



BEYOND

CATERING • EVENTS

EXPERIENCE DELICIOUS

CORPORATE MENU

BEYONDCATERING.COM

(312) 553-9300

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BE THE OFFICE HERO

SAVING THE DAY, ONE MEETING AT A TIME.

We know your primary job is not to order catering, so we've simplified the process for you. Ordering is as simple as firing off a quick email to your dedicated catering coordinator or visiting us online at Beyondcatering.com for a seamless ordering experience.



- EASY ORDERING
- RELIABLE SERVICE
- NEXT-DAY ORDERS
- DEDICATED CATERING COORDINATORS
- SPECIAL DIETARY MENUS

SAFETY FIRST

YOUR HEALTH IS OUR PRIORITY.

As we transition into different times, Beyond Catering is putting our clients health at the forefront of all operations. Everyone needs to eat, and our goal is to ensure your health at all times.

- INDIVIDUALLY PACKAGED MEALS AVAILABLE
- FULLY VACCINATED STAFF
- CDC & FDA COMPLIANT PRACTICES



DELIVERY & ORDERING INFORMATION

HOW TO ORDER

We care about two things: our food, and our customer. That means we have created a menu that is not only delicious and innovative, but easy to navigate and even easier to order from. Visit us online at Beyondcatering.com for a seamless ordering experience or give us a call at (312)553-9300 to speak with one of our skilled Catering Coordinators. After your first order, you will be assigned a dedicated representative to handle all of your organization's intricate needs.

WHEN TO ORDER

We appreciate receiving your order as far in advance as possible. We will do our best to accommodate last minute orders, though there are some menu items that require 48 hours' notice. Cancellations and revisions to orders require at least 48 hours' notice or a cancellation fee may apply.

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. Please place orders occurring between 10pm and 6am with as much notice as possible!

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

BE A GUEST AT YOUR OWN EVENT!

140.00 / HOUR 4 HOUR SERVICE

Add on a waitstaff person or licensed bartender to your event!
35.00 per each additional hour.



BREAKFAST BUFFETS

TRADITIONAL BREAKFAST BUFFET

12.00 / PER GUEST (MINIMUM OF 15 GUESTS)

Our homemade scrambled eggs, applewood smoked bacon with diner style breakfast potatoes

CLASSIC CONTINENTAL BREAKFAST

11.00 / PER 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

15.00 / PER GUEST (MINIMUM OF 30 GUESTS)

Includes chorizo eggs, scrambled eggs, 2 flour tortilla shells per person and the toppings below

TOPPING SELECTIONS:

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

INCLUDES:

- Diner style breakfast potatoes with sweet bell peppers & leeks
- Seasonal fresh fruit platter

BREAKFAST SANDWICH BUFFET

15.00 / PER GUEST (MINIMUM OF 25 GUESTS)

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

INCLUDES:

- Diner style breakfast potatoes with sweet bell peppers & leeks
- Seasonal fresh fruit platter

EGG FRITTATA BUFFET

15.00 / PER GUEST (MINIMUM OF 25 GUESTS)

CHOOSE TWO FLAVORS:

- Chorizo, jalapeno, bell peppers, onions, cheddar cheese
- Fire roasted red peppers, sundried tomatoes, spinach, feta cheese
- Caramelized onions, butternut squash, mushrooms, goat cheese
- Turkey sausage, swiss cheese, green onion
- Ham, bell peppers, mushrooms, gouda cheese
- Bacon, asparagus, mushroom, goat cheese

INCLUDES:

- Applewood smoked bacon
- Diner style breakfast potatoes with sweet bell peppers & leeks
- Seasonal fresh fruit platter

FRENCH TOAST TRIO BAR

15.00 / PER GUEST (MINIMUM OF 25 GUESTS)

A trio of: red velvet, crème brulee, and classic

TOPPING SELECTIONS:

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

INCLUDES:

- Applewood smoked bacon
- Seasonal fresh fruit platter

PROTEIN ADD-ONS

BREAKFAST SAUSAGE LINKS

72.00 / 30 PIECES - 132.00 / 60 PIECES

TURKEY SAUSAGE PATTY

72.00 / 30 PIECES - 132.00 / 60 PIECES

APPLEWOOD SMOKED BACON

72.00 / 30 SLICES - 132.00 / 60 SLICES

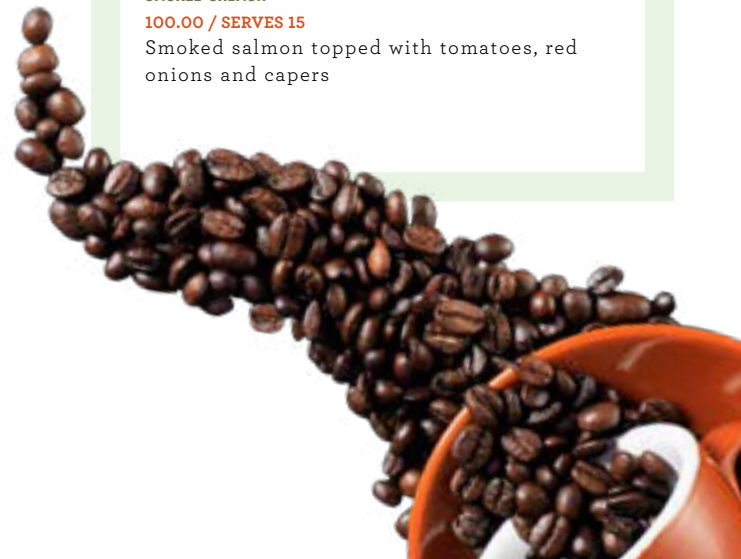
TURKEY BACON

72.00 / 30 SLICES - 132.00 / 60 SLICES

SMOKED SALMON

100.00 / SERVES 15

Smoked salmon topped with tomatoes, red onions and capers



*All buffets must be ordered in increments of 5

ENHANCEMENTS



STEEL CUT OATMEAL BAR

55.00 / SERVES 15 - 100.00 / SERVES 30

Make your own classic oatmeal. Toppings include: brown sugar, butter, mixed berries, and candied walnuts

