



Beyond
CATERING

ALA CARTE MENU

BREAKFAST · LUNCH · APPETIZERS
DINNER · DESSERTS · BEVERAGES

BEYONDCATERING.COM | 312.553.9300

Beyond

CATERING

- A LA CARTE MENU -
BREAKFAST



GF=Gluten Free DF=Dairy Free V=Vegetarian V+=Vegan

Start your day off right with our delightful breakfast offerings. We've crafted a sumptuous selection of freshly prepared dishes, from fluffy scrambled eggs and crispy bacon to gourmet pastries and seasonal fruit displays. Whether you're hosting a corporate meeting, a casual brunch, or a festive gathering, our breakfast options are designed to please every palate and accommodate dietary preferences.

BREAKFAST FAVORITES

BREAKFAST SAUSAGE LINKS (GF)	
30 links	76
60 links	139
TURKEY SAUSAGE LINKS (GF)	
30 links	76
60 links	139
THICK CUT BACON (GF, DF)	
30 pieces	84
60 pieces	147
TURKEY BACON (GF, DF)	
30 pieces	76
60 pieces	139
SCRAMBLED EGGS (GF, V)	
Light and Fluffy	
Serves 15	65
Serves 25	95
TOFU SCRAMBLE (GF, V+)	
Serves 15	47
BREAKFAST POTATOES (GF, V+)	
Rosemary red skin potatoes with leeks & bell peppers	
Serves 15	45
Serves 25	70
SMOKED SALMON (GF, DF)	
Smoked salmon, tomatoes, red onions, cucumbers and capers	
15 pieces	105
PANCAKES (V)	
Served with butter and maple syrup	
Serves 15 / 30 pieces	60
Serves 25 / 50 pieces	85
FRENCH TOAST (V)	
Served with butter and maple syrup	
Serves 15 / 30 pieces	60
Serves 25 / 50 pieces	85

SEASONAL FRUIT & PARFAITS

SEASONAL FRESH FRUIT PLATTER (GF, V+)	
Sliced melons, tropical fruits & berries	
Serves 15	60
Serves 30	110
OVERNIGHT OAT PARFAIT CUPS (GF, V)	
Make your own overnight oats, served cold. Toppings include: brown sugar, mixed berries, and candied walnuts	
12 cups	60
VANILLA YOGURT PARFAIT CUPS (V)	
Sold individually. Minimum of 12. Vanilla yogurt topped with seasonal berries & granola on the side	
12 cups	72
BAKERY BASKET (V)	
Bagels, muffins, and danishes with butter and plain & strawberry cream cheese	
12 pc	40
24 pc	74
GOURMET BAKERY BASKET (V)	
Scones, danishes & croissants with butter	
12 pieces	44
24 pieces	76

BREAKFAST BUFFET IN A BOX

SPINACH AND EGG SANDWICH WITH POTATOES (V)	11.5
Spinach, egg, roasted tomato and cheese on ciabatta bread with breakfast potatoes	
HAM AND EGG SANDWICH WITH POTATOES	13.5
Ham, egg and cheese on a croissant with breakfast potatoes	
BACON AND EGG SANDWICH WITH POTATOES	13.5
Bacon, egg and cheese on an english muffin with breakfast potatoes	
TOFU SCRAMBLER WITH POTATOES (GF, V+)	11.5
Peppers, tomato, spinach, cheese with breakfast potatoes	
DENVER SCRAMBLER WITH POTATOES (GF)	13.5
Ham, bell peppers, mushrooms, cheese with bacon & breakfast potatoes	
SCRAMBLED EGGS, SAUSAGE, POTATO (GF)	11.5
Scrambled eggs, pork sausage links, diner style breakfast potatoes	
CHICKEN AND WAFFLES	13
Belgium waffle, country fried chicken tenders with butter and maple syrup	



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Beyond CATERING

- A LA CARTE MENU - SANDWICHES & WRAPS



GF=Gluten Free DF=Dairy Free V=Vegetarian V+=Vegan

Sandwiches and Wraps, where flavor meets convenience! Crafted with the finest ingredients, our selection of gourmet sandwiches and wraps offers something for everyone. From classic combinations to innovative creations, each option is designed to satisfy any palate.

