TASTY SINCE 1989

CORPORATE MENU

TastyCatering
TASTY CATERING

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

(GF) GLUTEN-FREE
Does not contain gluten ingredients

(V) VEGETARIAN
No animal proteins, includes eggs and dairy

(VV) VEGAN
No animal products or byproducts

(DF) DAIRY-FREE
Contains no dairy products or byproducts

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
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PAGE 23 FAMILY OF COMPANIES
ALL-DAY PACKAGES

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
**DRINKS HOT & COLD**

**COFFEE, TEA & MILK**

**COFFEE SERVICE**
- 66 OUNCE AIRPOT (SERVES 6-8) $15.00
- 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 teas 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)** $0.99
- 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
- Perrier pure sparkling water, served chilled

**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
<table>
<thead>
<tr>
<th>Morning Packages</th>
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</thead>
<tbody>
<tr>
<td><strong>Chilled (V)</strong></td>
</tr>
<tr>
<td><strong>Breakfast Box</strong></td>
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<tr>
<td><strong>Protein Box</strong></td>
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<tr>
<td><strong>Healthy Start</strong></td>
</tr>
<tr>
<td><strong>Make-Your-Own Yogurt Bar</strong></td>
</tr>
<tr>
<td><strong>Continental</strong></td>
</tr>
<tr>
<td><strong>Executive Continental</strong></td>
</tr>
<tr>
<td><strong>Hot Breakfast</strong></td>
</tr>
<tr>
<td><strong>The All-American Buffet</strong></td>
</tr>
<tr>
<td>Choose one egg scramble:</td>
</tr>
<tr>
<td>Plain (V)</td>
</tr>
<tr>
<td>Cheddar cheese (V)</td>
</tr>
<tr>
<td>Farmer’s*</td>
</tr>
<tr>
<td>Ham, bacon, maple sausage and cheese</td>
</tr>
<tr>
<td>Veggie (V)*</td>
</tr>
<tr>
<td>Bell pepper, onion, mushroom and provolone cheese</td>
</tr>
<tr>
<td>Choose one potato:</td>
</tr>
<tr>
<td>Home fries</td>
</tr>
<tr>
<td>Red skin potatoes</td>
</tr>
<tr>
<td>Choose two meats:</td>
</tr>
<tr>
<td>Sausage links</td>
</tr>
<tr>
<td>Smoked bacon</td>
</tr>
<tr>
<td>Ham</td>
</tr>
<tr>
<td>* substitute for Farmer’s or Veggie egg scramble for $1.35 per guest</td>
</tr>
<tr>
<td><strong>Classic French Toast</strong></td>
</tr>
<tr>
<td><strong>Praline French Toast</strong></td>
</tr>
<tr>
<td><strong>Make-Your-Own Breakfast Tacos (V)</strong></td>
</tr>
<tr>
<td><strong>Make-Your-Own Vegan Breakfast Tacos (DF/VV)</strong></td>
</tr>
<tr>
<td>Breakfast Breads &amp; Snack Bars</td>
</tr>
<tr>
<td>-------------------------------</td>
</tr>
<tr>
<td>Sold per guest, 8 guest minimum</td>
</tr>
<tr>
<td><strong>Bagel Tray (V)</strong></td>
</tr>
<tr>
<td>Assorted bagels and condiments</td>
</tr>
<tr>
<td><strong>Muffin Tray (V)</strong></td>
</tr>
<tr>
<td>Assorted muffins and condiments</td>
</tr>
<tr>
<td><strong>Breakfast Bread Tray (V)</strong></td>
</tr>
<tr>
<td>Assorted muffins, danishes and condiments</td>
</tr>
<tr>
<td><strong>Breakfast Pastry Tray (V)</strong></td>
</tr>
<tr>
<td>Assorted muffins, mini pastries and condiments</td>
</tr>
<tr>
<td><strong>Breakfast Loaves (V)</strong>*</td>
</tr>
<tr>
<td>Sold per loaf</td>
</tr>
<tr>
<td>Choose from: blueberry, lemon poppyseed, cinnamon walnut, or banana nut. Each loaf serves 8 guests</td>
</tr>
<tr>
<td><strong>Coffee Cakes (V)</strong>*</td>
</tr>
<tr>
<td>Sold per coffee cake</td>
</tr>
<tr>
<td>Choose from: chocolate chip, raspberry strip, almond, apple strudel, or cheese. Each coffee cake serves 10 guests</td>
</tr>
<tr>
<td><strong>Healthy Snack Bars (V)</strong>*</td>
</tr>
<tr>
<td>Sold per bar</td>
</tr>
<tr>
<td>Choose from: Kashi, Belvita, assorted protein bars, and assorted Kind bars</td>
</tr>
<tr>
<td><strong>Fruit</strong></td>
</tr>
<tr>
<td><strong>Whole Fruit (V)</strong>*</td>
</tr>
<tr>
<td>8 Minimum</td>
</tr>
<tr>
<td>Apples, oranges, and bananas</td>
</tr>
<tr>
<td><strong>Seasonal Fruit Kabob (V)</strong>*</td>
</tr>
<tr>
<td>10 Minimum</td>
</tr>
<tr>
<td><strong>$2.75</strong></td>
</tr>
<tr>
<td><strong>$1.90</strong></td>
</tr>
<tr>
<td><strong>$1.90</strong></td>
</tr>
</tbody>
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**tastycatering.com | 847.593.2000**
## MORNING
- CREATE -
  YOUR OWN

