



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 Stations Reception

Hors d'Oeuvre - passed Butler Style

Brie and Raspberry Tartlets • * Cucumber Mousse Canapes

Pasta & Salad Station

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

Tuscan Balsamic Glazed Vegetable Platters

Classic Caesar Salad with House-Made Croutons and Parmesan, cherry tomato garnish

Chicago Street Foods Station

• Mini Italian Beef Sandwiches, giardineira on the side • Spinach & Feta Phyllo Triangles
Mini Spring Rolls with Dipping Sauce • Chicago Style Pan Pizza Squares • Hot Honey Chicken Bites

Charcuterie Station

Charcuterie of Assorted Sausages, Cheeses, wafers and flatbreads garnished with grapes and fruit
Crosini with Assorted Bruschetta Toppings

Dessert Station

Assorted Mini Pastries to include:

Mini Chocolate Mousse Cups, Mini Cannoli, Mini Fruit Tarts, Chicago Style Popcorn Mix,
and Assorted Cake Donut Holes • Coffee Service available

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.

Chicago (773) 935-8085 • Chicagoland (708) 388-0940