BOX LUNCHES / SANDWICHES

Served with a bag of chips and your choice of 1 dessert: chocolate chunk cookie, Ghirardelli brownie, apple or orange

CHICKEN CAPRESE 16

Chicken breast, fresh mozzarella, roma tomato, basil and balsamic dressing on rustic ciabatta

TURKEY & HAVARTI 16

Turkey, cucumber, leaf lettuce, havarti cheese, dijon mustard, mayonnaise on whole-wheat ciabatta bread

ITALIANO 16

Genoa salami, provolone, capicola, mortadella, tomato, pepperoncini, vinaigrette dressing and lettuce on rustic ciabatta

HAM & BRIE 16

Black Forest Ham, brie, lettuce, dijon mustard, and apple slices on pretzel bread

ROAST BEEF & CHEDDAR 16

Roast Beef and Vermont Cheddar with arugula, roma tomato, red onions, dijon mustard and horseradish on rustic ciabatta

STEAK & BLUE 19

Marinated sliced steak, arugula, blue cheese, red onion, roasted red pepper, balsamic vinaigrette on rustic ciabatta

TUNA MEDITERRANEAN (DF) 16

Premium tuna in olive oil, roasted artichoke hearts, kalamata olives, balsamic, leaf lettuce on whole-wheat ciabatta bread

ROASTED VEGETABLE (V) 16

Eggplant, artichokes, tomato, lettuce, roasted red peppers, provolone, olive oil on a soft herb focaccia

CAPRESE (V) 16

Fresh mozzarella, roma tomatoes, basil, balsamic on soft herb ciabatta

BOX LUNCHES / WRAPS

All wraps served on a honey wheat tortilla and include a bag of chips and your choice of 1 dessert: chocolate chunk cookie, Ghirardelli brownie, apple or orange

CHICKEN CAESAR 16

Grilled chicken, romaine lettuce, shaved parmesan cheese, caesar dressing

BUFFALO CHICKEN 16

Grilled chicken tossed in buffalo sauce, leaf lettuce and tomato with blue cheese and ranch dressing

CHICKEN PESTO 16

Grilled chicken in pesto sauce, shredded mozzarella, sliced tomato and fresh spinach

TURKEY CLUB 16

Turkey and Vermont Cheddar with tomato, arugula, bacon and mayonnaise

TURKEY CHIPOTLE 16

Turkey and shredded Vermont Cheddar with tomato, romaine lettuce and chipotle mayonnaise

STEAK & BLUE 19

Grilled marinated steak, arugula, blue cheese, red onion, roasted red peppers and balsamic vinaigrette

ROAST BEEF & CHEDDAR 16

Roast Beef and Vermont Cheddar with tomato, red onion, Arugula and mayonnaise

TUNA MEDITERRANEAN 16

Premium tuna in olive oil, roasted artichoke hearts, kalamata olives, balsamic, leaf lettuce

ROASTED VEGETABLE 16

Sliced eggplant, artichokes, red pepper, provolone, tomato, greens and balsamic

SANDWICH & WRAP BASKETS

Each basket includes a generous portion of our parmesan chips.

CLASSIC SANDWICH BASKET

- CHICKEN CAPRESE
- TUNA MEDITERRANEAN
- TURKEY & HAVARTI
- HAM & BRIE
- ROAST BEEF & CHEDDAR
- ITALIANO
- ROASTED VEGETABLE

CLASSIC WRAP BASKET

- CHICKEN CAESAR
- ROAST BEEF & CHEDDAR
- BUFFALO CHICKEN
- TURKEY CLUB
- ROASTED VEGETABLE

16 Halves 115 / 24 Halves 155

VEGAN WRAPS

18.00 / BOXED LUNCH

PORTOBELLO WRAP

Grilled portobello mushroom with roasted red pepper, artichoke hearts with a balsamic reduction in a fresh tortilla wrap, a side house salad and a fresh piece of fruit

HUMMUS AND VEGETABLE

Traditional hummus, roasted broccoli, roasted cauliflower, tomato jam, avocado & green leaf lettuce in a fresh tortilla wrap, a side house salad and a fresh piece of fruit



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CATERING

- A LA CARTE MENU -
**SALADS &
 HOT BOXED
 MEALS**



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Sandwiches and Wraps, where flavor meets convenience! Crafted with the finest ingredients, our selection of gourmet sandwiches and wraps offers something for everyone. From classic combinations to innovative creations, each option is designed to satisfy any palate.

