As a family owned business since 1964, Polonia Catering has a long-standing commitment to excellent food, outstanding service and reasonable prices.

Whether you're hosting a wedding, corporate event or social party, with just one phone call we can help you create the event of your dreams. We can provide you with party rentals, event serving staff and a wide variety of menu options. You can rely on our expertise and outstanding service – we’ll take care of the details and ensure that your event is a success!

**Ordering:** Food orders must be placed at least 10 days prior to your event to ensure availability. **Short notice orders may be possible but are subject to a late charge – call for information.** Splitting entrees or sides in the Buffet Packages is possible, however, you will be charged for the higher priced package.

**Finalizing:** Food pick-up or delivery orders must be finalized by noon the Wednesday prior to the event. Once you have finalized your order you may not decrease your count or change menu selections. All changes are subject to a 25% fee. Rentals must be finalized 1 week prior to the event. Orders with staff must be finalized 10 days prior to the event.

**Payment:** Cash, check, or all major credit and debit cards are accepted. Credit cards are subject to a 2.5% convenience fee. We now offer a convenient e-check option that is more secure than traditional credit cards and is not subject to any additional fees. **No personal checks will be accepted 30 days prior to the event. Returned checks are subject to a $25.00 processing fee.**

**Deposit:** A 25% deposit for the total estimated bill is due at the time of booking

**Balance:** Balance must be paid in full by the Wednesday before the event.

**Cancellation Policy:** Orders cancelled prior to the Tuesday before the event will result in a $25.00 processing fee. After the Tuesday before the event, any cancellation will result in the **loss of the entire deposit.** All Party Rental & Service Package deposits become non-refundable and non-transferable at time of deposit.

**Tax & Gratuity:** Food and Service Packages are subject to Illinois State Sales Tax. Groups with a tax exempt number must submit a copy for our records. Tax exempt orders must be paid with the group’s check, credit card or cash – no personal accounts. Full service events are subject to a production charge. Gratuities are not included, but are up to a customer’s own discretion. (Suggested Rate 15-20%)

**Special Diets:** Polonia Catering is sensitive to your guests’ dietary needs. On the custom buffet menu we denote which items are gluten-free, vegetarian and vegan. In addition, we often provide menu items to address allergies to soy, gluten and nuts. When placing your order please let us know of any special requests so we can create a solution for you. Please note that although we can accommodate allergies, our food is prepared in a kitchen that uses gluten, soy and nut products. However unlikely, we cannot guarantee that all foods are entirely gluten, soy and nut-free.

**Delivery:** Delivery is limited. Reserve a time slot as early as possible with a deposit. Delivery charge is $30.00 within 10 miles, then $1.50 per mile thereafter (miles based on Google Maps). Downtown Chicago delivery is $60.00 for curbside or $100.00 for inside delivery. Add an additional $10.00 for holiday delivery. **Free delivery for drop-off catering packages of 100 or more people within 15 miles OR 200 people or more within 30 miles.**

Changes to an order’s delivery status must be made at least two weeks prior to the event to enable adequate time for scheduling. If an order is changed from a delivery to a pick-up after that time period, the order will still be subject to the entire delivery fee. *Not valid with any other offer.*

**Racks & Sterno:** Your food is delivered hot and ready to serve. If you plan on keeping your food hot for more than 30 minutes, we recommend using the Rack & Sterno Sets.

**Rental Delivery:** Rental delivery fees vary based on mileage and include the delivery and return pick-up of items. In addition, events with serving pieces that require a return pick-up are subject to an additional pick-up fee.

**General:** Polonia Catering assumes no responsibility for food quality if unsanitary or unsafe practices are followed by customer after receipt of food. All menus, prices, delivery, sales tax, caterer usage fees and other venue service charges are subject to change without notice. All Food, Linens, China and other equipment Polonia is required to handle must be provided by Polonia or will be subject to a service charge and approval.

**Office Hours:**
Wednesday & Thursday: 9 a.m. – 3 p.m.
Friday & Saturday: 9 a.m. – 6 p.m.
Sunday: 10 a.m. – 2 p.m.
Monday & Tuesday: Hours based on events

**Tastings** are available for full service events.

**Additional Information** is available on our Web site for bartending services, venues, as well as different serving styles customizable for your event.

---

**Table of Contents**

<table>
<thead>
<tr>
<th>Section</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Items</td>
<td>1</td>
</tr>
<tr>
<td>Breakfast</td>
<td>2</td>
</tr>
<tr>
<td>Budget Buffet</td>
<td>3</td>
</tr>
<tr>
<td>Top 10 Values</td>
<td>3</td>
</tr>
<tr>
<td>Custom Buffet</td>
<td>4-5</td>
</tr>
<tr>
<td>Theme Menus</td>
<td>6-8</td>
</tr>
<tr>
<td>From the Grill</td>
<td>8-9</td>
</tr>
<tr>
<td>Corporate Meeting Breaks</td>
<td>9</td>
</tr>
<tr>
<td>Retail Packages</td>
<td>9</td>
</tr>
<tr>
<td>Subs, Soups &amp; Salads</td>
<td>10</td>
</tr>
<tr>
<td>Box Lunches, Beverages</td>
<td>11</td>
</tr>
<tr>
<td>Appetizers</td>
<td>12-13</td>
</tr>
<tr>
<td>Nitro Dessert Station</td>
<td>14-15</td>
</tr>
<tr>
<td>Cakes and Pastries</td>
<td>16-17</td>
</tr>
<tr>
<td>Catering Service Packages, Rental Items</td>
<td>18</td>
</tr>
</tbody>
</table>

Prices effective 05/2019. Policies subject to change without notice.
Individual Items

Our most popular individual selections.

All items on our Catering Menu are available individually. Serving sizes are based on a buffet with two or three entrees and three sides. Place settings and serving utensils not included. Please visit our Web site for prices and quantity on other items.

**POLISH FAVORITES**
- Potato Dumplings (3-5 servings per lb, 3lb min) ... $6.50/lb
- Fresh or Smoked Polish Sausage (4 servings per lb/ 8 pieces per pound 3lb min) ... $7.95/lb
- Stuffed Cabbage (min of 12) ... $3.70 each
- Pierogi (see p. 5 for selection, 1doz/flavor) ... $8.95/dozen
- Mushroom Pierogi ... $10.95/dozen
- Blintzes (min of 12, see p. 5 for selection) ... $1.60/each
- Potato Pancakes (min of 12) ... $1.60/each
- Gravy ... $8.00/quart
- Sauerkraut ... $8.00/lb

**PASTA**
- Mostaccioli with Marinara ... 1/2 Pan (15-25): $37.00
  Full pan (40-60): $63.00
- Mostaccioli with Italian Sausage Coins
  1/2 Pan (15-25): $41.00
  Full pan (40-60): $71.00
- Mostaccioli with Meat Sauce ... 1/2 Pan (15-25): $41.00
  Full pan (40-60): $71.00
- Penne Alfredo with Broccoli & Mushrooms
  1/2 Pan (15-25): $44.00
  Full pan (40-60): $84.00
- Lasagna (Meat, Cheese or Vegetable)
  16 piece: $51.00
  32 piece: $93.00
- Stuffed Shells (min of 12) ... $2.10 each

**POULTRY**
- Oven Roasted Chicken (20 pc minimum) ... $1.60 per piece
- Oven Roasted Chicken (100 pcs or more) ... $1.30 per piece
- Fried Chicken (20 pc minimum) ... $1.60 per piece
- Fried Chicken (100 pcs or more) ... $1.30 per piece
- Chicken Vesuvio with Potatoes (20 pc min) ... $1.95 each
- Breaded Chicken Cutlet (12 pc min) ... $3.25 each
- Chicken Marsala (12 pc min) ... $3.50 each
- Chicken Picatta (12 pc min) ... $3.50 each
- Chicken Tenders (approx 8/pound, 3lb min) ... $8.95/lb
- Roast Turkey Breast w/ Gravy
  (4-5 servings per lb, 3lb min) ... $12.75/lb
- Dipping Sauces (BBQ, Ranch, Honey Mustard)
  Cup: $2.25
  Pint: $4.00
  Quart: $7.00

**COLD SIDES**
- Deli Salads (Creamy Kidney Bean Salad, Cole Slaw, Macaroni Salad, Pasta Salad, Potato Salad, Pickled Sliced Beets, Three Bean Salad 3lb min) ... $5.25/lb
- Cucumber Salad (Creamy or V&O) (3lb min) ... $6.85/lb

**HOT SIDES**
Most side dishes are: 1/3 pan (8-15) $32; 1/2 pan (15-25) $37; Full pan (40-60) $63
- Grilled Vegetables ... 1/3 Pan (8-15): $42.00
  1/2 Pan (15-25): $57.00
  Full pan (40-60): $98.00
- Italian Zucchini Marinara ... 1/3 Pan (8-15): $37.00
  1/2 Pan (15-25): $42.00
  Full pan (40-60): $73.00
- Parmesan & Garlic Roasted Potatoes
  1/3 Pan (8-15): $37.00
  1/2 Pan (15-25): $42.00
  Full pan (40-60): $73.00

