



# BEYOND EVENTS

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## UPSCALE DROP-OFF HOLIDAY MENU



# CLASSIC HOLIDAY BUFFETS

## ALL PACKAGES COME COMPLETE WITH:

- silver warming dishes and utensils
- white china bowls and platters
- black linen to cover the buffet
- buffet risers
- “chinalike” white round plastic plates
- faux silver forks, knives and spoons
- paper dinner napkins

**Minimum Package Size  
Serves 30 Guests**

## HOLIDAY BUFFET

**OVEN ROASTED TURKEY**  
Slow roasted and sliced for easy serving

**POT ROAST**  
Slow roasted beef, served fork tender in a rich brown gravy

**MASHED POTATO**  
Creamy roasted garlic mashed potato

**CRANBERRY GORGONZOLA SALAD**  
Mixed green with gorgonzola cheese, candied pecans and dried cranberries, served in a balsamic vinaigrette

**MINIATURE ROLLS AND BUTTER**  
Freshly baked gourmet dinner rolls, served with whipped sweet butter

**630.00 PER PACKAGE**  
(SERVES 30 GUESTS)

## CLASSIC HOLIDAY MEAL

**OVEN ROASTED TURKEY**  
Slow roasted and sliced for easy serving

**HONEY BAKED HAM**  
Virginia boneless smoked ham, cooked with a sweet maple glaze, then sliced for easy serving

**CORN BREAD STUFFING**  
Traditional corn bread and sage stuffing

**MASHED SWEET POTATOES**  
A creamy and sweet mixture of sweet potatoes, butter and cinnamon

**GREEN BEAN CASSEROLE**  
The classic holiday casserole with a cream sauce and crunchy topping

**CRANBERRY GORGONZOLA SALAD**  
Mixed green with gorgonzola cheese, candied pecans and dried cranberries, served in a balsamic vinaigrette

**MINIATURE ROLLS AND BUTTER**  
Freshly baked gourmet dinner rolls, served with whipped sweet butter

**790.00 PER PACKAGE**  
(SERVES 30 GUESTS)

## GOURMET HOLIDAY MEAL

**OVEN ROASTED TURKEY**  
Slow roasted and sliced for easy serving

**BEEF TENDERLOIN**  
Served in a red wine demi glaze

**WILD MUSHROOM RAVIOLI**  
Served in a parmesan cream sauce

**TRUFFLE POTATO PUREE**  
A potato puree with truffle oil

**CORN BREAD STUFFING**  
Traditional corn bread and sage stuffing

**FIRE ROASTED VEGETABLES**  
Grilled vegetables with a balsamic reduction

**CRANBERRY GORGONZOLA SALAD**  
Mixed green with gorgonzola cheese, candied pecans and dried cranberries, served in a balsamic vinaigrette

**MINIATURE ROLLS AND BUTTER**  
Freshly baked gourmet dinner rolls, served with whipped sweet butter

**1200.00 PER PACKAGE**  
(SERVES 30 GUESTS)



# HOLIDAY HORS D' OEUVRES

## HOLIDAY LUNCHEON

### TENDERLOIN "SLIDERS" (3)

Medium rare tenderloin, horseradish crème fraiche, bleu cheese crumbles and roasted red peppers

### TURKEY & HAVARTI "SLIDERS" (2)

Smoked turkey with havarti cheese, sliced cucumbers, mayo and whole grain mustard

### CAPRESE "SLIDERS" (2)

Roma tomato, fresh mozzarella, basil and mesclun greens in an olive oil and balsamic

### PARMESAN KETTLE CHIPS (2)

Our homemade parmesan and herb kettle chips

### CHOPPED SALAD (2)

Lettuce, cucumber, carrot, black olives, roma tomato, red peppers, gorgonzola, green onion, miniature penne pasta, and bacon in a sweet red wine vinaigrette

### LARGE PEARL COUS COUS (2)

Couscous, cranberries, pecans, green onions, in a honey citrus dressing

### GHIRARDELLI BROWNIES (2)

Rich ghirardelli fudge brownie triangles

### LEMON SQUARES (1)

Served with a dusting of powdered sugar

**600.00 PER PACKAGE**

(SERVES 30 GUESTS)

## HOLIDAY APPETIZER PACKAGE

### TOMATO & GARLIC

### BRUSCHETTA PLATTER (2)

Classic roasted tomato and garlic bruschetta, served with lightly toasted crostini and shaved fontinella

### CLASSIC ANTIPASTI (2)

Prosciutto, salami, capicola, roasted red peppers, artichokes, pepperoncini, provolone and fontinella

