



EVENT MENU

beyondeventschicago.com
[312] 553-9300



WELCOME TO OUR EVENT MENU

beyond events believes you should be a guest at your own affair. we take the necessary steps to ensure a successful and enjoyable event for you and your clients, friends, family, and co-workers!

from professional waitstaff and bartenders (trained in both food preparation and customer service) to rentals and décor of the highest quality and appearance, beyond events promises to impress on every occasion.

whether you desire an elegant evening with fine china, luxurious linen, and tuxedoed staff or a trendy theme night with all the newest concepts in event design, the beyond events management team has the experience and the vision to make your ideas reality!

please give us a call to discuss the details of your event and we would be more than happy to quote your next unique special event !

Sincerely,

THE BEYOND EVENTS TEAM



breakfast / buffets & stations	page 3
cold / hors d'oeuvres	page 4 & 5
hot / hors d'oeuvres	page 6 & 7
hors d'oeuvre / stations	page 8
event / stations	page 9
buffet / entrees	page 10
buffet / salads & sides	page 11
themed buffet / packages	page 12
plated / meals	page 13
boxed lunches / deli buffets	page 14
beverage / bar packages	page 15
desserts / dessert stations	page 15

all prices subject to change without notice

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BREAKFAST BUFFETS & STATIONS

BUFFETS

continental / buffet 7/p
full sized muffins, danish and bagels with assorted cream cheeses and orange juice

european / buffet 10/p
miniature muffins, croissants & bagel bites with assorted cream cheeses, fruit salad, breakfast yogurts and orange juice

hot breakfast / buffet 13.5/p
scrambled eggs, bacon, sausage links, breakfast potatoes, biscuits and orange juice

soufflé omelet / buffet 14.5/p
traditional with:
dill, tarragon, basil, and camembert
fire roasted vegetable with:
eggplant, zucchini and gruyere cheese
served with: bacon, sausage links & potatoes

enhance your breakfast by adding stations to your buffet

for larger events with multiple stations or buffets, call our event planners and we will design a custom proposal for you

ADD - ON STATIONS

omelet / station 9/p
white & brown eggs, assorted vegetables, cheeses, breakfast meats and toppings

french toast / station 5/p
cinnamon and vanilla french toast, lightly dusted with powdered sugar served with syrup & butter

pancake / station 6/p
buttermilk pancakes, fresh berries, chocolate chips, whipped cream, syrup & butter

crepe / station 6.5/p
sweet battered crepes with fresh fruit fillings: cherry, blueberry and cinnamon-apple

parfait / station 4.5/p
make your own parfait! start with vanilla yogurt, top it with strawberries, blueberries, coconut, granola and chocolate chips

cereal / station 4/p
your favorite cereals in bulk with a topping buffet of sliced almonds, chocolate chips, raisins, mini marshmallows and bananas served with 2% milk, skim milk and chocolate milk

eggini / station 5.5/p
scrambled eggs served in a martini glass topped with cheddar, green onions and salsa

croissant fondue / station 6/p
miniature butter croissants with a topping buffet of hot peaches, hot cinnamon apples, hot cherries & hot blueberries

smoothie / station 7/p
made from fresh juices and breakfast yogurts, with fruits, berries, granola and topped with real whipped cream

whole fruit / station 2/p
an overflowing buffet of peaches, plums, red apples, green apples and oranges

gourmet coffee / station 2.5/p
french roast regular & decaffeinated coffee with gourmet flavored coffee syrups, sugar, sweeteners and creamer

specialty tea / station 2.5/p
earl grey, darjeeling, green, chai and black tea served with sugar cubes, lemon slices, honey, cinnamon sticks, milk and cream



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[312] 553-9300

page 3

COLD HORS D'OEUVRES

CROSTINI

sausage / crostini 1.25/ea

grilled sausage with a white bean and rosemary puree, served on an herbed crostini with a broccolini garnish

caprese / crostini 1.25/ea

fresh mozzarella, roma tomato slices, olive oil, cracked black pepper and basil leaves served on an herbed crostini

