



Beyond
CATERING

DELIVERY *PLUS* MENU

BEYONDCATERING.COM | 312.553.9300

ORDERING INFORMATION



DELIVERY & ORDERING INFORMATION

HOW TO ORDER

We understand that your main focus isn't ordering catering, so we've simplified the process for you. Just give us a call at 312.553.9300 or email us at info@beyondcatering.com to connect with one of our experienced catering coordinators. After your first order, you'll be assigned a dedicated representative to manage all of your organization's catering needs.

DELIVERY

Delivery is available 24/7 to accommodate all shifts. Our professional delivery team will promptly deliver and set up your order to your standards.

PAYMENT

We accept all major credit cards, cash and checks. Contact us directly to see if your organization is qualified to set up a Corporate Account.



OPTIONAL PLATINUM SERVICE

NEED TO PULL OUT ALL THE STOPS?
ADD ON OUR PREMIUM BUFFET EQUIPMENT PACKAGE

CALL FOR PRICING

EACH ORDER WILL INCLUDE:

- Silver warming dishes
- Stainless serving utensils
- Coffee urns
- White paper dinner napkins
- Chinalike plastic plates
- White china bowls
- Silver buffet risers
- White china platters
- Black linen to cover the buffet
- Faux silver forks, knives & spoons

Give us a call at 312.553.9300 or email us at info@beyondcatering.com for more information or to place your order.

BE A GUEST AT YOUR OWN EVENT!

Our professional staff and bartenders are at your service to create a memorable experience tailored just for you.



BREAKFAST BUFFETS

TRADITIONAL BREAKFAST BUFFET

14.00 / GUEST (MINIMUM OF 15 GUESTS)

Our homemade scrambled eggs, thick cut bacon with breakfast potatoes

CLASSIC CONTINENTAL BREAKFAST (V)

13.00 / GUEST (MINIMUM OF 15 GUESTS)

Full size muffins, danishes & bagels with assorted preserves, butter, plain & chive cream cheeses and a seasonal fresh fruit platter

SCRAMBLED EGG TACO BUFFET

16.00 / GUEST (MINIMUM OF 30 GUESTS)

Chorizo eggs, scrambled eggs, 2 flour tortillas per person and the toppings below

Topping Selections

- Cotija cheese
- Jalapeno slices
- Cilantro
- Spicy green salsa
- Sour cream
- White onions
- Red salsa

Includes:

- Breakfast potatoes with sweet bell peppers & leeks
- Seasonal fresh fruit platter

BREAKFAST SANDWICH BUFFET

16.00 / GUEST (MINIMUM OF 25 GUESTS)

Sandwiches:

- Spinach, egg, cheese, roasted tomato on baked ciabatta
- Ham, egg and cheese on a croissant
- Bacon, egg, cheddar on an english muffin

Includes:

- Breakfast potatoes with sweet bell peppers & leeks
 - Seasonal fresh fruit platter
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INDIVIDUAL QUICHE BUFFET

16.00 / GUEST (MINIMUM OF 25 GUESTS)

- Fire roasted vegetables
- Lorraine (ham, leeks and swiss cheese)

Includes:

- Thick cut bacon
- Breakfast potatoes with sweet bell peppers & leeks
- Seasonal fresh fruit platter



CHALLAH FRENCH TOAST (V)

16.00 / GUEST (MINIMUM OF 25 GUESTS)

Thick cut, buttery challah bread

Topping Selections

- Sweet cream cheese
- Maple syrup & butter whip
- Fresh berries
- Whipped cream
- Powdered sugar

Includes:

- Thick cut bacon
- Seasonal fresh fruit platter

BREAKFAST ADD-ONS

BREAKFAST SAUSAGE LINKS (DF, GF)

76.00 / 30 PIECES - 139.00 / 60 PIECES

TURKEY SAUSAGE LINKS (DF, GF)

76.00 / 30 PIECES - 139.00 / 60 PIECES

THICK CUT BACON (DF, GF)

84.00 / 30 PIECES - 147.00 / 60 PIECES

TURKEY BACON (DF, GF)

76.00 / 30 PIECES - 139.00 / 60 PIECES

TOFU SCRAMBLE (VG, GF)

47.00 / SERVES 15

SMOKED SALMON (DF, GF)

105.00 / SERVES 15

Smoked salmon topped with tomatoes, red onions and capers

BREAKFAST ENHANCEMENTS & BEVERAGES

ENHANCEMENTS

OVERNIGHT OAT PARFAIT CUPS (V)

5.00 EACH / MINIMUM ORDER OF 12

Make your own overnight oats, served cold.

Toppings Include:

- Brown sugar
- mixed berries
- candied walnuts

VANILLA YOGURT PARFAIT CUPS (V)

6.00 EACH / MINIMUM ORDER OF 12

Vanilla yogurt topped with seasonal berries & granola on the side

VANILLA YOGURT PARFAIT BAR (V)

68.00 / SERVES 15 - 116.00 / SERVES 30

Make your own parfait with seasonal berries, coconut shreds, granola, chocolate chips, and candied walnuts

BAKERY BASKET (V)

40.00 / 12 PIECES - 74.00 / 24 PIECES

Bagels, muffins, and danishes with butter and plain & chive cream cheeses

GOURMET BAKERY BASKET (V)

44.00 / 12 PIECES - 76.00 / 24 PIECES

Scones, danishes & croissants with butter

SEASONAL FRESH FRUIT PLATTER (VG, GF)

60.00 / SERVES 15 - 100.00 / SERVES 30

Sliced melons, tropical fruits & berries

MUFFIN BASKET (V)

46.00 / 12 PIECES - 88.00 / 24 PIECES

Full-sized triple chocolate, bran berry crunch, apple cinnamon muffins

BAGEL BASKET (V)

38.00 / 12 PIECES - 69.00 / 24 PIECES

Full-sized plain, everything, sesame & cinnamon raisin bagels served with plain & chive cream cheeses and butter

COFFEE CAKE TRAYS (V)

38.00 / 18 PIECES - 69.00 / 36 PIECES

Apple, blueberry, lemon poppyseed, sour cream

KASHI GRANOLA BARS

37.00 / SERVES 15 - 68.00 / SERVES 30

Honey almond granola bars



BEVERAGES

COFFEE SERVICE

35.00 / 12 CUPS - 85.00 / 40 CUPS

Regular or decaf served with cream, sugar & sweeteners

HOT TEA

28.00 / 12 CUPS - 72.00 / 40 CUPS

Assorted flavors with lemon, honey & sugar

ORANGE JUICE

4.00 EACH / 10 OZ BOTTLE

CRANBERRY JUICE

4.00 EACH / 10 OZ BOTTLE

APPLE JUICE

4.00 EACH / 10 OZ BOTTLE

HALF GALLON OF ORANGE JUICE

25.00 / HALF GALLON / 10 CUPS

BOTTLED WATER

2.00 EACH

LA CROIX

3.00 EACH

CUSTOM BUFFETS

CREATE YOUR OWN CUSTOM BUFFET!

