# Catering Menu, 2017

# Breakfast:

## Baked Egg Frittata

Mushroom Spinach

Leek Parmesan

Broccoli Cheddar

## Breakfast Taco

Southwestern Sweet Potato (V)

Savory Mushroom Red Potato

Classic Egg, Potato, and Cheddar

*Comes with avocado and salsa*

## Fruit Platter

*Market selection of beautiful melons, pineapple, grapes, or berries*

## Bread Selection

Whole Wheat and Multigran Bread

Mini Bagels (white and wheat)

Whole Wheat English Muffins

With cream cheese, assorted jams

### Beverages

Coffee, Tea

Orange Juice, Milk, Dairy-Free Milk

## Appetizers

## Polenta Bites with Caramelized Onion Jam (V, GF)

*Baked Italian Polenta Rounds: Corn polenta,*

*Caramelized Sweet Onion Jam: Sweet onion, balsamic vinegar, thyme, garlic*

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### Spinach-Goat Cheese Stuffed Mushrooms (GF)

*Mushroom caps stuffed with a savory spinach-goat cheese filling*

### Spicy Italian Pork Meatballs and Marinara (GF)

*Ground pork meatballs flavored with red chili flake and fennel seed, baked with homemade marinara*

# Soup

## Cold Kumato Tomato Gazpacho

*Organic Roma Tomatoes, cucumber, carrot, celery, Sherry vinegar, Worcestershire sauce*

## Cucumber Dill (allergy-sensitive)

*Cucumber, dill, coconut milk*

## Butternut Squash Apple Bisque

*Butternut Squash, sweet apple, rosemary, sage, bay, with Toasted Pumpkin Seeds*

## Spiced Carrot Fennel

*Carrot, Fennel, coriander, ginger, thyme, vegetable broth*

## Salads

### Avo-Guaca-Bean Salad

Avocado, white corn, black beans, jicama, bell pepper, scallions, cilantro, lime, jalapeno

### Grilled Corn Radish Salad

Grilled corn, shaved radish, scallions, chili powder, lime juice over baby spinach

With a Chipotle Cashew Dressing

### Shaved Brussels Kale Salad

Shaved Brussels Sprouts, chopped kale, pecans, cranberries

With a Cherry Pecan Balsamic

### Classic Greek Salad

Crisp romaine, cherry tomatoes, cucumber, red onion, Kalamata olives, Feta cheese

With a Red Wine Vinaigrette

### Asian Edamame Salad

Fresh field greens, sweet bell pepper, edamame, mango

With a Sesame-Ginger Orange Dressing

Autumn Quinoa Fall Squash Salad

Quinoa, Delicata squash, apple, hazelnuts, spinach, shallot, mint

Cider Vinegar Honey Dressing

Roasted Beet Salad

Roasted beets, arugula, spinach, pumpkin seeds, goat cheese

Honey Balsamic Dressing

# Entrees

### Creamy Butternut Squash Risotto

*Arborio rice, butternut squash, vegetable broth, shallot, white wine, garlic, thyme, Parmesan cheese*

*With Sauteed Garlic Greens*

*(vegan option available)*

Stuffed Macadamia “Cheez” Portobello Mushroom Napoleons

*Mushroom caps stuffed with a macadamia nut “cheese” spinach mixture*

*Sweet red bell pepper sauce and Creamy Italian Polenta*

### Braised Chicken Thighs with Leeks, Creamy Mushroom Rice

*Braised Chicken Thighs: Leeks, garlic, thyme, chicken stock, white wine*

*Creamy Mushroom Rice: Short grain rice, cremini mushrooms, oyster mushroom broth, sage, thyme*

Lemon Rosemary Broiled Chicken Breast

*Chicken cutlets marinated in lemon, rosemary, and garlic*

*with Roasted Purple Potatoes, Organic Yams, Steamed Green Beans*

Mediterranean Whole-Roasted Stuffed Snapper (or Branzino)

*Whole, head-on Snapper, stuffed with a Mediterranean rub of Zaa’tar, dill, capers, lemon, and orange*

*Roasted Cauliflower, Olive Tapenade*

Smoky-Sweet Slow-Roasted Salmon

*Atlantic Salmon slow-roasted with a smoky-sweet honey mustard glaze*

*Caramelized Brussels Sprouts with Butternut Squash*

### Hearty Belgium Beef Stew

*Hanging tender steak with onions, celery, carrots, green peas, and a Belgian beer broth*

*With Smashed Red Potatoes*

## Desserts

### Vanilla Poached Pears

### Cinnamon Baked Apples

### Broiled Pineapple with Mexican Chocolate Sauce

### Five Spice Baked Pears and Figs

### Mixed Berry Oat Crisp

### Plum Cherry Crumble

## Fruit Platter

*Market selection of beautiful melons, pineapple, grapes, or berries*

# Pricing Options

Breakfast

|  |  |
| --- | --- |
| Choose 1 | Choose 2 |
| Choose 1 Frittata or Taco | Choose 2 Frittata or Taco |
| 1 Fruit Platter | 1 Fruit Platter |
| 1 Type of Bread | 2 Types of Bread |
|  |  |
| $5/person | $7/person |

Dinner – Drop off Only

|  |  |  |
| --- | --- | --- |
| 3 Courses | 4 Courses | 5 Courses |
|  |  |  |
| 1 Entree | 1 Entree | 1 Entree |
| 2 other courses: Appetizer, soup, salad, or dessert | Appetizer  Soup or Salad  Dessert | Appetizer  Soup  Salad  Dessert |
|  |  |  |
| $40/ person | $48/ person | $55/ person |

Dinner – Full Service

|  |  |  |
| --- | --- | --- |
| 3 Courses | 4 Courses | 5 Courses |
|  |  |  |
| 1 Entree | 1 Entree | 1 Entree |
| 2 other courses: Appetizer, soup, salad, or dessert | Appetizer  Soup or Salad  Dessert | Appetizer  Soup  Salad  Dessert |
|  |  |  |
| $65/ person | $75/ person | $85/ person |

\*\* Pricing includes cost of food and delivery to Chicago area.

\*\* Surrounding suburbs and distances more than 30 minutes from downtown Chicago have $20 delivery charge

\*\* Drinks, plates, service ware, and utensils available for extra cost

\*\* Minimum Order = $400