“PLT” / crostini 1.5/ea

a twist on the classic BLT
mescaline greens with a sun dried tomato dressing and pancetta served on an herbed crostini

feta & kalamata / crostini 1.25/ea

marinated kalamata olives and fresh feta cheese mixed with herbs, spices and capers served on an herbed crostini

shrimp / crostini 1.5/ea

fresh shrimp in a garlic, lime and crushed red pepper vinaigrette served on an herbed crostini

spicy crab dip / crostini 1.25/ea

a spicy crab and cilantro dip served on an herbed crostini

tenderloin / crostini 2.5/ea

thinly sliced beef tenderloin on an italian crostini with a horseradish crème fraiche

BRUSCHETTA

bruschetta / trio 2/p

accompanied by lightly toasted crostini with shaved fontinella cheese

choose three flavors:

- * roasted tomato and garlic
- * eggplant caponata
- * pesto and basil
- * white bean and rosemary
- * wild mushroom
- * olive tapenade

have something
particular in mind ?

our chef would be
delighted to prepare custom
designed hors d'oeuvres
for your next event

TARTLETS

goat cheese / pesto tartlet 2/ea

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

lox / tartlet 1.75/ea

smoked salmon, herbed cream cheese and dill in a light flaky tartlet with a caper garnish

olive tapenade / tartlet 1.5/ea

a tapenade of kalamata olives, cracked black pepper and olive oil in a light flaky tartlet with an herb garnish

cuban / tartlet 1.5/ea

black bean, roasted red pepper and corn relish in a light flaky tartlet with a jalapeno garnish

SKEWERS

mini caprese / skewers 1.5/ea

roma tomato, fresh mozzarella & basil drizzled with olive oil and a balsamic reduction

asparagus / prosciutto 2.25/ea

grilled asparagus wrapped with thinly sliced prosciutto with a balsamic drizzle

melon / prosciutto 1.25/ea

cantaloupe slices wrapped with thin slices of prosciutto



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[312] 553-9300

page 4

COLD HORS D'OEUVRES

CHARCUTERIE

domestic / cheese board 1.5/p

cubed cheddar, swiss and pepperjack cheese served with an assortment of crackers

artisan / cheese board 4/p

vintage van gogh, mezzaluna fontina, four-year cheddar and buttermilk bleu affinee served with a selection of distinctive crackers

olive & feta / salad 1.75/p

green olives, kalamata olives, marinated cubes of feta, herbs, spices, capers and olive oil

classic / antipasti 2.5/p

prosciutto, salami, capicola, roasted red peppers, artichokes, pepperoncini, provolone & fontinella

cocktail / sandwiches 2.25/ea

roast beef and bleu cheese, smoked turkey and cranberry crème, grilled chicken and pesto

CRUDITE

vegetables / ranch 1.5/ea

carrots, celery, peppers, cucumbers, cauliflower & broccoli florets with ranch dip

vegetables / grilled 2.5/ea

a variety of grilled vegetables in a balsamic drizzle served at room temperature

DEVILED EGGS

retro stuffed / egg trio 1.5/p

a traditional favorite with an eclectic funky new twist

choose three flavors:

- * guacamole and cilantro
- * crab with a jalapeno sliver
- * bacon and horseradish
- * pesto and sun-dried tomato
- * roasted red pepper and gorgonzola
- * classic deviled

for more great menu ideas see our hors d'oeuvre stations on page 9

minimum order of 50 pieces per item on most hors d'oeuvres

SEAFOOD

grilled scallop / crisp 2/ea

a grilled scallop served with spicy guacamole on a ground tortilla chip and garnished with grilled corn relish

shrimp / cocktail 2.5/ea

fresh crab served with a spicy cocktail sauce

shrimp / shooters 3/ea

grilled gulf shrimp served with a spicy gazpacho in a shot glass

shrimp / ceviche 1.5/ea

fresh shrimp in a garlic, lime and crushed red pepper vinaigrette served with an herbed crostini

crabclaw / cocktail 3/ea

fresh lemon wedges and a spicy cocktail sauce

salmon mousse / canapé 1.75/ea

a smoked salmon and cream cheese mousse on a japanese cucumber slice with a lemon zest garnish

