



WEDDING PACKAGE



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

9204 WAUKEGAN ROAD MORTON GROVE, IL 60053 847.965.4094 cateredbydesign.com

Wedding Menu Information Designed for 50 Guests or More



V Vegetarian | **GF** Gluten Free | **CN** Contains Nuts | **DF** Dairy Free | **VGN** Vegan | **LC** Low Carb

ENTRÉE PRICE INCLUDES THE FOLLOWING

Passed Hors d'oeuvres & Elegant Three-Course Meal
Soup and or Salad, Artisan Breads, Vegetable, Starch
Sweet Finale, Ceremonial Cutting Cake, Coffee/Hot Tea Service

A LA CARTE

CHILDREN 12 & UNDER

Children's Plated Menu Available
Children 3 and under are free.

TASTING

Complimentary tasting for up to four (4) People
Additional Guests are welcome

RECOMMEND EVENT PROFESSIONALS

Upon Request

Services in addition to menu pricing:

SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Catered by Design Team will handle set up and break down of your event as well as all food and beverage preparation and service.

RENTALS

China, Glassware, Flatware, Serving Equipment
and Linens (fabric & color) of your choice.

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. CBD makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.



Hors d'oeuvres – Hot

Waiters Passing Your Choice of Five Hors d'oeuvres, attractively arranged on designer trays with appropriate accents.

SOUP SHOOTERS

GRILLED CHEESE TRIANGLE & TOMATO BASIL SOUP | V

WILD MUSHROOM BISQUE | V | GF

Flat Leaf Parsley

RAMEN NOODLE SOUP | V | DF | VGN

Lemongrass Broth

SURF & TURF SHOOTER

Lobster Bisque, Mini Beef Brochette

VEGAN CREAMY TOMATO BASIL | V | GF | DF | VGN | CN

Flat Leaf Parsley

VEGETARIAN CORN CHOWDER | V

Flat Leaf Parsley

SEAFOOD

TINY FISH TACO | DF

White Fish, Cilantro Slaw, Mango, Avocado de Gallo

SMOKED SALMON ROSETTE

Crisp Potato Pancake, Lemon Crème Fraîche

COCONUT SHRIMP | DF

Sweet & Spicy Apricot Dipping Sauce

POBLANO SHRIMP | GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

NOLA SHRIMP & VEGGIE SKEWER | GF

Grilled with Cajun Butter

CAJUN SHRIMP & GRIT CANAPE

Tomato Concassé

CHESAPEAKE BAY CRAB CAKE

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo

SEA SCALLOPS WRAPPED IN BACON | GF

Herbed Parmesan Crust

GULF COAST STUFFED MUSHROOM

Shrimp, Crab, Herbed Breadcrumbs

ARANCINI WITH BUTTERNUT SQUASH

& THAI COCONUT CURRY SAUCE

Arborio Rice, Panko, Sage, Parmesan, Red Curry, Fish Sauce, Cilantro



Hors d'oeuvres – Hot

VEGETARIAN

STUFFED MUSHROOM | **V**

Red Bell Peppers, de Jonghe Breadcrumbs, Sherry Wine

PORTOBELLO MUSHROOM TARTLET | **V**

Puff Pastry, Gruyere Cheese

MUSHROOM & WALNUT TARTLET | **V | CN**

Goat Cheese, Truffle Oil

ARTICHOKE HEARTS AU GRATIN | **V | GF**

Savory Mascarpone & Parmesan Cheeses

SPANAKOPITA | **V**

Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry

VEGETABLE EGG ROLL | **V | DF | VGN**

Bok Choy, Bean Sprouts, Carrots, Celery
Sweet & Sour Dipping Sauce

BABY POTATO PANCAKE | **V**

Sour Cream, Green Apple Relish

VEGGIE & POBLANO QUESADILLA | **V**

Flour Tortillas, Scallions, Poblano Peppers, Zucchini
Red Bell Peppers, Chihuahua Cheese, Cilantro, Salsa Rojo

