

Fall is a time to get cozy with family and friends to savor each delicious bite of what Fall has to offer. At Catering Sensation, our goal is providing our clients with consistent, outstanding dishes while utilizing our family recipes. All dishes are prepared fresh daily by our talented kitchen team.

**create your own fall breakfast pairing**

(serve styles: stationed options or individually packaged)

**entrees** (choose 1 or 2)

- scrambled eggs with chives
- bratwurst scramble with eggs & bratwurst coins
- pumpkin pancake bake (cut in easy to serve squares) w/ maple syrup on the side
- caramelized cinnamon apple pancake bake (easy to serve squares)w/ maple syrup on the side
- cinnamon belgian waffle w/ maple syrup
- french toast with cinnamon & powdered sugar and maple syrup

**side accompaniments** (choose 2 or 3)

- octoberfest potatoes with bratwurst coins
- breakfast potatoes o'brien
- maple syrup breakfast sausage (choice of: links or patties)
- maple brown sugar bacon strips
- applewood smoked bacon strips
- house baked scones & breakfast loaves
- seasonal muffins (pumpkin style, other)
- cinnamon sugar donuts
- fresh fruit bowl
- yogurt cups

**included**

disposable tableware, chafing dishes, sterno, utensils, condiments as needed

**pricing breakdowns**

- 10.50 per guest 1 entrée + 2 accompaniments
- 11.50 per guest 1 entrée + 3 accompaniments
- 12.50 per guest 2 entrées + 2 accompaniments
- 13.50 per guest 2 entrées + 3 accompaniments
- \*over 100 guests, call for custom pricing**
- \*individually packaged may have extra charge**



**Scones & Loaves**



**Fresh Fruit Bowls**

**create your own fall lunch-dinner pairing**

(serve styles: stationed options or individually packaged)

**entrees**

(choose 1 or 2)

- boneless breast of chicken with warm apples and pecans
- pork tenderloin with caramelized sauerkraut, apples and applewood smoked bacon
- boneless breast of chicken with honey apple glaze and candid pecans
- german beer braised grilled bratwurst over a bed of grilled onions
- smoked polish sausage tossed with grilled onions

**side accompaniments**

(choose 2 or 3)

- authentic hot german potato salad (50 year family recipe)
- cinnamon mashed sweet potatoes
- potato pancakes served with sour cream and apple sauce on the side
- caramelized carrot coins with brown sugar & cinnamon
- granny smith apple slaw vinaigrette
- apple & mixed field green salad with creamy apple dressing on the side (granny smith apples, golden raisins, candid glazed walnuts)

**included**

fall breads & butter  
disposable tableware, chafing dishes, sterno, utensils, condiments as needed

**pricing breakdowns**

- 11.50 per guest 1 entrée + 2 accompaniments
- 12.50 per guest 1 entrée + 3 accompaniments
- 13.50 per guest 2 entrées + 2 accompaniments
- 14.50 per guest 2 entrées + 3 accompaniments
- \*over 100 guests, call for custom pricing**
- \*individually packaged may have extra charge**



**Taffy Apple Day**



**Cookies for the Season**



Conditions for bundles & menu pairings: 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 & sterno. delivery charges vary, call for the rate in your area. serving all of chicago and the suburbs.

**bratwurst bar & polish sausage topping bar**

**fall specials - stationed or individually prepared options**

**entrees** (choice of 1 or 2 entrees)

german beer braised grilled bratwurst  
grilled smoked polish sausage

brat bun (included)  
pretzel hoagie bun ( + .50 cents)

**(4) hot toppings** (included)

grilled onions  
sauteed mushrooms  
sauerkraut  
house made chili

**(3) hot toppings** (included)

mustard  
honey mustard  
hot giardinare

**side accompaniments** (choice of 2 or 3)

authentic hot german potato salad (50 year family recipe)  
cinnamon mashed sweet potatoes  
amazing potato pancakes (with sour cream & apple sauce on the side)  
caramelized carrot coins with brown sugar & cinnamon  
granny smith apple slaw  
apple & mixed field green salad with creamy apple vinaigrette dressing  
(granny smith apples, golden raisins, candid glazed walnuts)  
bags of pretzels

**included**

disposable tableware, chafing dishes, sterno, utensils, condiments as needed

**pricing breakdowns**

10.95 per guest 1 entrée + 2 accompaniments  
13.50 per guest 2 entrées + 2 accompaniments  
14.50 per guest 2 entrées + 3 accompaniments

**\*over 100 guests, call for custom pricing**

**soft pretzels:**

2.25 each.....large soft pretzel (warm cheese & yellow mustard +1.00)

**dessert options:**

1.95 each.....taffy apple dessert bars  
1.95 each.....pumpkin spice latte blonde bar  
1.95 each.....chocolate pumpkin cheese cake bar  
1.95 each.....chocolate chip caramel bar  
\*individually wrapped +.60 cents

**additional fall options & cider**

1.60 per cup.....hot apple cider (includes cups & airpots)  
2.25 each.....large soft pretzel (hot cheese & mustards +1.00)  
1.95 each..... 4" jack o lantern 4 shortbread cookie  
1.95 each.....taffy apples (over 100 = call)



**Octoberfest Bratwurst**



**Hot German Potato Salad**



**Warm Soft Pretzels**



**Warm Apple Cider**