

Catering Guide



Catered Impressions at The Weeping Willow

Events in the Tradition of Excellence

WELCOME TO THE TASTE
OF SOUTHERN ILLINOIS

CATERED IMPRESSIONS
PRIDES ITSELF ON OUR
SERVICE TO YOU; BY
PROVIDING GREAT FOOD;
GREAT PRESENTATION
AND GREAT VALUE.

LET US HELP YOU PLAN
AND EXECUTE YOUR NEXT
EVENT.

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(618) 435-8733

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www.cateredimpressions.com
Visit us on Facebook

Continental Breakfasts

Perfect for early meetings and mid-morning breaks or relaxing with guests in your home.

Continental Breakfasts are served with heavy-duty service ware.

Buffet Linen and table décor are included.

Silverware and china service is available for an extra charge upon request.

Minimum Service is for 15 Guests.

Less than minimum can be arranged upon request.

The Mary Logan

Fresh Seasonal Fruit Platter
Fresh Baked Breakfast Cinnamon Rolls
Salted Carmel Apple Fritters
Selection of Three Chilled Juices
Fresh Brewed Coffee
\$10.95 per person



Morning Tea

Selection of Fresh Baked Fruit and Nut Breads
Petite Scones & Croissant's
Fresh Fruit Compote
Orange Juice
Assorted Hot Tea's
\$9.95 per person

Fresh and Simple

Selection of Fresh Baked Muffins
Fresh Fruit Compote
Assorted Hot Tea's
Fresh Brewed Coffee
\$8.95 per person



Fresh Fruit & Yogurt Bar

Low Fat Vanilla Yogurt Served with
Honey, Toasted Coconut,
Strawberry & Apricot Preserves
Dried Cranberries & Blueberries
Fresh Fruit Compote
Granola
Selection of Two Chilled Fruit Juices
Fresh Brewed Coffee
\$10.95 per person

Signature Boxed Breakfasts

*Designed for quick drop off and delivery.
Our signature boxed breakfasts are a great way to start
any meeting or event.*

Tastefully packaged, with heavy-duty service ware.

Healthy Cereal and Fruit Breakfast

Bowl of Special K Cereal
Choice of whole, 2%, or Skim Milk
Fresh Bagel with Cream Cheese and Butter
Petite Fresh Fruit Cup
Chilled Orange Juice
\$9.95 per person

Early Start Power Breakfast

Vanilla Yogurt Cup with Granola and Dried Fruit
Large Fresh Fruit Cup
Fresh Baked Muffin
Chilled Orange Juice
\$9.50 per person

Croissant Sandwich Breakfast

Flaky Croissant Filled with Delicious
Egg Salad and Bacon
Lettuce and Tomato Slice on the Side
Vanilla Yogurt Cup and Granola
Fresh Fruit Cup
Chilled Orange Juice
\$10.95 per person

Seasonal Fresh Fruit Plate

Selection of the Seasons Freshest
Fruit
Fruit Dip
Homemade Granola
Chilled Orange Juice
\$9.95 per person

Coffee Breaks and Beverage Services

Perfect for early meetings and mid-morning breaks or relaxing with guests in your home.

*All coffee breaks and beverage services use heavy-duty serviceware.
Table Linen and table décor are included.*

Silverware and china service is available for an extra charge upon request.

Minimum Service is for 15 Guests.

Less than minimum can be arranged upon request.

Heart Healthy

Sliced Fresh Fruit Platter
Assorted Individual Yogurts
Sliced Cranberry Orange Bread
Homemade Granola Bars
Individual Bottled Juices and Waters
\$9.95 per person



Morning Break

Selection of Fresh Baked Muffins and Breads
Homemade Cinnamon Rolls
Individual Yogurts with Homemade Granola
Topping
Fresh Brewed Coffee and Assorted Teas
\$8.95 per person

Afternoon Tea

Selection of Finger Sandwiches and
Petite Quiches
Stuffed Cucumber Rounds and Cherry Tomatoes
Selection of Scones Served
with Apricot and Strawberry Jams
An Assortment of Tea Cookies & Petite Cupcakes
Assorted Teas and Flavored Waters
\$11.95 per person