### BEEF RUMAKI (4)

Tender beef, water chestnut, wrapped in bacon. Served with a soy dipping sauce

### THAI CHICKEN SATAY (4)

Soy marinated and herbed chicken served with a thai peanut dipping sauce

### SPINACH & FETA TARTLET (4)

A savory tartlet filled with a spicy spinach and feta mixture

**960.00 PER PACKAGE**

(SERVES 30 GUESTS - 10 PIECES PER PERSON)

## GOURMET APPETIZER PACKAGE

### GOAT CHEESE & PESTO TARTLET (2)

A mixture of goat cheese, pesto and herbs in a light, flaky tartlet with a sun-dried tomato garnish

### SPICY CRAB DIP (2)

A creamy spicy crab dip with a hint of jalapeno. Served with herbed crostini

### BEEF TENDERLOIN "SLIDERS" (3)

Medium rare tenderloin, horseradish crème fraiche, bleu cheese crumbles and roasted red peppers

### PESTO CHICKEN SKEWERS (2)

A chicken skewer with red pepper slices accented with a pesto cream sauce

### MINIATURE CRABCAKES (4)

Premium lump crabcakes, served with a dijon mayonnaise dipping sauce

### ARTICHOKE TARTLET (2)

A savory tartlet filled with a roasted artichoke and romano cheese mixture

### BACON WRAPPED DATES (4)

Chorizo filled bacon wrapped dates, served with a red pepper cream sauce

**1200.00 PER PACKAGE**

(SERVES 30 GUESTS - 13 PIECES PER PERSON)



# HOT HORS D' OEUVRES

**Having a Holiday  
Cocktail Party?**

**See our full service  
Event Menu for  
additional hot & cold  
appetizers and our  
event stations !**

## BEEF

### MINIATURE MEATBALLS

69.00 per tray (40 pieces)  
Specialty sauced cocktail meatballs in four delicious flavors. Choose a tray in your favorite:

- spicy red arribiata tomato sauce
- sweet marsala wine sauce
- creamy pesto alfredo sauce
- rich red marinara sauce

### BEEF RUMAKI

75.00 per tray (20 pieces)  
Tender beef, water chestnut, wrapped in bacon. Served with a soy dipping sauce

### ORANGE CHILI BEEF SATAY

75.00 per tray (20 pieces)  
A satay skewer with a zesty orange ginger chili sauce

## CHICKEN

### CHICKEN RUMAKI

65.00 per tray (20 pieces)  
Tender chicken, water chestnut, wrapped in bacon. Served with a soy dipping sauce

### PESTO CHICKEN SKEWERS

65.00 per tray (20 pieces)  
A chicken skewer with red pepper slices accented with a pesto cream sauce

### BBQ CHICKEN SKEWERS

65.00 per tray (20 pieces)  
A grilled chicken skewer covered in sweet BBQ sauce

### THAI CHICKEN SATAY

65.00 per tray (20 pieces)  
Soy marinated and herbed chicken served with a thai peanut dipping sauce

## SEAFOOD

### MINIATURE CRABCAKES

75.00 per tray (30 pieces)  
Premium lump crabcakes, served with a dijon mayonnaise dipping sauce

### BACON WRAPPED SCALLOPS

75.00 per tray (20 pieces)  
Tender scallops wrapped with bacon served with a bourbon BBQ sauce

## VEGETARIAN

### SPINACH & FETA TARTLET

65.00 per tray (20 pieces)  
A savory tartlet filled with a spicy spinach and feta mixture

### ARTICHOKE TARTLET

65.00 per tray (20 pieces)  
A savory tartlet filled with a roasted artichoke and romano cheese mixture

## PORK

### BACON WRAPPED DATES

75.00 per tray (20 pieces)  
Chorizo filled bacon wrapped dates. Served with a red pepper cream sauce

### ITALIAN SAUSAGE SKEWERS

65.00 per tray (20 pieces)  
A skewer of Italian sausage and green pepper slices in a vesuvio sauce



# COLD HORS D' OEUVRES

## “SLIDERS”

Our Miniature “SLIDERS” are Served on a Gourmet Brioche Bun

### CAPRESE “SLIDERS”

49.00 per dozen  
Roma tomato, fresh mozzarella, basil and mesclun greens in an olive oil and balsamic

### WALDORF CHICKEN SALAD “SLIDERS”

49.00 per dozen  
A creamy pulled chicken salad with apples, red grapes, celery and candied walnuts

### TURKEY & HAVARTI “SLIDERS”

49.00 per dozen  
Smoked turkey with havarti cheese, sliced cucumbers, mayo and whole grain mustard

