Harmony Catering LLC Ted M. Przybylo 847-707-0700

HarmonyCatering1@gmail.com

I have been blessed to cook for many people of different cultures and tastes. Our goal at Harmony Catering is to serve your event fresh and delicious food, using the finest ingredients, seasoned just right. We understand hosting a group, large or small, can be difficult. Leave the cooking to us and enjoy your party knowing your guests will be satisfied.

PACKAGE PLANS – served buffet style

	One Salad	
	One Vegetable	
	One Potato/Rice	
	Two Meats	
		\$9.95
2.	One Salad	+
	One Vegetable	
	One Potato/Rice	
	One Pasta	
	Two Meats	
		\$11.75
3.	Two Salad	ψ11.70
5.	One Vegetable	
	One Potato/Rice	
	One Pasta	
	Two Meats	
	1 wo mouto	\$13.50
4.	Two Salad	ψ15.50
ч.	One vegetable	
	One Potato/Rice	
	One Pasta	
	Three Meats	
	Three Wreats	\$16.25
5.	Two Salad	\$10.25
5.	One Vegetable	
	One Potato/Rice	
	One Pasta	
	Three Meats	¢10 50
	One Dessert	\$18.50

<u>MENU</u>

SALAD

- Green Garden Salad with Dressings
- Caesar Salad Romaine Lettuce, Croutons and Romano Cheese
- Mediterranean Salad with Tomatoes, Cucumbers, Red Onions, Feta Cheese
- Cole Slaw or Potato Salad or Pasta Salad

VEGETABLE

- Garden Blend Cauliflower, Beans, Red Pepper, Carrots
- François Green Beans, Carrots, Sliced Almonds
- North Shore Zucchini, Squash, Red Pepper
- Seasonal Choice

POTATO/RICE

- Mashed Potato
- Oven Roasted Potato Baked with Butter and Oregano
- Red Potatoes Boiled with Parmesan and Dill
- Red Beans and Rice
- Spanish Rice Slightly Spicy

PASTA

- Pierogi Choice of Potato, Cheese, Meat or Kraut
- Mostaccioli Marinara Sauce or Meat Sauce
- Macaroni and Cheese
- Ravioli Cheese
- Rotini Noodles Buttered

POULTRY

- Roasted Chicken Bone in with Italian Seasoning
- Hunters Chicken Breast Tomato's, mushrooms, Madeira Wine Sauce
- Chablis Chicken Breast White Wine Sauce
- Grilled Chicken Brochette Onions and Peppers
- Chicken Picatta Masala or Amaretto Sauce

BEEF

- Braised Yankee Pot Roast in Red Wine Gravy
- Salisbury Steak Chopped Sirloin with Mushroom Sauce
- Busias Meatloaf a Family Recipe with Bordelaise Sauce
- Tender Beef Stroganoff over Bow Tie Pasta
- Grilled Beef Brochette Onions and Peppers

<u>PORK</u>

- Smoked Polish Sausage with Sauerkraut
- Italian Sausage with Sweet Peppers
- Bratwurst with Dumplings
- Golumki Rolled Cabbage Mushroom Sauce
- Smoked Bavarian Ham with Sweet Bourbon Sauce

DESSERT

- Assorted Cookies Chocolate Chip, Peanut Butter, or Oatmeal
- Banana Cake
- Kolackis Assorted Flavors
- Strawberry Shortcake
- Tiramisu Cake

847-707-0700

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DISTINCTIVE CUISINE BY THE PAN

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noonlo/40 noonlo	Appx. 20
people/40 people Roasted Chicken – Bone in – Brined and Seasoned	35/55
Hunters Chicken Breast – Tomato's, Mushrooms, Madeira Wine	45/80
Chablis Chicken Breast – White wine, shallots, garlic, lemon	40/75
Chicken Breast Picatta – White wine, capers, lemon	40/75
Chicken Breast Masala – Mushrooms, Masala wine	40/75
Chicken Breast Amaretto – Almonds, Amaretto, Cream	45/80
Yankee Pot Roast – Red Wine Gravy	55/95
Salisbury steak – Chopped Sirloin with Mushroom Gravy	45/80
Busias Meatloaf – a Family Recipe with Bordelaise Sauce	45/80
Tender Beef Stroganoff with Bow Tie Pasta	45/80
Grilled Beef Brochette – Onions and Peppers	50/90
Roasted Beef Brisket – Pan Gravy	45/80
Italian Beef with Rolls	45/80
Paby Paak Pika Par P () and aut into 2 hone partiana	55/100
Baby Back Ribs – Bar B Q and cut into 3 bone portions Smoked Polish Sausage – Sauerkraut	40/75
Italian Sausage – Sweet red and Green Peppers	40/75
Bratwurst – Sauerkraut	40/75
Roasted Pork Loin with Finger Dumplings	50/90
Golumki – Rolled Cabbage – Mushroom sauce	45/80
Smoked Bavarian Ham – Sweet Bourbon Sauce	45/80
Shoked Bavarian Ham Sweet Bourbon Sauce	+5/00
Garden Salad – Choice of Dressing	20/40
Caesar Salad – Romaine, Croutons, Romano Cheese	20/40
Mediterranean Salad – Tomatoes, Cucumbers, Red Onions, Feta Cheese	25/45
Cole Slaw – Oil and Vinaigrette – A Family Favorite	20/40
Potato Salad – Diced Red Pepper and Eggs	20/40
	00/40
Mashed Potato – Buttered and Seasoned	20/40
Oven Roasted Potato – Baked with Butter and Oregano	25/45
Red Potato's – Boiled with Parmesan and Dill	25/45
Red Beans and Rice – A New Orleans Favorite	25/45
Spanish rice – Slightly Spicy	25/45
Pierogi – Choice of Filling: Potato, Meat, Cheese, or Kraut	35/65
Mostaccoli – Baked with Cheese – Marinara or Meat Sauce	35/65
Macaroni and Cheese	30/55
Stuffed Shells – Seasoned Cheese Blend and Marinara Sauce	35/65

