



WEDDING PACKAGE



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

Wedding Menu Information

Designed for 50 Guests or More



PHOTO: INDIGO LACE COLLECTIVE

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, Choice of Four-Five Pieces per Guest
Elegant Three-Course Meal
Soup and/or Salad • Vegetable • Starch • Artisan Breads
Ceremonial Cutting Cake • Coffee/Hot Tea Service
& **SWEET FINALE** (Choice of One)
Decadent Trio • Create your own Sundae Bar • Specialty Cupcakes
Create Your Own Ice-Cream Sandwich • Crêpe Station
Creamy House-made Cheesecake Station • S'mores Station

A LA CARTE

CHILDREN 12 & UNDER

Children's Plated Menu Available

TASTING

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

RECOMMENDED 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

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 and 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

TINY MISO-GLAZED SALMON |DF

Asian Wonton & Seaweed Salad

CRISPY SALMON RICE |GF|DF

Crispy Sticky Rice topped with Salmon, Spicy Mayo

Avocado, Scallion & Sesame Seeds

(Option for Tuna as well)



Hors d'Oeuvres – Hot

VEGETARIAN

STUFFED MUSHROOM |V

Red Bell Pepper, 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, Onion, Cream Cheese, Feta & Flaky Phyllo Pastry

VEGAN EGG ROLL |V|DF|VGN

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

BABY POTATO PANCAKE |V

Sour Cream & Green Apple Relish

VEGGIE & POBLANO QUESADILLA |V

Flour Tortillas, Scallion, Poblano Pepper, Zucchini
Red Bell Pepper, Chihuahua Cheese, Cilantro & Salsa Rojo

SMOKED GOUDA MAC & CHEESE POPS |V

Smoked Gouda and Cheddar Mac & Cheese
Breadcrumbs & Spicy Dipping Sauce

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

ARANCINI |V

Mozzarella Cheese & Marinara Sauce

VEGAN "SAUSAGE" ROLL |V|DF|VGN

Puff Pastry, Lentils & Red Onion Chutney

VEGAN MUSHROOM "MEATBALL" BITE |V|DF|VGN

Ube Bun, Field Greens & Sriracha 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, Onion, Pepper Jack Cheese & Sour Cream

JERK CHICKEN SKEWER | GF | DF

Mango Salsa

CHICKEN POBLANO | GF

Bacon-wrapped, Chipotle Sauce & Crema Ranchero

ENCHILADA CHICKEN BITE | GF

Red Enchilada Sauce, Cheddar Cheese
Sour Cream & Corn Taco Shell

PARMESAN CHICKEN BITE

Fresh Mozzarella Cheese & Marinara Sauce

FRESNO CHILE PULLED CHICKEN | GF

Polenta Cake, Guacamole & Pickled Fresno Salsa

DUCK EGGROLL | DF

Spinach, Red Pepper, Scallion, Sesame Oil & Blackberry Jam

DUCK MOO SHU BUNDLE

Hoisin Sauce, Crêpe & Scallion

TANGERINE CHICKEN SKEWER | DF

Panko Crust, Citrus Soy Sauce & Sweet Chile

BLACKENED CHICKEN SATAY

Cajun Marinated Chicken & Creole Mustard Sauce

THAI CHICKEN BITES | DF

Mixed Bell Peppers, Scallion, Sweet Chili Sauce
Sesame Seeds & Phyllo Pastry Cup

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 Peppers
Red Onion, Chihuahua Cheese & Salsa Rojo

BABY CHEESY BEEF BURGER

Caramelized Onion & 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 & Scallion

PROSCIUTTO, FIG JAM & CARAMELIZED ONION FLATBREAD | DF

TINY CHORIZO TACO

Potato, 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 Breadcrumbs & 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



Hors d'Oeuvres – Cold

SEAFOOD

SHRIMP SHOOTER | GF | DF

Steamed & Chilled Shrimp, Tequila Cocktail Sauce & Lime Wedge

GRILLED & CHILLED PESTO SHRIMP SKEWER

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 Seeds
Wasabi, Pickled Ginger, Soy Sauce to the side

