

*PickyChilli Catering*  
**Simply Tasteful**



CORPORATE  
MENU

## **It is our pleasure**

This menu was crafted specifically with you in mind, combining fresh flavors, customizable packages and a variety of delicious options meeting dietary needs so that each guest can taste something amazing.

For every corporate event and every guest, we create a truly enjoyable experience.

## **What makes Pickyhilli catering so different?**

While other places are trying to adapt their restaurant recipes for delivery and catering, we're not adapting at all because we're Caterers. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange and plate we do with specially created, carefully studied and skillfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables or salmon, your food is perfect.

*Pickyhilli Catering*



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**Beverages****COFFEE, TEA & MILK**

COFFEE SERVICE	66 OUNCE AIRPOT (serves 6-8)	\$ 15.00
	96 OUNCE DISPOSABLE (serves 15-20)	\$ 22.00

*Premium Coffee, add 5 per order*

Coffee (regular or decaf) with disposable mugs and the following:  
Half and half, flavored creamers, sugar, Equal and Splenda

HOT TEA SERVICE	66 OUNCE AIRPOT (serves 6-8)	\$ 15.00
	96 OUNCE DISPOSABLE (serves 10-12)	\$ 22.00

Bigelow teas, hot water with disposable mugs and the following:  
Sugar, Splenda, Equal and fresh sliced lemons

ICED TEA SERVICE	64 OUNCE PITCHER (serves 4-6)	\$ 9.70
	96 OUNCE DISPOSABLE (serves 8-10)	\$16.35

Iced teas with disposable mugs and the following:  
Sugar, Splenda, Equal and fresh sliced lemons. Iced tea pitchers are shipped full without ice.  
Ice must be purchased

LEMONADE SERVICE	64 OUNCE PITCHER (serves 4-6)	\$ 9.20
Fresh lemonade	96 OUNCE DISPOSABLE (serves 8-10)	\$15.85

with disposable cups. Lemonade pitchers are shipped full without ice. Ice must be purchased

SKIM OR 2% MILK (HALF PINT CARTON)	\$ 1.10
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**SODA, JUICE & WATER**

SODA (12 OUNCE CAN)	\$ 0.99
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Your choice from the following, served chilled: Coke, Diet Coke, 7UP, Diet 7UP, Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, iced tea

JUICE (10 OUNCE BOTTLE)	\$ 1.65
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Your choice from the following Tropicana juices, served chilled: orange, ruby red grapefruit, apple, cranberry

WATER (16.9 OUNCE BOTTLE)	\$ 1.00
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INFUSED CUCUMBER OR LEMON WATER	\$37.00
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Sold per dispenser Served from a 3 gallon acrylic beverage dispenser.  
Ice, cups and dispenser included. Serves 28-32 guests.

BUCKET OF ICE	\$1.95
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## CHILLED (V)

Sold per guest, 10 guest minimum

### BREAKFAST BOX \$8.00

Choice of bagel or mini Danish and muffin,  
Fresh-cut fruit and juice

### PROTEIN BOX \$9.00

Two hard boiled eggs, Greek yogurt, fresh-cut fruit  
and juice

### HEALTHY START \$7.70

Fresh-cut fruit, assorted low-fat yogurts, snack bars,  
bottled juices and water

### MAKE-YOUR-OWN YOGURT BAR \$8.25

Breakfast bowl with low-fat organic yogurt, granola,  
dried cranberries, raisins, berries, fresh-cut fruit,  
assorted muffins, bottled juices and water

### CONTINENTAL \$9.10

Bakery fresh muffins, bagels, Danishes, fresh-cut  
fruit, condiments, bottled juices and water

### EXECUTIVE CONTINENTAL \$10.50

Bakery fresh muffins, bagels, individual berry yogurt  
parfaits, condiments, bottled juices and water

### BISCUITS AND GRAVY TWO PER GUEST \$3.15

Buttermilk biscuits and sausage gravy

## HOT BREAKFAST

Sold per guest, 10 guest minimum

### THE ALL-AMERICAN BUFFET \$13.25

Assorted muffins, bagels and condiments classic

Choose one egg scramble:

Plain (V)  
Cheddar cheese (V)