**BEEF**
- Dinner Cut Roast Beef (3lb min) ... $18.95/lb
- Italian Beef w/ Sweet Peppers (Sandwich Style, 3lb min) ... $12.95/lb
- BBQ Beef (3lb min) ... $12.95/lb
- Giardiniera ... Cup: $2.25
  Pint: $4.00
  Quart: $7.00

**PORK**
- Roast Pork with Gravy (4-5 servings/lb, 3lb min) ... $13.95/lb
- Breaded Pork Cutlet (min of 12) ... $3.25 each
- Pulled BBQ Pork (4-5 servings/lb, 3lb min) ... $10.95/lb
- Italian Sausage w/ Red Sauce & Sweet Peppers
  (8pc per pound, 3lb min) ... $8.95/lb
- Glazed Baked Ham (4-5 servings per lb, 3lb min) ... $10.95/lb
- Boar’s Head Glazed Baked Ham (sliced or whole)
  Baby (10-15): $31.50
  Half (15-25): $61.95

**SEAFOOD**
- Beer Battered Cod (5lb min) ... $15.25/lb
- Breaded Ocean Perch (5lb min) ... $12.95/lb

**BREAD**
- Bacon Buns ... $7.35 per 1/2 dozen
- Burger Buns ... $5.75 per dozen
- Dinner Rolls ... $4.10 per dozen
- French Bread 36” (Cut in 8) ... $4.10 each
- Mini Burger Buns ... $10.95 (24 piece)
- Rye Bread ... $3.70 each
- Raisin Bread ... $3.70 each

Online Ordering Available at www.poloniacatering.com
Breakfast

A selection of morning favorites.

Add Fresh Sliced Fruit to any package for $1.95 per person.

**AMERICAN BREAKFAST**
- Choice of Pancakes or French Toast
- Choice of Bacon or Sausage Links
  Includes:
  - Scrambled Eggs
  - Biscuits
  - Home Fries
  - Syrup & Country Crock

  $11.00 per person (15-30)
  $9.50 per person (35-145)
  $9.00 per person (150+)

**JUMBO BREAKFAST BURRITO**
- Sausage or Bacon with Scrambled Eggs, Green Chillies, Onion and Cheese served on a warm flour tortilla
  $4.25 each, minimum of 12

**JUMBO BREAKFAST SANDWICH**
- Sausage, Ham or Bacon with Scrambled Eggs and Cheese
- Served on your choice of either a Croissant, English Muffin or Bagel
  $4.25 each, minimum of 12

**ASSORTED COFFEE CAKES**
Almond, Apple, Cheese or Chocolate Chip
  $9.75 each (minimum of 3)

**OATMEAL BAR**
  - Oatmeal
  - Raisins
  - Walnuts
  - Cinnamon Sugar
  - Chocolate Chips
  - Sliced Strawberries

**ASSORTED DONUT PLATTER**
A variety of fresh donuts.
  $17.75 per dozen (minimum of 2 dozen)

**OATMEAL BAR**
  - Oatmeal
  - Raisins
  - Walnuts
  - Cinnamon Sugar
  - Chocolate Chips
  - Sliced Strawberries

**BREAKFAST BURRITO BAR**
- Scrambled Eggs
- Roasted Potatoes with Chorizo
- Salsa
- Bacon
- Flour Tortillas
- Shredded Cheese

  $10.00 per person (15-30)
  $8.50 per person (35-145)
  $8.00 per person (150+)

**SOUTHERN BREAKFAST**
- Scrambled Eggs
- Country Ham
- Biscuits & Sausage Gravy
- Grits
- Home Fries

  $10.50 per person (15-30)
  $9.00 per person (35-145)
  $8.50 per person (150+)

**BRUNCH**
- Choice of Sausage or Bacon
- Choice of one Custom Buffet entree (see pages 4-5).
- Choice of two Custom Buffet sides (see pages 4-5).
  Includes:
  - Biscuits
  - Scrambled Eggs
  - Assorted Muffins
  - Home Fries

  $14.50 per person (15-30)
  $13.00 per person (35-145)
  $12.50 per person (150+)

**YOGURT PARFAITS**
Layered Vanilla Yogurt, Fresh Fruit & Granola
  $30.00 per dozen (minimum of 2 dozen)

**CONTINENTAL**
Assorted Muffins, Chocolate Croissants, Orange Juice & Coffee
  $7.75 per person (15-30)
  $6.75 per person (35-145)
  $6.25 per person (150+)

**HEALTHY BREAKFAST**
- Scrambled Eggs
- Fresh Sliced Fruit
- Granola
- Turkey Sausage
- Light Yogurt

  $11.00 per person (15-30)
  $9.50 per person (35-145)
  $9.00 per person (150+)

See page 11 for beverage selections.
Budget Buffet
All of your favorites, simplified.

THE PACKAGE INCLUDES YOUR CHOICE OF:

- Two entrées and three sides from the budget buffet menu only - no substitutions.

- Your choice of bread [Rye Bread, Dinner Rolls, Brat Buns, Burger Buns or French Bread (sandwich style) with Country Crock]

- Choice of disposable place settings and serving utensils:
  - Standard Foam Plate & Plastic Silverware (included)
  - Premium plate and napkin roll (white plate with silver trim, white square plate, black square plate or fallen leaf plate) ............+$2.10 per person
  - Exclude place settings and serving utensils: ............−$0.25 per person

All per person priced menus include a heavy-duty three compartment foam plate, forks, knives, paper napkins, serving spoons and tongs.

Minimum of 15 people; order in increments of five.

$11.00 per person (15-30 people)
$9.75 per person (35-145 people)
$9.25 per person (150+ people)

ENTREES:
- Chicken Tenders with BBQ Sauce
- Fried Chicken
- Oven Roasted Chicken
- Baked Ham with Pineapple Glaze
- Italian Sausage with Red Sauce
- Polish Sausage (Fresh or Smoked) with Kraut
- Pulled BBQ Pork
- BBQ Beef
- Italian Beef with Sweet Peppers (Sandwich Style)
- Meatballs in Red Sauce
- Mostaccioli with Meat Sauce or Italian Sausage Coins

SIDES:
- Cole Slaw
- Pasta Salad
- Potato Salad
- Baked Beans
- Corn Niblets
- Garlic Smashed Red Potatoes with Gravy
- Buttered Green Beans
- Macaroni & Cheese
- Mostaccioli with Marinara
- Oven Roasted Potatoes
- Potato Dumplings
- Potato Wedges with Ketchup

Top 10 Values
Single entree packages to stretch your food budget dollar.

1. Sliced Roast Sirloin of Beef with Mashed Potatoes with Gravy, Buttered Green Beans & Dinner Rolls
$10.00 per person (15-30); $8.50 per person (35-145); $8.00 per person (150+)

2. Meatloaf with Mashed Potatoes with Gravy, Corn Niblets & Dinner Rolls
$9.75 per person (15-30); $8.25 per person (35-145); $7.75 per person (150+)

3. Mostaccioli with Meatballs, Tossed Salad & Garlic Bread
$8.50 per person (15-30); $7.00 per person (35-145); $6.50 per person (150+)

4. Penne Alfredo with Grilled Chicken, Tossed Salad & Garlic Bread
$9.50 per person (15-30); $8.00 per person (35-145); $7.50 per person (150+)

5. Chicken Marsala with Egg Noodles, Buttered Green Beans & Dinner Rolls
$9.50 per person (15-30); $8.00 per person (35-145); $7.50 per person (150+)

6. Oven Roasted (3pc) or Fried Chicken (3pc) with Potato Salad, Cole Slaw & Dinner Rolls
$8.00 per person (15-30); $6.50 per person (35-145); $6.00 per person (150+)

7. Eggplant Parmesan with Mostaccioli with Marinara, Caesar Salad & Garlic Bread
$9.50 per person (15-30); $8.00 per person (35-145); $7.50 per person (150+)

8. Fresh Polish Sausage with Sauerkraut, Potato Dumplings, Creamy Cucumber Salad & Rye Bread
$9.75 per person (15-30); $8.25 per person (35-145); $7.75 per person (150+)

9. Roast Pork with Bread Dressing, Glazed Baby Carrots & Dinner Rolls
$9.75 per person (15-30); $8.25 per person (35-145); $7.75 per person (150+)

10. Baked Ham with Au Gratin Potatoes, California Blend Vegetables & Dinner Rolls
$8.75 per person (15-30); $7.25 per person (35-145); $6.75 per person (150+)
**Custom Buffet**

Our most popular package!

