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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**

HONEST FOOD FROM HONEST PEOPLE
We strive to prepare each and every item with the freshest, locally sourced ingredients and always use hormone-free poultry, meat and fish. Our dressings are all natural and preservative free with no artificial colors added. Due to seasonality, the market does not always allow us to be fully organic and locally sourced, but we are always working towards that goal.

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 24 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 bowls
- Stainless serving utensils
- Silver buffet risers
- Coffee urns
- White china platters
- White paper dinner napkins
- Black linen to cover the buffet
- Chinalike square plastic plates
- 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!
30.00 per each additional hour.

*Prices subject to change
BREAKFAST BUFFETS
TRADITIONAL BREAKFAST BUFFET
10.00 / PER GUEST (MINIMUM OF 15 GUESTS)
Our homemade scrambled eggs, applewood smoked bacon with diner style breakfast potatoes

CLASSIC CONTINENTAL BREAKFAST
9.00 / 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
16.00 / 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

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

BREAKFAST SANDWICH BUFFET
14.00 / 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
14.00 / 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
14.00 / PER GUEST (MINIMUM OF 25 GUESTS)
A trio of: red velvet, crème brulee, and classic

Topping Selections:
- Sweet cream cheese
- Maple syrup & butter whip
- Cinnamon sugar
- Fresh berries

Includes:
- Applewood smoked bacon
- Seasonal fresh fruit platter

PROTEIN ADD-ONS
BREAKFAST SAUSAGE LINKS
65.00 / 30 PIECES - 120.00 / 60 PIECES
TURKEY SAUSAGE PATTY
65.00 / 30 SLICES - 120.00 / 60 SLICES
APPLEWOOD SMOKED BACON
65.00 / 30 SLICES - 120.00 / 60 SLICES
TURKEY BACON
65.00 / 30 SLICES - 120.00 / 60 SLICES
SMOKED SALMON
90.00 / SERVES 15
Smoked salmon topped with tomatoes, red onions and capers

*All buffets must be ordered in increments of 5
ENHANCEMENTS

MUFFIN BASKET
40.00 / 12 PIECES - 75.00 / 24 PIECES
Full-sized triple chocolate, bran berry crunch, apple cinnamon

BAGEL BASKET
33.00 / 12 PIECES - 60.00 / 24 PIECES
Full-sized plain, everything, sesame & cinnamon raisin bagels served with plain & chive cream cheeses and butter

WARM CINNAMON ROLLS
39.00 / 12 PIECES - 75.00 / 24 PIECES
Served with a cream cheese frosting

KASHI GRANOLA BARS
30.00 / SERVES 15 - 55.00 / SERVES 30
Honey almond granola bars

STEEL CUT OATMEAL BAR
50.00 / SERVES 15 - 90.00 / SERVES 30
Make your own classic oatmeal. Toppings include: brown sugar, butter, mixed berries, and candied walnuts

GREEK VANILLA YOGURT PARFAIT CUPS
5.00 EACH / MINIMUM ORDER OF 12
Greek vanilla yogurt topped with seasonal berries & granola on the side

GREEK VANILLA YOGURT PARFAIT BAR
50.00 / SERVES 15 - 90.00 / SERVES 30
Make your own parfait with seasonal berries, coconut shreds, granola, chocolate chips, and candied walnuts

BAKERY BASKET
29.00 / 12 PIECES - 56.00 / 24 PIECES
Bagels, muffins, and danishes with butter and plain & chive cream cheeses

GOURMET BAKERY BASKET
33.00 / 12 PIECES - 60.00 / 24 PIECES
Scones, danishes & croissants with butter

SEASONAL FRESH FRUIT PLATTER
$39.00 / SERVES 15 - $75.00 / SERVES 30
Sliced melons, tropicals & berries

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
15.00 / HALF GALLON / 10 CUPS

BOTTLED WATER
1.25 PER IVETTE

LA CROIX
2.00 EACH

CANNED SODA
1.25 EACH
07. BREAKFAST BUFFETS
CAFE SANDWICHES

**12.50 /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 multigrain wheat 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 multi-grain wheat 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 rustic ciabatta
GARDEN SALADS
12.50 / BOXED LUNCH
Includes a ciabatta roll and your choice of 1 dessert: chocolate chunk cookie, Ghirardelli brownie, apple or orange

