

Chicago Café Caterers

(312)491-1870

BREAKFAST

Continental Breakfast

An assortment of breakfast pastries, bagels & fresh seasonal fruit platter

Simply Bagels

An assortment of New York bagels, fresh seasonal fruit platter, whipped flavored cream cheeses, preserves & whipped butter
Add Norwegian smoked salmon with traditional fixings

HOT BREAKFAST

Breakfast Sandwiches

Large baked croissants with fresh eggs & Wisconsin cheddar cheese
Add ham or bacon

Breakfast Burritos

Flour tortillas stuffed with fresh eggs, green peppers, onions, cheese, cilantro and served with salsa
Add ham, bacon or chorizo
** 2 burritos per person

French Toast

Texas style brioche with breakfast potatoes, sausage, bacon, maple syrup & whipped butter

American Classic Fare

Farm fresh scrambled eggs, breakfast potatoes, sausage & bacon

Frittatas and Quiche

Homemade quiche or frittatas served with fresh seasonal fruit brochettes
(Minimum 18 guests)

Homemade Oatmeal

Served with brown sugar, raisins & whole bananas

Buttermilk Biscuits & Country

Sausage Gravy

Served with fresh fruit salad

ALA CARTE

Breakfast Pastries & Bagels

Miniature Pastries & Bagels (2pp)

Assorted Yogurts

Assorted Cereal

Hard Boiled Eggs

Whole Fruit

Fresh Seasonal Fruit Salad

Individual Yogurt Parfait

Layered with granola & fresh berries

Yogurt & Granola Bar

An assortment of yogurts, plain & fruited granola & fresh seasonal fruit brochettes
(Minimum 20 guests)

BEVERAGE SERVICE

Assorted Bottled Juices 10oz: Apple, orange and cranberry

Cartons of Milk

Whole, 2%, skim & chocolate

Bottled Spring Water

Canned Sodas

Assorted Beverages:

Fruit punch, lemonade, hot chocolate & ice tea

Coffee Service

Regular and decaf coffee

Includes sweeteners, sugars, creamers and cups

Assorted Hot Teas

** Minimum 10 guests on breakfast menus

CAFÉ SANDWICHES

Deli Board

Build your own sandwiches with smoked turkey, pit ham, roast beef, salami, chicken salad, Swiss, provolone & cheddar cheeses, leaf lettuce, tomato, pickles & an assortment of gourmet breads

Served with choice of 2 side dishes

Substitute grilled chicken breast

Substitute grilled vegetables

Add tuna salad per pound

Add shrimp salad per pound

Add grilled chicken breast

Add grilled vegetables

Deli Sandwich Buffet

Same as Deli Board only we make your sandwiches for you.

Served with choice of 2 side dishes

Substitute grilled chicken breast

Substitute grilled vegetables

Substitute tuna salad

Also available in mini sandwiches (2 per person)

Side Dishes

Roasted red pepper penne pasta

Classic macaroni salad

Pesto penne pasta salad

Asian sesame noodle pasta salad

Sun-dried tomato & portabello mushroom pasta

Individual bags of chips

Classic potato salad

Curried pasta salad

Grilled vegetable pasta salad

Celery seed coleslaw

Roast sweet potato salad

Pesto tortellini

Cucumber, tomato & red shaved onion

Orzo primavera

Penne Pomodoro

Thai cucumber salad

Asian coleslaw

Southwestern black bean salad

Mediterranean Orzo

Tuna shell pasta

** Minimum 10 guests on all sandwich or salad menus unless otherwise noted

Gourmet Sandwiches & Wraps

Smoked turkey with provolone cheese, leaf lettuce, tomato & basil aioli

The California with smoked turkey, bacon, avocado, mixed field greens, Muenster & sun-dried tomato pesto

Tuna & cheddar

with leaf lettuce & tomato

Pit ham with imported Swiss, leaf lettuce, tomato & stone ground honey Dijon mustard

Beef & cheddar with caramelised port onions, leaf lettuce, tomato and horseradish aioli

Grilled chicken breast with smoked mozzarella, fresh basil, roasted red peppers & garlic herb mayonnaise

Chipotle BBQ Chicken Breast with tomato, mixed field greens & Muenster

Italian Fare with ham, salami, prosciutto, provolone cheese, tomato, basil leaves & mild giardiniera

