

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.



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.

Serves up to 20 / \$49.99

Serves up to 40 / \$99.99

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

Serves up to 20 / \$39.99

Serves up to 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 & colby longhorn garnished with olives & pepperoncini beautifully presented on a tray.

Serves up to 20 / \$69.99

Serves up to 35 / \$109.99

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

Serves up to 25 / \$85.99

Quiches - prepared in the classic French style with heavy cream, eggs, cheeses and fresh vegetables. Choose from the classic quiche lorraine with bacon, broccoli & bacon, asparagus & bacon, spinach & bacon, smoked ham, sausage & hash brown, or vegetarian southwest with tomatoes and roasted peppers, vegetarian with asparagus, or broccoli or spinach

serves 8-10 / \$18.99

Smoked Jumbo Shrimp \$25.99

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

Serves up to 15 / \$39.99

Serves up to 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.

Serves up to 8 / \$42.99

Serves up to 15 / \$89.99



INCREDIBLE CHEESE SELECTIONS



American Farmhouse Favorites - Central Coast Holey Cow, Rogue Creamery Smoky Blue Cheese (cow), **Baetje Farms** (goat), **Carr Valley 6 Year** (cow). Garnished with fresh fruit & marcona almonds & assorted crackers.

small 20-25 / \$99.99

large 35-40 / \$119.99

Mediterranean Specialties - Manchego (sheep), **Parmigianino Reggiano** (cow), **Drunken Goat** (goat), **Robiola** (cow). Served with traditional quince paste, marcona almonds, fresh fruit & assorted crackers.

small 20-25 / \$99.99

large 35-40 / \$119.99

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

small 20-25 / \$99.99

large 35-40 / \$119.99

Pate, Chancuterie and French Cheese - Two award winning pates tastefully arranged with two Smokehouse Market Sausages & four French Cheeses. **Roguefort** (sheep), **St. Angel** (cow), **Comte Gruyere** (cow) & **Ossau Iraty** - French Sheep's Milk. Served with cornichons, fresh fruit, marcona almonds & assorted crackers.

small 20-25 / \$99.99

large 35-40 / \$119.99



CHICKEN DELIGHTS



Chunky Chicken Salad \$11.99 lb.

Napa Chicken Salad \$11.99 lb.

Annie Gunn's naked wings \$9.99lb.

Chicken Fried Wings \$9.99 lb.

Chicken Tenders \$11.99 lb.

Chicken Marsala \$12.99 lb.

Chicken Scallopini \$11.99 lb.

Balsamic Chicken Salad \$11.99 lb.

Grilled Chicken Breasts \$11.99 lb.

Teriyaki Chicken Breasts \$11.99 lb.

Lemon & Herb Chicken Breasts \$11.99 lb.



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, , spicy pastrami or Irish style corned beef. Complemented by delicious swiss, longhorn colby, sliced cheddar & hot pepper cheese. Garnished with olives, sweet pickles & pepperoncini. Everything needed for a feast.
small 8-10/\$69.99 medium 15-20/\$94.99 large 25-30/\$129.99

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 & cherry tomatoes.
Serves up to 20/\$39.99 Serves up to 30/\$49.99

Condiment & Garnish Tray - leaf lettuce, fresh sliced tomatoes, sliced kosher pickles, shaved red onions, pepperoncini peppers, mayonnaise, housemade horseradish sauce, dijonnaise mustard and traditional mustard.
Serves up to 20/\$34.99

Classic Deli-Sandwich Platter - your choice of our huge sandwiches, famous rare roast beef, smoked turkey, sugar cured ham, spicy pastrami, oven roasted turkey, tasty corned beef with assorted breads & cheeses, leaf lettuce, tomato & pickle.
Serves up to 8/\$79.99 Serves up to 12/\$119.99

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/\$69.99 Large 20- 25/\$129.99