**THE PACKAGE INCLUDES YOUR CHOICE OF:**
- Two entrées and three sides
- Your choice of bread [Rye Bread, Dinner Rolls, Brat Buns, Burger Buns or French Bread (sandwich style) with Country Crock]
- Choice of disposable place settings and serving utensils:
  - Standard Foam Plate & Plastic Silverware (included)
  - Premium plate and napkin roll (white plate with silver trim, white square plate, black square plate or fallen leaf plate) ..........................+ $2.10 per person
- Exclude place settings and serving utensils: ......................... − $0.25 per person

**Minimum of 15 people; order in increments of 5.**

- $13.50 per person (15-30 people)
- $12.00 per person (35-145 people)
- $11.25 per person (150+ people)

*Prices above reflect the base price per person. Items marked with a + require an additional charge added to the per person price.

**CUSTOMIZE YOUR EVENT**

- Additional Entrée: .........+ $3.15 per person
- Additional Side Dish: ........+ $1.60 per person
- Exclude a Side Dish: ..........− $1.00 per person
- Exclude an Entrée: .............− $2.00 per person

- Additional place settings:
  - Standard Foam ..........................+ $0.35 each
  - Premium .................................+ $2.20 each

- Add salad plates:
  - Standard Foam ..........................+ $0.15 each
  - Premium .................................+ $0.95 each

**WARMING RACKS**

- Warming Rack with Pan & two Sternos . . . $10.00/set
- Warming Rack ................................. $5.50
- Water Pan ................................. $1.50
- Sterno ................................. $1.50 each

- $4.00 refund if rack is returned in good condition within one week.

**POULTRY**

- BBQ Chicken
- Blackened Chicken Breast with Cajun Cream Sauce
- Breaded Chicken Cutlet with Gravy
- Chicken Cacciatore
- Chicken Florentine
- Chicken Marsala
- Chicken Parmesan
- Chicken Picatta
- Chicken Tenders with BBQ Sauce
- Chicken Vesuvio with Potatoes
- Fried Chicken
- Grilled Chicken Breast
- Mushroom Stuffed Chicken Breast
- Oven Roasted Chicken
- Roasted Turkey Breast
- Sweet & Sour Chicken
- Teriyaki Chicken
- Wild Rice Stuffed Chicken Breast
- Whole Carved Turkey

**PUDDINGS**

- 16-Hour Pig Roast Style Pork Shoulder
- Baked Ham with Apricot or Pineapple Glaze
- BBQ Baby Back Ribs ..........................+ $2.50
- BBQ Pork Chop 6oz
- Bratwurst with Mustard and Diced Onions
- Breaded Pork Chop
- Breaded Pork Cutlet with Gravy
- Grilled Pork Chop 6oz
- Italian Sausage with Red Sauce & Sweet Peppers
- Polish Sausage (Fresh or Smoked) with Kraut
- Pulled BBQ Pork
- Roast Pork with Gravy

**BEEF**

- BBQ Beef
- Beef Stroganoff with Noodles ..........................+ $2.00
- Braised Beef Short Ribs ..........................+ $4.00
- Dinner Cut Roast Beef with Gravy
- Italian Beef with Sweet Peppers (Sandwich Style)
- Meat Balls in Red Sauce
- Meat Loaf with Gravy
- Roast Sirloin of Beef with Horseradish Sauce
- Steak Diane ..........................+ $4.00
- Stuffed Cabbage
- Texas Style Sliced Beef Brisket ..........................+ $1.00

**VEGETARIAN**

- *Marked items are vegetarian.

**GLUTEN FREE**

- *Marked items are gluten free.

**VEGAN**

- *Marked items are vegan.

---
LAMB
- Roasted Lamb Chops $2.00
- Sliced Leg of Lamb $2.00

SEAFOOD
- Blackened Salmon with Cajun Cream Sauce $1.00
- Blackened Tilapia with Cajun Cream Sauce
- Beer Battered Cod with Tartar Sauce
- Breaded Catfish with Tartar Sauce
- Breaded Ocean Perch with Tartar Sauce
- Fried Shrimp with Cocktail Sauce $1.00
- Pan Seared Tilapia with Mango Salsa
- Salmon with Lemon Dill Sauce $1.00
- Shrimp de Jonghe $1.00

SEAFOOD
- Blackened Tilapia with Cajun Cream Sauce
- Beer Battered Cod with Tartar Sauce
- Breaded Catfish with Tartar Sauce
- Breaded Ocean Perch with Tartar Sauce
- Fried Shrimp with Cocktail Sauce $1.00
- Pan Seared Tilapia with Mango Salsa
- Salmon with Lemon Dill Sauce $1.00
- Shrimp de Jonghe $1.00

PASTA
- Cavatelli with Vodka Sauce
- Chicken Tetrazzini
- Eggplant Parmesan
- Penne Alfredo with Broccoli & Mushrooms
- Penne Alfredo with Grilled Chicken
- Penne Alfredo with Shrimp $1.00
- Lasagna (Meat, Cheese or Vegetable)
- Mostaccioli with Meat Sauce or Italian Sausage Coins
- Pasta Primavera
- Pierogi (Potato, Potato w/ Cheddar Cheese, Cheese, Kraut, Potato w/ Bacon & Kraut, Kraut and Mushroom, Plum, Blueberry, Strawberry, Meat*)
- Quinoa Stuffed Pepper
- Ravioli (Meat or Cheese)
- Shrimp Scampi $1.00
- Stuffed Shells

Side Dishes (Select three)

COLD SIDES
- Caesar Salad
- Caprese Salad
- Creamy Cucumber Salad
- Creamy Kidney Bean Salad
- Cole Slaw
- Greek Salad
- Macaroni Salad
- Mediterranean Pasta Salad
- Mesclun Spring Salad
- Pasta Salad
- Potato Salad
- Pickled Sliced Beets
- Relish Tray
- Spinach Salad with Hot Bacon Dressing
- Three Bean Salad
- Tossed Salad with Dressing (Ranch, Italian, French, Caesar, Greek, Raspberry Vinaigrette)
  Add Dried Cranberries & Walnuts to Salad $0.75
- V&O Cucumber Salad

HOT SIDES
- Asparagus Spears
- Au Gratin Potatoes
- Baked Beans
- Baked Mostaccioli with Marinara
- Baked Potato with Butter & Sour Cream
- Blintzes (Apple, Apricot, Cheese, Raspberry)
- Bread Dressing
- Buttered Egg Noodles
- Cabbage & Noodle Casserole
- California Blend Vegetables (Broccoli, Cauliflower, Carrots)
- Cauliflower with Seasoned Breadcrumbs
- Corn Cobbettes
- Corn Niblets
- Double Baked Potato
- Garlic Smashed Red Potatoes with Gravy
- German Potato Salad
- Glazed Baby Carrots
- Glazed Sliced Sweet Potatoes
- Green Beans (Buttered or Almondine)
- Grilled Potato Salad
- Grilled Vegetables $0.75
- Italian Zucchini Marinara
- Kugelis
- Macaroni & Cheese
- Mashed Potatoes with Gravy
- Mashed Sweet Potatoes
- Mostaccioli with Marinara
- Mushroom & Parmesan Risotto
- Oven Roasted Potatoes
- Parmesan & Garlic Roasted Potatoes
- Parsleyed Potatoes
- Potato Dumplings
- Potato Pancakes
- Potato Pancakes with Applesauce $0.50
- Potato Pancakes with Sour Cream $0.50
- Potato Wedges with Ketchup
- Rice Pilaf
- Spaetzle
- Spanish Rice
- Sauerkraut
- Steamed Broccoli
- Sweet Potato Wedges
- Sweet & Sour Red Cabbage
- Three Cheese Baked Macaroni & Cheese
All per person priced menus include a heavy-duty three compartment foam plate, forks, knives, paper napkins, serving spoons and tongs. You can also exclude place settings and serving utensils, or upgrade to premium disposable plates.

