

POLONIA CATERING

8523 W. 191st St., Mokena, IL 60448 • 815-464-8844 sales@poloniacatering.com • www.poloniacatering.com

Online Ordering • Catering Available 7 Days a Week

general Information

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 2 weeks prior to your event to ensure availability.
- **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 I week prior to the event. Orders with staff must be finalized I0 days prior to the event.
- Payment: Cash, check, or all major credit and debit cards are accepted. Credit cards are subject to a 3% 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:

Tuesday-Saturday: II a.m. - 3 p.m. Sunday & Monday: 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

Individual Items
Breakfast
Budget Buffet3
Top 10 Values
Custom Buffet
Theme Menus6-8
From the Grill8-9
Corporate Meeting Breaks9
Retail Packages9
Subs, Soups & Salads10
Box Lunches, BeveragesII
Appetizers
Nitro Dessert Station
Cakes and Pastries
Catering Service Packages, Rental Items

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 entrées 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)
- Fresh or Smoked Polish Sausage (4 servings per lb/ 8 pieces . per pound 3lb min)
- Stuffed Cabbage (min of 12)
- Pierogi (see p. 5 for selection, Idoz/flavor)
- Mushroom Pierogi
- Blintzes (min of 12, see p. 5 for selection)h
- Potato Pancakes(min of 12)h
- Gravy

Full Pan (40-60)

POULTRY

- Oven Roasted Chicken (20 pc minimum)

- Fried Chicken (100 pcs or more)

- Roast Turkey Breast w/ Gravy
 (4-5 servings per lb, 3lb min).....
- Dipping Sauces (BBQ, Ranch, Honey Mustard) Cup

Pint:
Quart:

BEEF

- Dinner Cut Roast Beef (3lb min).....\$
- Italian Beef w/ Sweet Peppers (Sandwich Style, 3lb min) \$

GiardinieraCup: \$

Pint:

Quart:

PORK

- Glazed Baked Ham (4-5 servings per lb, 3lb min) \$
- Boar's Head Glazed Baked Ham (sliced or whole)

Baby (10-15): Half (15-25):

SEAFOOD

PASTA

- Mostaccioli with Marinara.... I/2 Pan (15-25): Full pan (40-60):
- · Mostaccioli with Italian Sausage Coins

I/2 Pan (15-25)

Full pan (40-60):

- Mostaccioli with Meat Sauce........... I/2 Pan (I5-25):
 Full pan (40-60):
- Penne Alfredo with Broccoli & Mushrooms

I/2 Pan (15-25): Full pan (40-60):

· Lasagna (Meat, Cheese or Vegetable)

16 piece:

32 piece:

• Stuffed Shells (min of 12).....

COLD SIDES

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

HOT SIDES

Most side dishes are: 1/3 pan (8-15); 1/2 pan (15-25); Full pan (40-60)

I/2 Pan (15-25):

Full pan (40-60):

• Italian Zucchini Marinara................ 1/3 Pan (8-15):

I/2 Pan (I5-25):

Full pan (40-60):

I/2 Pan (I5-25):

Full pan (40-60):

Parmesan & Garlic Roasted Potatoes

1/3 Pan (8-15):

I/2 Pan (15-25):

Full pan (40-60):

BREAD

- Bacon Buns.....

- French Bread 36" (Cut in 8)

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

AMERICAN BREAKFAST

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

ASSORTED COFFEE CAKES

Almond, Apple, Cheese or Chocolate Chip

ASSORTED DONUT PLATTER

A variety of fresh donuts.

BREAKFAST BURRITO BAR

- Scrambled Eggs
- Bacon
- Roasted Potatoes with Chorizo
 Flour Tortillas

Shredded Cheese

BRUNCH

- o Choice of Sausage or Bacon
- o Choice of one Custom Buffet entree (see pages 4-5).
- o Choice of two Custom Buffet sides (see pages 4-5). Includes:
- Biscuits

- Assorted Muffins
- Scrambled Eggs
- Home Fries

CONTINENTAL

Assorted Muffins, Chocolate Croissants, Orange Juice & Coffee

HEALTHY BREAKFAST

- Scrambled Eggs
- Fresh Sliced Fruit
- Granola

- Turkey Sausage
- · Light Yogurt

JUMBO BREAKFAST BURRITO o Sausage or Bacon with Scrambled Eggs, Green Chillies, On-

ion and Cheese served on a warm flour tortilla

JUMBO BREAKFAST SANDWICH

- o Sausage, Ham or Bacon with Scrambled Eggs and Cheese
- o Served on your choice of either a Croissant, English Muffin or Bagel

OATMEAL BAR

- Oatmeal
- Raisins
- Walnuts

- Cinnamon Sugar
- Chocolate Chips
- Sliced Strawberries

SOUTHERN BREAKFAST

- Scrambled Eggs
- Biscuits & Sausage Gravy
- Home Fries

- Country Ham
- Grits

YOGURT PARFAITS

Layered Vanilla Yogurt, Fresh Fruit & Granola

See page 11 for beverage selections.



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]
- o Choice of disposable place settings and serving utensils:
 - Standard Foam Plate & Plastic Silverware (included)

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.

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
- BBO 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.

