Catering with Elegance

For all your dinner needs:

Seminars
Meetings
Open Houses
Holiday Parties
Customer Appreciation
Retirement Parties
Company Picnics
Employee Appreciation

Breakfast | Lunch | Dinner

630-628-8000

550 Shriners Dr., Addison IL 60101

www.cateringwitthelegance.com
SELF-SERVE BUFFET

Entrée Selections:
(select one, two, or three)

- BBQ Bone-in Chicken with Grampa’s Grille BBQ Sauce
- Our “Famous” Broasted Chicken
- Pulled Pork with Grampa’s Grille BBQ Sauce
- Italian Beef Sandwiches *
- Italian Sausage sandwiches *
- Polish sausage with sauerkraut
- Penne Pasta with Choice of Marinara or Vodka

*Includes Hot Giardinera, Sweet Peppers, and French Bread

Side Dishes:
(select three)

- Italian Pasta Salad
- Creamy Cole Slaw
- American Potato Salad
- Kitty’s Green Pepper, Tomato & Onion Salad
- Garden Fresh Tossed Salad
- Warm German Potato Salad
- Oven Baked Beans
  Dinner Rolls or French Bread with Butter

1 entrée selection $7.95 per person
(minimum of 15 people)

2 entrée selection $9.45 per person
(minimum of 20 people)

3 entrée selection $10.95 per person
(minimum of 30 people)

Beverages available but not included

Included are all necessary condiments for the above selections.
Disposable plates, forks, knives, napkins, tablecloths, serving utensils,
wire racks and sterno for all hot items available for additional charge.
See Equipment page for pricing details.
DELCXE SELF-SERVE BUFFET

Included: Garden fresh tossed salad with 3 dressings  
Dinner rolls or French bread with butter

Entrée Selections:  
(select two)

- Our “Famous” Broasted, Grampa’s Grille BBQ, or Baked  
  Bone-in Chicken
- Oven roasted turkey breast with stuffing and gravy
- Slow roasted beef with au jus
- Slow roasted pork loin glazed with Grampa’s Grille barbeque sauce
- Glazed baked ham topped with pineapple sauce
- Herb crusted cod with lemon butter sauce
- Pasta primavera with grilled vegetables

Potato selections:  
(select one)

- Whipped potato with gravy
- Oven browned wedges
- Au Gratin
- Scalloped
- Boiled new potato with parsley
- Rice pilaf

Vegetable selections:  
(select one)

- Buttered fresh cut carrots with dill
- Green Beans Almondine
- Broccoli, Cauliflower and Fresh Cut Carrots
- Whole Kernel Sweet Corn

$12.95 per person

Beverages available but not included

Included are all necessary condiments for the above selections.  
Disposable plates, forks, knives, napkins, tablecloths, serving utensils,  
wire racks and sterno for all hot items available for additional charge.  
See Equipment page for pricing details.
ELEGANT SELF-SERVE BUFFET

Included: Garden fresh tossed salad with 3 dressings
Dinner rolls or French bread with butter

MARSALA – Boneless chicken breast sautéed in olive oil and garlic, lightly floured and simmered in a Marsala wine mushroom sauce.
VESUVIO – Boneless chicken breast lightly floured and sautéed in olive oil, garlic, and white wine.
PARMESAN – Boneless chicken breast lightly breaded and sautéed in olive oil, and smothered in parmesan and mozzarella cheese, topped with our chef’s signature marinara sauce.
GRECIAN – Boneless chicken breast marinated and grilled, and finished with lemon, butter, garlic, and oregano.
LEMON HERB – Boneless chicken breast marinated in lemon and herbs, served with a cognac cream sauce.
PICCATA – Boneless chicken breast lightly floured and sautéed in a lemon caper sauce.
CATTIOTRE – Boneless Chicken Breast or Bone-in chicken sautéed with onion, sweet bell peppers, mushrooms, tomatoes, & garlic and finished with white wine.

