



BEYOND EVENTS

CORPORATE MENU



BEYOND EVENTS

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ORDERING DETAILS

ALL OF OUR EVENTS WILL BE DELIVERED AND ARTISTICALLY EXECUTED BY OUR PROFESSIONALLY TRAINED EVENT WAITSTAFF

ALL ORDERS INCLUDE:

- delivery, setup and on site waitstaff
- silver warming dishes
- white china platters
- white china bowls
- stainless serving utensils
- black or ivory linen for stations
- multi level buffet risers
- chinalike plastic plates
- faux silver forks, knives & spoons
- white paper dinner napkins

Minimum of 30 guests required - 72 hours notice required

GIVE US A CALL TO DISCUSS THE DETAILS OF YOUR NEXT BREAKFAST, LUNCHEON, DINNER OR COCKTAIL PARTY !

**SINCERELY,
THE BEYOND EVENTS TEAM**

BREAKFAST

BREAKFAST SANDWICHES BUFFET

25.00 (per person)

Sundried tomato florentine with goat cheese & egg on a buttermilk biscuit

- BLT, avocado & egg english muffin
- Black forest ham, brie, spinach & egg croissant
- Lox, capers, red onion & cucumber on an everything bagel
- Roasted red peppers, tomato, spinach, & mushroom on a gluten free pita (GF) (V+)

Then top them from a variety of sauces:

Avocado spread (GF) (V+), dijon mayonnaise, roasted red pepper & garlic aioli, cucumber sauce, chipotle aioli

SERVED WITH:

- Fresh fruit platter
- Yogurt parfaits
- Baby red roasted potatoes
- Breakfast sausage

EGG SOUFFLÉ BUFFET

25.00 (per person)

CHOOSE TWO FLAVORS:

- Jalapeno, bell peppers, onions, fire roasted corn, black beans and cheddar topped with avocado & cilantro (V+)
- Fire roasted red peppers, sundried tomatoes, spinach and feta
- Caramelized onions, butternut squash, mushrooms, goat cheese
- Turkey sausage, pepper jack, green onion
- Ham, bell peppers, mushrooms, gouda
- Bacon, asparagus, mushroom & goat cheese

SERVED WITH:

- Baby red roasted potatoes
- Applewood smoked bacon
- Pork sausage patties
- Flaky croissants
- Fresh fruit platter

SCRAMBLED EGG TACO BUFFET

23.00 (per person)

Your guests will start with two flour tortilla shells and fill them with either: plain scrambled eggs or chorizo, red salsa and green chiles scrambled eggs

Then top them from our topping buffet of:

- Jalapeno jack
- Pico de gallo
- Sour cream
- Red salsa
- Spicy green salsa
- Jalapeno slices
- White onions
- Cilantro
- Fire roasted corn
- Red & green peppers
- Chihuahua cheese

SERVED WITH:

- Breakfast potatoes with red peppers & chiles topped with green onion
- Vegetarian refried beans
- Fresh fruit platter

CONTINENTAL BREAKFAST

17.00 (per person)

- Bagel and smears
- Gourmet muffins
- Miniature danish trio
- Miniature scones
- Fresh fruit platter
- Yogurt parfaits

ENHANCEMENTS

YOGURT PARFAIT BAR

75.00 (serves 15)

Make your own parfait! Start with vanilla yogurt, top it with fresh berries, coconut, granola, oreos, chocolate chip & chopped nuts

OATMEAL BAR

65.00 (serves 15)

Hot steel cut oatmeal. Served with:

- Brown sugar
- Slivered almonds
- Crushed pecans
- Sliced strawberries
- Blueberries
- Mini chocolate chips
- Shredded coconut
- Honey

PEELED HARD BOILED EGGS

36.00 (per dozen)

PROTEIN BAR

75.00 (serves 15)

- Quinoa, chia seeds, mixed berries, soy milk (GF)
- Quinoa, rolled oats, cinnamon, brown sugar, banana, chopped pecans, soy milk (V+)
- Granola, shredded coconut, dark chocolate, cranberry, soy milk (V+)

FRENCH TOAST TRIO BAR

75.00 (serves 15)

A trio of french toast: red velvet, crème brulee, and classic french toast with topping selections including:

- Cream cheese glaze
- Powdered sugar
- Maple syrup & butter
- Fresh berries
- Whipped cream
- Cinnamon sugar

COCKTAIL PARTY PACKAGE

Select 8 appetizers for
28.00 (per person)

Make this a perfect cocktail party by
adding a bar package!