GREEK VANILLA YOGURT PARFAIT CUPS

5.50 EACH / MINIMUM ORDER OF 12

Greek vanilla yogurt topped with seasonal berries & granola on the side

GREEK VANILLA YOGURT PARFAIT BAR

55.00 / SERVES 15 - 100.00 / SERVES 30

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

BAKERY BASKET

32.00 / 12 PIECES - 60.00 / 24 PIECES

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

GOURMET BAKERY BASKET

36.00 / 12 PIECES - 66.00 / 24 PIECES

Scones, danishes & croissants with butter

SEASONAL FRESH FRUIT PLATTER

44.00 / SERVES 15 - \$84.00 / SERVES 30

Sliced melons, tropical fruits & berries

MUFFIN BASKET

44.00 / 12 PIECES - 84.00 / 24 PIECES

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

BAGEL BASKET

36.00 / 12 PIECES - 66.00 / 24 PIECES

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

WARM CINNAMON ROLLS

44.00 / 12 PIECES - 84.00 / 24 PIECES

Served with a cream cheese frosting

KASHI GRANOLA BARS

33.00 / SERVES 15 - 60.00 / SERVES 30

Honey almond granola bars



BEVERAGES



COFFEE SERVICE

33.00 / 20 CUPS - 55.00 / 40 CUPS

Regular or decaf served with cream, sugar & sweeteners

HOT TEA

33.00 / 20 CUPS - 55.00 / 40 CUPS

Assorted flavors with lemon, honey & sugar

ORANGE JUICE

3.00 EACH / 10 OZ BOTTLE

CRANBERRY JUICE

3.00 EACH / 10 OZ BOTTLE

APPLE JUICE

3.00 EACH / 10 OZ BOTTLE

HALF GALLON OF ORANGE JUICE

18.00 / HALF GALLON / 10 CUPS

BOTTLED WATER

1.50 EACH

LA CROIX

3.00 EACH

CANNED SODA

1.50 EACH

CREATE YOUR OWN CUSTOM BUFFET!

2 ENTREES & 1 SIDE \$15.00/PER PERSON

3 ENTREES & 1 SIDE \$18.50/PER PERSON

ADD AN ENTREE \$4.00/PER PERSON

ADD A SIDE \$3.00/PER PERSON

INCLUDES:

- CHOICE OF SALAD
- DINNER ROLLS & BUTTER

All buffets include dinner rolls & butter, recyclable 3 compartment plates, plastic forks & knives, napkins, serving utensils & must be ordered in increments of 5.

Minimum order of 15



CUSTOM BUFFETS



CHICKEN ENTREÉS

CHICKEN VESUVIO

Peas, garlic, in a white wine sauce

CHICKEN PICCATA

Capers, parsley, white wine sauce

HERB ROASTED CHICKEN

Rosemary & thyme

LEMON CHICKEN BREAST

Lightly breaded, herbs, Italian seasoning

GRILLED CHICKEN MEDITERRANEAN

Light white wine sauce with chopped tomatoes, kalamata olives

CHICKEN PARMESAN

Panko crusted, marinara sauce, imported mozzarella & parmesan cheeses

CHICKEN CACCIATORE

Mushrooms, olives, tomato, chicken broth

PORK ENTREES

ROSEMARY PORK TENDERLOIN (ADD'L 3.50 PER GUEST)

Served with a balsamic reduction

ITALIAN SAUSAGE

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

BEEF ENTREÉS

BUONA'S ITALIAN BEEF

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

CLASSIC POT ROAST

With rich home-style gravy

MA'S MEATLOAF

Onions, bacon, barbecue sauce

BRAISED SHORT RIB (ADD'L 3.50 PER GUEST)

Boneless short ribs braised in a red wine demi glaze

BEEF TENDERLOIN (ADD'L 4.50 PER GUEST)

With a cabernet reduction

SEAFOOD ENTREÉS

CITRUS HERB SALMON (ADD'L 3.50 PER GUEST)

With rosemary in a light lemon sauce

CREOLE SALMON (ADD'L 3.50 PER GUEST)

Bell peppers, onion, garlic, cayenne, paprika

MEDITERRANEAN WHITEFISH (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

VEGETARIAN ENTREÉS 

FARRO STUFFED BELL PEPPER

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

STUFFED SUMMER ZUCCHINI (ADD'L 2.50 PER GUEST)

Quinoa, roasted vegetables, goat cheese, fresh herbs

VEGAN ENTREÉS 

QUINOA STUFFED PORTOBELLO (ADD'L 3.50 PER GUEST)

Roasted peppers, artichokes, olives

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

In a garlic soy sauce

SPIRALIZED SEASONAL VEGETABLE PASTA (ADD'L 2.50 PER GUEST)

With a wild mushroom reduction

PASTA ENTREÉS

GNOCCHI ALA VODKA

Hand rolled homemade potato dumplings in a tomato vodka sauce

EGGPLANT ROTOLO

Lightly breaded eggplant stuffed with ricotta, parmesan & romano cheese

CAVATAPPI ALFREDO WITH CHICKEN

Corkscrew pasta in a rich alfredo sauce with grilled chicken

LASAGNA ROTOLO

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

CHEESE RAVIOLI

Filled with ricotta & romano cheeses, marinara sauce

WILD MUSHROOM RAVIOLI

In alfredo sauce

FRESH RIGATONI

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

FRESH CAVATELLI & BROCCOLI

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

FRESH CAVATELLI BOLOGNESE

In a rich red meat sauce

ORECCHIETTE (ADD'L 3.50 PER GUEST)

Fresh orecchiette pasta, shrimp, roasted red peppers and asparagus in a light tomato broth

GARDEN SALADS

CAESAR SALAD

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

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

MEDITERRANEAN SALAD

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

ROASTED BUTTERNUT SQUASH SALAD

Baby arugula, roasted butternut squash, pomegranate, shallots, walnuts, goat cheese, cider vinaigrette