Choose one:

Fresh-cut fruit  
Bottled juices and water

Farmer's\* Ham, bacon,  
maple sausage and cheese

Choose one potato: Home  
fries Red skin potatoes

Veggie (V)\*

Bell pepper, onion,  
mushroom and provolone  
cheese

Choose two meats:

Sausage links  
Smoked bacon  
Ham

\* substitute for Farmer's or  
Veggie egg scramble for  
\$1.35 per guest

\*substitute turkey or  
chicken sausage for \$0.30  
per guest

### FRENCH TOAST \$9.65

Cinnamon-battered with butter and breakfast syrup. Served  
with maple sausage, smoked bacon, fresh-cut  
fruit, bottled juices and water

### MAKE-YOUR-OWN BREAKFAST TACOS (V) \$12.50

Scrambled eggs and sweet potato green chili hash  
served with warm corn tortillas, pickled jalapeños,  
guacamole, queso fresco, shredded lettuce, Salsa Verde,  
fresh-cut fruit, bottled juices and water



## BREAKFAST BREADS & SNACK BARS

*Sold per guest, 10 guest minimum*

**BAGEL TRAY (V)** \$2.30

Assorted bagels and condiments

**MUFFIN TRAY (V)** \$2.30

Assorted muffins and condiments

**BREAKFAST BREAD TRAY (V)** \$4.70

Assorted muffins, bagels, Danishes and condiments

**BREAKFAST PASTRY TRAY (V)** \$3.40

Assorted muffins, mini pastries and condiments

**BREAKFAST LOAVES (V)** \$14.90

SOLD PER LOAF

Choose from: blueberry, lemon poppyseed, cinnamon walnut or banana nut. Each loaf serves 8 guests

**HEALTHY SNACK BARS (V) SOLD PER BAR** \$2.75

Choose from: Kashi, Belvita, assorted protein bars and assorted Kind Bar

## FRUIT

**WHOLE FRUIT (V)** \$1.35

*Sold per guest 10 guest minimum*  
Apples, oranges and bananas

**SEASONAL FRUIT KABOB (V)** \$2.75

*Sold per guest 10 guest minimum*

**SEASONAL FRESH-CUT FRUIT (V)** \$1.90

*Sold per guest 10 guest minimum*

## YOGURT & CEREAL

**INDIVIDUAL YOGURT (V)** \$2.30

Assorted 99% fat-free flavors

**INDIVIDUAL GREEK YOGURT (V)** \$3.00

Assorted traditional European-style yogurt

**MIXED FRUIT TRIFLE (V) SMALL** \$8.40

Organic low-fat vanilla **LARGE (SERVES 25 GUESTS)** \$43.60  
Yogurt layered with crunchy granola, grapes, apples and strawberries

**YOGURT PARFAIT (V)** \$4.40

*Sold per guest 10 guest minimum*  
Choose one of our yogurt parfaits served in individual cups with granola on the side.

**INDIVIDUAL CEREAL AND MILK (V)** \$3.05

*Sold per guest 10 guest minimum*  
Assorted healthy cereals with chilled skim or 2% milk

**CREATE-YOUR-OWN OATMEAL BAR (V)** \$6.30

*Sold per guest 10 guest minimum*  
Steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries

**CHILLED HARD BOILED EGG (V)** \$1.05

*Sold per guest 10 guest minimum*

**CHICKEN SAUSAGE LINKS** \$2.60

*Sold per guest 10 guest minimum; two per guest*

**GRILLED HAM SLICE (GF)** \$2.30

*Sold per guest 10 guest minimum; one per guest*





# BOXED MEALS

*Sold per guest, 10 guest minimum*

Custom-ordered or custom-labeled box lunches with guests' names and/or contents listed are available for \$1.00 extra per box.