ULTRA



GOURMET SELECTION



Smoked Salmon - on miniature rye with thinly sliced red onions, dill sauce, capers and cucumbers.
\$3.75 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 or smoked turkey, Black Forest salami, sugar cured smoked ham, your choice of cheeses, Swiss, colby, Tillamook cheddar, smoked gouda, pepper jack, or provolone, garnished with leaf lettuce, tomatoes, thinly sliced onions, pickles, pepperoncini with mayonnaise, Durkee's
*2 foot serves 8-10 \$59.99 3 foot serves 12-15 \$84.99
 4 foot serves 16-20 \$109.99 5 foot serves 20-24 \$134.99*



BOARDROOM BOX LUNCHES



Lucky's Sure Bet - smoked turkey, bacon, on a croissant with mayo or durkees, fresh fruit salad & cookie \$12.99

Grilled boneless chicken breast - bacon, leaf lettuce, tomato, mayo, grilled brioche bun, fresh fruit salad & cookie \$12.99

Frankie's Favorite-smoked ham, swiss or cheddar cheese, durkees or dijon on marble rye bread, fresh fruit salad & cookie \$12.99

Grandma's Greatest - rare roast beef, havarti cheese dijon or horseradish sauce on marble rye bread with fresh fruit salad & cookie. \$12.99

Harold's Tenderloin - Char-grilled rare beef tenderloin red onion, horseradish sauce on grilled brioche bun with fresh fruit salad & cookie \$15.99

John's Smoked Trout- rainbow trout, boneless (we hope) red onion, capers, cucumbers & dill sauce on marble rye bread \$15.99

Brink's Best- smoked Irish salmon, red onion, capers, dill sauce on marble rye bread \$15.99

Claire's Choice- smoked turkey breast, smoked ham, rare roast beef, black forest salami, swiss cheese, mayo, durkees on baguette \$12.99

Dan D's Big BLT-bacon, lots of it! with mayo on toasted wheat bread \$11.99

Chicken, Tuna, Egg, Ham or Turkey Salad- any one of our delicious house made salads on grilled brioche bun \$12.49

All served with fresh leaf lettuce, tomato, seasonal fresh fruit & cookie with utensils, napkins & condiments on the side

Real Hungry? Add an Extra Side for \$2.00



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.

Served in foil pan ready to reheat in 325 preheated oven for 20 minutes. Enjoy!

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

Brisket \$19.99 lb. / Pork \$11.99 lb.

Charcoal Grilled Boneless Chicken Breast - moist and succulent \$11.99 lb.

Hickory Smoked Baby Back Ribs - hand trimmed, seasoned and slow smoked to perfection.
With or without sauce \$21.99 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. \$7.49 lb.

Suggested Sides

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 •

Additional Housemade Selections

Fresh Fruit Salad \$6.99	AG's Risotto Cakes \$10.99
New Potato Salad \$5.99	AG's Potato Pancakes \$10.99
Mustard Potato Salad \$5.99	Vinaigrette Slaw \$4.99
Seasonal Grilled Vegetables \$8.99	Creamy Cole Slaw \$4.99
Greek Feta Slaw \$7.99	AG's Southwest Slaw \$6.99
Turkey Salad \$10.99	Brisket "Pit" Beans \$5.99
Green Beans w/Feta Cheese \$8.99	Fantastic Ham Salad \$7.99
Fresh Berry Salad \$8.99	Terrific Tuna Salad \$8.99
Toasted Ravioli \$8.99	Excellent Egg Salad \$7.99
Mac & Cheese \$5.99	AG's Whipped Potatoes \$6.99
Meatballs w/or w/o sauce \$8.99lb.	Grilled Asparagus \$9.99
Brussel Sprout Salad \$9.99 lb.	Broccoli Salad \$8.99 lb.
Classic Green Beans w/bacon \$7.99lb.	
Maple Glazed Butternut Squash \$7.99	
Penne Pasta with Smoked Mozzarella \$7.99	
Annie Gunn's Twice Baked Cheddar & Bacon or Jalapeno \$3.99 ea.	



