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**Honest Food from Honest People**

We strive to prepare each and every item with the freshest, locally sourced ingredients and always use hormone-free 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 always are working towards that goal.

**PROUDLY SERVING**

Garrett
BUONA
Rainbow Cone

**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 the intricate needs you have.

**WHEN TO ORDER**

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

**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!**

25.00 / HOUR (4-HOUR MINIMUM)

Add on a waitstaff person for an additional 25.00 per hour
Licensed Bartenders available also, for an additional 25.00 per hour (4 hour minimum)

*Prices subject to change
SLIDERS & APPETIZERS
## 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
DELECTABLE PLATTERS

SUSHI PLATER
Spicy Tuna, Rainbow, Spider Roll, Dragon Roll, Philadelphia Roll, California Roll, Spicy Salmon Roll, and Tiger Roll. Includes soy sauce, wasabi, pickled ginger & chopsticks

50 PIECE ASSORTMENT
130.00 / PER TRAY

100 PIECE ASSORTMENT
240.00 / PER TRAY

COLD BITES

PROSCIUTTO WRAPPED ASPARAGUS
65.00 / 40 PIECES
With a balsamic reduction

SHRIMP Ceviche
65.00 / 30 PIECES
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

HOT BITES

ITALIAN MUSHROOM CAPS
75.00 / 40 PIECES
Mushroom caps stuffed with romano cheese & herbed bread crumbs

CRABCAKES
99.00 / 40 PIECES
Remoulade dipping sauce

SAUSAGE SKEWERS
40.00 / 40 PIECES
Served in a garlic white wine sauce

CHICKEN PESTO SKEWERS
75.00 / 40 PIECES
Pesto basil sauce

WARMING KITS
7.00 EACH
Disposable chafing dishes to keep your food hot

MINI TABLEWARE
6.00 / 20 SETTINGS
Eco friendly mini plates & napkins
MINI MEATBALLS
4.00 / 40 PIECES
Marinara, parmesan cheese

BACON WRAPPED DATES
9.00 / 40 PIECES
Stuffed with chorizo

CHICKEN TENDERS
5.00 / 40 PIECES
Strips of chicken in golden breading served with a tangy barbecue sauce

TOASTED RAVIOLI
5.00 / 40 PIECES
Ricotta cheese filled ravioli, lightly breaded and served in a marinara sauce topped with romano cheese

BUFFALO WINGS
5.00 / 40 PIECES
Tender jumbo chicken wings smothered in a spicy buffalo sauce and served with ranch dipping sauce
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

CUSTOM BUFFETS

CHICKEN ENTREES

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

CHICKEN CACCIATORE
Mushrooms, olives, tomato, chicken broth

PORK ENTREES

ROSEMARY PORK TENDERLOIN (ADD'L 3.00 PER GUEST)
Served with a balsamic reduction

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

BEEF ENTREES

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

MAS’ MEATLOAF
Onions, bacon, barbecue sauce

GRAINED SHORT RIB (ADD'L 3.00 PER GUEST)
Boneless short ribs braised in a red wine demi

BEEF TENDERLOIN (ADD'L 4.00 PER GUEST)
With a cabernet reduction

SEAFOD ENTREES

CITRUS HERB SALMON (ADD'L 3.00 PER GUEST)
With rosemary in a light lemon sauce

CREOLE SALMON (ADD'L 3.00 PER GUEST)
Bell peppers, onion, garlic, cayenne, paprika

MEDITERRANEAN WHITEFISH (ADD'L 2.00 PER GUEST)
Tomatoes, capers, kalamata olives

PECAN CRUSTED WHITEFISH (ADD'L 2.00 PER GUEST)
In a whole grain mustard cream sauce
09. CUSTOM BUFFETS

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

CAVATAPPIS 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 alfredo sauce

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

FRESH CAVATELLI & BROCCOLI
Sun-dried tomatos, roasted red pepper in a garlic white wine sauce

FRESH CAVATELLI BOLOGNESE
In a rich red meat sauce

ORECCHIETTE (ADD'L 3.00 PER GUEST)
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 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

ROASTED BUTTERNUT SQUASH SALAD
Baby arugula, roasted butternut squash, pomegranate, shallots, walnuts, goat cheese, cider vinaigrette

