



BEYOND EVENTS

UPSCALE DROP-OFF MENU



ORDERING DETAILS

**WE BELIEVE
YOUR DROP-OFF
CATERING ORDER
SHOULD BE JUST AS
BEAUTIFUL AS
ONE OF OUR FULLY
STAFFED EVENTS
SO WE HAVE
COMPLETELY
REDEFINED THIS
CATERING CLASS**

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

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.

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 & spoons
- white 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**

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

“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 and roasted red peppers

TARTLETS

GOAT CHEESE & PESTO TARTLET

75.00 per tray (20 pieces)
A goat cheese and pesto mousse, 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

ANTIPASTI

CLASSIC ANTIPASTI

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

IMPORTED & DOMESTIC CHEESEBOARD

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

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

SEAFOOD

SHRIMP CEVICHE

59.00 per tray (serves 12-15)
Classic shrimp ceviche. 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



BRUSCHETTA & HUMMUS

TOMATO & GARLIC BRUSCHETTA

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

WILD MUSHROOM BRUSCHETTA

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

ROASTED BEET BRUSCHETTA

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

CLASSIC HUMMUS AND PITA

49.00 per tray (serves 12-15)
Served with grilled garlic pita triangles

RED PEPPER HUMMUS AND PITA

49.00 per tray (serves 12-15)
Served with grilled garlic pita triangles

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

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

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
- Rolls and butter

TAYLOR STREET BUFFET

660.00 per buffet (serves 25-30)

- BUONA beef sandwiches
- Italian sausage sandwiches
- Penne marinara
- Caesar salad
- Miniature cannoli

Want to create your own custom package?

Call one of our catering representatives to discuss!

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

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



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

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

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

GOURMET COOKIE PLATTER

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

ITALIAN LEMON KNOTS COOKIE PLATTER

49.00 per tray (24 pieces)
A classic italian lemon iced cookie

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

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 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

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

SODA & WATER

CANNED SODA

1.50 per can
Pepsi, diet pepsi, or sierra mist

BOTTLED WATER

1.50 per bottle
Natural spring water

BOTTLED JUICES

FRUIT JUICE BOTTLES

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

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



TOP YOUR OWN DESSERT BARS

TOP YOUR OWN ELI'S CHEESECAKE SLICE BAR

119.00 per package
Eli's cheesecake with a topping bar of:

- Strawberry preserves
- Oreos
- Chocolate sauce
- Cherries
- Caramel topping
- Chopped nuts

Served with cans of whipped cream

TOP YOUR OWN GHIRARDELLI BROWNIE BAR

99.00 per package
Ghirardelli brownies with a topping bar of:

- Strawberry preserves
- Oreos
- Chocolate sauce
- Cherries
- Caramel topping
- Chopped nuts

Served with cans of whipped cream



BEYOND EVENTS FULL-SERVICE CATERING

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.

• **Beyond Events**

• **BeyondEventsChicago.com**

• **312-553-9300**