



FOOD+DRINK+GOLF+GAMES

CATERING



**Scan here to Inquire or email Events@WowFunGames.com
to submit your request.**

Catering requests require a minimum of 72 hours' notice.



FAJITA & TACO BAR

\$30/ person (minimum of 20 guests)

STARTERS

Fire Roasted Salsa, Guacamole & Tortilla Chips^V

PROTEINS CHOOSE TWO

Chipotle Braised Chicken^{GF}

Marinated & Grilled Steak^{GF}

Low and Slow Pulled Pork^{GF}

Fire Grilled Portobello Mushrooms^{GF, V}

ASSORTED TOPPINGS INCLUDED

Flour & Corn Tortillas

Salsa Verde | Grilled Peppers | Caramelized Onions

Sour Cream | Cheddar Jack Cheese | Cotija Cheese

Shaved Lettuce | Pico de Gallo | Fresh Jalapeños

Spanish Rice | Pinto Beans



ST. LOUIS STYLE BBQ

\$30/ person (minimum of 20 guests)

SALAD CHOOSE ONE

Caesar*

Crisp Romaine, Aged Parmesan, Rustic Croutons, Caesar Dressing

Spinach^{GF}

Baby Spinach, Feta Cheese, Kalamata Olives, Red Onions, Cucumber,
Aged Balsamic Vinaigrette

Garden^V

Mixed Greens, Tomatoes, Cucumber, Carrots, Red Onions, Cheddar Jack Cheese

DRESSINGS

Buttermilk Ranch | Creamy Bleu Cheese, Aged Balsamic Vinaigrette | Lemon Vinaigrette

PROTEINS CHOOSE TWO

Low and Slow Pulled Pork^{GF}

BBQ Grilled Chicken^{GF}

St. Louis Ribs^{GF}

Angus Beef Brisket^{GF} (+\$3PP)

SIDES CHOOSE FOUR

Coleslaw | Campfire Beans | Potato Chips | Potato Salad

Macaroni & Cheese | Cheezy Corn | Mashed Potatoes

Fresh Fruit | Seasonal Vegetables

INCLUDES

Cornbread Muffins

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed in the menu.

(V) VEGETARIAN. Please note that while we strive to prepare vegetarian dishes without any animal products, cross-contamination is a possibility due to our kitchen environment.

(GF) GLUTEN FRIENDLY. We offer gluten friendly menu options, but we are not a fully gluten-free kitchen. Cross contamination could occur, and we cannot guarantee that any item is completely free of allergens.



PLATTERS

Sandwiches

served with BBQ Kettle Chips

Choice of: Italian Sub | Turkey Sub | Corned Beef on Rye | Roast Beef with Cheddar

12 Halves (choose up to 3 types) \$50

24 Halves (choose up to 4 types) \$80

Sliders

Choice of: Crispy Buffalo Chicken or Cheeseburger

20 Sliders \$65 40 Sliders \$120 60 Sliders \$175

Traditional Bone-In Chicken Wings^{GF}

Choose Up to Two Flavors: Buffalo | Red Dragon | House BBQ | Garlic Parmesan
Nashville Dry Rub | Lemon Pepper Dry Rub

25 Wings \$45 50 Wings \$80 100 Wings \$160

Chicken Tenders

Hand-Battered Buttermilk Fried Tenders

Choice of: Ranch, House BBQ or Honey Mustard

20 Tenders \$60 40 Tenders \$110 60 Tenders \$160

Domestic Cheeses

Cheddar, Swiss & Pepperjack Cheese, Assorted Crackers

Serves 10-15 | \$45

Charcuterie

Artisanal Cured Meats, Domestic & International Cheeses, Dried Fruits, Assorted Crackers

Serves 10-15 | \$85

Fresh Vegetables^{GF, V}

Selection of Seasonal Vegetables & Buttermilk Ranch

Serves 10-15 | \$50

Seasonal Fresh Fruit^{GF, V}

Serves 10-15 | \$50

Toasted Cheese Ravioli & Marinara^{GF, V}

Serves 10-15 | \$55

Pretzel Bites & Cheese Fondue

Serves 10-15 | \$50

Tomato Pesto Bruschetta^V

Serves 10-15 | \$48

Creamy Spinach Artichoke Dip & Chips

Serves 10-15 | \$50

Cheese Fondue Dip & Crispy Tortilla Chips

Serves 10-15 | \$45

Caesar Salad*

Serves 10-15 | \$45

Garden Salad^V

Serves 10-15 | \$45

Assorted Cookies

20 Cookies \$25 40 Cookies \$45 60 Cookies \$65

Triple Chocolate Brownies

20 Brownies \$30 40 Brownies \$55 60 Brownies \$80

Goopy Butter Bars

20 Bars \$30 40 Bars \$55 60 Bars \$80

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16" PIZZAS

Original Cheese \$16

House Marinara, Mozzarella, Provolone, Aged Parmesan

Pepperoni \$18

House Marinara, Mozzarella, Large Slice Pepperoni, Fresh Basil

Margherita \$18

House Marinara, Fresh Mozzarella, Oven Roasted Tomatoes, Balsamic Reduction, Fresh Basil

STL Style BBQ Chicken \$20

House BBQ, Mozzarella, Grilled Chicken, Applewood Bacon, Red Onion, Cilantro

Roasted Veggie \$18

Basil Pesto, Fresh Mozzarella, Oven Roasted Tomatoes, Mushrooms, Peppers, Red Onion

The Works \$22

House Marinara, Mozzarella, Pepperoni, Sausage, Ham, Mushrooms, Olives, Peppers, Red Onion

Italian Hot Honey \$19

House Marinara, Mozzarella, Spicy Capicola, Large Slice Pepperoni, Hot Honey, Baby Arugula, Aged Parmesan

CATERING SUPPLIES

Disposable Chafer Set \$50 each

Includes chafers, fuel, pans and serving utensils for up to 20 guests

Disposable Plates, Cutlery, Napkins \$2 pp

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