



EXPERIENCE DELICIOUS

DROP OFF CATERING 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



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
- 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.

NFI IVFRY

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 EOUIPMENT PACKAGE

CALL FOR PRICING

EACH ORDER WILL INCLUDE:

- · Silver warming dishes
- · White china bowls
- · Stainless serving utensils · Black linen to cover the buffet
- · Silver buffet risers
- · Coffee urns

- · White china platters
- · White paper dinner napkins
- · Chinalike plastic plates
- · Faux silver forks, knives & spoons

BE A GUEST AT YOUR OWN EVENT!

140.00 / PER STAFF - 4 HOUR SERVICE (4 HOUR MINIMUM)

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



TRADITIONAL BREAKFAST BUFFET

12.00 / PER GUEST (MINIMUM OF 15 GUESTS)

Our homemade scrambled eggs, thick cut bacon with 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 tortillas per person and the toppings below

TOPPING SELECTIONS:

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

INCLUDES:

- · 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:

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

INDIVIDUAL OUICHE BUFFET

15.00 / PER GUEST (MINIMUM OF 25 GUESTS) INCLUDES:

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

INCLUDES:

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

CHALLAH FRENCH TOAST

15.00 / PER GUEST (MINIMUM OF 25 GUESTS)

Thick cut, buttery challah bread

TOPPING SELECTIONS:

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

INCLUDES:

- · Thick cut bacon
- · Seasonal fresh fruit platter

BREAKFAST ADD-ONS

BREAKFAST SAUSAGE LINKS

72.00 / 30 PIECES - 132.00 / 60 PIECES

TURKEY SAUSAGE LINKS

72.00 / 30 PIECES - 132.00 / 60 PIECES

THICK CUT BACON

80.00 / 60 SLICES - 140.00 / 120 SLICES

TURKEY BACON

72.00 / 30 SLICES - 132.00 / 60 SLICES

TOFU SCRAMBLE

45.00 / SERVES 15

SMOKED SALMON

100.00 / SERVES 15

Smoked salmon topped with tomatoes, red onions and capers

ENHANCEMENTS



OVERNIGHT OAT PARFAIT CUPS

4.00 EACH / MINIMUM ORDER OF 12

Make your own overnight oats, served cold. Toppings include: brown sugar, mixed berries, and candied walnuts

VANILLA YOGURT PARFAIT CUPS

5.50 EACH / MINIMUM ORDER OF 12

Vanilla yogurt topped with seasonal berries & granola on the side

VANILLA YOGURT PARFAIT BAR

65.00 / SERVES 15 - 110.00 / SERVES 30

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

BAKERY BASKET

38.00 / 12 PIECES - 70.00 / 24 PIECES

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

GOURMET BAKERY BASKET

42.00 / 12 PIECES - 72.00 / 24 PIECES

Scones, danishes & croissants with butter

SEASONAL FRESH FRUIT PLATTER

54.00 / SERVES 15 - \$95.00 / 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

COFFEE CAKE TRAYS

36.00 / 18 PIECES - 66.00 / 36 PIECES

Apple, blueberry, lemon poppyseed, sour cream

KASHI GRANOLA BARS

35.00 / SERVES 15 - 65.00 / SERVES 30

Honey almond granola bars



BEVERAGES



COFFEE SERVICE

30.00 / 12 CUPS - 75.00 / 40 CUPS

Regular or decaf served with cream, sugar & sweeteners

HOT TEA

25.00 / 12 CUPS - 65.00 / 40 CUPS

Assorted flavors with lemon, honey & sugar

ORANGE JUICE

3.25 EACH / 10 OZ BOTTLE

CRANBERRY JUICE

3.25 EACH / 10 OZ BOTTLE

APPLE JUICE

3.25 EACH / 10 OZ BOTTLE

HALF GALLON OF ORANGE JUICE

23.00 / HALF GALLON / 10 CUPS

BOTTLED WATER

1.50 EACH

LA CROIX

2.50 EACH



CREATE YOUR OWN CUSTOM BUFFET!

