

catering sensation

sensational food & events



holiday catering menu

www.Catering-Sensation.com
630.475.8552

simple holiday traditions

entree selections
fresh roasted turkey with gravy & cranberry relish
honey baked ham in natural juices
Italian beef sandwiches with hot & sweet peppers
italian sausage sandwiches with hot & sweet peppers
baked chicken (bone-in) honey, grecian or vesuvio
penee pasta marinara or chef's vodka sauce
linguini scampi ogilo oilo

select (two) side accompaniments
fresh garden tossed salad with two dressings
caesar salad with italian & caesar dressings
sicilian pasta salad
sweet potato salad with special brown sugar dressing
chef's sage dressing
twiced baked mashed potatoes or mashed potatoes
marinated grilled vegetables
holiday cookie platter

paired with two (2) side accompaniments & dessert

guest count	one entree	two entrees
15-24	9.75	10.75
25-99	9.50	10.50
over 100	8.95	9.95



select holiday traditions

entree selections
roasted turkey, dressing, gravy & cranberry relish
honey baked ham in natural juices
italian beef sandwiches with hot & sweet peppers
italian sausage sandwiches with hot & sweet peppers
baked chicken (bone-in) honey, grecian or vesuvio
boneless breast of chicken de jonghe (.75 extra)
penee pasta marinara or chef's vodka sauce
linguini or farfalle (bowtie) scampi ogilo oilo
pasta drunken florentine (.75 extra)
homemade lasagna (.75 extra)

select (one) vegetable
seasoned seven vegetable melange or buttered corn

select (one) potato option
twice baked mashed, mashed, warm german,
cinnamon mashed sweet potatoes
new potatoes bistro style

select (one) fabulous field greens
fresh garden tossed salad with two dressings
caesar salad with italian & caesar dressings
ditalini chopped salad (.50 extra)

dessert included
holiday cookie platter

paired with three (3) side accompaniments & dessert

guest count	one entree	two entrees
15-24	10.85	12.60
25-99	10.65	12.40
over 100	10.45	12.20
over 500 to 5000	contact us for custom pricing	



elegant holiday traditions

entree selections
roasted turkey, dressing (stuffing), gravy & cranberry relish
steak pizzaiola
london steak marinated with olive oil & steak seasoning
tender london steak holding burgundy mushroom glaze
grecian style marinated pork tenderloin
orange glaze pork tenderloin twenty four hour marinate
pepper steak tenderloin (+2.25 to +2.95 extra - mkt price)
boneless breast of chicken: vesuvio or lemone' zest
boneless breast of chicken asiago pesto style
signature boneless breast of chicken de jonghe
boneless breast of chicken florentine
lemon artichoke chicken
honey baked ham natural (juices) or pineapple chutney

select (one) italian pasta entree (optional 2.00 extra)
pasta drunken florentine (with chicken - optional)
homemade lasagna (cheese, meat, or spinach & cheese)
cheese ravioli with authentic vodka sauce
stuffed shells
pasta marinara or chef's authentic vodka sauce
tortellini florentine or marinara

select (one) vegetable
seasoned seven vegetable melange or buttered corn

select (one) potato option
vesuvio roasted new potatoes with tri colored peppers
twice baked mashed, mashed, hot german potato salad,
cinnamon mashed sweet potatoes
signature new potatoes bistro style

select (one) fabulous field greens
strawberry & mixed field greens with c raisins paired
with raspberry vinaigrette
pear & mixed field green salad with gorgonzola cheese,
toasted pecans and creamy honey pineapple dressing
athenian mixed field greens with cucumbers, tomatoes,
kalamata olives, onion, & feta with red wine vinaigrette
apple & mixed field green salad
caesar salad with italian & caesar dressings
ditalini chopped salad

dessert included
combo platter of chocolate brownie bites & holiday cookies

paired with three (3) side accompaniments & dessert

guest count	one entree	two entrees	three entrees
15-24	11.35	13.35	15.35
25-99	11.15	13.15	15.15
over 100	10.95	12.95	14.95
over 500 to 5000	contact us for custom pricing		

about bundled menus

~ we offer amazing cuisine paired with prominent presentation. our authentic family recipes are prepared to perfection daily.
~ packages include dinner rolls, butter, disposable plastic paper goods and free use of our chafing dishes.
~ delivery charges will vary depending on location.
~ stationed menu bundles are designed for 15 or more guests. for pricing over 100 to 5000 guests, please contact one of our event specialists.

