



# GRAZING & ACTION STATIONS MENU

 *Otterly Gingertastic*

# Grazing & Action Stations Information

Designed for 50 Guests or More

V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan | LC Low Carb

## A LA CARTE

**PASSED HORS D'OEUVRES**

**ACTION WITH CHEF & ATTENDED STATIONS**

**SWEET FINALE**

**COFFEE/HOT TEA STATION**

\*We Recommend for 50% Percent of Total Guest Count\*

Services in addition to menu pricing:

## SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Otterly Gingertastic Team will handle set up and break down of your event as well as all food and beverage preparation and service.

## RENTALS

China, Glassware, Flatware, Serving Equipment and Linens (fabric & color) of your choice.

\*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your Catering Sales representative for substitutions and solutions. OG makes every effort to avoid cross contamination; however, we are not a strictly nut-free, glute-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.



# Passed Hors d'oeuvres

Attractively arranged on designer trays with appropriate accents.

## OPTION 1

### **SELECT THREE TYPES OF HORS D'OEUVRES**

Price Based on Three Pieces per Guest

## OPTION 2

### **SELECT FOUR TYPES OF HORS D'OEUVRES**

Price Based on Four Pieces per Guest

## OPTION 3

### **SELECT FIVE TYPES OF HORS D'OEUVRES**

Price Based on Five Pieces per Guest

## OPTION 4

### **SELECT SIX TYPES OF HORS D'OEUVRES**

Price Based on Six Pieces per Guest



# Hors d'oeuvres – Hot

## SOUP SHOOTERS

**GRILLED CHEESE TRIANGLE & TOMATO BASIL SOUP** |V

**WILD MUSHROOM BISQUE** |V|GF

Flat Leaf Parsley

**RAMEN NOODLE SOUP** |V|DF|VGN

Lemongrass Broth

**SURF & TURF SHOOTER**

Lobster Bisque, Mini Beef Brochette

**VEGAN CREAMY TOMATO BASIL** |V|GF|DF|VGN|CN

Flat Leaf Parsley

**VEGETARIAN CORN CHOWDER** |V

Flat Leaf Parsley

## SEAFOOD

**TINY FISH TACO** |DF

White Fish, Cilantro Slaw, Mango, Avocado de Gallo

**SMOKED SALMON ROSETTE**

Crisp Potato Pancake, Lemon Crème Fraîche

**COCONUT SHRIMP** |DF

Sweet & Spicy Apricot Dipping Sauce

**POBLANO SHRIMP** |GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

**NOLA SHRIMP & VEGGIE SKEWER** |GF

Grilled with Cajun Butter

**CAJUN SHRIMP & GRIT CANAPE**

Tomato Concassé

**CHESAPEAKE BAY CRAB CAKE**

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo

**SEA SCALLOPS WRAPPED IN BACON** |GF

Herbed Parmesan Crust

**GULF COAST STUFFED MUSHROOM**

Shrimp, Crab, Herbed Breadcrumbs

**ARANCINI WITH BUTTERNUT SQUASH  
& THAI COCONUT CURRY SAUCE**

Arborio Rice, Panko, Sage, Parmesan, Red Curry, Fish Sauce, Cilantro

**TINY MISO-GLAZED SALMON** |DF

Asian Wonton, Seaweed Salad

**CRISPY SALMON RICE** |GF|DF

Crispy Sticky Rice topped with Salmon, Spicy Mayo

Avocado, Scallion & Sesame Seeds

(Option for Tuna as well)



# Hors d'oeuvres – Hot

## VEGETARIAN

### STUFFED MUSHROOM |V

Red Bell Peppers, de Jonghe Breadcrumbs, Sherry Wine

### PORTOBELLO MUSHROOM TARTLET |V

Puff Pastry, Gruyere Cheese

### MUSHROOM & WALNUT TARTLET |V|CN

Goat Cheese, Truffle Oil

### ARTICHOKE HEARTS AU GRATIN |V|GF

Savory Mascarpone & Parmesan Cheeses

### SPANAKOPITA |V

Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry

### VEGAN EGG ROLL |V|DF|VGN

Bok Choy, Bean Sprouts, Carrots, Celery  
Sweet & Sour Dipping Sauce

### BABY POTATO PANCAKE |V

Sour Cream, Green Apple Relish

### VEGGIE & POBLANO QUESADILLA |V

Flour Tortillas, Scallions, Poblano Peppers, Zucchini  
Red Bell Peppers, Chihuahua Cheese, Cilantro, Salsa Rojo

### SMOKED GOUDA MAC & CHEESE POPS |V

Smoked Gouda & Cheddar Mac & Cheese, Breadcrumbs  
Spicy Dipping Sauce

### QUICHE FLORENTINE |V

Spinach, Swiss Cheese, Flaky Pastry Shell

### BRUSCHETTA |V

Baked Campagnola Bread, Fresh Tomatoes, Fontinella Cheese  
Fresh Basil, Herb EVOO

### RASPBERRY BAKED BRIE |V|CN

Preserves, Phyllo, Toasted Almonds

### BRIE & APRICOT TARTLET |V|CN

Puff Pastry, Brown Sugared Almonds

### ARANCINI |V

Mozzarella Cheese, Marinara Sauce

### VEGAN "SAUSAGE" ROLL |V|DF|VGN

Puff Pastry, Lentils, Red Onion Chutney

### VEGAN MUSHROOM "MEATBALL" BITE |V|DF|VGN

Ube Bun, Field Greens, Sriracha Sauce



# Hors d'oeuvres – Hot

## POULTRY

### **THAI CHICKEN SATAY** |GF|DF|CN

Peanut Dipping Sauce

### **CHICKEN & PINEAPPLE SKEWER** |GF|DF

Sweet & Sour Dipping Sauce

### **BAKED ORANGE CHICKEN MEATBALL**

### **TERIYAKI CHICKEN & VEGETABLE SKEWER** |DF

### **TINY TINGA TACO**

Pulled Chicken, Onions, Pepper Jack Cheese, Sour Cream

### **JERK CHICKEN SKEWER** |GF|DF

Mango Salsa

### **CHICKEN POBLANO** |GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

### **ENCHILADA CHICKEN BITE** |GF

Red Enchilada Sauce, Cheddar Cheese  
Sour Cream, Corn Taco Shell

### **PARMESAN CHICKEN BITE**

Fresh Mozzarella Cheese, Marinara Sauce

### **FRESNO CHILE PULLED CHICKEN** |GF

Polenta Cake, Guacamole, Pickled Fresno Salsa

### **DUCK EGGROLL** |DF

Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam

### **DUCK MOO SHU BUNDLE**

Hoisin Sauce, Crepe, Scallion

### **TANGERINE CHICKEN SKEWER** |DF

Panko Crust, Citrus Soy Sauce, Sweet Chile

### **BLACKENED CHICKEN SATAY**

Cajun Marinated Chicken, Creole Mustard Sauce

### **THAI CHICKEN BITES** |DF

Mixed Bell Peppers, Scallion, Sweet Chili Sauce  
Sesame Seeds, Phyllo Pastry Cup

## MEAT

### **THAI BEEF SATAY** |GF|DF|CN

Peanut Dipping Sauce

### **MINI BBQ MEATBALL** |DF

Tangy BBQ Sauce, Pretzel Stick

### **GOURMET ALL-BEEF COCKTAIL FRANK**

Rosemary & Thyme Puff Pastry, Stone Ground Mustard

### **PETITE BEEF WELLINGTON**

Tenderloin of Beef, Mushroom Duxelle, Puff Pastry

### **TERIYAKI BEEF & FIRE-ROASTED VEGETABLE SKEWER** |DF

### **CARNE ASADA QUESADILLA**

Flour Tortilla, Tri-Colored Bell Pepper  
Red Onions, Chihuahua Cheese, Salsa Rojo