2 ENTREES & 1 SIDE \$16.00 / PER PERSON 3 ENTREES & 1 SIDE \$19.00 / PER PERSON ADD AN ENTREE \$4.00 / PER PERSON ADD A SIDE \$3.00 / PER PERSON

INCLUDES:

- · CHOICE OF SALAD
- · CHOICE OF SIDE

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

© CUSTOM BUFFETS



CHICKEN ENTREÉS

CHICKEN VESUVIO

Peas, garlic, in a white wine sauce

CHICKEN PICCATA

Capers, parsley, lemon butter sauce

HERB ROASTED CHICKEN

Rosemary & thyme

LEMON CHICKEN BREAST

Lightly breaded, herbs, lemon butter sauce

GRILLED CHICKEN MEDITERRANEAN

Light white wine sauce with chopped tomatoes, kalamata olives

CHICKEN PARMESAN

Marinara sauce, imported mozzarella & parmesan cheeses

CHICKEN FRANCESE

Lightly egg battered in a lemon sauce

PORK ENTREES

PORK LOIN PEPPERONATA (ADD'L 3.50 PER GUEST)

Garlic white wine sauce and a mix of zesty peppers

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 gravy

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

VEGAN 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

CAVATTAPI MARINARA

Fresh cavattapi in a vegan marinara sauce

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

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 arilled chicken

LASAGNA ROTOLO

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

CHEESE RAVIOLI

Filled with ricotta & romano cheeses marinara sauce

WILD MIISHROOM RAVIOLI

In alfredo sauce

FRESH RIGATONI

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

FRESH CAVATELLI & BROCCOLI

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

FRESH CAVATELLI BOLOGNESE

In a rich red meat sauce

VEGETABLE LASAGNA ROTOLO

With ricotta filling and assorted roasted vegetables

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

HERBED OUINOA SALAD

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

SPINACH & BFRRY SALAD

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

ROASTED ARTICHOKE CAPRESE SALAD

Fresh mozzarella, roma tomato, roasted artichokes basil olive oil & balsamic

SIDES

VEGETABLES

RATATOUILLE

Eggplant, zucchini, onions, peppers, & tomatoes

GRILLED ASPARAGUS

With lemon & EVOO

BAKED BROCCOLLLIMONE

With panko breadcrumbs & lemon wedges

FIRE ROASTED VEGETABLES

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

GRAINS

RICE PILAF

White rice, diced carrots, onions & celerv

WILD RICE

Brown & wild rice browned in butter & oil

ROASTED FARRO

With mushrooms & sweet potato

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

ENHANCEMENTS

BAKED POTATO BAR

120.00 / 20 SERVINGS

Whole baked potatoes with the following

TOPPINGS:

- · Shredded cheddar cheese · Chopped bacon

Butter

- · Pico de gallo
- · Sour Cream
- · Scallions

BUONA CLASSIC BUFFET

14.50 / 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, cuccumber, 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

CHFFSF RAVIOL

Served in a rich red marinara sauce

EGGPLANT PARMESAN ROTOLO

Lightly breaded eggplant stuffed with ricotta, parmesan & romano cheese

OLD NEIGHBORHOOD HOUSE SALAD

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

GREEKTOWN

15.50 / PER GUEST (MINIMUM 25 GUESTS)

Choice of two entrees:

GRECIAN CHICKEN

Garlic, lemon, tomatoes, olives, feta

LEMON RICE PILAF

With lemon and parsley

GYRNS

Traditional style gyro meat sliced thin

IINCLUDES

Pita

- · Tomato wedges
- Feta cheeseTzaziki sauce
- · Sliced white onion
- Greek salad

ENHANCEMENTS

CHICAGO STYLE HOT DOGS

55.00 / SERVES 15 - 99.00 / SERVES 30

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

ITALIAN MEATBALL SANDWICH

55.00 / SERVES 15 - 99.00 / SERVES 30

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

ELI'S CHEESECAKE SLICE

60.00 / 14 PIECES 95.00 / 28 PIECES
Assorted slices of
Eli's Cheesecake

*Warming kits are included

ENHANCEMENTS

SAUSAGE GIAMBOTTA

55.00 / SERVES 15 -95.00 / SERVES 30

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

LASAGNA ROTOLO

55.00 / SERVES 15 -95.00 / SERVES 30

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

FRESH RIGATONI BOLOGNESE

55.00 / SERVES 15 - 95.00 / SERVES 30

With a rich red meat sauce

*Warming kits are included

ITALIAN ARANCINI

95.00 / SERVES 30

Rice balls stuffed with cheese, ground beef & peas

GNOCCHI ALA VODKA

55.00 / SERVES 15 -

95.00 / SERVES 30 Hand rolled, homemade

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

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35.00 / SERVES 15 -65.00 / SERVES 30