CAULIFLOWER QUINOA FLATBREAD | **V | GF**

Broccoli Pesto, Roasted Cauliflower

BABY TAMARIND-GLAZED TOFU | **V**

Kachumbar Slaw, Brioche Bun

QUICHE FLORENTINE | **V**

Spinach, Swiss Cheese, Flaky Pastry Shell

BRUSCHETTA | **V**

Baked Campagnola Bread, Fresh Tomatoes, Fontinella Cheese
Fresh Basil, Herb EVOO

RASPBERRY BAKED BRIE | **V | CN**

Preserves, Phyllo, Toasted Almonds

BRIE & APRICOT TARTLET | **V | CN**

Puff Pastry, Brown Sugared Almonds

CANNELLINI BEAN & TOMATO CONCASSÉ CROSTINI | **V | DF | VGN**

ARANCINI | **V**

Mozzarella Cheese, Marinara Sauce



Hors d'oeuvres – Hot

POULTRY

THAI CHICKEN SATAY | GF | DF | CN

Peanut Dipping Sauce

CHICKEN & PINEAPPLE SKEWER | GF | DF

Sweet & Sour Dipping Sauce

BAKED ORANGE CHICKEN MEATBALL

TERIYAKI CHICKEN & VEGETABLE SKEWER | DF

TINY TINGA TACO

Pulled Chicken, Onions, Pepper Jack Cheese, Sour Cream

JERK CHICKEN SKEWER | GF | DF

Mango Salsa

CHICKEN POBLANO | GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

BABY CHICKEN BITE

Poached Chicken, Pepper Slaw, Fresh Greens
Chipotle Dill Aioli, Smoked Gouda, Brioche Bun

FRESNO CHILE PULLED CHICKEN | GF

Polenta Cake, Guacamole, Pickled Fresno Salsa

DUCK EGGROLL | DF

Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam

DUCK MOO SHU BUNDLE

Hoisin Sauce, Crepe, Scallion

TANGERINE CHICKEN SKEWER | DF

Panko Crust, Citrus Soy Sauce, Sweet Chile

MEAT

THAI BEEF SATAY | GF | DF | CN

Peanut Dipping Sauce

MINI BBQ MEATBALL | DF

Tangy BBQ Sauce, Pretzel Stick

GOURMET ALL-BEEF COCKTAIL FRANK

Rosemary & Thyme Puff Pastry, Stone Ground Mustard

PETITE BEEF WELLINGTON

Tenderloin of Beef, Mushroom Duxelle, Puff Pastry

TERIYAKI BEEF & FIRE-ROASTED VEGETABLE SKEWER | DF

CARNE ASADA QUESADILLA

Flour Tortilla, Tri-Colored Bell Pepper
Red Onions, Chihuahua Cheese, Salsa Rojo

BABY CHEESY BEEF BURGER

Caramelized Onions, Brioche Bun

BABY BRAISED SHORT RIB

Horseradish Aioli, Fresh Greens, Brioche Bun

BABY PULLED PORK

Creamy Slaw, Brioche Bun

CRISP BAKED POTATO CUP | GF

Sour Cream, Bacon, Scallions

PROSCIUTTO, FIG JAM & CARAMELIZED ONION FLATBREAD | DF

TINY CHORIZO TACO

Potatoes, Cheddar Cheese, Mild Green Salsa

BACON-WRAPPED DATE FILLED WITH CHORIZO | GF | DF

SAUSAGE & PEPPER SKEWER | GF | DF

Mild Italian Sausage, Tri-Colored Bell Peppers

SAUSAGE-STUFFED MUSHROOM

Mild Italian Sausage, Seasoned Bread Crumbs, Parmesan Cheese

PHILLY CHEESESTEAK MUSHROOM | GF

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone

ASPARAGUS WITH PROSCIUTTO

Mozzarella, Rosemary & Thyme Puff Pastry

SPICED LAMB PUFF | CN

Puff Pastry, Middle Eastern Spices, Pine Nuts, Tomato, Onion, Tzatziki Sauce

PETITE LAMB CHOPS

Gremolata Encrusted (Add 3.50/Chop)



Hors d'oeuvres – Cold

SEAFOOD

SHRIMP SHOOTER | GF | DF

Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge

GRILLED & CHILLED PESTO SHRIMP SKEWER | GF

Sweet Red Pepper Dipping Sauce

TERIYAKI SHRIMP IN SNOW PEA | DF

Black & White Sesame Seeds

CALIFORNIA MAKI | GF | DF

Sushi Rice, Cucumber, Avocado, Crabmeat, Sesame Wasabi, Pickled Ginger, Soy Sauce

