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

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

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
Golumski – 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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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

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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

- Deluxe Disp. Plastic Plate with Wrapped Flatware: $1.75
- 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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