### MEDITERRANEAN TUNA “SLIDERS”

49.00 per dozen  
Albacore tuna, roasted artichokes, kalamata olives, olive oil, and balsamic dressing

### BEEF TENDERLOIN “SLIDERS”

69.00 per dozen  
Medium rare tenderloin, horseradish crème fraiche, bleu cheese and roasted red peppers

## TARTLETS

### GOAT CHEESE & PESTO TARTLET

75.00 per tray (20 pieces)  
A goat cheese and pesto mousse, in a light, flaky tartlet with a roasted red pepper garnish

### SUN DRIED TOMATO TARTLET

75.00 per tray (20 pieces)  
A sun dried tomato mousse, served in a light, flaky tartlet with a sun-dried tomato garnish

## ANTIPASTI

### CLASSIC ANTIPASTI

75.00 per tray (serves 12-15)  
Prosciutto, salami, capicola, roasted peppers, artichoke, pepperoncini, provolone and fontinella

### IMPORTED & DOMESTIC CHEESEBOARD

75.00 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 CRUDITÉ

45.00 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

59.00 per tray (serves 12-15)  
Asparagus, mushrooms, zucchini and eggplant. Served at room temperature with a balsamic glaze

## SEAFOOD

### SHRIMP CEVICHE

59.00 per tray (serves 12-15)  
Classic shrimp ceviche. Served with herbed crostini

### SPICY CRAB DIP

59.00 per tray (serves 12-15)  
A creamy spicy crab dip with a hint of jalapeno. Served with herbed crostini

### SHRIMP COCKTAIL

115.00 per tray (30 pieces)  
Jumbo shrimp served with a spicy cocktail sauce and lemon wedges



## BRUSCHETTA & HUMMUS

### TOMATO & GARLIC BRUSCHETTA

49.00 per tray (serves 12-15)  
Roasted tomato and garlic bruschetta, served with lightly toasted crostini & shaved fontinella

### WILD MUSHROOM BRUSCHETTA

49.00 per tray (serves 12-15)  
Our wild mushroom bruschetta, served with lightly toasted crostini

### ROASTED BEET BRUSCHETTA

49.00 per tray (serves 12-15)  
Our roasted beet and goat cheese bruschetta, served with lightly toasted crostini

### CLASSIC HUMMUS AND PITA

49.00 per tray (serves 12-15)  
Served with grilled garlic pita triangles

### RED PEPPER HUMMUS AND PITA

49.00 per tray (serves 12-15)  
Served with grilled garlic pita triangles

## SKEWERS

### MINIATURE CAPRESE SKEWERS

49.00 per tray (20 pieces)  
Roma tomatoes, fresh mozzarella and basil, drizzled with an olive oil and a balsamic reduction

### ASPARAGUS WRAPPED PROSCIUTTO

75.00 per tray (20 pieces)  
Grilled asparagus, wrapped with thinly sliced prosciutto. Served with a balsamic drizzle

### MELON WRAPPED PROSCIUTTO

65.00 per tray (20 pieces)  
Cantaloupe slices, wrapped with thinly sliced prosciutto. Served with a balsamic drizzle

# BUFFET PACKAGES

## BEEF BUFFETS

### **BEEF LIGHT LUNCHEON PACKAGE**

470.00 per buffet (serves 25-30)

- BBQ beef brisket
- Bleu cheese mashed potatoes
- Roasted corn
- Cobb salad

### **BEEF LUNCHEON PACKAGE**

570.00 per buffet (serves 25-30)

- Pot roast with carrots & onions
- Chicken piccata
- Roasted Vesuvio Potatoes
- Chopped salad

### **BEEF DINNER PACKAGE**

720.00 per buffet (serves 25-30)

- Dry rub beef brisket
- Pecan crusted chicken
- Garlic mashed potatoes
- Grilled asparagus
- Cranberry gorgonzola salad

### **BEEF GOURMET PACKAGE**

960.00 per buffet (serves 25-30)

- Beef tenderloin with demi glaze
- Chicken marsala
- Wild mushroom ravioli
- Vesuvio potatoes
- Fire roasted vegetables

## CHICKEN BUFFETS

### **CHICKEN LIGHT LUNCHEON PACKAGE**

420.00 per buffet (serves 25-30)

- Chicken piccata
- Penne & broccoli
- Fire roasted vegetables
- Mesclun house salad

### **CHICKEN LUNCHEON PACKAGE**

420.00 per buffet (serves 25-30)

- Chicken limone
- Rice pilaf
- Baked broccoli
- Greek country salad

### **CHICKEN DINNER PACKAGE**

570.00 per buffet (serves 25-30)

