



The Christy Banquet Centers offer affordable elegance, featuring fine dining at its best, combined with professional friendly service. Our experienced staff assure a worry-free event with impeccable decor and tradition. On your special day, The Christy will provide all you desire in memorable fashion.

Amenities Included

- Choose Buffet or Sit-down Dining
- Full Open Bar
- Discounted Wedding Cakes
- Champagne for the Head Table
- Water Service for the Head Table
- Linens, China and Silverware
- Tulle, Lighting and Centerpieces on Head Table
- Lighted Arch and Trees behind Head Table*
- All Round Tables with Floor-length Linens
- Table Centerpieces
- Host Service
- Ample, Well-lit Parking
- Fully Accessible Facilities
- Carpeted Dining Area
- Guest Registration Table
- Fully Attended Coatroom
- Air Filtration System
- Uniformed Servers and Bartenders
- Servers to Cut and Wrap Cake
- Wishing Well provided for Cards
- Large Dance Floor
- PA System

*O'Fallon has a Chandelier and Drapery instead of an Arch.

Personalized Pricing For

Event Date _____

Expected Number of Guests _____



5856 Christy Boulevard
(at Christy and Gravois in South Saint Louis)

100 to 350 guests

Minimum Required _____

Per Person
Pricing \$ _____
(Plus Sales Tax)

9000 Veterans Memorial Parkway
(K Exit on Hwy. 70, O'Fallon, MO)

- Silver Room ~ Up to 50 guests
- Gold Room ~ 125 to 200 guests
- Diamond Room ~ 200 to 300 guests
- Whole Hall ~ 300 to 500 guests

Minimum Required _____

Per Person
Pricing \$ _____
(Plus Sales Tax)



Photos courtesy Trotter Photo

*Availability not guaranteed without deposit.
Service charge may apply.*

Buffet Menu

Entrees

Choice of Two

Choice Top Round of Beef ~ Slow roasted top round of beef.
Tender and juicy, served with gravy or au jus.

Chicken Parmigiana ~ Boneless breast of chicken, topped with our
Signature Sauce and provol cheese, then baked to perfection! Our most requested entree.

Baked Chicken ~ Prepared in lemon butter or white sauce.

Chicken Mudega ~ Boneless breast of chicken, with Italian bread crumbs, topped
with mushrooms, provol cheese and our special wine sauce, then baked 'til golden.

Chicken Spiedini ~ Marinated Boneless Breast of Chicken, lightly breaded and baked in
a white wine lemon butter sauce with fresh mushrooms and provol cheese.

Roast Pork ~ Oven roasted until golden, then topped with gravy made
from the juices of the pork. So very flavorful!

Baked Ham ~ Baked to perfection and topped with pineapple slices. Delicious!

Breast of Turkey ~ Moist, juicy breast of turkey, baked to perfection.

Smoked Beef Brisket or Chicken ~ Tender and unbelievably delicious!

Accompaniments

Choice of Three

Baked Mostaccioli ~ Mostaccioli noodles, with our delicious
Signature Meat Sauce and provol cheese, then baked 'til golden.

Cavatelli Con Broccoli ~ Cavatelli in a creamy alfredo sauce with fresh broccoli.

Fettuccine ~ Fettuccine noodles in a rich, creamy white sauce with fresh parsley.

Au Gratin Potatoes ~ Thinly sliced potatoes, perfectly blended
with real cheese then baked 'til golden. Delicious!

Parmesan Crusted Potatoes ~ Whole new potatoes,
flash fried 'til golden brown then topped with fresh parmesan cheese.

Mashed Potatoes ~ Luscious, creamy mashed potatoes with butter and seasonings.

Parsley Buttered Potatoes ~ Whole new potatoes
drizzled with butter and sprinkled with fresh parsley.

Glazed Carrots ~ Steamed baby carrots, with an orange glaze and seasoned.

Corn O'Brien ~ Corn nuggets with red and green peppers, butter and seasonings.

Green Beans Amandine ~ Steamed green beans, with savory herbs and almonds.

Medley of Steamed Vegetables ~ A colorful variety
of seasonal vegetables with a hint of fresh black pepper and garlic.

Cheese and Relish Trays ~ Artistically arranged sliced American and Swiss cheeses with a
selection of crisp pickle spears, sweet midget pickles, ripe black and green olives and pepperoncinis.

Deluxe Buffet Package

Hand-passed Hors d'Oeuvre Select three items from the Hors d'Oeuvre
page, to be presented during the first 30 minutes of your reception.

Table Side Salad Service

Water Service in our stemmed water glasses for all your guests.

Select any two Entrees Complimentary hand-carving. (Excludes Prime Rib of Beef)

\$7.50 additional per guest

Additional Entrees & Accompaniments

If used as a substitute entree, deduct \$.50 per person from below pricing.

Chicken Cordon Bleu ~ Boneless breast of chicken, stuffed with prosciutto ham and
cheese, rolled in bread crumbs and baked to perfection. \$1.25 per person.

Veal Parmigiana ~ Boneless selection, topped with our Signature Sauce
and provol cheese, then baked to perfection! \$1.25 per person.

Baked Cod ~ Prepared with lemon butter. \$1.25 per person.

Turkey Breast Roll-Ups with Dressing ~ A popular Signature item
of baked turkey breast, rolled up with dressing inside. \$1.00 per person.

Fried Chicken ~ Seasoned and double breaded, then fried 'til golden brown.
Fantastic! \$1.00 per person.

Cannelloni ~ Beef stuffed cannelloni pasta with our Signature
Marinara Sauce. \$1.25 per person.

Prime Rib of Beef ~ Baked slowly to retain the juices, served
with horseradish, au jus. Market Price.

Roasted Garlic Mashed Potatoes ~ Need we say more. Yummy! \$.50 per person.

Sicilian Potatoes ~ Red potatoes, sliced and baked in butter and herbs. \$.75 per person.

Included in all Buffets:

Ron & Shirley's Salad ~ Our Signature salad consists of crisp lettuces, ham, salami
and provol cheese, mixed with our famous house dressing.

Assorted Dinner Rolls ~ White, wheat and rye yeast rolls and butter.

Regular and Decaffeinated Coffees