### **BABY CHEESY BEEF BURGER**

Caramelized Onions, Brioche Bun

### **BABY BRAISED SHORT RIB**

Horseradish Aioli, Fresh Greens, Brioche Bun

### **BABY PULLED PORK**

Creamy Slaw, Brioche Bun

### **CRISP BAKED POTATO CUP** |GF

Sour Cream, Bacon, Scallions

### **PROSCIUTTO, FIG JAM & CAMELIZED ONION FLATBREAD** |DF

### **TINY CHORIZO TACO**

Potatoes, Cheddar Cheese, Mild Green Salsa

### **BACON-WRAPPED DATE FILLED WITH CHORIZO** |GF|DF

### **SAUSAGE & PEPPER SKEWER** |GF|DF

Mild Italian Sausage, Tri-Colored Bell Peppers

### **SAUSAGE-STUFFED MUSHROOM**

Mild Italian Sausage, Seasoned Bread Crumbs, Parmesan Cheese

### **PHILLY CHEESESTEAK MUSHROOM** |GF

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone

### **ASPARAGUS WITH PROSCIUTTO**

Mozzarella, Rosemary & Thyme Puff Pastry

### **SPICED LAMB PUFF** |CN

Puff Pastry, Middle Eastern Spices, Pine Nuts, Tomato, Onion, Tzatziki Sauce

### **PETITE LAMB CHOPS**

Gremolata Encrusted



# Hors d'oeuvres – Cold

## SEAFOOD

### **SHRIMP SHOOTER** |GF|DF

Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge

### **GRILLED & CHILLED PESTO SHRIMP SKEWER**

Sweet Red Pepper Dipping Sauce

### **TERIYAKI SHRIMP IN SNOW PEA** |DF

Black & White Sesame Seeds

### **CALIFORNIA MAKI** |GF|DF

Sushi Rice, Cucumber, Avocado, Crabmeat, Sesame Wasabi, Pickled Ginger, Soy Sauce

### **SUSHI-GRADE AHI TUNA TARTAR** |GF|DF

Chili Aioli, Sesame Seeds, Cucumber Boat

### **SEARED TUNA CARPACCIO** |DF

Crisp Asian Wonton, Chili Aioli, Scallion

### **SMOKED SALMON PUMPERNICKEL CANAPE**

Smoked Salmon Rosette, Lemon Crème Fraîche

### **AHI TUNA POKE** |GF|DF

Avocado, Sesame Vinaigrette, Served on Asian Spoon

## MEAT

### **HERB-ENCRUSTED SIRLOIN OF BEEF CROSTINI** |DF

Horseradish Aioli, Flat Leaf Parsley

### **ANTIPASTO SKEWER** |GF

Genoa, Capicola, Mortadella, Fresh Mozzarella Pepperoncini, Red Wine Vinaigrette

### **BURRATA CROSTINI**

Prosciutto, Tomato, Balsamic Drizzle

### **BABY BELLS** |GF

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallion

### **MOROCCAN LAMB CROSTINI** |DF

Preserved Lemon Chutney, Garlic Hummus, Pita Chip

## POULTRY

### **HERBED CHICKEN SALAD BITE** |DF

Fresh Herbs, Onion, Celery, Yogurt, Cherry Tomato

### **WALNUT CHICKEN SALAD BITE** |CN

Cranberry, Scallion, Yogurt, Phyllo Pastry Cup



# Hors d'oeuvres – Cold

## SOUP SHOOTERS

### **GAZPACHO SHOOTER** | V | GF | DF | VGN

Spanish Summer Classic - Tomato, Garlic, Olive Oil  
Garlic Toasted Flatbread

### **CUCUMBER SHOOTER** | V | GF

With Vegetable Stock, Yogurt, Fresh Mint Leaf

## VEGETARIAN

### **ZA'ATAR ROASTED TOMATO** | V | GF

Feta, Chickpea, Tomato Oil, Taro Chip

### **CAPRESE SKEWER** | V | GF

Tomato, Fresh Mozzarella, Basil Vinaigrette

### **GRAPE & GOAT CHEESE LOLLIPOP** | V | GF | CN

Crushed Pistachio

### **VEGAN CALIFORNIA MAKI** | V | GF | DF | VGN

Sushi Rice, Cucumber, Carrots, Avocado, Red Cabbage  
Wasabi, Pickled Ginger, Soy Sauce

### **ASIAN NOODLE & VEGETABLE SALAD** | V | GF | DF | VGN

Presented in a Chinese To-Go Container with Chopsticks  
Glass Noodles, Ginger Soy Dressing

### **CRUDITÉ SHOOTER** | V | GF

Crisp Fresh Vegetables, Herb Dip

### **FRESH SUMMER ROLL** | V | GF | DF | VGN

Carrot, Scallion, Cucumber, Red Pepper  
Rice Noodles, Rice Paper, Sweet Chili Dipping Sauce

### **WATERMELON, FETA & GRAPE TOMATO SKEWER** | V | GF

Mint Vinaigrette

### **BLUEBERRY & GOAT CHEESE CROSTINI** | V

Crisp Apple, Honey

### **AVOCADO DEILED EGGS** | V | GF | DF

**BLOODY MARY DEILED EGGS** | V | GF | DF  
Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco



# Stations (A la Carte)

Artistically presented on designer trays & vessels at varying elevations with appropriate accents.

Attended Station

## MEDITERRANEAN SPREADS

Choice of Three:

Cannellini Bean Spread • House-Made Hummus | **V | GF | DF | VGN**

Spicy Red Lentil Dip • Baba Ghanoush | **V | GF | DF | VGN**

Roasted Red Pepper Garlic Spread • Tomato Bruschetta | **V | GF**

## WITH CRUDITÉ

Carrots, Celery, Red Pepper, Zucchini

Accompanied by:

House-Made Toasted Pita Triangles & Crostini

Attended Station

## MARINATED GRILLED & CHILLED VEGETABLE DISPLAY | **V | GF | DF | VGN**

Asparagus Spears, Carrots, Mushrooms, Red Peppers

Zucchini & Yellow Squash

Accompanied by:

Balsamic Glaze, Roasted Red Pepper Garlic Dip

Attended Station

## CARLOS' GUACAMOLE & PICO DE GALLO | **V | GF**

Served with:

House-Made, Stone-Ground Tri-Colored Tortilla Chips

Attended Station

## ANTIPASTO | **CN**

Genoa Salami, Capicola, Mortadella, Pepperoni, Prosciutto

Fontinella & Provolone Cheese, Marinated Artichoke Hearts, Roasted Red Peppers

Olive Salad, Pepperoncini, Sliced Campagnolo Bread

Attended Station

## CLASSIC CHEESE BOARD | **V**

Array of Imported & Domestic Cheeses

Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeño Jack & Red Grapes

Assorted Crackers & Chicago Flats



# Stations (A la Carte)

Artistically presented on designer trays & vessels at varying elevations with appropriate accents.

Attended Station

## GARDEN FRESH CRUDITÉ IV | GF

Broccoli & Cauliflower Flowerets  
Julienne Cut Carrots, Celery, Zucchini  
Garnished with Radish Rosettes

Choice of One:

House-Made Traditional Hummus • Spinach • Tzatziki  
Caramelized Onion • Creamy Herb Dip



Attended Station

## GOURMET VEGETABLE CRUDITÉ IV

Watermelon Radish, Belgian Endive, Cucumber  
Yellow Bell Peppers, Grape Tomatoes, Sugar Snap Peas  
Baby Carrots with stem  
Seasonal Garnish

Choice of One:

House-Made Traditional Hummus • Spinach • Tzatziki  
Caramelized Onion • Creamy Herb Dip



Attended Station

## SHRIMP COCKTAIL GF | DF

Poached & Chilled Fantail Shrimp  
Zesty Cocktail Sauce, Fresh Lemon

(Three Pieces per Guest)

PHOTO: OLIVIA LEIGH

# Stations (A la Carte)

Attended Station

## MIDWEST LOCAL CHEESE PLATTER\* |V |CN

**SAINT ROCCO BRIE** Benton Harbor, MI  
SoG-Ripened, Triple Cream, Cow's Milk

**SMOKED SWEET SWISS** Fair Oaks, IN  
Swiss-Style, Smoked, Cow's Milk

**PRAIRIE BREEZE** Milton, IA  
White Cheddar-Style, Cow's Milk

**COTTONWOOD RIVER CHEDDAR** Durham, KS  
Cheddar, Raw Cow's Milk

**PENTA CRÈME BLUE** Linden, WI  
Blue-Veined, Triple Cream, Cow's Milk

Served with:

Salted Roasted Pistachios, Fresh Berries & Grapes  
Dried Apricots & Pears  
Assorted Crackers & Chicago Flats

\*Cheeses subject to change based on availability

Attended Station

## BAKED BRIE EN CROUTE

Choice of One:

