

**THE** SMOKEHOUSE  
SINCE 1937 MARKET™

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 - whether 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 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.  
We have a **Minimum of 24 hour Notice** required for orders.

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.

GOODNESS  
FOR  
**87**  
YEARS  
THE SMOKE HOUSE MARKET  
CHESTERFIELD, MO

## CROWD PLEASERS

**Seasonal Fruit Delight** - the freshest, most delicious fruit our Market has to offer, seasonal berries, pineapple, strawberries, cantaloupe, seedless grapes with a berry marscapone.

*Serves 10-20 / \$89.99      Serves 20-40 / \$169.99*

**Fresh Vegetable Crudites Display** - assorted red and yellow peppers, cucumber, broccoli, carrots, celery, zucchini & cherry tomatoes with choice of spinach, garlic, artichoke, dill or parmesan peppercorn dip.

*Serves 10-20 / \$79.99      Serves 20-40 / \$159.99*

**Classic Cheese and Sausage Platter** - a medley of our most famous sausages, Black Forest hard salami, veal with cracked pepper, smoked summer sausage, veal garlic sausage, accompanied with sliced Swiss Cheese, Smoked Gouda, Tillamook Cheddar, Pepper Jack, garnished with olives, pepperoncini beautifully presented on a tray with fresh fruit.

*Serves 10-20 / \$109.99      Serves 20-40 / \$199.99*

**Anti Pasta Selection Platter** - Paper thin sliced prosciutto, sweet coppa, spicy pepperoni chunks, & delightful Black Forest hard salami, complemented with sliced Mozzarella, & gorgeous Gorgonzola, artichoke hearts, pepperoncini, kalamata black and pimento stuffed green olives & roasted red peppers.

*Serves 15-25 / \$139.99*

### Smoke House Southern Fried Wings

Juicy, crisp and meaty these are served with our house made hot sauce and blue cheese dip with celery sticks.

*Small (35 wings) / \$79.99      Large (70 wings) / \$119.99*

### Hickory Smoked Baby Back Rib Appetizers

Hand rubbed spices and slow hickory smoking make the succulent meat fall right off the bone, great for sporting events, tailgate and holiday get-togethers, cut into single riblets, with BBQ sauce of your choice.

*Serves up to 8 / \$69.99      Serves up to 15 / \$119.99*

*2 Slabs      4 Slabs*

### AG Pub Chips with Salsa & Blue Cheese Dip

*Small 10-15 / \$49.99 (8oz. Salsa & 8oz. Blue Cheese Dip)*

*Large 15-30 / \$69.99 (16oz. Salsa & 16oz. Blue Cheese Dip)*

## ARTISAN CHEESE & CHARCUTERIE

### American Farmhouse Favorites

Made in the USA! We are excited to support these great American cheese makers.

Choose 4 from the following:

Central Coast Holey Cow, Maytag Blue Cheese (cow), Baetje Farms (goat), Carr Valley 6 Year (cow).

Garnished with fresh fruit, Marcona almonds & assorted Artisan crackers.

*Serves 10-12 / \$119.99      Serves 11-20 / \$209.99*

### Mediterranean Specialties

Manchego (sheep), Sottocenere al Tartufo (cow), Drunken Goat (goat), Fontina (cow).

Served with traditional quince paste, Marcona almonds, fresh fruit & assorted Artisan crackers.

*Serves 10-12 / \$129.99      Serves 11-20 / \$219.99*

### Pate, Charcuterie, and French Cheese

Two award winning Pate's tastefully arranged with two Smoke House Market Sausages & four French Cheeses. St. Agur (cow), St. Angel (cow), Comte Gruyere (cow) & Ossau Iraty (sheep).

Served with cornichons, fresh fruit, Marcona almonds & assorted Artisan crackers.

*Serves 10-15 / \$159.99      Serves 20-30 / \$289.99*

### Chef Lou & Cheesemonger Jane's Custom Cheeseboard

Inspired by our combined passions for cheese.

The selections may include a Gouda with Truffles, or Sottocenere al Tartufo from Italy, a Triple Cream, Cowgirl Creamery Mt. Tam, Saint Agur Blue, L'amuse Gouda, or, of course, whatever inspires us.

*Starting at \$16 per person with a 10 person minimum*

*Please inquire for more information & ask for Jane.*

## FLAVORFUL FAVORITES

### The Classic Meat and Cheese Platter

Your choice of four of our great meats:  
Rare Roast Beef, Sugar Cured Smoked Ham, Black Forest Salami, Oven Roasted Turkey, or Smoked Turkey Breast.

Complemented with your choice of delicious Domestic Swiss, Havarti, Tillamook Cheddar, Smoked Cheddar & Hot Pepper Cheese.

Served with Mayo, Mustard, Our Own Horseradish Sauce or durkees.

Everything needed for a feast.

*Serves 8-10 / \$119.99*

*Serves 11-20 / \$189.99*

### Claire's Party Sandwich

Rare Roast Beef, Oven Roasted Turkey or Smoked Turkey Breast, Black Forest Salami, Sugar Cured Smoked Ham, Your choice of cheeses, Swiss, Tillamook Cheddar, Smoked Gouda, Pepper Jack. Garnished with leaf lettuce, tomatoes & pickles with Yellow Mustard, Mayo, & Durkee's on the side.