(Options available on Page 11)

BEEF

BEEF RUMAKI

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

MANGO BEEF SATAY

Mango marinated beef, served with a mango chipotle chutney

BEEF FAJITA SKEWERS

A tangy fajita spiced beef tenderloin, red & green peppers & red onions, served with salsa verde sauce

SIRLOIN STUFFED MUSHROOMS

Mushrooms filled with a sirloin and parmesan stuffing

SHORT RIB & PARMESAN STUFFED BABY RED POTATO

Our famous short rib in a rich demi glaze topped with melted parmesan served in a baby red potato

PORK

BACON WRAPPED DATES

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

SAUSAGE STUFFED PEPPERS

Filled with italian sausage, mozzarella cheese and parmesan with red sauce drizzle and basil garnish

VEGETARIAN

SPINACH & FETA TARTLET

A savory tartlet filled with a spicy spinach and feta mixture

ARTICHOKE TARTLET

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

BAKED BRIE & FIG JAM TARTLET

Melted brie cheese with fig jam and a sliced fig garnish served in a savory tartlet shell

WILD MUSHROOM POLENTA

Polenta topped with a wild mushroom ragu and shredded fontinella cheese

SEAFOOD

MINIATURE CRABCAKES

Premium lump crabcakes, served with a dijon mayonnaise dipping sauce

BACON WRAPPED SCALLOPS

Tender scallops wrapped with bacon served with a bourbon BBQ sauce

CHICKEN

CHICKEN RUMAKI

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

ORANGE CHILI CHICKEN SATAY

Orange chili marinated chicken, with a drizzle of black pepper and sweet chili sauce

CHICKEN MOLE SKEWER

Chili & lime marinated chicken, drizzled with a rich mole sauce

WONTON PURSE

SPICY CHICKEN & CILANTRO

Marinated chicken breast with cilantro, wrapped in a crispy wonton purse, served with sweet and sour sauce

EGGPLANT & OLIVE

Roasted Eggplant, tomato and kalamata olives, wrapped in a crispy wonton purse, served with tomato sauce

CURRY ROASTED VEGETABLE

Roasted vegetables in a light coconut milk curry, wrapped in a crispy wonton purse, served with a coconut curry sauce

DUCK & GOUDA

Braised duck with gouda cheese, wrapped in a crispy wonton purse, served with a hoisin sauce

BEEF WELLINGTON

Tenderloin, topped with a mushroom ragu, wrapped in a crispy wonton purse, served with dijon mayonnaise

COCKTAIL PARTY PACKAGE (CONT.)

BRUSCHETTA

TOMATO CAPRESE BRUSCHETTA

Roasted tomato, garlic, fresh mozzarella, olive oil and basil served with lightly toasted crostini & shaved fontinella

OLIVE & MUSHROOM BRUSCHETTA

Kalamata & green olives with crimini & shitaki mushrooms, roasted red pepper and oregano served with lightly toasted crostini & shaved fontinella

BRUSSEL SPROUT BRUSCHETTA

Shredded brussel sprouts, olive oil, red onions and crushed red pepper served with lightly toasted crostini & shaved fontinella

EGGPLANT & PROSCIUTTO BRUSCHETTA

Roasted eggplant, white beans, prosciutto, and rosemary served with lightly toasted crostini & shaved fontinella

ANTIPASTI

IMPORTED & DOMESTIC CHEESEBOARD

An artisan assortment of manchego, cheddar, bleu, herbed goat cheese, swiss and fontina cheeses. Served with candied walnuts, fig jam, mandarin orange jam, grapes, berries and an array of distinctive crackers.

JULIENNED VEGETABLE CRUDITÉ

Sticks of zucchini, jicama, red peppers, yellow peppers, carrots & celery. Served with a creamy chipotle ranch dip

GRILLED VEGETABLE PLATTER

Asparagus, mushrooms, zucchini and eggplant. Served at room temperature with a balsamic glaze

SEAFOOD

SPICY CRAB DIP

A creamy spicy crab dip with a hint of jalapeno. Served with herbed crostini

SHRIMP & PESTO

Grilled shrimp & italian sausage, caramelized red onion, pine nuts and pesto served with lightly toasted crostini & shaved fontinella