HUMMUS

hummus / roasted red pepper 1.5/p

roasted pepper hummus with garlic pita points

hummus / classic 1.5/p

classic tahini hummus with garlic pita points



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[312] 553-9300

page 5

HOT HORS D'OEUVRES

SIGNATURE ITEMS

- stone pizza / miniature** 1.25/ea
* tomato and artichoke brushed with garlic oil
* chicken and roasted red peppers with a pesto cream sauce
* spinach, pine nuts and prosciutto with an alfredo sauce
* roma tomato, goat cheese and kalamata olive
- miniature / panini** 1.75 /ea
* turkey, cheddar & bacon
* prosciutto, tomato & fresh mozzarella
* nutella & peanut butter

PORK

- pulled pork / mini-sandwich** 2.5/ea
tangy bbq pork topped with southern-style cole slaw
- italian sausage / skewer** 1.5/ea
skewers of italian sausage and green peppers
- melrose peppers / stuffed** 2/ea
tri-colored peppers filled with an italian sausage and mozzarella stuffing

**all hors d'oeuvres are a
minimum order of 50 pieces per item**

BEEF

- meatballs / marinara** 1/ea
with garlic, fresh parsley, and italian seasonings
- meatballs / marsala** 1/ea
in a rich, sweet marsala wine and mushroom sauce
- meatballs / arrabiata** 1/ea
in a spicy red tomato sauce with red crushed chiles
- meatballs & rigatoni / skewer** 1.5/ea
a fun new twist on an old favorite
- mini / cheeseburgers** 2.5/ea
a miniature version of the original served with pickles and a roma tomato slice
- mini / bacon bleu cheese burgers** 3/ea
a miniature version of the original served with bleu cheese crumbles and bacon
- reuben / open-faced** 2.25/ea
mini toasted rye, corned beef, sauerkraut & swiss
- mini gyros / open-faced** 1.5/ea
pita triangle, gyro meat, red onion & tzatziki sauce
- mushrooms / sirloin stuffed** 2/ea
mushrooms filled with a sirloin & parmesan stuffing
- beef wellington / miniature** 3.5/ea
beef and mushroom in puff pastry
- rumaki / beef** 2/ea
tender beef and a water chestnuts wrapped in bacon
- empanadas / beef** 2/ea
a pastry pocket filled with a ground beef and potato mixture served with a chipotle cream sauce
- tamale / miniature** 2/ea
miniature corn tamales filled with ground beef served with a salsa cream sauce
- teriyaki / brochette** 2/ea
skewers of marinated beef tenderloin
- beef / habachi** 2.5/ea
thinly sliced beef filled with julienne vegetables
- mango beef / satay** 2/ea
a beef satay with a zesty mango dipping sauce
- sesame beef / skewer** 2/ea
a beef skewer rolled in sesame seeds, served with a soy dipping sauce



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HOT HORS D'OEUVRES

POULTRY

chicken / strips	1.5/ea
lightly breaded and served with honey mustard sauce	
chicken pot pie / miniature	2.5/ea
a miniature tart-sized version of the original	
chipotle chicken / quesadillas	1.5/ea
chipotle marinated chicken, cheese, and peppers	
duck & gouda / quesadillas	2.75/ea
rich & flavorful duck with melted gouda cheese	
chicken / brochette	2/ea
skewers of marinated chicken breast	
chicken / habachi	2.5/ea
thinly sliced chicken filled with julienne vegetables	
thai chicken / satay	2/ea
chicken satay with a thai peanut dipping sauce	
pesto chicken / skewer	2/ea
a chicken skewer accented with pesto sauce served with a garlic white wine & pesto dipping sauce	
chicken spidinni / skewer	2/ea
a grilled marinated chicken skewer wrapped in zucchini served with a balsamic drizzle	
rumaki / chicken	2/ea
tender chicken and a water chestnut wrapped in bacon	

