



Holiday

DROP OFF MENU | 2023-2024

BEYOND
CATERING • EVENTS



*Happy Holiday
Morning*

BREAKFAST

BREAKFAST SANDWICH BUFFET

17.00 / 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)

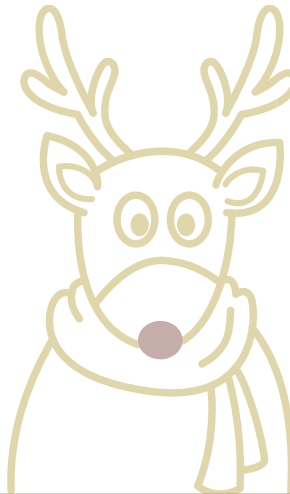
Thick cut challah bread topped with pecans

TOPPING SELECTIONS:

- Sweet creme cheese
- Whipped Cream
- Maple syrup & butter
- Cinnamon Sugar
- Mixed Berries

INCLUDES:

- Seasonal fresh fruit
- Breakfast potatoes
- Smoked bacon



**ADD ON BEVERAGES TO
YOUR BREAKFAST!**

BREAKFAST BUFFET

18.00 / PER GUEST (MINIMUM OF 15 GUESTS)

Our homemade scrambled eggs, smoked bacon and diner style breakfast potatoes

INCLUDES:

- Seasonal fresh fruit
- Assorted mini muffins



*Mingle All
The Way*



BITES & SLIDERS

All buffets include tableware, warming kits and serving utensils

GOURMET SLIDER PACKAGE

950.00 / 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, Seafood 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

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

CRABCAKES

Remoulade dipping sauce

BRUSCHETTA TRIO

Tomato caprese bruschetta, brussel 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
- Lemon Berry Jazz

Served with our Ghirardelli Brownies

(9-10 pieces per guest)

**ALL ITEMS ARE AVAILABLE
A LA CARTE UPON REQUEST!**

ITALIAN HORS D'OEUVRES

590.00 / 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)



Buon Natale!



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

SLICED 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

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

23.00 / 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

DID YOU SAY, DESSERT?

ADD A DESSERT ASSORTMENT TRAY TO YOUR BUFFET
\$3.00 / PER PERSON

Includes Cookies, Ghirardelli Brownies, &
Sweet Treat dessert bars



The gift of Gourmet



GOURMET BUFFETS

All buffets include tableware, warming kits and serving utensils

GOURMET BUFFET

35.00 / 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

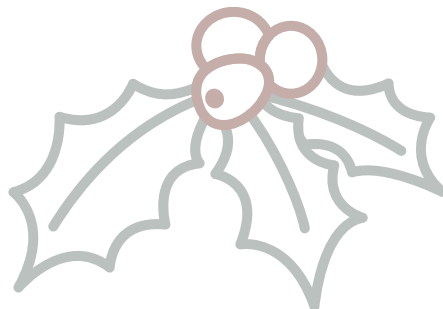
Delicate, bite-sized bars in an assortment of flavors to include:

- Caramel apple granny bar
- Pecan Chocolate Chunk
- Oreo Cookie
- Lemon Berry Jazz

Served with our Ghirardelli Brownies

DINNER ROLLS AND BUTTER

An assortment of freshly baked mini rolls



WANT SOMETHING UNIQUE?

All buffets can be customized upon request and include deluxe tableware, warming kits, and serving utensils.



SURF AND TURF BUFFET

36.00 / PER GUEST (25-99 GUESTS)

BRUSCHETTA TRIO

Tomato caprese bruschetta, brussel 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
- Oreo Cookie
- Lemon Berry Jazz

Served with our Ghirardelli Brownies

DESSERTS

GOURMET COOKIES

27.00 / 15 PIECES 44.00 / 30 PIECES

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

GHIRARDELLI BROWNIES

27.00 / 15 PIECES 44.00 / 30 PIECES

A chocolate lover's dream – moist, rich brownies filled 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 Ghirardelli brownies

LEMON BARS

40.00 / 15 PIECES 72.00 / 30 PIECES

Powdered sugar dusted lemon bars served with blueberries and lemon slices

RICE CRISPY TREATS

27.00 / 15 PIECES 44.00 / 30 PIECES

Traditional crispy marshmallow squares topped with dark and white chocolate drizzle

COOKIE & BROWNIE BASKET

27.00 / 15 PIECES 44.00 / 30 PIECES

Chocolate chunk, oatmeal raisin, sugar cookies and Ghirardelli brownies

SEASONAL FRESH FRUIT PLATTER

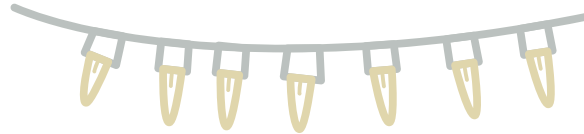
54.00 / 15 SERV 95.00 / 30 SERV

Sliced melons, tropical fruits & berries

CANNOLI EXPLOSION

60.00 / SERVES 30

Dip cannoli chips in a sweet Italian cream



ORIGINAL RAINBOW CONE ICE CREAM CUPS

125.00 / 25 CUPS (6 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

TOP YOUR OWN DONUT BAR

120.00 PER TRAY / 24 DONUTS

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

96.00 PER TRAY / 15 CHEESECAKE SLICES

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

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



BEVERAGES

HOT BEVERAGES

- Coffee Service - 30.00 /12 CUPS - 75.00/40 CUPS
- Hot Tea - 25.00/12 CUPS - 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
 - Pepsi - 1.75 / EACH
 - Coke - 2.00 / EACH
- Orange Juice - 3.25 / EACH
- Apple Juice - 3.25 / EACH
- Cranberry Juice - 3.25 / EACH

STANDARD BEER & WINE

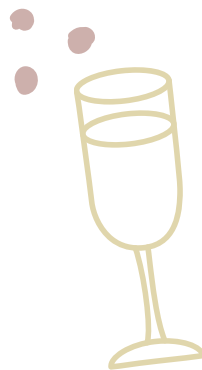
THE STANDARD BEER & WINE PACKAGE INCLUDES:

15.00 / PER GUEST (2 HOUR PACKAGE)
+ 4.00 / EACH ADDITIONAL HOUR

Must be ordered in increments of 5

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

*Minimum order on all bar packages is 50 guests.



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 | |

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

*Brands may be substituted based on availability

ORDERING INFORMATION

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 accommodate all shifts. Our professional and uniformed staff will promptly deliver and set-up your order. Please place your order with as much notice as possible!

WAIT STAFF IS AVAILABLE

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

PAYMENT

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

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

**LOOKING FOR
MORE?**

VISIT
BEYONDCATERING.COM
TO VIEW OUR
FULL MENU