Afternoon Break

Selection of Fresh Baked Cookies
Fresh Vegetable Tray with Herb Pecan Dip
Gourmet Brownies
Assorted Cheese Platter
with Crackers
Fresh Brewed Coffee, Bottled Waters
and Assorted Soft Drinks
\$9.95 per person

Sweet Treats

Selection of Fresh Baked
Cookies
Decadent Fudge Iced
Brownies
Homemade Granola Bars
Fresh Strawberry
Lemonade
\$7.95 per person



Munchies Break

Cheddar Popcorn
Potato Chips with
Ranch Dip
Pretzels
Fresh Baked Cookies
Assorted Soft Drinks
\$7.25 per person

Executive Box Lunches

Delivered right to your meeting site and perfect for a working lunch or presentation.

Elegantly packaged and presented; your guests will be impressed with the quality and presentation.

Each lunch is appropriately packaged with heavy duty table ware and napkins.

Minimum Service is for 15 Guests.

Less than minimum can be arranged upon request.

Salad and Soup

Choice of Chicken Tortellini Soup,
Potato Soup or Tomato Basil Soup
Served with Toasted Baggett Slices

Choice of Small Chef Salad, Italian Salad, Tuscan Salad, or Spring Garden Salad

Fresh Fruit Cup

Jumbo Cookie or Brownie

\$11.95 Each

Salad and Croissant Sandwich

Croissant Sandwich with Choice of Cranberry Pecan Chicken Salad or Tuna Waldorf

Italian Pasta Salad

Fresh Veggie Cup, Fresh Fruit Cup

Jumbo Homemade Cookie or Brownie

\$11.95 Each

Traditional Box Lunch

Sandwich with Choice of Honey Ham & Swiss

Smoked Turkey & Cheddar, or Roast Beef & Provolone Sandwich
with Lettuce, Tomato, and Onion.

Fresh Veggie or Fruit Cup

Bag of Chips

Jumbo Cookie or Brownie

\$10.95 Each

Italian Sub Box Lunch

Italian Sub Sandwich on Sub Roll

Ham, Italian Salami, Pepperoni with Provolone Cheese with Lettuce, Tomato, Onion and

Pepperoncini on the Side

Fresh Veggie Cup w Dip

Bag of Chips

Jumbo Cookie or Brownie

\$11.50 Each

Gourmet Salads Plates

Cranberry and Pecan Chicken Salad

Served on a bed of Spring Greens
Tomato Slices and Fresh Pasta Salad
Fresh Fruit Cup
\$10.25 Each

Rustic Chef Salad

Mixed Garden Greens
Topped with Ham & Turkey, Shredded Cheddar Cheese, Tomato Wedges,
Cucumber Slices, Diced Egg and
Homemade Croutons
Choice of Dressings
Fresh Fruit Cup
\$10.25 Each

Spinach and Fruit Salad

Fresh Baby Spinach
Topped with Dried Cranberries, Fresh Strawberry Slices,
Mandarin Oranges, and Candied Pecans
Sliced Sweet Onion, Cherry Tomatoes
and Shredded Parmesan Cheese
Served with Homemade Raspberry or
Honey Mustard Vinaigrette
Jumbo Cookie or Brownie
\$9.95 Each

*Add a selection of iced bottled waters, teas, and soft drink for \$1.50 each
What about a platter of homemade cookies, brownies, and tasty dessert bars?*



Lunch and Dinner Buffets

*Perfect for business meetings, small get-togethers, or events in your home
Lunch Buffets are served with heavy-duty service ware.
Buffet Linen and table décor are included.
Silverware and china service is available for an extra charge upon request.*

*Minimum Service is for 15 Guests
Less than minimum can be arranged upon request.*

Soup, Salad, and Sandwich Bar

Choice of Homemade Soup
Italian Pasta Salad
Grandma Genevieve's Coleslaw
Platter of Lettuce, Sliced Tomato, Sliced Onion, Pickles
Platter of sliced Honey Ham, Smoked Turkey Breast,
and Roast Beef with Cheddar & Swiss Cheese
Assorted Breads, Rolls, and Condiments
Potato Chips & a Platter of Cookies
Served with Lemonade & Iced Tea
\$12.95 per person

South of the Border

Seasoned Ground Beef and Grilled Chicken
Served with Flour Tortillas, Hard Shells and Tortilla Chips
Refried Beans and Corn & Four Bean Salad
Shredded Lettuce, Diced Tomatoes, Black Olives,
Sour Cream, Shredded Cheese
Salsa and Taco Sauce
Platter of Cookies
Served with Lemonade & Iced Tea
\$13.95 per person.

