



BIG DELICIOUS PLANET™

Drop-Off Catering



Need Help Choosing Your Menu?

We're here to help make this as stress-free as possible!

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For us, it's very transparent. We are a 4 Star Certified Green Restaurant with the Green Restaurant Association, the highest rating a food service company can receive. We have taken a detailed look at the way we do business, and have made significant changes to continue to be more sustainable.

- We have 50 raised cedar beds in our urban farm where we're organically growing more than 110 varieties of vegetables, herbs and edible flowers.
- We have two beehives.
- During Chicago's frozen winters we continue growing a variety of herbs and microgreens indoors, as well as in our hoop house which has eight raised beds.
- We compost all food scraps which are picked up by a local service or put back into the garden.
- We work with a biodiesel service that picks up used cooking oil.
- We donate to a local shelter that picks up our leftovers twice a week.
- We use eco-friendly disposable goods and recyclable trays and platters.
- We're in a geothermal building.
- We have a detailed recycling program.
- We've made huge improvements in regards to energy and water efficiency, and chemical pollution.



A la Carte Hors d'Oeuvres

Two dozen minimum per order.



MINI SLIDERS

Sirloin w/ Aged Cheddar,
House Pickle, Dijonnaise
Turkey w/ Apple-Fennel Relish
Lamb Kefta w/ Feta,
Chermoula Ketchup,
Pickled Onion, BDP Micros
Sweet Potato + Quinoa
w/ Roasted Pepper Aioli,
Tomato Chutney, BDP Arugula
Black Bean w/ Spicy Whipped
Avocado, BDP Arugula
\$36.00/dozen

BBQ PULLED PORK SLIDERS

Basket of Mini Brioche Buns
or Sweet Potato Biscuits,
side of Vinegar Slaw
\$36.00/dozen

BEEF SKEWERS

Chimichurri | Saffron
Rosemary | Satay
\$24.00/dozen

CHICKEN SKEWERS

Balsamic + Fig | Dijon
Parmesan + Tomato
Vindaloo | Jerk | Harissa
Satay | Greek | Tandoori
\$30.00/dozen

BACON WRAPPED DATE

Marcona Almond
Chorizo + Chèvre
\$24.00/dozen

VEG SKEWERS

Tomato, Fresh Mozzarella + Basil
Paneer Grilled Veg w/
Cilantro Chutney Antipasti
\$24.00/dozen

FRUIT SKEWERS

Watermelon, Feta + Mint
Seasonal Harvest w/ Basil or Mint
\$30.00/dozen

A la Carte Hors d'Oeuvres

Two dozen minimum per order.



MINI EMPANADAS

BDP Honey-Chipotle Chicken or Pork
Short Rib + Manchego w/ Cilantro Crema
\$30.00/dozen

Swiss Chard, Mushroom + Manchego
Sweet Potato + Chèvre
Black Bean, Braised Greens + Corn
Seasonal Harvest Filling
\$27.00/dozen

ENDIVE SPEARS

Whipped Gorgonzola,
Candied Walnuts, BDP Honey
+ Microgreens
BDP Beet Hummus, Cucumber,
Golden Tomato, Microgreens
Curry Spread, Walnut,
Mango Chutney
\$24.00/dozen

MINI CRAB CAKES

Herbed w/ Sundried Tomato Aioli
Maryland or Cajun w/ Remoulade
Thai w/ Mango Salsa
\$36.00/dozen

SUSHI AND NIGIRI

\$24.00/dozen + up

SHRIMP SKEWERS

Chipotle-Lime
Grilled w/ Romesco
Creole w/ Remoulade
Coconut w/ Passion Fruit Sauce
Black Sesame w/ Honey-Soy Sauce
\$36.00/dozen

LAMB LOLLIPOPS

Vindaloo | Greek | Mint
\$45.00/dozen

Big Delicious Platters

small feeds 8-15, medium 15-25, large, 20-35 (varies item to item)

GOURMET DOMESTIC + IMPORTED CHEESE BOARD

Selection of Cheeses, Grapes,
Strawberries, Assorted Crackers,
Sliced Baguettes

small \$95.00
medium \$140.00
large \$175.00

CHARCUTERIE

Pate + Cured Meats,
Cornichons, Dijon, Sliced Baguettes

small \$95.00
medium \$140.00
large \$195.00

GOURMET CHEESE + CHARCUTERIE

Selection of Cheeses, Grapes,
Strawberries, Pate + Cured Meats,
Cornichons, Dijon, Crackers,
Sliced Baguettes

small \$110.00
medium \$175.00
large \$250.00

ANTIPASTI

Grilled + Marinated Vegetables,
Olives, Meats + Cheeses, Sliced Baguettes

small \$95.00
medium \$140.00
large \$195.00

GREEK MEZE

Spanakopita, Dolmas, Tzatziki,
Hummus, Cubed Feta, Marinated Olives,
Carrot Sticks, Pita Triangles

small \$95.00
medium \$125.00
large \$175.00

BEEF TENDERLOIN

Sliced Medium Rare Beef Tenderloin,
Horseradish Cream, Dijonaise,
Caramelized Onion, Mini Rolls

