





Full Service Events Menu

Whether you are planning a black - tie gala at one of Chicago's landmark locations, an intimate ceremony and dinner at a private home, or outdoor extravaganza at a local event venue, our experienced team of professionals will work with you to create an event that is as delicious as it is unforgettable. Beyond Catering is here to help make your dream event a reality. Our event catering service is second to none, combining unforgettable one of a kind experiences, indulgent cuisine, and exceptional service. From fresh ingredient-driven hors d'oeuvres to colorful and inspiring entrees and signature seasonal cocktails, Beyond Catering brings global cuisine, creativity and seasonality to your event.





Full Service Events

From weddings to birthdays and everything in-between, full service catering encompasses any method of serving guests that also includes staffing, rentals and linens. We provide our clients with an extensive array of catering services which include but are not limited to, menu planning with tasting and preview, rental coordination, walk through, pre-planning and preparation, your tablescape and menu execution. Beyond Catering is fortunate to partner with some of Chicago's elite and can help assist clients with a variety of additional needs.

Our Preferred Rental Partners



Every event is unique, our experienced team works with you to customize your rental needs. We offer a variety of exceptional linens, china, glassware and cutlery to create the perfect tablescape for your perfect event.

Inquire today for offerings & pricing details.

Small yet savory bites inspired by local ingredients, rich flavors and global cuisine. Hors d'oeuvres can be stationed or passed, a little something before the main event or complimented by stations for a full meal experience.

BEEF WELLINGTON

mushroom duxelle | blue cheese crumbles | pastry

MINI BEEF EMPANADA WITH CILANTRO CREMA

crescent shaped dough | cilantro

SHORT RIB AND PARMESAN STUFFED BABY RED POTATO

rich demi-glace | parmesan | baby red potato

BEEF TENDERLOIN CANAPE

blue cheese crumbles | roasted red pepper cream | celery salad | brioche

SIRLOIN STUFFED MUSHROOM

parmesan stuffing

MANGO BEEF SATAY (GF | DF)

mango tamarind sauce | chipotle chutney | micro greens

MEATBALLS

available in traditional plum tomato sauce, alfredo or marsala

REUBEN EGG ROLLS

thousand island dressing

BEEF FAJITA SKEWER (GF | DF)

peppers | onions | salsa verde dipping sauce

CRISPY MINI TACO (GF)

queso fresco | pico de gallo

SIRLOIN BITE (GF-DF)

caramelized onion- tomato jam

PHILLY CHEESTEAK EGG ROLL

peppers | onions | white cheddar

MEAT & POTATO SKEWER (GF-DF)

peppercorn crust | fingerling potato





SESAME CHICKEN LOLLIPOP (DF)

sesame crust | garlic | ginger | soy sauce

TRUFFLE CHICKEN SALAD BRIOCHE CANAPE

truffle oil | chicken salad | celery salad | brioche round | micro greens

DUCK AND GOUDA WONTON PURSE

braised duck | gouda | blackberry jam | wonton purse

CHICKEN & WAFFLES

waffle bite | maple butter glaze | siracha

TANDOORI CHICKEN BITE WITH CUCUMBER YOGURT (GF)

grilled with indian spice | cucumber | cilantro | yogurt

CHICKEN & PESTO FLATBREAD BITE

pesto cream sauce | roasted red peppers | micro greens | crispy flatbread

CHICKEN PINEAPPLE SKEWER (GF | DF)

pineapple cube | tangy bbq sauce

ROASTED DUCK & MANCHEGO FLATBREAD

roasted duck | manchego | hoisin drizzle | wasabi creme

CITRUS CHICKEN SATAY (GF | DF)

black pepper | citrus aioli | pineapple relish

DUCK CONFIT, GOUDA & DRIED CHERRY QUESADILLA

queso fresco | green salsa

ORANGE CHILI CHICKEN SATAY (GF | DF)

sweet chili sauce | micro greens

CHIPOTLE CHICKEN QUESADILLA

cheese | peppers | chipotle creme

TRUFFLE CHICKEN SALAD CUCUMBER CUP (GF)