Potato Selections
(Select one)
- Garlic Roasted Potato
- Mashed Potato
- Parmesan Garlic Mashed
- Scalloped Potato
- Au Gratin Potato
- Rice Pilaf

Vegetable Selections
(Select one)
- Green Beans w/ Julienne Carrots
- Buttered Fresh Cut Carrots with dill
- Broccoli, Cauliflower & Fresh Cut Carrots
- Italian Style Green Beans
- Zucchini, Yellow Squash and Red Pepper

Optional add-ons (price per person):
- Roast beef - $5
- Glazed ham - $3
- Vegetarian lasagna - $3
- Roast beef - $5
- Herb crusted Cod - $4
- Pasta with marinara or vodka sauce - $2.50

$10.95 per person

Beverages available but not included

Included are all necessary condiments for the above selections.
Disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge.
See Equipment page for pricing details.
**PASTA SELECTIONS**

Garden fresh salad with choice of three dressings, French bread, and butter included.

**PENNE** – With our homemade marinara, alfredo or vodka sauce. Meat Sauce an addtl. $1.00

**SPAGHETTI** – With our homemade marinara, alfredo, or vodka sauce. Meat Sauce an addtl. $1.00

**BAKED MOSTACCIOLI** – With our homemade marinara or vodka sauce, then baked with mozzarella and Parmesan cheese. Addtl. $.50

**PASTA PRIMAVERA** – Lightly sautéed fresh seasonal vegetables, sundried tomatoes served on penne pasta with your choice of alfredo, marinara, or vodka sauce

**PENNE AGLIO OLIO** – Sautéed broccoli, fresh garlic, and olive oil

**BAKED LASAGNA** – With our homemade marinara, ricotta, marinara, and parmesan cheese. Addtl. $2.00 per person

**VEGETARIAN LASAGNA** – Pasta layered with fresh vegetables, ricotta cheese, and a creamy béchamel sauce. Addtl. $2.00

**STUFFED SHELLS** – Ricotta filled shells with our homemade marinara. Addtl. $2.00

**Pasta as your entrée:**

$7.95 per person

**Added to your buffet selections:**

$3.95 per person

Italian sausage or meatballs can be added for an additional charge.

Beverages available but not included

Included are all necessary condiments for the above selections. Disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge. See Equipment page for pricing details.
THEMED BUFFETS

**Taco Bar**
- Spiced ground beef
- Taco shells
- Shredded cheddar cheese
- Shredded lettuce
- Diced tomatoes
- Black olives
- Sour cream & Salsa
- Spanish rice
- Refried Beans

$9.95 per person

**Fajita Bar**
- Marinated beef or chicken
- Flour tortillas
- Shredded cheddar cheese
- Shredded lettuce
- Diced tomatoes
- Chopped onion
- Black olives
- Sour cream & Salsa
- Spanish rice
- Refried beans

$12.95 per person

**Mediterranean**
- Grecian chicken
- Lamb gyro meat
- Tzatziki sauce
- Roasted potato or rice pilaf
- Grilled vegetables
- Greek salad or tomato, green pepper and onion salad
- Pita bread

$12.95 per person

All items are prepared for a minimum of 25 guests, more can be added in multiples of 5.

**Beverages available but not included**

Included are all necessary condiments for the above selections.
Disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge.
See Equipment page for pricing details.
THEMED BUFFETS

**Italian**

*Select one entrée*

- Chicken Parmesan
- Chicken Marsala
- Chicken Vesuvio
- Chicken Cacciatore

*Select one pasta*

- Penne Pasta
- Spaghetti
- Bow Tie Pasta
  Choice of sauce: Marinara, Alfredo, or Vodka

Seasonal grilled vegetables, Caesar salad and French bread with butter

$11.95 per person

**Asian**

- Beef Pepper Steak
- Chicken or Pork Stir Fry
- White Rice
- Broccoli Stir Fry
- Tossed salad w/Asian Sesame Dressing
- Crispy Chow Mein Noodles

$11.95 per person

**Holiday Dinner**

- Roasted Turkey Breast
- Mashed Potatoes
- Stuffing
- Whole Kernel Sweet Corn
- Cranberry Sauce
- Tossed Salad w/3 dressings
- Rolls and Butter

$10.95 per person

All items are prepared for a minimum of 25 guests, more can be added in multiples of 5.

