TASTY SINCE 1989

CORPORATE

MENU

TastyCatering
25th ANNIVERSARY
WE ARE CATERERS...

This menu was crafted specifically with you in mind, combining fresh flavors, customizable packages and a variety of delicious options meeting dietary needs so that each guest can taste something amazing. For every corporate event and every guest, we create a truly enjoyable experience.

...AND WE’RE PROUD OF IT

What makes Tasty Catering so different? We go above and beyond. We have more than 20 certified sanitarians on staff when the state only requires one. Our delivery specialists are uniformed, professional and cross-trained by our culinary team to know what you’ve ordered and how to properly set up and present your cuisine on-site. The sales staff are experienced in planning for all your catering needs from boxed lunches for eight to executive meetings for 100 or more.

Where other places are trying to adapt their restaurant recipes for delivery and catering, we’re not adapting at all—because we’re caterers. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange and plate we do with specially created, carefully studied and skillfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables or salmon, your food is perfect.

ASK US ABOUT

ANY EVENT
Picnics, weddings, special events and more

HOLIDAY MENUS
St. Patrick’s Day, Thanksgiving and more

TUESDAY TASTINGS
Meet our team, tour our building and join us for lunch

INDIVIDUAL MEALS
Packaged separately to meet dietary needs

MONTHLY SPECIALS
Seasonally inspired dishes and desserts

ECO-FRIENDLY
Environmentally friendly plates and tableware available

DIETARY NEEDS

<table>
<thead>
<tr>
<th>(GF) GLUTEN-FREE</th>
<th>(V) VEGETARIAN</th>
<th>(VV) VEGAN</th>
<th>(DF) DAIRY-FREE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Does not contain gluten ingredients</td>
<td>No animal proteins, includes eggs and dairy</td>
<td>No animal products or byproducts</td>
<td>Contains no dairy products or byproducts</td>
</tr>
</tbody>
</table>

Tasty Catering has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.
HOW TO ORDER TASTY CATERING

1. **DETERMINE WHAT YOUR EVENT NEEDS ARE**
   Every corporate function has different needs, so once you know what type of event you are hosting, you can start identifying your event’s needs.

2. **GATHER YOUR EVENT DETAILS**
   Including the location, date, time and approximate guest count.

3. **LOOK AT OUR CORPORATE MENU FOR IDEAS**
   We can also help you decide on the best menu for your event.

4. **CALL US AT 847-593-2000**
   Together, we will create a plan for the entire event.

5. **THE PLANNING IS IN OUR HANDS NOW**
   We will arrange your order and send a confirmation email for you to review and approve.

6. **AFTER WE RECEIVE YOUR APPROVAL**
   The preparations will be made by our professional culinary team and brand ambassadors and you will soon enjoy Tasty Catering!
WHAT’S INSIDE

PAGE 4  ALL-DAY PACKAGES
PAGE 5  BEVERAGES
PAGE 6  BREAKFAST
PAGE 9  SANDWICHES, WRAPS & SALADS
PAGE 13  HOT MEALS
PAGE 17  BREAK FOOD & SNACKS
PAGE 18  APPETIZERS
PAGE 19  DESSERTS
PAGE 20  CONDITIONS
PAGE 23  FAMILY OF COMPANIES
BREAKFAST, LUNCH & BREAKS

Sold per guest, 20 guest minimum
Beverages and a bucket of ice are included.
Additional breaks are available for $5.00 per guest.

THE EXECUTIVE MEETING $36.75

CHOOSE ONE BREAKFAST:
- Breakfast pastry tray with fruit kabobs (pg. 7)
- Hot breakfast buffet with eggs, two meats and breakfast potatoes (pg. 6)
- Breakfast sandwich with red skin breakfast potatoes (pg. 8)

CHOOSE ONE LUNCH:
- Make-your-own sandwich buffet (pg. 9)
- Taco stand (pg. 14)
- Includes a choice of dessert bars or large cookies (pg. 19)

CHOOSE ONE BREAK:
- Vegetable crudité (pg. 17)
- Executive snack break (pg. 17)

THE BOARD ROOM MEETING $32.55

CHOOSE ONE BREAKFAST:
- Assorted bagels, muffins, danishes and fresh-cut fruit (pg. 6)
- Create-your-own oatmeal bar (pg. 7)
- Choice of quiche and fresh-cut fruit (pg. 8)

CHOOSE ONE LUNCH:
- “It's a wrap” buffet (pg. 9)
- One of our hot meal specials (pg. 13)
- Includes a choice of dessert bars or large cookies (pg. 19)

CHOOSE ONE BREAK:
- Chipotle cheddar dip (pg. 17)
- Power break (pg. 17)

BEVERAGES

BREAKFAST
One bottled juice or one bottled water and two cups of coffee

LUNCH
One bottled water or one soda

BREAK
One bottled water or one soda
**COFFEE, TEA & MILK**

**COFFEE SERVICE**
- 66 OUNCE AIRPOT (SERVES 6-8) $15.00
- 96 OUNCE DISPOSABLE (SERVES 10-12) $22.00

Hawaiian Kona coffee (regular or decaf) with disposable mugs and the following: half and half, flavored creamers, sugar, Equal and Splenda.

**HOT TEA SERVICE**
- 66 OUNCE AIRPOT (SERVES 6-8) $15.00
- 96 OUNCE DISPOSABLE (SERVES 10-12) $22.00

Assortment of Bigelow teas, hot water with disposable mugs and the following: sugar, Splenda, Equal and fresh sliced lemons.

**ICED TEA SERVICE**
- 64 OUNCE PITCHER (SERVES 4-6) $9.70
- 96 OUNCE DISPOSABLE (SERVES 8-10) $16.35

Freshly brewed iced tea with disposable mugs and the following: sugar, Splenda, Equal and fresh sliced lemons. Iced tea pitchers are shipped full without ice. Ice must be purchased.

**LEMONADE SERVICE**
- 64 OUNCE PITCHER (SERVES 4-6) $9.20
- 96 OUNCE DISPOSABLE (SERVES 8-10) $15.85

Fresh lemonade with disposable cups. Lemonade pitchers are shipped full without ice. Ice must be purchased.

**SKIM OR 2% MILK**
- (HALF PINT CARTON) $1.10

**SODA, JUICE & WATER**

**SODA** (12 OUNCE CAN) $1.09
Your choice from the following, served chilled: Coke, Diet Coke, 7UP, Diet 7UP, Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, iced tea.

**JUICE** (10 OUNCE BOTTLE) $1.65
Your choice from the following Tropicana juices, served chilled: orange, ruby red grapefruit, apple, cranberry.

**WATER** (16.9 OUNCE BOTTLE) $1.00

**INFUSED CUCUMBER OR LEMON WATER** $37.00 SOLD PER DISPENSER
Served from a 3 gallon acrylic beverage dispenser. Ice, cups and dispenser included. Serves 28-32 guests.

