

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 are available.

Disposable rack & sterno are available.

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
- Muffins - freshly baked
- Croissants filled & plain, sweet butter, fruit preserves

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

SMOKED SALMON PLATTER

Smoked salmon, red onion, capers, cucumber, hard boiled eggs, mini bagels, organic cream cheese

FRESH SLICED FRUIT

A beautiful arrangement of sliced seasonal fruits. Includes yogurt dip



Breakfast

Lunch

Hors D' Oeuvres / Desserts
Platters

Main Course

Breakfast Hot Entrées

Minimum of 10

SCRAMBLED EGGS

CHALLAH CINNAMON FRENCH TOAST FINGERS - Maple syrup, fresh berries

LEMON RICOTTA PANCAKES WITH BLUEBERRY COMPOTE

STRATA OR FRITTATA!

- Roasted vegetables, feta cheese
- Rosemary, ham, gouda, scallions
- Tomato, basil, ricotta

ASSORTED BREAKFAST TARTS

- Egg, aged cheddar, apple smoked bacon
- Egg, spinach, mushroom, gruyere
- Egg, pork sausage, sage, French brie

SAVORY BREAKFAST SANDWICHES

- 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

Disposables included

Scrambled eggs, apple smoked bacon or sausage, roasted rosemary potatoes, toast, butter & jam, coffee or orange juice

BREAKFAST BURRITO

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 chicken or pork sausage, bacon or ham additional \$

BREAKFAST BOXES - *Disposables included*. Minimum of 5

*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

APPLE SMOKED BACON (3 pcs)

MAPLE PEPPER BACON (3 pcs)

MAPLE LINK SAUSAGE

CHICKEN SAUSAGE

GREEK YOGURT PARFAITS

Mandarin oranges, berries and homemade granola

Beverages

HOT BEVERAGES - Served in disposable beverage boxes. 96oz, 8-12oz cups
- 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

BOTTLED SPRING WATER

NATURAL LEMONADE

IZZE - Blackberry, grapefruit, clementine, pomegranate or apple

LA CROIX SPARKLING WATER - Plain, lemon or lime

ICE - 22 lb. bag \$6 each

Snack Packs

Minimum of 10 - All individual packed

CHICAGO MIX - Cheddar or caramel popcorn

TRAIL MIX

HOMEMADE CHIPS

CHURROS & CHOCOLATE

CHARCUTERIE GRAZER - Assorted meats, cheeses, nuts, fruits, crackers

PROTEIN GRAZER - Hard boiled egg, protein bar, nuts, almond butter, crackers

VEGGIES & DIP GRAZER - Lemon hummus, cauliflower mousse, avocado ranch



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

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

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



Gluten free options available at an additional cost.

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

SOUTHERN COMFORT - BBQ pulled pork or broasted bone in chicken, three cheese mac and cheese, creamy coleslaw, biscuits, butter

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
additional \$ per person for chicken
additional \$ 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

CHILLI BAR & FIXINS - Ground sirloin chili, shredded cheddar, sour cream, guacamole, green onions, jalapenos, Fritos, corn bread

*Add baked potatoes or sweet potatoes additional \$

ITALIAN - Chicken or eggplant parmesan with marinara sauce and mozzarella cheese, penne pasta, caesar salad, garlic bread

HEALTHY - Herbed marinated chicken breast or salmon, seasoned quinoa, steamed seasonal vegetables, multigrain rolls & butter



Soups

By the gallon - 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

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

HUMMUS AND GRILLED PITA - Grilled pita, lemon chickpea hummus

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

BURRATA - Prosciutto, figs, pesto

BRUSCHETTA - Plum tomato, basil, evoo, balsamic reduction, toasted crostini

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



BEEF TENDERLOIN SANDWICHES
(48 hour notice please) medium-rare sliced beef, bibb lettuce, caramelized onions, horseradish aioli.