**FIG JAM & TOASTED CASHEW PIECES** |V |CN

**APRICOT PRESERVES & SLICED TOASTED ALMONDS** |V |CN

**DRIED FRUIT & CANDIED WALNUTS** |V |CN

**RASPBERRY PRESERVES** |V

Accompanied by:

Baguettes Sliced on the Bias  
(Serves 20-25 Guests)

Attended Station

## DOMESTIC & IMPORTED CHEESE BOARD\* |V

Chef Selection of 5:

Triple-Crème Brie • Three-Year-Old Gouda • Manchego  
Red Dragon Mustard Cheddar • Gorgonzola • Aged Goat Cheese

Served with:

Red Grapes, Berries, Assorted Crackers, Chicago Flats & Fig Jam

\*Cheeses subject to change based on availability

Attended Station

## WEST LOOP CHARCUTERIE \*

Presented at Varying Elevations

Prosciutto, Capicola, Genoa Salami, Soppressata  
Smoked Salmon Terrine, Smoked Sweet Swiss  
Cottonwood River Cheddar, Red Dragon Mustard Cheddar  
Shiitake Mushroom & Olive Tapenade, Cornichons  
Stone-Ground Mustard

**HEARTH BAKED**

Crisp Asiago Lavosh, Thinly Sliced Baguette  
Pencil-Thin Crispy Bread Sticks

\*Cheeses subject to change based on availability.

Attended Station

## SPECTACULAR CUSTOM GRAZING TABLE

Inquire for options and pricing.



# Stations (A la Carte)

Attended Station

## LITTLE VILLAGE MEXICAN CHARCUTERIE STATION

Presented at Varying Elevations

Ham, Mexican Chorizo Meatballs, Shrimp Ceviche  
Manchego Cheese, Queso Fresco  
Avocado Deviled Eggs, Grilled Jicama, Nopales Salad  
Mango Salsa, Grilled Banana Peppers, Fresh Mango

Accompanied by:

Tortilla Chips

Attended Station

## RIVER NORTH SPANISH TAPAS STATION |CN

Presented at Varying Elevations

Serrano Ham, Spanish Chorizo, Garlic Shrimp Skewers  
Manchego Cheese, Drunken Goat Cheese  
Asparagus, Garlic Mushrooms, Torta Espanola Cubes  
Romesco Sauce, Quince Paste, Kalamata Olives, Marcona Almonds

Accompanied by:

Crostini Slices

Attended Station

## HALSTED STREET GREEK CHARCUTERIE STATION |CN

Presented at Varying Elevations

Thinly sliced Lamb Tenderloin, Loukaniko Meatballs  
Chicken/Feta/Spinach Sausage, Baked Lemon Ricotta  
Drunken Goat Cheese, Baked Honey Feta & Olives  
Falafel, Dolmades, Lemon Potato Skewers, Tzatziki Dip  
Pasteli Sesame Sticks, Phyllo Custard & Pistachio Rolls

Accompanied by:

Dried Apricots, Crostini Slices



# Stations (A la Carte)

Action Station

## **GOLD COAST-CHOPPED TINI SALADS**

Presented in a Martini Glass

Suspended from our Custom Wrought Iron Tree

Choice of One:

### **TRADITIONAL CHOPPED SALAD**

Salad Greens, Grilled Chicken Breast, Feta Cheese, Bacon Scallions, Croutons, Raspberry Champagne Vinaigrette

Accompanied by:

Fresh Mozzarella, Grape Tomato

Long Slim Garlic Crostini

### **SHAVED BRUSSEL SPROUT SALAD |V |GF |CN**

Shaved Brussel Sprouts, Feta Cheese, Red Onion

Dried Cranberry, Pistachios

Pistachio Dressing, Orange Segment



Attended Station

## **THE SKYLINE TRANSPARENT WALL**

(Two per Guest)

Choice of Three:

### **SHRIMP SHOOTER |GF |DF**

Steamed & Chilled Shrimps (2)  
Tequila Cocktail Sauce, Lime Wedge

### **CEVICHE SHOOTER |GF |DF**

Fresh Fish Cured with Lime Juice  
Tossed with Red Onion, Cucumber & Cilantro

### **ASIAN VEGETABLE & NOODLE SALAD |V |GF |DF |VGN**

Presented in a Chinese To-Go Container with Chopsticks  
Glass Noodles, Ginger Soy Dressing

### **CRUDITÉ SHOOTER |V |GF |DF |VGN**

Crisp Fresh Vegetables & Hummus

### **WATERMELON, FETA, TOMATO SALAD |V |GF**

Mint Vinaigrette



# Stations (A la Carte)

Action Station

## BACK OF THE YARDS CARVING STATION

Choice of One:

**TENDER ROAST TOP SIRLOIN OF BEEF** |GF

Whipped Horseradish, Stone-Ground Mustard

**SLOW-ROASTED BREAST OF TURKEY** |GF |DF

Cranberry Chutney, Stone-Ground Mustard

**HERB-ENCRUSTED PORK LOIN**

Apricot & Apple Chutney, Stone-Ground Mustard

w/CC Pork Loin

w/Rolled & Tied Roasted Turkey Breast

w/Sirloin of Beef

w/Sirloin of Beef & CC Pork Loin

w/Sirloin of Beef & Rolled & Tied Roasted Turkey Breast

**PEPPERCORN-CRUSTED, ROASTED BEEF TENDERLOIN** |GF

Whipped Horseradish, Stone-Ground Mustard, Roasted Garlic Crème

w/Tenderloin of Beef

w/Tenderloin of Beef & Rolled & Tied Roasted Turkey Breast

Accompanied by:

**BAKED ARTISAN ROLLS**

Gourmet Knot, Brioche, Pretzel Rolls

Attended Station

## FULTON MARKET

Choice of Two Garden Fresh Salads:

**SWEET & SAVORY** |V |GF |CN

Field Greens, Strawberries, Sliced Red Onion, Mild Cayenne Candied Pecans  
Crumbled Goat Cheese, White Balsamic Vinaigrette

**MEDITERRANEAN** |V |GF

Romaine, Red Onion, Grape Tomatoes, Feta Cheese, Cucumber  
Red Cabbage, Shredded Carrots, Kalamata Olive, Red Wine Vinaigrette

**SHAVED BRUSSEL SPROUT** |V |GF |CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion, Dried Cranberry  
Pistachios, Citrus Pistachio Dressing

**GRILLED VEGETABLE ORZO SALAD** |V |DF |CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

**ROTINI SPRING PASTA SALAD** |V |DF

Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery  
in an Herb-Infused Olive Oil

**DILLED ISRAELI COUSCOUS SALAD** |V |DF

Cucumbers, Tomatoes, Dill, Parsley, Dijon Vinaigrette

**MOROCCAN BARLEY SALAD WITH CHICKPEAS** |V |DF |VGN |CN

Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots  
Pistachios, Dried Apricots, Green Onion

Choice of Two Entrées:

**PENNE PASTA PRIMAVERA** |V |DF

Light Tomato Sauce

**SAFFRON RISOTTO CAKES** |V

Avocado & Grape Tomato Relish, Lemony Arugula Sprigs, Leek Sauce

**CAULIFLOWER STEAK** |V |GF |DF |VGN

Italian Herb Marinated

Asparagus, Wilted Spinach, Roasted Tomato Concassé

**WILD MUSHROOM PARCEL** |V

Red Pepper Coulis, Micro Greens, Wilted Spinach  
Goat Cheese, Potato, Phyllo

Accompanied by:

Asiago Lavosh with Herb Butter



# Stations (A la Carte)

Attended Station

## GREEK TOWN

Choice of One:

**CLASSIC GRECIAN CHICKEN KABOBS**

Lemon, Garlic, Olive Oil, Oregano & Parsley

**SPINACH & FETA STUFFED SALMON**

Cream Cheese, Garlic & Lemon Butter Sauce

**STUFFED LEG OF LAMB** Chef Carved:

Butterflied Leg stuffed with Spinach & Garlic, White Wine Sauce

Choice of Two:

**PASTITSIO**

Tube-Shaped Macaroni, Ground Beef

Kefalotyri Cheese & Béchamel Sauce

**GREEK LEMON POTATOES** |V|GF|DF|VGN

Oven-Roasted wedges, EVOO, Lemon & Herbs

**CREAMY LEMON ORZO** |V

Fresh Arugula

**GREEK GREEN BEANS** |V|GF

Stewed Tomato, Oregano & Feta Cheese

Accompanied by:

