



# BEYOND EVENTS

HOLIDAY 2018 / 2019



TENANT APPRECIATION EVENTS

# MORNING EVENT IDEAS

## WELCOME

To our holiday event ideas brochure. On the next several pages you will see some of the wonderful events menus that we have created over the years

These menus can be ordered exactly the way they are or can be mixed and matched to create your own custom holiday event menu

## CALL

One of our Event Planners today to reserve your date and start planning your event!

**312-553-9300**

## BREAKFAST SANDWICH EVENT

### BREAKFAST SANDWICHES

Individually wrapped sandwiches for grab-n-go ease:

- bacon, egg and cheese on warm english muffin
- black forest ham, brie, spinach & egg croissant
- sausage, egg and cheese on a warm buttery biscuit
- egg and cheese on warm english muffin
- roasted red peppers, tomato, spinach, & mushroom on a gluten free pita (GF) (V+)

### WARM CINNAMON ROLLS

Baked fresh in our kitchen and delivered hot that morning in four mouth watering flavors:

- chocolate chip
- chocolate
- cranberry
- classic cinnamon

Drizzle with a your favorite frosting or glaze:

- orange glaze
- blueberry lemon glaze
- maple bourbon glaze
- cream cheese frosting

Finish with your favorite toppings:

- chopped candied bacon
- slivered almonds
- mini butterscotch chips
- chopped pecans
- mini peanut butter chips
- crushed oreos

### BREAKFAST PASTRIES

Bagel bites with assorted cream cheese “smears,” miniature muffins, coffee cakes, and donut holes

## BREAKFAST CASSEROLE EVENT

### CREATE YOUR OWN BREAKFAST CASSEROLE

Our staff will serve hash brown and scrambled eggs into an individual bowl and the guest tops it with the following selections including:

- diced ham
- salsa
- sautéed onions
- tomatoes
- shredded cheddar
- sour cream
- sautéed mushrooms
- green peppers

### TOP YOUR OWN OATMEAL STATION

A classic winter morning breakfast station served with the following toppings including:

- brown sugar
- raisins
- chocolate chips
- cinnamon sugar
- mixed berries

### FRESH SLICED FRUIT BAR

Make your own fruit salad!!!

- cantaloupe
- pineapple
- raspberries
- strawberries
- red grapes
- honeydew
- blueberries
- watermelon
- orange slices
- green grapes

# MORNING EVENT IDEAS

## EGG “TINI” & TARTLET EVENT

### TOP YOUR OWN SCRAMBLED “EGG-TINI”

Served in a plastic martini glass served with the following toppings including:

- diced ham
- shredded cheddar
- salsa
- sour cream
- jalapeno slices
- tomato
- green peppers
- sautéed onions
- sautéed mushrooms

### CREATE YOUR OWN SWEET OR SAVORY TARTLET

Guests start with individual tartlets, our staff will serve either scrambled eggs (savory) or custard (sweet) guests top their tartlet with sweet or savory toppings:

- blueberries
- diced ham
- diced strawberries
- diced bacon
- apple compote
- lox
- mini chocolate chips
- shredded cheddar
- mini butterscotch chips
- swiss cheese
- chopped nuts
- cream cheese spread
- sprinkles
- roasted red pepper
- whipped cream
- red onion

Finish with assorted toppings:

- chocolate shavings
- chopped chives
- shredded coconut
- capers

### FRUIT KEBOBS

Served with yogurt dipping sauce

## SOUFFLÉ OMELET EVENTS

### SOUFFLÉ OMELETS

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

### BABY RED ROASTED POTATOES

Roasted with diced green peppers and onions

### FRESH SLICED FRUIT

Seasonal fresh sliced fruit

### BISCUITS, BUTTERS & JAMS

Guests will select from our freshly baked biscuits with their flaky crust and soft center: buttermilk biscuits, cheddar biscuits, or rosemary biscuits

Then they'll top with:

- apricot jam
- raspberry jam
- fig jam
- jalapeno jam
- apple butter
- honey butter
- pumpkin butter
- thyme & sage butter
- chipotle butter