SHRIMP COCKTAIL

Jumbo shrimp served with a spicy cocktail sauce and lemon wedges

CUCUMBER CUPS

COBB SALAD CUCUMBER CUPS

A miniature cobb salad in a japanese cucumber cup

CHICKEN SALAD CUCUMBER CUPS

Infused with truffle oil, in a japanese cucumber cup

SPICY CRAB SALAD CUCUMBER CUPS

A creamy spicy crab dip with a hint of jalapeno, in a japanese cucumber cup

HUMMUS

ROASTED GARLIC & RED PEPPER HUMMUS

With garlic pita triangles

SPINACH AND ARTICHOKE HUMMUS

With garlic pita triangles

SPICY EGGPLANT HUMMUS

With garlic pita triangles

SKEWERS

PROSCIUTTO WRAPPED MOZZARELLA

A bocconcini mozzarella sphere wrapped with prosciutto and drizzled with a basil pesto sauce

MELON WRAPPED PROSCIUTTO

Cantaloupe slices, wrapped with thinly sliced prosciutto. Served with a balsamic drizzle

MINIATURE CAPRESE SKEWERS

Roma tomatoes, fresh mozzarella and basil, drizzled with an olive oil and a balsamic reduction

ASPARAGUS WRAPPED PROSCIUTTO

Grilled asparagus, wrapped with thinly sliced prosciutto. Served with a balsamic drizzle

TARTLETS

GOAT CHEESE & PESTO TARTLET

A whipped goat cheese and pesto mousse and herbs, garnished with a sun-dried tomato, served in a tartlet

SUN DRIED TOMATO TARTLET

A sun dried tomato mousse, served in a light, flaky tartlet with a sun-dried tomato garnish

LOX TARTLET

Smoked salmon, dill & cream cheese mousse, garnished with a caper, served in a light flaky tartlet

GOAT CHEESE & FIG TARTLET

A whipped goat cheese mousse topped with fig jam, garnished with a fig slice, served in a light flaky tartlet

ELEVATED STATIONS

SOUTHERN BBQ STATION

29.00 (per person)

BBQ ribs
Dry rub beef brisket
Bone-in BBQ chicken
Mac & cheese
Cowboy beans
Corn cobbettes
Southern-style cole slaw
Sweet cornbread muffins

POLISH STATION

27.00 (per person)

Smoked polish sausage & sauerkraut
Traditional potato & cheese pierogi
Sauerkraut pierogi
Golabki (cabbage rolls)
Pasta with cabbage & mushroom
Mizeria (cucumber salad)
Rye bread

ITALIAN STATION

28.00 (per person)

Caprese skewers - appetizer
Asparagus wrapped prosciutto - appetizer
Stuffed pork roast
Chicken parmesan
Fresh rigatoni vodka
Wild mushroom risotto
Bucatini amatriciana
Grilled vegetable salad
Rosemary focaccia

GREEKTOWN STATION

32.00 (per person)

Grecian-style grilled chicken kebobs
Leg of lamb with rosemary
Moussaka
Rice pilaf with tomato sauce
Spanakopita
Stuffed grape leaves
Greek potatoes
Grecian-style green beans
Grilled octopus

SURF & TURF STATION

35.00 (per person)

Miniature crabcakes - appetizer
Beef rumaki - appetizer
Beef tenderloin
Jumbo shrimp skewers
Tricolored fingerling potatoes
Sautéed brussel sprouts
Miniature wedge salad
Rolls & butter

CHINATOWN STATION

25.00 (per person)

Miniature egg rolls - appetizer
Duck & gouda wonton purse - appetizer
Beef and broccoli
Chicken and peapod stir-fry
Veggie fried rice
Asian chopped salad
Fortune cookies

STREET TACO STATION

27.00 (per person)

Grilled asada
Chicken tinga
Pastor
Sliced jalapenos
Flour and corn tortillas
Spanish rice
Elotes
Beans
Cilantro & onion
Chihuahua & queso fresco cheese
Sour cream
Red & green salsa

MEDITERRANEAN BOWL STATION

27.00 (per person)

Mediterranean chicken
Mediterranean steak
Mediterranean basmati rice
Full sized round pita
Tahini hummus
Feta cheese
Tomato & cucumber salad
Orzo, feta, and black olive salad
Cous cous salad
Roasted corn and avacado salad
Spicy roasted tomato sauce
Mediterranean pepper sauce
Dill, yogurt and cucumber sauce