**SPARKLING WATER** (11 OUNCE BOTTLE) $1.95
Perrier pure sparkling water, served chilled.

**BUCKET OF ICE** $1.95
MORNING PACKAGES

CHILLED (V)
Sold per guest, 10 guest minimum

BREAKFAST BOX $8.00
Choice of bagel or mini danish and muffin, fresh-cut fruit and juice

PROTEIN BOX $9.00
Two hard boiled eggs, Greek yogurt, fresh-cut fruit and juice

HEALTHY START $7.70
Fresh-cut fruit, assorted low-fat yogurts, snack bars, bottled juices and water

MAKE-YOUR-OWN YOGURT BAR $8.25
Breakfast bowl with low-fat organic yogurt, granola, dried cranberries, raisins, berries, fresh-cut fruit, assorted muffins, bottled juices and water

CONTINENTAL $9.10
Bakery fresh muffins, bagels, danishes, fresh-cut fruit, condiments, bottled juices and water

EXECUTIVE CONTINENTAL $10.50
Bakery fresh muffins, bagels, mini pastries, individual berry yogurt parfaits, condiments, bottled juices and water

HOT BREAKFAST
Sold per guest, 12 guest minimum

THE ALL-AMERICAN BUFFET $13.25
Assorted muffins, bagels and condiments
Choose one egg scramble:
Plain (V)
Cheddar cheese (V)
Farmer’s*
Ham, bacon, maple sausage and cheese
Veggie (V)*
Bell pepper, onion, mushroom and provolone cheese
* substitute for Farmer’s or Veggie egg scramble for $1.35 per guest
Choose one:
Fresh-cut fruit
Bottled juices and water
Choose one potato:
Home fries
Red skin potatoes
Choose two meats:
Sausage links
Smoked bacon
Ham
substitute turkey or chicken sausage for $0.30 per guest

CLASSIC FRENCH TOAST $9.65
Cinnamon-battered with butter and breakfast syrup. Served with maple sausage, smoked bacon, fresh-cut fruit, bottled juices and water

PRALINE FRENCH TOAST $10.45
Cinnamon-battered with butter and breakfast syrup. Topped with New Orleans pecan praline. Served with maple sausage, smoked bacon, fresh-cut fruit, bottled juices and water

MAKE-YOUR-OWN BREAKFAST TACOS (V) $12.50
Scrambled eggs and sweet potato green chili hash served with warm corn tortillas, pickled jalapeños, guacamole, queso fresco, shredded lettuce, salsa verde, fresh-cut fruit, bottled juices and water

MAKE-YOUR-OWN VEGAN $11.55
BREAKFAST TACOS (DF/VV)
Sweet potato green chili hash and breakfast black beans served with warm corn tortillas, pickled jalapeños, guacamole, shredded lettuce, salsa verde, fresh-cut fruit, bottled juices and water
BREAKFAST BREADS & SNACK BARS
Sold per guest, 8 guest minimum

BAGEL TRAY (V) $2.30
Assorted bagels and condiments

MUFFIN TRAY (V) $2.30
Assorted muffins and condiments

BREAKFAST BREAD TRAY (V) $4.70
Assorted muffins, danishes and condiments

BREAKFAST PASTRY TRAY (V) $3.40
Assorted muffins, mini pastries and condiments

BREAKFAST LOAVES (V) $14.90
SOLD PER LOAF
Choose from: blueberry, lemon poppyseed, cinnamon walnut or banana nut. Each loaf serves 8 guests

COFFEE CAKES (V) $18.75
SOLD PER COFFEE CAKE
Choose from: chocolate chip, raspberry strip, almond, apple strudel or cheese. Each coffee cake serves 10 guests

HEALTHY SNACK BARS (V) $2.75
SOLD PER BAR
Choose from: Kashi, Belvita, assorted protein bars and assorted Kind Bar

FRUIT

WHOLE FRUIT (V) $1.35
8 MINIMUM
Apples, oranges and bananas

SEASONAL FRUIT KABOB (V) $2.75
10 MINIMUM

SEASONAL FRESH-CUT FRUIT (V) $1.90
SOLD PER GUEST | 8 GUEST MINIMUM

YOGURT & CEREAL

INDIVIDUAL YOGURT (V) $2.30
Assorted 99% fat-free flavors

INDIVIDUAL GREEK YOGURT (V) $3.00
Assorted traditional European-style yogurt

BERRY YOGURT TRIFLE (V) $18.40
SOLD PER TRIFLE
SMALL (SERVES 10 GUESTS) LARGE (SERVES 25 GUESTS) $43.60
Organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries

MIXED FRUIT TRIFLE (V) $18.40
SOLD PER TRIFLE
SMALL (SERVES 10 GUESTS) LARGE (SERVES 25 GUESTS) $43.60
Organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples and strawberries

YOGURT PARFAIT (V) $4.40
8 MINIMUM
Choose one of our yogurt parfaits served in individual cups with granola on the side. See our monthly specials or ask your sales rep for the seasonal flavors

INDIVIDUAL CEREAL AND MILK (V) $3.05
8 MINIMUM
Assorted healthy cereals with chilled skim or 2% milk

CREATE-YOUR-OWN OATMEAL BAR (V) $6.30
SOLD PER GUEST | 12 GUEST MINIMUM
Steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries

CHILLED HARD BOILED EGG (V) $1.05
6 MINIMUM
### ENTRÉES

**Sold per guest, 10 guest minimum**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CLASSIC FRENCH TOAST (V)</strong></td>
<td>$3.90</td>
</tr>
<tr>
<td>Cinnamon-battered with butter and breakfast syrup</td>
<td></td>
</tr>
<tr>
<td><strong>PRALINE FRENCH TOAST (V)</strong></td>
<td>$4.45</td>
</tr>
<tr>
<td>Cinnamon-battered with New Orleans pecan praline syrup</td>
<td></td>
</tr>
<tr>
<td><strong>BREAKFAST CORNBREAD</strong></td>
<td>$3.90</td>
</tr>
<tr>
<td>Buttery cornbread with smoked bacon, chicken breakfast sausage, green onion, mixed cheese with breakfast syrup</td>
<td></td>
</tr>
<tr>
<td><strong>INDIVIDUAL QUICHE 10 MINIMUM PER FLAVOR</strong></td>
<td>$4.45</td>
</tr>
<tr>
<td>Choose one of these classic baked egg delicacies in a flaky pastry shell:</td>
<td></td>
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<tr>
<td><strong>QUICHE LORRAINE</strong></td>
<td></td>
</tr>
<tr>
<td>Bacon, ham and Swiss cheese</td>
<td></td>
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<tr>
<td><strong>QUICHE TUSCAN (V)</strong></td>
<td></td>
</tr>
<tr>
<td>Roasted roma tomatoes, roasted zucchini and parmesan cheese</td>
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<tr>
<td><strong>QUICHE CAMPAGNE</strong></td>
<td></td>
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<tr>
<td>Savory turkey sausage, roasted potatoes and queso fresco</td>
<td></td>
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<tr>
<td><strong>SCRAMBLED EGGS SOLD PER PAN</strong></td>
<td></td>
</tr>
<tr>
<td>Each pan serves 15-20 guests</td>
<td></td>
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<tr>
<td><strong>PLAIN (V)</strong></td>
<td>$56.20</td>
</tr>
<tr>
<td><strong>CHEDDAR CHEESE (V)</strong></td>
<td>$56.20</td>
</tr>
<tr>
<td><strong>FARMER’S</strong></td>
<td>$67.00</td>
</tr>
<tr>
<td>With cheese, diced bacon, ham and maple sausage</td>
<td></td>
</tr>
<tr>
<td><strong>VEGGIE (V)</strong></td>
<td>$67.00</td>
</tr>
<tr>
<td>With bell pepper, onion, mushroom and provolone cheese</td>
<td></td>
</tr>
<tr>
<td><strong>CLASSIC SIDES CONTINUED...</strong></td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN SAUSAGE LINKS TWO PER GUEST</strong></td>
<td>$2.60</td>
</tr>
<tr>
<td><strong>GRILLED HAM SLICE (GF) ONE PER GUEST</strong></td>
<td>$2.30</td>
</tr>
<tr>
<td><strong>HOME FRIES (DF/GF/VV)</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Cubed, grilled potatoes, diced roasted red pepper and red onion</td>
<td></td>
</tr>
<tr>
<td><strong>RED SKIN BREAKFAST POTATOES (DF/GF/VV)</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Wedges of red bliss potatoes, fresh herbs and paprika</td>
<td></td>
</tr>
<tr>
<td><strong>SWEET POTATO AND GREEN CHILI HASH (DF/VV)</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Roasted sweet potatoes, green chilies, onion and cilantro</td>
<td></td>
</tr>
<tr>
<td><strong>BISCUITS AND GRAVY TWO PER GUEST</strong></td>
<td>$3.15</td>
</tr>
<tr>
<td>Buttermilk biscuits and sausage gravy</td>
<td></td>
</tr>
</tbody>
</table>

