



BEYOND EVENTS

HOLIDAY 2017 / 2018

CORPORATE & SOCIAL EVENT IDEAS



FULL-SERVICE EVENT CATERING

LET BEYOND EVENTS TAKE CARE OF ALL THE DETAILS FOR YOU

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. We are proud to offer dramatic 6 foot tall birch branch centerpieces and holiday décor at no additional cost. We also feature both modern and environmentally friendly serving pieces, including white square and triangular china platters along with real stainless steel serving utensils. All this will be artistically setup by our knowledgeable, professionally trained, and helpful staff who are prepared to cater to your every request

MORNING EVENT IDEAS

WELCOME

To our holiday event ideas brochure. On the next several pages you will see some of the wonderful events menus that we have created over the years

These menus can be ordered exactly the way they are or can be mixed and matched to create your own custom holiday event menu

CALL

One of our Event Planners today to start planning your event and to reserve your date

312-553-9300

TRADITIONAL HOT BREAKFAST

SCRAMBLED EGGS

farm fresh eggs scrambled with or without cheese

DENVER SCRAMBLED

farm fresh eggs scrambled with ham, green pepper and diced onion

FRENCH TOAST STATION

cinnamon french toast with topping selections including:
• double churned butter • powdered sugar • mixed berries
• rich maple syrup • whipped cream • cinnamon sugar

BREAKFAST POTATOES

classic crispy “diner” style breakfast potatoes

BACON & SAUSAGE LINKS

crispy smoked bacon & maple sausage links

HOLIDAY FRUIT SALAD

our holiday fresh fruit salad with walnuts and a dash of cinnamon

COFFEE BAR

french roast regular and decaf coffee with flavored syrups:
• irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers

“EGG-TINI” AND PARFAIT

TOP YOUR OWN SCRAMBLED “EGG-TINI”

served in a plastic martini glass with topping selections including:
• diced ham • shredded cheddar • salsa • sour cream
• jalapeno slices • tomato • green peppers
• sautéed onions • sautéed mushrooms

TOP YOUR OWN YOGURT PARFAIT STATION

individual cups of creamy vanilla yogurt served by our staff with topping selections including:
• sweet granola • nut crunch • shredded coconut
• mixed berries • raisins

BREAKFAST PASTRIES

bagel bites with assorted cream cheese “smears,” miniature muffins and donut holes

COFFEE BAR

french roast regular and decaf coffee with flavored syrups:
• irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers

MORNING EVENT IDEAS

HIGH END SOUFFLÉ OMELETS

MEDITERRANEAN SOUFFLÉ OMELETS

in a variety of flavors such as roasted vegetable and gruyere or roasted red pepper, goat cheese and basil, just to name a few

BACON & SAUSAGE LINKS

crispy smoked bacon & maple sausage links

TOP YOUR OWN

YOGURT PARFAIT STATION

individual cups of creamy vanilla yogurt served by our staff with topping selections including:

- sweet granola • nut crunch • shredded coconut
- mixed berries • raisins

MINIATURE PASTRIES

an assortment of coffee cake slices, miniature muffins and fruit breads

FRUIT KABOBS

fresh fruit accompanied by a sweet dipping sauce

COFFEE BAR

french roast regular and decaf coffee with flavored syrups:
• irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers

BREAKFAST SANDWICHES

MADE TO ORDER

BREAKFAST SANDWICHES

- sausage, egg and cheese on a warm buttery biscuit
- egg and cheese on a warm buttery biscuit
- sausage, egg and cheese on warm english muffin
- egg and cheese on warm english muffin

TOP YOUR OWN

YOGURT PARFAIT STATION

individual cups of creamy vanilla yogurt served by our staff with topping selections including:

- sweet granola • nut crunch • shredded coconut
- mixed berries • raisins

BREAKFAST PASTRIES

bagel bites with assorted cream cheese “smears,”
miniature muffins and donut holes

COFFEE BAR

french roast regular and decaf coffee with flavored syrups:
• irish cream • cinnamon • hazelnut • french vanilla

FRUIT JUICE BAR

orange, apple & cranberry juice served from clear plexiglas self service dispensers



MORNING OR AFTERNOON IDEAS



TOP YOUR OWN DONUT BAR

DESIGN A DONUT

start with a freshly baked plain cake donut

step one - frost it

- vanilla frosting • chocolate frosting • strawberry frosting

step two - top it

- sprinkles • chopped nuts • shredded coconut
- crushed oreos • chocolate chips • crushed m & m's

step three - devour it

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day

GOURMET CINNAMON ROLLS

WARM CINNAMON ROLLS

baked fresh in our kitchen and delivered hot that morning served with a cream cheese frosting drizzle

TOP YOUR OWN YOGURT PARFAIT STATION

individual cups of creamy vanilla yogurt served by our staff with topping selections including:

- sweet granola • nut crunch • shredded coconut
- mixed berries • raisins

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

LIGHT LUNCH IDEAS

“LUNCH-TINI” AND SALAD STATION

TOP YOUR OWN “LUNCH-TINI”