*2 foot Serves 8-10 / \$89.99*

### Gourmet Mini Selection

A small version of our Classic Deli Sandwich Platter. A choice of Rare Roast Beef, Sugar Cured Smoked Ham, Oven Roasted Turkey, or Smoked Turkey Breast with assorted cheeses and leaf lettuce served on Hawaiian Rolls

*24 Mini Sandwiches / \$75.99 48 Mini Sandwiches / \$149.99*

*Additional Minis available \$3.25ea*

## ULTRA GOURMET SELECTION

*Minimum of 12 Please*

### Smoked Salmon

Served on Annie Gunn's Guinness Rye with sliced red onions, Dill Sauce, capers and cucumbers.

*\$4.75 Each*

### Rosemary Grilled Chicken Breast

Served on Brioche dinner rolls with Garlic Mayonnaise and leaf lettuce.

*\$4.50 Each*

### Charcoal Grilled Beef Tenderloin

Served on Brioche dinner rolls with Horseradish Sauce and leaf lettuce.

*\$5.50 Each*

## SEAFOOD SELECTIONS

### Smoked Ruby Red Trout

A Smoke House 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 with tangy Horseradish Sauce, creamy Dill Sauce.

*Serves 8-12 / \$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, comes fully garnished with capers, chopped red onions, sliced cucumber and lemon wedges, with creamy Horseradish Sauce, Dill Sauce.

*Serves 10-20 / \$129.99*

### Annie Gunn's Famous Grilled Smoked Jumbo 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 30 / \$139.99 Medium 45 / \$209.99 Large 60 / \$279.99*

### Jumbo Steamed Shrimp

Extra large jumbo shrimp, peeled and cleaned then steamed and chilled. Presented on garnished tray with tangy cocktail sauce, and lemon wedges.

*Small 30 / \$119.99 Medium 45 / 169.99 Large 60 / \$219.99*

### Annie Gunn's World Famous Lump Crab Cakes

Chef Lou Rook's Classic Crab Cakes.

Ready to heat and enjoy with our Chipotle Aioli.

*Market Price*  
*2 oz. each (1-2 cakes as appetizer / 2-3 cakes as entree)*

**[GIFT CARDS AVAILABLE ONLINE]**  
**REDEEMABLE AT BOTH LOCATIONS**

We specialize in stress reducing "food therapy" featuring the comfort foods of the world. No gift expresses your fond sentiments or sense of style better than a gift from The Smoke House Market & Annie Gunn's.

*Celebrating life's great events and making it deliciously easy.*

# Boardroom Boxed Lunches

All Served with Seasonal Fresh Fruit & Cookie of Your Choice, with Utensils, Napkins, & Condiments on the Side

**Real Hungry? Add an Extra Side for \$3.00**

## Lucky's Sure Bet

Smoked Turkey Breast, Bacon, Mayo or Durkees on Croissant *\$14.99*

## Chicken Club

Grilled Chicken Breast, Bacon, Lettuce, Tomato, Mayo, on Grilled Brioche Bun *\$14.99*

## Therese's Treat

Smoked Turkey, Havarti, Lettuce, Tomato, Mayo, on Wheat Bread *\$14.99*

## Frankie's Favorite

Smoked Ham, Swiss or Cheddar Cheese, Durkees or Dijon on Marble Rye Bread *\$14.99*

## Grandma's Greatest

Rare Roast Beef, Havarti Cheese, Dijon or Horseradish Sauce on Marble Rye Bread *\$14.99*

## Harold's Tenderloin

Char-grilled Rare Prime Beef Tenderloin, Red Onion, Horseradish Sauce on Grilled Brioche Bun *\$19.99*

## John's Smoked Trout

Smoked Ruby Red Trout, Red Onion, Capers, Cucumbers & Dill Sauce on Marble Rye Bread *\$18.99*

## Brink's Best

Smoked Irish Salmon, Red Onion, Capers, & Dill Sauce on Marble Rye Bread *\$18.99*

## Claire's Choice

Smoked Turkey Breast, Smoked Ham, Rare Roast Beef, Black Forest Salami, Swiss Cheese, Mayo, Durkees, on Baguette *\$14.99*

## Dan D's Big BLT

Bacon, lots of it! with mayo on toasted wheat bread *\$14.99*

## Chicken, Tuna, Egg, Ham, or Turkey Salad

Any One of Our Delicious House Made Salads, on Grilled Brioche Bun *\$14.99*

# Individual Salad Boxed Lunches

All Salads include Dressing & Utensils and Your Choice of Cookie.