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

Dessert

2 dozen minimum

ASSORTED BROWNIES & BARS

ASSORTED MINI PASTRIES

ASSORTED BELVEDERE COOKIES

MINI CUPCAKES (yellow, chocolate or red velvet)

CAKE POPS (yellow, chocolate or red velvet)

BUTTER COOKIES

CHEESECAKE POPS

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE DIPPED - Pretzel, marshmallow, oreo or rice crispy

CARMEL DIPPED APPLES

PERSONALIZED SHORT BREAD COOKIES



Hors D' Oeuvres

By the dozen

COLD

CHICKEN PORTOBELLO CROSTINI - Crumbled goat cheese, balsamic syrup

GORGONZOLA, APPLE SMOKED BACON, HONEY CROSTINI

U-12 JUMBO SHRIMP COCKTAIL -

Lemon, cocktail sauce

TUNA TARTARE - Crispy wontons

LIME CHICKEN WONTON

HOT

MARYLAND CRAB CAKE - Yuzu aioli

MINI POTATO SKINS - Bacon, cheddar, sour cream, green onion

LAMB LOLLIPOP - Merlot reduction

ITALIAN ARANCINI - Marinara sauce

SPINACH STUFFED MUSHROOMS

BACON WRAPPED JALAPENO CHICKEN

STUFFED BLACK FIGS - Chorizo, manchego wrapped in bacon

BLACK BEAN, CHIHUAHUA CHEESE QUESADILLA -

Served with avocado crème

MINI BURRITOS- Shredded beef, cheese, refried beans, Pico de Gallo

MINI MEATBALLS - In marinara sauce

PANKO CHICKEN FINGERS - BBQ sauce or honey mustard sauce

COCONUT SHRIMP - Coconut mango sauce

MINI BURGER - Aged cheddar, tomato on a waffle fry

SKEWERS

LEMON THYME CHICKEN - Feta oregano dressing

SESAME HONEY SHRIMP - Sweet chili sauce

BEEF SATAY - Hoisin sauce

TOFU - Pepper & onion, chimichurri

TOMATO, MOZZARELLA & BASIL

ITALIAN SAUSAGE & PEPPER

GRAPE LOLLIPOP - Lemon scented goat cheese, pistachio crust

ICEBERG, BLUE CHEESE, APPLE SMOKED BACON



Breakfast

Lunch

Platters
Hors D' Oeuvres / Desserts

Main Course



Salad

Individual salad cups available for additional \$

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

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

CAESAR - Romaine, anchovy caesar dressing, homemade croutons

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

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

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

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

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

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

Pastas

Serves 10-15

BUILD YOUR OWN PASTA

Make it Baked! additional \$

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

CHEESE LASAGNA - Spinach, ricotta dolce, marinara

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

Main Course Platters

Serves 10-15

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

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

MEATLOAF - Homemade meatloaf, gravy, and mashed potato

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

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

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

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

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

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

SPINACH AND MUSHROOM STUFFED CHICKEN BREAST - Garlic cream sauce



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

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

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

HERBED SALMON - Lemon caper sauce or dill cream

CITRUS SALMON - Chili lime glaze

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

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

Vegetables

Serves 10-15

ASPARAGUS & CARROTS
GREEN BEANS TOMATO RELISH
HONEY GLAZED CARROTS
JULIENNED VEGETABLES
STEAMED BROCCOLI AND CAULIFLOWER
ROASTED ASPARAGUS
CURRIED BABY CARROTS
ROASTED CAULIFLOWER

Starches

Serves 10-15

PARMESAN POTATO TART
GARLIC-PARMESAN MASHED POTATO
ROASTED FINGERLING POTATOES
VESUVIO POTATO
WILD-WHITE RICE PILAF
YUKON SMASH POTATOES, BACON, CHEDDAR, GREEN ONIONS
PARMESAN RISOTTO

Breakfast

Lunch

Hors D'Œuvres / Desserts
Platters

Main Course

\$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.

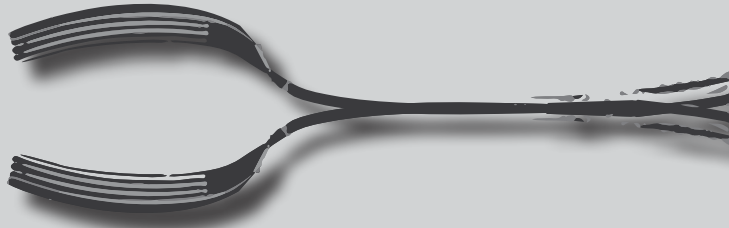
(tax, service and delivery are additional)

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**