2 ENTRÉES - 18.00 / PER PERSON

3 ENTRÉES - 21.00 / PER PERSON

ADD AN ENTRÉE - 5.00 / PER PERSON

ADD A SIDE - 3.50 / PER PERSON

Includes:

CHOICE OF SALAD & CHOICE OF SIDE

All buffets include recyclable 3 compartment plates, plastic forks & knives, napkins, serving utensils,
& must be ordered in increments of 5. Minimum order of 15.



CUSTOM BUFFETS - ENTREE CHOICES

CHICKEN ENTREÉS

CHICKEN VESUVIO (GF)

Peas, garlic, in a white wine sauce

CHICKEN PICCATA

Capers, parsley, lemon butter sauce

HERB ROASTED CHICKEN (GF)

Rosemary & thyme

LEMON CHICKEN BREAST

Lightly breaded, herbs, lemon butter sauce

GRILLED CHICKEN MEDITERRANEAN (GF, DF)

Light white wine sauce with chopped tomatoes, kalamata olives

CHICKEN PARMESAN

Marinara sauce, imported mozzarella & parmesan cheeses

CHICKEN FRANCESE

Lightly egg battered in a lemon sauce

BEEF ENTREÉS

BUONA'S ITALIAN BEEF (GF, DF)

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

CLASSIC POT ROAST (GF, DF)

With rich home-style gravy

MA'S MEATLOAF

Onions, bacon, barbecue gravy

SEAFOOD ENTREÉS

CITRUS HERB SALMON (GF, DF) (ADD'L 3.50 PER GUEST)

With rosemary in a light lemon sauce

CREOLE SALMON (GF, DF) (ADD'L 3.50 PER GUEST)

Bell peppers, onion, garlic, cayenne, paprika

MEDITERRANEAN WHITEFISH (GF, DF) (ADD'L 2.50 PER GUEST)

Tomatoes, capers, kalamata olives

PECAN CRUSTED WHITEFISH (ADD'L 2.50 PER GUEST)

In a whole grain mustard cream sauce

PORK ENTREÉS

PORK LOIN PEPPERONATA (GF, DF) (ADD'L 3.50 PER GUEST)

Garlic white wine sauce and a mix of zesty peppers

ITALIAN SAUSAGE (GF, DF)

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

PASTA ENTREÉS

GNOCCHI ALA VODKA (V) Hand rolled homemade potato dumplings in a tomato vodka sauce

EGGPLANT ROTOLO (V)

Lightly breaded eggplant stuffed with ricotta, parmesan & romano cheese

CAVATAPPI ALFREDO WITH CHICKEN

Corkscrew pasta in a rich alfredo sauce with chicken

VEGETABLE LASAGNA ROTOLO (V)

With ricotta filling and assorted roasted vegetables

CHEESE RAVIOLI (V)

Filled with ricotta & romano cheeses, marinara sauce

WILD MUSHROOM RAVIOLI (V)

In alfredo sauce

FRESH RIGATONI (V)

Rigatoni pasta with your choice of vodka, marinara, or bolognese sauce

FRESH CAVATELLI & BROCCOLI (V)

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

FRESH CAVATELLI BOLOGNESE

In a rich red meat sauce

VEGAN ENTREÉS

FARRO STUFFED BELL PEPPER (VG)

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

STUFFED SUMMER ZUCCHINI (VG, GF) (ADD'L 2.50 PER GUEST)

Quinoa, roasted vegetables, fresh herbs

CAVATAPPI MARINARA (VG)

Fresh cavatappi in a vegan marinara sauce

QUINOA STUFFED PORTOBELLO (VG, GF) (ADD'L 3.50 PER GUEST)

Roasted peppers, artichokes, olives

TOFU & VEGETABLE STIR FRY (VG, GF) (ADD'L 2.50 PER GUEST)

In a garlic soy sauce



CUSTOM BUFFETS - SALADS / SIDES CHOICES



GARDEN SALADS

CAESAR SALAD (VG)

Romaine, garlic croutons, shaved parmesan, caesar dressing

OLD NEIGHBORHOOD HOUSE SALAD

Mixed greens, roma tomato, cucumber, pepperoncini, Italian vinaigrette dressing, croutons

CHOPPED SALAD

Iceberg lettuce, cucumber, black olives, roma tomato, gorgonzola, penne pasta, bacon, & green onion with sweet red wine vinaigrette

TUSCAN HARVEST SALAD

Mixed greens, apple, dried cranberries, candied walnuts, gorgonzola cheese, fat-free raspberry dressing

CLASSIC COBB SALAD (GF)

Chopped lettuce, bacon, gorgonzola cheese, avocado, egg slices, tomato, corn, green onion, potato, cucumber, thousand island dressing

MEDITERRANEAN SALAD (GF, V)

Mixed greens, tomato, cucumber, feta, red onions, kalamata olives, artichokes, oregano vinaigrette

HERBED QUINOA SALAD (GF, V)

Baby spinach, herbed quinoa, chickpeas, cilantro, green onions, feta, pumpkin seeds, lemon tahini dressing

SPINACH & BERRY SALAD (GF, V)

Spinach, strawberries, blueberries, almonds, goat cheese, balsamic vinaigrette

ROASTED BEET SALAD (GF, V)

Mixed greens, spinach, sliced beets, Mandarin oranges, candied walnuts, crumbled goat cheese, citrus vinaigrette

SIDES

RATATOUILLE (VG, GF)

Eggplant, zucchini, onions, peppers & tomatoes

GRILLED ASPARAGUS (VG, GF)

With lemon & EVOO

BAKED BROCCOLI LIMONE

With panko breadcrumbs & lemon wedges

FIRE ROASTED VEGETABLES (VG, GF)

Cauliflower, asparagus, sweet potato, root vegetables, carrots, peppers & other seasonal vegetables