Crushed tomatoes, onion,

COUS COUS SALAD

28.00 / SERVES 15 -

54.00 / SERVES 30

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

HUMMUS & PITA DUO

45.00 / SERVES 15 - 75.00 / SERVES 30

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

GREEK POTATOES

35.00 / SERVES 15 - 65.00 / SERVES 30

Quartered potatoes, EVOO, garlic, lemon, oregano

*Warming kits are included

*All buffets must be ordered in increments of 5

STREET TACOS

20.00 / 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

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
- · Sour cream
- · 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

45.00 / SERVES 15 - 75.00 / SERVES 30

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

*Warming kits are included

CHIPS & GUACAMOLE

40.00 / SERVES 15 - 75.00 / 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

BEEF & PASTA 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.

FRESH RIGATONI MARINARA

Rigatoni pasta in our house-made marinara sauce





OFFICE PICNIC

REOUIRES 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

BBO 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

BBO 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 coleslaw, crispy onions, sweet and tangy BBQ sauce

BBO RIBS (ADDYL 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

SIGNATURE PASTA SALAD

Rotini pasta, grape tomatoes, red peppers, fresh mozzarella, zucchini and yellow squash, black olives and red onion dressed with house 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







HOT BITES

ITALIAN MUSHROOM CAPS

95.00 / 40 PIECES

Mushroom caps stuffed with romano cheese & herbed bread crumbs

CRABCAKES

110.00 / 40 PIECES

Remoulade dipping sauce

MINI BEEF EMPANADAS

120.00 / 30 PIECES

With chipotle cream sauce

SAUSAGE SKEWERS

55.00 / 40 PIECES

Served in a garlic white wine sauce

CHICKEN PESTO SKEWERS

85.00 / 40 PIECES

Pesto basil sauce

ITALIAN ARANCINI

95.00 / 30 PIECES

Rice balls stuffed with cheese, ground beef and peas

BREADED SHRIMP

120.00 / 40 PIECES

Breaded shrimp with cocktail sauce

MINI MEATBALLS

50.00 / 40 PIECES

Marinara, parmesan cheese

BACON WRAPPED DATES

110.00 / 40 PIECES

Stuffed with chorizo

CHICKEN TENDERS

75.00 / 40 PIECES

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

TOASTED RAVIOLI

65.00 / 40 PIECES

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

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BUFFALO WINGS

75.00 / 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

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

IMPORTED & DOMESTIC CHEESEBOARD

48.00 / SERVES 15 - 90.00 / 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

48.00 / SERVES 15 - 90.00 / SERVES 30

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

CLASSIC ANTIPASTI

60.00 / SERVES 15 - 110.00 / SERVES 30

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

HUMMUS & PITA DUO

45.00 / SERVES 15 - 75.00 / SERVES 30

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

COLD BITES

PROSCIUTTO WRAPPED ASAPARAGUS

75.00 / 40 PIECES

With a balsamic reduction

SHRIMP CEVICHE

72.00 / SERVES 30

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

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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

DEVILED EGGS

60.00 / 36 PIECES

AN ASSORTMENT OF:

- · Classic deviled
- · Horseradish Cheddar
- · Avocado

SPINACH AND ARTICHOKE DIP

75.00 / 30 SERVINGS

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

PINWHEELS

72.00 / 40 PIECES

Choice of:

ITALIAN PINWHEELS

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

BUFFALO CHICKEN PINWHEELS

A blend of buffalo chicken, gorgonzola cheese, chopped celery wrapped in a sun dried tomato tortilla

SOUTH OF THE BORDER PINWHEELS

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

HUMMUS AND VEGGIE PINWHEELS

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





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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

Boar's Head Ovengold $^{\text{m}}$ Turkey, 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 Boar's Head American, 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 / 85.00 - 24 PIECES / 145.00

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

BBO 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 CAPRESE
- TUNA MEDITERRANEAN
- TURKEY & HAVARTI
- 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
- · ROAST BEEF & CHEDDAR
- 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

TRADITIONAL POTATO SALAD

Made with eggs, diced celery, seasoning & mayonnaise

SIGNATURE PASTA SALAD

Rotini pasta, grape tomatoes, red peppers, fresh mozzarella, zucchini and yellow squash, black olives and red onion dressed with house vinaigrette

FARRO SALAD

Farro, roasted red peppers, sun dried tomatoes, red onion, fresh Parsley, cucumber, crumbled feta, sliced kalamata in a vinaigrette dressing.





