

Holiday

DROP OFF MENU

2025-2026

Beyond

CATERING & EVENTS



Breakfast Buffets

All buffets include tableware, warming kits and serving utensils.

BREAKFAST SANDWICH BUFFET

18.00 / PER GUEST (MINIMUM OF 25 GUESTS)

- Spinach, egg, cheese, roasted tomatoes on baked ciabatta
 - Ham, egg and cheese on a croissant
- Bacon, egg and Cheddar on an English muffin

INCLUDES:

- Seasonal fresh fruit
- Breakfast potatoes
- Assorted mini muffins

CHALLAH & PECAN FRENCH TOAST BUFFET

18.00 / 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

HOLIDAY BREAKFAST BUFFET

18.00 / PER GUEST (MINIMUM OF 15 GUESTS)

Our homemade scrambled eggs, smoked bacon and breakfast potatoes

INCLUDES:

- Seasonal fresh fruit
- Assorted mini muffins

BREAKFAST ADD ONS

Vanilla Yogurt Parfait Cups - 6.00 each

Bakery Basket - 40.00/12 pieces 74.00/24 pieces

Coffee Cake Tray - 38.00/18 pieces 69.00/36 pieces

Bagel Basket - 38.00/12 pieces 69.00/24 pieces

Overnight Oat Parfait Cups - 4.00 each

Pancakes 60.00/30 pieces 85.00/50 pieces

DONT FORGET
TO ADD BEVERAGES
TO YOUR BREAKFAST!





Petite Handhelds & Bites

All buffets include tableware, warming kits and serving utensils

SLEIGH RIDE SLIDERS

975.00 / SERVES 25-30 (MINIMUM OF 25 GUESTS)

MINI BURGER SLIDERS

All beef mini burgers with buns and condiments

PULLED PORK SLIDERS

Hand pulled pork smothered in BBQ sauce with buns and condiments

PETITE SANDWICH ASSORTMENT

An assortment of Beef Tenderloin, Grilled Chicken Pesto, Sea-food Slaw, Portobello, Roasted Vegetable and Turkey BLT mini sandwiches

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

GOURMET COOKIES

Jumbo fresh baked chocolate chunk, oatmeal raisin, and sugar cookies

(4 sliders per guest)

WINTER WONDERLAND

850.00 / SERVES 25-30 (MINIMUM OF 25 GUESTS)

CRABCAKES

Remoulade dipping sauce

BRUSCHETTA TRIO

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

BACON WRAPPED DATES

Stuffed with chorizo

FRESH VEGETABLE CRUDITE

Sticks of zucchini, jicama, red peppers, carrots, celery 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 to include:

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

(9-10 pieces per guest)

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Festive Bites

All buffets include tableware, warming kits and serving utensils

HO-HO HORS D'OEUVRES

650.00 / SERVES 25-30 (MINIMUM OF 25 GUESTS)

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

(9-10 pieces per guest)

SURF & TURF SOIRÉE

775.00 / SERVES 25-30 (MINIMUM OF 25 GUESTS)

IMPORTED AND DOMESTIC CHEESE BOARD

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

TRUFFLE CHICKEN SALAD CUCUMBER CUPS

House-made chicken salad with truffle oil, Japanese cucumber cup

ROASTED VEGETABLE PETITE HANDHELDS

Roasted seasonal vegetables with balsamic glaze on mini brioche bun

BEEF TENDERLOIN AND BLUE PETITE HANDHELDS

With horseradish creme fraiche on a mini brioche bun

SHRIMP COCKTAIL

Horseradish Cocktail Sauce and lemon wedges

CLASSIC ANTIPASTI

Prosciutto, Salami, Capicola, roasted peppers, artichokes, pepperoncini, olives, provolone & fontinella

(9-10 pieces per guest)



Jingle & Mingle

HOT BITES

A delightful range of bite-sized creations, from classic favorites to innovative twists, all crafted with the finest ingredients. Whether you're hosting an intimate gathering or a grand celebration, these bites are perfect for sharing or mingling, setting the stage for a memorable event.