HERBED QUINOA SALAD
Baby spinach, herb quinoa, chickpeas, cilantro, green onions, feta, pumpkin seeds, lemon tahini dressing

SPINACH & BERRY SALAD
Spinach, strawberries, blueberries, almonds, goat cheese, balsamic vinaigrette

CAPRESE SALAD
Mixed greens, fresh mozzarella, roma tomato, basil, olive oil & balsamic

VEGETARIAN ENTREÉS

FARRO STUFFED BELL PEPPER
Roasted farro with onions, mushrooms, herbs & lemon in a tomato broth

STUFFED SUMMER ZUCCHINI (ADD'L 2.00 PER GUEST)
Quinoa, roasted vegetables, goat cheese, fresh herbs

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

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

SIDES

VEGETABLES

Ratatouille
Eggplant, zucchini, onions, peppers, & tomatoes

ROASTED RED POTATOES
With sweet bell peppers, leeks, EVOO, herbs

BAKED BROCCOLI LIMON
With panko breadcrumbs & lemon wedges

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

VEGETABLES

RATATOUILLE
Eggplant, zucchini, onions, peppers, & tomatoes

ROASTED RED POTATOES
With sweet bell peppers, leeks, EVOO, herbs

BAKED BROCCOLI LIMON
With panko breadcrumbs & lemon wedges

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

GRAINS

RICE PILAF
White rice, diced carrots, onions & celery

WILD RICE
Brown & wild rice browned in butter & oil

ROASTED FARRO
With mushrooms & sweet potato

GRAINS

RICE PILAF
White rice, diced carrots, onions & celery

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
THEMED FOODS
ENHANCEMENTS

Enhancements are available for all packages. Ask your sales representative for pricing.

ORIGINAL CHICAGO BEEF STAND
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
ITALIAN SAUSAGE SANDWICH
Smothered in sweet bell peppers, in your choice of red sauce or natural gravy, served with fresh rolls

INCLUDES

CHOPPED SALAD
Lettuces, cucumbers, carrots, black olives, roma tomatoes, gorgonzola, penne pasta, bacon, and green onion with sweet red wine vinaigrette
PARMESAN CHIPS
Kettle chips dusted with parmesan cheese

CHINATOWN
18.00 / PER GUEST (MINIMUM 25 GUESTS)
BEEF & BROCCOLI
In a rich brown ginger and garlic sauce
CASHED 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 eggrolls
• Soy sauce, sweet & sour sauce
• Edamame in pods

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

CHEESE RAVIOLI
Served in a rich red marinara sauce

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

INCLUDES

Includes Italian bread, olive oil, crushed red pepper, & parmesan cheese

CHEESE RAVIOLI
Served in a rich red marinara sauce

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

INCLUDES

Includes Italian bread, olive oil, crushed red pepper, & parmesan cheese

CHEESE RAVIOLI
Served in a rich red marinara sauce

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

INCLUDES

Includes Italian bread, olive oil, crushed red pepper, & parmesan cheese

CHEESE RAVIOLI
Served in a rich red marinara sauce

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

GREKTOWN
14.00 / PER GUEST (MINIMUM 25 GUESTS)
Choice of two entrees:
GARIAN 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
• Tomato wedges
• Sliced white onion
• Greek salad

STREET TACOS
15.00 / 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 (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

*All buffets must be ordered in increments of 5.
OUTDOOR MENU
OUTDOOR MENU

Minimum Guest Count of 30

Includes: recyclable 3 compartment plates, plastic forks & knives, warming kits, napkins & serving utensils.

Full service on site grilling packages available for larger groups in our beyond catering picnic menu!

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ALL AMERICAN PICNIC
14.50 / PER PERSON

CHICAGO STYLE HOT DOGS
Mustard, onion, neon relish, tomato wedges, pickle spear, sport peppers on a poppy seed bun.

HAMBURGERS & CHEESEBURGERS
All natural 6 oz hamburgers served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup & mustard.

