

Belvedere

QUICK CATERING



1170 West Devon Avenue • Elk Grove Village, IL 60007
847.534.0600 • www.belvederebanquets.com



2020-21 Catering Menu

FULL SERVICE OFF PREMISE CATERING AVAILABLE.

ORDERING INSTRUCTIONS

Call us at 847-534-0600!
www.belvederebanquets.com

We are happy to place your order from 9am - 5pm every day.

We appreciate 48 hours advance notice, but we will do our best within that time frame to accommodate your catering needs.

Minimum order for delivery is **\$150.00.**

Prices and menu items are subject to change without notice.

Our kitchen reserves the right to notify you of a substitute item due to availability or quality of products.

Cancellation within 12 hours will incur a 50% charge.

All caterings include black disposable serving pieces.

Black disposable fork, knife, plate & napkin is \$1 per person.

Disposable racks & sternos \$8 per set.

Tipping is always appreciated.

Forms of payment: Credit card, cash or company check

Fresh + Healthy

Preparing local farm to table ingredients whenever possible.
Dedicated to conserving resources to sustain a healthy environment.

Choose from our selections or ask about customizing a menu.
We accommodate all dietary needs.

Breakfast Baskets & Platters

By the dozen

- Bagels, organic cream cheese, sweet butter & fruit preserves - \$30
- Muffins - freshly baked - \$20
- Croissants filled & plain, sweet butter, fruit preserves - \$36

Gluten free options available at an additional cost.

FRENCH COUNTRY PLATTER

Hard-boiled eggs, sliced smoked ham, Swiss cheese, brie, tomatoes, whole grain mustard, cornichons, flaky croissants, sliced baguette, sweet butter, fruit preserves - \$90 Serves 10-15.

SMOKED SALMON PLATTER

Smoked salmon, red onion, capers, cucumber, hard boiled eggs, mini bagels, organic cream cheese - \$125 Serves 10-15.

FRESH SLICED FRUIT

A beautiful arrangement of sliced seasonal fruits. Includes yogurt dip - \$52 Serves 10-15.



www.belvederebanquets.com

Tel: 847-534-0600

Breakfast

Lunch

Hors D' Oeuvres / Desserts

Main Course

Breakfast Hot Entrées

Minimum of 10

SCRAMBLED EGGS - \$4 per person
CHALLAH CINNAMON FRENCH TOAST FINGERS - Maple syrup, fresh berries - \$4 per person

LEMON RICOTTA PANCAKES WITH BLUEBERRY COMPOTE
\$4 per person
STRATA OR FRITTATA!
\$6 per person
- Roasted vegetables, feta cheese
- Rosemary, ham, gouda, scallions
- Tomato, basil, ricotta

ASSORTED BREAKFAST TARTS
\$5.95 each
- Egg, aged cheddar, apple smoked bacon
- Egg, spinach, mushroom, gruyere
- Egg, pork sausage, sage, French brie

SAVORY BREAKFAST SANDWICHES
\$5.95 each
- Scrambled egg, Virginia ham, tomato, basil, croissant
- Smoked salmon, organic cream cheese, red onion, capers, bagel
- Scrambled egg, cheddar, bacon, English muffin
- Egg white, roasted red pepper, pepper jack cheese, spinach wrap

AMERICAN BREAKFAST
\$13 per person - *Disposables included*
Scrambled eggs, apple smoked bacon or sausage, roasted rosemary potatoes, toast, butter & jam, coffee or orange juice

BREAKFAST BURRITO
\$6 per person - *Served with Pico de Gallo*
- Scrambled eggs, pepper jack, black beans, sour cream
- Scrambled eggs, mushrooms, seasoned potatoes, sautéed peppers, onions, garlic, spinach, swiss
Add \$1 for chicken or pork sausage, bacon or ham

BREAKFAST BOXES - *Disposables included.*
Minimum of 5 - **\$13.50 each**
*Includes fruit cup & muffin
- Smoked salmon, organic cream cheese, capers, red onion, bagel
- Scrambled egg, sausage, cheddar, croissant
- Egg white, spinach, roasted red pepper, multigrain wrap
- Quiche Lorraine, bacon, caramelized onion, swiss cheese
- Granola, yogurt