+ 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

 $27.00\,/\,15\,\mathrm{PIECES}\,$ - $\,44.00\,/\,30\,\mathrm{PIECES}\,$

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

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

SPINACH & BERRY SALAD

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

ROASTED ARTICHOKE CAPRESE SALAD

Fresh mozzarella, roma tomato, basil, roasted artichokes, olive oil & balsamic

SHAREABLE SNACKS

PARMESAN KETTLE CHIP AND PRETZEL DUO

30.00 / SERVES 15 - 55.00 / SERVES 30

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CALIFORNIA TRAIL MIX

40.00 / SERVES 15 - 72.00 / SERVES 30

Peanuts, raisins, cranberries, chocolate chips, pretzels and 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

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WHOLE FRESH FRUITS

33.00 / SERVES 15 - 60.00 / SERVES 30

Apples, oranges, & grapes

KASHI GRANOLA BARS

40.00 / SERVES 15 - 72.00 / SERVES 30

Honey almond granola bars.

FRUIT KEBOBS

55.00 / SERVES 15 - 95.00 / SERVES 30

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

INDIVIDUAL SNACKS

INDIVIDUAL VEGETABLE CRUDITE CUP

7.00

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

INDIVIDUAL CHEESE AND CRACKERS BOX

8.5

Assortment of premium cheese wedges with table crackers and fresh grapes

INDIVIDUAL HUMMUS AND PITA CHIPS BOX

8.0

Classic tahini hummus with grilled pita triangles

INDIVIDUAL TRAIL MIX CUP

4.5

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

INDIVIDUAL CHIPS AND GUACAMOLE BOX

7.00

Corn tortilla chips with housemade guacamole



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

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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

POUND CAKE AND MIXED BERRY TRAY

35.00 / 15 PIECES - 65.00 / 30 PIECES

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

CHOCOLATE HUMMUS DIP TRAY

85.00 / 30 SSERVINGS

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

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

54.00 / SERVES 15 - 95.00 / SERVES 30

Sliced melons, tropical fruits & berries

CUPCAKE PLATTER

55.00 / SERVES 15 - 95.00 / SERVES 30

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

CANNOLI EXPLOSION

60.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream

ORIGINAL RAINBOW CONE TASTERS

125.00 / 25 CUPS (4.5 OZ SERVINGS)

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

- · Chocolate
- · Sherbert
- Strawberry
- · Pistachio
- · Palmer House

TOP YOUR OWN DONUT TRAY

120.00 / PER TRAY (24 DONUTS)

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

- · Crushed oreos
- · Shredded coconut
- · Chocolate icing
- · Sprinkles
- · Chopped nuts

TOP YOUR OWN ELI'S CHEESECAKE TRAY

96.00 / PER TRAY (15 CHEESECAKE SLICES)

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



BEVERAGES



HOT BEVERAGES

- · Coffee Service 75.00 / 40 CUPS
- Hot Tea 65.00 / 40 CUPS
- · Hot Chocolate Service 65.00 / 40 CUPS

COLD BEVERAGES

- · Bottled Water 1.50 / EACH
- 1/2 Gallon Orange Juice 23.00/10 CUPS
- · La Croix 2.50 / EACH
- · Coke Products 2.00 / EACH
- · Pepsi Products 1.75 / EACH
- · Orange Juice (10 oz) 3.25/EACH
- · Apple Juice (10 oz) 3.25/EACH
- · Cranberry Juice (10 oz) 3.25/EACH

STANDARD BEER & WINE

THE STANDARD BEER & WINE PACKAGE INCLUDES:

15.00 / PER GUEST (2 HOUR PACKAGE) + 4.00 / EACH ADDITIONAL HOUR Must be ordered in increments of 5

- · Pepsi
- · Diet Pepsi
- · Coors Light
- · Miller Lite
- · Goose Island 312
- · Stella Artois