**Beverages available but not included**

Included are all necessary condiments for the above selections.
Disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge.
See Equipment page for pricing details.
Plated Dinner Menu

**STARTER**
Choice of one

- Cream of Chicken and Wild Rice Soup
- Cream of Broccoli and Cheddar Soup
- Fresh Fruit Compote
- French Onion Soup with croutons
- Minestrone Soup
- Baked Potato Soup

**SALAD**
Choice of one

- Garden Fresh Tossed
  Mixed greens served with your choice of three dressings
- Caesar Salad
  Mixed greens, sweet red onion, and caesar dressing
- Field Greens
  Mixed greens with pine nuts, feta cheese, craisins, and raspberry vinaigrette
- Spinach Salad
  Spinach leaves, hardboiled egg wedges, sliced radish, mushrooms and our warm bacon dressing
  2
- Mandarin Orange Spinach Salad
  Spinach leaves tossed in mandarin orange dressing
  2
- The Wedge
  Iceberg lettuce, blue cheese crumbles, tomato, blue cheese dressing
  3
- Caprese Salad
  Slices of tomato and mozzarella cheese with fresh basil, drizzled with olive oil and/or balsamic vinegar
  3

**POTATOES AND RICE**
Choice of one

- Duchess Potato
- Au Gratin Potatoes
- Parsleyed New Red Potato
- Baked Potato with sour cream
- Rice Pilaf
- Creamy Whipped Potatoes
- Scalloped Potatoes
- Wild and Brown Rice
- Garlic Roasted Red Potato
- Parmesan Garlic Mashed Potatoes
- Double Baked Potato

**VEGETABLES**
Choice of one

- Buttered Fresh Cut Carrots with Dill
- Whole Green Beans with Carrots
- Zucchini, Yellow Squash & Red Peppers
- Green Beans Almondine
- Broccoli, Cauliflower & Fresh Cut Carrots
- Asparagus with Hollandaise Sauce 1.25
## BEEF ENTREES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PRIME RIB</td>
<td>Slow roasted prime rib of beef au jus, served with creamy horseradish sauce</td>
<td>34</td>
</tr>
<tr>
<td>ROAST SIRLOIN</td>
<td>Slow roasted sirloin of beef au jus, served with bordelaise sauce.</td>
<td>34</td>
</tr>
<tr>
<td>NEW YORK STRIP STEAK</td>
<td>Cut strip with bordelaise sauce.</td>
<td>36</td>
</tr>
<tr>
<td>FILET MIGNON</td>
<td>Cut filet served with béarnaise sauce.</td>
<td>38</td>
</tr>
<tr>
<td>ROAST TENDERLOIN</td>
<td>Sliced whole tenderloin of beef served with our chef’s rich peppercorn sauce</td>
<td>38</td>
</tr>
</tbody>
</table>

## PORK ENTREES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>STUFFED PORK CHOP</td>
<td>Baked with apple and raisin stuffing</td>
<td>33</td>
</tr>
<tr>
<td>BONELESS PORK CHOP</td>
<td>Twin pork chops grilled with natural au jus</td>
<td>33</td>
</tr>
</tbody>
</table>

## CHICKEN ENTREES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIJONNAISE</td>
<td>Boneless chicken breast served with a Dijon mustard cream sauce.</td>
<td>30</td>
</tr>
<tr>
<td>MARSALA</td>
<td>Boneless chicken breast served with sautéed mushrooms, diced red peppers and sweet marsala wine.</td>
<td>30</td>
</tr>
<tr>
<td>PICATTA</td>
<td>Boneless chicken breast lightly breaded and sautéed in a lemon caper sauce.</td>
<td>30</td>
</tr>
<tr>
<td>HERBED LEMON</td>
<td>Boneless chicken breast marinated in lemon and herbs served with cognac cream sauce.</td>
<td>30</td>
</tr>
<tr>
<td>OSCAR</td>
<td>Our chicken version of the traditional veal dish: Boneless chicken breast served with crabmeat, asparagus and béarnaise sauce.</td>
<td>34</td>
</tr>
<tr>
<td>SALTIMBOCCA</td>
<td>Boneless chicken breast filled with prosciutto, provolone cheese, fresh sage and served with tomato basil cream sauce.</td>
<td>34</td>
</tr>
</tbody>
</table>

## SEAFOOD ENTREES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ORANGE ROUGHY</td>
<td>Served with lemon butter and roasted almonds.</td>
<td>30</td>
</tr>
<tr>
<td>TILAPIA PROVENCAL</td>
<td>Served with white wine, fresh garlic, fresh basil, olives and diced tomatoes.</td>
<td>30</td>
</tr>
<tr>
<td>MAHI MAHI</td>
<td>Macadamia nut crusted and served with pineapple mint salsa.</td>
<td>30</td>
</tr>
<tr>
<td>BAKED SALMON</td>
<td>Filet of salmon served with drawn butter dill sauce.</td>
<td>30</td>
</tr>
<tr>
<td>SHRIMP SCAMPI</td>
<td>Sautéed in lemon, fresh garlic and white wine.</td>
<td>30</td>
</tr>
</tbody>
</table>
Catering with Elegance