Pita Triangles, Taramosalata |GF OR Tzatziki |V to the side

w/Classic Grecian Chicken Kabobs

w/Stuffed Leg of Lamb

w/Spinach & Feta Stuffed Salmon

Action Station

## 18<sup>TH</sup> STREET

Choice of One:

**CHICKEN, STEAK OR SHRIMP FAJITAS**

Grilled Onions, Tomatoes, Bell Peppers, Poblano Peppers

Pico de Gallo, Sour Cream, Flour Tortillas

**SOUTH OF THE BORDER WRAP** |V

Flour Tortillas, Crema Ranchero, Red Bell Peppers, Jalapeño Jack

Fresh Cilantro, Sliced Scallions

Accompanied by:

**HOUSE-MADE TORTILLA CHIPS** |V|GF

House-Made Guacamole & Pico De Gallo



Attended Station

## ALBANY PARK

Choice of One:

**DILLED ISRAELI COUSCOUS SALAD** |V|DF

Cucumber, Tomato, Dill, Parsley, Dijon Vinaigrette

**MOROCCAN BARLEY SALAD WITH CHICKPEAS** |V|DF|VGN|CN

Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots

Pistachios, Dried Apricots, Green Onion

**ISRAELI SALAD** |V|GF|DF

Tomato, Cucumber, Parsley, Fresh Mint & Red Onion, Lemon & EVOO

**HOUSE-MADE TRADITIONAL HUMMUS** |V|GF|DF|VGN

Accompanied by:

House-Made Herb Seasoned Toasted Pita Triangles

Choice of One:

**KABOB: BEEF, LAMB, CHICKEN, OR SHRIMP** |GF|DF

Marinated with Oregano, Fresh Garlic, Lemon, Pepper & EVOO

**MOROCCAN LEMON CHICKEN** |GF|DF

Coriander, Cumin, Fennel, Turmeric & a touch of Cayenne

**SALMON OREGANATA** |DF

EVOO, Garlic, Panko Crumbs, Lemon, Parsley & Oregano

**PISTACHIO-CRUSTED WHITEFISH** |CN

Parsley-Lemon Butter Sauce

Accompanied by:

**FALAFEL** |V|DF|VGN

Ground Chickpeas & Parsley fried to Golden Brown

Pita Bread, Lettuce, Tomato & Tahini Sauce to the side

# Stations (A la Carte)

Action Station

## CAPRESE STATION |V|GN

### VEGETABLES

Sliced Heirloom Tomatoes • Grilled Peaches  
Grilled Vegetables Eggplant & Red Bell Pepper • Fried Tomatoes

### GREENS

Choice of Two:

Basil • Mint • Mixed Greens • Arugula

### CHEESES

Fresh Mozzarella • Fried Mozzarella • Burrata • Feta

### DRESSINGS & TOPPINGS:

Choice of Three:

Basil Pesto • Tomato Pesto • Balsamic Vinegar • Mint Vinaigrette  
Citrus Dressing • Red Wine Vinegar • Extra Virgin Olive Oil

Accompanied by:

Red Wine Vinegar, EVOO & Toasted Brioche

Action Station

## QUESADILLA BAR

Choice of Three:

### CARNE ASADA

Flour Tortilla, Tri-Colored Bell Pepper, Red Onions, Chihuahua Cheese

### CHORIZO

Flour Tortilla, Scallions, Pepper Jack Cheese, Cilantro

### GRILLED CHICKEN

Flour Tortilla, Caramelized Sweet Onions  
Red Bell Peppers, Chihuahua Cheese, Cilantro

### TINGA CHICKEN

Flour Tortilla, Pulled Chicken, Onions, Pepper Jack Cheese

### VEGGIE & POBLANO |V

Flour Tortillas, Scallions, Poblano Peppers, Zucchini  
Red Bell Peppers, Chihuahua Cheese, Cilantro

Accompanied by:

Salsa Rojo, Pico de Gallo, Crema Ranchero



Action Station

## PILSEN MEXICAN STREET FOOD

Choice of Two:

Choice of Three:

### CARNE ASADA TACO |GF|DF

Marinated Steak, Onions  
Roasted Tomato Salsa, Cilantro, Corn Tortilla

### CHICKEN ASADA TACO |GF|DF

Marinated Chicken Breast, Onions  
Roasted Tomato Salsa, Cilantro, Corn Tortilla

### FISH TACO |GF|DF

Marinated Fish, Mango Salsa, Corn Tortilla

### CARNITAS TACO |GF

Slow Cooked Pork, Pickled Cabbage Slaw, Corn Tortilla

### VEGAN MUSHROOM TACO |V|GF|DF|VGN

Grilled Portobello Mushroom, Avocado, Mango  
Pickled Onion, Kale, Corn Tortilla

Accompanied by:

### ELOTES |V|GF

Roasted Corn, Queso Cotija, Mayo, Lime, Chili Powder

# Stations (A la Carte)

Attended Station

## KABOB BAR

(Two Per Guest)

Choice of Two:

**LAMB KOEFTA KABOB | DF**

Ground Lamb, Middle Eastern Spices

**CHICKEN SHAWARMA KABOB | GF**

Greek Yogurt, Lemon, Middle Eastern Spices

**CHILI-LIME SALMON KABOB | GF | DF**

Zucchini, Red Pepper, Sweet Chili Sauce, Lime Juice, Ginger

**VIETNAMESE SHRIMP KABOB | GF | DF**

Tamarind, Fish Sauce, Garlic, Ginger

**VEGETABLE KOEFTA KABOB | V | GF | DF | VGN**

Ground Plant-Based Mix, Chopped Vegetables  
Middle Eastern Spices

**TERIYAKI BEEF KABOB | DF**

Onion, Red Bell Pepper, Zucchini, Mushroom

**MARGARITA PORK KABOB | GF | DF**

Red Bell Pepper, Salsa Verde

**GRILLED VEGETABLES KABOB | V | GF | DF | VGN**

Carrot, Grilled Zucchini, Yellow Squash & Red Bell Peppers  
Balsamic Glaze

Accompanied by:

**DILLED BASMATI RICE | V | GF | DF | VGN**

Vegetable Stock, Dill

Attended Station

## SOUTHERN COMFORT

**SOUTHERN FRIED CHICKEN BREAST**

Choice of One flavor Biscuit:

**BUTTERMILK BISCUITS OR SWEET POTATO BISCUITS | V**

**BAKED MAC & CHEESE | V**

Cavatappi Pasta Al Dente, Cheddar & Mozzarella Cheese Sauce  
Grated Parmesan & Panko Breadcrumbs

**SAUTÉED COLLARD GREENS | V | GF | DF | VGN**

Accompanied by:

Cole Slaw, Sausage Gravy, Honey Butter, Maple Syrup & Bacon



Action Station

## CUBAN STREET FOOD

**CUBAN SANDWICH**

Ham, Roast Pork, Swiss Cheese, Pickles, Mustard

**CARNITAS TACOS | GF | DF**

Pickled Cabbage Slaw

**CUBAN CORN ON THE COB | V | GF**

Seasoned & Grilled Corn with Husk, Queso Blanco, Lime

Action Station

## THE FRENCH QUARTER

**SHRIMP & GRITS | GF**

Creamy Smoked Gouda Grits, Chipotle

**VEGAN JAMBALAYA | V | GF | DF | VGN**

Gardein Crumbles, Peppers, Tomato, Onion, Cajun Spices  
Steamed Rice

**CORNBREAD SQUARES | V | GF**

Honey Butter

# Stations (A la Carte)

Attended Station

## BUCKTOWN

(Four Pieces Per Guest)

Choice of Four:

### **FUTOMAKI** | V | GF | DF

Sushi Rice Rolled in Nori with Egg, Cucumber, Avocado  
Shiitake Mushrooms, Kampyo

