

catering sensation

sensational food & events



breakfast | lunch | snacks & breaks | dinner

corporate catering menu

www.Catering-Sensation.com
708.436.7251

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about us

Company Profile

Catering Sensation is a professional full service catering & event company. We are dedicated to innovative, environmentally-friendly, fresh, healthy and most of all, delicious flavors of the culinary world! We launched our company after two decades in the catering and event industry to bring you, our valued clients, the very best in catering services. Inspired by the late executive chef John Paul Burzawa, the tradition of serving exceptional meals with great portions blended with a distinguished presentation, carries on today.

Our Capabilities

Our capabilities range from corporate boxed lunches to formal black tie affairs. 10 to 10,000 guests.

Our Experience & Expertise

With over 75 years of combined catering & event experience from our management team, our areas of expertise include: catering event management, event analysis, restaurant management, food preparation, sanitation, food safety, culinary creativity and operational excellence.

Our Core Competency & Mission Statement

We will consistently provide exceptional service, outstanding cuisine with a distinguished presentation. Our strength lies in preparing our traditional recipes for our clients. Our culinary creativity and friendly service keeps them coming back to us.

terms & conditions

Ordering & Customer Service

Orders can be placed by phone at 708.436.7251 (direct to John) Monday through Friday between the hours of 8:30am and 5pm. Online at www.Catering-Sensation.com, 24 hours a day. Online orders and estimate requests are automatically forwarded via email to a manager (for specific details contact us). We ask for a minimum of 24 hour notice, orders for the next day should be placed by 12pm (noon) the day prior. Monday orders should be placed on Friday by 1pm. We will try to accommodate last minute or same day orders. Special events or larger guest counts should allow more than 72 hours notice.

Delivery & Set Up Services

We offer delivery, set up and equipment pick up service. Delivery charges range from \$10 to over \$50 depending on distance traveled. We schedule deliveries to arrive a half hour prior to serving. Delivery times can range from 1 hour to 15 minutes prior to your designated serving time. Larger events will require more set up time and simple cold deliveries less time. We offer delivery service seven days a week. 24 hours a day for special events and after hour shifts. Food will arrive ready to serve for corporate delivery menu items. Full service events may require additional staffing.

Pricing & Menu Options

Menu items and pricing are subject to change without notice. See menu details for minimums or special policy changes.

Event Planning & Menu Development & Site Inspections

We can get involved as much or as little with the planning of your event. We handle every detail from start to finish, or follow your lead and simply provide consulting on cuisine and services. Please note, our basic event planning services are free of charge, including menu development and most site inspections. However, we offer full event planning services. For costs and details please contact one of our event specialists.

Proposals & Cost Summaries & Contracts

For special events and large orders, we provide a detailed proposal and cost summary (cost free). We ask that you have a few basic details for us to discuss, including your function date and event location. When catering proposals and cost summaries have been accepted, we will send a formal catering contract for your review and signature. All special events and large corporate delivery orders require a signed catering contract.

Guest Counts & Final Guarantees

For special events and larger corporate delivery orders please refer to the catering contract for details.

Payments & Deposits

All events are required to have the balance paid in full by the function date, unless other arrangements have been made. We accept credit cards and checks. For terms on house accounts please contact us. Special events and large orders require a deposit to hold your function date. The balance will be due based on the terms of the contract.

Cancellations

Cancellations are handled on a per case basis and must be phoned in to our office. We ask for a minimum of 24 hour notice. Less than 24 hour notice subject to a fee of 25% of the order. Unfortunately, we cannot accept same day cancellations.


Licenses & Insurance

We are a fully licensed and insured catering company. A certificate of insurance will be provided at the client's request.



Leftover Policy

We offer the ability to leave leftovers provided that satisfactory sanitary conditions exist. Please note, we may require clients to sign a release form. For further details, contact one of our event specialists.

hot beverages

regular & decaf gourmet coffee service fresh brewed gourmet coffee, regular or decaf. served in airpots. disposable coffee cups, includes: regular & flavored creamers, stirrers and sugars (regular, equal, sweet & low, splenda)		1.35 per cup
disposable coffee box fresh brewed gourmet coffee, regular or decaf. disposable box served 12 cups (8oz) per box includes: regular creamers, stirrers and sugars (regular, equal, sweet & low, splenda)		16.95 per box
hot tea service tea bags and an airpot of hot water. disposable coffee cups, includes: lemon slices, regular creamers, stirrers and sugars (regular, equal, sweet & low, splenda)		1.35 per cup
hot chocolate served in airpots with a 30 cup minimum. individual packets of hot chocolate, includes disposable cups & stirrers note: we can make the hot chocolate for you (in bulk) by your request		1.20 per cup
hot apple cider fresh made apple cider, served in airpots with a 30 cup minimum. includes disposable cups		1.20 per cup

cold beverages

bottled juice orange, apple, cranberry, grapefruit (special request)		1.60 each	
cans of soda coke, diet coke, sprite, pepsi, diet pepsi. by request: ice tea, mountain dew, diet mountain dew, other		1.00 per can	
bottled water served chilled cups are provided		1.00 per bottle	
milk carton regular or chocolate		1.10 each	
lemonade service served from an airpot or punch bowl		1.00 per cup	
punch service served from an airpot or punch bowl		1.00 per cup	
ice tea service served from an airpot or punch bowl		1.00 per cup	
*punch bowl may require extra rental fee			
gatorade bottles 12 oz bottles served chilled		1.50 per bottle	
cans of monster (low carb & regular) 16 oz cans served chilled			2.25 per can

additional catering options available:

- ~ holiday menus
- ~ ice cream socials
- ~ social events at home
- ~ cocktail receptions
- ~ full service upscale events
- ~ picnic & outdoor menus
- ~ menus for graduations
- ~ wedding packages
- ~ custom menus seated & stationed
- ~ exclusive venue option

*menu items & prices are subject to change without notice

snack bars, energy bars & treats for breaks

- 1.65 each.....combo pairing: snack bars & planters trail mix platter (assortment of snack bars)
a platter full of assorted snack bars and trail mix & nuts (individually packaged)
- 1.65 per bar.....planters trail mix: chocolate & nuts (individually packaged)
chocolate & nut: peanuts, chocolate candy pieces (m&m like), raisins, almonds.
- 1.65 per bar.....planters trail mix: fruit & nuts (individually packaged)
fruit & nut: peanuts, raisins, banana chips, cashews, pineapple & cranberries
- 1.65 per bar.....trail mix granola bar (chewy): chef's choice trail mix bars
- 1.65 per bar.....kashi bar (chewy): chef's choice chewy kashi bars
- 1.65 per bar.....nutri grain bars (soft): chef's choice soft cereal bars
- 1.65 per bar.....oats n' & honey bars (crunchy):made with 100% natural whole grain oats. contains oats & honey.
- 1.65 per bar.....peanut butter & dark chocolate protein bar (chewy): medium protein with peanut butter & dark chocolate.
- 2.55 per bar.....protein bars (chewy): high protein bars, assorted bars
- 1.95 per bar.....yogurt bars (chewy): chef's choice yogurt bars



