



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!



Seated Dinner Menus

The following are samples of our Seated Dinner options:

Hors d'Oeuvres - Passed Butler Style

Swedish Meatballs • Blue Cheese Stuffed Mushrooms
Spinach & Feta Phyllo Triangles • Jumbo Shrimp Canapes (other options available)

Choice of:

Classic Caesar Salad with grated Parmesan and Homemade Croutons
Mixed Greens, Beet & Goat Cheese Salad with Honey Dijon Dressing and Walnuts
Chilled Tomato Peach Soup or Italian Wedding Soup

all served with: Assorted Dinner Rolls, Focaccia Fingers and whipped butter

Seated Dinner Choice A: Steak & Potato Sample

Aged Tenderloin of Beef, Prime Rib of Beef or Slow-Roasted Brisket of Beef, horseradish cream and au jus served with Sour Cream & Chive Smashed Potatoes, Loaded Baked Potato or Potato Savoyarde or Ancho-Rubbed Strip Steak, or Strip Steak with Chimmichurri served with Individual Sweet Potato Soufflé served with: Green Beans with Bacon & Shallots or Sauté of Fresh Vegetables with Herbs

Seated Dinner Choice B: Duo Entrée Sample

Petite New York Beef Filet or Aged Tenderloin of Beef with Cabernet Sauce and Mixed Mushrooms and Chicken Piccata or Lemon Mustard Chicken served with Potato Savoyarde, Potato Gratin or Florentine Rice Pilaf Broccoli Souffle Terrine Slice with Honey-Glazed Carrots and Parsnips

Seated Dinner Choice C: Summer Chicken Sample

Chicken Caprese with Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle or Chicken Piccata, or Spinach & Goat Cheese Stuffed Chicken Breast with Sun-Dried Tomato Cream Penne Pasta with Bacon, Endive, Mushrooms, Leeks & Roasted Red Pepper or Garlic Mashed Potatoes Tuscan Green Beans with Sea Salt and Fresh Grape Tomatoes

Seated Dinner Choice D: Autumn Dinner Sample

Roasted Pork Loin with Apple Brandy and Dried Cherry Compote or Woodlands Chicken with Mixed Mushrooms and Rosemary Cream Brown & Wild Rice Pilaf, Potato Gruyere Gratin, or Individual Sweet Potato Soufflé Charred Brussels Sprouts with Brown Butter or Roasted Root Vegetables

We have plenty of options available, and can customize a menu to your needs – on your budget!

Bar Options: Open Bar, Wine & Beer Bar, Mocktails, Sparkling Waters, Bubble Bar, Featured Cocktails and Coolers, Champagne

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

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