



*Beyond*  
CATERING

DELIVERY *PLUS* MENU

BEYONDCATERING.COM | 312.553.9300

# ORDERING INFORMATION



## DELIVERY & ORDERING INFORMATION

### HOW TO ORDER

We understand that your main focus isn't ordering catering, so we've simplified the process for you. Just give us a call at 312.553.9300 or email us at [info@beyondcatering.com](mailto:info@beyondcatering.com) to connect with one of our experienced catering coordinators. After your first order, you'll be assigned a dedicated representative to manage all of your organization's catering needs.

### DELIVERY

Delivery is available 24/7 to accommodate all shifts. Our professional delivery team will promptly deliver and set up your order to your standards.

### PAYMENT

We accept all major credit cards, cash and checks. Contact us directly to see if your organization is qualified to set up a Corporate Account.



## OPTIONAL PLATINUM SERVICE

NEED TO PULL OUT ALL THE STOPS?

ADD ON OUR PREMIUM BUFFET EQUIPMENT PACKAGE

CALL FOR PRICING

EACH ORDER WILL INCLUDE:

- Silver warming dishes
- Stainless serving utensils
- Coffee urns
- White paper dinner napkins
- Chinalike plastic plates
- White china bowls
- Silver buffet risers
- White china platters
- Black linen to cover the buffet
- Faux silver forks, knives & spoons

Give us a call at 312.553.9300 or email us at [info@beyondcatering.com](mailto:info@beyondcatering.com) for more information or to place your order.

## BE A GUEST AT YOUR OWN EVENT!

Add our professional staff and bartenders at your service to create a memorable experience tailored just for you.



# BREAKFAST BUFFETS

## TRADITIONAL BREAKFAST BUFFET (GF)

14.00 / GUEST (MINIMUM OF 15 GUESTS)

Our homemade scrambled eggs, thick cut bacon with breakfast potatoes

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## CLASSIC CONTINENTAL BREAKFAST (V, CN)

13.00 / GUEST (MINIMUM OF 15 GUESTS)

Full size muffins, danishes & bagels with assorted preserves, butter, plain & chive cream cheeses and a seasonal fresh fruit platter

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## SCRAMBLED EGG TACO BUFFET

16.00 / GUEST (MINIMUM OF 30 GUESTS)

Chorizo eggs, scrambled eggs, 2 flour tortillas per person and the toppings below

### Topping Selections

- Cotija cheese
- Jalapeno slices
- Cilantro
- Spicy green salsa
- Sour cream
- White onions
- Red salsa

### Includes:

- Breakfast potatoes with sweet bell peppers & leeks
- Seasonal fresh fruit platter

## BREAKFAST SANDWICH BUFFET

16.00 / GUEST (MINIMUM OF 25 GUESTS)

### Sandwiches:

- Spinach, egg, cheese, roasted tomato on baked ciabatta
- Ham, egg and cheese on a croissant
- Bacon, egg, cheddar on an english muffin

### Includes:

- Breakfast potatoes with sweet bell peppers & leeks
  - Seasonal fresh fruit platter
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## INDIVIDUAL QUICHE BUFFET

16.00 / GUEST (MINIMUM OF 25 GUESTS)

- Fire roasted vegetables
- Lorraine (ham, leeks and swiss cheese)

### Includes:

- Thick cut bacon
- Breakfast potatoes with sweet bell peppers & leeks
- Seasonal fresh fruit platter



## CHALLAH FRENCH TOAST (V)

16.00 / GUEST (MINIMUM OF 25 GUESTS)

Thick cut, buttery challah bread

### Topping Selections

- Sweet cream cheese
- Maple syrup & butter whip
- Fresh berries
- Whipped cream
- Powdered sugar

### Includes:

- Thick cut bacon
- Seasonal fresh fruit platter

## BREAKFAST ADD-ONS

### BREAKFAST SAUSAGE LINKS (DF, GF)

76.00 / 30 PIECES - 139.00 / 60 PIECES

### TURKEY SAUSAGE LINKS (DF, GF)

76.00 / 30 PIECES - 139.00 / 60 PIECES

### THICK CUT BACON (DF, GF)

84.00 / 30 PIECES - 147.00 / 60 PIECES

### TURKEY BACON (DF, GF)

76.00 / 30 PIECES - 139.00 / 60 PIECES

### TOFU SCRAMBLE (VG, GF)

47.00 / SERVES 15

### SMOKED SALMON (DF, GF)

105.00 / SERVES 15

Smoked salmon topped with tomatoes, red onions and capers

# BREAKFAST ENHANCEMENTS & BEVERAGES

## ENHANCEMENTS

### OVERNIGHT OAT PARFAIT CUPS (V, CN)

5.00 EACH / MINIMUM ORDER OF 12

Make your own overnight oats, served cold.

Toppings Include:

- Brown sugar
- mixed berries
- candied walnuts

### VANILLA YOGURT PARFAIT CUPS (V)

6.00 EACH / MINIMUM ORDER OF 12

Vanilla yogurt topped with seasonal berries & granola on the side

### VANILLA YOGURT PARFAIT BAR (V)

68.00 / SERVES 15 - 116.00 / SERVES 30

Make your own parfait with seasonal berries, coconut shreds, granola, chocolate chips, and candied walnuts

### BAKERY BASKET (V, CN)

40.00 / 12 PIECES - 74.00 / 24 PIECES

Bagels, muffins, and danishes with butter and plain & chive cream cheeses

### GOURMET BAKERY BASKET (V, CN)

44.00 / 12 PIECES - 76.00 / 24 PIECES

Scones, danishes & croissants with butter

### SEASONAL FRESH FRUIT PLATTER (VG, GF)

60.00 / SERVES 15 - 110.00 / SERVES 30

Sliced melons, tropical fruits & berries

### MUFFIN BASKET (V, CN)

46.00 / 12 PIECES - 88.00 / 24 PIECES

Full-sized triple chocolate, bran berry crunch, apple cinnamon muffins

### BAGEL BASKET (V)

38.00 / 12 PIECES - 69.00 / 24 PIECES

Full-sized plain, everything, sesame & cinnamon raisin bagels served with plain & chive cream cheeses and butter

### COFFEE CAKE TRAYS (V, CN)

38.00 / 18 PIECES - 69.00 / 36 PIECES

Apple, blueberry, lemon poppyseed, sour cream

### KASHI GRANOLA BARS (CN)

37.00 / SERVES 15 - 68.00 / SERVES 30

Honey almond granola bars



## BEVERAGES

### COFFEE SERVICE

35.00 / 12 CUPS - 85.00 / 40 CUPS

Regular or decaf served with cream, sugar & sweeteners

### HOT TEA

28.00 / 12 CUPS - 72.00 / 40 CUPS

Assorted flavors with lemon, honey & sugar

### ORANGE JUICE

4.00 EACH / 10 OZ BOTTLE

### CRANBERRY JUICE

4.00 EACH / 10 OZ BOTTLE

### APPLE JUICE

4.00 EACH / 10 OZ BOTTLE

### HALF GALLON OF ORANGE JUICE

25.00 / HALF GALLON / 10 CUPS

### BOTTLED WATER

2.00 EACH

### LA CROIX

3.00 EACH

# CUSTOM BUFFETS

## **CREATE YOUR OWN CUSTOM BUFFET!**

**2 ENTRÉES - 18.00 / PER PERSON**

**3 ENTRÉES - 21.00 / PER PERSON**

**ADD AN ENTRÉE - 5.00 / PER PERSON**

**ADD A SIDE - 3.50 / PER PERSON**

**Includes:**

**CHOICE OF SALAD & CHOICE OF SIDE**

All buffets include recyclable 3 compartment plates, plastic forks & knives, napkins, serving utensils,  
& must be ordered in increments of 5. Minimum order of 15.