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

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

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

POULTRY

HERBED CHICKEN SALAD BITE | DF

Fresh Herbs, Onion, Celery, Yogurt & Cherry Tomatoes

WALNUT CHICKEN SALAD BITE | CN

Cranberry, Scallion, Yogurt & Phyllo Pastry Cup



Hors d'Oeuvres – Cold

SOUP SHOOTERS

GAZPACHO SHOOTER | V | GF | DF | VGN

Tomato, Garlic & Olive Oil

Garlic Toasted Flatbread

CUCUMBER SHOOTER | V | GF

Vegetable Stock & Yogurt

Fresh Mint Leaf

VEGETARIAN

ZA'ATAR ROASTED TOMATO | V | GF

Feta, Chickpea, Tomato Oil & Taro Chip

CAPRESE SKEWER | V | GF

Grape Tomato, Fresh Mozzarella & Basil Vinaigrette

GRAPE & GOAT CHEESE LOLLIPOP | V | GF | CN

Crushed Pistachio

VEGAN CALIFORNIA MAKI | V | GF | DF | VGN

Sushi Rice, Cucumber, Carrot, Avocado & Red Cabbage

Wasabi, Pickled Ginger, Soy Sauce to the side

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 Salads

GARDEN FRESH SALADS

PICCATA |V|DF|VGN|CN

Field Greens & Romaine, Farro, Lemon-Marinated Mushroom
Scallion, 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|DF|VGN|CN

Spinach, Sliced Strawberries, Toasted Almonds, Mandarin Orange & Scallion
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 Pear, 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 Tomatoes, Shredded Parmesan & House-made Croutons
Creamy Caesar Dressing
Served in Frico Ring

MEDITERRANEAN |V|GF

Romaine, Red Onion, Za'atar Roasted Tomato, Feta Cheese
Cucumber, Red Cabbage, Shredded Carrot & Kalamata Olives
Red Wine Vinaigrette
Served in a Cucumber Ring



First Course – House-made Soups & Composed Salads

HOUSE-MADE SOUPS

HOT SOUPS

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

COLD SOUPS

Gazpacho | **V** | **GF** | **DF** | **VGN** • Cucumber | **V** | **GF**

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



COMPOSED SALADS

BEET & GOAT CHEESE | **V** | **GF**

Golden & Red Beets, Balsamic Vinaigrette & Micro Green Garnish

CAPRESE | **V** | **GF** | **CN**

Yellow & Red Tomatoes, Basil Pesto, Balsamic Glaze & Micro Green Garnish

SHRIMP & CRAB | **DF**

Avocado, Micro Flower Garnish
Accompanied by Sesame Tuile

Ask Specialist for Pricing



Second Course Entrées – Poultry

Our Executive Chef has created composed poultry entrées paired with vegetable & Starch marked with an (*) asterisk.

POULTRY BREAST ENTRÉES

FRENCHED CHICKEN MARSALA |GF

Fresh Mushrooms & Marsala Wine

CHICKEN FONTINELLA BRUSCHETTA* |GF

Fresh Tomatoes, Basil & EVOO

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

EVOO & Kosher Salt

MEDITERRANEAN POTATOES |V|GF|DF|VGN

Red Onion, Oregano & EVOO

MEDITERRANEAN CHICKEN |GF|DF

Fresh Mushroom, Tomatoes, Sweet Onion

White Wine & Roasted Lemon Sauce

CHICKEN LIMONE |GF

White Wine, EVOO, Lemon Butter & Provolone Cheese

ROASTED, FRENCHED WHITE TRUFFLE CHICKEN BREAST* |GF|DF

HARICOT VERT, BRIOCHE LEEK SAUCE |V

Poached Tomatoes & Frites

PARM POMME PUREE |V|GF

TANGERINE CHICKEN* |DF

Frenched, Panko-Crusted Chicken Breast

Tangerine & Sweet Chili Sauce

ASIAN VEGETABLE BLEND

RICE NOODLE & LOTUS ROOT GARNISH

PERUVIAN-ROASTED CHICKEN BREAST* |GF

Frenched Chicken Breast & Aji Verde (Peruvian Yogurt Green Sauce)

