Race Menu

BEYOND CATERING
EXPERIENCE DELICIOUS

BEYONDCATERING.COM  312.553.9300
CUSTOM PICNIC STATION
14.50 / PER GUEST - SELECT 2 ENTREES & 4 SIDES
17.00 / PER GUEST - SELECT 3 ENTREES & 4 SIDES

CHARBROILED ANGUS HOT DOGS
Served on a gourmet bun, with all the trimmings

ANGUS HAMBURGERS & CHEESEBURGERS
Served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup and mustard

GRILLED CHICKEN SANDWICHES
Served on a gourmet bun with cheese, lettuce, tomato, onion, mayo & barbeque sauce

BUONA ITALIAN BEEF
Served on freshly baked rolls with sweet green peppers and hot giardiniera

BUONA ITALIAN SAUSAGE
Served on freshly baked rolls, with all the trimmings

BLACK BEAN BURGERS
Served upon request

BBQ PULLED PORK SANDWICHES
Served on freshly baked rolls with a sweet and tangy barbeque sauce

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

BBQ CHICKEN
White and dark meat bone in pieces of chicken, grilled

SIDE DISHES:
• Pasta Salad
• Potato Salad
• Pretzels and Chips
• Fresh sliced fruit salad

WRAP PARTY STATION
13.00 PER GUEST

GRILLED CHICKEN PESTO & ARUGALA WRAP
Sliced grilled chicken in a pesto sauce, shaved parmesan, roasted red peppers, pesto mayonnaise on a pressed wheat tortilla

TURKEY BLT WRAP
Lettuce, tomato, bacon, avocado, bacon aioli on a spinach tortilla

ROASTED VEGETABLE WRAP
A grilled vegetable assortmant of eggplant, zucchini, green peppers, tomatos and artichokes served on a pressed wheat tortilla

INCLUDED SIDE DISHES:
• Fresh sliced fruit salad
• Pasta salad

STREET TACO STATION
18.00 PER GUEST
Start with a warm corn or flour tortilla then choose your meat:

• Marinated pork (carnitas)
• Grilled steak (carne asada)
• Chicken (tinga de pollo)

Then top from our topping bar of:
• Rojo salsa
• White onion
• Pico de gallo
• Lime wedges
• Cheddar cheese
• Verde salsa
• Cilantro
• Sour cream
• Queso fresco

*Prices do not include staffing, rental or service charges
**BOXED MEALS**

**12.50 PER BOX**
Served with chips and a chocolate chunk cookie

**POLLO POMODORO**
Sliced, marinated, roasted chicken breast, fresh mozzarella, leaf lettuce, roma tomato, balsamic dressing served on fresh baked rustic italian bread

**ROAST BEEF & PROVOLONE**
Premium angus roast beef, provolone, leaf lettuce, roma tomato, dijon mustard and horseradish sauce served on a pretzel roll

**TUNA GENOVESE**
Premium tuna in olive oil, roasted artichoke hearts, kalamata olives, sweet balsamic, leaf lettuce and basil served on fresh baked multi-grain wheat

**GRILLED VEGETABLE**
Grilled eggplant, artichokes, tomato, leaf lettuce and roasted red peppers, imported provolone, olive oil and italian seasonings on multigrain bread

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**SNACKS**

**PRE-RACE SNACK BASKET**

5.00 PER GUEST (MINIMUM 15 GUESTS)
Assortment of kashi granola bars, our signature California trail mix, bananas and gummy bears!

**IMPORTED & DOMESTIC CHEESEBOARD**

85.00 PER TRAY (SERVES 12-15)
An artisan assortment of fontina, cheddar, buttermilk bleu along with wedges of swiss, mozzarella and pepperjack served with an array of crackers, grapes and berries

**JULIENNED VEGETABLE CUDITE**

59.00 PER TRAY (SERVES 12-15)
Sticks of zucchini, jicama, red peppers, yellow peppers, carrots & celery. Served with a creamy chipotle ranch dip

**GRILLED VEGETABLE PLATTER**

75.00 PER TRAY (SERVES 12-15)
Asparagus, mushrooms, zucchini and eggplant. Served at room temperature with a balsamic glaze

**CLASSIC HUMMUS AND PITA**

59.00 PER TRAY (SERVES 12-15)
Served with grilled garlic pita triangles

**BRUSCHETTA TRIO**

35.00 PER TRAY (SERVES 12-15)
Tomato caprese bruschetta, brussel sprout bruschetta and olive and mushroom bruschetta with lightly toasted crostini and shaved fontinella

**DESSERTS**

**GOURMET COOKIE PLATTER**

49.00 PER TRAY (20 PIECES)
Chocolate chunk, oatmeal raisin, and sugar

**GHIRARDELLI BROWNIE PLATTER**

45.00 PER TRAY (15 PIECES)
Rich Ghirardelli fudge brownie triangles

**LEMON SQUARE PLATTER**

49.00 PER TRAY (15 PIECES)
Dusted with powdered sugar

**RICE KRISPY TREATS PLATTER**

45.00 PER TRAY (15 PIECES)
Drizzled with dark and white chocolate

**MINIATURE CHEESECAKES**

69.00 PER TRAY (24 PIECES)
Amaretto, cappuccino, chocolate chip, lemon raspberry and classic

**FRESH FRUIT PLATTER**

75.00 PER TRAY (SERVES 15-20)
A seasonal assortment of honeydew, pineapple, cantelope, berries and grapes

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### BAR PACKAGES

All beverages by the can

**CRAFT BEER & WINE PACKAGE**

15.00 PER GUEST (2 HOUR PACKAGE)

- Pepsi
- Diet Pepsi
- Bud Light
- Budweiser
- Goose Island 312
- Stella Artois
- Bell’s Two Hearted Ale
- Goose Island IPA
- Stella Artois Cidre
- Sierra Mist
- Bottled Water
- Bocelli Pinot Grigio
- Plungerhead Red Zinfandel
- Giocato Sauvignon Blanc
- Aviary Cabernet Sauvignon
- Aviary Chardonnay
- Reata Pinot Noir

### FULL BAR

19.00 PER GUEST (2 HOUR PACKAGE)

**LIQUOR**

- Tito’s Vodka
- Tanqueray Gin
- Bacardi Rum
- Dewar’s Scotch
- Seagram’s 7
- Jack Daniel’s
- Sweet and Dry Vermouth
- Cabo Wabo Blanco Tequila
- DeKuyper Triple Sec
- Whiteclaw

**WINE**

- Dado Cabernet Sauvignon
- Pennywise Pinot Noir
- Bocelli Pinot Grigio
- Grayson Chardonnay

**BEER**

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

### A LA CARTE BEVERAGES

**BUD LIGHT**

3.00 per can (increments of 24)

**BUDWEISER**

3.00 per can (increments of 24)

**GOOSE ISLAND 312**

4.00 per can (increments of 24)

**STELLA ARTOIS**

4.00 per can (increments of 24)

**WHITECLAW**

3.50 per can (increments of 24)

**PEPSI**

1.25 per can

**DIET PEPSI**

1.25 per can

**SIERRA MIST**

1.25 per can

**BOTTLED WATER**

1.25 per bottle

**LA CROIX**

2.00 per can

**GATORADE**

2.50 per bottle

**BAG OF ICE**

5.95 per 22lb bag

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