*clients can request a particular type of bar. talk to your catering consultant for more details
*brand names may include: kashi, quaker, nature valley, nutri grain, planters, kind, other
*menu items & prices are subject to change without notice

yogurt & cereal

- 3.35 per guest.....yogurt parfait ~individually crafted vanilla yogurt, layered with fresh berries, granola & honey
- 1.75 per guest.....yogurt cups ~assorted flavors served in individual containers. 6 minimum
- 2.25 per guest.....greek yogurt cups ~assorted flavors served in individual containers. 6 minimum
- 2.35 per guest.....chobani greek yogurt cups ~assorted flavors served in individual containers
- 2.75 per guest.....cereal & milk ~assortment of healthy cereals served in individual containers
Includes chilled milk cartons. for cereal to go cups. add.50 cents



fresh fruit

- 1.50 per guest.....whole fruit basket/platter ~including: apples, banana, oranges and pears
- 1.95 per guest.....fresh cubed fruit bowl ~seasons best fresh fruit. cubed fruit may included chef's choice
melons, pineapple, strawberries, berries and grapes
- 2.95 per guest.....fresh carved fresh fruit platter ~seasons best fresh fruit. carved, fruit may included chef's choice
melons, pineapple, strawberries, berries and grapes
- 3.25 per guest.....fresh fruit kabobs ~diced arrangement of chef's choice, fresh pineapples, melons, strawberries and grapes
- 0.75 additional.....romanoff dipping sauce ~great addition or any fruit option
- call 1.95 to 2.50.....taffy apples ~individually wrapped taffy apples. Great for a "change of pace" dessert or afternoon snack

munchie snack platters

- 3.65.....mexican munchies (per guest)
choice of one dip: corn and black bean dip or refried bean & cheddar jalapeno dip
includes: mild salsa and plenty of nacho tortilla chips (colored tortilla chips by request only)
- 3.95.....grecian munchies (per guest)
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
- 3.65.....dippers delight (per guest)
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
- 3.10.....tortilla chips & guacamole & salsa
- 2.95.....tortilla chips & salsa's
- 2.95.....pita chips & hummus
- 2.95.....pita triangles with spreads
- 1.00.....assorted bags of potato chips
- 1.00.....sun chips
- 1.00.....bagged pretzels
- 2.50 & up.....trail mixes & candies (served in white bowls)

*menu items & prices are subject to change without notice

continental breakfast club

breakfast pastry assortments

continental assortments may include a variety of selected items. in increments of 6 (half dozen). Orders over 20 guests qualify for a greater variety. not all assortments are available on short notice. 12 guest minimum. your menu selections include our signature platter presentation, disposable plates, silverware and two ply napkins. Butters and jellies/preserves are included where applicable.

chef pairings (mix & match by the dozen and ½ dozen)

- 3.25 per guest.....miniature continental assortment~mini muffins, mini croissants, mini bagels, breakfast loaves, mini danish
- 3.50 per guest.....large continental assortment ~bagels & cream cheese, croissants, muffins, donuts, long johns
- 3.50 per guest.....combo continental assortment ~fresh baked mini and large breakfast pastries
- 3.50 per guest.....scones & loaves ~white platter holding a variety of scones & loaves (48 hour notice for scones)
- 3.50 per guest.....bagles & croissants ~large bagels (slices) & cream cheese with bakery fresh croissants
- 3.50 per guest.....muffins & petite pastry delights~ mini muffins and a variety of our bakery fresh pastry items
- 3.50 per guest.....cinnamon bread & apple fritters~ amazing cinnamon bread paired with fresh apple fritters (cut in half)

create your own pairings (mix & match. by the dozen and ½ dozen)

- 3.50 per guest.....scones continental ~fresh baked flavors may include cinnamon apple, blueberry, other per dozen (48 hr notice)
- 3.50 per guest.....assorted loaves continental ~fresh baked breakfast loaves with a variety of flavors. cinnamon by request
- 3.50 per guest.....bagles & cream cheese ~large bagels, cream cheese, butters, jellies/preserves (mini bagels by request)
- 3.50 per guest.....muffin madness ~a variety of fresh mini muffins
- 3.50 per guest.....apple fritters ~a crowd favorite fresh apple fritters displayed whole and cut in half
- 3.50 per guest.....cinnamon rolls white iced ~white iced cinnamon rolls are the perfect size. Displayed whole & cut in half
- 3.50 per guest.....mini pecan rolls ~smaller pecan rolls "sticky buns". ordered by the dozen
- 3.50 per guest.....amazing cinnamon bread ~fresh baked soft sliced cinnamon bread
- 3.50 per guest.....colossal croissant pairings - baked fresh assortment of large crossants & mini flavored croissants
- 3.50 per guest.....petite pastry delights - fresh baked assortment of sweet rolls, cinnamon buns, danish & flavored croissants
- 14.05 each.....coffee cakes - variety can include: apple, blueberry, cinnamon, chocolate chip, other. 8-10 slices per cake
- 3.50 per guest.....gourmet donut delights - variety can include: long johns, twists, frycakes, cake donuts, glazed and more

clients in the kitchen bundled options- create your own bundle

miniature continental bundle #1

- mini breakfast pastries
- fresh fruit bowl (cubed)
- or
- bottled juice & water
- 5.30 per guest

combo continental bundle #1

- large & mini breakfast pastries
- fresh fruit bowl (cubed)
- or
- bottled juice & water
- 5.75 per guest

combo with yogurt cups bundle#1

- large & mini breakfast pastries
- yogurt cups (assorted)
- fresh fruit bowl (cubed) or
- bottled juice & water
- 8.05 per guest

miniature continental bundle #2

- breakfast pastries
- fresh fruit bowl (cubed)
- bottled juice & water
- 7.25 per guest

combo continental bundle #2

- large & mini breakfast pastries
- fresh fruit bowl (cubed)
- bottled juice & water
- 7.70 per guest

combo with yogurt cups bundle#2

- large & mini breakfast pastries
- yogurt cups (assorted)
- fresh fruit bowl (cubed) with both
- bottled juice & water
- 9.45 per guest

energy boost breakfast bundle #1

- assorted yogurts (greek yogurt +1.00)
- fresh fruit bowl or juice & water
- snack bars & protein bars
- 5.95 per guest



combo with yogurt parfaits bundle#3

- large & mini breakfast pastries
- yogurt parfaits (chef crafted)
- fresh fruit bowl (cubed)or
- bottled juice & water
- 9.10 per guest

add coffee service to your bundle

- regular & decaf gourmet coffee service
- fresh brewed gourmet coffee. regular or decaf served in airports
- includes: cups creamers, sugars & stir sticks.
- (coffee 20 cup minimum)
- 1.35 per cup

combo with yogurt parfaits bundle#4

- large & mini breakfast pastries
- yogurt parfaits (chef crafted)with both
- fresh fruit bowl (cubed) and
- bottled juice & water
- 11.05 per guest

*menu items & prices are subject to change without notice
*10.00 under 20 minimum fee may apply to certain orders

hot breakfast station bundles

Hot breakfast bundles are for a minimum of 15 guests. Orders under stated minimum are 1.25 times the listed price unless special arrangements have been made. Discounts are available for counts above 150 guests. Orders are delivered with chafing dishes to keep the food warm. Note: we portion the bottles of water and juice fifty-fifty.