## TRADITIONAL BREAKFAST

### SCRAMBLED EGGS

Farm fresh eggs scrambled with or without cheese

### DENVER SCRAMBLED

Farm fresh eggs scrambled with ham, green pepper and diced onion

### FRENCH TOAST STATION

Cinnamon french toast with

served with the following toppings including

- whipped butter
- powdered sugar
- rich maple syrup
- mixed berries
- whipped cream
- cinnamon sugar

### BREAKFAST POTATOES

Classic crispy “diner” style breakfast potatoes

### BACON & SAUSAGE LINKS

Crispy smoked bacon & maple sausage links

### HOLIDAY FRUIT SALAD

Our holiday fresh fruit salad with walnuts and a dash of cinnamon

# MORNING EVENT IDEAS

## EGG TACO & MEGA DONUT EVENT

### SCRAMBLED EGG TACO BUFFET

Flour tortilla shells and filled with either: plain scrambled eggs or chorizo, red salsa and green chiles scrambled eggs

Then top them from our topping buffet of:

- jalapeno jack
- sour cream
- spicy green salsa
- white onions
- fire roasted corn
- chihuahua cheese
- pico de gallo
- red salsa
- jalapeno slices
- cilantro
- red & green peppers

Served With:

- breakfast potatoes with red peppers & chiles
- vegetarian refried beans
- fresh fruit platter

### MEGA DONUT STATION

Donut towers adorned with the all of the classic favorites:

- Strawberry frosted
- classic glazed
- sprinkles
- jelly filled
- chocolate glazed
- long Johns

“Top Your Own Donut Station”

Start with a freshly baked plain cake donut with a topping bar to include:

- sprinkles
- shredded coconut
- chocolate chips
- vanilla frosting
- strawberry frosting
- mint chocolate chip buttercream
- chopped nuts
- crushed oreos
- crushed m & m's
- chocolate frosting
- cappuccino buttercream

Served with assorted donut holes

## SWEET & SAVORY WAFFLE EVENT

### SWEET OR SAVORY WAFFLE

Traditional thick waffles toasted golden brown  
Guests top their waffle with sweet or savory toppings:

- blueberries
- diced strawberries
- apple compote
- chocolate chips
- butterscotch chips
- chopped nuts
- sprinkles
- whipped cream
- diced ham
- diced bacon
- lox
- shredded cheddar
- swiss cheese
- cream cheese spread
- roasted red pepper
- red onion

Drizzle of flavored syrups including:

- strawberry
- blueberry
- raspberry
- bourbon
- sriracha honey
- classic maple

Finish with assorted toppings:

- powdered sugar
- shredded coconut
- shopped chives
- capers

### FRENCH TOAST TRIO

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

- cream cheese glaze
- maple syrup & butter
- whipped cream
- powdered sugar
- fresh berries
- cinnamon sugar

### YOGURT PARFAIT STATION

Individual cups of creamy vanilla yogurt served by our staff with topping selections including:

- sweet granola
- shredded coconut
- raisins
- nut crunch
- mixed berries

## CHECK OUT OUR NEW BEVERAGES!!!!

### HOT CHOCOLATE TRIO

Start with your favorite hot chocolate:

- ghirardelli hot chocolate
- dark hot chocolate
- white hot chocolate

With the following syrups:

- peppermint
- vanilla
- gingerbread
- pumpkin spice

With the perfect truffle drop-ins:

- peppermint
- peanut butter
- hazelnut
- eggnog

And a topping bar to include:

- mini marshmallows
- real whipped cream
- miniature chocolate chips
- miniature white chocolate chips
- miniature butterscotch chips
- chopped peppermint
- cinnamon and cocoa powder

### HOT APPLE CIDER

Spiced just right to warm you up on a cold winter day

### FRUIT JUICE BAR

Orange, apple & cranberry juice served from clear plexiglas self service dispensers

\*ASK US HOW TO MAKE YOUR BEVERAGES A “NAUGHTY OR NICE” BAR!\*

# AFTERNOON DESSERT IDEAS

## FRUIT PIZZA EVENT

### GRAB-N-GO FRUIT PIZZA

Tiered stands adorned with ready-made fruit pizzas for guests on the run!