### CLASSIC SIDES

**Sold per guest, 10 guest minimum**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMOKED BACON SLICES (GF)</strong></td>
<td>$2.45</td>
</tr>
<tr>
<td><strong>MAPLE SAUSAGE LINKS (GF)</strong></td>
<td>$2.45</td>
</tr>
<tr>
<td><strong>TURKEY SAUSAGE PATTIES</strong></td>
<td>$2.60</td>
</tr>
</tbody>
</table>
LUNCH BUFFETS

SANDWICHES & WRAPS
Sold per guest, 12 guest minimum
Includes two side salads and bagged chips.
Minimum four of any selection in each buffet.
See page 12 for wrap and sandwich descriptions.

“IT’S A WRAP” BUFFET $12.55
- GRILLED VEGETABLE (DF/VV)
- SANTA CRUZ (DF/VV)
- SWEET AND SPICY BUFFALO CHICKEN
- Sirloin of Beef
- Classic Club
- Turkey and Brie
- Spicy Thai Shrimp

ARTISAN SANDWICH BUFFET $13.60
- Caprese (V)
- Chicken Panino
- Sicilian Tuna
- Roasted Vegetable Hummus (DF/VV)
- Roast Beef
- Turkey and Brie

HOT SANDWICH BUFFET $14.30
All sandwiches are individually wrapped and delivered warm. Chafing dishes are recommended.

- Monte Cristo
  Smoked ham and Swiss cheese on French toast

- Mushroom Zucchini Panini (V)
  Teriyaki marinated portobella mushrooms, roasted zucchini, lemon mayonnaise and Asian slaw on Italian country loaf

- BBQ Brisket
  Our famous 18-hour barbecue beef brisket on a corn-dusted roll

- Cubano
  Roasted pork, sliced ham, Swiss cheese, sliced pickles and dijonaise on grilled French bread

- Chipotle Vegetable Panini (DF/VV)
  Roasted bell peppers, zucchini, squash, carrots and chipotle-cilantro hummus on flat bread

MAKE-YOUR-OWN SANDWICH BUFFET $11.50
SOLD PER GUEST | 10 GUEST MINIMUM
Includes lettuce, tomatoes, pickles and individual packets of dijonaise, mayonnaise, yellow mustard, two side salads and bagged chips

ASSORTED BREADS INCLUDED
Italian country loaf, wheat, rye, kaiser, ciabatta

CHOOSE THREE MEATS
Turkey breast, roast beef, ham, tuna salad or chicken salad

CHOOSE TWO CHEESES
Baby Swiss, American, cheddarella, provolone

CHOOSE TWO SIDE SALADS
(see below)

THE SIDE SALADS
The following salads are available for the wrap and sandwich buffets on this page.
See page 10 for salad descriptions.

- Tossed Garden with Assorted Dressing (V)
- Caesar with Caesar Dressing (V)
- Mexicali with Cilantro Chili Dressing (V)
- Zesty Pasta (V)
- Sweet Potato (V)
- Tomato, Onion and Cucumber (DF/GF/VV)
- American Potato (V)

Substitute fresh-cut fruit for $1.00 per guest
Substitute strawberry spinach, waldorf chop, eleven vegetable or Mediterranean salad for $2.00 per guest

GRILLED CHICKEN AND BEEF TENDERLOIN $15.25
SOLD PER GUEST | 15 GUEST MINIMUM
Served over grilled vegetables. Includes a waldorf chop salad, zesty pasta salad, miniature rolls and condiments

Ask us for our gluten-free wrap options
**LUNCH**

**SOUPS & SALADS**

**SALAD BUFFET**
Sold per guest, 20 guest minimum

**MAKE-YOUR-OWN SALAD BAR**
Romaine, baby spinach, shredded cheese, feta cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, chopped eggs, red onions, carrots, pasta, kalamata olives, dried cranberries, mandarin oranges, sunflower seeds and croutons

Served with your choice of two dressings: ranch, honey mustard, French or balsamic vinaigrette (GF)

**Á LA CARTE SALADS**
Sold per guest, 10 guest minimum
Dressings are served on the side

**TOSSED GARDEN (V)**
Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

**CAESAR (V)**
Romaine, croutons and parmesan cheese with caesar dressing

**WALDORF CHOP (V)**
Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey-lemon dressing

**ELEVEN VEGETABLE (DF/GF/VV)**
Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

**MEDITERRANEAN (V)**
Salad greens with bell peppers, cucumbers, sun-dried tomatoes, red onions, kalamata olives and feta cheese with white wine and feta vinaigrette

**STRAWBERRY SPINACH (V)**
Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

**MEXICALI (V)**
Romaine, tomatoes, pinto beans, corn, red onions, shredded cheese and tortilla strips with cilantro chili dressing

**GREEN CITY (V)**
Chopped romaine, roasted red peppers, cucumbers, red onions, pasta and tomatoes with honey mustard dressing

Add diced chicken to any á la carte salad for $1.60 per guest

**SOUPS**
**SOUPS & CHILI** sold per gallon
$32.55
Each gallon serves 15 guests. Includes bowls, spoons, crackers and a soup chafier.

**CHICKEN NOODLE**

**ROASTED TOMATO BISQUE (V)**

**VEGETARIAN CHILI (V)**

**BEEF CHILI (NO BEANS)**

See our monthly specials or ask your sales rep to view our seasonal selection of soups.
BOXED MEALS
Sold per guest, 8 guest minimum
Please order the same sides and desserts for orders over 15. Custom-ordered or custom-labeled box lunches with guests’ names and/or contents listed are available for $1.00 extra per box.

ORIGINAL BOXED LUNCH
Served with lettuce, tomato and condiments. Includes bagged chips and a fresh baked cookie

TURKEY BREAST
HAM
ROAST BEEF
CHEESE
VEGETARIAN

TASTY BOXED LUNCH
Served with lettuce, tomato and condiments. Includes bagged chips, choice of side and choice of dessert

TURKEY BREAST
HAM
ROAST BEEF
CHEESE
VEGETARIAN
CHICKEN SALAD
COLD CUT COMBO
TUNA SALAD

Choice of side:
Potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing

Choice of dessert:
Brownie, dessert bar or fresh baked cookie

BOXED LUNCHES CONTINUE ON NEXT PAGE...
ARTISAN BOXED LUNCH  $12.50

SANDWICHES
Includes bagged chips. Choice of side: potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing. Choice of dessert: brownie, dessert bar or fresh baked cookie.

