



Networking Events *Catering*

SELECT (4) \$18 | SELECT (5) \$22

Spinach & Artichoke Dip

Fresh spinach and artichokes in a Parmesan dip served on mini slices of pumpernickel.

Mini Tacos

Corn tortillas stuffed with chicken and deep fried. Served with sour cream and salsa.

Spanakopita

A Greek delicacy. Spinach and feta cheese, baked in puff pastry.

Hot Pretzels & Beer Cheese

A St. Louis staple. Hot pretzels, salted and served with our house cheese sauce.

Chicken Tenders

Breaded white meat chicken, fried and served with ranch.

Pork Egg Rolls

Crispy egg rolls filled with seasoned pork, cabbage, and carrots and served with sweet and sour sauce.

St. Louis Toasted Ravioli

Toasted Ravioli made on The Hill in St. Louis. Served with marinara sauce and garnished with fresh grated Parmesan cheese.

Wings (Add \$2pp)

Choice of buffalo, BBQ, or garlic lemon pepper. Served with ranch dressing.

Cheese & Sausage Board

Artisan cheeses served with locally made summer sausage.

Meatballs

All beef meatballs in your choice of BBQ sauce, marinara sauce or Swedish style gravy.

Mozzarella Sticks

Served with marinara sauce and garnished with fresh grated Parmesan cheese.

Crab Rangoon

Crispy fried wontons stuffed with delicious crab meat and creamy cheese filling and served with sweet and sour sauce.

ALL PRICES PER PERSON,
PLUS TAX, GRATUITY AND HALL RENTAL FEE.



ANDREW DENNEY

PFEM EVENT COORDINATOR & EXECUTIVE CHEF

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