



LeGrand's Market & Catering

Special Events

Choose from one of our menu offerings, select your own menu, or customize your event with the help of our chefs.

Whatever option you choose, LeGrand's Market & Catering will work with you every step of the way to ensure your event is one to remember.

LeGrand's Market & Catering
4414 Donovan Ave, St. Louis MO, 63109
314-353-6128
Events@LeGrandsMarket-Catering.com

LeGrand's Market & Catering

Premium Dinner Buffet Menu Options

The Grand Affair

\$25 per person

Entrée

Carved Beef Tenderloin

Italian Grilled Chicken

Sides

Penne Au gratin

Steamed Vegetables Medley with Yellow Carrots

Salad

Fresh Garden Salad

Accompaniments

Fresh Dinner Rolls served with Butter

Lasagna Specialty

\$16 per person

Entrée

LeGrand's Famous Chicken Lasagna with White Sauce

Choice of

Beef Lasagna or Spinach Lasagna

Sides

Oven-browned Potatoes

Green bean Almandine

Salad

Italian Salad

Accompaniments

Fresh Dinner Rolls served with Butter

Pass the Apps!

A heavy appetizer menu can delight guests at a reception! Apps may be all passed or placed on a station.

\$14.50 per person

Chicken Spedini

Meatballs – Swedish, BBQ, or Sweet & Sour

Olive, Salami, and Cheese Kabobs

Fresh Fruit Kabobs

Shrimp & Pineapple Kabobs

Cheese Tortellini and Olive Kabobs

Classic Italian

\$16 per person

Entrée

Chicken Modèga

Sides

Sundried Tomato Pasta

Sautéed Zucchini Medle

Salad

Italian Salad

Accompaniments

Fresh Dinner Rolls served with Butter

Upscale BBQ

\$15 per person

Entrée

Sliced Beef Brisket

Pulled Pork

Sides

Mac N' Cheese

Green Bean Almandine

Salad

Garden Salad

Accompaniments

Fresh Dinner Rolls served with Butter

Southern Charm

\$16 per person

Entrée

Southern Fried Chicken

Sides

Mashed Potatoes with Gravy

Corn Medley

Salad

Italian Salad

Accompaniments

Fresh Dinner Rolls served with Butter

Substitutions are welcome. Pricing includes buffet-style set with high quality disposable dinnerware, serving pieces, and utensils. Pricing does not include additional cost for service fees and taxes.



Build Your Own Dinner Buffet

Includes Choice of two entrees and two sides, served with our house Greek salad & dinner rolls.
\$20 per person

Entrée Options

Oven Roasted Beef Brisket

Seasoned Beef Eye of Round

Carved Beef Tenderloin *Additional \$6 per person

Southern Fried Chicken

Italian Grilled Chicken: Grilled chicken breast marinated in Italian dressing

Chicken Parmesan: Chicken breast marinated in Italian dressing, lightly breaded with Italian bread crumbs and parmesan cheese topped with marinara sauce and parmesan

Chicken Scarpariella: Chicken breast wrapped in bacon in a white wine and rosemary sauce

Chicken Modiga: Chicken breast lightly breaded with Italian bread crumbs topped with lemon sauce and mozzarella cheese

Chicken Popeye: Chicken breast stuffed with spinach and mozzarella cheese in alfredo sauce

Roast Pork: lean pork loin topped with a brown gravy

BBQ Pulled Pork

Marinated Turkey Filet Mignon

Chicken Lasagna: LeGrand's signature dish! White lasagna made with an alfredo sauce, cream cheese, mushroom, and onion mixture topped with alfredo and a mix of white cheese

Beef Lasagna: a classic lasagna made with marinara, beef, and a mix of white cheese
Spinach Lasagna: a classic lasagna made with cheese, spinach, and marinara

Spinach Lasagna: a classic lasagna made with cheese, spinach, and marinara

Side Options

Pasta Con Broccoli

Mostaccioli

Fettuccini Alfredo

Home Style Mac N' Cheese

Pasta Carbonara: Cavatelli pasta in a white cream sauce with crumbled bacon

Penne Au Gratin: Penne pasta in a pink alfredo sauce topped with toasted cornflake crumbs and parmesan

Sun-Dried Tomato Pasta: Cavatelli pasta with white cream sauce and sun-dried tomatoes