# CUSTOM BUFFETS - ENTREE CHOICES

## CHICKEN ENTREÉS

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### CHICKEN VESUVIO ( GF )

Peas, garlic, in a white wine sauce

### CHICKEN PICCATA

Capers, parsley, lemon butter sauce

### HERB ROASTED CHICKEN ( GF )

Rosemary & thyme

### LEMON CHICKEN BREAST

Lightly breaded, herbs, lemon butter sauce

### GRILLED CHICKEN MEDITERRANEAN ( GF, DF )

Light white wine sauce with chopped tomatoes, kalamata olives

### CHICKEN PARMESAN

Marinara sauce, imported mozzarella & parmesan cheeses

### CHICKEN FRANCESE

Lightly egg battered in a lemon sauce

## BEEF ENTREÉS

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### BUONA'S ITALIAN BEEF ( DF, GF without bread )

Roasted Italian beef, tender and lean, spiced with special seasonings, served with sweet peppers, hot giardiniera, fresh rolls

### CLASSIC POT ROAST ( DF, GF )

With rich home-style gravy

### MA'S MEATLOAF

Onions, bacon, barbecue gravy

### BEEF TENDERLOIN ( GF, DF ) (ADD'L 5.50 PER GUEST)

With cabernet reduction

### BRAISED BEEF SHORTRIB ( GF, DF ) (ADD'L 4.00 PER GUEST)

With red wine demi glaze

## SEAFOOD ENTREÉS

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### CITRUS HERB SALMON ( GF, DF ) (ADD'L 3.50 PER GUEST)

With rosemary in a light lemon sauce

### CREOLE SALMON ( GF, DF ) (ADD'L 3.50 PER GUEST)

Bell peppers, onion, garlic, cayenne, paprika

### MEDITERRANEAN WHITEFISH ( GF, DF ) (ADD'L 2.50 PER GUEST)

Tomatoes, capers, kalamata olives

### PECAN CRUSTED WHITEFISH ( CN ) (ADD'L 2.50 PER GUEST)

In a whole grain mustard cream sauce

## PORK ENTREÉS

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### PORK LOIN PEPPERONATA ( GF, DF ) (ADD'L 3.50 PER GUEST)

Garlic white wine sauce and a mix of zesty peppers

### ITALIAN SAUSAGE ( DF, GF without bread )

In natural gravy, smothered in sweet bell peppers served with fresh rolls

## PASTA ENTREÉS

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**GNOCCHI ALA VODKA ( V )** Hand rolled homemade potato dumplings in a tomato vodka sauce

### EGGPLANT ROTOLO ( V )

Lightly breaded eggplant stuffed with ricotta, parmesan & romano cheese

### CAVATAPPI ALFREDO WITH CHICKEN

Corkscrew pasta in a rich alfredo sauce with chicken

### VEGETABLE LASAGNA ROTOLO ( V )

With ricotta filling and assorted roasted vegetables

### CHEESE RAVIOLI ( V )

Filled with ricotta & romano cheeses, marinara sauce

### WILD MUSHROOM RAVIOLI ( V )

In alfredo sauce

### FRESH RIGATONI ( V )

Rigatoni pasta with your choice of vodka, marinara, or bolognese sauce

### FRESH CAVATELLI & BROCCOLI ( V )

Sun-dried tomato, roasted red pepper in a garlic white wine sauce

### FRESH CAVATELLI BOLOGNESE

In a rich red meat sauce

## VEGAN ENTREÉS

### FARRO STUFFED BELL PEPPER ( VG )

Roasted farro with onions, mushrooms, herbs & lemon in a tomato broth

### STUFFED SUMMER ZUCCHINI ( VG, GF ) (ADD'L 2.50 PER GUEST)

Quinoa, roasted vegetables, fresh herbs

### CAVATAPPI MARINARA ( VG )

Fresh cavatappi in a vegan marinara sauce

### QUINOA STUFFED PORTOBELLO ( VG, GF ) (ADD'L 3.50 PER GUEST)

Roasted peppers, artichokes, olives

### TOFU & VEGETABLE STIR FRY ( VG ) (ADD'L 2.50 PER GUEST)

In a garlic soy sauce



# CUSTOM BUFFETS - SALADS / SIDES CHOICES



## GARDEN SALADS

### CAESAR SALAD

Romaine, garlic croutons, shaved parmesan, caesar dressing

### OLD NEIGHBORHOOD HOUSE SALAD ( VG )

Mixed greens, roma tomato, cucumber, pepperoncini, Italian vinaigrette dressing, croutons

### CHOPPED SALAD

Iceberg lettuce, cucumber, black olives, roma tomato, gorgonzola, pasta, bacon, & green onion with sweet red wine vinaigrette

### TUSCAN HARVEST SALAD ( CN, GF )

Mixed greens, apple, dried cranberries, candied walnuts, gorgonzola cheese, fat-free raspberry dressing

### CLASSIC COBB SALAD ( GF )

Chopped lettuce, bacon, gorgonzola cheese, avocado, egg slices, tomato, corn, green onion, potato, cucumber, thousand island dressing

### MEDITERRANEAN SALAD ( GF, V )

Mixed greens, tomato, cucumber, feta, red onions, kalamata olives, artichokes, oregano vinaigrette

### HERBED QUINOA SALAD ( GF, V )

Baby spinach, herbed quinoa, chickpeas, cilantro, green onions, feta, pumpkin seeds, lemon tahini dressing

### SPINACH & BERRY SALAD ( GF, V, CN )

Spinach, strawberries, blueberries, almonds, goat cheese, balsamic vinaigrette

### ROASTED BEET SALAD ( GF, V, CN )

Mixed greens, spinach, sliced beets, Mandarin oranges, candied walnuts, crumbled goat cheese, citrus vinaigrette

## SIDES

### RATATOUILLE ( VG, GF )

Eggplant, zucchini, onions, peppers & tomatoes

### GRILLED ASPARAGUS ( VG, GF )

With lemon & EVOO

### BAKED BROCCOLI LIMONE ( V )

With panko breadcrumbs & lemon wedges

### FIRE ROASTED VEGETABLES ( VG, GF )

Cauliflower, asparagus, sweet potato, root vegetables, carrots, peppers & other seasonal vegetables