america's pastime I : fresh scrambled eggs paired with the following (with french toast option): 9.95
~ plain scrambled eggs ~ ham & scrambled eggs ~ french toast & warm syrup
included: ~ pork sausage or baked ham ~ bacon strips ~ mini breakfast pastries ~ bottles of juice & water

america's pastime II : fresh scrambled eggs paired with the following (with home fried potato option): 9.95
~ plain scrambled eggs ~ ham & scrambled eggs ~ home fried potatoes o'brien
included: pork sausage or baked ham | bacon strips | mini breakfast pastries | bottles of juice & water

scrambled egg station : choice of (2) scrambled egg styles plus the included listed below. 9.95
~ plain scrambled ~ scrambled with ham ~ scrambled with pork sausage
~ scrambled meat lovers (ham, bacon, sasusage) ~ mexi style ~ italian sausage & egg
~ athenian style (feta & broccoli) ~ pepper & egg ~ scrambled with seven vegetables
included: home fried potatoes o'brien | pork sausage or baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

fritomelete station : fritomelete (frittata-omelete= fritomelete) is a crustless scrambled egg bake blended 9.95
with your selection of ingredients. fritomelete paired with the following (detailed descriptions on page 6):
~ fritomelete - bacon & cheddar ~fritomelete pork sausage ~ham & cheddar ~ meat loavers
~ fritomelete - seven vegetable ~athena fritomelete ~ loaded baked potato (+.35cents)
included: home fried potatoes o'brien | pork sausage or baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

combo #1 pancake bake & fritomelete station 10.25
(1) fritomelete option & (1) pancake bake option paired with the following:
~ choice of fritomelete ~ choice of pancake bake
included: home fried potatoes o'brien | pork sausage or baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

combo #2 pancake bake & scrambled egg station 10.25
(1) pancake bake opiton & (1) fresh scrambled egg option paired with the following:
included: home fried potatoes o'brien | pork sausage or baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

combo #3 pancake bake & breakfast pizza ~breakfast pizza in combination with our amazing pancake bake 10.25
(1) breakfast pizza option & (1) pancake bake option paired with the following:
included: home fried potatoes o'brien | pork sausage or baked ham | bacon strips
mini breakfast pastries | bottles of juice & water

* Note: clients can replace bottled juice & water for a cubed fruit bowl. on all breakfast station bundles (48 hour notice).

ala carte hot breakfast items

1.95.....	potatoes o'brien (potato cubes with peppers & onions)
1.65.....	applewood smoked bacon (2 pp)
1.95.....	loaded cheezy potatoes (cubed potatoes) (with bacon and melted cheddar)
1.50.....	baked ham
1.95.....	home fried potatoes (cubed potatoes)
1.25.....	breakfast sausage links
1.75.....	hash brown potatoes (stringy potatoes)
1.75.....	breakfast turkey sausage links
1.85.....	cheddar hash browns (stringy potatoes)

*menu items & prices are subject to change without notice

dessert selections

bakery dessert bars (fruit bars, blondies, other)

- 1.95 each.....raspberry crumble ~sweet tart flavor of raspberry-filled fruit bar enhanced by butter crumble crust
- 1.95 each.....lemon bars ~a tart and tangy lemon filling encrusted with all butter shortbread with powdered sugar
- 1.95 each.....blondie chocolate chip cookie bar ~all natural with white chocolate, walnuts & chocolate morsels
- 1.95 each.....english toffee bar ~walnuts, semi-sweet chocolate chips, english toffee bits, buttery vanilla filling
- 1.95 each.....seven layer bar ~graham cracker crust, coconut, chocolate chips, butterscotch drops, walnuts
- 1.95 each.....cookies-n-cream bar ~bed of chocolate brownie topped with white chocolate layer, chocolate cookies
- 1.95 each.....siberian bearclaw ~white chocolate brownie, white chocolate chips, cashews, caramel drizzled on top

bakery brownie bars

- 1.95 each.....double chocolate brownie ~dense chocolate batter with the texture of whole chocolate chips
 - 1.95 each.....chocolate chip caramel ~rich chocolate brownie batter drizzled with buttery caramel & chocolate chips
 - 1.95 each.....snicker doodle bar ~dark chocolate batter, caramel drizzle, chocolate chips, peanut butter drops & peanuts
 - 1.95 each.....*dark chocolate truffle ~smooth dark chocolate frosted ganache tops the dense chocolate brownie
 - 1.95 each.....*peanut butter ~blend of rich dark chocolate batter, peanut butter drops with of creamy peanut butter on top
- *not always available on short notice

cheese cakes

- 1.95 per guest.....minature cheese cake cups -assortment ~ wide variety of mini cheesecake cups (looks like mini cup cakes)
 - 1.75 per guest.....*petite cheese cake wedges ~wedges of: salted caramel, goat cheese & honey, flowerless chocolate cake
- *not always available on short notice

baked cookies

- 1.35 per guest.....large baked cookie platter ~baked in our kitchen, with a nice assortment of flavorful cookies (1.5 oz)
- 1.75 per guest.....jumbo baked cookies ~baked in our kitchen, thick and full body flavor, approx 2oz cookies

combo platters

- 1.85 per guest.....combo cookie platter ~a blend of large and jumbo baked cookies
- 1.95 per guest.....combo brownies & cookies ~a blend of large cookies and double chocolate brownies & snicker doodles

additional sweets to consider

- 4.50 per guest.....extreme dessert platter ~a fantastic variety of desserts including, unique dessert bars, mini cheese cakes cups, cookies and petite cheese cake wedges
- 1.80 each.....assorted mini pastries ~bakery fresh mini pastry assortment may include:
chocolate eclairs, cannolis, tari misu, small cakes, and many more
note: feel free to order just cannolis or just a platter of chocolate eclairs ect..
- 2.25 per guest.....small cakes ~(24 hour notice) small bakery fresh square cakes, a variety can include:
carrot cake, bannana, german chocolate, pineapple upside down cake
- 1.50-2.00 each.....taffy apples ~(48 hours notice) fresh taffy apples served individually wrapped
- 1.60 each.....rice krispie treats ~a crowd favorite choice of individually wrapped or cut & displayed on white platters
- 1.50-2.00 each.....assorted cup cake platter ~bakery fresh cupcakes on white platters
- call.....apple squares ~sweet apple slices (pumpkin seasonal)
- call.....cherry squares ~sweet cherry slices
- call.....special order cakes & sheet cakes ~special order cakes for all occasions, sheet cakes, gourmet cakes

Looking for additional options?
We offer a full line of ice cream bars & ice cream topping bars!
A complete listing can be found on page 18.

*menu items & prices are subject to change without notice

Deli's are "build your own" sandwiches. Platters are assembled fresh daily with high quality meats and cheeses. Pickles, lettuce, tomato, condiment platter will be provided along with packets of mustard and mayonnaise. Menu bundle includes: two (2) accompaniments from the list provided below. Deli platters are for minimum of 12 guests. Orders under 12 guests are 1.25 times the listed price. Some exceptions. Tableware included (plates, forks, knives, napkins).

build your own sandwich

gourmet deluxe deli station

fresh cold cut deli meats (selection of 4 types)
smoked turkey, roasted turkey, ham, salami, tuna salad, roast beef, corned beef

includes your choice of (2) chesses: american, provolone, cheddar, swiss, havarti

traditional sliced breads: (selection of 3 types)

sliced white
wheat
multi grain
lite rye
dark rye
9.25 per guest

gourmet sandwich breads (selection of 3 types)

pretzel bread
white gourmet bun
croissant
telera bread
onion roll
9.95 per guest

Healthy Sandwich Options Listed on Page 13

included with deli stations are two (2) side accompaniments
(some salad options might not be available on short notice.
Detailed descriptions are on the back pages.)

