**CIN CITY CUISINE ALA CARTE ORDERING**

**Freshly Prepared for You!**

**Saves you money on in home catering service fees (standard 20%), chef fees**

**and on site wait staff.**

**Delivery charge starts at $50.**

**Items are delivered in disposable aluminum pans with lids. We will open and check everything with you to be sure all is intact, in perfect order and answer any questions you may have.**

**Someone must be home to accept delivery. We do not leave orders at your door.**

**5 business day advance ordering required.**

**$700 minimum for all orders.**

**Call us for special requests and customized items.**

**Save on 3.5% credit card transaction fees and pay with Zelle. Call us.**

**Have any questions?? Need help putting together a menu from our ala carte selections? We’ll be happy to assist you! Please call us, we love to chat with our clients! 702-501-0818**

**Delivered to your home the day of your event or the day before depending on your selections. You transfer to your own serving ware. We use our own trained staff for delivery to answer any questions may have. No third party companies!**

**Set up service is available for an additional chef fee starting at $150 depending on your menu items.**

**Cold food needs to be kept refrigerated until 30 minutes before serving.**

**Heat and serve items come with instructions.**

**DIY assembly items come with instructions.**

**36 piece minimum of each appetizer selection.**

**24 piece minimum of each slider selection.**

**Platters are priced for 20 guests.**

**Slider sides are priced for 20 guests.**

**Menu includes heating and assembly instructions, garnishes and sauces on side with disposable heavy-duty appetizer plates, cocktail napkins and cutlery.**

**Wire rack disposable chafers and fuel - add $18.00 per set.**

**Ala Carte Cold Small Bites Priced by the Piece or Serving**

Items delivered in disposable deli containers and disposable aluminum pans with lids.

To be transferred to your own serving platters.

**36 pc minimum for each selection unless otherwise noted.**

**$6 Antipasto Skewers**

Skewered charcuterie and cheese

DIY Garnish - Fresh basil, balsamic and olive oil drizzle

**$6 Shrimp Cocktail Cups**

Caper remoulade or diablo cocktail sauce with fresh lemon wedges.

Requires assembly.

Clear plastic disposable square mini cups included.

Add $1.00 per piece for disposable mini martini glasses and silver mini forks.

**$4.25 Classic Bruschetta**

Chopped fresh tomatoes with garlic, basil, olive oil, balsamic vinegar.  
Garlic crostini is packed separately (2 pcs. per serving).

Requires assembly or let guests build their own.

**$6 Mediterranean Bruschetta**

Requires assembly or let guests build their own.

Diced English cucumber, grape tomatoes, kalamata olives, feta, lemon zest, red wine vinegar, olive oil, parsley.

Garlic crostini is packed separately.

**$6 Brie on Crostini topped with Pear Compote and Port Wine Reduction Drizzle**

Requires partial assembly, instructions included.

Mini squeeze bottle with port reduction for drizzle garnish included.

**$5 Goat Cheese Stuffed Medjool Dates – Ready to eat**

Pomegranate and crushed pistachio garnish

**$4.50 Crudité Cups/Cones with Sun Dried Tomato Ranch -**

Celery, rainbow heirloom carrots, asparagus, cucumber, grape tomato, black olive

**Heat and Serve Hors d’ oeuvres**

Items delivered in disposable deli containers and disposable aluminum pans with lids.

To be transferred to your own serving platters.

**36 minimum each selection**

**Requires oven heating (please do not microwave as it will diminish the quality). Instructions are provided for each item.**

**$7 Mini Old Bay Blue Lump Crab Cakes**

Choice of chili garlic aioli or caper remoulade on side.

**Add disposable teardrop spoons $.50 each**

**$6 Vegan Old Bay Crabcakes (made with hearts of palm)**

Vegan chili garlic aioli on side.

**$5 Cocktail Meatballs - 3/1oz. meatballs per serving**

**Sauce choices - choose 1**

Chipotle cranberry chili, sesame teriyaki pineapple, Thai sweet chili cilantro.

**$4.50 – Cocktail Meatballs - 60 meatballs - 2/1oz. meatballs per serving**

**Sauce choices - choose 1**

Chipotle cranberry chili, sesame teriyaki pineapple, Thai sweet chili cilantro.

**$5.25 Caramelized French Onion and Gruyere Crostini**

Requires assembly. Onions and cheese are packed separately. Assemble and heat.

**Skewers - 36 minimum each selection**

Items delivered in disposable deli containers and disposable aluminum pans with lids.

To be transferred to your own serving platters.

**$6 Grilled Chimichurri Chicken**

Mojo marinated chicken thigh meat, chimichurri on the side.

**$8 Grilled Chimichurri Skirt Steak**

Mojo marinated black angus beef, chimichurri on the side.

**$7 Chicken Shawarma**

Rubbed with authentic shawarma seasonings.

**$5** Add tzatziki, hummus, pita wedges on side.

**$6 Harissa Honey Glazed Chicken**

Marinated chicken thigh meat harissa glaze on side.

**$6 Greek Chicken and Red Onion**

Marinated in fresh garlic, oregano and olive oil.

**$6** **Italian Seasoned Veggies**

Mushrooms, zucchini, onion, tri color bell peppers, garlic olive oil.