VEGETARIAN

polenta / wild mushroom	1.5/ea
polenta topped with a wild mushroom ragu and shredded fontinella cheese	
polenta / pizzas	1.5/ea
polenta topped with marinara, tri-colored julienne peppers and topped with shredded fontinella	
spinach & feta / tartlet	1.75/ea
a savory tartlet filled with spinach and feta	
artichoke / tartlet	1.75/ea
a savory tartlet with roasted artichoke, kalamata olives and romano cheese	
eggplant & mushroom / skewer	1.5/ea
grilled eggplant and mushrooms with a balsamic drizzle	
mushrooms / bleu cheese stuffed	2/ea
mushrooms filled with bleu cheese and topped with a roasted red pepper	

SEAFOOD

lump crabcakes / miniature	2/ea
premium lump crabmeat with dijon-mayonnaise	
scallops / bacon wrapped	2/ea
tender scallops wrapped with bacon and served with a bourbon bbq dipping sauce	
salmon / wasabi cubes	2.25/ea
skewers of salmon brushed with wasabi and served with a lemon-wasabi dipping sauce	
grilled shrimp / sesame ginger	2.5/ea
grilled shrimp glazed in a sesame ginger sauce	
grilled shrimp / raspberry	2.5/ea
grilled shrimp with a raspberry chipotle dipping sauce	
mushrooms / crab stuffed	2/ea
mushrooms filled with a deviled crab and romano stuffing	

**all hors d'oeuvres can be designed
in to a custom multi – tiered buffet or passed
on unique serving platters by our professional waitstaff**



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[312] 553-9300

page 7

HORS D'OEUVRE STATIONS

bruschetta / station 6/p

lightly toasted crostini and a topping bar of:

- * tomato & garlic
- * eggplant caponata
- * pesto & basil
- * white bean & rosemary
- * wild mushroom
- * olive tapenade

mexican / station 7/p

authentic miniature corn ground tamales served with tri-color tortilla chips, sour cream, red and green salsa and guacamole

grecian / station 7/p

a visual delight! a chef attended station of flaming saganaki cheese wedges lit with 151 rum and doused with lemon juice just like greektown

raw bar seafood / station market price

jumbo shrimp, crabclaws, clams, mussels and oysters on the half shell, served on a bed of crushed ice with cocktail sauce, horseradish and lemon wedges

ceviche martini / station 9.5/p

fresh shrimp and crab ceviche with red onion, cilantro, lime juice, avocado, crispy tortilla strips served in a martini glass on a bed of mesquite greens

seafood shooter / station 9/p

jumbo grilled shrimp served in shot glass with a spicy tomato gazpacho shot

baby sea scallops served in a tall shot glass with bourbon cocktail sauce and a dash of horseradish

station events

can instantly transform
your event into an elegant affair

a much more
visually interesting way to serve
appetizers than just having
a single appetizer buffet

as an added benefit, it's also a
great way to get your
guests moving around the room
from one station to another
to socialize and introduce
themselves to each other

prices & portions are based on
a two station minimum
for larger events with multiple stations,
call our event planners and we
will design a custom proposal for you

prices include: serving pieces, chaffing dishes
and our chinalike plates and cutlery

hummus & vegetable / station 5.5/p

a fresh vegetable crudite with an assortment of hummus dips, served with garlic pita points

- * sun-dried tomato
- * spicy eggplant
- * classic tahini
- * spinach & artichoke

wine & cheese / station 8.5/p

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 and buttermilk bleu affinee

fondue / station 10/p

our classic cheese fondue served with french breads, beef and chicken brochettes and vegetables

quesadilla / station 5.5/p

grilled quesadillas with spicy chicken, tomatoes, cheese & cilantro served with a chipotle cream salsa

tortellini crostini / station 6/p

cheese tortellini in a light sage cream sauce with prosciutto & peas served on a garlic crostini wedge

hot dip trio / station 5/p

warm grilled pita points served with a trio of hot dips: crab & cheese, spinach & parmesan and spicy artichoke

antipasti / station 7.5/p

prosciutto, salami, capicola, roasted red peppers, kalamata olives, roasted artichokes, pepperoncini, provolone & fontinella wedges