OLD NEIGHBORHOOD HOUSE
(ADD CHICKEN / 1.50 PER SALAD)
Mixed greens, roma tomato, cucumber, pepperoncini, our Italian vinaigrette dressing, topped with fresh made croutons

CLASSIC CAESAR
(ADD CHICKEN / 1.50 PER SALAD)
Crisp romaine lettuce, parmesan garlic croutons, in our creamy caesar dressing, topped with shaved parmesan cheese

BUONA CHOPPED SALAD
(ADD CHICKEN / 1.50 PER SALAD)
Lettuces, cucumber, black olives, roma tomato, gorgonzola, penne pasta, bacon, and green onion with sweet red wine vinaigrette

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

VEGAN WRAPS
15.00 / 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

CAFE WRAPS
12.50 / BOXED LUNCH
All wraps served on a honey wheat tortilla and inlude 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 1.50 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

LITE LUNCH SANDWICHES
8.50 / 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
2.50 / PER BOX LUNCH
1.00 / 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
15.00 / GF BOX LUNCH
Cafe sandwiches and wraps available on gluten free flatbread. Each sandwich includes a side house salad and side fresh fruit salad
**Ghirardelli Brownies**
24.00 / 15 PIECES  -  40.00 / 30 PIECES
A chocolate lover’s dream – moist rich brownies filled with chocolate chips

**Garden Salads**
24.00 / SERVES 10 - 42.00 / 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**
29.00 / SERVES 10 - 53.00 / 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

**Delicatessen Salads**
30.00 / SERVES 10 - 65.00 / 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

**Sweet Treats**
35.00 / 15 PIECES  -  65.00 / 30 PIECES
Lemon berry jazz, oreo cookie, caramel apple granola bar, & pecan chocolate chunk, served along with our Ghirardelli brownies

**Lemon Bars**
35.00 / 15 PIECES  -  65.00 / 30 PIECES
Powder sugar dusted lemon bars served with blueberries & lemon slices

**Classic Wrap Basket**
90.00 / 16 INDIVIDUAL WRAPPED HALVES  
125.00 / 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

**Classic Sandwich Basket**
90.00 / 16 INDIVIDUAL WRAPPED HALVES  
125.00 / 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

**Gourmet Cookies**
24.00 / 15 PIECES  -  40.00 / 30 PIECES
Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

**Lemon Bars**
35.00 / 15 PIECES  -  65.00 / 30 PIECES
Powder sugar dusted lemon bars served with blueberries & lemon slices

**Garden Salads**
24.00 / SERVES 10 - 42.00 / 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**
29.00 / SERVES 10 - 53.00 / 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
11. BOXED LUNCH
PETITE SANDWICH & SLIDERS
PETITE SANDWICH TRAYS

**BEEF TENDERLOIN & BLUE**
12 PIECES / 75.00 - 24 PIECES / 130.00
With horseradish crème fraiche on a brioche bun

**GRILLED CHICKEN & PESTO**
12 PIECES / 55.00 - 24 PIECES / 99.00
Fresh mozzarella, roasted red peppers, pesto mayonnaise on ciabatta bread

**SEAFOOD & SLAW**
12 PIECES / 65.00 - 24 PIECES / 120.00
Topped with a creamy cabbage slaw on wheat ciabatta bread

**PORTOBELLO**
12 PIECES / 55.00 - 24 PIECES / 99.00
Balsamic glaze, provolone, roasted red pepper on a pretzel roll

**ROASTED VEGETABLE**
12 PIECES / 55.00 - 24 PIECES / 99.00
With a balsamic glaze on a mini brioche

**TURKEY BLT**
12 PIECES / 55.00 - 24 PIECES / 99.00
Bacon, lettuce, tomato, avocado and aioli drizzle on sliced wheat bread

**PETITE SANDWICH ASSORTMENT**
12 PIECES / 75.00 - 24 PIECES / 130.00
A combination of all of our petite sandwich options on one tray

HOT SLIDERS

**CHEESEBURGER**
12 PIECES / 55.00 - 24 PIECES / 99.00
With American cheese, pickles, and tomato on a sesame seed bun

**NASHVILLE CHICKEN**
12 PIECES / 55.00 - 24 PIECES / 99.00
Breaded chicken in a sweet and spicy Nashville sauce on ciabatta bread

**BRAISED SHORT RIB**
12 PIECES / 65.00 - 24 PIECES / 120.00
Horseradish aioli, spinach on a mini brioche

**CHICKEN PARMESAN**
12 PIECES / 55.00 - 24 PIECES / 99.00
Breaded chicken, marinara sauce, mozzarella on ciabatta bread

**BBQ BEEF BRISKET**
12 PIECES / 65.00 - 24 PIECES / 120.00
Crispy fried onions, chipotle creme fraiche on a corn dusted bun

**PULLED PORK**
12 PIECES / 55.00 - 24 PIECES / 99.00
Creamy cabbage slaw, sweet & tangy barbecue sauce on a corn dusted bun
CREATE YOUR OWN CUSTOM BUFFET!

