

Beyond

CATERING

Events beyond the ordinary.

2025 - 2026

HOLIDAY

DELIVERY
MENU



Breakfast Buffets

All buffets include tableware, warming kits and serving utensils.

Breakfast Sandwich Buffet

Per Guest (Minimum of 25 Guests)

Spinach, Egg, Cheese & Roasted Tomato Breakfast Sandwich

Served on Baked Ciabatta

Ham, Egg & Cheese Breakfast Sandwich

Served on a Croissant

Bacon, Egg & Cheddar Breakfast Sandwich

Served on an English Muffin

Includes:

Seasonal Fresh Fruit
Breakfast Potatoes
Assorted Mini Muffins

Challah & Pecan French Toast Buffet

Per Guest (Minimum of 25 Guests)

Thick Cut Challah Bread Topped with Pecans

Topping Selections:

Sweet Creme Cheese
Maple Syrup & Butter
Whipped Cream
Cinnamon Sugar
Mixed Berries

Includes:

Seasonal Fresh Fruit
Breakfast Potatoes
Smoked Bacon

18 Holiday Breakfast Buffet

Per Guest (Minimum of 15 Guests)

Homemade Scrambled Eggs Smoked Bacon Breakfast Potatoes

Includes:

Seasonal Fresh Fruit
Assorted Mini Muffins

Hot Beverages

Priced Per Guest (Minimum of 25 Guests)

Hot Tea

28

Coffee Service

35

18 Cold Beverages

Priced Per Glass Unless Otherwise Specified

Orange Juice

3.5

Cranberry Juice

3.5

Apple Juice

4

1/2 Gallon Orange Juice (10 cups)

25

Bottled Water

1.75

La Croix

3

Pepsi

2

Coke

2



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email info@beyondcatering.com.



Bites & Sliders

All buffets include tableware, warming kits and serving utensils.

Gourmet Slider Package

Serves 25-30 (Minimum of 25 Guests)

Mini Burger Sliders

All Beef Mini Burgers
Served with Buns and Condiments
(4 Sliders Per Guest)

Pulled Pork Sliders

Hand Pulled Pork Smothered in BBQ Sauce
Served with Buns and Condiments
(4 Sliders Per Guest)

Petite Sandwich Assortment

Beef Tenderloin
Grilled Chicken Pesto
Seafood Slaw
Portobello
Roasted Vegetable
Turkey

BLT Mini Sandwiches

Miniature versions of the Classic BLT
Served with Parmesan Chips - Homemade Potato Chips
with Parmesan Cheese and Italian Seasonings

Tuscan Harvest Salad

Hearty Mixed Greens, Granny Smith Apple Slices, Dried
Cranberries, Candied Walnuts & Gorgonzola Cheese,
Tossed in Our Sweet, Fat-Free Raspberry Dressing

Jumbo, Fresh Baked Gourmet Cookies

Chocolate Chunk
Oatmeal Raisin
Sugar Cookie

975

Winter Wonderland Package

Serves 25-30 (Minimum of 25 Guests)

Crabcakes

Remoulade Dipping Sauce

Bruschetta Trio

Tomato Caprese Bruschetta
Brussels Sprout Bruschetta
Olive and Mushroom Bruschetta

Served with:

Lightly Toasted Crostini
Shaved Fontinella

Bacon Wrapped Dates

Stuffed with Chorizo

Fresh Vegetable Crudite

Sticks of Zucchini, Jicama, Red Peppers, Carrots, Celery
Served with a Creamy Chipotle Ranch Dip

Imported & Domestic Cheeseboard

An Artisan Assortment of Manchego, Cheddar, Bleu,
Herbed Goat, Swiss and Fontina Cheese, Candied Walnuts,
Fig Jam, Mandarin Orange Jam, Grapes, Berries and an
Array of Distinctive Crackers

Sweet Treats

Delicate, Bite-Sized Bars in an Assortment of Flavors
(9-10 Pieces Per Guest)

Caramel Apple Granny Bar
Pecan Chocolate Chunk
Oreo Cookie Bar
Lemon Berry Jazz
Ghirardelli Brownies

850



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email **info@beyondcatering.com**.