**$7 Cajun Buttered Shrimp and Grape Tomato**

**Our Upscale Casual Slider Collection**

**Perfect for luncheons or heavy appetizer party graze menus**

**Served on fresh 3” bakery rolls unless otherwise noted in description.**

**All sandwiches come with decorative picks to hold them together.**

Items delivered in disposable deli containers and disposable aluminum pans with lids.

To be transferred to your own serving platters.

**24 ct. minimum for each selection**

**COLD**

**$180 Tavern Ham and Serrano Pub Cheese – 24 count**

Shaved Boar’s Head ham and house-made serrano cheddar pub cheese on a soft Hawaiian pretzel bun. If you love ham and cheese sammys you’re gonna love this one!

**$170 Greek Chicken – 24 count**

Lemon ,oregano and garlic marinated grilled chicken with oven roasted tomato and tzatziki cream cheese on a sesame seed roll.

**$160 Roasted Tomato Caprese – 24 count**

Fresh mozzarella, oven roasted tomato, basil pesto.

Balsamic reduction on side.

**$170 Grilled Chicken Caprese – 24 count**

Grilled sliced chicken, oven roasted tomato, fresh mozzarella, basil pesto.

Balsamic reduction on side.

**$216 Steak House – 24 count**

Char grilled thin sliced black angus filet mignon, oven roasted tomato,

truffled parmesan aioli (on side)

**WARM - Requires oven heating and some assembly – Instructions included.**

**$195 Pastrami Rueben – 24 count**

Shaved Boars Head pastrami and Swiss on a pumpernickel roll.

Sauerkraut and 1000 island dressing on side to add after heating.

**$220 Char Grilled Filet Mignon, Havarti and Mushroom – 24 count**

Char grilled thin sliced black angus filet mignon, sautéed mushrooms with red wine demi sauce.

**$170 DIY Hoisin Smoked Pulled Pork Sliders** **with Pineapple Rainbow Slaw - 24**

Meat is packed separately. Served on a mini Hawaiian roll, pineapple citrus coleslaw on side/

**$170 Buffalo Chicken and Bacon – 24 count**

Pulled Roasted chicken bathed in garlic buffalo sauce, bacon, whipped jalapeno cream cheese smear and cheddar jack cheese. Comes partially assembled, you heat the chicken and place it on the dressed roll.

**$195 Mini Windy City Beef Grinder with Provolone Grinder – 24 count**

Boar’s Head roast beef and cheese assembled on a mini garlic buttered artisan steak roll.

Fischetti’s local-artisan giardiniera on the side.

Heating instructions provided.

**$170 Grilled Marinated Portobello Mushroom, Roasted Tomato, Cheese – 24**

Olive oil and balsamic fig reduction grizzle

**Slider Side Add Ons – 20 serving minimum**

**$120 Caprese Bowtie Pasta Salad - $5 per serving**

**Fresh mini mozzarella balls, basil, baby tomatoes, Italian parsley**

Balsamic, garlic, olive oil and garlic dressing

**$120 Southwest Pasta Salad**

**$96 Kettle Chips and House Made Caramelized French Onion Dip**

2 – 12 oz. bags of chips

2 - 16oz. containers of dip

**Platters - Feeds 20 guests**

Items delivered in disposable deli containers and disposable aluminum pans with lids.

To be transferred to your own serving platters.

**Add $7 - Arranged on a disposable black platter with clear dome lid.**

**$250 Thai Chicken Salad Build Your Own Lettuce Wraps**

Shredded chicken, cabbage, carrots, cucumber, red pepper, scallions, cilantro.

Peanut sauce and crushed peanut garnish on side.

Chicken is packed separately.

**Add $7 Arranged on a disposable black platter with clear dome lid.**

**$210 Thai Tofu Build Your Own Lettuce Wraps**

Butter lettuce or baby romaine leaves, baked teriyaki tofu cubed, grape tomatoes, water chestnuts, shredded carrots, scallions.   
Soy and sweet chile dipping sauces.

**Add $7 Arranged on a disposable black platter with clear dome lid.**

**$225 Thai Lemongrass Ground Turkey Build Your Own Lettuce Wraps**

Butter lettuce or baby romaine cabbage, carrots, cucumber, red pepper, scallions, cilantro. Lemongrass ground turkey is packed separately for heating.

Soy and sweet chile dipping sauces.

**$200 Roasted Cajun Shrimp Cocktail with Caper Remoulade**

36 pcs. 13/15 size

Caper remoulade sauce and lemon wedges

**$180 Roasted Old Bay Shrimp Cocktail**

36 pcs. 13/15 size

Diablo cocktail sauce and lemon wedges

**Desserts**

**$6 to $8 per person**

**24 piece/serving minimum order for each selection**

**$6 Peach Schnapps and Bourbon Peach Cobbler**

Gingersnap dust and whipped cream

**$8 Reposado Margarita Key Lime Pie Parfaits**

Layers of tequila spiked lime curd, whipped cream

and cinnamon graham cracker crust crumble

**$6 - Bars**

**$5 Limoncello Cheesecake Bites**

Vanilla bean cheesecake topped with limoncello infused lemon curd

Garnished with freshly whipped cream and blueberries

**$6 Pure Mascarpone Mini Cannoli**

Mini chocolate chip, crushed pistachio and maraschino cherry garnish

**2 per serving**