2 ENTREES & 1 SIDE $13.50/PER PERSON
3 ENTREES & 1 SIDE $16.50/PER PERSON
ADD AN ENTREE $3.50/PER PERSON
ADD A SIDE $2.50/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

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**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 CACCIATORE**
Mushrooms, olives, tomato, chicken broth

**PECAN CRUSTED WHITEFISH**
In a whole grain mustard cream sauce

**CREOLE SALMON**
Bell peppers, onion, garlic, cayenne, paprika

**MEDITERRANEAN WHITEFISH**
Tomatoes, capers, kalamata olives

**BUONA’S ITALIAN BEEF**
Roasted Italian beef, tender and lean, spiced with special seasonings, served with sweet peppers, hot giardiniera, fresh rolls

**BEEF TENDERLOIN**
With a cabernet reduction

**MA’S MEATLOAF**
Onions, bacon, barbecue sauce

**CHICKEN ENTREÉS**

**CHICKEN PARMESAN**
Panko crusted, marinara sauce, imported mozzarella & parmesan cheeses

**Lemon Chicken Breast**
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 CACCIATORE**
Mushrooms, olives, tomato, chicken broth

**PECAN CRUSTED WHITEFISH**
In a whole grain mustard cream sauce

**CREOLE SALMON**
Bell peppers, onion, garlic, cayenne, paprika

**MEDITERRANEAN WHITEFISH**
Tomatoes, capers, kalamata olives

**BUONA’S ITALIAN BEEF**
Roasted Italian beef, tender and lean, spiced with special seasonings, served with sweet peppers, hot giardiniera, fresh rolls

**BEEF TENDERLOIN**
With a cabernet reduction

**MA’S MEATLOAF**
Onions, bacon, barbecue sauce

**CHICKEN ENTREÉS**

**CHICKEN PARMESAN**
Panko crusted, marinara sauce, imported mozzarella & parmesan cheeses

**Lemon Chicken Breast**
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 Cacciatare**
Mushrooms, olives, tomato, chicken broth

**Pork Entrees**

**Rosemary Pork Tenderloin**
Served with a balsamic reduction

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

**Pork Entrees**

**Rosemary Pork Tenderloin**
Served with a balsamic reduction

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

**Pork Entrees**

**Rosemary Pork Tenderloin**
Served with a balsamic reduction

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

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**CUSTOM BUFFETS**
VEGETARIAN ENTREÉS

**Farro Stuffed Bell Pepper**
Roasted farro with onions, mushrooms, herbs & lemon in a tomato broth

**Stuffed Summer Zucchini**
Quinoa, roasted vegetables, goat cheese, fresh herbs

VEGAN ENTREÉS

**Quinoa Stuffed Portobello**
(ADD'L 3.00 PER GUEST)
Roasted peppers, artichokes, olives

**Tofu & Vegetable Stir Fry**
(ADD'L 2.00 PER GUEST)
In a garlic soy sauce

**Spiralized Seasonal Vegetable Pasta**
(ADD'L 2.00 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 an 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**
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 vinagrette dressing, croutons

**Chopped Salad**
Iceberg lettuce, cucumber, black olives, roma tomato, gorgonzola, penne pasta, bacon, & green onion with sweet red wine vinagrette

**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 vinagrette

**Roasted Butternut Squash Salad**
Baby arugula, roasted butternut squash, pomegranate, shallots, walnuts, goat cheese, cider vinagrette

**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 vinagrette

**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 Limin**
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

**Vesuvio 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
THEMED FOODS
BUONA CLASSIC 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

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 2.50 PER GUEST)
Rigatoni pasta in our house-made marinara sauce

TAYLOR STREET
15.50 / 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

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

GREEKTOWN
14.00 / 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

GREEK STYLE GREEN BEANS
25.00 / SERVES 15 - 46.00 / SERVES 30
Crushed tomatoes, onion, garlic