A Bit of Southern Hospitality

Fresh Tomato and Basil Salad, Cucumber
and Onion Salad
Grandma Genevieve's Cole Slaw,
Southern Style Chicken and Dumplings
Served with Fried Chicken
Parsley Buttered Potatoes, Country Style
Green Beans
Homemade Dinner Rolls w/ Butter
Red Velvet Sheet Cake
Served with Coffee and Iced Tea
\$15.95 person

How About BBQ

Smoked Pork BBQ
w Selection of Sauces
Served with BBQ Dust and Buns
Grandma Genevieve's Cole Slaw,
Sweet Southern Baked Beans
Potato Chips with Ranch Dip
Red Velvet Sheet Cake
Served with Coffee and Iced Tea
\$14.95 person

Taste of Italy

Signature Tuscan Salad with
Homemade Sweet Italian Dressing
Tomato Basil Soup
Baked Lasanga
Served with Garlic Bread
Italian Cream Sheet Cake
Served with Coffee and Iced Tea
\$14.25 per person

***On A Budget
Taste of Italy***

Signature Tuscan Salad with
Homemade Sweet Italian Dressing
Baked Three Cheese Penne Pasta
Served with Garlic Bread
Italian Cream Sheet Cake
\$11.75 per person

***On A Budget
Southern Hospitality***

Tossed Garden Salad with Choice of
Dressings
Southern Fried Chicken
Green Beans
Whipped Potatoes & Gravy
Dinner Roll
Red Velvet Sheet Cake
\$12.25 per person

Beverage Station

Sweet Tea, Unsweet Tea, Lemonade
Coffee and De-Cafe
Sugar, Sweetener, and Creamer
1.25 per person

***Looking for Something a little different?
Perhaps a themed buffet for your next anniversary, graduation,
bridal shower, baby shower, or birthday party.***

What about a sports, movie or hobby themed menu?

Weddings and Special Events

Your Wedding Day is a once in a lifetime experience that requires a tremendous amount of planning. One of the most overwhelming tasks associated with wedding planning is selecting the catering and menu. We offer our dedication and experience to help you plan a customized menu specific to your budget, preferences, ideas, and expectations.

Menus Below are priced with heavy duty plastic disposable tableware and draped buffet tables with simple tablescape

Premium disposable tableware available for an extra charge. China and linen services are available at an extra charge.

A deposit of 50% of your anticipated catering charges is required two weeks before your event with the balance due the day of your event.

Contact Us Today To Schedule A Free Consultation To Discuss Your Special Event

Wedding Packages

The Garden Party

Assorted Finger Sandwiches
Selection of Petite Quiches
Chilled Spinach Dip Served with Gourmet Crackers
Swedish Meatballs
Fresh Vegetable and Cheese Display with Dip
Fresh Fruit Display
\$16.95 per person

A Simple Southern Wedding

Tossed Garden Salad with Dressings
Southern Fried Chicken
Served with Fresh Dinner Rolls
Served with Choice of Two Vegetables
Country Style Green Beans, Buttered Corn,
or Baby Carrots with Butter & Dill
Whipped Potatoes with Gravy
\$13.25 per person

Salad and Deli Buffet

Sweet Corn and Four Bean Salad
Italian Pasta Salad
Grandma Genevieve's Cole Slaw
Southern Baked Beans
Deli Trays Stacked with
Smoked Turkey, Honey Ham, and Roast Beef
Served with Cheddar and Swiss Cheeses
and Traditional Condiments
Assorted Breads and Sandwich Rolls
Lettuce, Tomato, Onion, and Pickles
Potato Chips with Ranch Dip
\$15.95 per person