LITE LUNCH SANDWICHES

12.00 / PER BAG LUNCH
 ADD A COOKIE FOR 1.50

A convenient and tasty way to provide lunch. All sandwiches are served on fresh Italian bread with a bag of chips packaged in a paper bag

- TURKEY & SWISS
- TUNA SALAD
- HAM & AMERICAN CHEESE
- THREE CHEESE
- ROASTED VEGETABLE

HOT BUFFET IN A BOX

Minimum of 10 Each

CHICKEN VESUVIO (GF) 16
 Roasted potatoes, peas, garlic white wine sauce

CHICKEN PARMESAN 16
 Breaded chicken breast served over rigatoni pasta, provolone cheese, marinara sauce

CLASSIC POT ROAST 18
 Gravy, red skin mashed potatoes

CITRUS HERB SALMON (GF, DF) 18
 Citrus glazed, wild rice, baby spinach

RIGATONI VODKA (V) 14
 Fresh rigatoni pasta in marinara sauce
 MEATBALL Add On 2.5
 SAUSAGE Add On 2.5

WILD MUSHROOM RAVIOLI (V) 15
 Parmesan sauce

EGGPLANT ROTOLO (V) 15
 Breaded eggplant filled with ricotta cheese with marinara

GARDEN SALADS

14.00 / BOXED LUNCH

Includes a ciabatta roll and your choice of 1 dessert: chocolate chunk cookie, Ghiradelli brownie, apple or orange.

OLD NEIGHBORHOOD HOUSE SALAD
 ADD CHICKEN / 1.50 PER SALAD
 Mixed greens, roma tomato, cucumber, pepperocini, Italian vinaigrette dressing, croutons

CAESAR SALAD
 ADD CHICKEN / 1.50 PER SALAD
 Romaine, garlic croutons, shaved parmesan, caesar dressing

CHOPPED SALAD
 ADD CHICKEN / 1.50 PER SALAD
 Iceberg lettuce, cucumber, black olives, roma tomato, gorgonzola, penne pasta, bacon & green onion with sweet red wine vinaigrette

TUSCAN HARVEST SALAD
 ADD CHICKEN / 1.50 PER SALAD
 Mixed greens, apple, dried cranberries, candied walnuts, gorgonzola cheese, fat-free raspberry dressing

GHIRARDELLI BROWNIES

35.00 / 15 PIECES 60.00 / 30 PIECES
 A chocolate lover's dream – moist rich brownies with chocolate chips

GOURMET COOKIES

35.00 / 15 PIECES 60.00 / 30 PIECES
 Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

SWEET TREATS

45.00 / 15 PIECES 80.00 / 30 PIECES
 Lemon bar, oreo cookie bar, seven layer bar, pecan bar, brownie

LEMON BARS

45.00 / 15 PIECES 80.00 / 30 PIECES
 Powder sugar dusted lemon bars served with blueberries & lemon slices



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- ALA CARTE MENU -
APPETIZERS



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Discover the world of flavors in our appetizers. Our selection features a delightful range of bite-sized creations, from classic favorites to innovative twists, all crafted with the finest ingredients. Whether you're hosting an intimate gathering or a grand celebration, our appetizers are perfect for sharing and mingling, setting the stage for a memorable event.

COLD APPETIZERS

CAPRESE SKEWERS (GF, V)

Fresh basil, olive oil & balsamic reduction
40 skewers 67

CLASSIC ANTIPASTI (GF)

Prosciutto, salami, capicola, roasted peppers, artichokes, pepperoncini, olives, provolone & fontinella
Serves 15 / 70 Serves 30 / 130

BRUSCHETTA TRIO (V)

Tomato caprese bruschetta, brussel sprout bruschetta, and olive and mushroom bruschetta with lightly toasted crostini and shaved fontinella
Serves 15 / 47 Serves 30 / 85

FRESH VEGETABLE CRUDITÉ (GF, V)

Sticks of zucchini, jicama, red peppers, carrots, celery with a creamy chipotle ranch dip
Serves 15 / 38 Serves 30 / 68

HUMMUS DUO (V)

Roasted Red Peppers and Spinach & Artichoke Hummus served with grilled pita points and Eggplant chips
Serves 15 / 50 Serves 30 / 95

SHRIMP COCKTAIL (GF, DF)

Horseradish cocktail sauce and lemon wedges
40 pieces 110

ITALIAN PINWHEELS

A blend of marinated chicken, roasted peppers, olives and pesto wrapped in tortilla
40 pinwheels 85

