



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
Spinach Parmesan Mushrooms • 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

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

Street Foods & Charcuterie Station

Mini Spring Rolls with Dipping Sauce • Chicago Style Pan Pizza Squares
Street Corn Nacho Cups • Bruschetta with Assorted Toppings
Charcuterie of Assorted Sausages and Cheese garnished with fruit

Dessert Station

Assorted Mini Pastries to include:

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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