The General

Tossed Garden Salad with Assorted Dressings
Chef Carved Apricot Glazed Ham
Grilled Breast of Chicken
Served with Sweet Tomato Chutney
Wild Rice Pilaf
Orange Glazed Carrots
Served with Fresh Dinner Rolls
20.95 per person

Simply Appetizers

Swedish or Sweet & Sour Meatballs
Assorted Petite Quiches
Chilled Shrimp on Ice with Cocktail Sauce
Petite Crab Cakes with Mustard Remoulade Sauce
Buffalo Chicken Dip Served with Tortilla Chips
Fresh Fruit, Cheese, & Crudités Display
Served with Garden, Ranch, and Fruit Dips
\$19.50 per person

Simply Italian

Classic Tuscan Salad
Fresh Fruit, Cheese, and Crudités Display
Served with Ranch, Herb Pecan and Fruit Dips
Baked Lasagna
Grilled Chicken Parmesan
Buttered Italian Vegetables
Garlic Bread
\$15.95 per person

On A Budget - A Taste of Italy

Classic Tuscan Salad with our
Signature Sweet Italian Dijon Dressing
Choice of Baked Lasagna or Three Cheese Penne
Served with Hot Buttery Garlic Rolls
\$13.25 per person

On A Budget - Southern Hospitality

Tossed Garden Salad with
Ranch, French, and Italian Dressings
Southern Fried Chicken
Country Style Green Beans
Mashed Potatoes and Gravy
Served with Hot Buttery Dinner Rolls
\$12.95 per person

On A Budget – Taco Bar

Seasoned Shredded Chicken and Beef
Mexican Style Rice, Cheese Sauce,
Shredded Cheese, Sour Cream, Diced Onions &
Tomatoes, Black Olives, Mild & Medium Salsa,
Sliced Jalapenos, Black Beans, Lettuce, Taco
Shells, Soft Shells, Chips
13.50 per person

Beverage Station

Add a Selection of Non-Alcoholic Beverages
Sweet Tea, Unsweet Tea, Lemonade
Sugar, Sweetner, and Creamer
\$1.25 per person

Compliments to Your Reception

Gourmet Garden Crudite's Display

Stuffed Gourmet Olives, Grape Tomatoes,
Marinated Mushrooms, Baby Carrots, Broccoli Florets
Cauliflower Bites, Marinated English Cucumbers
With A Selection of Dips
\$4.25 per person

Seasonal Fruit Display

A Bountiful Selection of Fresh Seasonal Fruits
Served with Fruit Dip and Caramel Sauce
\$4.75 per person

Domestic Cheese Display

Cheddar, Swiss, Pepper Jack, Smoked Gouda,
Mozzerella Balls and Provolone
Served with Assorted Cracker Selections
\$3.99 per person

Gourmet Coffee and Hot Chocolate Bar

A Selection Regular and Flavored Coffee's
Homemade Gourmet Hot Chocolate Blend
Flavored Syrups, Chocolate Shavings, Whipped Cream,
Chocolate and Carmel Sauce, Cinnamon, and Nutmeg
Sugar, Cream, and Sweetener
\$3.75 per person

Antipasto Display

Assortment of Italian Meats and Cheeses,
Assorted Stuffed Olives, and Peppers, Marinated Mushrooms
Served with Tapenade and Roasted Red Pepper Hummus with Assorted Cracker Selections
\$6.95 per person

Wedding Cupcake Display

Fresh Baked White Wedding Cupcakes
Frosted with Homemade Buttercream Frosting

\$15.75 per dozen regular size
\$19.75 per dozen extra large size

Chocolate Dipped Strawberries

A Selection of Fresh Plump Handipped
Chocolate Covered Strawberries

Served with Whipped Cream,
Chocolate and Carmel Sauces

\$19.75 per dozen

Decadant Smore's Bar

A Variety of Graham Crackers Served With A Selection of
Marshmallos and Hershey's Chocolate with Caramel and
Hot Fudge Sauces

\$4.50 per person

Linen and China Rentals

A deposit on linen and china rentals will be required at the time of order. Linen and china rental charges must be paid in full two weeks before your event date to ensure availability.