standard favorites

red skin (new)potato salad
american potato salad
creamy sweet cole slaw
carmen (veggie) medley
tri-color veggie pasta salad
greek village salad (feta .25)
assorted potato chips (bags)
pretzels (individual bags)

signature concepts

santorini orzo pasta salad
sicilian pasta salad
sweet potato salad
apple vinaigrette slaw
idaho loaded baked potato salad
catalina bowtie pasta salad
tortellini pesto salad (chicken .50 extra)

fabulous field greens

ditalini chopped salad (.75 extra)
balsamic chopped salad (.75 extra)
garden tossed
special deluxe tossed (.25 extra)
strawberry, spinach & leaf lettuce
pear & mixed field greens
apple & mixed filed greens
caesar salad
chicken caesar (.50 extra)
italian tossed salad
antipasto tossed garbage salad (.75 extra)
athenian mixed greens village salad (.25 extra)

Sandwich platters are prepared fresh daily by our culinary staff using high quality meats & cheeses. We pre-assemble them with meats & cheeses, serving the pickles, lettuce and tomatoes on a separate condiment platter. Includes mustard and mayonnaise packets. Menu bundle include your choice of two (2) accompaniments from the list provided (see page 8). Deli platters are for minimum of 12 guests. Orders under 12 guests are 1.25 times the listed price. Unless mixing & matching. We encourage clients to mix & match sandwich platters (minimum of 6 of the same bread type). Orders over 18 guests will allow for three bread types. Includes tableware: fork, knife, napkin, plates.

assorted sandwich selections (pre-assembled)

gourmet deluxe sandwich platter (assortment) your choice of four (4) cold cut deli meats (or make it chef's choice): smoked turkey, roasted turkey, ham, salami, tuna salad, roast beef, corned beef (by request only) includes your choice of (2) chesses: american, provolone, cheddar, swiss -traditional sliced breads (chef's choice of 3 types): white, wheat, multi grain, marble rye, lite & dark rye -gourmet sandwich breads (chef's choice of 3 types): white gourmet, wheat gourmet, telera bread, croissant, onion kaiser, soft french bread roll and pretzel bread (.20 extra)	9.50 per guest 9.75 per guest
miniature sandwiches (assortment) assortment of miniature deli sandwiches including mini subs, on soft mini french bread roll & hawaiian rolls sandwiches are prepared with fresh deli meats & cheeses, including vegetarian sandwiches. 1.5 per guest	6.95 per guest
telera bread sandwich platter fresh telera bread has a soft & light white interior with a thin crust. our most popular sandwich bread. pre-assembled sandwich assortment of fresh deli meats & cheeses on telera bread. **Telera bread is our most popular sandwich bread	9.50 per guest
fresh croissant sandwich platter soft fabulous fresh croissants. pre-assembled sandwich assortment of fresh deli meats & cheeses on fresh croissants. variety may include: tomato, plan & herb	9.50 per guest
soft pretzel bread sandwiches pre-assembled sandwich assortment of fresh deli meats & cheeses on fresh soft pretzel bread. variety may include: pretzel hoagie bun and round pretzel sandwich bun	9.95 per guest
chicago submarine variety platter special pre-assembled submarine sandwiches. ~ american subs ~ italian subs ~ turkey subs ~ vegetarian subs ~club subs served on fresh french bread cut six inches long. subs are overstuffed & stacked with meats & cheeses includes lettuce, and tomatoes per submarine sandwich recipe includes two (2) variety types. over 18 guests three (3) variety types can be included	9.95 per guest
wrap it up a colorful variety platter of fresh deli wraps from flavored tortillas. chef choice of meats & cheeses vegetarian and chicken caesar wraps are available up on request	9.50 per guest
chief paramount platter (cpp) pre-assembled assortment of fresh deli meats & cheeses of wraps & sandwich rounds variety will include wraps and at least two other gourmet sandwiches. chef's choice breads may include: -flavored wraps -submarine sandwiches -telera bread ~ croissants -onion kaiser -pretzel	9.95 per guest

note: for counts over 50 guests we will provide a greater variety.

includes two (2) accompaniments (displayed on page 10)

Healthy Sandwich Options Listed on Page 13

Chef crafted sandwiches are prepared fresh daily by our skilled culinary staff. Different than our assorted sandwiches, we pre-assemble with meats & cheeses integrating the condiments within each unique sandwich. Mustard and mayonnaise packets are provided separately. menu bundle includes your choice of two (2) accompaniments from the list provided (see page 8). Sandwich platters are for minimum of 12 guests. Orders under 12 guests are 1.25 times the listed price. Some exceptions (mixing & matching). Minimum of 6 of the same sandwich type. Orders over 18 guests will allow for three sandwich types. Includes tableware. Orders over 100 guests will qualify for discounts.

chef crafted signature sandwiches (pre-assembled)

southwest chipotle ranch grilled chicken (chicken) marinated grilled chicken breast with red peppers, red onion, jalapeno havarti cheese, drizzled with chef's very own southwest chipotle ranch sauce. served on soft telera bread	10.25 per guest
cinnamon cobbler turkey sandwich (turkey) roasted turkey with applewood smoked bacon, havarti cheese and a light coating of cranberry mayo served on amazing cinnamon bread	10.25 per guest
santa fe chicken (chicken) grilled chicken and chef's pineapple salsa with sour cream, sauteed onion, and cheddar cheese served on telera bread	10.25 per guest
bistro combo stack (turkey, ham) fresh ham & oven roasted turkey combo. with havarti cheese, roasted red pepper, lettuce (optional), and honey mustard spread. served on soft pretzel bread	10.25 per guest
grilled steak sandwich (london steak) tender seasoned london steak, with sweet onion jam, red pepper, shaved cheddar, and horseradish cream. served on soft telera bread	10.25 per guest
pizza grinder italiano (ham,salami,pepperoni) fresh ham, genoa salami, pepperoni, provolone, tomato(optional) , lettuce (optional), drizzled with our very italian dressing. served on special soft telera bread	10.25 per guest
athena's grilled veggie sandwich (grilled vegetables) seasoned grilled vegetables, zucchini, yellow squash, red & green pepper, roasted red cherry tomatoes, mushrooms & feta, drizzled with red wine vinaigrette. served on soft telera bread <u>or</u> spinach tortilla (wrap)	10.25 per guest

chef crafted hero sandwiches (pre-assembled)

the dagwood sandwich (turkey) roasted turkey, provolone cheese, lettuce, red peppers, cucumbers, olives, drizzled with our fabulous creamy french catilina (house) dressing. served on soft telera bread	10.25 per guest
pan bagna nicoise (tuna) tuna salad, tomato, red onion, olives, lettuce,on soft telera bread	10.25 per guest
grilled chicken caesar submarine (chicken, romaine lettuce) grilled chicken, romaine, olive oil, shaved parmesan, light drizzle of caesar dressing on french bread roll	10.25 per guest
asiago ranch chicken po boy fajita seasoned chicken, asiago cheese, tomato, onion, greens, our special ranch sauce on telera bread	10.25 per guest
the italian submarine (italian deli meats) salami, capicola, mortadella, roast sirloin, provolone, lettuce, tomato, drizzled with our very own italian dressing. Served on on soft french bread roll	10.25 per guest
capre hero (tomatoes, mozzarella) rounds of mozzarella, leaf lettuce, tomatoes, basil, balsamic basil vinaigrette drizzle on telera bread	10.25 per guest
steak grinder (london steak) tender marinated seasoned steak, provolone, mushrooms, shallots, red pepper, greens. lite coating of bistro sauce. served on telera bread	10.25 per guest

includes two (2) accompaniments (displayed on page 10)

healthy chef crafted sandwich platters

healthy sandwich platter #1

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread, flat bread

crafted with: strawberry, peach, walnuts with light coating of vanilla yogurt

12.95 per guest

healthy sandwich platter #2

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread, flat bread

crafted with: fresh field greens, strawberries, raisins, light coating of fat free raspberry vinaigrette

