



HONEST FOODS

CATERING

W E D D I N G & B A N Q U E T

M E N U S

Honest Foods, Inc.
5408 N. Elston Ave.
Chicago, IL 60630
phone 773.777.8555
fax 773.777.8556
honestfoods@sbcglobal.net

S I G N A T U R E M E N U O N E

P A S S E D A P P E T I Z E R S

Bacon Wrapped Dates

Walnut cream cheese stuffed dates, wrapped in bacon and drizzled with balsamic glaze.

Maryland Crab Cakes

Traditional mini crab cakes served with stone ground mustard sauce.

Beef Satays

Grilled beef with pineapple relish.

Mushroom Stuffed Mushrooms

Jumbo mushroom caps with parmesan and mushroom stuffing.

C A R V I N G S T A T I O N

From the Grill

Hand carved beef tenderloin, pork tenderloin and turkey breasts served with au jus, horseradish cream sauce, grain mustards, and cranberry compote.

Flavored Mashed Potato Station

A selection roasted garlic mashers, cheddar cheese mashers, and red skin mashers. Served with the options of bacon, scallion, tomato, cheddar cheese, sour cream, broccoli and gravy.

Grilled Vegetable Display

Grilled zucchini, yellow squash, eggplant, red onions, carrots, asparagus tri-color peppers and portobello, and mushrooms on a bed of mixed field greens, drizzled with a balsamic glaze.

Bread

Assorted freshly baked breads served with roasted garlic butter, plain butter, sun-dried tomato butter and herbed olive oil.

S E A F O O D S T A T I O N

Ocean Market Appetizer Display

Colossal shrimp and snow crab claws, displayed on illuminated crushed ice and served with cocktail sauce, fresh lemon wedges, horseradish sauce and hot sauces.

Sushi Roll Presentation

Hand rolled spicy veggie rolls, spicy tuna rolls, california rolls, new york maki, tempura shrimp roll, dragon roll and shiitake maki. Served with pickled ginger, wasabi and soy sauce.

D E S S E R T S T A T I O N

New York Deli Cheesecake Bar

Freshly baked cheesecakes served with an array of sauces including strawberry, blueberry, caramel pecan and chocolate bourbon.

S I G N A T U R E M E N U T W O

A P P E T I Z E R B U F F E T

Nicoise Salad

Seared tuna, tomato, green beans, baby red potatoes, shaved red onion, hardboiled egg, capers, artichoke hearts, and nicoise olives served on a bed of wild greens and drizzled with lemon-balsamic vinaigrette.

Pita, Pita, Pita

Pita wedges, homemade crispy pita chips, cucumbers, tomato slices, red onion slivers, kalamata olives, pepperoncinis and feta cheese served with lemon-garlic hummus, babaganoush, whipped feta oregano, tzatziki, spinach artichoke dip and olive tapenade.

D I N N E R B U F F E T

Assorted Grilled Kabobs

Skewered jumbo shrimp oregano, skewered marinated boneless lemon chicken, skewered beef and mushrooms & skewered garden fresh vegetables, served with an array of sauces including tahini, tomato-garlic, and yogurt dill sauce.

Warm Couscous Salad

Couscous with artichokes and parmesan dressing.

Roasted Potatoes

Roasted yukon gold potatoes with olive oil, garlic and Hungarian paprika.

Greek Tomato Salad

Tomatoes, cucumbers, red onion, pepperoncini, kalamata olives, roasted red peppers, and imported feta cheese served with red wine-oregano vinaigrette.

Bread

Assorted freshly baked breads served with roasted garlic butter, plain butter, sun-dried tomato butter and herbed olive oil.

D E S S E R T

Chocolate Fondue

Mini pastries, assorted cookies, pound cake and seasonal fresh fruit served with a decadent warm chocolate baileys dipping sauce.