truffle oil | japanese cucumber

DUCK AND GOUDA QUESADILLA

duck confit | gouda | caramelized onion | hoisin sauce

CHICKEN SKEWER

available in pesto cream sauce, mole sauce or bbq sauce

SPICY CHICKEN & CILANTRO RANGOON

cilantro | crispy wonton purse | sweet & sour

BBQ CHICKEN & PEPPERJACK RANGOON

bbq sauce | pepperjack cheese | crispy wonton purse

CHICKEN LIVER MOUSSE

poached in cognac | shallot | thyme | whipped butter | toasted brioche

CHICKEN TOSTADA (GF)

chicken tinga | cripsy mini tostada | salsa verde | cotija cheese



MINI LOBSTER ROLL

chopped lobster | mayo | lemon | parsley | red pepper | mini brioche roll

SPICY CRAB SALAD CUCUMBER CUP (GF)

spicy crab dip | jalapeno | japanese cucumber cup

GRILLED TUNA WASABI CRISP

sesame crusted ahi tuna | scallion soy sauce | wasabi creme fraiche | wonton triangle

CREAMY SEAFOOD RISOTTO SPOON (GF)

creamy house made risotto | parmesan

MINI FISH TACOS

chili | lime | slaw

CRAB & BLACK CAVIAR DEVILED EGG (GF)

crab | roasted red pepper | black caviar garnish

SHRIMP CEVICHE (GF | DF)

garlic | lime | red onion | cilantro | cucumber vinaigrette | homemade topos

SMOKED SALMON MOUSSE CUCUMBER CUP (GF)

smoked salmon mousse | dill | lemon | english cucumber round

SHRIMP GAZPACHO SHOOTER (GF | DF)

shrimp | tomato | cucumber | garlic | lime | jalapeno

CRAB STUFFED MUSHROOM

deviled crab | romano | panko

CAJUN SHRIMP & GRITS SPOON (GF)

house made cheddar grits | cajun shrimp | jalapeno

SMOKED SALMON CANAPE

smoked salmon | capers | red onion

JUMBO SHRIMP SCAMPI SKEWER

garlic | olive oil | panko

LOX TARTLET

smoked salmon | dill | cream cheese mousse | flaky tartlet

THAI SHRIMP SALAD BRIOCHE CANAPE

thai shrimp salad | sweet chili sauce | jalapeno | brioche round

LUMP CRABCAKES WITH REMOULADE

lump crab | remoulade

ASIAN SHRIMP NOODLE SALAD (DF)

asian noodles | mini chinese to-go container | chopsticks



Hors D'oeuvres / Pork



PROSCIUTTO WRAPPED ASPARAGUS (DF | GF)

poached asparagus | prosciutto | balsamic drizzle

MINI ANTIPASTI CONE (GF)

gourmet cured meats | provolone | fontinella | tomato & olive skewer

BACON WRAPPED DATES WITH CHORIZO (GF)

red pepper cream sauce

BLOODY MARY CUP

crispy salami cup | vodka braised tomato | olive | dill pickle chip | celery

GOURMET FLAVORED BACON STICKS (GF | DF)

thick cut bacon three ways : sweet maple | spicy siracha | soy & teriyaki

BACON & HORSERADISH DEVILED EGG (GF)

bacon | horseradish | microgreen garnish | siracha creme fraiche

PROSCIUTTO WRAPPED CANTALOUPE (GF | DF)

cantaloupe | prosciutto | balsamic drizzle

PROSCIUTTO CAPRESE BRIOCHE CANAPE

sun-dried tomato mousse | prosciutto | roma tomato | basil | brioche round

SAUSAGE & TOMATO FLATBREAD

crispy flatbread bite | crushed tomato | italian sausage | mozzarella | parmesan | micro greens

BACON WRAPPED DATES WITH MANCHEGO (GF)

red pepper cream sauce

SAUSAGE STUFFED PEPPERS (GF)

italian sausage | mozzarella | parmesan | tomato sauce | basil

**PEACH GLAZED PORK BELLY
WONTON CRISP (DF)**

peach | pork belly | wonton crisp | micro greens

HAM & BRIE CROSTINI

brie | shaved ham | cream cheese | micro greens



CARAMELIZED APPLE CROSTINI (V)

caramelized candied apple slice | sweet goat cheese | dried cranberry | crostini

CAPRESE SKEWER (V | GF)

roma tomato | fresh mozzarella | basil | olive oil | balsamic reduction

EGGPLANT & OLIVE WONTON PURSE (V | VGN)

roasted eggplant | tomato | kalamata olive | crispy wonton purse | sweet tomato sauce

