



# BEYOND EVENTS

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## UPSCALE DROP-OFF MENU 2016



# BEYOND EVENTS

BEYOND EVENTS BELIEVES YOUR DROP-OFF CATERING ORDER SHOULD BE JUST AS BEAUTIFUL AS A FULLY STAFFED EVENT SO WE'VE REDEFINED THIS CATERING CLASS

## OUR PROMISE

ALL OF OUR DROP-OFF EVENTS WILL BE DELIVERED AND ARTISTICALLY SETUP BY OUR PROFESSIONALLY TRAINED SETUP CREW

**EACH ORDER WILL BE SERVED IN / OR WITH:**

- silver warming dishes
- white china platters
- white china bowls
- stainless serving utensils
- black linen to cover the buffet
- wrought iron buffet risers
- "chinalike" white round plastic plates
- faux silver forks, knives
- paper dinner napkins

GIVE US A CALL TO DISCUSS THE DETAILS OF YOUR NEXT BREAKFAST, LUNCHEON OR COCKTAIL PARTY SO WE CAN SHOW YOU HOW STUNNING A DROP-OFF CATERING EVENT CAN BE!

**SINCERELY,  
THE BEYOND EVENTS TEAM**

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## ORDERING DETAILS

### DELIVERY

Convenient delivery and setup service is available 24 hours a day, 7 days a week throughout Chicago and the suburbs.

Delivery service is available for individual orders of \$350.00 or more.

For multiple deliveries in the same day please call one of our catering consultants

### PAYMENT

We accept all major credit cards, cash and checks, or ask about setting up a convenient Corporate Account (72 hours notice required)

### HOW TO ORDER

Call 312-553-9300 to talk to a Catering Coordinator or visit us online @ [www.beyondeventschicago.com](http://www.beyondeventschicago.com)

### WHEN TO ORDER

We appreciate receiving your order as far in advance as possible, but we can accommodate orders with a minimum of 48 hours notice.

### CALL CENTER HOURS

- Monday thru Friday 9:00 am - 5:00 pm
- Saturday and Sunday Closed

### CANCELLATION & CHANGES POLICY

Cancellations and changes to orders require 24 hour notice. The client may be held responsible for unrecoverable charges.

# BREAKFAST

## CONTINENTAL BREAKFAST PACKAGE

### BAKERY ASSORTMENT 390.00 per buffet (serves 25-30)

- bagel and smears
- gourmet muffins
- banana bread slices

### SERVED WITH:

- fresh fruit platter

## BAKERY

### BAGEL & SMEARS DISPLAY 49.00 per tray (12 bagels)

Full sized bagels in plain, wheat and cinnamon raisin. Served with herbed, strawberry and plain cream cheeses

### SCONE TRIO PLATTER 49.00 per tray (12 scones)

Three delicious freshly baked scones: apple cinnamon, white chocolate raspberry, and blueberry, served with whipped butter

### GOURMET MUFFIN PLATTER 49.00 per tray (12 muffins)

Freshly baked muffins in three delicious flavors: apple pecan oatmeal, mixed berry bran and chocolate chunk, served with whipped butter

### BANANA BREAD PLATTER 49.00 per tray (12 slices)

Freshly baked banana bread slices, served with whipped butter

## HOT

### ALL AMERICAN BREAKFAST BUFFET

#### 425.00 per buffet (serves 25-30)

- farm fresh organic scrambled eggs
- baby red roasted potatoes
- applewood smoked bacon
- pork sausage patties

### EGG SOUFFLÉ BUFFET

#### 475.00 per buffet (serves 25-30)

#### CHOOSE TWO FLAVORS:

- fire roasted vegetables with gruyere
- asparagus, mushroom and parmesan
- tomato, spinach and feta cheese
- chorizo, red salsa and green chiles
- ham, cheddar and broccoli

#### SERVED WITH:

- baby red roasted potatoes
- applewood smoked bacon
- pork sausage patties

### OATMEAL BUFFET

#### 65.00 per tray (serves 12-15)

Creamy oatmeal. Served with brown sugar, slivered almonds and berries

## HEALTHY

### YOGURT PARFAITS

#### 65.00 per tray (serves 12-15)

Make your own parfait! Start with vanilla yogurt, top it with mixed berries, coconut, granola & nut crunch