BUFFALO CHICKEN PINWHEELS

A blend of buffalo chicken, gorgonzola cheese, chopped celery wrapped in a sun dried tomato tortilla
40 pinwheels 85

SOUTH OF THE BORDER PINWHEELS (DF)

A blend of spicy chicken, jalapeno, mayo, cilantro, wrapped in wheat tortilla
40 pinwheels 85

HUMMUS AND VEGGIE PINWHEELS (DF, V+)

Traditional Hummus, roasted eggplant, zucchini, yellow squash wrapped in a spinach tortilla
40 pinwheels 85

HOT APPETIZERS

SAUSAGE SKEWERS (GF, DF)

Served in a garlic white wine sauce
40 skewers 63

CHICKEN PESTO SKEWERS (GF)

Pesto cream sauce
40 skewers 100

CHORIZO STUFFED BACON WRAPPED DATES (GF)

Stuffed with chorizo
40 pieces 125

ITALIAN MUSHROOM CAPS (V)

Mushroom caps stuffed with romano cheese & herbed bread crumbs
40 pieces 110

TOASTED RAVIOLI (V)

Mozzarella cheese filled ravioli, lightly breaded and served with a marinara sauce topped with romano cheese
40 pieces 75

MINI MEATBALLS (GF)

Marinara, parmesan cheese
40 pieces 60

WINGS GARLIC PARMESAN (GF)

Tender jumbo chicken wings in a garlic infused oil and grated parmesan cheese
40 wings 100

WINGS KOREAN BBQ (GF, DF)

Tender jumbo chicken wings in a sweet and spicy sauce
40 wings 100

WINGS BUFFALO (GF)

Tender jumbo chicken wings smothered in a spicy buffalo sauce and served with ranch dipping sauce
40 wings 100

CHICKEN TENDERS (DF)

Strips of chicken in golden breading served with a tangy barbecue sauce
40 tenders 85



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- A LA CARTE MENU -
ENTRÉES



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Our entrée selection is where culinary artistry meets exceptional flavor. Each dish is meticulously prepared with the finest ingredients, highlighting a medley of tastes that celebrate both classic and contemporary cuisine. From succulent meats to vibrant vegetarian & vegan dishes, our offerings cater to all palates and preferences.

BEEF

BUONA BEEF SANDWICH

Roasted Italian beef, tender and lean, spiced with special seasonings, served with sweet peppers, hot giardiniera, fresh rolls

15 servings 100
25 servings 160

POT ROAST (DF)

With rich home-style gravy

15 servings 100
25 servings 160

MEATLOAF

Onions, bacon, barbecue gravy

15 servings 65
25 servings 110

SHORT RIB (GF, DF)

Boneless short ribs braised in a red wine demi glaze

15 servings 105
25 servings 175

BEEF TENDERLOIN (GF, DF)

With Demi Sauce

15 servings 125
25 servings 225

CHICKEN

CHICKEN VESUVIO

Peas, garlic, in a white wine sauce

15 servings 80
25 servings 125

CHICKEN PICCATA

Capers, parsley, lemon butter sauce

15 servings 80
25 servings 125

CHICKEN HERB ROASTED

Rosemary & thyme

15 servings 80
25 servings 125

CHICKEN LEMON

Lightly breaded, herbs, lemon butter sauce

15 servings 80
25 servings 125

CHICKEN GRILLED MEDITERRANEAN (GF, DF)

Light white wine sauce with chopped tomatoes, kalamata olives

15 servings 80
25 servings 125

CHICKEN PARMESAN

Marinara sauce, imported mozzarella & parmesan cheeses

15 servings 80
25 servings 125

SEAFOOD

SALMON CITRUS HERB (GF, DF)

In a light lemon sauce

15 servings 110
25 servings 185

SALMON CREOLE (GF)

Bell peppers, onion, garlic, cayenne, paprika

15 servings 110
25 servings 185

WHITEFISH MEDITERRANEAN (GF, DF)

Tomatoes, capers, kalamata olives

15 servings 85
25 servings 135

WHITEFISH PECAN CRUSTED

In a whole grain mustard cream sauce

15 servings 85
25 servings 135

PORK

ITALIAN SAUSAGE SANDWICH

In natural gravy, smothered in sweet bell peppers served with fresh rolls

15 servings 65
25 servings 120



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- ALA CARTE MENU -
PASTA & VEGAN



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Every dish is crafted to bring comfort and joy to your table. We believe that great food should be both delicious and accessible, which is why our pasta offerings feature familiar flavors with a creative twist. From classic favorites to creative twists, each dish is made with fresh, high-quality ingredients that cater to all tastes. Perfect for family gatherings, celebrations, or any occasion.