COUS COUS SALAD
25.00 / SERVES 15 - 46.00 / SERVES 30
Large pearl couscous, cranberries, pecans, green onion, in an orange vinaigrette

GREEK POTATOES
25.00 / SERVES 15 - 46.00 / SERVES 30
Quartered potatoes, EVOO, garlic, lemon, oregano

ENHANCEMENTS
*All buffets must be ordered in increments of 5

CHICAGO STYLE HOT DOGS
45.00 / SERVES 15 - 85.00 / SERVES 30
Mustard, onion, neon relish, tomato wedges, pickle spear, celery salt, sport peppers on a poppy seed bun

PEPPER & EGG SANDWICH
45.00 / SERVES 15 - 85.00 / SERVES 30
Scrambled eggs & sweet bell peppers on freshly baked French bread

ITALIAN MEATBALL SANDWICH
45.00 / SERVES 15 - 85.00 / SERVES 30
Smothered in marinara with sweet peppers & hot giardiniera served with fresh rolls

ELI'S CHEESECAKE SLICE
46.00 / 14 PIECES - 79.00 / 28 PIECES
Assorted slices of Eli's Cheesecake

SAUSAGE GIAMBOTTA
45.00 / SERVES 15 - 85.00 / SERVES 30
Peas, green peppers, potatoes, garlic in a white wine sauce.

LASAGNA ROTOLO
45.00 / SERVES 15 - 85.00 / SERVES 30
Thin lasagna noodles are rolled around an herb & ricotta cheese filling

FRESH RIGATONI BOLOGNESE
45.00 / SERVES 15 - 75.00 / SERVES 30
With a rich red meat sauce

ITALIAN ARANCINI
45.00 / SERVES 15 - 85.00 / SERVES 30
Rice balls stuffed with cheese, ground beef & peas

GNOCCHI ALA VODKA
45.00 / SERVES 15 - 75.00 / SERVES 30
Hand rolled, homemade potato dumplings, tomato vodka sauce with mascarpone & imported cheeses

CANNOLI EXPLOSION
55.00 / SERVES 30
Dip cannoli chips in a sweet Italian cream

ENHANCEMENTS
*Morning kits are included

GREEK STYLE GREEN BEANS
25.00 / SERVES 15 - 46.00 / SERVES 30
Crushed tomatoes, onion, garlic

COUS COUS SALAD
25.00 / SERVES 15 - 46.00 / SERVES 30
Large pearl couscous, cranberries, pecans, green onion, in an orange vinaigrette

GREEK POTATOES
25.00 / SERVES 15 - 46.00 / SERVES 30
Quartered potatoes, EVOO, garlic, lemon, oregano

ENHANCEMENTS
*Morning kits are included
STREET TACOS
15.00 / PER GUEST (MINIMUM 25 GUESTS)
ADD A THIRD TACO FILLING FOR ADD'L 3.00 / PER GUEST
Choose 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

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**CHINATOWN**
18.00 / PER GUEST (MINIMUM 25 GUESTS)

**BEEF & BROCCOLI**
In a rich brown ginger and garlic sauce

**CASHEW CHICKEN**
In a light brown garlic sauce, red pepper, carrots, broccoli, cashew & scallion garnish

**STIR-FRIED VEGETABLES**
Peapods, red peppers, onions, broccoli, carrots, baby corn, mushrooms

**INCLUDES**
- White rice
- Vegetarian egg rolls
- Soy sauce, sweet & sour sauce
- Edamame in pods

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**ENHANCEMENTS**
- CUCUMBER SALAD
30.00 / SERVES 15 - 55.00 / SERVES 30
In a sesame seed vinaigrette

- GARLIC SHRIMP LO MEIN
55.00 / 15 PIECES - 85.00 / 30 PIECES
Fresh vegetables in an oyster sauce

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**VEGETABLE FRIED RICE**
35.00 / SERVES 15 - 55.00 / SERVES 30
Classic vegetable fried rice

**STIR-FRIED VEGETABLES**
30.00 / SERVES 15 - 55.00 / SERVES 30
Roasted corn, black beans, garbanzo beans, roasted red peppers, cilantro lime dressing

- **RICE**
- **SOUP**

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**BEEF & PASTA BUFFET**
11.00 / 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

