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Table of 5 Catering · Fine Dining

Comfortable Elegance

At Table of 5 Catering, we strive to provide the freshest, best tasting food for your event. Our Fine Dining menu has been filled with family classics with a twist.

Table of 5 Catering is a customer service oriented business that serves homemade, delicious comfort foods. We use many family recipes including some from our grandmothers! We make many of our pastas from scratch for various dishes. Our breads are all baked fresh and made in our certified kitchen. Our Prime Rib is slow cooked and finished over a hot charcoal grill for your guests.

Table of 5 Catering offers this fine dining menu for weddings, corporate events, family reunions, anniversaries, birthdays, baby showers or any special event in the Mid-Missouri area.

Our Fine Dining menu is all inclusive, which means no hidden fees and no guess work. So you can be confident in your decision and budget. The fine dining menu features items made from scratch, china plates and service to your guests with elegance.

We are one of the exclusive caterers for many of the event centers in the West Central Missouri area including Fox Event Theatre, Hotel Bothwell, and the Martin Community Center. This means you can get the same great food and an event center all in one. So enjoy your meal and all the comfort that goes with it!

As always, we believe, as does Peter Drucker, *“Quality in a service or product is not what you put into it. It is what the client or customer gets out of it.”*

Appetizers

Artichoke Pesto Bites
Bacon Wrapped Shrimp
Calabrese Lollipops
Crab Stuffed Mushrooms
Grissini (Italian Breadsticks)
Hot Artichoke Crab Dip
Mango Salsa Scoops
Salmon Pastries w/Dill Pesto
Shrimp and Cucumber Rounds
Smoked Salmon Pâté
Aged Beef crostini

Bacon Crostini
Bruschetta
Cherubs on Horseback
Fruit Salad w/Pomegranate Syrup
Ham and Gouda Salad w/crackers
Hummus with Pita Chips
Roasted Cherry tomatoes &Feta
Salsa mole w/chips
Smoked Chicken Nachos
Tzatziki and Pita Chips

Salads (House made dressings)

Caesar Salad
Garden Salad
Pasta Salad

Greek Broccoli Salad
Lettuce Cauliflower Salad
Spinach and Arugula Salad

Breads (Made fresh)

Ciabatta Bread
Parker House Rolls
Hand rolled Potato Rolls

Focaccia Bread
Butter nut Squash Braid

Entrées

Italian

Stuffed Manicotti
Hand Made Spinach Ravioli
Grilled Chicken Rigatoni

Eggplant Parmesan w/blush sauce
Chicken Marcella
Calamari Linguini

Bar B Que/Grilled/Smoked

BBQ Chicken Quarters
Slow Smoked Beef Brisket
Grilled Shrimp
T-bone (8-10 ounce)

BBQ Baby Back Ribs
Thick Cut Iowa Chops
Grilled Salmon w/lemon butter
6 oz Strip steak with grilled onions

Beef/Chicken/Fish/Pork/Seafood

Herb Encrusted Chicken Breast
Prime Rib
Stuffed Pork Loin
Shrimp Curry w/Coriander Rice

Herb Encrusted Baked Fish
Steak Kabobs w/vegetables
Sautéed Garlic Shrimp w/linguine
Banana leaf Salmon with a mild Asian rub

Sides

Vegetables

Buttered Corn

Honey Glazed Carrots

Steamed buttered Broccoli

Stir Fry Vegetable Medley

Grilled green onions

Green Beans w/bacon & onions

Steamed or grilled Asparagus

Steamed Carrots

Sautéed Carrots with rosemary

Grilled pineapple

Starches

Baked Potato

Herb infused Mashed Potatoes

Roasted Fingerling potatoes

Roasted Rosemary Potatoes

Plated Service

All meals are served with clear plastic plates, cups, and plastic cutlery. Napkins are included.

Porcelain Plates with buffet

Porcelain Plates with plated service

Plate rental

Plate rental plus servers/kitchen