COLD TRAYS and BOWLS

Vegetable Tray – Broccoli, Carrots, Celery, Cucumbers, Red Pepper and Cauliflower \$29.75 Serves 15-20 \$58.50 Serves 28-32 Grilled Vegetable Tray – Zucchini, Squash, Carrots, Asparagus, Red Peppers, Mushrooms \$33.00 Serves 15-20 \$63.00 Serves 28-32 Assorted Cheeses and Crackers \$56.25 Serves 20-25 \$95.00 Serves 40-50 Fresh Fruit – Assorted Seasonal Fruit – sliced on a tray or chopped in a bowl \$33.00 Serves 15-20 \$63.00 Serves 28-32 El Paso – House made Guacamole and Salsa with Tortilla Chips \$36.00 Serves 20-25 Bruschetta with house made Crostini \$49.00 Serves 40-45 Petite Finger Sandwiches - Choose from Smoked Bavarian Ham, Oven Roast Turkey, Roast Beef, and Salami. Made with Provolone, Lettuce, Tomato, and Cucumbers. Mayonnaise, Mustard served on the side \$52.50 / 35pc. Serves 28-32 people Salad Sandwiches – Choose Homemade Tuna and/or Chicken Salad. Served on a Mini Croissant with Lettuce and Tomato \$58.50 / 35pc. Serves 28-32 people The Shallows – Chose Colossal Shrimp and/or Snow Crab Claws with Homemade Cocktail Sauce Market Price Assorted Cookie Tray - Choice of Chocolate Chunk, Peanut Butter, Macaroons, Kolacki \$50.00 / 40 people Assorted Miniature Desserts – Choice of Éclairs, Napoleons, Tiramisu, Cheesecake \$80.00 / 40 People

ENHANCEMENTS AND SERVICES

Linen Table Covers Hi Boy with Sashe Long Round – Small Round – Large Chair Covers with Sashe Napkins	\$14.95 19.95 9.95 13.95 7.50 .75
Floral and Centerpieces	Please inquire
Disposable Plate, Napkin, and Flatware Deluxe Disp. Plastic Plate with Wrapped Flatware Premium Disp. Bamboo Plate and Wrapped Flatwar Wire Chafing Stand with 2 fuel	\$1.75 2.50 re 3.50 9.95
Projector Screen Easel Raffle Drum	\$175.00 25.00 15.00 25.00
Labor – up to 6 hours Chef – Uniformed Server Host/Hostess Bartender	\$150.00 125.00 140.00 140.00

MEETINGS AND SEMINARS

 BREAKFAST BUFFET Continental with Danish, Croissants, Muffins, and/or Donuts Coffee, Tea and Juices The Brooklyn – Assorted Bagels with Cream Cheese, Fresh Cut Fruit, Coffee Tea and Juices Napa Assortment – Fresh Fruit, Granola and Yogurt, Sliced Fruit, Muffins, Coffee, Tea and Juices American Buffet – Scrambled Eggs, Bacon, Sausage, Potatoes, Fresh Fruit, Danish and Muffins, Coffee, Tea and Juices 	\$10.50 10.50 12.50 16.50
Break Time Coffee Urn – 3 gallons – appx. 48 servings – with cups and condiments Cookies and Sweets Soda Water – Bottled Ice Tea	\$85.00 6.50 1.25 1.25 1.50
Box Lunch (Minimum 25) Choice of Smoked Bavarian Ham, Oven Roasted Turkey, or Roast Beef Provolone or Cheddar. Lettuce, Tomatoes, Cucumbers Served with Chips, Apple or Orange, Napkin and Condiment	\$9.95