PERUVIAN-SPICED CARROTS |V|GF|DF|VGN

Aleppo Pepper, Cumin, Cinnamon, Brown Sugar, Orange Juice & Cilantro

CILANTRO PERUVIAN GREEN RICE |V|GF|DF|VGN

Cilantro, Carrot, Peas & Aji Amarillo Paste

FRENCHED FIG & BALSAMIC ROASTED CHICKEN* |CN

Fig & Balsamic Pan Sauce, Panko-Crusted Goat Cheese Coin & Chopped Pistachio

OVEN-ROASTED, CANDIED BRUSSELS SPROUTS |GF

Fresh Garlic, Crisp Bacon & Bleu Cheese

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

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

MOROCCAN-BRAISED CHICKEN BREAST* |GF|DF

Frenched Chicken Breast, Gabanzo Beans, Green Olives & Lemon

COUSCOUS |V|DF|VGN

Dried Apricots & Grilled Vegetables

MOROCCAN CAULIFLOWER |V|GF|DF

Tahini-Honey Sauce

BOURBON PECAN CHICKEN* |GF|CN

Scallion, Garlic, Ginger, Soy Sauce & Brown Sugar

RAINBOW CARROTS |V|GF|DF|VGN

Garlic, EVOO & Ras el Hanout

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



Entrées – Poultry

Our Executive Chef has created composed poultry entrées paired with vegetable & Starch marked with an (*) asterisk.

STUFFED POULTRY BREAST ENTRÉES

PANKO-CRUSTED STUFFED CHICKEN BREAST*

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

GRILLED VEGETABLES SKEWER |V|GF|DF|VGN

Carrot, Zucchini, Yellow Squash, Red Bell Pepper & Balsamic Glaze

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

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

STUFFED CHICKEN RICOTTA |GF

Ricotta Cheese, Portobello Mushroom, Spinach & Dijon Mustard Sauce

SMOKED MOZZARELLA-STUFFED CHICKEN* |GF

Tomato Cream Sauce |V|GF

ROASTED ASPARAGUS |V|GF|DF|VGN

ROMAN GNOCCHI |V

Semolina Dumplings with Pecorino Cheese

PARTHENON CHICKEN

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

PROSCIUTTO-WRAPPED CHICKEN BREAST |GF|DF

Asparagus, Spinach, Roasted Red Pepper
White Wine & Garlic Sauce

CHICKEN MASCARPONE DI LOMBARDY |GF

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



Entrées – Pork & Lamb

Our Executive Chef has created composed pork & lamb entrées paired with vegetable & Starch marked with an (*) asterisk.

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

MOROCCAN LAMB TAGINE* | GF | DF | CN

Apricot, Chickpeas, Almonds & Moroccan-Spiced Sauce
Roasted Vegetable Israeli Couscous

ROASTED RACK OF LAMB

Honey Mustard Sauce

RAINBOW CARROTS | V | GF | DF | VGN

Garlic, EVOO & Ras el Hanout

CREAMY POLENTA | V | GF



Entrées – Beef

Our Executive Chef has created composed meat entrées paired with vegetable & Starch marked with an (*) asterisk.

BEEF

Sauce Selections:

Cabernet Reduction with Fresh Garlic, Thyme, Shallot | **GF** | **DF**

Truffle Glaze | **GF**

Guinness Stout Reduction | **DF**

Port Wine Reduction with Fresh Herbs | **GF**

Bordelaise Red Wine Reduction, Mushroom, Fresh Herbs | **GF** | **DF**

Chimichurri | **V** | **GF** | **DF** | **VGN**

Au Jus | **GF** | **DF**

Wild Berry | **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 | **V** | **GF** | **DF** | **VGN**

EVOO & Kosher Salt

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

Baby Yukon Gold Potato



HAND-CARVED TENDERLOIN OF BEEF *

Encrusted with Cracked Black Pepper & Truffle Glaze Sauce | **GF**

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 | **GF**

Fresh Garlic, Crisp Bacon & Bleu Cheese

GARLIC REDSKIN MASHED POTATOES | **V** | **GF**

CENTER CUT FILET MIGNON (6OZ.)*

Cabernet Reduction with Fresh Garlic, Thyme & Shallot

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

EVOO & Kosher Salt

GARLIC REDSKIN MASHED POTATOES | **V** | **GF**



Entrées – Seafood

Our Executive Chef has created composed seafood entrées paired with vegetable & Starch marked with an (*) asterisk.