BAKED BRIE & FIG TARTLET (V)

melted brie | fig jam | savory tartlet shell | sliced fig garnish

GRILLED CHEESE & TOMATO SOUP SHOOTER (V)

grilled cheese | tomato soup shooter

CURRY ROASTED VEGETABLE WONTON PURSE (V | VGN)

roasted vegetables | coconut milk curry | crispy wonton purse | coconut curry sauce

PORTOBELLO MUSHROOM GNOCCHI SPOON (V)

gnocchi | portobello cream sauce | parmesan

FIG & PEAR BRIOCHE CANAPE (V)

sweet cream cheese | pear & fig compote | chopped cranberries | candied walnuts

SPINACH AND FETA TARTLET (V)

savory tartlet | spicy spinach | feta mousse

WILD MUSHROOM POLENTA SQUARE (V | GF)

polenta bite | wild mushroom ragu | fontinella

GRILLED PINEAPPLE SKEWER(V| GF | VGN)

cinnamon whiskey | grilled pineapple

ARTICHOKE TARTLET (V)

artichoke mousse | buttery tartlet shell

VEGETABLE CRUDITE CUP (V)

seasonal vegetables | chipotle ranch dip | individual serving cup

PEAR & BLUE FLATBREAD BITE (V)

lemon | arugula | candied walnuts | pear | blue cheese

GRAPE & GOAT CHEESE LOLIPOP (V| GF)

pistachio dust | goat cheese | fresh grapes



Hors D'oeuvres / Vegetarian

AVOCADO TOAST (V | VGN)

whole grain ciabatta | roasted grape tomatoes | chiffonade of basil

SPICY ORANGE CAULIFLOWER BITE (V | GF | VGN)

siracha orange glaze

MUSHROOM & TOMATO JAM STUFFED BABY RED POTATO (V | GF)

mushroom duxelle | baby red potato | house made tomato jam

WATERMELON & FETA SKEWER (V | GF)

mint | balsamic glaze | feta | watermelon

FARRO STUFFED BABY SWEET PEPPER (V | VGN)

sweet pepper | farro | herbs

VEGAN STUFFED MUSHROOM (V | GF | VGN)

fire roasted pepper | artichoke | leek | olive oil

BUTTERNUT SQUASH ARANCINI (V)

creamy risotto | roasted butternut squash | herbs

MUSHROOM & GOAT CHEESE POLENTA FRITTER (V | GF)

polenta | goat cheese | wild mushroom

PEAR & BLUE FLATBREAD BITE (V)

lemon | arugula | candied walnuts | pear | blue cheese

MACARONI & CHEESE PHYLLO TART (V)

pasta | house made cheese | phyllo wrap

CAPRESE & ROASTED RED PEPPER FLATBREAD BITE (V)

crispy flatbread | olive oil | garlic | mozzarella | peppers | parmesan | micro greens

GOAT CHEESE & FIG TARTLET (V)

savory tartlet | whipped goat cheese mousse | fig jam | fig slice

VEGETABLE QUESADILLA (V)

roasted seasonal vegetables | gouda | chipotle crema

ROASTED ELOTE SPOON (V | GF)

corn kernels | cotija | spicy lime mayo

WILD MUSHROOM POLENTA SQUARE (V | GF)

polenta bite | wild mushroom ragu | fontinella



Our salads are made with fresh, flavorful ingredients drawn from seasonal inspiration.
All salads can be prepared Gluten Free & Vegan.

HARVEST

mixed greens | apple slices | dried cranberries | candied walnuts | gorgonzola cheese | raspberry dressing

ROASTED BEET

mixed greens | spinach | sliced beets | mandarin oranges | candied walnuts | goat cheese | citrus vinaigrette

GRILLED VEGETABLE

mixed greens | grilled vegetables | roma tomatoes | croutons | balsamic vinaigrette

WEDGE

wedge of iceberg | toasted bacon | grape tomatoes | gorgonzola crumbles | house made ranch

GREEK COUNTRY

mixed greens | roma tomatoes | cucumbers | red onions | feta cheese artichokes | kalamata olives | oregano vinaigrette

SPINACH & STRAWBERRY

spinach | strawberries | almonds | goat cheese | balsamic dressing

CAPRESE

mixed greens | fresh mozzarella | roma tomatoes | olive oil | balsamic vinaigrette

CRANBERRY GORGONZOLA

mixed greens | gorgonzola cheese | candied walnuts | dried cranberries | balsamic vinaigrette

KALE CAESAR

kale | parmesan garlic croutons | shaved parmesan | caesar dressing



On a buffet, as a second course or a plated duo with your favorite salad, our homemade soups offer endless versatility and adaptability to the changing seasons.