Sliced Roast Sirloin of Beef with Mashed Potatoes with Gravy, Buttered Green Beans & Dinner Rolls

2 Meatloaf with Mashed Potatoes with Gravy, Corn Niblets & Dinner Rolls

3 Mostaccioli with Meatballs, Tossed Salad & Garlic Bread

4 Penne Alfredo with Grilled Chicken, Tossed Salad & Garlic Bread

5 Chicken Marsala with Egg Noodles, Buttered Green Beans & Dinner Rolls

6 Oven Roasted (3pc) or Fried Chicken (3pc) with Potato Salad, Cole Slaw & Dinner Rolls

7 Eggplant Parmesan with Mostaccioli with Marinara, Caesar Salad & Garlic Bread

8 Fresh Polish Sausage with Sauerkraut, Potato Dumplings, Creamy Cucumber Salad & Rye Bread

9 Roast Pork with Bread Dressing, Glazed Baby Carrots & Dinner Rolls

Baked Ham with Au Gratin Potatoes, California Blend Vegetables & Dinner Rolls

Custom Buffet

THE PACKAGE INCLUDES YOUR CHOICE OF:

- Two entrées and three sides
- o Your choice of bread [Rye Bread, Dinner Rolls, Brat Buns, Burger Buns or French Bread (sandwich style) with Country Crock]
- o Choice of disposable place settings and serving utensils: (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.)
 - 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)+\$
 - Exclude place settings and serving utensils:....-\$

Minimum of 15 people; order in increments of 5.

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

COSTOMIZE TOOK EVENT	
Additional Entrée:	+\$
Additional Side Dish:	+\$
Exclude a Side Dish:	-\$
Exclude an Entrée:	-\$
Additional place settings:	
Standard Foam	+\$
Premium	⊦\$
Add salad plates:	
Standard Foam	+\$
Premium	+\$

WARMING RACKS

Warming Rack with Pan & two Sternos	\$I
(\$4.00 refund if rack is returned in good condition within o	ne week
Warming Rack	\$5
Water Pan	
Sterno	each

Entrées (Select two)

POULTRY

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

Roast Pork with Gravy

PORK

0	16-Hour Pig Roast Style Pork Shoulder
	Baked Ham with Apricot or Pineapple Glaze
0	BBQ Baby Back Ribs
0	BBQ Pork Chop 6oz
0	Bratwurst with Mustard and Diced Onions
0	Breaded Pork Chop
0	Breaded Pork Cutlet with Gravy
	Grilled Pork Chop 6oz
0	Italian Sausage with Red Sauce & Sweet Peppers S
	Polish Sausage (Fresh or Smoked) with Kraut®
0	Pulled BBQ Pork®

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BEEF
o BBQ Beef®
o Beef Stroganoff with Noodles+\$
o Braised Beef Short Ribs+\$
o Dinner Cut Roast Beef with Gravy
 Italian Beef with Sweet Peppers (Sandwich Style)
 Meat Balls in Red Sauce
o Meat Loaf with Gravy
o Roast Sirloin of Beef with Horseradish Sauce 👀
o Steak Diane
 Stuffed Cabbage

o Texas Style Sliced Beef Brisket +\$







LAMB	o Tossed Salad with Dressing 🕙
o Roasted Lamb Chops+\$	(Ranch, Italian, French, Caesar, Greek, Raspberry Vinaigrette)
o Sliced Leg of Lamb+\$	Add Dried Cranberries & Walnuts to Salad +\$
	o V&O Cucumber Salad
SEAFOOD	
o Blackened Salmon with Cajun Cream Sauce Sauce +\$	
o Blackened Tilapia with Cajun Cream Sauce 🛇	HOT SIDES
o Beer Battered Cod with Tartar Sauce	o Asparagus Spears 🏵 🌢 🍿 \$0.50
o Breaded Catfish with Tartar Sauce	O Au Gratin Potatoes
o Breaded Ocean Perch with Tartar Sauce	o Baked Beans
o Fried Shrimp with Cocktail Sauce+\$1	o Baked Mostaccioli with Marinara
o Pan Seared Tilapia with Mango Salsa®	o Baked Potato with Butter & Sour Cream 🔇 🌘
o Salmon with Lemon Dill Sauce \(\square\)+\$	o Blintzes •
o Shrimp de Jonghe+\$	(Apple, Apricot, Cheese, Raspberry)
	o Bread Dressing
PASTA	o Buttered Egg Noodles •
O Cavatelli with Vodka Sauce	o Cabbage & Noodle Casserole
o Chicken Tetrazzini	o California Blend Vegetables (Broccoli, Cauliflower, Carrots)
o Eggplant Parmesan	o Cauliflower with Seasoned Breadcrumbs • 🕪
o Penne Alfredo with Broccoli & Mushrooms	o Corn Cobbettes 🍪 🍅 🧤
o Penne Alfredo with Grilled Chicken	o Corn Niblets 😵 🌢 🍿
o Penne Alfredo with Shrimp+\$I	o Double Baked Potato 🚳 🌘
o Lasagna (Meat, Cheese or Vegetable)	o Garlic Smashed Red Potatoes with Gravy
o Mostaccioli with Meat Sauce or Italian Sausage Coins	o German Potato Salad
o Pasta Primavera • W	o Glazed Baby Carrots <mark></mark>
o Pierogi (Potato, Potato w/ Cheddar Cheese, Cheese, Kraut,	o Glazed Sliced Sweet Potatoes
Potato w/ Bacon & Kraut, Kraut and Mushroom, Plum, Blueberry,	o Green Beans (Buttered or Almondine) 🏵 🌢 🧤
Strawberry, Meat*) ** *except meat and potato w/ bacon & kraut	o Grilled Potato Salad • 🗤
o Quinoa Stuffed Pepper	o Grilled Vegetables 🏵 🌢 🎍 +\$
o Ravioli (Meat or Cheese)	o Italian Zucchini Marinara 🔊 🌘
o Shrimp Scampi	o Kugelis
o Stuffed Shells	o Macaroni & Cheese
	o Mashed Potatoes with Gravy
C. I t. I	o Mashed Sweet Potatoes (8)
Side Dishes (Select three)	o Mostaccioli with Marinara
	o Mushroom & Parmesan Risotto 😵 🌘
COLD SIDES	O Oven Roasted Potatoes
o Caesar Salad	o Parmesan & Garlic Roasted Potatoes 🛇 🌘
o Caprese Salad 🏵 🌘	o Parslied Potatoes 🛇 🍑 🗤
o Creamy Cucumber Salad	o Potato Dumplings
o Creamy Kidney Bean Salad	o Potato Pancakes
o Cole Slaw 🌑 🌢	o Potato Pancakes with Applesauce • +\$
o Greek Salad® •	o Potato Pancakes with Sour Cream •+\$
o Macaroni Salad	o Potato Wedges with Ketchup
o Mediterranean Pasta Salad	o Rice Pilaf
o Mesclun Spring Salad • 🗤	o Spaetzle 🍑
o Pasta Salad	o Spanish Rice
o Potato Salad 🚳 🌘	o Sauerkraut®
o Pickled Sliced Beets	o Steamed Broccoli
o Relish Tray® • 🗤	o Sweet Potato Wedges
o Spinach Salad with Hot Bacon Dressing 🚫	o Sweet & Sour Red Cabbage ♥ ● ₩
o Three Bean Salad • W	o 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.