HERBED QUINOA SALAD

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

SPINACH & BERRY SALAD

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

CAPRESE SALAD

Mixed greens, fresh mozzarella, roma tomato, basil, olive oil & balsamic

SIDES

VEGETABLES

RATATOUILLE

Eggplant, zucchini, onions, peppers, & tomatoes

GRILLED ASPARAGUS

With lemon & EVOO

BAKED BROCCOLI LIMON

With panko breadcrumbs & lemon wedges

FIRE ROASTED VEGETABLES

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

POTATOES

RED SKIN GARLIC MASHED

Creamy roasted garlic mashed potato

ROASTED RED POTATOES

With sweet bell peppers, leeks, EVOO, herbs

VESUUVIO RED POTATOES

Garlic white wine sauce, peas, oregano

GRAINS

RICE PILAF

White rice, diced carrots, onions & celery

WILD RICE

Brown & wild rice browned in butter & oil

ROASTED FARRO

With mushrooms & sweet potato





BUONA CLASSIC BUFFET

13.50 / PER GUEST (MINIMUM 25 GUESTS)

BUONA'S ITALIAN BEEF SANDWICH

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

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

INCLUDES

OLD NEIGHBORHOOD HOUSE SALAD

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

ADD ON

FRESH RIGATONI MARINARA (ADD'L 3.00 PER GUEST)

Rigatoni pasta in our house-made marinara sauce

TAYLOR STREET

17.50 / PER GUEST (MINIMUM 25 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

INCLUDES

Includes Italian bread, olive oil, crushed red pepper, & parmesan cheese

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

Hearty mixed greens, roma tomato, cucumber, pepperoncini, our Italian vinaigrette dressing, topped with fresh made croutons

GREKTOWN

15.50 / PER GUEST (MINIMUM 25 GUESTS)

Choice of two entrees:

GRECIAN CHICKEN

Garlic, lemon, tomatoes, olives, feta

MEDITERRANEAN STEAK (ADD'L 3.00 PER GUEST)

Peppers, lemon, tomatoes, oregano

GYROS

Traditional style gyro meat sliced thin

INCLUDES

- Pita
- Feta cheese
- Tzaziki sauce
- Tomato wedges
- Sliced white onion
- Greek salad

ENHANCEMENTS

CHICAGO STYLE HOT DOGS

50.00 / SERVES 15 -
95.00 / SERVES 30

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

PEPPER & EGG SANDWICH

50.00 / SERVES 15 -
95.00 / SERVES 30

Scrambled eggs & sweet bell peppers on freshly baked French bread

*Warming kits are included

ITALIAN MEATBALL SANDWICH

50.00 / SERVES 15 -
95.00 / SERVES 30

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

ELI'S CHEESECAKE SLICE

54.00 / 14 PIECES -
90.00 / 28 PIECES

Assorted slices of Eli's Cheesecake

ENHANCEMENTS

SAUSAGE GIAMBOTTA

50.00 / SERVES 15 -
95.00 / SERVES 30

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

LASAGNA ROTOLO

50.00 / SERVES 15 -
95.00 / SERVES 30

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

FRESH RIGATONI BOLOGNESE

50.00 / SERVES 15 -
85.00 / SERVES 30

With a rich red meat sauce

*Warming kits are included

ITALIAN ARANCINIS

50.00 / SERVES 15 -
95.00 / SERVES 30

Rice balls stuffed with cheese, ground beef & peas

GNOCCHI ALA VODKA

50.00 / SERVES 15 -
85.00 / SERVES 30

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

CANNOLI EXPLOSION

65.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

ENHANCEMENTS

GREEK STYLE GREEN BEANS

28.00 / SERVES 15 -
54.00 / SERVES 30

Crushed tomatoes, onion, garlic

COUS COUS SALAD

28.00 / SERVES 15 -
54.00 / SERVES 30

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

*Warming kits are included

MEDITERRANEAN BASMATI RICE

28.00 / SERVES 15 -
54.00 / SERVES 30

With lemon, butter & fresh parsley

HUMMUS & PITA DUO

40.00 / SERVES 15 -
72.00 / SERVES 30

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

GREEK POTATOES

28.00 / SERVES 15 -
52.00 / SERVES 30

Quartered potatoes, EVOO, garlic, lemon, oregano

*All buffets must be ordered in increments of 5

STREET TACOS

17.00 / PER GUEST (MINIMUM 25 GUESTS)

ADD A THIRD TACO FILLING FOR ADD'L 3.00 / PER GUEST

Chose two taco filling options:

CHICKEN TINGA

Shredded chicken in a spicy tomato chipotle sauce

PICADILLO (ADD'L 1.00 PER GUEST)

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 3.00 PER GUEST)

Marinated skirt steak seasoned with Mexican spices

CHIPOTLE SHRIMP (ADD'L 3.00 PER GUEST)

Shrimp & corn mixed in a tomato-chipotle sauce

INCLUDES

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

ENHANCEMENTS

SHRIMP CEVICHE

72.00 / SERVES 30

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

ELOTES

40.00 / SERVES 15 - 72.00 / SERVES 30

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

CHIPS & GUACAMOLE

35.00 / SERVES 15 - 60.00 / SERVES 30

Corn tortilla chips with homemade guacamole

CORN & BLACK BEAN SALAD

35.00 / SERVES 15 - 60.00 / SERVES 30

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

*Warming kits are included

BEEF & PASTA BUFFET

12.50 / PER GUEST (MINIMUM 25 GUESTS)

BUONA'S ITALIAN BEEF SANDWICH

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

FRESH RIGATONI MARINARA

Rigatoni pasta in our house-made marinara sauce

INCLUDES

OLD NEIGHBORHOOD HOUSE SALAD

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





OFFICE PICNIC



OFFICE PICNIC

REQUIRES A MINIMUM OF 25 GUESTS

16.00 / PER GUEST - 2 ENTRÉES & 1 SIDE

19.00 / PER GUEST - 3 ENTRÉES & 2 SIDE

HAMBURGERS

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

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

TURKEY BURGER

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

BBQ CHICKEN

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

CHICAGO STYLE HOT DOGS

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

GRILLED PORTOBELLO (ADD'L 2.50 PER GUEST)