RICE PILAF (V, GF)

White rice, diced carrots, onions & celery

WILD RICE (V, GF)

Brown & wild rice browned in butter & oil

ROASTED FARRO (VG)

With mushrooms & sweet potato

ROASTED BRUSSELS SPROUTS (VG, GF)

Brussels sprouts, red pepper, onion, garlic

MEDITERRANEAN GREEN BEANS (VG, GF)

Onions, garlic and tomato, olive oil

RED SKIN GARLIC MASHED (VG, GF)

Creamy roasted garlic mashed potato

ROASTED RED POTATOES (VG, GF)

With sweet bell peppers, leeks, EVOO, herbs

SAUTEED ZUCCHINI (VG, GF)

Onions and herbs

VESUVIO RED POTATOES (V, GF)

Garlic white wine sauce, peas, oregano

ADD A FRESH BAKED DINNER ROLL BASKET
12 PIECES / 30.00 24 PIECES / 58.00

BAKED POTATO BAR (GF)

128.00 / 20 SERVINGS

Whole baked potatoes with the following:

TOPPINGS:

- Shredded cheddar cheese
- Butter
- Sour cream
- Chopped bacon
- Pico de gallo
- Scallions

THEMED BUFFETS

CHICAGO CLASSICS STATION

16.00 PER GUEST / MINIMUM OF 20 GUESTS

BUONA BEEF ITALIAN BEEF SANDWICH

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

FRESH RIGATONI MARINARA

Rigatoni pasta in our house-made marinara sauce

CHOPPED SALAD

Iceberg lettuce, cucumber, black olives, roma tomato, gorgonzola, penne pasta, bacon & green onion with sweet red wine vinaigrette

Add On: (ADD'L 3.50 PER GUEST)

Choice of one chicken option:

CHICKEN PARMESAN

Lightly breaded boneless breast, house-made marinara topped with melted Mozzarella and provolone cheese

LEMON CHICKEN

Lightly breaded boneless breast, served in a light lemon butter sauce garnished with fresh lemon slices

ENHANCEMENTS

CHICAGO STYLE HOT DOGS

65.00 / SERVES 15

120.00 / SERVES 30

Mustard, onion, neon relish, tomato wedges, pickle spear, celery salt, sport peppers on a poppy seed bun

ITALIAN MEATBALL SANDWICH

65.00 / SERVES 15

120.00 / SERVES 30

Smothered in marinara with sweet peppers & hot giardiniera served with fresh rolls

ORIGINAL RAINBOW CONE TASTERS (V)

149.00 / 25 CUPS

(4.5 OZ SERVINGS)

A Chicago tradition since 1926 and now a proud sister company of Beyond Catering. Each cup is made up of the following traditional Rainbow Cone flavors:

- Sherbert • Pistachio
- Chocolate • Strawberry
- Palmer House

ELI'S CHEESECAKE SLICE

70.00 / SERVES 14

120.00 / SERVES 28

Assorted slices of Eli's Cheesecake

STREET TACOS

21.00 PER GUEST / MINIMUM OF 20 GUESTS

Choose two taco filling options:

Add a 3rd taco filling (ADD'L 3.00 PER GUEST)

CHICKEN TINGA

Shredded chicken in a spicy tomato chipotle sauce

PICADILLO

Traditional Mexican dish of ground beef and potatoes

CARNITAS

Braised pork, lime, chile, cumin

VEGGIE TACOS

Roasted vegetables, mexican spices, cilantro

CARNE ASADA (ADD'L 4.00 PER GUEST)

Marinated skirt steak seasoned with Mexican spices

CHIPOTLE SHRIMP (ADD'L 4.00 PER GUEST)

Shrimp & corn mixed in a tomato-chipotle sauce

Includes:

- Flour & corn tortillas
- Chips & pico de gallo
- Mexican rice
- Red & green salsa
- Cilantro & onion
- Cotija cheese
- Sour cream
- Lime wedges

ENHANCEMENTS

ELOTES (V)

53.00 / SERVES 15

90.00 / SERVES 30

Corn cut off the cobb with butter, chile powder, cojita cheese, mayonnaise

CHIPS & GUACAMOLE (VG, GF)

53.00 / SERVES 15

90.00 / SERVES 30

Corn tortilla chips with homemade guacamole

SHRIMP CEVICHE (DF, GF)

85.00 / SERVES 30

Shrimp, red onion, cilantro cucumber in a lemon-lime juice served with tortilla chips

MEXICAN CHOPPED SALAD (V)

40.00 / SERVES 10

70.00 / SERVES 20

Buttercrisp greens, black beans, corn, tomato, red onion, avocado, tortilla strips, cucumber, jicama, cotija cheese, cilantro lime dressing

CORN & BLACK BEAN SALAD (VG, GF)

40.00 / SERVES 15

70.00 / SERVES 30

Roasted corn, black beans, garbanzo beans, roasted red peppers, cilantro lime dressing



THEMED BUFFETS



TAYLOR STREET BUFFET

20.00 PER GUEST / MINIMUM OF 20 GUESTS

Choice of one chicken option:

CHICKEN PARMESAN

Panko crusted, marinara sauce, imported mozzarella & parmesan cheeses

CHICKEN VESUVIO

Peas, garlic, white wine sauce

CHICKEN FRANCAISE

Lightly battered in lemon sauce

CHEESE RAVIOLI

Served in a rich red marinara sauce

EGGPLANT PARMESAN ROTOLO

Lightly breaded eggplant stuffed with ricotta, parmesan & romano cheese

OLD NEIGHBORHOOD HOUSE SALAD

Mixed greens, roma tomato, cucumber, pepperoncini, croutons and Italian vinaigrette

Includes:

• Italian Bread • Olive Oil • Crushed Red Pepper • Parmesan Cheese

GREEKTOWN BUFFET

18.00 PER GUEST / MINIMUM OF 20 GUESTS

Choice of two entrees:

GRECIAN CHICKEN

Garlic, lemon, tomatoes, olives, feta

LEMON RICE PILAF

With lemon and parsley

GYROS

Traditional style gyro meat sliced thin

Includes:

- Pita
- Tomato Wedges
- Feta Cheese
- Sliced White Onion
- Tzaziki Sauce
- Greek Salad

ENHANCEMENTS

SAUSAGE GIAMBOTTA (GF)