CAPRESE (V)
Beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo on Italian country bread

CHICKEN PANINO
Grilled chicken, provolone, sun-dried tomatoes and fresh basil on olive oil-griddled Italian country bread

ROASTED VEGETABLE HUMMUS (DF/VV)
Roasted zucchini, yellow squash, peppers, red onion, carrots, tomato and garlic basil pesto hummus on flat bread

ROAST BEEF
Choice roast beef, cheddarella, lettuce, tomato, red onion and creamy horseradish on an onion roll

SICILIAN TUNA
Flaked tuna salad of caramelized onions, sun-dried tomatoes, olives, pickles, cucumbers, dijon and tarragon with tomato and spinach on whole grain bread

TURKEY AND BRIE
Shaved smoked turkey, imported brie and honey cranberry mayonnaise on a bakery fresh baguette

WRAPS
Includes bagged chips Choice of side: potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing Choice of dessert: brownie, dessert bar or fresh baked cookie

SIRLOIN OF BEEF
Sliced sirloin, baby Swiss, tomato, shaved red onion and 1000 island dressing in a spinach tortilla

CLASSIC CLUB
Smoked turkey, bacon, lettuce, tomato and mayo in a tomato tortilla

SPICY THAI SHRIMP
Golden fried shrimp, sweet Thai chili sauce, shredded cabbage, julienne vegetables and mayo in a spinach tortilla

SANTA CRUZ (DF/VV)
Baby spinach, red pepper hummus, raisins, cashews, apples and cilantro in a tortilla

GRILLED VEGETABLE (DF/VV)
Grilled bell peppers, portabella mushrooms, zucchini, yellow squash, tomato and carrots with balsamic glaze in a tortilla

SWEET AND SPICY BUFFALO CHICKEN
Buffalo chicken tenders, tomato, romaine, celery and ranch dressing in a spinach tortilla

TURKEY AND BRIE
Shaved smoked turkey, imported brie and honey cranberry mayonnaise in a tomato tortilla

SALADS
Includes bakery roll with butter and margarine and fresh fruit salad Choice of dessert: brownie, dessert bar or fresh baked cookie

BUFFALO CHICKEN
Buffalo chicken tenders, chopped romaine, celery, red onions and cheddar cheese with ranch dressing

CROSSTOWN CHICKEN
Chopped romaine, grilled chicken, roasted red peppers, cucumbers, red onions, pasta and tomatoes with honey mustard dressing

STRAWBERRY SPINACH (V)
Baby spinach, sliced strawberries, almonds, red onions and dried cranberries with poppyseed dressing

ITALIAN TUNA
Flaked tuna, mixed greens, roasted tomato, cucumber, asiago cheese with red wine vinaigrette

PARISIAN BISTRO
Sliced smoked turkey, imported brie, dried cranberries, mixed greens and almonds with honey mustard dressing

INSALATA (V)
Fresh mozzarella, thick sliced tomatoes, basil, chopped romaine and balsamic reduction with red wine vinaigrette

Ask us about our gluten-free wrap options
HOT MEAL SPECIALS

LUNCH SPECIALS
Sold per guest, 10 guest minimum
Tossed garden salad is served with assorted dressing packets. Caesar salad is served with caesar dressing. We cannot substitute side dishes or mix entrees. Chafing dishes are recommended to keep food warm; chafers and fuel are $3.95.

**CHICKEN**

**POMMERY APRICOT CHICKEN**
$12.10
Roasted Yukon potatoes, tossed garden salad and mixed bread basket

**CHICKEN PARMIGIANA**
Penne pasta a la marinara, tossed garden salad and mixed bread basket

**CHICKEN CHAMPAGNE**
Rice pilaf, caesar salad and mixed bread basket

**HERB-ROASTED CHICKEN**
Brown rice, tossed garden salad and mixed bread basket

**SOUTHERN FRIED CHICKEN**
Two per guest
Mashed potatoes and gravy, tossed garden salad and biscuits

**BEEF**

**18-HOUR BBQ BEEF BRISKET**
$12.10
With Sweet Baby Ray’s barbecue sauce with roasted baby potatoes, tossed garden salad and kaiser rolls

**ITALIAN BEEF**
With roasted peppers and giardiniera with penne pasta a la marinara, tossed garden salad and French bread rolls

**HOMESTYLE POT ROAST**
Buttered egg noodles, tossed garden salad and mixed bread basket

**PORK**

**MEMPHIS-STYLE PULLED PORK**
$12.10
With Sweet Baby Ray’s barbecue sauce served with roasted baby potatoes, seasonal fresh-cut fruit and kaiser rolls

**HERB-CRUSTED PORK LOIN**
With lemon cream sauce served with roasted potatoes, tossed garden salad and mixed bread basket

**VEGETARIAN**

**GRILLED VEGETABLE RAVIOLI**
$12.10
Tossed salad and mixed bread basket

**TIPO DE ZUCCA PASTA**
Caesar salad and mixed bread basket

**STUFFED PEPPERS**
Tossed garden salad and mixed bread basket

**THREE CHEESE RAVIOLI POMODORO**
Tossed garden salad and mixed bread basket

**STUFFED PORTABELLO PARMESAN**
Tossed garden salad and mixed bread basket

**LASAGNA**
Sold per pan, serves 8-10 guests

**VEGETABLE LASAGNA (V)**
$38.60
Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

**TRADITIONAL MEAT LASAGNA**
$38.60
Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce
**UNIQUE IDEAS**

Sold per guest, 15 guest minimum

**TACO STAND**

Seasoned ground beef, seasoned shredded chicken, refried beans, mexicali rice, shredded lettuce, cheese, salsa, sour cream, warm corn and flour tortillas

*Add guacamole for $2.10 per guest*

**INDOOR PICNIC**

Jumbo black Angus hot dogs, 1/4 lb. pub burgers, bratwurst, American cheese, zesty pasta salad, American potato salad, Ruffles potato chips, buns and condiments

*Add vegetarian burgers $4.40 each*

**FINEST FIESTA**

Barbacoa beef, fajita chicken, vegetable fajitas, mexicali rice, refried beans, chipotle roasted potatoes, cheese, salsa, pico de gallo, sour cream, chips, pickled jalapeños, warm corn and flour tortillas

*Add guacamole for $2.10 per guest*

**GREEK FEAST**

Sliced gyro meat, marinated chicken, grilled oregano vegetables, vesuvio potatoes, Greek country salad, warm pita bread and tzatziki sauce

**MIDDLE EASTERN**

Chicken kifta patties, beef kabobs, yellow basmati rice, fattoush salad, tahini, ahmar sauce and warm pita bread

**TIFFIN**

Chicken tikka masala, lamb tikka kabob, steamed basmati rice, Indian mixed vegetables, garnish tray, Raita and warm naan bread

*Ask us for our full Middle Eastern and Tiffin menus*
CREATE-YOUR-OWN
Sold per guest, 10 guest minimum
Choose one, two or three entrées and three side dishes on page 16. Side dishes include one vegetable, one starch and one salad. All buffets come with a chef’s choice bread basket. Chafing dishes are recommended to keep food warm; chafers and fuel are $3.95.
One entrée - $13.60 per guest
Two entrées - $17.00 per guest
Three entrées - $20.75 per guest

ENTRÉES

CHICKEN
POMMERY APRICOT CHICKEN (GF)
Grilled chicken breast in a pommery mustard, apricot and dill glaze
CHICKEN PARMESAN
Breaded chicken breast baked with provolone, mozzarella and basil in marinara
CHICKEN CHAMPAGNE
Sautéed chicken breast topped with sun-dried tomatoes in champagne sauce
CHICKEN PICCATA
Pan-seared chicken breast topped with fresh tomatoes in lemon-caper sauce
HERB-ROASTED CHICKEN (DF/GF)
Boneless skinless breast roasted with garden herbs and vegetable garnish
STUFFED CHICKEN BREAST
Chicken breast stuffed with roasted red pepper, spinach, artichoke hearts and caramelized onions in lemon cream sauce