- · Starry
- · Bottled Water
- · Cabernet Sauvignon
- · Pinot Noir
- · Chardonnay
- · Pinot Grigio

CRAFT BEER & UPGRADED WINE

THE CRAFT BEER & UPGRADED WINE PACKAGE INCLUDES:

18.00 / PER GUEST (2 HOUR PACKAGE) + 5.00 / EACH ADDITIONAL HOUR

- Must be ordered in increments of 5
- Pepsi
- · Diet Pepsi
- · Coors Light
- · Miller Lite
- · Goose Island 312
- · Stella Artois · Anti Hero IPA
- · Pinot Noir

- Starry
- · Bottled water
- · Sparkling water
- · Pinot Grigio
- Merlot
- · Sauvignon Blanc
- · Cabernet Sauvignon
- · Chardonnav
- · Whiteclaw

FULL BAR

· Goose Island IPA

THE FULL BAR PACKAGE INCLUDES:

24.00 / PER GUEST (2 HOUR PACKAGE) + 6.00 / EACH ADDITIONAL HOUR

Must be ordered in increments of 5

LIOUOR

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

MIXERS

- · Rose's Lime Juice
- · Rose's Grenadine
- · Orange Juice
- · Cranberry Juice
- · Club soda
- · Tonic water
- Pepsi
- · Diet Pepsi
- Starry
- · Bottled water

WINE

- · Cabernet Sauvignon
- · Pinot Noir
- · Pinot Grigio
- · Chardonnay

- · Angostura Bitters
- · Bar Fruit for Garnish

BEER

- · Coors Light
- · Miller Lite
- · 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

LIOUOR

- · Ketel One Vodka
- · Tito's Vodka
- · Hendrick's Gin
- · Tanqueray Gin
- · Bacardi Rum
- · Glenfiddich Scotch
- · Crown Royal
- Bulleit Bourbon
- · Avion Tequila
- · Maker's Mark
- · Sweet & Dry Vermouth
- DeKuyper Triple Sec

WINE

- · Cabernet Sauvignon
- Merlot
- · Pinot Noir

- · Pinot Grigio
- · Chardonnay
- · Sauvignon Blanc

BEER

- · Coors Light
- Miller Lite
- · Goose Island 312
- · Whiteclaw

- Stella Artois
- · Anti Hero IPA
- · Goose Island IPA

MIXERS

- · Pepsi
- · Diet Pepsi
- Starry
- · Bottled water
- · Sparkling water
- · Rose's Lime Juice

- Rose's Grenadine
- · Orange juice
- Cranberry juice
- Club soda
- Tonic water
- · Angostura Bitters
- · Fruit for garnish



BREAKFAST MEALS

SANDWICHES

SPINACH & EGG SANDWICH

10.00/ BOXED MEAL

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

HAM & EGG SANDWICH

12.00/ BOXED MEAL

Ham, egg and cheese on a croissant with breakfast

BACON & EGG SANDWICH

12.00/BOXED MEAL

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

SCRAMBLERS

VEGETARIAN SCRAMBLER

10.00/ BOXED MEAL

Peppers, tomato, spinach, cheese with breakfast potatoes

DENVER SCRAMBLER

12.00/ BOXED MEAL

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

CHEF'S FAVORITES

SCRAMBLED EGGS

10.00/ BOXED MEAL

Scrambled eggs, pork sausage links, diner style breakfast

CLASSIC FRENCH TOAST

10.00/ BOXED MEAL

With bacon, butter & maple syrup

YOGURT PARFAIT

5.50/ CUP (MINIMUM ORDER 5)

Vanilla yogurt, berries and granola

CHICKEN & WAFFLES

12.00/BOXED MEAL

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

COFFEE SERVICE

30.00 / 12 CUPS - 75.00 / 40 CUPS

Regular or decaf served with cream, sugar & sweeteners

HOT TEA

25.00 / 12 CUPS - 65.00 / 40 CUPS

Assorted flavors with lemon, honey & sugar

BEVERAGES

ORANGE JUICE

3.25 EACH / 10 OZ BOTTLE

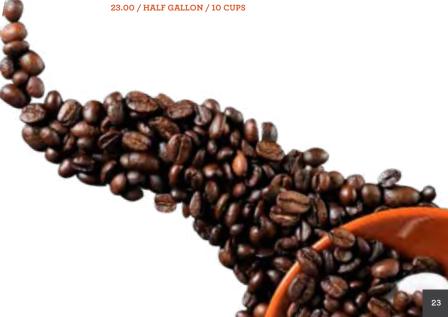
CRANBERRY JUICE

3.25 EACH / 10 OZ BOTTLE

APPLE JUICE

3.25 EACH / 10 OZ BOTTLE

HALF GALLON OF ORANGE JUICE



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



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 CAPRESE

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

TURKEY & HAVARTI

Boar's Head Ovengold™ 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

Boar's Head SmokeMaster™ Black Forest Ham, brie, lettuce, dijon mustard, and apple slices on pretzel bread