65.00 / SERVES 15

120.00 / SERVES 30

Peas, green peppers, potatoes, garlic in a white wine sauce

FRESH RIGATONI BOLOGNESE

65.00 / SERVES 15

120.00 / SERVES 30

With a rich red meat sauce

GNOCCHI ALA VODKA (V)

65.00 / SERVES 15

120.00 / SERVES 30

Hand rolled, homemade potato dumplings, tomato vodka sauce with mascarpone & imported cheeses

LASAGNA ROTOLO (V)

65.00 / SERVES 15

120.00 / SERVES 30

Thin lasagna noodles are rolled around an herb & ricotta cheese filling

ITALIAN ARANCINI

120.00 / SERVES 30

Rice balls stuffed with cheese, ground beef & peas

CANNOLI EXPLOSION (V)

70.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

ENHANCEMENTS

GREEK STYLE GREEN BEANS (VG, GF)

40.00 / SERVES 15

75.00 / SERVES 30

Crushed tomatoes, onion, garlic

HUMMUS & PITA DUO (VG)

35.00 / SERVES 15

90.00 / SERVES 30

Roasted red pepper and spinach & artichoke with grilled pita triangles & house-made eggplant chips

COUS COUS SALAD (VG)

35.00 / SERVES 15

65.00 / SERVES 30

Large pearl couscous, cranberries, pecans, green onion, in an orange vinaigrette

GREEK POTATOES (V, GF)

40.00 / SERVES 15

75.00 / SERVES 30

Quartered potatoes, EVOO, garlic, lemon, oregano

OFFICE PICNIC

OFFICE PICNIC

18.00 / PER GUEST - 2 Entrees & 1 Side

21.00 / PER GUEST - 3 Entrees & 2 Sides

HAMBURGERS (DF)

All natural 6 oz hamburgers served with freshly baked rolls, lettuce, tomato, onions, pickles, ketchup & mustard

BBQ PULLED PORK SANDWICHES

Served with freshly baked rolls, creamy cabbage slaw, sweet & tangy barbecue sauce

GRILLED CHICKEN SANDWICHES

Served with freshly baked rolls, pepper jack cheese, lettuce, tomato, onion, mayonnaise, barbecue sauce

GRILLED BRATWURST (DF, GF)

Served with freshly baked rolls, a variety of mustards, grilled onions

TURKEY BURGER (DF)

Served with freshly baked rolls, lettuce, tomato, onions, pickles, ketchup, mustard

BBQ CHICKEN (DF, GF)

Grilled bone-in Pieces: of white & dark meat chicken, sweet & tangy barbecue sauce

CHICAGO STYLE HOT DOGS (DF)

Mustard, onion, neon relish, tomato wedges, pickle spears, sport peppers, celery salt, poppy seed buns

GRILLED PORTOBELLO (VG) +1.50 PER GUEST

Marinated portobello mushroom

SPICY BLACK BEAN BURGER (VG) +1.50 PER GUEST

Black beans, corn, bell peppers

BRISKET SANDWICH +2.50 PER GUEST

With coleslaw, crispy onions, sweet and tangy BBQ sauce

RIBS +3.00 PER GUEST (DF, GF)

Slow roasted baby back ribs, bbq sauce

SIDES

ADD ANOTHER SIDE FOR \$3.50 PER GUEST

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

CLASSIC POTATO SALAD (V, GF)

Classic picnic style potato salad

MEDITERRANEAN POTATO SALAD (VG, GF)

Roasted potatoes, green beans, kalamata olives, red onions, balsamic dressing

TOMATO & CUCUMBER SALAD (VG, GF)

Roma tomato, cucumbers, red onions, basil & herb vinaigrette

OLD NEIGHBORHOOD HOUSE SALAD (VG, GF)

Roma tomato, cucumber, pepperoncini, Italian vinaigrette

CREAMY CABBAGE SLAW (V, GF)

With a touch of apple cider vinegar

BAKED BEANS (DF, GF)

Smoked bacon, brown sugar, onions, dijon mustard

CORN COBBETTES (V, GF)

Half sized sweet corn, melted butter

WATERMELON SLICES (VG, GF)

Chilled watermelon wedges



APPETIZERS



HOT APPETIZERS

ITALIAN MUSHROOM CAPS (V)

110.00 / 40 PIECES

Mushroom caps stuffed with romano cheese & herbed bread crumbs

CRABCAKES

130.00 / 40 PIECES

Remoulade dipping sauce

MINI BEEF EMPANADAS

135.00 / 30 PIECES

With chipotle cream sauce

SAUSAGE SKEWERS (GF)

63.00 / 40 PIECES

Served in a garlic white wine sauce

CHICKEN PESTO SKEWERS

100.00 / 40 PIECES

Pesto basil sauce

ITALIAN ARANCINI

120.00 / 30 PIECES

Rice balls stuffed with cheese, ground beef and peas

BREADED SHRIMP

136.00 / 40 PIECES

Breaded shrimp with cocktail sauce

MINI MEATBALLS

60.00 / 40 PIECES

Marinara, parmesan cheese

BACON WRAPPED DATES (DF, GF)

125.00 / 40 PIECES

Stuffed with chorizo

CHICKEN TENDERS

85.00 / 40 PIECES

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

TOASTED RAVIOLI (V)

75.00 / 40 PIECES

Ricotta cheese filled ravioli, lightly breaded and served in a marinara sauce topped with romano cheese

WINGS

80.00 / 40 PIECES

Tender jumbo chicken wings, smothered in sauce and served with ranch dipping sauce

Select One Flavor:

- Buffalo
- Korean BBQ
- Garlic Parmesan

SIRLOIN STUFFED MUSHROOM

00.00 / 00 PIECES

Parmesan stuffing

BEEF FAJITA SKEWER (DF, GF)

00.00 / 00 PIECES

Peppers | onions | salsa verde dipping sauce

MEAT & POTATO SKEWER (DF, GF)

00.00 / 00 PIECES

Peppercorn crust | fingerling potato

SESAME CHICKEN (DF, GF)

00.00 / 00 PIECES

Sesame crust | garlic | ginger | soy sauce

CITRUS CHICKEN SATAY (DF, GF)

00.00 / 00 PIECES

Black pepper | citrus aioli | pineapple relish

SAUSAGE STUFFED PEPPERS (GF)

00.00 / 00 PIECES

Italian sausage | mozzarella | parmesan | tomato sauce | basil

VEGAN STUFFED MUSHROOM (VG, DF)