SAUSAGE SKEWERS

60.00 / 40 PIECES

Served in a garlic white wine sauce

BACON WRAPPED DATES

120.00 / 40 PIECES

Stuffed with chorizo

ITALIAN MUSHROOM CAPS

100.00 / 40 PIECES

Mushroom caps stuffed with romano cheese and herbed breadcrumbs

PESTO CHICKEN SKEWERS

100.00 / 40 PIECES

Nut-free pesto cream sauce

MINI MEATBALLS

60.00 / 40 PIECES

Pork & Beef meatballs in marinara sauce

MINI BEEF EMPANADAS

130.00 / 30 PIECES

With chipotle cream sauce

ITALIAN ARANCINI

120.00 / 30 PIECES

Rice balls stuffed with cheese, ground beef and peas

CITRUS CHICKEN SATAY

100.00 / 40 PIECES

Black pepper, citrus aioli, pineapple relish

VEGAN STUFFED MUSHROOM CAPS

110.00 / 40 PIECES

Fire roasted pepper, artichoke, leeks, olive oil

CRABCAKES

120.00 / 40 PIECES

Remoulade dipping sauce

BREADED SHRIMP

130.00 / 40 PIECES

Breaded shrimp with cocktail sauce

SAUSAGE STUFFED PEPPERS

95.00 / 40 PIECES

Italian sausage, mozzarella, parmesan tomato sauce, basil

BUTTERNUT SQUASH ARANCINI

120.00 / 40 PIECES

Creamy risotto, butternut squash, herbs

MEAT & POTATO SKEWERS

120.00 / 40 PIECES

Peppercorn crusted steak, fingerling potato

WINGS

100.00 / 40 PIECES

Your choice of (please select one)
Buffalo, Korean or Garlic Parmesan

CHICKEN TENDERS

80.00 / 40 PIECES

Strips of chicken in golden breading served with tangy BBQ sauce

TOASTED RAVIOLI

72.00 / 40 PIECES

Ricotta cheese stuffed ravioli, lightly breaded and served with marinara sauce





Jingle & Mingle

COLD BITES + PLATTERS

SHRIMP COCKTAIL

99.00 / 40 PIECES

Horseradish dipping sauce

CAPRESE SKEWERS

65.00 / 40 PIECES

Fresh basil, EVOO and balsamic reduction

GRAPE & GOAT CHEESE

LOLLIPOPS

121.00 / 40 PIECES

Pistachio dust, goat cheese, fresh grapes

CRAB & BLACK CAVIAR

DEVEILED EGGS

89.00 / 40 PIECES

Crab, roasted red pepper, black caviar

SMOKED SALMON

CUCUMBER CUP

120.00 / 40 PIECES

Smoked salmon mousse, dill & lemon zest,
English cucumber round

TRUFFLE CHICKEN SALAD

CUCUMBER CUP

120.00 / 30 PIECES

truffle oil, chicken salad, Japanese
cucumber cup

PROSCIUTTO WRAPPED MELON

83.00 / 40 PIECES

balsamic reduction

SPINACH ARTICHOKE DIP

83.00 / 30 SERVINGS

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

SPICY CRAB DIP

79.00 / SERVES 40

Hint of jalapeno served with grilled garlic
pita triangles

FRESH VEGETABLE CRUDITE

36.00 / SERVES 15 - 65.00 / SERVES 30

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

IMPORTED AND DOMESTIC CHEESEBOARD

53.00 / SERVES 15 - 99.00 / 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

65.00 / SERVES 15 - 121.00 / SERVES 30

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

HUMMUS & PITA DUO

50.00 / SERVES 15 - 83.00 / SERVES 30

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

PROSCIUTTO WRAPPED

ASPARAGUS

83.00 / 40 PIECES

balsamic reduction

DEVEILED EGGS

65.00 / 36 PIECES

An assortment of: classic, horseradish
cheddar, avocado

Classic Buffets

All buffets include tableware, warming kits and serving utensils

BUONA CLASSIC HOLIDAY BUFFET

16.50 / 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

19.00 / 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

An assortment of freshly baked mini rolls

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Classic Buffets

All buffets include tableware, warming kits and serving utensils

CUSTOM BUFFET

32.00/ PER GUEST (25-99 GUESTS)

CHOOSE 2 APPETIZERS

Artisan Cheese | Mushroom Caps | Caprese Skewers | Shrimp Cocktail

CHOOSE 2 ENTREES

Italian Pot Roast | Pecan Crusted Tilapia | Herb Roasted Chicken

Lemon Chicken | Chicken Picatta | Roasted Tenderloin +2.50 pp

Braised Short Rib +2.50 pp | Lemon Herb Salmon + 2.50 pp

CHOOSE 2 SIDES

Roasted Vegetables | Vesuvio Potatoes | Mushroom Ravioli

Penne Bolognese | Gnocchi in Vodka Sauce

CHOOSE A SALAD

Italian Chopped Salad | Tuscan Harvest Salad | Mediterranean Potato Salad

CHOOSE A DESSERT

Sweet Treat Dessert Bars | Pound Cake with Mixed Berries | Lemon Bars

Cookie & Brownie Basket

DINNER ROLLS & BUTTER

An assortment of freshly baked mini rolls

ITALIAN BUFFET

24.00 / 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

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Gourmet Buffets

GOURMET BUFFET

36.00 / 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 to include:

Caramel Apple Granny Bar | Pecan Chocolate Chunk

Served with our Ghirardelli Brownies

DINNER ROLLS & BUTTER

An assortment of freshly baked mini rolls

SURF AND TURF BUFFET

37.00 / PER GUEST (25-99 GUESTS)