### RICE PILAF ( V, GF )

White rice, diced carrots, onions & celery

### WILD RICE ( V, GF )

Brown & wild rice browned in butter & oil

### ROASTED FARRO ( VG )

With mushrooms & sweet potato

### ROASTED BRUSSELS SPROUTS ( VG, GF )

Brussels sprouts, red pepper, onion, garlic

### MEDITERRANEAN GREEN BEANS ( VG, GF )

Onions, garlic and tomato, olive oil

### RED SKIN GARLIC MASHED ( V, GF )

Creamy roasted garlic mashed potato

### ROASTED RED POTATOES ( VG, GF )

With sweet bell peppers, leeks, EVOO, herbs

### SAUTEED ZUCCHINI ( VG, GF )

Onions and herbs

### VESUVIO RED POTATOES ( V, GF )

Garlic white wine sauce, peas, oregano

**ADD A FRESH BAKED DINNER ROLL BASKET**  
12 PIECES / 30.00 24 PIECES / 58.00

### BAKED POTATO BAR ( GF )

128.00 / 20 SERVINGS

Whole baked potatoes with the following:

#### TOPPINGS:

- Shredded cheddar cheese
- Butter
- Sour cream
- Chopped bacon
- Pico de gallo
- Scallions

# THEMED BUFFETS

## CHICAGO CLASSICS STATION

16.00 PER GUEST / MINIMUM OF 25 GUESTS

### BUONA BEEF ITALIAN BEEF SANDWICH

( DF, GF without bread )

Roasted Italian beef, tender and lean, spiced with special seasonings, served with sweet peppers, hot giardiniera, fresh rolls

### FRESH RIGATONI MARINARA ( V )

Rigatoni pasta in our house-made marinara sauce

### CHOPPED SALAD

Iceberg lettuce, cucumber, black olives, roma tomato, gorgonzola, penne pasta, bacon & green onion with sweet red wine vinaigrette

**Add On:** (ADD'L 5.00 PER GUEST)

*Choice of one chicken option:*

### CHICKEN PARMESAN

Lightly breaded boneless breast, house-made marinara topped with melted Mozzarella and provolone cheese

### LEMON CHICKEN

Lightly breaded boneless breast, served in a light lemon butter sauce garnished with fresh lemon slices

## ENHANCEMENTS

### CHICAGO STYLE HOT DOGS

( DF, GF without bread )

65.00 / SERVES 15

120.00 / SERVES 30

Mustard, onion, neon relish, tomato wedges, pickle spear, celery salt, sport peppers on a poppy seed bun

### ITALIAN MEATBALL SANDWICH

65.00 / SERVES 15

120.00 / SERVES 30

Smothered in marinara with sweet peppers & hot giardiniera served with fresh rolls

### ORIGINAL RAINBOW CONE TASTERS ( V )

149.00 / 25 CUPS

(4.5 OZ SERVINGS)

A Chicago tradition since 1926 and now a proud sister company of Beyond Catering. Each cup is made up of the following traditional Rainbow Cone flavors:

- Sherbert • Pistachio
- Chocolate • Strawberry
- Palmer House

### ELI'S CHEESECAKE SLICE ( V )

70.00 / SERVES 14

120.00 / SERVES 28

Assorted slices of Eli's Cheesecake

## STREET TACOS

21.00 PER GUEST / MINIMUM OF 25 GUESTS

*Choose two taco filling options:*

*Add a 3rd taco filling (ADD'L 3.00 PER GUEST)*

### CHICKEN TINGA ( DF, GF )

Shredded chicken in a spicy tomato chipotle sauce

### PICADILLO ( DF, GF )

Traditional Mexican dish of ground beef and potatoes

### CARNITAS ( DF, GF )

Braised pork, lime, chile, cumin

### VEGGIE TACOS ( GF, VG )

Roasted vegetables, mexican spices, cilantro

### CARNE ASADA ( DF, GF ) (ADD'L 4.00 PER GUEST)

Marinated skirt steak seasoned with Mexican spices

### CHIPOTLE SHRIMP ( DF, GF ) (ADD'L 4.00 PER GUEST)

Shrimp & corn mixed in a tomato-chipotle sauce

#### Includes:

- Flour & corn tortillas
- Mexican rice
- Cilantro & onion
- Chips & pico de gallo
- Red & green salsa
- Cotija cheese
- Sour cream
- Lime wedges

## ENHANCEMENTS

### ELOTES ( V )

53.00 / SERVES 15

90.00 / SERVES 30

Corn cut off the cobb with butter, chile powder, cojita cheese, mayonnaise

### CHIPS & GUACAMOLE ( VG, GF )

53.00 / SERVES 15

90.00 / SERVES 30

Corn tortilla chips with homemade guacamole

### SHRIMP CEVICHE ( DF, GF )

85.00 / SERVES 30

Shrimp, red onion, cilantro cucumber in a lemon-lime juice served with tortilla chips

### MEXICAN CHOPPED SALAD ( V )

40.00 / SERVES 10

70.00 / SERVES 20

Buttercrisp greens, black beans, corn, tomato, red onion, avocado, tortilla strips, cucumber, jicama, cotija cheese, cilantro lime dressing

### CORN & BLACK BEAN SALAD ( VG, GF )

40.00 / SERVES 15

70.00 / SERVES 30

Roasted corn, black beans, garbanzo beans, roasted red peppers, cilantro lime dressing



# THEMED BUFFETS



## TAYLOR STREET BUFFET

20.00 PER GUEST / MINIMUM OF 25 GUESTS

Choice of one chicken option:

### CHICKEN PARMESAN

Panko crusted, marinara sauce, imported mozzarella & parmesan cheeses

### CHICKEN VESUVIO (GF)

Peas, garlic, white wine sauce

### CHICKEN FRANCAISE

Lightly battered in lemon sauce

#### Includes:

• Italian Bread • Olive Oil • Crushed Red Pepper • Parmesan Cheese

### CHEESE RAVIOLI (V)

Served in a rich red marinara sauce

### EGGPLANT PARMESAN ROTOLO (V)

Lightly breaded eggplant stuffed with ricotta, parmesan & romano cheese

### OLD NEIGHBORHOOD HOUSE SALAD (VG)

Mixed greens, roma tomato, cucumber, pepperoncini, croutons and Italian vinaigrette

## GREEKTOWN BUFFET

18.00 PER GUEST / MINIMUM OF 25 GUESTS

Choice of two entrees:

### GRECIAN CHICKEN (GF)

Garlic, lemon, tomatoes, olives, feta

### LEMON RICE PILAF (GF)

With lemon and parsley

### GYROS

Traditional style gyro meat sliced thin

#### Includes:

- Pita
- Tomato Wedges
- Feta Cheese
- Sliced White Onion
- Tzaziki Sauce
- Greek Salad

## ENHANCEMENTS

### SAUSAGE GIAMBOTTA (GF)

65.00 / SERVES 15

120.00 / SERVES 30

Peas, green peppers, potatoes, garlic in a white wine sauce

### FRESH RIGATONI BOLOGNESE

65.00 / SERVES 15

120.00 / SERVES 30

With a rich red meat sauce

### GNOCCHI ALA VODKA (V)

65.00 / SERVES 15

120.00 / SERVES 30

Hand rolled, homemade potato dumplings, tomato vodka sauce with mascarpone & imported cheeses

