

catering  **sensation**
sensational food & events



thanksgiving menu

www.Catering-Sensation.com
630.475.8552

We provide catering for events at your home or office. Our goal is to provide consistency and creativity while beautifully presenting our cuisine. Using our house recipes, all entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 12 guests. Orders under 20 guests may be subject to a 10.00 dollar service fee (some exceptions). Menu bundles include: tableware, free use of our equipment chafing dishes and sterno. Delivery Charge additional. November menus are valid from November 1st through December 31st.

clients in the kitchen - create your own pairings

thanksgiving tradition

entrees

carved oven roasted boneless breast of turkey with fresh turkey gravy
carved honey baked ham in natural juices

warm side accompaniments

chef's original sage dressing (stuffing)
cranberry sage dressing (stuffing)
twice baked mashed potatoes
mashed potatoes
cinnamon mashed sweet potatoes
sweet potatoes
seasoned seven vegetable melange
seasoned buttered corn



Chilled side accompaniments

pear & mixed field green salad (fabulous field greens)
apple & mixed field green salad
taffy apple waldorf salad



included

cranberry relish
fresh dinner rolls & butter
complete disposable tableware
catering equipment as needed
(whole turkeys available by request -call for details)

<u>(1) entrees</u>	<u>12-24 guests</u>	<u>per guest</u>	<u>(2) entrees</u>	<u>12-24 guests</u>	<u>per guest</u>
	1 entrees, 3 sides	11.75		2 entrees, 3 sides	13.75
	1 entrees, 4 sides	12.50		2 entrees, 4 sides	14.50
	<u>25-49 guests</u>	<u>per guest</u>		<u>25-49 guests</u>	<u>per guest</u>
	1 entrees, 3 sides	11.50		2 entrees, 3 sides	13.50
	1 entrees, 4 sides	12.25		2 entrees, 4 sides	14.25
	<u>Over 50 guests</u>	<u>per guest</u>		<u>Over 50 guests</u>	<u>per guest</u>
	1 entrees, 3 sides	11.25		2 entrees, 3 sides	13.25
	1 entrees, 4 sides	12.00		2 entrees, 4 sides	14.00

***Call for custom pricing for larger events. 100 to 500 guests | 501-1000 guests | Over 3000 guests**

sweet options (priced per piece, otherwise stated)

- 1.95 maple walnut blonde bar
- 1.95 taffy apple crumble bar
- 1.95 chocolate pumpkin cheese cake bar
- 1.95 pecan pie bar
- 1.95 miniature cheese cake cups
- 1.95 brownies & holiday cookies
- 1.80 apple or pumpkin pie slices
- 1.75 holiday airbush cookies 4" inches
(ask us for details, several to work with)

Ordering Guidelines:

All thanksgiving day orders are picked up or delivered by 1:30pm.

Menus can be prepared hot ready to serve or with basic warming instructions.

Contact us to determine what's the best option for you. 708.436.7251 or online at www.Catering-Sensation.com.

SPECIAL NOTE:

Holiday dates fill up quickly, please contact us early to reserve your date of choice.
630.475.8552 or online at www.Catering-Sensation.com.

Hand crafted party platters are prepared fresh from our chef. Minimum of 10 guests. Some platters require 48 hour notice.

handcrafted cocktail platters

old fashion bruschetta chef's fresh bruschetta recipe (tomato, basil, onion, olive oil & other) served with sliced seasoned baguettes	1.25 per piece
combination platter of fruit & cheese great arrangement of carved fresh fruit with an assortment of dice size cheeses	3.95 per guest
domestic cheese board assortment of best available firm & semi firm cheeses with seasoned crackers (baguette slices by request)	2.95 per guest
platter of garden vegetables arranged display of crisp colorful vegetables. carrots, celery, mushrooms, olives, tomatoes broccoli, cauliflower & radishes. accompanied by your choice of chef's vegetable dip <u>or</u> parmesan garlic dip	2.95 per guest
seasoned grilled vegetables assortment of vegetables, mesquite grilled for unique flavor	3.25 per guest
combination platter of vegetables, cheeses & pepperoni fresh vegetables platter with chef's vegetable dip, assorted miniature dices of cheese and pepperoni	3.25 per guest
combination platter of rolled deli meats & cheeses rolled & folded deli meats & cheeses include: salami, ham, smoked turkey, italian meats, and assorted	3.75 per guest
shrimp cocktail display shrimp arranged beautifully and displayed with fresh lemon wedges and homemade cocktail sauce	market price
traditional antipasto thinly sliced assortment of italian deli meats & cheeses, roasted red peppers, grilled chef's vegetables, fresh sliced mozzarella, cherry tomatoes, pepperoncini, olives, focaccia wedges & baguette slices	4.45 per guest
fabulous combo cocktail tray designed for your guests to enjoy all day. items include: shrimp cocktail, chicken strips salsa, ham, salami, capicola, turkey, pepperoni, assorted cheeses, peppers, olives, mushrooms, and cucumbers. served with gourmet crackers & several hand made dips: cocktail sauce, cranberry chutney, chef's veggie dip	7.95 per guest

chef crafted cocktail sandwiches

chef crafted miniature sandwiches (minimum of 6 pieces of each type. served on assorted fresh rolls. 48 hour notice)	1.95 per piece
~ mini pizza hoagie with salami, ham & provolone cheese	~ smoked turkey with cranberry chutney
~ country ham with cheddar & honey mustard	~ grilled vegetables with feta cheese
~ feta cheese, roasted peppers, black olives & baby greens	~ tender beef with sweet onion jam
chef crafted miniature wraps (minimum of 6 pieces of each type. rolled in flour tortilla. 48 hour notice) fresh deli meats, cheeses & spreads, wrapped in tortillas. mini veggie wraps are included.	1.95 per piece

munchie snack platters

mexican munchies choice of one dip: corn and black bean dip <u>or</u> refried bean & cheddar jalapeno dip includes: mild salsa and plenty of nacho tortilla chips (colored tortilla chips by request only)	3.65 per guest
grecian munchies roasted garlic whipped feta dip, with spears of cucumber and green pepper, with red wine vinaigrette sprinkles, kalamata olives, pepperoncini, served with toasted pita triangles	3.95 per guest
dippers delight select two (2): tortilla chips toasted pita triangles crudites pretzels select three (3): corn & black bean dip tomatillo salsa spinach aioli cheddar hummus sweet onion dip	3.65 per guest