



MOSAIC
CAFE AND CATERING

Wedding

CATERING

Weddings are such a pinnacle moment in everyone's life.

Let Mosaic Catering be a part of your big celebration.

We will treat your special day like it's ours!



WEDDING AND REHEARSAL DINNER EXPERTS

Connect with us:
636 - 390 - 1722

View our Menu at:
mosaiccafeandcatering.com



MOSAIC
CAFE AND CATERING

Our Story



Based in Washington, Missouri, Mosaic Cafe and Catering, provides high-quality wedding and event catering. The cafe and catering services have been owned and operated for over 14 years under Head Chef Patrick Long, providing mouth-watering dishes for over 2,500 events. Chef Pat Long started his culinary journey when he was 19 years old. He strives to make every customer experience a memorable one.

The team at Mosaic will handle delivery, setup, and cleanup of their ingredients and equipment, while you enjoy time with your loved ones. A food-loving family man, Patrick understands how significant your catering experience is to your event and will provide you with above-and-beyond service from day one. He and his team are committed to bringing your catering vision to life. Their catering options include buffets, plated entrees, food stations, and more, and they can customize to accommodate dietary needs. His team's passion for food and wide variety of cuisines can turn a reception into an unforgettable experience.



901 PATIENTS FIRST DRIVE, WASHINGTON, MO 63090 | TEL. 636-390-1722
WWW.MOSAICCAFEANDCATERING.COM | PAT LONG, OWNER & CHEF | PAT@MOSAICCAFEANDCATERING.COM

2022 CATERING MENU

○ ENTRÉES

All Entrée Prices include warm rolls and butter, choice of one salad, two sides as well as Rigid clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Dinner Napkin.

Upgrade your buffet to china entree plate for \$1.25/person and/or linen rolled silverware for \$.75/person.

○ TIER 1 - \$15.00/PERSON

Lager Braised Beef Brisket with House Made BBQ Sauce
Shredded Pot Roast with Rich Tomato Gravy
Pulled Pork with Maple Pomegranate BBQ Sauce
10 oz BBQ Pork Steak, Marinated and Grilled
Pineapple Jalapeno Glazed Pit Ham
Grilled Lemon Herb Chicken Breast
Sautéed Chicken Vino Bianco with Mushrooms, Provel Cheese, Vignoles Sauce, and Fresh Parsley (Add \$1/person)
Honey Mustard Marinated Chicken with Apple Wood, Smoked Bacon, Cheddar Jack Cheese, and Green Onion
Pulled Honey Chipotle Chicken
Roasted Chicken Thighs with a Mango BBQ Sauce
Oven Roasted Turkey Breast and Gravy
Penne al Forno with Marinated Grilled Chicken, Ricotta, Spinach, and Vodka Tomato Cream Sauce
Rotini Primavera with Squash, Asparagus, Sun Dried Tomato, and a Light Olive Oil, Butter, Garlic Sauce ●

Spinach and Quinoa stuffed Portabella with Balsamic ●
***Add a second entrée for \$3.00/person** Vegetarian Dish ●

○ TIER 2 - \$20.00/PERSON

Brisket with a Cabernet Bordelaise
Lightly Blackened Beef Tips with Roma Tomatoes, Green Onions, Mushroom, and Demi Glace
Pork Loin Stuffed with Honey Cornbread and Mirepoix, finished with Pink Peppercorn Pan Gravy
Pork Picatta with a Lemon Caper and White Wine Reduction
Chardonnay Marinated Chicken Breast with Balsamic Onions, Sautéed Portabellas, and Goat Cheese Butter
Chicken Saltimbocca with Prosciutto Ham, Fontina, and Sage Veloute
Chicken Breast Stuffed with Spinach, Pancetta and Smoked Gouda with a White Wine Cream Sauce
Creole Style Grilled Jumbo Shrimp with Vegetables
Baked Tilapia with Tomatoes, Olives, Onions, and Herb Butter