12.95 per guest

healthy athena sandwich platter #3

sandwich type: vegetarian

bread: telera sandwich bread (or wrap by request)

crafted with: seasoned & marinated grilled vegetables with feta

11.95 per guest

healthy hoagie sandwich platter #4

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread

crafted with: tomatoes, cucumbers, field greens, provolone, house made italian dressing drizzle (built like a sub sandwich)

12.95 per guest

healthy tuna sandwich platter #5

sandwich type: tuna fish

bread: telera sandwich bread or wheat or multi grain

crafted with: tuna fish in water (not oil) with low fat mayo, tomato & greens (optional), american or havarti cheese(optional)

12.95 per guest

the healthy deluxe sandwich platter #6 with special condiment topping bar

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork

bread: telera sandwich bread, multi grain, flat bread

special healthy condiment platter: fruit, walnuts, pecans, field greens, peppers, grilled vegetables

special spreads: vanilla yogurt, fat free raspberry vinaigrette, honey mustard, low fat cranberry mayo

13.95 per guest

the healthy CEO sandwich platter #7 with healthy condiments

sandwich type: chicken breast, fresh roasted turkey breast, fresh roasted pork, tuna also included

bread: telera sandwich bread, multi grain, flat bread

special healthy condiment platter: tomatoes, cucumbers, greens, celery, carrots and cheese

special spreads: vanilla yogurt, fat free raspberry vinaigrette

13.95 per guest

includes two (2) accompaniments (displayed on page 10)

soups, chili & miniature chef crafted sandwiches

soup de jour

fresh soup of the day. special request soups require advanced notice. ask for a complete listing

2.50 per guest

chef's chili

choice of chicken chili, chef's regular chili recipe or meatless chili

2.50 per guest

bread bowls (48 hour notice)

cream soups or chili served with fresh bread bowl. includes: cheddar cheese and chopped onion for chili option. 48 hour notice. prices subject to change without notice.

4.75 per guest

chef crafted miniature sandwiches

(minimum of 6 pieces of each type. served on assorted fresh rolls. 48 hour notice)

- ~ mini pizza hoagie with salami, ham & provolone cheese
- ~ country ham with cheddar & honey mustard
- ~ feta cheese, roasted peppers, black olives & baby greens
- ~ smoked turkey with cranberry chutney
- ~ grilled vegetables with feta cheese
- ~ tender beef with sweet onion jam

2.25 per piece

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.

2.25 per piece

We offer two types of box lunch presentations. Our corporate box lunch with handle and our executive two piece black box. A detailed description is provided at the bottom of this page. Minimum of 10. Orders under 10 will be 1.25 the listed price. Minimum of 6 of identical selection. Orders over 15 guests please select the same side option and dessert/snack choice. Boxes are labeled with the sandwich type. We offer custom labeling with guest name for 1.00 per box. Contents listed by request.

boxed sandwich & salad selections

simple boxed lunch

deli sandwich choices: roast beef, turkey, ham, or vegetarian
served on traditional sliced bread: country white, wheat, lite rye, dark rye, multi grain
snack & dessert included: bag of chips and a fresh baked cookie
includes: pickle, lettuce tomato (individually wrapped), mustard & may packets
fork, knife, white napkin, salt & pepper in individually wrapped kit
corporate box lunch: 8.25 per guest

traditional sandwich

deli sandwich choices: roast beef, roasted turkey, smoked turkey, ham, or vegetarian
served on traditional sliced bread: country white, wheat, multi grain, lite rye, dark rye, marble rye
cheese, chef's choice from: american, swiss, cheddar, provolone
side option (select one): mixed greens & side dressing, sicilian pasta salad, apple vinaigrette slaw, veggie medley
snack-dessert option (select one): cookie, brownie, rice krispie treat, chewy trail mix bar
includes: bag of chips
includes: pickle, lettuce tomato (individually wrapped), heavyweight fork, knife, dinner napkin, salt & pepper
corporate box: 9.25 per guest
executive clear box: 10.50 per guest

gourmet sandwich

deli sandwich choices: roast beef, roasted turkey, smoked turkey, ham, or vegetarian
served on gourmet buns: ciabatta, white bun, wheat bun, gourmet, croissant, onion kaiser, focaccia, pretzel bread
cheese, chef's choice from: american, swiss, cheddar, provolone
side option(select one): mixed greens & side dressing, sicilian pasta salad, apple vinaigrette slaw, veggie medley
snack-dessert option (select one): cookie, brownie, rice krispie treat, chewy trail mix bar
includes: bag of chips
includes: pickle, lettuce tomato (individually wrapped), heavyweight fork, knife, dinner napkin, salt & pepper
corporate box: 9.75 per guest
executive clear box: 10.95 per guest

chef crafted signature & hero sandwiches

deli sandwich choices: a complete list of descriptions for chef crafted sandwiches are found on page 10
side option (select one): mixed greens & side dressing, sicilian pasta salad, apple vinaigrette slaw, veggie medley
snack-dessert option (select one): cookie, brownie, rice krispie treat, chewy trail mix bar
includes: bag of chips
includes: pickle, lettuce tomato (per sandwich type), heavyweight fork, knife, dinner napkin, salt & pepper
corporate box: 10.75 per guest
executive clear box: 11.50 per guest

salad box

entree salad choices: for a complete description of salad please see our list on page 11
dessert-snack option (choice of one): cookie, brownie, rice krispie treat, chewy trail mix bar or bag of chips
fresh dinner roll & butter
heavyweight fork, knife, dinner napkin, salt & pepper
executive clear box: 10.25 per guest

box lunch presentation descriptions

corporate box description

a handsome white lunch box with pattern and handle. includes label of sandwich type

executive clear box description

elegant one piece clear plastic box. includes a clear bottom and clear top hinged.
includes label of sandwich type

Sandwich stations are designed for clients to assemble their own sandwich (except the fajita torta). We provided descriptions below each item. Menus include one (1) side accompaniment and the choice of chips or pretzels. Tableware and equipment are provided. Minimum of 12 guests. Larger orders over 100 may qualify for discounts.

hot sandwich station

10-24 guests 9.90 per guest	25-49 guests 9.65 per guest	over 50 guests 9.15 per guest	over 100, over 1000 call for pricing
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warm panini sandwiches (individual pre-assembled sandwich)

chef crafted pre-assembled warm pressed sandwich. Pressed on our panini grill then delivered warm and toasted ready to serve. note: detailed description available just call us!