ROAST BEEF & CHEDDAR

Boar's Head London Broil Roast Beef and Vermont Cheddar with arugula, 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 MEDITERRANEAN

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

CAPRES

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

CAFE WRAPS

14.00 /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 mozzerella, sliced tomato and fresh spinach

TURKEY CLUB

Boar's Head Ovengold™ Turkey and Vermont Cheddar with tomato, arugula, bacon and mayonnaise

TURKEY CHIPOTLE

Boar's Head Ovengold™ Turkey and shredded Vermont Cheddar with tomato, romaine lettuce and chipotle mayonnaise

STEAK & BLUE (ADD'L 3.00 PER WRAP)

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

ROAST BEEF & CHEDDAR

Boar's Head London Broil Roast Beef and Vermont Cheddar with tomato, red onion, shredded lettuce and mayo

TUNA MEDITERRANEAN

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

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

HUMMUS AND VEGETABLE

Boar's Head Traditional Hummus, roasted broccoli, roasted cauliflower, tomato jam, avocado & green leaf lettuce in a fresh tortilla wrap, a side house salad and a fresh piece of fruit

LITE LUNCH SANDWICHES

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

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

POWER BOWLS

GREAT GRAINS BOWL (COLD)

11.00/ BOXED MEAL

Brown rice, red quinoia, roasted red peppers, garbanzo beans, corn, Boar's Head Traditional Hummus, lemon tahini dressing

ASIAN RICE BOWL (HOT)

11.00/ BOXED MEAL

Brown rice, sliced chicken, scallions, broccoli, red bell pepper ginger and toasted sesame seeds

SUPER BOWL (COLD)

11.00/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

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



CHICKEN ENTREÉS

CHICKEN VESUVIO

12.50/ BOXED MEAL

Roasted potatoes, peas, garlic white wine

CHICKEN PICCATA

12.50/ BOXED MEAL

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

HERB ROASTED CHICKEN

12.50/ 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 tomtatoes, roasted artichoke, basil, kalamata olives. lemon pilaf rice

CHICKEN PARMESAN

12.50/ BOXED MEAL

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

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

BBO BRISKET

16.00/BOXED MEAL

With mac & cheese

SEAFOOD ENTREÉS

CITRUS HERB SALMON

15.00/ BOXED MEAL

Citrus glazed, wild rice, baby spinach

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PORK ENTREES

PORK LOIN PEPPERONATA

15.00/BOXED MEAL

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

VEGETARIAN ENTREÉS (S)



VEGGIE BURGER WITH CHIPS

12.50/ BOXED MEAL

Roasted vegetable patty, lettuce, tomato and onion

EGGPLANT ROTOLO

12.50/ BOXED MEAL

Breaded eggplant filled with ricotta cheese with marinara

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

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

11.00/ BOXED MEAL

Side of cole slaw, BBQ on the side

MEATBALL SANDWICH

11.00/ BOXED MEAL

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

CHEESEBURGER

12.50/ BOXED MEAL

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

ADD ON ADDITIONAL SIDES

- Fresh Fruit Salad 3.50
- · Potato Chips 2.00
- House Salad 4.00
- · Pasta Salad 4.00
- · Caesar Salad 4.00

PASTA ENTREÉS

RIGATONI VODKA

11.00/ BOXED MEAL

Fresh rigatoni pasta, vodka cream sauce

CAVATAPPI ALFREDO

11.00/ BOXED MEAL

Corkscrew pasta in a rich alfredo sauce with grilled chicken

ADD CHICKEN 3.00

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

CAVATELLI BOLOGNESE

11.00/ BOXED MEAL

Small riccotta dumplings with a delicious slow cooked meat sauce





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