small \$90.00
medium \$120.00
large \$150.00

SMOKED SALMON

Smoked Salmon, Sliced Cucumbers,
Tomatoes, Red Onion, Capers,
Dill Yogurt Sauce, Mini Breads

small \$95.00
medium \$145.00
large \$195.00

MINI SANDWICHES

*Choose 1 type per 2 dozen.
2 dozen minimum.*

Roast Beef w/ Horseradish Cream

Grilled Vegetable + Herbed Goat Cheese

Tarragon Chicken Salad

Ham, Brie + Tomato

Fresh Mozzarella, Tomato + BDP Basil

Tuna Salad w/ Fresh BDP Dill

Turkey + Swiss

\$30.00/per dozen

Pork + Pistachio Pate,
Bread + Butter Pickle,
Aged Cheddar, Grain Mustard,
Mini Pretzel Roll

Mortadella + Pea Puree w/
Ricotta Salata, Mini Ciabatta

Poached Shrimp Salad,
Cucumber + Watercress, Brioche

Seared Pork Belly, Apple Jam,
Shaved Fennel, Micro Mustard, Wheat Roll

Pear and Camambert, Fig Jam,
Butter Lettuce, French Artisan Roll

\$42.00/per dozen

Big Delicious Platters

small feeds 8-15, medium 15-25, large, 20-35 (varies item to item)

GRILLED SEASONAL VEGGIES

small \$50.00
medium \$70.00
large \$90.00

SEASONAL CRUDITÉ (choice of 2 dips)

Sundried Tomato, Artichoke Parmesan,
Caramelized Onion, Whipped Feta,
Spinach, Fresh Dill, Hummus

small \$50.00
medium \$75.00
large \$95.00

PITA CHIPS W/ SELECTION OF DIPS

Sundried Tomato, Artichoke Parmesan,
Caramelized Onion, Whipped Feta,
Spinach, Fresh Dill, Hummus,
Baba Ghanoush, Tabbouleh

small \$50.00 (1 dip)
medium \$75.00 (2 dips)
large \$95.00 (3 dips)

CROSTINI BAR (choice of 3 dips)

Tomato Basil, Caponata, Tapenade,
Artichoke Parmesan, White Bean,
Roasted Red Pepper

small \$45.00
medium \$55.00
large \$65.00

CHIPS W/ SALSA + BDP GUAC

BDP Roasted Tomato, Salsa Verde or
Seasonal Salsa, BDP Guacamole

small \$45.00
medium \$55.00
large \$80.00

SEASONAL FRUIT + BERRY PLATTER

small \$50.00
medium \$75.00
large \$95.00

Big Delicious Desserts

Our desserts are created by our Pastry Chef, Carrie Rubinas, former Pastry Chef at Bang Bang Pie and Sous Chef at Birchwood Kitchen.



CUPCAKES

Cupcakes \$66.00/2 dozen

Mini cupcakes \$42.00/2 dozen

MINIATURES

See our seasonal offerings!

Cookies, Brownies, Bars, Tarts,

Macarons and more!

Starting at \$21.00/dozen

PIES

Whole Pies starting at \$25.00

Pie Jars \$72.00/dozen

Galettes, Pie Tarts,

Pie Pops, Hand Pies

Starting at \$24.00/dozen

PASTRY CHEF'S PLATTER

Assorted Pastry Chef's Daily Desserts

Starting at \$21.00/dozen

CUSTOM CELEBRATION CAKES

6" Cake

\$95.00/serves 10-12

9" Cake

\$130.00/serves 28-32

12" Cake

\$175.00/serves 48-56

Flavors Include: Red Velvet,
Chocolate Hazelnut, Double Chocolate,
Banoffee, White Chocolate Cake, Carrot Cake,
Almond Cake, Buttermilk or Olive Oil,
Lemon Poppy Seed Cake w/ Lemon Curd,
Coconut Cake, Seasonal Options.

*Pricing may vary depending on garnish
+ desired level of decoration.*

Catering Information

PLACING YOUR ORDER

Our office hours are 8am-4pm Mon-Fri.
Place your order by emailing us at events@bigdeliciousplanet.com or calling 312-455-1019.

Most menu items require 48 hours notice, otherwise, selections will be subject to what we have available. Also, sometimes we book up far in advance.

PAYMENT

25% is due upon placing the order.
Full payment is due the day-of. We accept Visa, MC, AMEX, checks and cash.

DELIVERY DETAILS

We are able to deliver weekday orders between 7:00am-3:30pm with a minimum of \$500.

Weekend deliveries require a \$1000 minimum between December-March and a \$1500 minimum during the busy season between April-November.

Smaller orders may be picked up on weekdays, and may be available for weekend pickup based on availability. We have a \$250 order minimum.

DELIVERY ZONE

Delivery rates are for a 5 mile radius of our kitchen during our standard 7am-3:30pm delivery time. Additional charges will be added for earlier, later or beyond zone. Deliveries to buildings with no loading dock or complicated entry may require an additional delivery person/fee.

