



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

Hors d'Oeuvres - Passed Butler Style

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

The following is a sampling of our Seated Dinner Options

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

Served with: Assorted Dinner Rolls, Focaccia Fingers and Ramekins of Whipped Butter

Steak & Potato Sample

Prime Rib of Beef or Slow-Roasted Brisket of Beef – horseradish cream and au jus on the side
served with Sour Cream & Chive Smashed Potatoes, Garlic Mashed or Traditional Whipped Potatoes
or Ancho-Rubbed Strip Steak, or Strip Steak with Chimichurri served with Individual Sweet Potato Soufflé
Green Beans with Bacon & Shallots or Sauté of Fresh Vegetables with Herbs

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

Summer Chicken Sample

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

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 – we'll 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.

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