

sensational food & events

Holiday Catering Options



Holiday Drop Off & Set Up



Upscale Holiday Events



Holiday Open House



Company Wide Breakfast



special event desserts



Parties At Home (upscale It)

holiday catering menu



holiday stations

sensational food & events

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 <u>free use of our chafing dishes</u>.
- * 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) london 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 <u>or</u> 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

nasta

chef's pesto pasta bowtie <u>or</u> rigatoni (primavera - optional) pasta drunken florentine (chef's special pasta dish) cheese ravioli with authentic vodka sauce stuffed shells (choice of sauce) rigatoni marinara <u>or</u> chef's authentic vodka sauce tortellini florentine <u>or</u> 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 <u>or</u> 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 starch, one salad selection.

starch, one salad selection.
 We are happy to add-on additional entrees, sides or desserts.

<u>pricing breakdowns</u>

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

Over 300 Guests, Call for Pricing

Add +2.00 per side | Add +3.00 per entree

*individually packaged may have extra charge



holiday menus

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) <u>or</u> mashed potatoes buttered corn <u>or</u> 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 (16oz 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

assorted mini cheesecakes 1.95

1.95 double chocolate brownie

1.95 holiday chocolate peppermint brownie

2.95 brownies & holiday cookies

2.95 apple or pumpkin pie slices

assorted holiday cookies

2.00 2.30 holiday decorated shortbread cookies 4" inch

*individually wrapped items add + .60 cents. Some items. Most items are by the dozen.

beverage options

Regular Coffee Service 1.60 per cup: 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 ~ 1.95 per piece
- ~cheese tortellini brochette, artichokes, fresh mozzarella & pear tomatoes w/ basil pesto ~ 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 ~ 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 ~ 2.50 per piece
- ~grilled steak crostini with sweet onion jam, red pepper, shaved cheddar and horseradish cream ~ 2.75 per piece
- ~chicken de jonghe squares bites (petite) ~ 1.50 per piece

- ~new potato cups with italian sausage, bell peppers and asiago Cheese ~ 2.75 per piece
- ~mushrooms stuffed with italian sausage, bell peppers and asiago cheese ~ 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 ~ 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 ~2.95 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 ~ 2.95 per piece
- ~meatball sliders ~ 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.

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

<u>pick up at our location:</u> 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 $\,8:30\,am$ -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



social-personal catering



holiday breakfast



company wide breakfast



holiday 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.