CLASSIC SALADS FOR A CROWD



Farmers Market- mixed greens with tomatoes, cucumbers, pepperoncinis, olives, assorted bell peppers, red onion, cheddar cheese & hand torn croutons your choice of dressing
small 8-10 / \$39.99 large 16-20 / \$69.99

Classy Caesar Salad - fresh, crisp romaine lettuce shaved parmigiano Reggiano, hand torn croutons, & our famous Annie Gunn's creamy Caesar dressing.
small 8-10 / \$39.99 large 16-20 / \$69.99

The Chef Salad - mixed greens, smoked turkey breast, smoked ham, black forest salami, tomatoes, cucumbers, pepperoncinis, green olives, shredded cheddar cheese, & hand torn croutons . Your choice of dressing
small 8-10 / \$49.99 large 16-20 / \$79.99

Gorgeous Greek Salad - mixed greens with feta cheese, kalamata olives, pepperoncinis, cucumbers, black forest salami, artichoke hearts, red onion tomatoes, hand torn croutons & famous Greek dressing.
small 8-10 / \$44.99 large 16-20 / \$79.99

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. Your choice of dressing.
small 8-10 / \$49.99 large 16-20 / \$79.99



INDIVIDUAL SALAD BOX LUNCHES



All regular size salads include fresh baked roll, butter and your choice of cookie.

Farmers Market \$9.99
Classy Caesar Salad \$9.99
The Chef Salad \$11.99
Gorgeous Greek Salad \$10.49
The Cobb Salad \$11.99



SALAD DRESSINGS



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

OUR SEAFOOD SELECTIONS

Smoked Missouri Rainbow 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 & creamy, tangy, dill horseradish sauce.
small 8-10 / \$79.99 medium 10-15 / \$95.99 large 20-25 / \$129.99

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 / \$79.99 medium 10-15 / \$95.99 large 30-35 / \$169.99

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 / \$109.99 medium 12-15 / \$158.99 large 20-25 / \$209.99

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 / \$85.99 medium 12-15 / \$113.99 large 15-20 / \$133.99

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)

Smoke House 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)

AG Pub Chips with Salsa & Blue Cheese Dip
*small 12-15 / \$37.99 (1 8oz. Salsa & 1 8oz. Blue Cheese Dip)
large 25-30 / \$54.99 (1 16oz. Salsa & 1 16oz. Blue Cheese Dip)*

SOUPS

8 oz. Cup \$4.50 / 16 oz. Pint \$8.50 / 32 oz. Quart \$16.00
Annie Gunn's Potato Soup, Chili, Chicken Noodle, Country 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)

FOOD THERAPY SINCE 1937



Annie
gunn's

Foods & wines inspired by the richness of country life.

GIFT CARDS



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

Crepe Brulee Cheesecake \$4.49 each / \$54.99 whole

Ask about our seasonal choices.

PIES \$17.99 each

Deep Dish Fresh Apple Pie

Dutch Apple Pie

Blackberry Pie (\$19.99)

Blueberry Pie (\$19.99)

Cherry Pie (\$19.99)

Peach Pie

Strawberry Rhubarb Pie

Cranberry Apple Pie (\$19.99)

*Pecan Pie**

*Traditional Pumpkin Pie**

Pie of the Day \$3.99 slice

**Seasonal items*

COOKIES \$1.50 each

White Chocolate Macadamia

Oatmeal Raisin

Old Fashioned Sugar

Chunky Chocolate Chip

Peanut Butter

Rice Krispie Treat (by the lb.)

ETC.

Pumpkin Bread \$15.99 loaf

Banana Bread \$15.99 loaf

Blueberry Struesel \$15.99 loaf

Cranberry Walnut \$15.99 loaf



THE



SMOKE HOUSE 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, serviceware and napkins. Delivery is available for an additional charge, 24 hour cancellation is required. Normal prices subject to market changes without notice.

Tuesday – Saturday 9:00 am - 8:00 pm

Sunday 9:00 am - 6p.m.

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 - \$1.50 per person

Custom Traying Fee - \$20.00

**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 Smoke House Market or the incredible dining experience of Annie Gunn’s? It’s a gift everyone will love. Please call the Smoke House Market at 636/532.3314. Ask for Vida or Therese.