SEAFOOD

LAKE SUPERIOR WHITEFISH ACAPULCO* |GF|DF

Citrus Marinated & Sweet and Savory Mango Papaya Salsa

ROASTED ASPARAGUS & POACHED GRAPE TOMATOES |V|GF

Crumbled Bleu Cheese

PURPLE JASMINE RICE |V|GF|DF|VGN

Rosemary-Infused

PISTACHIO-CRUSTED WHITE FISH |GF|CN

Parmesan Cheese, Lemon & Parsley

GARLIC REDSKIN MASHED POTATOES |V|GF

BROCCOLINI |V|GF|DF|VGN

WHITEFISH WITH CHIMICHURRI |GF|DF

Chopped Parsley, EVOO, Garlic, Flaked Red Pepper & Scallion

TOMATO CURRY COD |GF|DF

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

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 Scallion, Savory Wild Rice Blend & Snow Pea Slaw

GRILLED SALMON FILLET*

Pomegranate Gastrique, Lemon Zest & Scallion

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

EVOO & Kosher Salt

CREAMY LEMON ORZO |V

Fresh Arugula



MARINATED SNAPPER |GF|DF

Fresh Herb and Lemon Marinade & Mango Salsa

SHRIMP & SCALLOP* |GF

Roasted Red Pepper Coulis

BROCCOLINI |V|GF|DF|VGN

EVOO & Kosher Salt

PARMESAN-TRUFFLE ORZO |V|GF|DF|VGN

Creamy & Lightly Infused

PAN-ROASTED HALIBUT* |GF

Orange Cayenne Gastrique, Mango, Mint & Strawberry Relish

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

Toasted Pine Nuts

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

Baby Yukon Gold Potato

THAI CACAO CHILEAN SEA BASS* |GF

Coconut Beurre Blanc Sauce

POACHED GRAPE TOMATOES & OYSTER MUSHROOM |V|GF

Garlic Butter

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

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

Entrées – Vegetarian & Vegan

Our Executive Chef has created the following vegetarian and vegan composed entrées.

TRADITIONAL

EGGPLANT & SPINACH ROLLATINI | V|GF

Ricotta, Parmesan and Mozzarella Cheeses
Marinara Sauce & Bed of Spinach

ZUCCHINI & MUSHROOM ROLLATINI | V|GF

Ricotta, Parmesan and Mozzarella Cheeses
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

Light Tomato Sauce & Roasted Vegetable Gratin

VEGAN TANDOORI EGGPLANT | V|GF|DF|VGN

Grilled Japanese Eggplant & Brown Lentils
Tandoori Sauce

RED CURRY TOFU | V|GF|DF|VGN

Thai Vegan Red Curry Paste, Coconut Milk
Pea Pods, Broccoli, Carrot, Red Pepper, Thai Eggplant, Bok Choy
Kaffir Lime Leaves, Lemongrass, Thai Basil & Jasmine Rice

SIGNATURE

SAFFRON RISOTTO CAKES | V

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

STUFFED PORTOBELLO MUSHROOMS | V

Caramelized Onion, 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

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|CN

Grilled Tofu, Tuxedo Barley with Chickpeas, Cumin-Roasted Carrot
Pistachios, Dried Apricot, Scallion & Pickled Red Onion
(Served Room Temperature)



Entrées – Duets

Our Executive Chef has created composed duet entrées paired with vegetable & starch marked with an (*) asterisk.

SUGGESTED PAIRINGS

SLICED BEEF TENDERLOIN (4OZ.) W/Cabernet Sauce | GF | DF

Paired with

CHICKEN MASCARPONE DI LOMBARDY | GF

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

CENTER CUT FILET MIGNON (5OZ.) W/Port Wine Reduction

with Fresh Herbs | GF

Paired with

PANKO-CRUSTED STUFFED CHICKEN BREAST

Baby Spinach, Roasted Red Pepper & Smoked Gouda
Lemon Thyme Cream Sauce

Choose any Poultry Entrée, Vegetable & Starch

SLICED BEEF TENDERLOIN (4OZ.) W/Cabernet Sauce | GF | DF

Paired with

OVEN-ROASTED SALMON FILLET | GF | DF

Salmon, Fresh Herbs & EVOO

CENTER CUT FILET MIGNON (5OZ.) W/Port Wine Sauce | GF

Paired with

GRILLED SALMON FILLET | GF | DF

Pomegranate Gastrique, Lemon Zest & Fresh Chives

Choose any Salmon Entrée, Vegetable & Starch

Please Choose a Sauce:

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

Truffle Glaze | GF

Guinness Stout Reduction | DF

Port Wine Reduction with Fresh Herbs | GF

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

Chimichurri | V | GF | DF | VGN

Au Jus | GF | DF

Wild Berry | GF | DF



SUGGESTED SURF & TURF PAIRINGS

GRILLED SALMON FILLET | GF | DF

Pomegranate Gastrique, Lemon Zest & Fresh Chives

Paired with

STUFFED CHICKEN RICOTTA | GF

Ricotta Cheese, Portobello Mushrooms, Spinach & Dijon Mustard Sauce

RAINBOW CARROTS | V | GF | DF | VGN

Garlic, EVOO & Ras el Hanout

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

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

Entrées – Duets

Our Executive Chef has created composed duet entrées paired with vegetable & starch marked with an (*) asterisk.



SURF & TURF*

SLICED BEEF TENDERLOIN (4OZ.)* W/Cabernet Sauce | GF | DF

Paired with

JUMBO GRILLED SCALLOP & SHRIMP SCAMPI SKEWER | GF

Grilled with Citrus Butter

HARICOT VERTS, RED & YELLOW TOMATO | V | GF | DF | VGN

EVOO & Kosher Salt

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

White & Wild Rice, Herbs & Vegetable Stock

CENTER CUT FILET MIGNON (5OZ.) W/Cabernet Sauce | GF | DF

Paired with

JUMBO GRILLED SCALLOP & SHRIMP SCAMPI SKEWER | GF

Grilled with Citrus Butter

HARICOT VERTS, RED & YELLOW TOMATO | V | GF | DF | VGN

EVOO & Kosher Salt

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

White & Wild Rice, Herbs & Vegetable Stock

SLICED BEEF TENDERLOIN (4OZ.) W/Cabernet Sauce | GF | DF

Paired with

4-6OZ. COLD WATER LOBSTER TAIL | GF

with Drawn Butter

BROCCOLINI | V | GF | DF | VGN

EVOO & Kosher Salt

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

Baby Yukon Gold Potato

CENTER CUT FILET MIGNON (5OZ.) W/Cabernet Sauce | GF | DF

Paired with

4-6OZ. COLD WATER LOBSTER TAIL | GF

with Drawn Butter

POACHED GRAPE TOMATOES & OYSTER MUSHROOM | V | GF

Garlic Butter

PARMESAN-TRUFFLE ORZO | V

Creamy & Lightly Infused

Entrées – Vegetarian & Vegan Select one per Entrée

ROASTED ASPARAGUS & POACHED GRAPE TOMATOES |V|GF

Crumbled Bleu Cheese

HARICOT VERT BUNDLE W/CARROT WRAP |V|GF|DF|VGN

MÉLANGE OF SUMMER VEGETABLES |V|GF

Carrot, Squash, Broccoli & Chive-Shallot Butter

GRILLED VEGETABLES SKEWER |V|GF|DF|VGN

Carrot, Zucchini, Yellow Squash, Red Bell Pepper & Balsamic Glaze

HARICOT VERTS, RED & YELLOW TOMATO |V|GF|DF|VGN

EVOO & Kosher Salt

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

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

EVOO & Kosher Salt OR Tamari & Lime

CAULIFLOWER & BRUSSEL SPROUTS |V

Parmesan Lemon Breadcrumbs

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

Carrot, 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 & 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 & Mushroom

CREAMY POLENTA |V|GF

SMOKED GOUDA GRITS |V

QUINOA & POMEGRANATE SEEDS |V|GF|DF|VGN

Grilled Vegetables & Citrus Dressing



Sweet Finale & Ceremonial Cutting Cake

Artistically arranged on designer trays at varying elevations with appropriate accents.

