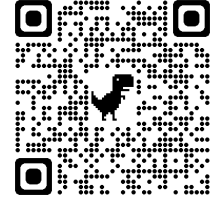




The Rack House

Kitchen Wine Whiskey

Catering



[Scan or Click](#)

[for easy ordering](#)

5065 State Highway N

Cottleville, MO 63301

636-244-0574 ext. 2

events@TheRackHouseKWW.com

Thank you for choosing The Rack House for your catering needs!

- We offer catering for pick up or delivery (\$25 charge) within a 15 mile radius.
- We offer easy [online ordering!](#)
- All catering orders must be placed 3 days prior to pickup or delivery.
- A 2 week notice is appreciated for larger orders.
- Times may be limited due to staffing and restaurant business. If your requested time is unavailable using online ordering, please reach out to the event coordinator.
- All catering packaging is disposable. Plates, napkins, utensils, serving utensils, and chafing dishes for hot food are provided at no extra charge.
- Catering delivery is setup and go. If you require an on site server or service team, please reach out to the event coordinator with your requests.

Since 2014, we have built an excellent reputation with the community and consider it an honor to cater your event.

As a small business, many of our catering orders, restaurant guests, and banquet room bookings come from referrals.

Let us know if you were referred by someone and please consider recommending us to others in the future!



Fresh Catering Menu



[Scan or Click](#)

[for easy ordering](#)

Boxed Lunches and Sandwich Trays

Sandwich Trays

Choice of up to 2 sandwiches per tray -price based on sandwich choices

Small Tray - Serves 8-10 \$96-\$120

8 full sandwiches or wraps cut in half

Large Tray - Serves 16-20 \$192-\$240

16 full sandwiches or wraps cut in half

Boxed Sandwiches and Wraps

Served with choice of fruit cup or house chips
Minimum of 10

Chicken Caesar Wrap \$16

Choice of Grilled or Fried Chicken + Romaine + Onion + Parmesan + Caesar Dressing

Nashville Chicken Wrap \$16

Choice of Grilled or Fried Chicken tossed in our Nashville Hot sauce + Romaine + Tomato + Pickled Onion + 5 Blend Cheese + Ranch Dressing

Veggie Hummus Wrap \$14

Black Garlic hummus + Mixed Greens + Chimichurri + Pickled Onion + Cucumber + Fire Roasted pepper + Chevre

Beef & Broccoli Wrap \$17

Flank Steak + Bleu cheese + Korean BBQ sauce + Bourbon Onions + Broccoli greens

Italian Sub \$15

Ham + Salami + Pepperoni + Shredded Lettuce + tomato + Shaved Onion + Vinegar and Oil + Hoagie or Multigrain gluten free bread (additional charge)

Chicken Salad \$14

Cranberries + Pecans + Celery + Mixed Greens + Wheat bread or Multigrain gluten free bread (additional charge)

Ham Club \$15

Ham + Bourbon glazed Bacon + Lettuce + tomato + Garlic Dill Mayo + Wheat bread or Multigrain gluten free bread (additional charge)

Rack House B.L.T. \$15

Bourbon glazed Bacon + Tomato + Lettuce + Spicy Avocado mayo + Wheat Bread or Multigrain gluten free bread (additional charge)

Salads

Available as indiviual boxed lunches, or for groups. Small serves 8-10 and Large serves 16-20.

Caesar Salad

Box \$12 Small \$22 Large \$44

Romaine + Onion + Parmesan + House Croutons + Caesar Dressing

House Salad

Box \$10 Small \$22 Large \$44

Mixed Greens + Tomato + Onion + Carrot + Parmesan + House Crouton + choice of dressing

Chef Salad

Box \$14 Small \$25 Large \$50

Romaine + Onion + Cucumber + Tomato + Ham + Bacon + Hard Boiled Egg + choice of Dressing

Orchard Salad

Box \$14 Small \$ 25 Large \$50

Apples + Candied Pecans + Cranberries + Bleu Cheese + Pickled Fennel + Apple Cider Vinaigrette