Marinated portobello mushroom

SPICY BLACK BEAN BURGER (ADD'L 2.50 PER GUEST)

Black beans, corn, bell peppers

BRISKET SANDWICH (ADD'L 2.50 PER GUEST)

With pickled red cabbage, crispy onions, sweet and tangy BBQ sauce

BBQ RIBS (ADD'L 3.50 PER GUEST)

1/3 lb slabs of our grilled baby back ribs smothered in a sweet and tangy barbecue sauce

SIDES

ADD ANOTHER SIDE FOR 3.00 / PER GUEST

ITALIAN PASTA SALAD

Ditalini pasta, shaved parmesan, black olives, artichokes, roasted red peppers and mild giardiniera tossed in Italian dressing

WHOLE WHEAT PASTA SALAD

Tomatoes, cucumbers, black olives, red peppers, balsamic vinaigrette

CLASSIC POTATO SALAD

Classic picnic style potato salad

MEDITERRANEAN POTATO SALAD

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

TOMATO & CUCUMBER SALAD

Beefsteak tomatoes, cucumbers, red onions, basil & herb vinaigrette

OLD NEIGHBORHOOD HOUSE SALAD

Roma tomato, cucumber, pepperoncini, Italian vinaigrette

CREAMY CABBAGE SLAW

With a touch of apple cider vinegar

BAKED BEANS

Smoked bacon, brown sugar, onions, dijon mustard

CORN COBBETTES

Half sized sweet corn, melted butter

WATERMELON SLICES

Chilled watermelon wedges



*All buffets must be ordered in increments of 5.



APPETIZERS

HOT BITES

ITALIAN MUSHROOM CAPS

80.00 / 40 PIECES

Mushroom caps stuffed with romano cheese & herbed bread crumbs

CRABCAKES

110.00 / 40 PIECES

Remoulade dipping sauce

BACON WRAPPED SCALLOPS

110.00 / 40 PIECES

Bourbon BBQ sauce

SAUSAGE SKEWERS

48.00 / 40 PIECES

Served in a garlic white wine sauce

CHICKEN PESTO SKEWERS

80.00 / 40 PIECES

Pesto basil sauce

MINI MEATBALLS

48.00 / 40 PIECES

Marinara, parmesan cheese

BACON WRAPPED DATES

110.00 / 40 PIECES

Stuffed with chorizo

CHICKEN TENDERS

55.00 / 40 PIECES

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

TOASTED RAVIOLI

55.00 / 40 PIECES

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

BUFFALO WINGS

55.00 / 40 PIECES

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

WARMING KITS

8.00 EACH

Disposable chafing dishes to keep your food hot

MINI TABLEWARE

7.00 / 20 SETTINGS

Eco friendly mini plates & napkins

DELECTABLE PLATTERS

SPICY CRAB DIP

72.00 / SERVES 40

Hint of jalapeño served with grilled garlic pita triangles

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BRUSCHETTA TRIO

40.00 / SERVES 15 - 72.00 / SERVES 30

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

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FRESH VEGETABLE CRUDITÉ

33.00 / SERVES 15 - 60.00 / SERVES 30

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

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IMPORTED & DOMESTIC CHEESEBOARD

40.00 / SERVES 15 - 72.00 / 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

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GRILLED & CHILLED VEGETABLES

45.00 / SERVES 15 - 85.00 / SERVES 30

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

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CLASSIC ANTIPASTI

60.00 / SERVES 15 - 110.00 / SERVES 30

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

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HUMMUS & PITA DUO

40.00 / SERVES 15 - 72.00 / SERVES 30

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

COLD BITES

PROSCIUTTO WRAPPED ASPARAGUS

65.00 / 40 PIECES

With a balsamic reduction

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SHRIMP CEVICHE

72.00 / SERVES 30

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

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ITALIAN PINWHEELS

72.00 / 40 PIECES

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

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SHRIMP COCKTAIL

90.00 / 40 PIECES

Horseradish cocktail sauce and lemon wedges

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PROSCIUTTO WRAPPED MELON

65.00 / 40 PIECES

Cubed melons wrapped in prosciutto

CAPRESE SKEWERS

60.00 / 40 PIECES

Fresh basil, EVOO and balsamic reduction

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PROSCIUTTO WRAPPED MOZZARELLA