THE DECADENT TRIO

(Three Pieces/Guest)

Choice of Three:

THE DECADENT CHEESECAKE STRAWBERRY |V|GF

Large Halved Strawberry Dipped in Dark Chocolate

CHOCOLATE-DIPPED BANANA COIN |V|GF|CN

Choice of Flavor:

Dark Chocolate Creamy Cheesecake Dollop & Fudge Drizzle |V|GF

Chocolate & Peanut Butter Mousse |V|GF|CN

RASPBERRY CHOCOLATE MOUSSE CUP |V

Whipped Cream, Raspberry Sauce & Fresh Raspberry Garnish

CANNOLI SHOOTER |V|CN

Cannoli Crème, Chocolate and 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

Fresh Berry Coulis

CHEESECAKE LOLLIPOPS |V|GF

White & Dark Chocolate

Contrasting Chocolate Drizzle Accents

KEY LIME TARTLET |V

Fresh Berries

STRAWBERRY CHEESECAKE TARTLET |V

LEMON MERINGUE TARTLET |V

CRÈME BRÛLÉE TARTLET |V

Vanilla Custard & Caramel Sauce

PASSIONFRUIT CURD TARTLET |V

Coconut Milk Whipped Cream & Toasted Coconut

RED VELVET CHEESECAKE BITE |V

Chocolate Cookie Crumbs & Whipped Cream

DARK CHOCOLATE FRUIT & NUT BITE |V|CN

Dark Chocolate, Pistachio & Cranberry

MINI LEMON BUNDT CAKES |V

Lavender Glaze

MINI VICTORIA SPONGE CAKE |V

White Chocolate Mousse & Strawberries

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



Sweet Finale Continued

Artistically arranged on designer trays at varying elevations with appropriate accents.

CARMELITA BROWNIE |V

Fudgy Brownie, House-made Caramel, Fudge Sauce & Whipped Cream

WARM BABY CHURROS |V

Cinnamon Sugar & Carmel Sauce

ICE CREAM TACO |V

Vanilla Ice Cream & Dark Chocolate Dip

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 • Kahlúa • Black Currant • Nutella • Vanilla

COCONUT MACAROONS |V

Chocolate-Dipped OR Banana Cream-Filled

ROASTED BERRY & FUDGE WHOOPIE PIE |V

Dark Chocolate Mousse & Berry Milk Crunch

PISTACHIO & CARDAMOM WHOOPIE PIE |V|CN

Rosewater Buttercream

MINT MOJITO WHOOPIE PIE |V

Coconut & Lime Mousse

TIRAMISU WHOOPIE PIE |V

Mascarpone Mousse & Espresso Dust

ORANGE DREAMSICLE TRUFFLE |V|GF

Grand Marnier

HOUSE-BAKED COOKIES |V

Choice of Three:

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar
Chunky Peanut Butter |V|CN • English Toffee |V|CN



Sweet Finale

Action Station

CREATE YOUR OWN SUNDAE BAR |V|CN

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Self-Serve Toppings:

Chocolate • Mixed Berry • Caramel Sauces
Chocolate Chips • Rainbow Sprinkles • Oreo Cookie Crumbles
M & M's • Butterfinger Shards • Gummy Bears • Cookie Dough
Chopped Reese's Peanut Butter Cups • Coconut Flakes
Whipped Cream • Maraschino Cherries • Pecans

Action Station

CREATE YOUR OWN ICE-CREAM SANDWICH |V|CN

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Choice of Two Cookies:

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar
Chunky Peanut Butter |V|CN • English Toffee |V|CN

Self-Serve Toppings:

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

Attended Station

S'MORES STATION |V

Create Your Own

TRADITIONAL S'MORES

Roasted Marshmallows • Dark Chocolate
Graham Crackers • Chocolate Chip Scone

Action Station

CRÊPE STATION |V|CN

CLASSIC CRÊPES FILLED WITH

Nutella With Banana Coins OR Lemon Mascarpone with Strawberry Compote

Finishing Touch: Whipped Cream



PHOTO: GERBER & SCARPELLI

Action Station

CREAMY HOUSE-MADE CHEESECAKE STATION* |V|CN

Self-Serve Toppings:

Fresh Strawberry • Salted Caramel • Chocolate Fudge
Chocolate Chips • Cookie Crumbles • Coconut Flakes
Whipped Cream • Maraschino Cherries • Pecans

* Gluten Free Crustless Cheesecake (Optional)

DARK ROASTED COLUMBIAN COFFEE & TEA STATION

REGULAR & DECAFFEINATED COFFEE & ASSORTED TAZO TEAS

Signature Sweeteners • Lemon • Half & Half

FRESH FRUITS

MÉLANGE OF FRESH FRUIT |V|GF|DF|VGN

Seasonal Melons & Berries

6" FRESH FRUIT KABOBS |V|GF|DF|VGN

(1.5/Guest)

Sweet Finale

Artistically arranged on designer trays at varying elevations with appropriate accents.