### FRESH FRUIT PLATTER

#### 75.00 per tray (serves 15-20)

A seasonal assortment of honeydew, pineapple, cantaloupe, berries & grapes

### FRUIT KEBOBS

#### 75.00 per tray (24 kebobs)

A seasonal mix of berries, melons and pineapple. Served with a yogurt dipping sauce

## À LA CARTE

### BREAKFAST SANDWICHES

#### 48.00 per dozen

- biscuit, egg and cheese
- biscuit, egg, sausage and cheese
- biscuit, egg, ham and cheese
- biscuit, egg, bacon and cheese

### BABY RED ROASTED POTATOES

#### 45.00 per tray (serves 12-15)

Served with onions & green peppers

### APPLEWOOD SMOKED BACON

#### 49.00 per tray (45 slices)

### PORK SAUSAGE PATTIES

#### 39.00 per tray (30 patties)

### BUTTERMILK BISCUITS

#### 29.00 per tray (serves 12-15)



# HOT HORS D' OEUVRES

Having a  
Cocktail Party?

See our full service  
Event Menu for  
additional hot & cold  
appetizers and our  
bar packages !

## BEEF

### MINIATURE MEATBALLS

**69.00 per tray (40 pieces)**

Specialty sauced cocktail meatballs in four delicious flavors. Choose a tray in your favorite:

- spicy red arribiata tomato sauce
- sweet marsala wine sauce
- creamy pesto alfredo sauce
- rich red marinara sauce

### BEEF RUMAKI

**75.00 per tray (20 pieces)**

Tender beef, water chestnut, wrapped in bacon. Served with a soy dipping sauce

### ORANGE CHILI BEEF SATAY

**75.00 per tray (20 pieces)**

A satay skewer with a zesty orange ginger chili sauce

## CHICKEN

### CHICKEN RUMAKI

**65.00 per tray (20 pieces)**

Tender chicken, water chestnut, wrapped in bacon. Served with a soy dipping sauce

### PESTO CHICKEN SKEWERS

**65.00 per tray (20 pieces)**

A chicken skewer with red pepper slices accented with a pesto cream sauce

### BBQ CHICKEN SKEWERS

**65.00 per tray (20 pieces)**

A grilled chicken skewer covered in sweet BBQ sauce

### THAI CHICKEN SATAY

**65.00 per tray (20 pieces)**

Soy marinated and herbed chicken served with a thai peanut dipping sauce

## SEAFOOD

### MINIATURE CRABCAKES

**75.00 per tray (30 pieces)**

Premium lump crabcakes, served with a dijon mayonnaise dipping sauce

### BACON WRAPPED SCALLOPS

**75.00 per tray (20 pieces)**

Tender scallops wrapped with bacon served with a bourbon BBQ sauce

## VEGETARIAN

### SPINACH & FETA TARTLET

**65.00 per tray (20 pieces)**

A savory tartlet filled with a spicy spinach and feta mixture

### ARTICHOKE TARTLET

**65.00 per tray (20 pieces)**

A savory tartlet filled with a roasted artichoke and romano cheese mixture

## PORK

### BACON WRAPPED DATES

**75.00 per tray (20 pieces)**

Chorizo filled bacon wrapped dates. Served with a red pepper cream sauce

### ITALIAN SAUSAGE SKEWERS

**65.00 per tray (20 pieces)**

A skewer of Italian sausage and green pepper slices in a vesuvio sauce



# COLD HORS D'OEUVRES



## BRUSCHETTA

### **TOMATO & GARLIC BRUSCHETTA PLATTER**

**49.00 per tray (serves 12-15)**  
Classic roasted tomato and garlic bruschetta, served with lightly toasted crostini and shaved fontinella

### **WILD MUSHROOM BRUSCHETTA PLATTER**

**49.00 per tray (serves 12-15)**  
Our wild mushroom bruschetta, served with lightly toasted crostini

### **ROASTED BEET BRUSCHETTA PLATTER**

**49.00 per tray (serves 12-15)**  
Our roasted beet and goat cheese bruschetta, served with lightly toasted crostini

## SKEWERS

### **MINIATURE CAPRESE SKEWERS**

**49.00 per tray (20 pieces)**  
Roma tomatoes, fresh mozzarella and basil, drizzled with an olive oil and a balsamic reduction