For all your catering needs:

- Seminars
- Meetings
- Open Houses
- Holiday Parties
- Customer Appreciation
- Retirement Parties
- Company Picnics
- Employee Appreciation

Breakfast | Lunch | Dinner | Hors d’oeuvres

630-628-0171

550 Shriners Dr., Addison IL 60101

www.cateringwithelegance.com
HOT AND COLD HORS D’OEUVRES

- Artichoke beignets - $44.00
- Honey Siraicha chicken meatballs - $43.50
- Candied apple pork belly - $38.50
- Short rib, fig & blue cheese - $49.5
- Coconut curry beef puff - $41.50
- Caprese Skewer - $32.50
- Antipasto Skewer - $37.50
- Blue cheese mousse stuffed date - $49.00
- Chicken and pineapple brochette - $49.50
- Chorizo sausage mushroom caps - $41.00
- Seafood stuffed mushroom caps - $43.50
- Swedish meatballs (100 pcs) - $75.00
- Beef teriyaki brochettes - $49.25
- Chicken and mushroom phyllo - $40.00
- Assorted mini quiche - $38.50
- Cocktail egg rolls - $39.00
- Mini Chicago style pizza - $40.00
- Rumaki - $39.00
- BBQ meatballs (100 pcs) - $75.00
- Beef wellington - $49.50
- Spinach and goat cheese pizza - $45.00
- Mini crab cakes and remoulade sauce - $41.00
- Scallop wrapped in bacon - $38.50
- Asparagus tips and asiago in phyllo - $40.00
- Bacon wrapped water chestnuts - $40.00
- Chicken Quesadillas - $41.00

*Individual selections are priced per 25 pieces

Trays

- Cubed cheese and cracker tray* - $40.00
- Assorted fresh fruit tray* - $43.50
- Fresh vegetables with dip* - $38.50
- Grilled fresh vegetable tray - $41.00
  - Above selections are priced to serve approximately 25 people

Included are all necessary condiments for the above selections.

Disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge.

See Equipment page for pricing details.
Hors D’oeuvre Buffet Menu

Carved Round of Beef or Carved Ham
Carved Turkey Breast

Served with assorted mini rolls, horseradish sauce, and honey mustard sauce

HOT HORS D’OEUVRES

- Bruschetta
- Mini Chicago Pizza
- Asparagus Tips & Asiago in Phyllo
- Meatballs in BBQ Sauce
- Sausage and Pepper Skewers
- Chicken Quesadillas
- Water Chestnuts wrapped in Bacon
- Mini Quiche
- Cocktail Egg Rolls

FRESH VEGETABLES

- Celery Sticks
- Carrot Sticks
- Zucchini
- Broccoli
- Cauliflower
- Radishes

FRESH FRUIT

- Grapes
- Cantaloupe
- Honeydew
- Pineapple
- Strawberries

CHEESES

- American
- Cheddar
- Muenster
- Swiss

COOKIES and BROWNIES

Upgrade to SWEET TABLE for 3 per person

$28.00 per person
Catering with Elegance

HOT FOODS GRILLED ON LOCATION

630-628-0171

550 Shriners Dr., Addison IL 60101

www.cateringwithelegance.com
HOT FOODS GRILLED ON LOCATION

**Basic Barbeque**
- Hot dogs
- Bratwurst -or- Italian sausage
- BBQ bone-in chicken –or–
  1/3 lb. Hamburgers

$10.95 per person

**Classic Barbeque**
- BBQ Bone-in Chicken
- Bratwurst –or– Italian Sausage
- Hot Dogs
- 1/3 lb. Hamburgers

$13.95 per person

**Baby Back Barbeque**
- Our Famous Baby Back BBQ Ribs
- BBQ Bone-in Chicken
- 1/3 lb. Hamburgers

$18.95 per person

All menu items are accompanied by:
- Grandma’s Potato Salad
- Creamy Cole Slaw
- Oven Baked Beans
- Fresh Watermelon Slices