- Chicken cacciatore
- Four cheese lasagna rotolo
- Garlic mashed
- Baked broccoli
- Caesar salad

### **CHICKEN GOURMET PACKAGE**

630.00 per buffet (serves 25-30)

- Chicken marsala
- Gnocchi in vodka sauce
- Bleu cheese mashed Potato
- Grilled asparagus
- Cranberry gorgonzola salad

## ITALIAN BUFFETS

### **CHICKEN VESUVIO BUFFET**

450.00 per buffet (serves 25-30)

- Chicken vesuvio
- Roasted vesuvio potatoes
- Baked broccoli
- Mesclun house salad
- Rolls and butter

### **PASTA DINNER BUFFET**

470.00 per buffet (serves 25-30)

- Chicken pesto penne
- Gnocchi in vodka sauce
- Penne bolognese
- Caesar salad
- Rolls and butter

### **TASTE OF ITALY BUFFET**

590.00 per buffet (serves 25-30)

- Chicken parmesan
- Penne marinara
- Meatballs in marinara
- Italian sausage
- Rolls and butter

### **TAYLOR STREET BUFFET**

660.00 per buffet (serves 25-30)

- BUONA beef sandwiches
- Italian sausage sandwiches
- Penne marinara
- Caesar salad
- Miniature cannoli

Want to create your own custom package?

Call one of our catering representatives to discuss!

## SEAFOOD BUFFETS

### **SEAFOOD LIGHT LUNCHEON PACKAGE**

550.00 per buffet (serves 25-30)

- Tuscan white fish
- Chicken pesto
- Rice pilaf
- Greek country salad

### **SEAFOOD LUNCHEON PACKAGE**

680.00 per buffet (serves 25-30)

- Pecan crusted tilapia
- Chicken limone
- Truffle oil potato puree
- Green bean provencal
- Chopped salad

### **SEAFOOD GOURMET PACKAGE**

890.00 per buffet (serves 25-30)

- Grilled salmon
- Beef tenderloin with demi glaze
- Bleu cheese mashed potatoes
- Grilled asparagus
- Cranberry gorgonzola salad

## ARTISAN DINNER ROLLS

### **MINIATURE ARTISAN ROLLS**

19.00 per dozen (serves 8-10)

An assortment of gourmet dinner rolls, served with whipped butter



# A LA CARTE ENTREES & SIDES



## BEEF ENTREES

125.00 per tray (serves 15)

### POT ROAST

Slow roasted, in a rich brown gravy

### BBQ BEEF BRISKET

Served in a sweet bbq glaze

### DRY RUB BEEF BRISKET

Served in a cabernet demi glaze

### BEEF TENDERLOIN PEPPERCORN (add 100.00)

Served in a peppercorn demi glaze

### BEEF TENDERLOIN MARSALA (add 100.00)

Served in marsala wine demi glaze

### BEEF TENDERLOIN DEMI GLAZE (add 100.00)

Served in red wine demi glaze

## PASTA ENTREES

75.00 per tray (serves 15)

### GNOCCHI VODKA

Served in a creamy tomato vodka sauce

### GNOCCHI AGLIO

Served in a garlic, olive oil sauce with mushrooms and roasted red peppers

### CHICKEN PESTO PENNE

Served in a creamy alfredo sauce

### FOUR CHEESE LASAGNA ROTOLO

Lasagna noodles rolled with an herb and ricotta filling, covered in a rich red sauce

### WILD MUSHROOM RAVIOLI

Served in a parmesan cream sauce

### CHEESE RAVIOLI

Ricotta filled ravioli in a rich red marinara

## CHICKEN ENTREES

100.00 per tray (serves 15)

### CHICKEN MARSALA

Mushrooms, in a sweet red wine sauce

### CHICKEN VESUVIO

Peas, garlic, in a white wine sauce

### CHICKEN LIMONE

Lightly breaded in a fresh lemon sauce

### CHICKEN CACCIATORE

Onions, green peppers, green olives and mushrooms in a tomato broth

### CHICKEN PICCATA

Capers and pine nuts in a white wine sauce

### CHICKEN PESTO

Artichokes and roasted red peppers in a creamy pesto sauce

### PECAN CRUSTED CHICKEN

In a whole grain mustard cream sauce

## SEAFOOD ENTREES

115.00 per tray (serves 15)

### TUSCAN WHITE FISH

Tomato, garlic, kalamata olives, capers and balsamic

### PECAN CRUSTED TILAPIA

In a whole grain mustard cream sauce

### GRILLED SALMON

Served in a cherry glazed BBQ sauce

## VEGETARIAN ENTREES

95.00 per tray (serves 15)