110.00 / 00 PIECES

Fire roasted pepper | artichoke | leek | olive oil

BUTTERNUT SQUASH ARANCINI (V)

120.00 / 00 PIECES

Creamy risotto | roasted butternut squash | herbs



COLD APPETIZERS

SPICY CRAB DIP (DF)

85.00 / SERVES 40

Hint of jalapeño served with grilled garlic pita triangles

BRUSCHETTA TRIO (V)

47.00 / SERVES 15

85.00 / SERVES 30

Tomato caprese bruschetta, brussel sprout bruschetta, and olive and mushroom bruschetta with lightly toasted crostini and shaved fontinella

FRESH VEGETABLE CRUDITÉ (V, GF)

36.00 / SERVES 15

68.00 / SERVES 30

Sticks of zucchini, jicama, red peppers, carrots, celery with a creamy chipotle ranch dip

IMPORTED & DOMESTIC CHEESEBOARD (V)

56.00 / SERVES 15

105.00 / SERVES 30

An artisan assortment of manchego, cheddar, blue, herbed goat, swiss, and fontina cheese, candied walnuts, fig jam mandarin orange jam, grapes, berries and array of distinctive crackers

CLASSIC ANTIPASTI

70.00 / SERVES 15

130.00 / SERVES 30

Prosciutto, salami, capicola, roasted peppers, artichokes, pepperoncini, olives, provolone & fontinella

ROASTED ARTICHOKE CAPRESE PLATTER (V, GF)

56.00 SERVES 15

105.00 SERVES 30

Fresh Mozzarella, roma tomato, roasted artichokes, basil, oliveoil & balsamic

HUMMUS & PITA DUO

50.00 / SERVES 15 (VG)

95.00 / SERVES 30

Roasted red pepper and spinach & artichoke with grilled pita triangles and house-made eggplant chips

GRILLED & CHILLED VEGETABLES (VG, GF)

55.00 / SERVES 15

105.00 / SERVES 30

Asparagus, mushrooms, zucchini, eggplant, red peppers & more served at room temperature with a balsamic glaze

ITALIAN PINWHEELS

85.00 / 40 PIECES

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

SOUTH OF THE BORDER PINWHEELS

85.00 / 40 PIECES

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

HUMMUS AND VEGGIE PINWHEELS

85.00 / 40 PIECES

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

SPINACH AND ARTICHOKE DIP (V)

85.00 / SERVES 30

A creamy blend of Parmesan and Romano cheeses, artichoke hearts, fresh spinach served with grilled pita triangles

PROSCIUTTO WRAPPED ASPARAGUS (DF, GF)

85.00 / 40 PIECES

With a balsamic reduction

SHRIMP CEVICHE (DF, GF)

85.00 / SERVES 30

Shrimp, onion, cilantro, jalapeño, garlic served with tortilla chips

SHRIMP COCKTAIL (VG, GF)

110.00 / 40 PIECES

Horseradish cocktail sauce and lemon wedges

PROSCIUTTO WRAPPED MELON (DF, GF)

78.00 / 40 PIECES

Cubed melons wrapped in prosciutto

CAPRESE SKEWERS (V, GF)

67.00 / 40 PIECES

Fresh basil, EVOO and balsamic reduction

DEVILED EGGS (V, GF)

68.00 / 36 PIECES

An Assortment of:

- Classic Deviled
- Horseradish Cheddar
- Avocado

TRUFFLE CHICKEN SALAD CUCUMBER CUP (DF, GF)

100.00 / 30 PIECES

Truffle oil, Japanese cucumber

SMOKED SALMON CUCUMBER CUP (GF)

120.00 / 30 PIECES

Spicy crab dip, sambal, Japanese cucumber cup

CRAB & BLACK CAVIAR DEVILED EGG (GF)

85.00 / 36 PIECES

Crab, roasted red pepper, black caviar garnish

TUNA WASABI CRISP

140.00 / 30 SERVINGS

Sesame crusted Ahi grade tuna, marinated in a scallion soy sauce, served with crispy wonton crisps and wasabi crème fraiche

GRAPE & GOAT CHEESE LOLIPOP (V, GF)

110.00 / 30 PIECES

Pistachio dust, goat cheese, fresh grapes

VEGAN SPRING ROLL (VG, GF)

110.00 / 30 PIECES

Cabbage, assorted seasonal fresh vegetables, rice paper roll wrapper, peanut dipping sauce

GOURMET FLAVORED BACON STICKS (DF)

90.00 / 30 PIECES

Select One Flavor:

- Sweet Maple
- Spicy Siracha
- Soy & Teriyaki

PETITE HANDHELDS



COLD

BEEF TENDERLOIN & BLUE

100.00 / 12 PIECES

180.00 / 24 PIECES

With horseradish crème fraiche on a brioche bun

GRILLED CHICKEN & PESTO

69.00 / 12 PIECES

129.00 / 24 PIECES

Fresh mozzarella, roasted red peppers, pesto mayonnaise on ciabatta bread

SHRIMP & CRAB SALAD

85.00 / 12 PIECES

155.00 / 24 PIECES

Topped with a creamy cabbage slaw on wheat ciabatta bread

PORTOBELLO (V)

69.00 / 12 PIECES

129.00 / 24 PIECES

Balsamic glaze, provolone, roasted red pepper on a pretzel roll

ROASTED VEGETABLE (V)

69.00 / 12 PIECES

129.00 / 24 PIECES

With a balsamic glaze on a mini brioche

TURKEY BLT

69.00 / 12 PIECES

129.00 / 24 PIECES

Turkey, bacon, lettuce, tomato, avocado and aioli drizzle on sliced wheat bread

PETITE HANDHELDS ASSORTMENT

85.00 / 12 PIECES

155.00 / 24 PIECES

A combination of all of our petite sandwich options on one tray

HOT

CHEESEBURGER

69.00 / 12 PIECES

129.00 / 24 PIECES

With pickles, and tomato on a sesame seed bun

NASHVILLE CHICKEN

69.00 / 12 PIECES

129.00 / 24 PIECES

Breaded chicken in a sweet and spicy Nashville sauce on ciabatta bread

BRAISED SHORT RIB

95.00 / 12 PIECES

175.00 / 24 PIECES

Horseradish aioli, spinach on a mini brioche bun

CHICKEN PARMESAN

69.00 / 12 PIECES

129.00 / 24 PIECES

Breaded chicken, marinara sauce, mozzarella on ciabatta bread

BBQ BEEF BRISKET

85.00 / 12 PIECES

155.00 / 24 PIECES

Crispy fried onions, chipotle creme fraiche on a corn dusted bun

PULLED PORK

85.00 / 12 PIECES

155.00 / 24 PIECES

Creamy cabbage slaw, sweet & tangy barbecue sauce on a corn dusted bun

BOXED MEALS & BASKETS

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, pepper rings, 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 (DF) 16