### 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</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>
</tr>
<tr>
<td><strong>QUICHE LORRAINE</strong></td>
<td></td>
</tr>
<tr>
<td>Bacon, ham and Swiss cheese</td>
<td></td>
</tr>
<tr>
<td><strong>QUICHE TUSCAN (V)</strong></td>
<td></td>
</tr>
<tr>
<td>Roasted roma tomatoes, roasted zucchini and parmesan cheese</td>
<td></td>
</tr>
<tr>
<td><strong>QUICHE CAMPAGNE</strong></td>
<td></td>
</tr>
<tr>
<td>Savory turkey sausage, roasted potatoes and queso fresco</td>
<td></td>
</tr>
</tbody>
</table>

### SCRAMBLED EGGS
SOLD PER PAN  
Each pan serves 15-20 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<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>
</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>Two per guest</td>
<td></td>
</tr>
<tr>
<td><strong>MAPLE SAUSAGE LINKS (GF)</strong></td>
<td>$2.45</td>
</tr>
<tr>
<td>Two per guest</td>
<td></td>
</tr>
<tr>
<td><strong>TURKEY SAUSAGE PATTIES</strong></td>
<td>$2.60</td>
</tr>
<tr>
<td>Two per guest</td>
<td></td>
</tr>
</tbody>
</table>

### CLASSIC SIDES CONTINUED...

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHICKEN SAUSAGE LINKS</strong></td>
<td>$2.60</td>
</tr>
<tr>
<td>Two per guest</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED HAM SLICE (GF)</strong></td>
<td>$2.30</td>
</tr>
<tr>
<td>One per guest</td>
<td></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</strong></td>
<td>$3.15</td>
</tr>
<tr>
<td>Two per guest</td>
<td></td>
</tr>
<tr>
<td>Buttermilk biscuits and sausage gravy</td>
<td></td>
</tr>
</tbody>
</table>

### HANDHELD
Sold per guest, 10 guest minimum  
Minimum five per selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BREAKFAST SANDWICH (V)</strong></td>
<td>$3.60</td>
</tr>
</tbody>
</table>
| Individually wrapped sandwich with scrambled eggs and cheese on a toasted large English muffin  
  Add bacon or ham for $1.15 each  
  Add turkey sausage for $1.70 each |
| **FLAT BREAD BREAKFAST SANDWICH (V)** | $5.20  |
| Individually wrapped sandwich with scrambled eggs, diced tomatoes, bell pepper and onion on a flat bread |
| **BREAKFAST WRAPS**                 |        |
| Wrapped in a tortilla with mild homemade salsa on the side  
  **AM WRAP (V)**                     | $5.45  |
| Scrambled eggs and cheddar cheese   |
| **FARMER’S WRAP**                   | $6.55  |
| Scrambled eggs, cheese, diced bacon, ham and maple sausage |
| **GAUCHO WRAP (DF/VV)**             | $5.25  |
| Baby spinach, crumbled tofu, green onions, chopped tomatoes and diced green chilies |
**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**