**ORIGINAL BOXED LUNCH \$9.75**

Served with lettuce, tomato and condiments.  
Includes bagged chips and a fresh baked cookie  
**TURKEY BREAST, HAM, ROAST BEEF, CHEESE**  
**VEGETARIAN**

## **DELUXE BOXED LUNCH \$10.75**

Served with lettuce, tomato and condiments.  
Includes bagged chips, choice of side and choice of dessert

**TURKEY BREAST, HAM, ROAST BEEF CHEESE  
VEGETARIAN, CHICKEN, TUNA**

Choice of side: Potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing

Choice of dessert: Brownie, dessert bar or fresh baked cookie

## WRAPS

Includes bagged chips Choice of side: potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing Choice of dessert: brownie, dessert bar or fresh baked cookie

**SIRLOIN OF BEEF** Sliced sirloin, baby Swiss, tomato, shaved red onion and 1000 island dressing in a spinach tortilla

**CLASSIC CLUB** Smoked turkey, bacon, lettuce,  
tomato and mayo in a tomato tortilla

**SPICY THAI SHRIMP** Golden fried shrimp, sweet Thai chili sauce, shredded cabbage, julienne vegetables and mayo in a spinach tortilla

**GRILLED VEGETABLE (DF/VV)** Grilled bell peppers, portabella mushrooms, zucchini, yellow squash, tomato and carrots with balsamic glaze in a tortilla

## SWEET AND SPICY BUFFALO CHICKEN

Buffalo chicken tenders, tomato, romaine, celery and ranch dressing in a spinach tortilla

# ARTISAN BOXED LUNCH

# SANDWICHES

**\$12.50**

Includes bagged chips. Choice of side: potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing. Choice of dessert: brownie, dessert bar or fresh baked cookie.

## CAPRESE (V)

Beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo on Italian country bread

## CHICKEN PANINO

Grilled chicken, provolone, sun-dried tomatoes  
and fresh basil on olive oil-griddled Italian country  
bread

## ROASTED VEGETABLE HUMMUS (DF/VV)

Roasted zucchini, yellow squash, peppers, red onion, carrots, tomato and garlic basil pesto hummus on flat bread

## ROAST BEEF

Roast beef, cheddarella, lettuce, tomato, red onion and creamy horseradish on an onion roll

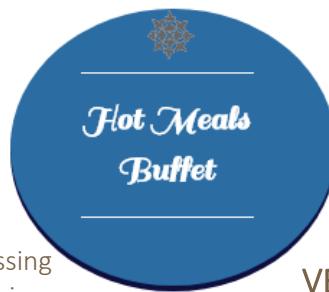
## SICILIAN TUNA

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

## TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise on a bakery fresh baguette

Ask us about our gluten-free wrap options



## LUNCH SPECIALS

*Sold per guest, 10 guest minimum*

Tossed garden salad is served with assorted dressing packets. Caesar salad is served with Caesar dressing. We cannot substitute side dishes or mix entrées. Chafing dishes are recommended to keep food warm; chafers and fuel are \$5 each

**CHICKEN** \$12.10

### POMMERY APRICOT CHICKEN

Roasted Yukon potatoes, tossed garden salad and mixed bread basket

### CHICKEN PARMIGIANA

Penne pasta a la marinara, tossed garden salad and mixed bread basket

### CHICKEN CHAMPAGNE

Rice pilaf, Caesar salad and mixed bread basket

### HERB-ROASTED CHICKEN

Brown rice, tossed garden salad and mixed bread basket

### SOUTHERN FRIED CHICKEN TWO PER GUEST

Mashed potatoes and gravy, tossed garden salad and biscuits

**BEEF** \$12.10

### 18-HOUR BBQ BEEF brisket

With Sweet Baby Ray's barbecue sauce with roasted baby potatoes, tossed garden salad and Kaiser rolls

### ITALIAN BEEF

With roasted peppers and giardiniera with penne pasta a la marinara, tossed garden salad and French bread rolls

### HOMESTYLE POT ROAST

Buttered egg noodles, tossed garden salad and mixed bread basket

**PORK** \$12.10

### MEMPHIS-STYLE PULLED PORK

With Sweet Baby Ray's barbecue sauce served with roasted baby potatoes, seasonal fresh-cut fruit and Kaiser Rolls

### HERB-CRUSTED PORK LOIN

With lemon cream sauce served with roasted potatoes, tossed garden salad and mixed bread basket