### **SPICY FRESH TUNA MAKI** | GF

Sushi Rice Rolled with Tuna, Spicy Mayo

### **SHIITAKE CUCUMBER MAKI** | V | GF | DF | VGN

Sushi Rice Rolled in Nori with Sweet Shiitake Mushrooms, Cucumber

### **SHRIMP TEMPURA MAKI** | DF

Sushi Rice Rolled in Nori with Shrimp Tempura, Mayo

### **CALIFORNIA MAKI** | GF | DF

Sushi Rice Rolled in Nori with Cucumber, Avocado  
Crabmeat, Sesame

### **FRESH SALMON MAKI** | GF | DF

Sushi Rice Rolled in Nori with Salmon

### **VEGAN CALIFORNIA MAKI** | V | GF | DF | VGN

Sushi Rice Rolled in Nori with Cucumber, Carrots, Avocado, Red Cabbage

### **SPICY SHRIMP MAKI** | GF

Sushi Rice Rolled in Nori with Shrimp, Spicy Mayo

### **TUNA AVOCADO MAKI** | GF | DF

Sushi Rice Rolled in Nori with Tuna & Avocado

Accompanied by:

Wasabi, Pickled Ginger, Soy Sauce

Action Station

## RUSH STREET OYSTER BAR\* | GF | DF

(Three pieces per Guest)

Choice of Two:

**ACADIAN PEARL • HONEYMOON** (New Brunswick)

**PICKLE POINT • LUCKY LIME • IRISH POINT** (Prince Edward Island)

**GREAT WHITE • PATRIOT • BOOMAMOTO** (Cape Cod Bay)

(Oysters Types are based on availability at time of event)

Accompanied by:

Fresh Lemon Wedges, Mignonette Sauce, Tabasco & Cocktail Sauce



Action Station

## RANDOLPH STREET MARKET

## SPECTACULAR CHILLED SEAFOOD BAR\* | GF | DF

**SHRIMP COCKTAIL, SEAFOOD CEVICHE,  
& SEARED AHI-TUNA CARPACCIO**

Fantail Shrimp (3), Ahi Tuna (1.5oz) & Seafood Ceviche (1.5oz)

Served with:

Zesty Tequila Cocktail Sauce, Asian Slaw & Tortilla Chips  
Garnished with Fresh Lemon & Lime Wedge

Options:

### **SNOW CRAB CLAWS**

Available at Market Price per Piece

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
eggs or unpasteurized milk may increase your risk of foodborne illness.

## CUSTOM ICE SCULPTURES

Please Inquire Regarding Designs and Pricing

# Stations (A la Carte)

Attended Station

## TAYLOR STREET

### ANTIPASTO |CN

Genoa Salami, Capicola, Mortadella, Pepperoni, Prosciutto Fontinella & Provolone Cheese, Marinated Artichoke Hearts, Roasted Red Peppers, Olive Salad, Pepperoncini, Sliced Campagnolo Bread

Choice of Two:

### MARGHERITA FLATBREAD |V

Fresh Mozzarella, Basil, Sliced Roma Tomatoes

### PRIMAVERA FLATBREAD |V

Mozzarella & Provolone Cheese, Chopped Broccoli, Tomato Artichoke, Garlic, Oil, Basil & Oregano

### SPICY ITALIAN SAUSAGE FLATBREAD

Marinara, Provolone, Crumbled Italian Sausage

### GRILLED CHICKEN & PESTO FLATBREAD

Marinated Chicken Breast, House-Made Pesto, Shaved Asiago Cheese

Choice of One:

### CHICKEN FONTINELLA BRUSCHETTA |GF

Fresh Tomatoes, Basil & Extra Virgin Olive Oil

### CHICKEN PICCATA |GF

Sautéed with Fresh Mushrooms in a White Wine & Lemon Sauce with Capers

### STUFFED PORTOBELLO MUSHROOMS |V

Fresh Mushroom, Sweet Onion, Artichoke Hearts de Jonghe Breadcrumbs Garnished with Roasted Red Pepper

### EGGPLANT & SPINACH ROLLATINI |V |GF

Lightly Sautéed Sliced Eggplant  
Stuffed with Spinach, Ricotta & Parmesan Cheeses  
Topped with Mozzarella Cheese & Marinara Sauce

### TRI-COLORED CHEESE TORTELLINI |V

Filled with Savory Ricotta Cheese  
Tossed with our House-Made Vodka Sauce

Accompanied by:

### CAMPAGNOLA BREAD

EVOO & Grated Parmesan Cheese to the side



# Stations (A la Carte)

Attended Station

## LITTLE ITALY - RISOTTO STATION

Our Chef Serving Perfectly Seasoned Freshly Made Risotto

**TRADITIONAL |GF & WILD MUSHROOM |GF**

Guests can select from the following Toppings:

Chopped Scallions • Sautéed Mushrooms • Grated Parmesan Cheese  
Crisp Pancetta • Diced Butternut Squash • Sweet Peas • Caramelized Onions

Action Station

## PASTA "MADE YOUR WAY"

Uniformed Chef(s) Preparing

One Chef needed per 50 Guests

**PASTA** Choice of Three:

Rigatoni • Rotini • Cavatappi • Penne  
Tri-Colored Cheese Tortellini • Mini Cheese Ravioli |v

**SAUCES** Choice of Three:\*\*

Pomodoro • Marinara • Tomato Basil • Pesto Ala Crèma  
Bolognese • Spicy Vodka Sauce • Alfredo • Aglio Olio • Basil Pesto

**MEATS** Choice of Three:

Grilled Chicken Breast • Crispy Pancetta • Pepperoni  
Genoa Salami • Italian Sausage Coins • Baby Shrimp

**VEGGIES** Choice of Four:

Grilled Asparagus • Roasted Red Bell Peppers  
Fresh Spinach • Zucchini • Capers Sautéed Mushrooms  
Scallions • Diced Tomatoes • Black Olive • Sweet Peas

Accompanied by:

Grated Parmesan Cheese & Campagnolla Bread

\*\* Ask salesperson for dietary restrictions.



Attended Station

## TUSCAN PASTA BAR

**PASTA** Choice of Three:

Rigatoni • Rotini • Cavatappi • Penne  
Tri-Colored Cheese Tortellini • Mini Cheese Ravioli |v

**SAUCES** Choice of Three:\*\*

Pomodoro • Marinara • Tomato Basil • Pesto Ala Crèma  
Bolognese • Spicy Vodka Sauce • Alfredo

Accompanied by:

Grated Parmesan Cheese & Campagnolla Bread

\*\* Ask salesperson for dietary restrictions.

# Stations (A la Carte)

Attended Station

## CHINA TOWN

Choice of One Entrée:

### MISO-GLAZED SALMON | DF

Bed of Frizzled Beet Threads

### BEEF & BROCCOLI | DF

Tender Beef Tips, Broccoli, & Rich Dark Sauce

### CHICKEN STIR FRY | GF | DF

Breast of Chicken, Pea Pods, Tri Colored Bell Peppers  
Bean Sprout & Water Chestnut

OR

### BEEF STIR FRY | GF | DF

Marinated Strips of Beef, Pea Pods, Tri-Colored Bell Peppers  
Bean Sprout & Water Chestnut

### GINGER CASHEW CHICKEN | GF | DF | CN

Fresh Pea Pods, Red Pepper in a Ginger Soy Sauce

### VIETNAMESE SHRIMP & EDAMAME | GF | DF

Vinegar-Seasoned Rice, Pea Pods, Tri-Colored Bell Peppers  
Bean Sprout & Water Chestnuts

### SWEET & SOUR CHICKEN | DF

Pineapple, Tomato, Green & Red Bell Peppers

### TAMARIND TOFU | V | GF | DF | VGN

Kachumbar Slaw

Choice of Two Sides:

### EDAMAME IN PODS | V | GF | DF | VGN

Sea Salt

### THAI SWEET CHILI GREEN BEANS | V | GF | DF | VGN

Ginger, Garlic, Tamari

### ASIAN NOODLE & VEGETABLE SALAD | V | GF | DF | VGN

Glass Noodles, Ginger Soy Dressing

### ASIAN COLE SLAW | V | GF | DF | VGN

Julienne Cut Red Peppers, Yellow Squash, Zucchini  
Celery, Red Cabbage, Poppy Seed Dressing

Accompanied by:

### VEGETABLE FRIED RICE | V | GF | DF

Scallions, Peas, Carrots & Scrambled Eggs



Action Station

## ASIAN NOODLE BAR

### NOODLES

Choice of Two:

Udon Noodle | V • Buckwheat Soba Noodle | V

Rice Noodle | GF | DF | VGN • Sweet Potato Glass Noodle | GF | DF | VGN

### MEATBALLS

Choice of Two:

Baked Orange Chicken • Wild Salmon • Tamarind Beef • Lemongrass Pork

### SAUCES

Choice of Two:

Sweet Chili | GF | DF • Green Curry | GF | DF • Sesame | GF | DF

Guests Can Select from the Following Fresh Toppings: | VGN

Edamame, Carrot, Cucumber, Green Onion, Bean Sprout, Daikon

# Stations (A la Carte)

Action Station

## DUMPLING & BAO STATION

### DUMPLINGS

Choice of Two:

Spicy Korean Chicken • Chinese Beef • Vietnamese Shrimp  
Thai Lemongrass Pork • Shiitake Mushroom & Cabbage |v

### BAO

Choice of Two:

Char Siu Cauliflower Bao |v • Smoked Brisket Bao  
Crispy Korean Chicken Bao • Char Siu Pork Bao

### BAO TOPPINGS

Shredded Carrot, Cucumber, Daikon & Green Onion

### SAUCES

Choice of Two:

Maple & Ginger • Soy, Honey, Red Pepper & Black Vinegar  
Sweet Chili • Sriracha Sauce

### OPTIONAL - SOUPS

Choice of One:

Egg Drop Soup |v • Miso Soup |v • Shiitake & Cabbage Soup |v



Attended Station

## MILWAUKEE AVENUE - PIEROGI BAR

### MEAT • POTATO & CHEESE |v

Guests Can Select from the Following Fresh Toppings:

Polish Sausage • Chopped Scallions • Sautéed Mushrooms  
Grated Parmesan Cheese • Sauerkraut • Caramelized Onions  
Apple Sauce & Sour Cream

Accompanied by:

Cucumber & Sour Cream Salad |v

# Stations (A la Carte)

Attended Station

## WRIGLEYVILLE SLIDERS

Choice of Two: Two Sliders

Choice of Three: Three Sliders

### **CUBAN SLIDER**

Sliced Ham, Roasted Pork, Swiss Cheese, Pickle, Mustard, French Roll

### **CATFISH PO' BOY**

Cajun Slaw, Remoulade Sauce

### **BUFFALO CHICKEN**

Bleu Cheese-Celery Slaw

### **FRIED CHICKEN & WAFFLE**

Cole Slaw, Honey Butter

### **TURKEY & PESTO SLIDER**

Turkey Burger, Pesto Spread, Brioche Bun

### **VEGAN BBQ JACKFRUIT SLIDER** | V | DF | VGN

Apple Cider Coleslaw, Vegan Roll

### **TAMARIND-GLAZED TOFU** | V | DF

Kachumbar Slaw

### **RED & BLACK BEAN SLIDERS** | V | DF

Arugula, Avocado Aioli, Fried Jalapeño Garnish, Vegan Roll

### **CHEESY BEEF SLIDER**

Caramelized Onions, Brioche Bun

### **PULLED PORK**

Slow-Roasted, House-Made Tangy BBQ Sauce & Classic Creamy Slaw

### **CHICAGO'S ALL-BEEF HOT DOGS** | DF

Mustard, Diced Onion, Pickle Relish  
Sliced Tomato, Dill Pickle, Sport Peppers  
on a Poppy Seed Bun

### **CLASSIC CHICAGO ITALIAN BEEF** | DF

Thinly-Sliced Roast Beef, Italian Herbs, Au Jus

### **LA PASTA-RIA FAMOUS MEATBALLS**

Rich Pomodoro Sauce

Accompanied by:

### **HOUSE- MADE BISTRO CHIPS**

Caramelized Onion Dip | V | GF

Appropriate Accoutrements:

Roasted Green Peppers & Onions, Creamy Slaw  
Giardiniera, Ketchup, Mustard, Relish



Action Station

## CHICAGO FAVORITES

### **CHICAGO'S ALL-BEEF HOT DOGS** | DF

Mustard, Diced Onion, Pickle Relish  
Sliced Tomato, Dill Pickle, Sport Peppers  
on a Poppy Seed Bun

OR

### **4" GRILLED MAXWELL STREET POLISH** | DF

Grilled Onion, Stone Ground Mustard

### **CLASSIC CHICAGO-STYLE ITALIAN BEEF** | DF

Thinly Sliced Roast Beef with Italian Herbs in Au Jus  
Roasted Green Pepper, Giardiniera, Crusty French Rolls

### **LOU MALNATI'S DEEP DISH PIZZAS**

Cheese, Sausage, Pepperoni

# Stations (A la Carte)

Attended Station

## WESTERN AVENUE PUB CRAWL

### CHICKEN WINGS

(Four Pieces per Guest)

Choice of One:

**BUFFALO CHICKEN WINGS** |GF|DF

**BBQ CHICKEN WINGS** |GF|DF

**TANGERINE & SWEET CHILI CHICKEN WINGS** |GF|DF

Accompanied by:

Celery Sticks & Ranch Dressing

### SLIDER

(Two Pieces per Guest)

Choice of Two:

**CHEESY BEEF SLIDER**

Caramelized Onions, Brioche Bun

**CHICAGO'S ALL-BEEF HOT DOGS** |DF

Mustard, Diced Onion, Pickle Relish  
Sliced Tomato, Dill Pickle, Sport Peppers  
on a Poppy Seed Bun

**CLASSIC CHICAGO ITALIAN BEEF** |DF

Thinly-Sliced Roast Beef, Italian Herbs, Au Jus

**LA PASTA-RIA FAMOUS MEATBALLS**

Rich Pomodoro Sauce

**VEGAN BBQ JACKFRUIT SLIDER** |V|DF|VGN

Apple Cider Coleslaw, Vegan Roll

Choice of One:

**HOUSE-MADE BISTRO CHIPS**

**HOUSE-MADE SWEET POTATO CHIPS**

Beer & Cheese Dip, Chipotle Ranch Dip



Action Station

## GOURMET GRILLED CHEESE STATION

(Four Triangles per Guest)

Choice of Three:

### SAVORY

Traditional Grilled Cheese with American on White |V

Bacon Grilled Cheese with American on White

Red-Wine Braised Caramelized Onion & Brie on Light Rye |V

Ham & Cheddar on Hash Brown "Bread"

Jalapeño Popper on Pumpernickel |V

Monte Cristo on White Bread

Short Rib (Smoked Brisket) & Fontina on Brioche

Basil Pesto, Artichoke & Havarti on Rustic Italian |V

Crab, Arugula & Gouda on Rustic Italian

### SWEET

Cereal-Crusted Pumpernickel with Nutella, Banana & Goat Cheese |V|CN

Blueberry Compote with Fruit Vinegar & Goat Cheese on White |V

Apple, Spinach & Gouda on Rustic Italian |V

Raspberry, White Chocolate & Brie on White |V

Pear & Ricotta on Pumpernickel |V

Fig & Honeyed Goat Cheese on Multigrain |V

Lemon, Lavender & Blackberry on White |V

### HOUSE-MADE CHIPS

Choice of Two:

Potato Chips • Sweet Potato Chips • Beet Chips • Taro Chips

### OPTIONAL- SOUPS

Minestrone Soup |V • Tomato Basil Soup |V|CN

Butternut Squash Soup |V • Chicken Noodle Soup

# Stations (A la Carte)

Attended Station

## HOUSE-MADE SOUP BAR

Choice of Three:

### HOT

**SPINACH EGG DROP** |V

**WILD MUSHROOM** |V

**TOMATO BASIL** |V

**VEGAN TOMATO BASIL** |V|GF|DF|VGN|CN

**PORTOBELLO MUSHROOM & HARVEST GRAIN** |V|DF|VGN

**CREAM OF CHICKEN WITH WILD RICE**

**CLASSIC CHICKEN NOODLE**

**VEGETARIAN TORTILLA** |V

**VEGETARIAN CORN CHOWDER** |V

**BEEF BARLEY**

### COLD

**GAZPACHO** |V|GF|DF|VGN

Spanish Summer Classic - Tomato, Garlic, Olive Oil  
Garlic Toasted Flatbread

**CUCUMBER** |V|GF

With Vegetable Stock, Yogurt  
Fresh Mint Leaf

### SEASONAL

**BUTTERNUT SQUASH** |V

**SPICED PUMPKIN** |V

Seasonal Cold Soups Available Upon Request

Accompanied by:

Grilled Cheddar Cheese Triangles & Oyster Crackers



# Stations (A la Carte)

Attended Station

## CHILLED WHOLE-POACHED SALMON

Stuffed with White Fish Salad, served with Sliced Cucumber  
Diced Red Onions, Lemon Wedges, Dill Sauce