- 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**

- CAPRESE (V)
- CHICKEN PANINO
- SICILIAN TUNA
- ROASTED VEGETABLE HUMMUS (DF/VV)
- ROAST BEEF
- TURKEY AND BRIE

**HOT SANDWICH BUFFET**

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 portabella 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, squash, carrots and chipotle-cilantro hummus on flat bread

**MAKE-YOUR-OWN SANDWICH BUFFET**

**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**

**SOLD PER GUEST | 15 GUEST MINIMUM**

Served over grilled vegetables. Includes a Waldorf chop salad, zesty pasta salad, miniature rolls and condiments.

**Ask us to make the sandwiches for no additional charge**
**LUNCH**

**SOUPS & SALADS**

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

**MAKE-YOUR-OWN SALAD BAR**
$14.05
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)**
$3.90
Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

**CAESAR (V)**
$3.90
Romaine, croutons and parmesan cheese with caesar dressing

**WALDORF CHOP (V)**
$5.25
Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey-lemon dressing

**ELEVEN VEGETABLE (DF/GF/VV)**
$5.25
Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

**MEDITERRANEAN (V)**
$5.00
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)**
$5.00
Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

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**MEXICALI (V)**
$5.25
Romaine, tomatoes, pinto beans, corn, red onions, shredded cheese and tortilla strips with cilantro chili dressing

**GREEN CITY (V)**
$5.00
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

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**SOUPS**

**SOUPS & CHILI** SELL PER GALLON
$32.55
Each gallon serves 15 guests. Includes bowls, spoons, crackers and a soup chafer.

**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 $9.75
Served with lettuce, tomato and condiments. Includes bagged chips and a fresh baked cookie

TURKEY BREAST
HAM
ROAST BEEF
CHEESE
VEGETARIAN

TASTY BOXED LUNCH $10.75
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...
LUNCH
BOXED MEALS

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

Ask us about our gluten-free wrap options

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
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 entrées. Chafing dishes are recommended to keep food warm; chafers and fuel are $3.95.

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

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
With Sweet Baby Ray’s barbecue sauce with roasted baby potatoes, tossed garden salad and kaiser rolls
$12.10

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
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
Tossed salad and mixed bread basket
$12.10

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)
Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs
$38.60

TRADITIONAL MEAT LASAGNA
Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce
$38.60
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 kofta 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 barbecue sauce

BEEF

18-HOUR BBQ BEEF BRISKET (DF)
Beef brisket in Sweet Baby Ray’s barbecue 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 pepper, topped with fresh mozzarella and crispy onions in marinara

CHANA MASALA (V)
Chickpeas braised in mild tomato and ginger sauce
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

EXECUTIVE SNACK BREAK (V) $5.50
Cheese and crackers, bake shop cookies, mini Jarosch brownies and fresh-cut fruit

POWER BREAK (V) $6.60
Fresh-cut fruit, assorted yogurts and trail mix

AFTERNOON BREAK $7.70
Turkey, beef and veggie mini sandwiches, classic club, beef and santa cruz mini wraps, domestic cubed cheese with strawberries, grapes and crackers

MAKE-YOUR-OWN TRAIL MIX BREAK $4.70
Combine premium granola, M&M’s, peanut M&M’s, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

SIESTA NACHO BAR BREAK (V) $5.50
Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeño slices

PRETZEL SHOP PACKAGE (V) $5.75
Mini pretzel rolls with Bavarian sweet mustard, chocolate-drizzled pretzels and pretzel bites with warm cheddar cheese dip

SNACK PACKS

INDIVIDUAL SALTY SNACKS $1.00
Bags of Sun Chips, Baked Lays, Fritos, Ruffles and pretzels

NUT VARIETY PACK $1.15
Variety of salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

SWEET AND SALTY $3.30
Sold per guest | 12 guest minimum
Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

MUNCHIES
Sold per guest, 12 guest minimum

VEGETABLE CRUDITÉ (V) $3.15
Seasonal vegetables with ranch dip

HUMMUS AND PITA TRAY (DF/VV) $4.40
Roasted red pepper hummus with grilled pitas and cucumbers