CUSTOM BUFFETS

Classic Package

Pick 2 entrées, 2 sides, and 1 salad
27.00 (per person)

Elevated Package

Pick 3 entrées, 2 sides, and 1 salad
30.00 (per person)

CHICKEN ENTREES

French breast of chicken

CHICKEN VESUVIO

Peas, garlic, in a white wine sauce

CHICKEN PICCATA

Capers and pine nuts in a white wine sauce

CHICKEN PESTO

Artichokes & roasted red peppers in pesto

PECAN CRUSTED CHICKEN

In a whole grain mustard cream sauce

HERB ROASTED CHICKEN

Rosemary and thyme

BBQ CHICKEN

Bacon, pineapple, red onion & sweet BBQ sauce

CHICKEN CHAMPIGNON

Mushrooms, garlic, white wine & cream

FRENCH CHICKEN TARRAGON

Garlic, white wine, fresh tarragon & cream

BEEF ENTREES

CHIPOTLE BEEF BARBAKOA

Served with a side of pineapple salsa

BBQ BEEF BRISKET

Served in a sweet bbq glaze

ANCHO CRUSTED HANGER STEAK

With salsa verde

BRAISED SHORT RIB (add 3.00 p/p)

Boneless short ribs braised in a red wine demi glaze

BEEF TENDERLOIN (add 5.00 p/p)

With an array of dips to include:

- Horseradish cream
- Bleu cheese butter
- Smoked mole
- Chipotle ranch
- Tarragon sauce
- Herbed pesto

SEAFOOD ENTREES

PECAN CRUSTED TILAPIA

In a whole grain mustard cream sauce

CEDAR PLANK SALMON

With citrus, white wine & herbs

LEMON HERB SALMON

With rosemary light lemon

BAKED COD (add 3.00 p/p)

With tomatoes and capers

TEQUILA LIME JUMBO SHRIMP (add 3.00 p/p)

Grilled shrimp skewer served with roasted corn salsa

SESAME CRUSTED TUNA (add 5.00 p/p)

Seared tuna with wasabi aioli

PORK ENTREES

SAUSAGE GIAMBOTTA

Peas, green peppers, potatoes, garlic
in a white wine sauce

STUFFED PORK ROAST

Stuffed with apricot and shallot

ROSEMARY PORK TENDERLOIN (add 3.00 pp)

