

Polonia Catering

CATERING SOLUTIONS
FOR EVERY EVENT

Wedding & Special Event Menu



POLONIA CATERING
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Catering Available 7 Days a Week

About Us

Wedding and event planning can be stressful, especially when it comes to the food. Will there be enough? Will my guests enjoy the food? Take the worry and stress out of your event by choosing Polonia Catering for all of your special event needs.

As a five-time winner and a member of The Knot's Hall of Fame, a designation given to businesses based on reviews from real brides, we take pride in making your wedding day nothing short of spectacular.

Backed by more than 50 years of experience, Polonia Catering has an outstanding reputation for flavorful food, impeccable service, an extensive menu and affordable pricing. Polonia Catering's proud family tradition dates back to 1964, when Chuck and Marge Machay purchased Polonia Ballroom, Grove & Lounge from the former owner.

Located on Archer Ave. in Chicago, Polonia Grove (as it was known at that time) was the premier destination for Polka bands throughout Chicago until 1978. The Polonia name is synonymous with polka music in Chicago, as well as outstanding food and service. In 1979, the Machays decided to close the Grove and completed a major renovation of the hall. At that time the name was shortened to Polonia Banquets, as it is today.

In 1994, the family decided to expand their operations with a second location in Tinley Park, Illinois. After serving the south suburbs for 10 years, the Machay family decided to close the Tinley location and opened a catering business. Marge's children Brian and Sue opened Polonia Catering & Market in Mokena in 2004. In 2010, Polonia Catering expanded its offerings to include the Nitro Dessert Station, Chicago's First Mobile Liquid Nitrogen Dessert Station. Seeing the opportunity to further expand the business, in 2013 Polonia Catering began offering a larger variety of party rentals.

Today, Polonia Catering's business foundation continues to be based on family values and traditions. Polonia Catering prides itself on unparalleled customer service, quality and attention to detail. Polonia Banquets is still going strong, and is run by Marge's daughters Sandy and Sue.

Our high quality food, reasonable prices, generous portions and professional staff will ensure your event is a success. Whether you're hosting a corporate event, social gathering, cocktail party or it's your wedding day, trust the expertise and outstanding service at Polonia Catering.



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Deluxe Buffet or Family Style Service

Our most popular service styles.

Deluxe Buffet Service

Our Deluxe Buffet service package includes a custom buffet menu of two entrées, three sides and choice of bread. The package also includes mid-chair length standard linen tablecloths for customer-supplied guest and buffet tables, as well as standard table skirts for buffet, cake and head tables. All appropriate chafing dishes, bowls, baskets and utensils to serve buffet are included.

The deluxe buffet package includes a choice from four premium disposable dinner plates, salad or dessert plates, coffee mugs, standard color linen napkins, three-piece stainless steel silverware and a coffee station with cream and sugar. Uniformed servers will set-up, replenish and break down the buffet. Servers will also clear away plates when guests are finished.

Maximum time is 6 hours. Overtime is \$50.00 per hour per server. Additional linen colors and styles are available for an additional charge. Skirts and linens for extra tables can be rented for an additional charge. *Prices are based on a minimum of 100 guests and do not include sales tax & 22% full service event charge.*

Family Style Service

Our Family Style service package includes a menu of two entrées and three sides and choice of bread plated for guests to pass at the table.

The package also includes mid-chair length standard tablecloths for customer-supplied guest tables, as well as standard table skirts for cake and head tables (choice of white, black, ivory or navy blue). All appropriate serving bowls and platters, baskets and utensils to serve the meal are included.

The family style package also includes a choice from four premium disposable place settings, coffee mugs, standard color linen napkins, four-piece stainless steel silverware, as well as a coffee station and tap water service at the guest and head tables. Uniformed servers and kitchen staff will serve your guests at the table and replenish the food throughout the meal. Servers will also clear away plates when guests are finished.

Maximum time is 6 hours. Overtime is \$50.00 per hour per server. Additional linen colors and styles are available for an additional charge. Skirts and linens for extra tables can be rented for an additional charge. *Prices are based on a minimum of 100 guests and do not include sales tax & 22% full service event charge.*



Deluxe Buffet & Family Style Menu

Our most popular service styles.

Entrées (Select two)

Additional Entrée +\$3.25 per person.

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
- Jamaican Jerk Style Chicken
- Mushroom Stuffed Chicken Breast
- Oven Roasted Chicken
- Roasted Turkey Breast
- Sweet & Sour Chicken
- Teriyaki Chicken
- Wild Rice Stuffed Chicken Breast
- Whole Carved Turkey

PORK

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

GLUTEN FREE

VEGETARIAN

VEGAN

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

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
- Grilled Grouper with Mango Salsa.+\$2.25
- Pan Seared Tilapia with Mango Salsa
- SRed Snapper with Tomato Relish+\$2.00
- Salmon with Lemon Dill Sauce+\$1.00
- Shrimp de Jonghe+\$1.00

PASTA

- Penne 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, Strawberry, Meat*) *except meat and potato w/ bacon & kraut
- Quinoa Stuffed Pepper
- Shrimp Scampi+\$1.00
- Stuffed Shells

Side Dishes (Select three)

Additional Side Dish +1.75 per person.