**VEGETARIAN** \$12.10

### GRILLED VEGETABLE RAVIOLI

Tossed salad and mixed bread basket

### TIPO DE ZUCCA PASTA

Caesar salad and mixed bread basket

### THREE CHEESE RAVIOLI POMODORO

Tossed garden salad and mixed bread basket

## LASAGNA

*Sold per pan, serves 8-10 guests*

**VEGETABLE LASAGNA (V)** \$38.60

Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

**TRADITIONAL MEAT LASAGNA** \$38.60

Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce

## CREATE-YOUR-OWN

*Sold per guest, 10 guest minimum*

Choose one, two or three entrées and three side dishes on page 10. Side dishes include one vegetable, one starch and one salad. All buffets come with a chef's choice bread basket. Chafing dishes are recommended to keep food warm; chafers and fuel are \$5

One entrée - **\$13.60** per guest

Two entrées - **\$17.00** per guest

Three entrées - **\$20.75** per guest



## SIDES

*Choose one salad, one vegetable and one starch*

*Additional side dishes are \$1.30 per guest*

## SALADS

### CAESAR (V)

Romaine, croutons and parmesan cheese with Caesar dressing

### ELEVEN VEGETABLE (DF/GF/VV)

Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

### WALDORF CHOP (V)

Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey-lemon dressing

### SEASONAL FRESH-CUT FRUIT (DF/GF/VV)

Selection of fresh-cut fruit

### MEDITERRANEAN (V)

Salad greens, bell peppers, cucumbers, sun-dried tomatoes, red onions, Kalamata olives and feta cheese with white wine and feta vinaigrette

### STRAWBERRY SPINACH (V)

Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

### TOSSED GARDEN (V)

Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

### MEXICALI (V)

Romaine, tomatoes, pinto beans, corn, red onions, shredded cheese and tortilla strips with cilantro chili dressing

## VEGETABLES

### VEGETABLE MEDLEY (GF/V)

Broccoli, cauliflower, peas, zucchini, squash and carrots in herb butter

### GLAZED CARROTS (V)

Sliced carrots in honey and butter

## *Vegetables continued...*

### GREEN BEANS (GF/V)

With carrots and roasted red peppers in light butter sauce

### SWEET CORN WITH CHIVE BUTTER (V)

Sweet corn kernels topped with fresh snipped chives, butter and special seasoning

## POTATOES, RICE & PASTA

### HERB ROASTED POTATOES (DF/GF/VV)

Baby red skin potatoes with garlic, rosemary and parsley

### YUKON MASHED POTATOES (V)

Choice of: roasted red pepper, roasted garlic or classic with gravy

### ROASTED BABY POTATOES (GF/V)

Potatoes in garlic-herb butter sauce

### ROASTED YUKON POTATOES (DF/GF/VV)

Yellow potatoes with rosemary, thyme and basil

### ASIAN BROWN RICE (DF/GF/VV)

Green onions, ginger, garlic, peas and cilantro

### MEXICALI RICE (DF/GF/VV)

Tomatoes, bell peppers and corn

### CHICKEN RICE PILAF

Onions, herbs and chicken au jus

### BROWN RICE (DF/GF/VV)

Gluten-free long grain brown rice with aromatic vegetables

### PENNE MARINARA (V)

Penne pasta in marinara with a side of parmesan

### RIGATONI VODKA (V)

Rigatoni pasta in tomato vodka sauce and parsley

### FARFALLE ALFREDO (V)

Bow tie pasta with herb garnish in creamy Alfredo and Asiago sauce

## PACKAGES

*Sold per guest, 10 guest minimum*

### EXECUTIVE SNACK BREAK (V) \$5.50

Cheese and crackers, bake shop cookies, mini Jarosch brownies and fresh-cut fruit

### POWER BREAK (V) \$6.60

Fresh-cut fruit, assorted yogurts and trail mix

### MAKE-YOUR-OWN TRAIL MIX BREAK \$4.70

Premium granola, M&M's, peanut M&M's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

### SIESTA NACHO BAR BREAK (V) \$5.50

Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeño slices

### PRETZEL SHOP PACKAGE (V) \$5.75

Mini pretzel rolls with Bavarian sweet mustard, chocolate-drizzled pretzels and pretzel bites with warm cheddar cheese dip

