Catering with Elegance

For all your Lunch 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.cateringwithelegance.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 Giardenera, Sweet Peppers, and French Bread

Side Dishes: (select three)

- Italian Pasta Salad
- Creamy Cole Slaw
- Grandma’s 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.
DELUXE 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 sirloin of beef w/Bordelaise Sauce (add $1.25)
- 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)
- Boiled new potato with parsley
- Whipped potato with gravy
- Au Gratin
- Scalloped
- Oven browned wedges
- 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.

**PICKATA** – Boneless chicken breast lightly floured and sautéed in a lemon caper sauce.

**CACCIATORE** — 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

**$10.95 per person**

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

**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.
SOUP, SALAD, AND SANDWICH

SOUP – Select 1
- Chicken Noodle
- Cream of Chicken & Wild Rice
- Cheddar Broccoli
- Minestrone
- Tomato Bisque
- Chili

SALAD BAR –
- Crisp Iceberg & Romaine Lettuce
- Tomato
- Cucumber
- Bell Pepper
- Black Olive
- Mushroom
- Cheddar Cheese
- Dried Cranberries
- Hard Boiled Egg
- Croutons
- Choice of 3 dressings

MINI SANDWICHES – Select 3
- Baked Ham
- Smoked Turkey
- Roast Beef
- Chicken Salad
- Tuna Salad

Included:
Soup Crackers, sliced tomato, green leaf lettuce, mustard and mayonnaise.

Dressing Choices:
Ranch, Italian, French, Balsamic Vinaigrette, 1000 Island, Blue Cheese

$12.50 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.
HOT FOODS GRILLED ON LOCATION

Basic Barbeque
- Hot dogs
- Bratwurst—or—Italian sausage
- BBQ bone-in chicken—or—1/3 lb Angus Burgers

$10.95 per person

Classic Barbeque
- BBQ Bone-in Chicken
- Bratwurst—or—Italian Sausage
- Hot Dogs
- 1/3 lb Angus Burgers

$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

Substitute 1/2 lb Angus Burger for 1/3 lb addtl. $.75

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 Roma Tomatoes, and Chopped Onions

Grilling Staff and Equipment extra

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
- Grandma’s Potato Salad
- Kitty’s Tomato, Green Pepper, and Onion Salad
- Tossed Salad with 3 Dressings
- Grampa’s Grille BBQ Sauce
- 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

* Smallest Pig we cook is 90lbs. *

Minimum staff of 2 is required. Staff will set-up, replenish and clean up buffet. Pig carved at buffet.

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. 90 lb. minimum.

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
**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.  
  
  $0.45 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.  
  
  $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.  
  
  $5.00 per person

**Serving Utensils/Chaffers**

- **Standard Package** - black plastic serving utensils, wire rack chaffers, fuel.  
  
  $2.00 per Rack

- **Premium Package** - stainless steel serving utensils, stainless steel chaffers, fuel  
  
  $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.