Grilled portabello with caramelised port onions, roasted peppers, tomato, lettuce & roast garlic mayonnaise

Caprese with fresh mozzarella, tomato, fresh basil leaves, roasted red peppers & balsamic vinaigrette

Grilled veggie with grilled eggplant, zucchini, red onion, peppers, smoked mozzarella & pesto aioli

Grilled chicken pesto with provolone cheese, lettuce, tomato & pesto Genovese

Smoked turkey with oven roasted tomatoes, parmesan, mixed field greens & roasted red pepper aioli

Served with choice of 2 side dishes

** Gourmet & VIP sandwiches and wraps may choose a tossed garden or Caesar salad as a side dish

CAFÉ SANDWICHES

VIP Sandwiches

Minimum 15 guests with 4 selections
(24 hour notice required)

Blackened grilled chicken breast

with leaf lettuce, tomato, bleu cheese &
Chipolte mayonnaise

Grilled beef tenderloin with bleu cheese
caramalised onions, leaf lettuce, tomato
& horseradish mayonnaise

Oven roasted turkey club with bacon,
brie cheese, leaf lettuce, tomato &
cranberry aioli

Toasted eggplant with fresh mozzarella,
basil leaves, leaf lettuce, roasted red
peppers & garlic herb mayonnaise

Shrimp Po Boy with Cajun fried shrimp,
leaf lettuce, tomato & Creole dressing

Pit ham with brie cheese, leaf lettuce,
tomato & whole grain Dijon mustard

Salmon & Prosciutto with mixed field
greens & dill aioli
Served with choice of 2 side dishes

XL Sandwiches

3 Ft. Long Italian Sub

With ham, salami, mortadella, tomato,
provolone cheese, basil leaves &
mild giardiniera

Sliced & served for 8 guests

Served with pickle spears & individual
bags of potato chips

3 Ft. Long Turkey Sub

With smoked turkey, Muenster cheese,
tomato, lettuce, oregano and Oil &
vinegar

Sliced & served for 8 guests

Served with pickle spears & individual
bags of potato chips

Grand Deli Board (minimum 15 guests) (24 hour notice required)

Build your own sandwiches with sliced
beef tenderloin, oven roasted turkey
breast, spiral ham, Swiss, provolone &
cheddar cheeses, lettuce, tomato, mild
giardiniera, gourmet spreads & an
assortment of gourmet breads
Served with choice of 2 side dishes

Side Dishes

Roasted red pepper penne pasta
Classic macaroni salad
Pesto penne pasta salad
Asian sesame noodle pasta salad
Sun-dried tomato & portabello mushroom pasta
Individual bags of chips
Classic potato salad
Curried pasta salad
Grilled vegetable pasta salad
Celery seed coleslaw
Roast sweet potato salad
Pesto tortellini
Cucumber, tomato & red shaved onion
Orzo primavera
Penne Pomodoro
Thai cucumber salad
Asian coleslaw
Southwestern black bean salad
Caesar salad
Tossed garden salad
Mediterranean Orzo
Tuna shell pasta

Gourmet Salad Box Lunches

All salads are served with dressing, assorted artisan breads & butter

Dressings: Thousand island, ranch, balsamic vinaigrette, bleu cheese, Italian, raspberry vinaigrette, French, pesto, basil vinaigrette, Greek, Caesar, Asian sesame & Creamy Italian

Tossed garden salad - Assorted lettuce, tomato, cucumber, carrot & shaved red cabbage

Caesar Salad - Crisp romaine lettuce, croutons, shaved parmesan cheese, shaved red onion & Caesar dressing

Grilled Chicken Caesar

Spinach Salad - Baby spinach, sliced mushrooms, hard boiled eggs & shaved red onion

Chopped Salad - Grilled chicken breast, gorgonzola cheese, ditalini pasta, bacon, tomato, cucumber & served with creamy Italian dressing

Mixed Field Green Salad - Topped with tomato, bleu cheese, pears & spicy walnuts

Greek Salad - Assorted lettuce, tomato, feta cheese, kalamata olives, shaved red onion, pepperoncini & Greek dressing

Caprese Salad - Fresh mozzarella, tomato, basil & shaved red onion

Chef's Salad - Assorted greens, turkey, ham, hard boiled eggs, cheddar, Swiss & croutons