COLD SIDES

- o Caesar Salad 🍅
- o Caprese Salad 🍅🍅
- o Creamy Cucumber Salad 🍅🍅
- o Creamy Kidney Bean Salad 🍅🍅
- o Cole Slaw 🍅🍅
- o Greek Salad 🍅🍅
- o Hawaiian Ambrosia Salad
- o Hearts of Palm and Artichoke Salad+\$0.50
- o Macaroni Salad 🍅
- o Mediterranean Pasta Salad
- o Mesclun Spring Salad 🍅🌿
- o Pasta Salad 🍅
- o Potato Salad 🍅🍅
- o Pickled Sliced Beets 🍅🍅🌿
- o Relish Tray 🍅🍅🌿
- o Spinach Salad with Hot Bacon Dressing 🍅🍅
- o Three Bean Salad 🍅🌿
- o Tossed Salad with Dressing 🍅🍅
 - (Ranch, Italian, French, Caesar, Greek, Raspberry Vinaigrette)
 - Add Dried Cranberries & Walnuts to Salad+\$0.75
- o V&O Cucumber Salad 🍅🍅🌿



HOT SIDES

- o Asparagus Spears 🍅🍅🌿 \$0.50
- o Au Gratin Potatoes 🍅
- o Baked Beans
- o Baked Mostaccioli with Marinara 🍅
- o Baked Potato with Butter & Sour Cream 🍅🍅
- o Blintzes 🍅
 - (Apple, Apricot, Cheese, Raspberry)
- o Bread Dressing
- o Buttered Egg Noodles 🍅
- o Cabbage & Noodle Casserole 🍅
- o California Blend Vegetables 🍅🍅🌿 (Broccoli, Cauliflower, Carrots)
- o Cauliflower with Seasoned Breadcrumbs 🍅🌿
- o Corn Cobettes 🍅🍅🌿
- o Corn Niblets 🍅🍅🌿
- o Double Baked Potato 🍅🍅
- o Garlic Smashed Red Potatoes with Gravy
- o German Potato Salad
- o Glazed Baby Carrots 🍅🍅
- o Glazed Sliced Sweet Potatoes 🍅🍅
- o Green Beans (Buttered or Almondine) 🍅🍅🌿
- o Grilled Potato Salad 🍅🌿
- o Grilled Vegetables 🍅🍅🌿+\$0.75
- o Italian Zucchini Marinara 🍅🍅
- o Kugelis
- o Macaroni & Cheese 🍅
- o Mashed Potatoes with Gravy
- o Mashed Sweet Potatoes 🍅🍅
- o Mostaccioli with Marinara 🍅
- o Mushroom & Parmesan Risotto 🍅🍅🌿
- o Oven Roasted Potatoes 🍅🍅🌿
- o Parmesan & Garlic Roasted Potatoes 🍅🍅
- o Parslied Potatoes 🍅🍅🌿
- o Potato Dumplings
- o Potato Pancakes 🍅
- o Potato Pancakes with Applesauce+\$0.50
- o Potato Pancakes with Sour Cream+\$0.50
- o Potato Wedges with Ketchup
- o Rice Pilaf
- o Spaetzle 🍅
- o Spanish Rice
- o Sauerkraut
- o Steamed Broccoli 🍅🍅🌿
- o Sweet Potato Wedges 🍅
- o Sweet & Sour Red Cabbage 🍅🍅🌿
- o Three Cheese Baked Macaroni & Cheese 🍅

Plated Service

The most elegant way to serve your guests.

Our plated service includes mid-chair length standard linen tablecloths for customer-supplied guest tables, as well as standard table skirts for cake and head tables. All appropriate serving bowls and platters, baskets and utensils to serve the meal are included.

The standard plated service package includes a choice from four premium disposable place settings, coffee mugs, standard color linen napkins, three-piece stainless steel silverware, as well as a coffee station and tap water service at the guest and head tables.

Uniformed servers and kitchen staff will serve your guests at the table, as well as clear away plates when guests are finished.

Maximum time is 6 hours. Overtime is \$40.00 per hour per server. Additional linen colors and styles are available for an additional charge. Skirts and linens for extra tables can be rented for an additional charge.

Prices are based on a minimum of 100 guests and do not include sales tax and 22% full service event charge.

THE PLATED MENU INCLUDES:

- o Choice of Soup or Salad
- o Choice of Entrée
- o Choice of Starch
- o Choice of Vegetable
- o Dinner Rolls
- o Coffee Station and Tap Water Service at Guest Tables

Add \$2.00 per person for guest choice from two entrée selections

Add \$3.00 per person for guest choice from three entrée selections



First Course

(select either soup or salad)

SOUP

- o Cream of Broccoli
- o Cream of Chicken
- o Cream of Potato
- o Minestrone
- o Mushroom Barley
- o Roasted Corn Chowder
- o Tomato Bisque

SALAD

- o Caesar Salad
- o Caprese Salad+\$1.50
- o Garden Salad
- o Greek Salad with Feta Cheese+\$0.50
- o Mesculin Spring Salad
- o Spinach Salad with Hot Bacon Dressing+\$0.50

Entrées

TIER ONE

o Chicken Marsala

Sautéed boneless chicken breast topped with mushroom and marsala wine sauce

o Chicken Picatta

Sautéed boneless chicken breast with capers, lemon and white wine sauce

o Vesuvio Chicken Breast

Boneless breast seasoned with garlic and oregano and finished with green peas in white wine sauce.

o Blackened Chicken

Boneless breast seasoned, rubbed and seared, topped with Cajun cream sauce.

o Chicken Cabernet

Sautéed boneless chicken breast topped with a red wine sauce.

o Chicken Alfredo

Boneless breast lightly breaded with parmesan breadcrumbs and topped with Alfredo sauce.

o Chicken Parmesan

Boneless breast lightly breaded with parmesan breadcrumbs, topped with mozzarella and marinara.

o Wild Rice Stuffed Chicken Breast

Chicken breast stuffed with wild rice and mozzarella cheese filling, topped with light cream sauce.

o Mushroom Stuffed Chicken Breast

Chicken breast stuffed with sautéed mushrooms and topped with a light cream sauce.

o Chicken Florentine

Chicken breast stuffed with creamy spinach and cheese filling, topped with light cream sauce.