Aegean Tortellini Salad: Cheese tortellini with grape tomatoes, green and black olives tossed in Greek vinaigrette dressing with feta cheese, served cold

Parsley Buttered Potatoes

Oven-brown Potatoes: Quartered New potatoes tossed in melted butter, onions, and beef gravy topped with parmesan

Mashed Potatoes and Gravy

Sautéed Zucchini Medley

Green Bean Almandine: Green beans tossed with sliced roasted almonds

Sausage Dressing: our famous Thanksgiving dressing made with freshly-cut bread, sage, sausage, and onion

Steamed Vegetables Medley with Yellow Carrots

*Hosting an event but don't need a full buffet?
All entrée and side options may be purchased individually.*

Appetizers & Party Trays

Enhance your menu with the addition of appetizers and a beautiful display of trays.

Appetizers

Smoked Gouda Mac & Cheese Bites

10 servings, 20 pieces \$25

Bruschetta Caprese Bites

10 servings, 20 pieces \$20

Chicken Spedini Bites

10 servings, 20 pieces \$40

Chicken Cordon Bleu Bites

10 servings, 20 pieces \$25

Jumbo Fried Chicken Wings

10 servings, 20 pieces \$20

Beef Cannelloni Bites

10 servings, 30 pieces \$25

Beef Toasted Ravioli

10 servings, 30 pieces \$25

Meatballs— Swedish, BBQ, or Sweet & Sour

10 servings, 30 pieces \$25

Sandwich Trays

The Monster Sandwich

Roast Beef, Turkey, Ham, Bologna, Salami, Swiss, Cheddar, Lettuce, Tomatoes, and pickles.

Order from 3-100 feet, 5 people per foot.

\$16.99 per foot

Dollar Roll Sandwiches

An assortment of turkey, ham, roast beef, or chicken salad sandwiches on slider-sized rolls.

Cheese may be added at an additional cost.

Minimum order of 3 dozen.

\$16.99 per dozen, \$18.99 per dozen with added cheese

Boxed Lunches

Includes 1/2 sandwich (Assort. Of Beef & Cheddar, Turkey & Swiss, Ham & Provel)

Cheese Tortellini Salad, Fruit Salad, and choice of Brownie or Cookie.

\$9.00 per box

Party Trays

Classic Party Tray

Ham, Turkey, Salami, American, & Provel

\$3.59 per person

Deluxe Party Tray

Roast Beef, Turkey, Ham, American & Provel

\$3.99 per person

Wine Tasters Tray

Assorted Cheese and Salami wedged, chunked or sliced.

20-25 servings, \$49.95

The LeGrand Special

Two party trays in one! Center of tray consists of salami, cheese, and olive kabobs, tooth-picked in a head of cabbage. Perimeter of tray is carrot sticks, celery sticks, broccoli and cauliflower. Served with house-made veggie dip.

20-25 servings, \$49.95; 30-35 servings, \$59.95

Fresh Fruit Tray

Watermelon, Cantaloupe, Honeydew, Fresh Pineapple, Grapes, Strawberries and Orange Slices (may vary by season)

25-30 servings, \$39.95; 35-40 servings, \$54.95

Fruit Salad

Fresh cut pineapple, grapes, strawberries, cantaloupe, and honeydew. (may vary by season)

\$5.99 per pound

Veggie Tray

Carrots, Celery, Broccoli, Cauliflower and Cucumber Slices and delicious sour cream-based dip

25-30 servings, \$35.95; 35-40 servings, \$49.95

Shrimp Tray

Cooked, Peeled and deveined Jumbo Shrimp arranged on a bed of kale with cocktail sauce and lemons. Market price.

Fresh Relish Tray

Green and Black Olives, Sweet Pickles, Dill Pickles and Pepperoncini.

30 servings, \$29.50

Rye & Veggie Dill Weed Dip Tray

Jewish Rye bread hallowed and filled with homemade dill weed dip surrounded by rye bread cubes, carrot sticks and broccoli.

15-20 servings, \$29.50

Celebration Menus

Less formal than our dinner buffet options, our Celebration Menus offer an array of all-inclusive menus perfect for parties, showers, and gatherings of all kinds!