Your guests can choose from two flavors of “martinis” served in a plastic martini glass

Pot Roast “Tini”

garlic mashed potatoes topped with fork tender pot roast and roasted baby carrots and onions

Baked Ham “Tini”

mashed sweet potatoes topped with spiral cut honey baked ham and pineapple chutney

Served with a topping bar of:

- mushrooms • green beans • roasted corn
- green peas • crumbled bacon • cheddar cheese
- butter • bleu cheese • sour cream
- candied walnuts • brown sugar • mini marshmallows

SALAD STATION

Cranberry gorgonzola salad - mixed greens with gorgonzola and dried cranberries in a balsamic vinaigrette

Classic caesar salad - with croutons and shaved parmesan

Field greens salad - tomato, cucumber, red onions, and croutons in an olive oil & red wine vinegar dressing

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade

“CHILI-TINI” AND SALAD BAR

TOP YOUR OWN “CHILI-TINI”

Your guests can choose from two flavors of our chefs best chili “martinis” served in a plastic martini glass

Texas Steak Chili or White Bean Chicken Chili

Served with a topping bar of:

- mushrooms • green scallions • white onions
- roasted corn • bleu cheese • cheddar cheese
- jalapeno slices • sour cream • tortilla strips

SALAD BAR

a create your own salad bar extravaganza!

start with salad green choices of:

- romaine lettuce • spinach • field greens

add from an ingredient list of:

- dried cranberries • mushrooms • red onions
- tomato • cucumber • carrots • shredded cheddar
- parmesan • croutons • spiced pecans

top with dressing choices of:

- balsamic • fat free raspberry • ranch

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade



LUNCH & DINNER IDEAS



CLASSIC HOLIDAY MEAL

OVEN ROASTED TURKEY

Lightly basted and slow roasted to retain its natural juices, then 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 dressing

MINIATURE ROLLS AND BUTTER

Freshly baked gourmet dinner rolls, served with whipped sweet butter

CARVING STATION

CARVED TO ORDER BY OUR UNIFORMED CHEF

Served with a gourmet selection of rolls and sauces choose your roast selection from below:

- beef tenderloin
- prime rib
- oven roasted turkey
- pork tenderloin
- honey ham
- beef brisket

PECAN CRUSTED CHICKEN

Served in a whole grain mustard cream sauce

MASHED POTATO TRIO

- roasted garlic mashed
- mashed sweet potato
- bleu cheese mashed

FIRE ROASTED VEGETABLES

Grilled mediterranean vegetables, served with a balsamic reduction glaze

FIELD GREENS SALAD

Tomato, cucumber, red onions and croutons in house vinaigrette dressing

MINIATURE ROLLS AND BUTTER

Freshly baked gourmet dinner rolls, served with whipped sweet butter

COCKTAIL PARTY IDEAS

HORS D'OEUVRES COCKTAIL PARTY

COLD HORS D'OEUVRES

- goat cheese and pesto tartlets
- beef tenderloin brioche canape
- jumbo shrimp shooters with a spicy gazpacho chaser

HOT HORS D'OEUVRES

- bacon wrapped dates filled with chorizo
- vegetarian stuffed mushrooms
- duck and gouda quesadillas
- beef fajita skewer

PREMIUM LIQUOR BAR PACKAGE

Pepsi, diet pepsi, sierra mist, bottled water, sparkling pellegrino, aviary cabernet sauvignon, aviary chardonnay, reata pinot noir, bocelli pinot grigio, plungerhead red zinfandel, giocato sauvignon blanc, bud light, budweiser, goose island 312, stella artois, bell's two hearted ale, revolution anti hero, lakefront brewery new grist (GF), 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, rose's lime juice, rose's grenadine, orange & cranberry juice, soda & tonic water, angostura bitters, garnishes

SPECIALTY HOLIDAY COCKTAILS

Our Holiday Flavored vodka martinis in two seasonal flavors: Red Crantini and Green Appletini

FOOD STATIONS COCKTAIL PARTY

WINE & CHEESE STATION

Glasses of Chardonnay, Cabernet, Merlot and Shiraz served with our artisan cheese board of Vintage Van Gogh, Mezzaluna Fontina, Four-Year cheddar, Grand Cru Gruyere, Buttermilk Bleu Affinee and a distinctive array of specialty crackers

BRUSCHETTA STATION

Lightly toasted crostini and shredded parmesan with a topping bar of:

- tomato and garlic
- roasted beet and goat cheese
- olive tapenade
- eggplant caponata
- white bean and rosemary
- wild mushrooms

HUMMUS & VEGETABLE STATION

Our fresh vegetable crudité served with an assortment of hummus dips and grilled pita points

- sun-dried tomato
- spinach and artichoke
- spicy eggplant

SKEWER STATION

An assortment of our most popular skewers:

- italian sausage skewers
- pesto chicken skewers
- bacon wrapped scallops
- roasted vegetable skewers

SPECIALTY HOLIDAY COCKTAILS

Our Holiday Flavored vodka martinis in two seasonal flavors: Red Crantini and Green Appletini

HOLIDAY DINNER STATIONS

CARVED TO ORDER BY OUR UNIFORMED CHEF

Served with a gourmet selection of rolls and sauces choose your roast selection from below:

- beef tenderloin
- prime rib
- oven roasted turkey
- pork tenderloin
- honey ham
- beef brisket

MASHED POTATO "MARTINI"

Roasted garlic mashed and sweet potato mashed served in a martini glass, with a topping bar of:

- bleu cheese
- butter
- roasted corn
- brown sugar
- shredded cheddar
- sour cream
- broccoli
- mini marshmallows

SALAD "BAR"

Four specialty salads served in retro barware glasses

- classic caesar served in a rocks glass
- tomato and mozzarella with balsamic dressing served in a champagne glass
- mixed greens with gorgonzola and dried cranberries served in a wine glass
- spinach, goat cheese, and candied walnuts in pomegranate dressing served in a red wine goblet

HOLIDAY DESSERT IDEAS



HOLIDAY PIE SLICES

HOLIDAY PIE SLICE STATION

warm pie slices served to your guests. Each guest can choose one slice in their favorite flavor

- apple pie slices
- blueberry pie slices
- cherry pie slices
- pumpkin pie slices

served with cans of whipped cream

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day

TOP YOUR OWN CHEESECAKE SLICE

ELI'S CHEESECAKE STATION

start with a slice of classic plain Eli's cheesecake as the base and top it with topping selections including:

- hot caramel • warm cinnamon apples
- chocolate syrup • mixed berries • chocolate chips •
- maraschino cherries • whipped cream

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade

TOP YOUR OWN BROWNIE BAR

TOP YOUR OWN BROWNIE BAR

start with a large ghirardelli chocolate fudge brownie as the base and top it with topping selections including:

- caramel • chocolate syrup • mixed berries • m & m's
- shredded coconut • chocolate chips • crushed oreos
- mini marshmallows • chopped nuts • whipped cream

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOLIDAY BEVERAGES

our holiday fresh fruit punch and raspberry lemonade

HOLIDAY DESSERT IDEAS

MOUSSE PARFAIT MARTINI

CREATE YOUR OWN MOUSSE PARFAIT

served in a plastic martini glass

step one - choose your mousse
• chocolate • strawberry • vanilla bean

step two - layer it
• chocolate chips • crushed oreos • mixed berries
• mini marshmallows • chocolate syrup
• caramel • crumbled brownies

step three - top it
• whipped cream • sprinkles • chopped nuts

HOLIDAY CUPCAKES

CUPCAKE TREES

full sized cupcakes displayed on an acrylic cupcake tree in five delicious flavors, decorated with red & green holiday sugar crystals

- red velvet with cream cheese frosting
- chocolate cake with chocolate frosting
- chocolate cake with whipped cream
- yellow cake with chocolate frosting
- yellow cake with whipped cream

MINIATURE HOLIDAY TREATS

MINIATURE DESSERTS

Assortment to include:

- cherry streusel bars
- cheesecake bites
- lemon squares
- pound cake slices
- chocolate drizzled rice crispy bars
- ghirardelli brownie trio; m & m, rocky road & traditional
- holiday butter cookies

GHIRARDELLI HOT CHOCOLATE

rich and creamy hot cocoa made with ghirardelli chocolate

TOPPING BAR:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- flavored syrups
- cinnamon and cocoa powder

HOT APPLE CIDER

spiced just right to warm you up on a cold winter day

CUSTOM MENU

Looking for something different this year?

We have plenty of delicious options to suit budgets of all sizes

SANDWICH LUNCHEONS

Wraps, gourmet sandwiches, fresh salads and desserts

HOT CHOCOLATE BARS

Hot cocoa made with Ghirardelli chocolate and warm spiced apple cider

HOLIDAY CUPCAKES

Delicious cupcakes decorated for the holiday with an assortment of holiday miniature desserts

CHOCOLATE FOUNTAINS

With an assortment of fruit and pastry dippers

YOUR IDEA HERE

Have something else in mind?
We can work with you to create the perfect event menu for you and your guests.



BEYOND EVENTS

THE ULTIMATE SPECIAL EVENT EXPERIENCE
FOR OVER 25 YEARS

We focus on full-service, high-end events with customized menus, and detailed event planning services for clients like you, who have a specific need for a larger and more complex special event.

Beyond Events can manage every aspect of your special event: custom food menus, linen and china rentals, décor, professional waitstaff and music & lighting at some of the trendiest venues in the Chicagoland area or in your home or business.

From carving stations to sushi, mashed potato martinis to grilled on-site steaks, seated dinners to comfort food, let Beyond Events Design Team create a menu as unique as you are.

BeyondEventsChicago.com

312.553.9300