Accompanied by:

Gourmet Wafers & Flat Bread  
(Serves 40-50 Guests)

Attended Station

## SMOKED SALMON

Thinly Sliced Side of Smoked Salmon, Diced Fresh Roma Tomato  
Diced Cucumber, Diced Red Onion, Kalamata Olives  
Plain & Chive Cream Cheese

Accompanied by:

Brioche Toast Points

Attended Station

## FALAFEL BAR

**GROUND CHICKPEAS, ONIONS & PARSLEY  
FRIED TO GOLDEN BROWN • WARMED PITA POCKETS**

Accompanied by:

Shredded Lettuce, Diced Tomato & Tahini Sauce to the side

Choice of One:

**HOUSE-MADE TRADITIONAL HUMMUS | V | GF | DF | VGN**

**BABA GHANOUSH | V | GF | DF | VGN**

**SPICY RED LENTIL DIP | V | GF | DF | VGN**

Accompanied by:

House-Made Herb Seasoned Toasted Pita Triangles

Action Station

## CHAR GRILLED & CHILLED BEEF TENDERLOIN

Chef Carved - Cooked to a Perfect Medium Rare

Served with:

Whipped Horseradish Sauce & Stone-Ground Mustard

Accompanied by:

Brioche Rolls



# Stations (A la Carte)

Attended Station

## FLATBREAD ARTISAN PIZZAS STATION

Presented on Black Iron Skillets

(Four Pieces per Guest)

Choice of Three:

### **MARGHERITA |V**

Fresh Mozzarella, Basil, Sliced Roma Tomatoes

### **SPINACH, MUSHROOM & ARTICHOKE |V**

Fresh Sliced Vegetables, Marinated Artichoke Hearts  
Gruyere, Mascarpone & Parmigiano Cheeses

### **PRIMAVERA FLATBREAD |V**

Mozzarella & Provolone Cheese, Chopped Broccoli, Tomato  
Artichoke, Garlic, Oil, Basil & Oregano

### **SPICY ITALIAN SAUSAGE**

Marinara, Provolone, Crumbled Italian Sausage

### **GRILLED CHICKEN & PESTO**

Marinated Chicken Breast, House-Made Pesto  
Shaved Asiago Cheese

### **PROSCIUTTO, FIG & CARAMELIZED ONION |DF**

### **POTATO & BRAISED FENNEL WITH GOUDA & FONTINA |V**

### **SHRIMP SCAMPI FLATBREAD**

Garlic Butter Shrimp, Bechamel Sauce, Parmesan Cheese

### **SMOKED SALMON FLATBREAD |GF**

Cauliflower Crust, Lemon Crème Fraîche, Balsamic Glaze, Chives

Accompanied by:

Grated Parmesan Cheese, Crushed Red Pepper, Oregano

Attended Station

## SMASHED POTATO BAR

### **CLASSIC MASHED RED SKIN POTATOES & RUBY RED SWEET POTATOES |V |GF**

Guests Can Select from the Following Toppings:

Shredded Cheddar • Crumbled Bacon • Sour Cream  
Pico de Gallo • Sautéed Mushrooms • Broccoli • Scallions  
Miniature Marshmallows • Brown Sugar



Attended Station

## MAC & CHEESE LOVERS

Choice of Two:

### **WHITE THREE CHEESE WITH FRESH HERBS |V**

Cavatappi Pasta Cooked Al Dente in Béchamel Sauce  
Melted Smoked Gouda, White Cheddar and Mozzarella  
Combined with Fresh Oregano, Rosemary, Parsley & Thyme

### **BAKED MAC & CHEESE |V**

Cavatappi Pasta Al Dente, Cheddar & Mozzarella Cheese Sauce  
Grated Parmesan & Panko Breadcrumbs

### **SUN-DRIED TOMATO & BASIL MAC & CHEESE |V**

Cavatappi Pasta Al Dente, Cheddar Gruyere  
Parmesan, Cheddar, Panko

### **CAJUN VEGGIE MAC & CHEESE |V**

Cavatappi Pasta Al Dente, Cheddar, Broccoli, Cauliflower  
Carrot, Celery, Onion, Cajun Spices

### **BAYOU MAC & CHEESE**

Cavatappi Pasta Al Dente, Cheddar, Andouille Sausage  
Cheddar, Mozzarella, Panko

Guests Can Select from the Following Toppings:

Crumbled Bacon • Chopped Scallions • Sautéed Mushrooms • Sweet Peas

Attended Station

## FRENCH FRY BAR

### **REGULAR FRENCH FRIES, SWEET POTATO FRIES**

### **BLUE POTATO FRIES, YUCA FRIES |V |GF**

### **WISCONSIN CHEESE CURDS & GOAT CHEESE CURDS |V**

Brown Gravy & Poultry Gravy

Select from the Following Toppings:

Crumbled Bacon • Sour Cream • Sautéed Mushrooms  
Broccoli • Scallions

Upgraded Topping Options:

Duck Confit • Montreal Smoked Meat • Cedar Plank Salmon

# Sweet Finale

Attractively arranged on designer trays at varying elevations with appropriate accents.

## THE DECADENT TRIO

(Two or Three Pieces/Guest)

Choice of Two

Choice of Three

### THE DECADENT CHEESECAKE STRAWBERRY |V|GF

Large Halved Strawberry dipped in Dark Chocolate

### DARK CHOCOLATE-DIPPED BANANA SLICE |V|CN

Peanut Butter Mousse

### RASPBERRY CHOCOLATE MOUSSE CUP |V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

### CANNOLI SHOOTERS |V|CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

### CHICAGO CARAMEL CORN PARFAIT |V

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse  
Caramel Corn Brittle, Chopped Caramel Corn

### EARL GREY SHOOTER |V|GF|CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

### BANANA BREAD TIRAMISU |V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls



### VANILLA CREAM FRUIT PARFAIT |V|GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

### BLUEBERRY-BLACK RICE PUDDING |V|GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

### VANILLA PANNA COTTA |V|GF

Topped with Fresh Berry Coulis

### CHEESECAKE LOLLIPOPS |V|GF

White & Dark Chocolate

### KEY LIME TARTLET |V

### STRAWBERRY CHEESECAKE TARTLET |V

### LEMON MERINGUE TARTLET |V

### CRÈME BRÛLÉE TARTLET |V

### PASSIONFRUIT CURD TARTLET |V

Coconut Milk Whipped Cream, Toasted Coconut

### RED VELVET CHEESECAKE BITE |V

Chocolate Cookie Crumbs, Whipped Cream

### DARK CHOCOLATE FRUIT & NUT BITE |V|CN

Dark Chocolate, Pistachio & Cranberry

### MINI LEMON BUNDT CAKES |V

Glaze, Lavender

### MINI VICTORIA SPONGE CAKE |V

White Chocolate Mousse, Strawberries

### 4" FRESH FRUIT SKEWERS |V|GF|DF|VGN



# Sweet Finale continued

Attractively arranged on designer trays at varying elevations with appropriate accents.

## **CARMELITA BROWNIES** |V

Fudgy Brownies, House-Made Caramel, Fudge Sauce, Whipped Cream

## **WARM BABY CHURROS** |V

Cinnamon Sugar & Caramel Sauce

## **ICE CREAM TACO** |V

Vanilla Ice Cream, Dark Chocolate Dip

## **SALACIOUS BITE** |V |CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo  
Rice Krispy, Chocolate Ganache

## **VOLUPTUOUS BAR** |V

Cheesecake, Cookie Dough, Oreo, Whoppers

## **HOUSE-MADE CREAM PUFFS** |V |CN

White & Dark Chocolate

### **Choice of Two Flavors:**

Pistachio • Grand Marnier • Kahlúa • Black Currant • Nutella • Vanilla

## **COCONUT MACAROONS** |V

Chocolate-Dipped or Banana Cream-Filled

## **ROASTED BERRY & FUDGE WHOOPIE PIE** |V

Dark Chocolate Mousse, Blackberry Crunch

## **PISTACHIO & CARDAMOM WHOOPIE PIE** |V |CN

Rosewater Buttercream

## **MINT MOJITO WHOOPIE PIE** |V

Coconut Mousse

## **TIRAMISU WHOOPIE PIE** |V

Mascarpone Mousse

## **ORANGE DREAMSICLE TRUFFLE** |V |GF

Grand Marnier

## **HOUSE-BAKED COOKIES** |V

### **Choice of Three:**

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip  
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar  
Chunky Peanut Butter |V |CN • English Toffee |V |CN