Bites & Sliders

All buffets include tableware, warming kits and serving utensils.

Italian Hors D'oeuvres Package

650

*Serves 25-30 (Minimum of 25 Guests)
(9-10 Pieces Per Guest)*

Classic Antipasti

Prosciutto
Salami
Capicola
Roasted Peppers
Artichokes
Pepperoncini
Olives
Provolone
Fontinella

Mini Caprese Skewers

Roma Tomatoes, Fresh Mozzarella, and Basil Drizzled with a Balsamic Reduction.

Italian Pinwheel Wraps

A Tasty Blend of Marinated Chicken, Roasted Peppers, Olives, and Pesto Served in an Assortment of Tomato-Basil, Wheat, Spinach, and Flour Wraps

Mini Meatballs Marinara

Authentic Hand-Rolled Mini Meatballs, Seasoned with Garlic, Parsley, and Italian Spices in a Rich Marinara

Italian Sausage Skewers

Bite-Sized Pieces of Sausage and Roasted Sweet Bell Peppers, Served in a Garlic White Wine Sauce

Toasted Ravioli

Ricotta Cheese Filled Ravioli, Lightly Breaded and Served in a Marinara Sauce Topped with Romano Cheese



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email info@beyondcatering.com.



Classic Buffets

All buffets include tableware, warming kits and serving utensils.

Buona Classic Holiday Buffet

16.5

Priced per guest (25-99 Guests)

Buona Beef

The Original Family Recipe - Tender and Lean Roasted Italian Beef Spiced with Just The Right Special Seasonings

Lemon Chicken

Tender Breasts of Chicken, Lightly Breaded in Our Special Family Recipe with Lemon, Spices and Italian Seasonings

Fresh Rigatoni Marinara

Rigatoni Pasta in Our Homemade Marinara

House Salad

Hearty Mixed Greens, Roma Tomato, Cucumber, Pepperoncini, Our Italian Vinaigrette Dressing, Topped with Fresh Made Croutons

Traditional American Buffet

19

Priced per guest (25-99 Guests)

Roasted Turkey

Oven-Roasted Turkey Basted with Herb-Infused Natural Juices and Served with Homestyle Gravy

Holiday Ham

Thickly Sliced and Gently Roasted, Our Ham Is Rubbed with a Caramelized Honey Glaze, Accenting Its Delicious Flavors

Homestyle Mashed Potatoes

Just Like Mom Makes It!

Tuscan Harvest Salad

Hearty Mixed Greens, Granny Smith Apple Slices, Dried Cranberries, Candied Walnuts & Gorgonzola Cheese, Tossed in Our Sweet, Fat-Free Raspberry Dressing Dinner Rolls & Butter



Classic Buffets

All buffets include tableware, warming kits and serving utensils.

Custom Buffet

Priced per guest (25-99 Guests)

Choose 2 Appetizers

Artisan Cheese
Caprese Skewers

Mushroom Caps
Shrimp Cocktail

Choose 2 Entrees

Italian Pot Roast
Herb Roasted Chicken
Lemon Chicken
Chicken Picatta
Pecan Crusted Tilapia

Roasted Tenderloin +2.50 Pp
Braised Short Rib +2.50 Pp
Lemon Herb Salmon +2.50 Pp

Choose 2 Sides

Roasted Vegetables
Mushroom Ravioli
Gnocchi in Vodka Sauce

Vesuvio Potatoes
Penne Bolognese

Choose a Salad

Italian Chopped Salad
Tuscan Harvest Salad

Mediterranean Potato Salad

Choose a Dessert

Sweet Treat Dessert Bars
Lemon Bars

Pound Cake with Mixed Berries
Cookie & Brownie Basket

Dinner Rolls & Butter

An Assortment of Freshly Baked Mini Rolls

32

Italian Buffet

Priced per guest (25-99 Guests)

