99

Herb Crusted Roast Beef - our own spiced rubbed beef with caramelized onions, blue cheese and tomatoes on a baguette with fresh fruit salad and cookie.

\$12.99

Char grilled Tenderloin - beautifully rare with horseradish sauce, leaf lettuce and thinly sliced red onion on croissant with fresh fruit salad and cookie.

\$13.99

Smoked Salmon or Smoke Trout - with sliced red onion, capers and cucumbers with horseradish dill sauce, leaf lettuce and tomato on rye bread with fresh fruit salad and cookie.

\$11.99

** Cheesecake, pie, or one more side add \$2.00*

All Box Lunches are beautifully prepared and presented with utensils, napkins, condiments on the side.