PORK
HONEY SRIRACHA PORK
Grilled boneless pork loin chops basted in honey-Sriracha sauce and garnished with fresh lime
PULLED PORK
Carolina-style pulled pork in Sweet Baby Ray’s barbeque sauce
HERB-CRUSTED PORK LOIN
Pork loin coated with roasted garlic and fresh herbs in light lemon cream sauce

SMOKED SAUSAGE
Sweet smoked sausage with cavatappi pasta, broccoli, caramelized onions, red pepper au jus, shredded asiago and parsley
BBQ RIBS ADDITIONAL $2.00 PER GUEST
Four-bone slab of tender baby back rib basted in Sweet Baby Ray’s barbeque sauce

BEEF
18-HOUR BBQ BEEF BRISKET (DF)
Beef brisket in Sweet Baby Ray’s barbeque sauce
BLACK ANGUS ROASTED SIRLOIN OF BEEF
Sirloin roast in homemade pan gravy

BEEF ENTRÉES CONTINUED...

MARINATED LONDON BROIL ADDITIONAL $2.00 PER GUEST
Grilled beef marinated with soy and red wine vinegar in sherry mushroom sauce
HOMESTYLE POT ROAST
Tender red wine braised beef with potatoes and carrots in gravy
MEATBALL VESUVIO
Beef meatballs with peas and roasted potatoes topped with feta cheese and tomatoes in lemon oregano white wine sauce

SEAFOOD
HIBACHI SALMON
Roasted Atlantic salmon fillet in mild Japanese Sweet Baby Ray’s barbecue sauce
BAKED COD
Herb-crusted cod in lemon cream sauce

SALMON FILLETS
Roasted Atlantic salmon fillet in white wine lemon-dill sauce
TILAPIA PROVENCALE (DF)
Baked tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

VEGETARIAN
HOMINY AND CREMINI MUSHROOM “CHIMI” (V)
Hominy, spinach, zucchini and cremini mushrooms wrapped in a flour tortilla in a white bean salsa
EGGPLANT PARMIGIANA (V)
Lightly fried eggplant slices layered with meatless tomato-basil sauce, parmesan and mozzarella cheeses
TIPO DE ZUCCA PASTA (V)
Gemelli pasta, butternut squash, caramelized onions and sun-dried tomatoes in light sage cream sauce

GRILLED VEGETABLE RAVIOLI (GF/V)
Gluten-free ravioli stuffed with corn, basil and diced red peppers in sweet onion sauce
STUFFED PEPPERS (GF/VV)
Red peppers stuffed with brown rice, roasted spinach, charred tomatoes in roasted tomatillo and green chili sauce

THREE CHEESE RAVIOLI POMODORO (V)
Cheese ravioli topped with cherry tomatoes and garlic in white wine and basil sauce
STUFFED PARMESAN PORTABELLO (V)
Grilled portobello mushroom stuffed with spinach, artichokes and roasted red peppers, topped with fresh mozzarella and crispy onions in marinara

CHANA MASALA (V)
Chickpeas braised in mild tomato and ginger sauce
SIDES
Choose one salad, one vegetable and one starch
Additional side dishes are $1.30 per guest

SALADS

CAESAR (V)
Romaine, croutons and parmesan cheese with caesar dressing

ELEVEN VEGETABLE (DF/GF/VV)
Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

WALDORF CHOP (V)
Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey-lemon dressing

SEASONAL FRESH-CUT FRUIT (DF/GF/VV)
Selection of fresh-cut fruit

MEDITERRANEAN (V)
Salad greens, bell peppers, cucumbers, sun-dried tomatoes, red onions, kalamata olives and feta cheese with white wine and feta vinaigrette

STRAWBERRY SPINACH (V)
Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

TOSSED GARDEN (V)
Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

MEXICALI (V)
Romaine, tomatoes, pinto beans, corn, red onions, shredded cheese and tortilla strips with cilantro chili dressing

GREEN CITY (V)
Chopped romaine, roasted red peppers, cucumbers, red onions, pasta and tomatoes with honey mustard dressing

VEGETABLES

BROCCOLI STIR FRY (V)
Assorted Asian vegetables in stir fry sauce

VEGETABLE MEDLEY (GF/V)
Broccoli, cauliflower, peas, zucchini, squash and carrots in herb butter

GLAZED CARROTS (V)
Sliced carrots in honey and butter

VEGETABLES CONTINUED...

GREEN BEANS (GF/V)
With carrots and roasted red peppers in light butter sauce

SWEET CORN WITH CHIVE BUTTER (V)
Sweet corn kernels topped with fresh snipped chives, butter and special seasoning

POTATOES, RICE & PASTA

HERB ROASTED POTATOES (DF/GF/VV)
Baby red skin potatoes with garlic, rosemary and parsley

YUKON MASHED POTATOES (V)
Choice of: roasted red pepper, roasted garlic or classic with gravy

ROASTED BABY POTATOES (GF/V)
Potatoes in garlic-herb butter sauce

ROASTED YUKON POTATOES (DF/GF/VV)
Yellow potatoes with rosemary, thyme and basil

ASIAN BROWN RICE (DF/GF/VV)
Green onions, ginger, garlic, peas and cilantro

MEXICALI RICE (DF/GF/VV)
Tomatoes, bell peppers and corn

CHICKEN RICE PILAF
Onions, herbs and chicken au jus

BROWN RICE (DF/GF/VV)
Gluten-free long grain brown rice with aromatic vegetables

EGG NOODLES (V)
Buttered egg noodles topped with parsley and parmesan

PENNE MARINARA (V)
Penne pasta in marinara with a side of parmesan

RIGATONI VODKA (V)
Rigatoni pasta in tomato vodka sauce and parsley

FARFALLE ALFREDO (V)
Bow tie pasta with herb garnish in creamy alfredo and asiago sauce
# Break Food & Snacks