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

ROASTED VEGETABLE (V) 16

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



CLASSIC SANDWICH BASKET

115.00 / 16 Individually Wrapped Halves

155.00 / 24 Individually Wrapped Halves

Each basket includes a generous portion of our parmesan chips

An Assortment of the following:

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

CLASSIC WRAP BASKET

115.00 / 16 Individually Wrapped Halves

155.00 / 24 Individually Wrapped Halves

Each basket includes a generous portion of our parmesan chips

An Assortment of the following:

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

GLUTEN FREE SANDWICH OPTIONS

17.00/ GF Box Lunch

Café sandwiches and wraps available on gluten free flatbread. Each sandwich includes a side house salad and side fresh fruit salad

ADD ON ADDITIONAL SIDES

3.00/ Per Box Lunch

- Fresh Fruit Salad (VG)
- House Salad (VG)
- Italian Pasta Salad (V)
- Caesar Salad
- Traditional Potato Salad (V, GF)
- Mediterranean Potato Salad (VG, GF)
- Corn & Black Bean Salad (VG, GF)

INDIVIDUAL BOXED MEALS

VEGAN WRAPS

18.00 / BOXED LUNCH

PORTOBELLO WRAP (VG)

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 (VG)

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

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 (V)
- ROASTED VEGETABLE (V)

GARDEN SALADS

14.00 / BOXED LUNCH

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

OLD NEIGHBORHOOD HOUSE SALAD (V)

ADD CHICKEN / 1.50 PER SALAD

Mixed greens, roma tomato, cucumber, pepperoncini, 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 (V)

ADD CHICKEN / 1.50 PER SALAD

Mixed greens, apple, dried cranberries, candied walnuts, gorgonzola cheese, fat-free raspberry dressing

EXECUTIVE BOX LUNCHES

MINIMUM OF 5 EA

BEEF TENDERLOIN SANDWICH 29

Medium rare beef tenderloin on Ciabatta, horseradish mayo, arugula, marinated tomatoes, roasted red pepper

Sides: Mediterranean Couscous Salad,

PROSCIUTTO CAPRESE ON CIABATTA 23

Thin sliced Prosciutto, marinated Roma tomatoes, fresh basil leaves, whole milk mozzarella, olive oil vinaigrette on Focaccia

Sides: Italian Pasta Salad, Parmesan Kettle Chips

TURKEY CLUB WITH AVOCADO 23

Fresh shaved turkey breast, smoked bacon, Roma tomatoes, avocado, lettuce, chipotle mayonnaise on multi grain bread

Sides: Mediterranean Couscous, Parmesan Kettle Chips

SORRY CHARLIE TUNA SALAD SANDWICH 23

Chunk white albacore tuna, house recipe mayo, sweet pickle relish on soft wheat Ciabatta with green leaf lettuce and sliced tomato

Sides: House Recipe Potato Salad, Parmesan Kettle Chips

TUNA NICOISE SALAD 25

Traditional French salad of red potatoes, Haricot verts, grape tomatoes, shaved red onion, hardboiled egg, seared tuna, Mediterranean olives, champagne vinaigrette

Side: Gourmet Roll with Butter

GRILLED SALMON SALAD 25

Baby mixed greens, grilled salmon, crumbled goat cheese, marinated grape tomatoes, watermelon slices, balsamic vinaigrette

Sides: Mediterranean Couscous, Gourmet Roll with Butter

STEAKHOUSE SALAD 29

Thin sliced tenderloin steak, roasted red peppers, asparagus, roasted tomatoes, crispy onion, balsamic glaze, blue cheese dressing

Sides: Mediterranean Couscous, Gourmet Roll with Butter

VEGAN COBB SALAD (VG) 21

Chopped romaine, cucumber, garbanzo beans, shaved carrots, corn kernels, marinated tomatoes, sliced onion, black beans, vegan cheese

Sides: Mushroom Quinoa

GHIRARDELLI BROWNIES (V)

35.00 / 15 PIECES

60.00 / 30 PIECES

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

GOURMET COOKIES (V)

35.00 / 15 PIECES

60.00 / 30 PIECES

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

SWEET TREATS (V)

45.00 / 15 PIECES

80.00 / 30 PIECES

Lemon berry jazz, oreo cookie, caramel apple granny bar, pecan chocolate chunk, served along with our Ghirardelli brownies

LEMON BARS (V)

45.00 / 15 PIECES

80.00 / 30 PIECES

Powder sugar dusted lemon bars served with blueberries & lemon slices

HOT BOXED MEALS

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 (DF, GF) 18

Citrus glazed, wild rice, baby spinach

RIGATONI VODKA (V) 14

Fresh rigatoni pasta in marinara sauce

Add On: (ADD'L 2.50 PER GUEST)

MEATBALL or SAUSAGE

WILD MUSHROOM RAVIOLI (V) 15

Parmesan sauce

EGGPLANT ROTOLO (V) 15

Breaded eggplant filled with ricotta cheese with marinara

SNACKS



SHAREABLE SNACKS

PARMESAN KETTLE CHIP AND PRETZEL DUO (VG)

35.00 / SERVES 15
60.00 / SERVES 30

CALIFORNIA TRAIL MIX (V)

45.00 / SERVES 15
80.00 / SERVES 30
Peanuts, raisins, cranberries, chocolate chips, pretzels and pumpkin seeds

CHEESE & CRACKER PLATTER (V)

45.00 / SERVES 15
80.00 / SERVES 30
An assortment of premium cheeses with table crackers and grape clusters

CHIPS & SALSA (VG, GF)

32.00 / SERVES 15
55.00 / SERVES 30
Corn tortilla chips with spicy & mild salsa

WHOLE FRESH FRUITS (VG, GF)

37.00 / SERVES 15
65.00 / SERVES 30
Apples, oranges, & grapes

KASHI GRANOLA BARS (V)