**Builder Your Own Burrito Bar**
*Choice of:*
- (Choose 2) Carnitas, Barbacoa, Chicken or Steak
- Black or Pinto Beans
- Cilantro Lime or Spanish Rice
*Includes:*
  - Fresh Salsa
  - Shredded Lettuce
  - Shredded Cheese
  - Sour Cream
  - Flour Tortillas

$12.00 per person (15-30)
$10.25 per person (35-145)
$9.75 per person (150+)
*Add Guacamole for $2.75/person*

**Caribbean Buffet**
*Choice of two entrées:*
- Coconut Chicken Breast
- Grilled Grouper with Mango Salsa
- Jamaican Jerk Style Chicken
- Red Snapper with Tomato Relish
*Includes:*
  - Hearts of Palm and Artichoke Salad
  - Black Beans and Rice
  - Plantain Tostones
  - Dinner Rolls

$14.25 per person (15-30)
$12.00 per person (35-145)
$11.50 per person (150+)

**Chicago Style Hot Dogs**
- Jumbo All Beef Hot Dog
- Mustard
- Diced Onions
- Relish
- Sport Peppers
- Pickle Spear
- Plain or Poppy Seed Bun

$2.90 per person (Minimum 20 people, 1 hot dog per person)

**Chicken & Sausage Special**
*Choice of:*
- Oven Roasted or Fried Chicken
- Polish Sausage (Fresh or Smoked) with Kraut or Italian Sausage with Red Sauce & Peppers
*Includes:*
  - Corn Niblets
  - Oven Roasted Potatoes
  - Pasta Salad
  - Dinner Rolls, Rye Bread or French Bread (Sandwich Style)

$11.00 per person (15-30 people)
$9.50 per person (35-145 people)
$9.00 per person (150+ people)

**German Oktoberfest**
*Choice of two entrées:*
- Braised Apple Pork Chops
- Bratwurst w/ Mustard and Onion
- Chicken Schnitzel with Gravy
- Pork Schnitzel with Gravy
- Roast Pork with Gravy
*Choice of three sides:*
- Creamy Cucumber Salad
- Creamy Kidney Bean Salad
- German Potato Salad
- Potato Pancakes +$0.15
- Potato Pancakes with Applesauce +$0.50
- Potato Pancakes with Sour Cream +$0.50
- Sauerkraut
- Sliced Red Beets
- Spaetzle
- Sweet & Sour Red Cabbage
*Includes: Rye Bread or Brat Buns*

$12.25 per person (15-30)
$10.75 per person (35-145)
$10.25 per person (150+)
*Add German Apple Bars for $1.65 each*

**Greek Buffet**
- Athenian Chicken
- Gyros with Tomato, Onion and Tatziki Sauce
- Greek Salad
- Rice and Peas
- Roasted Potatoes
- Pita Bread

$12.50 per person (15-30)
$10.75 per person (35-145)
$10.25 per person (150+)
*Add Baklava for $48.00 (36pc)*
HAWAIIAN LUAU
Choice of two entrées:
- Baked Ham with Pineapple Glaze
- Coconut Chicken Breast
- Kalua Pork
- Sweet & Sour Chicken
- Teriyaki Chicken

Includes:
- Hawaiian Ambrosia Salad
- Maui Vegetable Blend
- Rice Pilaf
- Hawaiian Rolls

$13.75 per person (15-30)
$11.50 per person (35-145)
$11.00 per person (150+)

KIDS
- Chicken Nuggets with BBQ Sauce
- Mini 3” All Beef Hotdogs on Buns with Ketchup
- Macaroni & Cheese

$6.50 per person (15-30)
$5.00 per person (35-145)
$4.50 per person (150+)

MARDI GRAS
- Chicken & Sausage Gumbo
- Shrimp Etouffee
- Sausage Jambalaya
- Dirty Rice
- Southern Greens
- Corn Bread

$15.00 per person (15-30)
$13.00 per person (35-145)
$12.50 per person (150+)
Add a King Cake for $24.95 (Serves 15)

MEXICAN BUFFET
Choice of two entrées:
- Barbacoa
- Beef Tacos with Soft or Hard Shells
- Chicken Enchiladas
- Chicken Fajitas
- Chicken Mole
- Chicken Quesadillas
- Chicken Tacos with Soft or Hard Shells
- Corn Husk-Wrapped Tamales (Chicken, Beef, or Pork)
- Pork Carnitas
- Pork Enchiladas
- Steak Fajitas +$2.75
- Steak Tacos with Soft or Hard Shells

Includes:
- Spanish or Cilantro Lime Rice
- Refried or Pinto Beans
- Chips & Fresh Salsa

$12.75 per person (15-30)
$11.00 per person (35-145)
$10.50 per person (150+)
Add Guacamole for $2.75/person
Add Churros for $1.00 each

IRISH BUFFET
- Corned Beef (3/4lb raw weight)
- Cabbage
- Glazed Baby Carrots
- Parslied Potatoes
- Rye Bread
- Mustard and Horseradish

$11.50 per person (March minimum 15, April-February minimum of 50)

Increase portion size of corned beef to one pound (raw weight) for additional $2.50/person
Add Irish Soda Bread for $5.00/loaf

ITALIAN
- Chicken Vesuvio with Potatoes
- Lasagna (Meat, Cheese or Vegetable)
- Italian Zucchini Marinara
- Caesar Salad
- Garlic Bread

$12.50 per person (15-30)
$11.00 per person (35-145)
$10.50 per person (150+)

POLISH
- Fresh & Smoked Polish Sausage with Kraut
- Stuffed Cabbage
- Cabbage and Noodle Casserole
- Creamy Cucumber Salad
- Potato Dumplings
- Rye Bread

$13.00 per person (15-30)
$11.50 per person (35-145)
$11.00 per person (150+)

TACO BAR
- Beef, Chicken or Steak* Tacos with Soft or Hard Shells (2 tacos per person)
- Shredded Lettuce
- Shredded Cheddar Cheese
- Sour Cream
- Diced Tomatoes
- Hot Sauce

$4.00 per person (15-30)
$3.25 per person (35-145)
$3.00 per person (150+)
*Add $0.50 additional per person

TRADITIONAL HOLIDAY
- Baked Ham with Pineapple Glaze
- Whole Carved Turkey
- Buttered Green Beans
- Mashed Potatoes with Gravy
- Tossed Salad with Dressing
- Cranberry Sauce
- Dinner Rolls

$13.25 per person (15-30)
$11.75 per person (35-145)
$11.25 per person (150+)

TUR-DUCK-EN
A de-boned chicken, stuffed inside a de-boned duck, stuffed inside a de-boned turkey. All three birds are stuffed with a bread dressing.

Ready-to-Cook Tur-Duck-en
Small $99.00 (8-12 servings)
Large $135.00 (15-20 servings)

Hot Ready-to-Serve Tur-Duck-en
Small $170.00 (8-12 servings)
Large $205.00 (15-20 servings)

Online Ordering Available at www.poloniacatering.com
PIG ROAST
- Hawaiian Style – served with a Teriyaki Glaze
  Includes:
  • Sweet & Sour Chicken  
  • Maui Vegetable Blend 
  • Hawaiian Rolls or Buns 
$14.25 per person (50-145) 
$13.75 per person (150+)
*Carved on site by Chef add $200.00

- BBQ Style – served with BBQ Sauce
  Includes:
  • Fried Chicken  
  • Cole Slaw  
  • Buns 
$13.50 per person (50-145) 
$13.00 per person (150+)
*Carved on site by Chef add $200.00

GREEK LAMB ROAST
- Whole Lamb 
- Rice and Peas 
- Pita Bread 
$16.25 per person (50-145) 
$15.75 per person (150+)
*Carved on site by Chef add $200.00

AMERICAN PICNIC
Choice of two entrées:
- Chicken Breast 
- Italian Sausage 
- ½ lb Cheeseburgers  
- Smoked Polish Sausage 
- Veggie Burgers 
- Chilled Watermelon Cubes 
- Macaroni Salad 
- Potato Salad 
- Regular & BBQ Potato Chips 
Includes: Appropriate condiments and breads
Drop Off  Grilled-on-Site
$12.00 per person (15-30)  $19.50 per person (50-95) 
$10.50 per person (35-145)  $15.75 per person (100-195) 
$10.00 per person (150+)  $14.25 per person (200+)

TUSCAN FEAST
- Cavatelli with Vodka Sauce 
- Chicken Tetrazzini 
- Italian Sausage with Red Sauce & Sweet Peppers 
- Parmesan and Garlic Roasted Potatoes 
- Tossed Salad with Italian Dressing 
- French Bread 
$13.50 per person (15-30 people) 
$12.00 per person (35-145 people) 
$11.50 per person (150+ people)

WESTERN BBQ
- BBQ Beef 
- Fried Chicken 
- Corn Cobbettes 
- Potato Salad 
- Buns 
$9.50 per person (15-30) 
$8.75 per person (35-145) 
$8.25 per person (150+)

Serving sizes are based on being only or main entrée.
BBQ PICNIC
• BBQ Chicken
• Baby Back Ribs
• French Bread

Choice of three picnic sides:
- Baked Beans
- Cole Slaw
- Grilled Corn on Cob +$0.50
- Pasta Salad
- Regular & BBQ Potato Chips

Drop Off  Grilled-on-Site
$15.75 per person (15-30)  $24.25 per person (50-95)
$14.25 per person (35-145)  $19.50 per person (100-195)
$13.75 per person (150+)  $18.00 per person (200+)

Corporate Meeting Breaks

BROWNIE AND COOKIE BREAK
An assortment of brownies and cookies - perfect for an afternoon treat!
$1.95 per person (minimum 20 people)