FRUIT KABOBS (DF/GF/VV) $2.75
Seasonal fresh fruit skewer

SLICED FRUIT TRAY (DF/GF/VV) $4.70
Seasonal fruit with grapes and assorted berries

ROOT VEGETABLE CHIPS $1.00
Sweet potato, taro, beet and other assorted flavors

POPCORN $1.00
Fresh popped corn with truffle oil and parmesan

OFF THE TRAY
Sold per guest, 12 guest minimum

ARTISANAL CHEESE TRAY (V) $8.15
Maytag blue, brie, manchego, purple haze, gruyere, chevre and sharp cheddar with olive mix, sliced French baguettes, raisin walnut bread and crackers

SAUSAGE AND CHEESE PLATTER $4.85
Beef summer sausage, genoa salami, smoked gouda and havarti cheeses with crackers and traditional accompaniments

CHEESE, FRUIT AND CRACKERS (V) $3.95
Domestic cheeses, seasonal berries and grapes with crackers

THREE ONION DIP $2.00
Caramelized onion, scallion and chive dip with sliced ciabatta

CHIPS, SALSA AND GUACAMOLE (V) $4.70
Tortilla chips with salsa and guacamole

Sold per guest, 25 guest minimum

CHILLED SPINACH AND ARTICHOKE DIP (V) $2.35
Imported cheeses, spinach, artichokes and roasted garlic with grilled ciabatta slices

CHIPOTLE CHEDDAR DIP (V) $2.35
Cheddar spread with chipotle peppers, pretzel rods, sliced French baguette and fresh vegetables

CORPORATE BRUSCHETTA $1.50
Tomato, basil, garlic and olive oil with toasted crostini

AMERICAN CHARCUTERIE ASSORTMENT $7.25
Summer sausage, salami, cured ham, olives and marinated vegetables

TRIO OF MINI SANDWICHES $2.45
Choose three: ham, turkey, beef or vegetable and hummus on petite rolls

SHRIMP COCKTAIL THREE PER GUEST $7.70
Jumbo shrimp with zesty cocktail sauce and lemons

SMOKED SALMON PLATTER PER PLATTER $99.00
Serves 30 guests. Sliced smoked Atlantic salmon fillet on a platter with capers, lemon slices, tomatoes, sliced egg, sliced baguettes and crackers

ASSORTED MINI WRAP TRAY PER TRAY $52.00
24 mini wraps per tray. Choose three: beef, classic club, santa cruz (DF/VV), turkey and brie, grilled vegetable (DF/VV)
See page 12 for descriptions
# APPETIZERS

## HOT & CHILLED

### HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI SLIDERS</td>
<td>Grilled Angus burgers topped with caramelized onions and American cheese</td>
<td>$2.35</td>
</tr>
<tr>
<td>ITALIAN MEATBALL SLIDERS</td>
<td>Meatballs topped with mozzarella cheese in marinara</td>
<td>$2.35</td>
</tr>
<tr>
<td>MEATBALLS</td>
<td>Cocktail meatballs in tangy barbecue sauce or classic brown gravy</td>
<td>$0.60</td>
</tr>
<tr>
<td>MINI VIENNA HOT DOGS</td>
<td>Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side</td>
<td>$1.40</td>
</tr>
<tr>
<td>CHICKEN FILLETS</td>
<td>Battered fillet strips with honey mustard and barbecue sauce</td>
<td>$1.70</td>
</tr>
<tr>
<td>CRAB CAKES WITH MUSTARD AIOLI</td>
<td>Bite-sized Maryland lump crab cakes with light mustard aioli sauce</td>
<td>$2.60</td>
</tr>
<tr>
<td>BACON AND CHEESE BABY “REDS” (GF)</td>
<td>Baby red potato cups filled with crisp smoked bacon, cheddar cheese and green onions with sour cream on the side</td>
<td>$2.05</td>
</tr>
<tr>
<td>SUN-DRIED TOMATO BABY “REDS” (GF/V)</td>
<td>Baby red potatoes filled with sun-dried tomatoes, cheddar cheese and green onions with sour cream on the side</td>
<td>$2.05</td>
</tr>
<tr>
<td>CARNITAS QUESADILLA</td>
<td>Tender braised pork, chihuahua cheese, scallions and tomatoes in a flour tortilla</td>
<td>$1.95</td>
</tr>
<tr>
<td>CHICKEN QUESADILLA</td>
<td>Grilled chicken, tomatoes, red onions and a touch of chipotle chilies in a flour tortilla</td>
<td>$1.95</td>
</tr>
<tr>
<td>VEGGIE QUESADILLA (V)</td>
<td>Spinach, artichoke hearts, sautéed mushrooms, caramelized onions and melted jack cheese in a flour tortilla</td>
<td>$1.70</td>
</tr>
</tbody>
</table>