simple thanksgiving tradition

chef's menu pairing
 fresh carved oven roasted turkey with giblet gravy
 chef's special dressing (stuffing)
 mashed potatoes or cinnamon mashed sweet potatoes
 seasoned seven vegetable melange or buttered corn
 chef's tossed mixed field green salad
 two of our chef made salad dressings
 cranberry relish
 fresh dinner rolls
 complete tableware
 ~ add honey baked ham (2.00 extra)
 ~ add chef's pasta marinara or vodka sauce (2.00 extra)
 ~ to add apple pie or pumpkin pie slices (1.80 each)
 ~ whole turkeys available by request (contact us)

<i>guest count</i>	
15-24	11.95
25-99	11.50
over 100	10.95



a thanksgiving feast

chef's menu pairing
 fresh carved oven roasted turkey with giblet gravy
 carved honey baked ham in natural juices
 chef's special dressing (stuffing)
 mashed potatoes or twice baked mashed
 cinnamon mashed sweet potatoes or sweet potatoes
 seasoned seven vegetable melange or buttered corn
 pear & mixed field green salad (fabulous field greens)
 chef's creamy honey pineapple salad dressing
 cranberry relish
 fresh dinner rolls
 complete disposable tableware

~ to add apple pie or pumpkin pie slices (1.85 each)
 ~ whole turkeys available by request

<i>guest count</i>	
15-24	15.25
25-99	14.95
over 100	14.50



hors d'oeuvres station options



stationed hors d'oeuvres - served chilled

- old fashion bruschetta with tomato, basil, onion, olive oil and chef's seasoning on crusted french roll ~ 1.50 per piece
- cheese tortellini brochette, artichokes, fresh mozzarella & pear tomatoes w/ basil pesto ~ 2.50 per piece
- caprese skewer with mozzarella, pear tomatoes and basil pesto drizzle ~ 2.25 per piece
- sicilian caprese skewer with salami, tortellini, olive and fresh mozzarella drizzled with olive oil ~ 2.50
- goat cheese & olive tapenade on herbed crostini ~ 2.25 per piece
- goat cheese & sun dried tomato tapenade on herbed crostini ~ 2.25 per piece

stationed hors d'oeuvres - served warm

- warm baked brie cheese in phyllo cup with apple and balsamic glaze ~ 2.50 per piece
- italian phyllo cup with melted parmesan & mozzarella cheeses drizzled with authentic marinara sauce ~2.25 per piece
- italian sausage phyllo cup/ melted parmesan, mozzarella & chopped it. sausage, drizzled with authentic marinara sauce ~2.50 per piece
- grilled steak crostini with sweet onion jam, red pepper, shaved cheddar and horseradish cream ~ 2.50 per piece
- chicken de jonghe squares ~ 2.00 per piece

stuffed

- new potato cups with italian sausage, bell peppers and asiago Cheese ~ 2.50 per piece
- new potato cups with roasted garlic, spinach, topped with drunken goat cheese ~ 2.50 per piece
- mushrooms stuffed with italian sausage, bell peppers and asiago cheese ~ 2.50 per piece
- yukon gold potatoes with chorizo, chiauaua cheese and sour cream drizzle ~ 2.50 per piece

skewers

- beef skewer with tarragon mayonnaise and dusted with crispy potato chip crumbs ~ 2.50 per piece
- montreal steak seasoning marinated beef skewer ~ 2.60 per piece
- balsamic glazed chicken and portobello skewer, roasted garlic cream ~ 2.50 per piece

pizette's (chef crafted)