BUILD YOUR OWN TRAIL MIX
Includes a selection of Granola Crisps, Raisins, Chocolate Chips, Dried Cranberries, M&M’s, Peanut M&M’s, Sunflower Seeds, and a variety of salted nuts. Take-out boxes are included to build and transport your snack back to the meeting.
$3.95 per person (minimum of 35 people)

HUMMUS BREAK
Freshly made hummus served with pita wedge chips, baby carrots and sugar snap peas.
$3.25 per person (minimum of 20 people)

LIGHT BREAK
Fresh fruit salad, assorted healthy snack bars and a variety of flavored light yogurts.
$4.25 per person (minimum of 20 people)

NACHO BAR BREAK
Warm nacho cheese sauce, fresh salsa, sour cream and jalepeno slices to top corn tortilla chips as you like.
$3.95 per person (minimum of 20 people)

SWEET & SALTY PRETZEL BREAK
Warm soft pretzels with mustard and cheese dip along with chocolate covered pretzels
$4.25 per person (minimum of 20 people)

KABOBS
• Chicken & Beef with Onions, Tomato, Peppers, and Mushrooms
• Rice Pilaf
• Tossed Salad with Dressing (see page 5 for selection.)
• Dinner Rolls

Drop Off  Grilled-on-Site
$15.00 per person (15-30)  $25.00 per person (50-95)
$13.75 per person (35-145)  $19.75 per person (100-195)
$12.75 per person (150+)  $18.25 per person (200+)

Retail Packages

Stop in today to purchase some of your Polish favorites in our freezer.

- Pierogi (Potato, Potato w/ Cheddar, Potato w/ Bacon & Kraut, Kraut, Kraut & Mushroom, Meat, Blueberry, Strawberry & Plum) (1 dozen package)  $4.75
- Mushroom Pierogi (1 dozen)  $6.75
- Potato Dumplings (15oz)  $4.75
- Potato Dumplings (4lb)  $16.75
- Smoked Polish Sausage (1 pound package)  $5.25
- Fresh Polish Sausage (1.5lb package)  $6.00
- Stuffed Cabbage (3pc)  $8.50
- Potato Pancakes (6pc)  $6.75
- Potato Pancakes (24 pc)  $25.00
- Cabbage & Noodle Casserole  $4.75
- Cheese Blintzes (6 piece)  $5.75
- Sauerkraut (cold)  $9.00
  - Quart (4-6): $9.00
  - 1/3 Pan (8-15) $17.50
  - 1/2 Pan (15-25) $22.00
  - Full Pan (40-60) $40.00

Online Ordering Available at www.poloniacatering.com
### PARTY SUBS
Choice of American Sub or Italian Sub, sliced or whole
- **American Sub**: Ham, Turkey, Salami, American Cheese
- **Italian Sub**: Salami, Pepperoni, Mortadella, Provolone Cheese
*Includes*: Mayo, Mustard, Tomato, Lettuce, Red Onion

**3-foot Party Sub (12-15)**..........................................................$120.00

### BUILD YOUR OWN SANDWICH
Choice of three meats:
- Ham
- Salami
- Tuna Salad
- Roast Beef +$0.30
- Turkey
- Chicken Salad
*Includes*: American, Swiss and Muenster Cheese, Lettuce, Tomato, Onion, Mayo, Mustard, Pickle, Potato Chips, Potato Salad, Cole Slaw and Assorted Bread and Rolls

$10.50 per person (15-30)
$9.00 per person (35-145)
$8.50 per person (150+)

### BUILD YOUR OWN SALAD
Romaine and Iceberg Lettuce plus these toppings:
- Bacon
- Black Olives
- Cheddar Cheese
- Cucumbers
- Eggs
- Mushrooms
- Parmesan Cheese
- Red Onion
- Tomatoes

*Includes*: Bowls, Spoons, Crackers and Ladle

$7.25 per person (15-30)
$5.75 per person (35-145)
$5.25 per person (150+)

### SOUP
Choice of one soup:
- Chicken Noodle
- Cream of Broccoli
- Cream of Potato
- Mushroom Barley
- Red Beet
- Tomato Bisque

*Includes*: Bowls, Spoons, Crackers and Ladle

$3.50 per person (15-30)
$2.55 per person (35-145)
$2.00 per person (150+)

### CHILI & BAKED POTATO BAR
Includes:
- Bacon
- Chives
- Cheddar Cheese
- Diced Onion
- Sliced Jalapeños
- Sour Cream
- Butter
- Oyster Crackers

$8.50 per person (15-30)
$7.00 per person (35-145)
$6.50 per person (150+)

### PARTY SALAD BOWLS
A small serves 10-15, and a large serves 20-25. A selection of dressings is available. (See page 5)

- **Caesar Salad** with Romaine Lettuce, Parmesan Cheese, Tomato, Eggs, Croutons
  - Small $26.00 (10-15)
  - Large $44.00 (20-25)

- **Greek Salad** with Romaine Lettuce, Tomato, Feta Cheese, Black Olives, Pepperoncini, Red Onion, Greek Dressing
  - Small $29.00 (10-15)
  - Large $47.00 (20-25)

- **Mesclun Spring Salad** with Tomato and Cucumber
  - Small $26.00 (10-15)
  - Large $42.00 (20-25)

- **Spinach Salad with Hot Bacon Dressing** with Tomatoes, Bacon, Mushrooms and Hardboiled Eggs
  - Small $30.00 (10-15)
  - Large $48.00 (20-25)

- **Tossed Salad** with Iceberg Lettuce, Tomato, Cucumber, Carrots & Red Cabbage
  - Small $23.00 (10-15)
  - Large $36.00 (20-25)
All box lunch selections are cold items. Box lunches are available boxed or unboxed. For larger groups or custom orders, call for pricing. Minimum 12 per flavor. Additional charge for less than 12 per flavor.

**BUDGET**
Deli Sandwich, Potato Chips & Freshly Baked Cookie
$9.00 per person (15-30)
$7.60 per person (35-145)
$7.00 per person (150+)

**DELUXE**
Deli Sandwich with extra meat, Choice of Deli Salad (Potato, Pasta, Macaroni, or Cole Slaw), Potato Chips, Pickle Spear & 2 Freshly Baked Cookies
$11.95 per person (15-30)
$10.50 per person (35-145)
$9.75 per person (150+)

---

**Deli Sandwiches**
- **American** (Ham, Turkey, Salami, & American Cheese)
- **Italian** (Salami, Mortadella, Pepperoni, & Provolone Cheese)
- **Ham & Swiss**
- **Roast Beef & Cheddar**+$0.50 o **Assorted Cheese**
- **Tuna Salad & American**
- **Egg Salad & American**

All sandwiches include: **Lettuce, Tomato, Mayo & Mustard Packets. Red onion upon request.**

---

**ASSORTED WRAP PLATTER**
A variety of wraps cut in half (2 halves per person). Selection may include Turkey BLT, Chicken Caesar and/or Southwest Chicken.
$8.00 per person (15-30)
$6.75 per person (35-145)
$6.25 per person (150+)

---

**ASSORTED SANDWICH PLATTER WITH CHIPS**
A variety of sandwiches cut in half and served with potato chips (2 halves per person). All sandwiches include: **Lettuce, Tomato, Mayo & Mustard Packets. Red onion upon request.**

$7.50 per person (15-30)
$6.50 per person (35-145)
$6.00 per person (150+)

---

**Premium Disposable Place Settings**
- White Plate with Silver Trim $1.35 each
- White or Black Square Plate $0.75 each
- Fallen Leaf Plate $0.35 each
- Dinner Plate .......................................................... $1.20 each
- Salad/Dessert Plate ................................................ $0.95 each
- 10 oz Plastic Beverage Glass ................................ $0.35 each
- 12 oz Plastic Cup .................................................... $0.15 each
- Crystal-Clear Shatterproof Champagne Flute 6oz $7.25/dozen
- Crystal-Clear Shatterproof Wine Glass 14oz $9.99/dozen
- Reflection fork, knife and spoon rolled with premium paper napkin $0.95 each
- Plastic Serving Tongs ................................................ $1.20 each
- Plastic Serving Spoons ............................................ $0.55 each

---

**Beverages**

- **Coffee (Regular or Decaf)** includes Cream, Sugar, Stirs and either Plastic Mugs or Insulated To-Go Cups
  - 3 gallon $62.00 (40-50 servings)
  - 5 gallon $97.00 (70-80 servings)

- **Hot Tea** includes Tea, Lemon, Sugar, Stirs and either Plastic Mugs or Insulated To-Go Cups
  - 3 gallon $47.00 (40-50 servings)
  - 5 gallon $75.00 (70-80 servings)

- **Orange Juice, Lemonade, Iced Tea, or Fruit Punch** Includes Plastic Cups
  - 3 gallon $47.00 (40-50 servings)
  - 5 gallon $75.00 (70-80 servings)

- **Bottled Juice**: Orange, Apple or Cranberry Juice
  $16.00 per dozen (per flavor)

- **Assorted Canned Soda**: We will provide you with a variety of Regular, Diet and Lemon-Lime soda.
  $10.00 per dozen

- 16.9oz Bottled Water $10.00 per dozen

- **Ice**: 22 lb Bag $6.00 or 10 lb Bowl of Ice $8.00

---

Perfect for Corporate Meetings.