### LASAGNA ROTOLO (V)

65.00 / SERVES 15

120.00 / SERVES 30

Thin lasagna noodles are rolled around an herb & ricotta cheese filling

### ITALIAN ARANCINI

120.00 / SERVES 30

Rice balls stuffed with cheese, ground beef & peas

### CANNOLI EXPLOSION

(V, CN)

70.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

## ENHANCEMENTS

### GREEK STYLE GREEN BEANS (VG, GF)

40.00 / SERVES 15

75.00 / SERVES 30

Crushed tomatoes, onion, garlic

### HUMMUS & PITA DUO (VG)

53.00 / SERVES 15

95.00 / SERVES 30

Roasted red pepper and spinach & artichoke with grilled pita triangles & house-made eggplant chips

### COUS COUS SALAD (VG, CN)

35.00 / SERVES 15

65.00 / SERVES 30

Large pearl couscous, cranberries, pecans, green onion, in an orange vinaigrette

### GREEK POTATOES (V, GF)

40.00 / SERVES 15

75.00 / SERVES 30

Quartered potatoes, EVOO, garlic, lemon, oregano

# OFFICE PICNIC

## OFFICE PICNIC MINIMUM OF 25 GUESTS

18.00 / PER GUEST - 2 Entrees & 1 Side

21.00 / PER GUEST - 3 Entrees & 2 Sides

### HAMBURGERS ( DF, GF )

All natural 6 oz hamburgers served with freshly baked rolls, lettuce, tomato, onions, pickles, ketchup & mustard

### BBQ PULLED PORK ( DF, GF )

Served with freshly baked rolls, creamy cabbage slaw, sweet & tangy barbecue sauce

### GRILLED CHICKEN ( DF, GF )

Served with freshly baked rolls, pepper jack cheese, lettuce, tomato, onion, mayonnaise, barbecue sauce

### GRILLED BRATWURST ( DF, GF )

Served with freshly baked rolls, a variety of mustards, grilled onions

### TURKEY BURGER ( DF, GF )

Served with freshly baked rolls, lettuce, tomato, onions, pickles, ketchup, mustard

### BBQ CHICKEN ( DF, GF )

Grilled bone-in Pieces: of white & dark meat chicken, sweet & tangy barbecue sauce

### CHICAGO STYLE HOT DOGS ( DF, GF )

Mustard, onion, neon relish, tomato wedges, pickle spears, sport peppers, celery salt, poppy seed buns

### GRILLED PORTOBELLO ( VG, GF ) +2.50 PER GUEST

Marinated portobello mushroom

### SPICY BLACK BEAN BURGER ( VG ) +1.50 PER GUEST

Black beans, corn, bell peppers

### BRISKET ( DF, GF ) +2.50 PER GUEST

With coleslaw, crispy onions, sweet and tangy BBQ sauce

### RIBS +3.00 PER GUEST ( DF, GF )

Slow roasted baby back ribs, bbq sauce

All Sandwiches include appropriate buns which contain gluten.

Gluten free buns available upon request

## SIDES

ADD ANOTHER SIDE FOR \$3.50 PER GUEST

### SIGNATURE PASTA SALAD ( V )

Rotini pasta, grape tomatoes, red peppers, fresh mozzarella, zucchini and yellow squash, black olives and red onion dressed with house vinaigrette

### CLASSIC POTATO SALAD ( V, GF )

Classic picnic style potato salad

### MEDITERRANEAN POTATO SALAD ( VG, GF )

Roasted potatoes, green beans, kalamata olives, red onions, balsamic dressing

### TOMATO & CUCUMBER SALAD ( VG, GF )

Roma tomato, cucumbers, red onions, basil & herb vinaigrette

### OLD NEIGHBORHOOD HOUSE SALAD ( VG )

Roma tomato, cucumber, pepperoncini, croutons Italian vinaigrette

### CREAMY CABBAGE SLAW ( V, GF )

With a touch of apple cider vinegar

### BAKED BEANS ( DF, GF )

Smoked bacon, brown sugar, onions, dijon mustard

### CORN COBBETTES ( V, GF )

Half sized sweet corn, melted butter

### WATERMELON SLICES ( VG, GF )

Chilled watermelon wedges



# APPETIZERS



# HOT APPETIZERS

## ITALIAN MUSHROOM CAPS (V)

110.00 / 40 PIECES

Mushroom caps stuffed with romano cheese & herbed bread crumbs

## CRABCAKES

130.00 / 40 PIECES

Remoulade dipping sauce

## MINI BEEF EMPANADAS

135.00 / 30 PIECES

With chipotle cream sauce

## SAUSAGE SKEWERS (GF)

63.00 / 40 PIECES

Served in a garlic white wine sauce

## CHICKEN PESTO SKEWERS

100.00 / 40 PIECES

Pesto basil sauce

## ITALIAN ARANCINI

120.00 / 30 PIECES

Rice balls stuffed with cheese, ground beef and peas

## BREADED SHRIMP

136.00 / 40 PIECES

Breaded shrimp with cocktail sauce

## MINI MEATBALLS

60.00 / 40 PIECES

Marinara, parmesan cheese

## BACON WRAPPED DATES (DF, GF)

125.00 / 40 PIECES

Stuffed with chorizo

## CHICKEN TENDERS

85.00 / 40 PIECES

Strips of chicken in golden breading served with a tangy barbecue sauce

## TOASTED RAVIOLI (V)

75.00 / 40 PIECES

Ricotta cheese filled ravioli, lightly breaded and served in a marinara sauce topped with romano cheese

## WINGS

100.00 / 40 PIECES

Tender jumbo chicken wings, smothered in sauce and served with ranch dipping sauce

### Select One Flavor:

- Buffalo
- Korean BBQ
- Garlic Parmesan

## SIRLOIN STUFFED MUSHROOM

120.00 / 40 PIECES

Sirloin, Parmesan stuffing

## BEEF FAJITA SKEWER (DF, GF)

120.00 / 40 PIECES

Peppers | onions | salsa verde dipping sauce

## MEAT & POTATO SKEWER (DF, GF)

120.00 / 40 PIECES

Peppercorn crust | fingerling potato

## SESAME CHICKEN (DF, GF)

100.00 / 40 PIECES

Sesame crust | garlic | ginger | soy sauce

## CITRUS CHICKEN SATAY (DF, GF)

100.00 / 40 PIECES

Black pepper | citrus aioli | pineapple relish

## SAUSAGE STUFFED PEPPERS (GF)

100.00 / 40 PIECES

Italian sausage | mozzarella | parmesan | tomato sauce | basil

## VEGAN STUFFED MUSHROOM (VG, DF)

110.00 / 40 PIECES

Fire roasted pepper | artichoke | leek | olive oil

## BUTTERNUT SQUASH ARANCINI (V)

120.00 / 30 PIECES

Creamy risotto | roasted butternut squash | herbs



# COLD APPETIZERS

## SPICY CRAB DIP ( DF )

85.00 / SERVES 40

Hint of jalapeño served with grilled garlic pita triangles

## BRUSCHETTA TRIO ( V )

47.00 / SERVES 15

85.00 / SERVES 30

Tomato caprese bruschetta, brussel sprout bruschetta, and olive and mushroom bruschetta with lightly toasted crostini and shaved fontinella