Served with a balsamic reduction

VEGETARIAN ENTREES

FARRO STUFFED BELL PEPPER

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

STUFFED SUMMER SQUASH

With vegetable and fresh herbs

SPINACH STUFFED BELL PEPPER

Stuffed with spinach, artichoke and ricotta

VEGAN ENTREES

FARRO STUFFED BELL PEPPER

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

HAWAIIAN KEBOBS WITH TOFU

With pineapple salsa

TOFU AND VEGETABLE STIR FRY

In a garlic soy sauce

PAN SEARED CAULIFLOWER STEAK

With onion marmalade & balsamic reduction

SPIRALIZED SEASON VEGETABLE PASTA

With a mushroom reduction

CUSTOM BUFFETS

FRESH PASTA SIDES

GNOCCHI AGLIO

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

CHICKEN PESTO PENNE

Served in a creamy alfredo sauce

WILD MUSHROOM RAVIOLI

Served in a parmesan cream sauce

PENNE BOLOGNESE

Penne pasta with a rich red meat sauce

RIGATONI & VODKA

Pasta with a creamy tomato vodka sauce

SPINACH BACON FIORELLI

Fresh fiorelli with bacon, spinach and parmesan

BUCATINI AMATRICIANA

Slight spicy red sauce with pancetta, onions, garlic, and red pepper flakes

SPINACH TORTELLINI

Sundried tomato pesto, basil with spinach tortellini with fresh mozzarella

ORECCHIETTE & RAPINI

Olive oil and parmesan

SPRING PEA & PESTO FIORELLI

Fresh pesto, spring peas, and shaved parmesan

RAVIOLI PRIMAVERA

Cheese ravioli with fresh vegetables

CAJUN ALFREDO CHICKEN

Blackened chicken with cajun alfredo sauce on bucatini with fresh vegetables

SIDES

FIRE ROASTED VEGETABLES

Grilled vegetables with a balsamic reduction

GREEN BEANS PROVENCAL

With garlic, tomatoes, and bacon

RATATOUILLE

Eggplant, zucchini, onions, peppers, and tomatoes

CREAMED SPINACH

Spinach in a rich cream sauce

ROASTED CORN

Roasted corn with diced red and green peppers

CAULIFLOWER AU GRATIN

Cauliflower in a rich cheddar cheese sauce

GLAZED CARROTS

With a honey glaze

GRILLED ASPARAGUS

Fresh asparagus in a light lemon sauce

TRUFFLE POTATO PUREE

A potato puree with truffle oil

MARBLE FINGERLING POTATOES

Roasted in fresh olive oil

RICE PILAF

White rice, diced carrots, onions & celery

WILD RICE

Browned in butter & oil

WILD MUSHROOM QUINOA

With a variety of wild mushrooms

SALAD PLATTERS

CAESAR SALAD

Romaine, garlic croutons, shaved parmesan & caesar dressing

MEDITERRANEAN SALAD

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

SPINACH & STRAWBERRY SALAD

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

CHIPOTLE SHRIMP SALAD

Romaine, shrimp, queso fresco, shaved carrots, roasted corn, cilantro, lime vinaigrette

CRANBERRY GORGONZOLA SALAD

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

WATERMELON FETA & ARUGULA SALAD

Arugula, cubed watermelon, feta crumbles, pickled red onion and a balsamic reduction

HERBED QUINOA SALAD

Baby spinach, herbed quinoa, chickpeas, cilantro, green onions, feta, pumpkin seeds, and a lemon tahini dressing

ROASTED BUTTERNUT SQUASH SALAD

Baby arugula, roasted butternut squash, pomegranate, shallots, walnuts, goat cheese, and a cider vinaigrette

KALE SALAD

Kale, almonds, dates and shaved parmesan in a lemon vinaigrette

SLIDER STATION

Choose 4 sliders
with the choice of 2 salads
(platters or deli)
Served with our
homemade parmesan chips
24.00 (per person)

COLD SLIDERS

BEEF TENDERLOIN “SLIDER”

Medium rare tenderloin, horseradish crème fraiche, bleu cheese crumbles and roasted red peppers, served on a miniature brioche pretzel roll

SEAFOOD & SLAW “SLIDER”

A creamy seafood salad mixture of shrimp, crab and lobster topped with a creamy cabbage slaw, served on a miniature brioche roll

WALDORF CHICKEN SALAD “SLIDER”

A creamy pulled chicken salad with apples, red grapes, celery and candied walnuts served on a miniature brioche cranberry roll

GRILLED CHICKEN & PESTO “SLIDER”

Sliced grilled chicken in a pesto sauce, topped with shaved parmesan, roasted red peppers, pesto mayonnaise on a miniature brioche ciabatta roll

PORTOBELLO & CAPRESE “SLIDER”

Marinated portobello mushrooms, roma tomato, fresh mozzarella, shredded basil, goat cheese spread and a balsamic glaze, served on a brioche rustic seeded roll

TURKEY BLT “SLIDER”

Lettuce tomato, bacon, avocado and a bacon aioli on pretzel roll

GLUTEN FREE MEDITERRANEAN “SLIDER”

Hummus, roasted red peppers, feta, spinach

HOT SLIDERS

CHICKEN PARMESAN “SLIDER”

A lightly breaded chicken filet, smothered in a rich red marinara sauce and mozzarella cheese, served on a split top country roll

NASHVILLE CHICKEN “SLIDER”

Breaded chicken filet, in a sweet and spicy Nashville sauce and pickle slices served on a potato roll

BACON & BLEU CHEESEBURGER “SLIDER”

Topped with bleu cheese crumbles & bacon, served on a miniature pretzel roll

CHEESEBURGER “SLIDER”

Topped with cheese, pickles & a roma tomato slice. served on a miniature pretzel roll

BRAISED SHORT RIB “SLIDER”

Short ribs braised in a red wine demi glaze, topped with a slice of havarti cheese, roasted red peppers, spring greens, served on a brioche roll

BBQ BEEF BRISKET “SLIDER”

Thinly sliced beef brisket in a smoky bbq sauce set atop crispy fried onions, topped with spring greens and a chipotle crème fraiche served on a brioche roll

PULLED PORK “SLIDER”

Tangy BBQ pork topped with southern style cole slaw

RUEBEN “SLIDER”

Corned beef, swiss cheese, sauerkraut and horseradish dijon served on a toasted rye bread rounds

ROASTED VEGETABLE “SLIDER”

