

## Appetizers

**Fresh Bone in Wings** (40 ct) - \$55

**Hand Battered Boneless Wings** (45 ct) - \$55

choice of BBQ, Mango Habanero, House Whiskey Sauce, Tangy Gold, Honey Hot, Mild, Hot, Sweet Thai

**Bacon Wrapped Smokies** (40 ct) - \$40

**Glazed Meatballs Tray** (35-40 ct) - \$55

**Tray of Mini Sliders** (40 ct) - \$80

Choice of Chicken Salad, Turkey or Ham and Cheese, Pulled Pork, or Apple Pork Loin

**Quesadilla Platter** (20 slice ct)

Steak - \$68, Chicken - \$60, Veggie - \$54

**Cheese Balls w/ Crackers** (3 lbs) - \$35

**Brisket Potato Boats** (20 ct) - \$48

**Pulled Pork Potato Boats** (20 ct) - \$40

**Homemade Soup** Feeds approx. 20 - \$80

**Soft Pretzel Sticks** (20 ct) - \$68

Pretzels cut into bit size portions. Served with Burnt End Honey Mustard and Cheese Sauce.

**Pulled Pork Nacho Tray** Feeds approx. 15 - \$60

**Fruit Tray** - \$75

**Veggie Tray** - \$60

## Specialty Pizzas

For the Party Package Dinner select up to any 4 pizza options. Choose from any one of our Signature Pizzas or build your own custom pizzas with up to 3 toppings each!

### Chuck Norris

Italian sausage, pepperoni, beef, bacon, and pulled pork topped with mozzarella and provol cheese.

### Deluxe Supreme

Italian sausage, pepperoni, green peppers, onions, mushrooms, olives, tomatoes, in a tomato sauce.

### Bronco Buster

BBQ sauce, smoked gouda, pulled pork, beef brisket, and caramelized onions, all dusted with our dry rub.

### Kale's Veggie Delight

Kale pesto with house blend cheese, topped with spinach, tomatoes, broccoli, green peppers, mushrooms, banana peppers, onions.

### Knox You Out

Hot sauce, hand-battered fried chicken topped with provol and bacon and drizzled with ranch.

### Charlie's Taste of Italy

Three sauces: pesto, tomato, and alfredo sauce topped with mozzarella and provol cheese, and Italian sausage.

### Millie's Mushroom Madness

Your choice of tomato or alfredo sauce, provol cheese, with wild mushrooms and local farm fresh pork sausage.

### Thomas' Twist

Our twist on a classic margarita pizza with World Renowned Baetje Farms goat cheese, tomatoes, basil pesto drizzled with a balsamic glaze.

### The Pig & The Goat

Bacon, caramelized onions, spinach, wild mushrooms, World Renowned Baetje Farms goat cheese, with balsamic glaze.

## Brunch & Lunch

Price per person

### Bit of Brunch - \$7.95

Scrambled eggs, biscuit & gravy, mini muffins & assorted fresh fruit, yogurt, granola & honey.

### House Brunch - \$9.50

Scrambled eggs, choice of bacon or local sausage patties, American potatoes or biscuit & gravy, assorted fresh fruit, yogurt, granola & honey.

### Bloomsdale Brunch - \$10.50

Mini homemade quiches choice of 2 varieties served with house salad. Includes charcuterie board with Baetje Cour de la Creme Cheeses (pick any 3 flavors), local Oberle pork loin, fruit, jams and gourmet crackers.

### Just Enough Lunch - \$9.95

Mini sliders choice of chicken salad, turkey & swiss, ham & cheddar, or apple pork loin. Includes vegetable & fruit tray and choice of House or Caesar salad.



Located at The Dew Drop  
and The Kozy!

710 Highway 61  
Bloomsdale, MO 63627

573-483-9992  
or 573-483-2898

[www.thekozymo.com](http://www.thekozymo.com)  
[www.dewdropmo.com](http://www.dewdropmo.com)



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## Dinner Packages

Includes real plates, cutlery, and cloth napkins  
Price per person

### **Appetizer Dinner** - \$14.95

Choose an array of appetizers versus a plated dinner. Select up to 4 different appetizers and choice of House or Caesar salad.