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*All buffets must be ordered in increments of 5*
19. THEMED FOODS
**OFFICE PICNIC**

**REQUIRES A MINIMUM OF 25 GUESTS**

<table>
<thead>
<tr>
<th>14.50 / PER GUEST</th>
<th>2 ENTRÉES &amp; 1 SIDE</th>
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<tbody>
<tr>
<td>17.00 / PER GUEST</td>
<td>3 ENTRÉES &amp; 2 SIDE</td>
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</tbody>
</table>

**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 2.00 PER GUEST)**
Marinated portobello mushroom

**SPICY BLACK BEAN BURGER (ADD’L 2.00 PER GUEST)**
Black beans, corn, bell peppers

**BRISKET SANDWICH (ADD’L 2.00 PER GUEST)**
With pickled red cabbage, crispy onions, sweet and tangy BBQ sauce

**BBQ RIBS (ADD’L 3.00 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 2.50 / 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.*
<table>
<thead>
<tr>
<th>HOT BITES</th>
<th>MINI MEATBALLS</th>
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<tbody>
<tr>
<td>ITALIAN MUSHROOM CAPS</td>
<td>40.00 / 40 PIECES</td>
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<tr>
<td>$75.00 / 40 PIECES</td>
<td>Marinara, parmesan cheese</td>
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<tr>
<td>Mushroom caps stuffed with romano cheese &amp; herbed bread crumbs</td>
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<tr>
<td>CRABCAKES</td>
<td>BACON WRAPPED DATES</td>
</tr>
<tr>
<td>99.00 / 40 PIECES</td>
<td>99.00 / 40 PIECES</td>
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<tr>
<td>Remoulade dipping sauce</td>
<td>Stuffed with chorizo</td>
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<tr>
<td>BACON WRAPPED SCALLOPS</td>
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<tr>
<td>99.00 / 40 PIECES</td>
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<tr>
<td>Bourbon BBQ sauce</td>
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</tr>
<tr>
<td>SAUSAGE SKEWERS</td>
<td>TOASTED RAVIOLI</td>
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<tr>
<td>40.00 / 40 PIECES</td>
<td>50.00 / 40 PIECES</td>
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<tr>
<td>Served in a garlic white wine sauce</td>
<td>50.00 / 40 PIECES</td>
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<tr>
<td>CHICKEN PESTO SKEWERS</td>
<td>CHICKEN TENDERS</td>
</tr>
<tr>
<td>75.00 / 40 PIECES</td>
<td>50.00 / 40 PIECES</td>
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<tr>
<td>Pesto basil sauce</td>
<td>Strips of chicken in golden breading served with a tangy barbecue sauce</td>
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<tr>
<td></td>
<td>BUFFALO WINGS</td>
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<tr>
<td></td>
<td>50.00 / 40 PIECES</td>
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<tr>
<td></td>
<td>Tender jumbo chicken wings smothered in a spicy buffalo sauce and served with ranch dipping sauce</td>
</tr>
<tr>
<td>WARMING KITS</td>
<td>MINI TABLEWARE</td>
</tr>
<tr>
<td>7.00 EACH</td>
<td>6.00 / 20 SETTINGS</td>
</tr>
<tr>
<td>Disposable chafing dishes to keep your food hot</td>
<td>Eco friendly mini plates &amp; napkins</td>
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<tr>
<td>MINI TABLEWARE</td>
<td></td>
</tr>
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<td>Eco friendly mini plates &amp; napkins</td>
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</tbody>
</table>
# DELECTABLE PLATTERS

## Spicy Crab Dip

65.00 / SERVES 40
Hint of jalapeño served with grilled garlic pita triangles

## Bruschetta Trio

35.00 / SERVES 15 - 65.00 / SERVES 30
Tomato caprese bruschetta, brussel sprout bruschetta, and olive and mushroom bruschetta with lightly toasted crostini and shaved fontinella

## Fresh Vegetable Crudité

30.00 / SERVES 15 - 55.00 / SERVES 30
Sticks of zucchini, jicama, red peppers, carrots, celery with a creamy chipotle ranch dip

## Imported & Domestic Cheeseboard

35.00 / SERVES 15 - 65.00 / 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

## Grilled & Chilled Vegetables

40.00 / SERVES 15 - 75.00 / SERVES 30
Asparagus, mushrooms, zucchini, eggplant, red peppers & more served at room temperature with a balsamic glaze

