Conn’s Specialty Platters
Small (serves 10-20)
Medium (serves 20-30)
Large (serves 30-40)

Gourmet Cheese Board
Includes French brie, cheddar, smoked Gouda, bleu, baby Swiss and served with gourmet crackers
Sm. ...55.38  Med. ...94.08  Lg. ...120.38

Fresh Fruit Tray
Hawaiian pineapple, fresh strawberries, melons, grapes and seasonal fruits
Sm. ...51.98  Med. ...84.43  Lg. ...116.88

Vegetable Crudités
Variety of fresh garden vegetables served with our house dip
Sm. ...40.43  Med. ...65.18  Lg. ...89.93

Antipasto Platter
Sliced mortadella, cappicola, prosciutto, Genoa salami, provolone, imported olives, cherry peppers, asparagus, artichokes, with petite rolls
Sm ...62.39  Med. ...101.77  Lg. ...141.15

Assorted Petite Sandwiches
An assortment of miniature turkey, ham, corned beef and vegetarian sandwiches
Sm. (30 pc.)...62.39  Med. (50 pc.)...101.77  Lg. (70 pc.)...141.15

Turkey and Vegetarian Pinwheels
Tortillas rolled with smoked turkey, seasoned vegetables and dill cream cheese
Sm. (30 pc.)...44.48  Med. (50 pc.)...72.09  Lg. (70 pc.)...99.59

Tabbouleh
Bulger wheat, cucumber, tomato, parsley, mint and served with pita
Sm. ...32.18  Med. ...53.63  Lg. ...75.08

Sesame Chicken and Pesto Tortellini Skewers
Asian inspired chicken skewer with a sesame, scallion, soy marinade and cheese filled tortellini skewers with pesto sauce
Sm. (45 pc.)...61.18  Med. (65 pc.)...101.77  Lg. (85 pc.)...142.47

Shrimp & Artichokes
Spicy marinated jumbo shrimp with artichoke hearts and red onions
Sm. (30 pc.)...76.00  Med. (50 pc.)...126.00  Lg. (70 pc.)...177.00

Whole Smoked Salmon
Beautifully garnished with cucumbers, olives, capers and flat-bread crackers
Serves 50-60..........................235.52

Mediterranean Hummus
Choose from classic Garlic or Roasted Red Pepper. Served with pita chips
Sm. ...32.18  Med. ...53.63  Lg. ...75.08

Guacamole and Fire Roasted Salsa
Served with tortilla chips
Sm. ...54.18  Med. ...87.74  Lg. ...108.60

Eggplant Caponata with Garlic Herb Crostini
A blend of eggplant, tomatoes, olives, capers, tomatoes and pine nuts
Sm. ...37.13  Med. ...61.88  Lg. ...86.63

Assorted Desserts
An assortment of fudge brownies, homemade cookies and dessert bars
Sm. (35 pc.)...44.55  Med. (55 pc.)...72.05  Lg. (75 pc.)...99.55
Lavish Hors D’oeuvres

Specialties

Petite Quiche
Assortment of herb cheese, spinach and Lorraine

Rumaki
Your choice of water chestnuts, dates, figs, scallops, shrimp, chicken livers or tenderloin wrapped in Maplewood Smoked Bacon and coated with a brown sugar reduction

Asparagus
Wrapped in prosciutto and goat cheese

Empanadas
Mexican pastry filled with peppers and spices and choice of ground beef, spicy chicken or spinach and queso

Mini Egg Rolls or Thai Spring Rolls
Chicken, shrimp & scallion, or vegetarian, wrapped with vegetables in rice paper

Pepe Imbottitura
Spicy cherry peppers stuffed with prosciutto and provolone

Vegetarian

Spiced Plantains
Fried plantain with pineapple cilantro dipping sauce

Dolma
Grape leaves with mint & dill scented rice

Stuffed Mushroom Caps
Roasted with bleu cheese & walnut or goat cheese & sun-dried tomato stuffing, or artichoke, spinach & cheese

Quesadillas
Mexican tortillas filled with cheese and peppers, served with salsa

Pierogi
(Variety available)

Veggie Samosa
Pastry stuffed with fresh potatoes, green peas and freshly ground Indian spices

Bruschetta
Marinated plum tomatoes, fresh mozzarella, and basil

Antipasto Skewers
Sundried tomato, mozzarella cheese, kalamata olive and artichoke

Zucchini Corn Cakes
Shredded zucchini & sweet corn, served with creamy dill sauce

Spanakopita
A savory blend of spinach, 3 cheeses, Greek seasoning wrapped in phyllo