SUSHI-GRADE AHI TUNA TARTAR | GF | DF

Chili Aioli, Sesame Seeds, Cucumber Boat

SEARED TUNA CARPACCIO | DF

Crisp Asian Wonton, Chili Aioli, Scallion

SMOKED SALMON PUMPERNICKEL CANAPE

Smoked Salmon Rosette, Lemon Crème Fraîche

TINY MISO-GLAZED SALMON | DF

Asian Wonton, Seaweed Salad

AHI TUNA POKE | GF | DF

Avocado, Sesame Vinaigrette, Served on Asian Spoon

MEAT

HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI | DF

Horseradish Aioli, Flat Leaf Parsley

ANTIPASTO SKEWER | GF | DF

Genoa, Capicola, Mortadella, Fresh Mozzarella Pepperoncini, Red Wine Vinaigrette

BURRATA CROSTINI

Prosciutto, Tomato, Balsamic Drizzle

BABY BELLS | GF

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallion

MOROCCAN LAMB CROSTINI | DF

Preserved Lemon Chutney, Garlic Hummus, Pita Chip

MUFFULETTA DEVILED EGGS

Provolone, Capicola, Salami, Green Onion, Black Olives



Hors d'oeuvres – Cold

VEGETARIAN

ZA'ATAR ROASTED TOMATO | V | GF

Feta, Chickpea, Tomato Oil, Taro Chip

CAPRESE SKEWER | V | GF

Tomato, Fresh Mozzarella, Pesto Infused EVOO

GRAPE & GOAT CHEESE LOLLIPOP | V | GF | CN

Crushed Pistachio

VEGETARIAN CALIFORNIA MAKI | V | GF | DF | VGN

Sushi Rice, Cucumber, Carrots, Avocado, Red Cabbage
Wasabi, Pickled Ginger, Soy Sauce

BABY CAPRESE BITE | V

Grape Tomato, Fresh Mozzarella, Basil Vinaigrette
Brioche Bun

ASIAN NOODLE & VEGETABLE SALAD | V | GF | DF | VGN

Presented in a Chinese To-Go Container with Chopsticks
Glass Noodles, Ginger Soy Dressing

CRUDITÉ SHOOTER | V | GF

Crisp Fresh Vegetables, Herb Dip

FRESH SUMMER ROLL | V | GF | DF | VGN

Carrot, Scallion, Cucumber, Red Pepper
Rice Noodles, Rice Paper, Sweet Chili Dipping Sauce

WATERMELON, FETA & GRAPE TOMATO SKEWER | V | GF

Mint Vinaigrette

BLUEBERRY & GOAT CHEESE CROSTINI | V

Crisp Apple, Honey

AVOCADO DEVILED EGGS | V | GF | DF

BLOODY MARY DEVILED EGGS | V | GF | DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco



First Course – Garden Fresh Salad or House-made Soups

HOUSE-MADE SOUPS

HOT SOUPS

Tomato Basil • Vegetarian Roasted Corn Chowder
Seafood Bisque • Wild Mushroom • Butternut Squash Bisque
Harvest Grain with Portobello Mushroom | **VGN**

COLD SOUPS

Gazpacho • Watermelon Lime • Cucumber

SOUP & SALAD DUET

Garden Fresh Salad & House-made Soup in a Demitasse Cup
on a shared plate



ACCOMPANIED BY

HEARTH BAKED ARTISAN ROLLS & ASIAGO LAVOSH
Whipped Herb Butter

GARDEN FRESH SALADS

PICCATA | **V | CN | DF | VGN**

Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms
Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon
Preserved Lemon Vinaigrette

NAPA & RAMEN | **V | DF**

Napa Cabbage, Spinach, Toasted Ramen, Edamame, Carrot
Cucumber, Scallion, Jammy Egg, Lotus Root Chip
Kimchi Vinaigrette

SPINACH | **V | GF | CN | DF | VGN**

Spinach, Sliced Strawberries, Toasted Almonds, Mandarin Oranges, Scallions
Toasted Sesame Vinaigrette

BABY KALE & ARUGULA | **V | GF | CN**

Golden Raisins, Pecorino Cheese, Candied Walnuts
Lemon & White Wine Vinaigrette

WINTRY | **V | GF | CN**

Romaine, Spinach, Poached Pears, Gorgonzola Cheese
Candied Walnuts, Dried Cranberries
Raspberry Champagne Vinaigrette

SHAVED BRUSSEL SPROUT | **V | GF | CN**

Shaved Brussel Sprouts, Feta Cheese, Red Onion
Dried Cranberry, Pistachios, Citrus Pistachio Dressing

SWEET & SAVORY | **V | GF | CN**

Field Greens, Strawberries, Sliced Red Onion
Mild Cayenne Candied Pecans, Crumbled Goat Cheese
White Balsamic Vinaigrette

CAESAR

Romaine, Grape Tomato, Shredded Parmesan
Croutons, Frico Ring, Creamy Caesar Dressing

MEDITERRANEAN | **V | GF**

Romaine, Red Onion, Za'atar Roasted Tomato, Feta Cheese
Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olives
Red Wine Vinaigrette

Second Course – Entrées

Entrées marked with an asterisk (*) have been chef paired with a Vegetable & Starch.