### **ASPARAGUS WRAPPED PROSCIUTTO**

**75.00 per tray (20 pieces)**  
Grilled asparagus, wrapped with thinly sliced prosciutto. Served with a balsamic drizzle

### **MELON WRAPPED PROSCIUTTO**

**65.00 per tray (20 pieces)**  
Cantaloupe slices, wrapped with thinly sliced prosciutto. Served with a balsamic drizzle

## HUMMUS

### **HUMMUS AND PITA PLATTER**

**49.00 per tray (serves 12-15)**  
Classic tahini hummus, served with grilled garlic pita triangles

### **RED PEPPER HUMMUS AND PITA PLATTER**

**49.00 per tray (serves 12-15)**  
Roasted red pepper hummus, served with grilled garlic pita triangles

## TARTLETS

### **GOAT CHEESE & PESTO TARTLET**

**75.00 per tray (20 pieces)**  
A goat cheese and pesto mousse, served in a light, flaky tartlet with a roasted red pepper garnish

### **SUN DRIED TOMATO TARTLET**

**75.00 per tray (20 pieces)**  
A sun dried tomato mousse, served in a light, flaky tartlet with a sun-dried tomato garnish

## SEAFOOD

### **SHRIMP CEVICHE**

**59.00 per tray (serves 12-15)**  
Fresh shrimp in a garlic, lime, red onion, jalapeno, cilantro & cucumber vinaigrette. Served with herbed crostini

### **SPICY CRAB DIP**

**59.00 per tray (serves 12-15)**  
A creamy spicy crab dip with a hint of jalapeno. Served with herbed crostini

### **SHRIMP COCKTAIL**

**115.00 per tray (30 pieces)**  
Jumbo shrimp served with a spicy cocktail sauce and lemon wedges

## “SLIDERS”

**Our Miniature “SLIDERS” are Served on a Gourmet Brioche Bun**

### **CAPRESE “SLIDERS”**

**49.00 per dozen**  
Roma tomato, fresh mozzarella, basil and mesclun greens in an olive oil and balsamic

### **WALDORF CHICKEN SALAD “SLIDERS”**

**49.00 per dozen**  
A creamy pulled chicken salad with apples, red grapes, celery and candied walnuts

### **TURKEY & HAVARTI “SLIDERS”**

**49.00 per dozen**  
Smoked turkey with havarti cheese, sliced cucumbers, mayo and whole grain mustard

### **MEDITERRANEAN TUNA “SLIDERS”**

**49.00 per dozen**  
Albacore tuna, roasted artichokes, kalamata olives, olive oil, and balsamic dressing

### **BEEF TENDERLOIN “SLIDERS”**

**69.00 per dozen**  
Medium rare tenderloin, horseradish crème fraiche, bleu cheese crumbles and roasted red peppers



## CRUDITÉ

### **JULIENNED VEGETABLE CRUDITÉ**

**45.00 per tray (serves 12-15)**  
Sticks of zucchini, jicama, red peppers, yellow peppers, carrots & celery. Served with a creamy chipotle ranch dip

### **GRILLED VEGETABLE PLATTER**

**59.00 per tray (serves 12-15)**  
Asparagus, carrots, mushrooms, zucchini and eggplant. Served at room temperature with a balsamic glaze

## ANTIPASTI

### **CLASSIC ANTIPASTI**

**75.00 per tray (serves 12-15)**  
Prosciutto, salami, capicola, roasted red peppers, artichokes, pepperoncini, provolone and fontinella

### **IMPORTED & DOMESTIC CHEESEBOARD**

**75.00 per tray (serves 12-15)**  
An artisan assortment of fontina, four-year cheddar and buttermilk bleu affinee along with wedges of swiss, mozzarella and pepperjack. Served with an array of crackers, grapes and seasonal berries

# BUFFET PACKAGES

## BEEF BUFFETS

### **BEEF LIGHT LUNCHEON PACKAGE**

**470.00 per buffet (serves 25-30)**

- BBQ beef brisket
- Bleu cheese mashed potatoes
- Roasted corn
- Cobb salad

### **BEEF LUNCHEON PACKAGE**

**570.00 per buffet (serves 25-30)**

- Pot roast with carrots & onions
- Chicken piccata
- Roasted Vesuvio Potatoes
- Chopped salad