## FRESH VEGETABLE CRUDITÉ ( V, GF )

36.00 / SERVES 15

68.00 / SERVES 30

Sticks of zucchini, jicama, red peppers, carrots, celery with a creamy chipotle ranch dip

## IMPORTED & DOMESTIC CHEESEBOARD ( V, CN )

56.00 / SERVES 15

105.00 / SERVES 30

An artisan assortment of manchego, cheddar, blue, herbed goat, swiss, and fontina cheese, candied walnuts, fig jam mandarin orange jam, grapes, berries and array of distinctive crackers

## CLASSIC ANTIPASTI ( GF )

70.00 / SERVES 15

130.00 / SERVES 30

Prosciutto, salami, capicola, roasted peppers, artichokes, pepperoncini, olives, provolone & fontinella

## ROASTED ARTICHOKE CAPRESE PLATTER ( V, GF )

56.00 SERVES 15

105.00 SERVES 30

Fresh Mozzarella, roma tomato, roasted artichokes, basil, olive oil & balsamic

## HUMMUS & PITA DUO

53.00 / SERVES 15 ( VG )

95.00 / SERVES 30

Roasted red pepper and spinach & artichoke with grilled pita, pita chips, eggplant chips

## GRILLED & CHILLED VEGETABLES ( VG, GF )

55.00 / SERVES 15

105.00 / SERVES 30

Asparagus, mushrooms, zucchini, eggplant, red peppers & more served at room temperature with a balsamic glaze

## ITALIAN PINWHEELS

85.00 / 40 PIECES

A blend of marinated chicken, roasted peppers, olives and pesto wrapped in tortilla

## SOUTH OF THE BORDER PINWHEELS

85.00 / 40 PIECES

A blend of spicy chicken, jalapeno, mayo, cilantro, wrapped in wheat tortilla

## HUMMUS AND VEGGIE PINWHEELS ( VG )

85.00 / 40 PIECES

Traditional Hummus, roasted eggplant, zucchini, yellow squash wrapped in a spinach tortilla

## SPINACH AND ARTICHOKE DIP ( V )

85.00 / SERVES 30

A creamy blend of Parmesan and Romano cheeses, artichoke hearts, fresh spinach served with grilled pita triangles

## PROSCIUTTO WRAPPED ASPARAGUS ( DF, GF )

85.00 / 40 PIECES

With a balsamic reduction

## SHRIMP CEVICHE ( DF, GF )

85.00 / SERVES 30

Shrimp, onion, cilantro, jalapeño, garlic served with tortilla chips

## SHRIMP COCKTAIL ( DF, GF )

110.00 / 40 PIECES

Horseradish cocktail sauce and lemon wedges

## PROSCIUTTO WRAPPED MELON ( DF, GF )

78.00 / 40 PIECES

Cubed melons wrapped in prosciutto

## CAPRESE SKEWERS ( V, GF )

67.00 / 40 PIECES

Fresh basil, EVOO and balsamic reduction

## DEVILED EGGS ( V, GF )

68.00 / 36 PIECES

### An Assortment of:

- Classic Deviled
- Horseradish Cheddar
- Avocado

## TRUFFLE CHICKEN SALAD CUCUMBER CUP ( DF, GF )

100.00 / 30 PIECES

Truffle oil, Japanese cucumber

## SMOKED SALMON CUCUMBER CUP ( GF )

120.00 / 30 PIECES

Spicy crab dip, sambal, Japanese cucumber cup

## CRAB & BLACK CAVIAR DEVILED EGG ( GF )

85.00 / 36 PIECES

Crab, roasted red pepper, black caviar garnish

## TUNA WASABI CRISP

140.00 / 30 SERVINGS

Sesame crusted Ahi grade tuna, marinated in a scallion soy sauce, served with cucumber slices, crispy wonton crisps and wasabi crème fraiche

## GRAPE & GOAT CHEESE LOLIPOP ( V, GF, CN )

110.00 / 30 PIECES

Pistachio dust, goat cheese, fresh grapes

## VEGAN SPRING ROLL ( VG, GF, CN )

110.00 / 30 PIECES

Cabbage, assorted seasonal fresh vegetables, rice paper roll wrapper, peanut dipping sauce

## GOURMET FLAVORED BACON STICKS ( DF )

90.00 / 30 PIECES

### Select One Flavor:

- Sweet Maple
- Spicy Siracha
- Soy & Teriyaki

# PETITE HANDHELDS



## COLD

### BEEF TENDERLOIN & BLUE

100.00 / 12 PIECES

180.00 / 24 PIECES

With horseradish crème fraiche on a brioche bun

### GRILLED CHICKEN & PESTO

69.00 / 12 PIECES

129.00 / 24 PIECES

Fresh mozzarella, roasted red peppers, pesto mayonnaise on ciabatta bread

### SHRIMP & CRAB SALAD

85.00 / 12 PIECES

155.00 / 24 PIECES

Topped with a creamy cabbage slaw on wheat ciabatta bread

### PORTOBELLO (V)

69.00 / 12 PIECES

129.00 / 24 PIECES

Balsamic glaze, provolone, roasted red pepper on a pretzel roll

### ROASTED VEGETABLE (V)

69.00 / 12 PIECES

129.00 / 24 PIECES

With a balsamic glaze on a mini brioche

### TURKEY BLT

69.00 / 12 PIECES

129.00 / 24 PIECES

Turkey, bacon, lettuce, tomato, avocado and aioli drizzle on sliced wheat bread

### PETITE HANDHELDS ASSORTMENT

85.00 / 12 PIECES

155.00 / 24 PIECES

A combination of all of our petite sandwich options on one tray

## HOT

### CHEESEBURGER

69.00 / 12 PIECES

129.00 / 24 PIECES

With pickles, and tomato on a pretzel bun

### NASHVILLE CHICKEN

69.00 / 12 PIECES

129.00 / 24 PIECES

Breaded chicken in a sweet and spicy Nashville sauce on ciabatta bread

### BRAISED SHORT RIB

95.00 / 12 PIECES

175.00 / 24 PIECES

Horseradish aioli, spinach on a mini brioche bun

### CHICKEN PARMESAN

69.00 / 12 PIECES

129.00 / 24 PIECES

Breaded chicken, marinara sauce, mozzarella on ciabatta bread

### BBQ BEEF BRISKET

85.00 / 12 PIECES

155.00 / 24 PIECES

Crispy fried onions, chipotle creme fraiche on a brioche bun

### PULLED PORK

85.00 / 12 PIECES

155.00 / 24 PIECES

Creamy cabbage slaw, sweet & tangy barbecue sauce on a brioche bun

# BOXED MEALS & BASKETS

## BOX LUNCHES / SANDWICHES

Served with a bag of chips and your choice of 1 dessert: chocolate chunk cookie, Ghirardelli brownie, apple or orange