Online Ordering Available at www.poloniacatering.com
Cold Hors D’oeuvres

- Bagel & Lox Lollipop .......................... $98.00 (48 pc)
- Beef Tenderloin w/ Boursin Crostini ........ $125.00 (48 pc)
- Caprese Skewers ................................ $64.00 (48 pc)
- Crab & Avocado Canapés .................. $98.00 (48 pc)
- Goat Cheese & Black Olive Tapenade Crostini $54.00 (48 pc)
- Grilled Chicken Salad Crostini ............ $70.00 (48 pc)
- Marinated Antipasto Skewers ............ $67.00 (48 pc)
- Salmon & Cucumber Canapés ............ $105.00 (48 pc)
- Seared Tuna on Wonton w/ Wasabi Cream $125.00 (48 pc)
- Thai Curry Chicken Salad on Wonton ...... $77.00 (48 pc)
- Tomato & Basil Bruschetta on Crostini ... $57.00 (48 pc)
- Tomato & Basil Bruschetta with Crostini $46.00 (48 pc)

Cold Mini Sandwiches

- Beef Tenderloin Sandwich with Horseradish Sauce . . . . . . . . . . . . . . . . . . . . . $215.00 (40 pc)
- Caprese Sandwiches .......................... $47.00 (24 pc)
- Chicken Breast Medallion Sandwich with Honey Mustard ......................... $52.00 (24 pc)
- Chicken Tea Sandwiches .................. $75.00 (24 pc)
- Cocktail Sandwiches* ..................... $50.00 (24 pc)
- Croissant Sandwiches* ................. $75.00 (24 pc)
- Cucumber Tea Sandwiches .............. $70.00 (40 pc)
- Pinwheel Sandwiches .................... $26.00 (24 pc)

Hot Hors D’oeuvres

BEEF:
- Asian Short Rib Pot Pie .................. $98.00 (40 pc)
- Bacon Wrapped Sirloin and Gorgonzola ... $98.00 (48 pc)
- Beef Empanada .................................. $90.00 (48 pc)
- Beef Wellington .......................... $120.00 (48 pc)
- Chipotle Steak Churrasco .............. $132.00 (48 pc)
- Franks in Pastry .......................... $66.00 (48 pc)
- Meatballs (BBQ, Swedish or Sweet & Sour) $42.00 (96 pc)
- Short Rib & Manchego Cheese Empanada... $98.00 (48 pc)
- Teriyaki Beef Satay ...................... $132.00 (48 pc)

POULTRY:
- Boneless Chicken Wings (BBQ, Buffalo, Garlic Parmesan, Sweet Chili, Teriyaki) ..... $52.00 (48 pc)
- Buffalo Chicken Spring Rolls ............ $76.00 (40 pc)
- Chicken Empanada ...................... $93.00 (48 pc)
- Chicken Pot Stickers with Plum Sauce .. $75.00 (48 pc)
- Chicken Quesadilla with Salsa .......... $72.00 (48 pc)
- Chicken Wellington ..................... $98.00 (48 pc)
- Chicken Wings (BBQ, Buffalo or Teriyaki). $52.00 (48 pc)
- Hawaiian Chicken Satay .................. $108.00 (48 pc)
- Thai Peanut Chicken Satay ............... $108.00 (48 pc)
SEAFOOD:
- Chili Lime Salmon Satay $156.00 (48 pc)
- Crab Cakes with Remoulade Sauce $110.00 (40 pc)
- Crab Stuffed Mushrooms $90.00 (40 pc)
- Panang Shrimp $146.00 (48 pc)
- Scallops Wrapped in Bacon $120.00 (48 pc)
- Shrimp Wrapped in Bacon $135.00 (48 pc)

VEGETARIAN:
- Asparagus with Asiago in Phyllo $85.00 (48 pc)
- Brie en Croute $104.00 (48 pc)
- Brie & Raspberry in Phyllo $86.00 (48 pc)
- Carmel Apple & Goat Cheese Purse $130.00 (48 pc)
- Cheddar Cheese Puffs $78.00 (48 pc)
- Cheese Quesadilla with Salsa $62.00 (48 pc)
- Goat Cheese & Roasted Red Pepper Quiche $62.00 (40 pc)
- Kalamata & Artichoke Tarts $80.00 (40 pc)
- Spinach Stuffed Mushrooms $70.00 (40 pc)
- Mushroom Tarts $74.00 (40 pc)
- Quiche Florentine $61.00 (40 pc)
- Spanakopita $68.00 (48 pc)
- Southwest Spring Rolls $98.00 (48 pc)
- Truffled Macaroni & Cheese $98.00 (48 pc)
- Vegetable Egg Roll w/ Sweet & Sour Sauce $44.00 (48 pc)
- Vegetable Pot Sticker w/ Plum Sauce $93.00 (48 pc)

ARTISANAL CHEESE TRAY
Brie, Manchego, Chevre, Aged Gouda, Gorgonzola, Baguettes
Small $80.00  Medium $91.00  Large $112.00

CAPRESE TRAY
Sliced Heirloom Tomatoes, Fresh Mozzarella Slices, Fresh Basil and Balsamic Vinegar Glaze
Small $50.00  Medium $60.00  Large $77.00

CHARCUTERIE TRAY
Manchego, Parmesan, Prosciutto, Soppressata, Fig Jam, Baguettes
Small $78.00  Medium $121.00  Large $154.00

DOMESTIC CHEESE TRAY
Chipotle Gouda, Swiss, Muenster, Cheddar, Crackers
Small $52.00  Medium $63.00  Large $80.00

FRESH SALSA WITH TORTILLA CHIPS
Small $55.00  Large $105.00

FRUIT TRAY (SPRING/SUMMER ONLY)
Watermelon, Honey Dew, Pineapple, Cantaloupe, Strawberries
Small $53.00  Medium $64.00  Large $80.00

FRUIT & CHEESE TRAY
Chipotle Gouda, Swiss, Muenster, Cheddar, Grapes, Honey Dew, Cantaloupe
Small $52.00  Medium $63.00  Large $80.00

GARLIC OR ROASTED RED PEPPER HUMMUS WITH PITA CHIPS
Small $58.00  Large $105.00

GRILLED VEGETABLE TRAY
Zucchini, Yellow Squash, Portabella Mushrooms, Red Onions, and Bell Peppers
Small $53.00  Medium $75.00  Large $90.00

GUACAMOLE WITH TORTILLA CHIPS
Small $70.00  Large $120.00

MEAT & CHEESE TRAY
Muenster, Cheddar, Salami, Pepperoni, Crackers
Small $52.00  Medium $63.00  Large $80.00

RELISH TRAY
Baby Carrots, Celery, Pepperoncini, Black Olives, Gherkins
Small $40.00  Medium $51.00  Large $60.00

SEAFOOD CEVICHE WITH TORTILLA CHIPS
Small $90.00  Large $160.00

JUMBO SHRIMP TRAY
Served with Cocktail Sauce & Lemons
Small $70.00  Medium $125.00  Large $185.00

VEGETABLE TRAY
Baby Carrots, Broccoli & Cauliflower Florets, Celery, Cherry Tomatoes, Cucumbers, Ranch Dip
Small $46.00  Medium $56.00  Large $70.00

WARM BUFFALO CHICKEN DIP
Shredded Chicken, Cream Cheese, Hot Sauce, Cheddar Cheese, Tortilla Chips
Small $50.00  Large $85.00

WARM CRAB DIP WITH TORTILLA CHIPS
Small $65.00  Large $115.00

WARM SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS
Small $55.00  Large $105.00

WHOLE SMOKED SALMON
Garnished with Capers, Dill Cream Cheese, Eggs, Red Onion, Cocktail Rye Bread
Serves up to 100 people $250.00
The Nitro Dessert Station is Chicago’s first mobile liquid nitrogen station. Using only the freshest, highest quality ingredients, we hand-craft ice cream, gelato, yogurt or sorbet using liquid nitrogen to super-cool the mixture in seconds – right in front of your guests. The Nitro Express is the same hand-crafted ice cream made prior to your event and delivered without our station.