### **BEEF DINNER PACKAGE**

**720.00 per buffet (serves 25-30)**

- Dry rub beef brisket
- Pecan crusted chicken
- Garlic mashed potatoes
- Grilled asparagus
- Cranberry gorgonzola salad

### **BEEF GOURMET PACKAGE**

**960.00 per buffet (serves 25-30)**

- Beef tenderloin with demi glaze
- Chicken marsala
- Wild mushroom ravioli
- Vesuvio potatoes
- Fire roasted vegetables

## CHICKEN BUFFETS

### **CHICKEN LIGHT LUNCHEON PACKAGE**

**420.00 per buffet (serves 25-30)**

- Chicken piccata
- Penne & broccoli
- Fire roasted vegetables
- Mesclun house salad

### **CHICKEN LUNCHEON PACKAGE**

**420.00 per buffet (serves 25-30)**

- Chicken limone
- Rice pilaf
- Baked broccoli
- Greek country salad

### **CHICKEN DINNER PACKAGE**

**570.00 per buffet (serves 25-30)**

- Chicken cacciatore
- Four cheese lasagna rotolo
- Garlic mashed
- Baked broccoli
- Caesar salad

### **CHICKEN GOURMET PACKAGE**

**630.00 per buffet (serves 25-30)**

- Chicken marsala
- Gnocchi in vodka sauce
- Bleu cheese mashed Potato
- Grilled asparagus
- Cranberry gorgonzola salad

## SEAFOOD BUFFETS

### **SEAFOOD LIGHT LUNCHEON PACKAGE**

**550.00 per buffet (serves 25-30)**

- Tuscan white fish
- Chicken pesto
- Rice pilaf
- Greek country salad

### **SEAFOOD LUNCHEON PACKAGE**

**680.00 per buffet (serves 25-30)**

- Pecan crusted tilapia
- Chicken limone
- Truffle oil potato puree
- Green bean provencal
- Chopped salad

### **SEAFOOD GOURMET PACKAGE**

**890.00 per buffet (serves 25-30)**

- Grilled salmon
- Beef tenderloin with demi glaze
- Bleu cheese mashed potatoes
- Grilled asparagus
- Cranberry gorgonzola salad

## ITALIAN BUFFETS

### **CHICKEN VESUVIO BUFFET**

**450.00 per buffet (serves 25-30)**

- Chicken vesuvio
- Roasted vesuvio potatoes
- Baked broccoli
- Mesclun house salad
- Rolls and butter

### **PASTA DINNER BUFFET**

**470.00 per buffet (serves 25-30)**

- Chicken pesto penne
- Gnocchi in vodka sauce
- Penne bolognese
- Caesar salad
- Rolls and butter

### **TASTE OF ITALY BUFFET**

**590.00 per buffet (serves 25-30)**

- Chicken parmesan
- Penne marinara
- Meatballs in marinara
- Italian sausage
- Bread and butter

### **TAYLOR STREET BUFFET**

**660.00 per buffet (serves 25-30)**

- BUONA beef sandwiches
- Italian sausage sandwiches
- Sweet peppers and hot giardiniera
- Penne marinara
- Caesar salad
- Miniature cannoli