SPECIALTY CUPCAKES

(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

MINT CHOCOLATE |V

Mint Buttercream & Chocolate Shavings



PHOTO: IG PHOTO VIDEO

CUSTOM OR BRANDED CUPCAKES

(Minimum 8 Dozen)

Late Night Snack

SLIDERS

CUBAN SLIDER

Sliced Ham, Roasted Pork, Swiss Cheese, Pickle & Mustard
French Roll

CATFISH PO' BOY SLIDER

Cajun Slaw & Remoulade Sauce
French Roll

BUFFALO CHICKEN SLIDER

Bleu Cheese-Celery Slaw on a Brioche Roll

FRIED CHICKEN & WAFFLE SLIDER

Cole Slaw & Honey Butter

TURKEY & PESTO SLIDER

Turkey Burger & Pesto Spread
Brioche Roll

VEGAN BBQ JACKFRUIT SLIDER |V|DF|VGN

Apple Cider Coleslaw on a Vegan Roll

TAMARIND-GLAZED TOFU SLIDER |V|DF

Kachumbar Slaw on a Brioche Roll

RED & BLACK BEAN SLIDER |V|DF

Arugula, Avocado Aioli & Fried Jalapeño Garnish
Vegan Roll

CHEESY BEEF SLIDER

Caramelized Onion on a Brioche Bun

PULLED PORK SLIDER

Slow-Roasted, House-made Tangy BBQ Sauce & Classic Creamy Slaw
Brioche Roll

CHICAGO'S ALL-BEEF HOT DOGS |DF

Mustard, Diced Onion, Pickle Relish, Sliced Tomato
Dill Pickle & Sport Peppers
Poppy Seed Bun

CLASSIC CHICAGO ITALIAN BEEF |DF

Thinly-Sliced Roast Beef, Italian Herbs & Au Jus
French Roll

LA PASTA-RIA FAMOUS MEATBALLS

Rich Pomodoro Sauce on a French Roll

MILD ITALIAN SAUSAGE |DF

Rich Pomodoro Sauce or Natural Au Jus
Roasted Green Pepper & Hot Giardiniera
French Roll

(Minimum of Four Dozen of Any One Type)



SNACKS

Ask Specialist for Pricing

HOT SOFT PRETZEL BITES|V

Cheese Sauce & Honey Mustard Dip

NACHOS ON A STICK|GF

Ground Beef, Dorito Crust, Sour Cream
Nacho Cheese & Jalapeño Sprinkle

WARM BABY CHURROS|V

Cinnamon Sugar & Caramel Drizzle

BREADED CHICKEN TENDERS

Accompanied by: BBQ, Ranch & Ketchup

PIZZA MUFFINS

Vegetarian • Pepperoni • Sausage

TOTS OR FRIES|V|GF|DF|VGN

EMPANADAS

Accompanied by: Tomatillo Green Sauce

Choose from:

SWEET POTATO & BLACK BEAN EMPANADAS|V

Chipotle Pepper, Onion & Garlic

CHICKEN & CHEDDAR EMPANADAS

Mixed Bell Peppers, Tomato & Garlic

BEEF & CHEDDAR EMPANADAS

Potato, Onion & Garlic

Late Night Stations

Minimum of 50 Guests

Attended Station

FLATBREAD PIZZAS STATION

Presented on Black Iron Skillets

Choose Two:

MARGHERITA |V

Fresh Mozzarella, Basil & Sliced Roma Tomatoes

PRIMAVERA FLATBREAD |V

Mozzarella & Provolone Cheese, Chopped Broccoli
Tomato, Artichoke, Garlic, Oil, Basil & Oregano