### EGGPLANT ROTOLO

Rolled eggplant slices filled with ricotta cheese covered in marinara

### FARRO STUFFED BELL PEPPER

Roasted farro with onions, mushrooms, herbs & lemon in a tomato broth

### ROASTED VEGETABLE GRATIN

Summer squash, eggplant, portabella mushrooms & potato with parmesan crust

## PASTA SIDES

55.00 per tray (serves 15)

### TORTIGLIONI MARINARA

Tortiglioni pasta with a rich red marinara

### PENNE BOLOGNESE

Penne pasta with a rich red meat sauce

### RIGATONI & VODKA

Pasta with a creamy tomato vodka sauce

### PENNE & BROCCOLI

Pasta with broccoli and parmesan in a garlic white wine sauce

## VEGETABLE SIDES

55.00 per tray (serves 15)

### FIRE ROASTED VEGETABLES

Grilled vegetables with a balsamic reduction

### GREEN BEANS PROVENCAL

With garlic, tomatoes, and bacon

### BAKED BROCCOLI

With italian breadcrumbs and lemon wedges

### ROASTED CORN

Roasted corn with diced red and green peppers

### GRILLED ASPARAGUS (add 30.00)

Fresh asparagus in a light lemon sauce

## POTATO AND RICE SIDES

55.00 per tray (serves 15)

### RED SKIN GARLIC MASHED

Creamy roasted garlic mashed potato

### BLEU CHEESE MASHED

Bleu cheese infused mashed potato

### MASHED SWEET POTATO

Creamy mashed sweet potatoes

### TRUFFLE POTATO PUREE (add 20.00)

A potato puree with truffle oil

### ROASTED VESUVIO POTATOES

With peas, in a garlic white wine sauce

### RICE PILAF

White rice, diced carrots, onions and celery

### WILD RICE (add 20.00)

Browned in butter & oil

# SANDWICH & WRAP PLATTERS

## SANDWICH & WRAP PLATTERS

Our Gourmet  
Sandwich & Wrap  
platters come with  
24 halves

Please choose up  
to 3 different  
types of  
sandwiches or wraps

**100.00 PER TRAY**



## WRAP CHOICES

### **CHICKEN CAPRESE WRAP**

Grilled chicken, roma tomato, basil, balsamic, fresh mozzarella and mesclun greens

### **CUBAN WRAP**

Black beans, rice, jalapeno slivers, salsa rojo, roasted corn and cilantro

### **TURKEY CLUB WRAP**

Roasted turkey, sliced tomato, bacon, mayonnaise, provolone cheese and lettuce

### **BUFFALO CHICKEN GORGONZOLA WRAP**

Buffalo-Style grilled chicken, julienned strips of celery, carrots, gorgonzola and ranch dressing

### **GREEK WRAP**

Grilled chicken, spinach, feta cheese, tomato, red onion, iceberg lettuce and greek dressing

### **GRILLED CHICKEN CAESAR WRAP**

Grilled chicken, caesar dressing, shaved parmesan, croutons, and romaine

### **VEGETABLE & HUMMUS WRAP**

Roasted red pepper hummus, grilled vegetables, tomatoes and romaine

## SANDWICH CHOICES

### **GRILLED CHICKEN, TOMATO & FRESH MOZZARELLA**

On pane mariano with an olive oil and balsamic drizzle

### **TURKEY & HAVARTI**

On multigrain with sliced cucumbers and whole grain mustard

### **MEDITERRANEAN TUNA**

On multigrain with artichokes, kalamata olives & balsamic

### **BLACK FOREST HAM & BRIE**

On a pretzel roll with sliced apples, brie and dijon mustard

### **GRILLED VEGETABLE & GOAT CHEESE**

On tomato foccaccia with a balsamic drizzle

### **ROAST BEEF & PROVOLONE**

On a pretzel roll with provolone, leaf lettuce, roma tomato, red onions, dijon mustard & horseradish sauce.