PASTA

CAVATTAPI ALFREDO W/ CHICKEN

Corkscrew pasta in a rich alfredo sauce with Chicken

Serves 15 60
Serves 25 95

CAVATELLI AND BROCCOLI (V)

Sun-dried tomtato, roasted red pepper in a garlic white wine sauce

Serves 15 60
Serves 25 95

RIGATONI MARINARA (V)

Rigatoni pasta with Marinara

Serves 15 60
Serves 25 95

RAVIOLI WILD MUSHROOM (V)

In a parmesan cream sauce

Serves 15 60
Serves 25 95

GNOCCHI ALA VODKA (V)

Hand rolled homemade potato dumplings in a tomato cream sauce

Serves 15 60
Serves 25 95

RAVIOLI CHEESE (V)

Filled with ricotta & romano cheeses, marinara sauce

Serves 15 60
Serves 25 95

VEGETABLE LASAGNA ROTOLO (V)

With ricotta filling and assorted roasted vegetables

Serves 15 60
Serves 25 95

EGGPLANT ROTOLO (V)

Lightly breaded eggplant stuffed with ricotta, parmesan & romano cheese

Serves 15 60
Serves 25 95

VEGAN

CAVATTAPI MARINARA (V+)

Fresh cavattapi in a vegan marinara sauce

Serves 15 60
Serves 25 95

FARRO STUFFED BELL PEPPERS (V+)

Roasted farro with onions, mushrooms, herbs & lemon in a tomato broth

Serves 15 85
Serves 25 120

STUFFED SUMMER ZUCCHINI (GF, V+)

Quinoa, roasted vegetables, fresh herbs

Serves 15 60
Serves 25 95

QUINOA STUFFED PORTOBELLO (GF, V+)

Roasted peppers, artichokes, olives

Serves 15 85
Serves 25 120



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Beyond CATERING

- A LA CARTE MENU -

SIDES & SALADS



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Every meal deserves the perfect companion, and our selection of sides and salads has something for everyone.
From crisp garden salads bursting with seasonal veggies to comforting sides that complement any main course, our offerings are designed to enhance your dining experience without overwhelming your palate.

SIDES

RED SKIN MASHED POTATOES (GF, V)

Creamy mashed potatoes
Serves 15 55
Serves 25 85

ROASTED RED POTATOES (GF, V+)

With sweet bell peppers, leeks EVOO herbs
Serves 15 55
Serves 25 85

VESUVIO RED POTATOES (GF, V)

Garlic white wine sauce, peas, oregano
Serves 15 55
Serves 25 85

FIRE ROASTED VEGETABLES (GF, V+)

Cauliflower, asparagus, root vegetables, carrots, peppers & other seasonal vegetables
Serves 15 55
Serves 25 85

RATATOUILLE (GF, V+)

Eggplant, zucchini, onions, peppers & tomatoes
Serves 15 55
Serves 25 85

BAKED BROCCOLI LIMONE FLORETS (V)

With breadcrumbs, butter, garlic & lemon wedges
Serves 15 55
Serves 25 85

ROASTED FARRO (V+)

With mushrooms & sweet potato
Serves 15 55
Serves 25 85

WILD RICE (GF, V)

Long Grain wild rice browned in butter & oil
Serves 15 55
Serves 25 85

DELI SALADS

MEDITERRANEAN POTATO SALAD (GF, V+)

Roasted potatoes, green beans, roasted red peppers, kalamata olives, red onions, in a balsamic dressing
Serves 10 35
Serves 20 65

POTATO SALAD (GF, V)

Made with eggs, diced celery, seasoning & mayonnaise
Serves 10 35
Serves 20 65

SIGNATURE PASTA SALAD (V)

Rotini pasta, grape tomatoes, red peppers, fresh mozzarella, zucchini and yellow squash, black olives and red onion dressed with house vinaigrette
Serves 10 35
Serves 20 65

FARRO SALAD (V)

Farro, roasted red peppers, sun dried tomatoes, red onion, fresh Parsley, cucumber, crumbled feta, sliced kalamata in a vinaigrette dressing
Serves 10 35
Serves 20 65