CLASSIC LOBSTER BISQUE

maine lobster | sherry | fresh chive garnish

BUTTERNUT SQUASH

herbed creme fraiche | crispy sage garnish

VICHYSOISE

leeks | potato | onion | fresh chive garnish

CREAM OF ASPARAGUS

asparagus tip garnish

WILD MUSHROOM BISQUE

dry vermouth | white wine | fresh chive garnish

GAZPACHO

cilantro garnish

MATZO BALL

carrots | onions | herbs | matzo ball



When selecting a choice entrée for a individually plated menu we suggest selecting 2 protein and one vegetarian option from the below menu selections. Looking for something specific, or a custom menu item? Our Culinary professionals are excited to work with you to create an unforgettable menu.

***Plated meals include your choice of salad , bread basket with whipped herb butter and two sides.

BEEF

BRAISED SHORT RIB

boneless short ribs | red wine demi glace

BEEF TENDERLOIN

sliced tenderloin | with either peppercorn demi-glace or wild mushroom marsala

FILET MIGNON

tender filet | cabernet demi glace

FILET MIGNON AU POIVRE

tender filet | whole peppercorns

ANCHO CRUSTED SKIRT STEAK

colorful roasted peppers and onions | tamarind sauce

FLAT IRON STEAK

char grilled steak | chimichurri sauce



CHICKEN

OVEN ROASTED HERB CHICKEN (GF)

roasted rosemary | thyme

FRENCH BREAST OF CHICKEN

egg battered | white wine lemon sauce | micro greens

CHICKEN PESTO

pesto cream sauce | artichokes | kalamata olives | sun-dried tomatoes

CHICKEN VESUVIO (GF)

white wine sauce | garlic & peas

PROSCIUTTO WRAPPED CHICKEN

prosciutto | provolone | white wine cream sauce

WILD MUSHROOM CHICKEN

airline chicken breast | wild mushrooms | white wine sauce

CHICKEN RATATOUILLE

ratatouille sauce | eggplant | zucchini | onion | green pepper | tomato

CHICKEN MARSALA

marsala sweet red wine | wild mushroom sauce

CHICKEN PICCATA

capers | white wine sauce





VEGETARIAN

CAULIFLOWER STEAK (V | VGN | GF | DF)

pan seared cauliflower steak | shaved carrots | onion marmalade | balsamic

EGGPLANT ROTOLO (V)

rolled eggplant | ricotta cheese | marinara

SPINACH STUFFED GNOCCHI (V)

gnocchi pillows | spinach | vodka sauce | asparagus

WILD MUSHROOM RAVIOLI (V)

parmesan cream sauce

FOUR CHEESE LASAGNA ROTOLO (V)

marinara sauce

SQUASH RAVIOLI (V)

marsala sweet red wine | wild mushroom sauce

ROASTED VEGETABLE GRATIN (V)

zucchini | squash | eggplant | portobella | green pepper | potato parmesan crust
(available vegan)

GNOCCHI VODKA (V)

creamy tomato vodka sauce

SEAFOOD

CITRUS HERB SALMON (GF)

herb butter | citrus relish

TOMATO POACHED COD (GF)

heirloom tomatoes | poached cod filet

ROASTED HALIBUT (GF)

lemon butter sauce

SEARED TUNA (GF)

peppercorn crusted tuna steak | wasabi crème fraiche

SHRIMP & SCALLOPS (GF)

grilled skewers | spicy peach compote

LEMON ROASTED COD

heirloom tomatoes | lemon | feta orzo salad | green beans

PECAN CRUSTED WHITEFISH

chopped pecan crust | lemon sauce

GRILLED SALMON (GF | DF)