o Chicken Boursin

Chicken breast stuffed with herbed cream cheese and topped with a tomato cream sauce.

o Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese topped with a mustard white wine sauce.

o Sliced Roasted Sirloin of Beef

Beef sirloin marinated and roasted to medium rare, served sliced with your choice of sauce (Horseradish Cream, Cabernet, Whiskey Peppercorn Cream or Au Jus).

o Tilapia

Pan seared tilapia filet topped with mango salsa.

o Pasta Primavera*

Sautéed vegetables tossed with vegetable rotini and white wine sauce.

o Eggplant Parmesan*

Slices of eggplant in parmesan breadcrumbs, topped with mozzarella and marinara sauce and served with mostaccioli marinara.

o Cavatelli with Vodka Sauce

Dumplings made with ricotta cheese tossed in a creamy red sauce, served with your choice of vegetable.

o Penne Alfredo with Broccoli and Mushrooms*

Penne tossed in creamy Alfredo and sautéed mushrooms, topped with steamed broccoli.

o Quinoa Stuffed Pepper

Kale, cranberry and quinoa stuffed in a bell pepper, served with your choice of vegetable.

o Vegetable Risotto❖

Mushroom, asparagus and sundried tomato

**indicates that this item is not served with any additional starch or vegetable*

❖ indicates that this item is not served with any additional starch

TIER TWO

o Cabernet Braised Beef Short Ribs

Beef short ribs braised in red wine until tender and served with natural braising au jus.

o Chicken Saltimbocca

Boneless breast seasoned with sage and sliced prosciutto and topped with a light lemon sauce.

o Lamb Chops

Frenched rack of lamb seasoned with fresh rosemary and garlic and roasted to medium.

o Salmon

Pan seared salmon filet topped with lemon dill sauce.

o Shrimp Scampi*

Jumbo shrimp sautéed with a garlic, lemon and white wine sauce served over spaghetti noodles.

o Roasted Pork Tenderloin

Sliced roast pork tenderloin medallions seasoned with garlic and rosemary with an apple dijon sauce.

o Duet of Sliced Roast Sirloin of Beef & Chicken

Beef sirloin marinated and roasted to medium rare, served sliced with your choice of sauce, plated with any chicken listed in Tier One or Tier Two. (Horseradish Cream, Cabernet, Whiskey Peppercorn Cream or Au Jus)

o Duet of Pan Seared Salmon & Chicken

Pan seared salmon filet topped with lemon dill sauce, plated with any chicken listed in Tier One or Tier Two.

o Duet of Grilled Shrimp & Chicken

Garlic marinated grilled shrimp plated with any chicken listed in Tier One or Tier Two.

**indicates that this item is not served with any additional starch or vegetable*

❖ indicates that this item is not served with any additional starch

Plated, cont'd

TIER THREE

o Grilled Filet Mignon

8oz beef tenderloin grilled and served with your choice of sauce♦.

o Medallions of Roasted Beef Tenderloin

Whole beef tenderloin seasoned and roasted to medium rare, served sliced with your choice of sauce♦.

o Roasted Prime Rib of Beef

A 12oz slice of prime rib served with your choice of sauce♦.

o Steak Diane

Two 4oz beef tenderloin medallions served with mushroom, brandy and dijon cream sauce.

o Grilled Veal Chop

10oz frenched veal rib chop seasoned with rosemary and garlic, grilled and topped with balsamic reduction.

o Duet of Short Rib & Chicken

Beef short rib braised in red wine until tender, plated with any chicken from Tier One or Tier Two.

o Duet of Steak Diane & Chicken

4oz beef tenderloin medallion served with mushroom, brandy and dijon cream sauce, plated with any chicken from Tier One or Tier Two.

o Duet of Grilled Filet & Chicken

5oz beef tenderloin grilled and plated with any chicken from Tier One or Tier Two.

o Duet of Grilled Filet & Pan Seared Salmon

5oz beef tenderloin grilled and plated with a pan seared salmon filet topped with lemon dill sauce.

o Duet of Grilled Filet & Grilled Shrimp

5oz beef tenderloin grilled and plated with garlic marinated grilled shrimp.

♦Choice of Sauce for Beef:

- o Horseradish Cream
- o Cabernet
- o Whiskey Peppercorn Cream
- o Au Jus

Starch (choose one)

- o Baked Potato with Butter & Sour Cream
- o Baked Macaroni & Cheese
- o Buttered Parmesan Noodles
- o Double Baked Potato
- o Garlic Smashed Red Potatoes with Gravy
- o Mashed Potatoes with Gravy
- o Mushroom & Parmesan Risotto
- o Wild Rice Pilaf

Vegetable (choose one)

- o Asparagus Spears (steamed or grilled)+\$0.50
- o California Blend (Broccoli, Cauliflower & Carrots)
- o Cauliflower with Seasoned Breadcrumbs
- o Corn Niblets
- o Fresh Green Beans (Buttered or Almondine)
- o Glazed Baby Carrots
- o Grilled Vegetables (Zucchini, Yellow Squash, Portabella
Mushroom, Bell Pepper & Onion).+\$1.50
- o Steamed Broccoli
- o Roasted Brussel Sprouts with Bacon

Kid's Entrées

Includes same selection as adult entrees of first course (soup or salad) and vegetable. Choose 1 entrée and 1 side.

Entrées:

- o Chicken Tenders
- o Hot Dog
- o Mini Cheese Pizzas
- o Mini Cheeseburgers

Sides:

- o Buttered Noodles
- o Macaroni & Cheese
- o Mostaccioli with Marinara
- o Potato Dumplings

Dessert

- o Cheesecake with Strawberry Sauce
- o Tiramisu
- o Chocolate Salted Caramel Tart with Ice Cream
- o Flourless Chocolate Cake with Raspberry Sauce
- o Ice Cream served at Guest Tables

Food Stations

Make your event truly yours. Our food stations allow the highest level of customization. From traditional pasta and carving stations to the not-so-traditional poke and build-your-own mac & cheese stations, we have a variety of options to please everyone in the crowd. For a station-style meal, we recommend selecting 3-4 different stations, paired with our service package. You may also add one of our stations to your Deluxe Buffet or add to any of our full service packages.