POULTRY BREAST ENTRÉES

ROASTED, FRENCHED WHITE TRUFFLE CHICKEN BREAST*

Parm Pomme Puree, Haricot Vert, Brioche Leek Sauce
Poached Tomatoes, Frites

FRENCHED CHICKEN MARSALA | GF

Fresh Mushrooms, Marsala Wine

CHICKEN FONTINELLA BRUSCHETTA* | GF

Fresh Tomatoes, Basil, EVOO
Grilled Asparagus & Yellow Peppers, EVOO, Kosher Salt
Mediterranean Potatoes

TANGERINE CHICKEN* | DF

Frenched, Panko-Crusted Chicken Breast
Tangerine & Sweet Chili Sauce
Rice Noodle & Asian Vegetable Blend, Lotus Root Garnish

MEDITERRANEAN CHICKEN | GF | DF

Fresh Mushrooms, Tomatoes, Sweet Onions
White Wine & Roasted Lemon Sauce

CHICKEN LIMONE | GF

White Wine, EVOO, Lemon Butter, Provolone Chees



STUFFED POULTRY BREAST ENTRÉES

STUFFED CHICKEN RICOTTA | GF

Ricotta Cheese, Portobello Mushrooms, Spinach, Dijon Mustard Sauce

PANKO-CRUSTED STUFFED CHICKEN BREAST*

Baby Spinach, Roasted Red Peppers, Smoked Gouda
Lemon Thyme Cream Sauce
Grilled Vegetable Skewer, Oven-Roasted Fingerling Potatoes

PARTHENON CHICKEN

Spinach, Onions, Cream Cheese & Feta Wrapped in Phyllo
White Wine Sauce

CHICKEN POBLANO | GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero, Queso Fresco

PROSCIUTTO-WRAPPED CHICKEN BREAST | GF | DF

Asparagus, Spinach, Red Peppers
White Wine & Garlic Sauce

CHICKEN MASCARPONE DI LOMBARDY | GF

Parmesan Crusted, Mascarpone Cheese, Artichoke Hearts
Roasted Red Peppers, Creamy White Wine Sauce



Entrées – Pork, Lamb & Beef

Entrées marked with an asterisk (*) have been chef paired with a Vegetable & Starch.

PORK & LAMB

HERB-ENCRUSTED CENTER-CUT PORK LOIN

Parsley-Scallion Sauce

MARGARITA GRILLED PORK CHOP | GF | DF

Bone-in, Garlic, Cilantro, Lime & Tequila Marinated
Rubbed with Smoked Paprika & Cumin
Creamy Avocado Tomatillo Verde Sauce

ROASTED RACK OF LAMB

Honey Mustard Sauce
Rainbow Carrots, Garlic, EVOO, Ras el Hanout
Creamy Polenta

MOROCCAN LAMB TAGINE* | GF | DF

Apricots, Chickpeas, Almonds, Moroccan-Spiced Sauce
Roasted Vegetable Israeli Couscous

BEEF

Sauce Selections:

Cabernet Reduction with Fresh Garlic, Thyme, Shallots | GF | DF
Truffle Glaze | GF
Guinness Stout Reduction | DF
Port Wine Reduction with Fresh Herbs | GF
Bordelaise Red Wine Reduction, Mushrooms, Fresh Herbs | GF | DF

2-3OZ. PETITE BEEF MEDALLIONS

Seared Tender Beef Shoulder Medallions, Please Select a Sauce

CHATEAU OF SIRLOIN

Hand Carved Sirloin of Beef
Classic Seasonings, Please Select a Sauce

PREMIUM ANGUS SIRLOIN STEAK*

Classic Seasonings, Cabernet Reduction with Fresh Garlic
Grilled Asparagus & Yellow Peppers, EVOO, Kosher Salt
White Truffle Roasted Baby Yukon Gold Potato

HAND-CARVED TENDERLOIN OF BEEF *

Encrusted with Cracked Black Pepper, Truffle Glaze Sauce
Haricot Verts & Baby Carrots with Greening | V | GF | DF | VGN
Vertical Double-Stuffed Potato | V | GF
Cheddar Mashed Potato, Paprika

STOUT-BRAISED SHORT RIBS *

Oven-Roasted Candied Brussels Sprouts
Fresh Garlic, Crisp Bacon, Bleu Cheese
Garlic Redskin Mashed Potatoes

CENTER CUT FILET MIGNON (6OZ.)*

Cabernet Reduction with Fresh Garlic, Thyme, Shallots
Grilled Asparagus & Yellow Peppers, EVOO, Kosher Salt
Garlic Redskin Mashed Potatoes



Entrées – Seafood

Entrées marked with an asterisk (*) have been chef paired with a Vegetable & Starch.