S I G N A T U R E M E N U T H R E E

P A S S E D A P P E T I Z E R S

Wrapped Asparagus Spears
Asparagus spears wrapped in prosciutto and goat cheese.

Tortellini Skewers
Tri-colored cheese tortellini served with sun-dried tomato pesto.

Caprese Skewers
Fresh mozzarella, grape tomatoes and basil.

D I N N E R S T A T I O N S

A Truly Spectacular Pasta Bar
Your guests will delight as pasta is cooked to order right before their very eyes. They will have their choice of marinara sauce, walnut-spinach pesto, and creamy alfredo sauce, along with a selection of fresh vegetables, italian sausage, roasted garlic chicken, and grilled shrimp.

Antipasti & Grilled Vegetable Salad Display
Mixed field greens, artichoke hearts, baby corn, roasted peppers, cherry peppers, smoked ham, genoa salami, italian pepperoni, mozzarella, provolone, sharp cheddar, green and black olives, pepperoncinis, grilled eggplant, tri-color peppers, mushrooms, zucchini, yellow squash, and onions tossed with balsamic vinaigrette.

Caesar Salad
Traditional caesar salad served with cherry tomatoes, red onions, black olives, and herb croutons.

Bread
Assorted freshly baked breads served with roasted garlic butter, plain butter, sun-dried tomato butter and herbed olive oil.

D E S S E R T

Cupcakes, Cupcakes, Cupcakes!
Vanilla, carrot, banana, marble, red velvet and double chocolate cupcakes.

P A S S E D A P P E T I Z E R S

Mushroom Stuffed Mushrooms

Jumbo mushroom caps with parmesan and mushroom stuffing.

Vegetable Pot Stickers

Served with citrus ponzu dipping sauce.

Vegetable Spring Rolls

Crisp veggie filled rolls served with sweet n' sour sauce.

Maryland Crab Cakes

Traditional mini crab cakes served with stone ground mustard sauce.

Spanakopita

Golden baked phyllo puffs filled with spinach and feta cheese

Mini Quiche

~Bacon, onion and cheddar.
~Spinach, mushroom, and swiss.

Satays

~Marinated chicken with spicy peanut sauce.
~Grilled beef with pineapple relish.
~Spicy cajun shrimp satay.

Beef Empanada

Mini pastries filled with spicy beef and served with pico de gallo.

Bacon Wrapped Dates

Walnut cream cheese stuffed dates, wrapped in bacon and drizzled with balsamic glaze.

Wrapped Asparagus Spears

~Prosciutto and goat cheese.
~Smoked salmon and cream cheese.

Tortellini Skewers

Tri-color cheese tortellini served with sun-dried tomato pesto.

Smoked Salmon Tartare

Chopped salmon with red onion, capers and horseradish dill sauce.

Caprese Skewers

Fresh mozzarella, grape tomatoes and basil.

Crostini Assortment

Baked baguette slices topped with option of:
~Roasted red pepper olivada and goat cheese.
~Grilled portobello mushroom and feta.
~Smoke salmon and dill cream cheese.

A P P E T I Z E R B U F F E T

Wisconsin Cheese Presentation

Sharp cheddar, domestic swiss, spicy pepper jack, smoked gouda and seasonal fruit garnish served with assorted water crackers.

Imported Cheese Selection

Brie, sharp cheddar, peppercorn chevre, swiss, danish blue cheese and seasonal fruit garnish served with assorted gourmet water crackers.

Grand Antipasti

Mixed field greens, artichoke hearts, baby corn, roasted peppers, cherry peppers, smoked ham, genoa salami, italian pepperoni, mozzarella, provolone, sharp cheddar, green and black olives, pepperoncinis, grilled eggplant, tri-color peppers, mushrooms, zucchini, yellow squash, and onions tossed with balsamic vinaigrette.

Pita, Pita, Pita

Pita wedges, crispy pita chips, cucumbers, tomato slices, red onion slivers, kalamata olives, pepperoncinis and feta cheese served with lemon-garlic hummus, babaganoush, whipped feta oreganato, tzatziki, spinach artichoke dip, and olive tapenade.

