



# SPECIAL EVENTS

SAMPLE MENU

## HORS D'OEUVRE PASSED



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Zucchini parcels

Cherry tomatoes with bacon and aioli

Miniature

Prosciutto wrapped asparagus

Chicken mojo

Piccolo frico

Petite caprese skewers

Smoked salmon goat cheese tart

Roasted potato and caviar

Beef and scallion roll

Thai shrimp salad

Tenderloin puff

Zucchini slices filled with goat cheese and Kalamata olive tapenade

Crisp bacon, parmesan cheese and garlic aioli filled cherry tomato

Bruschetta fresh tomato, garlic, olive oil and basil served on toasted crostini

Drizzled with lemon-caper mayonnaise

Served in a miniature tortilla cup garnished with fresh cilantro

Parmesan cups, lemon and ricotta filling with red apple and chives

Herb and olive oil marinated ciliegine mozzarella and cherry tomato

Whipped goat cheese, smoked salmon tart with cucumber and fresh dill

Fingerling potato, crème fraiche, caviar and chives

Marinated beef, green onion, carrot and teriyaki glaze

Poached shrimp, chili mayo and cilantro in a cucumber cup

Roasted tenderloin, horseradish cream and cheddar in a profiterole

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Chorizo and fingerling potato skewer

Crab cakes

Sausage roll

Coconut crusted shrimp

Bacon and cheese baby "reds"

Firecracker shrimp yakiebi

Tomato and cheese baby "reds"

Feta and sun-dried tomato phyllo triangle

Crispy olive manchego

Mushroom vol au vent

Bbq bite

Spanish chorizo, fingerling potatoes, smoked paprika with aioli

Crab cakes with mustard aioli

Italian sausage wrapped in puff pastry with fresh herbs

With a papaya mango sauce

Red potato cups filled with smoked bacon, chives and cheddar cheese

Seared jumbo shrimp skewer finished in an Asian chili sauce

Potato cups filled with sun-dried tomato, chives and cheddar cheese

With tzatziki sauce

Bite manzanilla and Kalamata olives, manchego and cream cheese

Pastry, wild mushrooms, aged sherry, fresh parsley and fontina cheese

Mini cornbread topped with bbq pulled pork and "slaw



# CLUBFOOD



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Chicken satay  
Beef satay  
Luau shrimp  
Chicken apple sausage  
Crimini mushroom

Coconut marinated chicken with a Thai peanut sauce  
Marinated beef tenderloin with teriyaki sauce  
Cilantro lime glazed shrimp and pineapple  
Red onion, apple and maple Dijon glaze  
Pearl onion and chipotle orange marinade

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Chicken and goat cheese  
Classic margherita  
Prosciutto and arugula  
Carnitas  
Baja chicken  
Veggie

Grilled chicken, caramelized onions, goat cheese and fresh herbs  
Roma tomato, fresh mozzarella, basil and extra virgin olive oil  
Prosciutto, red onion, brie, arugula and balsamic aioli  
Braised pork, queso fresco cheese, scallions and chipotle salsa  
Grilled chicken, queso fresco cheese, cilantro and guajillo chili sauce  
Spinach, artichoke, mushrooms, caramelized onions and mozzarella

# SANDWICHES



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Cured ham and cheese

Turkey and brie

Roast beef

Roasted tomato and black bean salsa

Chicken panino

Sicilian tuna

Caprese

Maytag blue cheese and honey mustard on brioche

Apricot preserve and arugula on ciabatta

White cheddar, pesto mayo and greens on a pretzel roll

Pickled red onion, lettuce and chipotle aioli on an onion roll  
Grilled chicken, provolone, sun-dried tomatoes and fresh basil

Flaked tuna salad of caramelized onions, sun-dried tomatoes, olives, pickles,  
cucumbers, Dijon and tarragon with tomato and spinach

Beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo

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Carolina cue

Slider

Grilled cheese

Panini

Barbecued pulled pork and coleslaw on a cornbread muffin

Angus beef, caramelized onions and American cheese

White cheddar, American and blue cheese on home-style white

Arugula, goat cheese and ham

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Fresh

Dressed

Grilled

Roasted

Smoked

Cured ham

Mozzarella seasonal tomatoes fresh basil and olive on a baguette

Crab meat louie sauce and butter lettuce on brioche

Grilled vegetable relish ,hummus and cilantro on wheat baguette slice

Chilled roast beef , herbed cheese grilled onion and horseradish on brioche

Sliced salmon , dill cream chopped egg and capers on dark rye

Marinated roasted red pepper, basil aioli and arugula on a baguette

# TABLESNACKS



MINIMUM 10 GUESTS

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Mixed nuts	Peanuts, cashews, pecans, brazil and other nuts
Root vegetable chips	Sweet potato, taro, beet and other assorted flavors
Popcorn	Fresh popped with truffle oil and parmesan
Marinated olives	Kalamata, cracked green, citrus and olive oil
Sweet and Salty	Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

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Spinach and artichoke dip	Spinach, artichokes, roasted garlic, parmesan dip with sliced ciabatta
Cheddar spread	With pretzels and vegetable sticks
Three onion dip	Caramelized onions, scallion and chives dip with sliced ciabatta
Trio of salsas	Chipotle, salsa de arbol, salsa verde with house made tortilla chips
Bruschetta	Tomato, basil, garlic and olive oil served with toasted crostini

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Seasonal vegetable display	Broccoli, zucchini, squash, cucumber, carrot, cherry tomatoes and celery with three onion dip
Farmers market basket	Broccoli, zucchini, French beans, radishes, tomatoes and more with three onion dip
Roasted vegetable display	Roasted balsamic marinated vegetables served with lemon-caper aioli
Great lakes cheese board	Cheddar, Swiss, blue, herbed goat, brie and sliced baguette, fresh fruit and crackers
Cheese-maker's selection	White cheddar, maytag blue, brie, gouda, raisin bread, grapes and chutney
Shrimp cocktail	Iced jumbo shrimp, cocktail sauce, lemons, horseradish and tabasco
American charcuterie assortment	Summer sausage, salami, cured ham, olives and marinated vegetables
Chilled seafood	Shrimp, Jonah crab claws and smoked fish spread with cocktail sauce, mustard sauce and crackers



# CHEFSTATIONS



MINIMUM 50 GUESTS

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Beef Choose one, two or three meat options  
Sirloin beef, sirloin tri-tip, black angus prime rib, herb crusted tenderloin of beef

Poultry Turkey breast  
Pork Honey ham, pork loin

Sauces Choose two sauces  
Cold  
Horseradish cream, roasted garlic aioli, dijonnaise, caramelized balsamic onions, chipotle aioli, dijon mustard, cranberry horseradish cream  
Hot  
Caramelized onion demi-glace, green peppercorn, demi-glace  
bread included: homestyle dinner rolls and sliced artisan loaves

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Pasta Penne with tomato basilico and gemelli with roasted garlic alfredo tossed to order  
Toppings on the side include: sausage, peppers, pesto chicken, roasted mushrooms and herbed parmesan blend

Mac and cheese Elbow macaroni or penne tossed with white Italian cheese or aged yellow four cheddar cheese sauces  
Toppings on the side include: chopped smoked brisket, honey ham, bacon persillade and roasted mushrooms

Mashed potato Yukon gold or sweet potato  
Toppings on the side include: smoked bacon, shredded jack, blue cheese, caramelized pearl onions, green onions, sour cream, pickled jalapenos and whipped roasted garlic butter

Late night tasty dog Italian beef and hot dogs made to order with the traditional Chicago toppings

Contemporary Caesar Hand torn romaine tossed two ways with roasted garlic and black pepper caesar or chipotle cilantro caesar dressing  
Toppings on the side include: grilled chicken, blackened steak, garlic butter shrimp, lemon pepper ciabatta croutons and shaved parmesan

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