Braised Short Rib

Boneless Short Ribs Braised in a Red Wine Demi-Glaze

Chicken Picatta

Capers, Parsley, White Wine Sauce

Gnocchi Vodka

Hand Rolled, Homemade Potato Dumplings, Served in Our Own Light Tomato Vodka Sauce Made with Mascarpone and Imported Cheeses

Oven Roasted Vesuvio Potatoes

Oven Roasted Potato Wedges Seasoned with Salt and Pepper, Oregano and Served with Fresh Spring Peas

Italian Chopped Salad

Romaine & Iceberg Lettuce, Cucumber, Black Olive, Roma Tomato, Gorgonzola Cheese, Penne Pasta, Bacon, and Green Onion with a Sweet Red Wine Vinaigrette

24



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email info@beyondcatering.com.



Gourmet Buffets

All buffets include tableware, warming kits and serving utensils.

Gourmet Buffet

Priced per guest (25-99 Guests)

Artisan Cheese Tray Appetizer

A Delightful Assortment of Premium Cheeses Including: Fontina, Cheddar, Bleu, and Gruyere Served with Fresh Red Seedless Grapes

Braised Short Rib

Boneless Short Rib Braised in Red Wine Demi-Glaze

Herb Roasted Chicken

Rosemary & Thyme

Wild Mushroom Ravioli

Light Pillows of Pasta Filled with Wild Mushrooms, Served in a Rich Parmesan and Romano Cream Sauce

Fire Roasted Vegetables

Seasonal Vegetables Slightly Seasoned, Roasted To Perfection, and Drizzled with Olive Oil

Sweet Treats

Delicate, Bite-Sized Bars in an Assortment of Flavors

Includes:

Caramel Apple Granny Bar
Pecan Chocolate Chunk
Served with Our Ghirardelli Brownies

Dinner Rolls & Butter

An Assortment of Freshly Baked Mini Rolls

36

Surf and Turf Buffet

Priced per guest (25-99 Guests)

Bruschetta Trio

Tomato Caprese Bruschetta
Brussels Sprout Bruschetta
Olive & Mushroom Bruschetta
Served with Lightly Toasted Crostini & Shaved Fontinella

Roasted Tenderloin

Sliced Herb-Crusted Beef Tenderloin in a Cabernet-Peppercorn Au Jus

Citrus Herb Salmon

with Rosemary in a Light Lemon Sauce

Fresh Cavatelli & Broccoli

Sun-Dried Tomato, Roasted Red Pepper in a Garlic White Wine Sauce

House Salad

Hearty Mixed Greens, Roma Tomatoes, Cucumber, Pepperoncini, Our Italian Vinaigrette, Topped with Fresh Made Croutons

Sweet Treats

Delicate, Bite-Sized Bars in an Assortment of Flavors

Includes:

Caramel Apple Granny Bar
Pecan Chocolate Chunk
Served with Our Ghirardelli Brownies

37



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email info@beyondcatering.com.

Beyond

CATERING



Desserts

The Original Rainbow Cone Ice Cream Cups

25-4.5 oz Cups **134**

A Chicago Tradition Since 1926 and Now a Proud Sister Company of Beyond Catering.



Each Cup Is Made Up of The 5 Signature Rainbow Cone Flavors:
Chocolate
Strawberry
Palmer House, Pistachio
Orange Sherbet

Top Your Own Donut Bar *Tray of 24 Donuts* **128**

Start with a Plain Cake Donut, add frosting and toppings

Frostings:

Vanilla
Strawberry
Chocolate

Toppings:

Chocolate Chips
Chopped Peanuts
Crushed Oreos
Shredded Coconut
Green & Red Sprinkles

Top Your Own Eli's Cheesecake Bar *Tray of 15 slices* **103**

Start with a Plain Slice of Eli's Cheesecake, Then Add Toppings from Our Topping Bar

Toppings:

