

Harmony Catering LLC
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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

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|---|---------|
| 1. 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
One Vegetable
One Potato/Rice
One Pasta
Two Meats | \$13.50 |
| 4. Two Salad
One vegetable
One Potato/Rice
One Pasta
Three Meats | \$16.25 |
| 5. Two Salad
One Vegetable
One Potato/Rice
One Pasta
Three Meats
One Dessert | \$18.50 |

MENU

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

PORK

- 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

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DISTINCTIVE CUISINE BY THE PAN

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
Baby Back Ribs – Bar B Q and cut into 3 bone portions	55/100
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
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
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

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ENHANCEMENTS AND SERVICES

Linen

Table Covers

Hi Boy with Sashe	\$14.95
Long	19.95
Round – Small	9.95
Round – Large	13.95
Chair Covers with Sashe	7.50
Napkins	.75

Floral and Centerpieces

Please inquire

Disposable Plate, Napkin, and Flatware	\$1.75
Deluxe Disp. Plastic Plate with Wrapped Flatware	2.50
Premium Disp. Bamboo Plate and Wrapped Flatware	3.50
Wire Chafing Stand with 2 fuel	9.95

Projector	\$175.00
Screen	25.00
Easel	15.00
Raffle Drum	25.00

Labor – up to 6 hours

Chef – Uniformed	\$150.00
Server	125.00
Host/Hostess	140.00
Bartender	140.00

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MEETINGS AND SEMINARS

BREAKFAST BUFFET

Continental with Danish, Croissants, Muffins, and/or Donuts Coffee, Tea and Juices	\$10.50
The Brooklyn – Assorted Bagels with Cream Cheese, Fresh Cut Fruit, Coffee Tea and Juices	10.50
Napa Assortment – Fresh Fruit, Granola and Yogurt, Sliced Fruit, Muffins, Coffee, Tea and Juices	12.50
American Buffet – Scrambled Eggs, Bacon, Sausage, Potatoes, Fresh Fruit, Danish and Muffins, Coffee, Tea and Juices	16.50

Break Time

Coffee Urn – 3 gallons – appx. 48 servings – with cups and condiments	\$85.00
Cookies and Sweets	6.50
Soda	1.25
Water – Bottled	1.25
Ice Tea	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
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