Asian Noodle Salad - Sesame noodles tossed with bok choy, carrot, red peppers, black sesame seeds, scallion & toasted wonton skins

Chicken Milanaise Salad - Mixed Field greens tossed with tomato, cucumber, artichoke hearts, roasted red peppers, toasted chicken breast & served with pesto aioli dressing

Tuna Nicoise Salad with French green beans, Kalamata olives, hard boiled eggs, red bliss potatoes & tomatoes
Served on a bed of mixed field greens

Southwestern Chicken Salad with black beans, corn, onion, tomato & cheddar
Served with tortilla chips & salsa

Buffalo Chicken Salad

Toasted chicken strips tossed in buffalo sauce & served on mixed field greens with bleu cheese dressing, carrot & celery sticks

Buffalo Shrimp Salad

Chef Jeff's Specialty Salad

Mixed field greens tossed with pears, grapes, goat cheese, candied pecans & cranberries
Served with raspberry or balsamic vinaigrette

Asian Chicken Salad with Mandarin oranges, baby corn, celery, bamboo shoots, waterchestnuts & served with Asian sesame dressing

CAFÉ BOX LUNCHES

Traditional Box Lunch

Same as deli sandwich options
Choice of 2 side dishes & cookie

Gourmet Box Lunch

Same as gourmet sandwich & wrap options
Choice of 2 side dishes & dessert bar

VIP Box Lunch

Same as VIP sandwich options
Choice of 2 side dishes & dessert bar

** Minimum 10 guests on all sandwich or salad menus unless otherwise noted

SIGNATURE CAFÉ VIP PLATTERS

All served with VIP presentation on china or silver platters with assorted artisan bread & butter (minimum 10 guests per entrée)

Blackened Grilled Chicken Breast

served with dirty rice, mango salsa and broccoli

Pan Seared Herb Salmon

served with wild rice pilaf & sauteed snow peas with tomato

Grilled Balsamic Beef Tenderloin

served with roasted red potatoes & green beans almondine

Apricot Chive Glazed Chicken Breast

served with Asian sesame noodle pasta & gingered broccoli

Grilled Creole Shrimp

served over saffron rice & broccoli

Lemon Garlic Chicken served with orzo primavera & vegetable melange

Chicken Pomodoro

Chicken breast tossed with fresh tomato, basil, onion, garlic & olive oil
Served with penne pasta & broccoli

Grilled Mango Shrimp

Served with rice pilaf & grilled vegetables

Mesquite Grilled Chicken Breast

Served with roasted red potatoes & vegetable melange

Chipolte Lime Chicken Breast

Served with cous cous & black bean salad

London Broil

served with roast garlic new potatoes & French green bean salad

Poached Atlantic salmon

served with a tanziki sauce, pecan wild rice & mushroom medley

Honey Dijon Shrimp

served with teriyaki sesame noodles & roasted corn relish

Lemon Pepper Chicken Breast

served with rice pilaf salad & grilled pineapple

Grilled Beef Tenderloin

served with balsamic potatoes & mushrooms and asparagus

Roast Tom Turkey

served with grilled vegetable melange, orzo pasta salad & cranberry relish

Grilled Herb Chicken Breast

served with Asian sesame noodles & grilled pineapple

Pesto Chicken Breast served with penne pasta & grilled vegetables

Lemon Herb Shrimp

Served with orzo primavera & grilled vegetables

CAFÉ SIGNATURE BARS

Simply Salad

Mixed field greens	Spinach	Croutons
Tomato	Shredded cheddar	Julienne turkey
Julienne ham	Sliced olives	Chopped bacon
Cucumbers	Sliced mushrooms	Pasta salad du jour
Hard boiled eggs		

Salad Extravaganza

Mixed field greens	Spinach	Croutons
Tomato	Shredded cheddar	Julienne turkey
Julienne ham	Sliced olives	Romaine lettuce
Cucumbers	Sliced mushrooms	Chopped bacon
Hard boiled eggs	Grilled chicken breast	Pasta salad du jour

That's Italian

Assorted field greens	Gorgonzola cheese	Grilled chicken
Cucumbers	Roasted red peppers	Croutons
Artichoke hearts	Fresh mozzarella	Pesto tortellini pasta
Provolone cheese	Spinach	Salami
Tomato		