## HOME-MADE KETTLE CHIPS

### **PARMESAN KETTLE CHIPS**

25.00 per bowl (serves 12-15)

Our homemade parmesan and herb kettle chips



# DELI TRAYS & SALAD PLATTERS

## DELI DISPLAYS

### TRADITIONAL DELI PLATTER

165.00 per tray (serves 12-15)

A delicious display of:

- Honey ham
- Roast beef
- Smoked turkey
- Swiss cheese
- Provolone
- Aged cheddar
- Tomatoes
- Leaf lettuce
- Red onions
- Pickle spears

served with:

sliced pane mariano and an assortment of freshly baked artisan rolls, whole grain mustard, mayonnaise and whipped horseradish

### BEEF TENDERLOIN PLATTER

249.00 per tray (serves 12-15)

Medium rare beef tenderloin grilled and sliced (served room temp)

served with:

sliced roma tomato, red onion, horseradish crème fraiche, pesto mayonnaise and whole grain mustard with miniature artisan rolls

### ITALIAN DELI PLATTER

165.00 per tray (serves 12-15)

A delicious display of:

- Mortadella
- Capicola
- Genoa salami
- Prosciutto
- Provolone
- Swiss cheese
- Aged cheddar
- Leaf lettuce
- Red onions
- Tomatoes
- Pepperoncini
- Giardiniera
- Cherry peppers
- Italian vinaigrette

served with:

sliced foccaccia and an assortment of freshly baked artisan rolls, whole grain mustard and pesto mayo

### CAPRESE PLATTER

95.00 per tray (serves 12-15)

Slices of roma tomatoes, topped with slices of fresh mozzarella and basil, drizzled with an olive oil and balsamic reduction

## SALAD BOWLS

39.00 per bowl (serves 12-15)

### MEDITERRANEAN POTATO

Green beans, red onions and kalamata olives in a rosemary vinaigrette

### TRADITIONAL POTATO

Traditional style potato salad with chopped celery and hard boiled eggs

### TORTELLINI ANTIPASTO

Cheese filled tortellini, provolone, salami, roasted red peppers, black olives and pepperoncini in an italian vinaigrette

### WHOLE WHEAT FUSILLI

Whole wheat pasta, artichokes, roasted red peppers, black olives, shaved parmesan and an olive oil and balsamic dressing

### LARGE PEARL COUSCOUS

Couscous, cranberries, pecans, green onions, in a honey citrus dressing

### SEASONAL FRUIT SALAD

Assorted fresh-cut fruits and melons

## SALAD PLATTERS

29.00 per platter (serves 8-10)

### CAESAR SALAD

Romaine, garlic croutons, shaved parmesan & caesar dressing

### MESCLUN HOUSE SALAD

Mixed greens, tomato, pepperoncini, cucumber and croutons in a vinaigrette

### CAPRESE SALAD

Mixed greens, fresh mozzarella and roma tomato in an olive oil & balsamic vinaigrette

### GREEK COUNTRY SALAD

Mixed greens, tomato, cucumber, feta, red onions, kalamata olives and artichokes in an oregano vinaigrette

### SPINACH & STRAWBERRY SALAD

Spinach, strawberry, almonds and goat cheese in a balsamic vinaigrette

### BLUEBERRY VERDI SALAD

Mixed greens, blueberries, goat cheese, candied walnuts in our fat free raspberry

### CHOPPED SALAD

Lettuce, cucumber, carrot, black olives, roma tomato, red peppers, gorgonzola, green onion, miniature penne pasta, and bacon in a sweet red wine vinaigrette

### COBB SALAD

Romaine, bacon, hard boiled eggs, tomato, avocado, green onion and bleu cheese in a classic thousand island

### CRANBERRY GORGONZOLA SALAD

Mixed greens, gorgonzola cheese, candied walnuts, and dried cranberries in a balsamic vinaigrette dressing

**Add grilled chicken to any salad  
10.00 per platter**



# VIP BOXED LUNCHES



**OUR BOXED LUNCH MEALS ARE A STUNNING DISPLAY !**

**Included in each one is a high end faux "silver" fork & knife, upscale disposable napkin and miniature salt & pepper shakers**

## ENTRÉE BOXED LUNCH MEALS

### ANCHO CHILI BEEF TENDERLOIN

25.00 per box  
Sliced ancho chili spiced beef tenderloin served with:

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Tomato foccaccia bread triangle
- Gourmet lemon knot cookies

### MEDITERRANEAN CHICKEN BREAST

23.00 per box  
An herbed sliced boneless breast of chicken served with:

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Tomato foccaccia bread triangle
- Gourmet lemon knot cookies

### MINIATURE CIABATTA SANDWICH

23.00 per box

A trio of miniature artisan sandwiches:

- Beef tenderloin, bleu cheese, roasted red peppers & horseradish crème
- Grilled portobello, zucchini, eggplant, goat cheese and a balsamic reduction
- Roasted turkey, havarti cheese, cucumbers and whole grain mustard served with:
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Gourmet lemon knot cookies

### GRILLED VEGETABLE

23.00 per box

Portobello mushroom, grilled eggplant, zucchini, tomato and fresh mozzarella

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Tomato foccaccia bread triangle
- Gourmet lemon knot cookies

Minimum order is  
25 boxed lunches  
Please choose no less  
than 5 of each box type

(not including gluten-free or vegetarian choices)

## GLUTEN-FREE BOXED LUNCH

### GLUTEN-FREE BOXED LUNCH

21.00 per box

Served in a gluten-free pita.

