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
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
Galette, 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.
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.

Gratuity for a delivery person may be added to your invoice or given directly to drivers. They really appreciate it!
**Sustainable + Local Sourcing**

### Crops

#### Beans
- French
- Royal Burgundy
- Edamame
- Chinese Long
- French Gold
- Tricolor

#### Beets
- Merlin
- Bull's Blood
- Chiogia
- 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
- Tyra
- Socrates
- Picolino
- Striped
- Adam Gherkin
- Excelsior

#### Eggplant
- Traviata
- Rosa Bianca
- Mixed Fingers

#### Edible Flowers
- Nasturtium
- Johnny Jump Up
- Viola Pansies
- Marigolds

#### Fennel
- Preludio

#### Flowers
- African Marigolds
- Zinnias
- Dahlia
- Blackeyed Susan
- Echinacea
- Allium Purple Sensation
- Morning Glory
- Bachelor's Button
- Alysium
- African Daisy
- Nicotiana
- Four O'clocks

#### Greens + Lettuce
- Ovation
- Encore
- Sorrel
- Little Gem
- Deer Tongue
- Red Oakleaf
- Spinach
- Arugula Sylvetta
- 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
- Epezote
- Chamomile Lavender
- Borage
- Zaatar
- Stevia
- Thai Basil
- Lemon Basil
- Echinacea
- Nasturtium

#### Kale
- Toscano
- 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 Tasso
- Cressida
- Cilantro
- Dark Basil Opal

#### Okra
- Burgundy

#### Peas
- Sugar Snap

#### Pepper
- Lunchbox
- Shishito
- Ancho Poblano
- Rainbow Bell Mix
- Jalapeno
- Habanero
- Thai

#### Pumpkin
- 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
- Hillibilly
- Green Zebra
- Black Brandywine
- Brandywine Yellow
- Early Red Chief
- Pink Boar
- Beefsteak
- Tomatillo

#### Sprouts
- Alfalfa
- 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
- **Guntner Farms**: Springfield Township, IN
- **Hook Cheese Company**: .02 miles from our kitchen
- **La Fournette Bakery**: Chicago, IL
- **Leclaire 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
- **Stauss 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