All the above are served with assorted dressings, artisan breads & butter

All About Spuds

Baked potatoes	Scallions	Sour cream
Cheddar cheese sauce	Sauteed broccoli	Vegetarian or meat chili
Chopped bacon	Whipped butter	Grilled chicken

Cinco de Mayo

Ground beef	Grilled chicken	Smashed beans
Spanish rice	Soft tortillas	Hard taco shells
Shredded cheddar cheese	Shredded lettuce	Jalapenos
Black olives	Diced tomatoes	Sour cream
Salsa	Tortilla chips	

Steak Fajita Fiesta

Grilled skirt steak	Sauteed peppers	Smashed beans
Sauteed onions	Soft tortillas	Spanish rice
Shredded cheddar cheese	Salsa	Jalapenos
Black olives	Diced tomatoes	Tortilla chips
Sour cream		

** Minimum 20 guests on all signature bar menus

MORE CAFÉ SIGNATURE BARS

Chicken Fajita Fiesta

Grilled chicken strips	Sauteed peppers	Smashed beans
Sauteed onions	Soft tortillas	Spanish rice
Shredded cheddar cheese	Salsa	Jalapenos
Black olives	Diced tomatoes	Tortilla chips
Sour cream		

** Vegetarian fajitas available upon request

All American Bar

Hamburgers	Hot dogs	Baked beans
Swiss cheese	Sport peppers	Sliced onion & tomato
American cheese	Pickles	Leaf lettuce
Condiments	Creamy coleslaw	Assorted rolls & buns

Chinatown

Garlic chicken	Beef & broccoli	White rice
Fried rice	Vegetable egg rolls	Fortune cookies

Little Italy

Choose 2 pastas & 2 sauces

Served with choice of tossed garden or Caesar salad, assorted Italian breads & breadsticks

Chef's Signature Pastas:	Spaghetti	Gemelli
	Fettuccini	Penne
	Bowtie	Rigatoni
Chef's Signature Sauces:	Marinara	Bolognese
	Vodka cream	Herb tomato cream
	Pesto Genovese	Aglio y olio
	Garlic alfredo	Al forno with vegetables
	Mushroom cream	Butter walnut sage

** Minimum 20 guests for all signature bar menus

PREMIER PASTA (minimum 15 guests)

All pastas are served with a tossed garden or Caesar salad, assorted Italian breads & breadsticks

Fettuccini Alfredo

Aglio y Olio with Broccoli

Pasta Purses in Tomato Cream Sauce

Tortellini in Pesto Genovese Cream Sauce

AND MORE PASTA

All pastas are served with a tossed garden or Caesar salad, assorted Italian breads & bread sticks

Baked Ravioli

Your choice of cheese or meat ravioli baked in marinara sauce & mozzarella cheese

5-Cheese Lasagna (served in increments of 9)

With spinach or classic cheese

With meat marinara

(48 hour notice for lasagna)

Cajun Chicken Linguini with grilled Cajun chicken strips served over linguini in Cajun Creole sauce

Wild Mushroom Ravioli in a Delicate Mushroom Cream Sauce

Baked Penne

Penne pasta tossed with our house five cheese mixture & marinara sauce

Baked Manicotti

Lasagna noodles stuffed with our house five cheese mixture, baked in marinara sauce & topped with mozzarella cheese

Cheese Tortellini in a Mushroom Cream Sauce with Grilled Chicken Breast

Pasta Florentine with penne pasta tossed with garlic, olive oil, crushed red pepper, fresh basil, mushrooms & spinach