Sides

Minimum of 10

ROASTED ROSEMARY-GARLIC POTATOES - \$3 per person
APPLE SMOKED BACON (3 pcs) - \$5 per person
MAPLE PEPPER BACON (3 pcs) - \$5 per person
MAPLE LINK SAUSAGE - \$5 per person
CHICKEN SAUSAGE - \$5 per person
GREEK YOGURT PARFAITS
Mandarin oranges, berries and homemade granola \$5 each

Beverages

HOT BEVERAGES - Served in disposable beverage boxes. 96oz, 8-12oz cups - \$32
- Regular or decaf coffee - half & half, assorted sweeteners, stirrers
- Tazo herbal and breakfast teas - sliced lemon, assorted sweeteners, half & half, stirrers
ORANGE, CRANBERRY OR APPLE JUICE - \$4 each bottle
BOTTLED SPRING WATER - \$2.50 each
NATURAL LEMONADE - \$3.25 each
IZZE - Blackberry, grapefruit, clementine, pomegranate or apple \$3.75 each
LA CROIX SPARKLING WATER - Plain, lemon or lime \$2.50 each
ICE - 22 lb. bag \$6 each

Snack Packs

Minimum of 10 - All individual packed

CHICAGO MIX - Cheddar or caramel popcorn - \$5 each
TRAIL MIX - \$3 each
HOMEMADE CHIPS - \$2.50 each
CHURROS & CHOCOLATE - \$3 each
CHARCUTERIE GRAZER - Assorted meats, cheeses, nuts, fruits, crackers - \$12 each
PROTEIN GRAZER - Hard boiled egg, protein bar, nuts, almond butter, crackers - \$10 each
VEGGIES & DIP GRAZER - Lemon hummus, cauliflower mousse, avocado ranch - \$8 each



Lunch Boxes and Buffets

Minimum of 5 of any type - Disposables included

TRADITIONAL BOX

Includes...

- A wrap or sandwich
- Fruit cup or homemade chips
- Chocolate chip cookie

\$13.50 per box

SANDWICH BUFFET

Includes...

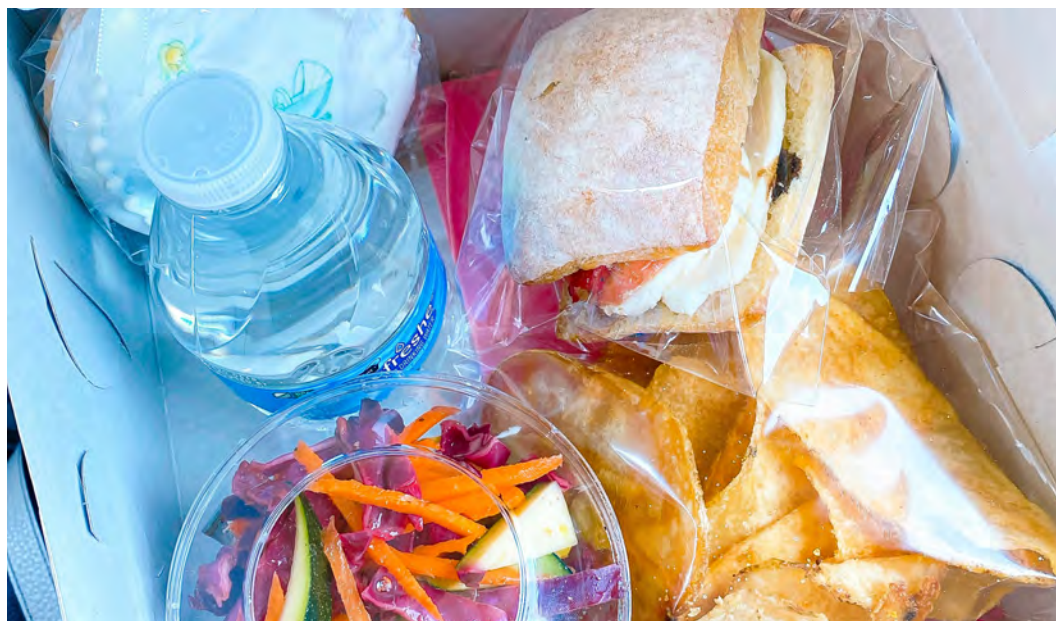
- A selection of sandwiches or wraps
 - Market green salad with two dressings
 - American potato salad or Pesto pasta salad
 - Assortment of Italian cookies
- \$16 per person

