

catering sensation

sensational food & events



st. patricks' irish menus

www.Catering-Sensation.com
708.436.7251



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 12 guests. Orders under 12 guests are subject to a 15.00 dollar service fee. Some exceptions. While larger orders over 100 guests can qualify for discounts. Includes: tableware, free use of our equipment chafing dishes and sterno. Delivery Charge additional. St. Patrick's Day menus are valid from March 1st through March 31st.

st. patrick's week bundles (chef's irish pairings)

st. pat's traditional irish classic cuisine

- ~tender slow cooked corned beef brisket
 - ~ fresh cabbage
 - ~caramelized carrots with honey glaze
 - ~herb lime butter boiled red skin potatoes (or twice baked mashed potatoes)
 - ~mixed field green garden tossed salad
 - ~two salad dressings
 - ~bakery fresh dark & lite rye bread with butter
 - ~grainy mustard (regular upon request)
 - disposables included (tableware)
- 11.95 per guest**

ala carte: shepherd's pie

An irish favorite. lean ground beef stew made into a pot pie of savory whipped potatoes baked until golden brown
2.50 per guest
(added to existing menu or substituted for entree at listed price)



ala carte: irish lamb stew

chef's special irish lamb stew recipe. our chef is irish!
4.25 per guest (added to existing menu)
(added to existing menu or substituted for entree at listed price)

panini rieben sandwiches & pretzel bread rieben panini's (hot sandwich station)

- includes choice of two warm chef crafted panini sandwiches~
- ~fresh corn beef, sweet cole slaw, melted swiss, special dressing
 - ~tender chicken, sweet cole slaw, melted swiss, special dressing
 - ~barbeque rieben (corn beef, barbeque sauce, apple slaw, swiss)

(choice of: sweet cole slaw, apple slaw or sauerkraut)
*pre-assembled & delivered warm on pretzel bun & rye panini bread

- ~ select (one or two) accompaniments~
- ~potato pancakes with apple chutney
 - ~red skin (new) potato salad
 - ~granny smith apple slaw vinaigrette
 - ~bags of potato chips, sun chips & pretzels
 - ~green apple & mixed field green salad (two dressings)

9.95 per guest (one accompaniment)
10.95 per guest (two accompaniments)

irish stout chicken pairing

- ~irish stout chicken , slow cooked & simmered in guinness stout with fresh carrots, par snips, and button mushrooms. fresh peas (optional)
 - ~twice baked mashed potatoes
 - ~green apple & mixed field green salad
 - ~creamy apple vinaigrette salad dressing
 - ~creamy honey pineapple salad dressing
 - ~bakery fresh irish soda bread
 - disposables included (tableware)
- 11.95 per guest**



luck of the irish sandwich platter

- ~corned beef & swiss variety sandwich platter
- light rye, dark rye, pretzel bread
- (alternate deli meats available upon request)

includes:

- ~granny smith apple slaw vinaigrette
 - ~green apple & mixed field green salad
 - ~condiments of grainy & regular mustard
 - Disposables included (tableware)
- 9.95 per guest**

st pat's box lunch

- ~corned beef & swiss on fresh light rye & dark rye
- ~granny smith apple slaw vinaigrette
- ~bag of chips
- ~shamrock cookie

includes:

- box lunch with handle & green sandwich label
 - disposables included (tableware)
- 10.25 per guest**



sweet options

- 1.95 each..... st pat's 4"inch airbrush cookies
- 1.95 each..... st pat's cup cakes

conditions for bundles & chef's pairings menus

these packages are designed for 12 or more guests. for pricing under 12 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.