65.00 / 40 PIECES

Drizzled with a basil pesto



 PETITE SANDWICHES & SLIDERS

PETITE SANDWICH TRAYS

BEEF TENDERLOIN & BLUE

12 PIECES / 85.00 - 24 PIECES / 145.00

With horseradish crème fraiche on a brioche bun

GRILLED CHICKEN & PESTO

12 PIECES / 60.00 - 24 PIECES / 110.00

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

SEAFOOD & SLAW

12 PIECES / 72.00 - 24 PIECES / 132.00

Topped with a creamy cabbage slaw on wheat ciabatta bread

PORTOBELLO

12 PIECES / 60.00 - 24 PIECES / 110.00

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

ROASTED VEGETABLE

12 PIECES / 60.00 - 24 PIECES / 110.00

With a balsamic glaze on a mini brioche

TURKEY BLT

12 PIECES / 60.00 - 24 PIECES / 110.00

Bacon, lettuce, tomato, avocado and aioli drizzle on sliced wheat bread

PETITE SANDWICH ASSORTMENT

12 PIECES / 85.00 - 24 PIECES / 145.00

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

HOT SLIDERS

CHEESEBURGER

12 PIECES / 60.00 - 24 PIECES / 110.00

With American cheese, pickles, and tomato on a sesame seed bun

NASHVILLE CHICKEN

12 PIECES / 60.00 - 24 PIECES / 110.00

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

BRAISED SHORT RIB

12 PIECES / 72.00 - 24 PIECES / 132.00

Horseradish aioli, spinach on a mini brioche bun

CHICKEN PARMESAN

12 PIECES / 60.00 - 24 PIECES / 110.00

Breaded chicken, marinara sauce, mozzarella on ciabatta bread

BBQ BEEF BRISKET

12 PIECES / 72.00 - 24 PIECES / 135.00

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

PULLED PORK

12 PIECES / 72.00 - 24 PIECES / 135.00

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

CLASSIC SANDWICH BASKET

100.00 / 16 INDIVIDUAL WRAPPED HALVES
138.00 / 24 INDIVIDUAL WRAPPED HALVES

Each basket includes a generous portion of our parmesan chips

+ AN ASSORTMENT OF THE FOLLOWING

- CHICKEN POMODORO
- TUNA GENOVESE
- TURKEY DELIZIOSO
- HAM & BRIE
- ROAST BEEF & CHEDDAR
- ITALIANO
- GRILLED VEGETABLE

CLASSIC WRAP BASKET

100.00 / 16 INDIVIDUAL WRAPPED HALVES
138.00 / 24 INDIVIDUAL WRAPPED HALVES

Each basket includes a generous portion of our parmesan chips

+ AN ASSORTMENT OF THE FOLLOWING

- CHICKEN CAESAR
- BLACK BEANS & RICE
- BUFFALO CHICKEN
- TURKEY CLUB
- ROASTED VEGETABLE



DELICATESSEN SALADS

33.00 / SERVES 10 - 60.00 / SERVES 20

MEDITERRANEAN POTATO SALAD

Roasted potatoes, green beans, roasted red peppers, kalamata olives, red onions, in a balsamic dressing

POTATO SALAD

Made with eggs, diced celery, seasoning & mayonnaise

WHOLE WHEAT PASTA SALAD

Whole wheat rotini pasta, roma tomatoes, cucumbers, black olives red peppers, shaved parmesan, balsamic vinaigrette

VEGETABLE NOODLE SALAD

Carrots, yellow squash, zucchini, red & green peppers, rutabaga & cabbage strung into noodles mixed in a refreshing Thai dressing

ITALIAN PASTA SALAD

Ditalini pasta, shaved parmesan, black olives, artichokes, roasted red peppers and mild giardiniera tossed in Italian dressing

GARDEN SALADS

27.00 / SERVES 10 - 48.00 / SERVES 20

CAESAR SALAD

Romaine, garlic croutons, shaved parmesan, caesar dressing

OLD NEIGHBORHOOD HOUSE SALAD

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

PREMIUM GARDEN SALADS

32.00 / SERVES 10 - 58.00 / SERVES 20

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

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

MEDITERRANEAN SALAD

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

ROASTED BUTTERNUT SQUASH SALAD

Baby arugula, roasted butternut squash, pomegranate, shallots, walnuts, goat cheese, cider vinaigrette

SPINACH & BERRY SALAD

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

CAPRESE SALAD

Mixed greens, fresh mozzarella, roma tomato, basil, olive oil & balsamic

+ ADD A DESSERT

GHIRARDELLI BROWNIES

27.00 / 15 PIECES - 44.00 / 30 PIECES

A chocolate lover's dream - moist rich brownies filled with chocolate chips

GOURMET COOKIES

27.00 / 15 PIECES - 44.00 / 30 PIECES

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

SWEET TREATS

40.00 / 15 PIECES - 72.00 / 30 PIECES

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

LEMON BARS

40.00 / 15 PIECES - 72.00 / 30 PIECES

Powder sugar dusted lemon bars served with blueberries & lemon slices

THE PICK ME UP PACK

164.00 / SERVES 30

- Artichoke & spinach hummus
- Crackers, bread sticks, pretzels
- Cheddar cheese dip
- House-made eggplant chips
- Classic hummus
- Pita & jicama chips
- Pesto cream cheese dip
- Carrots, cucumbers & asparagus

CALIFORNIA TRAIL MIX

33.00 / SERVES 15 - 55.00 / SERVES 30

Raisins, peanuts, dates, coconut, chocolate chips, almonds, apricots, & pumpkin seeds

CHEESE & CRACKER PLATTER

40.00 / SERVES 15 - 72.00 / SERVES 30

An assortment of premium cheeses with table crackers and grape clusters

CHIPS & SALSA

28.00 / SERVES 15 - 50.00 / SERVES 30

Corn tortilla chips with spicy & mild salsa

FRUIT KEBOBS

55.00 / SERVES 15 - 95.00 / SERVES 30

A seasonal mix of berries, melons & pineapple. Served with a yogurt dip

WHOLE FRESH FRUITS

33.00 / SERVES 15 - 60.00 / SERVES 30

Apples, oranges, & grapes

KASHI GRANOLA BARS

33.00 / SERVES 15 - 60.00 / SERVES 30

Honey almond granola bars

GARRETS POPCORN

8.00 / INDIVIDUAL 2 CUP BAGS (MINIMUM 100)

Sweet caramel corn mixed with classic cheese corn (requires 48 hours notice)



DESSERTS

GOURMET COOKIES

27.00 / 15 PIECES - 44.00 / 30 PIECES

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

GHIRARDELLI BROWNIES

27.00 / 15 PIECES - 44.00 / 30 PIECES

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

SWEET TREATS

40.00 / 15 PIECES - 72.00 / 30 PIECES

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

LEMON BARS

40.00 / 15 PIECES - 72.00 / 30 PIECES

Powder sugar dusted lemon bars served with blueberries & lemon slices

RICE CRISPY TREATS

27.00 / 15 PIECES - 44.00 / 30 PIECES

Traditional individual crispy squares topped with dark and white chocolate drizzle

MINI CHEESECAKE CUPS

38.00 / 15 PIECES - 64.00 / 30 PIECES

Individually wrapped cheese cake cups. An assortment of chocolate cappuccino, new york vanilla, chocolate chip, lemon, raspberry & amaretto