WRAPS

- **Harvest Chicken Salad** - Grapes, green onion, apples, spinach tortilla
- **Roast Beef & Cheddar** - Plum tomatoes, greens, horseradish aioli, garlic-herb tortilla
- **Turkey & Cranberry** - Apple-cranberry aioli, greens, plum tomatoes, provolone, smoked bacon, whole wheat tortilla
- **Greek Wrap** - Feta cheese, kalamata olives, chopped cucumber, mixed greens, citrus vinaigrette, hummus, spinach wrap
- **Vegan Primavera** - Grilled eggplant, peppers, onions, zucchini, herbed bean puree, chickpea wrap

SANDWICHES

- **Ham & Swiss** - Plum tomatoes, greens, dijon mustard aioli, crusty baguette
- **Caprese sandwich** - Vine ripened tomato, fresh buffalo mozzarella, basil, EVOO, balsamic reduction, tomato focaccia
- **BBQ chicken** - Muenster cheese, cole slaw, challah onion roll
- **Tuscan tuna** - EVOO, green olive, cured white beans, parsley pesto, red leaf lettuce, roasted tomato, ciabatta
- **Corn Beef** - Shaved with swiss, 1000 island, sauerkraut, rye



Simple Buffets

Ask about how we can serve your buffet as an individual boxed meal!

Minimum of 10 people - Disposables included

OPA! - Grecian style chicken kabob, tzatziki sauce, wild rice pilaf, greek salad with oregano lemon vinaigrette, chickpea hummus, grilled pita - **\$15 per person**

SOUTHERN COMFORT - BBQ pulled pork or broasted bone in chicken, three cheese mac and cheese, creamy coleslaw, biscuits, butter - **\$14 per person**

FAJITAS - Seasoned chicken or steak with peppers and onion, flour or corn tortillas, lettuce, sour cream, Pico de Gallo, shredded cheddar, refried beans, Spanish rice

\$15 per person for chicken

\$17 per person for steak

BURGER AND BRAT BAR - Choice of all beef hamburgers, turkey burgers or black bean burgers & brats, with all the fixings, homemade chips, fresh fruit salad
\$14 per person

CHILLI BAR & FIXINS - Ground sirloin chili, shredded cheddar, sour cream, guacamole, green onions, jalapenos, Fritos, corn bread - **\$75 for 12 guests**

*Add baked potatoes or sweet potatoes
\$1.25 per person

ITALIAN - Chicken or eggplant parmesan with marinara sauce and mozzarella cheese, penne pasta, caesar salad, garlic bread - **\$15 per person**

HEALTHY - Herbed marinated chicken breast or salmon, seasoned quinoa, steamed seasonal vegetables, multigrain rolls & butter - **\$16 per person**



Soups

By the gallon - \$45 - Serves 12 guests

CREAM OF YUKON GOLD POTATO
CREAM OF CHICKEN WILD RICE
CHICKEN TORTILLA

WOODLAND WILD MUSHROOM
CREAM OF ROMA TOMATO

Platters

Serves 10-15

BABY VEGETABLE CRUDITÉ - Selection of fresh crisp vegetables, lemon chickpea hummus, avocado buttermilk ranch, curried cauliflower mousse - \$60

GOURMET CHEESE AND FRUIT - Domestic & imported selections, dried & fresh fruits, crackers, breadsticks, crisp bread - \$85