DISPOSABLE DELIVERY

\$65.00 w/ disposable pans + wire racks
\$40.00 pans/platters w/out wire racks

SUSTAINABILITY OPTION

(setup / next day or Monday pick up)

\$95.00+ w/ real platters
& chafing dishes

SALES TAX

10.25%

CANCELLATION

We hope you don't, but to avoid a cancellation fee, please cancel 48 hours prior to your order to avoid any charges. Cancelling within 24 hrs of delivery may require full payment.

Sustainable + Local Sourcing

CROPS

BEANS

French
Royal Burgundy
Edamame
Chinese Long
French Gold
Tricolor

BEETS

Merlin
Bull's Blood
Chioggia
Guardsmark
Touchstone Gold

BROCCOLI

DeCicco

BRUSSELS SPROUTS

Dagan

CARROTS

Yellowstone
Yaya
Purple Haze
Cosmic Red

CAULIFLOWER

Veronica Romanesco

CELERY ROOT

Mars

DANDELION

Garnet Stem

COLLARDS

Champion

CUCUMBER

Katrina
Tyria
Socrates
Picolino
Striped
Adam Gherkin
Excelsior

EGGPLANT

Traviata
Rosa Bianca
Mixed Fingers

EDIBLE FLOWERS

Nasturtium
Johnny Jump Up
Viola Pansies
Marigolds

FENNEL

Prelude

FLOWERS

African Marigolds
Zinnias
Dahlias
Blackeyed Susan
Echinacea
Allium Purple Sensation
Morning Glory
Amaranth
Bachelor's Button
Alysium
African Daisy
Nicotiana
Four O'clocks

GREENS + LETTUCE

Ovation
Encore
Sorrel
Little Gem
Deer Tongue
Red Oakleaf
Spinach
Arugula Sylvestra
Arugula
Pac Choi
Mustard Greens
Purslane

HERBS

Genovese Basil
Cilantro
Italian Parsley
Mint
Dill
Chives
Rosemary
Tarragon
Greek Oregano
Sage
Thyme
Dark Purple Opal
Chervil
Epazote
Chamomile Lavender

Borage

Zaatar

Stevia

Thai Basil

Lemon Basil

Echinacea

Nasturtium

KALE

Toscana
Red Russian
White Russian
Scarlet
Siberian

KOHLRABI

Purple Vienna
White Vienna

LEEKS/ONION

Megaton
Purple Onion
Shallots
Red Scallion

MELONS

Early Moonbeam
Watermelon
Honeyrock
Honeydew
Noir Des Carmes
Sugar Babies
Watermelon

MICROGREENS

Red Veined Sorrel
Red Rambo
Radish Taso
Cressida
Cilantro
Dark Basil Opal

OKRA

Burgundy

PEAS

Sugar Snap

PEPPER

Lunchbox
Shishito
Ancho Poblano
Rainbow Bell Mix
Jalapeno
Habanero
Thai

PUMPKIN

RADISH

Watermelon
French Breakfast
Cherry Bell
Easter Egg

SQUASH

Black Beauty
Summer Fordhook
Summer Zucchini Mix
Tricolor Pattypan
Zucchini Romanesco
Winter Butternut
Delicata
Spaghetti
Kobacha

SWISS CHARD

Renee's Rainbow Neon
Bright Lights

TOMATOES

Gold Nugget
Sunset Pear Blend
Cherry Tomato Rainbow
Hillbilly
Green Zebra
Black Brandywine
Brandywine Yellow
Early Red Chief
Pink Boar
Beefsteak
Tomatillo

SPROUTS

Alfafa
Radish Triton
Broccoli

SHOOTS

Sunflower
Pea

VENDORS

BEELER'S FARM

Le Mars, IA

CAPRINE SUPREME

Black Creek, WI

CEDAR RIDGE FARM

Elgin, IA

CRYSTAL VALLEY FARMS

Orland, IN

COUNTRY VIEW DAIRY

Hawkeye, IA

DRIFTLESS ORGANICS

Soldiers Grove, WI

GUNTROP FARMS

Springfield Township, IN

HOOK CHEESE COMPANY

INTELLIGENTSIA COFFEE

.02 miles from our kitchen

LA FOURNETTE BAKERY

Chicago, IL

LECLARE FARMS

Malone, WI

MICK KLUG FARMS

St. Joseph, MI

MIGHTY VINE TOMATOES

Rochelle, Illinois

NICHOLS FARM + ORCHARD

Marengo, IL

NY BAGEL + BIALY

Lincolnwood, IL

SEEDLING FARMS

Chicago, IL

SLAGEL FARMS

Fairbury, IL

STRAUSS FAMILY FARMS

Franklin, WI

PAINTED HILLS

Fossil, OR

PHOENIX BEAN TOFU

Chicago, IL

RAIN CROW RANCH

Doniphan, MO

WISCONSIN SHEEP DAIRY CO-OP

Bruce, WI

LAMERS DAIRY

Appleton, WI

MAZETTA

BAP Certified