BUILD YOUR OWN BURRITO BAR

Choice of:

- o (Choose 2) Carnitas, Barbacoa, Chicken
- o Black or Pinto Beans
- o Cilantro Lime or Spanish Rice Includes:
- Fresh Salsa
- Shredded Lettuce
- Shredded Cheese
- Sour Cream
- Flour Tortillas

Add Guacamole n

CARIBBEAN BUFFET

Choice of two entrées:

- Coconut Chicken Breast
- o Grilled Grouper with Mango Salsa
- o Jamaican Jerk Style Chicken
- o Red Snapper with Tomato Relish

Includes:

- Hearts of Palm and Artichoke Salad
- Black Beans and Rice
- Plantain Tostones
- Dinner Rolls

CHICAGO

- · Grilled Smoked Polish Sausage with Grilled Onions
- Italian Beef with Sweet Peppers (Sandwich Style)
- Corn Cobbettes
- Mostaccioli with Marinara
- Potato Salad
- French Bread (Sandwich Style)

CHICAGO-STYLE HOT DOGS

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

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)

GERMAN OKTOBERFEST

Choice of two entrées:

- Braised Apple Pork Chops
- o Bratwurst w/ Mustard and Onion
- Chicken Schnitzel with Gravy
- o Pork Schnitzel with Gravy
- o Roast Pork with Gravy

Choice of three sides:

- o Creamy Cucumber Salad
- Creamy Kidney Bean Salad
- o German Potato Salad
- o Potato Pancakes.....+\$
- Potato Pancakes with Applesauce +\$
- Potato Pancakes with Sour Cream +\$
- Sauerkraut
- Sliced Red Beets
- Spaetzle
- o Sweet & Sour Red Cabbage
- Includes: Rye Bread or Brat Buns

Add German Apple Bars

GREEK BUFFET

- Athenian Chicken
- · Gyros with Tomato, Onion and Tzatziki Sauce
- Greek Salad
- Rice and Peas
- Roasted Potatoes
- Pita Bread

HAWAIIAN LUAU

Choice of two entrées:

- o Baked Ham with Pineapple Glaze
- Coconut Chicken Breast
- o Kalua Pork
- Sweet & Sour Chicken
- Teriyaki Chicken

Includes:

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



IRISH BUFFET

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

Increase portion size of corned beef to one pound (raw weight) for additional \$

Add Irish Soda Bread

ITALIAN

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

KIDS

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

MARDI GRAS

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

Add a King Cake

MEXICAN BUFFET

Choice of two entrées:

- o Barbacoa
- Beef Tacos with Soft or Hard Shells
- Chicken Enchiladas
- o Chicken Fajitas
- o Chicken Mole
- o Chicken Ouesadillas
- Chicken Tacos with Soft or Hard Shells
- Corn Husk-Wrapped Tamales (Chicken, Beef, or Pork)
- Pork Carnitas
- o Pork Enchiladas
- o Steak Fajitas+
- Steak Tacos with Soft or Hard Shells

Includes:

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

POLISH

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

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

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

TUR-DUCK-EN

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

Ready-to-Cook Tur-Duck-en

Hot Ready-to-Serve Tur-Duck-en

Serving sizes are based on being only or main entrée.

TURKEY

Sliced Turkey Breast with Gravy

Includes: your choice of three sides from the custom menu (see page 5), cranberry sauce and bread

Whole Carved Turkey with Gravy

Includes: your choice of three sides from the custom menu (see page 5), cranberry sauce and bread

Whole Carved Turkey with Gravy (no sides) 12 lb (8-12 servings) 22 lb (15-20 servings)

Serving sizes are based on being only or main entrée.

From the Grill ackyard picnics without the fuss.