balsamic drizzle | micro greens

ROASTED COD WITH STRAWBERRY RELISH (GF)

parmesan crust | strawberry relish



RED SKIN TRUFFLE MASHED (GF | V)

roasted garlic mashed potatoes | truffle oil | herbs

FINGERLING POTATOES (GF | VGN | V)

fingerling potatoes | herbs

GRILLED ASPARAGUS (GF | VGN | V)

bundled with carrots | tied with green onion

ROASTED VEGETABLE STACK (GF | VGN | V)

roasted seasonal vegetables | balsamic drizzle

GLAZED CARROTS (GF | VGN | V)

honey glaze

GREEN BEANS ALMONDINE (GF | VGN | V)

green bean bundle | tied with green onion | brown butter glaze

PENNE & BROCCOLI (V)

pasta | broccoli | parmesan | garlic | white wine sauce

WILD MUSHROOM QUINOA (GF | VGN | V)

quinoa | wild mushrooms

BAKED POTATO (GF | V)

butter | sour cream | chives

BAKED SWEET POTATO (GF | V)

brown sugar | butter

BROCCOLI LIMONE (GF | VGN | V)

italian breadcrumbs | lemon wedge

ROASTED BRUSSELS SPROUTS (GF | V)

crispy brussels sprouts | seasonal vegetables | parmesan

RIGATONI VODKA (V)

pasta | creamy tomato vodka sauce

ROASTED VEGETABLE ORZO (V)

seasonal vegetables | orzo | feta



Stations can bring a great deal of culinary creativity to any event, allowing you to customize stations to your liking. Food stations can be strategically placed around your event space, allowing your guests to choose from an array of exciting options. A single food station may represent one type of food or stations can be organized by type of dish – meat, salads and desserts. Alternatively, offering different ethnic or regional cuisines. Dishes are often cooked or assembled to order, allowing guests to have input into ingredients or preparation, allowing your guests to select options from any station, creating their own personal menu while they mingle.

Stations take the guesswork out of dietary restrictions and allow for a variety of offerings to appease every palette and preference.

We love to create custom stations for each unique client highlighting a range of selections for each menu. View some of our delicious station ideas here and inquire with your experienced sales professional to create your one of a kind menu.





CHICAGO STATION

BUONA ITALIAN BEEF

original BUONA italian beef | sweet peppers | giardiniera | french roll

MINI CHICAGO STYLE HOTDOGS

mini hot dogs | buns | mustard | relish | onion | tomato wedge | ketchup | celery salt | pickle spears | sport peppers

BUONA ITALIAN SAUSAGE

original BUONA italian sausage | natural beef gravy | sweet peppers | french roll

CHOPPED SALAD

lettuce | cucumber | green onion | black olives | roma tomato | bacon gorgonzola | pasta | tortilla strips | sweet red wine vinaigrette

MAC & CHEESE BAR

house made macaroni & cheese | toppings include bacon | scallions | onions | blue cheese | tomatoes | peas

KETTLE CHIPS

individual bag | assorted flavors

CHEESEBURGER SLIDERS

american cheese | lettuce | tomato | onion | ketchup | pickle

ITALIAN STATION

PASTA STATION

choose two pastas : rigatoni & vodka | penne & broccoli | oriechette & seasonal vegetables rigatonia marinara | gnocchi

CHICKEN PARMESAN

breaded chicken breast | marinara | mozzarella | basil

EGGPLANT ROTOLO

rolled eggplant | ricotta cheese | marinara

ITALIAN COUNTRY SALAD

mixed greens | roma tomatoes | cucumbers | red onion | mozzarella | olives artichokes | oregano vinaigrette

BUTTERNUT SQUASH ARANCINI

creamy risotto ball | roasted butternut squash | herbs

CLASSIC ANTIPASTI

prosciutto | salami | capriocola | roasted red pepers | artichokes | pepperocini | olives | provolone & fontinella

MEDITERRANEAN WHITEFISH

tomato | caper| kalamata olive

RAVIOLI

wild mushroom in alfredo or classic cheese with ricotta and marinara

CACIO E' PEPE

pasta | white sauce | parmesan | black pepper | tossed at station in cheese wheel





Warm corn or flour tortillas select two proteins from the below choices: al pastor (roasted pork) vegetariano (grilled vegetables) carne asada (grilled steak) tinga de pollo (tinga de pollo) toppings include:

TACO STATION

MEXICAN CHOPPED SALAD

salsa roja | salsa verde | onion | cilantro | pico de gallo | sour cream | lime | queso fresco | cheddar cheese | buttercrisp greens | black beans | corn | tomato | red onion | avocado | tortilla strips cucumber | jicama | cotija cheese | cilantro lime dressing

MEXICAN RICE

seasoned rice | seasonal vegetables | served in large paella pan

GUACAMOLE STATION

housemade guacamole | tomato | onion | cilantro | lime | mango salsa | rioja salsa cotija cheese | pomegranate seeds (seasonal) | pineapple | fresh corn

MEXICAN STREET CORN SALAD (ELOTE)

corn kernels | cotija cheese | spicy lime mayo



ASIAN STATION

STIRFRY

choose from chicken or beef | peppers | bean sprouts | mushrooms | sugar snap peas | onions

MINIATURE EGG ROLLS

seasonal vegetables | wonton wrapper

CRAB RANGOON

crab | cream cheese | wonton wrapper | sweet chili sauce

ASIAN SHRIMP NOODLE SALAD

vegan noodles | seasonal vegetables | mini takeout container | chopsticks

SESAME GINGER SALAD

mixed greens | mandarin orange | almonds | green onions | crispy noodles | sesame ginger dressing

SUSHI (market price)

mixed sushi roll | nagiri | shashimi (sushi samurai roller available)

SATAY SKEWERS

sesame chicken | ginger soy dipping sauce orange chili | citrus black pepper aioli | pineapple garnish mango beef | tamarind sauce | mango chipotle chutney | pepper

Slider Station & Fountain Station



SLIDER STATION

PICKLE CHIP CHEESEBURGER

cheese | pickles | roma tomato | miniature roll

NASHVILLE HOT CHICKEN

fried chicken | coleslaw | house made hot sauce | biscuit

BRAISED SHORT RIB

short rib | red wine demi-glace | havarti | roasted red pepper spring greens | brioche roll

ROASTED VEGETABLE ON FOCACCIA

grilled eggplant | zucchini | pepper | tomato | artichoke | focaccia

GRILLED CHICKEN & PESTO

grilled chicken | pesto | shaved parmesan | roasted red pepper | ciabatta roll

MINI LOBSTER ROLL

chopped lobster | mayo | lemon | parsley | red pepper | mini brioche roll

BBQ PULLED PORK

tangy bbq pulled pork | southern style coleslaw

CHICKEN PARMESAN

breaded chicken | marinara | mozzarella | country roll

KETTLE CHIPS

individual bag | assorted flavors

POTATO WEDGES

roasted potato wedges

FOUNTAIN STATION

RANCH FOUNTAIN

seasonal sliced vegetables | chicken tenders | chicken wings | potato wedges mini cheeseburger sliders

CHOCOLATE FOUNTAIN

white or milk chocolate fresh berries | marshmallows | pound cake squares | cookies | brownies

CHEESE FOUNTAIN

melted cheese | assorted pretzels | crackers | tortilla chips | fresh vegetables





Whether beer & wine, a full bar package or mixer package, Beyond Catering offers a variety of options that work for each individual event. Each bar package include premium liquors, domestic and imported beers, wines, sodas and mixers.

Our packages like our menu are fully customizable to create an unforgettable experience for you and your guests. Our experienced beverage team can create custom craft cocktails, edible drink toppers and provide beverage accessories to make your event unique and unforgettable.



Bar Packages



BEER & WINE

cabernet sauvignon | pinot noir | chardonnay | pinot grigio bud- light | budweiser |
goose island 312 | stella artois soda | bottled water

CRAFT BEER & UPGRADED WINE

cabernet sauvignon | pinot noir | rose | pinot grigio prosecco | sauvignon blanc | bud
light | budweiser goose island 312 | goose island IPA | stella artois | white claw soda
| bottled water

FULL BAR

vodka | rum | gin | whiskey | bourbon | scotch cabernet sauvignon | pinot noir |
chardonnay | pinot grigio bud- light | budweiser | goose island 312 | stella artois |
rose's lime | rose's grenadine | sweet & dry vermouth triple sec | soda & tonic water |
bitters | orange & cranberry soda | bottled water | garnishes