COOKIE & BROWNIE BASKET

27.00 / 15 PIECES - 44.00 / 30 PIECES

Chocolate chunk, oatmeal raisin, sugar cookies, Ghirardelli brownies

CHOCOLATE COVERED STRAWBERRIES

40.00 / 15 PIECES - 72.00 / 30 PIECES

Hand dipped in dark and white chocolate

SEASONAL FRESH FRUIT PLATTER

44.00 / SERVES 15 - 84.00 / SERVES 30

Sliced melons, tropical fruits & berries

CUPCAKE PLATTER

44.00 / SERVES 15 - 84.00 / SERVES 30

Red velvet with cream cheese frosting, chocolate fudge, and vanilla bean

MINI APPLE & CHERRY PIES

40.00 / 15 PIECES - 72.00 / 30 PIECES

Fresh baked mini apple & cherry pies served warm

CANNOLI EXPLOSION

60.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

ORIGINAL RAINBOW CONE ICECREAM CUPS

125.00 / 25 CUPS (6 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:

- Chocolate
- Strawberry
- Palmer House
- Sherbert
- Pistachio

TOP YOUR OWN DONUT BAR

6.00 / PER GUEST (MINIMUM 20 GUESTS)

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

- Vanilla frosting
- Chocolate frosting
- Strawberry frosting
- Chopped nuts
- Shredded coconut
- Sprinkles
- Chocolate chips
- Crushed oreos

TOP YOUR OWN ELI'S CHEESECAKE BAR

7.50 / PER GUEST (MINIMUM 20 GUESTS)

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

- Caramel
- Chocolate syrup
- Chopped nuts
- Crushed Oreos
- Whipped cream
- Cherries



*Dessert bars must be ordered in increments of 5

BEVERAGES



HOT BEVERAGES

- Coffee Service - 20 CUPS 33.00 / 40 CUPS 55.00
- Hot Tea - 33.00 / 20 CUPS - 55.00 / 40 CUPS
- Hot Chocolate Service - 20 CUPS 33.00 / 40 CUPS 55.00

COLD BEVERAGES

- Bottled Water - 1.50 / EACH
- 1/2 Gallon Orange Juice - 18.00 / 10 CUPS
- La Croix - 3.00 / EACH
- Coke Products - 1.75 / EACH
- Pepsi Products - 1.50 / EACH
- Orange Juice (10 oz) - 3.00 / EACH
- Apple Juice (10 oz) - 3.00 / EACH
- Cranberry Juice (10 oz) - 3.00 / EACH

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
- Bud light
- Budweiser
- Goose Island 312
- Stella Artois
- Bell's Two Hearted Ale
- Goose Island IPA
- Pinot Noir
- Sierra Mist
- Bottled water
- Sparkling water
- Pinot Grigio
- Red Zinfandel
- Sauvignon Blanc
- Cabernet Sauvignon
- Chardonnay
- Stella Artois Cidre

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

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Dewar's Scotch
- Seagram's 7
- Jack Daniel's
- Jim Beam
- Sweet & Dry Vermouth
- Cabo Wabo Blanco Tequila
- Dekuyper Triple Sec

MIXERS

- Rose's Lime Juice
- Rose's Grenadine
- Orange Juice
- Cranberry Juice
- Club soda
- Tonic water
- Angostura Bitters
- Bar Fruit for Garnish
- Pepsi
- Diet Pepsi
- Sierra Mist
- Bottled water

WINE

- Cabernet Sauvignon
- Pinot Noir
- Pinot Grigio
- Chardonnay

BEER

- Bud Light
- Budweiser
- Goose Island 312
- Stella Artois

PREMIUM FULL BAR

THE FULL BAR PACKAGE INCLUDES:
 30.00 / PER GUEST (2 HOUR PACKAGE) + 6.00 / EACH ADDITIONAL HOUR
 Must be ordered in increments of 5

LIQUOR

- Ketel One Vodka
- Tito's Vodka
- Hendrick's Gin
- Tanqueray Gin
- Bacardi Rum
- Glenfiddich Scotch
- Crown Royal
- Jack Daniel's
- Cabo Wabo Blanco Tequila
- Maker's Mark
- Sweet & Dry Vermouth
- DeKuyper Triple Sec

WINE

- Cabernet Sauvignon
- Chardonnay
- Pinot Noir
- Pinot Grigio
- Red Zinfandel
- Sauvignon Blanc

BEER

- Bud Light
- Budweiser
- Goose Island 312
- Stella Artois
- Bell's Two Hearted Ale
- Goose Island IPA
- Stella Artois Cidre

MIXERS

- Pepsi
- Diet Pepsi
- Sierra Mist
- Bottled water
- Sparkling water
- Rose's Lime Juice
- Rose's Grenadine
- Orange juice
- Cranberry juice
- Club soda
- Tonic water
- Angostura Bitters
- Fruit for garnish

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
- Bud Light
- Budweiser
- Goose Island 312
- Stella Artois
- Sierra Mist
- Bottled Water
- Cabernet Sauvignon
- Pinot Noir
- Chardonnay
- Pinot Grigio

*Minimum order on all bar packages is 100 guests
 *Brands may be substituted based on availability

 BOXED BREAKFAST



BREAKFAST MEALS

SANDWICHES

SPINACH & EGG SANDWICH

10.00/ BOXED MEAL

Spinach, egg, roasted tomato and cheese on ciabatta bread with diner style potatoes

HAM & EGG SANDWICH

12.00/ BOXED MEAL

Ham, egg and cheese on a croissant with diner style breakfast potatoes

BACON & EGG SANDWICH

12.00/ BOXED MEAL

Bacon, egg and cheese on an english muffin with diner style breakfast potatoes

SCRAMBLERS

VEGETARIAN SCRAMBLER

10.00/ BOXED MEAL

Peppers, tomato, spinach, cheese with diner style breakfast potatoes

DENVER SCRAMBLER

12.00/ BOXED MEAL

Ham, bell peppers, mushrooms, cheese with bacon & diner style breakfast potatoes

SOUTHWEST SCRAMBLER

12.00/ BOXED MEAL

Bell peppers, onions, tomato, salsa roja, queso fresco with bacon & diner style breakfast potatoes