BRUSCHETTA TRIO

Tomato caprese bruschetta, brussels sprout bruschetta and olive & mushroom bruschetta with lightly toasted crostini and 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 to include:

Caramel Apple Granny Bar | Pecan Chocolate Chunk

Served with our Ghirardelli Brownies

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Tinsel & Treats

GOURMET COOKIES

29.00 / 15 PIECES 47.00 / 30 PIECES

Jumbo fresh baked chocolate chunk, oatmeal raisin, and sugar cookies

GHIRARDELLI BROWNIES

29.00 / 15 PIECES 47.00 / 30 PIECES

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

SWEET TREATS

43.00 / 15 PIECES 77.00 / 30 PIECES

Lemon Berry Jazz, Oreo Cookie, caramel apple granny bar, pecan chocolate chunk, served along with Ghirardelli brownies

LEMON BARS

43.00 / 15 PIECES 77.00 / 30 PIECES

Powdered sugar dusted lemon bars served with blueberries and lemon slices

RICE CRISPY TREATS

29.00 / 15 PIECES 47.00 / 30 PIECES

Traditional crispy marshmallow squares topped with dark and white chocolate drizzle

COOKIE & BROWNIE BASKET

29.00 / 15 PIECES 47.00 / 30 PIECES

Chocolate chunk, oatmeal raisin, sugar cookies and Ghirardelli brownies

SEASONAL FRESH FRUIT PLATTER

58.00 / 15 SERV 102.00 / 30 SERV

Sliced melons, tropical fruits & berries

CANNOLI EXPLOSION

64.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

CHOCOLATE COVERED STRAWBERRIES

43.00 / 15 PIECES 77.00 / 30 PIECES

Hand dipped in dark and white chocolate

POUND CAKE & MIXED BERRY TRAY

37.00 / 15 PIECES 70.00 / 30 PIECES

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

CHOCOLATE HUMMUS DIP TRAY

91.00 / 30 SERVINGS

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





Tinsel & Treats

TOP YOUR OWN DONUT BAR

128.00 PER TRAY | 24 DOUNTS

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

- Vanilla Frosting
- Chocolate Frosting
- Strawberry Frosting
- Chopped Peanuts
- Crushed Oreos
- Chocolate Chips
- Shredded Coconut
- Green & Red Sprinkles

TOP YOUR OWN ELI'S CHEESECAKE BAR

103.00 PER TRAY | 15 CHEESECAKE SLICES

Start with a plain slice of Eli's cheesecake, then top it from our topping bar of:

- Caramel
- Chocolate Frosting
- Chopped Peanuts
- Crushed Oreos
- Whipped Cream
- Cherries

ORIGINAL RAINBOW CONE ICE CREAM CUPS

150.00 / 25 CUPS (4.5 OZ SERVING)

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

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Holly Jolly Beverages

HOT BEVERAGES

- Coffee Service - 35.00 / 12 CUPS
- 85.00 / 40 CUPS
- Hot Tea - 28.00 / 12 CUPS - 72.00 / 40 CUPS

COLD BEVERAGES

- Bottled Water - 1.75 / EACH
- 1/2 Gallon Orange Juice - 25.00 / 10 CUPS
 - La Croix - 3.00 / EACH
 - Pepsi - 2.00 / EACH
 - Coke - 2.00 / EACH
- Orange Juice - 3.50 / EACH
- Apple Juice - 4.00 / EACH
- Cranberry Juice - 3.50 / EACH

CRAFT BEER & UPGRADED WINE

THE CRAFT BEER & WINE PACKAGE INCLUDES:

18.00 / PER GUEST (2 HOUR PACKAGE)
+ 5.00 / EACH ADDITIONAL HOUR
Must be ordered in increments of 5

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

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 | • Starry |
| • Diet Pepsi | • Bottled Water |
| • Miller Lite | • Cabernet Sauvignon |
| • Coors Light | • Pinot Noir |
| • Goose Island 312 | • Chardonany |
| • Stella Artois | • Pinot Grigio |

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
- Bar Fruit for Garnish
- Pepsi
- Diet Pepsi
- Starry
- Bottled Water

WINE

- Cabernet Sauvignon
- Pinot Noir
- Chardonany
- Pinot Grigio

BEER

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

*Minimum order on all bar packages is 50 guests.

*Brands may be substituted based on availability

Beyond

CATERING & EVENTS
BEYONDCATERING.COM | (312) 553-9300



Ordering

HOW TO ORDER

Phone 312-553-9300

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.

WHEN TO ORDER

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

WWW.BEYONDCATERING.COM

Feel free to use our online ordering system!

DELIVERY

Delivery is available 24/7 to accomodate 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 require 48 hour notice or a cancellation fee may apply.

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