PIG ROAST

o Hawaiian Style - served with a Teriyaki Glaze Includes:

- Sweet & Sour Chicken
- · Rice Pilaf
- Maui Vegetable Blend
- Hawaiian Ambrosia Salad
- Hawaiian Rolls or Buns

*Carved on site by Chef add \$

o BBQ Style - served with BBQ Sauce

Includes:

- Fried Chicken
- Baked Beans
- Cole Slaw
- Corn Cobbettes

Buns

*Carved on site by Chef add \$

GREEK LAMB ROAST

- Whole Lamb
- Rice and Peas Pita Bread
- Athenian Chicken
- Roasted Potatoes
- Greek Salad

*Carved on site by Chef add \$

AMERICAN PICNIC

Choice of two entrées:

- o Bratwurst
- o Jumbo All Beef Hot Dogs o Italian Sausage
- o 1/4 lb Cheeseburgers
- o Smoked Polish Sausage
- Veggie Burgers
- o Chicken Breast
- o ½ lb Cheeseburgers +\$
- o Steaks & Chops (Call for Price)
- o Plant-Based

Impossible Burger +\$

Choice of three picnic sides:

- o Baked Beans
- o Cole Slaw
- o Grilled Corn on Cob +\$
- o Pasta Salad
- o Chilled Watermelon Cubes
- Corn Cobbettes
- o Macaroni Salad
- o Potato Salad
- o Regular & BBQ Potato Chips

Includes: Appropriate condiments and breads

Drop Off

Grilled-on-Site

heme Menus

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

WESTERN BBQ

- **BBQ** Beef
- Fried Chicken
- Corn Cobbettes
- Potato Salad
- Buns

BBQ PICNIC

- BBQ Chicken
- Baby Back Ribs
- French Bread

Choice of three picnic sides:

- Baked Beans
- o Chilled Watermelon Cubes
- o Cole Slaw
- Corn Cobbettes
- Grilled Corn on Cob +\$
- o Macaroni Salad
- o Pasta Salad
- o Potato Salad
- o Regular & BBQ Potato Chips

Drop Off

Grilled-on-Site

KABOBS

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

Drop Off

Grilled-on-Site

Corporate Meeting Breaks

BROWNIE AND COOKIE BREAK

An assortment of brownies and cookies - perfect for an afternoon treat!

(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. (minimum of 35 people)

HUMMUS BREAK

Freshly made hummus served with pita wedge chips, baby carrots and sugar snap peas.

(minimum of 20 people)

LIGHT BREAK

Fresh fruit salad, assorted healthy snack bars and a variety of flavored light yogurts.

(minimum of 20 people)

NACHO BAR BREAK

Warm nacho cheese sauce, fresh salsa, sour cream and jalapeño slices to top corn tortilla chips as you like.

(minimum of 20 people)

SWEET & SALTY PRETZEL BREAK

Warm soft pretzels with mustard and cheese dip along with chocolate covered pretzels

(minimum of 20 people)

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 & Plu	ım)
(I dozen package)	\$
Mushroom Pierogi (I dozen)	
Potato Dumplings (15oz)	
Potato Dumplings (4lb)	
Smoked Polish Sausage (I pound package)	
Fresh Polish Sausage (1.5lb package)	
Stuffed Cabbage (3pc)	
Potato Pancakes (6pc)	
Potato Pancakes (24 pc)	
Cabbage & Noodle Casserole	
Cheese Blintzes (6 piece)	\$
Sauerkraut (cold)	
I/3 Pan (8-15) \$	
I/2 Pan (I5-25) \$	

Full Pan (40-60) \$



Subs, Soups & Salads

PARTY SUBS

Choice of American Sub or Italian Sub, sliced or whole

- o American Sub: Ham, Turkey, Salami, American Cheese
- o Italian Sub: Salami, Pepperoni, Mortadella, Provolone Cheese

Includes: Mayo, Mustard, Tomato, Lettuce, Red Onion

3-foot Party Sub (12-15).....\$

BUILD YOUR OWN SANDWICH

Choice of three meats:

o Ham o Roast Beef +\$

 Salami Turkey

 Tuna Salad 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

BUILD YOUR OWN SALAD

Romaine and Iceberg Lettuce plus these toppings:

Bacon

- Black Olives
- Cheddar Cheese
- Croutons
- Cucumbers

- Mushrooms
- Parmesan Cheese
- Red Onion
- Tomatoes

A selection of dressings is available. (See page 5)



SOUP

Choice of one soup:

- Chicken Noodle
- Cream of Broccoli
- Cream of Potato
- Mushroom Barley
- Red Beet
- Tomato Bisque

Roasted Corn Chowder

 Cream of Chicken Minestrone

Split Pea

New England Clam Chowder

CHILI & BAKED POTATO BAR

Includes: Bowls, Spoons, Crackers and Ladle

Includes:

- Bacon
- Chives
- Diced Onion
- Sour Cream

- Butter
- Cheddar Cheese
- Sliced Jalapeños
- Oyster Crackers

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 \$ (10-15)

Large \$ (20-25)

· Greek Salad with Romaine Lettuce, Tomato, Feta Cheese, Black Olives, Pepperoncini, Red Onion, Greek Dressing

Small \$ (10-15)

Large \$ (20-25)

- Mesclun Spring Salad with Tomato and Cucumber Small \$ (10-15) Large \$(20-25)
- Spinach Salad with Hot Bacon Dressing with Tomatoes, Bacon, Mushrooms and Hardboiled Eggs Small \$ (10-15) Large \$4(20-25)
- Tossed Salad with Iceberg Lettuce, Tomato, Cucumber, Carrots & Red Cabbage

Small \$ (10-15)

Large \$ (20-25)

Perfect for Corporate Meetings

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

DELUXE

Deli Sandwich with extra meat, Choice of Deli Salad (Potato, Pasta, Macaroni, or Cole Slaw), Potato Chips, Pickle Spear & 2 Freshly Baked Cookies

Deli Sandwiches

- o American (Ham, Turkey, Salami, & American Cheese)
- o Italian (Salami, Mortadella, Pepperoni, & Provolone Cheese)
- o Ham & Swiss o Turkey & Muenster
- Roast Beef & Cheddar+\$0.50 o Assorted Cheese
- o Tuna Salad & American o 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.

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.