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[312] 553-9300

EVENT STATIONS

carving / station 10/p

beef tenderloin, pork loin, oven-roasted turkey, or honey-baked ham served with gourmet rolls

mashed potato / station 7/p

garlic & sweet potato mashed in a martini glass, a topping bar of bleu cheese, butter, sour cream, broccoli, roasted corn, brown sugar and pecans

ravioli / station 9/p

classic cheese-filled ravioli, butternut squash filled ravioli with a sage cream sauce, and wild mushroom-filled ravioli with an alfredo sauce

soul food / station 10.5/p

miniature pulled pork sandwiches, collard greens & sweet corn bread with honey butter

american comfort / station 14/p

miniature pot roast sandwiches, our adult four cheese macaroni and miniature apple pie slices

mardi gras / station 14/p

spicy chicken jambalaya and traditional andouille sausage gumbo

greek / station 10/p

spit roasted gyros with pita, cucumber-dill sauce, diced tomatoes and red onions along with spanakopita – spinach & feta wrapped in phyllo

thai / station 15/p

chicken satay with peanut dipping sauce, yellow curry chicken with sweet potatoes in a coconut milk sauce, and spring rolls

polish / station 14/p

miniature potato pancakes on a griddle, a pierogi trio, and polish sausage with sauerkraut

event stations

are a wonderful way to infuse
your event with
drama, style and sophistication

feel free to mix and match
these stations with the
hors d'oeuvre stations from
the previous page to create your
own unique event

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and our chinalike plates and cutlery

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taste of chicago / station 10.5/p

miniature italian beef sandwiches, miniature italian sausage sandwiches and miniature chicago style hot dogs with all the trimmings

salad / station 8/p

caesar salad with parmesan-garlic croutons, our field greens house salad, orzo & fusilli pasta salad, with a variety of breads, oils and cheeses

focaccia pizza / station 9/p

* asiago cheese – olive oil – herb pizza
* tomato – garlic – sweet italian sausage pizza
* chicken – alfredo – herb pizza

pasta / station 10/p

penne, gnocchi and tortiglioni pastas with an alfredo, tomato vodka and aglio sauces made with a variety of fresh vegetables

risotto / station 10/p

a risotto trio of wild mushroom, asparagus and roasted red pepper, and classic parmesan and romano cheese risotto

asian / station 12/p

miniature egg rolls and crab rangoon with a beef and chicken stir fry station accompanied by fortune cookies and chopsticks



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[312] 553-9300

CUSTOM BUFFETS

buffet meals

your all inclusive buffet comes complete with your choice of salad and one side dish, serving pieces, chaffing dishes and our chinalike plates and cutlery

2 entrée 13/p
3 entrée 16.5/p
add an entree 3.5/p
add a side 2/p

for events over 300 guests, call our event planners and we will design a custom proposal for you

please see next page for salad and side dish choices

ENTREE CHOICES

chicken / marsala

boneless chicken with mushrooms and a sweet red wine sauce

chicken / francaise

boneless chicken in a lemon butter white wine sauce

chicken / vesuvio

your choice of boneless or bone-in chicken with peas and garlic white wine sauce

chicken / ratatouille

chicken, eggplant, zucchini, onions, green peppers & tomato

chicken / pesto

artichoke, kalamata olives, sun-dried tomatoes in a pesto cream

chicken / rotolo

stuffed with seasonal vegetables, herbs & cheeses

sausage / giambotta

with roasted peppers, potatoes and peas in a garlic white wine sauce

beef / brisket

slow roasted and smoked with a sweet honey glaze

beef / bourgignon

a french classic beef stew made with red wine

beef / tenderloin (add 5.00)

your choice: peppercorn, wild mushroom or marsala

eggplant / rotolo

lightly breaded and stuffed with ricotta cheese in marinara

gnocchi / classico

light potato dumplings with basil and parmesan in marinara

gnocchi / aglio

light potato dumplings with roasted red pepper, asparagus, spinach and mushrooms in a garlic white wine sauce