Choose your favorite flavor from below:

**POLLO POMODORO** - Sliced chicken, leaf lettuce, fresh mozzarella, roma tomato, basil and balsamic

**TURKEY DELIZIOSO** - Roasted turkey, havarti, dijon, mayo, cucumber & lettuce

**HAM & BRIE** - Black forest ham with sliced apples, brie and dijon mustard

**ROASTED VEGETABLE** - Grilled eggplant, tomato, artichokes, red onions, provolone and balsamic

Served with:

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Fresh fruit salad with melons, grapes, and strawberries
- Fresh vegetable crudité with herb dip

# HOT & COLD BREAKFAST

## CONTINENTAL BREAKFAST PACKAGE

### BAKERY ASSORTMENT

**390.00 per buffet**  
(serves 25-30)

- bagel and smears
- gourmet muffins
- banana bread slices

### SERVED WITH:

- fresh fruit platter

## BAKERY

### BAGEL & SMEARS DISPLAY

49.00 per tray (12 bagels)  
Full sized bagels in plain, wheat and cinnamon raisin. Served with herbed, strawberry and plain cream cheeses

### SCONE TRIO PLATTER

49.00 per tray (12 scones)  
Three delicious freshly baked scones: apple cinnamon, white chocolate raspberry, and blueberry, served with whipped butter

### GOURMET MUFFIN PLATTER

49.00 per tray (12 muffins)  
Freshly baked muffins in three delicious flavors: apple pecan oatmeal, mixed berry bran and chocolate chunk, served with whipped butter

### BANANA BREAD PLATTER

49.00 per tray (12 slices)  
Freshly baked banana bread slices, served with whipped butter

## HOT

### ALL AMERICAN BREAKFAST BUFFET

425.00 per buffet (serves 25-30)  
• farm fresh organic scrambled eggs  
• baby red roasted potatoes  
• applewood smoked bacon  
• pork sausage patties

### EGG SOUFFLÉ BUFFET

475.00 per buffet (serves 25-30)  
CHOOSE TWO FLAVORS:  
• fire roasted vegetables with gruyere  
• asparagus, mushroom and parmesan  
• tomato, spinach and feta cheese  
• chorizo, red salsa and green chiles  
• ham, cheddar and broccoli

### SERVED WITH:

- baby red roasted potatoes
- applewood smoked bacon
- pork sausage patties

### OATMEAL BUFFET

65.00 per tray (serves 12-15)  
Creamy oatmeal. Served with brown sugar, slivered almonds and berries

## HEALTHY

### YOGURT PARFAITS

65.00 per tray (serves 12-15)  
Make your own parfait! Start with vanilla yogurt, top it with mixed berries, coconut, granola & nut crunch

### FRESH FRUIT PLATTER

75.00 per tray (serves 15-20)  
A seasonal assortment of honeydew, pineapple, cantaloupe, berries & grapes

### FRUIT KEBOBS

75.00 per tray (24 kebobs)  
A seasonal mix of berries, melons and pineapple. Served with a yogurt dipping sauce

## À LA CARTE

### BREAKFAST SANDWICHES

48.00 per dozen  
• biscuit, egg and cheese  
• biscuit, egg, sausage and cheese  
• biscuit, egg, ham and cheese  
• biscuit, egg, bacon and cheese

### BABY RED ROASTED POTATOES

45.00 per tray (serves 12-15)  
Served with onions & green peppers

### APPLEWOOD SMOKED BACON

49.00 per tray (45 slices)

### PORK SAUSAGE PATTIES

39.00 per tray (30 patties)

### BUTTERMILK BISCUITS

29.00 per tray (serves 12-15)



# BEVERAGES

## MIMOSA BAR

(50 guest minimum & bartender staffing charges will be applied)

### BELLINI & MIMOSA BAR

15.00 per guest (2 HOUR)

Delicious champagne cocktails served in fluted champagne glasses

- Peach bellini
- Pear bellini
- Classic orange mimosa
- Cranberry mimosa
- Ginger ale mimosa

## BAR PACKAGES

(50 guest minimum & bartender staffing charges will be applied)

### BEER & WINE PACKAGE

10.00 per guest (2 hours)