FOOD STATION SERVICE PACKAGE

The food station service package includes a choice from four premium disposable station size plates, coffee mugs, standard color linen napkins, three-piece stainless steel silverware and a coffee station with cream and sugar. Uniformed servers will set-up, replenish and break down the stations. Servers will also clear away plates when guests are finished.

The package also includes mid-chair length standard linen tablecloths for customer-supplied guest and food tables, as well as standard table skirts for stations, cake and head tables. All appropriate chafing dishes, bowls, baskets and utensils to serve buffet are included.

Maximum time is 6 hours. Overtime is \$40.00 per hour per server. Additional linen colors and styles are available for an additional charge. Skirts and linens for extra tables can be rented for an additional charge.

Prices are based on a minimum of 100 guests and do not include sales tax & 22% full service event charge.

\$300 per Station Chef charge

***Due to the variety of stations available, this price is for service only. See below for food station prices.**



PASTA STATION

Pastas: (Choose 3) Penne, Vegetable Rotini, Elbow, Bowtie

Sauces: (Choose 3) Marinara, Vodka, Alfredo, Pesto & Olive Oil, White Cheese

Meats: (Choose 2) Grilled Chicken, Meatballs, Italian Sausage, Grilled Shrimp (add \$2.00)

Toppings: (Choose 4) Sundried Tomatoes, Roasted Garlic, Sliced Black Olives, Roasted Peppers, Steamed Broccoli, Bacon, Sautéed Mushrooms

Includes: Crushed Red Pepper, Parmesan Cheese and Bread Sticks

Build Your Own Pasta

Guests create their own pasta dishes by choosing their sauce and toppings for prepared pasta buffet style.

Signature Selection

Choose two or three signature pasta dishes that our expert chefs will prepare on site and serve buffet style to guests.

Custom Pasta Station

Guests choose their own toppings and sauce and one of our expert Chefs will prepare their pasta dish on site.

CARVING STATION

Our chef will slice any of the following meats for your guests. Includes appropriate sauces.

- o Glazed Ham
- o Turkey Breast
- o Roast Sirloin of Beef
- o Rosemary Pork Loin
- o Prime Rib of Beef
- o Beef Tenderloin
- o Leg of Lamb

WHOLE PIG ROAST

ANTIPASTO

Prosciutto, salami, olives, pepperoncini, provolone, roasted vegetables and an assortment of Italian breads.

ASIAN NOODLE

Our chef will stir fry vegetables, chicken, beef, noodles and a selection of sauces in woks right in front of your guests.

BAKED POTATO

Baked Idaho potatoes split and ready to be topped with your guests' favorite toppings, including a selection of Bacon, Sour Cream, Chives, Butter, Broccoli and Cheddar Cheese.

BBQ

A selection of chicken wings, chicken strips, ribs and meatballs that can be dipped in a variety of sauces.

Food Stations

ITALIAN

A selection of pre-made pastas and risottos served with sliced baguettes.

JAMBALAYA

Prepared to order by a chef, guests can select ingredients to be added to this classic rice dish.

Select from the following:

Blackened Chicken Breast, Sausage, Shrimp, Fresh Tomatoes, Okra, Red Beans, Black Beans, Diced Peppers, Scallions, Mushrooms and Grilled Vegetables.

BUILD YOUR OWN MAC & CHEESE

Our creamy three cheese (White Cheddar, Smoked Gouda & Fontina) Mac & Cheese served with a variety of toppings for your guests to add. Includes: Pulled Pork Shoulder, BBQ Sauce, Bacon, Peas, Broccoli, Sautéed Mushrooms, Fried Onions, Shredded Cheddar Cheese, Parmesan, Bread Crumble

MASHED POTATO

Mashed potatoes with a variety of toppings including gravy, shredded cheddar cheese, butter, sour cream, bacon, garlic, scallions and sautéed mushrooms.

MASHED SWEET POTATO

Mashed sweet potatoes with a variety of toppings including brown sugar, honey, marshmallows, pecans and coconuts.

MEAT & POTATO

Add Braised Short Ribs to our Baked Potato or Mashed Potato Bar for a great, stick-to-your-ribs kind of station.

PIEROGI

A variety of pierogi with toppings guests can customize, including bacon, sour cream, chives and sautéed onions. Add Polish sausage and sauerkraut for additional options.

RISOTTO

Prepared to order by a chef, guests can select ingredients to be added to this creamy rice dish. Guests will choose from a selection of Asparagus, Roasted Tomatoes, Peas, Mushrooms, Caramelized Onions, Pesto, Roasted Red Peppers and Parmesan Cheese.

SALAD

Tell us your favorite vegetables and we will set up a spread for your guests to build their favorite salads.

SAVORY CREPE

As your guests make their filling selections, the chef will fill and fold your warm crepe. Traditional filling selections may include: Asparagus, Mushrooms, Chicken, Peppers and Parmesan Cheese.

SHAKEN SALAD "BAR"

Custom signature salads dressed then shaken in a martini shaker. Served in bar glasses.

SEAFOOD

A beautiful display of smoked salmon, jumbo shrimp and snow crab claws with cocktail sauce.

SOUTHWEST FAJITAS

Our chef will sauté seasoned chicken and beef strips, onions and peppers right at your event. Guests can then top their fajitas with shredded cheese and sour cream.