chicken pesto / alfredo

with penne pasta in a creamy pesto alfredo sauce

lasagna / four cheese

parmesan, romano, mozzarella, ricotta & italian herbs

ravioli / mushroom

stuffed with wild mushrooms in an alfredo sauce

ravioli / classico

stuffed with ricotta cheese & italian herbs with marinara

tuscan / whitefish

with tomatoes, kalamata olives, capers, and basil

tuna / seared (add 5.00)

with a hint of lime & cilantro

salmon / cedar plank (add 5.00)

smoked on a cedar plank with a citrus and herb garnish



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[312] 553-9300

CUSTOM BUFFETS

SALAD CHOICES

caprese / classic

tomato & fresh mozzarella in an olive oil & balsamic vinegar dressing

caesar / classic

with garlic croutons and shaved parmesan

field / greens

tomato, cucumber, red onions, and croutons in an olive oil & red wine vinegar dressing

cranberry / gorgonzola

mixed greens with gorgonzola cheese, pecans, and dried cranberries in a balsamic vinaigrette dressing

blueberry / pomegranate

spinach, romaine, goat cheese and walnuts in a blueberry & pomegranate dressing

asian / ginger

romaine, cabbage, almonds, carrots, celery, and chow mein noodles in a sesame ginger dressing

SIDE DISH CHOICES

vegetables / fire-roasted

mediterranean vegetables with a balsamic reduction

vegetables / ratatouille

eggplant, zucchini, onions, peppers and tomatoes

vegetables / steamed

seasonal vegetables with italian herbs & spices

green beans / provencale

with garlic, tomatoes and bacon

broccoli / limone

with italian breadcrumbs and lemon wedges

carrots / glazed

with a honey glaze

spinach / creamed

spinach in a rich cream sauce

cauliflower / au gratin

cauliflower in a rich cheddar cheese sauce

potato / mashed

roasted garlic, bleu cheese or sweet potato

roasted / potatoes

with peas and garlic white wine

au gratin / potatoes

thinly sliced, baked in a rich wisconsin cheddar sauce

sweet / potato

skin-on sweet potato with brown sugar & butter

baked / potato

idaho baked potato with butter and sour cream

rice / pilaf

browned in butter & oil

rigatoni / aglio

pasta with broccoli & parmesan in garlic and oil

rigatoni / vodka

pasta with a creamy tomato vodka sauce

**please remember these menus are only a guide
if you don't see what your looking for let us know and we will
design a customized proposal for you**



beyondeventschicago.com

[312] 553-9300

page 11

THEMED BUFFET PACKAGES

all american / buffet 21/p

yankee pot roast with carrots and onions
crispy fried chicken
mashed potatoes with gravy
battered corn & buttermilk biscuits

southern bbq / buffet 26/p

bbq beef brisket & bone-in bbq chicken
mashed potatoes
baked beans & southern-style cole slaw
sweet corn muffins

taste of new orleans / buffet 16/p

boneless cajun-style chicken breasts
“dirty” rice & cajun potatoes
red beans with andouille sausage
corn bread muffins

taste of the orient / buffet 26/p

miniature egg rolls & veggie fried rice
beef and broccoli
vegetarian lo mein
chicken and peapod stir-fry
fortune cookies

themed buffets

**are a great way to add some
fun and excitement to a
normal lunch or dinner buffet**

**they can turn an ordinary meal
into a mini celebration**

**packages come complete with
accent linen & specialty décor**

prices include:

**serving pieces, chaffing dishes
and our chinalike plates and cutlery**

**for larger events with multiple
themes call our event planners and
we will design a custom
proposal for you**

taylor street / buffet 16/p

italian beef & italian sausage sandwiches
sweet peppers and hot giardinara
penne marinara & ceasar salad
miniature cannoli

taste of italy / buffet 22/p

chicken parmesan
spaghetti marinara & ravioli classico
meatballs with italian sausage and peppers
bread and butter

greektown / buffet 24/p

grecian-style grilled chicken breast
mousaka – layers of ground sirloin, eggplant
and potato with a béchamel sauce
greek potatoes & grecian-style green beans

mexican fajitas / buffet 23/p

char-grilled sirloin
flame broiled chicken
bell peppers and grilled onions
flour tortillas
lettuce, cheddar cheese, sour cream and salsa