Add Grilled Chicken (\$4) or Steak (\$8) to Any Boxed Salad

Menu prices are subject to change according to seasonality and availability

Dollar Roll Sized Sandwich trays

Served by the dozen (We recommend 2-3 sandwiches per person) \$23/dozen

Choice of BLT, Ham and Cheddar, or Honey Pecan Chicken Salad

Cold Appetizers

Small serves 8-10 guests, Large serves 16-20 guests

Cheese Course Small \$31 Large \$62

Chef selected assorted cheeses with fruit chutney & crackers

Charcuterie & Cheese Small \$36 Large \$72

Chef selected meats & cheeses served with fruit chutney & crackers

Roasted Garlic Hummus Small \$14 Large \$28

Paprika oil, roasted garlic, crispy chick peas, chopped herbs and toast

Crudit  Small \$14 Large \$28

Seasonal vegetables, creamy herb dip

Fruit tray Small \$30 Large \$60

A seasonal assortment of fresh fruit

Menu prices are subject to change according to seasonality and availability

Taco Bar

10 guest minimum

\$12/person (2 proteins)
or \$14/person (3 proteins)

Proteins:

Fish Tacos—Crispy flounder

Seasoned Ground Beef

Shredded Chicken

Served with Shredded lettuce, Shredded cheese, Pico de Gallo, Jalapeno lime cream, Flour or corn tortillas

Additions:

Vegetarian Beans and Veggies + \$1/person

Chips and House-made Salsa +\$2/person

Guacamole +\$2/person

Hot Appetizers

Small serves 8-10 guests, Large serves 16-20 guests

Pretzels- Soft Companion pretzels with beer cheese and honey mustard

Small (6 pretzels cut into 18 pieces) **\$21**

Large (12 pretzels cut into 32 pieces) **\$42**

Crab Stuffed Pretzels- Soft Pretzels stuffed with crab and soft cheese filling, hopped herbs, Old Bay and bacon

Small (6 pretzels cut into 12 pieces) **\$37.50**

Large (12 pretzels cut into 24 pieces) **\$75**

Nashville Hot Chicken Strips-

Small (approx. 25) **\$40 Large** (approx. 50) **\$80**

Fried Chicken strips tossed in house-made Nashville Hot Sauce with creamy herb on the side for dipping

Meatballs- Small (approx. 25) **\$30**

Large (approx. 50) **\$60**

In house-made bourbon BBQ sauce

Mini Lump Crab Cakes

Small (25 count) **\$75 Large** (50 count) **\$150**

served with remoulade sauce and fresh herbs

Burger Bar

10 guest minimum

\$16 per person

Build your own burger bar

Choice of:

Angus beef patty, Grilled chicken breast,

or Veggie patty

Includes:

Brioche bun, Bourbon bacon,

American cheese, Rack sauce,

Lettuce, Tomatoes, Onions, Pickles

House chips

Hot Lunch or Dinner Buffets

10 guest minimum

All include choice of House or Caesar Salad, Dinner rolls and butter

1 Main Dish, 1 Side \$16/ person

1 Main Dish, 2 Sides \$20/ person

2 Main Dishes, 2 Sides \$25/ person

3 Main Dishes, 3 Sides \$30/ person

Mains

- **Bourbon Glazed Salmon** (GF, DF) + Soy Caramel Glaze
- **Roasted Pork Loin** (GF, DF) + Caramelized Onion Demi Glaze
- **Chicken Parmesan** + House-made marinara sauce
- **Chicken Piccata** (GF on request, DF) + Lemon, white wine caper sauce
- **Chicken Marsala** (GF on request, DF) + Marsala wine mushroom sauce
- **Flank Steak** (GF, DF) + Bordelaise Sauce
- **Roast Beef** (GF, DF) + Au jus
- **Mostaccioli** (DF on request) + House-made meat sauce
- **Herbed Pasta Primavera** (DF)
+ Seasonal Vegetables + Pesto

Sides

- Green Beans Almandine (GF)
- Chef's Seasonal Vegetables (GF,DF)
- Roasted Garlic potatoes (GF,DF)
- Loaded Mash Potatoes (GF)
- Rice Pilaf (GF, DF)
- Mac and Cheese
- Penne with Marinara (DF)
- Penne with Alfredo

GF = Gluten Free

DF = Dairy Free

Pasta Buffets

All include choice of House or Caesar Salad, Dinner rolls and butter

1 Pasta \$14 per person

2 Pastas \$16 per person

3 Pastas \$18 per person

- Penne with Marinara
- Penne with Alfredo
- Pasta con Broccoli
- Mostaccioli
- Herbed Pasta Prima Vera
- Mac and Cheese

Add Chicken to any Pasta for
\$3 per person

*Menu prices are subject to change
according to seasonality and availability*