45.00 / SERVES 15
80.00 / SERVES 30
Honey almond granola bars

FRUIT KEBOBS (V, GF)

60.00 / SERVES 15
105.00 / SERVES 30
A seasonal mix of berries, melons & pineapple. Served with a yogurt dip

INDIVIDUAL SNACKS

INDIVIDUAL VEGETABLE (V, GF) CRUDITE CUP

8
Peppers, zucchini, jicama, carrots and celery with creamy chipotle ranch dip

INDIVIDUAL CHEESE AND CRACKERS BOX

10
Assortment of premium cheese wedges with table crackers and fresh grapes

INDIVIDUAL HUMMUS AND PITA CHIPS BOX (VG)

10
Classic tahini hummus with grilled pita triangles

INDIVIDUAL TRAIL MIX CUP (V)

6
Peanuts, raisins, cranberries, chocolate chips, pretzels and pumpkin seeds

INDIVIDUAL CHIPS AND GUACAMOLE BOX (VG, GF)

8
Corn tortilla chips with housemade guacamole

INDIVIDUAL BAGGED KETTLE CHIPS (VG, GF)

3
Sea salt

INDIVIDUAL YOGURT PARFAIT CUP (V)

Vanilla yogurt topped with seasonal berries & granola on the side

INDIVIDUAL FRUIT CUPS (VG, GF)

5
Seasonal fresh melon & berries

DESSERT & BEVERAGES

COOKIE & BROWNIE BASKET

35.00 / 15 PIECES

60.00 / 30 PIECES

Chocolate chunk, oatmeal raisin, sugar cookies, Ghirardelli brownies

CHOCOLATE COVERED STRAWBERRIES

45.00 / 15 PIECES

80.00 / 30 PIECES

Hand dipped in dark and white chocolate

SEASONAL FRESH FRUIT PLATTER

60.00 / 15 PIECES

110.00 / 30 PIECES

Sliced melons, tropical fruits & berries

CUPCAKE PLATTER

60.00 / 15 PIECES

110.00 / 30 PIECES

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

CANNOLI EXPLOSION

70.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

GOURMET COOKIES

35.00 / 15 PIECES

60.00 / 30 PIECES

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

GHIRARDELLI BROWNIES

35.00 / 15 PIECES

60.00 / 30 PIECES

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

SWEET TREATS

45.00 / 15 PIECES

80.00 / 30 PIECES

Lemon berry jazz, oreo cookie, caramel apple granny bar, pecan chocolate chunk, served along with our Ghirardelli brownies

LEMON BARS

45.00 / 15 PIECES

80.00 / 30 PIECES

Powder sugar dusted lemon bars served with blueberries & lemon slices

RICE CRISPY TREATS

35.00 / 15 PIECES

60.00 / 30 PIECES

Traditional individual crispy squares topped with dark and white chocolate drizzle

POUND CAKE AND MIXED BERRY TRAY

40.00 / 15 PIECES

75.00 / 30 PIECES

Fresh baked pound cake slices topped with powdered sugar and mixed berries

CHOCOLATE HUMMUS DIP TRAY

90.00 / SERVES 30

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

TOP YOUR OWN DONUT TRAY

130.00 / PER TRAY OF 24 DONUTS

Start with a plain cake donut, then frost & top it from our topping bar of:

- Crushed Oreos
- Shredded Coconut
- Chocolate Icing
- Sprinkles
- Chopped Nuts

TOP YOUR OWN ELI'S CHEESECAKE TRAY

110.00 / PER TRAY OF 15 SLICES

Start with a slice of Eli's Cheesecake & top it from our topping bar of:

- Caramel • Chocolate Syrup • Mixed Berries

MINI PASTRY TRAY

85.00 / 16" PLATTER - 28 PIECES

100.00 / 18" PLATTER - 45 PIECES

An assortment of miniature pastries including petit fours, cannoli & fruit tartlets



HOT BEVERAGES

COFFEE SERVICE

85.00 / 40 CUPS

HOT TEA

72.00 / 40 CUPS

HOT CHOCOLATE SERVICE

72.00 / 40 CUPS

COLD BEVERAGES

BOTTLED WATER - 2 / EACH

1/2 GAL. ORANGE JUICE - 28.00 / 10 CUPS

LA CROIX - 3.00 / EACH

COKE PRODUCTS - 2.80 / EACH

PEPSI PRODUCTS - 2.50 / EACH

ORANGE JUICE (10 OZ) - 4.00 / EACH

APPLE JUICE (10 OZ) - 4.00 / EACH

CRANBERRY JUICE (10 OZ) - 4.00 / EACH

BAR PACKAGES



STANDARD BEER & WINE

THE STANDARD BEER & WINE PACKAGE INCLUDES:

15.00 PER GUEST (2 HOUR PACKAGE)

+4.00 / EACH ADDITIONAL HOUR

Must be ordered in increments of 5

- Pepsi
- Diet Pepsi
- Coors Light
- Miller Lite
- Goose Island 312
- Stella Artois
- Starry
- Bottled Water
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Pinot Grigio

A LA CARTE LIQUOR AVAILABLE

Please connect with your sales representative for pricing.

* Minimum order on all bar packages is 50 guests

CRAFT BEER & UPGRADED WINE

THE CRAFT BEER & UPGRADED WINE PACKAGE INCLUDES:

18.00 PER GUEST (2 HOUR PACKAGE)

+5.00 / EACH ADDITIONAL HOUR

Must be ordered in increments of 5

- Pepsi
- Diet Pepsi
- Coors Light
- Miller Lite
- Goose Island 312
- Stella Artois
- Anti Hero IPA
- Goose Island IPA
- Pinot Noir
- Starry
- Bottled Water
- Sparkling Water
- Pinot Grigio
- Merlot
- Sauvignon Blanc
- Cabernet Sauvignon
- Chardonnay
- Whiteclaw

FULL BAR

THE FULL BAR PACKAGE INCLUDES:

24.00 PER GUEST (2 HOUR PACKAGE)

+6.00 / EACH ADDITIONAL HOUR

Must be ordered in increments of 5

LIQUOR

- Titos Vodka
- Tanqueray Gin
- Bacardi Rum
- Dewar's Scotch
- Seagram's 7
- Bulleit Bourbon
- Jim Beam
- Sweet & Dry Vermouth
- Cuervo Silver Tequilla
- Dekuyper Triple Sec