Add On Items

Premium Disposable Place Settings

- White Plate with Silver Trim
- White or Black Square Plate
- Fallen Leaf Plate

* Fallett Leat Flate	
•Dinner Plate	\$ each
Salad/Dessert Plate	\$ each
• 10 oz Plastic Beverage Glass	\$ each
• 12 oz Plastic Cup	
Crystal-Clear Shatterproof	
Champagne Flute 6oz	\$/dozen
Crystal-Clear Shatterproof	
Wine Glass 14oz	\$/dozen
Crystal-Clear Shatterproof	
Pint Glass 18oz	\$/dozen
• Reflection fork, knife and spoon rolled with	•
premium paper napkin	
• Plastic Serving Tongs	
Plastic Serving Spoons	

Beverages

• Coffee (Regular or Decaf) includes Cream, Sugar, Stirs and either Plastic Mugs or Insulated To-Go Cups

3 gallon \$ (40-50 servings) 5 gallon \$ (70-80 servings)

• Hot Tea includes Tea, Lemon, Sugar, Stirs and either Plastic Mugs or Insulated To-Go Cups

3 gallon \$ (40-50 servings)5 gallon \$ (70-80 servings)

·Orange Juice, Lemonade, Iced Tea, or Fruit

Punch Includes Plastic Cups

3 gallon \$ (40-50 servings)

5 gallon \$ (70-80 servings)

- Bottled Juice: Orange, Apple or Cranberry Juice
- \$ per dozen (per flavor)
- Assorted Canned Soda: We will provide you with a variety of Regular, Diet and Lemon-Lime soda.

\$ per dozen

- · 16.9oz Bottled Water \$ per dozen
- ·Ice: 22 lb Bag \$ or 10 lb Bowl of Ice \$

RECOMMENDED SERVING SUGGESTIONS

Time of day, type of party and items ordered may vary the amount needed. General rule: select 3-5 pieces per person with dinner following, 5-10 pieces per person for a light appetizer reception, and 10-14 pieces per person for a heavy Hors D'oeuvre Party.

Place settings and serving utensils not included. Please see Add On Items on page 11.

Cold Hors D'oeuvres

•	Bagel & Lox Lollipop	\$ (48	pc)
	Beef Tenderloin w/ Boursin Crostini		
•	Caprese Skewers	\$ (48	pc)
•	Crab & Avocado Canapés	\$ (48	pc)
•	Goat Cheese & Black Olive Tapenade Crostini \$ (48	pc)	
•	Grilled Chicken Salad Crostini	\$ (48	pc)
•	Marinated Antipasto Skewers	\$ (48	pc)
•	Salmon & Cucumber Canapés	\$ (48	pc)
•	Seared Tuna on Wonton w/ Wasabi Cream	.\$(48	pc)
•	Thai Curry Chicken Salad on Wonton	\$ (48	pc)
•	Tomato & Basil Bruschetta on Crostini \$	5 (48	pc)
•	Tomato & Basil Bruschetta with Crostini	\$4(48	pc)

Cold Mini Sandwiches

Sandwiches include mayo, mustard, lettuce, tomato

Beef Tenderloin Sandwich with	
Horseradish Sauce\$ (40 pc)
Caprese Sandwiches	24 pc)
Chicken Breast Medallion Sandwich with	
Honey Mustard\$ (2)	24 pc)
• Chicken Tea Sandwiches	40 pc)
Cocktail Sandwiches*	24 pc)
Croissant Sandwiches*	24 pc)
• Cucumber Tea Sandwiches	40 pc)
• Pinwheel Sandwiches	
* Choose between Ham, Turkey or Roast Beef (+\$ for Roast	

Mini Pizzas

•	Cheese	. \$ (28 pc)
•	Grilled Vegetable	. \$ (28 pc)
•	Margherita	\$5 (28 pc)
•	Pepperoni	. \$ (28 pc)
	Pesto Shrimp	
•	Sausage	. \$(28 pc)
•	White Pizza with Grilled Chicken	\$ (28 pc)

Hot Mini Sandwiches

•	3" All Beef Hot Dogs	\$ (36 pc)
•	Angus Beef Cheeseburgers	\$ (48 pc)
•	Buffalo Chicken	\$ (48 pc)
•	Cuban	\$ (36 pc)
•	Gourmet Grilled Cheese	\$ (36 pc)
•	Gyros	\$ (36 pc)
•	Italian Sausage & Sweet Peppers	\$ (48 pc)
•	Meatball with Red Sauce	\$ (48 pc)
•	Pulled BBQ Pork	\$ (48 pc)
•	Ruebens	\$ (36 pc)

Hot Hors D'oeuvres

BEEF

Asian Short Rib Pot Pie	\$ (40 pc)
Bacon Wrapped Sirloin and Gorgonzola	\$ (48 pc)
Beef Empanada	\$ (48 pc)
Beef Wellington	\$ (48 pc)
Chipotle Steak Churrasco	\$ (48 pc)
• Franks in Pastry	\$ (48 pc)
• Meatballs (BBQ, Swedish or Sweet & Sour)	\$ (96 pc)
• Short Rib & Manchego Cheese Empanada	\$(48 pc)
Teriyaki Beef Satay	.\$(48 pc)

PORK

PORK:	
Bacon Wrapped Dates	\$ (48 pc)
BBQ Ribs	.\$(48 pc)
Chevre and Bacon Tarte	\$ (40 pc)
Chorizo Empanada	\$ (48 pc)
Pulled BBQ Pork on Corn Fritter	\$ (48 pc)
Pork Pot Sticker w/ Plum Sauce	\$ (48 pc)
• Quiche Lorraine	\$ (40 pc)
Sausage Stuffed Mushrooms	\$ (40 pc)
Stuffed New Potato with Bacon	\$ (40 pc)