Appetizer Menus

\$15.00 Per Person

Fred Bird Favorite

Chicken Spedini
Swedish Meatballs
Fried Canneloni Bites
Fresh Fruit Tray
Iced Tea and Lemonade
Brownie Assortment

Lindbergh Flight

Pretzel & Dollar Roll Sandwiches
Olive, Salami, Cheese K-bobs
Rye-Dill Dip with Veggies
Iced Tea and Lemonade
Mini Marbled Cheesecake
Fresh Fruit Tray

The Gateway Special

Fried Chicken Wings
Tortellini, Olive K-bobs
Chicken Cordon Bleu Bites
Bruschetta Caprese
Iced Tea and Lemonade
Kitchen Fresh Cookies

Lunch/Light Dinner Menus

\$14.00 Per Person

The Riverfront

Chicken, Beef or Spinach Lasagna
Italian Style Green Beans
Tossed Salad w/ Creamy Italian
Rolls & Butter
Iced Tea and Lemonade
Kitchen Fresh Cookies

Rhythm & Blues

Fried Chicken
Mashed Potatoes & Gravy
Catalina Style Vegetables
Rolls & Butter
Iced Tea and Lemonade
Brownie Assortment

The Hampton

Beef Brisket
Fettuccini Alfredo with Peas
Garden Salad w/ Greek Vinaigrette
Rolls & Butter
Iced Tea and Lemonade
Finger Dessert Assortment

Breakfast Menu

\$12.00 Per Person

St. Louis Sunrise

Bacon and Cheese Frittata
Fresh Fruit Skewers
Vanilla Yogurt Parfait
Praline Topped French
Toast
Assorted Juice and Coffee

Value Menu Option

\$10.50 Per Person, Delivery Only

The Lindbergh Flight Light

Assorted Dollar Sandwich Rolls
Cheese Tortellini Salad
Fresh Fruit Salad
Iced Tea and Lemonade

A La Carte Grilled BBQ

Grilled Pork Steaks -\$5.50
Grilled Chicken Quarters - \$2.50
Bratwurst or Italian Salsiccia- \$4.00
Hamburgers - \$4.00
Hot Dogs \$2.00
Boneless Pulled Beef, Pork or
Chicken - \$6.00 per lb

Dessert Options

Our baker offers many different options for the perfect treat. Choose between cakes, cheesecakes, cookie trays, and dessert bars to make your party deliciously sweet!

A la Carte Dessert

Cookie Trays - \$6 per dz

*Flavors: Chunky Chocolate Chip, Macadamia
White Chocolate, Oatmeal Raisin, Honey Nut
Raisin, Peanut Butter, Goopy Butter*

Cheese Cake Bites -\$9 per dz

Brownie Bites -\$9 per dz

Two-Tier Brownie Bites - \$18 per dz

Chocolate Glazed Petit Fours - \$18 per dz

Chocolate Covered Strawberries - \$18 per dz

Mini Bundt Cakes -\$18. per dz

*Flavors: Lemon, German Chocolate, Carrot, or
Red Velvet*

Brownie Pops -\$18 per dz

Cupcakes - \$10 per dz

Deluxe Dessert Bar Package

Choose 5 of the following:

Two-Tiered Brownie Bites
Fruit Bars (Raspberry or Apricot)
Cheesecake Bites
Chocolate Glazed Brownie Petit Fours
Red Velvet Mini Cakes
Lemon Mini Bundt
Carrot Cake Gems
Pecan Tarts

\$11.00 per person

Cake Options

Sheet Cakes:

Single-layer, decorated for any occasion:

- 1/4 Sheet (18 servings)-\$20
- 1/2 Sheet (36 servings)-\$35
- Full Sheet (64 servings)-\$60

Split and filled with chocolate, strawberry, lemon, pineapple, or cherry:

- 1/4 Sheet (18 servings)-\$25
- 1/2 Sheet (36 servings)-\$40
- Full Sheet (64 servings)-\$70

Specialty Cakes:

- 1/4 Sheet (18 servings)-\$25
- 1/2 Sheet (36 servings)-\$40
- Full Sheet (64 servings) -\$70

Options:

Apricot Walnut with Maple Icing
Pineapple Upside-down Cake
German Chocolate Cake
Carrot Cake with Cream Cheese Icing
Black Forest Cake with Cherry Filling & Whipped Cream Icing
Goopy Butter Cake (\$24 for 1/2 sheet)

Gourmet Brownies: 1/2 Sheet-\$24

Options:

Double Chocolate
Turtle
Raspberry-Pecan
Cheese Cake Swirl
German Chocolate