Caramel
Chocolate Frosting
Chopped Peanuts

Crushed Oreos
Whipped Cream
Cherries

Gourmet Cookies *15 Pc 29 30 Pc 47*

Jumbo Fresh Baked Chocolate Chunk, Oatmeal Raisin, and Sugar Cookies

Ghirardelli Brownies *15 Pc 29 30 Pc 47*

A Chocolate Lover's Dream – Moist, Rich Brownies Filled with Chocolate Chips

Sweet Treats *15 Pc 43 30 Pc 77*

Lemon Berry Jazz
Oreo Cookie
Caramel Apple Granny Bar
Pecan Chocolate Chunk
Served Along with Ghirardelli Brownies

Lemon Bars *15 Pc 43 30 Pc 77*

Powdered Sugar Dusted Lemon Bars Served with Blueberries and Lemon Slices

Rice Crispy Treats *15 Pc 29 30 Pc 47*

Traditional Crispy Marshmallow Squares Topped with Dark and White Chocolate Drizzle

Cookie & Brownie Basket *15 Pc 29 30 Pc 47*

Chocolate Chunk, Oatmeal Raisin, Sugar Cookies and Ghirardelli Brownies

Seasonal Fresh Fruit Platter *Serves: 15 58 30 102*

Sliced Melons, Tropical Fruits & Berries

Cannoli Explosion *Serves 30 64*

Dip Cannoli Chips in a Sweet Italian Cream



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email info@beyondcatering.com.

Beyond

CATERING



Hot & Cold Beverages

Coffee Service

12 Cups	35
40 Cups	85

Hot Tea

12 Cups	28
40 Cups	72

Cold Beverages

Priced Per Glass Unless Otherwise Specified

Water

Bottled Water	1.75
La Croix	3

Soda

Pepsi	2
Coke	2

Juice

Orange Juice	3.5
Apple Juice	4
Cranberry Juice	3.5
1/2 Gallon Orange Juice (10 cups)	25

Standard Beer & Wine

2 Hour Package 15 Pp

50 guest minimum. Brands may be substituted based on availability. + 4.00 / Each Additional Hour Must Be Ordered in Increments of 5

Soda

Pepsi
Diet Pepsi
Starry

Water

Bottled Water

Beer

Coors Light
Goose Island 312
Miller Lite
Stella Artois

Wine

Cabernet Sauvignon
Chardonnay
Pinot Grigio
Pinot Noir

Upgraded Craft Beer & Wine

2 Hour Package 18 Pp

50 guest minimum. Brands may be substituted based on availability. + 5.00 / Each Additional Hour Must Be Ordered in Increments of 5

Soda

Pepsi
Diet Pepsi
Starry

Water

Bottled Water
Sparkling Water

Beer

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

Wine

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
Pinot Noir
Sauvignon Blanc

Full Bar

2 Hour Package 24 Pp

50 guest minimum. Brands may be substituted based on availability. + 6.00 / Each Additional Hour Must Be Ordered in Increments of 5

Liquor

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

Mixers

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

Wine

Cabernet Sauvignon
Chardonnay
Pinot Noir
Pinot Grigio

Beer

Miller Lite
Coors Lite
Goose Island 312
Stella Artois



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email info@beyondcatering.com.



General Information

How to Order

Just call us and talk to a catering coordinator. If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, we'll be happy to help you.

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.

Delivery

Delivery is available 24/7 to accommodate all shifts. Our professional and uniformed staff will promptly deliver and set-up your order. Please place your order with as much notice as possible!

Wait Staff is Available

Be a guest at your company party. Our professional, uniformed staff will take care of everything.

Payment

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

Cancellations and Revisions

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



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**



We're here to help! If you need advice about anything on the menu, or need our planning expertise to make final decisions about your event, just contact a catering coordinator. Call **312.553.9300** or email **info@beyondcatering.com**.

Beyond
CATERING

Events beyond the ordinary.

BEYONDCATERING.COM

312.553.9300