HUMMUS AND GRILLED PITA - Grilled pita, lemon chickpea hummus - \$40

ANTIPASTO - Thinly sliced prosciutto, capicola, salami, gourmet cheeses, artichoke hearts, olives, grilled vegetables, tomato mozzarella skewers, crisp breads - \$85

BURRATA - Prosciutto, figs, pesto - \$85

BRUSCHETTA - Plum tomato, basil, evoo, balsamic reduction, toasted crostini - \$45

MEDITERRANEAN TRAY - Hummus, tabbouleh, marinated feta cheese, sliced cucumbers, grilled artichokes, roasted red peppers, a selection of olives, pepperoncini peppers, spanakopita, grilled pita bread - \$85



BEEF TENDERLOIN SANDWICHES (48 hour notice please) medium-rare sliced beef, bibb lettuce, caramelized onions, horseradish aioli. Large \$200 (30 pieces)

MINI ASSORTED SANDWICHES

On soft mini rolls. Choice of:

- Roast beef & cheddar
 - Smoked ham & swiss
 - Turkey & havarti
 - Fresh mozzarella, tomato, basil pesto
 - Grilled eggplant with peppers
- \$60 per dozen

Dessert

2 dozen minimum

ASSORTED BROWNIES & BARS - \$2.50 per piece

ASSORTED MINI PASTRIES - \$1.75 per piece

ASSORTED BELVEDERE COOKIES - \$2.50 per piece

MINI CUPCAKES (yellow, chocolate or red velvet) - \$3.50 per piece

CAKE POPS (yellow, chocolate or red velvet) - \$3 per piece

BUTTER COOKIES - \$15 per lb.

CHEESECAKE POPS - \$3 per piece

CHOCOLATE COVERED STRAWBERRIES - \$3 per piece

CHOCOLATE DIPPED - Pretzel, marshmallow, oreo or rice crispy \$2.50 per piece

CARMEL DIPPED APPLES - \$7 each

PERSONALIZED SHORT BREAD COOKIES - Starting at \$5 each



Hors D' Oeuvres

By the dozen

COLD

CHICKEN PORTOBELLO CROSTINI - Crumbled goat cheese, balsamic syrup - \$3 each

GORGONZOLA, APPLE SMOKED BACON, HONEY CROSTINI - \$2.25 each

U-12 JUMBO SHRIMP COCKTAIL -

Lemon, cocktail sauce - \$5 each

TUNA TARTARE - Crispy wontons - \$5 each

LIME CHICKEN WONTON - \$3 each

HOT

MARYLAND CRAB CAKE - Yuzu aioli - \$3.50 each

MINI POTATO SKINS - Bacon, cheddar, sour cream, green onion - \$2.50 each

LAMB LOLLIPOP - Merlot reduction - \$5 each

ITALIAN ARANCINI - Marinara sauce - \$3 each

SPINACH STUFFED MUSHROOMS - \$2.25 each

BACON WRAPPED JALAPENO CHICKEN - \$3 each

STUFFED BLACK FIGS - Chorizo, manchego wrapped in bacon - \$2.50 each

BLACK BEAN, CHIHUAHUA CHEESE QUESADILLA - Served with avocado crème - \$2.50 each

MINI BURRITOS - Shredded beef, cheese, refried beans, Pico de Gallo - \$3 each

MINI MEATBALLS - In marinara sauce - \$2 each

PANKO CHICKEN FINGERS - BBQ sauce or honey mustard sauce - \$3 each

COCONUT SHRIMP - Coconut mango sauce - \$4 each

MINI BURGER - Aged cheddar, tomato on a waffle fry - \$3 each

SKEWERS

LEMON THYME CHICKEN - Feta oregano dressing - \$3 each

SESAME HONEY SHRIMP - Sweet chili sauce - \$5 each

BEEF SATAY - Hoisin sauce - \$5 each

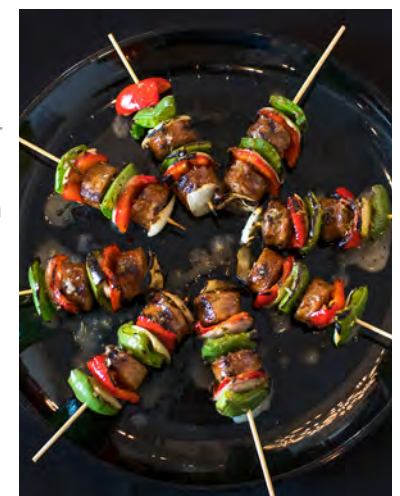
TOFU - Pepper & onion, chimichurri - \$2.50 each