Nachos, Nacho, Nacho

Assorted white, blue and yellow corn chips served alongside crispy pita points. Served with ceviche salsa, garden salsa, roasted tomato and corn salsa, fiery chipotle salsa, tomatillo salsa, lime sour cream and guacamole.

Cascading Crudité Display

A bountiful array of the freshest seasonal garden vegetables served with caramelized onion dip.

BUFFET & PLATED MEALS

ENTRÉE OPTIONS

Typical buffet's include two entrees, a starch, vegetables, salad, freshly baked rolls and homemade butter.

POULTRY

Tuscan Chicken

Boneless chicken breast with artichoke hearts, peas, tomatoes, mushrooms and green onions in a white wine and italian herb broth.

Artichoke Chicken

Grilled boneless chicken breast topped with artichoke caper relish.

Chicken Vesuvio

Boneless chicken breast with fresh italian herbs and spices, complimented with fresh peas, white wine, and garlic.

Chicken Cacciatore

Boneless chicken breast with italian herbs, spices, mushrooms, onion, and fresh tomatoes.

Chicken Dijon

Breast of chicken with dijon-rosemary sauce.

Lemon Tarragon Chicken

Boneless chicken breast with chardonnay, lemon and tarragon.

Chicken with Roasted Garlic Sauce

Grilled boneless chicken breast with chardonnay and roasted garlic reduction.

Herbed Chicken

Grilled boneless chicken breast smothered in fresh herbs.

SEAFOOD

Shrimp Scampi

Jumbo shrimp sautéed with white wine and garlic.

Salmon Fillet

Grilled fillet of salmon with your choice of lemon caper sauce or balsamic glaze.

Herb Salmon

Grilled fillet of salmon coated with fresh herbs.

Ahi Tuna

Seared ahi tuna with a poppy seed crust.

BEEF

Beef Tenderloin

Roasted with fresh rosemary, thyme, and garlic. Sliced and served with a horseradish cream sauce.

Roasted Prime Rib

Hand carved and served au jus.

Filet Mignon

Filet of beef served with your choice of a cabernet reduction, mushroom sauce or gorgonzola red wine sauce.

London Broil

Flank steak marinated in garlic and oregano.

Grilled Steaks

Grilled flank steaks, sliced and served with red wine au jus.

OTHER

Spring Lamb Chop

Grilled baby lamb chops with mint pesto.

Roast Leg of Lamb

Carved leg of lamb roasted with fresh rosemary and garlic and served with fresh mint sauce.

Pork Chops

Grilled center cut pork chops served with a rich apple-brandy sauce.

Roast Pork

Carved roast pork loin served with a dijon sauce.

VEGETARIAN

Stuffed Shells

Shell pasta stuffed with ricotta cheese mixture and topped with our homemade marinara

Vegetable Napoleon

Grilled vegetable stacks with tomato coulis and fresh basil.

Grilled Tofu

Grilled tofu smothered in homemade BBQ sauce and topped with a corn and black bean relish.

A D D I T I O N A L O P T I O N S

S T A R C H

Mashed Potatoes

Fluffy whipped idaho potatoes, plain or with your choice of roasted garlic, chipotle or cheddar.

Roasted New Potatoes

New potatoes with garlic, olive oil and rosemary.

Twice Baked Potatoes

Fluffy mashed potatoes seasoned with chives and shredded cheeses and baked to perfection.

Roasted Fingerling Potatoes

Seasoned with lemon and fresh thyme.

White & Wild Rice

A blend of white and wild rice, seasoned with fresh herbs.

Rice Pilaf

Classic steamed white rice with slivered almonds.

Basmati Rice

Aromatic basmati rice with fresh herbs.