SPICY ITALIAN SAUSAGE

Marinara, Provolone & Crumbled Italian Sausage

PEPPERONI

Marinara, Provolone & Sliced Pepperoni

BREAKFAST SANDWICHES

VEGETARIAN BREAKFAST BURRITOS* |V

Scrambled Eggs, Asparagus, Hash Browns, Onion
Red and Green Peppers, Cheddar Cheese & Fresh Cilantro
Served with Fresh Pico de Gallo & Sour Cream

*Gluten-Free Wrap available upon request

STEAK & EGG BREAKFAST BURRITOS*

Scrambled Eggs, Marinated Steak, Hash Browns
Chihuahua Cheese & Fresh Cilantro
Served with Fresh Salsa Verde & Sour Cream

*Gluten-Free Wrap available upon request

"CRISPY" ENGLISH MUFFIN

Crispy Applewood Smoked Bacon
Fried Egg & Mild Cheddar Cheese

SAUSAGE, PEPPER & EGG SANDWICH

Scrambled Eggs, Oven-Roasted Italian Sausage Coins
Red and Green Peppers & Mozzarella Cheese
French Bread

SAUSAGE PANCAKE SANDWICH

Drizzled with Maple Syrup

(Minimum of Four Dozen of Any One Type)



Late Night Stations (A la Carte) Cont.

Attended Station

QUESADILLA BAR

Choose Two:

CARNE ASADA

Flour Tortilla, Tri-Colored Bell Peppers, Red Onion & Chihuahua Cheese

CHORIZO

Flour Tortilla, Scallion, Pepper Jack Cheese & Cilantro

GRILLED CHICKEN

Flour Tortilla, Caramelized Sweet Onion

Red Bell Peppers, Chihuahua Cheese & Cilantro

VEGGIE & POBLANO |V

Flour Tortillas, Scallion, Poblano Pepper, Zucchini

Red Bell Pepper, Chihuahua Cheese & Cilantro

Accompanied by:

Salsa Rojo • Pico de Gallo • Crema Ranchero

Attended Station

BUILD YOUR OWN TACO

Minimum of 50 Guests

SEASONED GROUND BEEF

SHREDDED ASADA CHICKEN

SOFT FLOUR TORTILLAS |V

Accompanied by:

Shredded Lettuce • Diced Tomato • Sliced Jalapeño

Shredded Monterey Jack & Cheddar Cheeses • Sour Cream • Salsa

Attended Station

FRENCH FRY BAR

REGULAR FRENCH FRIES • SWEET POTATO FRIES

BLUE POTATO FRIES • YUCA FRIES |V|GF

WISCONSIN CHEESE CURDS & GOAT CHEESE CURDS |V

Brown Gravy & Poultry Gravy

Select from the Following Toppings:

Crumbled Bacon • Sour Cream • Sautéed Mushrooms

Broccoli • Scallions

Upgraded Topping Options:

Duck Confit • Montreal Smoked Meat • Cedar Plank Salmon

Ask Specialist for Pricing



Attended Station

LOU MALNATI'S

DEEP DISH PIZZAS

Cheese • Sausage • Pepperoni

GRAB & GO BREAKFAST BOXES

Minimum of Four Dozen of Any One Type

THE BAGEL |V

"New York" Bagel, Plain & Chive Cream Cheese

FRESH FRUIT SALAD |V|GF|DF|VGN

HOUSE-MADE CHOCOLATE CHIP SCONES |V

"MEATY" ENGLISH MUFFIN

Sliced Canadian Bacon, Crispy Apple Wood Smoked Bacon

Poached Egg & Mild Cheddar Cheese

FRESH FRUIT SALAD |V|GF|DF|VGN

HOUSE-MADE MINI MUFFIN |V|CN

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 & TATER TOTS |DF

BBQ Sauce & Ketchup

HOT DOG & TATER TOTS

Ketchup & Mustard

THIN CRUST CHEESE PIZZA & TATER TOTS |V

Ketchup

ROTINI PASTA & GARLIC BREAD STICK |V

Butter or House-made Marinara Sauce

Accompanied by:

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 and Hummus Spread

Served with Chips & Brownie |V

Hot Meal (Same as Guest Selections)