Rental fees include laundering and pressing of linens and for washing, sanitizing, and repacking of china after your event.

Colors Available:

White, Black, Navy, Royal Blue, Dark Grey, Silver, Gold, Pink,
Purple, Ivory, Red, Teal, Burgundy, Champaign

Please inquire about specialty colors, patterns, or fabrics.

Table Skirting

Table Skirting 29" x 21' - \$26.00 ea.

Poly Tablecloths

60" Square - \$8.50 ea.

90" Square - \$10.50 ea.

60" x 102" Long - \$10.50 ea.

90" Round - \$12.50 ea.

120" Round - \$16.50 ea.

132" Round - \$19.50

Napkins

Poly Napkins - \$1.00 ea.

Satin Napkins - \$1.25 ea.

Satin Table Runners 12" x 108" - \$3.00 ea

Organza Table Runners 12" x 108" \$2.50 ea.

Satin Chair Sashes 6" x 106" - \$6.00 ea.

Satin Chair Covers - \$5.00 ea.

China Rental

Charger Plate - \$1.25 ea.
Silver, Gold, Red, White

Dinner Plate - \$1.00 ea.
White or Clear

Salad/Dessert Plate - \$.75 ea.
White or Clear

Gold Trim Dinner Plate - \$1.25 ea.

16 oz. Beverage Goblet - \$1.00 ea.
14 oz. Wine Goblet - \$1.25 ea.
21 oz. Large Wine Goblet - \$1.25 ea.
6.5 oz. Champaign Flute -1.25 ea.

Coffee Cup - \$1.00 ea.
White or Clear

Flatware - \$1.50 per setting
Includes Salad Fork, Dinner Fork, Knife,
Teaspoon, and Dessert Fork

Catering Trays

Chilled Platters

Asparagus Wrapped in Filo | 2 Dozen \$18.95

Chilled Shrimp with Homemade Cocktail Sauce | 3 Dozen \$36.00

Seasonal Fresh Fruit and Cheese Skewer | 1 Dozen \$18.95

Fresh Seasonal Vegetables with Dip |

Small Serves 20-30 \$28.95

Large Serves 30-40 \$38.95

Seasonal Fresh Fruits and Berries with Dip |

Small Serves 20-30 \$32.95

Large Serves 30-40 \$46.96

Fresh Watermelon Basket | \$36.95

Antipasto Platter | Serves 18-20 28.95

Domestic Cheese and Fruit Platter | Serves 18-20 24.95

Cheese Ball with Crackers

Herb Pecan, Blue Cheese & Bacon, Ranch, or Chipolte and Chili

Small 1# - \$14.50

Medium 1.5# - 16.50

Large 2# - \$18.50

Cocktail Sandwiches

Priced Per Dozen

Pecan Chicken Salad on Croissant | \$22.95

Cranberry and Walnut Tuna on Croissant | \$22.95

Homemade Ham Salad on Croissant | \$22.95

Honey Ham and Swiss Croissant | \$22.95

Black Forest Ham and Swiss on Petite Sandwich Roll | \$21.95

Angus Roast Beef and Cheddar on Petite Sandwich Roll | \$21.95

Smoked Turkey and Provolone on Petite Sandwich Roll | \$21.95

Black Forest Ham and Biscuit with Apricot Mustard | \$21.95

Homemade Pimento Cheese Finger Sandwiches | \$18.95

Roasted Chicken Salad Finger Sandwiches | \$18.95

Cucumber and Cream Cheese Finger Sandwiches | \$16.95

Smoked Salmon and Dilled Cheese Finger Sandwich | \$22.956

Hot Appetizers and Hors' d Oeuvres

Savannah Style Cocktail Crab Cakes with Dill Caper Sauce | Serves 12-15 \$21.95
Sweet and Sour Meatballs | Serves 18-20 \$21.95
Swedish Meatballs | Serves 18-20 \$21.95
Petite Twice Baked Potatoes | Serves 18-20 \$23.95
Warm Spinach and Artichoke Dip | Serves 18-20 \$21.95
Crab Stuffed Mushrooms | Serves 18-20 \$23.95
Buffalo Chicken Dip with Chips | Serves 18-20 \$21.95
Queso Dip with Chips | Serves 18-20 \$23.95
Puff Pastry Wrapped Brie with Brown Sugar, Pecans, & Cranberries | Serves 12-15 \$23.95
Buffalo or BBQ Chicken Wings | Serves 18-20 \$23.95
Petite Quiches | Serves 18-20 \$21.95
Toasted Ravioli with Marinara Sauce | Serves 18-20 \$23.95