## Packages

Sold per guest, 12 guest minimum

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>EXECUTIVE SNACK BREAK (V)</strong></td>
<td>$5.50</td>
</tr>
<tr>
<td>Cheese and crackers, bake shop cookies,</td>
<td></td>
</tr>
<tr>
<td>mini Jarosch brownies and fresh-cut fruit</td>
<td></td>
</tr>
<tr>
<td><strong>POWER BREAK (V)</strong></td>
<td>$6.60</td>
</tr>
<tr>
<td>Fresh-cut fruit, assorted yogurts and</td>
<td></td>
</tr>
<tr>
<td>trail mix</td>
<td></td>
</tr>
<tr>
<td><strong>AFTERNOON BREAK</strong></td>
<td>$7.70</td>
</tr>
<tr>
<td>Turkey, beef and veggie mini sandwiches,</td>
<td></td>
</tr>
<tr>
<td>classic club, beef and santa cruz mini</td>
<td></td>
</tr>
<tr>
<td>wraps, domestic cubed cheese with</td>
<td></td>
</tr>
<tr>
<td>strawberries, grapes and crackers</td>
<td></td>
</tr>
<tr>
<td><strong>MAKE-YOUR-OWN TRAIL MIX BREAK</strong></td>
<td>$4.70</td>
</tr>
<tr>
<td>Combine premium granola, M&amp;M’s, peanut</td>
<td></td>
</tr>
<tr>
<td>M&amp;M’s, salted nuts, raisins, chocolate</td>
<td></td>
</tr>
<tr>
<td>chips, mini marshmallows, dried</td>
<td></td>
</tr>
<tr>
<td>cranberries and sunflower seeds</td>
<td></td>
</tr>
<tr>
<td><strong>SIESTA NACHO BAR BREAK (V)</strong></td>
<td>$5.50</td>
</tr>
<tr>
<td>Warm nacho cheese sauce, yellow corn</td>
<td></td>
</tr>
<tr>
<td>tortilla chips, salsa, sour cream and</td>
<td></td>
</tr>
<tr>
<td>jalapeno slices</td>
<td></td>
</tr>
<tr>
<td><strong>PRETZEL SHOP PACKAGE (V)</strong></td>
<td>$5.75</td>
</tr>
<tr>
<td>Mini pretzel rolls with Bavarian sweet</td>
<td></td>
</tr>
<tr>
<td>mustard, chocolate-drizzled pretzels and</td>
<td></td>
</tr>
<tr>
<td>pretzel bites with warm cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>dip</td>
<td></td>
</tr>
<tr>
<td><strong>SNACK PACKS</strong></td>
<td></td>
</tr>
<tr>
<td><strong>INDIVIDUAL SALTY SNACKS</strong></td>
<td>$1.00</td>
</tr>
<tr>
<td>Bags of Sun Chips, Baked Lays, Fritos,</td>
<td></td>
</tr>
<tr>
<td>Ruffles and pretzels</td>
<td></td>
</tr>
<tr>
<td><strong>NUT VARIETY PACK</strong></td>
<td>$1.15</td>
</tr>
<tr>
<td>Variety of salted nuts, yogurt apple</td>
<td></td>
</tr>
<tr>
<td>nuts, sweet and spicy nuts and mango</td>
<td></td>
</tr>
<tr>
<td>pineapple nuts</td>
<td></td>
</tr>
<tr>
<td><strong>SWEET AND SALTY</strong></td>
<td>$3.30</td>
</tr>
<tr>
<td>Mini Snickers, Milky Way, Twix, 3</td>
<td></td>
</tr>
<tr>
<td>Musketees and a variety of bagged nuts</td>
<td></td>
</tr>
<tr>
<td><strong>MUNCHIES</strong></td>
<td></td>
</tr>
<tr>
<td>Sold per guest, 12 guest minimum</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE CRUDITÉ (V)</strong></td>
<td>$3.15</td>
</tr>
<tr>
<td>Seasonal vegetables with ranch dip</td>
<td></td>
</tr>
<tr>
<td><strong>HUMMUS AND PITA TRAY (DF/VV)</strong></td>
<td>$4.40</td>
</tr>
<tr>
<td>Roasted red pepper hummus with grilled</td>
<td></td>
</tr>
<tr>
<td>pitas and cucumbers</td>
<td></td>
</tr>
<tr>
<td><strong>FRUIT KABOBS (DF/GF/VV)</strong></td>
<td>$2.75</td>
</tr>
<tr>
<td>Seasonal fresh fruit skewer</td>
<td></td>
</tr>
<tr>
<td><strong>SLICED FRUIT TRAY (DF/GF/VV)</strong></td>
<td>$4.70</td>
</tr>
<tr>
<td>Seasonal fruit with grapes and assorted</td>
<td></td>
</tr>
<tr>
<td>berries</td>
<td></td>
</tr>
<tr>
<td><strong>ROOT VEGETABLE CHIPS</strong></td>
<td>$1.00</td>
</tr>
<tr>
<td>Sweet potato, taro, beet and other</td>
<td></td>
</tr>
<tr>
<td>assorted flavors</td>
<td></td>
</tr>
<tr>
<td><strong>POPCORN</strong></td>
<td>$1.00</td>
</tr>
<tr>
<td>Fresh popped corn with truffle oil</td>
<td></td>
</tr>
<tr>
<td>and parmesan</td>
<td></td>
</tr>
</tbody>
</table>

## Off the Tray

Sold per guest, 12 guest minimum

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ARTISANAL CHEESE TRAY (V)</strong></td>
<td>$8.15</td>
</tr>
<tr>
<td>Maytag blue, brie, manchego, purple</td>
<td></td>
</tr>
<tr>
<td>haze, gruyere, chevre and sharp cheddar</td>
<td></td>
</tr>
<tr>
<td>with olive mix, sliced French baguettes,</td>
<td></td>
</tr>
<tr>
<td>raisin walnut bread and crackers</td>
<td></td>
</tr>
<tr>
<td><strong>SAUSAGE AND CHEESE PLATTER</strong></td>
<td>$4.85</td>
</tr>
<tr>
<td>Beef summer sausage, genoa salami,</td>
<td></td>
</tr>
<tr>
<td>smoked gouda and havarti cheeses with</td>
<td></td>
</tr>
<tr>
<td>crackers and traditional accompaniments</td>
<td></td>
</tr>
<tr>
<td><strong>CHEESE, FRUIT AND CRACKERS (V)</strong></td>
<td>$3.95</td>
</tr>
<tr>
<td>Domestic cheeses, seasonal berries and</td>
<td></td>
</tr>
<tr>
<td>grapes with crackers</td>
<td></td>
</tr>
<tr>
<td><strong>THREE ONION DIP</strong></td>
<td>$2.00</td>
</tr>
<tr>
<td>Caramelized onion, scallion and chive dip</td>
<td></td>
</tr>
<tr>
<td>with sliced ciabatta</td>
<td></td>
</tr>
<tr>
<td><strong>CHIPS, SALSA AND GUACAMOLE (V)</strong></td>
<td>$4.70</td>
</tr>
<tr>
<td>Tortilla chips with salsa and guacamole</td>
<td></td>
</tr>
</tbody>
</table>

Sold per guest, 25 guest minimum

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHILLED SPINACH AND ARTICHOKE DIP (V)</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Imported cheeses, spinach, artichokes and</td>
<td></td>
</tr>
<tr>
<td>roasted garlic with grilled ciabatta</td>
<td></td>
</tr>
<tr>
<td>slices</td>
<td></td>
</tr>
<tr>
<td><strong>CHIPOTLE CHEDDAR DIP (V)</strong></td>
<td>$2.35</td>
</tr>
<tr>
<td>Cheddar spread with chipotle peppers,</td>
<td></td>
</tr>
<tr>
<td>pretzel rods, sliced French baguette and</td>
<td></td>
</tr>
<tr>
<td>fresh vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>CORPORATE BRUSCHETTA</strong></td>
<td>$1.50</td>
</tr>
<tr>
<td>Tomato, basil, garlic and olive oil with</td>
<td></td>
</tr>
<tr>
<td>toasted crostini</td>
<td></td>
</tr>
<tr>
<td><strong>AMERICAN CHARCUTERIE ASSORTMENT</strong></td>
<td>$7.25</td>
</tr>
<tr>
<td>Summer sausage, salami, cured ham,</td>
<td></td>
</tr>
<tr>
<td>olives and marinated vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>TRIO OF MINI SANDWICHES</strong></td>
<td>$2.45</td>
</tr>
<tr>
<td>Choose three: ham, turkey, beef or</td>
<td></td>
</tr>
<tr>
<td>vegetable and hummus on petite rolls</td>
<td></td>
</tr>
<tr>
<td><strong>SHRIMP COCKTAIL</strong></td>
<td>$7.70</td>
</tr>
<tr>
<td>Jumbo shrimp with zesty cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>and lemons</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED SALMON PLATTER</strong></td>
<td>$99.00</td>
</tr>
<tr>
<td>Serves 30 guests. Sliced smoked Atlantic</td>
<td></td>
</tr>
<tr>
<td>salmon fillet on a platter with capers,</td>
<td></td>
</tr>
<tr>
<td>lemon slices, tomatoes, sliced egg,</td>
<td></td>
</tr>
<tr>
<td>sliced baguettes and crackers</td>
<td></td>
</tr>
<tr>
<td><strong>ASSORTED MINI WRAP TRAY</strong></td>
<td>$52.00</td>
</tr>
<tr>
<td>24 mini wraps per tray. Choose three:</td>
<td></td>
</tr>
<tr>
<td>beef, classic club, santa cruz (DF/VV),</td>
<td></td>
</tr>
<tr>
<td>turkey and brie, grilled vegetable (DF/VV)</td>
<td></td>
</tr>
<tr>
<td>See page 12 for descriptions</td>
<td></td>
</tr>
</tbody>
</table>
HOT APPETIZERS CONTINUED...