## ARTISAN DINNER ROLLS

### **MINIATURE ARTISAN ROLLS**

**19.00 per dozen (serves 8-10)**

An assortment of gourmet dinner rolls, served with whipped butter



# A LA CARTE ENTREES & SIDES



## BEEF ENTREES

**125.00 per tray (serves 15)**

### POT ROAST

Slow roasted, in a rich brown gravy

### BBQ BEEF BRISKET

Served in a sweet bbq glaze

### DRY RUB BEEF BRISKET

Served in a cabernet demi glaze

### BEEF TENDERLOIN PEPPERCORN (add 100.00)

Served in a peppercorn demi glaze

### BEEF TENDERLOIN MARSALA (add 100.00)

Served in marsala wine demi glaze

### BEEF TENDERLOIN DEMI GLAZE (add 100.00)

Served in red wine demi glaze

## CHICKEN ENTREES

**100.00 per tray (serves 15)**

### CHICKEN MARSALA

Mushrooms, in a sweet red wine sauce

### CHICKEN VESUVIO

Peas, garlic, in a white wine sauce

### CHICKEN LIMONE

Lightly breaded in a fresh lemon sauce

### CHICKEN CACCIATORE

Onions, green peppers, green olives and mushrooms in a tomato broth

### CHICKEN PICCATA

Capers and pine nuts in a white wine sauce

### CHICKEN PESTO

Artichokes and roasted red peppers in a creamy pesto sauce

### PECAN CRUSTED CHICKEN

In a whole grain mustard cream sauce

## SEAFOOD ENTREES

**115.00 per tray (serves 15)**

### TUSCAN WHITE FISH

Tomato, garlic, kalamata olives, capers and balsamic

### PECAN CRUSTED TILAPIA

In a whole grain mustard cream sauce

### GRILLED SALMON

Served in a cherry glazed BBQ sauce

## VEGETARIAN ENTREES

**95.00 per tray (serves 15)**

### EGGPLANT ROTOLO

Rolled eggplant slices filled with ricotta cheese covered in marinara

### FARRO STUFFED BELL PEPPER

Roasted farro with onions, mushrooms, herbs & lemon in a tomato broth

### ROASTED VEGETABLE GRATIN

Summer squash, eggplant, portabella mushrooms & potato with parmesan crust

## PASTA SIDES

**55.00 per tray (serves 15)**

### TORTIGLIONI MARINARA

Tortiglioni pasta with a rich red marinara

### PENNE BOLOGNESE

Penne pasta with a rich red meat sauce

### RIGATONI & VODKA

Pasta with a creamy tomato vodka sauce

### PENNE & BROCCOLI

Pasta with broccoli and parmesan in a garlic white wine sauce

## VEGETABLE SIDES

**55.00 per tray (serves 15)**

### FIRE ROASTED VEGETABLES

Grilled vegetables with a balsamic reduction

### GREEN BEANS PROVENCAL

With garlic, tomatoes, and bacon

### BAKED BROCCOLI

With italian breadcrumbs and lemon wedges

### ROASTED CORN

Roasted corn with diced red and green peppers

### GRILLED ASPARAGUS (add 30.00)

Fresh asparagus in a light lemon sauce

## POTATO AND RICE SIDES

**55.00 per tray (serves 15)**

### RED SKIN GARLIC MASHED

Creamy roasted garlic mashed potato

### BLEU CHEESE MASHED

Bleu cheese infused mashed potato

### MASHED SWEET POTATO

Creamy mashed sweet potatoes

### TRUFFLE POTATO PUREE (add 20.00)

A potato puree with truffle oil

### ROASTED VESUVIO POTATOES

With peas, in a garlic white wine sauce

### RICE PILAF

White rice, diced carrots, onions and celery

### WILD RICE (add 20.00)

Browned in butter & oil

## PASTA ENTREES

**75.00 per tray (serves 15)**

### GNOCCHI VODKA

Served in a creamy tomato vodka sauce

### GNOCCHI AGLIO

Served in a garlic, olive oil sauce with mushrooms and roasted red peppers

### CHICKEN PESTO PENNE

Served in a creamy alfredo sauce

### FOUR CHEESE LASAGNA ROTOLO

Lasagna noodles rolled with an herb and ricotta filling, covered in a rich red sauce

### WILD MUSHROOM RAVIOLI

Served in a parmesan cream sauce

### CHEESE RAVIOLI

Ricotta filled ravioli in a rich red marinara

# SANDWICH & WRAP PLATTERS

## SANDWICH & WRAP PLATTERS

Our Gourmet  
Sandwich & Wrap  
platters come with  
24 halves

Please choose up  
to 3 different  
types of  
sandwiches or wraps

**100.00 PER TRAY**



## WRAP CHOICES

### **CHICKEN CAPRESE WRAP**

Grilled chicken, roma tomato, basil, balsamic, fresh mozzarella and mesclun greens