## Classic Antipasti

55.00 / SERVES 15 - 99.00 / SERVES 30
Prosciutto, salami, capicola, roasted peppers, artichokes, pepperoncini, olives, provolone & fontinella

## Hummus & Pita Duo

35.00 / SERVES 15 - 65.00 / 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

## Shrimp Ceviche

65.00 / SERVES 30
Shrimp, onion, cilantro, jalapeño, garlic served with tortilla chips

## Italian Pinwheels

65.00 / 40 PIECES
A blend of marinated chicken, roasted peppers, olives and pesto wrapped in tortilla

## Shrimp Cocktail

85.00 / 40 PIECES
Horseradish cocktail sauce and lemon wedges

## Prosciutto Wrapped Melon

55.00 / 40 PIECES
Cubed melons wrapped in prosciutto

## Caprese Skewers

55.00 / 40 PIECES
Fresh basil, EVOO and balsamic reduction

## Prosciutto Wrapped Mozzarella

65.00 / 40 PIECES
Drizzled with a basil pesto

## Maki Platter (Sushi Rolls)

Spicy tuna, rainbow, spider, dragon, philadelphia, california, spicy salmon, tiger & vegetable rolls. Includes soy sauce, wasabi, pickled ginger & chopsticks

<table>
<thead>
<tr>
<th>50 PIECE ASSORTMENT</th>
<th>130.00 / PER TRAY</th>
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<tbody>
<tr>
<td>100 PIECE ASSORTMENT</td>
<td>240.00 / PER TRAY</td>
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</table>
SNACKS
THE PICK ME UP PACK
149.00 / SERVES 30
- Artichoke & spinach hummus
- Cheddar cheese dip
- Classic hummus
- Pesto cream cheese dip

CALIFORNIA TRAIL MIX
30.00 / SERVES 15 - 50.00 / SERVES 30
Raisins, peanuts, dates, coconut, chocolate chips, almonds, apricots, & pumpkin seeds

CHEESE & CRACKER PLATTER
35.00 / SERVES 15 - 65.00 / SERVES 30
An assortment of premium cheeses with table crackers and grape clusters

FRUIT KEBOBS
50.00 / SERVES 15 - 85.00 / SERVES 30
A seasonal mix of berries, melons & pineapple. Served with a yogurt dip

WHOLE FRESH FRUITS
30.00 / SERVES 15 - 59.00 / SERVES 30
Apples, oranges, & grapes

KASHI GRANOLA BARS
30.00 / SERVES 15 - 55.00 / SERVES 30
Honey almond granola bars

GARRETS POPCORN
7.00 / INDIVIDUAL 2 CUP BAGS (MINIMUM 100)
Sweet caramel corn mixed with classic cheese corn (requires 48 hours notice)
DESSERTS

GOURMET COOKIES
24.00 / 15 PIECES - 40.00 / 30 PIECES
Jumbo fresh baked chocolate chunk, oatmeal raisin & sugar cookies

GHIRARDELLI BROWNIES
24.00 / 15 PIECES - 40.00 / 30 PIECES
A chocolate lover’s dream – moist rich brownies with chocolate chips

SWEET TREATS
35.00 / 15 PIECES - 65.00 / 30 PIECES
Lemon berry jazz, oreo cookie, caramel apple granny bar, pecan chocolate chunk, served along with our Ghirardelli brownies

LEMON BARS
35.00 / 15 PIECES - 65.00 / 30 PIECES
Powder sugar dusted lemon bars served with blueberries & lemon slices

RICE CRISPY TREATS
24.00 / 15 PIECES - 40.00 / 30 PIECES
Traditional individual crispy squares topped with dark and white chocolate drizzle

MINI CHEESECAKE CUPS
30.00 / 15 PIECES - 58.00 / 30 PIECES
Individually wrapped cheese cake cups. An assortment of chocolate cappuccino, new york vanilla, chocolate chip, lemon, raspberry & amaretto

COOKIE & BROWNIE BASKET
24.00 / 15 PIECES - 40.00 / 30 PIECES
Chocolate chunk, oatmeal raisin, sugar cookies, Ghirardelli brownies

CHOCOLATE COVERED STRAWBERRIES
35.00 / 15 PIECES - 65.00 / 30 PIECES
Hand dipped in dark and white chocolate