Homemade Salads, Dips, and Spreads

Black Bean and Sweet Corn Salsa with Chips | \$7.25 lb
Country Potato Salad | \$7.25 lb
Grandma Genevieve's Cole Slaw | \$6.95 lb
Fresh Fruit Salad | \$10.25 lb
Italian Pasta Salad | \$7.25 lb
Garden Bow Tie Pasta Salad | \$7.25 lb
Southern Shrimp and Corn Salad | \$9.95 lb
Tuscan Salad | \$24.95 serves 12-15
Caesar Salad | \$24.95 serves 12-15
Imitation Crab Salad | \$8.95 lb
Fresh Crab Salad | \$36.95 lb
Tossed Garden Salad With Dressing | \$24.95 serves 12-15
Cherry Tomato and Basil Salad | \$8.95 lb
Crostini with Fresh Tomato Salsa | \$18.95 serves 15-18
Fresh Fruit Dip | \$7.95 lb
Homemade Dill Dip | \$6.95 lb
Homemade Spinach Dip | \$7.95 lb
Homemade Vegetable Dip | \$6.95 lb

Beverages

Coffee Regular or Decaf
\$11.95 per gallon

**Iced Tea, Lemonade, or
Fruit Punch**
\$10.95 per gallon

Specialty Punches

**Banana Slush, Citrus Punch,
Raspberry Strawberry Punch**
\$12.95 per gallon

Individual Soft Drinks

12 oz cans \$1.00 ea
16 oz bottles \$1.40 ea

Chef To You

Entree's

**Depending on Appetites
Serves 8 o 10 Guests**

Chicken and Dumplings
\$26.95

Triple Cheesy Rigatoni
\$22.95

Meat Lasagna
\$24.95

Baked Meat or Cheese
Ravioli with
Rich Meat Sauce
\$24.95

Chicken, Broccoli and Rice
Casserole
\$21.95

Meatloaf served with Sweet
Tomato Chutney
\$22.95

Sliced Country Ham
\$34.95

Sliced Roast Beef Au Jus
\$44.95

Chicken Enchiladas
\$23.9

Roasted Sliced Turkey w/
Dressing
\$34.95

Vegetables and Sides

**Depending on Appetites
Serves 10 to 12 Guests**

Homestyle Green Bean
\$11.95

Country Style Corn
\$11.95

Orange Glazed or
Buttered Dill Baby Carrots
\$14.95

Broccoli or Cauliflower Au
Gratin
\$15.95

Fresh Roasted Asparagus
\$22.95

Fresh Roasted Seasonal
Vegetables
\$21.95

Buttered Parsley Potatoes
\$16.95

Mashed Potatoes w/ Gravy
\$20.95

Salads

**Depending on Appetites
Serves 10 to 12 Guests**

Tossed Garden Salad with Choice
of 2 Dressings
\$14.95

Traditional Ceasar Salad
\$15.95

Tuscan Salad
Fresh Romaine Lettuce, Thinly
Sliced Red Onions, Cannelli Beans,
Croutons, Served with Sweet
Mustard Vinaigrette Dressing
\$17.95

Spring Garden Salad
Spring Greens Served, Sliced
Strawberries, Mandarin Orange
Sections, Served with Raspberry
Vinaigrette Dressing
\$15.95

Sweet Corn & Bean Salad
\$12.95

Grandma Genevieves Cole Slaw
\$10.95

Italian Pasta Salad
\$10.95

Tomato Basil Salad
\$10.95

Cucumber & Onion Salad
\$10.95

Potato Salad
\$12.95