- southwest chipotle chicken panini
- pizza grinder italiano panini
- athena's grilled veggie panini with feta
- italian beef cheesesteak panini
- pulled pork barbeque panini
- turkey cobbler cinnamon bread panini

marinated char grilled signature chicken (italian marinate, grecican marinate or chef's marinate)
marinated seasoned and grilled boneless chicken breast. this assemble your own sandwich is served with platters holding soft gourmet white buns, american & monterey jack cheese and condiments consisting of pickles, lettuce, tomatoes and red onion (by request)

tangy drunken pulled pork

seasoned pulled pork drunken in our thirty year old recipe of tangy barbeque sauce. optional condiments of pickles and onions provided at your request. we provide the perfect soft french bread roll

chicago style italian beef

our beef is tender and seasoned with chef's special mix. the same attention to flavor is provide to the au jus which is the key to an outstanding chicago beef sandwich. guests can assemble their own sandwich on our soft french bread roll. hot giardinare and sweet peppers are provided

cheezy italian beef

same as above served with our zesty cheese sauce (served separate)

italian beef bruschetta

similar to our chicago style blended with chef's bruschetta marinate. chef adds fresh crushed tomatoes, olive oil and more

new york style barbeque beef

shaved thin slices of sirloin soaked in our special recipe tangy barbeque sauce. served on soft gourmet white buns

meatball submarine sandwich

authentic meatballs in house made marinara sauce with fresh french bread and parmesan cheese.

italian sausage

mild italian sausage with choice of chef's red sauce or au jus. guests will assemble this simple yet enjoyable sandwich on soft french bread roll. hot giardinare and sweet peppers are provided

southwest chipotle ranch chicken sandwich

marinated chicken breast then baked in our very own southwest chipotle ranch sauce. guests will assemble this amazing sandwich. served on soft french bread roll or gourmet white bun

chicken de jonghe sandwich

our famous boneless breast of chicken de jonghe served with soft french bread roll or gourmet white bun

includes (1) side accompaniment and (1) bags chips or pretzels
(additional second side choice add 1.25)

hot accompaniments

spanish rice
new potatoes bistro style
cowboy baked beans
twice baked mashed
sweet buttered corn

fabulous field greens

caesar salad
garden tossed
italian tossed salad
ditalini chopped salad (1.00 extra)
balsamic chopped salad (1.00 extra)
special deluxe tossed (.50 extra)
strawberry, spinach & leaf lettuce
pear & mixed field greens
apple & mixed filed greens
antipasto tossed garbage (1.00 extra)

cold accompaniments


creamy sweet cole slaw
american potato salad
sicilian pasta salad
sweet potato salad
catalina bowtie pasta salad
idaho loaded baked potato salad

We have served our authentic italian meals for over thirty years. Stations include choice of fabulous field greens (bottom of page 16), fresh dinner rolls and butter. Minimum order 12 guests. Under 12 guests is 1.25 the listed price. Over 100 guests may qualify for discounts. Tableware and chafing dishes are provided to keep the food warm. To add a pasta to your chicken entree 2.00 additional per guest.

authentic italian

grilled chicken parmigiana (option of grilled or baked) marinated grilled chicken breast in 100% authentic marinara sauce, covered with mozzarella cheese	9.75
chicken breast vesuvio boneless breast of chicken sauteed and baked in olive oil, garlic and tri-colored peppers	9.75
grilled chicken capellini oglia olio (pronounced olie-oolia) grilled & marinated breast of chicken, rigatoni and fresh broccoli sauteed with olive oil & garlic	9.75
drunken pollo & pasta florentine farfalle(bowtie shaped) pasta drunken in a special florentine sauce recipe. chef adds fresh tomatoes, mushrooms and spinach. note: shrimp florentine .75 extra (replace chicken with shrimp)	9.50
pollo marsala breast of chicken sauteed with marsala wine and mushrooms	9.75
 homemade lasagna homemade recipe for over thirty-five years. strategic sequential order of lasagna noodles, italian cheeses, and our 100% authentic marinara sauce. options include: cheese, meat or spinach	9.25
ravioli outstanding ricotta cheese filled pasta. soaked in our 100% authentic marinara sauce options include: cheese, meat and mushroom (subject to availability)	9.25
stuffed shells outstanding ricotta cheese filled pasta shells. soaked in our 100% authentic marinara sauce options include: cheese and meat sauce filled. (72 hour advanced notice required)	9.25

pasta, pasta, pasta

pasta drunken florentine farfalle(bowtie shaped) pasta drunken in a special florentine sauce recipe. chef adds fresh tomatoes, mushrooms and spinach.	9.25
pasta scampi oglio olio (pronounced olie-oolia) choice of pasta sauteed with olive oil, garlic, butter, lemon and white wine sauce. chef adds fresh tomatoes and basil. pasta choices: farfalle, small shell, linguini, or penne	9.25
pasta mama mia (greek style) prepared like it was served in the mountains of greece. greek pasta drizzled with burnt butter and served with grated greek cheese	9.25
 pasta marinara (100% authentic recipe) pasta choice(one) : rigatoni, farfalle, small shell, linguini, or penne served in our authentic marinara sauce	9.25
pasta meat marinara pasta choice: rigatoni, farfalle, small shell, linguini, or penne served in our authentic marinara meat sauce	9.25
pasta vodka sauce pasta choice (one): rigatoni, farfalle, small shell, linguini, or penne served in our very special vodka sauce	9.25
bad hair day pesto pasta with grilled vegetables angel hair pasta, chef's pesto sauce blended with seasoned and grilled vegetables	9.25

all menus include your choice of one (1) of our fabulous field greens


caesar salad	special deluxe tossed
garden tossed	ditalini chopped salad
italian tossed	balsamic chopped salad
pear & mixed field greens	antipasto tossed garbage salad

additional options

garlic bread 1.00 each | focaccia pizza bread. 1.25 each | meatballs or italian sausage 2.50 per guest
to add chef's choice hot vegetable 1.25 per guest

Stations from this section include chef paired entree, starch, vegetable and chef's choice fabulous field green. Our goal is to provide consistency and creativity while beautifully presenting our cuisine. All entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 10 guests. Larger orders over 100 guests will qualify for discounts. Includes: tableware, free use of our equipment chafing dishes, sterno. Fresh baked bread and butter.

chef's pairings & signature offerings

-  boneless breast of chicken de jonghe
with lemon zest rice and broccoli, cauliflower soaked in cheese sauce
-  seasoned marinated london steak
lean thinly sliced steak with double baked mashed potatoes and green beans almondine
- slow cooked honey glazed barbeque brisket of beef
tender brisket with spanish rice and chef's outstanding cowboy baked beans
- seasoned grilled boneless breast of chicken
with rice pilaf and caramelize baby carrots or mediterranean broccoli (lemon, garlic, olive oi)
- teriyaki glazed marinated roast sirloin
with tequila lime butter new potatoes and seasoned broccoli, cauliflower, carrots
-  steak bruschetta italiano (twelve hour marinate)
with new potatoes bistro, seasoned baby carrots & green beans
- lemon artichoke chicken breast
new potatoes bistro and broccoli, cauliflower soaked in cheese sauce
-  orange mojo pork tenderloin (twenty four hour marinate)
cinnamon mashed sweet potatoes and marinated grilled seasoned vegetables
- mesquite char-broiled pork chop
new potatoes bistro and broccoli lemone'
- fresh roasted pork
twice baked mashed potatoes and marinated grilled seasoned vegetables
- tender roast sirloin holding light mushroom gravy
new potatoes bistro and broccoli, cauliflower soaked in cheese sauce
-  mesquite grilled boneless chicken breast holding chef's barbeque sauce
with buttered sweet corn and chef's outstanding cowboy baked beans
- apricot chipotle chicken breast
with tequila lime butter new potatoes and marinated grilled seasoned vegetables
- chef's boneless breast of chicken lemone'
with rice pilaf and marinated green beans almondine

chef's pairings seafood, kabobs and stir-fry

- orange roughly pomadora (1.00 extra this item)
options include: de jonghe style & light buttered. paired with seasoned roasted new potatoes and fresh broccoli
 - tilapia de jonghe (1.00 extra this item)
with rice pilaf and mediterranean broccoli (lemon, garlic, olive oi)
 - shrimp and scallops stir-fry (1.00 extra this item)
with new potatoes bistro and broccoli lemone'
 - teriyaki beef stir-fry
with lemon zest rice and marinated grilled seasoned vegetables
 - marinated grilled kabobs (chicken, vegetarian, or beef)
other options include: traditional grecian marinate, with rice pilaf and broccoli cauliflower soaked in cheese sauce
- | | | | | | | | |
|---|-----------------|-----------------|------------------|--|-----------------|----------------|------------------|
| paired as shown with field greens and both a starch & vegetable | | | | paired with field greens and choice of starch (or) vegetable | | | |
| 10-24 guests | 25-49 guests | over 50 guests | 100 to 5000 | 10-24 guests | 25-49 guests | over 50 guests | 100 to 5000 |
| 11.35 per guest | 11.15 per guest | 10.95 per guest | call for pricing | 10.35 per guest | 10.15 per guest | 9.95 per guest | call for pricing |

All entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Stations from this section include entree choices, and your choice of accompaniments. A starch, a vegetable and a fabulous field green. Minimum of 10 guests. Larger orders over 100 guests will qualify for discounts. Includes: tableware, free use of our equipment chafing dishes, sterno. Fresh baked bread and butter.

clients in the kitchen - create your own pairing

your entree selections

meat

- steak pizzaiola
- baked "philly" cheesesteak entree with melted mozzarella
- steak bruschetta italiano
- seasoned & marinated london steak
- chicago style italian beef
- honey glazed barbeque slow cooked brisket of beef
- teriyaki glazed marinated london steak
- tender london steak holding light mushroom gravy
- chef's meat loaf tangy barbeque sauce (48 hr notice)

pork

- mesquite char-broiled pork chop
- vesuvio pork tenderloin
- fresh roasted pork chef's pork gravy
- orange pork tenderloin twenty four hour marinate

pasta

- pasta marinara
- pasta vodka sauce
- pasta with meat sauce
- chef's very own bowtie pasta florentine
- pasta florentine with chicken (add. 1.00)
- lasagna: cheese, meat, spinach, it.sausage (add. 2.00)

paired with two (2) side accompaniments

guest count	one entree	two entrees
10-24	10.50	12.50
25-49	10.30	12.30
over 50	10.10	12.05

pricing over 100 call, over 5000 call
(Includes fabulous field green and starch or vegetable)

your entree selections

boneless breast of chicken

- signature chicken de jonghe
- boneless breast of chicken pesto asiago style
- asiago ranch chicken breast
- stuffed chicken breast
- grilled lemon artichoke chicken
- southwest chipotle ranch breast of chicken
- seasoned grilled breast of chicken - italian style
- seasoned & marinated chicken - grecian style
- boneless breast of chicken lemons' zest
- chef's boneless breast of barbeque chicken (grilled or baked)
- marasala style boneless breast of chicken
- boneless breast of chicken parmesan (grilled or baked)

chicken bone-in pieces

- grecian chicken with chef's authentic marinate vesuvio style
- honey glazed chicken
- chicago style fried chicken
- barbeque chicken

special, turkey & seafood

- stuffed peppers with italian sausage & asiago cheese
- fresh oven roasted turkey with turkey gravy
- roasted turkey with chef's tangy barbeque glaze
- tilapia de jonghe or tilapia pomadora (+1.00 this item)

paired with three (3) side accompaniments

guest count	one entree	two entrees
10-24	11.50	13.50
25-49	11.30	13.30
over 50	11.10	13.05

pricing over 100 call, over 5000 call
(Includes fabulous field green, starch and vegetable)

(choice of accompaniments: some salad options might not be available on short notice. for detailed description contact us)

- warm standard favorites
- new potatoes bistro style
 - vesuvio roasted with tri-color pepers
 - grecian roasted with tri-color peppers
 - tequila lime butter new potatoes
 - cinnamon mashed sweet potatoes
 - twice baked mashed potatoes
 - Augratin potatoes
 - whipped mashed potatoes
 - chef's hot german potato salad
 - marinated roasted grecian potatoes
 - lemon zest rice

- warm vegetable selections
- marinated grilled seasoned vegetables
 - seasoned seven vegetable mélange
 - mediterranean broccoli (lemon,garlic,olive oi)
 - fresh steamed broccoli
 - broccoli, cauliflower soaked cheese sauce
 - broccoli lemons
 - cauliflower and broccoli blend
 - seasoned baby carrots & green beans
 - green beans almondine
 - seasoned broccoli, cauliflower, carrots
 - caramelized baby carrots

- chilled fabulous field greens
- ditalini chopped salad (.50 extra)
 - balsamic chopped salad (.50 extra)
 - garden tossed
 - special deluxe tossed
 - strawberry, spinach & leaf lettuce
 - pear & mixed field greens
 - apple & mixed filed greens
 - caesar salad
 - italian tossed salad
 - antipasto tossed garbage salad (.50 extra)
 - athenian mixed greens village salad (.25 extra)

- standard favorites served chilled
- red skin (new)potato salad
 - american potato salad
 - creamy sweet cole slaw
 - carmen (veggie) medley
 - tri-color veggie pasta salad
 - greek village salad (feta .25)
 - assorted potato chips
 - pretzles (individual bags)

- signature concepts served chilled
- santorini orzo pasta salad
 - sicilian pasta salad
 - sweet potato salad
 - granny smith apple slaw vinaigrette
 - idaho loaded baked potato salad
 - catalina bowtie pasta salad
 - tortellini pesto salad (chicken .50 extra)

note: call for detailed description

Our goal is to provide consistency and creativity while beautifully presenting our cuisine. All entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Stations from this section include the listed theme menu. Minimum of 20 guests. Orders under 20 guests are subject to a 15.00 dollar service fee. Some exceptions. While larger orders over 100 guests will qualify for discounts. Includes: tableware, free use of our equipment chafing dishes and sterno.

theme bundles & ideas

grilled cheeseburger topping bar
(10.10 per guest)
steakburgers (1/3lb) angus
gourmet buns
applewood smoked bacon strips
sauteed mushrooms topping
grilled onions topping
chili topping
tangy barbeque sauce topping
pickles, lettuce, tomatoes
choice of (2): accompaniments from page 8

add soft pretzel bread bun . 50 cents extra

pair your own pasta bar
(9.90 per guest)
pick (2) pasta's
rigatoni, farfalle | angel hair | shells | penne | linguini
pick (3) house made sauces
authentic marinara | meat sauce | pesto |
florentine sauce | olive oil | parmesan | vodka sauce
includes: one chef's choice fabulous field green
dressings, fresh bread and butter

idaho loaded baked potato bar
(9.10 per guest)
idaho baked potatoes (served hot)
includes seven toppings: shredded cheddar cheese
sauteed mushrooms, stroganoff, sour cream, chives,
great chili, broccoli-cauliflower in cheese sauce
choice of (1): accompaniments from page 8

a mexican fresco station
(12.10 per guest)
choice of (1) tortas or fajitas
chipotle rubbed grilled tortas: steak & chicken
seasoned grilled fajita bar: steak & chicken
includes:
quesadillas: chorizo & roasted vegetable
authentic spanish rice
southwest caesar salad or tortilla taco corn salad
tortilla chips & salsa
condiments for fajita bar
assorted authentic salsa's
to add: churros .75 extra

note: fajita are served build your own,
tortas are served pre-assembled. quesadillas are
served pre-assembled ready to serve