- mini pizette (selection below) , house made marinara sauce with fresh mozzarella ~ 1.95 per piece
- cheese pizette ~ sausage ~ bacon ~veggie~other/special to order
- cheddar, bacon and pecon pizette

sliders (chef crafted)

- angus beef cheeseburger sliders with mustard, ketchup, pickle, onion on very soft slider bun ~2.55 per piece
- mini beef sliders with smoked apple wood bacon and granny smith apple slaw ~ 2.55 per piece
- petite chicago style italian beef sliders on soft cubby roll with sweet peppers ~2.55 per piece
- tangy pulled pork slider with red onion ~ 2.55 per piece
- chicken de jonghe sliders ~ 2.55 per piece
- quesadillas (chef crafted cut in triangles)
- pulled pork quesadilla with aged mozzarella, pickled red onion drizzled tangy barbeque sauce ~ 1.95 per piece
- lt.beef cheeseteak quesadilla with mozzarella & peppers pepper chipotle cream ~ 1.95 per piece
- chorizo & quesadilla with melted pepper jack cheese ~1.95 per piece
- roasted vegetable quesadilla's with melted pepper jack cheese ~ 1.95

Note: minimum order may apply.

Additional appetizer menus online at www.Catering-Sensation.com

sweet options (priced per piece, otherwise stated)

- 1.95 spiced pumpkin cake bar
- 1.95 taffy apple crumble bar
- 1.95 chocolate pumpkin cheese cake bar
- 1.95 pecan pie bar
- 1.95 assorted cheesecake cups
- 1.95 brownies & holiday cookies
- 1.85 apple or pumpkin pie slices
- 1.35 assorted holiday cookies
- 3.25+ holiday petit fours (varies-call)
- call holiday cakes
- 75.00+ strawberry tree (30-40 servings)
(ask us for details, several to work with)
- 1.95 holiday airbush cookies 4" inches
(ask us for details, several to work with)
- 1.95 decorated cutout cookies 3.5" inches



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.

We have over 20 years of catering & event experience. Our amazing cuisine is paired with outstanding presentation and generous quantities. Our holiday offering, is only a partial listing of our hours d'oeuvres, cocktail menus and party platters. As a full service custom catering company we have many additional cuisine selections available at your request.

conditions & guidelines

deliveries arrive around a half hour prior to serving time. contact us early to reserve your date. dates fill up quicky during the busy season.

delivery service: to the city and suburbs, 24 hour & late night shifts during the holidays. delivery charges vary per location.

pick up at our location: clients can also pick up orders at our 8,000 square foot building, contact us for directions.

when contacting us: please have the event date, menu selections, serving time, estimate guest count & location.

orders, cost summaries & proposals

for a detailed proposal including event cost summaries, contact one of our event specialists. we can customize an event to align with your needs, budget requirements and goals.

office hours: m-f 8:30am -12:30, 1pm-5 pm, sat (by appointment)
 office: 630.475.8552
 email: info@Catering-Sensation.com
 Online: www.Catering-Sensation.com

full service catering & events: staffing, event planning, rentals, other

service capabilities & event planning

our event specialists can help you with the planning of your event. feel free to contact us if you need assistance with menu development. we are able to create custom proposals and cost summaries. contact us anytime for questions. If you don't see something listed that you're looking for, simply ask. below is a short list of our event services.

We offer: Drop off Service(Delivery & Set Up) | Full Service with Staff | Rentals | Linens | Tabletop | Theme & Decor | Themed Menu Options

additional catering options



holiday drop off & set up



upscale holiday events



holiday open house



company wide breakfast



special event desserts



parties at home (upscale it)

Our capabilities range from corporate boxed lunches to formal black tie affairs. Give us call to receive our additional catering menus. ~ corporate catering menu ~ picnic & outdoor event menu ~ special event menu ~ upscale options

"Oh my gosh! I was just telling one of the admins, how fantastic everything was. You guys really out did yourselves. THANK YOU". Diana B.