A grilled vegetable assortment of eggplant, zucchini, green peppers tomatoes and artichokes, served on a wheat split top country roll

DELI SALAD

ROASTED CORN & AVOCADO SALAD

Grilled corn, cherry tomato, red onion, avocado, cucumber, and cilantro lime vinaigrette

ORECCHIETTE SALAD

With garlic, parmesan, and basil

BLT RANCH PASTA SALAD

Bacon, romaine, tomato, red onion, farfalle, ranch

MEDITERRANEAN ORZO SALAD

Cherry tomato, chickpeas, red onion, kalamata olive, feta cheese, lemon vinaigrette

BOCCONCINI SALAD

Fresh mozzarella, red & yellow cherry tomatoes, fresh basil, red onions, kalamata olives, roasted red peppers, & vinaigrette

BUFFALO CHICKEN SALAD

Bow tie pasta, ranch, buffalo sauce, celery, cubed chicken, cherry tomatoes, red onion, blue cheese

BROCCOLI & CAULIFLOWER SALAD

With bacon, onion, cheddar cheese, sunflower seeds, in a sweet creamy dressing

RED QUINOA PILAF

Quinoa, rice, corn, red peppers, poblano pepper, cilantro, and a smoked chipotle vinaigrette

PINA COLADA FRUIT SALAD

Mandarin orange, strawberries, blueberries, pineapple, shaved coconut, and cream of coconut drizzle

TORTELLINI SALAD

Sundried tomatoes, red wine vinegar, garlic, capers, olive oil and cheese tortellini

DESSERT ENHANCEMENTS

TOP YOUR OWN ELI'S CHEESECAKE SLICE

7.00 (per person)

Eli's cheesecake with a topping bar of:

- Caramel
- Chocolate syrup
- Mixed berries
- Chopped nuts
- Chocolate chips
- Oreos
- M & M's
- Shredded coconut
- Sprinkles
- Whipped cream

TOP YOUR OWN BROWNIE

5.00 (per person)

Start with a ghirardelli chocolate fudge brownie, then top it from our topping bar of:

- Caramel
- Chocolate syrup
- Mixed berries
- Chopped nuts
- Chocolate chips
- Oreos
- M & M's
- Shredded coconut
- Sprinkles
- Whipped cream

PIE SLICES

5.00 (per person)

Freshly baked pies in all your favorite flavors with whipped cream: (choice of 4):

- Cherry
- Apple
- Blueberry
- Peach
- Pecan
- Pumpkin
- S'more
- Lemon
- French silk

TOP YOUR OWN DONUT

6.00 (per person)

Start with a plain cake donut, then frost and top it from our topping bar of:

- Vanilla frosting
- Chocolate frosting
- Strawberry frosting
- Chopped nuts
- Oreos
- Chocolate chips
- M & M's
- Shredded coconut
- Pretzels
- Sprinkles

TOP YOUR OWN COOKIE

5.00 (per person)

Start with a choice of sugar or chocolate chip cookies, then top it from our topping bar of:

- Vanilla frosting
- Chocolate frosting
- Strawberry frosting
- Chopped nuts
- Oreos
- Chocolate chips
- M & M's
- Shredded coconut
- Pretzels
- Sprinkles

PETITE DESSERT STATION

8.00 (per person)

- Miniature cookies (chocolate chip, sugar, oatmeal)
- Miniature brownie bites (plain, M & M's, smores)
- Cake pops (chocolate, vanilla, red velvet)
- Chocolate covered strawberries & cherries
- Miniature cannoli
- Miniature cheesecakes (assorted flavors)
- French macaroons (assorted flavors)
- Miniature cream puff pastries
- Fruit kebobs (gluten free)

CHURROS & CHOCOLATE

5.00 (per person)

Plain churros with the following dips:

- White chocolate with orange and almond
- Milk chocolate & chili
- Milk chocolate & cinnamon
- Dark chocolate & strawberry

CRAZY FOR COOKIE DOUGH

5.00 (per person)

Edible raw cookie dough (choice of 3 flavors):

- Classic chocolate chip
- Sugar cookie
- Confetti cake
- Peanut butter chocolate
- Oatmeal M&M
- Peanut butter snickerdoodle
- Red velvet

Then add toppings to make it your own. Toppings include chopped nuts, oreos, chocolate chips, M & M's, coconut, pretzels & sprinkles

FRUIT PIZZAS

4.00 (per person)