## SNACK PACKS

### INDIVIDUAL SALTY SNACKS \$1.00

Bags of Sun Chips, Baked Lays, Fritos, Ruffles and pretzels

### NUT VARIETY PACK \$1.15

Variety of salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

### SWEET AND SALTY \$3.30

Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

## MUNCHIES

### VEGETABLE CRUDITÉ (V) \$3.15

Seasonal vegetables with ranch dip

### HUMMUS AND PITA TRAY (DF/VV) \$4.40

Roasted red pepper hummus with grilled pitas and cucumbers

## Break Food & Snack

### SLICED FRUIT TRAY (DF/GF/VV) \$4.70

Seasonal fruit with grapes and assorted berries

### POPCORN \$1.00

Fresh popped corn with truffle oil and parmesan

## OFF THE TRAY

*Sold per guest, 30 guest minimum*

### SAUSAGE AND CHEESE PLATTER \$4.85

Beef summer sausage, genoa salami, smoked Gouda and havarti cheeses with crackers and traditional accompaniments

### CHEESE, FRUIT AND CRACKERS (V) \$3.95

Domestic cheeses, seasonal berries and grapes with crackers

### SALSA AND GUACAMOLE (V) \$4.70

Tortilla chips with salsa and guacamole

### SPINACH AND ARTICHOKE DIP (V) \$2.35

Imported cheeses, spinach, artichokes and roasted garlic with grilled ciabatta slices

### CHIPOTLE CHEDDAR DIP (V) \$2.35

Cheddar spread with chipotle peppers, pretzel rods, sliced French baguette and fresh vegetables

### CORPORATE BRUSCHETTA \$1.50

Tomato, basil, garlic and olive oil with toasted crostini

### AMERICAN CHARCUTERIE ASSORTMENT \$7.25

Summer sausage, salami, cured ham, olives and marinated vegetables

### SHRIMP COCKTAIL \$7.70

*Three per guest*

Jumbo shrimp with zesty cocktail sauce and lemons

### SMOKED SALMON PLATTER \$99.00

*Sold per Platter*

Serves 30 guests. Sliced smoked Atlantic salmon fillet on a platter with capers, lemon slices, tomatoes, sliced egg, sliced baguettes and crackers



**Appetizers**  
**Hot & Chilled**

## HOT

*Sold per piece, minimum of 20*

<b>MINI SLIDERS</b>	<b>\$2.35</b>
Grilled Angus burgers topped with caramelized onions and American cheese	
<b>ITALIAN MEATBALL SLIDERS</b>	<b>\$2.35</b>
Meatballs topped with mozzarella cheese in marinara	
<b>MEATBALLS</b>	<b>\$0.60</b>
Cocktail meatballs in tangy barbecue sauce or classic brown gravy	
<b>MINI VIENNA HOT DOGS</b>	<b>\$1.40</b>
Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side	
<b>CHICKEN FILLETS</b>	<b>\$1.70</b>
Battered fillet strips with honey mustard and barbecue sauce	
<b>CRAB CAKES WITH MUSTARD AÏOLI</b>	<b>\$2.60</b>
Bite-sized Maryland lump crab cakes with light mustard aïoli sauce	
<b>SUN-DRIED TOMATO BABY "REDS" (GF/V)</b>	<b>\$2.05</b>
Baby red potatoes filled with sun-dried tomatoes, cheddar cheese and green onions with sour cream on the side	
<b>CARNITAS QUESADILLA</b>	<b>\$1.95</b>
Tender braised pork, chihuahua cheese, scallions and tomatoes in a flour tortilla	
<b>CHICKEN QUESADILLA</b>	<b>\$1.95</b>
Grilled chicken, tomatoes, red onions and a touch of chipotle chilies in a flour tortilla	
<b>VEGGIE QUESADILLA (V)</b>	<b>\$1.70</b>
Spinach, artichoke hearts, sautéed mushrooms, caramelized onions and melted jack cheese in a flour tortilla	
<i>Add sour cream and salsa for \$1.60 per guest</i>	
<b>SEVEN HEAVEN CHICKEN WINGS</b>	<b>\$1.50</b>
Choice of Buffalo, Ginger, Grilled, Spicy, Piri Piri, Lemon, or Breaded wings	