### CHICKEN CAPRESE 16

Chicken breast, fresh mozzarella, roma tomato, basil and balsamic dressing on rustic ciabatta

### TURKEY & HAVARTI 16

Turkey, cucumber, leaf lettuce, havarti cheese, dijon mustard, mayonnaise on whole-wheat ciabatta bread

### ITALIANO 16

Genoa salami, provolone, capicola, mortadella, tomato, pepper rings, vinaigrette dressing and lettuce on rustic ciabatta

### HAM & BRIE 16

Black Forest Ham, brie, lettuce, dijon mustard, and apple slices on pretzel bread

### ROAST BEEF & CHEDDAR 16

Roast Beef and Vermont Cheddar with arugula, roma tomato, red onions, dijon mustard and horseradish on rustic ciabatta

### STEAK & BLUE 19

Marinated sliced steak, arugula, blue cheese, red onion, roasted red pepper, balsamic vinaigrette on rustic ciabatta

### TUNA MEDITERRANEAN (DF) 16

Premium tuna in olive oil, roasted artichoke hearts, kalamata olives, balsamic, leaf lettuce on whole-wheat ciabatta bread

### ROASTED VEGETABLE (V) 16

Eggplant, artichokes, tomato, lettuce, roasted red peppers, provolone, olive oil on a soft herb focaccia

### CAPRESE (V) 16

Fresh mozzarella, roma tomatoes, basil, balsamic on soft herb ciabatta

## BOX LUNCHES / WRAPS

All wraps served on a honey wheat tortilla and include a bag of chips and your choice of 1 dessert: chocolate chunk cookie, Ghirardelli brownie, apple or orange

### CHICKEN CAESAR 16

Grilled chicken, romaine lettuce, shaved parmesan cheese, caesar dressing

### BUFFALO CHICKEN 16

Grilled chicken tossed in buffalo sauce, leaf lettuce and tomato with blue cheese and ranch dressing

### CHICKEN PESTO 16

Grilled chicken in pesto sauce, shredded mozzarella, sliced tomato and fresh spinach

### TURKEY CLUB 16

Turkey and Vermont Cheddar with tomato, arugula, bacon and mayonnaise

### TURKEY CHIPOTLE 16

Turkey and shredded Vermont Cheddar with tomato, romaine lettuce and chipotle mayonnaise

### STEAK & BLUE 19

Grilled marinated steak, arugula, blue cheese, red onion, roasted red peppers and balsamic vinaigrette

### ROAST BEEF & CHEDDAR 16

Roast Beef and Vermont Cheddar with tomato, red onion, Arugula and mayonnaise

### TUNA MEDITERRANEAN (DF) 16

Premium tuna in olive oil, roasted artichoke hearts, kalamata olives, balsamic, leaf lettuce

### ROASTED VEGETABLE (V) 16

Sliced eggplant, artichokes, red pepper, provolone, tomato, greens and balsamic



### CLASSIC SANDWICH BASKET

115.00 / 16 Individually Wrapped Halves

155.00 / 24 Individually Wrapped Halves

Each basket includes a generous portion of our parmesan chips

An Assortment of the following:

- CHICKEN CAPRESE
- TUNA MEDITERRANEAN
- TURKEY & HAVARTI
- HAM & BRIE
- ROAST BEEF & CHEDDAR
- ITALIANO
- GRILLED VEGETABLE (V)

### CLASSIC WRAP BASKET

115.00 / 16 Individually Wrapped Halves

155.00 / 24 Individually Wrapped Halves

Each basket includes a generous portion of our parmesan chips

An Assortment of the following:

- CHICKEN CAESAR
- ROAST BEEF & CHEDDAR
- BUFFALO CHICKEN
- TURKEY CLUB
- ROASTED VEGETABLE (V)

### GLUTEN FREE SANDWICH OPTIONS

17.00/ GF Box Lunch

Café sandwiches and wraps available on gluten free flatbread. Each sandwich includes a side house salad and side fresh fruit salad

### ADD ON ADDITIONAL SIDES

3.00/ Per Box Lunch

- Fresh Fruit Salad (VG, GF)
- House Salad (VG)
- Italian Pasta Salad (V)
- Caesar Salad
- Traditional Potato Salad (V, GF)
- Mediterranean Potato Salad (VG, GF)
- Corn & Black Bean Salad (VG, GF)

# INDIVIDUAL BOXED MEALS

## VEGAN WRAPS

18.00 / BOXED LUNCH

### PORTOBELLO WRAP (VG)

Grilled portobello mushroom with roasted red pepper, artichoke hearts with a balsamic reduction in a fresh tortilla wrap, a side house salad and a fresh piece of fruit

### HUMMUS AND VEGETABLE (VG)

Traditional hummus, roasted broccoli, roasted cauliflower, tomato jam, avocado & green leaf lettuce in a fresh tortilla wrap, a side house salad and a fresh piece of fruit

## LITE LUNCH SANDWICHES

12.00 / PER BAG LUNCH

ADD A COOKIE FOR 1.50

A convenient and tasty way to provide lunch. All sandwiches are served on fresh Italian bread with a bag of chips packaged in a paper bag

- TURKEY & SWISS
- TUNA SALAD
- HAM & AMERICAN CHEESE
- THREE CHEESE (V)
- ROASTED VEGETABLE (V)

## GARDEN SALADS

14.00 / BOXED LUNCH

Includes a ciabatta roll and your choice of 1 dessert: chocolate chunk cookie, Ghirardelli brownie, apple or orange.

### OLD NEIGHBORHOOD HOUSE SALAD (VG)

ADD CHICKEN / 1.50 PER SALAD

Mixed greens, roma tomato, cucumber, pepperocini, Italian vinaigrette dressing, croutons

### CAESAR SALAD

ADD CHICKEN / 1.50 PER SALAD

Romaine, garlic croutons, shaved parmesan, caesar dressing

### CHOPPED SALAD

ADD CHICKEN / 1.50 PER SALAD

Iceberg lettuce, cucumber, black olives, roma tomato, gorgonzola, penne pasta, bacon & green onion with sweet red wine vinaigrette

### TUSCAN HARVEST SALAD (V, CN)

ADD CHICKEN / 1.50 PER SALAD

Mixed greens, apple, dried cranberries, candied walnuts, gorgonzola cheese, fat-free raspberry dressing

## EXECUTIVE BOX LUNCHES

MINIMUM OF 5 EA

### BEEF TENDERLOIN SANDWICH 29

Medium rare beef tenderloin on Ciabatta, horseradish mayo, arugula, marinated tomatoes, roasted red pepper

Sides: Mediterranean Couscous Salad,

### PROSCIUTTO CAPRESE ON CIABATTA 23

Thin sliced Prosciutto, marinated Roma tomatoes, fresh basil leaves, whole milk mozzarella, olive oil vinaigrette on Focaccia