**TERIYAKI CHICKEN SKEWER**  
$2.35  
Asian marinated chicken skewers with teriyaki sauce

**THAI BEEF SKEWER**  
$2.60  
Asian marinated beef tenderloin skewers with Thai chili sauce

**CHILLED**  
Sold per piece, minimum of 25

**CHERRY TOMATOES WITH BACON AND AÏOLI**  
$1.50  
Cherry tomato filled with crisp bacon, parmesan cheese and garlic aïoli

**PETITE CAPRESE SKEWERS (V)**  
$1.40  
Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

**DEVILED EGG BITE (V)**  
$1.50  
Choux pastry filled with deviled egg mousse and chopped chives

**CUCUMBER RANCH BITE (V)**  
$1.25  
Fresh cucumber filled with buttermilk ranch and goat cheese spread topped with bleu cheese and tomato

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**MINI SLIDERS**  
$2.35  
Grilled Angus burgers topped with caramelized onions and American cheese

**ITALIAN MEATBALL SLIDERS**  
$2.35  
Meatballs topped with mozzarella cheese in marinara

**MEATBALLS**  
$0.60  
Cocktail meatballs in tangy barbecue sauce or classic brown gravy

**MINI VIENNA HOT DOGS**  
$1.40  
Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side

**CHICKEN FILLETS**  
$1.70  
Battered fillet strips with honey mustard and barbecue sauce

**CRAB CAKES WITH MUSTARD AÏOLI**  
$2.60  
Bite-sized Maryland lump crab cakes with light mustard aïoli sauce

**BACON AND CHEESE BABY “REDS” (GF)**  
$2.05  
Baby red potato cups filled with crisp smoked bacon, cheddar cheese and green onions with sour cream on the side

**SUN-DRIED TOMATO BABY “REDS” (GF/V)**  
$2.05  
Baby red potatoes filled with sun-dried tomatoes, cheddar cheese and green onions with sour cream on the side

**CARNITAS QUESADILLA**  
$1.95  
Tender braised pork, chihuahua cheese, scallions and tomatoes in a flour tortilla

**CHICKEN QUESADILLA**  
$1.95  
Grilled chicken, tomatoes, red onions and a touch of chipotle chilies in a flour tortilla

**VEGGIE QUESADILLA (V)**  
$1.70  
Spinach, artichoke hearts, sautéed mushrooms, caramelized onions and melted jack cheese in a flour tortilla

---

Add sour cream and salsa for $1.60 per quest
### SWEETS CORNER

**PLATTERS**
Sold per guest, 12 guest minimum

**COOKIE & BAR SAMPLER**
Assorted mini dessert bars and bake shop cookies  $4.15

**ASSORTED PETITE SWEETS**
Assorted lemon blueberry and key lime mini tarts, éclairs and cheesecake bites  $2.50

**SIGNATURE DESSERT TRAY**
Chocolate-dipped strawberries, mini tarts, mini éclairs, bake shop cookies, assorted dessert bars and cheesecake bites  $5.75

**COOKIES**

<table>
<thead>
<tr>
<th>COOKIE TYPE</th>
<th>DESCRIPTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRESH BAKED LARGE GOURMET COOKIE</td>
<td>Chocolate chip, chocolate cherry walnut, white chocolate macadamia and oatmeal raisin</td>
<td>$2.00</td>
</tr>
<tr>
<td>BAKE SHOP COOKIE SELECTION</td>
<td>Assorted butter cookies, ginger shortbread, chocolate chip and lemon drop</td>
<td>$2.25</td>
</tr>
<tr>
<td>GLUTEN-FREE SNICKERDOODLE COOKIE (GF)</td>
<td>Individually wrapped cookie</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

**PETITE SWEETS**
Sold per dozen

<table>
<thead>
<tr>
<th>SWEET</th>
<th>DESCRIPTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CINNAMON RAISIN ENERGY BITES (GF)</td>
<td>A twist on a granola bar: oats, raisins, peanut butter, cinnamon and honey with a chocolate drizzle</td>
<td>$14.60</td>
</tr>
<tr>
<td>MINI TARTS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>KEY LIME</td>
<td>Fresh key lime curd with whipped topping</td>
<td></td>
</tr>
<tr>
<td>LEMON AND BLUEBERRY</td>
<td>Fresh lemon curd and blueberries with whipped topping</td>
<td></td>
</tr>
<tr>
<td>MINI ÉCLAIRS</td>
<td>Filled with Bavarian cream and coated with chocolate</td>
<td>$18.90</td>
</tr>
</tbody>
</table>

**PETITE SWEETS CONTINUED...**

<table>
<thead>
<tr>
<th>SWEET</th>
<th>DESCRIPTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHOCOLATE-DIPPED STRAWBERRIES</td>
<td>Strawberries dipped in milk chocolate</td>
<td>$23.10</td>
</tr>
<tr>
<td>CHEESECAKE BITES</td>
<td>Assorted cheesecake flavors</td>
<td>$24.00</td>
</tr>
<tr>
<td>CUPCAKE OF THE MONTH</td>
<td>See our monthly specials or ask your sales rep</td>
<td>$21.25</td>
</tr>
</tbody>
</table>

**DESSERT BARS**

<table>
<thead>
<tr>
<th>DESSERT</th>
<th>DESCRIPTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARAMEL APPLE GRANNY</td>
<td>Tart granny smith apple chunks and custard in granola’d shortbread drizzled with caramel</td>
<td>$1.50</td>
</tr>
<tr>
<td>KEY LIME BAR</td>
<td>Key lime custard, graham cracker crust, spiced streusel and icing</td>
<td>$1.50</td>
</tr>
<tr>
<td>LEMONBERRY JAZZ</td>
<td>Lemon curd and light lemon mousse with wild Maine blueberries, white chocolate and buttery shortbread</td>
<td>$1.50</td>
</tr>
<tr>
<td>MARBLE CHEESECAKE</td>
<td>Rich truffled brownie interwoven with cream cheese</td>
<td>$1.50</td>
</tr>
<tr>
<td>OREO DREAM</td>
<td>Six dreamy layers of white ‘n’ dark chocolate loaded with Oreo’s</td>
<td>$1.50</td>
</tr>
<tr>
<td>JAROSCH BROWNIE</td>
<td>Chocolate brownie with nuts and fudge frosting</td>
<td>$1.80</td>
</tr>
<tr>
<td>GLUTEN-FREE BROWNIE (GF)</td>
<td>Individually wrapped brownie</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

**ICE CREAM**
Sold per guest, 15 guest minimum

Disposable cooler with dry ice $16.50

<table>
<thead>
<tr>
<th>DESSERT</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ICE CREAM SUNDAE BAR</td>
<td>Created by you! Includes vanilla ice cream scoops, chocolate sauce, strawberry sauce, caramel sauce, M&amp;M’s, crushed Oreo cookies, chopped nuts, cherries, sprinkles and whipped cream</td>
<td>$5.75</td>
</tr>
</tbody>
</table>

Decorated sheet cakes are available for delivery after 10:30 AM. Box of 24 birthday candles - $2.00
ABOUT TASTY

CULTURE
Tasty Catering’s culture is integral to who we are as a company. For us, it is the most important, most unique element of the Tasty team, and we are dedicated to upholding our beliefs in every event we cater.