GREEN SALADS

CAESAR SALAD (V)

Romaine, garlic croutons, shaved parmesan caesar dressing
Serves 10 35
Serves 20 65

OLD NEIGHBORHOOD HOUSE SALAD (V)

Mixed greens, grape tomato, cucumber, pepper rings, Italian vinaigrette dressing, croutons
Serves 10 35
Serves 20 65

CHOPPED SALAD

Iceberg lettuce, cucumber, black olives, grape tomato, gorgonzola, pasta, bacon, & green onion with sweet red wine vinaigrette
Serves 10 35
Serves 20 65

TUSCAN HARVEST SALAD (GF, V)

Mixed greens, apple, dried cranberries, candied walnuts, gorgonzola cheese, raspberry dressing
Serves 10 35
Serves 20 65

CLASSIC COBB SALAD (GF, V)

Chopped lettuce, bacon, gorgonzola cheese, avocado, egg slices, tomato, corn, potato, green onion, cucumber, thousand island dressing
Serves 10 35
Serves 20 65



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- A LA CARTE MENU -
**DESSERTS &
BEVERAGES**



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Whether you're looking to satisfy a sweet tooth or add a refreshing touch to your meal, our treats are designed to please guests of all ages. Enjoy the perfect ending to your culinary experience with these simple yet delicious delights!

DESSERTS

GOURMET COOKIES (V)

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

15 cookies	35
30 cookies	60

GHIRARDELLI BROWNIES (V)

A chocolate lover's dream – moist rich brownies with chocolate chips

15 brownies	35
30 brownies	60

GLUTEN FREE BROWNIES (GF, V)

Fudgy, chewy and perfectly chocolatey

15 brownies	60
30 brownies	100

SWEET TREATS (V)

Lemon bar, oreo cookie bar, seven layer bar, pecan bar, brownie

15 treats	45
30 treats	80

RICE CRISPY TREATS (GF, V)

Traditional individual crispy squares topped with dark and white chocolate drizzle

15 treats	35
30 treats	60

LEMON BARS (V)

Powder sugar dusted lemon bars served with blueberries & lemon slices

15 bars	45
30 bars	80

CHOCOLATE HUMMUS DIP (V)

Decadent dark chocolate hummus served with strawberries, pretzels, crackers and cake

Serves 30	90
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COOKIE & BROWNIE BASKET (V)

Chocolate chunk, oatmeal raisin, sugar cookies, Ghirardelli brownies

15 pieces	35
30 pieces	60

SEASONAL FRESH FRUIT PLATTER (GF, V+)

Sliced melons, tropical fruits & berries

Serves 15	60
Serves 30	110

CUPCAKE PLATTER (V)

Red velvet with cream cheese frosting, chocolate, jelly roll, vanilla bean, peanut butter cup

15 cupcakes	60
30 cupcakes	110

BEVERAGES

ORANGE JUICE

10 oz Bottle	4
1/2 Gallon	28

CRANBERRY JUICE

10 oz Bottle	4
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APPLE JUICE

10 oz Bottle	4
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BOTTLED WATER

LA CROIX	2
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PEPSI

DIET PEPSI	2.5
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STARRY

COKE	2.8
------	-----

DIET COKE

SPRITE	2.8
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COFFEE SERVICE

Regular or decaf. Served with cream, sugar & sweeteners

12 cups	35
40 cups	85



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- ALA CARTE MENU -
**GENERAL
INFORMATION**



How to Order

[Order online](#) or call us and talk to a catering coordinator.

312.553.9300

info@beyondcatering.com

beyondcatering.com

When to Order

We appreciate receiving your order as far in advance as possible. We will do our best to accommodate last minute orders.

What to Expect

Delivery is available 24/7 to accommodate all of your needs. Our professional and uniformed staff will arrive within your requested delivery window, and setup your food and beverages to ensure you are prepared to welcome your guests with ease. (All warming racks and serving utensils included)

Payment

We accept all major credit cards, cash and checks. Talk to your catering coordinator about setting up a convenient corporate account.

Cancellations and Revisions

Cancellations and revisions require 48 hour notice or a cancellation fee may apply.

LOOKING FOR ADDITIONAL OPTIONS?