TOMATO, MOZZARELLA & BASIL - \$3 each

ITALIAN SAUSAGE & PEPPER - \$3 each

GRAPE LOLLIPOP - Lemon scented goat cheese, pistachio crust - \$2.50 each

ICEBERG, BLUE CHEESE, APPLE SMOKED BACON - \$3 each



Breakfast

Lunch

Hors D' Oeuvres / Platters / Desserts

Main Course



Salad

Individual salad cups available for \$9 each!

Serves 10-15

CONFETTI - Spring mix, baby spinach, black bean, queso fresco, pumpkin seeds, Pico de Gallo, tortilla strips, roasted corn, red onions, roasted poblano ranch - \$60

ARUGULA - Toasted pine nuts, cherry tomato, shaved parmesan, lemon vinaigrette - \$50

CAESAR - Romaine, anchovy caesar dressing, homemade croutons - \$50

KALE - Shredded kale, carrots, red onion, dried cranberries, edamame, citrus vinaigrette - \$50

BELVEDERE - Mixed greens, plum tomatoes, fresh mozzarella, roasted red peppers, hearts of palm, balsamic vinaigrette - \$55

GREEK - Romaine lettuce, chopped cucumber, tomatoes, feta cheese, red onion, olives, garbanzo bean, pepperoncini, lemon vinaigrette - \$60

WALDORF - Mixed greens, romaine lettuce, granny smith apples, candied walnuts, blue cheese, apple cider vinaigrette - \$55

SPINACH - Spinach leaves, sunflower seeds, roasted beets, crumbled goat cheese, lemon vinaigrette - \$50

EQUESTRIAN - Roasted cauliflower, capers, kale, arugula, radishes, dried tart cherry and pumpkin seeds, lemon thyme garlic dressing - \$60

Pastas

Serves 10-15

BUILD YOUR OWN PASTA \$45

Make it Baked! \$10 extra

Choice of 1 pasta, 1 sauce, 1 vegetable, and 1 protein

Pasta: farfalle, rigatoni, orecchiette, penne

Sauce: marinara, vodka, alfredo, garlic & oil, pesto cream, bolognese

Vegetables: spinach, mushrooms, peppers, onions, broccoli

Protein: mini meatballs, Italian sausage, diced chicken

HEARTY MEAT LASAGNA - Ricotta dolce, ground beef, fresh pasta sheets - \$65

CHEESE LASAGNA - Spinach, ricotta dolce, marinara - \$55

BAKED SHELLS - Shell pasta stuffed with ricotta, baked with marinara and mozzarella - \$55

Main Course Platters

Serves 10-15

15 LB. ROASTED PRIME RIB - Au jus and horseradish cream - \$300. Serves 25

BEEF TENDERLOIN - (48-hour notice please) thinly sliced, medium rare beef tenderloin merlot reduction - \$200

MEATLOAF - Homemade meatloaf, gravy, and mashed potato - \$85

ITALIAN SAUSAGE & PEPPERS - Sautéed onions, peppers, giardinere and french bread - \$70

LEMON THYME CHICKEN - Sliced grilled chicken marinated with fresh lemon and thyme - \$65

SANTA FE CHICKEN - Grilled chicken breast rubbed with ancho chili served with zesty relish - \$65

CHICKEN MARSALA - Boneless breast of chicken with a dry marsala demi and wild mushrooms - \$65