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[312] 553-9300

PLATED MEALS

packages include:

**your choice
of a single or double
plated entrée
with your choice of
two side dishes
and one of our gourmet
salads with a basket of
bread and butter**

**china, glassware, linen
& staff priced separately**

SALAD CHOICES

caprese / classic
cranberry / gorgonzola
field / greens
caesar / classic
blueberry / pomegranate
asian / ginger

PLATE CHOICES

beef / tenderloin	22/p	chicken / rotolo	15/p
your choice of :		a stuffed, rolled chicken breast prepared three ways	
*crusted: peppercorn, herbed & spiced		*toscano: wild mushrooms, spinach, & provolone	
*mushroom: a wild mushroom ragu		*umbriano: roasted peppers, spinach, & mozzarella	
*marsala: mushrooms & a sweet red wine sauce		*calabrese: wild mushrooms, spinach, & goat cheese	
beef / filet mignon	26/p	chicken / ratatouille	11/p
a tender filet with a cabernet demi-glaze		chicken, eggplant, zucchini, onions, green peppers, tomatoes	
beef / filet wrapped in bacon	27/p	chicken / pesto	11/p
a tender filet with a cabernet demi-glaze		grilled chicken in a pesto cream sauce with artichokes, kalamata olives and sun-dried tomatoes	
pork loin / maple roasted	12/p	seafood / plates	16/p
slow roasted with a brown sugar maple glaze		*salmon: grilled with a balsamic-white wine vinaigrette	
pork loin / stuffed	14/p	*salmon: smoked on a cedar plank with citrus & herbs	
with italian sausage, roasted peppers, spinach & cheese		*tuna: seared tuna with a hint of lime & cilantro	
beef / filet mignon and chicken / pesto	31/p	chicken / rotolo and beef / tenderloin	30/p
beef / tenderloin and chicken / ratatouille	26/p	chicken / rotolo and cedar plank / salmon	24/p
tuna / seared and beef / tenderloin	31/p	salmon / grilled and beef / filet mignon	36/p

SIDE DISH CHOICES

garlic potato / mashed	potato / baked	vegetables / fire-roasted
bleu cheese / mashed	potato / sweet	vegetables / ratatouille
sweet potato / mashed	broccoli / limone	green beans / provencale
potatoes / roasted	carrots / glazed	tomato / stuffed



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BOXED LUNCHES & DELI BUFFETS

BOXED LUNCHES

gourmet / boxed lunch 13/p
your choice of sandwich or entrée salad,
one side dish and one dessert

all boxes come complete with cutlery,
napkin and candy in an attractive carrying case

DELI LUNCHEON

premium / deli buffet 17.5/p
served with a sliced meat assortment of
smoked turkey, chicken breast,
roast beef and salami

along with a sliced cheese assortment of
provolone, cheddar, mozzarella, and havarti
a salad sampler of
orzo pasta, fusilli pasta & red skin potato salad
and a dessert platter
with your choice of two desserts

packages come complete with leaf lettuce,
tomatoes, mustard, mayo, plates, cutlery, napkins
and all necessary serving utensils