### **CUBAN WRAP**

Black beans, rice, jalapeno slivers, salsa rojo, roasted corn and cilantro

### **TURKEY CLUB WRAP**

Roasted turkey, sliced tomato, bacon, mayonnaise, provolone cheese and lettuce

### **BUFFALO CHICKEN GORGONZOLA WRAP**

Buffalo-Style grilled chicken, julienned strips of celery, carrots, gorgonzola and ranch dressing

### **GREEK WRAP**

Grilled chicken, spinach, feta cheese, tomato, red onion, iceberg lettuce and greek dressing

### **GRILLED CHICKEN CAESAR WRAP**

Grilled chicken, caesar dressing, shaved parmesan, croutons, and romaine

### **VEGETABLE & HUMMUS WRAP**

Roasted red pepper hummus, grilled vegetables, tomatoes and romaine

## SANDWICH CHOICES

### **GRILLED CHICKEN, TOMATO & FRESH MOZZARELLA**

On pane mariano with an olive oil and balsamic drizzle

### **TURKEY & HAVARTI**

On multigrain with sliced cucumbers and whole grain mustard

### **MEDITERRANEAN TUNA**

On multigrain with artichokes, kalamata olives & balsamic

### **BLACK FOREST HAM & BRIE**

On a pretzel roll with sliced apples, brie and dijon mustard

### **GRILLED VEGETABLE & GOAT CHEESE**

On tomato foccaccia with a balsamic drizzle

### **ROAST BEEF & PROVOLONE**

On a pretzel roll with provolone, leaf lettuce, roma tomato, red onions, dijon mustard & horseradish sauce.

## HOME-MADE KETTLE CHIPS

### **PARMESAN KETTLE CHIPS**

**25.00 per bowl (serves 12-15)**

Our homemade parmesan and herb kettle chips



# DELI TRAYS & SALAD PLATTERS

## DELI DISPLAYS

### TRADITIONAL DELI PLATTER

**165.00 per tray (serves 12-15)**

A delicious display of:

- Honey ham
- Roast beef
- Smoked turkey
- Swiss cheese
- Provolone
- Aged cheddar
- Tomatoes
- Leaf lettuce
- Red onions
- Pickle spears

served with:

sliced pane mariano and an assortment of freshly baked artisan rolls, whole grain mustard, mayonnaise and whipped horseradish

### BEEF TENDERLOIN PLATTER

**249.00 per tray (serves 12-15)**

Medium rare beef tenderloin grilled and sliced (served room temp)

served with:

sliced roma tomato, red onion, horseradish crème fraiche, pesto mayonnaise and whole grain mustard with miniature artisan rolls

### ITALIAN DELI PLATTER

**165.00 per tray (serves 12-15)**

A delicious display of:

- Mortadella
- Capicola
- Genoa salami
- Prosciutto
- Provolone
- Swiss Cheese
- Aged Cheddar
- Leaf lettuce
- Red onions
- Tomatoes
- Pepperoncini
- Giardiniera
- Cherry peppers
- Italian vinaigrette

served with:

sliced foccaccia and an assortment of freshly baked artisan rolls, whole grain mustard and pesto mayo

### CAPRESE PLATTER

**95.00 per tray (serves 12-15)**

Slices of roma tomatoes, topped with slices of fresh mozzarella and basil, drizzled with an olive oil and balsamic reduction

## SALAD BOWLS

**39.00 per bowl (serves 12-15)**

### MEDITERRANEAN POTATO

Green beans, red onions and kalamata olives in a rosemary vinaigrette

### TRADITIONAL POTATO

Traditional style potato salad with chopped celery and hard boiled eggs

### TORTELLINI ANTIPASTO

Cheese filled tortellini, provolone, salami, roasted red peppers, black olives and pepperoncini in an italian vinaigrette

### WHOLE WHEAT FUSILLI

Whole wheat pasta, artichokes, roasted red peppers, black olives, shaved parmesan and an olive oil and balsamic dressing

### LARGE PEARL COUSCOUS

Couscous, cranberries, pecans, green onions, in a honey citrus dressing

### SEASONAL FRUIT SALAD

Assorted fresh-cut fruits and melons

## SALAD PLATTERS

**29.00 per platter (serves 8-10)**

### CAESAR SALAD

Romaine, garlic croutons, shaved parmesan & caesar dressing

### MESCLUN HOUSE SALAD

Mixed greens, tomato, pepperoncini, cucumber and croutons in a vinaigrette

### CAPRESE SALAD

Mixed greens, fresh mozzarella and roma tomato in an olive oil & balsamic vinaigrette