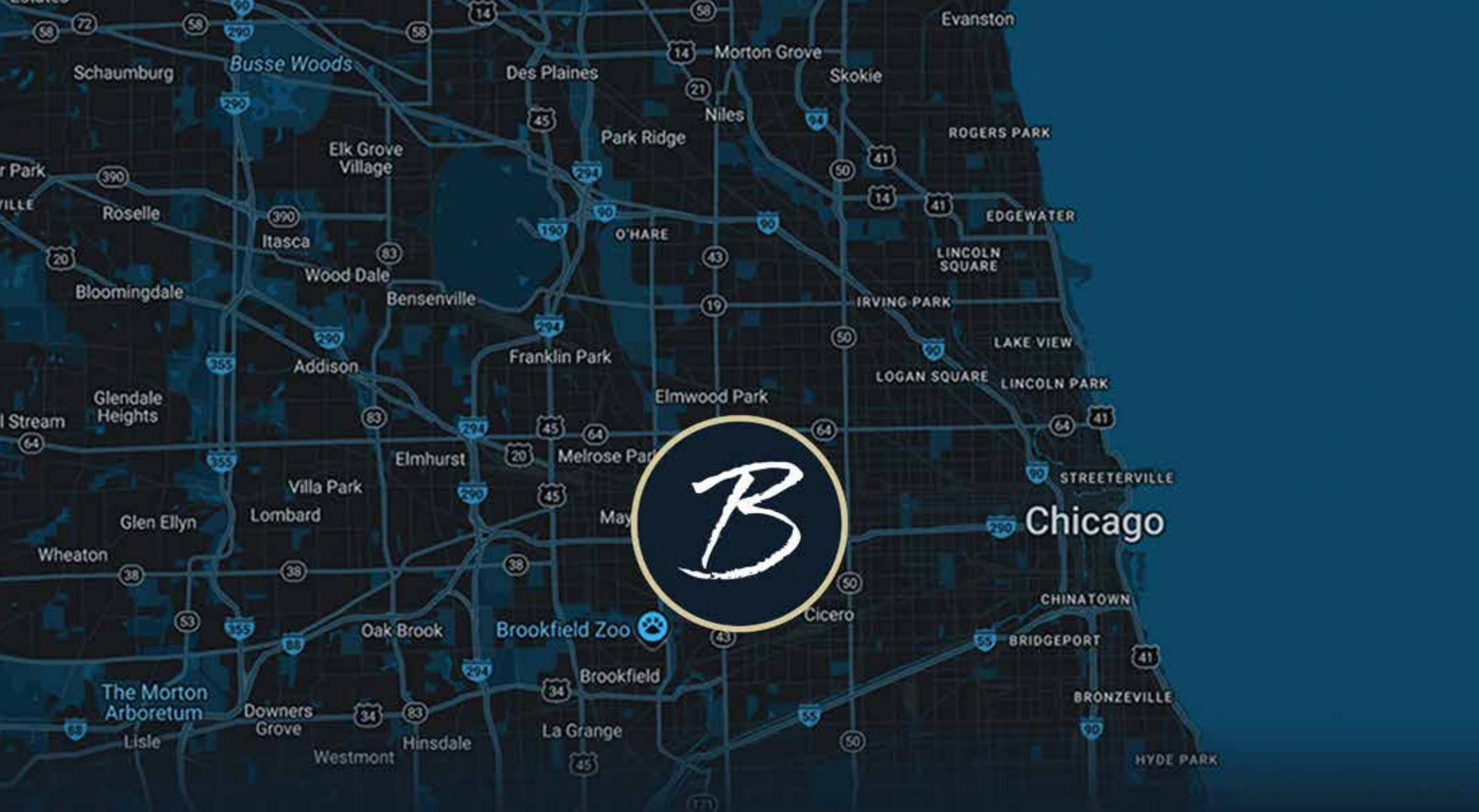
Custom & themed buffets, additional appetizers, staffing options and more.



**CLICK HERE TO VIEW OUR
DELIVERY PLUS MENU**



Beyond Catering is a **LEVEL 1 CERTIFIED GREEN CATERER**
We do not use **POLYSTYRENE FOAM PRODUCTS**
We have a **COMPREHENSIVE RECYCLING PROGRAM**
We take steps to **REDUCE OUR ENERGY & WATER USAGE**
Everything is verified by **AN OUTSIDE SOURCE**



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CATERING

Events beyond the ordinary.

BEYONDCATERING.COM

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