PACKAGE INCLUDES
- Pasta salad
- Potato salad
- Potato chips & pretzels
- Watermelon slices

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CLASSIC BBQ BUFFET
16.00 / PER PERSON

BBQ PULLED PORK SANDWICHES
Served on freshly baked rolls with a sweet & tangy barbecue sauce

HAMBURGERS & CHEESEBURGERS
All natural 6 oz hamburgers served on a freshly baked roll with lettuce, tomato, onions, pickles, ketchup & mustard.

GRILLED CHICKEN SANDWICHES
Served on a freshly baked roll with lettuce, tomato, onion, mayo & barbecue sauce

PACKAGE INCLUDES
- Coleslaw
- Potato salad
- Potato chips & pretzels
- Watermelon slices

THE ORIGINAL RAINBOW CONE ICE CREAM
CALL FOR MORE DETAILS.

A Chicago Tradition Since 1926 and now a proud sister company of Beyond Catering. Provide your guests with this unique experience you can’t find anywhere else.

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*All buffets must be ordered in increments of 5.
**ENHANCEMENTS**

**SWEET TREATS**

- **Lemon Berry Jazz, Oreo Cookie, Caramel Apple Granny Bar, Pecan Chocolate Chunk Ghirardelli Brownies.**
- **MINI APPLE AND CHERRY PIERS**
- **LEMON BARS**
- **LEMON BARS**
- **CUPCAKE PLATTER**
- **FRESH SLICED FRUIT PLATTER**
- **MINI CHEESECAKE CUPS**
- **TOP YOUR OWN ELI'S CHEESECAKE BAR**
- **TOP YOUR OWN DONUT BAR**
- **ORIGINAL RAINBOW CONE ICECREAM CUPS**

**15 SERV 39.00 / 30 SERV 75.00**
Fresh baked mini apple and cherry pies

**35.00 / 15 PIECES - 65.00 / 30 PIECES**
Garnished with blueberries and lemon slices

**35.00 / 15 PIECES - 65.00 / 30 PIECES**
Red velvet with cream cheese frosting, chocolate fudge, and vanilla bean

**15 SERV 39.00 / 30 SERV 75.00**
Seasonal melons and fruit

**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.

**35.00 / 15 PIECES - 65.00 / 30 PIECES**
Hand dipped chocolate strawberries.

**24.00 / 15 PIECES - 40.00 / 30 PIECES**
Chocolate chunk, oatmeal raisin, sugar cookies, Ghirardelli brownies.

*A Dessert stations must be ordered in increments of 5*

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**TOP YOUR OWN DONUT BAR**

- Vanilla frosting
- Chocolate frosting
- Strawberry frosting
- Chopped nuts
- Shredded coconut
- Sprinkles
- Chocolate chips
- Crushed Oreos

**TOP YOUR OWN ELI’S CHEESECAKE BAR**

- Caramel
- Chocolate syrup
- Chopped nuts
- Crushed Oreos
- Sherbert
- Whipped cream
- Cherries

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**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

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**15. DESSERTS**
**BEVERAGES**

**HOT BEVERAGES**
- Coffee Service - 20 CUPS 30.00 / 40 CUPS 50.00
- Hot Tea - 30.00 / 20 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
- Sparkling water
- Bocelli Pinot Grigio
- Plungerhead Red Zinfandel
- Giacato Sauvignon Blanc
- Aviary Cabernet Sauvignon
- Aviary Chardonnay
- Stella Artois Cidre

**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

**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

**LIQUOR**
- Tito’s Vodka
- Tanqueray Gin
- Bacardi Rum
- Jack Daniel’s
- Jim Beam
- Sweet & Dry Vermouth
- Cabo Wabo Blanco Tequila
- 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
- Sierra Mist
- Bottled water

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

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

**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

**LIQUOR**
- Ketel One Vodka
- Tito’s Vodka
- Hendrick’s Gin
- Tanqueray Gin
- Bacardi Rum
- Glenfiddich Scotch
- 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
- Bocelli Pinot Grigio
- Plungerhead Red Zinfandel
- Giacato Sauvignon Blanc
- Stella Artois Cidre

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

**MIXERS**
- Rose’s Lime Juice
- 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 cabowabo 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
BEYOND CATERING
- EXPERIENCE DELICIOUS -

BEYONDCATERING.COM
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(312) 553-9300