POULTRY:

Boneless Chicken Wings
(BBQ, Buffalo, Garlic Parmesan, Sweet Chili, Teriyaki)
.....\$ (48 pc)

•	Buffalo Chicken Spring Rolls	.\$(40	pc)
•	Chicken Empanada	\$ (48	pc)
•	Chicken Pot Stickers with Plum Sauce	\$ (48	pc)
•	Chicken Quesadilla with Salsa	\$ (48	pc)
•	Chicken Wellington	\$ (48	pc)
•	Chicken Wings (BBQ, Buffalo or Teriyaki)	\$ (48	pc)
•	Hawaiian Chicken Satay	\$ (48	pc)
	Thai Peanut Chicken Satay		

SEAFOOD:

Chili Lime Salmon Satay	. \$ (48 pc	:)
Crab Cakes with Remoulade Sauce	. \$ (40 pc	:)
Crab Stuffed Mushrooms	\$(40 pc	:)
Panang Shrimp	. \$ (48 pc	:)
Scallops Wrapped in Bacon	. \$ (48 pc	:)
Shrimp Wrapped in Bacon	. \$ (48 pc	:)

VEGETARIAN:

•	Asparagus with Asiago in Phyllo	.\$ (48 pc) .\$ (48 pc) .\$ (48 pc) .\$ (48 pc) .\$ (48 pc)
	Kalamata & Artichoke Tarts	
	Spinach Stuffed Mushrooms	
•	Mushroom Tarts	\$ (40 pc)
•	Quiche Florentine	\$ (40 pc)
•	Spanakopita	
	Southwest Spring Rolls	
	Truffled Macaroni & Cheese	
	Vegetable Egg Roll w/ Sweet & Sour Sauce	
	Vegetable Pot Sticker w/ Plum Sauce	

Party Platters

Small serves 15-30, Medium serves 35-50, Large serves 50-75

ARTISANAL CHEESE TRAY

Brie, Manchego, Chevre, Aged Gouda, Gorgonzola, Baguettes
Small \$ Medium \$ Large \$

CAPRESE TRAY

Sliced Heirloom Tomatoes, Fresh Mozzarella Slices, Fresh Basil and Balsamic Vinegar Glaze

Small \$ Medium \$6 Large \$

CHARCUTERIE TRAY

Manchego, Parmesan, Prosciutto, Soppressata, Fig Jam, Baguettes Small \$ Medium \$ Large \$

DOMESTIC CHEESE TRAY

Chipotle Gouda, Swiss, Muenster, Cheddar, Crackers
Small \$ Medium \$6 Large \$

FRESH SALSA WITH TORTILLA CHIPS Small \$ Large \$

FRUIT TRAY (SPRING/SUMMER ONLY)

Watermelon, Honey Dew, Pineapple, Cantaloupe, Strawberries **Small \$ Medium \$ Large \$**

FRUIT & CHEESE TRAY

Chipotle Gouda, Swiss, Muenster, Cheddar, Grapes, Honey Dew, Cantaloupe

Small \$ Medium \$ Large \$

GARLIC OR ROASTED RED PEPPER HUMMUS WITH PITA CHIPS

Small \$ Large \$

GRILLED VEGETABLE TRAY

Zucchini, Yellow Squash, Portabella Mushrooms, Red Onions, and Bell Peppers

Small \$ Medium \$ Large \$

GUACAMOLE WITH TORTILLA CHIPS Small \$ Large \$

MEAT & CHEESE TRAY

Muenster, Cheddar, Salami, Pepperoni, Crackers Small \$ Medium \$ Large \$8

RELISH TRAY

Baby Carrots, Celery, Pepperoncini, Black Olives, Gherkins Small \$ Medium \$ Large \$

SEAFOOD CEVICHE WITH TORTILLA CHIPS Small \$ Large \$

IUMBO SHRIMP TRAY

Served with Cocktail Sauce & Lemons
Small \$ Medium \$1 Large \$

VEGETABLE TRAY

Baby Carrots, Broccoli & Cauliflower Florets, Celery, Cherry Tomatoes, Cucumbers, Ranch Dip Small \$ Medium \$ Large \$

WARM BUFFALO CHICKEN DIP

Shredded Chicken, Cream Cheese, Hot Sauce, Cheddar Cheese, Tortilla Chips

Small \$ Large \$

WARM CRAB DIP WITH TORTILLA CHIPS Small \$ Large \$

WARM SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS Small \$ Large \$

WHOLE SMOKED SALMON

Garnished with Capers, Dill Cream Cheese, Eggs, Red Onion, Cocktail Rye Bread

Serves up to 100 people \$

Nitro Dessert Station Hand-crafted ice cream made using liquid nitrogen.

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.

BUILD-YOUR-OWN SUNDAE BAR*

Your guests will top their own sundaes.

- o Choice of two hand-crafted flavors
- Caramel
- Hot Fudge
- Strawberry Sauce
- Maraschino Cherries
- Plastic Spoons
- Nuts
- Sprinkles
- Whipped Cream
- Plastic Bowls
- Napkins

Nitro Dessert Station

\$ per person plus \$ for station rental

Nitro Express

\$ per person (35-95) \$ per person (100-195) \$ per person (200+)

Add 3 candy toppings for an additional \$1.00/person

FEATURED CREATION STATION*

Choose either our featured creations or create your own, and we'll make it on site and serve it to your guests.