SANDWICH CHOICES

chicken / caprese

thinly sliced chicken breast with roma tomatoes,
fresh mozzarella, olive oil and a roasted red
pepper and pesto dressing

turkey / cranberry

smoked turkey breast and havarti cheese with a
cranberry crème sauce

beef / tenderloin (add 3/p)

sliced prime beef tenderloin, leaf lettuce & roma
tomatoes with a horseradish mayonnaise dressing

tuscan / rustica

salami, mortedella, capicola and fresh mozzarella
with italian seasonings and an oil and vinegar
dressing

mediterranean / tuna salad

albacore tuna with roasted artichokes, kalamata
olives, olive oil, and balsamic dressing

roasted / vegetable

zucchini, eggplant, roasted red peppers and goat
cheese with a balsamic dressing

ENTRÉE SALAD CHOICES

cranberry / gorgonzola

mixed greens with gorgonzola cheese and dried
cranberries in a balsamic vinaigrette dressing

blueberry / pomegranate

spinach, romaine, goat cheese and walnuts in a
blueberry & pomegranate dressing

field / greens

tomato, cucumber, red onions, croutons & an
olive oil & red wine vinegar dressing

asian / ginger

romaine, cabbage, almonds, carrots, celery and
chow mein noodles in a sesame ginger dressing

SIDE DISH CHOICES

caesar / classic

field / greens

fruit / salad

pasta salad / orzo

pasta salad / fusilli

potato salad / red skin

DESSERT CHOICES

pound cake / lemon

brownies / ghiradelli

whole / fruit

cannoli / pistachio

caramel apple / bar

cookie / chocolate chip



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[312] 553-9300

BEVERAGES & DESSERTS

standard / package (2 hour)	10/p
pepsi, diet pepsi, sierra mist, bottled water, domestic bottled beer, red and white wine	
\$4.00 each additional hour	
full / package (2 hour)	15/p
our standard package plus imported bottled beer, vodka, gin, rum, scotch, whiskey, vermouth, club soda, tonic water, bloody mary mix, cranberry juice, orange juice and garnish	
\$5.00 each additional hour	
premium / package (2 hour)	20/p
our full package with premium brands	
\$6.00 each additional hour	
martini / bar (2 hour)	15/p
classic martini's, dirty martini's, appletini's, key lime martini's and raspberry martini's	
also available with a martini luge	
\$5.00 each additional hour	
bellini / mimosa bar (2 hour)	15/p
delicious champagne cocktails	
bellini flavors to include: peach, pear, and cranberry	
mimosa flavors to include: classic orange, cranberry, and au naturale (gingerale)	
served in fluted champagne glasses	
\$5.00 each additional hour	

cookies / italian	1.75/p
includes lemon knots, fig bundles, and biscotti	
cookies / gourmet	1.25/p
chocolate chunk, oatmeal raisin, and triple chocolate	
brownies / ghiradelli	1.25/p
rich ghiradelli chocolate brownies	
cannoli / petite	2/p
sweet ricotta in miniature pastry shells	
dessert / bars	2/p
bite-sized bars of lemon, apple, pecan and oreo	
pies / assorted	3/p
apple, cherry, blueberry, coconut cream, key lime and lemon meringue	
cake / carrot	5/p
with cream cheese frosting and chopped walnuts	
cake / chocolate flourless	4/p
a traditional rich and moist french cake	
cheesecake / combination	4/p
chocolate chip, turtle, heath and original	
fresh fruit / seasonal	3/p
sliced fresh fruits and melons	
bread / pudding	4.5/p
cinnamon, raisin, walnut and a caramel drizzle	

flambé / station 6/p
sweet, light and spectacular dessert crepes-made to order. choices include: cherries jubilee, bananas foster & crepe suzette

chocolate / fountain call for pricing
flowing melted milk, dark or white chocolate served with marshmallows, pretzels, oreos, rice krispy treats, strawberries and pound cake

petite dessert / station 5.5/p
an assortment of miniature dessert bars, cakes, cannoli, biscotti and fresh fruit tarts

ice cream sundae / station 4/p
vanilla, chocolate or strawberry ice cream, chocolate, caramel and strawberry topping, oreos, nuts, whipped cream and cherries

gourmet coffee / station 2.5/p
french roast regular & decaffeinated coffee with gourmet flavored coffee syrups, granulated sugar, sweeteners, and creamer

specialty tea / station 2/p
earl grey, darjeeling, green tea, chai tea and black tea served with sugar cubes, lemon slices, cinnamon sticks, milk, cream and honey



all prices subject to change without notice

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