CORE VALUES
1. Always moral, ethical and legal
2. Treat all with respect
3. Quality in everything we do
4. High service standards
5. Competitiveness, a strong determination to be the best
6. An enduring culture of individual discipline
7. Freedom and responsibility within the culture of discipline

CORE PURPOSE
To experience the thrill of success through teamwork, innovation and community involvement.

AWARD-WINNING SERVICE AND CUISINE
Over the years, Tasty Catering has had the pleasure of receiving several notable awards and honors for catering, event planning and company culture. Here are some of our more recent recognitions.

Forbes America’s Best Small Companies
Inc. Magazine Best Small Workplace
APA Award for Psychologically Healthiest Workplace
Wall Street Journal’s Best Small Workplace
Workforce Chicago Award for Lifelong Learning
Crain’s Chicago Business Best Places to Work
101 Best and Brightest Workplace National Award
Better Business Bureau’s Torch Award for Marketplace Ethics
Achievement in Catering Excellence by Catersource Magazine
Governor’s Award for Sustainability

AFFILIATIONS
We’re proud to participate in these notable communities:

American Culinary Federation
International Catering Association
National Association of Catering Executives
International Live Events Association
Meeting Professionals International
Tooling & Manufacturing Association
International Facility Management Association
Association of Subcontractors and Affiliates-Chicago

Small Giants Community
Elk Grove Chamber of Commerce
GOA Business Association
Chicagoland Chamber of Commerce
Schaumburg Business Association
Leading Caterers of America
THE TASTY PROMISE

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers that prefer high quality food and service at a fair price. We do not pursue transactional relationships that are based on price only. Our ethical standards require us to provide an explanation of the parameters that allow us to provide high quality food and service at a fair price to all.

QUALITY

We promise to use only superior-quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior-quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered. We promise to only employ quality staff who adhere to our core values.

SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-intimate company. To ensure high levels of service, we provide lifelong training to every member of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs.

PORTIONS

Food and beverage portions are based on over 25 years of experience. Our chefs calibrate a slight overage into each order; however, please notify your sales representative if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs, as noted throughout the menu, or ask us for additional options.

PRICE INCREASES

Some commodities may increase in price, while at the same time others may drop during the life cycle of a menu. Tasty Catering’s chief procurement officer and our trustworthy vendors anticipate market price increases prior to menu publication. However, the economic market, the potential for inflation or recession, increasing fuel prices and food shortages could cause a need to raise prices. A price raise would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

DONATIONS

Donations are requested almost daily from our great, giving clients. Unfortunately, it is impossible to satisfy all of them and keep our pricing at a fair value. If seeking a donation, please ask your sales rep for our donation policy. We invest a considerable amount of profit to our staff’s family activities and to our community and we are always grateful for the opportunity. Lists of other community beneficiaries are available if we cannot satisfy your request.

INSURANCE

Tasty Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker’s compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named additional insured on our policies will incur a $50 fee to cover that expense. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

PERMITS

Tasty Catering has all necessary licenses and permits required for food and beverage service. Copies of licenses and permits can be emailed to our clients upon request. Specific events may require additional permits or licenses typically obtained by the client, though we can assist if necessary. Any additional expense will be explained to our clients before billing. Our liquor license and insurance require that our staff can only serve liquor products purchased through Tasty Catering. We are also not permitted to leave any alcoholic beverages upon our departure.
**CONNECTIONS**

**SALES TAX**
The current state sales tax, which includes home rule municipal tax, is charged on all items as per the Illinois Department of Revenue Code.

**DEPOSITS**
Certain events require deposits to ensure service on that date. Once a time and date is reserved, Tasty Catering will reserve a crew and equipment for that event. The deposit, in part, covers those costs.

**DELIVERY AND SERVICE FEES**
In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation. Service fees charged for outdoor and special events, are included in proposals and are based on the expectations of the client.

**DROP-OFF CORPORATE ORDERS**
Orders can be placed until 3:30 PM the business day prior to the event. Changes must be phoned into our office between 8:30 AM and 4:00 PM. Any changes made after 3:30 PM the day prior to your event will be charged a $10 late change fee. Cancellations must be called into our office and confirmed by email. Food and beverage orders may be canceled, by telephone, without penalty, by 3:30 PM the business day prior to your event. Same-day cancellations will be charged full price.

Corporate events more than $2,000 require a 50% deposit in order to guarantee service on your requested date. Payment in full is due prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event. The deposit for equipment is non-refundable. Those items cannot be canceled. There is no cancellation policy once our services have been contracted.

**DROP-OFF RESIDENTIAL ORDERS**
Drop-off residential events have a $500 order minimum before tax and delivery. We require signed contracts five days prior to the event in order to guarantee service. If notice is given with less than five days, menu items are subject to availability. Changes to the guest count and cancellations will only be accepted during business hours up to two business days prior to the event. Changes or cancellations will not be accepted via email or fax. Payment is required in full by either credit or debit card and will be charged before the day of delivery.

**OUTDOOR AND SPECIAL EVENTS**
Final guest counts are due ten days prior to the event. After that date, increases are accepted, but due to food, equipment and staffing, decreases are not. We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor events may be canceled six hours prior to food service. If the event is not re-booked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee. Special events once contracted, cannot be canceled. Canceling more than 90 days prior to the event will result in the forfeiture of 25% of the deposit. Canceling less than 90 days prior to the event, will result in forfeiture of the entire 50% deposit and the client will be responsible for any additional costs that Tasty Catering has incurred up until the point of cancellation, including but not limited to outside vendors, administration, planning hours and culinary costs.
TASTY CATERING FAMILY OF BUSINESSES

Tasty Catering is proud to be a part of 80 NINE Holdings with other award-winning companies that share a dedication to quality service and exceptional corporate culture.

Other businesses in this family include socially-responsible gift boxes, caterer-made marketing and wholesale baked goods manufacturing. Whatever their industry, these companies exemplify all of the values Tasty Catering upholds: quality, respect and commitment to the customer.
Many times in the corporate world, you’d like to send someone a gift to let them know you appreciate their partnership, recognize their loss or rejoice their celebration. That’s Caring not only has a variety of gift boxes that can give whatever message you’d like, but they are also dedicated to helping the community.

With the motto “Giving Happiness, Helping Hunger,” That’s Caring provides friends, co-workers and partners with delicious, high-end gifts while also providing a portion of the proceeds to ending childhood hunger. With their food bank partnership, children who live in food-insecure households receive a backpack filled with food for them to eat over the weekend, when they cannot depend on school meal programs.

Your That’s Caring gift can make someone’s day while also making a difference in a child’s life.

For corporate gifting questions and orders, contact us at (224) 366-5323 or visit ThatsCaring.com.
WANT MORE?

View our seasonal, special event and picnic menus at tastycatering.com.