### GREEK COUNTRY SALAD

Mixed greens, tomato, cucumber, feta, red onions, kalamata olives and artichokes in an oregano vinaigrette

### SPINACH & STRAWBERRY SALAD

Spinach, strawberry, almonds and goat cheese in a balsamic vinaigrette

### BLUEBERRY VERDI SALAD

Mixed greens, blueberries, goat cheese, candied walnuts in our fat free raspberry

### CHOPPED SALAD

Lettuce, cucumber, carrot, black olives, roma tomato, red peppers, gorgonzola, green onion, miniature penne pasta, and bacon in a sweet red wine vinaigrette

### COBB SALAD

Romaine, bacon, hard boiled eggs, tomato, avocado, green onion and bleu cheese in a classic thousand island

### CRANBERRY GORGONZOLA SALAD

Mixed greens, gorgonzola cheese, candied walnuts, and dried cranberries in a balsamic vinaigrette dressing

**Add grilled chicken to any salad  
10.00 per platter**



# VIP BOXED LUNCHES



**OUR BOXED LUNCH MEALS ARE A STUNNING DISPLAY !**

**Included in each one is a high end faux "silver" fork & knife, upscale disposable napkin and miniature salt & pepper shakers**

## ENTRÉE BOXED LUNCH MEALS

### **ANCHO CHILI BEEF TENDERLOIN**

**25.00 per box**

Sliced ancho chili spiced beef tenderloin served with:

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Tomato foccaccia bread triangle
- Gourmet lemon knot cookies

### **MEDITERRANEAN CHICKEN BREAST**

**23.00 per box**

An herbed sliced boneless breast of chicken served with:

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Tomato foccaccia bread triangle
- Gourmet lemon knot cookies

### **MINIATURE CIABATTA SANDWICH**

**23.00 per box**

A trio of miniature artisan sandwiches:

- Beef tenderloin, bleu cheese, roasted red peppers & horseradish crème
- Grilled portobello, zucchini, eggplant, goat cheese and a balsamic reduction
- Roasted turkey, havarti cheese, cucumbers and whole grain mustard served with:
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Gourmet lemon knot cookies

### **GRILLED VEGETABLE**

**23.00 per box**

Portobello mushroom, grilled eggplant, zucchini, tomato and fresh mozzarella

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Whole wheat pasta salad with artichokes, black olives, shaved parmesan, roasted red peppers in an olive oil & balsamic dressing
- Fresh fruit salad with melons, grapes, and strawberries
- Tomato foccaccia bread triangle
- Gourmet lemon knot cookies

**Minimum order is 25 boxed lunches  
Please choose no less than 5 of each box type**

**(not including gluten-free or vegetarian choices)**

## GLUTEN-FREE BOXED LUNCH

### **GLUTEN-FREE BOXED LUNCH**

**21.00 per box**

Served in a gluten-free pita.

Choose your favorite flavor from below:

**POLLO POMODORO** - Sliced chicken, leaf lettuce, fresh mozzarella, roma tomato, basil and balsamic

**TURKEY DELIZIOSO** - Roasted turkey, havarti, dijon, mayo, cucumber & lettuce

**HAM & BRIE** - Black forest ham with sliced apples, brie and dijon mustard

**ROASTED VEGETABLE** - Grilled eggplant, tomato, artichokes, red onions, provolone and balsamic

Served with:

- Roasted red & green pepper, tomato, fresh mozzarella salad in a balsamic vinaigrette
- Fresh fruit salad with melons, grapes, and strawberries
- Fresh vegetable crudité with herb dip