Sides: Italian Pasta Salad, Parmesan Kettle Chips

### TURKEY CLUB WITH AVOCADO 23

Fresh shaved turkey breast, smoked bacon, Roma tomatoes, avocado, lettuce, chipotle mayonnaise on multi grain bread

Sides: Mediterranean Couscous, Parmesan Kettle Chips

### SORRY CHARLIE TUNA SALAD SANDWICH 23

Chunk white albacore tuna, house recipe mayo, sweet pickle relish on soft wheat Ciabatta with green leaf lettuce and sliced tomato

Sides: House Recipe Potato Salad, Parmesan Kettle Chips

### TUNA NICOISE SALAD 25

Traditional French salad of red potatoes, Haricot verts, grape tomatoes, shaved red onion, hardboiled egg, seared tuna, Mediterranean olives, champagne vinaigrette

Side: Gourmet Roll with Butter

### GRILLED SALMON SALAD 25

Baby mixed greens, grilled salmon, crumbled goat cheese, marinated grape tomatoes, watermelon slices, balsamic vinaigrette

Sides: Mediterranean Couscous, Gourmet Roll with Butter

### STEAKHOUSE SALAD 29

Thin sliced tenderloin steak, roasted red peppers, asparagus, roasted tomatoes, crispy onion, balsamic glaze, blue cheese dressing

Sides: Mediterranean Couscous, Gourmet Roll with Butter

### VEGAN COBB SALAD (VG) 21

Chopped romaine, cucumber, garbanzo beans, shaved carrots, corn kernels, marinated tomatoes, sliced onion, black beans, vegan cheese

Sides: Mushroom Quinoa

### GHIRARDELLI BROWNIES (V)

35.00 / 15 PIECES

60.00 / 30 PIECES

A chocolate lover's dream – moist rich brownies with chocolate chips

### GOURMET COOKIES (V)

35.00 / 15 PIECES

60.00 / 30 PIECES

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

### SWEET TREATS (V, CN)

45.00 / 15 PIECES

80.00 / 30 PIECES

Lemon bar, oreo cookie bar, seven layer bar, pecan bar, brownie

### LEMON BARS (V)

45.00 / 15 PIECES

80.00 / 30 PIECES

Powder sugar dusted lemon bars served with blueberries & lemon slices

## HOT BOXED MEALS

Minimum of 10 Each

### CHICKEN VESUVIO (GF) 16

Roasted potatoes, peas, garlic white wine sauce

### CHICKEN PARMESAN 16

Breaded chicken breast served over rigatoni pasta, provolone cheese, marinara sauce

### CLASSIC POT ROAST (DF, GF) 18

Gravy, red skin mashed potatoes

### CITRUS HERB SALMON (DF, GF) 18

Citrus glazed, wild rice, baby spinach

### RIGATONI VODKA (V) 14

Fresh rigatoni pasta in marinara sauce

**Add On:** (ADD'L 2.50 PER GUEST)

MEATBALL or SAUSAGE

### WILD MUSHROOM RAVIOLI (V) 15

Parmesan sauce

### EGGPLANT ROTOLO (V) 15

Breaded eggplant filled with ricotta cheese with marinara

# SNACKS



## SHAREABLE SNACKS

### PARMESAN KETTLE CHIP AND PRETZEL DUO (VG)

35.00 / SERVES 15  
60.00 / SERVES 30

### CALIFORNIA TRAIL MIX (V, CN)

45.00 / SERVES 15  
80.00 / SERVES 30  
Peanuts, raisins, cranberries, chocolate chips, pretzels and pumpkin seeds

### CHEESE & CRACKER PLATTER (V)

45.00 / SERVES 15  
80.00 / SERVES 30  
An assortment of premium cheeses with table crackers and grape clusters

### CHIPS & SALSA (VG, GF)

32.00 / SERVES 15  
55.00 / SERVES 30  
Corn tortilla chips with spicy & mild salsa

### WHOLE FRESH FRUITS (VG, GF)

37.00 / SERVES 15  
65.00 / SERVES 30  
Apples, oranges, & grapes

### KASHI GRANOLA BARS (V, CN)

45.00 / SERVES 15  
80.00 / SERVES 30  
Honey almond granola bars

### FRUIT KEBOBS (V, GF)

60.00 / SERVES 15  
105.00 / SERVES 30  
A seasonal mix of berries, melons & pineapple. Served with a yogurt dip

### CHIPS & GUACAMOLE (VG, GF)

53.00 / SERVES 15  
90.00 / SERVES 30  
Corn tortilla chips with homemade guacamole

## INDIVIDUAL SNACKS

### INDIVIDUAL VEGETABLE (V, GF) CRUDITE CUP

8  
Peppers, zucchini, jicama, carrots and celery with creamy chipotle ranch dip

### INDIVIDUAL CHEESE AND CRACKERS BOX (V)

10  
Assortment of premium cheese wedges with table crackers and fresh grapes

### INDIVIDUAL HUMMUS AND PITA CHIPS BOX (VG)

10  
Classic tahini hummus with grilled pita triangles

### INDIVIDUAL TRAIL MIX CUP (V, CN)

6  
Peanuts, raisins, cranberries, chocolate chips, pretzels and pumpkin seeds

### INDIVIDUAL CHIPS AND GUACAMOLE BOX (VG, GF)

8  
Corn tortilla chips with housemade guacamole

### INDIVIDUAL BAGGED KETTLE CHIPS (VG, GF)

3  
Sea salt

### INDIVIDUAL YOGURT PARFAIT CUP (V)

6  
Vanilla yogurt topped with seasonal berries & granola on the side

### INDIVIDUAL FRUIT CUPS (VG, GF)

5  
Seasonal fresh melon & berries

# DESSERT & BEVERAGES

## COOKIE & BROWNIE BASKET (V)

35.00 / 15 PIECES

60.00 / 30 PIECES

Chocolate chunk, oatmeal raisin, sugar cookies, Ghirardelli brownies

## CHOCOLATE COVERED STRAWBERRIES (V, GF)

45.00 / 15 PIECES

80.00 / 30 PIECES

Hand dipped in dark and white chocolate

## SEASONAL FRESH FRUIT PLATTER (VG, GF)

60.00 / 15 PIECES

110.00 / 30 PIECES

Sliced melons, tropical fruits & berries

## CUPCAKE PLATTER (V, CN)

60.00 / 15 PIECES

110.00 / 30 PIECES

Red velvet with cream cheese frosting, chocolate, jelly roll, vanilla bean, peanut butter cup

## CANNOLI EXPLOSION (V, CN)

70.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

## GOURMET COOKIES (V)

35.00 / 15 PIECES

60.00 / 30 PIECES

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

## GHIRARDELLI BROWNIES (V)

35.00 / 15 PIECES

60.00 / 30 PIECES

A chocolate lover's dream – moist rich brownies with chocolate chips

## SWEET TREATS (V, CN)

45.00 / 15 PIECES

80.00 / 30 PIECES

Lemon bar, oreo cookie bar, seven layer bar, pecan bar, brownie

## LEMON BARS (V)

45.00 / 15 PIECES

80.00 / 30 PIECES

Powder sugar dusted lemon bars served with blueberries & lemon slices

## RICE CRISPY TREATS (V, GF)

35.00 / 15 PIECES

60.00 / 30 PIECES

Traditional individual crispy squares topped with dark and white chocolate drizzle