CHEF'S FAVORITES

SCRAMBLED EGGS

10.00/ BOXED MEAL

Scrambled eggs, pork sausage links, diner style breakfast potatoes

CLASSIC FRENCH TOAST

10.00/ BOXED MEAL

With bacon, butter & maple syrup

MUFFIN BOX

11.00/ BOXED MEAL

One muffin & a side of fresh fruit

BAGEL BOX

10.00/ BOXED MEAL

One bagel with cream cheese & a side of fresh fruit

YOGURT PARFAIT

4.00/ CUP (MINIMUM ORDER 5)

Vanilla yogurt, berries and granola

BISCUITS & GRAVY

10.00/ BOXED MEAL

2 buttermilk biscuits with pork sausage gravy

CHICKEN & WAFFLES

12.00/ BOXED MEAL

Belgium waffle, country fried chicken tenders with butter and maple syrup

BEVERAGES

COFFEE SERVICE

30.00 / 20 CUPS - 50.00 / 40 CUPS

Regular or decaf served with cream, sugar & sweeteners

HOT TEA

30.00 / 20 CUPS - 50.00 / 40 CUPS

Assorted flavors with lemon, honey & sugar

ORANGE JUICE

2.50 EACH / 10 OZ BOTTLE

CRANBERRY JUICE

2.50 EACH / 10 OZ BOTTLE

APPLE JUICE

2.50 EACH / 10 OZ BOTTLE

HALF GALLON OF ORANGE JUICE

18.00 / HALF GALLON / 10 CUPS



*All hot meals must be ordered in a minimum of 10 each, can go up in any increment after that unless otherwise noted

A Caprese sandwich is the central focus, served on a rustic wooden cutting board. The sandwich is filled with layers of fresh mozzarella cheese, sliced tomatoes, and basil leaves, all drizzled with a dark balsamic glaze. To the left of the sandwich, there are several slices of fresh mozzarella and a sprig of basil. A rolled-up green napkin is visible on the right side of the board. The background is a light-colored, textured surface.

 COLD BOXED MEALS

CAFE SANDWICHES

14.00 / BOXED LUNCH

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

CHICKEN POMODORO

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

TURKEY DELIZIOSO

Sliced turkey, cucumber, leaf lettuce, havarti cheese, dijon mustard, mayonnaise on whole-grain ciabatta bread

ITALIANO

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

HAM & BRIE

Black forest ham, brie, lettuce, dijon mustard, and apple slices on pretzel bread

ROAST BEEF & CHEDDAR

Sliced roast beef, cheddar, leaf lettuce, roma tomato, red onions, dijon mustard and horseradish on rustic ciabatta

STEAK & BLUE (ADD'L 3.00 PER SANDWICH)

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

TUNA GENOVESE

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

GRILLED VEGETABLE

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

CAPRESE

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

POWER BOWLS

GREAT GRAINS BOWL (COLD)

8.00/ BOXED MEAL

Brown rice, red quinoa, roasted red peppers, garbanzo beans, corn, hummus, lemon tahini dressing

BURRITO BOWL (HOT)

9.00/ BOXED MEAL

Spanish rice, black beans, salsa roja, sour cream, queso fresco

SUPER BOWL (COLD)

10.00/ BOXED MEAL

Spinach, baby kale, avocado, grape tomatoes, roasted red peppers, green onion, balsamic vinaigrette

ADD YOUR PROTEIN

Grilled Chicken 3.50

Grilled Salmon 9.00

Sofritas & Roasted Vegetables 4.50

*All power bowls must be ordered in a minimum of 10 each, can go up in any increment after that

GARDEN SALADS

13.00 / BOXED LUNCH

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

OLD NEIGHBORHOOD HOUSE SALAD (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 (ADD CHICKEN/1.50 PER SALAD)

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



GREAT GRAINS
POWER BOWL

CAFE WRAPS

14.00 / BOXED LUNCH

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

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

BUFFALO CHICKEN

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

CHICKEN PESTO

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

TURKEY CLUB

Sliced turkey, tomato, arugula, cheddar cheese, bacon, mayonnaise

TURKEY CHIPOTLE

Sliced turkey, tomato, romaine lettuce, chipotle mayonnaise and shredded cheddar

STEAK & BLUE (ADD'L 3.00 PER WRAP)

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

ITALIANO

Mortadella, salami, capicola, fresh mozzarella, tomato, giardiniera, leaf lettuce

TUNA GENOVESE

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

ROASTED VEGETABLE

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

BLACK BEANS & RICE

Sliced tomato, and shredded mozzarella mixed with a zesty salsa

VEGAN WRAPS

16.00 / 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

VEGETABLE VEGAN

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

10.00 / PER BAG LUNCH - ADD A COOKIE FOR 1.25

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

ADD ON ADDITIONAL SIDES

3.00 / PER BOX LUNCH

1.50 / REPLACE CHIPS PER BOX LUNCH

- Fresh Fruit Salad
- House Salad
- Italian Pasta Salad
- Caesar Salad
- Traditional Potato Salad
- Mediterranean Potato Salad
- Black Bean & Corn Salad

GLUTEN FREE SANDWICH OPTIONS

16.00 / GF BOX LUNCH

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



HOT BOXED MEALS

All hot meals must be ordered in a minimum of 10 each, can go up in any increment after that

CHICKEN ENTREÉS

CHICKEN VESUVIO

12.50/ BOXED MEAL

Roasted potatoes, peas, garlic white wine sauce

CHICKEN PICCATA

12.50/ BOXED MEAL

Sautéed chicken breast, lemon caper butter sauce, red skin mashed potatoes

HERB ROASTED CHICKEN

13.50/ BOXED MEAL

Served with wild rice, baby spinach

LEMON CHICKEN BREAST

12.50/ BOXED MEAL

Breaded Chicken, lemon sauce, broccoli

GRILLED CHICKEN MEDITERRANEAN

12.50/ BOXED MEAL

Roasted Chicken Breast, grape tomatoes, roasted artichoke, basil, kalamata olives, lemon pilaf rice