# BEVERAGES & DESSERTS



## DESSERTS

### MINIATURE CHEESECAKES PLATTER

**69.00 per tray (24 pieces)**  
Amaretto, cappuccino, chocolate chip, lemon, raspberry and classic

### GOURMET CUPCAKES PLATTER

**69.00 per tray (15 pieces)**  
Red velvet with cream cheese frosting, chocolate fudge, and vanilla bean

## FRESH FRUIT

### FRESH FRUIT PLATTER

**75.00 per tray (serves 15-20)**  
A seasonal assortment of honeydew, pineapple, cantaloupe, berries & grapes

### FRUIT KEBOBS PLATTER

**75.00 per tray (24 kebobs)**  
A seasonal mix of berries, melons and pineapple. Served with a yogurt dip

## COLD BEVERAGES

### CANNED SODA

**1.50 per can**  
Pepsi, diet pepsi, or sierra mist

### BOTTLED WATER

**1.50 per bottle**  
Natural spring water

### FRUIT JUICE BOTTLES

**1.75 per bottle**  
Individual 10 oz. bottles of orange and apple juice

## HOT BEVERAGES

### REGULAR COFFEE

**24.00 per airpot (serves 12)**  
French roast regular coffee with sugar, sweetener & creamer

### DECAF COFFEE

**24.00 per airpot (serves 12)**  
French roast decaffeinated coffee with sugar, sweetener & creamer

### SPECIALTY HOT TEA

**24.00 per airpot (serves 12)**  
Served with sugar, lemon slices, honey, cinnamon sticks and creamer

### HOT CHOCOLATE

**24.00 per airpot (serves 12)**  
Ghirardelli hot cocoa, served with mini marshmallows and whipped cream

## SPECIALTY BARS

### SANGRIA BAR

**8.00 per guest (2 HOUR)**  
A classic red wine sangria, infused with slices of apples, limes, lemons, oranges and peaches

### BELLINI & MIMOSA BAR

**15.00 per guest (2 HOUR)**  
Champagne cocktails served in fluted champagne glasses to include: peach, pear, cranberry, ginger ale and classic orange mimosas

### MARTINI BAR

**15.00 per guest (2 HOUR)**  
Classic martinis, dirty martinis, appetinis, key lime martinis, and raspberry martinis. Also available with a martini luge

## BAR PACKAGES

(50 guest minimum & bartender staffing charges will be applied)

### BEER & WINE PACKAGE

**10.00 per guest (2 hours)**  
Pepsi, diet pepsi, sierra mist, bottled water, chardonnay, merlot, bud light and budweiser

### UPGRADED BEER & WINE PACKAGE

**12.00 per guest (2 hours)**  
Pepsi, diet pepsi, sierra mist, bottled water, chardonnay, pinot grigio, merlot, cabernet, goose island 312, blue moon, amstel light, bud light and budweiser

### FULL BAR PACKAGE

**15.00 per guest (2 hours)**  
Pepsi, diet pepsi, sierra mist, bottled water, chardonnay, pinot grigio, merlot, cabernet, goose island 312, blue moon, amstel light, bud light and Budweiser, absolute vodka, tanqueray gin, bacardi rum, dewers scotch, seagrams 7, jim beam, vermouth, juices, mixers and garnish



## COOKIES & BARS

### GOURMET COOKIE PLATTER

**45.00 per tray (20 pieces)**  
Chocolate chunk, oatmeal raisin, and sugar cookies

### ITALIAN LEMON KNOTS COOKIE PLATTER

**49.00 per tray (24 pieces)**  
A classic italian cookie, just like your nonna would make

### GHIRARDELLI BROWNIE PLATTER

**39.00 per tray (15 pieces)**  
Rich ghirardelli fudge brownie triangles

### LEMON SQUARE PLATTER

**49.00 per tray (15 pieces)**  
Served with a dusting of powdered sugar

### RICE KRISPY TREATS PLATTER

**39.00 per tray (15 pieces)**  
Drizzled with dark & white chocolate



# BEYOND EVENTS FULL-SERVICE CATERING

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**We offer full event planning services:**

- **Rentals**
- **Linens**
- **Floral**
- **Staffing**
- **Decor**
- **Lighting**

Spectacular food is only part of what makes a great event. The look and feel of your event is just as important so it only makes sense to hire a caterer that can showcase both. If you desire an elegant evening with fine china, luxurious linen, and entertainment or a trendy theme night with all the newest concepts in event design, the Beyond Events Team has the experience and the vision to make your ideas reality. We would be thrilled to meet with you to discuss the unlimited possibilities.

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• **Beyond Events**

• **BeyondEventsChicago.com**

• **312-553-9300**