**CUSTOM MIX-IN BAR***
You choose the flavors and mix-ins, and your guests will create their own perfect concoction. We’ll then mix in their favorites and create an individualized sundae for each guest.
- Choice of two hand-crafted flavors
- Choice of eight candies
- Choice of four fruit/bakery items
  - Whipped Cream
  - Maraschino Cherries
  - Sprinkles
  - Plastic Spoons

**Nitro Dessert Station**
$5.75 per person plus $7.50 per person (35-95)
$500 station rental

**Nitro Express**
$7.50 per person (35-95)
$7.00 per person (100-195)
$6.75 per person (200+)

**TASTING PORTION***
A smaller 3oz scoop perfect for cocktail events or with other dessert options.
- Choice of two hand-crafted flavors
  - Nuts
  - Maraschino Cherries
  - Sprinkles
  - Plastic Bowls
  - Whipped Cream
  - Napkins
  - Plastic Spoons

**Nitro Dessert Station**
$2.65 per person plus $4.35 per person (35-95)
$500 station rental

**Nitro Express**
$4.35 per person (35-95)
$3.85 per person (100-195)
$3.50 per person (200+)

**ICE CREAM SANDWICH BAR***
Choose a donut or two cookie flavors: Chocolate Chip, Oatmeal Raisin, Peanut Butter, S’more or Sugar and we’ll fill them with our delicious ice cream for an ice cream sandwich that is out of this world!
- Choice of two hand-crafted ice cream flavors
  - Plastic Bowls
  - Napkins

**Nitro Dessert Station**
$2.85 per person plus $4.55 per person (35-95)
$500 station rental

**Nitro Express**
$4.55 per person (35-95)
$4.05 per person (100-195)
$3.70 per person (200+)

**ROOTBEER FLOATS***
Enjoy a pint of “beer” with friends. We’ll scoop our Vanilla Bean ice cream into a shatterproof pint glass and top it with rootbeer.
- Plastic Spoons
  - Napkins
  - Straws

**Nitro Dessert Station**
7oz Mini Root Beer Float $2.50 per person
12oz Root Beer Float $3.50 per person plus $500 station rental
**Flavors**

**PREMIUM ICE CREAM, GELATO & FROZEN YOGURT FLAVORS (SPECIALTY OPTIONS SUCH AS SUGAR-FREE, VEGAN OR DAIRY-FREE ALSO AVAILABLE)**

- Banana
- Birthday Cake
- Blueberry
- Bourbon Bacon
- Bubblegum
- Butter Pecan
- Buttered Popcorn
- Caramel
- Cereal Milk
- Chai Latte
- Cheesecake
- Chocolate Cake Batter
- Chocolate Chip
- Coffee
- Cookies & Cream
- Cookie Dough
- Dark Chocolate
- Dark Chocolate Mint
- Double Chocolate Chip
- Extra Rich Chocolate
- French Toast
- Glazed Donut
- Green Tea
- Irish Cream
- Key Lime
- Mango
- Maple Bacon
- Maple Bourbon
- Maple Walnut
- Mexican Hot Chocolate
- Milk Chocolate
- Mint Chocolate Chip
- Orange Cream
- Peach
- Peanut Butter
- Pina Colada
- Pistachio
- Raspberry
- Raspberry Truffle
- Rootbeer Float
- Salted Caramel
- Salted Caramel Corn
- Strawberry
- Strawberry Basil Balsamic
- Sweet Cream
- Swedish Fish
- Tahitian Vanilla
- Toffee Chocolate Chip
- Triple Berry
- Vanilla Bean
- Lemon
- Lime
- Mango
- Mimosa
- Mojito
- Raspberry
- Strawberry
- Watermelon

**Seasonal Flavors**

- Candy Cane
- Caramel Apple
- Candy Corn

**Sorbet Flavors**

- Blood Orange
- Caramelized Pineapple
- Cherry Limeade
- Grapefruit Basil
- Hard Cider
- Kiwi
- Lemon
- Lime
- Mango
- Mimosa
- Mojito
- Raspberry
- Strawberry
- Watermelon

**Mix-Ins**

**Candy:**

- Almonds
- Butterfinger®
- Caramel
- Chocolate Chips
- Chocolate Covered Almonds
- Chocolate Covered Peanuts
- Chocolate Covered Pretzels
- Coconut flakes
- Craisins®
- Crunch® Bars
- Fudge
- Graham Cracker Crust
- Gummy Bears
- Heath® Bars
- Kit Kat®
- M&M®s
- Marshmallow Cream
- Nerds®
- Nilla® Wafers
- Nutella®
- Oreos®
- Payday®
- Peanut Butter
- Reese’s Peanut Butter Cups®
- Reese’s Pieces®
- Rolos®
- Snickers®
- SweeTARTS®
- Twix®
- Waffle Cone Pieces
- Walnuts
- Whatchamacallit®
- White Chocolate Chips

**Fruit & Bakery:**

- Angel Food Cake
- Apple Pie Filling
- Applejacks® Cereal
- Blueberries
- Brownies
- Captain Crunch® Cereal
- Chocolate Chip Cookies
- Chocolate Chip Cookie Dough
- Cocoa Pebbles® Cereal
- Froot Loops™ Cereal
- Fruity Pebbles® Cereal
- Oatmeal Raisin Cookies
- Peanut Butter Cookies
- Pound Cake
- Raspberries
- S’more Cookies
- Sliced Bananas
- Strawberries

Online Ordering Available at www.poloniacatering.com
Cakes and Pastries
An assortment of sweet treats to add extra flavor to your gathering.

Custom Party Cakes

CAKE FLAVORS
Banana; Carrot; Chiffon; Chocolate; Confetti: Red Velvet; White; Yellow

ICINGS
Chocolate Buttercream*; Chocolate Whipped Cream; Cream Cheese*; Dark Chocolate Ganache*; Real Buttercream; Whipped Cream

MOUSSE FILLINGS
Banana; Chocolate; Chocolate Mint; Coconut; Hazelnut; Irish Cream; Key Lime; Lemon; Lime; Mocha; Orange; Peanut Butter; Pineapple; Raspberry; Strawberry; White Chocolate; Vanilla Bean

FRUIT FILLINGS
Fresh Bananas in Custard or Mousse of your Choice*; Fresh Strawberries in Strawberry Glaze or Mousse of your Choice*; Mandarin Oranges in Mousse of your choice*; Pineapple in Mousse of your choice*; Seasonal Fresh Berries added into Mousse of your choice*

OTHER FILLINGS
Cannoli*; Cream Cheese*; Custard*; Flaked Coconut*; Fudge; Raspberry Preserves; Royal Cherry; Royal Lemon; Strawberry Preserves

*Items have extra charge. Price depends upon the size of the cake.

6" Round (4-6)...........................$25.95
8" Round (8-12).........................$35.95
10" Round (15-20).....................$48.95
¼ Sheet (20-25).........................$61.95
12" Round (28-35)......................$73.95
½ Sheet (35-45).........................$89.95
Large ½ Sheet (50-60)...............$111.95
Full Sheet (80-100)....................$156.95

• All cakes listed above have two layers of cake and a filling. Two different cake layers or ½ and ½ on filling is no extra charge.
• Side-by-Side Cakes: $5.00 extra charge.
• Decorations: Themes, Character Figurine/Scene or Edible Images are $12.00 each.
• Shaped & Theme Cakes are Available. Tiered Cakes follow wedding cake pricing – call for details.

Specialty Cakes

ATOMIC CAKE
Three layer cake with white cake, fresh strawberry filling, banana cake, fresh bananas in custard, fudge, chocolate cake and iced in whipped cream.
8" (8-12).................................$53.95
10" (15-20)..............................$70.95
¼ Sheet (20-25).........................$90.95
12" (28-35)..............................$98.95
½ Sheet (35-45).........................$118.95
Large ½ Sheet (50-60)................$142.95

CITRUS TORTE
Four layer torte with thin layers of chiffon cake with lemon, lime, and orange mousse in between, iced in buttercream.
6" (4-6).................................$36.95
8" (8-12).................................$43.95
10" (15-20)..............................$60.95
¼ Sheet (20-25).........................$75.95
12" (28-35)..............................$81.95
½ Sheet (35-45).........................$98.95
Large ½ Sheet (50-60)...............$115.95

GERMAN CHOCOLATE CAKE, CARROT CAKE OR TIRAMISU
6" (4-6).................................$37.95
8" (8-12).................................$53.95
10" (15-20)..............................$70.95
¼ Sheet (20-25).........................$90.95
12" (28-35)..............................$98.95
½ Sheet (35-45).........................$118.95
Large ½ Sheet (50-60)...............$142.95

BERRYLICIOUS
Chiffon cake filled in separate layers with fresh raspberries, fresh blackberries and fresh strawberries, all in white chocolate mousse. (Spring/Summer only)
6" (4-6).................................$38.95
8" (8-12).................................$59.95
10" (15-20)..............................$76.95
¼ Sheet (20-25).........................$100.95
12" (28-35)..............................$107.95
½ Sheet (35-45).........................$131.95
Large ½ Sheet (50-60)...............$155.95