MIXERS

- Rose's Lime Juice
- Rose's Grenadine
- Orange Juice
- Cranberry Juice
- Club Soda
- Tonic Water
- Angostura Bitters
- Fruit For Garnish
- Pepsi
- Diet Pepsi
- Starry
- Bottled Water

WINE

- Cabernet Sauvignon
- Chardonnay
- Pinot Noir
- Pinot Grigio

BEER

- Coors Lite
- Miller Lite
- Goose Island 312
- Stella Artois

PREMIUM FULL BAR

THE PREMIUM FULL BAR PACKAGE INCLUDES:

30.00 PER GUEST (2 HOUR PACKAGE)

+6.00 / EACH ADDITIONAL HOUR

Must be ordered in increments of 5

LIQUOR

- Kettle One Vodka
- Titos Vodka
- Hendrick's Gin
- Tanqueray Gin
- Bacardi Rum
- Glenfiddich Scotch
- Crown Royal
- Bulleit Bourbon
- Avion Tequila
- Maker's Mark
- Sweet & Dry Vermouth
- Dekuyper Triple Sec

WINE

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc

BEER

- Coors Lite
- Miller Lite
- Goose Island 312
- Whiteclaw
- Stella Artois
- Anti Hero IPA
- Goose Island IPA

MIXERS

- Pepsi
- Diet Pepsi
- Starry
- Bottled Water
- Sparkling Water
- Rose's Lime Juice
- Rose's Grenadine
- Orange Juice
- Cranberry Juice
- Club Soda
- Tonic Water
- Angostura Bitters
- Fruit For Garnish

HAPPY HOUR



Our catering sales representatives are available to assist you in selecting the perfect happy hour package tailored to your event. Whether you're interested in a full bar, beer and wine packages, or a selection of delicious hors d'oeuvres, we can help customize a menu that suits your needs. Let us take the guesswork out of planning and ensure your happy hour is memorable and enjoyable for all guests.

FULL SERVICE



LOOKING FOR A FULL SERVICE EVENT?

Staffing, planning, rentals-including tables, chairs, linens, glassware and dinnerware, our professional staff can assist with setup, service, and cleanup, providing a true full-service experience. From coordinating logistics to managing details on the day of your event, our team is dedicated to bringing your vision to life with expert attention and personalized care.

Whether you're planning an intimate gathering or a large celebration, contact us to connect with our full-service event planning specialists. They will work closely with you to tailor every aspect of your event, ensuring a flawless and enjoyable experience from start to finish.

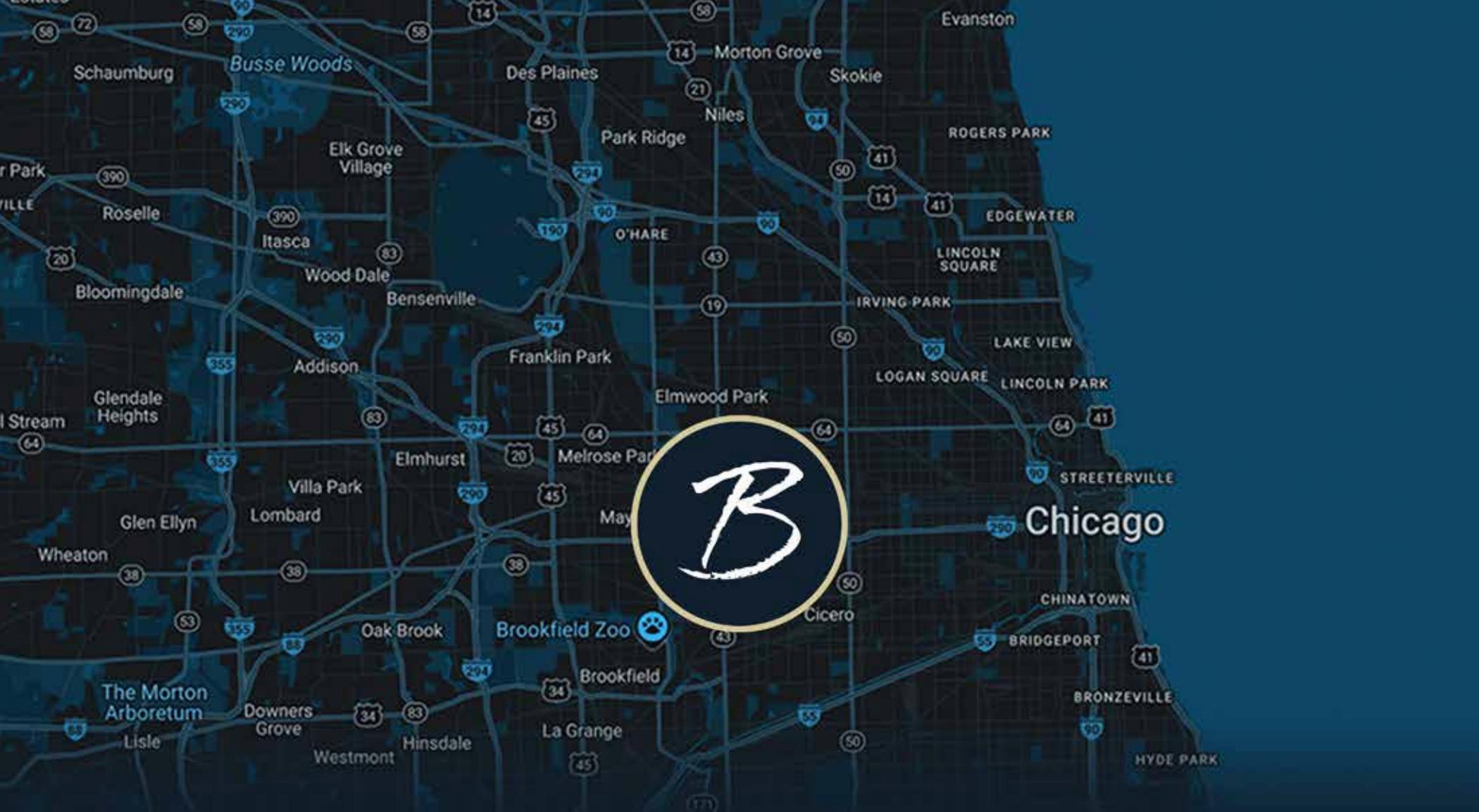


[CLICK HERE TO VIEW OUR FULL SERVICE MENU](#)

312.553.9300
info@beyondcatering.com
beyondcatering.com



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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