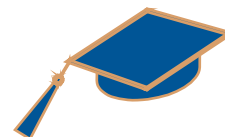
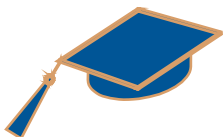


catering sensation

sensational food & events



"Guests could not stop talking about how delicious the food was. They did a great job with staging and serving. We would recommend your company to anyone hoping for delicious food and a great evening."

drop off service | full service with staff | onsite grilling | amazing cuisine

graduation menu options

www.Catering-Sensation.com
630.475.8552



amazing cuisine

catering sensation

sensational food & events



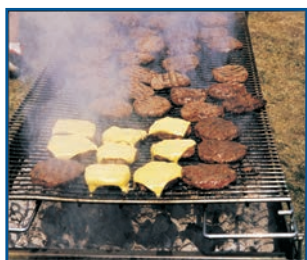
backyard bashes



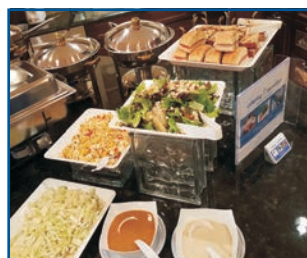
perfect party platters



lent your space



on site grilling



white platter presentation

Get the Party Started!

Graduation season is already upon us, and with the excitement comes the need to party plan. Our family owned and operated catering firm is ready to make upcoming memorable moments hassle free, allowing you to enjoy every moment of your graduate's success. With professional delivery staff and well trained servers, as well as an array of menu selections to fit all budgets, your successful event is ready and waiting!

Bringing over 20 years of expertise to your celebration, our promise is simple: *With no exceptions, Catering Sensation will deliver fresh, delicious food with the most courteous service to your home or event site.*

Enclosed please find our most recent Graduation Menu for your perusal. A full version is also available online. Rest assured, our menu items are of the highest quality, providing ample quantities for your guests.

With catering professionals a phone call away, Catering Sensation is here to help, and we look forward to helping you create the event of a lifetime!

Congratulations on your graduate's success. Now let's get the party started!

All the best,

John Burzawa

John Burzawa
Event Specialist & Principal
Catering Sensation
John.Burzawa@Catering-Sensation.com

** Over 80 years of combined
culinary experience!
www.Catering-Sensation.com*

Catering Menus:

Find our complete selection of menus on line at www.Catering-Sensation.com

- * Graduation Menu (Full Version 7 pages)
- * Picnic & Outdoor Grilling Menu
- * SalsaFest Menu
- * Breakfast Catering Menu
- * Corporate Catering Menu
- * Appetizer Menu

As a full service graduation caterer, we are able to arrange all your needs including:
menu planning | staff | rentals | tents | tables | chairs and more

Call or Click Early to Reserve Your Date!

For date availability please contact us anytime.
We are here to answer your questions or help plan
your successful gradation.

Main: 630.475.8552
Direct: 708.436.7251 (John/ JB)
Email: John.Burzawa@Catering-Sensation.com

* Serving & Delivering to Chicago and All Suburbs



amazing cuisine



backyard bashes



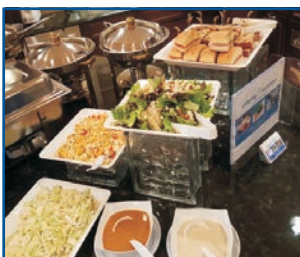
perfect party platters



tent your space



on site grilling



white platter presentation

catering sensation

sensational food & events

graduation bundles



Packages are designed for 25 or more guests. For pricing under 25 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. * Pricing bundles listed below are for 50 or more. Refer to page 2 for pricing matrix breakdowns.

graduation bundles & chef's pairings

chef's pairing signature menu- honors class 201

steak pizzaiola
boneless breast of chicken de jonghe
new potatoes bistro style
marinated grilled vegetables
or broccoli, cauliflower in cheddar cheese sauce
pear & mixed field greens
or athenian mixed green village salad
gourmet rolls & butter
disposables included (tableware)
13.05 per guest (two entrees | three accompaniments)

chef's pairing italian & greek fusion- class 202

italian beef bruschetta
or chicago style italian beef
authentic grecian chicken (bone-in pieces)
new potatoes bistro style
athenian mixed green village salad
santorini orzo pasta salad
french bread rolls & salad dressings
hot & sweet peppers
disposables included (tableware)
13.05 per guest (two entrees | three accompaniments)

chef's pairing that's italian- honors class 203

steak bruschetta italiano
grilled chicken parmigiana
pasta drunken florentine
seasoned seven vegetable melange
caesar salad
seasoned & marinated grilled vegetables
gourmet rolls & butter
disposables included (tableware)
13.05 per guest (two entrees | three accompaniments)

italian beef - class 101

chicago style italian beef
sweet and hot peppers
french bread
italian mixed field green salad with italian dressing
sicilian pasta salad or santorini orzo pasta salad
disposables included (tableware)
10.10 per guest (one entrees | two accompaniments)

beef, chicken & pasta italiano- class 204

chicago style italian beef, sweet and hot peppers
fried chicken or chicken vesuvio (bone-in pieces)
authentic pasta marinara
mixed field green tossed salad with two dressings
french bread
disposables included (tableware)
12.05 per guest (two entrees | two accompaniments)

italian beef - class 205

chicago style italian beef
chicken vesuvio style (bone-in pieces)
sicilian mixed field green salad
italian & caesar dressing
sicilian pasta salad
french bread
sweet & hot peppers
disposables included (tableware)
12.05 per guest (two entrees | two accompaniments)