FLOURLESS CHOCOLATE CAKE
It’s the living end for chocolate lovers. A dense, rich chocolate cake iced in ganache. Our handmade raspberry sauce accompanies it in a separate container.
6" round (4-6).........................$21.95
9" round (12-16).......................$36.95
**TURTLE CHEESECAKE**
- 6” round (4-6) ........................................... $24.95
- 9” round (12-16) ........................................ $40.95

**PLAIN CHEESECAKE**
- 6” round (4-6) .............................................. $21.95
- 9” round (12-16) ......................................... $36.95

**CHEESECAKE WITH FRESH STRAWBERRIES IN GLAZE**
- 6” round (4-6) ........................................... $28.95
- 9” round (12-16) ......................................... $46.95

---

**Pastries**

**CUPCAKES**
All flavors available except chiffon. Plain or with filling. Minimum 12 per flavor. Seven days notice required. Ask about seasonal flavors.
- Unfilled .............................................. $26.95/dozen
- Mousse Filled ........................................ $32.95/dozen

**MINI CUPCAKES**
All flavors available except chiffon. Plain or with filling. Seven days notice required. Ask about seasonal flavors. Minimum 24 per flavor.
- Unfilled .............................................. $25.95/2 dozen
- Mousse Filled ........................................ $27.90/2 dozen

**TRADITIONAL COOKIES**
Assortment may include: Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar, S’more
- Small (24 pc) ........................................ $20.95
- Large (48 pc) .......................................... $39.95

**CHOCOLATE DIPPED STRAWBERRIES**
Dark, White or Mixed (Approx 10 per lb) $22.95 lb

**KOLACKY** Apricot, Cheese, Raspberry $8.95/dozen (one flavor per dozen)

**ASSORTED KOLACKY** (Apricot, Cheese, Raspberry) $8.95/dozen

**TRADITIONAL MINI PASTRIES**
Assortment may include: Blueberry Top Cheesecake, Brownies, Cherry Top Cheesecake, Cream Puffs, Eclairs, German Apple Bars, Lemon Squares, Raspberry Bars, Seasonal Tarts, Truffles
- Small Tray (20 pc) ................................. $32.95
- Large Tray (40 pc) ................................. $58.95

**GOURMET MINI PASTRIES**
Assortment may include: Cannoli, Chocolate Dipped Strawberries, Coconut Macaroons, Cream Puff Swans, Fresh Fruit Tarts, Hazelnut Tulip Cups, Peanut Butter Crunch Cups, Raspberry Ganache Tarts, Strawberry Cheesecake, Tiramisu Torte Slices, Turtle Cheesecake,
- Small Tray (20 pc) ................................. $40.95
- Large Tray (40 pc) ................................. $73.95

**BROWNIE TRAY**
Assortment may include: Chocolate Chip Brownies, Peanut Butter Brownies, Cheesecake Brownies and Blondies
- Small Tray (24 pc) ................................. $28.95
- Large Tray (48 pc) ................................. $54.95

**CAKE TRUFFLES**
Assortment may include: Carrot, Peanut Butter, Red Velvet, Salted Caramel Pecan, S’more, Triple Chocolate
- Small Tray (36 pc) ................................. $36.95

**ASSORTED MINI PIES**
Includes Apple and Cherry
- Small Tray (32 pc) ................................. $38.95

**ASSORTED FRENCH MACAROONS**
Assortment based on season ........................ $2.25 each

---

**Cascading Chocolate Fountain**

**PACKAGE #1:** Three hour fountain rental, attendant, and 20 lbs of chocolate of your choice. Plates & dippers not included. $450.00

**PACKAGE #2:** Three hours of dipping time with attendant to set up, maintain, and clean up. Includes your choice of chocolate, plates and up to 6 dippers.
- $300.00 rental + $3.00 per person. Minimum of 50 people. Additional time $50.00 per hour.

**PREMIUM FOUNTAIN OPTIONS**
- Dark Chocolate; Milk Chocolate; White Chocolate; Peanut Butter

**DIPPERS**
- Apples; Bananas; Biscotti; Chocolate Chip Cookies; Chocolate Donut Holes; Grapes; Graham Crackers; Hershey Kisses; Jelly Donut Holes; Kit Kats; Maraschino Cherries; Marshmallows; Mini Cream Puffs; Pineapples; Pretzels; Pound Cake; Rice Crispy Treats; Strawberries; Sugar Cookies; Wafer Cookies
Popular Rental Items

We carry a wide variety of rental items, including tents, tables, chairs, china, flatware, flooring and more. For a complete list of items, visit our Web site.

WOOD TOP TABLES
- 6’x30” banquet (seats 6-8) ........................................ $8.00
- 8’x30” banquet (seats 8-10) ...................................... $8.50
- 48” round (seats 6-8) .............................................. $8.50
- 60” round (seats 8-10) ............................................. $9.00
- Serpentine ............................................................... $13.00
- 30” round Cabaret .................................................. $10.50
- 30” round Highboy Cocktail ..................................... $10.50

CHAIRS
- Standard Folding .................................................. $1.25
- White Aluminum .................................................... $1.35
- White or Black Fanback ......................................... $1.95
- White Padded Garden Chair .................................. $3.75

STANDARD LINENS
- 85”x85” (white, ivory, black, burgundy, navy, red, sandalwood or forest green) ....................... $11 each or $35.00 per 5 pack
- 52”x114” (white, ivory, black, burgundy, navy, gold, red, sandalwood, forest green or purple) $11 each or $30.00 per 5 pack
- 71”x71” (white, ivory, black, burgundy, cadet blue, red, grey, sea foam, sandalwood, forest green, dusty rose, red/white check) ......................... $10 each or $25.00 per 5 pack
- Dinner Napkins (many colors available) ........... $12.00 per 25
- Table Skirting 14’ (white, black, ivory, blue or rustic brown) .............................................. $15.00

SPECIALTY LINENS
- 90” Round .......................................................... $10.00
- 108” Round .......................................................... $10.00
- 120” Round .......................................................... $12.50
- 132” Round .......................................................... $12.50
- 90”x132” .............................................................. $12.50
- 90”x156” .............................................................. $12.50

GLASSWARE
- All Purpose Stem 10.25oz ...................................... $0.60
- Wine Glass 10 3/4oz .............................................. $0.65
- Champagne Flute 6oz ............................................ $0.90
- Highball Glass 10.5oz .......................................... $0.55
- Irish Coffee Mug 8oz ............................................ $0.75
- Old Fashioned Glass 8.5oz .................................. $0.55
- Mini Martini Glass 3oz ........................................... $0.75
- Margarita Glass 12oz ............................................ $1.05
- Cosmo Glass 8oz .................................................. $0.65
- Martini Glass 10oz ............................................... $1.40

TENTS
Due to the wide variety of sizes and options, each tent must be individually priced. Please contact us for more information.
- Canopies (Grass Only) - Perfect for backyard parties.
- Century Pole Tents (Grass Only) - Popular wedding tent, featuring high ceilings and center poles. Requires staking in the ground.
- Frame Tents (Grass or Hard Surface) - Versatile set-up in tight areas. No center poles.

DELUXE BUFFET SERVICE
Uniformed servers will set-up, replenish and breakdown the buffet. Servers will also clear away plates when guests are finished. Package includes mid-chair length standard linen table cloths for customer-supplied guest and buffet tables, and standard skirts for buffet tables. The package also includes chafing dishes, bowls, baskets, and utensils to serve buffet. The buffet includes premium disposable dinner plates, salad or dessert plates (choice of four styles), coffee mugs, standard color linen napkins, three-piece stainless steel silverware, and a coffee station with cream and sugar. Maximum time of 5 hours, which includes set-up and clean-up time. Overtime is $40.00 per server per hour. Additional linen colors and styles are available for an extra fee. Skirts and linens for extra tables can be rented for an additional charge. Service package is subject to an additional service charge.

$17.50 per person plus cost of menu (40-95 people)
$15.00 per person plus cost of menu (100+ people)
Upgrade to china for an additional $6.00 per person

Service Packages
Add staff to your next event and enjoy your party!

BASIC BUFFET SERVICE
Uniformed servers will setup, replenish and breakdown the buffet. Package includes white linen table cloths and standard skirts for customer-supplied buffet tables, as well as warming racks. Disposable place settings only. Maximum time of 2.5 hours. Overtime is $40.00 per server per hour. Linens for guest tables can be rented for an additional charge.

$250 for up to 95 people
$400 for 100-175 people
$650 for 180-250 people
$800 for 255-350 people

POLONIA CATERING
8523 W. 191st St., Mokena, IL 60448
815-464-8844
sales@polonia catering.com
www.polonia catering.com
Catering Available 7 Days a Week