## POUND CAKE AND MIXED BERRY TRAY (V)

40.00 / 15 PIECES

75.00 / 30 PIECES

Fresh baked pound cake slices topped with powdered sugar and mixed berries

## CHOCOLATE HUMMUS DIP TRAY (V)

90.00 / SERVES 30

Decadent dark chocolate hummus served with strawberries, pretzels, crackers and pound cake

## TOP YOUR OWN DONUT TRAY (V, CN)

130.00 / PER TRAY OF 24 DONUTS

Start with a plain cake donut, then frost & top it from our topping bar of:

- Crushed Oreos
- Shredded Coconut
- Chocolate Icing
- Sprinkles
- Chopped Nuts

## TOP YOUR OWN ELI'S CHEESECAKE TRAY (V)

110.00 / PER TRAY OF 15 SLICES

Start with a slice of Eli's Cheesecake & top it from our topping bar of:

- Caramel • Chocolate Syrup • Mixed Berries

## MINI PASTRY TRAY (V, CN)

85.00 / 16" PLATTER - 28 PIECES

110.00 / 18" PLATTER - 45 PIECES

An assortment of miniature pastries including petit fours, cannoli & fruit tartlets



## HOT BEVERAGES

### COFFEE SERVICE

85.00 / 40 CUPS

### HOT TEA

72.00 / 40 CUPS

### HOT CHOCOLATE SERVICE

72.00 / 40 CUPS

## COLD BEVERAGES

BOTTLED WATER - 2.00 / EACH

1/2 GAL. ORANGE JUICE - 28.00 / 10 CUPS

LA CROIX - 3.00 / EACH

COKE PRODUCTS - 2.80 / EACH

PEPSI PRODUCTS - 2.50 / EACH

ORANGE JUICE (10 OZ) - 4.00 / EACH

APPLE JUICE (10 OZ) - 4.00 / EACH

CRANBERRY JUICE (10 OZ) - 4.00 / EACH

# BAR PACKAGES



## STANDARD BEER & WINE

### THE STANDARD BEER & WINE PACKAGE INCLUDES:

**17.00 PER GUEST ( 2 HOUR PACKAGE )**

**+4.00 / EACH ADDITIONAL HOUR**

Must be ordered in increments of 5

- Pepsi
- Diet Pepsi
- Coors Light
- Miller Lite
- Goose Island 312
- Stella Artois
- Starry
- Bottled Water
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Pinot Grigio

### A LA CARTE LIQUOR AVAILABLE

Please connect with your sales representative for pricing.

\* Minimum order on all bar packages is 50 guests

## CRAFT BEER & UPGRADED WINE

### THE CRAFT BEER & UPGRADED WINE PACKAGE INCLUDES:

**20.00 PER GUEST ( 2 HOUR PACKAGE )**

**+5.00 / EACH ADDITIONAL HOUR**

Must be ordered in increments of 5

- Pepsi
- Diet Pepsi
- Coors Light
- Miller Lite
- Goose Island 312
- Stella Artois
- Anti Hero IPA
- Goose Island IPA
- Pinot Noir
- Starry
- Bottled Water
- Sparkling Water
- Pinot Grigio
- Merlot
- Sauvignon Blanc
- Cabernet Sauvignon
- Chardonnay
- Whiteclaw

## FULL BAR

### THE FULL BAR PACKAGE INCLUDES:

**27.00 PER GUEST ( 2 HOUR PACKAGE )**

**+6.00 / EACH ADDITIONAL HOUR**

Must be ordered in increments of 5

### LIQUOR

- Titos Vodka
- Tanqueray Gin
- Bacardi Rum
- Dewar's Scotch
- Seagram's 7
- Bulleit Bourbon
- Jim Beam
- Sweet & Dry Vermouth
- Cuervo Silver Tequilla
- Dekuyper Triple Sec

### MIXERS

- Rose's Lime Juice
- Rose's Grenadine
- Orange Juice
- Cranberry Juice
- Club Soda
- Tonic Water
- Angostura Bitters
- Fruit For Garnish
- Pepsi
- Diet Pepsi
- Starry
- Bottled Water

### WINE

- Cabernet Sauvignon
- Chardonnay
- Pinot Noir
- Pinot Grigio

### BEER

- Coors Lite
- Miller Lite
- Goose Island 312
- Stella Artois

## PREMIUM FULL BAR

### THE PREMIUM FULL BAR PACKAGE INCLUDES:

**33.00 PER GUEST ( 2 HOUR PACKAGE )**

**+6.00 / EACH ADDITIONAL HOUR**

Must be ordered in increments of 5

### LIQUOR

- Kettle One Vodka
- Titos Vodka
- Hendrick's Gin
- Tanqueray Gin
- Bacardi Rum
- Glenfiddich Scotch
- Crown Royal
- Bulleit Bourbon
- Avion Tequila
- Maker's Mark
- Sweet & Dry Vermouth
- Dekuyper Triple Sec

### WINE

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc

### BEER

- Coors Lite
- Miller Lite
- Goose Island 312
- Whiteclaw
- Stella Artois
- Anti Hero IPA
- Goose Island IPA

### MIXERS

- Pepsi
- Diet Pepsi
- Starry
- Bottled Water
- Sparkling Water
- Rose's Lime Juice
- Rose's Grenadine
- Orange Juice
- Cranberry Juice
- Club Soda
- Tonic Water
- Angostura Bitters
- Fruit For Garnish

# HAPPY HOUR



Our catering sales representatives are available to assist you in selecting the perfect happy hour package tailored to your event. Whether you're interested in a full bar, beer and wine packages, or a selection of delicious hors d'oeuvres, we can help customize a menu that suits your needs. Let us take the guesswork out of planning and ensure your happy hour is memorable and enjoyable for all guests.

# FULL SERVICE



## LOOKING FOR A FULL SERVICE EVENT?

Staffing, planning, rentals—including tables, chairs, linens, glassware and dinnerware, our professional staff can assist with setup, service, and cleanup, providing a true full-service experience. From coordinating logistics to managing details on the day of your event, our team is dedicated to bringing your vision to life with expert attention and personalized care.

Whether you're planning an intimate gathering or a large celebration, contact us to connect with our full-service event planning specialists. They will work closely with you to tailor every aspect of your event, ensuring a flawless and enjoyable experience from start to finish.



[CLICK HERE TO VIEW OUR FULL SERVICE MENU](#)

312.553.9300  
[info@beyondcatering.com](mailto:info@beyondcatering.com)  
[beyondcatering.com](http://beyondcatering.com)



Beyond Catering is a **LEVEL 1 CERTIFIED GREEN CATERER**  
We do not use **POLYSTYRENE FOAM PRODUCTS**  
We have a **COMPREHENSIVE RECYCLING PROGRAM**  
We take steps to **REDUCE OUR ENERGY & WATER USAGE**  
Everything is verified by **AN OUTSIDE SOURCE**



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