LAKE SUPERIOR WHITEFISH ACAPULCO* | GF | DF

Citrus Marinated, Sweet & Savory Mango Papaya Salsa
Roasted Asparagus, Rosemary-Infused Jasmine Rice

WHITEFISH WITH CHIMICHURRI | GF | DF

Chopped Parsley, EVOO, Garlic, Flaked Red Peppers, Scallions

TOMATO CURRY COD | GF | DF

Grape Tomatoes, Coconut Milk, Ginger, Garlic, Basil, Spices

MARINATED SNAPPER | GF | DF

Fresh Herb & Lemon Marinade, Mango Salsa

OVEN-ROASTED SALMON FILLET | GF | DF

Lemon, Fresh Herbs, EVOO

SPINACH & CREAM CHEESE STUFFED SALMON | GF

Parmesan, Garlic & Lemon

MISO-GLAZED SALMON | DF

Bed of Frizzled Beet Threads

TERIYAKI-GLAZED SALMON FILLET* | DF

Snipped Scallions, Savory Wild Rice Blend, Snow Pea Slaw

GRILLED SALMON FILLET*

Pomegranate Gastrique, Lemon Zest, Fresh Chives
Grilled Vegetable Skewer, Lemon Arugula Orzo

LEMON GRASS-CRUSTED BARRAMUNDI* | GF | DF

Green Curry Sauce, Forbidden Rice Timbale
Broccoli Rabe with Tamari & Lime
Mango Chili Sorbet, Taro Chip

RED CURRY TOFU* | V | GF | DF | VGN

Thai Red Curry (Shrimp Paste & Fish Sauce), Coconut Milk
Pea Pods, Broccoli Carrots, Red Pepper, Thai Eggplant, Bok Choy
Kaffir Lime Leaves, Lemongrass, Thai Basil, Jasmine Rice

SHRIMP & SCALLOP* | GF

Roasted Red Pepper Coulis
Oven-Roasted Root Vegetable Timbale

THAI CACAO CHILEAN SEA BASS* | GF

Coconut Beurre Blanc Sauce
Garlic Butter-Poached Oyster Mushrooms, Grape Tomatoes
Oven-Roasted Fingerling Potatoes
-Market Price-

PAN-ROASTED HALIBUT* | GF

Orange Cayenne Gastrique, Mango, Mint & Strawberry Relish
Melted Leeks, White Truffle Roasted Baby Yukon Gold Potatoes
-Market Price-



Entrées – Duets

Entrées marked with an asterisk (*) have been chef paired with a Vegetable & Starch.

SUGGESTED FILET PAIRINGS

CENTER CUT FILET MIGNON (5OZ.) W CABERNET SAUCE | GF | DF

Paired with

PANKO CRUSTED STUFFED POULTRY BREAST

Baby Spinach, Roasted Red Peppers, Smoked Gouda
Lemon Thyme Cream Sauce

Choose any Poultry Entrée

CENTER CUT FILET MIGNON (5OZ.) WITH PORT WINE SAUCE | GF

Paired with

GRILLED SALMON FILLET | GF | DF

Pomegranate Gastrique, Lemon Zest, Fresh Chives

Choose any Salmon Entrée

Please Choose a Sauce:

Cabernet Reduction with Fresh Garlic, Thyme, Shallots | GF | DF

Truffle Glaze | GF

Guinness Stout Reduction | DF

Port Wine Reduction with Fresh Herbs | GF

Bordelaise Red Wine Reduction, Mushrooms, Fresh Herbs | GF | DF

SUGGESTED SURF & TURF PAIRINGS

PANKO-CRUSTED STUFFED CHICKEN BREAST*

Baby Spinach, Roasted Red Peppers, Smoked Gouda

Paired with

OVEN ROASTED SALMON FILLET | GF | DF

Lemon, Fresh Herbs, EVOO

Rainbow Carrots, Garlic, EVOO, Ras el Hanout

Oven-Roasted Fingerling Potatoes

SURF & TURF*

CENTER CUT FILET MIGNON (5OZ.) WITH CABERNET SAUCE | GF | DF

Paired with

JUMBO GRILLED SCALLOP & SHRIMP SCAMPI SKEWER | GF

Grilled with Citrus Butter

Haricot Verts & Baby Carrots with Greening

Oven Roasted Fingerling Potatoes



Entrées – Vegetarian & Vegan

Entrées marked with an asterisk (*) have been chef paired with a Vegetable & Starch.

TRADITIONAL

EGGPLANT & SPINACH ROLLATINI* | GF | DF

Ricotta, Parmesan, Mozzarella
Marinara Sauce, Bed of Spinach

ZUCCHINI & MUSHROOM ROLLATINI | GF | DF

Ricotta, Parmesan, Mozzarella
Marinara Sauce, Bed of Spinach

CHEESE RAVIOLI* | V

Vodka Sauce, Shredded Parmesan
Roasted Vegetable Gratin

CAULIFLOWER STEAK* | V | GF | DF | VGN

Italian Herb Marinated
Asparagus, Wilted Spinach, Roasted Tomato Concassé

SWEET & SPICY CAULIFLOWER | V | DF

Panko, Honey, Chili Garlic Sauce, Soy, Scallion
Bed of Rice Noodle or Jasmine Rice