# Great Additions

Action Station

## CREATE YOUR OWN SUNDAE BAR |V|CN

### SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

#### Self-Serve Toppings:

Chocolate • Mixed Berry • Caramel Sauces  
Chocolate Chips • Rainbow Sprinkles • Oreo Cookie Crumbles  
M & M's • Butterfinger Shards • Gummy Bears • Cookie Dough  
Chopped Reese's Peanut Butter Cups • Coconut Flakes  
Whipped Cream • Maraschino Cherries • Pecans

Action Station

## CREATE YOUR OWN ICE-CREAM SANDWICH |V|CN

### SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

#### Choice of Two Cookies:

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip  
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar  
Chunky Peanut Butter |V|CN • English Toffee |V|CN

#### Self-Serve Toppings:

Chocolate • Caramel Sauces  
Whipped Cream • Chocolate Chips • Pecans • Rainbow Sprinkles

Action Station

## MINI PIE STATION |V

#### Choice of Three:

### HOUSE-MADE CREAM PIES

Strawberry • Banana Coconut • French Silk  
Tangy Key Lime • Lemon Meringue

### HOUSE-MADE LATTICE TOP FRUIT PIES

Apple • Blueberry • Cherry • Peach • Cranberry Apple



## PASSED - SHAKES, MALTS & FLOATS

### PETITE ROOT BEER FLOATS |V|GF

A & W with Vanilla Ice Cream

### CREAMSICLE FLOATS |V|GF

Fanta Orange with Vanilla Ice Cream  
(Minimum 6 Dz.)

### STRAWBERRY SHAKES |V|GF

White Chocolate Rimmed Glass

### CHOCOLATE SHAKES |V|GF

Chocolate Rimmed Glass

### CHOCOLATE MALTS |V|GF

Chocolate Rimmed Glass  
(Minimum 2 Dz.)

Attended Station

## OLD TOWN CHOCOLATE FONDUE |V|CN

Choice of One:

### MOLTEN DARK BITTERSWEET • WHITE • MILK CHOCOLATE

For Your Guests' Dipping Pleasure:

Strawberries • Pineapple Spears • Banana Coins  
Miniature Custard Puffs • Marshmallows • Pretzels Rods  
Rice Krispy Treat Pops • House-Made Tea Bread Squares  
Banana Bread Squares • Sun-Dried Apricots

#### Finishing Touches:

Toasted Coconut • Chocolate Sprinkles • Pecan Chips  
Multi-Colored Sprinkles

**CASCADING FOUNTAIN** (Rental)

# Great Additions

Attended Station

## S'MORES STATION |v

Create Your Own

### TRADITIONAL S'MORES

Roasted Marshmallows • Dark Chocolate  
Graham Crackers • Chocolate Chip Scone

Action Station

## DELUXE S'MORES BAR |v

### TRADITIONAL S'MORES

Roasted Marshmallows • Dark Chocolate  
Graham Crackers • Chocolate Chip Scone

### COUNTRY PIE S'MORES

House-Made Gourmet Fruit Marshmallow, Fruit Coulis

Choice of One Flavor:

Cherry • Blueberry • Raspberry • Peach  
Dark/White Chocolate, Lattice Crust Cracker

Action Station

## BANANAS FOSTER STATION |v |GF

Sliced Bananas Sautéed in Butter, Dark Rum, Brown Sugar  
Served atop French Vanilla Ice Cream



PHOTO: GERBER & SCARPELLI

Action Station

## CHERRIES JUBILEE |v |GF

Fresh Cherries • Lemon Zest • Flambéed with Brandy  
Served atop French Vanilla Ice Cream

Attended Station

## CREATE YOUR OWN DOUGHNUT BAR |v

### CAKE DOUGHNUTS

Dipped in Chocolate • Strawberry • Vanilla Glaze

Toppings:

Chocolate Chips • Rainbow Sprinkles • Cookie Crumbles  
Brookie Crumbles • Chocolate Sprinkles • Coconut Flakes  
M & M's • Fruit Loops

Action Station

## CANNOLI BAR |v |CN

### PETITE CANNOLI SHELLS FILLED WITH:

Traditional Cannoli Crème accented with Pistachio Bits  
Chocolate Cannoli Crème with Chocolate Chips  
Strawberry Cannoli Crème with Diced Fresh Strawberries

# Great Additions

Action Station

## CREPE STATION |V|CN

### CLASSIC CREPES FILLED WITH

Nutella With Banana Coins or  
Lemon Mascarpone with Strawberry Compote

### Finishing Touch:

Whipped Cream

Attended Station

## GOURMET MARSHMALLOW STATION |V|GF|CN

### Choice of Three:

Pink Champagne • Black Currant • Lavender • Passionfruit  
Ginger • Green Tea • Mango • Blood Orange • Pinot Noir  
Stout • Margarita Guava & Lime • Hibiscus & Mint  
Pistachio & Rum • Chai • Bacon & Maple

### Finishing Touches:

White & Dark Chocolate for Dipping  
Sugar Crystals

Attended Station

## THE VERY BERRY BAR |V|CN

### ARRAY OF FRESH SEASONAL BERRIES

Strawberries, Blueberries, Raspberries, Blackberries  
(Served in a Martini Glass)

### Finishing Touches:

Chocolate • Caramel Sauces  
Chocolate Chips • Oatmeal Crumbles • Coconut Flakes  
Candied Nuts • Whipped Cream • Brown Sugar • Yogurt



## FRESH BERRY KABOB STATION

### 6" SEASONAL BERRY KABOB |V|GF|DF|VGN

### Finishing Touches:

Chocolate • Whipped Cream • Brown Sugar • Yogurt

Action Station

## CREAMY HOUSE-MADE CHEESECAKE STATION |V|CN

### Self-Serve Toppings:

Fresh Strawberry • Salted Caramel • Chocolate Fudge  
Chocolate Chips • Cookie Crumbles • Coconut Flakes  
Whipped Cream • Maraschino Cherries • Pecans

\* Gluten Free Crustless Cheesecake (Optional)

# Great Additions

## DARK ROASTED COLUMBIAN COFFEE & TEA STATION

**REGULAR & DECAFFEINATED COFFEE & ASSORTED TAZO TEAS**  
Signature Sweeteners • Lemon • Half & Half

## GOURMET COFFEE & TEA BAR

**DARK ROASTED COLUMBIAN COFFEE**  
**REGULAR & DECAFFEINATED COFFEE & ASSORTED TAZO TEAS**  
Signature Sweeteners • Diamond Cut Rock Sugar  
Mint Chocolate Stirring Sticks • Ground Cinnamon • Cocoa Powder  
Half & Half • French Vanilla Cream • Whipped Cream  
Fresh Lemon Wedges

## BARISTA ESPRESSO BAR

**ESPRESSO • CAPPUCCINO • CAFÉ LATTE • AMERICANO • MACCHIATO**  
- Quoted Upon Request Based on Availability -

## CORDIALS

**AMARETTO DISARONNO • BAILEY'S IRISH CREAM**  
**FRANGELICO • GRAND MARNIER • KAHLÚA**

## EPICUREAN HOT CHOCOLATE BAR

**HOUSE-MADE GOURMET MARSHMALLOWS**

Choose Two:

Salted Caramel • Peppermint • Raspberry • Blood Orange | **V** | **GF** | **DF**

Finishing Touch:

Whipped Cream • Chocolate &/or Peanut Butter Spoons • Mini Biscotti



## CUSTOM OR BRANDED BUTTER COOKIES

(Minimum 4 Dz.)

## CUSTOM OR BRANDED CUP CAKES

(Minimum 4 Dz.)

## HOT APPLE CIDER ALA MODE

**POURED OVER FRENCH VANILLA ICE CREAM**  
Glass Rimmed with Cinnamon Sugar

## GOURMET COOKIE BAR | **V** | **CN**

Choice of Three:

Raspberry Linzer • Lemon White Chocolate Almond  
Caramel-Stuffed Snickerdoodles • Strawberry Shortbread  
Dark Chocolate Peppermint • Double Chocolate Biscotti  
Chocolate Caramel Thumbprints