Meat

Savory Meatballs
Meatballs in a sweet honey mustard BBQ

Pot Stickers
Pork or chicken with vegetables served with a ginger soy sauce

Pork Satay
Grilled tenderloin strips with a hoisin glaze

Sesame Chicken
Asian inspired chicken skewer with a sesame, scallion, soy marinade

Wings of Fire
Hot & spicy chicken wing served with bleu cheese dressing

Mediterranean Lamb Lollipop
With fresh mint glaze
Seafood

**Crab or Salmon Cakes**
Served with red pepper aioli

**Sweet Crab in Cucumber**
Light creamy crab salad in a cucumber nest

**Grilled Shrimp Skewers**
Spicy shrimp marinated in garlic & paprika

**Smoked Salmon Wrapped Asparagus**
Asparagus wrapped with Nordic lox and dill cream cheese

**Fresh Tuna Tartare**
Sushi-grade tuna in a light marinade served on a tasting spoon

**Teriyaki Skewered Salmon**
Salmon glazed with teriyaki and rolled in toasted sesame seeds.

**Oysters on the Half Shell**
Fresh raw shucked oysters

**New Orleans Oysters**
Char grilled with herbed garlic butter & Romano Cheese

Hors D’oeuvres Packages

**Retro Package**
Deviled eggs, pigs in a blanket, choice of rumaki, Mini Beef Wellington

**Signature Package**
Prosciutto wrapped asparagus, choice of stuffed mushrooms, choice of rumaki, antipasto skewers, gourmet cheese board

**Fiesta Package**
Fresh guacamole with chips and salsa, Cheese and pepper quesadillas, mini empanadas, and mini chicken tostadas

Additional Fun Ideas

**Sliders**
Choice of Pulled Pork, Beef Brisket, BBQ Chicken, or Cheeseburger

**Mini Hot Dogs**
Chicago style with all the fixings

**Mini Italian Beef**

**Mini Reuben Sandwiches**

**Sweet Potato Croquette**

**Pigs in a Blanket**

**Mashed Potato Bar**
with all the fixin’s

**Asian Slaw**
topped with Chicken, Duck or Shrimp served in an Asian take out container with chop sticks
Homemade Vegetarian Salads

**Apple Waldorf**
Granny Smith apples, candied walnuts, celery, currants, creamy dressing

**Sunshine Salad**
Tomatoes, basil, hearts of palm, yellow squash, extra virgin olive oil dressing

**Spring Potato Salad**
Fingerling potatoes, green beans, cucumbers, scallions, Champagne Dijon Vinaigrette

**Conn’s Potato Salad**
Red potatoes, celery, pimentos, green peppers, onions, egg, mayo dressing

**Sweet Potato Salad**
Sweet potatoes, celery, sweet relish, pimentos, green peppers, onions, egg, mayo dressing

**Roasted Root Vegetable Salad**
Roasted sweet potatoes, rutabaga, turnips, celery, candied nuts, walnut dressing

**Orange & Jicama Salad**
Strips of jicama, Clementine oranges, cilantro lime vinaigrette, on a bed of lettuce

**Asian Peanut Slaw**
Napa and red cabbage, bell pepper, scallion, carrot, coconut peanut dressing

**Seven-Layer Taco Salad**
Lettuce, tomato, scallion, black beans, sour cream, cheese, black olives, topped with crispy tortilla strips and fresh cilantro

**Roasted Corn & Two-Bean Salad**
Black & garbanzo beans, roasted corn, onion, bell pepper, Southwestern style vinaigrette

**Nutty Wild Rice Salad**
Wild rice, walnuts, currants, Mandarin orange, scallions, fresh mint and pistachio oil

**Smoked Gouda and Spinach Pasta Salad**
Rotelli pasta, smoked Gouda, spinach, red peppers, garlic parmesan dressing

**Creamy Tuscan Pasta Salad**
Orecchitte pasta, asparagus, sun-dried tomatoes, kalamata olives, parmesan cheese, roasted garlic rosemary dressing

**Pesto Pasta Salad**
Penne pasta, provolone cheese, red and green peppers, onions, pesto dressing

**Timbercrest Pasta Salad**
Bow tie pasta, artichoke hearts, black olives, mushrooms, broccoli, scallions and sun-dried tomatoes with a lite Italian dressing
Elegant Entrees

Seafood

Grilled Mahi-Mahi
With a creamy bell pepper sauce

Seared Diver Scallop or Shrimp
Marinated in garlic and smoky paprika

Grilled Salmon
Honey soy marinade and char-grilled

Pecan Crusted Salmon
Topped with honey mascarpone mustard

Tilapia
Flakey white fish topped with parsley, garlic and zesty picatta sauce or cherry tomato relish