SOUP SHOOTER & SANDWICH STATION

A pairing of soup with a melted sandwich. Choose one or choose them all including: Creamy Tomato Bisque with Grilled Cheese; Minestrone with a Mini Meatball Sub; Creamy Potato soup with a Mini Reuben.

SUSHI

A selection of raw and cooked rolls hand-rolled on site or prepared on trays. Prices vary based on the number of guests.

BUILD YOUR OWN MAC & CHEESE

Our Creamy Three Cheese (White Cheddar, Smoked Gouda, & Fontina) Mac & Cheese served with variety of toppings. Includes: Pulled Pork Shoulder, BBQ Sauce, Bacon, Peas, Broccoli, Sautéed Mushrooms, Fried Onions, Shredded Cheddar Cheese, Parmesan Bread Crumb Crumble

POPCORN

POKE

BUILD YOUR OWN GUACAMOLE

Our fresh guacamole with toppings to customize. Includes crispy bacon, fresh tomatoes, pepitas, fresco cheese, red onions, spicy tomatillo salsa.

ULTIMATE NACHOS

TACO BAR

Steak or Chicken Tacos

DUCK FAT POUTINE

Fresh cut potatoes fried in Duck Fat, topped with Cabernet Braised Beef Short Rib, & Cheese Curds.

SHRIMP & GRITS

Creamy grits, sautéed jumbo shrimp, cheddar cheese, bacon, scallions, low-country gravy.

MINI BURGERS OR MINI CHICKEN SANDWICHES

(2 per person)

Traditional Toppings:

Ketchup, Mustard, Onion, Tomato, Lettuce, American Cheese, BBQ Sauce

Deluxe Toppings:

Bacon, Guacamole, Chipotle Mayo, Crispy Onions, Pickles, Swiss & Cheddar Cheese

Gourmet Toppings:

KABOBS

Served on Round Cast Iron Griddle

ROAMING OYSTER BAR

Oyster Shooters from the half shell, Cocktail & hot sauce, fresh lemon juice, champagne mignonette, cracked pepper.

Market price per person

POTATO BAR

Mashed Potato & Mashed Sweet Potato, Bacon, Cheddar Cheese, Chives, Butter, Toasted Pecans, Brown Sugar & Mini Marshmallows.

FLAT BREAD PIZZA

Choose your favorite toppings for your guests.

Appetizers

Perfect for your cocktail hour.

We offer a passed hors d'oeuvres service for your guests.. Choose up to four items from the lists below and servers will pass trays butler-style to your guests during cocktail hour. Additional hors d'oeuvres and party platters are available for an additional price.

Cold Hors D'oeuvres

- Caprese Skewers
- Goat Cheese & Black Olive Tapenade Crostini
- Marinated Antipasto Skewers
- Tomato & Basil Bruschetta with Crostini
- Salmon & Cucumber Canapés
- Thai Curry Chicken Salad on Wonton
- Tomato & Basil Bruschetta on Crostini

VEGETARIAN:

- Asparagus with Asiago in Phyllo
- Brie & Raspberry in Phyllo
- Cheddar Cheese Puffs
- Cheese Quesadilla with Salsa
- Goat Cheese & Roasted Red Pepper Quiche
- Kalamata & Artichoke Tarts
- Spinach Stuffed Mushrooms
- Mushroom Tarts
- Quiche Florentine
- Spanakopita
- Truffled Macaroni & Cheese
- Vegetable Egg Roll w/ Sweet & Sour Sauce
- Vegetable Pot Sticker w/ Plum Sauce

Hot Hors D'oeuvres

BEEF:

- Asian Short Rib Pot Pie
- Bacon Wrapped Sirloin and Gorgonzola
- Beef Empanada
- Cabernet Braised Beef Short Rib on Mini Potato Pancake
- Franks in Pastry
- Meatballs (BBQ, Swedish or Sweet & Sour)
- Philly Cheese Steak Spring Roll
- Short Rib & Manchego Cheese Empanada

PORK:

- Bacon Wrapped Dates
- Chorizo Empanada
- Pulled BBQ Pork on Corn Fritter
- Pork Pot Sticker w/ Plum Sauce
- Quiche Lorraine
- Sausage Stuffed Mushrooms
- Stuffed New Potato with Bacon

POULTRY:

- Boneless Chicken Wings (BBQ, Buffalo, Garlic Parmesan, Sweet Chili, Teriyaki)
- Buffalo Chicken Spring Rolls
- Chicken Empanada
- Chicken Pot Stickers with Plum Sauce
- Chicken Quesadilla with Salsa
- Chicken & Waffle Stack
- Chicken Wellington
- Chicken Wings (BBQ, Buffalo Garlic Parmesan, Sweet Chili, Teriyaki)
- Hawaiian Chicken Satay
- Thai Peanut Chicken Satay

Mini Pizzas

- Cheese
- Grilled Vegetable
- Margherita
- Pepperoni
- Sausage
- White Pizza with Grilled Chicken

Hot Mini Sandwiches

- 3" All Beef Hot Dogs
- Angus Beef Cheeseburgers
- Buffalo Chicken
- Cuban
- Gourmet Grilled Cheese
- Gyro
- Italian Sausage with Sweet Peppers
- Meatball with Red Sauce
- Philly Cheese Steak
- Pulled BBQ Pork
- Rueben

Upgrade Options

Truly create your own appetizer assortment from the following upgraded options. Add \$ per person.

