# catering <br> 罗sensation 

 sensational food \& events

# holiday catering menu 

## create your own holiday breakfast

entree (choose 1 or 2)
scrambled eggs with chives
scramble ham \& eggs
custom scramble eggs (tell us what you would like) chocolate chip pancake bake
(cut in easy to serve squares) w/ maple syrup on the side caramelized cinnamon apple pancake bake (easy to serve cinnamon belgian waffle w/ maple syrup
french toast with cinnamon \& powdered sugar, syrup
side accompaniments (choose 2 or 3 )
cheesy breakfast potatoes
breakfast potatoes o'brien breakfast sausage patties breakfast sausage links applewood smoked bacon strips house baked scones
breakfast loaves
fresh muffins gourmet donuts
 fresh fruit bowl
yogurt cups ( with granola add +.50 cents)

## 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 300 guests, call for custom pricing
*individually packaged may have extra charge


## about bundled menus

* we offer amazing cuisine paired with sensational 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 300 to 5000 guests, please contact one of our event specialists. Under 15 guests are subject to additional $\$ 2.00$ per guest charge. Please no substitutions.


## create your own holiday food station (buffet)

entree selections
meat
holiday pepper steak with tomatoes, onions, peppers steak pizzaiola (olive oil, crushed cherry tomatoes, oregano) Iondon steak marinated with olive oil \& steak seasoning chicago style italian beef | sweet \& hot peppers | bread
*all meat items add + 1.25
chicken \& other
signature boneless breast of chicken de jonghe
medallions of grilled grecian marinated pork souvlaki
chicken kiev
boneless breast of chicken lemone' sauce
boneless breast of chicken parmesan or pesto style grilled lemon artichoke chicken
carved honey baked ham in natural juices
*carved roasted turkey gravy \& cranberry relish (*add 1.50)

* subject to availability
pasta
chef's pesto pasta bowtie or rigatoni (primavera - optional)
pasta drunken florentine (chef's special pasta dish)
cheese ravioli with authentic vodka sauce
stuffed shells (choice of sauce)
rigatoni marinara or chef's authentic vodka sauce
tortellini florentine or marinara
* add on to pasta dishes +1.00
chicken | italian sausage pieces | meatballs
select (one) vegetable
seasoned seven vegetable melange or buttered corn
select (one) potato/starch option
signature new potatoes bistro style
twice baked mashed or regular mashed
grecian roasted new potatoes (tri colored peppers optional)
cinnamon mashed sweet potatoes
rice pilaf with sun dried tomatoes
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
* customize your salad (let us know what you have in mind)


## Menu selections are one or two entrees, one vegetable, one <br> starch, one salad selection.

We are happy to add-on additional entrees, sides or desserts.

## pricing breakdowns

15.50 per guest 1 entrée +3 Accompaniments
18.50 perguest 2 entrée +3 Accompaniments

## Over 300 Guests, Call for Pricing

## Add $\mathbf{+ 2 . 0 0}$ per side | Add $\mathbf{+ 3 . 0 0}$ per entree <br> *individually packaged may have extra charge

## sensational food \& events

## thanksgiving traditional menu

menu pairing
entrees
roasted, carved turkey breast with turkey gravy
carved honey baked ham in natural juices
side accompaniments
sage \& herb stuffing/dressing
twice baked mashed (chef's special) or mashed potatoes
buttered corn or seasoned \& buttered green beans dinner rolls \& butter
included
cranberry relish
fresh dinner rolls
complete disposable tableware

19.00 per guest (over 300 guests call for pricing)

Add +2.00 per side | Add +3.00 per entree
sensational extras
7.00 cranberry relish ( 16 oz container)
10.00 turkey gravy ( $160 z$ container)
16.00 dinner rolls \& butter (by the dozen)

For individually prepared items, call for pricing.

* Please No Substitutions.
* Prices subject to change per market conditions.

Turkey menu items are subject to availability.
sweet options (priced per piece, otherwise stated)
1.95 white chocolate cranberry bar
1.95 taffy apple crumble bar
1.95 chocolate pumpkin cheese cake bar
1.95 carmel glazed pumpkin cake bar
1.95 cranberry orange crumble bar
1.95 assorted mini cheesecakes
1.95 double chocolate brownie
1.95 holiday chocolate peppermint brownie
2.95 brownies \& holiday cookies
2.95 apple or pumpkin pie slices
2.00 assorted holiday cookies
2.30 holiday decorated shortbread cookies 4 " inch
*individually wrapped items add +.60 cents. Some items. Most items are by the dozen.

## beverage options

1.60 per cup: Regular Coffee Service
1.60 per cup: Decaf Coffee Service
1.60 per cup: Tea Service
1.60 per cup: Warm Apple Cider
1.60 per cup: Hot Chocolate
1.60 per cup: Hot Chocolate Bar
1.85 per bottle: Bottles Juice
1.05 per bottle: Bottled Water
1.20 per can: Assorted Cans of Soda

## hors d'oeuvres station options

stationed hors d'oeuvres - served chilled
~athena grilled vegetable bruschetta ~ 1.95 per piece
~old fashion bruschetta with tomato, basil, onion, olive oil and chef's seasoning on crusted french roll $\sim 1.95$ per piece
~cheese tortellini brochette, artichokes, fresh mozzarella \& pear tomatoes w/ basil pesto $\sim 2.75$ per piece
~caprese skewer with mozzarella, pear tomatoes and basil pesto drizzle ~ 2.75 per piece
~goat cheese \& olive tapenade on herbed crostini $\sim 2.50$ per piece

## stationed hors d'oeuvres - served warm

~fabulous focaccia pizza bread ~ 1.75 per piece
~warm baked brie cheese in phyllo cup w/apple and balsamic glaze $\sim 2.50$ per piece
~grilled steak crostini with sweet onion jam, red pepper, shaved cheddar and horseradish cream $\sim 2.75$ per piece
~chicken de jonghe squares bites (petite) ~ 1.50 per piece
stuffed
~new potato cups with italian sausage, bell peppers and asiago Cheese $\sim 2.75$ per piece
~mushrooms stuffed with italian sausage, bell peppers and asiago cheese $\sim 2.65$ per piece
~mushrooms caps de jonghe style ~ 2.65 per piece

## skewers

~beef skewer with tarragon mayonnaise and dusted with crispy potato chip crumbs $\sim 2.95$ per piece
~balsamic glazed chicken and portobello skewer, roasted garlic cream ~ 2.75 per piece

## sliders (chef crafted)

~angus beef cheeseburger sliders with mustard, ketchup, pickle, onion on very soft slider bun $\sim 2.95$ per piece
~petite chicago style italian beef sliders on soft cubby roll with sweet peppers $\sim 2.55$ per piece
~tangy pulled pork slider with red onion $\sim 2.95$ per piece
$\sim$ meatball sliders $\sim 2.75$ per piece
Note: minimum order may apply.
Some items may require on site assembly with staff required.
Additional appetizer menus online at www.Catering-Sensation.com

* Holiday dates fill up quickly.
* Please contact us today reserve your date of choice.
* 630.475.8552 or online at www.Catering-Sensation.com. Email: Info@Catering-Sensation.com additional options

sensational food \& events

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 TODAY 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 facility, 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 lunches

company wide breakfast

social-personal catering

holiday desserts

holiday breakfast

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.