Meat

Steaks
Pepper-crusted grilled sirloin, New York strip, Marinated Skirt, Flank Steak or Tenderloin filet with Bernaise, Bordelaise or au jus

Beer Braised Short Ribs
Slow simmered in beer, fennel, and tomato

Veal Scallopini
Escallop of Veal in Lemon, Butter and Capers

Pork

Baby Back BBQ Ribs
Slow cooked with our own house spice rub

Seared Bone-In Pork Chop
With white wine Dijon sauce

Apricot Pork Tenderloin
Grilled and served with apricot chutney

Poultry

Mango Chicken
Grilled chicken breast glazed with sweet mango chutney

Chicken Marsala
Sautéed chicken breast with mushrooms in a creamy Marsala wine sauce

Chicken Vesuvio
Roasted chicken, potatoes, carrots, artichokes, onions, herb pan sauce

Chicken Piccata
Seared chicken breast covered in white wine, lemon, and capers

Peking Duck
Roasted duck basted in a honey soy glaze

Vegetarian Options

Eggplant Rollotini
Eggplant stuffed with Roasted Zucchini, Yellow Squash, Sweet Bell Pepper, Onion and Parmesan Cheese.

Portobello Mushroom
Portobello Mushroom in Pomegranate Sauce served over Dill Basmati Rice with Pine-nuts

Vegetable Lasagna
Baked layers of pasta and fresh vegetables topped with our own marinara sauce

Curried Tofu over Rice
Sweet yellow coconut curry sauce, snap peas, bell peppers and jasmine rice

Eggplant Parmesan
Sliced Eggplant with mozzarella and parmesan cheese and marinara sauce
**Carving Station**

*Pecan Crusted Pork Loin* served with apple brandy cream sauce

*Flank Steak* marinated and grilled and served with sofrito or chimichurri sauce

*Top Round of Beef or Prime Rib* served with au jus and horseradish sauce

*Boneless Turkey Breast* with a spicy sage rub

*Apple wood slow smoked Beef Brisket* served with a sweet & smoky barbecue sauce

*Roast Leg of Lamb* a garlic spicy rub & served with roast garlic & shallot emulsion

*Glazed Baked Ham* served with sweet pineapple chutney

**Vegetables**

*Green Beans with Caramelized Onions & Blue Cheese*

*Spicy Glazed Carrots*

*Teriyaki Snap-Peas, Carrots, and Water Chestnuts*

*Green Beans Almondine*

*Seasonal Vegetable Medley*

*Lemon Butter Asparagus (add 1.50)*

*Squash (Acorn, Butternut or Spaghetti)*

*Broccoli Sautéed with Garlic*

*Cauliflower Gratin*

*Roasted Brussels Sprouts*

**Beans & Rice**

*Wild Mushroom Pilaf*

*Red or Black Beans and Rice*

*Spanish Rice*

*Wild Rice Medley with Orzo, Lentils, & Peas*

*White Bean Cassoulet*

*Slow Cooked Baked Beans*

*Pidgeon Peas & Rice*

**Starch & Pasta**

*Garlic Mashed Potatoes*

*Artichoke Parmesan Mashed Potatoes*

*Quinoa with Chickpeas or Lentils and Tomatoes*

*Herb Roasted Red Potato*

*Couscous with roasted peppers*

*Baked Potato with Sour Cream and Chive*

*Scallop Potatoes Topped with Gruyère*

*Mashed Sweet Potatoes*

*Risotto with Parmesan Cheese and Herbs*

*Seasonal Roasted Root Vegetables*

*Penne Pesto Pasta*
**Dinner Salads**

**Conn’s House Salad** - spring mix, carrot, cucumber, radish, tomato, alfalfa sprouts, champagne vinaigrette

**Caesar Salad** - romaine, parmesan, croutons, creamy garlic dressing

**Spinach Salad** - baby spinach, goat cheese, roasted beets or mango, candied walnuts, raspberry walnut vinaigrette

**Asian** - Mixed Greens, Carrots, Curried Tofu, Wonton Strips, Peanut-Chili Dressing

**Greek** - Romaine Lettuce, Feta Cheese, Tomato, Red Onion, Cucumber, Bell pepper, Kalamata Olives, Greek Dressing

**Specialty Soups**
- Chili (Traditional, Vegetarian or White Bean & Chicken)
- Chilled Gazpacho
- Broccoli and Cheese
- Cream of Mushroom
- Vegan Pumpkin & Tomato Bisque
- Western Corn Chowder
- Zesty Tomato Basil
- Vegan Pumpkin & Tomato Bisque
- Vegetable & Wild Rice
- Southern Chicken Noodle
- Crab & Shrimp Gumbo (additional charge)
- Southwestern Black Bean

