



SAMPLE MENUS

The following menus are listed without pricing. Since we are a custom caterer we ask that you contact us so we can customize a menu that will fit your needs and budget.

Contact us anytime at 630.355.1208 we are happy to help you.

BUFFET STATIONS

The following buffet stations have been designed to be Mixed and matched to create a festive evening for you and your guests, Or we can enhance the individual stations to stand-alone.

These are just samplings of our repertoire.

If you have a specific theme please let us know, and We will design a custom station or menu to fit your needs.

~Asian Stir Fry ~

Large Woks holding

Pad Thai ~ Chicken, Vegetables and Fried Tofu with
Pan Seared Oriental Rice Noodles and
Spicy Red Sauce topped with
Green Onions, Bean Sprouts and Toasted Cashews

Beef and Broccoli ~ Thin Slices of Curried Beef and Steamed Broccoli
Over Long Noodles with Light Curry Sauce

Vegetable Fried Rice with Eggs, Carrots, Bean Sprouts, Celery,
Bok Choy, Pea Pods, Bamboo Shoots, Water Chestnuts and Mushrooms

Wonton Crisps and Shrimp Chips Spilling from Bamboo Baskets
Served with Spicy Sweet and Sour Sauce and
Ginger Garlic Soy Sauce

~Rustic Rillettes ~

Smoked and Poached Salmon Rilette with Dill, Capers and White Wine

Boursin Chicken Rilette of Poached Chicken and Boursin Cheese

Smoked Duck Rilette with Fresh Tarragon and a Chili Glaze

Served with Raisin Pumpernickel Bread, Lavosh Crackers
Toast Points and Crispy Bread Sticks,
Pears and Apple Slices, Grape Clusters and Dried Apricots

~Tuscan Table ~

Two Pastas with Condiments of
Sautéed Mushrooms, Sun Dried Tomatoes with
Zesty Marinara, Creamy Alfredo and Olive Oil with Garlic and Basil
Hand Shaved Parmesan Cheese, Red and Black Pepper

Pizza Paddles Holding
Cheese Pizza, Mushroom Pizza, Sausage Pizza

Traditional Caesar Salad
Crisp Romaine with Parmesan Cheese, Garlic Croutons
Caesar Dressing

Accompanied by
Baskets of Garlic Bread and Herbed Focaccia
Sweet Butter and Cruets of Olive Oil

Traditional Tapas

Tiers of Marble Boards Holding

Goat Cheese with Three Toppings
Apricot Chutney, Herbed Pesto and Rustic Tomato Relish

Pinwheels of
Prosciutto and Artichoke Hearts
Roasted Red Peppers and Watercress

Grilled Vegetables, Tapas and Relishes
Broccoli, Cauliflower, Sun dried Tomato and Spinach Aioli
Carrots, Squash, Spanish Omelets, Asparagus,
Marinated Black and Green Olives,
Eggplant Tapenade and Turnips
Surrounded by Baguettes, Garlic Toasts and Flatbreads

Grilled Pineapple Cubes with a Kiwi Coulis
Skewers to the Side

Taste of Provence

Petite Pan Bagna
French Baguette Stuffed with House Smoked Turkey Breast,
Cheddar Cheese and Caramelized Apple Chutney

Smoked and Poached Salmon Rilletto with Dill and Capers
Cucumber Rounds and Brioche Toasts

Mushroom Ragout Served on Garlic Crostini

Baked Brie en Croute with Orange Preserves
Served with Raisin Pumpernickel Bread and Lahvosh
Pear Slices and Grape Clusters

Sweet Piquillo Peppers stuffed with Balsamic Braised Vidalia Onions,
Pancetta and Watercress

Spanish Table

Petite Lamb Skewers with Rioja Glaze ~ Fresh Mint Pesto

Traditional Garlic Potato Salad

Grilled Vegetables, Tapas and Relishes
Broccoli, Cauliflower, Sun dried Tomato and Spinach Aioli
Carrots, Squash, Spanish Omelets, Asparagus, Roasted Red Onions with
Balsamic Vinegar, Eggplant Tapenade and Marinated Artichoke Hearts

Warm Goat Cheese in Tomato Sauce
Surrounded by Baguettes, Garlic Toasts and Flatbreads