CHICKEN PICCATA - Pan seared chicken breast with a lemon caper sauce - \$65

CHICKEN PARMESAN - Breaded breast of chicken topped with homemade marinara sauce and mozzarella cheese - \$70

SPINACH AND MUSHROOM STUFFED CHICKEN BREAST - Garlic cream sauce - \$70



JALAPENO-CILANTRO GRILLED CHICKEN - Chicken breast marinated in a jalapeno-cilantro pesto, accompanied by grilled onions & peppers - \$65

ROASTED PORK LOIN - Rosemary roasted pork loin served with cabernet sauvignon demi-glace - \$70

TURKEY MEDALLIONS - Apple smoked bacon wrapped turkey medallions served with cranberry orange demi - \$70

HERBED SALMON - Lemon caper sauce or dill cream - \$80

CITRUS SALMON - Chili lime glaze - \$80

BALSAMIC GRILLED VEGETABLES - Grilled squash, eggplant, red onion, plum tomatoes & peppers, brushed with balsamic & lightly dusted with EVOO, salt & pepper - \$60

EGGPLANT PARMESAN - Thinly sliced breaded eggplant parmesan layered with marinara and baked with mozzarella - \$60

Vegetables

Serves 10-15

ASPARAGUS & CARROTS - \$37

GREEN BEANS TOMATO RELISH - \$33

HONEY GLAZED CARROTS - \$33

JULIENNED VEGETABLES - \$33

STEAMED BROCCOLI AND CAULIFLOWER - \$33

ROASTED ASPARAGUS - \$40

CURRIED BABY CARROTS - \$33

ROASTED CAULIFLOWER - \$33

Starches

Serves 10-15

PARMESAN POTATO TART - \$37

GARLIC-PARMESAN MASHED POTATO - \$37

ROASTED FINGERLING POTATOES - \$37

VESUVIO POTATO - \$37

WILD-WHITE RICE PILAF - \$37

YUKON SMASH POTATOES, BACON, CHEDDAR, GREEN ONIONS - \$40

PARMESAN RISOTTO - \$37

\$25.00 OFF

Any Belvedere Catering of \$250 or more.

(Tax, service and delivery are additional.)

Must mention at time of booking and present coupon at time of delivery or pick-up. Coupon cannot be combined with any other offer or special discount.

Belvedere
QUICK CATERING

(847) 534-0600

1170 West Devon Avenue • Elk Grove Village, IL 60007
www.belvederebanquets.com

\$50.00 OFF

Any Belvedere Catering of \$450 or more.

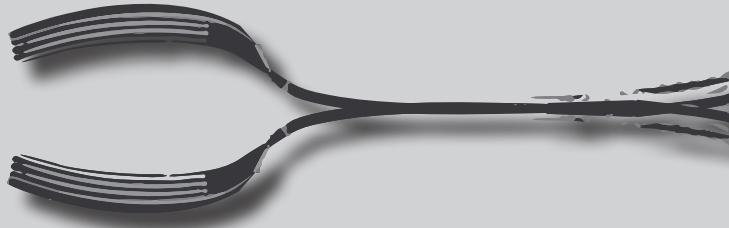
(tax, service and delivery are additional)

Must mention at time of booking and present coupon at time of delivery or pick-up. Coupon cannot be combined with any other offer or special discount.

Belvedere
QUICK CATERING

(847) 534-0600

1170 West Devon Avenue • Elk Grove Village, IL 60007
www.belvederebanquets.com



Belvedere Events & Banquets
Specializes in All Types of Event
Planning for Any Occasion,
Our location or Yours.

Social Events

We understand the significance of the special events in your life and deliver the outstanding service you deserve.

Weddings

Belvedere is a premier wedding venue in the Northwest Suburbs offering many distinctive amenities.

Corporate

Conveniently located minutes from O'Hare International Airport, combining gracious hospitality with unsurpassed guest services.

Belvedere

1170 West Devon Avenue

Elk Grove Village, IL 60007

PRSRT STD
ECRWSS
U.S. POSTAGE
PAID
EDDM RETAIL

*****ECRWSS****

Local
Postal Customer