Pepsi, diet pepsi, sierra mist, bottled water, chardonnay, merlot, bud light and budweiser

### UPGRADED BEER & WINE PACKAGE

12.00 per guest (2 hours)

Pepsi, diet pepsi, sierra mist, bottled water chardonnay, pinot grigio, merlot, cabernet, goose Island 312, blue moon, amstel light, bud light and budweiser

### FULL BAR PACKAGE

15.00 per guest (2 hours)

Pepsi, diet pepsi, sierra mist, bottled water, chardonnay, pinot grigio, merlot, cabernet, goose Island 312, blue moon, amstel light, bud light and Budweiser, absolute vodka, tanqueray gin, bacardi rum, dewers scotch, seagrams 7, jim beam, vermouth, juices, mixers and garnish

## SPECIALTY DRINKS

(50 guest minimum & bartender staffing charges will be applied)

### MARTINI BAR

15.00 per guest (2 HOUR)

Classic martinis, dirty martinis, appletinis, key lime martini, and raspberry martini.

Also available with a martini luge

### SANGRIA BAR

8.00 per guest (2 HOUR)

A classic red wine sangria, infused with fruit juice along with slices of fruit to include: apples, limes, lemons, oranges and peaches

## HOT BEVERAGES

### REGULAR COFFEE

24.00 per airpot (serves 12)

French roast regular coffee with sugar, sweetener & creamer

### DECAF COFFEE

24.00 per airpot (serves 12)

French roast decaffeinated coffee with sugar, sweetener & creamer

### SPECIALTY HOT TEA

24.00 per airpot (serves 12)

Served with sugar, lemon slices, honey, cinnamon sticks and creamer

### HOT CHOCOLATE

24.00 per airpot (serves 12)

Ghirardelli hot cocoa, served with mini marshmallows and whipped cream

## SODA & WATER

### CANNED SODA

1.50 per can

Pepsi, diet pepsi, or sierra mist

### BOTTLED WATER

1.50 per bottle

Natural spring water

## BOTTLED JUICES

### FRUIT JUICE BOTTLES

1.75 per bottle

Individual 10 oz. bottles of orange and apple juice

# DESSERTS

## TOP YOUR OWN DESSERT BARS

### TOP YOUR OWN ELI'S CHEESECAKE SLICE BAR

119.00 per package (16 pieces)

Eli's cheesecake with a topping bar of:

- Strawberry preserves
- Chocolate sauce
- Caramel topping
- Oreos
- Cherries
- Chopped nuts

Served with cans of whipped cream

### TOP YOUR OWN GHIRARDELLI BROWNIE BAR

99.00 per package (16 pieces)

Ghirardelli brownies with a topping bar of:

- Strawberry preserves
- Chocolate sauce
- Caramel topping
- Oreos
- Cherries
- Chopped nuts

Served with cans of whipped cream

## FRESH FRUIT

### FRESH FRUIT PLATTER

75.00 per tray (serves 15-20)

A seasonal assortment of honeydew, pineapple, cantaloupe, berries & grapes

### FRUIT KEBOBS PLATTER

75.00 per tray (24 kebobs)

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

## COOKIES, BROWNIES & BARS

### GOURMET COOKIE PLATTER

45.00 per tray (20 pieces)

Chocolate chunk, oatmeal raisin, and sugar

### ITALIAN LEMON KNOTS COOKIE PLATTER

49.00 per tray (24 pieces)

A classic italian lemon iced cookie

### GHIRARDELLI BROWNIE PLATTER

39.00 per tray (15 pieces)

Rich ghirardelli fudge brownie triangles

### LEMON SQUARE PLATTER

49.00 per tray (15 pieces)

Served with a dusting of powdered sugar

### RICE KRISPY TREATS PLATTER

39.00 per tray (15 pieces)

Drizzled with dark & white chocolate

## GOURMET DESSERTS

### MINIATURE CHEESECAKES PLATTER

69.00 per tray (24 pieces)

Amaretto, cappuccino, chocolate chip, lemon, raspberry and classic

### GOURMET CUPCAKES PLATTER

69.00 per tray (15 pieces)

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





# BEYOND EVENTS

FULL-SERVICE CATERING

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Spectacular food is only part of what makes a great event. The look and feel of your event is just as important so it only makes sense to hire a caterer that can showcase both. If you desire an elegant evening with fine china, luxurious linen, and entertainment or a trendy theme night with all the newest concepts in event design, the Beyond Events Team has the experience and the vision to make your ideas reality. We would be thrilled to meet with you to discuss the unlimited possibilities.

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**BeyondEventsChicago.com**  
**312-553-9300**