- o Choice of two featured creations or create your own flavors
- Whipped Cream
- Maraschino Cherries
- Sprinkles
- Plastic Spoons
- Nuts
- Plastic Bowls
- Napkins

Nitro Dessert Station

\$ per person plus \$ for station rental

Nitro Express

\$ per person (35-95) \$ per person (100-195) \$4 per person (200+)

FEATURED CREATIONS

- o Bananas Foster: Banana Ice Cream with a Brown Sugar & Rum Swirl
- o The Godfather: Cannoli Cream Ice Cream with Chocolate Chips and Crushed Cannoli Shells. Topped with Pistachios.
- o Chocoholics Anonymous: Dark Chocolate Ice Cream, Chocolate Chips, Brownies & Fudge
- o Nuts About Peanut Butter: Peanut Butter Ice Cream, Reese®s Peanut Butter Cups & Fudge
- o Gimme 'Smores: Sweet Cream Ice Cream, Graham Cracker Pie Crust, Toasted Marshmallow Cream & Fudge
- o Strawberry Cheesecake: Cheesecake Ice Cream with Fresh Strawberries and Graham Cracker Pie Crust
- o Sundae Kind of Love: Vanilla Bean Ice Cream, Strawberries, Caramel and Waffle Cone Pieces
- o Tiramisu: Tiramisu Ice Cream, Chocolate Chips & Lady Fingers

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
- Nuts
- Maraschino Cherries
- Plastic Bowls
- Sprinkles
- Napkins
- Plastic Spoons

Nitro Dessert Station

\$ per person plus \$ station rental

Nitro Express

\$ per person (35-95) \$ per person (100-195) \$ 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

\$ per person plus \$ station rental

Nitro Express

\$ per person (35-95) \$ per person (100-195) \$ 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
- Plastic Spoons

Nitro Dessert Station

\$ per person plus \$ station rental

Nitro Express

\$ per person (35-95) \$ per person (100-195) \$ 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
- Whipped Cream
- Straws

Nitro Dessert Station

7oz Mini Root Beer Float \$ per person 12oz Root Beer Float \$ per person plus \$ station rental

^{*} Items are subject to a service charge

Flavors

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

AVAILABLE) o Banana

- o Birthday Cake
- o Blueberry Bourbon Bacon
- o Bubblegum
- o Butter Pecan
- Buttered Popcorn
- Caramel
- Cereal Milk
- o Chai Latte
- Cheesecake
- Chocolate Cake Batter
- Chocolate Chip
- Coffee
- o Cookies & Cream
- Cookie Dough
- Dark Chocolate
- Dark Chocolate Mint
- Double Chocolate Chip
- Extra Rich Chocolate
- French Toast
- Glazed Donut
- o Green Tea
- Irish Cream
- Key Lime
- Mango
- Maple Bacon
- Maple Bourbon

Maple Walnut

- Mexican Hot Chocolate
- Milk Chocolate
- o Mint Chocolate Chip
- Orange Cream
- o Peach
- Peanut Butter
- o Pina Colada
- Pistachio
- Raspberry
- Raspberry Truffle
- Rootbeer Float
- Salted Caramel
- Salted Caramel Corn
- Strawberry
- Strawberry Basil Balsalmic
- Sweet Cream
- Swedish Fish
- o Tahitian Vanilla
- Toffee Chocolate Chip
- Triple Berry
- o Vanilla Bean

Mix-Ins

Candy:

- Almonds
- Butterfinger[®]
- Caramel
- Chocolate Chips
- Chocolate Covered Almonds
- O Chocolate Covered Peanuts
- Chocolate Covered Pretzels
- Coconut Flakes
- o Craisins®
- o Crunch® Bars
- o Fudge
- o Graham Cracker Crust
- o Gummy Bears
- Heath® Bars
- o Kit Kat®
- o M&M®'s
- o Marshmallow Cream

- o Nerds®
- o Nilla® Wafers
- Nutella[®]
- o Oreos®
- Payday[®]
- Peanut Butter
- Reese's Peanut Butter Cups[®]
- Reese's Pieces[®]
- o Rolos®
- Snickers[®]
- o SweeTARTS®
- o Twix®
- Waffle Cone Pieces
- Walnuts
- Whatchamacallit[®]
- White Chocolate Chips

Fruit & Bakery:

- Angel Food Cake
- Apple Pie Filling
- Applejacks[®] Cereal
- Blueberries
- Brownies
- o Captain Crunch® Cereal
- Chocolate Chip Cookies
- Chocolate Chip Cookie Dough
 S'more Cookies
- Cocoa Pebbles® Cereal

- Froot Loops[™] Cereal
- Fruity Pebbles® Cereal
- Oatmeal Raisin Cookies
- Peanut Butter Cookies
- Pound Cake
- Raspberries
- Sliced Bananas
- Strawberries

Seasonal Flavors

- Candy Cane
- Caramel Apple
- Candy Corn

Sorbet Flavors

- Blood Orange
- Caramelized Pineapple
- Cherry Limeade
- Grapefruit Basil Hard Cider
- Kiwi
- Lemon

- Eggnog
- o Gingerbread
- Pumpkin
- o Lime
- o Mango
- o Mimosa
- Mojito
- o Raspberry Strawberry
- Watermelon



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*; Peaches 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)		•	•	•	•										\$
8" Round (8-12)				•	•		•								\$
10" Round (15-20)															\$
1/4 Sheet (20-25)															
12" Round (28-35)															\$
½ Sheet (35-45)											•	•			\$
Large 1/2 Sheet (50-60)							1						•		\$
Full Sheet (80-100)														\$	1

- 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.