***Add a second entrée for \$4.00/person**

○ TIER 3 - \$25.00/PERSON

Beef Tenderloin Medallions with Black Garlic and Bleu Cheese Cream Sauce
Beef Tenderloin Filet with Bourbon Street Finish
Carved Beef Tenderloin with Various Accompaniments
Garlic Studded Prime Rib with Beet Infused Horseradish Sauce
Cider Brined Pork Tenderloin with a Fennel Pollen Rub and Stone Ground Mustard Cream Sauce
Pan Seared Idaho Trout with Lemon Dill Cream Sauce
Herb Honey Dijon Glazed Grilled Salmon
Grilled Pacific Sea Bass with Sun Dried Tomato Butter (Add \$3.25/person)

***Add a second entrée for \$5.00/person**

○ DESSERT

All Dessert Prices include Rigid 6" clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Cocktail Napkins.

ONE SELECTION: Priced as listed

TWO SELECTIONS: Add prices and deduct 5%*

THREE SELECTIONS: Add prices and deduct 10%*

***Discount can only be applied when added to a meal**

Freshly Baked Cookies: Chocolate Chunk, White Chocolate Macadamia Nut, Lemon Breeze, Carmel Apple, etc. (choose one) \$2.00
Turtle Brownies \$2.00
Assorted Mini Cheesecakes \$2.50
Lemon Bars with Raspberry Sauce \$2.50
Assorted Petit Fours \$2.50
Cupcakes: Champagne Strawberry, Chocolate Mocha, Red Velvet, Carrot Cake, Vanilla Bean, etc. (choose one) \$3.00
Chocolate Cups filled with Chocolate Mousse \$3.00
Tiramisu \$3.00
Strawberry Shortcake with Vanilla Bean Whipped Cream \$3.00
Bread Pudding with Brandy Sauce \$3.75
Flourless Chocolate Cake with Chocolate Ganache \$3.75
Summer Berry Fruit Tartlets \$3.75
Individual Fruit Cobblers with Crème Anglaise: Apple, Chocolate Raspberry, Mango Key Lime \$4.00
Crème Brulee \$4.50

OTHER INFORMATION AND OPTIONAL EXTRAS

Service Charge for a Buffet Meal, Stationed Desserts and Stationed Appetizers is 15% (minimum \$150) and includes all necessary serving equipment.

Service Charge for a plated and served meal is 20% (minimum \$200).

Hand passed appetizers incur an additional fee of \$100.00. Water service is an additional fee of \$1/person.

Table linens, wine glasses and other miscellaneous rental items available upon request.



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2022 CATERING MENU

○ APPETIZER

All Appetizer Prices include Rigid 6" clear Plastic Plates, Stainless-like Plastic Utensils, and High Quality Paper Cocktail Napkins.

ONE SELECTION: Priced as listed

TWO SELECTIONS: Add prices and deduct 5%*

THREE SELECTIONS: Add prices and deduct 10%*

***Discount can only be applied when added to a meal**

- Spinach Artichoke Filled Phyllo Cups \$2.25
- Assorted Mini Quiches \$2.25
- Lemon Artichoke and Parmesan Spread with Crunchy Italian Breadsticks \$2.25
- Fresh Vegetables with Citrus Herb de Provence Dip \$2.25
- Fresh Seasonal Fruit Display \$2.25
- Boursin Stuffed Mushrooms \$2.50
- Tuscan Vegetable Flatbread Pizza \$2.50
- Sun Dried Tomato and Phyllo Triangles \$2.50
- Toasted Ravioli with Marinara \$2.50
- Roasted Meatballs with Pomegranate Orange BBQ Sauce \$2.50
- Potato Skins with Bacon, Cheddar Jack and Cilantro Sour Cream \$2.50
- Imported and Artisanal Cheese Display with Crackers \$2.50
with Gourmet Meats and Olives \$3.25
- Crab Stuffed Mushrooms with Roasted Red Pepper Aioli \$3.00
- Italian Salsiccia Braised in Apple Butter Marinara \$3.00
- Sesame Encrusted Chicken Strips with Ginger Orange Dip \$3.00
- Smoked Duck Breast on Toasted Flatbread with Cherry Chutney and Amish Bleu Cheese \$4.00
- Jumbo Shrimp with House Made Cocktail Sauce \$4.25
- Grilled Shrimp Creole \$4.25
- Mini Crab Cakes w/ Roasted Red Pepper Aioli \$4.25