SEASONAL FRESH FRUIT PLATTER
39.00 / SERVES 15 - 75.00 / SERVES 30
Sliced melons, tropicals & berries

MINI APPLE & CHERRY PIES
35.00 / 15 PIECES - 65.00 / 30 PIECES
Fresh baked mini apple & cherry pies served warm

CANNOLI EXPLOSION
55.00 / SERVES 30
Dip cannoli chips in a sweet Italian cream

ORIGINAL RAINBOW CONE ICECREAM CUPS
115.00 / 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
5.00 / 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
6.00 / 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 30.00 / 40 CUPS 50.00**
- Hot Tea - **30.00 / 30 CUPS 50.00 / 40 CUPS**
- Hot Chocolate Service - **20 CUPS 30.00 / 40 CUPS 50.00**

**COLD BEVERAGES**
- Bottled Water - **1.25 / EACH**
- 1/2 Gallon Orange Juice - **15.00 / 10 CUPS**
- La Croix - **2.00 / EACH**
- Canned Soda - **1.25 / EACH**
- Orange Juice (10 oz) - **2.50 / EACH**
- Apple Juice (10 oz) - **2.50 / EACH**
- Cranberry Juice (10 oz) - **2.50 / EACH**

**STANDARD BEER & WINE**
THE STANDARD BEER & WINE PACKAGE INCLUDES:  **12.00 / 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
- Dado Cabernet Sauvignon
- Pennywise Pinot Noir
- Grayson Chardonnay
- Bocelli Pinot Grigio

**FULL BAR**
THE FULL BAR PACKAGE INCLUDES:  **18.00 / PER GUEST (2 HOUR PACKAGE) + 6.00 / EACH ADDITIONAL HOUR**
Must be ordered in increments of 5
- 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

**CRAFT BEER & UPGRADED WINE**
THE CRAFT BEER & UPGRADED WINE PACKAGE INCLUDES:  **15.00 / 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
- Reata Pinot Noir
- Sierra Mist
- Bottled water
- Sparkling water
- Bocelli Pinot Grigio
- Plungerhead Red Zinfandel
- Giacato Sauvignon Blanc
- Aviary Cabernet Sauvignon
- Aviary Chardonnay
- Stella Artois Cidre

**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

**PREMIUM FULL BAR**
THE FULL BAR PACKAGE INCLUDES:  **25.00 / PER GUEST (2 HOUR PACKAGE) + 6.00 / EACH ADDITIONAL HOUR**
Must be ordered in increments of 5
- Ketel One Vodka
- Tito’s Vodka
- Hendrick’s Gin
- Tanqueray Gin
- Bacardi Rum
- Glenfiddich Scotch

**LIQUOR**
- Crown Royal
- Jack Daniel’s
- Cabo Wabo Blanco Tequila
- Maker’s Mark
- Sweet & Dry Vermouth
- Dekuyper Triple Sec

**WINE**
- Aviary Cabernet Sauvignon
- Aviary Chardonnay
- Reata Pinot Noir

**BEER**
- Bud Light
- Budweiser
- Goose Island 312

**MIXERS**
- Rose’s Grenadine
- Orange juice
- Cranberry juice
- Club soda
- Tonic water
- Angostura Bitters
- Fruit for garnish

*Minimum order on all bar packages is 50 guests*
SEASONAL SIGNATURE COCKTAILS

TO SPAIN & BACK
SANGRIA BAR INCLUDES:
10.00 / PER GUEST (2 HOUR PACKAGE) + 3.00 / EACH ADDITIONAL HOUR
Must be ordered in increments of 5
Classic red & white wine sangria, infused with fruit juice along with slices of fruit to include: apples, limes, lemons, oranges & peaches

SOUTH OF THE BORDER
MARGARITA BAR INCLUDES:
10.00 / PER GUEST (2 HOUR PACKAGE) + 3.00 / EACH ADDITIONAL HOUR
Must be ordered in increments of 5
Regular and strawberry margaritas made with cabo blanco tequila garnished with salt and lime

WHEN LIFE GIVES YOU LEMONS...
SPIKED LEMONADE BAR INCLUDES:
10.00 / PER GUEST (2 HOUR PACKAGE) + 3.00 / EACH ADDITIONAL HOUR
Must be ordered in increments of 5
• Tito’s Vodka & pomegranate lemonade
• Jack Daniels & Lynchburg lemonade

*Minimum order on all cocktail packages is 50 guests