don't mess with texas barbeque
(11.65 per guest)
complete station includes two entrees, two accompaniments
pick (1) sandwich options
tangy bbq pulled pork | bbq beef | bbq chicken breast
pick (1) entree selection
marinated london steak with chef's tangy barbeque sauce
pick (1) cold salad
country sweet cole slaw | tortilla taco corn salad | potato salad
granny smith apple slaw vinaigrette
pick (1) hot accompaniment
cowboy baked beans | bistro potatoes | twice baked mashed
buttered sweet corn | house made chili
includes: buns for sandwiches

italian night out
(12.50 per guest)
boneless breast of chicken parmesan
chef's bowtie pasta florentine
cheese ravioli with vodka sauce
sicilian parmesan field green tossed salad
includes: parmesan cheese, dinner rolls & butter

to add: focaccia pizza bread + 1.25 per piece

smells like greece - greek fest
(13.50 per guest)
charcoal grilled marinated grecian chicken breasts
souvlaki: marinated grecian pork kabobs
baked warm yia yia greek potatoes (authentic recipe)
village salad (olives, cucumbers, tomatoes, onion, feta, green peppers)
santorini orzo pasta salad
includes: lemons, scented mediterranean olives, feta cheese,
soft pita bread
to add: assorted greek cookies .75 extra

salad station - fabulous field greens
(9.50 per guest)
select (2) fabulous field greens
caesar salad | chicken caesar salad |
special deluxe tossed | garden tossed |
athenian mixed green village salad | italian tossed salad |
strawberry, spinach & leaf lettuce | pear & mixed field greens
apple & mixed filed greens
ditalini chopped salad (.50 extra)
balsamic chopped salad (.50 extra)
antipasto tossed garbage (.50 extra)

includes: dressings on the side and dinner rolls & butter
to add: chef's soup 2.00 extra. less then 24 hour notice
soup de jour, advanced notice clients can pick from our soup list

conditions for bundles & theme menus

these packages are designed for 20 or more guests. for pricing under 20 and over 100 guests, please contact one of our event specialists. packages include all disposable paper goods, chafing dishes.

add the real fun to any event with ice cream menus - ice cream socials

ice cream sundae topping bar

includes (3) ice cream types
chocolate
strawberry
vanilla

includes (3) sauces
chocolate sauce (served hot)
butterscotch sauce (served hot)
strawberry sauce (served hot or cold)

includes (8) toppings
chocolate sprinkles
rainbow sprinkles
chopped nuts
cherries sprinkles
crushed butterfingers
crushed oreo's
m&m's
whipped cream

included
scoops, cups for ice cream, spoons, napkins. catering equipment needed to keep cold.

other notes:
your menu will be delivered ready to serve.
our drivers will set everything up for you.
for onsite scoop & serve see prices below.



guest count	price
100-300	5.30
300-600	5.20
over 600	5.10
under 100 call	



ice cream sundae dixie cups

includes ice cream dixie cups
chocolate
vanilla
strawberry

includes: spoons, napkins, ice cream cups.

cup count	price per cup	ice chest rental
50-1000	1.50	30.00
over 1000 call		

For larger events dry ice cost will vary.

Ice cream bars

includes good humor bars
(pick 5 types)
chocolate eclairs
strawberry shortcake
toasted almond
fire cracker
fruit bars
giant ice cream sandwich
drumstick (sundae cone)
dove bars (when available: additional cost, call for pricing)

note: other bars available by request

*Pricing shown with blue bunny brand ice cream bars
*for good humor brand ice cream bars add .25 cents/bar

bar count	price per bar	cart rental
200-300	1.70	standard 50.00 & up
300+	call	special (call)
500+	call	
over 500 call		
under 200 call		
includes dry ice, and back up ice chest.		

additional ice cream options

ben & jerry's
edy's
haagen-dazs



call one of our event specialists for details

staffing

serving staff 100.00 & up (25.00 per hour)
(scoop up & serve)

**prices subject to change without notice

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)	1.75 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.	1.75 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

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

service capabilities & event planning

we offer expert guidance in event planning. event specialists can help you plan a simple informal occasion to a formal sit down black tie affair. we are happy to help you with your order. below is a short list of our event services.

prices & cost summary: .

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

staffing

delivery & set up service
professional bartenders
experience waitstaff/servers
culinary professionals for carving
culinary professionals for onsite grilling

basic rentals & equipment

tables
chairs
fans
bars
portable restrooms
portable hand sinks
lighting
staging
floors
tiki huts with bar (accessories available)

grills, cookers & rotisseries
grills (charcoal & propane)
grills with rotisserie
propane burners

tents
stake tents (any size)
frame tents (any size)
canopies
pop up tents (starting @ 10x10)

audio visual needs
podium & lecterns
pa systems
bull horn (hand held)
flat screens
projectors
Othervc

tabletop

china service: flatware, silverware, glassware
vip deluxe disposable tabletop (upgrade enhanced look)

theme & decor

theme planning & selection
props, pipe & drape other

table cloths & linens

disposable table cloths (many colors to choose from)
linen table cloths (many colors to choose from)
napkins
runners

special entertainment

dj service
karaoke
live entertainment
pony rides
other

fun filled food machines

frozen drink / margarita machine (non-alcoholic & alcoholic)
popcorn machines
cotton candy machine
sno cone machine
nacho cheese warmer
hot pretzel display case

fun filled carts

ice cream carts (see our ice cream menus)
hot dog cart
popcorn cart

side accompaniment detailed descriptions

ditalini chopped salad

blend of iceberg & romaine, ditalini pasta, chicken breast, egg, bacon, tomato, gorgonzola, & green onion. side of two dressings

balsamic chopped salad

genoa salami, smoked turkey, provolone, grape tomatoes, garbanzo beans, fresh basil & shaved parmesan. side of balsamic dressing

garden tossed

iceberg lettuce, cucumbers, tomatoes, includes two salad dressings

special deluxe tossed

iceberg, cucumbers, tomatoes, hearts of palm, artichoke hearts, black olives and croutons. side of two dressings

strawberry, spinach & leaf lettuce

spinach & leaf lettuce with fresh strawberries. served with our raspberry vinaigrette on the side

pear salad with mixed filed greens

mixed filed greens, gorgonzola cheese, toasted pecans. creamy honey dressing (when available) or chef's choice dressing on the side

apple & mixed filed greens

filed greens mixed with apples, golden raisins and candied walnuts. served with a side of apple cider vinaigrette dressing

caesar salad

romaine and iceberg lettuce, hearts of palm, artichoke hearts, shaved parmesan cheese, and croutons. chef caesar dressing on the side

italian tossed

romaine & red leaf lettuce, tomatoes, grated romano cheese. with italian dressing on the side

antipasto tossed garbage salad

iceberg, cucumbers, tomatoes, hearts of palm, artichoke hearts, croutons, salami and provolone. house made italian dressing on the side

athenian mixed greens village salad

mixed greens with cucumbers, tomatoes, kalamata olives, red onion and feta. served with red wine balsamic vinaigrette

santorini orzo pasta salad

rice shaped pasta with crumbled feta, chopped bell pepper, green onion & toasted pine nuts mixed with red wine vinaigrette dressing

apple vinaigrette slaw

vinaigrette based cole slaw mixed with julienne granny smith apples

idaho loaded baked potato salad

potatoes, purple onion, cheddar jack, broccoli and bacon blended with sour cream

catalina bowtie pasta salad

bowtie pasta with celery, peppers, mixed with our special creamy french italian (house recipe) dressing

tortellini pesto salad

tri colored tortellini, spinach, pesto sauce, oil, red bell peppers, spices and minced garlic