



## CATERING MENU

### *Breakfast*

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\$9/person

**W.C. Breakfast  
Burrito**

Flour tortilla stuffed with sautéed onions & peppers, cheddar cheese, eggs and your choice of breakfast sausage, bacon, or ham.

**The Breakfast  
Sandwich**

Cheddar, scrambled eggs, and your choice of breakfast sausage, bacon, or ham on a toasted ciabatta.

**The Strudel**

Eggs and cheddar, wrapped in puff pastry with your choice of breakfast sausage, bacon, or ham.

*All above dishes include breakfast potato hash.*

**The Classic Buffet: \$8/person**

The Classic Buffet includes your choice of breakfast sausage, bacon, or ham, along with a breakfast potato hash, scrambled eggs, and toast, fruit, & cinnamon rolls.

*All breakfast items served with coffee & water. Juice can be added for \$1/person.*

### *Lunch*

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**Sandwiches: \$10/person**

Our sandwiches are made with quality, fresh ingredients, & the menu changes  
seasonally to reflect those flavors!

Please view our current lunch menu for your sandwich selections!

# Dinner

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## Appetizers

Please look at our current selection of appetizers on our menus.

Any of them can be made to fit any occasion you

are looking for! Prices will vary depending on the size of your event.

Not seeing what you want. Give us a call at the restaurant and speak with

Chef Mitchell Cosbey to tailor your appetizer course.

660.562.4644.

## Traditional Dinner Buffet: \$15/person

Includes a garden salad with a choice of Green Goddess Dressing & red wine vinaigrette

Choose one of each

<u>Main Course</u>	<u>Sauce</u>	<u>Potato</u>	<u>Vegetable</u>
Beef Roast	Brown Gravy	Mashed	Green Beans
Chicken	White Gravy	Baked	Brussels
Pork Shoulder	Mushroom Cream Sauce	Roasted	Squash
Vegetarian		Sweet Potato	Braised Greens

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## Specialty Buffets

### Taco Bar Buffet- Lunch \$10/ Dinner \$12

Served with your choice of grilled chicken, seasoned ground beef, or seasoned onions and peppers.

This buffet will include hard & soft-shell tacos, Mexican rice, chips, lettuce, tomatoes, pico-de-gallo, shredded cheese, & sour cream.

## Pasta Buffet- Lunch \$11/ Dinner \$13

Our pasta buffet comes with your choice of either our chicken alfredo, Bolognese (meat sauce), fried chicken mac & cheese, or lasagna. The pasta buffet will also include our house garlic bread, along with our house garden salad & choice of Green Goddess dressing & red wine vinaigrette.

Include an additional pasta entrée for \$1/ person

## *Smoked Meat Platters*

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*Smoked Entrée includes a choice of two sides.*

Main	Lunch	Dinner
Brisket	\$13	\$16
Pork Shoulder	\$10	\$13
Sausage	\$13	\$16
Chicken	\$10	\$13
Turkey	\$12	\$15

### Sides

Mac & Cheese  
Pasta Salad  
Potato Salad  
House slaw  
Baked Beans

### Breads

House-baked Rolls  
Cornbread Muffins

## *Desserts*

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\$3/Person

Chocolate Torte

Chocolate Mousse

Carrot Cake

Chevre Cheesecake

Cookies

Seasonal Pie

## *Personally Curated Meals*

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Have an idea of what you want but don't see it on our menu? Give us a call and see what William Coy's Farm to Table Restaurant can create for your event! 660.562.4644

Entrées: Starting at \$20/Person

Additional courses: \$5/ Person

## *Large Order Benefits*

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Looking to host a large party? We have some great benefits for you!!

100 - 199 guests= 10% Off

200 - 299 guests= 20% Off

300 or more= 30% Off

## *Types of Service*

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At William Coy's Farm to Table Restaurant, we offer 3 styles of service to fit our clients needs.

**Buffet Style:** For buffet style catering, our team will be responsible for setting up & break down of the food & beverage stations. Our team will also be responsible for refilling and maintaining food & beverage stations. Unless specified, our normal time to allow for food service is an hour and a half, in which our team will begin to break down the food from that point.

Service Fee: \$30 for first 100 guests  
\$30 / per add. 50 guests

**Plated Style:** With plated catering, our team will be responsible for setting up & break down of our plate ware, glass ware, and flatware where applicable. Our team will also be responsible of food service and may be responsible for drink service if requested\*

Service Fee: \$30 for first 30 guests  
\$30 / per add. 10 guests

**Carryout Style:** For carryout catering, we will have everything packaged for you at the restaurant for you to pick up. If you would like additional items such as plates, napkins, etc., you will need to speak with a member of management for pricing options.

Service Fee: None

Whether you are spending the day at the lake, with a gathering of family and friends,  
or conducting business at the conference center, we can meet your needs!

**Call or visit our website for more information:**

**[www.WilliamCoys.com](http://www.WilliamCoys.com)**

**Find us on facebook @WilliamCoyMO**

**Twitter @WilliamCoys**

**William Coy's Farm to Table Restaurant**

**1 Fall Drive | Maryville, MO | 64468**

**660-562-4644**