Grilled Pineapple Cubes Drizzled with Lime and topped with Basil Julienne
Skewers to the Side

Bowls of Black and Green Olives

Retro Thai Table

Thai Spiced Meatballs
~ Green Curry Dip

Crispy Chicken Spring Rolls and Crispy Vegetable Spring Rolls
Dusted with Curry, Hot and Sour Sauce

Grilled Broccolini with Lemongrass Sauce

Whipped Sweet Potatoes
Topped with your Choice of
Honey Butter, Grilled Scallions, Gingered Apples
Thai Pesto and Curried Bacon

Blanched Peapods with Spicy Peanut Dip

Southern Comfort

Chef Carving

Slow Roasted Brisket of Beef on Potato Rolls
Henry Baines Steak Sauce, Horseradish Whip, Grainy Mustard

Gourmet Mac and Cheese Bar
Pasta with Three Cheeses
Accompanied by toppings of
Grilled Broccoli, Blue Cheese, Crisp Turkey Bacon
Sautéed Mushrooms, Miniature Meatballs,
Crushed Potato Chips, Blanched Green Beans,
Jalapeno Cheese Sauce and Tomatoes Provencal

Skewers of Sweet Peppers, Mushrooms, Zucchini, and Squash
Drizzled with Balsamic Glaze

Mediterranean Station

Phyllo Spirals
~ Chicken and Artichoke
~ Spinach and Feta Cheese
~ Sirloin and Herbed Vidalia Onion
served with Chilled Tomato Vodka Sauce

Crusty Breads, Herbed Pita Chips and
Rustic Wood Grilled Bread Rubbed with Fresh Garlic
Served with Hummus

Starburst of Grilled Vegetables
A Platter of the Season's Best Asparagus, Yellow Squash, Green Beans,
Carrots, Green Onions, Colorful Peppers, Broccoli and Zucchini

Tri- Color Tortellini with Rapini, Pine Nuts, Plum Tomatoes, Fresh Oregano,
Red Wine Vinaigrette

Carving Table

Choose 2 Meats for our Chef to Carve

Peppercorn Crusted Beef Tenderloin ~ add \$5.50
Creole Mustard Marinated Pork Tenderloin
Herb Encrusted Round of Beef
Honey Roasted Turkey Breast
Served with Horseradish Whip, Sweet Soy Mayonnaise,
Balsamic Braised Onions, and Stone Ground Mustard

Assorted Breads and Rolls

Relish Tray of Pickles, Olives, Tomatoes, Pepperoncini,
And Cherry Peppers

Chocolate Mousse Montage

Espresso, White, and Dark Chocolate Mousses with toppings of
Chocolate Shards, Chocolate Covered Coffee Beans,
Toasted Almonds, Peanut Brittle, Whipped Cream,
Chocolate Sandwich Cookie Crumbs, Butter Cookie Crumbs,
Fresh Mint Leaves, Fresh Berries, Caramel Sauce,
Chocolate Ganache, and Strawberry Sauce

Assorted Petite Shortbreads and Butter Cookies

Imported Cheese Board
Garnished with Dried Apricots, Raisins, Cherries,
Figs, Dates, and Cranberries
European Crackers and Flatbreads

Regular and Decaf Coffee with Hazelnut, Almond, and Vanilla Syrups

Sweets and Coffee Bar

Presented on trays, mirrors and marble boards

Assorted Miniature Sweets ~ *Select Three*
Opera Tortes, Tart Lime Tarts, Chocolate and Pistachio Dipped Crepe Bites
Cheesecake Squares, Profiteroles, Miniature Cannoli
Pecan Squares, Linzer Tarts and Berry Tarts

Dark Chocolate Dipped Macadamia Nut Cookies
Drizzled with White Chocolate

Grand Marnier White Chocolate Truffles, Rolled in Coconut

Cubed Fruit Platter
Grilled Pineapple, Gingered Watermelon, Basil Cantaloupe
Skewers to the Side

Fresh Brewed Regular and Decaffeinated Coffees
accompanied by
Cinnamon Sticks, Shakers of Cocoa and Nutmeg,
Hazelnut and Vanilla Syrups,
Kahlua Whipped Cream