PENNE PASTA PRIMAVERA* | V | DF

Light Tomato Sauce, Roasted Vegetable Gratin

VEGAN TANDOORI EGGPLANT | V | GF | DF | VGN

Grilled Japanese Eggplant, Brown Lentils
Tandoori Sauce

SIGNATURE

SAFFRON RISOTTO CAKES* | V

Avocado & Grape Tomato Relish, Lemony Arugula Sprigs, Leek Sauce

STUFFED PORTOBELLO MUSHROOMS* | V

Caramelized Onions, Artichoke Hearts, Roasted Red Pepper
de Jonghe Breadcrumbs, Bed of Spinach, Red Pepper Coulis

(*Can be made Gluten Free & Vegan)

WILD MUSHROOM PARCEL* | V

Goat Cheese, Potato, Phyllo
Red Pepper Coulis, Micro Greens, Wilted Spinach

DECONSTRUCTED SAMOSA* | V

Pea, Potato, Garam Masala, Mint Chutney, Sweet Drop Peppers

GRILLED VEGETABLE STACK* | V | GF | DF | VGN

Portobello Mushroom, Bell Peppers, Zucchini
Bed of Spinach, Polenta, Balsamic Glaze

VEGAN MOROCCAN-SPICED GRILLED TOFU WITH

MOROCCAN BARLEY & CHICKPEA SALAD | V | DF | VGN

Grilled Tofu, Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots
Pistachios, Dried Apricots, Green Onion & Pickled Red Onions

(Served Room Temperature)



Vegetables – Vegetarian & Vegan Select one per entrée

ROASTED ASPARAGUS & POACHED GRAPE TOMATOES | V | GF

Crumbled Bleu Cheese

HARICOT VERTS & BABY CARROTS WITH GREENING | V | GF | DF | VGN

MÉLANGE OF SUMMER VEGETABLES | V | GF

Carrots, Squash, Broccoli, Chive-Shallot Butter

HARICOT VERTS WITH PERUVIAN PEPPERS | V | GF

GRILLED VEGETABLES SKEWER | V | GF | DF | VGN

Carrot, Zucchini, Yellow Squash, Red Bell Peppers
Balsamic Glaze

PAN-WILTED SPINACH | V | GF | CN | DF | VGN

Toasted Pine Nuts

GREEN BEANS ALMONDINE | V | GF | CN

Brown Butter, Toasted Sliced Almonds

POACHED GRAPE TOMATOES & OYSTER MUSHROOM | V | GF

Garlic Butter

BROCCOLINI | V | GF | DF | VGN

Tamari, Lime

CAULIFLOWER & BRUSSEL SPROUTS | V

Parmesan Lemon Bread Crumbs

RAINBOW CARROTS | V | GF | DF | VGN

Garlic, EVOO, Ras el Hanout

OVEN-ROASTED, CANDIED BRUSSELS SPROUTS | GF

Fresh Garlic, Crisp Bacon, Bleu Cheese

OVEN-ROASTED ROOT VEGETABLE TIMBALE | V | GF | DF | VGN

Carrots, Beets, Parsnips, Butternut Squash, Granny Smith Apples

GRILLED ASPARAGUS & YELLOW PEPPERS | V | GF | DF | VGN

EVOO, Kosher Salt

OVEN-ROASTED SLICED RED & GOLD BEETS | V | GF

ROASTED CAULIFLOWER TOPPED WITH CRISPY CHICKPEAS | V | GF | DF | VGN

Light Dijon Vinaigrette, Roasted Leeks



Starch

Select one per entrée

ROASTED GARLIC & RUBY-RED SWEET POTATO SWIRL | V | GF

MEDITERRANEAN POTATOES | V | GF | DF | VGN

Red Onion, Oregano, EVOO

GARLIC REDSKIN MASHED POTATOES | V | GF

POTATO GALETTE | V | GF

Onion, Cream, Parmesan and Rosemary

OVEN-ROASTED FINGERLING POTATOES | V | GF | DF | VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

VERTICAL DOUBLE-STUFFED POTATO | V | GF

Cheddar Mashed Potato, Paprika

WHITE TRUFFLE-ROASTED POTATO | V | GF | DF | VGN

Baby Yukon Gold Potato

FINGERLING SWEET POTATOES & FRESH SPINACH | V | GF | DF | VGN

Red Onion, EVOO, Herbs

SAVORY WILD RICE BLEND | V | GF | DF | VGN

White & Wild Rice, Herbs, Vegetable Stock

DILLED BASMATI RICE | V | GF | DF | VGN

Vegetable Stock, Dill

PURPLE JASMINE RICE | V | GF | DF | VGN

Rosemary-Infused

PARMESAN-TRUFFLE ORZO | V

Creamy & Lightly Infused

CREAMY LEMON ORZO | V

Fresh Arugula

SAVORY BREAD PUDDING | V

Fresh Herbs, Mushrooms

CREAMY POLENTA | V | GF

SMOKED GOUDA GRITS | V



Sweet Finale

THE DECADENT TRIO

(Three Pieces/Guest)