Farmers Market *\$15.99*

Classy Caesar Salad *\$11.99*

The Chef Salad *\$15.99*

Gorgeous Greek Salad *\$15.99*

The Cobb Salad *\$15.99*

Famous Salad Salad *\$15.99*

## CLASSIC SALADS FOR A CROWD

**Farmers Market**- mixed greens with tomatoes, cucumbers, pepperoncinis, olives, assorted bell peppers, red onion, cheddar cheese & hand torn croutons. With your choice of dressing  
*Small 8-10 / \$45.99 Large 11-20 / \$79.99*

**Classy Caesar Salad** - fresh, crisp romaine lettuce shaved parmigiano Reggiano, hand torn croutons, & Annie Gunn's creamy Caesar dressing.  
*Small 8-10 / \$45.99 Large 11-20 / \$79.99*

**The Chef Salad** - mixed greens, smoked turkey breast, smoked ham, black forest salami, tomatoes, cucumbers, pepperoncinis, green olives, shredded cheddar cheese, & hand torn croutons.  
With your choice of dressing  
*Small 8-10 / \$59.99 Large 11-20 / \$89.99*

**Gorgeous Greek Salad** - mixed greens with feta cheese, kalamata olives, pepperoncinis, cucumbers, green olives, black forest salami, artichoke hearts, red onion, tomatoes, hand torn croutons & famous Greek dressing.  
*Small 8-10 / \$59.99 Large 11-20 / \$89.99*

**The Cobb**- mixed greens with grilled chicken breast, bacon, tomatoes, hard boiled egg, avocado, blue cheese crumbles, red onion, rustic black pepper & hand torn croutons. With Your choice of dressing.  
*Small 8-10 / \$69.99 Large 11-20 / \$99.99*

## Dressings

Balsamic Vinaigrette, Blue Cheese  
Annie Gunn's Caesar, Poblano Avocado  
Parmesan Peppercorn Ranch, Greek  
Buttermilk Ranch, Thousand Island  
Honey Mustard Dijon

# BBQ SPECIALTIES SWEET ENDINGS

We have 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. Served in foil pan ready to reheat in oven at 325° for 12-15 minutes. Enjoy!

## 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.

*Serves up to 8 / \$69.99      Serves up to 15 / \$119.99*  
*2 Slabs                              4 Slabs*

## BBQ Hickory Smoked Brisket, Southern Style Pulled Pork

Hand rubbed spices, careful trimming and hours of slow smoking guarantees this to be the best barbeque you have ever tasted.

*Market Price*

## Charcoal Grilled Boneless Chicken Breast

moist and succulent *\$14.99 lb.*

**Hickory Smoked Baby Back Ribs** - hand trimmed, seasoned and slow smoked to perfection.

With or without sauce *\$27.99 per 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. *\$7.99 lb.*

## Suggested Sides

*(Served A La Carte priced per pound)*

Brisket "Pit" Beans • Mac & Cheese • Seasonal Fruit Salad

Tri Color Pasta Salad • Sweet Pea Salad

Mustard Potato Salad • New Potato Salad • V & O Slaw

Annie's Slaw • Creamy Slaw • Greek Slaw

Fortunately, most of us have a sweet tooth that we never seem to lose. Remember how great it was to come home to a plate of homemade cookies waiting on the table? Bring a plate of our chewy cookies or one of our signature pies or delicious cakes to your home or office. The smiles will show that sweet treats still have the power to please!

## Whole Cakes (14 Servings per Cake)

Beautifully trayed with fresh fruit

Creamy Carrot Cake *\$89.99*  
 Chocolate Seduction *\$84.99*  
 Creme Brulee Cheesecake *\$84.99*

## Fresh Baked Whole Pies

*\$22.99ea.*

Deep Dish Apple, Dutch Apple, Blackberry, Blueberry, Cherry, Peach, Strawberry Rhubarb, Cranberry Apple, Pecan, Traditional Pumpkin, Pie of the Day *\$4.99 per Slice*

## Tray of Cookies

Chocolate Chunk, Oatmeal Raisin, Salted Caramel Crunch, Peanut Butter

Small (12 cookies) \$30.00

Large (24 cookies) \$60.00



# GIFT CARDS



## The Smoke House Market Steps to Successful Catering

### 1. *Make the Date and Get Ready*

From “get togethers” to dinner parties, mid-day meetings, to casual luncheons. If you schedule your event 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 our talented team a call and we 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, service ware and napkins. Delivery is available for an additional charge.*

**Custom Traying Fee - \$25.00**  
**For catering orders separated with individual names there is a \$1 per person charge**

*Prices subject to change without notice depending on market changes and availability.*

*This price list replaces all previous lists.*

### Our Hours

Tuesday – Saturday 9:00 am - 6:00 pm

Sunday 9:00 am - 6pm

Phone: 636-532-3314 Fax: 636-532-7642

16806 Chesterfield Airport Road  
Chesterfield, Mo 63005

### *And Remember .....*

At the Smoke House Market and Annie Gunn's we feel the best gift is sometimes a choice. That is why our most popular gift is our versatile gift card. Available in any increment and valid at both locations. Your friends, customers, family and corporate clients are able to enjoy Annie Gunn's award winning cuisine and it's Wine Spectator “Best Of” Award of Excellence winning wine list with over 700 great options as well as the delicious and unique products from our well stocked shelves at the Smoke House Market.



# GIFT CARDS