Cold Hors D'oeuvres

- Crab & Avocado Canapés
- Bagel & Lox Lollipop
- Beef Tenderloin with Boursin Crostini
- Seared Tuna on a Wonton with Wasabi Cream
- Shrimp & Tuna Ceviche on a Wonton

Hot Hors D'oeuvres

BEEF

- Beef Wellington
- Teriyaki Beef Satay
- Chipotle Steak Churrasco

SEAFOOD

- Crab Cakes with Remoulade Sauce
- Crab Stuffed Mushrooms
- Chili Lime Salmon Satay
- Panang Shrimp
- Scallops Wrapped in Bacon
- Shrimp Wrapped in Bacon

VEGETARIAN

- Tomato Bisque Soup Shooter with Mini Grilled Cheese

Party Platters

Each tray serves 35-50 people.

ARTISANAL CHEESE TRAY

Brie, Manchego, Chevre, Aged Gouda, Gorgonzola and Baguettes

CAPRESE TRAY

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

CHARCUTERIE TRAY

Manchego, Parmesan, Prosciutto, Soppressata, Fig Jam and Baguettes

DOMESTIC CHEESE TRAY

Chipotle Gouda, Swiss, Muenster, Cheddar, Crackers

FRUIT TRAY (SPRING/SUMMER ONLY)

Watermelon, Honey Dew, Pineapple, Cantaloupe, Strawberries

FRUIT & CHEESE TRAY

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

GRILLED VEGETABLE TRAY

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

MEAT & CHEESE TRAY

Muenster, Cheddar, Salami, Pepperoni, Crackers

RELISH TRAY

Baby Carrots, Celery, Pepperoncini, Black Olives, Gherkins

JUMBO SHRIMP TRAY

Served with Cocktail Sauce & Lemons

VEGETABLE TRAY

Baby Carrots, Broccoli & Cauliflower Florets, Celery, Cherry Tomatoes, Cucumbers, Ranch Dip

WHOLE SMOKED SALMON

Garnished with Capers, Dill Cream Cheese, Eggs, Red Onion, Cocktail Rye Bread
(serves up to 100 people)

Late Night Snacks

A final touch to a perfect event.

After a few hours of dancing the night away, keep your guests' energy level going with one of our late-night snack buffets. Your guests will love the surprise!

BEEF TACOS WITH HARD AND SOFT SHELLS

Taco Meat, Soft & Hard Shells, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Diced Tomatoes,

MINI ITALIAN BEEF SANDWICHES

Treat your guests to a Chicago classic - but smaller! Your guests can build their own mini sandwiches with our perfectly seasoned Italian beef and sautéed green peppers served in a delicious Au Jus. Served with mozzarella and giardiniera on French bread.

MINI ANGUS BEEF SLIDERS

Mini beef burgers on mini buns served with a variety of toppings and condiments so your guests can create their own perfect burger. Toppings include: Ketchup, Mustard, Onion, Cheese and Pickles.

CHICAGO-STYLE HOT DOGS

Hold the ketchup! We take jumbo all-beef hot dogs and serve them on plain or poppy seed buns with mustard, onion, tomatoes, relish, pickle spears, sport peppers and celery salt.

Served from chafers or rent a full-sized hot dog cart for an additional cost.

NACHO BAR

There is nothing better than a plate piled high with nachos! Your guests can create their own perfect nachos with our warm nacho cheese sauce, fresh salsa, sour cream, jalapeño slices and corn tortilla chips.

MINI COCKTAIL SANDWICH TRAY

An assortment of ham and turkey sandwiches served on mini rolls with lettuce and cheese. Mayo & mustard packets served on the side.

FRITO WALKING TACO

Frito Corn Chips, Doritos Chips, Taco Beef, Shredded Lettuce, Sour Cream, Shredded Cheese, Salsa, Hot Sauce

Bar & Rental Inform

Popular Rental Items

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

CHAIRS

- White Aluminum
- White or Black Fanback
- White Padded Garden Chair
- Chiavari Chair
- Chair Cover and Sash

STANDARD LINENS

- 85"x85" (white, ivory or black; for round tables)
- 52"x114" (white, ivory or black; for long tables)
- Table Skirting 14' (white, black, ivory, blue or rustic brown)

SPECIALTY LINENS

- 90" or 108" Round Poly
- 90" or 108" Round Satin
- Floor Length Poly
- Floor Length Satin
- Floor Length Satin Crush or Bichon
- Dinner Napkins Poly
- Dinner Napkins Satin or Bichon
- Table Runner

CHINA ENHANCEMENTS

- Leaf or Beaded Glass Charger
- Plastic Gold, Silver, Red or Black
- Specialty China patterns

TENTS

Due to the wide variety of sizes and options, each tent must be individually priced. Please contact us for more information.

- **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.

Bar Packages

SODA BAR

Water, Coke, Diet Coke, Sprite, Ice, Clear Plastic Cups and Napkins

DELUXE GARNISH & MIXER PACKAGE

Water, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bloody Mary Mix, Sweet & Sour Mix, Cranberry Juice, Orange Juice, Lime Juice, Grenadine, Cherries, Olives, Lemons, Limes, Ice, Clear Plastic Cups, Napkins and Straws

CLASSIC GARNISH & MIXER PACKAGE

Water, Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Cranberry Juice, Lemons, Limes, Ice, Clear Plastic Cups, Napkins and Straws

JUICE & SODA BAR

Water, Coke, Diet Coke, Sprite, Ice, plus your choice of two:

- Fruit Infused Water
- Lemonade
- Iced Tea - Regular
- Iced Tea - Sweet
- Fruit Punch

Clear Plastic Cups, Napkins

BASSET CERTIFIED BARTENDER . . . Ask for price
(total onsite time)

DRAM SHOP INSURANCE \$150.00
Plus local license (if applicable)

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 3oz
- Margarita Glass 10oz
- Cosmo Glass 8oz
- Pint Glass 10 3/4oz

CRYSTAL CLEAR SHATTERPROOF GLASSWARE

- 6oz Flute, 4oz Taster, 7oz Pint
- 14oz Wine, 12oz Tumbler, 12oz Can, 9oz Flute or 12oz Pint
- 16oz Mason Jar, 180z Pint, 18oz Tumbler
- 6oz Flute with stem
- 14oz Wine with stem

NITRO FROZEN COCKTAIL

Specialty beverages made onsite using Liquid Nitrogen and served in a mini martini glass or adult push pop. Served from a lighted LED bar.