Country Rigatoni tossed with sausage & fresh spinach in tomato cream sauce

Shrimp Scampi with sauteed shrimp in white wine garlic sauce served over pasta

Butternut Squash Ravioli in brown butter sage sauce

Shrimp Aglio y Olio served over pasta with fresh tomatoes & basil

CAFÉ ENTREES

Please choose one item from each column

All entrees are served with assorted artisan breads & butter

Italian beef	Grilled veggie pasta salad	Roasted herb potatoes
Top round roast beef	Vegetable melange	Pasta marinara
Grilled porkloin	Gingered broccoli	Buttered scallion noodles
BBQ pulled pork	Asian coleslaw	Rice pilaf
Italian sausage & peppers	Candied carrots	Mashed potatoes & gravy
Blackened chicken breast	Tomato parmesan	Cheddar mashed potatoes
Honey Dijon chicken	Buttered broccoli	Rice pilaf
Chicken parmesan	Oven roasted carrots	Roast garlic new potatoes
Chicken jambalaya	Zucchini Provencal	Pasta marinara
Lemon garlic chicken	Corn O'Brien	Orzo primavera
Bone in rotisserie chicken	Tossed garden salad	Mashed potatoes & gravy
Bone in Grecian chicken		Roasted herb potatoes
Bone in Barbecue chicken		Twice baked potatoes
Curry chicken breast		
Chicken limone	Ratatouille	Garlic mashed potatoes
Chicken picatta	Green bean almondine	Pecan wild rice
Chicken marsala	Grilled vegetables	Hash browns with leeks
Pecan crusted chicken	Caesar salad	Wild rice
Balsamic skirt steak	Tossed garden salad	Baked potato
Chicken brochettes	Buttered corn	Twice baked potatoes
(48 hour notice for brochettes)		
Lake Superior whitefish	Snow pea & cherry tomato	Creamy spinach orzo
Herb crusted salmon	Vegetable melange	Rice pilaf
Pan-seared tilapia	Green bean almondine	Roasted red bliss potatoes
Salmon	Buttered broccoli	Garlic mashed potatoes
Shrimp Creole	Grilled vegetables	Potato balls
Pecan crusted tilapia		Baked potato
Beef Brochettes	Ratatouille	Twice baked potatoes
Prime Rib	Roasted carrots	Mushroom risotto
BBQ baby back ribs	Sauteed garlic & spinach	Potato balls
Orange roughy	Snow pea & mushroom	Orzo Primavera
	Vegetable melange	Baked potato
Grilled beef tenderloin	Grilled asparagus	Twice baked potatoes
Grilled lamb chops	Mini vegetable stir fry	Potato balls
Veal picatta	Vegetable brochettes	Garlic new potatoes
Sole stuffed with crabmeat	Mixed field green salad	Wild rice pilaf
	Buttered broccoli	Baked potato

** Minimum 15 guests on all entrees

FOR THE VEGETARIAN

Please choose one item from each column

All vegetarian entrees are served with assorted artisan breads & butter

Vegetable brochettes	Tossed garden salad
Eggplant parmesan	Pasta marinara
Vegetable curry	Vegetable melange
Pasta primavera	Polenta
Penne pomodoro	Rice pilaf
Falafel & hummus	Baked potato
Portabello mushroom filet	
Grilled polenta with vegetable ragout	
Mediterranean beggars' purse	
Vegetable Strudel	

** Minimum 15 guests on all vegetarian entrees

COMFORT FOODS

All comfort foods are served with assorted artisan breads & butter

Gourmet macaroni & cheese

Penne pasta with international cheeses and cream served with tossed garden salad

Chicken fried chicken

Fried boneless chicken breast served with cheddar mashed potatoes, andouille sausage gravy & buttered broccoli

Meatloaf

Traditional style with mashed potatoes, gravy & candied carrots

Stuffed peppers

Filled with ground beef, rice, seasonings & finished off with marinara sauce
Served with a tossed garden salad

Sheppard's pie

Ground beef, peas, onions & mashed potatoes baked as a pie
Served with a tossed garden salad

Fried chicken

Served with cheddar mashed potatoes, gravy & celery seed coleslaw

Chicken pot pie

Tender chicken breast pieces, potato & vegetables in a puff pastry shell

Beef pot pie

Tender pieces of beef, potato & vegetables in a puff pastry shell

Beef Stew

Tender pieces of beef, potato & vegetables in a hearty sauce
Served with homemade bread bowls

Roast Turkey Breast with sage stuffing, mashed potatoes, gravy & cranberry relish

STUFFED CHICKEN BREAST ENTREES

All entrees served with assorted artisan breads & butter

Chicken Florentine

Chicken breast stuffed with spinach, mushrooms & mozzarella topped with garlic cream sauce

Served with rice pilaf & vegetable melange

Baked Chicken Breast

Stuffed with artichoke, sun-dried tomato & goat cheese topped with herb cream sauce

Served with rice pilaf & vegetable melange

Broccoli & Cheddar Chicken Breast

Chicken breast stuffed with broccoli & cheddar cheese topped with garlic cream sauce

