

# catering sensation

*sensational food & events*



## octoberfest menu

[www.Catering-Sensation.com](http://www.Catering-Sensation.com)

630.475.8552



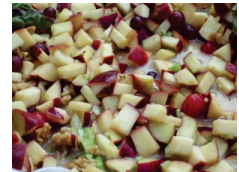
Our goal is to provide consistency and creativity while beautifully presenting our cuisine. Using our house recipes, all entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 20 guests. Orders under 20 guests may be subject to a 20.00 dollar service fee (some exceptions). Larger orders & events over 100 guests can qualify for discounts. Menu bundles include: tableware, free use of our equipment chafing dishes and sterno. Delivery Charge additional. **Octoberfest menus are valid from September 1st through November 30th.**

### clients in the kitchen - create your own pairings

#### fall specials - stationed options

**entrees** (choice of 1 or 2 mix & match with sandwich entree)

- steak sauerbraten (+1.00)
- boneless breast of autumn chicken with fresh honey apple cider glaze & praline pecans
- pork tenderloin with caramelized sauerkraut, apples and applewood smoked bacon
- fresh polish sausage with sauerkraut (german beer simmered optional)
- german beer soaked bratwurst (fresh brats) on a bed of grilled onions (grilled onions optional)



**sandwich entree considerations** (choice of 1 or 2 : mix & match with entrees)

- fall pork loin panini sandwich  
(smoked pork loin, bacon, sweet cabbage, horseradish mustard, melted havarti)
- chef's hot german pulled pork panini sandwich with melted havarti

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

- authentic hot german potato salad (50 year old recipe)
- cinnamon mashed sweet potatoes
- chef crafted potato pancakes (with sour cream on the side)
- sauerkraut
- caramelized cut carrot medallions with brown sugar & cinnamon
- granny smith apple slaw vinaigrette
- apple & mixed field green salad with apple vinaigrette dressing  
(granny smith apples, golden raisins, candid glazed walnuts)



**included**

- fall breads & butter
- disposable tableware, catering equipment, utensils, other

#### pricing breakdowns

9.95 per guest | one entrée | two accompaniments  
10.95 per guest | one entrée | three accompaniments

11.95 per guest | two entrees | two accompaniments  
12.95 per guest | two entrees | three accompaniments



### chef's sandwich pairings

#### fall hot sandwich specials

**entrees** (choice of 2)

- ~ fall pork loin panini sandwich  
(smoked pork loin, bacon, sweet cabbage, horseradish mustard, melted havarti)
- ~ chef's hot german pulled pork panini sandwich with melted havarti
- ~ german beer soaked bratwurst (fresh brats) on a bed of grilled (grilled onions optional)



**side accompaniments** (choice of 2)

- ~ authentic hot german potato salad (50 year old recipe)
- ~ chef crafted potato pancakes (with sour cream on the side)
- ~ caramelized cut carrot medallions with brown sugar & cinnamon
- ~ granny smith apple slaw vinaigrette
- ~ bags of assorted pretzels



#### pricing breakdown

10-24 guests    25-49 guests    over 50 guests  
11.95 per guest    11.50 per guest    11.25 per guest

#### dessert options:

- 1.95 each.....taffy apple dessert bars
- 1.95 each.....maple walnut blonde bar
- 1.95 each.....chocolate pumpkin cheese cake bar
- 1.95 each.....chocolate chip caramel bar

#### additional fall options:

- 1.55 per cup.....hot apple cider (includes cups & airpots)
- 1.95 each.....large soft pretzel (hot cheese & mustards +1.00)
- 1.85 each.....pumpkin face 4" airbursh cookie (over 100=1.75)
- 1.95 each.....taffy apples (over 100 = call)

#### conditions for bundles & chef's pairings menus

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.



Our goal is to provide consistency and creativity while beautifully presenting our cuisine. Using our house recipes, all entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 20 guests. Orders under 20 guests may be subject to a 20.00 dollar service fee (some exceptions). Larger orders & events over 100 guests can qualify for discounts. Menu bundles include: tableware, free use of our equipment chafing dishes and sterno. Delivery Charge additional. **Octoberfest menus are valid from September 1st through November 30th.**

**bratwurst & polish sausage topping bar**

**fall specials - stationed options**

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

- grilled polish sausage with sauerkraut (german beer simmered optional)
- grilled bratwurst (fresh brats) (german beer simmered optional)

**(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 (special house recipe)
- cinnamon mashed sweet potatoes
- chef crafted potato pancakes (with sour cream on the side)
- caramelized cut carrot medallions with brown sugar & cinnamon
- granny smith apple slaw vinaigrette
- apple & mixed field green salad with apple vinaigrette dressing (granny smith apples, golden raisins, candid glazed walnuts)



**included**

disposable tableware, catering equipment, utensils, other

**pricing breakdowns**

- 10.50 per guest | one entrée | two accompaniments
- 11.75 per guest | two entrees | two accompaniments
- 12.50 per guest | two entrée | three accompaniments

**ADD:** Pretzel Hoagie Bun + .30 cents

**additional fall options:**

- 1.95 each.....large soft pretzel (hot cheese & mustards +1.00)
- 1.95 each.....taffy apples (over 100 = call)



**conditions for bundles & chef's pairings menus**

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.