Alcohol supplied from Bar Service or Venue with prior approval (pricing varies by venue.)

Sorbet Flavors: Mojito; Margarita; Cosmopolitan; Bourbon Peach Sweet Tea; Moscow Mule; Appletini; Lemon Drop; Watermelon Lemonade

Ice Cream Flavors: White Russian; Brandy Alexander; Bourbon Butter Pecan; Strawberry Ale; Chocolate Stout; Mudslide; Irish Coffee; Piña Colada; Maple Bourbon Vanilla; Grashopper; Pink Squirrel; Creamsicle

Desserts

An assortment of sweet treats to add extra flavor to your gathering.

Traditional Tiered Cakes

All tiered and "behind the scene" cakes have three layers of cake and two layers of filling.

CAKE FLAVORS

Banana; Carrot; Chiffon; Chocolate; Confetti; Red Velvet; White; Yellow

ICINGS

Real Buttercream; Tinted Buttercream*; Fondant*; Chocolate Buttercream*; Dark Chocolate Ganache*

MOUSSE FILLINGS

Banana; Chocolate; Chocolate Mint; Coconut; Hazelnut; Irish Cream; Key Lime; Lemon; Lime; Mocha; Orange; Peanut Butter; Oreo®; Raspberry; Strawberry; White Chocolate; Vanilla

GOURMET FILLINGS

Fresh fruit (raspberries, blackberries, strawberries, bananas, pineapple chunks, peach slices or mandarin oranges) folded into a mousse of your choice*; Custard*; Cannoli*; Cream Cheese*; Cheesecake*

*Items have extra charge. Price depends upon selection.

Classic Displayed Cakes

"Behind The Scene" Cake

Add a single tier Display Cake for cutting or as a tower topper

6" Round

6" Square

CUSTOM DESIGN

Any design outside of our Classic category may have an upgrade fee. If there is a special design that you'd like, we'll be more than happy to create it!

Towers

Display options include: Rustic Wood, Classic White Metal or Silver with minimum order.

CUPCAKES

All flavors available except chiffon. Includes Real Buttercream icing. Minimum 12 per flavor. Ask about seasonal flavors.

Gourmet Icing Options*: Dark Chocolate Ganache; Fudge; Chocolate Buttercream; Cream Cheese; Flavored Buttercream; Fondant; High Star Tip Buttercream

Topping Options: Nonpareils; Sprinkles; Sanding Sugars; Chocolate Curls; White Chocolate Curls; Edible Glitter; Flowers*; Monograms*; Edible Pearls*

Unfilled

Mousse Filled

*Items have extra charge. Price depends upon selection.

MINI CUPCAKES

All flavors available except chiffon. Plain or with filling. Ask about seasonal flavors. Minimum 24 per flavor.

Unfilled

Mousse Filled

DONUTS

Cake: Blueberry; Buttermilk; Cherry Glazed; Cherry Iced; Chocolate Iced; Chocolate Iced Sprinkle; Cinnamon; Double Chocolate; German Chocolate; Glazed; Glazed Sour Cream; Marble; Peanut; Plain; Powdered; Powdered Sour Cream; Swiss Chocolate; Vanilla Iced Sprinkle; White Coconut

Filled: Apple & Spice; Apricot; Bavarian Cream; Black Raspberry; Buttercream; Chocolate Buttercream; French Vanilla; Iced Jelly; Jelly; Lemon; Strawberry; Taffy Apple

Raised: Chocolate Iced French; Chocolate Iced Ring; Chocolate Long John; French; Glazed; Sugar; Toasted Coconut; Vanilla Iced French; Vanilla Long John
Minimum 5 dozen.

MINI BUNDT CAKES

Chocolate Chocolate Chip; Vanilla; Red Velvet; White Chocolate Raspberry; Confetti; Carrot; Lemon; Marble; Pecan Praline; Gluten Free Chocolate Chip. Minimum 5 dozen

Pastries

TRADITIONAL COOKIES

Assortment may include: Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar, S'more

Small (24 pc)

Large (48 pc)

CHOCOLATE DIPPED STRAWBERRIES

Dark, White or Mixed (Approximately 10 per lb)

ASSORTED KOLACKY (Apricot, Cheese, Raspberry)

TRADITIONAL MINI PASTRIES

Assortment may include: Blueberry Top Cheesecake, Brownies, Cherry Top Cheesecake, Cream Puffs, Lemon Squares, Raspberry Bars, Truffles

Small Tray (20 pc)

Large Tray (40 pc)

GOURMET MINI PASTRIES

Assortment may include: Cannoli, Chocolate Dipped Strawberries, Coconut Macaroons, Cream Puff Swans, Fresh Fruit Tarts, Strawberry Cheesecake, Tiramisu Torte Slices, Turtle Cheesecake

Small Tray (20 pc)

Large Tray (40 pc)

BROWNIE TRAY

Assortment may include: Chocolate Chip Brownies, Peanut Butter Brownies, Cheesecake Brownies and Blondies

Small Tray (24 pc)

Large Tray (48 pc)

ASSORTED MINI PIES

Includes Apple, Cherry and Dulce de Leche

Small Tray (32 pc)

ASSORTED FRENCH MACAROONS

Chocolate, White Chocolate, Caramel, Cappuccino, Strawberry, Mint Chocolate

MINI MASON JAR CREATIONS

Crème Brûlée, Tiramisu, Key Lime Pie, Milk Chocolate Pot de Crème, Cheesecake, Oreo Cheesecake
Strawberry Cheesecake

CHEESECAKE BAR

A selection of Eli's Cheesecakes (Plain, Turtle, Hot Chocolate, Salted Caramel and Cookie Crazy)

Cascading Chocolate Fountain

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 Krispy Treats; Strawberries; Sugar Cookies; Wafer Cookies

Sweet Stations

Wow your guests with the perfect ending to your meal. Served either with your desserts or as a late night snack, these food stations are fun to watch and fun to eat!