Choice of Three:

THE DECADENT CHEESECAKE STRAWBERRY | v | GF

Large Halved Strawberry dipped in Dark Chocolate

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY | v

Large Halved Strawberry dipped in White Chocolate

DARK CHOCOLATE-DIPPED BANANA SLICE | v | CN

Peanut Butter Mousse

RASPBERRY CHOCOLATE MOUSSE CUP | v

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

CANNOLI SHOOTERS | v | CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

CHICAGO CARAMEL CORN PARFAIT | v

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse
Caramel Corn Brittle, Chopped Caramel Corn

EARL GREY SHOOTER | v | GF | CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

BANANA BREAD TIRAMISU | v

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

VANILLA CREAM FRUIT PARFAIT | v | GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

BLUEBERRY-BLACK RICE PUDDING | v | GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

VANILLA PANNA COTTA | v | GF

Topped with Fresh Berry Coulis

CHEESECAKE LOLLIPOPS | v | GF

White & Dark Chocolate

KEY LIME TARTLET | v

STRAWBERRY CHEESECAKE TARTLET | v

LEMON MERINGUE TARTLET | v

CRÈME BRÛLÉE TARTLET | v

DARK CHOCOLATE FRUIT & NUT BITE | v | CN

Dark Chocolate, Pistachio & Cranberry



CARMELITA BROWNIES | v

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

WARM BABY CHURROS | v

Cinnamon Sugar & Carmel Sauce

SALACIOUS BITE | v | CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo
Rice Krispy, Chocolate Ganache

VOLUPTUOUS BAR | v

Cheesecake, Cookie Dough, Oreo, Whoppers

HOUSE-MADE CREAM PUFFS | v | CN

White & Dark Chocolate

Choice of Two Flavors:

Pistachio • Grand Marnier • Kalúha • Black Currant • Nutella • Vanilla

COCONUT MACAROONS | v

Chocolate-Dipped or Banana Cream-Filled

PETITE RED VELVET CUPCAKES | v

Cream Cheese Frosting

ROASTED BERRY & FUDGE WHOOPIE PIE | v

Dark Chocolate Mousse, Blackberry Crunch

PISTACHIO & CARDAMOM WHOOPIE PIE | v | CN

Rosewater Buttercream

MINT MOJITO WHOOPIE PIE | v

Coconut Mousse

TIRAMISU WHOOPIE PIE | v

Mascarpone Mousse

HOUSE-BAKED COOKIES | v

Double Chocolate Chip, Oatmeal Raisin &
Melt-In-Your-Mouth Butter Cookies

4" FRESH FRUIT SKEWERS | v | GF | DF | VGN

Sweet Finale

Displayed at Varying Elevations

SPECIALTY CUP CAKES

1.5/Guest

Choice of Three:

MIMOSA | v

Orange Cupcake, Orange Curd Filling, Champagne Buttercream
Champagne Crunch Pearls

ROASTED BERRY & CHOCOLATE | v

Chocolate Cupcake, Chocolate Buttercream, Roasted Berry Jam
Chocolate Drizzle, Blackberry Crunch Garnish

MARGARITA | v

Lime Cupcake, Lime Curd, Tequila Buttercream, Candied Lime Garnish

HONEY & LAVENDER | v

Honey Cupcake, Lavender Buttercream Filling, Lavender Buttercream

S'MORES | v

Chocolate Cupcake, Graham Cracker Crumbs
Toasted Marshmallow Frosting, Chocolate Drizzle

ROASTED BLUEBERRY | v

Vanilla Cupcake with Roasted Blueberries, Vanilla Buttercream
Frosted Blueberry Garnish

CHOCOLATE STOUT & WHISKEY BUTTERCREAM | v

Chocolate Stout Cupcake, Whiskey Buttercream, Chocolate Bark Garnish

LEMON MERINGUE | v

Lemon Cupcake, Lemon Curd Filling, Toasted Meringue Frosting

ROSE AND PISTACHIO | v | CN

Rose Cupcake, Pistachio Mousse Filling, Rose-Vanilla Buttercream



Sweet Finale

CREAMY HOUSE-MADE CHEESECAKE STATION | v | CN

“Chicago-Style Cheesecake”

Self-Serve Toppings:

Fresh Strawberry, Salted Carmel Sauce, Chocolate Fudge Sauce
Chocolate Chips, Cookie Crumbles, Coconut Flakes, Whipped Cream
Maraschino Cherries, Pecans

* **Gluten Free Crustless Cheesecake (Optional)**

CREATE YOUR OWN ICE-CREAM SANDWICH | v | CN

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Choice of Two Cookies:

Double Chocolate Chip • Snickerdoodle • Chunky Peanut Butter
Oatmeal Raisin • Sugar Cookies

Self-Serve Toppings:

Chocolate Fudge & Caramel Sauces
Whipped Cream • Chocolate Chips • Pecans • Rainbow Sprinkles

BANANAS FOSTER STATION | v | GF

Uniformed Chef Preparing

Sliced Bananas Sautéed in Butter, Grand Marnier, Dark Rum, Brown Sugar
Served atop French Vanilla Ice Cream

CREPE STATION | v | CN

Uniformed Chef Preparing

CLASSIC CREPES FILLED WITH

Nutella, Lemon Mascarpone, Strawberry Compote

For the Finishing Touch:

Whipped Cream



S'MORES STATION | v

Create Your Own

TRADITIONAL S'MORES | v

Roasted Marshmallows, Dark Chocolate
Graham Crackers, Chocolate Chip Scone | v

CREATE YOUR OWN SUNDAE BAR | v | CN

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Self-Serve Toppings:

Hot Fudge, Mixed Berry & Caramel Sauces
Chocolate Chips, Rainbow Sprinkles, Cookie Crumbles
Brookie Crumbles, M & M's, Butterfinger Shards
Chopped Reese's Peanut Butter Cups, Coconut Flakes
Whipped Cream, Maraschino Cherries, Pecans

COFFEE STATION

DARK ROAST COLUMBIAN REGULAR & DECAFFEINATED COFFEE AND ASSORTED TAZO TEAS

Signature Sweeteners, Lemon, Cream

Late Night Snack

Minimum of Four Dozen of any one Type

SLIDERS

CLASSIC CHICAGO ITALIAN BEEF | DF

Thinly-Sliced Roast Beef, Italian Herbs, Au Jus

LA PASTA-RIA FAMOUS MEATBALLS | DF

Rich Pomodoro Sauce

ITALIAN SAUSAGE | DF

Mild Italian Sausage

Rich Pomodoro Sauce or Natural Au Jus

Roasted Green Pepper, Hot Giardiniera

CHEESY BEEF SLIDER

Caramelized Onions, Brioche Bun

4" CHICAGO STYLE HOT DOGS | DF

All Beef, Mustard, Onion, Relish

PULLED PORK

Slow-Roasted, Homemade Tangy BBQ Sauce

Classic Creamy Slaw

CATFISH PO' BOY

Cajun Slaw, Remoulade Sauce

CUBAN SLIDER

Sliced Ham, Swiss Cheese, Pickle, Mustard

BUFFALO CHICKEN

Blue Cheese-Celery Slaw

TAMARIND-GLAZED TOFU | V | DF

Kachumbar Slaw

VEGAN BBQ JACKFRUIT SLIDER | V | DF | VGN

Apple Cider Coleslaw, Vegan Roll

SAUSAGE PANCAKE

Maple Syrup

SNACKS

HOT SOFT PRETZELS | V

Cheese Sauce & Honey Mustard Dip

WARM BABY CHURROS | V

Cinnamon Sugar, Caramel Drizzle

NACHOS ON A STICK | GF

Ground Beef, Dorito Crust, Sour Cream,

Nacho Cheese & Jalapeño Sprinkle

TOTS OR FRIES | V | GF | DF | VGN



Children 12 & Under Plated Menu

HORS D'OEUVRES

Same hors d'oeuvres as adult menu

ENTRÉES

Served with fresh fruit

Choose One

CHEESY BEEF SLIDERS & TATER TOTS

Ketchup & Mustard

CHICKEN FINGERS & FRENCH FRIES | DF

BBQ Sauce & Ketchup

HOT DOG & FRENCH FRIES

Ketchup & Mustard

THIN CRUST CHEESE PIZZA & TATER TOTS | V

Ketchup

ROTINI PASTA & GARLIC BREAD STICK | V

Butter or Homemade Marinara Sauce & Grated Parmesan Cheese

DESSERTS

Same dessert as adult meal

BEVERAGES

Soft Drinks & Juices Included



VENDOR MEALS

Boxed Meal

TURKEY BREAST WRAP | DF

Sliced Turkey Breast, Lettuce, Tomato
Cucumber & Cranberry Chutney

ZEN VEGGIE WRAP | V | DF | VGN

Grilled Carrots, Zucchini, Yellow Squash
Red Pepper & Hummus Spread

Served with Chips & Brownie | V

Hot Meal (Same as Guest Selections)