Pasta of the Day

Pasta with the sauce of your choice:

Marinara

Primavera

Pesto

Cream

Olio

Specialty Pastas

Ravioli, tortellini and assorted filled pastas.

V E G E T A B L E S

Sugar Snap Peas

Sweet fresh snap peas sautéed with olive oil and touch of garlic.

Asparagus Spears

Grilled fresh asparagus spears seasoned lightly with olive oil.

Steamed Broccoli

Fresh broccoli spears steamed to perfection.

Green Beans

Fresh green beans steamed and seasoned with butter

Grilled Vegetables

Grilled tri-color peppers, zucchini, yellow squash, eggplant, asparagus and mushrooms.

Baby Vegetables

Steamed fresh pattypan squash, baby carrots and zucchini.

S A L A D S

Garden Salad

Mixed greens, tomatoes, cucumbers, carrots, celery, black olives and croutons with our house dressing.

Caesar Salad

Crisp romaine with baked croutons, shaved parmesan served with a classic caesar dressing.

Italian Salad

Crisp greens, roasted peppers, artichoke hearts, garbanzo beans, carrots, celery, black olives, tomatoes and croutons served with italian vinaigrette.

Field Greens

Fresh baby greens tossed with your choice of sherry, sonoma champagne or balsamic vinaigrette.

Honest Salad

Mixed greens, sliced pears, crumbled blue cheese, toasted pine nuts, with fresh raspberry vinaigrette.

Grilled Vegetable Salad

Mixed greens with grilled seasonal vegetables, tossed with balsamic vinaigrette.

California Salad

Baby field greens, nuts and dried fruits tossed with sonoma-champagne vinaigrette.

A D D I T I O N A L I N F O R M A T I O N

Securing A Date and Deposits

Once you have decided to use Honest Foods for your event, a \$100.00 deposit is required to secure the date. When we receive another inquiry for your date we will require a contract. Three months prior to the affair an addition 50% is due, with the balance due the day of the event. Honest Foods accepts cast, personal and business checks only.

Tastings

If you would like to have a tasting, we ask that you select a menu and we will prepare a preliminary proposal based on that menu. We then require a \$100.00 deposit for your tasting. If you choose to use Honest Foods for your event, the deposit will go toward securing the date.

Postponement or Cancellation

Should your event be postponed or cancelled within two months of the schedule date, 100% of the deposit will be returned. If the event is postponed or cancelled less than two months prior, 50% of your deposit will be refunded.

Final Count

An estimate of guests is required to provide a proposal. The final count is required seven business days prior to the event. Thereafter, the number may be increased at the price quoted per person, but not decreased.

Pricing Information

- * The price for food includes all menu items, menu-serving ware, and any menu-related equipment required.
- * Honest Foods allows you to provide your own alcohol. We do offer a bar set-up that includes ice, bar garniture, bar caddies, pourers, sip sticks, beverage napkins, ice bins, ice scoops , chilling tubs and the use of our insurance.
- * The price for tables, chairs, linen, china, flatware and glassware rental varies based on the venue.
- * There may be an additional price for cooking equipment depending upon the equipment available at the venue.
- * The price for labor is generally for a ten-hour day (travel, set-up and clean up inclusive). If your party extends past a certain time, all labor will be pro-rated at time and a half for each additional hour per staff member.
- * Service Charge is added on all food, beverage, bar set-ups and rentals. The service charge covers several miscellaneous costs including travel, equipment and administrative service associated with the event and is not intended as a gratuity.
- * Sales Tax is added on all items and is 9.75%

Serving Staff

The cost of staffing is as follows:

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|---------------------|--------------|
| Wedding Coordinator | \$50.00/hour |
| Head Chef | \$30.00/hour |
| Assistant Chef | \$27.50/hour |
| Server | \$27.50/hour |
| Bartender | \$27.50/hour |

*All staff has a six-hour minimum.

*Travel charges for events outside of Chicago will be the full hourly staff charge, to and from the event site.



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