### **Party Package Dinner** - \$15.95

Choose from up to 4 pizza varieties, pulled pork nacho bar and choice of House or Caesar salad.

### **Hill Top Dinner** - \$14.95

Includes 1 Entrée selection with 2 sides, dinner rolls and choice of House or Caesar salad or cup of soup.

### **Country Side Dinner** - \$17.95

Includes 2 Entrée selections with 2 sides, dinner rolls and choice of any salad or cup of soup.

### **Full Harvest Dinner** - \$19.75

Includes 3 Entrée selections with 2 side options, dinner rolls and choice of any salad or cup of soup.

\*All weddings must select a dinner package

\*Offsite catering setup fee is \$45.00

\*Delivery fee \$20

\*All offsite catering comes with disposal plates & cutlery

## House Salads

### **House Salad**

Mixed greens with tomatoes, cucumbers, cheese, & croutons with choice of two dressings

### **Caesar Salad**

Romaine blend with artichokes, red onions, & croutons

## Specialty Salads

### **Walnut Salad**

Spring mix topped with apples, walnuts, red onion, feta cheese with a creamy maple dressing

### **Spring Salad**

Spring mix topped with strawberries, kiwi, feta cheese, red onions, croutons with a creamy raspberry dressing

## Entrees

All entrees come with 2 sides and house dinner roll

### **Boneless Stuffed Pork Chop**

wrapped in bacon, stuffed with mushrooms and swiss served with raspberry sauce  
\$1.00/person upcharge

### **Stuffed Spinach & Artichoke Chicken Breast**

with a white wine sauce

### **Roast Beef**

our famous thinly sliced roast beef served with brown gravy

### **Mushroom & Swiss Grilled Chicken**

in white wine sauce

### **Roast Pork Loin with Gravy**

Apple wood smoked pork loin with caramelized onions served with gravy

### **Pulled Pork Dinner**

with smoked house rub

### **Brisket Dinner**

with smoked house rub  
\$1.00/person upcharge

### **Chicken Pasta Con Broccoli**

penne noodles served in alfredo sauce with broccoli and chicken

### **Baked, Smoked or Fried Chicken**

### **Prime Rib**

Served with horseradish and sliced under carving station  
\$4.00/person upcharge

## Side Options

Mash Potatoes w/ Gravy

Baked Potato

Roasted Red Potato

Wild Rice

Country Green Beans

Zucchini & Squash Medley

Brussel Sprouts w/ Bacon

Steamed Broccoli

Honey Glazed Carrots

Mac n Cheese

Coleslaw

Sweet Corn

Liver Dumplings

- (\$1.25 upcharge)

## Liquor Packages

Price per person for 4 hours

### **Tier 1** – \$12/Person

Domestic Draft Beer, Domestic Bottle & Rail Liquor

### **Tier 2** – \$13/Person

Domestic Draft Beer, Domestic Bottle, Rail Liquor & Wine

### **Tier 3** – \$15/Person

Pick 2 Premium Liquors, Craft Beer, Domestic & Premium Bottle & Wine

### **Cash Bar or Consumption Bar Available**

Consumption bar is a preset budget of your choice then opens to cash bar once budget is met.

\*Soda & tea included with choice of liquor package.

\*Without liquor package selection soda and tea unlimited is \$2.25/person - only available for onsite catering.

## Soups

Cream of Asparagus  
\*seasonal

White or Red Chili

Spinach & Mushroom Artichoke

Broccoli and Cheese

Baked Potato

## Dessert Station

Choose from an array of our desserts served in mini style fashion.

**Select 3 Options** – \$5/Person

**Select 4 Options** – \$6/Person

**Cupcakes** - variety of flavor options

### **Homemade Pies**

Cherry, Apple, Pecan, Pumpkin, Coconut Cream, Chocolate

### **Mini Cheesecakes**

Turtle, Cherry, Oreo, Strawberry

\*Sales Tax Applies of 9.225%

\*2.5% fee when using a credit card.

\*17% Service Fee for gratuity is added to all food and beverages.