Oversized sugar cookie crust with sweet cream cheese and topped with seasonal fruit

CEREAL BARS

4.00 (per person)

Cereal and marshmallow treats made from your favorite cereals:

- Rice krispies
- Luck charms
- Fruit loops
- Cinnamon toast crunch
- Trix (not just for kids)

FRUIT STATION

5.00 (per person)

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

BEVERAGES

COLD BEVERAGES

CANNED SODA

1.75 per can

Pepsi, diet pepsi, or sierra mist

BOTTLED WATER

1.75 per bottle

Natural spring water

ORANGE JUICE BOTTLES

2.50 per bottle

Individual 10 oz. bottles of orange juice

APPLE JUICE BOTTLES

2.50 per bottle

Individual 10 oz. bottles of apple juice

HOT BEVERAGES

REGULAR COFFEE

39.00 (per gallon serves 15)

French roast regular coffee served with sugar, sweetener & creamer

DECAF COFFEE

39.00 (per gallon serves 15)

French roast decaffeinated coffee served with sugar, sweetener & creamer

SPECIALTY HOT TEA

39.00 (per gallon serves 15)

Darjeeling, earl grey, green, herbal mint, and herbal orange cinnamon served with sugar, lemon slices, honey, cinnamon sticks and creamer

HOT CHOCOLATE

39.00 (per gallon serves 15)

Ghirardelli hot cocoa, served with mini marshmallows and whipped cream

BEER & WINE BAR PACKAGES

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

BEER & WINE PACKAGE

12.00 (per person for 2 hours)

Pepsi, diet pepsi, sierra mist, bottled water, dado cabernet sauvignon, pennywise pinot noir, bocelli pinot grigio, grayson chardonnay, bud light, budweiser, goose island 312, stella artois

CRAFT BEER & UPGRADED WINE PACKAGE

15.00 (per person for 2 hours)

Pepsi, diet pepsi, sierra mist, bottled water, sparkling water, aviary cabernet sauvignon, aviary chardonnay, reata pinot noir, bocelli pinot grigio, plungerhead red zinfandel, giocato sauvignon blanc, bud light, budweiser, goose island 312, stella artois, bell's two hearted ale, revolution anti hero, lakefront brewery new grist (GF)

SPECIALTY DRINKS

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

MARTINI BAR

15.00 (per person for 2 hours)

Classic martinis, dirty martinis, appletinis, key lime martinis, and raspberry martinis. Also available with a martini luge

SANGRIA BAR

10.00 (per person for 2 hours)

A classic red wine sangria, infused with fruit juice along with slices of fruit to include: apples, limes, lemons, oranges and peaches

FULL BAR PACKAGES

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

FULL BAR PACKAGE

18.00 (per person for 2 hours)

Pepsi, diet pepsi, sierra mist, bottled water, dado cabernet sauvignon, pennywise pinot noir, bocelli pinot grigio, grayson chardonnay, bud light, budweiser, goose island 312, stella artois, tito's vodka, bottle of fun vodka, tanqueray gin, bacardi rum, dewar's scotch, seagram's 7, jack daniel's, jim beam, sweet & dry vermouth, dekuyper triple sec, rose's lime juice, rose's grenadine, orange & cranberry juice, soda & tonic water, angostura bitters, garnishes

UPGRADED FULL BAR PACKAGE

21.00 (per person for 2 hours)

Pepsi, diet pepsi, sierra mist, bottled water, sparkling water, aviary cabernet sauvignon, aviary chardonnay, reata pinot noir, bocelli pinot grigio, plungerhead red zinfandel, giocato sauvignon blanc, bud light, budweiser, goose island 312, stella artois, bell's two hearted ale, revolution anti hero, lakefront brewery new grist (GF), tito's vodka, bottle of fun vodka, tanqueray gin, bacardi rum, dewar's scotch, seagram's 7, jack daniel's, jim beam, sweet & dry vermouth, dekuyper triple sec, rose's lime juice, rose's grenadine, orange & cranberry juice, soda & tonic water, angostura bitters, garnishes

MIXER PACKAGE

8.00 (per person for 2 hours)

Pepsi, diet pepsi, sierra mist, bottled water, sweet & dry vermouth, dekuyper triple sec, rose's lime juice, rose's grenadine, orange & cranberry juice, soda & tonic water, angostura bitters, lemons, limes, cherries, olives



CONTACT US TODAY!

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• **312-553-9300**