**Create a Barbecue Package**
Choose any combination of the following:

- All Beef Hot Dog
- Hamburger
- Bratwurst
- Italian Sausage
- Veggie Burger
- Turkey Burger
- Jamaican Jerk Chicken
- BBQ Chicken Quarter
- Kabob (Veggie, Chicken or Beef)
- Sirloin Steak
- Jumbo Hamburger
- Strip Steak
- St. Louis Ribs
- Spicy Shrimp Kabob
- Grilled Blackened Salmon
- Marinated Skirt Steak or Flank Steak
- Baby Back Ribs
- Philippine Ribs Adbong
- Beef Tenderloin Filet (6 oz)
- Miso Glazed Mahi Mahi Beef Tenderloin Filet (8 oz)
- Fennel Crusted Tuna with Peach Compote

**Sides**
- Potato Salad
- Vegetable Pasta Salad
- Tomato Jubilee
- Fruit Salad
- Baked Beans
- Baked Potato with Sour Cream
- Corn on the Cob
- Cole Slaw
- Pesto Pasta Salad
- Macaroni & Cheese
- Watermelon
- House Salad
- Corn Bread
- Potato Chips

**Other sides available on page 4 & 6**

**On site grilling is available for an additional charge.**
Ethnic Buffet

Asian Buffet
Chicago Style Buffet
Greek Buffet
Hawaiian Buffet
Italian Pasta Buffet
Indian Buffet
Kosher Style (Jewish) Buffet
Mexican Fiesta Buffet
Middle Eastern Buffet
New Orleans (Creole/Cajun) Buffet
Polish Buffet
Puerto Rican Buffet
Russian Buffet
Soul Food Buffet

Brunch Buffet

Fruit Continental
Traditional Continental
Omelette Station
Champagne Brunch
Classic Hot Breakfast Buffet
Crepe Station
Pancakes & Waffles
Lox & Bagels
Breakfast Quiche
Egg Strata
Seasonal Fruit Trays
Deluxe Breakfast Pastries
Custom Buffet Packages
(All packages include freshly baked dinner rolls and butter)

Soup or Salad Selections (choose one)
Caesar salad / Conn’s House Salad
Spicy Pumpkin Tomato Bisque / Cream of Mushroom / Cream of Broccoli / Southwestern Black Bean / Western Corn Chowder / Zesty Tomato Basil / Wild Rice / Southern Chicken Noodle / Hearty Vegetable

Side Selections (choose two)
Green Beans Almondine / Glazed Carrots / Seasonal Vegetable Medley / Corn on the Cob / Braised Collard Greens / Buttered Cabbage
Baked Potato / Roasted Garlic Mashed Potatoes / Herb Roasted Potatoes / Basmati Dill Rice / Slow Cooked Baked Beans / Jalapeno Corn Bread / Pasta with Marinara or Pesto Sauce

Entrees

26.95 per guest
Entrees Choose 1 (Add an additional entrée for 3.85 per guest)
Roasted Free-Range Chicken with pan jus / Tilapia Picatta / Chicken Piccata / Grilled Pork Chops with Apricot-chili glaze / Homemade Meatloaf / Shephard’s pie

34.65 per guest
Entrees Choose 1 (Add an additional entrée for 4.45 per guest)
Marinated skirt or flank steak / Grilled Salmon / Mango Chicken / Chicken Marsala Pancetta wrapped Cod / Apple Wood Smoked Beef Brisket / Pecan Crusted Pork Loin served with Apple Brandy Sauce / Corned Beef Brisket

40.15 per guest
Entrees Choose 1 (Add an additional entrée for 5.28 per guest)
Leg of Lamb / Beef and Chicken Kabobs / Prime Rib of Beef / Strip Steak / Grilled Mahi-Mahi with Pineapple Compote / Memphis-style Baby Back Ribs

ALL PACKAGES MAY INCLUDE A VEGETARIAN OPTION SEE PAGE 5

CUSTOM BUFFET PACKAGES INCLUDE RENTAL OF:

DOES NOT INCLUDE STAFFING, HORS D’ŒUVRES, BAR, BARTENDERS, BAR GLASSES, LICENSE FEES, ADDITIONAL LINENS & RENTALS OR DELIVERY FEES

