



catering • delivery • events

No matter what your style is, our Event Planners can help you plan a menu that suits your needs and budget. Don't know your style? We can help!



Grazing Finger Foods Reception

Hors d'Oeuvre - passed Butler Style

Brie and Raspberry Tartlets • Chilled Jumbo Shrimp Skewers, cocktail sauce and lemon wedges on the side
Cucumber Mousse Canapes on Rye • French Pinwheels with Salami, Dijon and Rosemary

Carving & Pasta Station

Roasted Aged Round of Beef, Brisket or Tenderloin, Carved to order by Chef to Mini Brioche Rolls
with Au Jus and Horseradish Cream on the side

Mini Pulled Pork or Pulled Chicken Sandwiches with Carolina Cole Slaw and BBQ Sauce on the side
or Mini Warm Brown Sugar Glazed Ham Sandwiches on Brioche Rolls
or Mini Crabcake Sandwiches with Lemon Cilantro Mayonnaise

Penne and Cavatappi Pastas with choice of three of our homemade sauces:
Marinara, Vodka Cream, Gorgonzola Cream, Pesto or Pesto Cream Sauce

Street Foods Station

Mini Springrolls with Dipping Sauce • Pimento Mac & Cheese Cups • Chicago Style Pan Pizza Squares
Shrimp Cocktail Shooters • Chilled Gazpacho Shooters

Charcuterie Station

Charcuterie of Assorted Sausages and Cheese garnished with Fruit
Bruschetta with Assorted Toppings

Dessert Station

Assorted Mini Pastries to include:

Mini Eclairs, Mini Creme Puffs, Mini Chocolate Mousse Profiteroles, Mini Cannoli, Mini Fruit Tarts
and Assorted Cake Donut Holes • Coffee Service with accompaniments

Other options available, we'll customize a menu to your needs – on your budget

Bar Options: Open Bar, Wine & Beer Bar, Mocktails, Sparkling Waters, Bubble Bar (Prosecco or Champagne with Fruit & Purees)

Contact one of our Event Planners for pricing on menu, bar service and other services needed for your event.

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