FLAMBÉ DONUT HOLE STATION*

Glazed donut holes flambéed with rum in front of your guests and served hot

Add choice of two Nitro Dessert Station ice creams and whipped cream (see page 17 for ice cream flavors) for additional cost

TRADITIONAL S'MORES

A campfire favorite. Marshmallows, Graham Crackers and your choice of Hershey's Chocolate, Reese's Peanut Butter Cups or Ghiradelli Salted Caramel Chocolate Squares

INSIDE OUT S'MORES*

A twist on the classic s'more. Graham crackers held by an old-fashioned wooden clothespin dipped in melted chocolate, swirled in a creamy marshmallow meringue then toasted to perfection right in front of your eyes!

CREPES*

Guests can choose their favorite fillings including Nutella, Peanut Butter, Strawberries or Bananas for the onsite Chef to fill and fold. Toppings include fudge, caramel, whipped cream and powdered sugar.

BANANAS FOSTER*

Sliced bananas flambéed with rum in front of your guests and served with our homemade Vanilla Ice Cream

DEEP FRIED OREOS*

Classic Oreos dipped in a golden batter, deep fried on site then topped with powdered sugar

CHURROS

Warm Mexican pastry served with a decadent chocolate sauce

***Add \$300 chef fee to total for interactive station.**

Online Ordering Available

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.

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

Add 3 candy toppings for an additional cost

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.

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

FEATURED CREATIONS

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

TASTING PORTION

A smaller 3oz scoop perfect for cocktail events or with other dessert options.

- Choice of two hand-crafted flavors
- Nuts
- Sprinkles
- Whipped Cream
- Plastic Spoons
- Maraschino Cherries
- Plastic Bowls
- Napkins

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.

- Choice of two hand-crafted ice cream flavors
- Plastic Bowls
- Plastic Spoons
- Napkins

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
- Whipped Cream
- Napkins

Flavors

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

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

Seasonal Flavors

- o Candy Cane
- o Caramel Apple
- o Candy Corn
- o Eggnog
- o Gingerbread
- o Pumpkin

Sorbet Flavors

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

Mix-Ins

Candy:

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

Fruit & Bakery:

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



General Information

- **Proposals:** Our packages include most things you would need for your event and list as many of the charges on our Wedding & Special Event Menu. The first step in the planning process is to tell us your vision and desires for your event and we can start a proposal for you to review and modify.
- **Tastings** are available for full service events. We host personal tastings in which you select seven menu items, (three or four entrees and three or four sides that total seven). The tasting is a \$100 fee and is for up to four people. When you book your Full Service event with us, we apply the fee as a discount on your final bill. The tasting menu and tentative date must be submitted at least two weeks in advance to ensure availability. Dessert and ice cream tastings are also available.
- **Booking:** A \$500 event date booking fee is required to reserve our services for your 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 \$50.00 processing fee.**
- **Planning Schedule:**
 - **2 months after booking event,** 25% of estimated total is due.
 - **6 months before event** 25% of estimated total is due.
 - **2 months before event,** event times, menu, all linens and plates are to be chosen and finalized.
 - **2 weeks before event** the final guest count, final invoice changes, seating chart and/or floor plan must be submitted.
 - **10 days before event** the balance of the invoice must be paid in full.
- **Late/Last Minute Changes:** Menu and equipment changes are subject to approval and will incur an additional charge. Once the final count has been given, we are unable to lower the count or remove line items. Additional services or items will incur a 25% rush charge.
- **Events for less than 100 people:** Menus are priced for a minimum of 100 people. We do events for less than 100 people but the price per person may increase.
- **Floor Plan:** To ensure proper linen, equipment and staffing, we require a floor plan so that we can coordinate with the venue. Guest tables need to have a minimum of 8 guests per table. Additional tables will be charged for additional equipment costs.
- **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 22% full service production fee. The 22% full service fee is not a gratuity. The full service production fee covers all the incidental costs that are incurred to cater the event offsite such as equipment, supplies, vehicles, fuel, insurance and support staff. Gratuities are not included, but are certainly appreciated by the staff and up to a customer's own discretion. We do not automatically charge gratuity to your invoice. (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.*
- **Rental Delivery:** Certain rental items that will be delivered before staff arrival time will incur a delivery charge. For linen arrival prior to staff set-up, arrangements may be made for a special rental delivery fee. Linen may also be picked-up in the office the day before the event at no additional charge.
- **Catering Area & Trash:** At the end of your event, Polonia will leave all refuse at your event unless pre-arranged with Polonia to be removed for an additional fee. If the event is outdoor or at a residence you will be required to provide Polonia a "behind the scenes" prep area located within 50ft of the food serving area, plus a minimum of 16ft of tabletop space, proper lighting and overhead protection from the elements. Tents and tables are available to rent for an additional fee.
- **Leftovers:** Leftover food will not be given unless proper refrigeration is available onsite. This is subject to approval from venue rules, local health codes, insurance and the onsite captain.
- **General:** All menus, prices, delivery, sales tax, caterer usage fees and other venue service charges are subject to change without notice. All food, linen, china and other equipment Polonia is required to handle must be provided by Polonia or will be subject to an additional service charge and approval.

Prices and policies subject to change without notice.



POLONIA CATERING

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Catering Available 7 Days a Week