CHICKEN PARMESAN

12.50/ BOXED MEAL

Sautéed chicken breast served over rigatoni pasta, provolone cheese, marinara sauce

CHICKEN CACCIATORE

12.50/ BOXED MEAL

Sautéed chicken, mushrooms, peppers, olives, tomato broth over cavatelli pasta

BBQ RUB CHICKEN

12.50/ BOXED MEAL

Served with Mac 'n Cheese

CHICKEN TERRIYAKI

12.50/ BOXED MEAL

Served over sesame rice

BEEF ENTREÉS

CLASSIC POT ROAST

14.00/ BOXED MEAL

Gravy, red skin mashed potatoes

MA'S MEATLOAF

12.00/ BOXED MEAL

Gravy, red skin mashed potatoes

BBQ BRISKET

16.00/ BOXED MEAL

With mac & cheese

SEAFOOD ENTREÉS

CITRUS HERB SALMON

15.00/ BOXED MEAL

Citrus glazed, wild rice, baby spinach

PORK ENTREES

PORK TENDERLOIN PEPPERONATA

15.00/ BOXED MEAL

Bell peppers, pepperoncini, cherry peppers, roasted potatoes, garlic white wine sauce

BBQ RIBS

18.00/ BOXED MEAL

1/3 rack of BBQ ribs with cole slaw

PASTA ENTREÉS

RIGATONI VODKA

11.00/ BOXED MEAL

Fresh rigatoni pasta, vodka cream sauce

TORTELLINI VODKA

11.00/ BOXED MEAL

Cheese tortellini, vodka cream sauce

CAVATAPPI ALFREDO

11.00/ BOXED MEAL

Corkscrew pasta in a rich alfredo sauce with grilled chicken

ADD CHICKEN 3.00

GNOCCHI VODKA

11.00/ BOXED MEAL

Potato gnocchi, vodka cream sauce

CHEESE RAVIOLI

11.00/ BOXED MEAL

Filled with ricotta & romano cheeses, marinara sauce

WILD MUSHROOM RAVIOLI

13.00/ BOXED MEAL

Parmesan sauce

RIGATONI MARINARA

11.00/ BOXED MEAL

Fresh rigatoni pasta in marinara sauce

ADD MEATBALLS OR ITALIAN SAUSAGE 2.50

CAVATAPPI BOLOGNESE

11.00/ BOXED MEAL

Cavatappi pasta, slow-cooked meat sauce

TORTELLINI WITH PESTO CREAM

11.00/ BOXED MEAL

Cheese tortellini, roasted red peppers, spinach, pesto cream sauce

CAVATELLI BOLOGNESE

11.00/ BOXED MEAL

Small ricotta dumplings with a delicious slow cooked meat sauce

SANDWICH MEALS

BUONA BEEF SANDWICH

11.50/ BOXED MEAL

Hot giardiniera, bag of chips

ITALIAN SAUSAGE SANDWICH

10.00/ BOXED MEAL

Sweet peppers, French bread, bag of chips

GRILLED CHICKEN SANDWICH

10.00/ BOXED MEAL

Side of cole slaw, BBQ on the side

MEATBALL SANDWICH

10.00/ BOXED MEAL

3 meatballs on French bread, side of hot giardiniera, bag of chips

TURKEY BURGER

12.50/ BOXED MEAL

Ground turkey, lettuce, onion, pickle, bag of chips

BBQ PULLED PORK SANDWICH

11.00/ BOXED MEAL

Corn dusted bun, side of coleslaw

BBQ BEEF SANDWICH

11.00/ BOXED MEAL

Corn dusted bun, bag of chips

CHEESEBURGER

12.50/ BOXED MEAL

Lettuce, tomato and onion, letchup & mayo on the side, bag of chips

OVER THE MAC

BUFFALO MAC & CHEESE

10.00/ BOXED MEAL

Three cheese mac, topped with buffalo chicken, blue cheese crumbles, side of ranch dressing

BBQ PORK MAC & CHEESE

10.00/ BOXED MEAL

Three cheese mac, topped with smoked pulled pork

BRISKET MAC & CHEESE

14.00/ BOXED MEAL

Three cheese mac, topped with slow roasted brisket

VEGETARIAN ENTREÉS



VEGGIE BURGER WITH CHIPS

12.50/ BOXED MEAL

Roasted vegetable patty, lettuce, tomato and onion

FALAFEL PITA

12.50/ BOXED MEAL

Tsatziki, tomato, cucumber

EGGPLANT ROTOLO

12.50/ BOXED MEAL

Breaded eggplant filled with ricotta cheese with marinara

ADD ON ADDITIONAL SIDES

- Fresh Fruit Salad 3.50
- Potato Chips 2.00
- House Salad 5.00
- Italian Pasta Salad 5.00
- Caesar Salad 4.50
- Mediterranean Potato Salad 5.00
- Black Bean & Corn Salad 3.00

FRESH BAKED COOKIE

1.50 PER COOKIE

Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

GHIRARDELLI BROWNIES

1.50 PER BROWNIE

Fudge Brownie with chocolate chips

KRISPY TREAT

2.00 PER TREAT

Rice crispy treat drizzled with chocolate

CUPCAKE

5.50 PER CUPCAKE

Chocolate Blackout or Red Velvet

ELI'S PLAIN NEW YORK CHEESECAKE

6.50 PER SLICE

With raspberry coulis

GALA APPLE

2.00 PER APPLE

Individual whole apple

ORIGINAL RAINBOW CONE ICECREAM CUPS

125.00 / 25 CUPS (6 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:

- Chocolate
- Strawberry
- Palmer House
- Sherbert
- Pistachio



BOXED LUNCH DESSERT





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