○ SALAD

- Classic Caesar with Romaine Lettuce, Fresh Parmesan, Garlic Croutons, and House Made Creamy Dressing
- Italian with Romaine, Spring Mix, Tomato, Black Olives, Artichoke Hearts, Provel, Red Onion and Red Wine Vinaigrette
- Greek with Feta, Cucumber, Divina Olive Blend, Red Bell Pepper, and Herb Vinaigrette
- Mosaic with Granny Smith Apples, Dried Cranberries, Crumbled Bleu Cheese, Red Onion, and Balsamic Vinaigrette
- Garden with Romaine and Iceberg Lettuce, Tomato, Cucumber, Carrot, Cheddar Jack, and Croutons. Sides of Buttermilk Ranch and Red Wine Vinaigrette
- Citrus Herb with Mandarin Oranges, Scallion, Fresh Dill, Toasted Almonds and Citrus Poppy Seed Vinaigrette
- Baby Spinach and Spring Mix with Strawberries, Candied Walnuts, Goat Cheese, Red Onion, Honey Wine and Thyme Vinaigrette

***Add a second Salad for \$2.25/person**

○ SIDE (VEGETABLE)

- Zucchini, Yellow Squash, and Carrot Medley with Fresh Thyme Butter
- Green Beans with Locally Smoked Bacon and Caramelized Onion
- Green Beans with Balsamic Reduction and Roasted Red Pepper
- Broccoli, Cauliflower, and Carrot Medley with Herb de Provence
- Raspberry Tarragon Glazed Carrots
- Roasted Butternut Squash, Purple Cabbage, and Kale Medley (Add \$1/person)
- Grilled Asparagus (Add \$1/person)
- Roasted Brussel Sprouts with Pancetta (Add \$1/person)
- Roasted Corn Succotash with Lima Beans, Tomatoes, and Bell Pepper
- Chilled Broccoli Salad with Dried Cranberries and Sunflower Seeds
- Creamy Cole Slaw
- Zesty Cucumber and Green Tomato Float
- Chilled Kale and Quinoa with Toasted Almonds and a Lemon Vinaigrette

***Add an Extra Side for \$1.50/person**

○ SIDE (STARCH)

- Roasted Garlic and Rosemary Whipped Potato
- Yukon Gold Potatoes Roasted with Olive Oil and Cajun Seasonings
- Twice Baked Potatoes with Bacon, Cheddar Jack and Chives (Add \$1/person)
- Steamed New Potatoes with Parsley Butter and Sea Salt
- House Made Potato Salad with Bacon, Hard Boiled Egg, Smoked Paprika, and a Creamy Mustard Dressing
- Cheesy Hash Brown Casserole with a Sriracha Spiked Corn Flake Crunch
- Roasted Sweet Potatoes with a Maple Basil Drizzle
- Whipped Sweet Potatoes with Chives
- Wild Rice Blend with Toasted Pepitas and Dried Cranberries
- Quinoa, Red Couscous Rice, and Kale Medley
- Penne Pasta in Choice of Marinara, Alfredo, or Olive Oil, Butter, Garlic Sauce
- Tuscan Orzo with Sundried Tomatoes and Pesto
- Chilled Pasta Salad with Tomato, Black Olives, Green Onions, Parmesan Cheese, and Red Wine Vinaigrette
- Three Cheese Macaroni with Jalapeno Bacon

***Add an Extra Side for \$1.50/person**

Plated Meals incur a \$9.50/person charge which includes salad plate, dinner plate, rolled silverware, as well as equipment rental and delivery.