*Hot appetizers continued...*

<b>TERIYAKI CHICKEN SKEWER</b>	<b>\$2.35</b>
Asian marinated chicken skewers with teriyaki sauce	
<b>THAI BEEF SKEWER</b>	<b>\$2.60</b>
Asian marinated beef tenderloin skewers with Thai chili sauce	
<b>CANAPE DE SAUMON AU CAVIAR</b>	<b>\$9</b>
Dutch potatoes, extra virgin olive oil, sea salt, black pepper, smoked salmon, crème fraîche, domestic caviar, springs dill	
<b>BBQ SHRIMPS TOASTS</b>	<b>\$1.50</b>
Shrimp, spicy vinegar barbecue sauce, kosher salt, whole-wheat French bread, extra virgin olive oil, garlic, arugula, freshly ground black pepper	
<b>GRILLED LIME SHRIMP</b>	<b>\$1.50</b>
Lime, olive oil, salt, black pepper, cilantro. Served with Creamy Avocado	
<b>MG TOASTED RAVIOLI</b> 3 pcs	<b>\$1.50</b>
Served with tomato marinara	
<b>BISCUIT BURGER</b>	<b>\$3.00</b>
Beef, Chicken or Turkey, fresh cream and a slice of American cheese	

## CHILLED

<b>CHERRY TOMATOES WITH BACON AND AÏOLI</b>	<b>\$1.50</b>
Cherry tomato filled with crisp bacon, parmesan cheese and garlic aïoli	
<b>PETITE CAPRESE SKEWERS (V)</b>	<b>\$1.40</b>
Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes	
<b>STRAWBERRY BALLS</b>	<i>3 per guest</i>
Filled with honey cream cheese	
<b>ANTIPASTI SKEWERS</b>	<b>\$1.25</b>
Tortellini cooked to al dente, marinated artichoke, pepperoni, salami black olive marinated in Italian dressing.	
<b>STUFFED COURGETTE GRILLEE (V)</b>	<b>\$1.50</b>
Zucchini, olive oil, salt, ground black pepper, herbed fromage de Mouton, red bell pepper, capers.	



## *My Sweet Place*

### PLATTERS

*Sold per guest, 10 guest minimum*

#### COOKIE & BAR SAMPLER      \$4.15

Assorted mini dessert bars and bake shop cookies

#### ASSORTED PETITE SWEETS      \$2.50

Assorted lemon blueberry and key lime mini tarts,  
éclairs and cheesecake bites

#### SIGNATURE DESSERT TRAY      \$5.75

Chocolate-dipped strawberries, mini tarts, mini  
éclairs, bake shop cookies, assorted dessert bars and  
cheesecake bites cookies

#### FRESH GOURMET COOKIE      \$2.00

Chocolate chip, chocolate cherry walnut, white  
chocolate macadamia and oatmeal raisin

#### MARBLE CHEESECAKE      \$1.50

Rich truffled brownie interwoven with cream cheese

#### Oreo Dream      \$1.50

Six dreamy layers of white 'n' dark chocolate loaded  
with Oreos

#### Jarosch Brownie      \$1.80

Chocolate brownie with nuts and fudge frosting

#### MINI ÉCLAIRS      \$20.00

Filled with Bavarian cream and coated with  
chocolate

### PETITES SWEETS

*Sold by the dozen*

#### CHOCOLATE-DIPPED STRAWBERRIES \$23.10

Strawberries dipped in milk chocolate

#### CHEESECAKE BITES      \$24.00

Assorted cheesecake flavors

### ICE CREAM

*Sold per guest, 20 guest minimum*

*Disposable cooler with dry ice \$16.50*

#### ICE CREAM SUNDAE BAR      \$5.75

Guests create their own unique ice cream sundae.  
Includes vanilla ice cream scoops, chocolate sauce,  
and strawberry sauce, caramel sauce, M&M's,  
crushed Oreo cookies, chopped nuts, cherries,  
sprinkles and whipped cream.