Served with roasted red bliss potatoes & tossed garden salad

Chicken San Remo

Toasted chicken breast stuffed with goat cheese & sun-dried tomatoes topped with garlic cream sauce

Served with rice pilaf & buttered broccoli

Asparagus Chicken Breast

Stuffed with Brie & asparagus topped with saffron cream sauce

Served with roasted red bliss potatoes & mixed field green salad

Chicken Saltimbuca

Chicken breast stuffed with prosciutto, provolone cheese & sage

Served with orzo pasta & vegetable melange

Grilled Chicken Breast

Stuffed with leeks, mushrooms & sun-dried tomatoes topped with garlic tomato cream sauce

Served with potato & zucchini cakes and tossed garden salad

Mushroom Chicken Breast

Stuffed with wild mushrooms topped with garlic saffron cream sauce

Served with roasted red bliss potatoes and mixed field green salad

Chicken Risotto

Chicken breast stuffed with chicken risotto and finished with garlic cream sauce

Served with zucchini Provencal & Caesar salad

Cajun Chicken Breast

Chicken breast stuffed with dirty rice and topped with Cajun cream sauce

Served with vegetable melange & spinach salad

CAFÉ PARTY PLATTERS

Fresh fruit platter

garnished with fresh grapes & berries
12" platter - serves 10-12 guests
16" platter - serves 15-20 guests

Gourmet cheese & cracker board

An assortment of cheddar, smoked mozzarella, brie, boursin, goat cheese & garnished with berries, grapes, spiced nuts & dried fruits
12" platter - serves 10-12 guests
16" platter - serves 15-20 guests

Vegetable Crudites

An assortment of fresh seasonal vegetables served with ranch or dill dip
12" platter - serves 10-12 guests
16" platter - serves 15-20 guests

Roasted red pepper or Garlic hummus

served with grilled pita bread
16" platter - serves 20 guests

Baked wheel of brie

Infused with apricot preserves & served with pears, grapes & crackers
(serves 12-15 guests)

Bruschetta with crostini

Choice of traditional, Mediterranean or Italian
16" platter - serves 20 guests

Antipasto platter

Salami, prosciutto, fresh mozzarella, artichoke, roasted red peppers, olives & provolone cheese

Grilled Vegetable Platter

Grilled vegetables drizzled with balsamic vinaigrette
(16" platter - serves 20 guests)

CAFÉ PARTY SANDWICHES

Pinwheels

An assortment of smoked turkey, grilled veggie, beef & cheddar and pit ham wraps cut into bite size pieces

Finger sandwiches

An assortment of smoked turkey, pit ham and roast beef sandwiches with lettuce, tomato & served with mayonnaise and stone ground mustard

Mini sandwich rolls

An assortment of smoked turkey, pit ham and roast beef sandwiches with lettuce, tomato & served with mayonnaise and stone ground mustard

VIP sandwich rolls

An assortment of beef tenderloin and roast tom turkey with lettuce, tomato & served with assorted gourmet spreads

CAFÉ SNACKS

Chex mix

Potato chips with French onion dip

Pretzels & mustard dip

Popcorn

(serves approx. 8-10 guests)

Assorted chips in individual bags

Tortilla chips

served with salsa

served with salsa & guacamole

Ballpark pretzels

served with cheese & mustard dips

Healthy snack basket

An assortment of granola bars, trail mix, pretzels, rice krispie treats & fruit bars

Chocoholics' snack basket

An assortment of assorted chocolate candy bars & treats

CAFÉ COLD HORS D'OEUVRES

**Stuffed Baby New Potatoes with Pesto
Infused Herb Goat Cheese**

Shrimp Cocktail
with bourbon cocktail sauce

Stuffed Belgian Endive with Crabmeat

**Southwestern Chicken with Pico de
Gallo on crostini**

Southwestern Beef Tenderloin Crostini
with mango relish

Smoked Salmon Crostini

**Grilled Asparagus Wrapped in
Portabello Mushroom on Toasted
Brioche with Pesto Aioli**

**Grilled Honey Dijon Chicken with
Cilantro on Toasted Banana Nut Bread**

Moroccan Shrimp on Toast Points

Fresh Seasonal Fruit Brochettes

Antipasto Brochettes
Salami, tortellini, prosciutto, Kalamata
olives, roasted red peppers, Fontinella
cheese & served with pesto dip