**For a plated and served dinner add 8.95 per guest
**Taxes & fees not included

Due to market value, prices may vary and are subject to change
* Add Passed Hors D’oeuvres for 5.95 per guest  
(Choose three)

**Stuffed Mushrooms**  
Roasted with bleu cheese & walnut, goat cheese & sun dried tomato or artichoke spinach & cheese

**Savory Meatballs**  
Served in a sweet & smokey honey mustard BBQ glaze

**Bruschetta**  
Marinated plum tomatoes, fresh mozzarella and basil on croustini

**Pierogi**  
Choice of potato/cheese, sauerkraut or farmers cheese, served with sour cream

**Mini Egg Rolls**  
Served with Sweet and Sour Sauce & Hot Mustard

**Mini Veggie and Cheese Quesadillas**  
Served with Fire Roasted Salsa

**Spanakopita**  
A savory blend of spinach, 3 cheeses, Greek Seasoning wrapped in Phyllo

***Bar Packages – see next page***
Complete Bar & Liquor Service

All Bar Packages are priced for a minimum of four hours of service & Include
2 California Salmon Creek Wines
Cabernet Sauvignon, Pinot Grigio, or White Zinfandel
Soft Drinks, Non-Alcoholic Beer, ice, mixes & fruit garnish

Beer & Wine Bar
3.50 per hour / per guest
Includes provisions of 2 Domestic Beers & 2 Wines
MGD & Miller Lite or Budweiser & Bud Light or Coors & Coors Light
(Use Island, Imported or Microbrew Beers available at a additional charge)

Standard Bar
4.25 per hour / per guest
Fleishman’s Vodka, Gin, Whiskey, Brandy, Rum, McCormick Scotch, Pancho Villa Tequila
Includes provisions of 2 Domestic Beers & 2 Wines
MGD & Miller Lite or Budweiser & Bud Light or Coors & Coors Light
(Use Island, Imported or Microbrew Beers available at an additional charge)

Full Premium Bar
5.00 per hour / per guest
Absolut Vodka
Beefeaters Gin
Jack Daniels Kentucky Bourbon & Canadian Club Whiskey
Christian Brothers Brandy
Bacardi Silver Rum
Dewar’s White Label Scotch
Jose Cuervo Gold Tequila
Includes provision of 2 Imported, 2 Microbrew Beers & 2 Wines

Champagne toast and Conn’s signature drinks are available at an additional charge
Sangria, Vodka lemonade or cranberry,
Margarita, Martinis, Mojito, Pina Colada, Mimosa or Bellini

All of our bartenders & staff are professionally trained, certified and have completed
the Illinois “Beverage, Alcohol, Sellers and Servers Education Training” B.A.S.S.E.T,
to protect the safety of you and your guests. Bartender fee is additional to package.

Conn’s Catering is fully licensed with the City of Chicago and State of Illinois.
We carry a $2 M Liquor Liability & Business Insurance. There is an additional fee for License & Insurance
dependent upon type of package and length of service.
Rental of glassware or quality disposable is available.
Client References

Weddings
Stephanie & Dave Aksland  P: (773) 972-7301
Jessica & Michael Schindlbeck  P: (773) 733-1640
Michah Fortenberry & Ron Popp  P: (770) 315-9893
Dallas & Neal Fitzpatrick  P: (773) 414-1637

Bar Mitzvahs/Bat Mitzvahs
Rebekah Levin  P: (708) 383-4548
Marla Schwartz  P: (847) 657-6224
Jeanne Cole  P: (773) 935-9410

Holiday/House Parties
Sylvia Robertson  P: (312) 218-1936
Tony Hollenback  P: (773)989-9400
Dorothy Gregory  P: (773) 338-9054

Chicago Park District
Joan Colon  Garfield Park  P: (312) 746-5250
She She Taylor  South Shore Cultural Center  P: (773) 256-0159

Schools & Universities
Pat Fulton  Northwestern University – Catalysis Center  P: (847) 491-3478
Lee Brauer  University of Chicago – Pritzker  P: (773)702-1760
Keri Lowder  Ancona School  P: (773) 924-2356 x 226

Corporate & Non-Profit
Valincia Woolridge  Access Community  P: (312) 526-2104
Sue Ellen Long  Bridgeview Bank  P: (773) 334-8622
Kay Vanasco  Leukemia Research Foundation  P: (312) 622-0113
Mark Rector  Association Lloyd’s Brokers  P: (312) 407-6214
Ileen Kelly  Good City  P: (773) 473-4790 x 31