### DESSERT BARS

#### CARAMEL APPLE GRANNY      \$1.50

Tart granny smith apple chunks and custard in  
granola'd shortbread drizzled with caramel

#### KEY LIME BAR      \$1.50

Key lime custard, graham cracker crust, spiced  
streusel and icing

#### LEMONBERRY JAZZ      \$1.50

Lemon curd and light lemon mousse with wild Maine  
blueberries, white chocolate and buttery shortbread



# THE PICKYCHILLI PROMISE

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers that prefer high quality food and service at a fair price. We do not pursue transactional relationships that are based on price only. Our ethical standards require us to provide an explanation of the parameters that allow us to provide high quality food and service at a fair price to all.

## QUALITY

We promise to use only superior-quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior-quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered.

## SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-intimate company. To ensure high levels of service, we provide lifelong training to every member of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs.

## PORTIONS

Food and beverage portions are based on many years of experience. Our chefs calibrate a slight overage into each order; however, please notify your Catering Expert if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs, as noted throughout the menu, or ask us for additional options.

## SALES TAX

The current state sales tax, which includes home rule municipal tax, is charged on all items as per the Minnesota Department of Revenue Code.

## PRICE INCREASES

Some commodities may increase in price, while at the same time others may drop during the life cycle of a menu. However, the economic market, the potential for inflation or recession, increasing fuel prices and food shortages could cause a need to raise prices. A price raise would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

## DONATIONS

Donations are requested almost daily from our great, giving clients. Unfortunately, it is impossible to satisfy all of them and keep our pricing at a fair value. If seeking a donation, please ask your sales rep for our donation policy. We invest a considerable amount of profit to our staff's family activities and to our community and we are always grateful for the opportunity.

## INSURANCE

Pickychilli Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named additional insured on our policies will incur a \$100 fee to cover that expense. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

## **PERMITS**

Pickychilli Catering has all necessary licenses and permits required for food and beverage service. Copies of licenses and permits can be emailed to our clients upon request. Specific events may require additional permits or licenses typically obtained by the client, though we can assist if necessary. Any additional expense will be explained to our clients before billing.

## **DEPOSITS**

Certain events require deposits to ensure service on that date. Once a time and date is reserved, Pickychilli Catering will reserve a crew and equipment for that event. The deposit, in part, covers those costs

## **DELIVERY AND SERVICE FEES**

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation. Service fees charged for outdoor and special events, are included in proposals and are based on the expectations of the client.

## **DROP-OFF CORPORATE ORDERS**

Orders can be placed until 3:00 PM the business day prior to the event. Changes must be phoned into our office between 9:00 AM and 3:00 PM. Any changes made after 3:00 PM the day prior to your event will be charged a \$20 late change fee. Cancellations must be called into our office and confirmed by email. Food and beverage orders may be canceled, by telephone, without penalty, by 3:00 PM the business day prior to your event. Same-day cancellations will be charged full price.

Corporate events more than \$1,000 require a 50% deposit in order to guarantee service on your requested date. Payment in full is due 24 hours prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by (7) seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event. The deposit for

equipment is nonrefundable. Those items cannot be canceled. There is no cancellation policy once our services have been contracted.

## **DROP-OFF RESIDENTIAL ORDERS**

Drop-off residential events have a \$500 order minimum before tax and delivery. We require signed contracts five days prior to the event in order to guarantee service. If notice is given with less than five days, menu items are subject to availability. Changes to the guest count and cancellations will only be accepted during business hours up to 24 hours prior to the event. Changes or cancellations will not be accepted via email. Payment is required in full by either credit or debit card and will be charged 48 hours before the day of delivery.

## **SPECIAL EVENTS**

Final guest counts are due (7) seven days prior to the event. After that date, increases are accepted, but due to food, equipment and staffing, decreases are not. We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor events may be canceled 48 hours prior to food service. If the event is not rebooked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee.

Special events once contracted, cannot be canceled. Canceling more than 30 days prior to the event will result in the forfeiture of 25% of the deposit. Canceling less than 30 days prior to the event, will result in forfeiture of the entire 50% deposit and the client will be responsible for any additional costs that Pickychilli Catering has incurred up until the point of cancellation, including but not limited to outside vendors, administration, planning hours and culinary costs.

VISIT US  
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