### TOP YOUR FRUIT PIZZA STATION

Start with a freshly baked jumbo sugar cookie

Step one - frost it

- cream cheese
- chocolate custard
- marshmallow fluff
- vanilla custard

Step two - top it

- sliced strawberries
- sliced pineapple
- raisins
- blueberries
- slivered almonds
- shredded coconut
- sliced kiwi
- mandarin orange
- dried cranberries
- chopped pistachio
- chopped pecans

### EDIBLE GOURMET COOKIE DOUGH

Our staff will scoop your favorite cookie dough:

Choice of 3 cookie dough flavors:

- classic chocolate chip
- confetti cake
- oatmeal m & m
- snickerdoodle
- sugar cookie
- peanut butter
- red velvet
- triple chocolate chunk

Top it with topping selections including

- hot caramel
- chopped oreos
- chocolate chips
- white chocolate chips
- maraschino cherries
- chocolate syrup
- graham crackers
- butterscotch chips
- chopped nuts
- whipped cream

## BARK & PIE EVENT

### MINI HOLIDAY PIE SLICE STATION

Warm individual pies slices served to your guests. Each

guest can choose one mini pie in their favorite flavor:

- apple pie
- blueberry pie
- cherry pie
- pecan pie

Served with home made whipped cream:

- vanilla spice
- mocha
- bourbon maple
- cinnamon
- caramel
- almond

Finish with your favorite toppings:

- chopped candied bacon
- peanut butter chips
- butterscotch chips
- chopped pecans
- slivered almonds
- chocolate chips

### CHOCOLATE BARK BAR

Using individual cello bags, guests select from these amazing flavor combinations:

- peppermint - layered milk chocolate and white chocolate, topped with chopped peppermint
- salted caramel & pretzel: dark chocolate topped with chopped pretzels, drizzled with saled caramel and dusted with sea salt
- gingerbread: white chocolate topped with chunks of gingerbread cookies, drizzled with milk chocolate
- cranberry pistachio swirl: a swirl of dark chocolate and white chocolate, topped with chopped pistachio and dried cranberries
- marbled mint: milk chocolate and mint chocolate swirled together, topped with chopped andes mints
- melted snowman: white chocolate with pretzel sticks, reeses cups, m & m's, and chocolate chips

## MINIATURE DESSERT & "TINI" EVENT

### MINIATURE HOLIDAY DESSERT STATION

Assortment to include:

- 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)

### CREATE YOUR OWN MOUSSE PARFAIT

Served in a plastic martini glass

Step one - choose your mousse

- chocolate mousse
- strawberry mousse
- vanilla bean mousse

Step two - layer it

- chocolate chips
- mixed berries
- chocolate syrup
- crumbled brownies
- crushed oreos
- mini marshmallows
- caramel

Step three - top it

- whipped cream
- sprinkles
- chopped nuts



# AFTERNOON DESSERT IDEAS

## TOP YOUR OWN EVENT

### TOP YOUR OWN BROWNIE BAR

Start with your favorite brownie as the base:

- ghirardelli fudge brownie
- red velvet brownie
- blondie bar
- 7 layer brownie
- salted caramel brownie

Top it with topping selections including:

- caramel
- chocolate syrup
- mixed berries
- m & m's
- shredded coconut
- crushed pretzels
- crushed oreos
- mini marshmallows
- chopped nuts
- whipped cream

### ELI'S CHEESECAKE STATION

Start with a slice of classic plain eli's cheesecake as the base and top it with topping selections including:

- hot caramel
- warm cinnamon apples
- chocolate syrup
- mixed berries
- chocolate chips
- maraschino cherries
- whipped cream

### TOP YOUR SUGAR COOKIE STATION

Start a freshly baked sugar cookie and frost it with one of the following frostings:

- vanilla frosting
- chocolate frosting
- strawberry frosting
- cappuccino buttercream
- mint chocolate chip buttercream

Then top if from a bar including:

- crushed pretzels
- crushed oreos
- crushed gingerbread
- peanut butter chips
- butterscotch chips
- sprinkles
- chopped nuts
- shredded coconut
- crushed oreos
- chocolate chips
- m & m's

## HOLIDAY CUPCAKE EVENT

### CUPCAKE TREES

Full sized cupcakes displayed on an acrylic cupcake tree in gourmet flavors: (choose 5)

- snickerdoodle
- s'mores
- key lime
- chocolate coconut
- caramel chocolate chip
- gingerbread lemon cream cheese
- orange crush
- pumpkin
- pecan pie
- blueberry lemon

### CUSTOMIZE YOUR CUPCAKE

Start with a freshly baked cupcake:

- devil's food
- red velvet
- gingerbread
- classic yellow
- pumpkin

Add a freshly made frosting:

- vanilla
- cream cheese
- pumpkin
- chocolate
- cappuccino buttercream
- cinnamon

Finish with your favorite toppings:

- salted caramel drizzle
- holiday sprinkles
- crushed oreos
- crushed peppermint
- chopped pistachio

### FRESH SLICED FRUIT BAR

Make your own fruit salad!!!

- cantaloupe
- pineapple
- raspberries
- strawberries
- red grapes
- honeydew
- blueberries
- watermelon
- orange slices
- green grapes



# LUNCHEON EVENT IDEAS

## LUNCH “TINI” EVENT

### TOP YOUR OWN “LUNCH-TINI”

Your guests can choose from two flavors of “martinis” served in a plastic martini glass

Pot roast “tini” - garlic mashed potatoes topped with fork tender pot roast and roasted baby carrots and onions

Baked ham “tini” - mashed sweet potatoes topped with spiral cut honey baked ham and pineapple chutney

Served with a topping bar of:

- mushrooms
- green beans
- roasted corn
- green peas
- crumbled bacon
- cheddar cheese
- butter
- bleu cheese
- sour cream
- candied walnuts
- brown sugar
- mini marshmallows

### SALAD STATION

Cranberry gorgonzola salad - mixed greens with gorgonzola and dried cranberries in a balsamic vinaigrette

Classic caesar salad - with croutons and shaved parmesan

Field greens salad - tomato, cucumber, red onions, and croutons in an olive oil & red wine vinegar dressing

## TRADITIONAL HOLIDAY LUNCH

### OVEN ROASTED TURKEY

Lightly basted and slow roasted to retain its natural juices

### GLAZED HAM

Glazed ham hand carved off the bone

### TRADITIONAL BREAD STUFFING

Traditional bread and sage stuffing

### RED SKIN GARLIC MASHED POTATOES

Creamy roasted garlic mashed potato

### SQUASH RAVIOLI

Served in a sage cream sauce

### BUTTERED GREEN BEANS

Green beans

### CRANBERRY GORGONZOLA SALAD

Mixed greens with gorgonzola cheese, candied pecans and dried cranberries served in a balsamic vinaigrette

### MINIATURE ROLLS & BUTTER

Freshly baked gourmet dinner rolls, served with butter

## CUSTOM MENUS

Looking for something different this year? We have plenty of delicious options to suit budgets of all sizes.

### HOLIDAY COCKTAIL PARTIES

with an assortment of hot and cold appetizers

### CARVING STATIONS

carved to order by our waitstaff with sides and salads

### SANDWICH LUNCHEONS

wraps, gourmet sandwiches, fresh salads and desserts

## YOUR IDEA HERE

Have something else in mind? We can work with you to create the perfect event!



# BEYOND EVENTS

**THE ULTIMATE SPECIAL EVENT  
EXPERIENCE FOR OVER 25 YEARS**

We focus on full-service, high-end events with customized menus, and detailed event planning services for clients like you, who have a specific need for a larger and more complex special event.

Beyond Events can manage every aspect of your special event: custom food menus, linen and china rentals, décor, professional waitstaff and music & lighting at some of the trendiest venues in the Chicagoland area or in your home or business.

From carving stations to sushi, mashed potato martinis to grilled on-site steaks, seated dinners to comfort food, let Beyond Events Design Team create a menu as unique as you are.



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