Condiments:
Ketchup, Mustard, Pickles, Relish, Sliced Tomatoes, and Chopped Onions

Beverages available but not included

Included are all necessary condiments for the above selections. Disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge. See Equipment page for pricing details.
HOT FOODS GRILLED ON LOCATION

PIG ROAST

Slowly roasted over charcoal, then carved on site for your dining pleasure with:

- Corn on the Cob
- Baked Beans
- Fruit Salad
- Potato Salad
- Kitty’s Tomato, Green Pepper, and Onion Salad
- Tossed Salad with 3 Dressings
- Grampa’s Grille BBQ Sauce
- Dinner Rolls and butter

80-99 | $16.95 per guest
100-199 | $15.95 per guest
200-299 | $14.95 per guest
300-399 | $13.95 per guest
400+ | call for pricing

Minimum staff of 2 at $90.00 each is required

If you are interested in the pig only, they are available and can be purchased for $6.95 per pound. Delivered whole and ready for carving by you.

Beverages available but not included

Included are all necessary condiments for the above selections. Disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge. See Equipment page for pricing details.
OLD FASHIONED STEAK FRY

Choose Your Favorite Cut:
- Boneless New York Strip
- Center Cut Rib Eye
- Filet Mignon
- Porterhouse

Accompanied by:
- Grandma’s Potato Salad
- Oven Baked Beans
- Tossed Salad with 3 Dressings
- Fresh Fruit Salad
- Corn on the Cob

CALL FOR PRICING

Add any of the following for an additional charge:
- Cold Water Lobster Tail
- Grilled Jumbo Shrimp
- Grilled Salmon
- BBQ Chicken Breast
- Center Cut Pork Chops
- Veal Chop

Beverages available but not included

Included are all necessary condiments for the above selections, disposable plates, forks, knives, napkins, tablecloths, serving utensils, wire racks and sterno for all hot items available for additional charge. See Equipment page for pricing details.
DESSERT

Pies:
*Serves 8 guests*
Apple, Cherry, or Blueberry
Boston Cream, Lemon Meringue
Southern Pecan
Banana or Chocolate Cream
$9.49

Layer Cakes:
*Serves 12 guests*
Carrot, German Chocolate, or Black Forest
$18.79

Cheesecakes:
*Serves 12 guests*
Plain Cheesecake | $22.49
Chocolate chip | $26.49
Chocolate caramel pecan | $26.49

Other Goodies:
Jumbo cookies (by the dozen) $4.99
Brownies $0.99 each
Assorted Sheet Cakes $0.99 per serving
Chocolate Éclairs $1.59 each
Cannoli $1.49 each
Tableware, Serving Utensils/Chaffers, Staffing, Delivery

**Tableware**

- **Standard Package** - white foam plates, white plastic forks, knives, spoons, 2-ply paper napkins, white plastic tablecloths, white styro coffee cups, plastic beverage cups.  
  \[ \text{$.45 per person} \]

- **Premium Package** - black hard plastic plates, silver premium plastic forks, knives, spoons, 2-ply napkins, plastic tablecloths, premium hard plastic stemmed coffee cups, clear hard plastic beverage cups.  
  \[ \text{$2.00 per person} \]

- **Elegance Package** - ivory china plates, stainless silver forks, knives, spoons, linen napkins, linen tablecloths & skirts, ivory china coffee cups, glassware for beverages. Wait staff required at additional cost, ask sales representative for details.  
  \[ \text{$5.00 per person} \]

**Serving Utensils/Chaffers**

- **Standard Package** - black plastic serving utensils, wire rack chaffers, fuel.  
  \[ \text{$2.00 per Rack} \]

- **Premium Package** - stainless steel serving utensils, stainless steel chaffers, fuel.  
  \[ \text{$10.00 per Chaffer} \]

**Staffing**

Catering With Elegance is what it is because of the dedicated and professional staff that accompanies every event, large or small. Are staff is well-groomed and appropriately uniformed for each event or delivery. All of our staff are properly certified, including Food Handlers, Food Sanitation, and Basset Certifications. Staffing fees vary by each individual event, size of the event, number of guests, location and menu.

**Delivery**

Delivery fees are another variable expense, based on distance traveled, amount of equipment, number of guests and menu. Be sure that Catering With Elegance will work closely with you to keep delivery fees as low as possible.