### CHILLED

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>TERIYAKI CHICKEN SKEWER</td>
<td>Asian marinated chicken skewers with teriyaki sauce</td>
<td>$2.35</td>
</tr>
<tr>
<td>THAI BEEF SKEWER</td>
<td>Asian marinated beef tenderloin skewers with Thai chili sauce</td>
<td>$2.60</td>
</tr>
</tbody>
</table>

### HOT APPETIZERS CONTINUED...

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHERRY TOMATOES WITH BACON AND AIOLI</td>
<td>Cherry tomato filled with crisp bacon, parmesan cheese and garlic aioli</td>
<td>$1.50</td>
</tr>
<tr>
<td>PETITE CAPRESE SKEWERS (V)</td>
<td>Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes</td>
<td>$1.40</td>
</tr>
<tr>
<td>DEVILED EGG BITE (V)</td>
<td>Choux pastry filled with deviled egg mousse and chopped chives</td>
<td>$1.50</td>
</tr>
<tr>
<td>CUCUMBER RANCH BITE (V)</td>
<td>Fresh cucumber filled with buttermilk ranch and goat cheese spread topped with bleu cheese and tomato</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

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

#### PLATTERS
Sold per guest, 12 guest minimum

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOKIE &amp; BAR SAMPLER</td>
<td>$4.15</td>
</tr>
<tr>
<td>Assorted mini dessert bars and bake shop cookies</td>
<td></td>
</tr>
<tr>
<td>ASSORTED PETITE SWEETS</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted lemon blueberry and key lime mini tarts, éclairs and cheesecake bites</td>
<td></td>
</tr>
<tr>
<td>SIGNATURE DESSERT TRAY</td>
<td>$5.75</td>
</tr>
<tr>
<td>Chocolate-dipped strawberries, mini tarts, mini éclairs, bake shop cookies, assorted dessert bars and cheesecake bites</td>
<td></td>
</tr>
</tbody>
</table>

#### COOKIES

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

#### PETITE SWEETS
Sold per dozen

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CINNAMON RAISIN ENERGY BITES (GF)</td>
<td>$14.60</td>
</tr>
<tr>
<td>A twist on a granola bar: oats, raisins, peanut butter, cinnamon and honey with a chocolate drizzle</td>
<td></td>
</tr>
<tr>
<td>MINI TARTS</td>
<td>$17.85</td>
</tr>
<tr>
<td>KEY LIME</td>
<td></td>
</tr>
<tr>
<td>Fresh key lime curd with whipped topping</td>
<td></td>
</tr>
<tr>
<td>LEMON AND BLUEBERRY</td>
<td></td>
</tr>
<tr>
<td>Fresh lemon curd and blueberries with whipped topping</td>
<td></td>
</tr>
<tr>
<td>MINI ÉCLAIRS</td>
<td>$18.90</td>
</tr>
<tr>
<td>Filled with Bavarian cream and coated with chocolate</td>
<td></td>
</tr>
</tbody>
</table>

#### PETITE SWEETS CONTINUED...

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

#### DESSERT BARS

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

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Disposable cooler with dry ice $16.50</td>
<td></td>
</tr>
<tr>
<td>ICE CREAM SUNDAE BAR</td>
<td>$5.75</td>
</tr>
<tr>
<td>Guests create their own unique ice cream sundae. 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></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.
CONDITIONS

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.