3" (8-I2)	
0" (15-20)	
4 sheet (20-25)\$9	
2" (28-35)\$	
² Sheet (35-45)\$	
arge ½ Sheet (50-60)	

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)\$
8" (8-12)
10" (15-20)
¼ Sheet (20-25)\$
12" (28-35)\$
½ Sheet (35-45)\$
Large ½ Sheet (50-60)\$

GERMAN CHOCOLATE CAKE, CARROT CAKE OR TIRAMISU

6" (4-6)	 . \$
8" (8-12)	
10" (15-20)	
¼ Sheet (20-25)	
12" (28-35)	
½ Sheet (35-45)	
Large ½ Sheet (50-60)	

BERRYLICIOUS

Chiffon cake filled in separate layers with fresh raspberries, fresh blackberries and fresh strawberries, all in white chocolate mousse. (Spring/Summer only)

(4-0)	,
" (8-12)	5
0" (15-20)	,
sheet (20-25)\$,
2" (28-35)\$;
Sheet (35-45)	,
arge ½ Sheet (50-60)	

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)			•				•	•		• •		•	•	•	•		•	\$
9"	round	(12-16)											 						\$	3

TURTLE CHEESECAKE 6" round (4-6)	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)\$ Large Tray (40 pc)\$
CHEESECAKE WITH FRESH STRAWBERRIES IN GLAZE 6" round (4-6)	BROWNIE TRAY Assortment may include: Chocolate Chip Brownies, Peanut Butter Brownies, Cheesecake Brownies and Blondies Small Tray (24 pc)\$ Large Tray (48 pc)\$
CUPCAKES All flavors available except chiffon. Plain or with filling. Minimum 12 per flavor. Seven days notice required. Ask about seasonal flavors. Unfilled \$ Mousse Filled. \$ MINI CUPCAKES All flavors available except chiffon. Plain or with filling. Seven days notice required. Ask about seasonal flavors. Minimum 24 per flavor. Unfilled \$ Mousse Filled. \$ TRADITIONAL COOKIES Assortment may include: Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar, S'more Small (24 pc) \$ Large (48 pc) \$ Large (48 pc) \$	CAKE TRUFFLES Assortment may include: Carrot, Peanut Butter, Red Velvet, Salted Caramel Pecan, S'more, Triple Chocolate Small Tray (36 pc). \$ ASSORTED MINI PIES Includes Apple and Cherry Small Tray (32 pc). \$ ASSORTED FRENCH MACAROONS Assortment based on season. \$ Cascading Chocolate Fountain PACKAGE #1: Three hour fountain rental, attendant, and 20 lbs of chocolate of your choice. Plates & dippers not included. \$ 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. \$rental + \$ per person. Minimum of 50 people.
CHOCOLATE DIPPED STRAWBERRIES Dark, White or Mixed (Approx 10 per lb) \$	Additional time \$ per hour. PREMIUM FOUNTAIN OPTIONS
KOLACKY Apricot, Cheese, Raspberry \$ (one flavor per dozen)	Dark Chocolate; Milk Chocolate; White Chocolate; Peanut Butter
ASSORTED KOLACKY (Apricot, Cheese, Raspberry) \$/dozen TRADITIONAL MINI PASTRIES	DIPPERS Apples; Bananas; Biscotti; Chocolate Chip Cookies; Chocolate Donut Holes; Grapes; Graham Crackers; Hershey Kisses; Jelly Donut Holes; Kit Kats; Maraschino Cherries; Marshmallows;
Assortment may include: Blueberry Top Cheesecake, Brownies, Cherry Top Cheesecake, Cream Puffs, Éclairs, German Apple Bars, Lemon Squares, Raspberry Bars, Seasonal Tarts, Truffles Small Tray (20 pc) \$ Large Tray (40 pc) \$	Mini Cream Puffs; Pineapples; Pretzels; Pound Cake; Rice Crispy Treats; Strawberries; Sugar Cookies; Wafer Cookies

URMET MINI PASTRIES

DWNIE TRAY

KE TRUFFLES

ORTED MINI PIES

scading Chocolate Fountain

MIUM FOUNTAIN OPTIONS

PERS

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'x30" banquet (seats 8-10)	\$
	48" round (seats 6-8)	
	60" round (seats 8-10)	
	Serpentine	
	30" round Cabaret	
	30" round Highboy Cocktail	
C	CHAIRS	
•	Standard Folding	\$
	White Aluminum	

STANDARD LINENS

(**************************************	
or forest green)	Þ
• 52"x114" (white, ivory, black, burgundy, navy, gold, red, sandal-	
wood, forest green or purple)	ò
 71"x71" (white, ivory, black, burgundy, cadet blue, red, grey, 	
sea foam, sandalwood, forest green, dusty rose, red/white	
check)	•
Dinner Napkins (many colors available)	
 Table Skirting 14' (white, black, ivory, blue or rustic 	

85"x85" (white, ivory, black, burgundy, navy, red, sandalwood.

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.

\$ for up to 95 people \$ for 100-175 people \$ for 180-250 people \$ for 255-350 people



SPECIALTY LINENS

•	90" Round	\$
•	108" Round	\$
•	120" Round	\$
•	132" Round	\$
•	90"x132"	\$
•	90"x156"	\$

GLASSWARE

•	All Purpose Stem 10.25oz	\$
	Wine Glass 10 3/4oz	
•	Champagne Flute 6oz	\$
•	Highball Glass 10.5oz	\$
•	Irish Coffee Mug 8oz	\$
•	Old Fashioned Glass 8.5oz	\$
•	Mini Martini Glass 30z	\$
•	Margarita Glass 12oz	\$
•	Cosmo Glass 8oz	\$
•	Martini Glass 10oz	\$

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 setup 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 customersupplied 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.

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

POLONIA CATERING

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