PREMIUM FULL BAR

top shelf varieties of vodka | rum | gin | tequila whiskey | bourbon |
scotch cabernet sauvignon | pinot noir | chardonnay | pinot grigio bud- light |
budweiser | goose island 312 | stella artois rose's lime | rose's grenadine |
sweet & dry vermouth triple sec | soda & tonic water | bitters | orange & cranberry
soda | bottled water | la croix flavors | garnishes

MIXER PACKAGE

rose's lime | rose's grenadine | sweet & dry vermouth triple sec | soda & tonic
water | bitters | orange & cranberry juice | bottled water | la croix flavors |
garnishes

** PLEASE INQUIRE FOR SPECIFIC BRANDS, OR VARIETIES.

SUBJECT TO AVAILABILITY

Add a craft cocktail to accompany
your beverage package:

CLASSIC OLD FASHIONED

bourbon | simple syrup | angostura | orange peel

CUBA LIBRE

rum | cola | lime

MOSCOW MULE

vodka | lime | ginger beer

NEGRONI

campari | sweet red vermouth | gin | orange peel

COSMOPOLITAN

vodka | triple sec | cranberry | lime

SEASONAL SANGRIAS

flavored with peach or cranberry red or white wine | seasonal fruit




MOJITO

rum | fresh mint | lime juice | limes club soda | seasonal fruit



*"TRUST Me,
You CAN DANCE"*
-VODKA

**** Looking for something specific?
Our experienced beverage team
can help create the perfect
craft cocktail for your event**



TOP YOUR OWN DESSERT STATION

choose from brownies, cupcakes, or donuts topping station of sprinkles | whipped cream | marshmallows | chocolate | chopped nuts | coconut | oreos | m&m's | frosting

CHOCOLATE FOUNTAIN

white or milk chocolate fresh berries | marshmallows | pound cake squares | cookies | brownies

CUPCAKES

chocolate | vanilla | red velvet | carrot | seasonal flavors

MINI CANNOLI

sweet ricotta | chocolate chips | miniature pastry shells

MINI ITALIAN PASTRIES

apricot cake | black forest cake | cannoli | brownie | cappucino cake | carrot cake | cheese | cake cream puff | eclair | hazelnut cake | lemon cake | lemon mousse | mocha cake | peit four | napolean | rum ball | raspberry cake | tarts | tiramisu

CANNOLI EXPLOSION

cannoli shell chips | cannoli filling for dipping

MINI PIES

cherry | apple | blueberry | coconut | key lime | lemon meringue





STANS DONUTS

MINI DONUT TRAY (60 DONUTS)

glazed | chocolate frosted | cinnamon sugar chocolate cake | pistachio

ASSORTED STANDARD SIZE DONUTES (36 DONUTS)

glazed | vanilla | sprinkled cake | powdered sugar cake |
sprinkled glazed | plain cake | plain old fashioned | cinnamon sugar cake

SPECIALTY DONUTS (35 DONUTS)

chocolate glazed | pistachio glazed | buttermilk | red velvet | sugar vegan |
glazed old fashioned | chocolate gluten free



THE ORIGINAL RAINBOW CONE

THE ORIGINAL RAINBOW CAKE (8 INCH)

5 flavors of original rainbow cone ice cream chocolate cake

RAINBOW CONE TASTER CUPS

5 original flavors served in individual cups

** RAINBOW CONE TRUCK OR POP UP ICE CREAM TRUCK ALSO AVAILABLE



GARRETT POPCORN

GARRETT POPCORN (INDIVIDUAL 2 CUP BAGS)

chicago mix | cheddar | caramel



ELI'S CHEESECAKE

CHEESECAKE SLICES

assorted flavors





Full Service Events Menu

Thank You!

Thank you for your interest in Beyond Catering for the event you are planning. It is our pleasure to serve you. Our mission isn't just to provide food; it's to give you a worry-free dining experience. From drop-off catering to full-service events we take pride in every event we serve. At Beyond Catering, we encourage our staff to think outside the box, to be creative, to be unafraid and to suggest the unfamiliar, we make food the way it was intended to be served, full of flavor and presented well to wow your guests and your tastebuds. Our dedicated team is committed to providing our clients with exceptional service.