Catering Menus:

Find our complete selection of menus on line at www.Catering-Sensation.com

Special Theme Menus:

- * Cheeseburger Bars
- * Ice Cream Bar Options
- * Steak & Chicken Fajita Bars
- * Mexican Fresco Salsa Station
- * Don't Mess with Texas Barbeque Station

Additional Menus:

- * Graduation Menu (Full Version)
- * Breakfast Catering Menu
- * Picnic & Outdoor Grilling Menu
- * Corporate Catering Menu
- * SalsaFest Menu
- * Appetizer & Party Platter Menu

Call or Click Early to Reserve Your Date!

For date availability please contact us anytime. We are here to answer your questions or help plan your successful graduation party.

Main: 630.475.8552

Direct: 708.436.7251 (John/ JB)

Email: JB@Catering-Sensation.com

* pricing based on 50 or more. refer to page 2 for pricing matrix.

* Serving & Delivering to Chicago and All Suburbs



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 25 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.

graduates in the kitchen - create your own pairing

Your entree selections

meat

chicago style italian beef (french bread, hot & sweet peppers)
steak pizzaiola | steak bruschetta italiano
seasoned & marinated london steak
teriyaki glazed marinated london steak
tender london steak holding light mushroom gravy
tangy soaked barbeque beef
amazing tender barbeque london steak
chef's meat loaf tangy barbeque sauce (48 hr notice)

pork

italian sausage & peppers
tangy soaked barbeque pulled pork
vesuvio pork tenderloin | barbeque pork tenderloin
orange pork tenderloin twenty four hour marinade

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)

your entree selections

boneless breast of chicken

signature boneless breast of chicken de jonghe
boneless breast of chicken pesto asiago style
chicken tenders (bbq sauce on the side)
boneless breast of chicken honey glazed
grilled lemon artichoke chicken
southwest chipotle ranch breast of chicken
grilled & marinated chicken - grecian style
boneless breast of chicken limone' zest
boneless breast of barbeque chicken (grilled or baked)
Boneless breast of chicken parmesan (grilled or baked)

chicken bone-in pieces

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

special: kabobs, turkey & seafood

beef kabobs | chicken kabobs (+1.00 this item)
shrimp, scallops & pineapple kabobs, vegetables
fresh oven roasted turkey with turkey gravy
tilapia de jonghe or tilapia pomadora (+1.00 this item)

(choice of accompaniments: starch, vegetable, field green)

warm standard favorites

new potatoes bistro style
cheesy mac & cheese
asiago mac & cheese w/ bread crumbs
grecian roasted with tri-color peppers
twice baked mashed potatoes
asiago au gratin potatoes
chef's warm 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 oil)
broccoli, cauliflower soaked cheese sauce
broccoli limone
green beans almondine
caramelized baby carrots
buttered sweet corn

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 field 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 with feta
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)

*** call for detailed description
of menu items**

paired with two (2) side accompaniments

<u>guest count</u>	<u>one entree</u>	<u>two entrees</u>
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)

paired with three (3) side accompaniments

<u>guest count</u>	<u>one entree</u>	<u>two entrees</u>
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)



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 30 guests. Orders under 30 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 30 or more guests. for pricing under 30 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) ~ 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	1.75 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.	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

Testimonials & Reviews!

"It is always a pleasure to do business with you and we want to sincerely thank you for being so accommodating at such short notice. The food is always delicious and the service you provide is outstanding. Thank you for providing a delicious meal." Juliana

"I just wanted to say thank you for setting this up today, the food was phenomenal. I am looking forward to our next event with your team." Valerie S.

"Just want to say quickly.... How everyone, (including myself) were very impressed with the food on Saturday! That salad was even better! I really appreciate all that you did. Thank you. Will be in touch... Soon!" Jamie S.



"Thank you very much for the awesome service and the fantastic food!! Everyone is still raving about how they loved the food, and a lot of them have asked my boss, to use you in the future. The two gentlemen you had helping you couldn't have been any nicer and helpful to our staff. Great job!! I look forward to you taking care of us at future events." Cindy H.

"Guests could not stop talking about how delicious the food was. JB does a great job with staging and serving. We would recommend your company to anyone hoping for delicious food and a great evening." Gloria T.

"The food was absolutely delicious. There was plenty of turkey and everyone went back for seconds. Again, that salad was scrumptious. We love your parties!" Diane B.

catering sensation
sensational food & events

Catering Sensation
632 E. Irving Park Rd
Roselle, IL 60172

www.catering-sensation.com | corporate | picnics | special events | events at home



**It's Graduation Time.....
Let's Get the Party Started!**