Cucumbers & Cherry Tomatoes
Stuffed with curry infused chicken salad

Asparagus Wrapped with Prosciutto
Served with toasted crostini

Melon Wrapped with Prosciutto

**Salami Coronet Filled with Boursin
Cheese Served on Crostini**

**Cilantro Shrimp with Pico De Gallo &
Avocado on Tortilla Chip**

Caprese Brochette

CAFÉ HOT HORS D'OEUVRES

Spanakopita

Thai Chicken Satay
With chili peanut sauce

Thai Beef Satay
With Szechwan sauce

Mini Beef En Croute

Crab Cakes
With honey mustard dip

Coconut Shrimp
With mango relish

Assorted Mini Pizza

Chicken Fingers
With BBQ sauce & honey mustard

Baked Brie En Croute
With raspberry preserves

Mini Lamb Chops
Served with mint reduction

Potato & Zucchini Cakes

Pan Seared Scallops
Served with mango chutney

Seven Layer Mexican Dip
Served warm with tortilla chips

Spinach & Artichoke Dip
Served warm with tortilla & wonton chips

Crab & Sun-Dried Tomato Dip
Served warm with toasted crostini

Beef Empanada

Barbecue Ribs (4 per person)

Buffalo chicken wings
Served with traditional fixings
(3 per person - minimum 20 guests)

CAFÉ DESSERTS

Assorted Cookies

Including: Chocolate chip, peanut butter, white chocolate macadamia nut & oatmeal raisin

Assorted Brownies

Including: Classic, walnut, chocolate chip caramel & cream cheese

Assorted Dessert Bars

Including: Raspberry crumble, Blueberry crumble, Apricot crumble, Cookies & cream, Oatmeal raisin, Pecan, Apple and seasonal flavors

Assorted Cheesecake Squares

Assorted Miniature French & Italian Pastry

Including: Napoleons, Eclairs, Cannoli, Miniature cake slices, Swans, etc.

Fresh Chocolate Dipped Strawberries

Miniature Chocolate Mousse Tarts

Tiramisu

Individual slices

Seasonal Fruit Pies

Opera Cake

Individual slices of sponge cake layered with mocha & chocolate buttercream

Lemon Custard Dessert Bars

Triple Mousse Tarts

Triple layered chocolate mousse wrapped with gold seal

Assorted Cupcakes

Italian Butter Cookies

Old Fashioned Strawberry Shortcake

Served with Vanilla pound cake, fresh strawberries & whipped cream (minimum 10 guests)

Warm Peach or Cherry Cobbler

Served with whipped cream (minimum 12 guests)

Please contact our office at 312-491-1870 for other specialty desserts, hors d'oeuvres & celebration cakes

DELIVERY INFORMATION

We deliver between 6:00 am - 5:00 pm Monday through Friday.
For an evening or weekend event, please contact our office for further information.

We do recommend delivery 30 minutes prior to your serving time.

Our standard delivery fee is \$15.00 per time slot. We will also charge a \$15.00 pickup charge for orders requiring the use of CCC equipment.

PAYMENT TERMS

We accept American Express, VISA, MasterCard, Diners' Club, Discover, check & cash. House accounts are available upon request on a net 15 basis. All new clients must pay with a credit card or check upon delivery until credit is established.

TAX

All orders are subject to a 10% sales tax.

**Prices are subject to change without notice

WEEKDAY ORDERS

We accept orders until 5:00 pm one day prior to the requested delivery. Of course, we do recommend getting orders in early.

Last minute same day orders may be accepted on a case by case basis, but always ask and we will do our best to accommodate all our clients.

CANCELLATIONS

We do ask for 24 hour notice on cancellations, but some cancellations may not be accepted depending on the menu and time of call.

EQUIPMENT RENTAL

Service staff begins at \$25.00 per hour.
In lieu of service staff for professional set up, a \$100.00 set up fee may be assessed for special events.

Chicago Café Caterers provides a wide variety of rental equipment including: Linen, chafing dishes, china, flatware and much more. Please contact our office to discuss these options for your upcoming event.

DEPOSITS

Any event in excess of \$1000.00 will require a 50% deposit following confirmation of the event. The balance due must be received on the date of the event.